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KATHERINE GOLDEN BITTING
LECTION ON GASTRONOMY
resented by A. W. BITTING

:panē nr̄m quoti-
dianū da nobis hodie:

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

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

THE

# COURT AND COUNTRY CONFECTIONER:

OR, THE

# HOUSE-KEEPER'S GUIDE;

To a more ſpeedy, plain, and familiar method of underſtanding the whole art of confectionary, paſtry, diſtilling, and the making of fine flavoured Engliſh wines from all kinds of fruits, herbs, and flowers; comprehending near four hundred and fifty eaſy and practical receipts, never before made known.

PARTICULARLY,

PRESERVING.
CANDYING.
ICING.
TRANSPARENT MARMALADE,
ORANGE,
PINE-APPLE,
PISTACHIO, and other Rich Creams.
CARAMEL.
PASTILS.
BOMBOONS.
PUFF, SPUN, and FRUIT-PASTES.
LIGHT-BISCUITS.
PUFFS.
RICH SEED-CAKES.
CUSTARDS.
SYLLABUBS.
FLUMMERIES.
TRIFLES. WHIPS. FRUITS, and other JELLIES.
PICKLES, &c. &c.

ALSO

New and eaſy directions for clarifying the different degrees of ſugar, together with ſeveral bills of fare of deſerts for private gentlemen's families.

To which is added,

A diſſertation on the different ſpecies of fruits, and the art of diſtilling ſimple waters, cordials, perfumed oils, and eſſences.

By an INGENIOUS FOREIGNER, now head confectioner to the Spaniſh Ambaſſador in England.

LONDON.

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M.DCC.LXX.

# DEDICATION

TO THE

# LADIES

OF

# GREAT BRITAIN.

IT may be ſaid, dedications are appendages that ought only to accompany works of a more important nature; yet as there are many, very many ladies in this kingdom, whoſe ſhining example, both in public and private life, render them the

21 N44

the moſt amiable patterns of houſe-hold œconomy, and who think it no ſpeck on their characters, in deſcending to recommend to their domeſtics, whatſoever may be either uſeful or ornamental at their table; the following eaſy and practical receipts will, it is hoped, obtain their approbation and patronage.

THE

# THE AUTHOR'S ADDRESS TO THE HOUSE-KEEPERS OF GREAT-BRITAIN.

AS a writer, I have little or no pretention, nor were I at all inclinable, to let any apology accompany the following ſheets; well knowing, that the moſt elaborate illuſtration that could be thrown upon ſuch a ſubject, would not add

add one tittle to the value of ſuch a work. Nay, on the other hand, it might be a means to draw upon me the reſentment of many maſter confectioners whom I have reaſon to believe, will be a good deal irritated; for like the dyers and diſtillers, their whole art may be ſaid to conſiſt in being known to none but its profeſſors; and while it muſt be owned, that, in noblemen's families the aſſiſtance of a confectioner on many occaſions, cannot be avoided; yet, after many years experience in that capacity abroad, together with having lived ſeveral years in England, in ſome of the moſt diſtinguiſhed families as confectioner. I ſay, after ſo many years experience, it

is not without ſome hopes of ſucceſs, when I ſhew that there are few or no receipts in confectionary and diſtilling but what may be eaſily and ſucceſsfully practiſed by the Engliſh houſe-keeper.

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## PASTE.

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January fruits in ſeaſon.

Golden Pippins, Nonpareils, Pearmain-Apples, Medlars, dried Apples, Cheſnuts, Royal Pears, St. Germain and winter Chaumontelle, Colmar, Rennets, and Ruſſet Apples.

April fruits in ſeaſon.

The ſame as in January, with Pomegranates, Winter Bonchretien, Piſtachio Nuts, Almonds and Raiſins.

June fruits in ſeaſon.

All Sorts of Strawberries, Raſpberries, Gooſberries, Duke Cherries, Currants, Melons, the Maſculine Apricots.

October fruits in ſeaſon.

Peaches, Nectarines, Figs, Sweet Water Grapes, Green Gage Plumbs, St. Catharine Mulberries, Morella Cherries, Walnuts, Filberds, Arline Plumbs, Burgamot Pears, Buree Pears, Golden Pippins, Medlars, and Mulberries. I have mentioned only four months in the year, becauſe fruit continues three months the ſame.

# THE FRENCH AND ENGLISH GUIDE TO ALL SORTS OF CONFECTIONARY.

*Proper Inſtructions for Houſe-Keepers, to attain a more ſpeedy, plain, and familiar Method of underſtanding the whole Art of Confectionary.*

IT muſt be obſerved, that the firſt thing neceſſary, is perfectly to know the different degrees, or heights of clarifying or refining ſugar, and agreeably to the fruit you have to preſerve, in

order to have them done in a higher degree of perfection, you muſt be attentive to make uſe of ſuch degrees of ſugar ſo refined, as is adapted to their different degrees of ripeneſs, as well as to their different ſorts.

## TO CLARIFY SUGAR.

IN proportion to three pounds of fine, lump, or powder ſugar, which you are to put in a ſkillet or boiler; break into an earthen pan the white of an egg, with near a pint of freſh water, and beat them up all together with your hand to a white froth; then put the whole into the copper kettle, or pan, and ſet them on a clear and ſlow fire; when it begins to boil, do not fail to put a little more water in, and begin to ſkim it, till you ſee the ſcum is very white, and the ſugar become pretty clear; that done, to clear it properly, ſift it in a wet napkin, or ſilk ſieve, and paſs it thus into what veſſel you pleaſe, till you want to make uſe of it.

FIRST

## FIRST DEGREE OF REFINING SUGAR.

*The practitioner may take notice, that one pound of sugar is sufficient to make a trial of all the different degrees.*

PUT the clarified sugar on a moderate but clear fire, to boil; you will know when it is to this first *degree*, by dipping one finger in it, and join it to another; by opening, if it draws to a small thread, and in breaking, returns to each finger in the nature of a drop, it is done.

Second degree, It is boiled a little more, and the thread extends further before it breaks, and is proved as the first.

Third degree, It is still boiled a little more, until it does not break, by extending the fingers half as much as is possible to do.

Fourth degree, It is boiled a little longer than the third; and is known to be the degree wanted, by not breaking, by all the extenſion that can be made with the fingers; and alſo when it forms in ſmall pearls in the boiling, round and raiſed.

Fifth degree, It is known, by taking up ſome of the ſugar with a ſkimmer, and dropping it into the boiling ſugar again; if it forms a ſlanting ſtreak on the ſurface.

Sixth degree, By a little more boiling, and tried in the ſame manner as the laſt.

Seventh degree, Which is known by dipping a ſkimmer into it; give it a ſhake, and blow through it directly; if it blows to ſmall ſparks of ſugar, or kinds of ſmall bladders, it is to the propoſed qualification.

Eighth

Eighth degree comes with a little more boiling, which is known by the ſame trial; the difference only is, that the ſparks or bladders are to be larger, and of a ſtronger ſubſtance.

Ninth degree, Is known by dipping a ſkimmer into it, and give it a turn over the hand; if it turns to large ſparks, which clog together in the riſing, it is done to this degree.

Tenth degree, Is done by a little more boiling, and proved by dipping two fingers in cold water, and directly into the ſugar, and into cold water again; what ſticks to your fingers, ought to roll up like a bit of paſte, and to remain pretty pliant when cold.

Eleventh degree, Is proved by the laſt method, which, by a little more boiling, makes it harder.

Twelfth degree, Is known by the ſame method, as in the two laſt; the only difference is, that it ought to crumble between the fingers, being firſt dipped in cold water.

*A Method for making all Sorts of moiſt Preſerves.*

## SUGAR PEARS.

TAKE any quantity of pears, which ſhould be but half ripe, make a ſplit on their head croſs ways with a knife, no deeper than the heart. After this is done, put a pan of water on the fire, and when it boils put your pears in it, and boil them in, with a ſlow fire, till they become a little ſoft; then take them off the fire, and throw them immediately in another pan of freſh water; have again another pan of freſh water, in which you ſqueeze three lemons, pare your pears and put them in that lemon water: they will turn as white as ſnow; then take a preſerv-

ing

ing pan, put in it some of the first degree of your clarified sugar, put your pears in it, and let them boil about twelve minutes, taking care to take off all the scum they will throw; then take them out from the fire and put them in an earthen vessel; you will repeat this operation during four days running, and strain the sugar off every time, and boil it before you put the pears in, because, as you will perceive, the sugar always throws off a white scum, which must be taken off; and it is after that, you must put your pears in and boil them, as I said. When you see the syrup is very thick, and that your pears have well taken the sugar, put them in pots, and take care they should be well covered with syrup, or else they will soon turn mouldy. Cover them with paper or parchment.

## PRESERVED LEMONS AND ORANGES.

TAKE any quantity of lemons, pare off the hard knobs of the rind, cut them into four quarters, or leave them whole, in piercing them by the ſtalk's end: have a pan of water on the fire, and throw your lemons or oranges in when it boils, and do them in, as much as you pleaſe, till you ſee you may get a pin by the head into them eaſily; then it is time to take them off, and put them in another pan of freſh water. When that is done, you clean them quarter by quarter from their kernels; and thoſe which are whole, muſt be cleaned alſo of all their pulp with a tea-ſpoon, taking care not to break them. As for what concerns the ſugaring of them, follow the ſame directions as above-mentioned for the pears.

MOIST

## MOIST QUINCES.

TAKE any quantity of quinces; cut them into four quarters; take well off the heart and the ſkin, and put them in a pan of water which you have on the fire; boil them thus till a ſkewer can get into them eaſily. Then take them off and put them upon a cloth to drain their water away; while this is doing, you ſet your preſerving pan on the fire, with the quantity of ſugar of the firſt degree which is neceſſary, and put your quinces in it; boil the whole well, till you ſee the ſugar becomes very red. Then to know the proper time of its being done, take a little ſyrup with a ſpoon in a ſaucer, and let it cool; if it turns into a jelly, you muſt directly take away your quinces from the fire, and put them immediately quite hot into very dry pots, for ſhould you let them be cold before you pot them, they would jelly, and you could no more make them fill all the parts

parts of the pots without ſome air along with them. Take care that your ſyrup ſhould always well cover your fruit, as I have ſaid before.

## MOIST PEACHES.

TAKE any quantity of peaches, rub well all their down with a cloth, and prick them with a large pin as much as you pleaſe. Have a pan of water on the fire, in which you put your peaches, and do them thus with a ſlow fire, taking a great care they ſhould not boil, for you would run the riſk of their burſting. When you perceive they are a little ſoftened, take them off, and put them into freſh water; after which, you do for ſugar juſt the ſame as we have ſaid about the pears.

## MOIST APRICOTS.

TAKE any quantity of apricots, make on the top of them a little opening with a ſmall penknife,

knife, and by the ſtalk's end, thruſt your knife in to puſh the ſtone out; try, at the ſame time, to do this ſo delicately, as not to ſqueeze it in your hand: then proceed, as before directed, for the peaches, with reſpect to what concerns the doing them in the pan over the fire; and, as before directed, for the pears, with reſpect to what concerns the ſugar.

N. B. It is very proper to obſerve, that any fruit whatever, which is intended to be preſerved, muſt be choſen rather green than too ripe; becauſe when you blanch it in the water over the fire, it is apt to maſh if too ripe, and gives a great deal of trouble; but when it is greener, it has more body to reſiſt the boiling of the water.

## WHOLE CHERRIES.

TAKE any quantity of cherries, cut half of their ſtalks, then put a preſerving pan on the fire,

fire, with what quantity of clarified ſugar you think proper, boil it well till you ſee your ſugar at the ſeveнth degree, or *blowing height*; that is to ſay, you take a pierced ſpoon or ſtrainer, you dip it into the ſugar, and when you take it out blow through the holes; if your ſugar ſparkles and makes bladders, then it is time to put in your cherries; do it and ſkim them well, continuing ſo doing till your ſyrup is thick; or take the ſkimmer, dip it in the ſugar, if it makes a ſort of a *cobweb* in falling they are done enough: take them off and pot them, but do not fill the pots quite, for generally they ought to be filled deep with currant jelly.

## STONED CHERRIES.

TAKE any quantity of cherries, pick out the ſtones with a little ſtick, have ſome clarified ſugar in a ſauce pan, put your cherries in and ſet them upon the fire till you ſee they begin to ſimmer,

mer, when you muſt directly take them off and pour them into an earthen veſſel, there to remain till the next day, that they may diſcharge their juice. The next day you drain them from the ſugar which you ſet on the fire to ſkim it well; after which you put your cherries in again, and proceed for the degree of doing as was ſaid, for thoſe which are preſerved whole.

## GREEN APRICOTS.

TAKE any quantity of apricots; have a pan of water on the fire, with about four ſhovelfuls of fine wood aſhes in it, which you muſt boil well; after this you put in your apricots, you let them boil during three quarters of an hour in the lye, then take them out and throw them into freſh water, rubbing them well to take off the down which covers them; change them two or three times into freſh water, you will ſoon ſee your apricots

turn

turn of the fineſt green; take afterwards a ſmall nail and pierce them *in the middle*, then put them in the firſt degree of ſugar, and proceed as was ſaid for pears.

N. B. It is proper to obſerve, that with reſpect to ſugar in liquid preſerves, the ſame directions are always to be followed; for when once you ſee your fruits have well taken the ſugar, after having been paſſed four or five times in it, they all require the ſame degree of doing, unleſs you want to keep them a long while; in which caſe you may force them on the fire the value of two or three minutes longer than we have mentioned in ſpeaking of the pears.

## MOIST ANGELICA.

TAKE any quantity of angelica, it muſt be neither too green nor too ripe; to get it in its right point of maturity, as it is often later or ſooner,

ſooner, agreeably to the difference of the ſeaſon in which you cut it; the gardeners are the proper people to apply to; they can tell you in what ſeaſon it muſt be gathered. There are generally two different times of gathering it, the ſecond is always the beſt, which are commonly about the month of Auguſt, becauſe it has then loſt its greateſt ſtrength. You cut it in ſmall pipes and boil it in water as much as you pleaſe, after which, you put it in freſh water in order to take with a knife the ſkin, which comes off very eaſily, and leave but *the fleſh* which is under the ſkin; you put it afterwards in the ſecond degree of ſugar, and proceed as for the other things as abovementioned. You may if you pleaſe ſqueeze *ſix* lemons in your ſugar at the moment you put your angelica in; as it is a fruit naturally dry, it will better connect the parts of the ſugar together and prevent it from candying.

MOIST

## MOIST ANANAS, OR PINE APPLES.

TAKE any quantity of ananas, cut them into four quarters, or in round ſlices, and pare off the ſkin, then take clarified ſugar and water in equal quantities, put in the ananas and do them as the other above-mentioned fruits, taking care to ſkim them well during the time you are doing them; for it is very eſſential to remark, that when you are making any ſort of preſerves whatever, if you do not ſkim them well they are apt to grow ſour, which occaſions a great deal of trouble to repair them again. You muſt not boil the ananas in water firſt, as we have directed for the other fruits, becauſe it would deprive it of its beſt ſubſtance and flavour.

GREEN

## GREEN GOOSBERRIES.

TAKE any quantity of green gooſberries, cut them with a pen-knife on one ſide, only to be able to get out the ſtones; throw them into cold water, and cover them with cabbage-leaves, then ſet them on a gentle ſlow fire; when they begin to boil, take them away from the fire, and let them grow cold in the ſame water till the next day, when you put them again upon hot aſhes; as ſoon as they begin to get warm you will ſee them turn of a fine green, then take them off and throw them into cold water to make them firm; have clarified ſugar of the firſt degree, put them in and proceed as uſual, with this difference, only they muſt not boil long on the fire, for as it is a very delicate fruit, it would maſh all away; therefore, better to avoid any riſk of that ſort, to give the ſugar alone its degree of boiling, in keeping it well ſkimmed, than to do it when the gooſberries are in.

## GREEN HOPS.

TAKE any quantity of gooſberries which you ſplit with a pen-knife into four quarters, as far as the ſtalk's end only, taking care the quarters ſhould not drop a part; then take a needle and thread, run them through of what length you pleaſe, and proceed afterwards preciſely as we have directed for the whole gooſberries.

## DOUBLE CHERRIES.

TAKE any quantity of cherries from thoſe which you have preſerved with their ſtalks, and thoſe without ſtones; open theſe laſt neatly, and introduce in them thoſe with ſtalks, ſmoothing them well over, and place them in the ſtove with a gentle fire. This is what is called double cherries.

GREEN

## GREEN GAGES.

TAKE any quantity of green gages, prick them with a pin, put them in a pan with water, and ſet them on the fire; when you ſee the water is beginning to boil, take them off and leave them in that ſame water to cool till the next day, when you are to ſet them again on a very gentle fire, that they may turn green When you ſee they are green enough, you put them in a ſieve to drain; then you take the firſt degree of clarified ſugar, in which you add three parts water, then the plumbs, and ſet the whole on a ſlow fire to make them throw off their water; after which, you put them in a pan for two days, and then you add clarified ſugar, and proceed as for the above preſerves.

## SUGAR PRESERVED CUCUMBERS.

TAKE any quantity of ſmall cucumbers, prick them as much as you pleaſe with a needle, put them in a pan of water on a ſlow fire, and let them remain there till you ſee they are a little ſoft; then take them off and let them be in that ſame water till the next day, when you are to ſet them again upon hot aſhes to green them. When that is done, throw them into cold water, then take ſome very light clarified ſugar, to which you add three quarters water, put your cucumbers in and ſet the whole on the fire, that they may boil gently to throw off their water. Suppoſe that in doing this they ſhould ſhrink, you may take them away and leave them for three or four days, then you will ſee they will have recovered; you may then continue to boil them gently on a ſlow fire, at three or four different times; after which you add ſugar

gar to them and proceed quite the ſame as directed before for the other preſerves.

## SUGARED GRAPES.

TAKE any quantity of bunches of grapes which ſhould not be quite ripe; make in every grape a ſmall inciſion with a pen-knife to take the ſtones out, put them in a pan of water covered with cabbage leaves, and ſet them upon the fire, and proceed for the reſt juſt as directed for the gooſberries, taking great care to keep the fire down and ſlow.

## SUGARED FIGS.

TAKE ſome figs which ſhould not be too ripe, prick them with a needle, put them in cold water, and ſet them on the fire till they become tender; then take them off and throw them into cold water; take the firſt degree of clarified ſugar, put your figs in, and proceed as directed for the other preſerves.

## BARBERRIES IN BUNCHES.

TAKE any quantity of barberries without ſtripping them of their ſtalks, ſplit them with a knife, take out all the ſeed which is in them, then tie them in little bunches; have clarified ſugar which you ſet on the fire: when your ſugar is at the ninth degree, put your little bunches in and boil them about ten minutes, after which you put them in a pan, and place them in the ſtove with a ſlow fire for three days running; at the end of which time, you take them from that ſugar which you ſet again on the fire, to heighten it again to the above degree; for the barberries will have weakened it by throwing their juice in it. When that is done, put the bunches again in it, and place it as before in the ſtove for three whole days, after which you draw out your bunches from the ſugar, and put them to drain on a wire grate, made on purpoſe for theſe ſort of things; then

you

you will range them on a horſe-hair ſieve, and replace them in the ſtove to dry them, and make what uſe you pleaſe of them.

## BARBERRY DROPS.

TAKE any quantity of barberries, which you put in a pan without water, and ſet over the fire, ſtirring them continually with a ſpoon for fear they ſhould burn. When you ſee they begin to ſweat, that is to ſay, to throw their juice off, take a ſieve, not too thick, and drain your fruit: when all the juice is well drained weigh it, and add two pounds of ſugar, pounded and ſifted very fine, to every pound of juice; put the whole together in a pan, and place it in the ſtove, after having well mixed it; and do not forget to ſtir it with a ſpoon three or four times in the day to melt well the ſugar. When it has been three or four days in the ſtove, and you ſee it is come very thick, then you may dreſs it as you pleaſe, either in little cakes as big as a ſhil-

ling, or pot it, or ſpread it upon tin plates, and replace them in the ſtove with a ſmall fire, till it is of conſiſtence enough to cut it with a knife, in what form you pleaſe.

## ALL SORTS OF PLUMBS.

TAKE any ſort of plumbs, prick them with a pin, that the water may penetrate in them; put them in a pan of water and ſet them on the fire till they are ſoftened. You muſt take care they ſhould be well blanched in the water; for if they were not well ſoftened in the water, they are apt to ſhrivel and harden when you boil them in the ſugar. When they are well ſoftened in the boiling water, you change them into cold water, and do for the reſt as we directed for the greengages.

## WHOLE STRAWBERRIES.

TAKE any quantity of ſtrawberries, pick off their ſtalks, and waſh them well in cold water, and

and drain them; take clarified ſugar of the ninth degree and let it cool; when it is cold, put your ſtrawberries in and ſet the whole again upon the fire, till they begin to feel the heat, take them off quickly and put them in a pan till the next day, when you put them again on the fire and boil them very gently, for fear they ſhould maſh; when the ſyrup is a little thickened take them off and pot them.

## WHOLE RASBERRIES.

TAKE raſberries and do the ſame as we ſaid about the ſtrawberries.

## WHOLE CURRANTS.

TAKE any quantity of currants, ſtrip them of their ſtalks, pick off very carefully all thoſe which happen to be ſqueezed, becauſe theſe ſticking themſelves to thoſe which are whole, that ſpoils

ſpoils them; then proceed juſt the ſame as we have directed for the ſtrawberries, except, you muſt not let them boil quite ſo long on the fire, being apt to burſt; and, in order to give them a greater conſiſtence, inſtead of leaving them only twenty four hours, as you do the ſtrawberries in the ſugar, you may leave the currants thus three days, becauſe it is their nature to harden in ſugar.

## *FRUIT PASTES.*

### PASTE APRICOTS.

TAKE any quantity of apricots very ripe, peel, ſtone, and cut them ſmall, put them in a deep earthen pan, then take a large and deep kettle, fill it with water, and place in it the earthen pan in which the apricots are; boil them thus what is called *balneo maria*; when they have well boiled thus and thrown off their juice, take them off and pour them in a ſieve to drain; when they

they are well drained, take a horſe-hair ſieve very ſhear or open, ſtrain them well, after which you put them in a preſerving pan on the fire to dry them a little; when you ſee they begin to make a thick paſte, take them off, have a pair of ſcales, and weigh a pound and a half of very fine ſifted ſugar pounded in powder to every pound of fruit, put the whole again into the preſerving pan, ſet it on the fire, keeping continually ſtirring with a ſpoon, till you ſee the ſugar is well mixed with the apricots; take notice they muſt not boil, for then the ſugar would melt too much; when that is done, put this paſte in your tin moulds and place them upon tin plates in the ſtove: when they have got a good cruſt on the top, turn them to make them take one alſo at bottom; then after your paſte is very firm, take a little knife and paſs it all round the moulds to make them quit the paſte, which you then put on a ſieve in the ſtove, to make it cruſt by the ſides; when the cruſt is well formed, take them off and put

them

them in boxes, or any thing elſe to keep them for uſe.

## ANOTHER WAY.

PREPARE two pounds of ripe apricots as above; ſoak them pretty dry on the fire, and maſh them very fine; put a pound of ſugar, ſtir it well together on the fire, till the paſte quits the ſpoon; finiſh it directly in the moulds; and dry it rather hotter than the former paſte: it is done alſo, by putting as much weight of raw powder ſugar, when the fruit is ſoaked ſome time pretty dry, and ſtirring continually, till it is come to a good conſiſtence on the fire; finiſh as the laſt.

## PASTE OF GREEN APRICOTS.

BEGIN by taking the down off, which is done by making a lye, with five or ſix handfuls of green wood-aſhes, ſifted and boiled, till the water

water is quite ſleek, and ſmooth to the fingers; put in the apricots; let them ſoak, till the down comes off eaſily; ſtir the aſhes pretty often, to hinder it from ſettling at bottom; take the pot off the fire, to clean the fruits one after another, and throw in freſh water as they are doing; then boil them in freſh water, tender enough to ſift as uſual; and boil the juice till it comes to a good conſiſtence, ſtirring continually, for fear it ſhould burn; weigh an equal quantity of fruit and ſugar, and mix them very well together off the fire; put them in moulds directly, and dry as before.

## QUINCE PASTE.

LET your quinces be full ripe, boil them till they are quite tender, drain and ſift them as uſual; reduce the marmalade (on the fire) to a paſte-conſiſtence, ſtirring continually, according to the quantity of quince-marmalade; refine a pound of ſugar to three quarters of quinces;

mix

mix them together on a very ſlow fire without boiling, put it into what form you pleaſe directly, and dry as uſual.

## RED QUINCE PASTE.

TO make the paſte of a fine red, bake the quinces in the oven a long while, then peel and ſift them in a ſtrong hair-ſieve; dry the marmalade over a ſlow fire a little while, to about half the conſiſtency of a paſte; then to redden it the more, keep it a good while on a ſlow aſhes-fire, ſtirring ſome time; and to add to this redneſs, put a little ſteeped cochineal, and reduce it on a ſlow fire, to a thick paſte; that is, when it looſens from the pan; put as much ſugar as marmalade, or paſte, ſoak it a little while on the fire and let it cool, juſt enough to work it well with the hands, and finiſh directly as uſual.

LEMON

## LEMON OR CITRON PASTE.

CUT off the hard knobs at both ends, core them through and through, boil them in water till they are tender; take them out and put them into cold water a moment, drain them by preſſing them in a linen-cloth, to get the water out, then pound and ſift them; upon a quarter of a pound of marmalade put half a pound of ſugar, ninth degree, ſimmer it a while together, to mix, ſtirring continually, and finiſh as all others.

## APPLE PASTE.

TAKE what quantity of golden pippins you think proper, which you boil whole in a pan of water without paring them; when you ſee they are well done, take them off and put them in a draining ſieve; then take a horſe-hair ſieve very open, and ſtrain them through; when that is done, put them in the preſerving pan, and do juſt the ſame as we directed for the apricots.

PLUMB

## PLUMB PASTE.

TAKE any ſort of plumbs you pleaſe, put a pan of water on the fire; when it boils put your plumbs in, let them ſoak till you ſee they loſen their ſkin; then take them off, ſtrain them through a ſieve, and put them in a pan over the fire, to make them throw off their water, keeping ſtirring them till you ſee your paſte is a little thick; take them off, and continue as we ſaid about the apricots.

## PEACH PASTE.

TAKE any quantity of peaches, cut them ſmall in an earthen pot, and do preciſely as we directed you for the apricots.

FIRST

## OBSERVATION ON FRUIT PASTES.

IT may be neceſſary to obſerve, that of all the different kinds of fruit paſtes, heretofore mentioned, out of fruit ſeaſon; marmalade of any ſorts, mixed with ſugar refined to the ninth degree, may be made uſe of; ſimmer it a little while together on the fire, and put it in moulds, in the ſame manner to dry in a very moderate heat; turn it over now and then, to dry equally of both ſides. It alſo muſt be remarked, that paſtes of any other kinds of fruits may be made by obſerving the quantity of ſugar, according to the ſharpneſs of the fruits.

## SPUN PASTE.

TAKE either apples, peaches, apricots, or plumbs; put them in a pan of water on the fire, and do them as we directed before; then after you ſhall have ſtrained them through a ſieve, take cla-

rified ſugar, of the tenth degree; when done, take it off from the fire, and put your fruit in, which you boil as it were for a jelly: when you ſee your paſte thickens, take it off, and ſpread it upon tin plates with a knife as thin as you can; put thoſe tin plates in the ſtove for five or ſix days, with a ſlow fire; after that time your paſte will be firm, then you take a knife and cut your paſte as thin as you pleaſe; have little round ſticks, cover them with that paſte which you have cut, replace them again in the ſtove till the next day, then your paſte will have taken the form of the ſticks; take theſe off and keep them for uſe.

## NUT BOMBOONS.

TAKE a pound of Spaniſh nuts, and boil them in an iron pan; when they are well boiled rub off their ſkin with a napkin, if ſome ſtick too hard,

hard, pare it off with a knife; take a tin grater and grate your nuts very fine on a ſheet of paper; then you take a pound of powdered ſugar, to a pound of nuts, put it in a pan over a ſlow fire, when your ſugar is all melted in ſtirring it perpetually with a wooden ſpoon, put your nuts in and work them well till all is well mixed, and pour it upon a tin plate; you have a wooden rolling-pin to ſpread it, which you muſt be very quick in doing, for it cools very faſt; and when it is cold you cut it in what form you pleaſe; you muſt take care the ſugar ſhould not be too much melted, for it is very apt to ſoften when the nuts are joined to it.

## LEMON OR ORANGE BOMBOONS.

TAKE a piece of loaf ſugar, raſp the oranges or lemons with it, what of them ſticks to the ſugar you bruſh off upon a paper; then you pound in a mortar that ſame piece of ſugar, and put it

in a pan with that which is upon the paper, and which taſtes of the lemon or orange; you ſet it upon a gentle fire, in melting it ſlowly; after which you pour it upon a tin plate, which you muſt before have rubbed with a little butter, or it will ſtick to the plate; then you ſpread it with the rolling-pin as you did for the nuts; (obſerve the rolling-pin muſt likewiſe be rubbed with butter, for fear it ſhould ſtick) when all that is done, and it is perfectly cold, then you cut it in what ſhape you pleaſe and ſend it up.

## BITTER ALMOND BOMBOONS.

TAKE bitter almonds, boil them in water to take off their ſkin; after which you place them in the ſtove to dry them well; when they are well dryed, take a grater and do as we directed for the nuts; you muſt put the ſame weight of ſugar as almonds.

COFFEE

## COFFEE-CREAM BOMBOONS.

TAKE about a pint of coffee made with water, put in it a pound of loaf ſugar, ſet it on the fire, and boil it to the ninth degree, then you add a full pint of double cream, and let it boil again, keeping continually ſtirring till it comes to caramel height; to know when it is come to that point, you muſt have a baſon of water by you, dip your finger in it, and put it quickly in your ſugar, then in the water again to remove the ſugar, which will have ſtuck to it; take a bit of it in your teeth, if it is hard in its crackling take it off, it is to the height required; pour it upon a tin plate, and proceed as we directed for the *lemon bomboons*. When it is warm you may cut it in little ſquares, or lozanges, or any other ſhapen *paſtiles*, and draw a few ſtrokes over them with a knife.

## ORANGE-FLOWER BOMBOONS.

TAKE dryed, burnt, or what we call *pralined* orange flower, which you pound in a mortar, and paſs through a ſieve; then take half a pound of pounded loaf ſugar, which you mix with your orange flower, and put in a pan over a ſlow fire, to melt it gently in ſtirring continually with a ſpoon; when it is all well melted, pour it on a tin plate, and do as we directed for the *lemon bomboons.*

## CANDIED, OR RATHER PRALINED ALMONDS.

TAKE a pound of almonds, clean them well of their duſt with a cloth, put them in a pan, with a pound of ſugar and a little water, let them boil till they begin to ſparkle, for this is a never failing mark of the right degree; then take them off the fire, and ſtir them well with

with a wooden ſpoon, till you ſee the ſugar will turn gravelly, or gravel-like; then you ſet them again over a ſlow fire, to diſſolve the ſugar, keeping ſtill ſtirring that the ſugar may ſtick to the almonds; when you ſee your almonds come reddiſh, and are well covered with ſugar, take them off, pour them in a ſieve, cover them with a clean cloth, and put them in the ſtove, this makes them preſerve their gloſs.

## PRALINED NUTS.

TAKE a pound of Spaniſh nuts without their ſhells, which you put in a pan with as much ſugar, and do as we ſaid for the almonds; you may give a little boiling to the almonds if you chuſe to take off their ſkin, but then the ſugar does not ſtick on them ſo well; obſerve, likewiſe, that you may, if you pleaſe, make all ſorts

of pralins * with clarified ſugar, which you proportion in equal quantity, to the weight of fruit you want to pralin; your work will be certainly ſo much the finer, but generally they uſe loaf ſugar.

## PRALINED PISTACHIO NUTS.

TAKE a pound of piſtachio nuts ready ſhelled, have a pan of water on the fire, when it boils put your nuts in it, let them boil thus a little, then take them off and rub off their ſkin; put them again in another pan with an equal quantity of ſugar, and continue juſt as we directed you for the almonds.

* We beg leave to be allowed to uſe the words *praline*, and *to praline*, *pralined*, &c. which are quite French anglicifed, as there is no Engliſh word to expreſs the real idea of the French in this ſort of preſerving of almonds.

PRA-

## PRALINED ORANGE PEEL.

TAKE any quantity of oranges, part them into four quarters, take their rind off, and take away very carefully all the white which is inwardly attached to it, ſo that there remain nothing but the very ſuperficy of the yellow rind, cut it in ſtrings as narrow as you pleaſe; when that is done, have a pan in which you put ſome clarified ſugar, which you let boil a little, then put your orange rind in, let the whole boil together to the ninth degree; take it off and ſtir it with a wooden ſpoon, till you ſee your ſugar is well mixed together: you may ſet it again on the fire if you chuſe, keeping ſtirring till you ſee the ſugar begins to diſſolve, then take it off immediately; this will make your orange rind firm and cracking in the mouth.

As there are people who do not like the bitterneſs of the orange rind, you may, in ſuch a caſe,

caſe, give a little boiling to your rinds before you put them in ſugar. Some other find that very bitterneſs an agreeable flavour in their mouth; then you muſt follow the above directions.

## TO MAKE FRESH ORANGE-FLOWER PRALINED.

TAKE any quantity of orange flowers, pick them carefully leaf by leaf; when that is done have a pan with what quantity of clarified ſugar you need to have, boil it to the ninth degree then put your orange flower in; you will ſee that it will ſpoil all your ſugar by the water it will throw off; let it boil thus till your ſugar recovers as far as the firſt degree, then take it from the fire, and ſtir it till your ſugar turn ſand or gravel like: ſhould it not dry ſo well as you would have it, ſet it again on the fire, and keep ſtirring it perpetually, till you ſee your ſugar begins to melt; take it off immediately, and con-

tinue

tinue by ſtirring to reduce it into a ſand: better to have a little more trouble in working your ſugar to reduce it in ſand, becauſe then the orange flower does not take ſo much ſugar, and has a better flavour; after it is dried you throw it in a ſieve to drain the ſugar from it, and keep nothing but the flower; then you place it in that ſieve, in the ſtove, to finiſh drying it quite, ſtirring now and then for fear it ſhould ſtick together; when it is well dried put it in your boxes and keep it for uſe.

## LEMON DROPS OR RATHER PASTILS.

TAKE half a pound of pounded loaf ſugar, ſifted as fine as poſſible, put it in a plate, take three or four lemons which you ſqueeze over your ſugar; mix it well with a ſpoon, till you ſee it makes what is called a *royal paſte*, a little thickiſh, that you may take it upon a knife;

then take half a ſheet of paper and cover it with little, round, and flat drops, which we call *paſtils*, of the ſize of a farthing; place it in the ſtove with a ſlow fire till it is quite dry, and take it off from the paper; you may add to it, if you chuſe, ſome of the ſkin of the lemon raſped or grated, but not chipped; for as it is a melting *paſtil*, they would find ſome of the bits in their mouth, which is not quite ſo well.

## CHOCOLATE PASTILS.

TAKE a little chocolate, which you put in a pan over the fire to melt it, ſtir it with a ſpoon; when it is well melted, take half a pound of loaf ſugar, pounded in a mortar and ſifted, which you diſſolve in a little clear water. When that is done, put in your chocolate, if you find the paſte too thick add a little water, enough to bring it to that degree of liquidity we ſpecified for the lemons; then dreſs it on half

ſheets

ſheets of paper as we then directed, but do not put it in the ſtove for the heat ſoftens chocolate; let it dry naturally in a cup-board, and when dry, take them off from the paper and put them in your boxes uſed for ſuch kind of things.

## RASPBERRY PASTILS.

TAKE half a pound of pounded loaf ſugar on a plate, then a quantity of raſpberries, which you ſqueeze through a ſieve; when that is done, you add the juice to the ſugar till it makes a paſte of that conſiſtency we ſpecified in ſpeaking of the lemons; dreſs it on the paper and put it in the ſtove till dry.

## ANOTHER WAY TO MAKE RASPBERRY PASTILS.

MASH the raſpberries, put in a little water, boil and ſtrain them, then take half a pound of fine ſugar, ſifted through an hair ſieve; juſt

wet

wet the ſugar to make it as thick as a paſte; put to it twenty drops of ſpirits of vitriol, ſet it over the fire, making it ſcalding hot, but not to boil: drop it on paper it will ſoon be dry; if it will not come off eaſily, wet the paper. Let them lie a day or two on the ſame paper.

## CURRANT PASTILS.

DO exactly as we directed you for the raſpberries; you have no occaſion to put any water to theſe two ſorts, becauſe the juice of the fruit is enough of itſelf to diſſolve the ſugar, and make your paſte as thick and as clear as you would have it.

## COFFEE PASTILS.

TAKE half a pound of pounded loaf ſugar, have about the quantity of two diſhes of coffee made with water, which you put in your ſugar, and mix well till you ſee it makes what is called

a *royal*

a *royal paſte* a little thick, and proceed as before directed for the lemon drops.

You may, if you pleaſe, make them another way, *viz.* with ground coffee, which you ſift very fine through a ſieve, then adding a little water, as we ſaid in ſpeaking of the chocolate drops.

## ORANGE PASTILS.

TAKE about a dozen oranges, ſqueeze out the juice, boil the rind very tender, cut out moſt of the white, and beat the yellow rind very fine; rub it through an hair ſieve, and to a pound of the pulp put a pound and a half of fine ſugar, ſifted through an hair ſieve; mix it well, and put in the juice till you make it thin enough to drop from a tea-ſpoon: drop it on glaſſes, and ſet it by the fire; let it ſtand there about two hours,

hours, and then put it in a ſtove; the next day turn it: it will be dry in twenty four hours.

## BARBERRY PASTILS.

TAKE a good quantity of barberries, ſtrip them off the ſtalks; put to them a little water, to keep them from burning; boil them, and maſh them as they boil, till they are very dry; then rub them through an hair ſieve, and afterwards ſtrain them through a ſtrainer, that there may be none of the black noſes in it; make it ſcalding hot, and to half a pint of the pulp put a pound of the ſifted ſugar; let it ſcald, and drop it on boards or glaſſes; then put it in a ſtove, and turn it when it is candied.

RATA-

## RATAFIA PASTILS, EITHER OF APRICOT-KERNELS, OR HALF BITTER, AND HALF SWEET ALMONDS.

TAKE a pound of kernels or almonds, beat very fine with roſe-water; take a pound of ſifted ſugar and the whites of five eggs beat to a froth, mix them well together, and ſet them on a ſlow fire; keep them ſtirring till they begin to be ſtiff; when they are quite cold, make them in little round drops: bake them after the long biſcuit, on paper and tin-plates.

## *CONSERVES.*

### DRIED CONSERVES.

FOR all ſorts of conſerves, prepare the ſugar after the ninth degree, according to the quantity wanted; they are all made much after the ſame manner: the only difference is in the quan-

tity of fruits propoſed; few, who are not done with the ſugar prepared to this degree, ſhall be obſerved: conſerves are made with all ſorts of ſweet-meats marmalade; uſe which you pleaſe, ſift it in a ſieve, and ſoak it pretty dry over a ſlow fire, uſe about half a pound of the ſugar prepared as ſet forth, to a quarter of a pound of ſweet-meats marmalade; take the ſugar off the fire to work it well together; warm it a moment, and pour it in paper-caſes made for that purpoſe; when it is cooled, cut it in cakes of what bigneſs you pleaſe.

## VIOLET CONSERVE.

TAKE any quantity of violets, which you pick carefully leaf by leaf from their ſtalk, put them in a little mortar and pound them well, take them out with a card and put them in a ſaucer; then take a little clarified ſugar boil it to the ninth degree take it off from the fire, add your violets to it, and ſtir it well with a ſpoon,

a ſpoon, till you ſee your ſugar begins to thicken, pour it in a paper mould and let it cool; but before it is quite cold, mark with the point of a knife the different drops or *paſtils* you intend to make of it, that you may afterward break them with more facility, and take them off from the paper.

## ORANGE FLOWER WATER.

HALF a pound of clarified ſugar being prepared to the ninth degree, take it off the fire, and pour a ſmall ſpoonful of orange flower water in it; mix it well together, or any quantity to the ſame proportion; pour in the paper as the laſt.

## SAFFRON CONSERVE.

THE ſugar being prepared as before, have a little ſaffron powder ſoaked in water, and only pour a ſmall quantity, juſt ſufficient to colour the ſugar of a pale ſaffron-colour.

## JONQUILL CONSERVE.

DO exactly the same as we directed you for the violets; only take care when you work it with a spoon and the sugar is come to its proper point not to let it harden too much, for your conserve would not be so well melting in the mouth; it naturally dries enough upon the paper.

## COFFEE CONSERVE.

TAKE a little coffee ground; have a pan with a little clarified sugar in; boil it to the tenth degree, take it off from the fire, and proceed just the same way as we directed for the other *conserves*.

THE *Chocolate Conserves*, are done in the same manner, with this difference only that you must dissolve your chocolate in a small pan over the fire before you add the sugar to it; or if you do

do not chuſe to diſſolve it, grate it with a grater very fine it will anſwer the ſame purpoſe.

## LEMON AND ORANGE CONSERVE.

TAKE a lemon or an orange, grate the rind with a tin grater, put the powder in a ſaucer, ſqueeze the juice of the fruit over it, mix it well together with a ſpoon, then boil ſome ſugar a tenth degree, becauſe what you put in it is a liquor, ſince it is the juice and the grating of the fruit mixt together it lowers the ſugar, which obliges to boil the ſugar a little higher for this ſort of conſerve than for the others. When your ſugar is boiled to the proper height you mix in it your compoſition, and proceed on juſt the ſame for the reſt as before directed for the the other conſerves.

## WHITE LEMON CONSERVE.

THIS is made differently as follows; boil a pound of the fineſt ſugar to the eight degree; take it off the fire, and ſqueeze the juice of a lemon in it, at different times, ſtirring continually; it will whiten the ſugar as white as milk, if properly done, take care not to drop any of the ſeeds in it; work it well together, and pour it in the moulds, when it is mixed of an equal ſubſtance, which you will prove by pouring ſome with a ſpoon, as any other jelly.

## POMEGRANATE CONSERVE.

TAKE a good large ripe pomegranate of a fine colour; ſeed it one after another: then ſqueeze it in a linen-cloth, to ght the juice, which you boil, and reduce to half; put it to a pound of ſugar, refined to the ninth degree; when it is half cold, work it well together, and dreſs it in the moulds as uſual.

TO

*To make dry preſerves, or ſweetmeats of all ſorts of fruits.*

## TO DRY CHERRIES.

TAKE morella cherries, ſtone them, and to every pound of cherries, put a pound and a quarter of fine ſugar, beat and ſift it over your cherries, let them ſtand all night, take them out of your ſugar, and to every pound of ſugar put two ſpoonfuls of water, boil and ſcum it well, then put in your cherries, let your ſugar boil over them, the next morning ſtrain them, and to every pound of the ſyrup put half a pound more ſugar, let it boil a little thicker, then put in your cherries, and let them boil gently, the next day ſtrain them, and dry them in a ſtove, and turn them every day.

AN-

## ANOTHER WAY

STONE a pound and a half of cherries, put them in a preſerving pan, with a little water, when they are ſcalding hot, put them in a ſieve, or on a cloth to dry, then put them in your pan again, beat and ſift half a pound of double refined ſugar, ſtrew it betwixt every lay of cherries, when it is melted, ſet them on the fire, and make them ſcalding hot, let them ſtand till they are cold, do ſo twice more, then drain them from the ſyrup, and lay them ſeparately to dry, dip them in cold water, and dry them with a cloth, ſet them to dry as before, and keep them in a dry place till you want to uſe them.

## TO DRY CHERRIES WITHOUT SUGAR.

STONE the cherries, and ſet them on the fire, with only what liquor comes out of them; let

let them boil up two or three times, ſhaking them as they boil; then put them in an earthen pot; the next day ſcald them, and when they are cold lay them on ſieves, and dry them in an oven not too hot. Twice heating an oven will dry any ſort of cherries.

## TO DRY CHERRIES IN BUNCHES.

TAKE Kentiſh or morella, cherries, and tye them in bunches with a thread, about a dozen in a bunch; and when you have dried your cherries, put the ſyrup that comes out of them to your bunches; let them juſt boil, cover them cloſe, the next day ſcald them; and when they are cold, lay them in ſieves in a cool oven; turn them, and heat the oven every day till they are dry.

TO

## TO DRY GOOSBERRIES.

TAKE the large white gooſberries before they are very ripe, but at full growth, ſtone and waſh them, and to a pound of gooſberries put a pound and a half of ſugar, beat very fine, and half a pint of water; ſet them on the fire; when the ſugar is melted, let them boil, but not too faſt; take them off once or twice, that they may not break; when they begin to look clear, they are enough: let them ſtand all night in the pan they are boiled in, with a paper laid cloſe to them; the next day ſcald them very well, and let them ſtand a day or two; then lay them on plates, ſift them with ſugar very well, and put them in the ſtove, turning them every day till they are dry; the third time of turning, you may lay them on a ſieve, if you pleaſe; when they are pretty dry, place them in a box, with paper betwixt every row.

WHEN

## TO DRY CURRANTS IN BUNCHES OR LOOSE SPRIGS.

WHEN your currants are ſtoned and tied up in bunches, take to a pound of currants a pound and half of ſugar; to a pound of ſugar put half a pint of water; boil your ſyrup very well, and lay the currants into the ſyrup; ſet them on the fire, let them juſt boil, take them off, and cover them cloſe with a paper; let them ſtand till the next day, and then make them ſcalding hot; let them ſtand two or three days with the paper cloſe to them; then lay them on earthen plates, and ſift them well with ſugar; put them into a ſtove; the next day lay them on ſieves, but not turn them till that ſide dries, then turn them and ſift the other ſide: when they are dry lay them between papers.

TO

## TO DRY AMBER, OR ANY WHITE PLUMBS.

SLIT your plumbs in the ſeam; then make a thin ſyrup. If you have any apricot-ſyrup left, after your apricots are dried, put a pint of ſyrup to two quarts of water; if you have none, clarify ſingle refined loaf ſugar, and make a thin ſyrup: make the ſyrup ſcalding hot, and put in the plumbs; there muſt be as much ſyrup as will more than cover the plumbs; they muſt be kept under the ſyrup, or they will turn red: keep them in a ſcald till they are tender, but not too ſoft; then have ready a thick ſyrup of the ſame ſugar, clarified and cold, as much as will cover the plumbs; let them boil, but not too faſt, till they are very tender and clear, ſetting them ſometimes off the fire; then lay a paper cloſe to them, and ſet them by till the next day; then boil them again till the ſyrup is very thick; let them lie in the ſyrup four or five drys, then lay them

on

on ſieves to dry: You may put ſome in codling jelly, firſt boiling the jelly with the weight in ſugar, and put in the plumbs hot to the jelly. Put them in pots or glaſſes.

## TO DRY BLACK PEAR-PLUMBS OR MUSCLES, OR THE GREAT MOGULS.

STONE your plumbs, and put them in a large earthen pot; make a ſyrup with a pound of ſingle refined ſugar and three pints of water; or if you have the ſyrup the white plumbs are dried out of, thin it with water, it will do as well as ſugar; boil your ſyrup well, and when it is cold enough to hold your hand in it, put it to the plumbs; cover them cloſe and let them ſtand all night; heat the ſyrup two or three times, but never too hot; when they are tender lay them on ſieves, with the ſlit downwards to dry; put them in the oven, made no hotter than it is after bread

and

and pies come out of it; let them ſtand all night therein; then open them and turn them, and ſet them in a cool oven again, or in an hot ſtove, for a day or two; but if they are too dry, they will not be ſmooth; then make a jam to fill them with. Take ten pound of plumbs, the ſame ſort of your ſkins, cut them off the ſtones, put to them three pound of powdered ſugar; boil them on a ſlow fire, keeping them ſtirring till it is ſo ſtiff, that it will lie in a heap in the pan; it will be boiling at leaſt four or five hours; lay it on earthen plates; when it is cold, break it with your hands, and fill your ſkins; then waſh every plumb, and wipe all the clam off with a cloth: As you waſh them, lay them on a ſieve; put them in the oven, make your oven as hot as for your ſkins; let them ſtand all night, and they will be blue in the morning. The great white mogul makes a fine black plumb; ſtone them, and put them in the ſyrup with or after the black plumb; and heat the ſyrup every day, till they

are of a dark colour; they will blue as well as the muſcles, and better than the black pear plumbs. If any of theſe blumbs grow ruſty in the winter, put them into boiling hot water; let them lie no longer than to be well waſhed: Lay them on a ſieve, not ſingly, but one on the other, and they will blue the better: put them in a cool oven all night, they will be as blue and freſh as at firſt.

## TO DRY GREEN FIGS.

TAKE the white figs at the full bigneſs, before they turn colour; ſlit them at the bottom; put your figs in ſcalding water; keep them in a ſcald, (but not boil them) till they turn yellow; then let them ſtand till they are cold; they muſt be cloſe covered, and ſomething on them to keep them under water; ſet them on the fire again, and when they are ready to boil, put to them a little verdigreaſe and vinegar, and keep them in a ſcald till they are green; then put them

in

in boiling water; let them boil till they are very tender; drain them well from the water, and to every pound clarify a pound and half of ſingle refined ſugar, and when the ſugar is cold put in the figs; let them lie all night in the cold ſyrup; the next day boil them till they are very clear, and the ſyrup thick, and ſcald them every day for a week; then lay them to dry in a ſtove, turning them every day; weigh your figs when they are raw; and when you clarify your ſugar, put half a pint of water to a pound of ſugar. If your figs grow too dry, you may put them in their ſyrup again; they will look freſh to the end of the year.

## TO DRY BARBERRIES.

TAKE barberries, ſtone them, and tye them in bunches, or looſe in ſprigs, which you pleaſe; weigh them, and to every pound of barberries clarify two pound of ſugar; make your ſyrup with ſomething more than half a pint of water to a pound

a pound of ſugar; put the barberries into the ſyrup when it is ſcalding hot; ſet it on the fire, and let them juſt boil; then ſet them by, with a paper cloſe to them; the next day make them ſcalding hot, doing ſo for two days; but be ſure they never boil after the firſt time; when they are cold, lay them out on earthen plates; ſift them well with ſugar, and the next day turn them on a ſieve; ſift them again, and turn them every day till they are dry: Your ſtove muſt not be too hot.

## TO DRY APRICOTS.

TAKE four dozen and a half of the largeſt apricots, ſtone them and pare them; cover them all over with four pound of ſugar finely beaten; put ſome of the ſugar on them as you pare them, the reſt after: Let them lie four or five hours, till the ſugar is almoſt melted; then ſet them on a ſlow fire till quite melted; then boil them but not too faſt. As they grow tender, take them

out on an earthen plate till the reſt are done; then put in thoſe that you laid out firſt, and let them have a boil together: put a paper cloſe to them, and let them ſtand a day or two; then make them very hot, but not boil; put the paper on them as before, and let them ſtand two days, then lay them on earthen plates in a ſtove, with as little ſyrup on them as you can; turn them every day till they are dry, and ſcrape off the ſyrup as you turn them; lay them between paper, and let them not be too dry before you lay them up.

## TO DRY GREEN GAGE PLUMBS.

MAKE a thin ſyrup of half a pound of ſingle refined ſugar, ſkim it well, ſlit a pound of plumbs down the ſeam, and put them in the ſyrup, keep them ſcalding hot till they are tender, they muſt be well covered with ſyrup, or they will loſe their colour; let them ſtand all night,

night, then make a rich ſyrup, to a pound of double refined ſugar, put two ſpoonfuls of water, ſkim it well, and boil it almoſt to a candy, when it is cold, drain your plumbs out of the firſt ſyrup, and put them in the thick ſyrup, be ſure let the ſyrup cover them, ſet them on the fire to ſcald till they look clear, then put them in a china bowl; when they have ſtood a week, take them out, and lay them on china diſhes, dry them in a ſtove, turn them once a day till they are dry.—If you would have them green, ſcald them with vine leaves, the ſame way as the green gages are done.

## TO DRY DAMSONS.

GET you damſons when they are full ripe, ſpread them on a coarſe cloth, ſet them in a very cool oven, let them ſtand a day or two, if they are not as dry as a freſh prune, put them in another cool oven for a day or two longer, till they

are pretty dry, then take them out, and lay them in a dry place; they will eat like freſh plumbs in the winter.

*To make all Sorts of ſtewed Fruits, or rather Compotes.*

## COMPOTES OF APPLES.

TAKE any ſort of apples, cut them in halves, take off the core and pare them very neatly, and in proportion as you cut and pare them throw them in a baſon of water, for fear they ſhould blacken; have a pan on the fire with clarified ſugar in, very light, that is to ſay, half ſugar and half water; let it boil that you may ſkim it a little, then put your apples in and do them gently, taking care your ſugar ſhould not boil too faſt, becauſe in ſuch a caſe they would waſh all to a pulp. When you ſee that your apples are well done, take them off from the

the fire, and let them cool in the ſugar; for ſhould they be too much done, in cooling in the ſugar itſelf, they grow firm again, ſo ſet them in your aſhes; but, if you ſhould perceive your ſyrup is too thin, you may, after you have taken off your apples, ſet it again over the fire, and give it what degree or *height* you pleaſe.

## COMPOTES OF ORANGE OR LEMON PEELS, COMMONLY CALLED, RAILLADINS.

TAKE the rind of either lemons or oranges, cut in four quarters; take off all the white of the inſide, and keep but the ſuperficy of the peel, or the outward rind; cut them in long threads as fine as you can, put them in a pan of water over the fire, boil them well, till in taking a bit between your fingers you may ſqueeze it to nothing; then take them off and change them into cold water; have another pan with very light clarified ſugar in, put your *railladins* in and let them boil well, till you

ſee they have well taken the ſugar, take them off and put them in your glaſſes.

## COMPOTES OF PEARS.

TAKE pears, which ſhould not be too ripe, ſplit them by the head's end with a knife, put them into a pan of water, and boil them till they are a little ſoftened, take them off and change them into cold water: have another little pan of freſh water in which you ſqueeze two lemons, after which pare your pears neatly, and put them in that lemon water to whiten them: take then another pan with clarified ſugar very light, and put your pears in till you ſee they have well taken the ſugar, and they are well done.

## COMPOTES OF APRICOTS.

TAKE any quantity of apricots, ſplit them on one ſide to take out the ſtone, put them in a pan of water, and ſet them over the fire, boil them

them very gently for fear they ſhould maſh; when you ſee they are well ſoftened, take them off and change them into cold water; take clarified ſugar, put your apricots in, give them a little boiling, then take them off and ſet them in your china diſhes.

## COMPOTES OF GREEN APRICOTS.

TAKE any quantity of green apricots, then two handfuls of ſalt, which you wet with a little vinegar; take a coarſe towel, put your apricots in it along with the ſalt, and rub them well in the towel till you ſee the apricots have loſt all their down; be careful not to do them ſo hard as to break their ſkin; when that is well done, throw them into freſh water to make them loſe the ſalt and vinegar, which is done by giving them three or four different ſucceſſive freſh waterings; when you ſee your apricots are well cleaned, prick them well with a pin, ſet them in a pan of water on the fire, and boil them as much as you

pleaſe; when they are ſufficiently done, take them off from the fire, and let them cool in that ſame water till the next day, when you are to ſet them again on the fire in that ſame water, and as ſoon as it begins to boil take them off and change them into cold water; then take another pan with clarified ſugar of the firſt degree, put your apricots in, let them ſimmer on a ſlow fire till you ſee they begin to turn very green; you muſt not let them be quite done the firſt time you put them in ſugar, they muſt have then but one bubble in that degree of ſugar, then take them off and let them ſtand till the next day, when they ſhall have thrown off all their water, and turn of the moſt beautiful green.

## COMPOTES OF GREEN GAGES.

TAKE green gages, which you prick with a pin, and ſet on the fire in a pan of cold water, till you ſee they are a little ſoftened; then take them

them off and let them cool in the ſame water, when that is done you take clarified ſugar of the tenth degree, put your plumbs in it, and ſet them again on a very ſlow fire to make them throw off their water and turn green; you muſt alſo cover your pan during this ſecond operation with a tin-plate, that they may not loſe their ſteam, which makes them greener; after which you take them off and dreſs them in your china diſhes.

## COMPOTES OF QUINCES.

TAKE quinces, which you cut into four quarters, and take of their cores and pare them; ſet them in a pan of water on the fire, boil them as much as you pleaſe; when you find them done enough take them off from the water, and put them on a cloth to drain; then take another pan with clarified ſugar of the firſt degree, and put your quinces in and let them do gently upon a ſlow fire that they may be very mellow: If you

you would have them red, you have but to cover them as ſoon as you putt hem on the fire with a tin plate, and leave it on till they are quite done; then take them off and dreſs them in your china diſhes. If you ſee your ſugar is in jelly, you muſt put them directly in your china diſhes and pour your ſugar over them.

## COMPOTES OF CHERRIES.

TAKE cherries, and cut off half of their ſtalks; have clarified ſugar, put your cherries in, and let them boil till yon ſee they are done enough; then take them off foom the fire, and let them ſtand till they are grown cold enough to take them all one by one, and ſet them on their ſtalk upwards in your china diſhes; and pour your ſugar over them.

*A me-*

*A method to make Fruit Ices.*

## ORANGE AND LEMON ICES.

TAKE clarified ſugar in a pan of the ninth degree, then take three lemons or oranges, pare very neat the outer rind without any of the white which is under it, and drop it in the ſugar, where it muſt remain about one hour to let it take well the taſte of it. When that is done take the ſame three oranges, or lemon which you have pared, cut them by the middle, and ſqueeze well their juice in your ſugar; then paſs the whole through a ſieve into another pan, and put this compoſition mixture from this laſt pan into the iceing pot, which we call *ſabotiere*. You may add if you pleaſe, the juice of three or four lemons to your *orange ice*; it will fatten the ſugar and make your ices more mellow.

THE

## THE WAY TO ICE ALL SORTS OF LIQUID COMPOSITIONS.

WHEN your compoſition is put in the *ſabotiere*; take ſome natural ice and put it in a mortar, when it is reduced into a powder ſtrew over it two or three handfuls of ſalt; then take your pails, put ſome pounded ice in the bottom, and place your *ſabotiere* in thoſe pails which you fill up after with ice to bury the *ſabotiere* in. You muſt take care in the beginning to open your *ſabotiere* in order not to let the ſides freeze firſt, and on the contrary detach with a pewter ſpoon, all the flakes which ſtick to the ſides, in order to make it congeal equally all over in the pot. Then you muſt work them well as much as you are able, for they are ſo much the more mellow as they are well worked; and their delicacy depends entirely upon that. You muſt not wait till they are thoroughly iced to begin to work them, becauſe

becauſe they would become too hard and it is not poſſible to diſſolve what is congealed in lumps or pieces. When you ſee they are well congealed you let them reſt, taking care for this time there ſhould be ſome which ſtick to the ſides of the icing-pot: this will prevent them from melting and make them keep longer in a right degree of icing.

N. B. Suppoſe your compoſition ſhould not congeal ſo quickly as you could wiſh through the melting of your pounded ice, you may change that ice in the ſame manner as you put it before; for as there is always a hole at the bottom of thoſe buckets, you may let the water of your melted ice run off, by taking out the ſtopper without diſturbing the *ſabotiere*, then fill your buckets up again as you did before continuing rolling your *ſabotiere* till you ſee your compoſition is congealed to the point you wiſh.

THE

## THE WAY TO MOULD ICES IN ALL SORTS OF FRUITS.

WHEN your compoſition is perfectly congealed, take a ſpoon and the moulds you want to make uſe of; fill theſe well with your ices as quickly and dexterouſly as you can: you muſt have beſides juſt ready by you a bucket with pounded natural ice, and a great deal of ſalt; there you put your moulds in proportion as you fill them, and cover them directly with pounded ice and ſalt, continuing ſo doing to every mould you fill up till you have filled them all. When that is done you cover them quite and ſet them a full hour in that ice. When you want to take off what is in your moulds, you take a pan of water, and firſt waſh well thoſe moulds one after the other to rub off all the ſalt which ſticks round them, then you open your moulds put their contents in a china diſh and ſend them up. You may give to every

every one of your ices the very colour of the fruit they repreſent; but then you muſt have your colour ready by you, and with a very fine pencil point them quickly, in which caſe they muſt likewiſe be ſerved directly, or at leaſt you muſt put them in the *cave*; then your *cave* muſt have been ſet in a bucket and prepared half an hour before you take your fruits from their moulds: in that *cave* you are then to ſet them after they are coloured, till the moment comes of ſerving them; your fruit is certainly finer and takes the downy look of the natural one.

## APRICOT ICE.

TAKE very ripe apricots, cut them very ſmall in a ſieve, which you place over a pan, ſqueeze them well with a ſpoon through that ſieve, and after it is done, add ſome clarified ſugar to it, take afterwards about twenty almonds from the ſtones of thoſe very apricots, pound

pound them very fine in a mortar, moiſtening them with a little clear water; when they are well pounded mix them with your apricots; if you ſee your mixture is too thick, you ſqueeze in the juice of three or four lemons and a little water, till you ſee it is neither too clear nor too thick, then put it in the *ſabotieres*, and proceed as before directed.

## PEACH ICES.

TAKE very ripe peaches, ſkin them neatly, cut them in ſmall bits, and continue juſt the ſame as we directed you before for the apricots.

## CURRANT ICES.

TAKE currants picked from their ſtalks and ſqueeze them through a ſieve, then take clarified ſugar, boil it to the ninth degree, add it to your currant's juice, ſqueeze four lemons beſides in it if you chuſe, it will render them but the more

more mellow, ſtrain them through a ſieve a ſecond time, and put them in the *ſabotieres* to make them congeal, as we ſaid for the lemons, to which I refer for the reſt of the proceedings.

## RASPBERRY ICES.

TAKE raſpberries, which you ſqueeze through a ſieve, and proceed as before directed for the currant ices.

## STRAWBERRY ICES.

DO as we directed for the currant ices.

## PEAR ICES.

TAKE pears, cut them in halves in a pan of water, which you ſet on the fire and boil as it were for ſtewing or *compotes*. When you ſee they are well done take the cores and the ſkin off, cut them very ſmall in a pan, add ſome clarified

ſugar of the firſt degree to them and a little water, give the whole together another boiling, till it is well reduced into a pulp; then take them off from the fire and put them in a ſieve, through which you ſqueeze them well; when that is done, if your pulp is too thick add the juice of four lemons, ſome water, and a little more ſugar, if they ſhould not be ſweet enough; then paſs them a ſecond time through the ſieve, and put them in the *ſabotiere* to make them congeal, in following our directions as above.

## CEDRA ICES.

TAKE a piece of loaf ſugar, you have a freſh and ſound cedra, which you raſp or grate over a paper on that piece of ſugar, ſcraping with a knife what ſticks upon the ſugar of the ſkin of the cedra; when you have thus taken off all the ſuperficy or outer rind of your cedra, by raſping or grating it on the ſugar, you take a little clarified

ſugar

ſugar boiled to the ninth degree, which you add to the raſpings or gratings of the cedra, with what quantity of juice of lemons you think requiſite for the quantity of ices you are willing to make, and a little water; paſs the whole through a ſieve and put it in the *ſabotiere* to congeal as we ſaid before.

N. B. You may likewiſe make cedra ices with preſerved cedra, which, in that caſe, you are to pound in a mortar, and boil it in a very light ſugar, then proceed afterwards juſt as we directed for the other cedra.

## MUSCADINE ICES.

TAKE one ounce of elder flower, which you put in a *ſabotiere*, pour upon it about half a pint of boiling water, cover your ſabotiere with its lid, thus let it draw about half an hour, make then a compoſition preciſely, as it were to make

a plain lemon ice, and as directed in that article; to that compoſition add your infuſion of elder flower, paſs the whole through a ſieve, and put it in the ſabotiere to congeal as we have explained.

N. B. You may make this ſort of ice with white currants when it is the ſeaſon, proceeding as it were to make a plain currant ice, and adding to it afterwards your infuſion of elder flower, &c.

## ANANA, OR PINE APPLE ICE.

TAKE any quantity of ananas, take the ſuperficy off their ſkin, cut them ſmall, and pound them in a mortar; when they are well pounded you muſt ſqueeze them in a cloth to get all the juice; you muſt pound them ſeveral times, becauſe, as in pounding them, you draw nothing more than their juice, and you cannot make them ſoft and liquid enough to make them all paſs through

through the cloth, which obliges you to put them ſeveral times to the mortar; when that is quite done as it ſhould be, you ſqeeze in it the juice of four lemons, or more if you chuſe, you put your clarified ſugar to it boiled to the ſecond degree; if you ſee then that your compoſition is too thick, you may add a little water to it, then paſs the whole through a ſieve to make them congeal, as we ſaid before.

## BARBERRY ICES.

TAKE barberries, which you put in a pan without water, ſet it over a very gentle fire, ſtirring them continually; when they are warm you take them off and paſs them through a ſieve in a pan, add ſugar of the ſecond degree to that liquor, and if it proves too thick you may put ſome water to it, but no lemon juice by any means, for the barberries are already acid enough of themſelves, without increaſing that acid with the

addition of the lemon; therefore put your compoſition as above in your *ſabotiere*, to congeal according to our former directions.

## GRAPE ICES.

TAKE ripe grapes picked from their ſtalks, paſs them through a ſieve, mix your ſugar with the juice of four lemons ſqueezed in it; paſs the whole together a ſecond time through a ſieve, and put it afterwards in the *ſabotiere* to congeal according to our former directions.

## ICES OF VIOLETS, JESSAMINES, AND ORANGE FLOWERS.

POUND a handful of violets, and pour about a pint of hot water upon; let them infuſe about an hour; put half a pound of ſugar; when it is properly diſſolved, ſift through a napkin. The jeſſamine is done after the ſame manner, to make the liquid taſte more of the different flowers,

flowers; pour it ſeveral times from one pan into another before ſifting; the ſame with the orange flowers; thoſe different infuſions are alſo mixed with cream, inſtead of water.

## DIRECTIONS FOR THE ICES MADE WITH PRESERVED FRUITS.

THERE are none of the ices which we have directed you how to make with freſh gathered fruit, but may be made alſo with that ſame ſort of fruit after it has been preſerved; in which caſe you are to proceed thus:

Take your preſerve of whatever ſort it is, put it in a baſon, maſh it well and diſſolve it as much as poſſible with a ſpoon, ſome lemon juice and a little water to bring it to a pulp; paſs it through a ſieve: ſhould they not be ſweet enough add as much clarified ſugar as is required, and when you have paſſed them through your ſieve, put

them in your *ſabotiere*, and make them congeal by working them as we directed before.

*A Method for making Cream Ices.*

## PISTACHIO NUTS CREAM ICES.

TAKE any quantity of cream in a pan, put in another four yolks of eggs for every pint of cream you are to employ; pound your piſtachio nuts very fine in a mortar, and put them in the pan where you dropped your yolks of eggs; mix the whole together, add ſome pounded loaf ſugar to it, keeping ſtirring continually, then add your cream by little and little, in ſtirring and turning till the whole is mixed properly together; then ſet your pan over the fire, and keep ſtirring with a wooden ſpoon till you ſee your compoſition is willing to boil, when you are to take it off immediately; for from the moment you ſet your compoſition over the fire till that it offers to boil,

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it has a ſufficient time to incorporate well and thicken ſufficiently, without need of boiling; and ſhould you let it boil, you would run the riſk to make your cream turn into whey, on account of the yolks of eggs, which would do too much. Take great care likewiſe your cream ſhould be very freſh and ſweet, for, otherwiſe, as ſoon as it would feel the warmth it would all turn into curds and whey; therefore, for all theſe conſiderations, you are to take care to ſtir it well and continually, from the moment you ſet it on the fire to that you take it off; after which you pour it into a ſieve to paſs it in a pan, then put it in the *ſabotiere* to make it congeal after the uſual manner.

## CHOCOLATE CREAM ICES.

TAKE any quantity of chocolate, melt it over the fire in a ſmall pan; when melted, you pour it into that where you are to make your cream;

cream; you break your yolks of eggs in it, and continue to proceed as directed to make the piſtachio-nuts cream, for there is no other difference but that of the chocolate in the ſtead of the piſtachios; and, as for the reſt of proceeding, you are to follow the ſame directions as in piſtachio-nuts cream.

## COFFEE CREAM ICES.

TAKE about a pint of coffee made with water, and rather ſtrong, when ſettled draw it clear, and add half a pound of ſugar, ſet it on the fire, and let it boil till your ſugar is to the ninth degree; take it off from the fire and let it cool, after which you make your cream as we ſaid, with the yolks of eggs, and put your coffee in, then for boiling, ſiefting, and icing, proceed as uſual.

WHITE

## WHITE COFFEE CREAM ICES.

PREPARE your cream as we have explained, take then a quarter of a pound of coffee in grain, which you roaſt as it were to make coffee with water; when roaſted put it in a fine cloth, which you tye as a bag, and throw it quite hot in your cream; then ſet it on the fire keeping ſtirring till it offers to boil; take it off, paſs it in a ſieve, &c. &c. and proceed as uſual for the reſt.

## TRAWBERRY CREAM ICES.

TAKE any quantity of ſtrawberries, ſqueeze them through a ſieve; when done, you mix your cream and your ſugar, boil it, and repaſs the whole through the ſieve again, then proceed as uſual.

APRICOT

## APRICOT CREAM ICES.

TAKE any quantity of apricots, ſqueeze them through a ſieve, join what quantity of cream and ſugar you want to make, and proceed as for the ſtrawberries.

## RASPBERRY CREAM ICES.

TAKE your raſpberries, ſqueeze them through a ſieve, add what cream and ſugar you think to have need off, and proceed as for the reſt as for the ſtrawberres.

## CURRANT CREAM ICES.

TAKE currants ready picked from their ſtalks, ſqueeze them through a ſieve, add your cream and ſugar, and proceed as directed for the ſtrawberries.

## PEACH CREAM ICES.

TAKE any quantity of peaches, peel them, ſqueeze them through a ſieve, add your cream and ſugar, and proceed as for the ſtrawberry cream ices.

## ANANA OR PINE APPLE CREAM ICES.

TAKE any quantity of ananas, do as we directed you for the ices of ananas; when it is ſo far ready, only add your cream to it, and paſs the whole through a ſieve, and put it in the *ſabotiere* to congeal as uſual.

## CHERRY CREAM ICES.

TAKE any quantity of cherries, take out their ſtones, ſqueeze them through a ſieve, join what cream and ſugar you think to have need off, and proceed as uſual.

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## OBSERVATIONS ON ICES, MADE WITH RIPE FRUITS.

THE ices which we have juſt given you directions for, viz. *Strawberry*, *Apricot*, *Raſpberry*, *Currants*, *Peach*, *Anana*, and *Cherry-Cream Ices*, muſt firſt be made as it were for making them with the fruit alone; when they are ſo far prepared, you join your cream cold to them ſuch as you buy it, for ſhould you put it warm, as generally moſt of theſe fruits are acid, you would run the riſk of making your cream turn directly into curds and whey; therefore you are to put your cream cold to your fruit; and if you want to have your ices very mellow, you muſt make uſe of the double cream which is thicker.—You may alſo make all thoſe ſorts of ices with the preſerved fruit of eace kind as we ſaid in the directions, for the ices made with preſerved fruits, by putting your *preſerves* in a baſon, and maſhing them

them well with a ſpoon, and the juice of four lemons and then the cream inſtead of water; for it is uſual always to add ſome water to your fruit beſides the lemon juice, in order to render them more fluid; now in the ſtead of that little water you put your cream to any quantity you pleaſe without bounds.

## BROWN BREAD CREAM ICES.

TAKE any quantity of cream, prepare it as we ſaid befor, boiling it alone with yolks of eggs and the ſugar, paſs it through a ſieve and put it in the *ſabotiere*; when your cream begins to congeal, have crumbs of brown bread, which you have grated and ſifted as fine as powder, put it in the *ſabotiere* and continue to work your cream for congealing.———You may alſo make this ſort of cream with plain cream alone, without yolks of eggs, nor boiling, adding only a proper quantity of powdered loaf ſugar, and ſet it to congeal,

congeal, and when it begins to ice, then put your ſifted crumbs of brown bread. But take care to have it ſo finely ſifted, for it renders it infinitely more agreeable to the mouth. As for icing ſee the receipt in page 76, the way to ice all ſorts of liquid compoſitions.

## ROYAL CREAM ICES.

TAKE any quantity of cream, join to it yolks of eggs in proper proportion as we ſaid in the piſtachio nuts put a little half pounded coriander, cinnamon, orange, or lemon peel; add ſome pounded loaf ſugar, and ſet it on the fire as we ſaid before, till the moment you ſee it is going to boil; then paſs it through the ſieve and ſet it to ice as uſual.

## TEA CREAM ICES.

MAKE tea very ſtrong in a tea-pot, have your cream ready mixt with the proper quantity of

of ſugar and yolks of eggs, paſs your cream through a ſieve, paſs likewiſe your tea over it, mix the whole well with a ſpoon, when that is done put it in the *ſabotiere* and make it congeal according to the uſual method.

*Directions for making Marmalades.*

## APRICOT MARMALADES.

TAKE any quantity of apricots, peel them well, cut them very ſmall in a pan and weigh what you have; then take pounded and ſifted loaf ſugar, and weigh the ſame quantity of it as you have of apricots. Have a large pan where you put both your apricots and your ſugar together, ſet them over the fire and ſtir them continually with a wooden ſpoon till they are quite done. The way to know when it is come to its right point is to have a card and put with your ſpoon a little of your marmalade upon it, then turn it upſide down, if it falls off you muſt continue

ſtirring, for fear it ſhould burn, for it is not done; repeat then the trial upon your card ſeveral times, and when it ſticks and does not drop off from the card it is right, take it from the fire and pot it.

## ANOTHER WAY.

TAKE any quantity of apricots, cut them very ſmall in a pan without peeling; weigh in proportion three quarters of a pound of clarified ſugar to every pound of apricots. Put that ſugar alone on the fire and boil it to the twelfth degree or breaking height, then take it off and put your apricots in. Set your pan again on the fire, and boil them along with that ſugar till they come to the point we ſpecified above, trying the ſame experiment.

N. B. You may do this marmalade again differently if you want to make it ſtill finer; which

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is to take your apricots rather leſs ripe; that is to ſay, a little hard; cut them ſmall and boil them in a pan with a little water, keeping ſtirring till they are quite maſhed into a pulp; then you take them off, paſs them through a ſieve and weigh them, add to every pound of fruit, three quarters of a pound of either clarified, or pounded and ſifted loaf ſugar, as we ſaid before, then boil the whole together as we ſaid in both our articles, and pot them for uſe.

## ORANGE MARMALADE.

TAKE the cleareſt Seville oranges you can get, cut them in two, then take all the pulp and juice out into a baſon, pick all the ſeeds and ſkins, boil the rinds in hard water till they are tender, (taking notice to change the water two or three times while they are boiling) then in a mortar add to it the juice and pulp, and put them in the preſerving pan, with double the weight of

loaf ſugar, ſet it over a ſlow fire, boil it a little more than half an hour, then put in pots for uſe.

## TRANSPARENT MARMALADE.

TAKE very pale Seville oranges, cut them in quarters, take out the pulp, and put it into a baſon, pick the ſkins and ſeeds out, put the peels into a little ſalt and water, let them ſtand all night, then boil them in a good quantity of ſpring water till they are tender, then cut them in very thin ſlices, and put them to the pulp, to every pound of marmalade put a pound and half of double refined ſugar, beat fine, boil them together for twenty minutes; if it is not clear and tranſparent, boil it five or ſix minutes longer, keep ſtirring it gently all the time, and take care you do not break the ſlices; when it is cold, put it in jelly or ſweet-meat glaſſes: they are pretty for a deſert of any kind.

MAR-

## MARMALADE OF APPLES OR PEARS.

PEEL and cut any quantity of golden pippins in thin ſlices, boil them with a little water very tender, paſs them through a fine hair ſieve and put the marmalade on the fire to reduce the liquid part; then put it to as much weight of the ninth degree of clarified ſugar on a ſlow fire, to ſimmer a little while, ſtirring it continually, to mix them both well together, then put it in pots for uſe, obſerving to let it be cold before you cover it, proceed for doing the pears in the ſame manner.

## ORANGE FLOWER MARMALADE.

AFTER your flowers are properly picked, ſcald them near the ſpace of a minute, then put them in water, that has had a little allum diſſolved in it; boil ſome other water, in which you

ſqueeze near half of the juice of a ſmall lemon, and boil the flower in it till they feel tender; then put them into freſh water again, with the ſame quantity of lemon juice, and drain them in a napkin to pound; and mix two pound of this marmalade with five pounds of ſugar of the firſt degree, or any quantity in proportion; finiſh as uſual.

## PEACH MARMALADE.

TAKE any quantity of peaches, cut them ſmall, put them in a pan with a little water, boil them till they are well maſhed, keeping ſtirring continually; then you take them off and paſs them through a ſieve; when ſifted, you weigh them and put them again in the pan, and boil them again till you ſee that the water they give is a little reduced; when ſo, weigh an equal quantity of ſugar as you had of peaches, and put it by little and little into your pan, and continue as we directed you for the apricot marmalade.

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You may chuſe whether you uſe clarified or pounded loaf ſugar, it is quite indifferent, then proceed with your peaches, juſt as we directed you for the apricots.

## RASPBERRY MARMALADE.

TAKE any quantity of raſpberries, paſs them through a ſieve, and continue preciſely as we mentioned in the article of peach marmalade.

## STRAWBERRY MARMALADE.

TAKE any quantity of ſtrawberries, ſqueeze them through a ſieve, and continue to proceed for the reſt as we directed you in the article of peach marmalade.

### *Directions for making of Fruit Jellies.*

IT is neceſſary to obſerve, that as theſe jellies are directed to be done much in the ſame manner

as the marmalades; that a material difference muſt be obſerved in ſifting the different ſorts of fruits, not to force any thing but the juices, which make the jellies clearer, and ought, for that purpoſe, to be ſtrained in linen cloth.

## CURRANT JELLY.

TAKE any quantity of currants, pick them from their ſtalks, and put them in a pan over the fire, with a little water; boil them till you ſee they are all well burſted, then take them off and pour them in a ſieve to drain; when they are well drained, you ſet that liquor again in a pan over the fire and boil it well, ſkim it till you ſee it gives no more ſcum, when you are to take it off and weigh it: then take three quarters of a pound of clariſied ſugar of the twelfth degree to every pound of liquor, which you will boil by itſelf; when it is comes to that degree, pour in your currant juice, boil the whole together, and

continue

continue ſkimming it well till it is come to its proper conſiſtency for a jelly, which you try thus: Paſs your ſkimmer through your liquor, and lifting it up let the liquor fall; if it falls clear, let it boil longer; if it makes a kind of a cobweb, and then little bullets in falling from the ſkimmer, take it off from the fire, it is done; pot it quite hot, for ſhould you let it cool in the pan, it would jelly and would not look well in the pots afterwards.

## ANOTHER METHOD OF MAKING CURRANT JELLY.

WEIGH ſeven pounds of red currants without being picked; boil with a glaſs of water, and ſift in a ſieve; weigh the groſs ſubſtance that does not ſift; if there remains half a pound, there ought to be near five pound of juice; put this juice in a pan, with as many pounds of pounded ſugar, which you pour in it by little and little; or to keep it pretty tartiſh, put only five pounds;

pounds; boil, ſtirring continually; when it has boiled a moment, take it off the fire to ſkim it and boil a little while longer; let it reſt in the pan, and ſkim it again very clean.

## ORANGE JELLY.

TAKE half a pound of hartſhorn ſhavings, and two quarts of ſpring water, let it boil till it be reduced to a quart, pour it clear off, let it ſtand till it is cold, then take half a pint of ſpring water, and the rinds of three oranges pared very thin, and the juice of ſix, let them ſtand all night, ſtrain them through a fine hair ſieve, melt the jelly, and pour the orange liquor to it, ſweeten it to your taſte with double refined ſugar, put to it a blade or two of mace, four or five cloves, half a ſmall nutmeg, and the rind of a lemon, beat the whites of five eggs to a froth, mix it very well with your jelly, ſet it over a clear fire, boil it three or four minutes, run it through your jel-

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ly bag ſeveral times till it is clear, and when you pour it in your bag take great care you do not ſhake it.

## LEMON JELLY.

TAKE four lemons, grate the rinds very fine into a pint and half of ſpring water, let it lie an hour, and then put to it the whites of five eggs well beaten; half a pound of ſugar, and the juice of four lemons; when the ſugar is melted, ſtrain it through a thin ſieve or ſtrainer; then take a little powder of turmeric, tied up in a piece of muſlin, and lay it in a ſpoonful of water till it is wet; then ſqueeze a little into the jelly to make it lemon colour; but not too yellow: ſet it over the fire, ſkim it, and when you ſee it jelly, put it in glaſſes; if it boil it will not be amiſs.

GOOS-

## GOOSBERRY JELLY.

PUT them into hot water, and keep on a ſlow fire till they riſe on the ſurface of the water; then take them off the fire, and pour a little cold water in the pan to cool it; and to bring them to their proper green, put a little vinegar and ſalt to it; in about half an hour after drain them off this water into cold a moment; drain again off this ſecond, and mix with as much weight of ſugar, third degree; boil a little while till the ſugar is again to the ſame degree; take care to ſkim it, and ſift it through a ſieve and put it in glaſſes.

N. B. When you make any kind of fruit jelly, care ſhould be taken not to let any of the ſeeds from the fruit fall into your jelly, nor ſqueeze your fruit too near, for that will prevent your jelly from being ſo tranſparent. It is alſo a great fault to boil any kind of jellies too high,

as

as it makes them of a dark colour. Obſerve to keep all wet ſweetmeats in a dry cool place, for a wet damp place will make them mould, and a hot place will dry up their virtue, and make them candy; it muſt alſo be remarked that many ſweetmeats are ſpoilt by the negligence in tying them down.

## BLACK CURRANT JELLY.

GATHER your currants when they are ripe and dry, pick them off their ſtalks, and put them in a large ſtew pot, to every ten quarts of currants put a quart of water, tye a paper over them, and ſet them in a cool oven for two hours, then ſqueeze them through a very thin cloth, to every pound of juice add a pound and a half of loaf ſugar broken in ſmall pieces, ſtir it gently till the ſugar is melted; when it boils ſkim it well, let it boil pretty quick for half an hour,

hour over a clear fire, then pour it into pots for uſe.

## APPLE JELLY.

PEEL and ſlice golden pippins, according to what quantity of Jelly is required; boil with a little water, a lemon ſliced; when boiled to a marmalade, ſift the juice through a pretty fine ſieve; the proportion is about a pint of this juice to a pound of ſugar, of the eleventh degree; ſimmer it together on a ſlow fire, till it quits the ſpoon clean, by dropping it out of it; then it is fit to put into pots or glaſſes. Other ſorts of apples alſo ſerve for jelly, done in a different manner; peel any kind of ſharp apples, and cut in ſlices as the laſt; waſh them in ſeveral waters; then boil in a good deal of water, the pot covered, untill the water is much reduced, and becomes gluiſh; ſtrain it in a thin linen cloth; meaſure the decoction;

coction; and refine as much clarified ſugar to the twelfth degree, and pour the juice in it gently; boil a moment, then take it off the fire and ſcim it; then boil it again till it comes to the ſame conſiſtency as the laſt; prove it in the ſame manner.

## *How to make fruit Jams.*

### A FINE RASPBERRY JAM.

TAKE raſpberries full ripe, bruiſe them fine, add a gill of the juice of currants and paſs them through a ſieve, to take out all the ſeeds; to every pound of pulp put a pound of double refined ſugar pounded, boil it to a proper thickneſs, put into ſmall pots or glaſſes, paper * it down according to the receipt for currant jelly; and keep it in a dry place. If you perceive it does not keep, boil it again, and add ſome more ſugar to it.

* The proper papers for theſe uſes are outſide demy.

RED

## RED RASPBERRY JAM.

YOUR raſpberries muſt be gathered when the ſound ones are ripe and dry; pick them very carefully from the ſtalks, cruſh in a bowl with a ſilver or wooden ſpoon, pewter is apt to turn them a purple colour; as ſoon as you have done that, ſtrew them in their own weight of loaf ſugar, and half their weight of currant juice, baked and ſtrained as for jelly, then ſet them over a clear ſlow fire, boil them half an hour, ſkim them well, and keep ſtirring them all the time, then put them into pots or glaſſes, with papers over them, and keep them for uſe.

N. B. As ſoon as you have got your berries, ſtrew in your ſugar, do not let them ſtand long before you boil them, and it will preſerve their flavour

WHITE

## WHITE RASPBERRY JAM.

TAKE care to let your raſpberries be dry and full ripe, (their flavour being at that time in its higheſt perfection) cruſh them fine, and to every pound of pulp add thereto the ſame weight of loaf ſugar, and half their weight of the juice of white currants, boil them half an hour over a clear ſlow fire, ſkim them well, and put them into pots or glaſſes, tie them down with papers, and keep them dry for uſe.

N. B. Strew in your ſugar as in the red raſpberry Jam.

## ANOTHER RASPBERRY JAM.

PRESS out the juice from the raſpberries, and to every pound of raſpberries take one pound of ſugar; firſt dry the raſpberries in a pan over the fire, but keep them ſtirring leſt they burn;

put in your ſugar, incorporate them well together, and fill your glaſſes or pots, covering them with thin white paper cloſe to the jam, whilſt it is hot, and when cold tie them over with other paper.

## RED STRAWBERRY JAM.

GATHER the ſcarlet ſtrawberries very ripe, bruiſe them very fine, and put to them a little juice of ſtrawberries, beat and ſift their weight in ſugar, ſtrew it among them, and put them in the preſerving pan, ſet them over a clear ſlow fire, ſkim them, and boil them twenty minutes, then put them in pots or glaſſes for uſe.

## GREEN GOOSBERRY JAM.

TAKE the green walnut gooſberries when they are full grown, but not ripe, cut them in two and pick out the ſeeds, then put them in a pan of water, green them as you do the gooſberries,

ties, in imitation of hops, and lay them on a sieve to drain, then beat them in a marble mortar with their weight of sugar, then take a quart of gooseberries, boil them to mash in a quart of water, then squeeze them, and to every pint of liquor put a pound of fine loaf sugar, boil and skim it, then put in your green gooseberries, boil them till they are very thick, clear, and a pretty green, then put them in glasses for use.

## CHERRY JAM.

TAKE twelve pounds of stoned cherries, boil them, break them as they boil; and when you have boiled all the juice away, and can see the bottom of the pan, put in three pounds of sugar finely beaten, stir it well, and let them have two or three boils; then put them in pots or glasses.

## APRICOT JAM.

TAKE two pounds of apricots pared, and a pint of codling jelly, boil them very faſt together till the jelly is almoſt waſted; then put to it a pound and a half of fine ſugar, and boil it very faſt till it jellies; put it into pots or glaſſes. You may make freſh clear cakes with this, and pippin jelly, in the Winter.

## *A method to make all ſorts of Light, Seed, and other Cakes.*

IT may not be improper to obſerve, that before you proceed to make any ſort of cakes, that care ſhould firſt be taken to have all your ingredients ready before you begin, then beat your eggs well, and not leave them till you have finiſhed the cakes, for by ſuch neglect, they would go back, and your cakes would not be light; if your cakes are to have butter in, take care you beat it to a fine cream before you put in your ſugar.

gar, for if you beat it twice the time after it will not anſwer ſo well.

## A WHITE CURRANT CAKE.

TO two pounds of flour well dried, take a pound of ſugar beat and ſifted, one pound of butter, a quarter of an ounce of mace, the ſame of nutmegs, ſixteen eggs, two pounds and a half of currants, picked and waſhed, half a pound of candied lemon, the ſame of ſweet almonds, half a pint of ſack or brandy, three ſpoonfulls of orange flower water, beat your butter to a cream, put in your ſugar, beat the whites of your eggs half an hour, mix them with your ſugar and butter, then beat your yolks half an hour, mix them with your whites, it will take two hours beating put in your flower a little before your oven is ready, mix your currants and all your other ingredients lightly in, juſt when you put it in your tin. Two hours will bake it.

## A POUND CAKE.

SET a pound of flour before the fire to dry, and then let it ſtand to be cold; beat a pound of butter in a pan one way, till it is like a thick cream, beat up twelve eggs, (leaving out ſix whites) ſtrain them into the butter, with a pound of ſugar ſifted, and a few carraways, ſtir theſe well together, then duſt in the flour, and with a pudding ſtirrer, beat it very well for an hour; butter a pan, and bake it an hour in a quick oven.

For a change you may add currants inſtead of carraways.

## COMMON SMALL CAKES.

TO a pound of flour, put a pound of butter, ſix eggs, (leaving out three whites) to three quarters of a pound of ſugar powder, a glaſs of water, a little

little lemon peel, chopped very fine, dried orange flowers; work it well together; then cut it in pieces, of what bigneſs you pleaſe, to bake, and glaze them with ſugar.

## TO MAKE A SEED CAKE THE NUNS WAY.

TO four pounds of the fineſt flour, add three pounds of double refined ſugar beat and ſifted; mix this with the flour, and ſet it before the fire to dry; beat up four pounds of nice freſh butter to a cream, break three dozen of eggs (leaving out ſixteen whites) and beat them up very well, with a tea cup full of orange flower water, ſtrain them into the butter, and beat them well therewith; take the flour and ſugar, and mix in ſix ounces of carraway ſeeds; put theſe ingredients to the butter and eggs by degrees, beating all continually for two hours: Butter a hoop, and bake it three hours in a moderate oven. If

you

you pleaſe, you may add two or three grains of ambergreaſe.

## RATAFIA CAKES.

TAKE half a pound of ſweet almonds, the ſame quantity of bitter, blanch, and beat them fine in orange, roſe, or clear water, to keep them from oiling, pound and ſift a pound of fine ſugar, mix it with your almonds, have ready very well beat the whites of four eggs, mix them lightly with the almonds and ſugar, put it in a preſerving pan, and ſet it over a moderate fire, keep ſtirring it quick one way until it is pretty hot; when it is a little cool, roll it in ſmall rolls and cut it in thin cakes, dip your hands in flour and ſhake them on it, give them each a light tap with your finger, put them on ſugar papers, and ſift a little fine ſugar over them juſt as you are putting them into a ſlow oven.

SAVOY

## SAVOY CAKES.

TAKE an equal weight of eggs and ſugar; ſeparate the yolks and whites; put the ſugar to the yolks, with ſome lemon peel finely chopped, powder of orange flowers, or a ſpoonful of the water; beat up this very well together, and alſo the whites, which you mix with the yolks, ſtirring continually, and half as much weight of flour, as you uſed of eggs; pour it in the veſſel you intend to bake it in, well rubbed with butter; bake it in a ſoaking oven, about an hour and a half; if it is of a good colour, you may ſerve it without garniſhing; and if not, as it may be too brown, or two pale, glaze it with a white ſugar glaze, as directed in almond paſte croquante, or with any other colours, as directed in the laſt.

## A COMMON SEED CAKE.

TAKE two pounds of flour, rub into it half a pound of powder ſugar, one ounce of carraway

ſeeds

ſeeds beaten, have ready a pint of milk, with half a pound of butter melted in it, and two ſpoonfuls of new barm, make it up into a paſte, ſet it on the fire to riſe, flour your tin, and bake it in a quick oven.

## TO MAKE CREAM CAKES.

BEAT the whites of nine eggs to a ſtiff froth, then ſtir it gently with a ſpoon, for fear the froth ſhould fall, and grate in the rinds of two lemons, to every white of an egg, ſhake in ſoftly a ſpoonful of double refined ſugar ſifted fine, lay a wet ſheet of paper on a tin, and drop the froth in little lumps on it with a ſpoon, a ſmall diſtance from each other, and ſift a good quantity of ſugar over them, ſet them in an oven after brown bread, make the oven cloſe up, and the froth will riſe, when they are juſt coloured they are baked enough, take them out and put two bottoms together, and lay them on a ſieve, then ſet them

them in a cool oven to dry. You may lay raſpberry jam, or any other ſort of ſweetmeat between them before you cloſe the bottom together to dry.

## TO MAKE A FINE SAFFRON CAKE.

*A Receipt practiſed by Mrs.* GLASS.

TAKE a quarter of a peck of fine flour, a pound and a half of freſh butter, a quarter of an ounce of mace and cinnamon together, beat fine, and mix the ſpice in the flour. Set on a quart of milk to boil, break the butter in, and ſtir it till the milk boils; take off all the butter, and a little of the milk; mix with the flour a pound of ſugar beat fine, a penny-worth of ſaffron made into a tincture; take a pint of yeaſt that is not bitter, and ſtir it well into the remainder of the milk; beat up ſix eggs very well, and put to the yeaſt and milk, ſtrain it to the flour, with ſome roſe-water, and the tincture of ſaffron;

saffron; beat up all together with your hands lightly, and put it into a hoop or pan well buttered. It will take an hour and an half in a quick oven. You may make the tincture of saffron with the rose water.

## TO MAKE A BRIDE CAKE MRS. RAFFALD's WAY

TAKE four pounds of fine flour well dried, four pounds of fresh butter, two pounds of loaf sugar, pound and sift fine a quarter of an ounce of mace, the same of nutmegs, to every pound of flour put eight eggs, wash four pounds of currants, pick them well and dry them before the fire, blanch a poundd of sweet almonds (and cut them length-way very thin) a pound of citron, one pound of candied orange, the same of candied lemon, half a pint of brandy; first work the butter with your hand to a cream, then beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, mix them

them with your ſugar and butter, beat your yolks half an hour at leaſt, and mix them with your cake, then put in your flour, mace, and nutmeg, keep beating it well till your oven is ready, put in your brandy, and beat your currants and almonds lightly in, tie three ſheets of paper round the bottom of your hoop to keep it from running out, rub it well with butter, put in your cake, and lay your ſweet-meats in three lays, with cake betwixt every lay, after it is riſen and coloured, cover it with paper before your oven is ſtopped up; it will take three hours baking.

## TO MAKE ALMOND ICEING FOR THE BRIDE CAKE.

BEAT the whites of three eggs to a ſtrong froth, beat a pound of Jordan almonds very fine with roſe water, mix your almonds with the eggs lightly together, a pound of common loaf ſugar beat fine, and put in by degrees, when your

cake

cake is enough, take it out and lay your icing on, and put it in to brown.

## A FASHION CAKE.

MIX a handful of flour with a pint of good cream, half a pound of beef-ſuet, melted and ſifted, a quarter of a pound of ſugar-powder, half a pound of raiſins ſtoned and chopped, dried flowers of orange, a glaſs of brandy, a little coriander and ſalt; bake it as all other cakes, about an hour, and glaze or garniſh it.

## RICE CAKE.

TAKE what quantity of rice you think proper; boil it in good broth, and ſome hog's-lard; when it is cold, mix it with as much flour as rice, a good deal of butter, ſome eggs, and ſalt; make a good puff-paſte of it; and make hot cakes of what ſhape and bigneſs you pleaſe with it; rub them over with eggs, before baking, to give them a good colour.

TO

## TO MAKE RICE CAKE ANOTHER WAY.

TAKE fifteen eggs, leave out one half of the white, beat them exceeding well near an hour with a whisk, then beat the yolks half an hour, put to your yolks ten ounces of loaf sugar sifted fine, beat it well in, then put in half a pound of rice flour, a little orange water or brandy, the rinds of two lemons grated, then put in your whites, beat them all well together for a quarter of an hour, then put them in a hoop, and set them in a quick oven for half an hour.

## BEAN CAKES.

TAKE weight for weight of fine sugar and blanched almonds cut in long narrow slices; slice some preserved orange, lemon, and citron peel; then beat the white of a new laid egg with

with a little orange-flower water, to a high froth; put ſo much of the froth into the ſugar as will juſt wet it, and with the point of a knife build up your almonds, piling it round as high as you can upon a wafer; let ſome amber-greaſe be in your ſugar, and bake them after the manner of a manchet.

## TO MAKE GUM CAKES.

TAKE gum tragacanth, commonly called gum dragon, let it lie all night in roſe water till it is diſſolved, have double-refined ſugar beaten and ſeered, and mix your gum and ſugar together; make it up into paſte, then roll ſome up plain, and ſome with herbs and flowers; all the paſte muſt be kept ſeparately our herbs and flowers muſt be beat ſmall before you make them into paſte; but you may uſe the juice of the flowers and herbs only; I uſe ſweet marjoram, red roſes, clove-gilly-flowers, and blue-bottle berries, all clipped from the white

again, for two colours will not do well; ſo roll; ſo roll them up, and cut them the bigneſs of a ſixpence, but in what faſhion you pleaſe, minding that they are rolled very thin.

## TO MAKE HONEYCOMB CAKES.

TAKE your ſugar and boil it to a candy-height then put in your flowers, which muſt be cut; have little papers with four corners ready; then drop ſome of your candy on the papers, take them off when ready, and if they are rightly done they will look full of holes like honeycombs.

## HOW TO MAKE LEMON CAKES.

TAKE the beſt coloured lemons, ſcrape out the blacks, and grate off the peel clean; put the peel into a ſtrainer, wet what ſugar you think will ſerve and boil it to a candy-height; then take it off and put in your lemon peel;

when it boils take it off, ſqueeze in a litttle lemon juice, and drop them on buttered plates or papers; you may put in muſk or ambergreaſe if you pleaſe.

## TO MAKE LEMON, ORANGE, AND FLOWER CAKES.

TAKE ſugar finely ſeered, and wet it with the juice of orange, or any flowers you fancy; there muſt be no more juice than will make your paſte ſtiff and thick; ſet it upon the fire, when it begins to boil drop it in little cakes, and they will come off preſently; ſcurvigraſs done thus is good againſt the ſcurvy; if it boils you will ſpoil it.

## VIOLET CAKES.

BEAT your ſugar wherein gum hath been ſteeped, put in the violets and the juice, and ſo work it well together with ſeered ſugar, and dry them in a ſtove.

HOW

## HOW TO MAKE WORMWOOD CAKES.

TAKE one pound of double-refined ſugar ſifted, mix it with three or four eggs well beat, and drop in as much chemical oil of wormwood as you pleaſe; drop them on papers, and you may have them of various colours by pricking them with a pin and filling the ſmall holes with ſuch colours; you muſt keep your colours, ſeparate in ſmall gallypots; for red, take a dram of cochineal, ſome cream of tartar, and as much allum; tie them up ſeverally in little bits of fine cloth, and put them to ſteep in a glaſs of water two or three hours; when you want the colours preſs the bags in the water, and mix ſome of it in a little white of egg and ſugar; uſe ſaffron for the yellow, prepared as the red; for green, mix blue with the ſaffron; for blue, put powder-blue in water.

## HOW TO MAKE CAKES OF FLOWERS.

BOIL double-refined ſugar to a candy-heigth, and then ſtrew in your flowers and let them boil once up; then with your hand lightly ſtrew in a little double-refined ſugar ſifted, and then be as quick as you can to put it into your little pans made of card, and pricked full of holes at the bottom; you muſt ſet the pans on a cuſhion, and when they are cold take them out

## LIQUORICE CAKES.

TAKE hyſop and red-roſe water, of each half a pint, half a pound of green liquorice, the outſide ſcraped off, and then beat with a peſtle; put to it half a pound of anniſeeds, and ſteep it all night in the water; boil it with a gentle fire till the taſte is well out of the

the liquorice; ſtrain it, put to it three pounds of liquorice powder, and ſet it on a gentle fire till it is come to the thickneſs of cream; take it off, and put to it half a pound of white ſugar-candy ſeered very fine; beat this together as you do biſcuit, for at leaſt three hours, and never ſuffer it to ſtand ſtill; as you beat it you muſt ſtrew in double-refined ſugar finely ſeered, at leaſt three pounds; half an hour before it is finiſhed, put in half a ſpoonful of gum-dragon ſteeped in orange-flower water; when it is very white then it is beat enough; roll it up with white ſugar, and if you will have it perfumed muſt put in a paſtil or two.

## ALMOND CAKES.

TAKE a pound of double refined ſugar finely ſeered, a quarter of a pound of the beſt almonds laid in cold water all night and blanched; take the white of an egg, put to

it a ſpoonful of roſe-water, and beat it to the whiteneſs of ſnow, letting it ſtand half an hour; beat your almonds, putting thereto a ſpoonful of roſe-water, a little at once, and the ſame with the egg; when the almonds are well beat, put the ſugar in by degrees, and minding you wet not the paſte too much whilſt you roll out the cakes; you muſt continue beating till all be uſed, and when your cakes are made, lay them ſeverally on papers with ſome ſeered ſugar over them; bake them in an oven as hot as for your ſugar cakes.

## TO MAKE ALMOND LOAVES.

BEAT a pound of almonds very fine, mix them well with three quarters of a pound of ſifted ſugar, ſet them over the fire, keep them ſtirring till they are ſtiff, and put in the rind of a lemon grated very fine; make them up in little loaves, ſhake them very well in the whites of

eggs

eggs beat to a very ſtiff froth, that the eggs may hang about them; then put them in a pan with a pound of fine ſifted ſugar; divide them if they ſtick together, and add more ſugar, till they begin to be ſmooth and dry; and when you put them on papers to bake, ſhake them in a pan that is juſt wet with white of eggs, to make them have a gloſs; bake them after biſcuits, on papers and tin plates.

## TO MAKE ALL SORTS OF SUGAR PASTE.

SIFT your ſugar through a lawn ſieve, then ſift ſome ſtarch as fine; to a pound of ſugar put a quarter of a pound of ſtarch; make it of what colour you pleaſe, into a ſtiff paſte; putting thereto gum-dragon well ſteeped in orange-flower-water; beat it well in a mortar, and make it in knots or ſhells in a mould or moſs, with rubbing it through an hair ſieve: the red muſt be coloured with carmine; the yellow with gum-

boodge, ſteeped in water, and put to the gum; the green is made yellow with gum, putting to it ſtone-blue ſteeped in water; the brown with chocolate, and the blue with ſmalt.

## TO MAKE BEANED BREAD.

BLANCH half a pound of almonds, ſlice them thin the long way, lay them in roſe-water all night; then drain them from the water, and ſet them by the fire, ſtirring them till they are a little dry and very hot; then put to them fine ſugar ſifted, enough to hang about them. (They muſt not be ſo wet as to make the ſugar like paſte; nor ſo dry, but that the ſugar may hang together.) Then lay them in lumps on wafer-paper, and ſet them on papers in an oven, after puffs, or any very cool oven that pies have been baked in.

TO

## TO MAKE LITTLE ROUND RATAFIA PUFFS.

TAKE half a pound of kernels, or bitter-almonds, beat very ſtiff, and a pound and a half of ſifted ſugar; make it up to a ſtiff paſte with white of eggs whipped to a froth; beat it well in a mortar, and make it up in little loaves; then bake them in a very cool oven, on paper and tin-plates.

## TO MAKE BROWN WAFERS.

TAKE half a pint of milk and half a pint of cream, and put to it half a pound of brown ſugar; melt and ſtrain it through a ſieve; take as much fine flour as will make one half of the milk and cream very ſtiff, then put in the other half; ſtir it all the while, that it may not be in lumps; then put in two eggs well beaten, a little ſack, ſome mace ſhred fine, two or three cloves beaten; bake in irons.

## PUFF CAKES.

MAKE ſome fine puff paſte, roll it as thin as a crown piece, take a diſh of the bigneſs of the cake you deſign to make, and place the ſame over your paſte which you cut round. Being thus cut, put it on a ſheet of paper, or upon a tin plate; then make another round piece of paſte in the ſame manner, cutting it in what figures you pleaſe. Fill the firſt abbeſs either with a marmalade of apricots, or apples, or with a cream of piſtachio's, and cover it with your abbeſs cut out into figures. Then bake your cake, and being done ſtrew ſome fine ſugar over it, and glaze it with a red hot fire ſhovel. Put it in its diſh, and ſerve it up either hot or cold, if it is filled with cream, ſerve it up always hot.

A CAKE

## A LISBON CAKE.

IN order to make this cake, get four or five pounds of fine flour, and make a good puff paſte; that being done, roll it as thin as a half crown piece. Then put over it a diſh of the bigneſs of the cake you deſign to make, cut your paſte round it, and put this piece of paſte ſo cut round upon a ſheet of paper. Cut out in the ſame manner ſeven or eight abbeſſes more, cutting one of them into ſeveral figures, to be placed on the top of your cake. This being done, let them be baked ſeparately, then glaze the abbeſs cut out into figures, and make your cake as follows: Put over one of theſe abbeſſes a laying of apricot marmalade; then over this another abbeſs with a laying of jelly of currants; again, another abbeſs over the laſt with jelly of gooſberries. Continue after the ſame manner to place the reſt of your abbeſſes,

abbeſſes, putting between them your ſeveral layings of preſerved raſpberries, apple jelly, &c. placing on the top your figured and glazed abbeſs, ſo that the reſt may not be ſeen: To which purpoſe, your cake muſt be glazed with a white glaze, a green glaze, and a cochineal colour glaze, that it may appear no more than one abbeſs. Make the glaze thus, *viz.* beat together in an earthen veſſel with a wooden ſpoon about a pound of powder ſugar, the white of two eggs, and the juice of half a lemon. If this mixture proves to be too thin, put ſome more ſugar in it; then divide this compoſition into three parts: in the firſt, put nothing, but leave it white as it is; in the ſecond, put a little cochineal, to make it red; and the third green, with ſome juice of ſpinage. Glaze your cake from top to bottom, firſt, with a ſtreak of your white compoſition, then with a ſtreak of the red, and afterwards with a ſtreak of the green; following the ſame order till your cake is entirely glazed.

glazed. Then to dry your icing, put your cake for a little while, in a warm oven, or before the fire turning it round now and then. Your cake being as it ſhould be, you lay it in its diſh, and ſerve it up. It may be made as ſmall or as large as you pleaſe.

## SWORD KNOTS.

MAKE a ſecond-beſt paſte, and roll it very thin; cut it in thongs like ribbons, ſome with a knife, and ſome with a dented paſte cutter, to make the ſcollop; fold them like a ſword knot; wet the paſte with eggs, where it ſhould join together; bake them on a baking plate; and when ready to ſerve, garniſh with currant jelly, apricot marmalade, frothed cream, or any thing elſe.

A CAKE

## A CAKE CALLED PUIS D'AMOUR.

MAKE a puff paſte, roll it into the thickneſs of a crown piece, and put it round a diſh as before; put this firſt abbeſs upon a tin plate, then take another diſh a thumb's breadth ſmaller than the firſt, and cut round it a ſecond abbeſs; cut out of the middle of it, a piece of ſix inches in circumference, more or leſs, according to the bigneſs of your cake. This being done, put this laſt abbeſs over the firſt, and make with ſome of the ſame paſte four SS, the bigneſs you think fit, at leaſt four inches long. Let all be dried in the oven; then ſtrow ſome ſugar over your cake, glaze it with a red hot fire ſhovel. The four SS muſt be glazed all over. Make with paſte a little chain of the length of four or five thumbs, like chain of a well, which muſt be baked, and glazed like the reſt. Make likewiſe five ſmall

cakes

cakes of the bigneſs of a large apple with a paſte, commonly called in French, *Petit choux gros*. Theſe five ſmall cakes are to be made in imitation of pales; and when baked, are to be filled up with currant jelly, or marmalade of apricots, ſpliting a corner without parting them. Then rub theſe ſmall cakes with melted butter, ſtrew them with ſugar, and glaze them with a red hot fire ſhovel. The whole being ready, diſh up your cake, and fill up the middle of it with ſome jelly of currants, or marmalade of apricots. Then warm ſome caramel in a ſtew-pan, in which you dip both ends of your SS, placing them upright or croſs ways on your *Puis d'Amour*; ſo that one end of each may touch the top of the other. This done, dip likewiſe in your caramel the end of your chain, laying the ſame over the top of your SS, ſo that it may imitate the nature of a chain and pale of a well. After this, put one of your little cakes in the middle on the top of your well,

and

and the other four between the intervals of your SS, and ſerve it up. You may make it aslarge or as little as you pleaſe.

## SMALL CAKES OF PUIS d'AMOUR.

ROLL your puff paſte of the ſame thickneſs as that before, cut it in abbeſſes of the bigneſs of the top of a wine glaſs, with a dented jagging iron, place them upon a tin plate: then make as many more abbeſſes about the ſixth part ſmaller than the former; cut out of the middle of a round piece the breadth of a ſix-pence, more or leſs, according to the bigneſs of the *Puis d'Amour* you deſign to make; then put theſe abbeſſes over the firſt, keeping the ſmall round pieces cut off to be baked with the reſt; and when done, ſweeten them with ſugar: glaze it with a red hot fire ſhovel. Then pour in ſome jelly of currants or marmalade of apricots, then cloſe them with

with the ſmall round piece cut out. Diſh up your cakes, and ſerve them up.

## A CAKE ROLLED UP IN THE FORM OF A SNAIL.

GET ſome puff paſte and cream made after the ſame manner, as in the article of cream tarts or franchipane; you may make it either white or green. Spread your paſte the length of one or two yards, of the breadth of four or ſix fingers, and about the thickneſs of two crown pieces. Put your cream in the middle of the whole length of it, and cloſe your paſte ſo that your cream may not run out, and make it in the ſhape of a large ſauſage. This being done, put it on paper well buttered, turning it round to imitate the form of a ſnail, and rub it with beaten eggs. Bake it in a moderate oven and glaze it.

## A CAKE CALLED FEUILLANTINE.

FOR this cake uſe the ſame ſort of cream as in the foregoing article. Make an abbeſs over a ſheet of paper, and put pour cream in it to make it finer; make round it an ornamental border of the ſame paſte, making the ſame ornaments on the top. This being done, rub it with beaten eggs, and put it in the oven. When baked, you muſt glaze it with ſugar through a red hot fire ſhovel; and ſerve it up either hot or cold.

## A CRACKLING CAKE IN THE SHAPE OF A CROWN.

THIS is generally made with paſte for a croquante, with which make ſome ſlips, which you

you put into a ſtew pan, imitating as much as poſſible the form of a crown, either imperial or any other. Colour it, and ſet it to bake. When baked, rub it with ſweetmeats of divers colours, and ſtrew over this ſmall coloured ſugar plumbs. Serve it up over a bottom like that of a croquante, with ſweetmeats of divers colours garniſhed, provided it be broken through, and looks like a crown.

## A CAKE CALLED CROQUANTE DE FEUILLETAGE.

MAKE an abbeſs of puff paſte, put it in the bottom of a ſtew pan, or of a baking pan, and cut it into what ſhape you pleaſe. Let it be half baked, then ſugar it, and particularly the ſlits of the puff. Put it into the oven again, do not let it be out of your ſight, let it glaze well, take it out, let it be half cold, take it off without breaking, make another abbeſs with ſome of the ſame

puff-paſte, of the ſame bigneſs as the other, and let it be baked: then diſh it up, rub it with jelly of currants or other ſweetmeats, put over it your glazed abbeſs, and ſerve it up.

## TO MAKE ORANGE CLEAR CAKES.

TAKE the beſt pippins, pare them into as much water as will cover them, and boil them to a maſh; then preſs out the jelly upon a ſieve, and ſtrain it through a bag, adding juice of oranges to give it an agreeable taſte; to every pound of jelly take one pound and a quarter of loaf ſugar, boil it till it cracks, and then put in the jelly and the rind of a grated orange or two; ſtir it up gently over a ſlow fire, till all is incorporated together; then take it off, and fill your clear cake glaſſes; what ſcum ariſes on the top, you muſt carefully take off before they are cold; then put them into a ſtove, and when you find them begin

to

to cruſt upon the upper ſide, turn them out upon ſquares of glaſſes and put them to dry again; when they begin to have a tender candy, cut them into quarters or what pieces you pleaſe, and let them dry till hard; then turn them on ſieves, and, when thoroughly dry, pour them into your boxes.

## TO MAKE ORANGE FLOWER PASTE.

BOIL one pound of the leaves of orange flowers very tender; then take two pounds of double refined ſugar in fine powder, and when you have bruiſed the flowers to a pulp, ſtir in the ſugar by degrees, over a ſlow fire, till all is in and well melted; then make little drops and dry them.

*Puff Paſte for all Sorts of Tarts made with Sweet-meats and Cream.*

TO make this ſort of paſte good, take twelve pounds of fine flour, breaking ſix eggs in the hollow made in the middle, with about a pound of butter and an ounce of ſalt, if it is freſh butter; but if ſalt, then leſs ſalt will ſuffice: then wet your flour with cold water, make your paſte no harder than your butter. Thus keep it a little while in a cool place; then take twelve pounds of butter, which you will work to take the water out, and having rolled your paſte, ſpread your butter over it. Now turn over your paſte, with the butter in it, roll it twice or thrice, then lay it by for a little while. If you deſign to make patty-pattees, roll your paſte four or five times, and lay it in the bottom of your patty-pans.

The

The ſame is to be done with all ſorts of paſtry, except tarts, where the paſte muſt be rolled once more, if you take twelve pounds of fine flower. The ſame proportion is to be obſerved with one pound as with twelve.

## ANOTHER WAY TO MAKE PUFF PASTE.

PASTE made for raiſed cruſt is done with leſs butter, and firmer, and is done with warm water; let it reſt ſome time, then raiſe it upon paper for puff paſte; uſe about a pound of butter to a quarter of a pound of fine flour, and ſome ſalt, and cold water to work it.

## A RICH PUFF PASTE.

MIX ſome fine flour with cold water, ſalt, one or two eggs; the paſte ought to to be as ſoft as the butter it is made with; in winter ſoften the butter, with ſqueezing it in your hands; in ſum-

mer, ice it; put butter according to judgment, to make it very rich, and work it with a rolling-pin ſeveral times, folding it in three or four folds each time: uſe it to any kind of pies, or ſmall cakes.

## ROYAL PASTE.

BOIL half a pint of water a moment, with a little ſugar, a quarter of a pound of butter, a little fine raſped or grated lemon peel, a little ſalt; put flour to it, by little and little, to mix it well, and pretty thick; turn and ſtir it continually on the fire, until it quits the pan; take it off, and while it is warm, put eggs to it, one by one; mix it well, and put eggs, until it is come to the conſiſtency of a paſte, and ſticks to the fingers.

## QUEEN PASTE.

IT is done after the ſame manner as the laſt, except you are to uſe cream, inſtead of water;

it

it will have a richer taſte, but will not be ſo light.

## PASTE SPANISH FASHION.

MAKE a hole in the middle of the flour; put ſalt to it, and half butter, and half freſh hog's lard; mix it with warm water; make it pretty firm, and let it reſt; cut it in ſeveral pieces, and roll each as thin as poſſible, and rub each leaf with melted hog's lard; put all the pieces one upon another; roll them together; let it cool; cut it with a knife, to put to what uſe you pleaſe.

## A PARTICULAR PASTE, TO BAKE OR FRY ANY THING IN IT.

MELT a little butter in a glaſs of water, and ſome fine raſped or grated lemon peel, and an egg; mix half as much powder ſugar as flour;

flour; mix it, and work it with the above liquid; put flour enough to keep it firm.

## RICE PASTE.

WORK ſome flour with a couple of eggs, and a little water; let it reſt; have ſome rice boiled very tender, in good rich broth; when it is cold, pound it in a mortar with the ready prepared paſte, and a little butter, until it is properly mixed: it will ſerve for any ſorts of cakes, as all other paſte.

## A PUFF PASTE FOR TARTS OR PYES WITH FRUIT, PRESERVES, AND OTHER SWEET MEATS.

TAKE two handfuls of fine flour, put it on a clean table, make a hollow in the middle of your flour, put in an egg, with a bit of butter the bigneſs of an egg, and a little ſalt, if the butter is freſh. Wet the flour with cold water, let your

your paſte be as ſtiff as your butter, then roll it, ſpread it over with butter, double the paſte, roll it once or twice or more, till the butter is well mixed in the paſte. Rowl it for an under-cruſt, put it in a baking-pan, then put in a marmalade either of preſerved apples, cherries, apricots, gooſberries, jelly, or any other ſort; now roll your paſte very thin, flour it, double it four or five times, then cut it into long and thin ſlices, place them on the top of your tarts in what ſhape you think fit; put round it a ſlip of the ſame paſte, of about the breadth of a thumb, which ſlip pare off neatly. Your tart being done either in the oven or in a baking-pan with fire under and over, ſtrew ſome ſugar over it, glaze it with a red-hot fire-ſhovel, then diſh it up, and ſerve it either hot or cold.

A TART

## A TART WITH A MARMALADE OF APPLES.

PARE ſome apples, cut them in four, take out the cores, cut them in ſmall bits, put them in a ſtew-pan over the fire with a little water, ſome ſugar, and a ſtick of cinnamon. When turned to a marmalade, raſp or grate into it ſome green lemon peel, let it be of a fine flavour and cold. Roll out ſome puff paſte, and put it into a baking-pan, as large as the tart you deſign to make; then put in your marmalade which you cover with paſte, either cut into ſeveral forms, or in thin ſlips, doing the reſt as in the article before.

Pippins are the beſt apples to make this ſort of marmalade.

A BON

## A BON CHRETIEN PEAR PYE (CALLED A LA BONNE FEMME.)

SLIT in two ſome bon chrétien pears, take out the core, pare them. Put into an earthen pot ſome of the parings, put the apple over them, add a ſtick of cinnamon and ſome ſugar, and a glaſs of red wine, with a little water; and cover the ſame with the reſt of the parings. Cover your pot with ſome paſte round, and let your pears be doing ſlowly during five or ſix hours, with fire under and over; then put ſome paſte in the bottom of a baking-pan, as large as the dainty diſh you deſign to ſerve up, making round it a cruſt the breadth of a thumb; and let the paſte be not too thick. Put the pan in the oven, and when baked, glaze the paſte. Your pears being done, place them in the pan, with their liquor, which muſt be of a lively red, ſtrain it through a ſieve, and pour it over them. If your liquor

liquor is too thin, ſet it over again to thicken, then pour it over your pears. Serve it up either hot or cold.

## TO MAKE TARTS.

TAKE apples, or pears, cut them in ſmall quarters, and ſet them over the fire, with a piece of lemon peel, and ſome cinnamon; let them ſimmer in as much water as will cover them, till tender; and if you bake them in tin patty pans, butter them firſt, and lay over a thin paſte; lay in ſome ſugar, then the fruit, with three or four tea ſpoonfuls of the liquor they were ſimmered in; put in a little more ſugar, and lid them over. If your tarts are made of apricots, green almonds, nectarines, or green plumbs, they muſt be ſcalded before you uſe them, and obſerve to put nothing to them but ſugar, and as little water as poſſible; make uſe of the ſyrrup they were ſcalded in,

in, as you did for your apples, *&c.* cherries currants, raſpberries, and all ripe fruit need not be ſcalded; and if you make your tarts in china, or glaſs patties, lay the ſugar at bottom, then the fruit with a little more ſugar on the top; put no paſte at the bottom, only lid them over, and bake them in a ſlack oven. You have receipts how to make cruſts for tarts; mince pies muſt be baked in tin patties, that you may ſlip them out into a diſh, and a puff paſte is the beſt for them.

When you make ſweetmeat tarts, or a crocant tart, lay in the ſweetmeats, or preſerved fruits either in glaſs or china patties that are ſmall, for that purpoſe; lay a very thin cruſt on the top, and let them be baked no more than till your cruſt is nicely coloured, and that in a ſlow oven. If you would have a crocant tart for the middle of the table, or a ſide diſh, have a glaſs, or china diſh, of what ſize you pleaſe, and lay in the preſerved

ſerved fruits of different ſorts, (you muſt have a round cover juſt the ſize of the inſide of your diſh) roll out a ſugar cruſt, the thickneſs of an half crown, and lay over the cover; mark it with marking irons made on purpoſe for that uſe, of what ſhapes you pleaſe; then put the cruſt, with the cover, into a very ſlack oven, not to diſcolour it, only to have it criſp. When you take it out of the oven, looſen it from the cover very gently, and when quite cold, take it carefully off, and lay over your ſweetmeats, and it being hollow, you will ſee the fruit through it. If the tart is not eaten, only take off the lid, and your ſweetmeats may be put into the pots again.

## A PEACH TART.

TAKE ripe peaches, ſlit them in two, pare them, take out the core, put in the bottom of a ſtew-pan ſome powdered ſugar, place your peaches

peaches in it, put them over the fire, ſtir them now and then, make an under-cruſt with a border round it, the thickneſs of a thumb, and let it be baked; when done, put them in its diſh, and your peaches being ready and pretty well coloured, turn them upſide down in a diſh, put them over your under cruſt. Put a little water in the ſtew-pan, where your peaches were on the fire, to make a little ſyrrup with the ſugar remaining in it, and pour this liquor over your peaches, placing over them their kernels. This tart is ſerved up either hot or cold.

## ANOTHER PEACH-TART.

YOUR peaches being ready done in ſugar, as thoſe before, place them over the paſte prepared for an under-cruſt, and let them either be baked in the oven, or under a cover with fire under and over. When done you will glaze

them with ſugar, by means of a red-hot fire-ſhovel, and ſerve it up hot or cold.

## A CREAM TART.

PUT in a Stew-pan two ſpoonfuls of fine flour, with the yolks of ſix eggs reſerving the white of them. Mix your flower in a quart of milk, and ſeaſon it with ſugar and a ſtick of cinnamon, keep it ſtirring with a ladle, and put in a good lump of butter. Your cream being half done, put in ſome green lemon grated, ſome preſerved lemon peel ſhred ſmall with ſome bitter almond-biſkets, let the whole be thoroughly done. When ready, let it be cold, then put an abbeſs of puff-paſte in a baking pan with a border of paſte, and put your cream over it, mix it with ſome orange flower-water and the white of eggs beaten up to ſnow; take care not to over-fill your cuſtard, and let it be done either in the oven or under the cover of a baking

baking pan, with fire under and over. When ready and glazed with ſugar, by means of a red-hot fire-ſhovel, ſerve it up hot

Cream tarts are made after the ſame manner.

## ALMOND PYE.

GET a pound of ſweet almonds ſkinned, pound them well, moiſten them now and then with the white of eggs. Beat up the white of eight eggs to ſnow, mix four of their yolks with Savoy biſcuits, raſped green lemon-peel, preſerved lemon peel cut ſmall, and ſome criſped orange flower, or orange flower-water. This done, take your almonds out of the mortar, mix them with the aforeſaid ingredients, ſugar it and ſweeten it moderately, add the beaten white of eggs, put it over your abbeſs with a border round ready done with puff-paſte in a baking pan, and let it be baked. The reſt being

done, as ſaid about thoſe before, ſerve it up hot.

## PISTACHIO TART.

GET a pound of piſtachios ſcalded, pound them and do them as directed to be done with the almond-pye. Take three or four Savoy biſcuits, moiſten them a little with cream or milk, let them be handled like paſte. Then mix them with the ſame things preſcribed in the article of almond pye; doing the reſt as is explained in the ſaid article.

## ANOTHER PISTACHIO TART.

YOUR piſtachioes being ſcalded and pounded, mix them with ſome paſtry cream; ſtrew over them ſugar, raſped green lemon-peel, and preſerved lemon peel cut ſmall; add the white of ſix eggs beaten up to ſnow; do the reſt as before.

The

The above two compoſitions with piſtachioes, are to be made uſe of with tarts, and in the following paſtry.

## A CHOCOLATE TART.

PUT two ſpoonfuls of fine flour in a ſtew-pan, with the yolks of ſix eggs, reſerve their white, mix theſe with ſome milk, add a quarter of a pound of raſped chocolate with a ſtick of cinnamon, ſome ſugar, a little ſalt, and ſome raſped green lemon-peel; and let them be a little while over the fire. After which put in a little preſerved lemon peel cut ſmall, and having taſted whether it has a fine flavour, let it cool. When cold, mix this with the reſerved white of eggs beat up to ſnow doing the reſt as directed in the other articles.

This compoſition, as alſo the marmalade made either with apples or with apricots, may be uſed with *tarts*, *feuillantines*, *genoiſes*, *cakes*, &c.

## ANOTHER CHOCOLATE TART.

PUT a ſpoonful of rice flower, and a little ſalt into a pan, together with the yolks of five eggs, a little milk, and mix them well together; then add a pint of cream, and ſugar according to your diſcretion; ſet it all to boil over a ſtove, taking care that it do not curdle: mean while grate ſome chocolate into a plate, dry it a little before the fire, and when your cream is boiled, take it off the fire, mix your chocolate well with it, and ſet it by to cool; ſheet a tart-pan, put in your cream and bake it; when it is baked, glaze it with powdered ſugar and a red-hot ſhovel ſo ſerve it.

## AN ALMOND TART.

RAISE an excellent good paſte, fix corners, and an inch deep, and take ſome blanched almonds, very finely beaten with roſe-water; take

take a pound of ſugar to a pound of almonds, ſome grated bread, nutmeg, a little cream with ſtrained ſpinnage, as much as will colour the almonds green. So bake it with a gentle hot oven, not ſhutting the door. Draw it, and ſtick it with orange citron.

## A COWSLIP TART.

TAKE the bloſſoms of a gallon of cowſlips, mince them exceedingly ſmall, and beat them in a mortar; put to them a handful or two of grated *Naples* biſcuit, and about a pint and a half of cream, boil them a little over the fire, then take them off, and beat them in eight eggs with a little cream; if it does not thicken, put it over again till it does; take heed that it do not curdle. Seaſon it with ſugar, roſe-water, and a little ſalt; bake it in a diſh or little open tarteſt. It is beſt to let your cream be cold before you ſtir in the eggs.

## ORANGE OR LEMON TART.

TAKE ſix large lemons, and rub them very well with ſalt, and put them in water for for two days, with a handful of ſalt in it; then change them into freſh water every day, (without ſalt) for a fortnight, then boil them two or three hours till they are tender, then cut them into half quarters, and then cut them three corner ways, as thin as you can: take ſix pippins pared, cored, and quartered, and a pint of fair water. Let them boil till the pippins break; put the liquor to your orange or lemon, and half the pippins well broken, and a pound of ſugar. Boil theſe together a quarter of an hour, then put it in a gallipot, and ſqueeze an orange in it: if it be a lemon tart, ſqueeze a lemon; two ſpoonfuls is enough for a tart. Your patty-pans muſt be ſmall and ſhallow. Put fine puff-paſte, and very thin; a little while will bake it.

Juſt

Juſt as your tarts are going into the oven, with a feather, or bruſh, do them over with melted butter, and then ſift double refined ſugar over them; and this is a pretty icing on them.

## APRICOT TARTS.

THESE tarts may be made with apricots of any ripeneſs, but if your fruit is not ripe enough, boil them a little while in water; (obſerving firſt to cut them in two, and break the ſtones, if poſſible, ſo as not to bruiſe the kernels) then drain them very well, and put them in the paſte with ſugar according to judgment, a few bits of preſerved lemon, and half a kernel upon each piece; cover it with the ſame ſort of paſte, and throw a little powder-ſugar over it to give it a glaze, which it will take in baking.

## PLUMB TARTS.

THE ſame management, with regard to boiling, muſt be obſerved with green or hard plumbs, and if large, muſt be ſplit alſo; put a good quantity of ſugar, both under and over: uſe the ſame paſte as the laſt, with the topcruſt the ſame, and glaze it to give it a better look on the table; in regard to glazing any ſorts of tarts, it is no farther neceſſary than agreeable, as many people like the cruſt, without its being glazed

N. B. The kernels are ſeldom made uſe of.

## A FASHION TART.

SCALD ſpinnage in boiling water, and drain it very well to chop; then ſtew it in butter and cream, with a little ſalt, and ſugar, few ſmall bits of dried comfit-citron, and few drops of orange flower water; uſe either the fineſt puff paſte, or the ſecond.

ANGELICA

## ANGELICA TARTS.

TAKE the ſtalks, peel them, cut them into little pieces, pare ſome golden pippins or nonpareils, of each an equal quantity; firſt take away the parings of the apples and the coars, boil them in as much water as will cover them, with a little lemon peel and fine ſugar till it is like a very thin ſyrrup, then ſtrain it off, and ſet the ſyrrup on the fire again with the angelica, let boil about ten minutes, then when the cruſt is ready, lay a ſliced apple and a layer of angelica, ſo on till the pattypans are full, and bake them, filling them firſt with th eſyrrup.

## GREEN GOOSBERRY TARTS.

YOU may either uſe them whole, or make a marmalade of them, with a good ſyrrup: this laſt is recommended as the beſt method; for by this

this means you can judge eaſily how ſweet they are, and ought to be, to pleaſe; for the marmalade, they ought to be ſtoned, when they are pretty large.

## TO MAKE MINCED MEAT.

PARE and core pippins, till you have got a pound; add of beef ſuet a pound, and raiſins ſtoned half a pound; chop theſe very fine; take candied orange, lemon, and citron, one ounce of each, a pound of currants waſhed clean, and rubbed in a cloth till dry; half a pound of ſugar, and a little ſalt; cinnamon and mace a quarter of an ounce of each, finely beaten, and a quarter of a pint of red wine; ſhred the ſweetmeats, but not very ſmall; then mix all very well together, and put it cloſe down into a pot for uſe.

When you make your pies, ſqueeze a little orange into them.

TO

## TO MAKE MINCED PIES ANOTHER WAY.

PARE and core two pounds of golden pippens; two pounds of ſuet clean picked, and two pounds of raiſins of the ſun ſtoned; chop theſe ſeparately very fine add two pounds of currants waſhed, dried, and rubbed very clean in a cloth, put theſe ingredients together, into a large pan, ſtrew in half an ounce of cinnamon beaten fine, a pound of lump ſugar pounded, the peel of a lemon cut fine, the juice of a Seville orange, a gill of ſack, and a gill of brandy: Mix all theſe very well together; then put it down cloſe in a pot, and lay over it writing paper dipped in brandy. When you make your pies, add ſweetmeats to them, if you pleaſe; but you will find them exceedingly good without.

TO

## TO MAKE MINCED PIES FOR LENT.

BOIL ſix eggs hard, a dozen of golden pippens pared and cored, a pound of raiſons of the ſun ſtoned; chop theſe ſeparately very fine; a pound of currants waſhed, cleaned, and rubbed in a cloth, two ounces of ſugar pounded, an ounce of citron, and an ounce of candied orange, both cut ſmall, a quarter of an ounce of beaten cinnamon, two cloves beat fine, and half a nutmeg grated, a gill of canary, and half a gill of brandy; ſqueeze in the juice of Seville orange; mix theſe all well together, and preſs them cloſe down into a pot for uſe.

## TO MAKE COMMON FRITTERS.

TAKE half a pint of ale and two eggs, beat in as much flower as will make it rather thicker than a common pudding, with nutmeg,

and

and ſugar to your taſte, let it ſtand three or four minutes to riſe, then drop them with a ſpoon into a pan of boiling lard, fry them a light brown, drain them on a ſieve, ſerve them up with ſugar grated over them, and wine ſauce in a boat.

## APPLE FRITTERS.

PARE the largeſt baking apples you can get, take out the core with an apple ſcraper, cut them in round ſlices, and dip them in batter, made as for common fritters, fry them criſp, ſerve them up with ſugar grated over them, and wine ſauce in a boat.

They are proper for a ſide diſh for ſupper.

## CLARY FRITTERS.

BEAT two eggs exceedingly well with one ſpoonful of cream, one of ratifia water,

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one of loaf ſugar, and two ſpoonfuls of flour; grate in half a nutmeg, have ready waſhed and dried clary leaves, dip them in the batter and fry them a nice brown; ſerve them up with quarters of Seville oranges laid round them, and good melted butter in a boat.

## RASPBERRY FRITTERS.

GRATE two Naples biſcuits, pour over them half a gill of boiling cream, when it is almoſt cold, beat the yolks of four eggs to a ſtrong froth, beat the biſcuits a little, then beat both together exceeding well, put to it two ounces of ſugar, and as much juice of raſpberry as will make it a pretty pink colour, and give it a proper ſharpneſs, drop them into a pan of boiling lard, the ſize of a walnut; when you diſh them up, ſtick bits of citron in ſome, and blanched almonds cut length-ways in others; lay round them green and yellow ſweetmeats and

ſerve

ſerve them up. They are a pretty corner diſh for either dinner or ſupper.

## PLUMB FRITTERS WITH RICE.

GRATE the crumbs of a penny loaf, pour over them a pint of boiling cream, or good milk, let them ſtand four or five hours, then beat it exceedingly fine, put to it the yolks of five eggs, four ounces of ſugar, and a nutmeg grated, beat them well together, and fry them in hog's lard, drain them on a ſieve, and ſerve them up with white wine ſauce under them.

N. B. You may put currants in if you pleaſe.

## STRAWBERRY FRITTERS.

MAKE a paſte with flour, a ſpoonful of fine oil, chopped lemon-peel, half whites of eggs beat up, and half white wine ſufficient to

make it pretty ſoft, juſt fit to drop with a ſpoon; mix ſome large ſtrawberries with it; and drop the bigneſs of a nutmeg in the hot fritter, as many as you propoſe to make; be careful to take them out, in the ſame manner as they are draining and glaze them with ſugar.

## RICE FRITTERS.

HAVING ſome rice, waſh it in five or ſix ſeveral waters, and dry it very well before the fire: then beat it in a mortar very fine, and ſift it through a lawn-ſieve, that it may be very fine. You muſt have at leaſt an ounce of it, then put it into a ſauce-pan, juſt wet it with milk, and when it is well incorporated with it, add to it another pint of milk; ſet the whole over a ſtove or a very ſlow fire, and take care to keep it always moving; put in a little ſugar, and ſome candied lemon-peel grated, keep it over the fire till it is almoſt come to the thickneſs

of

of a fine paſte, flour a peel, pour it on it, and ſpread it abroad with a rolling pin. When it is quite cold cut it into little morſels, taking care that they ſtick not one to the other; flour your hands and roll up your fritters handſomely, and fry them. When you ſerve them up pour a little orange flower water over them and ſugar. Theſe make a pretty ſide diſh; or are very pretty to garniſh a ſide diſh with.

## ORANGE FRITTERS.

TAKE one or two preſerved oranges, which you cut in as many pieces as you think proper; make a good thick batter, with ſweet wine, and finiſh theſe as all others the ſame may be done with lemon, bergamotte, or any other fruits.

## CURD FRITTERS.

HAVING a handful of curds, and a handful of flour, and ten eggs well beaten and ſtrained, ſome ſugar, cloves, mace and nutmeg beat, a little ſaffron; ſtir all well together, and fry them quick, and of a fine light brown.

## OLIVE FRITTERS.

MAKE a thin puff-paſte cut in ſmall bits, and in each put a little boiled cream and mix a few piſtachio nuts bruiſed in it; wet the borders with water or yolks of eggs, to pinch them cloſe; fry them of a good colour; you may alſo glaze them brown or white; theſe are alſo done with apples, marmalade, or any other, either baked or fried.

FRITTERS

## FRITTERS ITALIAN FASHION.

BOIL a quarter of a pound of rice, very tender in milk; when it is pretty thick, put a little ſalt, ſome fine ſugar, orange-flower preſerved, and green chopped lemon-peel, a handful of flour, three whole eggs; mix it all very well; and add ſome currants, or couple of good apples, peeled and cut in ſmall bits; butter a ſheet of paper; and put this preparation upon it ſingly, with a ſpoon, each about the bigneſs of a large nutmeg; put this ſheet of paper into your pan obſerving to have butter enough not to let them burn when they quit the paper, take it out and continue frying till they are of a good colour; take them out to drain upon a ſieve; ſtrew a little ſugar powder upon; and ſerve them as hot as poſſible.

## ENGLISH FASHION.

BEAT up ſix whole eggs, with a good handful of flour, ſalt, fine ſugar, green lemon-peel, chopped, orange-flower water, macaroni-drops bruiſed, half a pint of good rich cream; rub the inſide of a ſtew-pan with butter; and boil this preparation ſlowly, between two fires, without ſtirring it; when it is ſimmered thick enough, turn it over upon a diſh, and let it cool to harden it; when you mean to uſe it, cut in ſmall pieces, and fry it of a good colour: finiſh as the laſt.

## ALMOND FRITTER.

POUND half a pound of ſweet almonds, and ſix or eight bitter ones, orange-flowers, chopped lemon-peel, ſugar in proportion, a handful of flour, two or three whites of eggs; pound all together ſome time, wih a few drops of

water, or more whites of eggs, to make it of a a proper ſuppleneſs, to roll it in little balls; roll them in flour, to fry as force-meat bullets; ſtrew a little fine ſugar powder upon them when ready to ſerve

## COURT CHEESECAKES.

BOIL a bit of butter in a little water and a little ſalt; thicken it with as much flour as it will take, ſtirring it on the fire conſtantly until it become quite a paſte; then mix the eggs with it one by one, to make it almoſt as liquid as a thick batter; and mix ſome good cream cheeſe with it; bake it in good puff paſte, coloured with yolks of eggs: ſerve hot or cold.

## TO MAKE BAKED CUSTARDS.

BOIL a pint of cream with cinnamon, mace, and a bit of lemon peel; when cold, beat up four eggs, leaving out two whites, a little orange

and roſe water, a glaſs of ſack, and a little nutmeg grated; ſweeten it to your taſte, mix them well together, and bake them in china cups, in an oven not too hot.

## TO MAKE ALMOND CUSTARDS.

TAKE a pint of cream, beat a quarter of a pound of blanched almonds fine, with two ſpoonfuls of orange flower water, ſweeten it to your taſte, beat up the yolks of two eggs, and ſtir all together one way; boil it over a gentle clear fire till it is thick, then pour it into a cup and bake it.

## TO MAKE A TANSEY.

BEAT ten eggs very well with a little ſalt, half a pound of loaf ſugar pounded, half a pint of ſpinnage juice, and a ſpoonful of the juice of tanſey; mix them well together, and ſtrain it to a quart of cream; grate in half a pound of Naples biſcuits, and a nutmeg; add a quarter of a pound

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of Jordan almonds blanched and beat fine, with a little roſe water, and mix all well together; put it into a ſtew pan, with a piece of butter the bigneſs of a golden pippin. Set it over a ſlow charcoal fire; keep it ſtirring till it is hardened; then butter a diſh very well, that will juſt hold it: Put in the tanſey, bake it in a moderate oven taking care that it is not ſcorched. When it comes home, turn it upon a pye plate, cut Seville oranges in ſmall quarters, and lay round it, and on the tanſey, citron and orange peel cut thin, with double refined ſugar laid in little heaps between.

If you have not Naples biſcuits, grate ſeven ounces of the fineſt ſtale bread you have.

OF

## OF STRAWBERRIES AND ICED CREAMS.

MAKE an almond paſte, as before directed put it in a baking diſh, and raiſe a border as to any other ſorts of paſte; it requires but a ſhort time to bake, and very little heat; juſt before you are ready to ſerve, put ice cream in it not very hard, and the ſtrawberries upon it; this ice cream is made with a pint of good cream, and ſugar ſufficient to make it pretty ſweet, a little orange flower water, two yolks of eggs; put it on the fire till it is ready to boil, ſtir it, to mix the eggs very well; when it is cold, put it in a mould to ice, as is explained in ice cream articles; you may alſo boil piſtachio nuts in this cream, and ſift it before icing.

CREAM

## CREAM CURD FOR CHEESECAKES.

TAKE a pint of cream, boil it with a little mace, cinnamon, and roſe water, to make it ſweet; when it is as cold as new milk, put in about half a ſpoonful of good runnet, and when it curds, ſerve it up in a cream diſh.

## QUEEN's CREAM.

BOIL a pint of cream to half reduced, with fine ſugar, orange flower water; when half cold, mix it with ſix whites of eggs well beat up; bake it between two very moderate fires, and let it remain in its natural colour.

## TO MAKE RHENISH WINE CREAM.

PUT over the fire a pint rheniſh wine, a ſtick of cinnamon, and half a pound of ſugar. While this is boiling, take ſeven yolks and whites of eggs, beat them well together with a whiſk, till

your

your wine is half driven in them, and your eggs to a ſyrup; ſtrike it very faſt with the whiſk till it comes to that thickneſs that you may lift it on the point of a knife, but be ſure you let it not curdle; add to it the juice of a lemon, and orange flower water; ſo pour it in your diſh, and garniſh it with citron, ſugar, or biſcuit, and ſerve it up.

## BURGUNDY CREAM.

WITH a pint of new milk boil a bit of lemon peel, orange flower water, a bit of ſugar; and boil a quarter of a pound of rice in a little water, till it is tender and become thick; then add the milk to it, by a little and little, until all is boiled quite thick; ſift it, and mix it well with ſix or eight whites of eggs, well beat up; put it in the table diſh: and bake it in a mild oven, or with a brazing pan cover; when ready to ſerve, glaze it with a little ſtrewed over it, and the ſalamander, or a hot ſhovel, to catch ſlightly upon the ſugar.

TO

## TO MAKE HARTSHORN CREAM.

TO four ounces of hartſhorn ſhavings, boil three pints of water till they are reduced to half a pint, run it through a jelly bag, put to it a pint of cream, let it boil juſt up, then put it into jelly glaſſes, let it ſtand till it is cold, by dipping your glaſſes into ſcalding water it will ſlip out whole, then ſtick them all over with ſlices of almonds cut length ways: It eats well with white wine and ſugar, like flummery.

## TO MAKE SNOW CREAM.

TAKE a large deep diſh, ſtrew the bottom with fine ſugar beat to powder; then fill it with ſtrawberries; take ſome ſprigs of roſemary, ſtick a large one in the middle, and ſeveral round about, to reſemble a tree; then take a quart of the thickeſt cream you can get, and the whites of eight or ten eggs; then whiſk it up for half

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an hour, till you have made the froth very ſtrong; let it ſtand ten minutes, and with a proper thing take off the froth, throw it over your tree, and cover your diſh well with it; if you do it well, it makes a grand pile in a deſert.

## TO MAKE SPANISH CREAM.

TAKE three ſpoonfuls of flour of rice beat very fine; the yolks of three eggs, three ſpoonfuls of fair water, two ſpoonfuls of orange flower water, and mix them well together, then put to it one pint of cream, ſet it on a good fire, keeping it ſtirring till it is of a proper thickneſs, and then pour it into your cups.

## TO MAKE POMPADOUR CREAM.

BEAT the whites of five eggs to a ſtrong froth, put them into a toſſing pan, with two ſpoonfuls of orange flower water, two ounces of ſugar, ſtir it gently for three or four minutes, then

then pour it into your dish, and pour good melted butter over it, and send it in hot.

It is a pretty corner dish for a second course at dinner.

## ALMOND CREAM.

BLANCH almonds, bruise them small in a mortar, and strain them through a strainer with fair water; strain them again with thick milk, and with a quarter of a pound of sugar; put them into a pot, add a little salt, and set it over the fire; stir it well that it burn not to the pot; when it is boiled take it from the fire, cast a ladle of fair water into it, cover it with a dish, and let it stand; afterwards take a clean cloth of an ell long, let it be held strait and cast the cream upon it with a ladle, draw from under the cloth the water from the cream, pin the four corners together, and hang it up again.

CHOCOLATE

## CHOCOLATE CREAM.

TAKE half a pound of the beſt chocolate, cut or ſcraped, put to it as much water as will diſſolve it, put in a very ſmall, marble mortar, beat it very ſmooth, put in as much fine ſugar as will ſweeten it and add near a quart of cream; mill it, and as the froth riſes lay it on a ſieve, put the remaining part of your cream in poſſet glaſſes, and lay the frothed cream upon them.

## PISTACHIO CREAM.

PEEL half a pound of piſtachio nut-kernels, beat them very fine with a ſpoonful of brandy, put them into a toſſing pan, with a pint of good cream and the yolks of two eggs beat fine, ſtir it gently over a very ſlow fire till it grows thick, put it into your plates; when it is cold, ſerve it up.

ANOTHER

## ANOTHER WAY.

PEEL your piſtachios, beat them very fine in a marble mortar, boil them in cream; if it is not green enough add a little juice of ſpinnage, thicken it with eggs, ſweeten it to your palate, pour it into baſons and ſet it by till it is quite cold.

## RASPBERRY CREAM.

TAKE the whites of ſeven eggs, and ſeven ſpoonfuls of raſpberry maſh; put them both in an earthen pan, and beat it well with a ſpoon till it comes to a cream, or you think it looks white enough, then fill your glaſſes; this quantity will make about a dozen.

## LEMON CREAM.

TO a pint of water, add a pound of double refined ſugar, and a piece of lemon-peel; ſet it on the fire to boil, and then let it ſtand till cold; beat up the whites of ſix eggs, and one yolk, with a tea-ſpoonful of orange-flower water, ſqueeze the juice of four lemons, ſtir all together, and ſtrain it through a fine ſieve into the ſyrup, take out the lemon peel, and ſet it over a gentle fire, ſtirring it one way till it is ready to boil, and taking off the ſcum as it riſes, till it is as thick as cream; reſt in a good deal of the peel, and put it into glaſſes.

You may put in the glaſſes lemon-peel cut long and very thin.

CLEAR

## CLEAR LEMON CREAM.

TAKE a little hartſhorn jelly, and put into it the peel of two lemons, taking care there is none of the white; ſet it over the fire, let it boil, then take the whites of ſix eggs, and beat them well; take the juice of four lemons, grate in the peel to the juice, let it ſoak a little while, and afterwards put it together; put in ſuch a quantity of double refined ſugar as will ſweeten it to your taſte; let it boil very faſt almoſt a quarter of an hour, then ſtrain it through a jelly-bag, and as it runs through put it in again, till it is quite clear; after which take the peels of the lemons boiled in it, and cut them into a glaſs; ſtir it till it is half cold and put it into the glaſſes.

## ORANGE CREAM.

A pint of Seville orange juice, the yolks of ſix eggs, uſe but four of the whites, beat very well, ſtrain them and the juice together, a pound of double refined ſugar beaten, and ſet all together on the fire, put the peel of half an orange to it; keep it ſtiring, all one way; when almoſt ready to boil take out the orange peel and pour out the cream into glaſſes or china diſhes.

## RATAFIA CREAM.

BOIL ſix laurel leaves in a quart of thick cream; take them out, beat the yolks of five eggs with a little cold cream, and ſugar to your taſte; pour it into the cream, ſet it over the fire again and keep it ſtirring, but do not let it boil; pour it into china diſhes, and when cold it is fit for uſe.

WHIPT

## WHIPT CREAM.

UPON the proportion of a quart of very good cream, put a few drops of burgamotte-water, or of cedar, a little orange flower water, and about half a pound of ſugar; when it is diſſolved, whip the cream to a froth, and take it up with a ſkimmer; drain it upon a ſieve a moment; if for icing let it ſettle a good while, before you put it in the cups or glaſſes; continue in this manner to the end, and uſe what drops in the diſh under the ſieve to make it froth better; put one or two whites of eggs: any kind of prepared waters may be done with this cream, according to taſte and fancy.

## CODLING CREAM.

TAKE twenty fair codlings, core them, beat them in a mortar with a pint of cream, ſtrain it into a diſh, and put into it ſome brown

bread crumbs, with a little ſack, and diſh it up, ſo you may order gooſberries.

## CURRANT CREAM.

BRUISE currants that are thorough ripe in boiled cream, put in beaten cinnamon, and ſweeten it to your taſte; then ſtrain it through a fine ſieve, and ſerve it up. You may do raſpberries or ſtrawberries the ſame way. It is beſt to ſweeten the fruit before you put it to the cream, which ſhould be almoſt cold before the fruit is put to it, elſe it is liable to curdle.

## CREAM OF ANY PRESERVED FRUIT.

TAKE half a pound of the pulp of any preſerved fruit, put it in a large pan, put to it the whites of two or three eggs beat together exceedingly well for an hour, then with a ſpoon take it off, and lay it heaped on the diſh or glaſs

glaſs ſalver; with other creams, or put it in the middle baſon.

Raſpberries will not do this way.

## SPANISH CREAM.

TAKE an ounce of iſinglaſs cut ſmall, diſſolve it in half a pint of roſe water, run it through an hair ſieve, add to it the yolks of four eggs, beat and mixed with three-quarters of a pint of cream, two ſorrel leaves and ſugar to your taſte, dip the diſh in cold water, before you put in the cream, then cut it out into what forms you pleaſe and ſerve it up.

## GOOSEBERRY CREAM.

SCALD tender two quarts of gooſeberries, paſs them through a hair ſieve with the back of a ſpoon, and to a quart of pulp ſtir in well an ounce of freſh butter, and ſweeten it to your

taſte; beat ſix eggs very well, and ſtrain them to the pulp, ſet it over a gentle fire, ſtirring it till it grows thick; take it off, and let it ſtand till almoſt cold; put in two ſpoonfuls of the juice of ſpinnage ſtrained through a fine ſieve, and one of orange-flower water, ſtir it well together, put it into what you pleaſe, and ſend it cold to table.

## BARLEY CREAM.

TAKE a tea cup of barley, boil it in milk and water till it is tender; then ſtrain the liquor from it, put your barley into a quart of cream and let it boil a little, then take the whites of five eggs and the yolk of one beaten with a ſpoonful of fine flour, two ſpoonfuls of roſe water, take the cream off the fire, mix the eggs by degrees, ſet it on the fire again to thicken, ſweeten it to your taſte and ſerve as before.

A STEEPLE

## A STEEPLE CREAM.

TAKE five ounces of hartſhorn, and two ounces of ivory, put them in a ſtone bottle, fill it up with water, put in a ſmall quantity of gum arabic, and gum dragon, then tie up the bottle cloſe and ſet it in a pot of water with hay at the bottom, let it ſtand ſix hours, take it out, let it ſtand an hour before you open it, then ſtrain it and it will be a ſtrong jelly, blanch a pound of almonds beat fine, mix it with a pint of thick cream, let it ſtand a little, then ſtrain it, mix it with a pound of jelly, ſet it over the fire till it is ſcalding hot, ſweeten it to your taſte with double refined ſugar, then take it off, put in a little amber, and pour it into ſmall high gallipots like a ſugar-loaf at top, when cold turn them and lay cold whipt cream about them in heaps; be ſure it does not boil when the cream is in.

## TO MAKE A TRIFLE.

COVER the bottom of your dish with Naples biscuits broke in pieces, mackaroons, and ratafia cakes, just wet them all with sack, pour on a good boiled custard when cold, then a whipt syllabub over that.

## TO MAKE RIBBON JELLY.

BOIL two calves feet in five quarts of water, one ounce and half of hartshorn, an ounce and half of ising glass, half a nutmeg, and two blades of mace. Let it boil till it comes to a quart, strain it through the bag, let it stand twenty four hours, then scrape off all fat, put to it the whites of three eggs beaten to a froth; boil it a little and strain it through a bag, then run the jelly into little high glasses, run every colour as thick as your finger: one colour must cool before the other is put on, and that you put on must not be

be too hot for fear it ſhould mix. Colour red with cochineal, green with ſpinnage, yellow with ſaffron, blue with ſyrrup of violets, white with cream, and ſometimes the jelly itſelf.

## HARTSHORN JELLY.

TAKE care your hartſhorn is very good, then take a pound to ſix quarts of water, let it boil gently till it waſtes two quarts, make it a little ſtronger in ſummer by adding a quarter of a pound more, take a little out to cool, and if it hangs on the ſpoon it is enough, ſtrain it off when cold and leave the grounds; then put a bottle of rheniſh wine, ſweetened to your pallate, with ten cloves, a blade or two of mace, and a piece of cinnamon; beat the whites of eight eggs to a froth, ſet it over a fire and keep ſtirring it about; when it hath boiled two or three minutes put to it the juice of ſix or eight lemons, let it boil two minutes and when it is white and finely curled, pour

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ſome in your ſwanſkin jelly bag, put a diſh under, pour it ſoftly back till it is very clear, then ſet your glaſſes under. You make it of calves feet or iſing glaſs.

## TO MAKE HARTSHORN FLUMMERY.

TAKE half a pound of hartſhorn, three pints of water, boil it till it comes to a pint, and let it cool; then ſet it over the fire juſt to melt, take half a pint of thick cream ſcalded, but cold, a quarter of a pint of white wine, two ſpoonfuls of orange flower water, ſweeten it to your taſte, beat it for an hour and a half or it will not mix well, dip your cups in water for it will not turn out well, it is beſt when it ſtands a day before you turn them out, ſtick blanched almonds cut in long narrow bits on the top, they may be eat with wine or cream.

TO

## TO MAKE FRENCH FLUMMERY.

TAKE a quart of cream, half an ounce of iſing glaſs beat fine: ſtir it into the cream, let it boil ſoftly over a ſlow fire a quarter of an hour, keep it ſtirring all the time, then take it off the fire, ſweeten it to your palate, and put to it a ſpoonful of roſe and orange flower water: ſtrain it and pour it into glaſſes or baſons, when cold turn it out and lay round it baked pears.

## TO MAKE FINE SYLLABUBS.

TAKE a pint of rheniſh, half a pint of ſack, ſqueeze in the juice of three lemons, take five half pints of cream, ſweeten it with near a pound of double refined ſugar, put all together, and whiſk it half an hour; take it with a ſpoon and fill the glaſſes, it is beſt a day or two old, but in cold weather they will be good a week or ten days.

LIGHT

## LIGHT WHIPT SYLLABUBS.

TO a quart of thick cream put the juice of two Seville oranges, grate the peel of two lemons, put half a pound of double refined ſugar pounded; half a pint of ſack, put a little red wine and ſugar into the bottom of the glaſſes, ſome a little ſack, and ſome a little ſyllabub; then whiſk your ſyllabub up, take off the froth and fill the glaſſes carefully. They muſt not be made long before they are uſed.

## TO MAKE SYLLABUBS UNDER THE COW.

IN a three quart bowl put one quart of barrel cyder, and half a pint of brandy, ſweeten it to your taſte, grate in a little lemon peel and half a ſmall nutmeg, let the dairy maid milk the bowl full, if you have red wine inſtead of cyder and brandy, put in a quart; and ſo in proportion to the

the quantity you like to make. It is good with a quart of ſtrong beer, and a pint of cyder.

## TO MAKE A DISH OF SNOW.

PUT in cold water twelve large apples, ſet them on a ſlow fire, when ſoft put them on a hair ſieve, ſkin them, put the pulp in a baſon, beat the whites of twelve eggs into a froth; ſift half a pound of double refined ſugar, and ſtrew it in the eggs; beat the pulp of your apples to a ſtrong froth, then beat them altogether till they are like a ſtiff ſnow; lay it on a china diſh heaped as high as you can, and ſet round green knots of paſte in imitation of Chineſe rails, ſtick a ſprig of myrtle in the diſh and ſerve it up.

## TO MAKE QUADRILLE CARDS.

TAKE ſix ſquare tins the ſize of a card, fill them with very ſtiff flummery, when you turn them out, have ready a little cochineal diſſolved

in

in brandy, ſtrain it through a muſlin rag, then take a camel's hair pencil, and make hearts and diamonds; for ſpades and clubs, take a little chocolate with a little ſweet oil upon a marble, rub it till it is fine and bright, if you chuſe the ſuit to be in hearts, you muſt place the ace of ſpades firſt, then the ſeven of hearts, then the ace of clubs, then the ace of hearts, then the two and three of hearts: if in diamonds the ſame as hearts, but if you chuſe the ſuit in black then place the ace of ſpades, the two of ſpades, and the ace of clubs, the three, four and five of ſpades. Do the ſame in clubs: obſerve that the two black aces are always trumps in any ſuit. Pour a little Liſbon wine into the diſh and ſend it up.

## TO MAKE BLACK CAPS.

TAKE ſix large apples, cut a ſlice off the top, put them in a tin and ſet them in a quick oven till they are brown, then with roſe water wet

wet them; grate a little ſugar over them, ſet them in the oven again till they look bright and very black; then put them in a china diſh and pour round them thick cream cuſtard.

## TO MAKE GREEN CAPS.

TAKE codlings juſt before they are ripe, green them as for preſerving, then rub them over with a little oiled butter; grate double refined ſugar over them and ſet them in the oven till they look bright and ſparkle like froſt; then put them in a diſh, and ſtick ſingle flowers in every apple; pour round a fine cuſtard. it is a corner diſh for dinner or ſupper.

## A FLOATING ISLAND.

TAKE a quart of thick cream, a gill of ſack, the rind of lemon grated, ſweeten it to your

taſte, mill it till it is of a thick froth; then carefully pour the thin from the froth into a deep diſh, cut then ſome french roll, lay a ſlice as light as poſſible on the cream, then a layer of currant jelly on that, then another thin ſlice of roll, then hartſhorn jelly, then roll; and over that whip the froth which you ſave off the cream very well, and lay at top as high as you can. Garniſh the rim of the diſh with ſweetmeats and flowers: it looks well for a middle diſh by candle light.

## RASBERRY FOOL.

BRUISE a pint and a half of raſberries, put them through a ſieve, pound half a pound of fine ſugar, and ſweeten them; a ſpoonful of orange flower water, boil two or three minutes, take a pint and a half of cream and boil it; ſtir it till cold, when the pulp is cold ſtir them both toge-

ther

ther till they are well mixed, put them in cups or glaſſes. You make gooſberry fool the ſame, only of milk inſtead of cream, and put in three yolks of eggs to a quart of milk, keep ſtirring till it boils, and afterwards till cold; as the cream and mix the fruit the ſame only a quart of gooſberries.

*Bills of fare for ſmall deſerts.*

Moiſt ananas
or pine apple.

| | | |
|---|---|---|
| Nectarines. | | Walnuts. |
| Comport of green gages. | Floating iſland. | Comport of cherries. |
| Filberts. | Sword knots. | Peaches. |

Bloomage.

Sugar pears. Nuts.

A baſket of fruit.

Green caps Comport of green apricots.

A diſh of ſnow.

Almond cakes. Violet cakes

A baſket of fruit.

Nuts. Dried cherries.

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Orange tarts.

Strawberries. Dried apricots.

Jellies.

Cuſtards. Whip ſyllabubs. Quadrille cards.

A middle glaſs ſweetmeats.

Apple marmalade. Strawberries.

Royal ice cream.

Tranſparent

Tranſparent marmalade.

Grapes. Filberts,

Angelica tarts. Lemon cream, A cream tart.

Sweetmeats wet and dry,

Criſped almonds and knicknacks.

Walnuts. Currant ices. Figs.

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Mince pies.

Dried looſe bunches of currants. Chocolate conſerves.

Trifle.

Almond cuſtards. Orange flower bomboons.

White lemon Dried gooſberries.

Almond pye.

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Apple fritters.

Almonds and raiſins. Barberry paſtils.

A ſilver baſket with all winter fruits.

Bitter almond bomboon. Roaſted cheſnuts.

Plumb tarts.

## A METHOD TO MAKE ALL SORTS OF CANDY.

YOU take whatever ſort of fruit you want to candy, let it be orange flower, aniſeed, almonds, bits of rinds of either lemon or orange, (which we call zeſtes of lemon and zeſtes of orange) ſallary ſeed, powder of coffee, &c. &c. and obſerve that thoſe fruits muſt, before offered, be worked as follows, all have been pralined or what is called dry preſerved or burnt ſugared before as directed. When firſt thus prepared, you have a ſquare tin box pretty deep, in which four wire grates are made to get in and out at pleaſure; you begin by placing one at the bottom of your mould, then you ſet on it what ſort of fruit you chuſe to candy, till you have covered all that firſt grate. Then you place another grate upon that fruit, which you cover the ſame at the firſt, then another and then another, till you have thus filled your mould. If you have

not fruit enough to employ your four grates, you employ but two, but three, but one even if you can no more, it does not signify a pin, and the operation is in all cases all the same. When then all is properly ordered in the mould, you boil in a preserving pan some clarified sugar till it is to the first degree, then you fill up your mould with it, or if the mould is not full, you then put only what quantity is requisite to cover what fruit is in the mould; after which, you place that mould in the stove with a small fire for six hours, after that time you look at your candy if it is consolidate you take it off from the mould, if not, you may let it stand two hours longer, till it is candied as you would have it: observe your fire must always be kept equal, and give the same heat. Generally there is a little hole at the bottom of those sorts of moulds which you stop with a cork, before you take off your candy from the mould you should open that hole to let drain all

the exceeding ſyrup: when all is well drained, you put your moulds again in the ſtove, where there is always the ſame degree of heat, let it remain there till the next day, when you take your candy from the mould.

## THE WAY TO MAKE CARAMEL.

TAKE oranges and pare them, taking off the mere ſuperficy of their peel, without any white at all; then peel off the whole white rind from their fleſh, and divide them afterwards rib by rib, ſet them on a ſieve in the ſtove to dry a little; have the while ſome clarified ſugar which you boil to the twelfth degree, then ſtick your bits of oranges through the middle with a wooden ſkewer, and dip them one after another in your ſugar, and ſet them upright on a wire grate at a diſtance from each other, that they may not touch one another, for they would join together. When your ſugar is boiled to the proper

per height you muſt take it off and dip your oranges as faſt as you can.—You may do cheſnuts the ſame way; you roaſt them in an iron pan, peel them, ſtick them with the end of a ſkewer, and dip them in the ſugar like oranges.

## THE WAY TO MAKE SUGAR ALMONDS, OR FRENCH DRAGEES.

TAKE any quantity of almonds, put them a little in the oven to dry, then put them in the toſſing pan with a little fire under, ſtir them from time to time till they are warm, have then a quarter of a pound of gum arabic, which you diſſolve on the fire with a little water; when your gum is diſſolved you add to it a little clarified ſugar, which you will let boil a little together then put ſome of that mixture in the toſſing pan where your almonds are, and keep ſtirring till your almonds are dry; when dry, you add a little of your gum to them, and do the ſame till they

they are dry again, repeating ſo doing till you have employed all your gum; then have clarified ſugar, what quantity you chuſe to cover your almonds, to the ſize and bulk you chuſe; boil it to the firſt or ſecond degree: ſtir your almonds in till you ſee your almonds are well covered; you muſt take care to ſtir them continually and to keep always an equal fire under your toſſing pan; when you ſee your almonds are well covered, you take a little clarified ſugar very light, that is to ſay, where there is more water than ſugar, diminiſh your fire, and give your almonds three or four waſhes over of that ſugar in moving them, ſtill to make them ſlip to and fro in the pan; you may even ſleek them in the pan with your hand till they begin to be dry; then you continue to ſleek them with the pan, then you take them off and ſet them in the ſtove to dry.

TO

## TO MAKE CORIANDER DRAGEES.

TAKE any quantity of coriander ſeeds, put them in the toſſing pan over the fire, and let them warm; when they are warm throw in about half a glaſs of vinegar, then ſtir them well till they are dry, then have clarified ſugar which you boil in another pan to the third degree, and proceed afterwards for the reſt as we ſaid for the almonds, till you ſee your corianders are covered to the ſize you want to have them: when that is done, you take your corianders out from the pan, which you waſh well, and when they are well waſhed you put your corianders in again and ſtir them well till they are all got warm, then have clarified ſugar which you boil to the firſt degree; when done you put it in an inſtrument of copper, which is made on purpoſe for that operation, and at the bottom of which there is a little hole, you hang it up to a pack-threads

ſtring

## CARRAWAY SEED DRAGEES.

TAKE any quantity of carraway, put it in the preſerving pan, have clarified ſugar, and when your carraway is quite warm put your ſugar to it by little and little, ſtirring it from time to time till you have got it of what ſize or bigneſs you pleaſe; then go on as we have directed you for the almonds, with reſpect to the managing of them from that time to the moment of putting them in the ſtove for drying.

## VIOLET DRAGEES.

TAKE one ounce of gumdragon, which you ſet at ſoaking in half a pint of water, for twenty four hours; then you paſs it through a cloth, and put it in the mortar, firſt pound it alone to make it whiten, then you will add to it ſome powdered ſugar, and continue to pound it

in

in adding ſugar from time to time, till your paſte riſes very high and ſtick to your pounder. When you have it thus well pounded, and you ſee it faſtens to the pounder, take it off and put it in a bowl, cut a bit of it and fill it with powdered ſugar till you can handle it without its ſticking to your fingers, then join to it your violet powder, and take a bit with your fingers, which you roll and dreſs of the bigneſs of half a corn of rice; when you have employed thus that bit of your paſte which you cut off, you may put the other in a pot to keep it moiſt, and that which you worked, as we ſaid, you place in the ſtove to dry, keeping it ſtirring for fear it ſhould ſtick one to another, but the fire muſt be very gentle, when they are well dried you put them in the preſerving pan over a ſlow fire; when they are warmed you put with a ſpoon ſome clarified ſugar in the preſerving pan, and ſtir them continually till they are dry, then add another ſpoonful

ful of ſugar, dry it again, and repeat ſo doing till your dragees are brought to the ſize that you would have them; wherefore proceed as we directed you in ſpeaking of the almonds.

## COFFEE DRAGEES.

TAKE the ſame paſte which you ſaved from the above dragees, fill it with powdered ſugar, take ſome ground coffee which you mix with it, then with your fingers roll ſome bits of it to the ſize of coffee beans, put them in the ſtove to dry, and when dry give them the ſugar after the method directed above for the violet dragees.

## CHOCOLATE DRAGEES.

TAKE again the ſame paſte as before, fill it with ſugar, when done, add ſome chocolate raſped or grated very fine, and proceed for the reſt as for the violet and coffee dragees, except the

the form which you muſt obſerve to give round and flat of the ſize of a farthing or thereabout.

## APPLE DRAGEES.

TAKE any quantity of apples, pare them, put them in a pan with a little water, and boil them on the fire till they maſh into a pulp; then take them off and put them in a ſieve to drain over a diſh; when they are well drained paſs three or four times the jelly which your apples have produced through a ſieve, till it is clear; then weigh it, and weigh likewiſe a pound and a half of clarified ſugar to every pound of fruit, boil this alone to caramel height, then take it off and put in your jelly of apples; ſet the whole again upon a gentle fire that it may not boil, you ſkim it well till no more ſcum comes upon it, then you put it in diſhes made on purpoſe, and let it cool; when it is cold you ſet your diſhes in the ſtove with a mild fire; when

you perceive they have got a cruſt on the top, you turn them from the diſhes, cut them in four quarters, put them on a tin plate, and replace them again in the ſtove to make a cruſt on the other ſide; when they are well cruſted on both ſides you ſet them on a ſieve to dry that you may keep them.

*A Method for making all Sorts of Biſcuits.*

## PALAIS ROYAL BISCUITS.

TAKE eight eggs, break them and put the yolks in one pan, and the whites in another; then weigh half a pound of ſugar, which you put in the pan where the yolks are, beat well your yolks and the ſugar together with a ſpoon, till it makes a white paſte; weigh ſix ounces of flour which you put on a white ſheet of paper; when your yolks of eggs are well beaten with the ſugar, and your flour weighed, and put on a ſheet of paper,

paper, take a ſmall whiſk, beat well your whites of eggs, till they come up like a ſyllabub, and they are ſo hard that your whiſk can ſtand upright in them; then take your yolks which are like a paſte, and put them with the whites, and mix them in turning them gently with your whiſk. When both the yolks and whites are well mixed, take a ſieve, put your flour in it, and ſift it gently over your mixture, and continue ſtirring till you ſee all is well mixed, and there is no lump of flour in your paſte; when your compoſition is finiſhed, have little paper moulds made long and ſquare, fill them with that paſte, and ſift on the top of each of them a little of fine pounded loaf ſugar, which is called the icing of them, then put them in the oven.

## SAVOY BISCUITS.

TAKE fifteen eggs, break them and ſeparate the yolks from the whites, which you put in two different pans; weigh one pound and a quarter of fine ſifted loaf ſugar, which you put among your yolks, and work well till it comes of a fine white. After which, you weigh three quarters of a pound of flour, which you put on a ſheet of paper, and then take your whites of eggs and whip them as we ſaid before. When they are whipped very hard, you will prepare your paſte juſt the ſame as we ſaid in the preceding article for palais royal biſcuits; for all the difference lies only in the weight of the eggs and that of the flower, which you are carefully to obſerve; otherwiſe the way of preparing the paſte is all the ſame. When your paſte is quite ready, you take half a ſheet of paper, which you place near to your pan, then with a ſpoon or a tannel,

tannel, which you fill with paſte, you dreſs your biſcuits of what length you pleaſe on your paper; and proceed for the reſt as before.

## QUEEN BISCUITS.

TAKE half a pound of butter, half a pound of ſugar, half a pound of flour, quarter of a pound of currants, a glaſs of French brandy, eight eggs, and a little cinnamon in powder. When all that is properly prepared, take your butter, put it in a pan, and work it with a ſpoon till it is quite white; then add half a pound of ſugar to it, and continue working it the ſame; when you have worked them both well, add your eight yolks of eggs and the cinnamon, continue ſtill the working of the whole as before; then whip your eight whites of eggs as before directed, and put them in your paſte, continuing working the whole together but gently; when your paſte is thus well deluted with

the whites of eggs in froth, you take a ſieve with half a pound of flour in, and ſift in ſoftly over your compoſition, mixing it well by ſtirring it gently with the whiſk: when this is done, take your currants, which you ſhall have waſhed and dried by the fire, you will put them in your paſte together, with a glaſs of brandy, and mix the whole the ſame, by ſtirring it gently: then take your tin moulds of whatever form you pleaſe to have them, rub them well inſide with butter, ſet them upon a double ſheet of paper, which muſt be laid upon a ſheet of copper or tin, fill your moulds with your paſte, and proceed as uſual.

## RATAFIA CAKES.

TAKE a pound of bitter almonds, pour boiling water over them to rub their ſkin off, thed ſet them to dry in the ſtove, when they are dry pound them in a mortar, take ten eggs, the

and two pounds of powdered loaf ſugar. When you begin to pound your almonds, you muſt put two whites of eggs in the mortar along with them, and continue pounding: in proportion as your paſte will dry you will add from time to time a white of an egg: for ſhould you not put whites of eggs to your almonds when you pound them they would oil, which would ſpoil your paſte; when you have done employing ten whites of eggs, and your paſte will be very fine, you add to it your two pounds of ſugar by little; when your ſugar and almonds are well mixed together, take them out from the mortar, and ſet that paſte in a plate, and with two knives you will take that paſte and dreſs it in little flat rounds upon a ſheet of paper, and put them into the oven.

## ROYAL MASSEPINS.

TAKE half a pound of almonds which you prepare as before; when they are dry you

put them in the mortar with a white of an egg, and begin to pound them, adding from time to time, another white of an egg, till you have employed four of them, which is the proportion to every half pound of almonds. When they are well pounded take them out from the mortar, and put them on a ſheet of tin: you muſt take powdered ſugar which you will mix with your almonds by kneading it with your hands till you can handle it without its ſticking to your fingers; when you have brought it to that point cut a piece of it, which you roll in your hands till you bring it to the ſize of your little finger, then cut it in bits of about three inches long, and bend them to join the two ends together and make as it were rings of them, continue ſo doing till you have employed all your paſte. When that done, put them in the ſtove to dry them a little, then you take the white of an egg on a plate, which you whip a little with a fork, then add ſome powdered ſugar

till

till it makes a paſte, neither too thick nor two liquid, this is what we call *royal icing* when this icing is prepared you take your *maſſepins* dip them in it, and ſet them on the wire grate to drain a little, after which you put them on a ſheet of paper and put them in the oven.

## DIET BREAD.

TAKE twelve eggs, weigh them, and in the other ſcale put the ſame weight of ſugar, and then of flour. Break your, eggs putting your yolks and your whites in two different pans, put in the ſugar where the yolks are, and mix them well till it makes a paſte very white; then whip your whites of eggs in the other pan, and proceed for all the reſt of the preparation with your paſte as we directed in ſpeaking of the *palais royal biſcuits*. When your paſte is quite ready put it in your tin moulds which are made on purpoſe, ſome of a pound weight, ſome half a pound,

pound, and ſome a quarter of a pound: rub them well on the inſide with butter, and proceed for the reſt as in page 227.

## PUNCH BISCUITS.

Take twelve eggs, their weight in ſugar, and half their weight in flour: prepare that paſte as mentioned at the article of *palais royal biſcuits*; you may only add to it the raſping of lemon peel, which if you do you muſt add when you are working your ſugar along with the yolks of eggs. When your paſte is ready, you put it in your tin ſquare moulds, and proceed as before directed.

## BLOWED BISCUITS.

PUT the white of an egg in a mortar with the raſping of a lemon-peel, and ſome powdered ſugar ſifted very fine; you mix your ſugar and white

white of egg well together with the pounder, adding from time to time a little ſugar, till your paſte is come to a certain thickneſs, then take it off, ſet it upon a tin plate and finiſh by filling it with ſugar, till it ſticks no longer to your fingers. When it comes to that point, you take a rolling-pin, you ſpread your paſte on the tin plate till you bring it to half a finger thickneſs. You have tin moulds of all ſorts of figures, ſome in hearts, ſome in lozenges, and cut your paſte and put it upon paper, which lies on a ſheet of tin, and place them in an oven which ſhould not be too hot; the ſmaller your tin moulds the prettier your biſkuits will look.

## CHOCOLATE BISCUITS.

TAKE half a pound of almonds, prepare them as we ſaid in page 231, when you take them out of the ſtove, and they are quite dry pound

pound them in a mortar with half the white of an egg; when they are well pounded put them on a plate and take two ounces of chocolate, which you melt in a ſmall pan over a very gentle fire; when it is melted put it in your paſte of almonds, mixing well the whole with a ſpoon. When all is well mixed, add the white of an egg and ſugar, till you ſee your paſte is a little thick, and that it does not ſtick to the fingers, then proceed as before.

## MILLEE FRUITS BISCUITS.

TAKE any quantity of almonds, prepare them and dry them as in page 231. when dried cut them length way in five bits: take a little clarified ſugar of the firſt degree, throw your almonds in and let them boil one minute only, take them off from the fire and ſtir them well with a ſpoon till your ſugar is dried into a powder. Then

take

take half of your almonds, which are white, away: put a little cochineal to thoſe which remain in the pan to redden them, in ſetting them a little over the fire to dry the colour, and continue ſtirring them all the while, then mix the red and the white almonds altogether, take lemon, angelica, and orange dry, cut them in ſmall bits, and mix them with almonds. Have the white of an egg, beat it with a fork, adding ſome powdered loaf ſugar to make a royal paſte, let it be very clear; put your fruits in it and mix them well altogether then dreſs them with your fingers upon paper, making little rock works with them, and put them in the oven.

## FRENCH MACARONI.

TAKE a pound of almonds which you prepare as in page 231, when dried you put them in a mortar with two whites of eggs, and begin to pound them; you continue to pound them till

till you have employed ten whites of eggs, you weigh two pounds of powdered loaf sugar which you introduce by little and little with your almonds, mixing the whole perfectly together, then take your paste from the mortar and put your paste on a plate, and proceed as before.

## ORANGE FLOWER BISCUITS.

TAKE twelve whites of eggs and six yolks, observing to let them be new laid; to which add a little rasped or grated green lemon, and beat them all well together; a quarter of a pound of fine flour; when all is properly mixed, bake in proper cases, and glass them as directed for the rest.

## BISCUITS OF PRESERVED OR DRIED FRUITS.

TAKE dried preserved fruits, such as apricots, plumbs, oranges, a little orange flower marmalade; pound it and sift it in a sieve; then

mix

mix it with yolks of new laid eggs, and fine powder ſugar, till it is come to a ſupple paſte, not too liquid: bake them on paper as the laſt.

## OBSERVATION ON THE BAKING OF BISCUITS.

YOU muſt take care that your oven ſhould not be too hot for all ſorts of biſcuits, and above all for thoſe where there are any almonds; becauſe in ſuch a caſe the biſcuits would raiſe quickly and after they have raiſed they fall and flatten themſelves, when on the contrary if your oven is of a moderate and mild heat, the biſcuit dries as it riſes, therefore keep it in every ſtage of its riſing, and you have time to give to it what degree of colour you pleaſe, either light or deep as you fancy. It is not the ſame for the biſcuits where there is any flour: theſe require an oven a little hotter than the others, though you muſt be able to keep your hand in the oven for three or four minutes; the reaſon why this ſort requires

quires a little more heat is, that they have a a little more body and ſtrength; it is neceſſary the heat ſhould preſs them a little to force them to riſe. So we ſee that all the experienced and profeſſed biſcuit makers always put firſt in the oven thoſe where there is flour, and a little while after thoſe where there is none, and which are compoſed with almonds only.

## *ALL KINDS OF ACID PICKLES.*

### TO MAKE VINEGAR FOR PICKLES.

TO every peck of very ripe gooſberries of any ſort, put two gallons of water, cruſh the fruit well with your hands, and mix it well with the water; let it work three weeks, ſtirring it four or five times a day, then ſtrain the liquor, put a pound of brown ſugar, a pound of treacle, and a ſpoonful of freſh barm; let it work three or four days,

days, turn it in iron hooped barrels, let it ſtand a year or more, it is the beſt vinegar for uſe.

## OBSERVATIONS ON PICKLING.

BE ſure not to uſe verdigreaſe, or braſs pan, for it is poiſon to a great degree; for they will green as well by heating the liquor, keeping them on the heatrh.

## TO PICKLE CUCUMBERS.

TAKE the ſmalleſt you can get, free from ſpots, gathered on a dry day; put them in a narrow topped jar, put a head of garlick, ſome white muſtard ſeeds, a few blades of mace, half an ounce of black long pepper, half an ounce of common pepper and ginger, and a handful of ſalt in your vinegar, pour it upon your cucumbers boiling hot, keep them warm three or four days by the fire, boil your vinegar once every day,

keep them close covered till they be a good green, tie them over with a wet bladder and leather.

## TO PICKLE CUCUMBERS IN SLICES.

THEY must be large, and before the seeds are ripe; slice them a quarter of an inch thick, lay them on a sieve, betwixt every lay put a shalot or two, throw on a little salt, let them stand four or five hours to drain, put them in a stone jar, and proceed with them as with the small cucumbers.

## TO PICKLE WALNUTS BLACK.

GATHER them when the sun is hot upon them, but try them with a pin to find if the shell is hard as they must be soft to run the pin through; put them in cold vinegar with a good deal of salt, let them stand three months, then boil up the vinegar with a little more salt, pour it on the pot; when cold boil them again till they are black, then

then make a pickle for them thus; to two quarts of vinegar, half an ounce of mace, half an ounce of cloves, an ounce of black pepper, the ſame of Jamaica ginger and long pepper, a table ſpoonful of flower of muſtard put into a rag, two ounces of common ſalt, boil it ten minutes, and pour it hot upon your walnuts: tie them down with a bladder they will be fit for uſe in ſix weeks.

## TO PICKLE WALNUTS WHITE.

PARE the largeſt French walnuts till the white appears, do not cut too deep for fear of making them with holes, throw them in ſalt and water as you pare them, or they will turn black, when all is pared, have boiling water with a little ſalt, put in your walnuts, let them boil five minutes very quick, dry them in a cloth, when cold put them in wide mouthed bottles, and fill them up with vinegar, put a blade or two of mace, a large tea ſpoonful of eating oil in every

bottle, the next day cork them well and keep them in a dry place.

## TO PICKLE WALNUTS GREEN.

TAKE large French double nuts before they are ſhelled hard, wrap them every one in vine leaves, put ſome leaves in the jar, then put in the walnuts, take care they do not touch each other, put many leaves over them, fill your jar with vinegar, cover them cloſe that the air cannot get in, let them, ſtand three weeks, pour the vinegar from them put them in freſh leaves, as quick as poſſible, in another jar, and fill them with freſh vinegar; let them ſtand three weeks, then wrap them again with freſh leaves, take freſh vinegar, juſt ſalt till it will bear an egg, add to it mace, cloves, nutmeg and garlick, boil it eight minutes, then pour it on your walnuts; tie them cloſe with bladder and leather; never leave them open a minute when you take out for

uſe,

uſe, what is left never put in again, but put them in a little boiled vinegar and ſalt in a ſmall jar.

## TO PICKLE SAMPHIRE.

WASH it well in ſour ſmall beer, diſſolve a little bay ſalt, twice the quantity of common ſalt in the beer; fill the pan with the beer on the ſamphire, cover it cloſe and ſet it on a ſlow fire till it is a fine green; then drain it through a ſieve, and put it in jars, then take a race or two of ginger, a few pepper corns, with as much vinegar as will cover it, pour it hot on the ſamphire and tie it cloſe.

## TO PICKLE MUSHROOMS.

TAKE dunghill muſhrooms, theſe will not turn yellow at a touch, let them be ſmall buttons, rub them in ſalt and water with a bit of new flannel, throw them in cold ſpring water as you

do them; then boil them four or five minutes in ſalt and water, dry them in a cloth till they are cold, put them in glaſs bottles, fill them with diſtilled vinegar, put in a blade or two of mace, a tea ſpoonful of eating oil, cork them cloſe, and keep them cool.

## TO PICKLE ONIONS.

PEEL the ſmalleſt you can get, peel and put in ſalt and water for five days, change the water every day, then jar them; pour freſh boiling ſalt and water over them, let them ſtand cloſe covered untill they are cold, let them drain in a ſieve, and bottle them the ſame as the muſhrooms.

## TO PICKLE GRAPES.

LET them be large but not too ripe, lay a layer of them in the jar, then a layer of wine leaves, ſo on till the jar is full; take half a pound of common ſalt, half a pound of bay ſalt, boil it half

half an hour, ſkim it well, take it off to ſettle, pour this luke warm on the fruit, lay wine leaves on the top, cover it with a cloth cloſe and ſet it on the hearth for two days; take the grapes out, dry them on a cloth, but keep them covered; lay them in a flat bottom jar in layers, put freſh vine leaves on the top, then boil a quart of hard water, and one pound of loaf ſugar a quarter of an a hour, ſkim it well and put to it three blades of mace, a large nutmeg ſliced, two quarts of vinegar, boil altogether a little, when cold pour it on your grapes, cover and tie them cloſe and keep them dry.

## TO PICKLE RED CABBAGE.

LET it be very cloſe, cut it very thin, take cold vinegar, put three blades of mace, ſome white pepper corns, make it ſtrong with ſalt, put

the cabbage in the vinegar as you cut it, tie it close, it will be fit for use in a few days.

## TO PICKLE YOUNG ARTICHOKES.

TAKE them as soon as formed, boil them for two or three minutes in a strong salt and water, let them drain on a sieve, when cold put them in a narrow topped jar, take as much vinegar as will cover them, boil with mace ginger and nutmug cut: pour it on hot and tie them down.

## TO PICKLE COLLIFLOWER.

TAKE the whitest you can get, pull them inb unches, spread them on a dish, lay salt over them and let them stand two or three days to bring the water out, then jar them; pour boiling salt and water on them to stand all night, drain them and put them in glass jars, filled with distilled vinegar. Tie them down with leather close.

TO

## TO PICKLE RADISH PODS.

GATHER them quite young, put them in ſalt and water all night, then boil the liquor they laid in and pour on them; cover them cloſe to keep the ſteam in; when cold make it hot and pour it on again, keep doing ſo till the pods are quite green; drain them and take vinegar, mace, ginger, pepper, and horſe-radiſh, pour it boiling hot on the pods, when cold make your vinegar twice as hot as before, pour it upon them and tie them with a bladder.

## TO PICKLE BARBERRIES.

LET them be maiden barberries not too ripe, put them in a jar with ſtrong ſalt and water, tie them with a bladder cloſe.

TO

## TO PICKLE ELDER BUDS.

GET them the size of hop buds, put them in salt and water nine days, stir them two or three times a day, put them in a saucepan with wine leaves pour the water that came out of them, set them on a slow fire till they are quite green; take vinegar, mace, shalots, and ginger, boil them three minutes and pour it on; then tie them down as usual.

## IMITATION OF INDIAN BAMBOE.

TAKE the shoots of elder about the middle of May, the middle stalk, the top not being worth doing; peel off the out rind and lay them in a strong brine of salt and beer one night; then dry them in a cloth single, in the mean time make a pickle of vinegar, to a quaat put one ounce of long pepper, one ounce of sliced ginger, a few corns of Jamaica

ca pepper, a little mace, boil it and pour it hot upon the ſhoots, then ſtop the jar cloſe, and ſet it to the fire twenty four hours, ſtirring it often.

## TO PICKLE BEET ROOT.

BOIL them till tender, take the ſkins off cut them in ſlices and gimp them in the ſhape of wheels, flowers, or what you pleaſe; put them in a jar and take as much vinegar as you think will cover them, boil it with a little mace, ginger, and horſe-radiſh, pour it hot on the root, it makes pretty garniſh for fiſh or other things.

## TO MAKE PICALILLO.

TAKE colliflower, radiſh pods, white cabbage, cucumbers, or any fruit in ſeaſon, put them on a ſieve, throw ſalt on them and ſet them in the ſun or before the fire two or three days to dry; when the water is out, put them in layers

in

in a pot, and between the layers put a handful of muſtard ſeed, take as much vinegar as you think will cover them, to every four quarts put an ounce of gumarabick, boil them together, and pour it on them quite hot; let it ſtand ten or twelve days upon the hearth, or till it is all of a bright yellow, and the liquor ſoaked up; then take two quarts of vinegar, one ounce of mace, one ounce of white pepper, a quarter of an ounce of cloves, a quarter of an ounce of long pepper, and a quarter of ad ounce of nutmeg beat together; boil it ten minutes and pour it hot on your pickle, with four ounces of garlick peeled.

## TO PICKLE NASTURTIUMS.

GATHER the berries ſoon after the bloſſom is off, put them in ſalt and water, change the water once a day for three days together, make your pickle of vinegar, mace, nutmeg, pepper

pepper corns, ſalt, ſhalots, and horſe-radiſh, it requires to be made pretty ſtrong, as your pickle is not to be boiled; when drained put them in a jar and pour the pickle on them.

*Obſervations on the Method of making Wines.*

TO let your veſſels be dry and rinſe them with brandy, and as ſoon as the wines have done fomenting, to cloſe them up.

## TO MAKE ORANGE WINE.

TAKE ſix gallons of water, and fifteen pounds of powder ſugar, the whites of ſix eggs well beat, boil them all three quarters of an hour, and ſcum it well; when it is cold for working, then take ſix ſpoonfuls of good yeaſt and ſix ounces of the ſyrup of lemons, mix them well, and add it to the liquor, with the juice and peel of fifteen oranges; let it work two days

and

and one night; then tun it, and in three months bottle it. This wine is ſtomachical; exhilarates the heart and refreſhes the brain.

## TO MAKE RAISON WINE.

IN a good white wine hogſhead put two hundred weight of raiſons with ſtalks on, fill it up with water, let it ſtand till it has done working, and put to it two quart of French brandy; when it has done working ſtop it up, and let it ſtand ſix months; then peg it, and if it proves fine, bottle it; then take the lees, diſtil them, and they will produce you a fine brandy. Raiſons of the ſun makes a dry wine. Belvidera a fine cape wine. Mallaga a ſweet wine; each having a different flavour.

TO

## TO MAKE ELDER FLOWER WINE LIKE FRONTIGNAC.

TO ſix gallons of ſpring water put ſix pounds of jar raiſons chopped, and twelve pounds of the beſt Liſbon ſugar, boil all together a full hour, put it into a clean tub till it is cold, then take half a peck of elder flowers, that full are blown, and free from ſtalks, and put into your liquor; the next day put in the juice of three fine lemons, and a gill of good ale yeaſt; throw over it a clean coarſe cloth, and let it work two days; take the yeaſt clean off, and put the wine in a veſſel; to every gallon add a quart of rheniſh or young hock; put the bung on lightly for a fortnight or more, till it has done fomenting, then bung it down cloſe; in ſix months it may be uſed.

TO

## TO MAKE MORELLA CHERRY WINE.

LET the fruit be very ripe, ſtalk them, bruiſe the cherries without breaking the ſtones; put them in an open veſſel together, let them ſtand twenty four hours, and preſs them, to every gallon put two pounds of fine ſugar, put it in your veſſel, and when it has done working ſtop it cloſe; let it ſtand three or four months, then bottle it, and in two months it will be fit for uſe.—This wine quenches thirſt, is cooling and good for hot or feveriſh conſtitutions.

## TO MAKE LEMON WINE TO DRINK LIKE CITRON WATER.

PARE ſixty lemons very thin, put the peels into five quarts of brandy, and let them ſtand fourteen days, then make the juice into a ſyrup, with

with three pounds of ſingle refined ſugar: when the peels are ready, boil fifteen gallons of water with forty pounds of ſingle refined ſugar for an hour, then put it in a tub; when cool, add to it one ſpoonful of bran, let it work two days, then tun it, and put in the brandy, peels, and ſyrup, ſtir them all together, and cloſe up your caſk; let it ſtand three months, then bottle it, and it will be pale and fine as any citron water. It is more like a cordial than wine. This wine is good for young bilious conſtitution.

## CURRANT WINE *.

GATHER the currants when full ripe, on a dry day, pick them from the ſtalks into a pan, bruiſe them well with a wooden ladle, let them ſtand twenty four hours, then run them through a hair ſieve, but do not touch them with your hands; to every gallon of juice put two pounds and a half of dry Liſbon ſugar,

* Another currant wine, ſee page 270.

ſtir it well together, and to every ſix gallons put a quart of the beſt brandy, then put it into a clean caſk, in two months it may be uſed, when fine bottle it off.

## TO MAKE ELDER WINE LIKE HERMITAGE CLARET.

TAKE nine gallons of ſpring water, and two pecks of elder-berries clean picked from the ſtalks, boil them till they begin to dimple, ſtrain off the liquor, and to every gallon put two pounds of Liſbon ſugar, boil it an hour, then put it into a clean tub, and let it ſtand till it is milk warm, make a toaſt of bread, and ſpread it over with yeaſt, put it into the liquor, and let it work for three days, ſtirring it once or twice every day; then take off the yeaſt; tun it into a clean wine caſk, and to every gallon of wine add a pound of raiſons of the ſun, (whole) let the caſk be full, and let the bung be laid on looſely

looſely for two days, then bung it down tight; in four months it will be fit for uſe; when quite bright bottle it.

## TO MAKE AN EXCELLENT BRITISH WINE.

TAKE currants both red and white, gooſberries red and green, mulberries, raſpberries, and ſtrawberries, of different ſorts; cherries too, but not little black ones; grapes black and white; all the fruits muſt be full ripe, and take an equal quantity of each; throw them into a tub, and bruiſe them lightly; take golden pippins and nonpareils, chop and bruiſe them well, and mix them with the others; to every two gallons of fruit put one gallon of ſpring water; boil all twice a day for a fortnight; then preſs it through an hair bag into a veſſel, and have ready a wine hogſhead, put into it an hundred raiſins of the ſun with their ſtalks, fill it with the ſtrained

juice, lay the bung on lightly, and when it has quite done hiſſing and working, put in one gallon of the beſt French brandy, and ſtop the veſſel cloſe; let it ſtand ſix months, then peg it and ſee if it be fine, if it is, bottle it; if it be not, ſtop it for ſix months longer, and then bottle it; the longer it is kept the better it will be; and it is neceſſary you put in bay leaves with your French brandy.

## TO MAKE GOOSBERRY WINE.

BRUISE the ripe fruit well, boil water, put two quarts warm to every gallon of pulp, ſtir them well together, and after a day or two ſtrain it through a hair bag; to every gallon of this liquor put two pounds of Liſbon ſugar, put it in a caſk, bung it down cloſe, and let ſtand for two months; if clear, bottle it, put in every bottle a lump of loaf ſugar. This wine creates an appetite, and is of a cooling nature.

HOW

## HOW TO MAKE FONTINIAC MEAD.

FIFTY pounds of honey, and fifty pounds of Belvidera raiſins, fifty gallons of water; boil theſe fifteen minutes, keeping it well ſkimed; pour it in the working tub, and put to it a pint of ale yeaſt, letting it work till the yeaſt begins to fall; when taken clear off tun it with the raiſins, and throw into the caſk a quart of white elder flowers; take care to attend it in change of weather; let it continue in the caſk twelve months, and then fine it down with wine finings. This wine is good for thoſe who have coughs or phthiſic.

## HOW TO FINE WINES.

FIX the barrel on a quantity of bay ſalt upon two boards, the length of the barrel, lay a quantity alſo on the top, let it ſtand thus one

fortnight, and it will be fine; this clears the liquor better than iſing glaſs, and is neater, being only applied on the outſide. All liquors ought to be fined before they begin to fret, or they will not be good. A ſtone of unſlacked lime will keep wine from ſouring. Obſerve, when you rack your wines do it when the wind is north, the weather clear and temperate, and to be done in the increaſe of the moon.

## TO MAKE COWSLIP OR CLARY WINE.

SIX gallons of water, twelve pounds of ſugar, pare ſix large lemons, ſqueeze in the juice, beat well the yolks of four eggs, put altogether into a pot, and boil it half an hour, ſkim it well as the ſcum riſes; take a peck of cowſlips, put them in a tub with the lemon peel, pour the liquor boiling hot, ſtir it till almoſt cold; toaſt a piece of bread brown, and ſpread it with yeaſt,

put

put it in your wine and work it for three days, ſtrain it off and ſqueeze the flowers very dry, run it through a bag, tun it in a caſk, lay the bung on looſely for four days; if it does not ferment, bung it down tight, and in four months it will be fit to bottle. You may add a quart of rheniſh wine and eight ounces of ſyrup of citron.

## TO MAKE SAGE WINE.

BOIL a quarter of an hour twenty ſix quarts of ſpring water, when blood warm put twenty five pounds of malaga raiſins, picked, rubbed, and ſhread, add half a buſhel of red ſage ſhread, and a poringer of ale yeaſt, ſtir all together and let it ſtand in a tub ſeven days cloſe covered; ſtir it once a day, then ſtrain it out, put it in a rundlet, let it work at preſs four days, ſtop it up, and after ſtanding ſeven days put two quarts of fine Malaga ſack, when fine bottle it. This wine is very wholeſome.

## TO MAKE QUINCE WINE.

TAKE twenty large quinces when full ripe, wipe them clean, then grate them till you come to the core, boil a gallon of ſpring water and put in your quince pulp; boil it gently a quarter of an hour, ſtrain them through a ſieve, and leave the pulp dry in a pan on two pounds of double refined ſugar, pare two large lemons thin, put in toe peel and ſqueeze the juice through a ſieve ſtir it till cool, cut a ſmall piece of bread, toaſt it, rub it with yeaſt, put in to work it, cover it cloſe and let it ſtand twenty four hours; take the toaſt, lemon peel, and yeaſt clean off, put the liquor in a rundlet, and in three or four months it will be fit to uſe.

## TO MAKE BITTER WINE.

TAKE two quarts of ſtrong white wine, infuſe in it, one drachm of rhubarb, one drachm

and

and a half of gentian root, roman wormwood, tops of cardos, centaury, camomile flowers, of each three drachms, half an ounce of orange peel, of mutmegs, mace, and cloves, of each one drachm; infuse all for forty eight hours, ſtrain it, and drink a glaſs an hour before dinner, this is very fit for people troubled with the gout.

## TO MAKE DAMSON WINE.

GATHER your damſons dry, weigh and put them into an earthen ſtein that hath a faucet, and to every eight pounds of fruit put a gallon of water, ſkim it and put it to your fruit ſcalding hot; let it ſtand two days then draw it off into a veſſel fit for it: and to every gallon of liquor put two pounds and a half of fine ſugar; let the veſſel be full, ſtop it cloſe, and the longer it ſtands the better, it will keep a year; the ſmall damſons are the beſt; put a ſmall lump of ſugar in every bot-

tle when you draw it off. This wine is very fit for thoſe who drink much, and of an aſtringent nature.

## TO MAKE GRAPE WINE.

BRUISE your grapes to a maſh, a tap muſt be placed at the bottom of the caſk, tie an hair cloth over the faucet, and ſet it running; take out the pulp and gradually preſs it in a ſide preſs till the liquor is drained. Air your veſſel with a lighted rag dipped in brimſtone, burn it till it becomes dry, pour the liquor in through a ſieve funnel to ſtop the drugs, and put a pebble at the bung hole that it may ferment. When it has thus ſtood for twelve days, draw it gently off into another caſk well ſeaſoned. Stop this as the firſt, when it has fermented and quite calm cover it up; in this manner with the common white grape you may make good white wine; of the red a claret, you may heighten the colour with brazil

brazil boiled in: about a grain of it and ſtrained very clear. The white grape if not too ripe gives a good rheniſh taſte as in cooling; the muſkadine grape produces a fine ſweet wine.

## WINE LITTLE INFERIOR TO CANARY, OR AS GOOD.

TO give raiſin wine different flavours and colours put a few walnut leaves into your ſweet wines, in another a few bay leaves, in another a few elder flowers, to make it like red port take twelve gallons of black wine, two gallons of French brandy, and the reſt raiſin wine; this will ſerve for a hogſhead: and to make it like madeira, take a walnut peel off the outſide, chop and ſteep it in half a pint of red wine, pour it to a bottle of the dry wine, and ſo proportionably to a greater quantity.

TO

## TO MAKE WALNUT WINE.

TAKE two pounds of brown ſugar, one pound of honey to every gallon of water; boil them half an hour, ſkim it and put in the tub to every gallon a handful of leaves, pour the liquor on and let it be all night; then take out the leaves, and put in half a pint of yeaſt, and let it work fourteen days, which will take off the ſweetneſs; ſtop it up in a caſk and let it ſtand ſix or eight months. This is good for people in conſumptions.

## TO MAKE RASBERRY WINE.

YOUR raſpberries muſt be dry, full ripe, and uſed juſt after they are gathered, in order to preſerve their flavour; in proportion to one quart of fruit, put three pounds of fine powdered ſu-

gar,

gar, and little better than a gallon of clear water; ſtirring it five or ſix tims a day, to mix the whole well together, and let it foment for three or four days; put it in your caſk, and, for every gallon put in two whole eggs, taking care they are not broke in putting them in. It muſt ſtand at leaſt three months before you bottle it.

Your water ſhould be of a good flavour, for in the choice of that, principally depends the making of good or bad taſted wines. Our common water here in London ſhould remain for a conſiderable time in earthen jars or vaſes.

## BIRCH WINE.

THE beſt ſeaſon for making this wine is, a little before the leaves ſhoot out; the ſap being then both thin and clear; to procure the juice, bore ſeveral holes in the body of the tree and put in faucets made of the branches of elder, the ſooner you uſe it the better; when you have got

got a ſufficient quantity of liquor, put to every gallon, a quart of honey, ſtirring them well together; a few cloves, and ſome lemon-rind, and let the whole boil for an hour, ſkimming it well as it riſes, let it cool, put in three ſpoonfuls of new yeaſt, when the yeaſt begins to ſettle put it into a runlet that will juſt hold it, and let it ſtand ſeven weeks, and then bottle it, it will be fit to drink in little better than a month, but may be kept good for two years. Sugar may be uſed inſtead of honey, putting two pounds to every gallon.

This wine is wholſome, pleaſant, and a very rich cordial; good in curing conſumptions, and is particularly ſerviceable in ſcorbutic diſorders.

## ANOTHER EXCELLENT CURRANT WINE.

TAKE a hamper of currants, which you ſqueeze well through a very coarſe ſieve; when all

all your currants are ſqueezed, meaſure the quantity of liquor you have got, and put it in a large tub; add to it the double quantity of water; when you have well mixed your water and currant juice together, add thirty ſix pounds of ſugar in the tub, and let it diſſolve, ſtirring it from time to time. When your ſugar is well diſſolved, have a caſk, and fill it with that wine. The next day it will begin to work, then you muſt be very careful to fill up the caſk twice a day, either with ſome of the ſame liquor, if you have any left, or with a mixture of water and ſugar, till it has ceaſed entirely to work. Then you ſtop well your caſk, and let it clarify itſelf. It muſt ſtand at leaſt three months in the caſk before you draw it.

ON

# DISTILLING

IN

# GENERAL.

THE myſtery which the generality of diſtillers have affected to throw over their art in order to keep it from the public, has not a little contributed to induce many *pretenders* to attempt an explanation of its excellent qualities; which like *quackery* in phyſic, not only defrauds us of our money, but what is more valuable, injures our health likewiſe. It is to deſtroy ſuch

impoſtors, that I undertake this ſmall Treatiſe: the plaineſt and the cleareſt account ſhall be the the only means I will make uſe of to obtain that point.

I will begin firſt by explaining what is meant by diſtilling; how many ſorts of diſtillings there are: what are the inſtruments fit for that buſineſs: what accidents it is liable to: what muſt be done to prevent them. Then I will point the remedies which may be applied to thoſe accidents when they do happen; and at laſt I will enter into the detail of the different ſorts of liquors, that of their compoſition and the various ways of preparing them.

I begin then by a plain and methodical account of the principle of that art. I will endeavour to omit nothing of what may ſerve to inſtruct completely either the lovers of diſtilling, or the artiſts who profeſs it, and make it their particular buſineſs.

I beg

I beg from my readers they will favour me with their reflections and their obſervations, being always ready to correct myſelf according to the hints which will be communicated to me for the benefit of the public.

*Diſtilling in general is the art of extracting ſpirits from bodies.*

TO extract ſpirits, is to produce by means of heat, ſuch an action as will ſecrete them from the bodies in which they are detained.

If that heat is the proper and natural affection of the bodies, and produces the ſecretion of ſpirits without any foreign help, it is called fermentation.

If it is produced exteriorey by means of the fire or other hot matters in which the ſtill is placed, then it is called either digeſtion or diſtillation: digeſtion, when the receipts are

only prepared to the ſecretion of their ſpirits: diſtillation when the action of heat has ſuch a power as really to ſecrete thoſe ſpirits, and make them to diſtill.

It is that heat which provoking a commotion and agitation among the inſenſible parts of any body whatſoever, detaches them, divides them, and procures a paſſage to the ſpirits which are concealed in it, by freeing them from the faint or terraqueous qualities with which they were employed.

Conſidered in that point of view, diſtilling may become worthy of engaging the attention of the learned, and be the object of their ſtudies.

Infinite are the parts which that art embraces. Every thing which the earth produces, wether flowers, fruits, grains, ſpices, aromatical or vulnerary plants, and perfumed oils or eſſences.

We

We ſhall not undertake to defend its utility nor its charms; it is from the courſe of this work we hope it may and will be deduced wherewith to make and juſtify its encomium.

## OF DISTILLING IN PARTICULAR.

AFTER having defined diſtilling in general, we muſt ſay ſomething more particular on that article.

They reckon generally three different ſpecies of diſtilling. The firſt, called diſtilling *per aſcenſum*, that is to ſay by raiſing, is made by placing the ſtill on the fire or other hot matters, ſuch as gravel, horſe dung, boiling water, &c. which promotes a riſing of the ſpirits. This method is the moſt common and almoſt the only one diſtillers put in practice.

The ſecond, called *per deſcenſum* that is to ſay by depreſſing or defrauding, is procured by placing the fire on the top of the veſſel employed in diſtilling which precipitates the ſpirits. This method is uſed by the liquoriſt diſtillers but for the oils of cloves, nutmegs, and mace.

Some aſſert that the oil of juniper berries is very good drawn *per aſcenſum*.

The third and laſt called *per latus*, that is to ſay ſidely or by the ſide is never practiſed but by chymiſts therefore we ſhall paſs it over in ſilence.

## DEFINITION OF SPIRITS.

BY ſpirits is meant the moſt ſubtile particles of any bodies whatſoever.

All bodies, without any exception are impregnated with ſpirits in more or leſs quantities.

All

These particles are an igneous substance, which by its very nature is susceptible of and disposed to a great commotion.

That subtile portion of bodies is more or less disposed to secretion according as the bodies in which it is contained are more or less persons or more or less oily.

## DEFINITION OF ESSENCES.

BY essences are meant in distillery as well as chymistry the oily parts of a body; that sort of oil called essence may be extracted from all sorts of bodies and constitutes one of the principles with which they are composed. At least I can faithfully ascertain that in all my operations, it has been my particular observation that I distilled nothing from which I could not extract

oil or eſſence. In every ſort of diſtillation made from fruits, flowers, ſweet ſmelling ſpices principally and any other ſorts of ſpices put in digeſtion, I have always ſeen ſwiming over the phlegms or faints, a ſoft and unctuous ſubſtance; and that ſubſtance is an oil. Now that oil is what is called eſſence when it is the object of our diſtilling.

## DEFINITION OF SIMPLE WATERS.

BY ſimple waters is meant what is diſtilled from flowers and other things without water, brandy or ſpirit of wine. Such diſtillations are generally of a phlegmatic quality though fragrant, always charged with the odor of the body from which it is extracted, and even of a more perfect fragrancy than the body itſelf.

## DEFINITION OF PHLEGMS.

PHLEGMS, which ſome call *faints*, are the terraqueous particles which make part of the compoſition of bodies; whether this principle be active or paſſive, I leave to the chymiſts to diſcuſs I am only a diſtiller.

However it is, or may be, it is nevertheleſs very eſſential for all artiſts of that profeſſion to be well acquainted with its nature, for many are miſtaken in it. Some take as phlegm certain white and cloudy drops which come firſt when the receipts contained in the ſtill begin to run. Notwithſtanding it is certain that theſe drops are often the moſt ſpirituous particles of the matters which diſtill, which they deprive themſelves of very gradually. The whiteneſs of thoſe cloudy drops is owing only to ſome moiſtneſs which remained

mained in the top of the ſtill; when if they had obſerved to wipe it off well, they ſhould have ſeen that the firſt drop which runs would have been as tranſparent and brilliant as the laſt, and it is to their detriment that they throw off thoſe firſt drops which are the moſt volatile, and ſpirituous of their receipts.

Here is an obſervation which deſerves all their attention, and which I recommend very earneſtly to any diſtiller. In all the matters which have firſt been put in digeſtion or what is the ſame meaning, ſet to infuſe the day before, the ſpirits are the firſt which fly to the top of the ſtill; when on the contrary in thoſe receipts which have not been ſet to infuſe the phlegm raiſe firſt and the ſpirits afterwards the reaſon is quite phyſical and ſo plain that it requires no farther elucidation to conceive it.

I will

I will add again an obſervation which I make no doubt will pleaſe the curious, and even, I may engage, all thoſe who have ſome notion of diſtillery: and though I do not pretend to flatter myſelf with being the firſt has made it, I can notwithſtanding aſſure with ſafety that it has never been mentioned in any book before: this is it. In all the mixt receipts ſuch as would be thoſe in which you would put to diſtill flowers, fruits and ſpices together without being previouſly prepared by means of the digeſtion; the action of the fire riſes firſt the ſpirits of the flowers: in ſuch a manner that in ſpite of the mixture theſe ſpirits have contracted nothing from the ſmell of the fruits nor of the ſpices. That ſecretion made, the ſpirits of the fruits riſe next, without any mixture of the ſpices nor of the flowers. In fine the ſpirits of the ſpices came laſt without the leaſt impregnation of the odour of the flowers nor the taſte of the fruits; every article keeps

diſtinct

distinct by itself in that distillation, and I invite those who might doubt the veracity of this assertion to try the experiment of it.

Another interesting observation I have made on spices, is, that whether they have been put in digestion or not; whether the phlegms or faints have raised before the spirits or the spirits before the phlegms; the spirits you draw from those sorts of ingredients are hardly impregnated with the smell and taste of them, and I have always been obliged to mix along with those spirits a certain portion of the phlegms in more or less quantities to give them the taste and perfume of the spices because it is the phlegms not the spirits which contain more of that taste and flagrancy. This observation is absolutely necessary, at least in my humble opinion I judge it such; and may perhaps prove certain satisfactory for a curious reader.

DE-

## DEFINITION OF DIGESTION.

As the word digeſtion has often been made uſe of in this eſſay, I will not go any farther without explaining what is meant by it and explaining its utility, and even the neceſſity it is of in many circumſtances.

Matters are ſaid to be in digeſtion when you have them to ſoak in a proper diſſolvent over a very mild heat to ſoften them. This preparation is requiſite and neceſſary for many ſorts of ingredients in diſtillery. It procures the ſpirits a more facile iſſue from the matters where they are contained.

The digeſtions which are made without any heat at all are thoſe which are more generally uſed, and the leaſt; becauſe thoſe which are made over

of citron ) is more commonly made uſe of for odoriferous waters than for palatable liquors.

Among the fruits with kernels there are few which the diſtillers make uſe of except the *reinette apple*, the *rouſelet pear*, and the quince. We make what is called *ratafia* or cordial water, with thoſe three ſorts of fruits. — But the *rouſelet pear* is more ordinarily preſerved in brandy. As quince, is fit for a ſpiritous fermentation, you may diſtill the ſpirits on liquor which, by ſo fermenting comes from it. And the ſpirit of that water or rather virous liquor is ſucceſsfully employed in a liquor which in preſerving all the delicacy of taſte of that fruits acquires its well known beneficient qualities for the ſtomach.

Cordials are made alſo with ſtone fruits, ſuch as cherries, plumbs, apricots, and peaches; theſe four ſpecies of fruits may be preſerved in brandy. There are again other ſorts of fruits which

which diſtillers employ for ratafia and ſyrups. Such are raſpberries and ſtrawberries, which enter in the compoſition of ſeveral ſorts of cordials in order to give them a nicer and more exquiſite taſte. Mulberries, and raſpberries, as well as morello cherries are again often made uſe of to give a colour to certain cordials. There is a ſyrup made with mulberries and currants which is very agreeable to the taſte, and which is very much in uſe for ſick people.

Shell fruits are likewiſe of great uſe in diſtillery. Ratafia may be made with walnuts; and that fruit may alſo be preſerved in brandy when young and tender.

Almonds are made uſe of for the *Eau de Noyau*. And from that fruit we draw, as well as from nuts, oils for perfumed eſſences.

We have ſpoken here but of thoſe fruits which are generally made uſe of by diſtillers, there are many others which might be employed with as much ſucceſs. It is enough to have pointed here the uſe which is made of them: it behoves the lovers of the art to improve the antient diſcoveries. The receipts change as the taſte changes: but the method and the proceedings we recommend here will always ſerve and be uſeful to direct the operations.

## OF THE AROMATICAL AND VULNERARY PLANTS.

THOSE plants are called aromatical whoſe ſtalk and flower have a ſtrong and penetrating odor though altogether agreeable, ſuch plants preſerve that odor a long while after they are gathered even after they are dried up.

Thoſe

Thoſe others are called vulnerary which have an aromatical taſte, and which are unctuous and balſamic. We ſpeak here of the vulnerary plants, becauſe we ſhall give in the courſe of this work the receipt and method of ſeveral vulnerary waters principally that called *arquebuſade* The aromatical and vulnerary plants are in great numbers; but we ſhall not enter into that detail; we ſhall content ourſelves with only pointing here thoſe which the diſtillers make a greater conſummation of ſuch as meliſſa, roſemary, lavender, aſpic, marjoram, ſage, &c. which we ſhall hereafter give the receipts of. As for the vulnerary they will be found among the receipts which concern them.

From the aromatical plants we draw odoriferous waters, which are exquiſite to ſtrengthen the heart and the brain; and which are conſtantly uſed in ſwoons. We may likewiſe draw quinteſſences from them which ſtand in the

ſtead of the plants themſelves, in the ſeaſons in which the plants exiſt no more.

Aromatical plants are diſtilled in two different manners; either with water to make ſimple waters: or with ſpirit of wine to make odoriferous waters. Both of them contribute to our health, in contributing to the cleanneſs of the body.

The beſt vulnerary which may be employed are thoſe which come from Switzerland. They generally ſend in thoſe ſorts of plants dry leaves and flowers all together, they preſerve enough of their good quality to be employed here.

The vulnerary plants which enter in the compoſition of the *arquebuſade water*, all grow in France. They are employed in their ſtrength, when they are quite green. It is principally in the time they are in bloſſom, they are to be employed. They may be diſtilled with plain water;

water; but thoſe diſtilled with ſpirit of wine have a great deal more virtue.

Both the leaves and flowers of aromatical plants enter in the compoſition of the *pot-poury*. They are likewiſe employed in the making of ſweet ſmelling ſatchels, or bags. The general rule is to employ them in their full vigour, and to gather them before the too great heat of the day had deprived them of their flagrancy.

Such is what can be ſaid on aromatical and vulnerary plants. When we come to ſpeak of them in particular we ſhall enter into a greater detail about them.

*Of the various Spices and Seeds uſed in Diſtillery.*

THE ſpices moſtly made uſe of in diſtillery are the clove, the cinnamon, the nutmeg, and the mace.

These four different sorts of spices you may draw by means of distillation, what is called spirits; and by infusion you make tinctures and oils of essence. These spices enter also in the composition of several odoriferious waters, but especially in most of the cordials of which they are material ingredients.

The seeds most known in distillery, are fennel, angelica, aniseed, coriander, juniper, parsely, the the carraway, the carrot, and many others. From these various sorts of seeds you draw spirits with brandy for palatable liquors. You may likewise draw oils of essence, or make infusions for ratafias, such as that called yes-pe-tro, or the seven-seeds-cordial.

TO

## TO MAKE ORANGE FLOWER WATER.

HAVE orange flower juſt gathered immediately after the riſing of the ſun; put both the leaves and the heart of the flower together without picking them in the cucurbite with water; place your ſtill upon the fire in obſerving well the rules of diſtillery. Your fire muſt be here a little quicker than when you diſtil with brandy, becauſe water being more heavy and leſs ſpirituous, it riſes with more difficulty, and cannot even riſe at all without a quick fire. You muſt be very attentive upon the quantity of water you want to draw, for ſhould you draw too much, the flower would ſtick to the bottom of the cucurbite, burn and ſpoil what is already drawn. Should you draw too little, you would loſe what you might get more; forget not to keep your warm tub filled often with cold water; this attention adds greatly to the goodneſs and

quality of the distillation, and preserves the flavour. The picking of the flowers alone without the leaves, may very well be made use of, and the liquor drawn from them will not be in any degree inferior the other.

## RECEIPT.

FOR a pound of orange flowers take four quarts of water and draw three.

## ANOTHER.

FOR a pound of pickings three quarts of water to draw two, or two and half a pint at most, in observing the rules.

TO

## TO MAKE THE NEROLY AND ORANGE FLOWER WATER DOUBLE.

THE orange flower water called double, is a water drawn from thoſe flowers by means of the ſtill without any water, brandy, or ſpirits whatever, and the method is as follows:

You put in your cucurbite as much flower as it can hold, and place it in a balneo-mariæ, when the heat deadening the flowers by degrees, melts it and ſets it a boiling at laſt; then that is the time that the water called double begins to riſe. In order to make the water as it ſhould be you muſt have flowers freſh gathered immediately after the riſing of the ſun and in fair weather; you muſt make uſe of nothing but the leaves, and pick off all the hearts and hard knobs which form the crown; you muſt likewiſe chuſe the thickeſt

thickeſt flowers becauſe they produce more in the diſtillation, and have leſs cotton: you muſt keep a pretty quick fire, becauſe this diſtillation is longer than by naked fire, and that your flowers do not run the riſk of burning in the bottom of the cucurbite; but you muſt take care to keep the water of the warm tub very cool, if you will have your liquor of an agreeable ſmell.

Along with that double orange flower water, the neroly or quinteſſence of orange flowers will come alſo; but as this quinteſſence is the oily part it will ſwim at top; that neroly is firſt of a green colour, but after a few days it turns of a reddiſh one. In order to ſeparate it eaſily from the double water, you muſt lay the bottle down, the double water will, when you draw it, come firſt, and the neroly afterwards. Such is the method of making double orange flower water, and to ſeparate the neroly or quinteſſence from it. This water is perfect; very little is required to

give

give a great deal of perfume to the things you mix it with; but the neroly is ſtill infinitely ſuperior to that double water itſelf, and can admit of no compariſon at all; for half a gill of neroly does more than a quart and more of double water; this is a fact which experience will eaſily convince you of.

## RECEIPT.

FILL your cucurbite with flowers to the neck, or leſs if you want leſs water; if you will have it good, you muſt draw but a third part when the flowers are thick, and leſs if they are not. As for the neroly, its quantity depends entirely upon that of the diſtilled double water, upon the quickneſs of the fire, and the goodneſs of the flowers. The flowers from Provence and Languedoc, give more and better neroly than thoſe of Paris, becauſe the flowers have more ſtrength there.

RECEIPT

## RECEIPT FOR THE NEROLY.

TO make the neroly or quinteſſence of orange flowers, you muſt, if you want to draw a certain quantity of it, reput your double water in the ſtill, and add to that water ſome more orange flowers; then lute your ſtill well, and put it in a balneum mariæ, under which you keep a very ſmart fire, that the quickneſs of the heat of the common water ſhould provoke more eaſily the riſing of the neroly.

## OF THE ORANGE FLOWER WATER LIQUOR.

AFTER having receipts and directions for making ſimple and double waters with thoſe flavours, with neroly or quinteſſence, we muſt ſpeak of another ſort of water made with thoſe ſame flowers, infuſed in ſpirits, and made a palatable liquor; and we recommend our readers

to

to take notice, that this water we are going to give a receipt of, is not to be confounded with the ratafia of orange flowers, from which it differs very much.

To make this liquor water you muſt firſt diſſolve ſugar into freſh water; when your ſugar is diſſolved, you add to it ſpirits of wine, and double orange flower water; mix the whole well together, and paſs it through the bag; when your liquor is fine it is fit for uſe.

You may if you will employ neroly inſtead of double water; but then you muſt put in the ſtill ſome brandy, neroly, and water, ſtill it, and throw what you have drawn from that into your ſyrup, mix it and paſs it through the bag.

You muſt take notice, that in this operation you are not to ſtill orange flowers with brandy to make a liquor of that, becauſe this liquor would

would never fine down; the ſpirits would be too much loaded with a quinteſſence which you could command; and that is the reaſon why we make uſe of the double water, and the neroly by preference.

## RECEIPT.

TO obtain ſix quarts of liquor, put three quarts and half a pint of brandy in your ſtill; put likewiſe three quarts of common water, and half a pint of double orange flower water. If your water is not very ſtrong in ſlowers, you muſt increaſe the quantity of this, and dimiſh in the ſame proportion that of the common water.

## RECEIPT TO MAKE THE SAME WITH NEROLY.

THE quantity of neroly is twenty drops of it to every quart of brandy, which you put in the ſtill; therefore for three quarts and half a pint

pint of brandy, you put ſixty drops of neroly, then three quarts and half a pint of common water, and a pound of ſugar.

## OF ROSE WATER.

YOU muſt gather your roſes immediately after the riſing of the ſun, becauſe later the too great heat diſſipates their perfume; but immediately after the riſing of the ſun they preſerve ſtill a ſpirit from the air, which the dew of the night has impregnated them with, and which conſtitutes their virtue.

You muſt not gather them in rainy weather, becauſe the rain moiſtens them, and takes off part of their virtue and perfume.

To make the ſimple roſe water, you only pick all the leaves from the roſes, pound them in a mortar, fill up your cucurbite to the neck, and ſtill

ſtill your water by means of the balneum mariæ, in which you place your cucurbite.

To improve it and give it a ſtronger perfume, you muſt reput your ſtilled water in the cucurbite with the ſame quantity of roſes prepared as above, and ſtill them as the precedent.

## TO HAVE QUINTESSENCE OF ROSES.

TAKE the pale double roſe, cultivated in gardens, gathered immediately after the riſing of the ſun; you muſt make uſe of a glaſs ſtill, then you lay a bed of flowers and a bed of ſalt, continuing thus till you have filled the cucurbitic to the neck; when you have preſſed them well, cover them with the top, lute it and ſtop the worm; in that condition you will let the whole reſt two whole days, in order to give the quinteſſence time to come off from the flowers.

It

It is the ſalt which makes that quinteſſence come out of the roſes, becauſe they have not ſtrength enough to throw it off them; and without ſalt, would ſend up but roſe water; but the ſalt giving them ſome ſtrength in the ſpace of two days, that they are left in digeſtion, ſends up the oily part of the roſes, which is the true quinteſſence of roſes.—After the time preſcribed for the fermentation, you ſet your roſes a diſtilling; what comes firſt being nothing but phlegms you throw it off; then luting the recipient to the worm, what comes next is the double water and the quinteſſence; you ſeparate this quinteſſence from the water as the neroly of the orange flower water.

The quinteſſence of roſe is not yet known enough to be much in faſhion, but if once it takes, its reign will be of long duration. The merit of roſes is too well known not to hope a happy ſuc-

ceſs from the diſtilling of its quinteſſence, and the diſtiller who will make it well, will draw a great advantage of it beſides honour.

## OF LILY WATER.

THIS flower is very good to make uſe of; the perfumer employs it with ſucceſs for powders, oils, and eſſences; the diſtiller turns it into liquor, ſimple and double water, and quinteſſence.

## TO MAKE LILY WATER LIQUOR.

CHUSE fine lilies, thick and well blown, not at all faded nor begun to decay; you will get thoſe flowers as well as all thoſe you employ immediately after the riſing of the ſun; you will cut nothing but the ſtalk of the flower, becauſe it would give to your diſtillation a taſte of green; you will leave the flower whole, you will put

it

it in the cucurbite with common water and brandy in the proportion hereafter mentioned in the receipt; you will diſtil it upon a naked fire a little quick.

When your ſpirits are drawn you melt ſugar in water; when melted, you mix your ſpirits of lilies with it, paſs the whole through a bag, and when fined down, your liquor will be fit for uſe.

## A RECEIPT FOR THE COMMON SORT OF LIQUOR.

THREE quarts of brandy, half a pound of lily flowers, three quarts of water, and a pound of ſugar for the ſyrup; the whole muſt make up five quarts of liquor in all when finiſhed.

## A RECEIPT FOR THE DOUBLE LIQUOR.

HALF a pound of flowers, three quarts of brandy, for the ſyrup three pounds of ſugar in two quarts of common water; to produce four quarts of liquor in all when done.

## TO MAKE SIMPLE AND DOUBLE LILY WATER.

TO make the lily water ſimple, take good flowers with the above deſcribed qualities; fill up your cucurbite and put only common water.

Diſtil this receipt upon a naked fire, and a little quick, becauſe water riſes more difficultly than ſpirits; obſerve not to draw too much for fear the flowers burning in the bottom ſhould ſpoil what has been drawn before; keep your worm tub very cool to preſerve the odour.

RECEIPT.

## RECEIPT.

FOR three quarts of common water take a pound of flowers; for more keep the ſame proportion.

## TO MAKE THE DOUBLE WATER AND THE QUINTESSENCE.

FILL the cucurbite of a glaſs ſtill with flowers to the neck, put leſs if you want leſs; place your ſtill in a balneum mariæ, and put no water with the flowers; you will draw by that means a lily water pure very fit for the preſervation of the ſkin. If the ſeaſon proves very warm you may draw from that diſtillation a quinteſſence in the ſame manner as you draw the neroly from the orange flowers; if you want to draw your water double, draw but the fourth part; and as for the quinteſſence, as it will ſwim over,

you may draw it as the neroly by inclination, which will let the water run firſt and the quinteſſence laſt.

## OF CARNATION WATER.

THE carnations which the diſtillers employ are thoſe ſmall ones, which, as they ſerve for nothing elſe but the making of liquors, for that reaſon called ratafia carnation. This ſmall carnation has but four leaves; to chuſe it well it muſt be of a dark red, drawing upon black, and of a fine bloomy look; the time of gathering it muſt be in warm weather: this ſort of carnation blows three times a year; it is thoſe of the firſt blowing you muſt chuſe as they have more ſtrength and contain more perfume than thoſe which come after.

Pick well all the leaves from their ſtalk and put them in a pitcher; then pour brandy over them

them, and let them infuſe thus the ſpace of ſix weeks, with a few cloves to help the taſte of the flowers.

After the ſix weeks are elapſed you paſs the whole through a ſieve and let the flowers drain well, you may even preſs them if you pleaſe; then melt ſugar in freſh water and when it is melted mix it with your infuſion of carnations. When all is well mixed ſyrup and infuſion together, you paſs it through the bag and when fined down your carnation water is fit for uſe.

## RECEIPT.

INFUSION of carnations and ſyrup half and half. Six ounces of ſugar to every quart of water for the ſyrup, and carnations at diſcretion for the infuſion in brandy.

## ANOTHER WAY.

WHEN your carnations are picked as before directed, inſtead of ſetting them to infuſe in brandy for ſix weeks; put them to infuſe in water upon the fire. In leſs than three hours your carnations will have ſtripped themſelves of their colour, and be no more but of a pale red as a rag dipped in wine; when that is done paſs your flowers in a ſieve and preſs them, then according to the deepneſs of the tincture you make your ſyrup. If it is of a weak colour you make your ſyrup with that very decoction; and if you put as many quarts of brandy as you have of ſyrup, your liquor will inſtantly be done, you will not forget to pound a little clove and put it in the infuſion.

JESSAMINE

## JESSAMINE WATER.

TAKE a quantity of flower of jeſſamine, which you pick carefully quite clean from all the green ſtalks and leaves about them, then put them in the ſtill with brandy and common water. That done, place your ſtill upon a pretty ſharp fire, and diſtill your flowers.

Be very careful above all not to draw any phlegms, for you would ſpoil your liquor which would looſe all its perfume; and in the diſtilling of jeſſamine it is always the perfume which riſes firſt, when all your ſpirits are drawn ſtop quickly your recipient. Then melt ſugar in common water; when, done inſtead of pouring your ſpirits into the ſyrup, you will pour your ſyrup into the recepient over the perfumed ſpirits. As ſoon as your ſyrup is poured in ſtop it immediately and do not paſs this mixture through

through the bag, but the next day to give the diſtilled ſpirits time to cool perfectly, in order to preſerve their fragrance.

## RECEIPT FOR SIX QUARTS.

FLOWER of jeſſamine ſix ounces; three quarts and a gill of brandy and a pint of water one pound of ſugar diſſolved in three quarts and half a pint of water to make the ſyrup.

## A BETTER WAY.

TO make your jeſſamine-water fine and rich, you will take four quarts of brandy, a pint of water, and four pounds of ſugar, two quarts and a pint and half a gill of water for the ſyrup, and eight ounces of jeſſamine.

## ANOTHER WAY.

TO make your liquor fine and dry in the mouth, you will take four quarts of brandy a pint

pint of water for the ſyrup, two quarts of water and two pounds of ſugar, and ten ounces of jeſſamine.

## ANOTHER WAY.

YOU may ſet to infuſe for a month eight ounces of jeſſamine in the ſpirit of three quarts and half a pint of brandy; when that time is elapſed make your ſyrup, and add half a pint of brandy more on account of the weakening of the ſpirits, which the infuſion of the flowers ſhall have occaſioned, your liquor will be perfect, this method is the beſt of all.

## VIOLET WATER.

THE ſingle violet which comes in the ſpring is infinitely preferable to the double, and that which comes in autumn. It is then that you muſt employ what we are going to ſpeak of.

When

When you have picked them clean from the ſtalks you ſet them to infuſe in brandy or ſpirit of wine for a month, after that time you will paſs your infuſion in a ſieve, and when paſſed and you have well drained the flowers; you will melt ſugar in common water, then pour your infuſion into that ſyrup and mix the whole well; then paſs it through a bag and when fined down your liquor will be perfect and fit for uſe.

## RECEIPT.

THE receipt is exactly the ſame as that we have preſcribed for the carnation-wate. So you muſt govern it by the ſame rules and directions except you are not to put any cloves neither whole nor pounded in this, in its ſtead you will put only half an ounce of new Florence iris. The next of the operation is abſolutely governed

as

as in the receipt of carnation water to which I refer.

## JONQUILL WATER.

THERE are two ſorts of jonquills the ſingle and the double; both blow in March or April, are of a clear yellow between citron and orange, the ſingle are the more odoriferous, the double have their perfume rather more delicate. To make a liquor with it you muſt proceed as follows.

Chuſe jonquills either ſingle or double of the beſt perfume you can find, pick them and ſet them to infuſe in brandy till they have ſtripped themſelves of their colour. This infuſion made, you will melt ſugar in proportion of the quantity of the incloſed liquor, and you have paſſed this through a ſieve you mix it with your ſyrup together and paſs it through the bag, then when fined down it is fit for uſe.

Here

Here is again a better way. Diſtill with brandy upon a pretty quick fire what quantity of flowers you pleaſe, to make ſix quarts of palateable jonquill water, follow in every reſpect the article concerning the jeſſamine-water to make it fine, dry or rich, and as the jonquill will not give its colour to the diſtillation, you will make uſe of the tincture of ſaffron, which you will put in ſufficient quantity to give to your liquor the real colour of the flower, there is no other receipt in this caſe but the good ſenſe of the diſtiller.

You may likewiſe draw quinteſſences from jonquills as you do from roſes, and with the ſame directions, that quinteſſence is good either to perfume other liquors in which you want to give the fragrance and taſte of jonquills, or to make ſmelling waters to perfume eſſences and other things of different ſorts.

FINIS.