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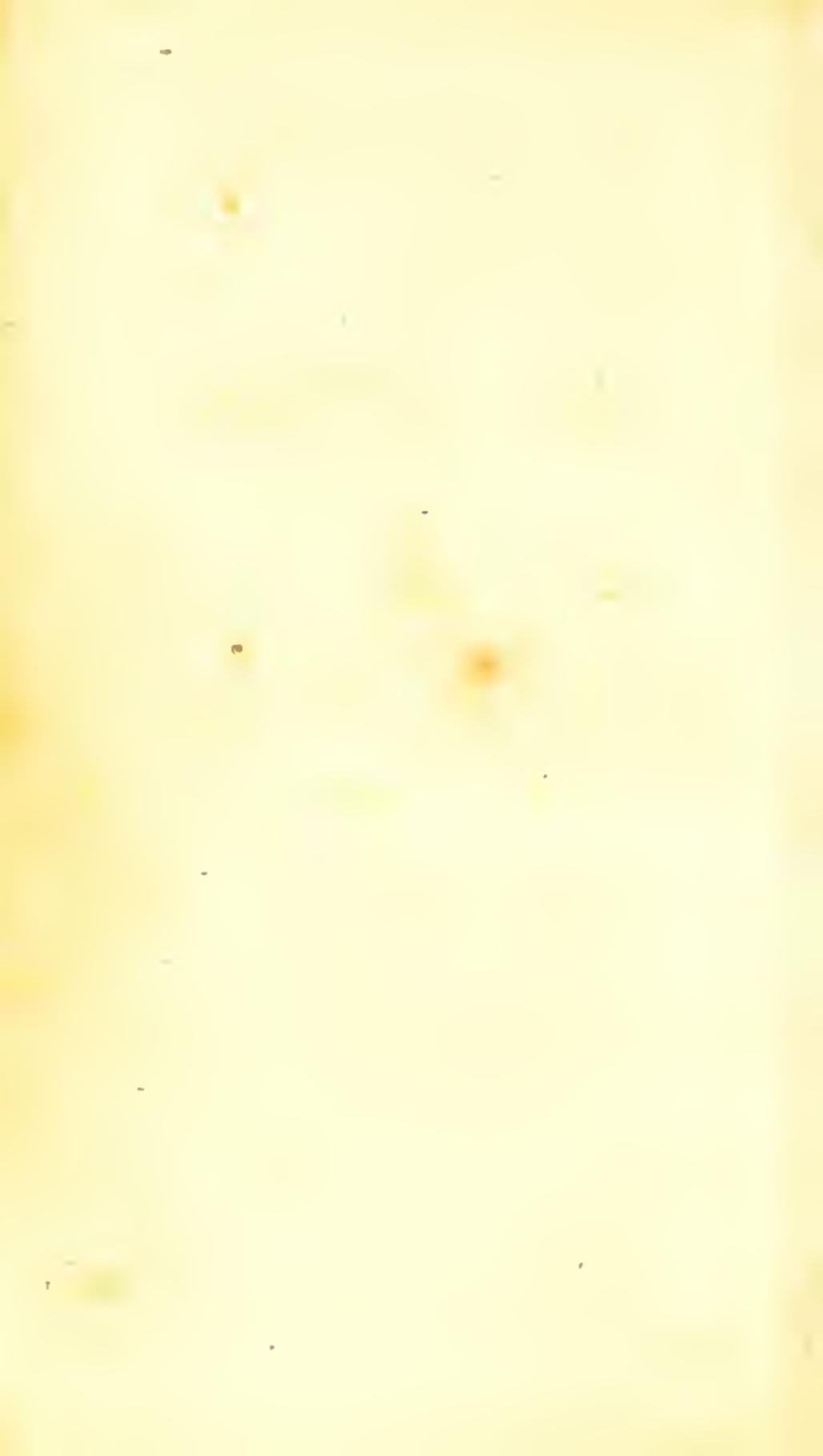
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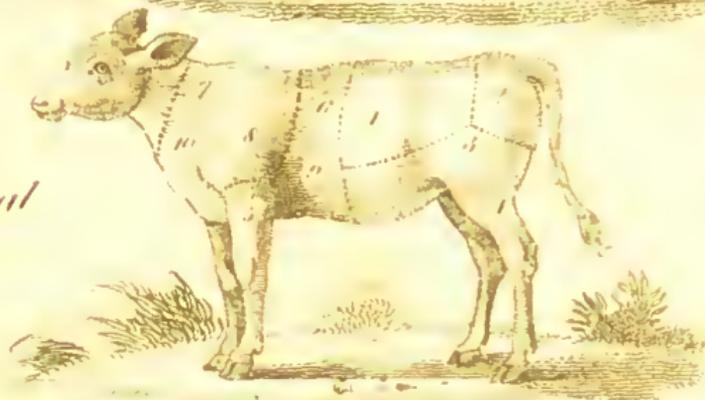


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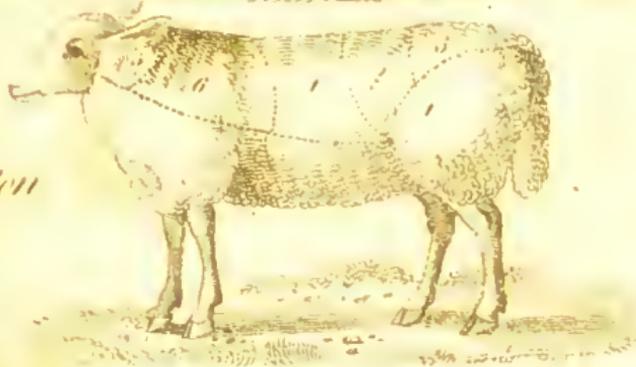
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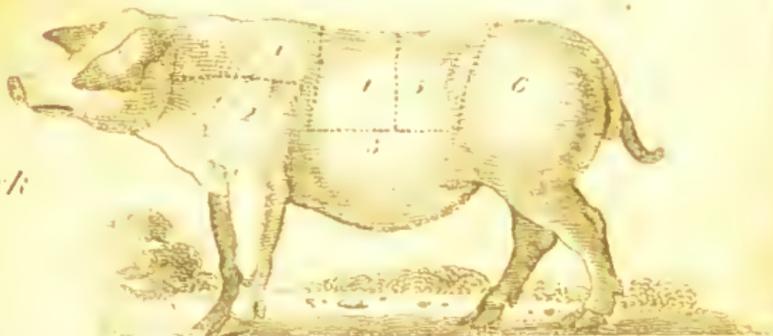
Beef



Veal



Mutton



Pork

HOULSTON AND SONS
HOULSTON'S

Housekeeper's Assistant:

OR,

Complete Family Cook.

CONTAINING

DIRECTIONS FOR MARKETING;

ALSO,

INSTRUCTIONS

FOR

Preparing Soups, Broths, Gravies, and Sauces; likewise
for dressing Fish, Butcher's Meat, Poultry, Game,
&c.; with the various Branches of

PASTRY AND CONFECTIONARY;

THE ART OF

Potting, Collaring, Pickling, Preserving, &c.; together
with the Making and

MANAGEMENT OF MADE WINES;

Directions for Carbing,

AND

*Bills of Fare for every Month in the Year, illustrated
by Twelve Prints.*



EMBELLISHED WITH ENGRAVINGS.



FOURTH EDITION.

WELLINGTON, SALOP:

PRINTED BY AND FOR F. HOULSTON AND SON.

And sold at their Warehouse, 65, Paternoster-Row, London.

1828.

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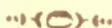
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are to stand on the Table.*

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BILL OF FARE

For every Month in the Year.

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THE
Complete Family Cook.

—(O)—
CHAP. I.

—(O)—
DIRECTIONS FOR MARKETING.

Beef.

THE meat of ox-beef, if it be young, will have a fine, smooth, open grain, of a pleasing carnation red colour, and will feel tender; the fat should look rather white than yellow, for when the fat is of a deep yellow, the meat is seldom good; and the suet should be perfectly white. But the following rules should be observed, in order to distinguish between ox, cow, and bull, beef: The grain of cow-beef is closer, and the fat whiter, than that of ox-beef; but the lean is not of so bright a red. The grain of bull-beef is still closer, the fat harder and skinnier, the lean of a deep red, and gives a strong rank scent; but ox-beef is the reverse of this.

Mutton.

Press the flesh with your finger and thumb, and it will feel tender if it be young; but it will feel

hard, be wrinkled, and the fat will be fibrous and clammy, if it be old. The flesh of ewe-mutton is paler than that of the wether, and the grain closer. The grain of ram-mutton is likewise closer, the flesh of a deep red, and the fat spongy. If the sheep had the rot, the flesh will be pale; the fat a faint white, inclining to yellow; the meat will be loose at the bone; and, if you squeeze it hard, some drops of water, resembling dew or sweat, will appear on the surface.

Lamb.

If the lamb be good, the eyes will appear bright and full in the head; but if they be sunk and wrinkled, it is a sign it is stale. The vein in the neck of the fore-quarter will also appear of a fine blue colour, if it is fresh; but if green or yellow, it is undoubtedly stale. Should a faint disagreeable scent proceed from the kidney in the hind-quarter; or if the knuckle feels limber on your touching it with your fingers, you may conclude it is not good.

Veal.

The fillet of a cow-calf is usually preferred to that of a bull: the flesh of the latter being firmer grained than that of the former, and the fat more curdled. If the vein in the shoulder be not of a bright red, the meat is stale; and if there be any green or yellow spots, it is generally very bad. The neck and breast, if good, will be white and dry: but if they be clammy, and look green and yellow at the upper end, they are bad. The loin is generally tainted first under the kidney, and the flesh, when stale, will be soft and slimy. If the leg be white and firm, you may conclude it is

good; but, if stale, the flesh will be flabby and intermixed with green or yellowish specks.

Pork.

The lean of young pork will break, and the skin dent, on being pinched with the finger and thumb; but if the rind be thick, rough, and cannot be easily impressed with the finger, it is old. The flesh will be cool and smooth if it is fresh; but if clammy, it is tainted, and the knuckle is always the worst in this case. Measly pork, which is very unwholesome to eat, may be easily discovered by the fat being full of kernels, which is never the case in good pork.

Brawn.

The best method of discovering whether brawn be young or old, is by the extraordinary or moderate thickness of the rind, and the hardness or softness of it: for the thick and hard is old, but the moderate and soft is young. If the rind and fat be remarkably tender, it is not boar-brawn, but barrow or sow.

Dried Hams and Bacon.

Thrust a sharp pointed knife into the middle of the ham, under the bone; and on smelling the knife, if the ham be good, it will have a pleasant flavour; but if it be daubed and smeared, and has a disagreeable scent, reject the ham as a bad one; those short in the hock generally turn out best. A gammon of bacon may be tried in the same manner; and be sure to observe that the flesh adheres closely to the bones, and the fat and lean to each other; for, if it does not, the hog was not sound. When bacon is young, the rind is thin; but thick when it is old.

Turkeys.

The signs of a cock turkey being young, are the shortness of the spur, and the smoothness and blackness of the legs; the feet will also be limber and moist, and the eyes full and bright. But it will be necessary to observe that the spurs are not cut or scraped, which is an artifice frequently made use of, in order to deceive. If the turkey be stale, the eyes will be sunk, and the feet dry. The same rules may be observed to judge of a hen turkey, with this difference, that if she be old, her legs will be rough and red; if with egg, the vent will be soft and open; but if she has no eggs, the vent will be hard and close.

Cocks and Hens.

The spurs of a young cock are short; but the same precaution must be attended to as was just given in the choice of turkeys. Hens are always best when full of eggs, and just before they are going to lay. The combs and legs of an old hen are rough, but smooth in a young one. The comb of a good eapon is very pale, its breast remarkably fat, and he has a large rump and a thick belly.

Geese.

The bill and feet of a young goose are yellow, with very few hairs upon them; but, if old, both will look red. The feet will be limber if it be fresh; but stiff and dry, if stale. A stubble goose will be in order till it is five or six months old. Green geese, which are in season from May or June, and till they are three months old, should be scalded before they are picked; but stubble geese should be picked dry.

Ducks.

The legs of a fresh killed duck are limber, and the belly will be hard and thick, if it be fat; but the feet of a stale duck are dry and stiff. The feet of a tame-duck are thick, and inclining to a dusky yellow, but those of a wild-duck are smaller, and of a reddish colour. Ducklings should be scalded before they are picked; but ducks should be picked dry.

Pigeons.

The tame pigeon, which is generally preferred to the wild, should be large in the body, fat, and tender; and, when new, are full and fat at the vent, and limber footed; but if the toes be harsh, the vent loose, open, and green, it is a sure sign they are stale; and the legs will be large and red, if old. Wood-pigeons are much larger than either wild or tame; but like them in other respects. The same rules may be observed in the choice of other small birds, such as larks, field-fares, plovers, &c.

Rabbits.

If the rabbit be old, the claws will be very long and rough, and grey hairs will be intermixed with the wool; but, in a young one, the wool and claws will be smooth. If stale, the flesh will look bluish, with a kind of slime upon it, and the body will be limber; but if fresh, the body will be stiff, and the flesh white and dry.

Eggs.

If the egg be new, it will feel warm on putting the greater end of it to your tongue; but if cold, it is stale; and according to the degree of heat or cold there is in the egg, you may judge of its

staleness or newness. Or hold it up against the sun or a candle, and if the yolk appear round, and the white clear and fair, it is a mark of its goodness; but if the yoke be broken, and the white cloudy and muddy, the egg is a bad one. Or put the egg into a pan of cold water: in this case, the fresher the egg is, the sooner it will sink to the bottom; but if it be addled, or rotten, it will swim on the surface of the water. The most approved method to preserve eggs, is to keep them in bran or meal; though some place them in wood-ashes, with their small ends downwards. If intended to be kept for a considerable time, the best way is to bury them in salt, which will preserve them in almost any climate.

Butter.

It is necessary to use much caution in purchasing this article, in order not to be deceived; for too frequently, a well-tasted and scented piece is artfully placed in the lump, which is offered for your approbation; therefore it is better to taste it yourself, at a venture, and not trust to that which may be given to you. If you buy salt-butter, put a knife into it, and apply it to your nose; when the smell will direct you much better than the taste. But if it be in a cask, have it unhooped, and thrust your knife between the staves, into the middle of it, and then you cannot be deceived; for the middle of the cask is frequently a different sort from that at the top, which is artfully introduced by those who send it from the country.

Cheese.

Particular attention should be paid to the coat or rind, in the purchasing of this article. If the

cheese be old, and has a rough coat, rugged or dry at top, you may expect to find little worms or mites in it; and if it be over full of holes, moist or spongy, it probably is maggoty. Should you observe any decayed places on the outside, be careful to probe them to the bottom; for though the hole in the coat may appear but small, it may be of considerable dimensions within the cheese.

Salmon.

Previous to giving directions for choosing a salmon, it may not be improper to make a few remarks on the choice of fish in general. In order to discover whether they be fresh or stale, take notice of the colour of the gills, which should be of a lively red; whether they are hard or easy to be opened, the projection or indention of their eyes, the stiffness or limberness of their fins, and the scent from their gills.

The flesh of a salmon, when new, is of a fine red and particularly so at the gills. The scales should be bright, and the fish very stiff. The spring is the proper season for the salmon, which is then of a fine, rich, and pleasant flavour.

Turbot.

This fish, if good, will be thick and plump, and the belly of a yellowish white; but, if they appear thin and bluish, they are bad. This fish is in season during the greatest part of the summer, and is in high estimation.

Trout.

The females of this excellent fresh-water fish are held most in esteem, and are distinguished by having a smaller head and deeper body than the

males. The best sort are red and yellow. They are in high perfection the latter end of June.

Cod.

A cod should be very thick at the neck; and, if it be perfectly fine and fresh, the flesh will be white, firm, and of a bright clear colour, with red gills. When they are stale, they will appear flabby, and will not retain their proper flavour. From Christmas to Lady-day is their proper season.

Tench.

Tench should be dressed alive, in order to be eaten in perfection; but if they be dead, examine the gills, which should be red and hard to open. The eyes will be bright, and the body firm and stiff, if fresh. They are generally covered with a kind of slimy matter, which if clean and bright, is a proof of their being good. Rubbing them with a little salt, will easily remove this slimy matter.

Soles.

Soles, if good, are thick and firm, and the belly of a cream colour; but if they are flabby or incline to a bluish white, they are not good. Midsummer is the proper season for this fish.

Flounders.

These fish, when fresh, are stiff, their eyes bright and full, and their bodies thick. They should be dressed as soon as possible after they are dead.

Smelts.

If smelts be fresh, they will be very firm, will have a peculiarly strong smell, greatly resembling that of a pared cucumber, and will be of a fine silver hue.

Skate.

This fish, if it be too fresh, will eat very tough; and if stale, they have a strong and disagreeable scent. When perfectly good and sweet, the flesh will look exceedingly white, and be thick and firm.

Sturgeon.

The flesh of this fish is very white, and has a few blue veins, the grain even, the skin tender, good-coloured, and soft. All the veins and gistles should be blue; for, when they are brown and yellow, the skin harsh, tough, and dry, the fish is not good. It has a pleasant smell when in perfection; but a very disagreeable one when bad. It should also cut firm, without crumbling. The females are as full of roe as a carp.

Herrings.

The gills of a fresh herring will be of a fine red, and the whole fish stiff and very bright; but if the gills be of a faint colour, and the flesh limber and wrinkled, you may be assured it is stale. Pickled herrings, when good, are fat, fleshy, and white; and red herrings will be large, firm, and dry: the latter should be full of roe and melt, and the outsides of a fine yellow. Those that have the skin or scales wrinkled on the back, are preferable to those which have broad scales.

Oysters.

Oysters, when alive and full of vigour, will close fast upon the knife on opening, and let go as soon as they are wounded in the body. Of the various species, those called the native Milton, being the fattest and whitest, are most esteemed; but some prefer the Colchester, Pyfleet, and Milford oysters.

Lobsters.

The tail of a boiled lobster, if fresh, will be stiff, and pull up with a spring; but if it be stale, the tail will be flabby, and have no spring in it. But it is more advisable to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping; if they have not been long taken, the claws will have a quick and strong motion on squeezing the eyes; and the heaviest are esteemed the best. The cock lobster is known by the narrow back part of his tail; the two uppermost fins, within his tail, are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh is firmer, and the body of a redder colour, when boiled.

Crabs.

When they are stale, their shells will be of a dusky red colour; the joints of their claws limber, which, being loose, may be turned any way with the finger; and from under their throat will issue an unpleasant smell. But, if good, they are the very reverse.

Prawns and Shrimps.

These fish, when in perfection, afford a pleasant scent, are very firm, and their tails turn stiffly inwards. They have a bright colour, when fresh; but their tails grow limber, the brightness of their colour goes off, and they become pale and clammy, when stale.

We shall conclude this chapter with the following illustration of the *Frontispiece*, or

MARKETING PLATE.

*Beef.**Hind Quarter.*

1. Sirloin.
2. Rump.
3. Edge Bone.
4. Buttock.
5. Mouse Buttock.
6. Veiny Piece.
7. Thick Flank.
8. Thin Flank.
9. Leg.
10. Fore Rib; 5 Ribs.

Fore Quarter.

11. Middle Rib; 4 Ribs.
12. Chuck; 3 Ribs.
13. Shoulder, or Leg of Mutton Piece.
14. Brisket.
15. Clod.
16. Neck, or Sticking-Piece.
17. Shin.

Veal.

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Loin, best End. 2. Loin, Chump End. 3. Fillet. 4. Hind Knuckle. 5. Fore Knuckle. | <ol style="list-style-type: none"> 6. Neck, best End. 7. Neck, Scrag End. 8. Blade Bone. 9. Breast, best End. 10. Breast, Brisket End. |
|---|---|

Mutton.

- | | |
|---|---|
| <ol style="list-style-type: none"> 1. Leg. 2. Loin, best End. 3. Loin, Chump End. 4. Neck, best End. 5. Neck, Scrag End. | <ol style="list-style-type: none"> 6. Shoulder. 7. Breast. A Chine, or Saddle, is two Loins. |
|---|---|

Pork.

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. The Sparerib, 2. Hand. 3. Belly, or Spring. | <ol style="list-style-type: none"> 4. Fore Loin. 5. Hind Loin. 6. Leg. |
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CHAP. II.



SOUPS AND BROTHS.

AS a preliminary observation, it may not be improper to remark that cleanliness is one of the essential duties of a cook. The greatest possible care should be taken with every thing relating to copper utensils: nothing whatever should be suffered to remain in them when cold; and they should always be cleaned, particularly the insides, with the greatest nicety.

The best and most wholesome soup is obtained from the freshest meat; those parts of it being selected which are generally considered the most rich and juicy. Soups, in general, are better if made the day before they are wanted; for by that means, as long boiling is necessary to give the full flavour of all the ingredients, they may thus have the requisite advantage. But observe, that whatever has vegetables in it, is apt to ferment, or turn sour, sooner than without.

It should be particularly remembered that, in all soups and broths, the taste of one ingredient should not predominate over that of another: the taste should be equal, and the whole should have a fine agreeable flavour, according to what it is designed for.

Hare Soup.

Cut a large hare in small pieces, and put it in a mug, with three blades of mace, a little salt, two large onions, one red-herring, six morels, half a

pint of red wine, and three quarts of water; bake it in a quick oven three hours; then strain it into a stew-pan; have ready boiled three ounces of French barley, or sago, in water; scald the liver of the hare in boiling water two minutes; rub it through a hair sieve with the back of a wooden spoon; put it into the soup with the barley or sago, and a quarter of a pound of butter; set it over the fire; keep stirring it, but do not let it boil. If you do not like liver, put in crisped bread steeped in red wine.

Partridge Soup.

Take off the skins of two old partridges; cut them into small pieces, with three slices of ham, two or three onions sliced, and some celery; fry them in butter till they are as brown as they can be made without burning; then put them into three quarts of water, with a few pepper-corns; boil it slowly till a little more than a pint is consumed; then strain it; put in some stewed celery and fried bread.

Portable Soup.

Take three large legs of veal and one of beef, and the lean part of half a ham; cut them in pieces; put a quarter of a pound of butter at the bottom of a large caldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace; cut off the green leaves of five or six heads of celery, wash the heads quite clean, cut them small, and put them in with three large carrots cut thin; cover the caldron close, and set it over a moderate fire; when you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat; set it on

the fire again, and let it boil slowly for four hours; then strain it through a hair sieve into a clean pan, and let it boil three parts away; then strain the gravy that you drew from the meat into the pan; let it boil gently (and keep skimming the fat off very clean as it rises) till it looks like thick glue; you must take great care when it is near enough, that it does not burn; put in Cayenne pepper to your taste; then pour it on flat earthen dishes, a quarter of an inch thick, and let it stand till the next day, and cut it out with round tins a little larger than a crown-piece; lay the cakes on dishes, and set them in the sun to dry; but be careful to keep turning the cakes as they dry. This soup will answer best to be made in frosty weather: when the cakes are dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. By pouring a pint of boiling water on one cake, and a little salt, it will make a good bason of broth. A little boiling water poured on it, will make gravy for a turkey or a fowl.

Transparent Soup.

Take a leg of veal and cut off the meat as thin as you can; break the bone in small pieces; put the meat in a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched and beat fine; pour on it four quarts of boiling water; let it stand all night by the fire, covered close; the next day put it into a well-tinned saucepan, and let it boil slowly till it is reduced to two quarts; be sure you take the scum and fat off as it rises all the time it is boiling; strain it into a

punch-bowl; let it settle for two hours; pour it into a clean saucepan, clear from the sediments, if any at the bottom; have ready three ounces of rice boiled in water; if you like vermicelli better, boil two ounces; when enough, put it in, and serve it up.

Ox Cheek Soup.

First break the bones of an ox cheek, and wash it in many waters, then lay it in warm water; throw in a little salt to fetch out the slime; wash it out very well, then take a large stew-pan, put two ounces of butter at the bottom of the pan, and lay the flesh side of the cheek down; add to it half a pound of shank of ham cut in slices, and four heads of celery; pull off the leaves, and cut them in with three large onions, two carrots, and one parsnip sliced, a few beets cut small, and three blades of mace; set it over a moderate fire a quarter of an hour; this draws the virtue from the roots, which gives a pleasant strength to the gravy.

Calf's Head Soup.

Wash the head clean with salt and water, then put it into a stew-pan with water; put to it a bunch of sweet herbs, an onion stuck with cloves, five or six blades of mace, and some pearl-barley. Stew it till it is tender, and add some stewed celery. Season it with pepper, pour the soup into a dish, place the head in the middle, and serve it up.

Almond Soup.

Take a neck of veal and the scrag-end of a neck of mutton; chop them in small pieces; put them in a large stew-pan; cut in a turnip, with a blade or two of mace, and five quarts of water; set it over the fire, and let it boil gently till it is reduced

to two quarts; strain it through a hair sieve into a clean pot; then put in six ounces of almonds, blanched and beat fine, half a pint of thick cream, and Cayenne pepper to your taste; have ready three small French rolls made for that purpose, the size of a small tea-cup; if they are larger they will not look well, and drink up too much of the soup; blanch a few Jordan almonds, and cut them lengthways; stick them round the edge of the rolls, slantways, then stick them all over the top of the rolls, and put them in the tureen; when dished up, pour the soup upon the rolls; these rolls look like a hedgehog. Some persons give this soup the name of hedgehog soup.

Onion Soup.

Boil eight or ten large Spanish onions in milk and water; change it three times; when they are quite soft, rub them through a hair sieve; cut an old eock in pieces, and boil it for gravy, with one blade of mace; strain it, and pour it upon the pulp of the onions; boil it gently with the crumb of a stale loaf, grated into half a pint of cream; add Cayenne pepper and salt to your taste; a few heads of asparagus or stewed spinage, both make it eat well and look very pretty: grate a crust of brown bread round the edge of the dish.

Green Pease Soup.

Take six or eight cucumbers pared and sliced; the blanched part of the same number of coss-lettuce, a sprig or two of mint, two or three onions, a little parsley, some pepper and salt, a full pint of young pease, and half a pound of butter. Put these ingredients into a stew-pan, and

let them stew gently in their own liquor for an hour; then have in readiness a quart of old pease boiled tender; rub them through a cullender, and put to them two quarts of strong beef gravy, or more, as is liked for thickness. When the herbs and cucumbers are sufficiently stewed, mix them, and after giving a boil, serve up the soup very hot.

Common Pease Soup.

To one quart of split pease, put four quarts of soft water, a little lean bacon, or roast beef bones; wash one head of celery, cut it, and put it in with a turnip; boil it till reduced to two quarts; then work it through a cullender with a wooden spoon; mix a little flour and water, and boil it well in the soup, and slice in another head of celery; pepper and salt to your taste; cut a slice of bread in small dice, fry them a light brown, and put them in the dish; then pour the soup upon it.

Pease Soup for Lent.

Put three pints of blue boiling pease into five quarts of cold soft water, three anchovies, three red-herrings, and two large onions; stick in a clove at each end, a carrot and a parsnip sliced in, with a bunch of sweet herbs; boil them all together till the soup is thick; strain it through a cullender; then slice in the white part of a head of celery, a good lump of butter, a little pepper and salt, a slice of bread toasted and buttered well, and cut in little diamonds; put it into the dish, and pour the soup upon it.

Gravy Soup thickened with Yellow Pease.

Put a shin of beef to six quarts of water, with a pint of pease and six onions; set them over the

fire and let them boil gently till all the juice is out of the meat; then strain it through a sieve; add to the strained liquor one quart of strong gravy, to make it brown; put in pepper and salt to your taste; then put in a little celery and beet leaves, and boil it till they are tender.

White Soup.

Boil a knuckle of veal and a fowl, with a little mace, two onions, a little pepper and salt, to a strong jelly; then strain it, and skim off all the fat; have ready the yolks of six eggs well beat, put them in, and keep stirring it, or it will curdle; put it in a dish with boiled chickens and toasted bread cut in pieces. If you do not like the eggs, you may put in a large handful of vermicelli half an hour before you take it off the fire.

Another Way.

To a small knuckle of veal put two quarts of water, half a pound of sweet almonds, blanched and pounded, a piece of bread without crust, some white pepper and salt, and a small quantity of Cayenne pepper.

A cheap Soup.

Take one pound of lean beef cut into small pieces, seven pints of water, one pint of split pease, one pound of potatoes, three ounces of rice, two heads of celery, and three leeks. Season to your taste with salt, pepper, and dried mint. Boil gently till reduced to five pints, then strain through a cullender; or, which is better, it may remain unstrained. Fried cabbage and onion will give strength to the soup at a small expence.

Carrot Soup.

Take well-scraped carrots, and boil them in water till quite tender; then pulp them through a sieve. Have ready some beef gravy, to which put the carrots; and after stewing a short time, put in some butter with flour to thicken the soup.

A simple Soup.

Take three quarts of good gravy and put it into a saucepan with two carrots, three or four turnips, three or four potatoes, some celery, lettuce, endive, parsley, and a piece of butter with a little flour. Stew it till the vegetables become quite tender, so as to permit them to be rubbed through a sieve; after which let them be put to the soup. Stew it again for about a quarter of an hour, and season to your taste. If too strong, add a little water.

Scotch Leek Soup.

Take the water that has boiled a leg of mutton, and put it into a stew-pan, with a quantity of chopped leeks, pepper and salt; simmer them an hour; then mix some oatmeal quite smooth, pour it into the soup, set it on a slow part of the fire, and let it simmer gently; but take care that it does not burn to the bottom.

Beef Broth.

Take a leg of beef, with the bone well cracked, wash it clean, and put it into a pan with a gallon of water, two or three blades of mace, a small bunch of parsley, and a good crust of bread; let it boil till the beef and sinews are quite tender; skim it well; cut some toasted bread and put it into a tureen, lay in the meat, and pour the soup all over it.

Veal Broth.

Stew a knuckle of veal in about a gallon of water, to which put two ounces of rice, or vermicelli, a little salt, and a blade of macc. When the meat has become thoroughly boiled, and the liquor reduced to about one half, it may be sent up to table with or without meat.

Mutton Broth.

Take a neck of mutton of about six pounds, cut it in two, boil the scrag part in a gallon of water; skim it well, and then put in some sweet herbs, an onion, and a good crust of bread. When the scrag has boiled about an hour, put in the other part of the mutton, and a little before the meat is quite done, put in a turnip or two, some dried marigolds, a few chives, with parsley chopped small; and season with salt.

Scotch Barley Broth.

Take a tea-cupful of pearl-barley and one gallon of water; boil it gently for half an hour, then add three pounds of lean beef, a neck of mutton, some turnips and carrots cut small, a pint of green pease, if in season, and some onions: let the whole boil gently for two hours longer in a close soup-kettle, when the broth will be fit for use.

Sheep's Head Broth.

This dish only differs from the above in the addition of a sheep's head; in which case, the quantity of meat in the broth should be diminished: The head must be singed at a blacksmith's with a red-hot iron, till not a single particle of the wool remains. In performing this operation, much care must be taken that the iron makes no impression

on the skin. When singed, put the head into a tub of soft water for a whole night; after being well scraped and washed, split it asunder and take out the brains; then put it into a kettle with the ingredients above mentioned for making broth; but take care that the head be boiled sufficiently tender. Some persons add the feet, after being singed and washed in cold water.



CHAP. III.



GRAVIES AND SAUCES.

White Gravy.

PUT a pound and a half of veal, cut in thick slices, into a saucepan with a close cover; add a reasonable quantity of soft water, two onions, a head of celery, a few pepper-corns, three blades of mace, three cloves, and a little lemon peel. Stew it till all the goodness is obtained from the meat, then strain it, and, when cold, take off the fat. This will make a pint of gravy.

Brown Gravy.

Cut beef, free from fat, into slices of about an inch in thickness, lay them in a dripping-pan, with small pieces of butter, and season with a little ground pepper and salt; then place the pan

in an oven, that will broil, and not burn, the meat; when half-broiled, score the beef, and put it into a stew-pan, with two or three onions, some thyme, pot marjoram, a small bunch of cheervill, a few pepper-corns, and two or three cloves; to these put boiling water according to the quantity of gravy wanted. A pound of beef will make a pint of gravy. Stew till all the goodness is drawn from the meat; then strain it, and take off the fat when cold, having added to it the clean gravy that was left in the dripping-pan. Preserve for use.

Brown Gravy for Lent.

Melt butter, the size of an egg, in a saucepan, shake in a little flour, and brown it by degrees; stir in half a pint of water, and half a pint of ale or small-beer, which is not bitter; an onion, a piece of chopped lemon peel, three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, a spoonful of catsup, and an anchovy. Boil all together for a quarter of an hour, and then strain it. This is an excellent sauce for a great variety of dishes.

Beef Gravy.

Cut a piece of the chuck, or neck, into small pieces; strew some flour over, put it into a saucepan with as much water as will cover it, an onion, a little allspice, pepper, and salt; then cover it close, and when it boils skim it; then put in a crust of bread and some raspings, and stew it till the gravy is rich and good; strain it off, and pour it into a sauce-boat.

Gravy for a Fowl without Meat.

Boil the neck, liver, and gizzard in half a pint

of water, with a small piece of bread toasted brown, pepper and salt, and a bit of thyme; let them boil till reduced to a quarter of a pint; add half a glass of red wine, boil and strain it, then bruise the liver well, strain it again, and thicken it with a small piece of butter rolled in flour.

An ox kidney, or melt, makes good gravy, cut to pieces, and prepared like other meat; as will also the shank-end of mutton that has been dressed.

Gravy to make Mutton eat like Venison.

Take a stale woodcock, and (after having taken out the bag, from the entrails) cut it to pieces; then simmer it with as much unseasoned meat-gravy as you may want. Strain it, and serve it in the dish.

Strong Fish Gravy.

Take two or three eels, or any other fish, and, having skinned and washed them free from gut, cut them into little pieces, put them into a sauce-pan, cover them with water, put in a crust of bread toasted brown, a blade or two of mace, some whole pepper, a bunch of sweet herbs, and a bit of lemon peel. Let it boil till it is rich and good, then put in a piece of butter, shake in a little flour, and toss it about till it is brown; then strain in the gravy to it, and let it boil a few minutes.

A rich Cullis.

Put two pounds of leg of veal and two slices of lean ham into a stew-pan, with two or three cloves, a little nutmeg, a blade of mace, some parsley roots, two carrots cut in pieces, and some halots. Cover them close, place them over a low fire, and let them simmer gently for half an

hour, taking care that they do not burn. Then add some beef broth, let it stew till it is as rich as required, and then strain it off for use. This cullis is proper for all sorts of ragouts and rich sauces.

A Family Cullis.

Roll a piece of butter in flour, and stir it in a stew-pan till the flour is of a fine yellow colour; then put in some thin broth, a little gravy, a glass of white wine, a bundle of sweet herbs, two cloves, a little nutmeg or mace, a few mushrooms, pepper, and salt. Let it stew an hour over a slow fire, then skim all the fat clean off, and strain it through a fine sieve.

Melted Butter.

Put a quarter of a pound of butter, with two tea-spoonfuls of cream, into a saucepan, and shake it over a clear fire till the butter is entirely melted. Be careful not to put the saucepan upon the fire, and shake it only one way.

Another Way.

Mix a little flour with a large piece of butter, (in the proportion of a tea-spoonful to a quarter of a pound,) on a clean trencher; then put it into a saucepan, and pour on it two spoonfuls of hot water. Set it on the fire, and let it boil quickly. Stir it only one way; and, as soon as it is ready, serve it up.

Ham Sauce.

Beat to a mash some thin slices of the lean part of a dressed ham, and put it into a saucepan with a tea-cupful of gravy: set it over a slow fire, and keep stirring it to prevent it sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy,

and some pepper. Cover it close, let it stew over a gentle fire, and when it is quite done strain it off.

Essence of Ham.

Cut three or four pounds of lean ham into pieces of about an inch thick, and lay them in the bottom of a stew-pan, with slices of parsnips, carrots, and three or four onions cut thin. Let them stew till they stick to the pan; but take care that they do not burn. Then, by degrees, pour on some strong veal gravy, some fresh mushrooms cut in pieces, or mushroom powder, truffles, morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it down close, and when it has simmered till it is of a good thickness and flavour, strain it off.

Sauce for roast Meat.

Wash an anchovy clean, and put to it a glass of red wine, some gravy, a shalot cut small, and a little lemon juice. Stew these together, strain it off, and mix it with the gravy that runs from the meat.

Sauce for a Pig.

Chop the brains a little, put in a tea-spoonful of white gravy that runs from the pig, and a small piece of anchovy. Mix them with half a pound of butter, and as much flour as will thicken the gravy; add a slice of lemon, a spoonful of white wine, some caper liquor, and a little salt; then shake it over the fire, and pour it into the dish.

Sauce for Venison or Hare.

Boil an ounce of dried currants, for a few minutes, in half a pint of water; add a small cupful of crumbs of bread, six cloves, a glass of port wine, and a small piece of butter; and then stir it till the whole is smooth.

Another Way.

Put a pint of vinegar to a quarter of a pound of sugar, and let it simmer till it becomes a sirup.

Sauce for boiled Fowls.

Put half a pint of cream to a quarter of a pound of butter; stir them together, one way, till it is thiek; then add a spoonful of mushroom pickle, pickled mushrooms, or fresh ones.

Egg Sauce.

Boil two eggs till they are hard; chop the whites first, and then the yolks, (but neither of them very fine,) then put them together into a saucepan. Add to them a quarter of a pound of good melted butter and stir them well together.

Bread Sauce.

Put a large piece of the crumb of a stale loaf into a saucepan, with half a pint of water, an onion, a blade of mace, and a few pepper-corns in a piece of cloth. After boiling them a few minutes, take out the onion and spice, mash the bread very smooth, and add to it a piece of butter and a little salt.

Caper Sauce.

Take some capers, chop half of them very fine, and put the rest in whole; then chop some with a little grated bread, and put some salt to it. Put them into some very smooth melted butter, let them boil up, and then pour them into a sauce-boat.

Fish Sauce.

Put the yolks of two eggs, well beat, to a spoonful of elder vinegar and half a pound of melted butter; and shake it over the fire one way, till the whole is incorporated.

Sauce for cold Meat.

To four spoonfuls of grated horse-radish, a salt-spoonful of salt, two tea-spoonfuls of made mustard, and a tea-spoonful of sugar, put as much vinegar as will cover the ingredients.

Salad Sauce.

To the yolks of two eggs, boiled hard, put a dessert spoonful of vinegar, a little mustard, a dessert spoonful of grated Parmesan cheese, and a spoonful of catsup. Mix them well together, and add four spoonfuls of salad oil, and one of elder vinegar. Beat it so as to incorporate the oil with the other ingredients.

Colouring for Sauces.

Put half an ounce of butter, a quarter of a pound of lump sugar, and half a gill of water into a saucepan. Set it over a gentle fire, and stir it with a wooden spoon till it appears burnt to a bright brown colour; then add some more water; when it boils, skim, and afterwards strain it. Retain it for use in a closely covered vessel.

Fish Sauce to keep a Year.

Chop twenty-four anchovies, and put to them ten shalots, three spoonfuls of scraped horse-radish, four blades of mace, one quart of white wine vinegar, two quarts of water, one lemon sliced, one gill of anchovy liquor, twelve cloves, and twelve pepper-corns. Boil them till the whole is reduced to one quart; then strain it; and, when cold, put the liquor into a bottle. Two spoonfuls will be sufficient for a boat of melted butter.

CHAP. IV.



ON DRESSING FISH.

THE following general directions may be useful, if observed, in the dressing of fish.

To fry fish, wash them clean, dry them in a cloth, and flour them; put plenty of dripping, or hog's-lard, into the frying-pan, and let it boil before you put in the fish; and, when fried, lay them in a dish or hair sieve, to drain. If you fry parsley, pick it cautiously, wash it well, dip it in cold water, and throw it into the pan of boiling fat; take it out immediately, when it will be very crisp and of a fine green.

For broiling, fish in general should be floured; except herrings, which should be scored with a knife.

There are but few sorts of fish which cannot be plainly dressed, therefore the boiling of most kinds is very easy; nothing more being necessary, than to put them into boiling spring-water with a little salt, and to garnish them with parsley and scraped horse-radish.

To broil Salmon.

If fresh, cut the fish in slices, wipe them dry, dip them in sweet-oil, and season with pepper and salt; fold them in writing-paper, broil them over a clear fire, and serve them up as hot as possible.

If dried, having soaked it for two or three hours, put it on the gridiron, and shake over it a little

pepper: it will take but a short time; and when done, serve it up with melted butter.

To boil Salmon.

Scrape and clean the fish very carefully, boil it gently, and take it out of the water as soon as done. If the fish is split, the water should be warm. Serve it with shrimp, lobster, or anchovy sauce. It is very unwholesome if underdone. Particular care should be taken to put salt and horse-radish in the water.

To boil Trout.

The fish must be washed clean and well dried; then tie it round with packthread, to preserve its shape; melt some butter with a good deal of basket-salt, and cover the trout with it; put it on a clear fire, at a good distance, and boil it gradually. Wash and bone an anchovy, cut it small, and chop some capers; melt some butter, with a little flour, pepper, salt, nutmeg, and half a spoonful of vinegar. Pour this over the trout, and serve it hot.

To boil Cod.

Put a large quantity of water into a fish-kettle, which must be of a proper size for the cod, with a quarter of a pint of vinegar, some salt, and half a stick of horse-radish; and put in the fish when it boils. When it is done, (which will be known by feeling the fins, and the look of the fish,) lay it to drain, put it on a hot fish-plate, and then in a warm dish with the liver cut in half, and laid on each side. Serve it up with shrimp or oyster sauce, and garnish with horse-radish.

To boil a Cod's Head.

Take out the gills and blood, and wash the head well; rub it with salt and vinegar; boil it gently

half an hour; but it will take three quarters, if it be a large one. Take it up and skin it carefully; put it before a brisk fire, dredge it with flour, and baste it with butter. When the froth begins to rise, throw crumbs of bread over it, and baste it till it froths well; when brown, dish it. Garnish with small fish, or oysters fried, barberries, horse-radish, and lemon. Serve with lobsters, shrimp, or anchovy sauce.

To boil Cod's Sounds.

Having cleaned and cut them into small pieces, boil them in milk and water, and then let them drain. Put them into a saucepan, and season them with beaten mace, nutmeg, pepper, and salt; then add a gill of cream, with a piece of butter rolled in flour, and keep shaking the whole till it is thoroughly hot, and of a good thickness. Pour all into a dish, and serve it up with sliced lemon.

To broil Cod.

Cut it into slices of two inches thick, dry and flour them well; rub the gridiron with a piece of chalk; set it high from the fire, and turn them often, till of a brown colour. Care must be taken in turning them that they do not break. Serve up with lobster and shrimp sauce.

To boil Salt Cod.

Soak it in water all night; a glass of vinegar put into the water will take out the salt, and make the fish as mild as though it were fresh. Boil it the next day; and when done, separate it in flakes in the dish. Pour egg sauce over it, or parsnips boiled and beaten fine with butter and cream. As it will soon grow cold, send it to table on a water-plate.

To boil Mackarel.

Having well cleaned, and dried them in a cloth, rub them with vinegar, and lay them on a fish-plate; be very careful in handling them, for fear of breaking; put them with a little salt into boiling water, and boil them gently for a quarter of an hour; then take them up, drain, and put the water that runs from them into a saucepan, with a large spoonful of catsup, a blade or two of mace, an anchovy, and a slice of lemon. Boil these together for about a quarter of an hour, strain through a hair sieve, and thicken with flour and butter. Put this sauce in one tureen and melted butter and parsley into another. Dish them with their tails in the middle, and garnish with horse-radish and barberries.

To broil Mackarel.

Wash them clean, cut off their heads, take out their roes at the neck-end, and boil them in a little water; then bruise them with a spoon; beat up the yolk of an egg with a little nutmeg, lemon peel cut fine, herbs boiled and chopped fine, salt, pepper, and some crumbs of bread; mix these together, and put it into the bellies of the fish; flour them well, and broil them nicely. Use melted butter, with a little catsup, or walnut pickle, for sauce.

To dress Carp.

When you kill the carp, save all the blood, and scale and clean it well. Have some rich gravy ready, made of beef and mutton, seasoned with pepper, salt, mace, and onion. Strain it off before you stew the fish in it, and boil the carp before you stew it in the gravy; but take care not

to boil it too much before you put it into the gravy. Let it stew on a slow fire about a quarter of an hour, and thicken the sauce with a good lump of butter rolled in flour. Garnish the dish with fried oysters, fried toasts cut into angles, pieces of lemon, scraped horse-radish, and the roes of the carp cut into pieces, some fried, and others boiled. Squeeze the juice of a lemon into the sauce just before you send it up to table.

To fry Carp.

Scale, gut, and clean a brace of carp, dry them well in a cloth, flour them, put them into a frying-pan of boiling lard, and do them of a fine brown. Fry the roes, and some thin slices of bread cut cornerwise. Lay the fish on a coarse cloth to drain, then put them into a dish, with the roes on each side and the toast between. You may serve them up with anchovy sauce.

To fry Soles.

Skin the soles as you do eels, but keep on their heads; rub them over with an egg, and strew over them bread crumbs; fry them over a brisk fire, in hog's lard, a light brown; serve them up with good melted butter, and garnish with green pickles.

To marinate Soles.

Boil them in salt and water; bone and drain them; lay them on a dish with the belly up; boil some spinage, and pound it in a mortar, then boil four eggs hard, chop the whites and yolks separate; lay green, white, and yellow among the soles; serve them up with melted butter in a boat.

To broil Haddocks or Whitings.

Gut and wash the haddocks or whitings, dry them with a cloth, and rub a little vinegar over them, it will keep the skin on better; dust them well with flour, rub the gridiron with butter, and let it be very hot when you lay the fish on, or they will stick; turn them two or three times on the gridiron; when enough serve them up, and lay pickles round them, with plain melted butter, or cockle sauce.

Another Way.

When you have cleaned the haddocks or whitings, as above, put them in a tin oven, and set them before a quick fire; when the skins begin to rise take them off, beat an egg, rub it over them with a feather, strew over them a few bread crumbs, and dredge them well with flour; when the gridiron is hot rub it well with butter or suet, it must be very hot before you lay the fish on; when you have turned them, rub a little cold butter over them; turn them as the fire requires, till they are enough and a little brown; lay round them cockles, muscles, or red cabbage; you may either have shrimp sauce, or melted butter.

To fry Perch or Trout.

When you have scaled, gutted, and washed the perch or trout, dry them well; then lay them separately on a board before the fire two minutes; before you fry them, dust them well with flour, and fry them a fine brown in dripping; serve them up with melted butter and crisped parsley.

To dress Perch in Water Souchy.

Scale, gut, and wash the perch; put salt in the water, and when it boils put in the fish, with an

onion cut in slices; you must separate it into round rings; a handful of parsley pick'd and washed clean; put in as much milk as will turn the water white; when the fish are enough put them in a soup-dish, and pour a little of the water over them with the parsley and the onions; then serve them up with butter and parsley in a boat. Onions may be omitted if you please. You may boil trout the same way.

To boil Skate or Ray.

Clean the skate or ray very well, and cut it in long narrow pieces, then put it in boiling water with a little salt in it; when it has boiled a quarter of an hour take it out, slip the skin off, then put it in the pan again, with a little vinegar, and boil it till enough; when you take it up, set it over the water to drain, and cover it close; and when you dish it, be as quick as possible, for it soon grows cold; pour over it cockle, shrimp, or musele sauce; lay over it oyster patties; garnish it with barberries and horse-radish.

To boil Herrings.

Scale, gut, and wash the herrings; dry them clean, and rub them over with a little vinegar and salt; skewer them with their tails in their mouths; lay them on a fish-plate; when the water boils put them in, they will take ten or twelve minutes boiling; when you take them up, drain them over the water, and turn the heads into the middle of the dish.

To fry Herrings.

Scale, wash, and dry the herrings well; lay them separately on a board, and set them to the fire two or three minutes before you want them,

It will keep the fish from sticking to the pan; dust them with flour, and put them into the pan a few at a time; fry them over a brisk fire; when you have fried them all, set the tails up one against another in the middle of the dish; then fry a large handful of parsley crisp, take it out before it loses its colour, lay it round them, and put parsley sauce in a boat. Or if you like onions better, fry them; lay some round the dish, and make onion sauce for them. Or you may cut off the heads after they are fried; chop them, and put them into a saucepan, with ale, pepper, salt, and an anchovy; thicken it with flour and butter; strain it, and then put it in a sauce-boat.

To bake Herrings.

When you have cleaned the herrings as above, lay them on a board; take a little black and Jamaica pepper, a few cloves, and a good deal of salt; mix them together, then rub it all over the fish; lay them straight in a pot; cover them with alegar; tie a strong paper over the pot, and bake them in a moderate oven. If the alegar be good, they will keep two or three months. You may eat them either hot or cold.

To bake Sprats.

Rub the sprats with salt and pepper, and to every two pints of vinegar put one pint of red wine; dissolve a pennyworth of cochineal; lay the sprats in a deep earthen dish; pour in as much red wine, vinegar, and cochineal as will cover them; tie a paper over them, and set them in an oven all night. They will eat well, and keep for some time.

To Fry Smelts or Sparlings.

Draw the guts out at the gills, but leave in the melt or roe; dry them with a cloth; beat an egg, and rub it over them with a feather, then strew bread crumbs over them; fry them with hog's-lard; shake them a little, and fry them a nice brown; drain them in a sieve. When you dish them, put a bason in the middle of the dish with the bottom up; lay the tails of the fish on it; fry a handful of parsley, put a little on the tails, and lay the rest in lumps round the edge of the dish. Serve it up with good melted butter for sauce.

To dress White-bait.

Take white-bait, fresh caught, put them in a cloth with a handful of flour, and shake them about till they are separated and quite dry; have some hog's-lard boiling quick, fry them two minutes, drain them, and dish them up with plain butter and soy.

To boil Flounders and all kinds of Flat Fish.

Cut off the fins, and nick the brown side under the head; then take out the guts, and dry them with a cloth; boil them in salt and water. Make either gravy, shrimp, cockle, or muscle sauce, and garnish it with red cabbage.

To stew Eels.

Skin, gut, and wash the eels very clean, in six or eight waters, and cut them in pieces about as long as your finger. Put just water enough for sauce; and put a small onion stuck with cloves, a small bundle of sweet herbs, a blade or two of mace, and some whole pepper, in a thin muslin rag. Cover it close, and let them stew gently.

Add a piece of butter rolled in flour, and a little chopped parsley. When they are quite tender and well done, take out the onion, spice, and sweet herbs; put in salt enough to season it, and then dish them up with the sauce.

To boil Eels.

Skin, gut, and take the blood out of the eels; cut off their heads; dry them, and turn them round on a fish-plate; boil them in salt and water, and make parsley sauce for them.

To pitch-cock Eels.

Skin, gut, and wash the eels; then dry them with a cloth; sprinkle them with pepper, salt, and a little dried sage; turn them backward and forward, and skewer them; rub the gridiron with beef suet; broil them a good brown; put them on a dish with good melted butter, and lay round fried parsley.

To broil Eels.

When you have skinned and cleansed the eels as before, rub them with the yolk of an egg, strew over them bread crumbs, chopped parsley, sage, pepper, and salt, baste them well with butter, and set them in a dripping-pan; roast or broil them on a gridiron; serve them up with parsley and butter for sauce.

To stew Oysters and all sorts of Shell Fish.

When you have opened the oysters, put their liquor in a tossing-pan with a little beaten mace; thicken it with flour and butter; boil it three or four minutes; put in a spoonful of good cream; put in the oysters, and shake them round in the pan; you must not let them boil, for if they do, it will make them hard and look small. Serve

them up in a little soup-dish or plate, having previously toasted a slice of white bread, cut it into three-cornered pieces, and lay them round the dish.

Another Way.

Open the fish clean from the shell; save the liquor and let it stand to settle; then strain it through a hair sieve, and put to it as many crumbs of bread as will make it pretty thick, and boil them well together before you put in the fish, with a good lump of butter, pepper, and salt to your taste; give them a single boil, and serve them up.

This may make a fish sauce, by adding a glass of white wine just before you take it off the fire, and leaving out the crumbs of bread.

To scollop Oysters.

When the oysters are opened, put them in a bason, and wash them out of their own liquor; put some into the scollop shells, strew over them a few crumbs of bread, and lay a slice of butter on them; then more oysters, bread crumbs, and a slice of butter on the top; put them into a Dutch-oven to brown, and serve them up in shells.

To fry Oysters.

Take a quarter of a hundred of large oysters; beat the yolks of two eggs; add to it a little nutmeg, a blade of mace pounded, a spoonful of flour, and a little salt; dip in the oysters, and fry them in hog's-lard a light brown. If you choose, you may add a little parsley shred fine.

They are a proper garnish for cod's head, calf's head, or most made dishes.

To make Oyster Loaves.

Take small French rasps, or you may make little

round loaves; make a round hole in the top, scrape out all the crumb: then put the oysters into a tossing-pan, with the liquor and crumbs that came out of the rasps or loaves, and a good lump of butter; stew them together five or six minutes; then put in a spoonful of good cream; fill the rasps or loaves; lay the bit of crust carefully on again, and set them in the oven to crisp. Three are enough for a side-dish.

To boil a Lobster.

Put a skewer in the vent of the tail, to prevent the water from getting into the belly of the lobster; put it into a pan of boiling water, with a little salt in it. If it be a large one, it will take half an hour's boiling; when you take it out, put a lump of butter in a cloth, and rub it over; it will strike the colour and make it look bright.

To roast a Lobster.

Half boil the lobster as before; rub it well with butter, and set it before the fire; baste it all over till the shell looks a dark brown; serve it up with good melted butter.

To stew Lobsters or Shrimps.

Pick the lobsters or shrimps in as large pieces as you can, and boil the shells in a pint of water, with a blade or two of mace and a few whole pepper-corns; when all the strength is come out of the shells and spice, strain it, and put in the lobsters or shrimps, and thicken it with flour and butter; give them a boil; put in a glass of white wine, or two spoonfuls of vinegar, and serve it up.

To make Lobster Patties, to garnish Fish.

Take all the red seeds and the meat of a lob-

ster, with a little pepper, salt, and crumbs of bread; mix them well with a little butter; make them up in small patties, and put them in either rich batter or thin paste. Fry or bake them, and garnish your fish with them.

To grill Shrimps.

Season them with pepper and salt, shred parsley, and put them with some butter in scollop shells; add some grated bread, and let them stew for half an hour; brown them with a hot iron, and serve them up.



CHAP. V.



ON BOILING.

IT will be unnecessary to prescribe the manner of boiling each particular joint, if the following general directions are attended to:

Every description of meat should be boiled as slowly as possible, in plenty of water, which will cause it to rise and have a plump appearance. A full quarter of an hour should in general be allowed for every pound of butcher's meat; but a leg of lamb, or pork, will require about twenty minutes, in the whole, above that allowance. Fresh meat should be put in the water when it boils; and salt meat when the water is warm; but if the latter has been too long in salt, it should be put in with the water cold. And care should

be taken that the pot constantly boils; otherwise disappointment will be experienced in the dressing of any joint, though it may have been the proper time over the fire. Be particular also in skimming it well; as a scum will arise from every thing, which will make the meat black, if boiled down again. If meat is boiled in a well-floured cloth, it will make it look white; and vegetables should never be dressed with the meat, except parsnips or carrots with boiled beef. Poultry should always be boiled by itself, and in a good quantity of water.

Round or Brisket of Beef.

Follow the general directions to boil these joints, and serve them with carrots or greens.

Veal.

Veal is unwholesome, unless it is well boiled. It may accompany a dish of bacon and greens; serve with parsley and butter.

Leg of Lamb, with the Loin fried round it.

Boil the leg in a cloth, very white. Cut the loin in steaks, beat them, and fry them of a good brown; and then stew them a little in strong gravy. Put the leg in a dish, and lay the steaks round it. Pour on the gravy, and put spinage and crisped parsley on every steak. Garnish with lemon; and serve with stewed spinage and melted butter.

Ham.

Steep the ham all night in water, then boil it; if it be of a middle size, it will take three hours boiling, and a small one two hours and a half; when you take it up, pull off the skin, and rub it all over with an egg; strew on bread crumbs,

baste it with butter, and set it to the fire till it is a light brown. Garnish with carrots, and serve it up.

Neat's Tongue.

If the tongue be a dry one, steep it in water all night, then boil it four or five hours; if you would have it eat hot, stick it with cloves, rub it over with the yolk of an egg, strew over it bread crumbs, baste it with butter, and set it before the fire till it is a light brown; when you dish it up, pour in a little brown gravy, or red wine sauce, mixed the same way as for venison; lay slices of currant jelly round it. If it be a pickled one, only wash it out of the water.

Haunch or Neck of Venison.

Having salted it for a week, boil it in a floured cloth; garnish it with beet-root; and serve it with young cabbages, cauliflowers, and turnips. It will eat well the next day, hashed with gravy and sweet sauce.

Rabbits.

When you have cased the rabbits, skewer them with their heads straight up, the fore-legs brought down, and their hind-legs straight; boil them three-quarters of an hour at least; then smother them with onion sauce, made the same as for boiled ducks, and serve them up.

Turkey with Onion Sauce.

Let the turkey have no meat the day before you kill it; when you are going to kill it, give it a spoonful of alear, it will make it white and eat tender; when you have killed it, hang it up by the legs for four or five days at least; when you have plucked it, draw it at the ramp, cut off the legs,

put the end of the thighs into the body of the turkey, skewer them down, and tie them with a string; cut off the head and neck; then grate a small loaf, chop a score or more of oysters fine, shred a little lemon peel, nutmeg, pepper, and salt to your palate; mix it up into a light force-meat, with a quarter of a pound of butter, a spoonful or two of cream, and three eggs; stuff the craw with it, make the rest into balls, and boil them; sew up the turkey, dredge it well with flour, put it into a kettle of cold water, cover it, and set it over the fire; take off the scum when it begins to rise, put on the cover, and let it boil very slowly for half an hour; then take off the kettle, and keep it close covered; if it be of a middle size, let it stand half an hour in hot water; the steam being kept in will stew it enough, make it rise, keep the skin whole, tender, and very white. When you dish it up, pour over it a little of the oyster sauce; lay the balls round it, and serve it up with the rest of the sauce in a boat. Garnish with lemon and barberries. Observe to set on the turkey in time, that it may stew as above. When you are going to dish it up, set it over the fire to make it quite hot.

Fowls.

When you have plucked the fowls, draw them at the rump; cut off the head, neck, and legs, and skewer them with the end of their legs in the body; tie them round with string, singe, and dust them well with flour; then put them in a kettle of cold water, cover it close, set it on the fire, and take off the scum when it begins to rise; put on the cover, and let them boil very slowly twenty

minutes; take them off, cover them close, and the heat of the water will stew them enough in half an hour; it keeps the skin whole, and they will be both whiter and plumper than if they had boiled fast. When you take them up, drain them, and pour over them white sauce or melted butter.

Young Chickens.

Put the chickens in scalding water, and as soon as the feathers will strip off take them out, or it will make the skin hard and break; when you have drawn them, lay them in skimmed milk for two hours; then truss them with their heads on their wings; singe, and dust them well with flour; put them in cold water, cover them close, set them over a very slow fire, take off the scum, let them boil slowly for five or six minutes, and then take them off the fire; keep them close covered in the water for half an hour, it will stew them enough, and make them both white and plump. When you are going to dish them, set them over the fire to make them hot; drain them, and pour over them white sauce or melted butter.

Goose with Onion Sauce.

Take the goose ready dressed, singe it, and pour over it a quart of boiling milk; let it lie in it all night; then take it out, and dry it very well with a cloth; season it with pepper and salt, chop small an onion, a handful of sage leaves, and put them into the goose; sew it up at the neck and vent, and hang it up by the legs till the next day; then put it into a pan of cold water, cover it close, and let it boil slowly one hour.

Ducks with Onion Sauce.

Scald and draw the ducks, put them in warm

water for a few minutes, then take them out, put them in an earthen pot, and pour over them a pint of boiling milk; let them lie in it two or three hours; when you take them out, dredge them well with flour; put them in a copper of cold water, cover them close, and let them boil slowly twenty minutes; then take them out, and smother them with onion sauce.

Pigeons.

Scald the pigeons, draw them, take the craw clean out, wash them in several waters, cut off the pinions, turn the legs under the wings, dredge them, and put them in cold soft water; boil them very slowly a quarter of an hour, dish them up, pour over them good melted butter, lay round them a little brocoli in bunches, and send parsley and butter in a boat.



CHAP. VI.



ON ROASTING.

IN general, meat will require about the same length of time to roast as to boil—a quarter of an hour to a pound; but allowance should be made for the strength of the fire, as well as the heat or coldness of the weather. The fire should be made according to the size of the piece intended to be dressed; if it be a little or thin piece, the fire should

be small and brisk, that it may be quickly done; but if a large joint, the fire should be in proportion, taking care always to have it clear at the bottom. The meat should, at first, be placed at a distance from the fire, and brought nearer gradually, when the inner part becomes hot, which will prevent its being scorched. Meat should be frequently basted; and when nearly done, it should be floured, for the purpose of giving it a frothy appearance. Lamb, veal, and pork should be well done, otherwise they are unwholesome; but beef and mutton are generally the better for being underdone. Old meat will not require so much roasting as young, as it is preferable if eaten with the gravy in it. Care should be taken not to salt the meat before it is put to the fire, for it will draw out the gravy.

In roasting poultry, great care should be taken not to overdo them, as the loss of gravy will impair the flavour. They should always be roasted with a clear brisk fire; and when they are frothy and of a light brown colour, they are enough.

To roast Beef.

Be careful to paper the top, baste it well all the time it is roasting, and throw a handful of salt upon it. When you see the smoke draw towards the fire, it is nearly enough: then take off the paper, baste it well, and dredge it with a little flour, to make a fine froth; then take up the meat; garnish with horse-radish; and serve with horse-radish, melted butter, and potatoes or greens.

To bake a Rump of Beef.

Having cut out the bone, beat the flesh with a rolling-pin; season it with pepper, salt, and cloves,

and lard the meat across. Put the meat into an earthen pan, with the broken bones, some butter, bay leaves, whole pepper, one or two shalots, and sweet herbs; cover it close, and put it into the oven: it will be done in six hours. Skim off the fat, dish the meat, and serve it with dried sippets and its own liquor.

To bake a Leg of Beef.

Cut the meat off the bones, and break them; then put all into an earthen pan, with two onions and a bundle of sweet herbs; and season it with whole pepper, cloves, and blades of mace. Cover it with water, cover the top of the pan with brown paper, tie it close, and put it into the oven. When done, skim off the fat, strain the liquor, pick out the fat and sinews, and put them in a saucepan with a little of the gravy and butter rolled in flour; and when thoroughly hot, pour it into the dish with the meat; then serve it up. An ox cheek may be done in the same way; but should the liquor be too rich, it may be weakened with boiling water.

To roast Veal.

If a fillet or loin, be careful to paper the fat, to prevent loss; it should be well basted with good butter; and when it is near enough, dredge it with a little flour. The breast should be roasted with the caul on till it is enough, and the sweetbread skewered on the backside of the breast; when it is near enough, take off the caul, baste it, and dredge it with a little flour. When done, pour melted butter over it, garnish with lemon, and serve with melted butter, French-beans, pease, cauliflowers, potatoes, or greens.

To roast Mutton.

The loin, the chine or saddle, should have the skin raised and skewered on, and when near done, take the skin off, baste and flour it to froth it up. All other mutton should be roasted without the skin being raised, or paper put on. Serve with good plain gravy; and with potatoes, brocoli, French-beans, or cauliflowers.

To roast a Leg of Pork.

First parboil the leg, and take off the skin; put it down to a clear fire, and baste it with butter; then shred some sage fine, and mix it with pepper, salt, nutmeg, and bread crumbs; strew this over it while it is roasting; baste it again with butter just before you take it up, that it may be of a fine brown, and have a nice froth. Serve it with potatoes and apple sauce.

To roast a Loin of Pork.

Score it well, and baste it; but put no flour on, which will cause the skin to blister; and be careful that it is jointed before you lay it down to the fire.

To roast a Sparerib of Pork.

This joint should be roasted with a fire that is not too strong, but clear; dust on some flour, when you lay it down, and baste it with butter. A quarter of an hour before you take it up, shred some sage small; baste the pork, strew on the sage, dust on a little flour, and sprinkle a little salt before you take it up.

To roast a Chine of Pork.

Make a stuffing of the fat leaf of pork, eggs, sage, thyme, parsley, and crumbs of bread; season it with pepper, salt, chalots, and nutmegs, and stuff

it thick ; then roast it gently, and when it is about a quarter roasted, cut the skin in slips. Serve it with potatoes and apple sauce.

To roast a Hind Quarter of Pig, Lamb Fashion.

The hind quarter of a large pig is considered as a good substitute for house-lamb, when it bears a high price. Take off the skin and roast it, and it will eat like lamb. Half an hour's roasting will be sufficient. Serve it with mint sauce, or salad.

To roast a Pig.

Put into the pig a little shred sage, a tea-spoonful of black pepper, two of salt, and a crust of brown bread ; then spit the pig and sew it up ; lay it down to a brisk clear fire, with a pig-plate hung in the middle of the fire ; when the pig is warm, put a lump of butter into a cloth, and rub the pig often with it while it is roasting ; a large one will take an hour and a half. When the pig is a fine brown, and the steam draws near the fire, take a clean cloth, rub the pig quite dry, and then rub it well with a little cold butter, it will help to crisp it ; then cut off the head, and take off the collar, the ears, and the jaw-bone ; split the jaw in two. When you have cut the pig down the back, which must be done before you draw the spit out, lay the pig back to back on a dish, and the jaw on each side, the ears on each shoulder, the collar at the shoulder, and pour in the sauce and serve it up. Garnish with a crust of brown bread grated.

To bake a Pig.

Put the pig in a dish, flour it well all over, and rub it over with butter ; butter the dish you lay it in, and put it into the oven. When it is enough,

take it out of the oven, and rub it over with a buttered cloth; then put it into the oven again till it is dry; take it out, lay it in a dish, and cut it up. Carefully skim off all the fat from the dish in which it was baked; and, to the good gravy that remains at the bottom, add a little veal gravy, with a piece of butter rolled in flour, and boil it up; then put it into the dish, with the brains and sage in the belly, and serve it up.

To roast a Haunch of Venison.

When you have spitted the venison, lay over it a large sheet of paper, then a thin common paste with another paper over it, and tie it well to keep the paste from falling. If it be a large one, it will take four hours roasting. When it is enough, take off the paper and paste, dust it well with flour, and baste it with butter; when it is a light brown, dish it up with brown gravy in the dish, or currant jelly sauce, and send some in a boat.

To roast a Hare.

Skewer the hare with the head upon one shoulder, the fore-legs stuck into the ribs, the hind-legs double; make a pudding of the crumb of a small loaf, a quarter of a pound of beef marrow or suet, and a quarter of a pound of butter; shred the liver; a sprig or two of winter savory, a little lemon peel, one anchovy, a little Cayenne pepper, half a nutmeg grated; mix them up in light force-meat, with a glass of red wine and two eggs, and put it in the belly of the hare; sew it up; put a quart of good milk in the dripping-pan; baste the hare with it till it is reduced to half a gill, then dust and baste it well with butter. If it be a large one, it will require an hour and half roasting.

To roast Rabbits.

When you have cased the rabbits, skewer their heads with their mouths upon their backs, stick their fore-legs into their ribs, and skewer the hind-legs double; then make a pudding for them of the crumbs of a small loaf, a little parsley, sweet marjoram, thyme, and lemon peel, all shred fine, nutmeg, pepper, and salt to your taste; mix them up into a light stuffing, with a quarter of a pound of butter, a little good cream, and two eggs: put it into the belly, and sew them up; dredge and baste them well with butter; roast them near an hour; serve them up with parsley and butter for sauce; and chop the livers, and lay them in lumps round the edge of the dish.

To roast a Turkey.

When you have dressed the turkey, truss its head down to the legs; then make some forcemeat; take the crumbs of a small loaf, a quarter of a pound of beef suet shred fine, a little sausage meat, or veal scraped and pounded exceedingly fine, nutmeg, pepper, and salt to your palate; mix it up lightly with three eggs, and stuff the craw with it; spit it, and lay it down at a good distance from a clear and brisk fire; singe, dust, and baste it several times with cold butter, which will make the froth stronger than basting with the hot out of the dripping-pan, and the turkey will rise better. When it is enough, dish it up; pour on the dish some brown gravy; garnish with lemon and pickles, and serve it up. If it be a middle size, it will require one hour and a quarter roasting.

To roast large Fowls.

Put them down to a good fire; singe, dust, and

baste them well with butter; they will be near an hour in roasting; make a gravy of the necks and gizzards, strain it, and put in a spoonful of browning. When you dish them up, pour the gravy into the dish, and serve them up with egg sauce in a boat.

To roast young Chickens.

When you roast young chickens, pluck them very carefully, draw them, and only cut off the claws; truss them, and put them down to a good fire; singe, dust, and baste them with butter; they will take a quarter of an hour roasting; then froth them up, and lay them on a dish; pour parsley and butter in the dish, and serve them up hot.

To roast a Stubble Goose.

Chop a few sage leaves and two onions very fine, mix them with a good lump of butter, a tea-spoonful of pepper, and two of salt, put it in the goose; then spit it and lay it down, singe it well, and dust it with flour; when it is thoroughly hot, baste it with fresh butter. If it be a large one, it will require an hour and a half before a good clear fire. When it is enough, dredge and baste it: pull out the spit, and pour in a little boiling water.

To roast a Green Goose.

When the goose is ready dressed, put in a good lump of butter, spit it, lay it down, singe it well, dust it with flour, baste it well with fresh butter, and baste it three or four times with cold butter, it will make the flesh rise better than if you was to baste it out of the dripping-pan. If it is a large one, it will take three quarters of an hour to roast it. When you think it is enough, dredge it with flour; baste it till it is a fine froth, and the goose

a nice brown; then dish it up with a little brown gravy under it; and garnish with a crust of bread grated round the edge of the dish.

To roast Ducks.

When you have killed and drawn the ducks, shred an onion and a few sage leaves, and put them into the ducks, with pepper and salt; spit, singe, dust them with flour, and baste them with butter. If the fire be very hot, they will be roasted in twenty minutes; and the quicker they are roasted the better they eat. Just before you draw them, dust them with flour, and baste them with butter: put them on a dish; have ready some gravy, made of the gizzards and pinions, a large blade of mace, a few pepper-corns, a spoonful of catsup, the same of browning, a tea-spoonful of lemon pickle, and one onion; strain it, and pour it in the dish, and send onion sauce in a boat.

To roast Wild Ducks or Teal.

When the ducks are ready dressed, put in them a small onion, pepper, salt, and a spoonful of red wine. If the fire be good, they will roast in twenty minutes. Make gravy of the necks and gizzards, a spoonful of red wine, half an anchovy, a blade or two of mace, a slice of an end of lemon, an onion, and a little pepper; boil it till it is wasted to half a pint, and strain it through a hair sieve; put in a spoonful of browning, and pour it on the ducks; serve them up with onion sauce in a boat; and garnish the dish with raspings of bread.

To roast Pheasants or Partridges.

When you roast pheasants or partridges, keep them at a good distance from the fire; dust them

and baste them often with fresh butter. If the fire is good, half an hour will roast them. Put a little gravy in the dish, made of a scrag of mutton, a spoonful of catsup, the same of browning, and a tea-spoonful of lemon pickle; strain it, and dish them up with bread sauce in a bason. The feathers should be stuck in the tail of a pheasant, before it is sent to the table.

To roast Woodcocks or Snipes.

Pluck them, but do not draw them; put them on a small spit, dust and baste them well with butter; toast a few slices of a small loaf, put them on a clean plate, and set it under the birds while they are roasting. If the fire be good, they will take about ten minutes roasting. When you draw them, lay them upon the toast in the dish; pour melted butter round them, and serve them up.

To roast Pigeons.

When you have dressed the pigeons, roll a good lump of butter in chopped parsley, with pepper and salt, and put it in the pigeons; spit, dust, and baste them. If the fire be good, they will be roasted in twenty minutes. When they are enough, lay round them bunches of asparagus, with parsley and butter for sauce.

To roast Larks.

Put a dozen of larks on a skewer, tie them to the spit at both ends, dredge and baste them, and let them roast ten minutes; then take the crumbs of a small loaf, with a piece of butter the size of a walnut, put it in a tossing-pan, shake it over a gentle fire till they are a light brown, lay them betwixt the birds, and pour over them a little melted butter.

CHAP. VII.



ON BROILING.

IN broiling, the principal thing to be attended to is to keep a clear fire. To prevent the meat from burning, the gridiron should be greased, and the meat turned often and quickly, by which the juices will be retained, and its natural flavour preserved. The dish should be placed upon a pan of coals, while you broil, for the purpose of serving the meat as hot as possible.

Beef Steaks.

Cut the steaks off a rump of beef about half an inch thick; let the fire be clear; rub the gridiron well with beef suet, and when it is hot lay them on; let them broil until they begin to brown, then turn them, and, when the other side is brown, lay them in a hot dish, with a slice of butter between each steak; sprinkle a little pepper and salt over them, let them stand two or three minutes; slice a shalot as thin as possible into a spoonful of water; lay on the steaks again, turn them till they are enough; then put them in a dish, pour the shalot and water among them, and send them to the table; garnish with horse-radish, and serve with potatoes.

Mutton Steaks.

Cut the steaks half an inch thick; if from the loin, take off the skin and part of the fat. When the gridiron is hot, rub it with fresh suet, and lay on the steaks; keep turning them as quick as

possible; if you do not take great care, the fat that drops from the steak will smoke them; when they are enough, put them into a hot dish, rub them well with butter, slice a shalot very thin into a spoonful of water, pour it on them with a spoonful of mushroom catsup and salt; serve them up hot, with horse-radish and pickle.

Pork Steaks.

The same rules should be observed as for the mutton steaks, only pork requires more broiling; when they are enough, put in a little good gravy. A little sage rubbed very fine, and strewed over them, gives them a fine taste. Serve with potatoes.

Chickens.

Slit them down the back, season them with pepper and salt, and lay them on a gridiron over a very clear fire, and at a great distance. Let the insides lie next the fire till they are about half done; then turn them, taking care that the fleshy sides do not burn, and broil them till of a fine brown. The sauce should be good gravy, with mushrooms; and garnish with lemon and the livers boiled, the gizzards cut, slashed, and boiled with pepper and salt. Or the following sauce may be used: dip a handful of sorrel in boiling water, drain it, and have ready half a pint of good gravy, a shalot shred small, and some parsley boiled very green; thicken it with a piece of flour rolled in butter, and add a glass of red wine; then lay the sorrel in heaps round the fowls, and pour the sauce over them. Garnish with lemon.

Pigeons.

Pigeons may be broiled either whole or split. If whole, shred some parsley fine, with a piece of

butter, pepper, and salt, and put it into their bellies, tying both ends; then lay them on the gridiron, with the breast upwards, over a clear fire. If split, season the inside with pepper and salt; and, when done, serve with parsley and butter poured over them.



CHAP. VIII.



FRYING.

Beef Steaks.

CUT the steaks as for broiling, put them into a stew-pan, with a good lump of butter, and set them over a very slow fire; keep turning them till the butter is become a thick white gravy, then pour it into a bason, and pour more butter to them. When they are almost enough, pour all the gravy into a bason, put more butter into the pan, and fry them a light brown over a quick fire; take them out of the pan, put them in a hot pewter dish, slice a shalot among them, put a little in the gravy that was drawn from them, and pour it hot upon them: this is considered to be the best way of dressing beef steaks. Half a pound of butter will dress a large dish.

Another Way.

Fry the steaks in butter a good brown; then put in half a pint of water, an onion sliced, a spoonful

of walnut catsup, a little caper liquor, pepper, and salt; cover them close with a dish, and let them stew gently. When they are enough, thicken the gravy with flour and butter, and serve them up.

Neat's Tongue.

Boil the tongue tender, cut it into slices, and season with nutmeg, cinnamon, and sugar. Beat up the yolk of an egg with a little lemon juice, and rub it over the slices with a feather. Make some butter boiling-hot in the frying-pan, then put in the slices; and, when done, serve with melted butter, sugar, and white wine, made into a sauce.

Neat's Feet.

Having cut the feet in two, take out all the bones, and put the meat into a frying-pan with some butter; when it has fried a few minutes, put in some parsley and mint shred small, a little salt, and some beaten butter; add the yolks of two eggs beaten fine, half a pint of gravy, the juice of a lemon or an orange, and a little nutmeg. When done, put it into the dish, and pour the sauce over it.

Veal Cutlets.

Cut the veal into thin slices; dip them into the yolks of eggs beaten up fine, and strew over them crumbs of bread, lemon-peel, sweet herbs, and grated nutmeg, and fry them with fresh butter. When the meat is done, lay it in a dish before the fire; then shake a little flour in the pan, and stir it round; put in some good gravy, with the juice of a lemon, stir the whole together, and pour it over the cutlets. Garnish with sliced lemon.

Sweetbreads.

Cut them into long slices, beat up the yolk of an egg, and rub it over them with a feather; then make a seasoning of pepper, salt, and grated bread; strew this over, and fry them in butter. Garnish with crisped parsley, and small thin slices of toasted bacon.

Calf's Brains.

Cut them in four, and let them soak in common gravy and white wine, with pepper, salt, thyme, laurel, cloves, parsley, lemon, and shalots. Take them out in about half an hour, and soak them in butter, made of white wine, a little oil, and a little salt, and fry them of a fine colour; then strew over them crumbs of bread mixed with the yolks of eggs. Garnish with fried parsley; and serve with melted butter.

Loin or Neck of Lamb.

Cut the meat into thin slices, then pepper, salt, and put a little nutmeg on them, and fry them in fresh butter; when done, take out the chops, and lay them in a dish before the fire, to keep them hot. Pour out the butter, shake a little flour into the pan, pour in a quarter of a pint of boiling water, and put in a piece of butter; shake all together, boil it up, pour it over the chops, and send them to table.

Venison.

After cutting the meat into slices, make a gravy with the bones. Fry it of a light brown, and keep it hot before the fire; then put butter rolled in flour into the pan, and stir it till it becomes thick and brown. Put in half a pound of pound-

ed sugar, with the gravy made of the bones, and some red wine. Make it the thickness of cream; then squeeze in a lemon, warm the venison in it, put it in the dish, and pour the sauce over.

Tripe.

Cut the tripe into small square pieces, dip them in small beer batter, or yolks of eggs, and fry them in good dripping, till of a nice brown, then take them out, and let them drain for a minute. Serve with plain melted butter.

Sausages.

Cut them in single links, and fry them in fresh butter; then put a slice of bread into the pan, and fry it a good brown; lay the bread in the bottom of a dish, and put the sausages upon it. Or in addition to the above, cut four apples into slices, and two into quarters, and take out the cores; then fry the slices with the sausages till they are of a nice light brown; and when done, put the sausages into the middle of the dish, and the apples round them. Garnish with the apples quartered.

Chickens.

When you have cut them into quarters, rub them with the yolk of an egg; strew on crumbs of bread, lemon peel, chopped parsley, pepper, salt, and grated nutmeg; fry them in butter, and when done, put them in a dish before the fire. Thicken some gravy with flour, and add a little pepper, some mushroom powder, or eatsup, and a little lemon juice; then pour it over the chickens and serve them.

CHAP. IX.



STEWING.

Rump of Beef.

HALF roast the beef; then put it in a large saucepan or caldron, with two quarts of water and one of red wine, two or three blades of mace, a shalot, one spoonful of lemon pickle, two of walnut catsup, the same of browning, pepper and salt to your taste: let it stew over a gentle fire, close covered, for two hours; then take up the beef, and lay it on a deep dish; skim off the fat, strain the gravy, and put in one ounce of morels, and half a pint of mushrooms; thicken the gravy, pour it over the beef, and lay round it forcemeat balls. Garnish with horse-radish, and serve it up.

Another Way.

Make holes in the beef with a skewer, and stuff three cloves of garlic, in different parts, as far as about one-half your finger will reach; stuff it likewise in several places with forcemeat, in the making of which, put some fat bacon cut in very small slices; then put the beef into a pot, the right side under, with about a pound of suet over it, five or six ounces of bacon sliced, and as much water as will cover it; then set the pot over the fire; let it boil for three quarters of an hour; then cover the pot quite close, and let it stew for four hours over a moderate fire, after which take

it up, and pour every drop of liquor from it; pour a quart of claret over it, and set it on a very slow fire while you are preparing the sauce, which is to be either of turnips, or carrots, or palates, cut as for a ragout; put in as much broth as you think sufficient, with some of the clear gravy, free from the fat, that you poured off the beef, in a stew-pan; boil them a little with morels, truffles, a glass of claret, and a little butter rolled in flour, which must be tossed up together; and dish it up very hot.

Ox Palates.

Wash the ox palates in several waters, and lay them in water for half an hour; then wash them out, put them in a pot, tie them down with strong paper, and send them to the oven with as much water as will cover them, or boil them till tender; then skin them, cut them in pieces half an inch broad and three inches long, and put them in a tossing-pan, with a pint of veal gravy, one spoonful of Madeira wine, the same of catsup and browning, an onion stuck with cloves, and a slice of lemon: stew them half an hour, then take out the onion and lemon, thicken the sauce, and put them in a dish; having ready boiled artichoke bottoms, cut them in quarters, and lay them over the palates, with forcemeat balls and morels. Garnish with lemon, and serve them up.

Hare.

When you have paunched and cased the hare, cut it as for eating, and put it into a large sauce-pan, with three pints of beef gravy, a pint of red wine, a large onion stuck with cloves, a bundle of winter savory, a slice of horse-radish, two blades

of beaten mace, one anchovy, a spoonful of walnut or mushroom catsup, one of browning, half a lemon, pepper and salt to your taste; put on a close cover, set it over a gentle fire, and stew it for two hours; then take it up into a soup-dish, and thicken the gravy with a lump of butter rolled in flour; boil it a little, and strain it over the hare. Garnish with lemon peel, cut like straws, and serve it up.

Turkey with Celery Sauce.

Take a large turkey and make a good white forcemeat of veal, stuff the craw of the turkey, skewer it as for boiling, boil it in soft water till it is almost enough, and then take up the turkey, and put it in a pot, with some of the water it was boiled in, to keep it hot. Put seven or eight heads of celery into the water that the turkey was boiled in, till they are tender; then take them up, and put in the turkey with the breast down; stew it a quarter of an hour; then take it up and thicken the sauce with half a pound of butter and flour to make it pretty thick, and a quarter of a pint of rich cream; then put in the celery; pour the sauce and celery hot upon the turkey's breast, and serve it up.

Another Way.

When you have drawn the craw out of the turkey, cut it up the back and take out the entrails, that the turkey may appear whole, and take all the bones out of the body very carefully; the rump, legs, and wings, are to be left whole; then take the crumb of a small loaf, and chop half a hundred of oysters very small with half a pound of beef marrow, a little lemon peel cut fine, and pepper and salt: mix them well up together, with

the yolks of four eggs, and stuff the turkey with it; sew it up, and lard it down each side with bacon; half roast it; then put it in a tossing-pan with two quarts of veal gravy, and cover it close up; when it has stewed one hour, add a spoonful of mushroom catsup, half an anchovy, a slice or two of lemon, a little pepper, and a bunch of sweet herbs; cover them close up again, and stew it half an hour longer; then take it up, skim the fat off the gravy, and strain it; thicken it with flour and butter; let it boil a few minutes, and pour it hot upon the turkey. Lay round it oyster patties, and serve it up.

Palates or Chickens.

To every palate or chicken take an anchovy, a little parsley and shalots, with the liver of the chickens; shred all these together very fine, salt to your taste, and stuff the birds with it; turn them up short as for boiling; tie them in cloths; boil the palates an hour at least, the chickens not above fifteen or twenty minutes, in milk and water with a little salt in it; make the sauce with a little white gravy and white wine, or cream; and with it stew a good many oysters and shalots; beat it up thick with a lump of butter; the gravy must be made of veal. When the chickens are boiled, and the palates are stewed tender, toss them up together in the gravy and oysters; send them hot to the table, the chickens in the middle, and the palates round them; with a few white balls made of veal; you may add sweetbreads. The water the palates were boiled in, will be extremely good to make gravy, adding to it a good piece of veal, mutton, and bacon.

To stew Ducks.

Take three young ducks, lard them down each side the breast, dust them with flour, and set them before the fire to brown; then put them in a stew-pan, with a quart of water, a pint of red wine, a spoonful of walnut catsup, the same of browning, one anchovy, half a lemon, a clove of garlic, a bundle of sweet herbs, and pepper to your taste; let them stew slowly for half an hour, or till they are tender; lay them on a dish to keep them hot; skim off the fat; strain the gravy through a hair sieve, and add to it a few morels and truffles; boil it quick till reduced to little more than half a pint, then pour it over the ducks, and serve it up.

Ducks with Green Pease.

Half roast the ducks; then put them into a stew-pan with a pint of good gravy, a little mint, and three or four sage leaves chopped small; cover them close, and stew them half an hour; boil a pint of green pease as for eating, and put them in after you have thickened the gravy. Dish up the ducks, and pour the gravy and pease over them.

Duck with Cabbage.

Boil a cabbage over night, and set it to drain. Half roast a duck, and have ready some gravy seasoned with sweet marjoram, thyme, onions, pepper, and salt, and thickened with butter and flour. Put the duck into a stew-pan with the gravy, and stew it till it is done enough; then have in readiness the cabbage fried in butter, and put it into the pan. When sufficiently heated, serve it up, with the duck in the middle.

Partridges.

Truss the partridges as for roasting; stuff the

craws, and lard them down each side of the breast ; then roll a lump of butter in pepper, salt, and beaten mace, and put it into the bellies ; sew up the vents ; dredge them well, and fry them a light brown ; then put them into a stew-pan, with a quart of good gravy, a spoonful of Madeira wine, the same of mushroom catsup, a tea-spoonful of lemon pickle, and half the quantity of mushroom powder, one anchovy, half a lemon, a sprig of sweet marjoram ; cover the pan close, and stew them half an hour ; then take them out, and thicken the gravy ; boil it a little, and pour it over the partridges, and lay round them artichoke bottoms, boiled and cut in quarters, and the yolks of four hard eggs.

Another Way.

Take three partridges when dressed, and singe them ; blanch and beat three ounces of almonds, and grate the same quantity of fine white bread ; chop three anchovies, and mix them with six ounces of butter ; stuff the partridges, and sew them up at both ends ; truss them, wrap slices of fat bacon round them, and half roast them ; then pull the meat off the breast of one of them, and beat it in a marble mortar with the foremeat it was stuffed with ; have ready a strong gravy made of ham and veal, strain it into a stew-pan, and take the bacon off the other two ; wipe them clean, and put them into the gravy, with a good deal of shalots ; let them stew till tender, then take them out, and boil the gravy till it is almost as thick as bread sauce ; add to it a glass of sweet oil, the same of Champaign, and the juice of a china orange, then put the partridges in, and make them hot. Garnish with slices of bacon and lemon.

CHAP. X.



HASHING AND MINCING.

To hash Beef.

CUT the beef in very thin slices; take a little of the gravy that runs from it, and put it into a tossing-pan, with a tea-spoonful of lemon pickle, a large one of walnut catsup, the same of browning, slice a shalot in, and put it over the fire; when it boils, put in the beef, and shake it over the fire till it is quite hot. The gravy is not to be thickened. Slice in a small pickled cucumber, and garnish with scraped horse-radish or pickled onions.

To hash Venison.

Cut the venison in thin slices; put a large glass of red wine into a tossing-pan, a spoonful of mushroom catsup, the same of browning, an onion stuck with cloves, and half an anchovy chopped small; when it boils, put in the venison, and let it boil three or four minutes; then pour it into a soup-dish, and lay round it currant jelly or red cabbage.

To hash Mutton.

Cut the mutton in slices; put a pint of gravy or broth into a tossing-pan, and one of browning, slice in an onion, a little pepper and salt, then put it over the fire, and thicken it with flour and butter; when it boils, put in the mutton, and keep shaking it till it is thoroughly hot; then put it into a soup-dish, and serve it up.

To hash Veal.

Cut the veal in thin round slices, the size of half a crown; put them into a saucepan, with a little gravy and lemon peel, cut very small, and a tea-spoonful of lemon pickle; put it over the fire, and thicken it with flour and butter; when it boils, put in the veal. Just before you dish it up, put in a spoonful of cream; lay sippets round the dish, and serve it up.

To mince Veal.

Cut the veal first in slices, and then in little square bits, but do not chop it; put it into a saucepan, with two or three spoonfuls of gravy, a slice of lemon, a little pepper and salt, a good lump of butter rolled in flour, a tea-spoonful of lemon pickle, and a large spoonful of cream; keep shaking it over the fire till it boils, but do not let it boil above a minute, if you do, it will make the veal eat hard. Put sippets round the dish, and serve it up.

To hash a Hare.

Cut the hare in small pieces; if you have any of the pudding left, rub it small; put to it a large glass of red wine, the same quantity of water, half an anchovy chopped fine, an onion stuck with four cloves, a quarter of a pound of butter rolled in flour, and shake them all together over a slow fire, till the hare is thoroughly hot. It is a bad custom to let any kind of hash boil longer, it makes the meat eat hard. Send the hare to the table in a deep dish; lay sippets round it, but take out the onion, and serve it up.

To hash a Woodcock.

Cut the woodcock up as for eating; work the entrails very fine with the back of a spoon, and mix

it with a spoonful of red wine, the same of water, and half a spoonful of alegar; cut an onion in slices and pull it into rings; then roll a little butter in flour, and put them all into a tossing-pan, and shake it over the fire till it boils; then put in the woodcock, and, when it is thoroughly hot, lay it in the dish, with sippets round it; strain the sauce over the woodcock, and lay on the onion in rings.

To hash a Wild Duck.

Cut up the duck as for eating; put it in a tossing pan, with a spoonful of good gravy, the same of red wine, a little onion sauce, or an onion sliced very thin; when it has boiled two or three minutes, lay the duck in a dish, and pour the gravy over it; it must be thickened; you may add a tea-spoonful of caper liquor, or a little browning.

To hash a Turkey.

Take off the legs, cut the thighs in two pieces, the pinions and breast in pretty large pieces, and take off the skin, or it will give the gravy a greasy taste; put it into a stew-pan, with a pint of gravy, a tea-spoonful of lemon pickle, and a little beaten mace; boil the turkey six or seven minutes, (if you boil it any longer it will make it hard,) then put it on a dish; thicken the gravy with flour and butter; mix the yolks of two eggs with a spoonful of thick cream, and put it in the gravy; shake it over the fire till it is quite hot, but do not let it boil; strain it, and pour it over the turkey. Lay sippets round, serve it up, and garnish with lemon and parsley.

To hash Fowls.

Cut up the fowl as for eating, and put it in a tossing-pan with half a pint of gravy, a tea-

spoonful of lemon pickle, a little mushroom catsup, and a slice of lemon; thicken it with flour and butter. Just before you dish it up, put in a spoonful of good cream; lay sippets round the dish, and serve it up.



CHAP. XI.



FRICASEEING.

Ox Palates.

CLEAN the palates very well, put them in a stew-pot, and cover them with water; set them in the oven for three or four hours; when they come from the oven strip off the skins, and cut them in square pieces; season them with mace, nutmeg, pepper, and salt; mix a spoonful of flour with the yolks of two eggs; dip in the palates, fry them a light brown, and then put them in a sieve to drain; have ready half a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms; thicken it well with flour and butter, and pour it hot on the dish; then lay in the palates, and garnish with fried parsley and barberries.

Neat's Tongue.

Boil the tongue till it is tender, then peel, and cut it into slices. Put them into a frying-pan, and fry them with butter till brown; then pour the butter from the pan, and put in some good gravy, with

a gill of wine, an onion, sweet herbs, a blade or two of mace, pepper, and salt. When they have simmered half an hour, take out the tongue, strain the gravy, and put all again into the pan, with yolks of two eggs beaten fine, a little nutmeg grated, and some butter rolled in flour. Shake the whole well together, and when it has simmered for about five minutes, put the tongue into a dish, pour the sauce over it, and serve it hot.

Calf's Feet.

Boil the feet, take out the bones, cut the meat in thin slices, and put it into a tossing-pan with half a pint of good gravy; boil them a little, and then put in a few morels, a tea-spoonful of lemon pickle, a little mushroom powder, or pickled mushrooms, the yolks of four eggs boiled hard, and a little salt; thicken with a little butter rolled in flour; mix the yolk of an egg with a tea-cupful of good cream and half a nutmeg grated, put it in, and shake it over the fire, but do not let it boil, or it will curdle the milk. Garnish with lemon and curled parsley.

Sweetbreads, brown.

Scald three sweetbreads, and when cold cut them in slices the thickness of a crown piece; dip them in batter, fry them in fresh-butter a nice brown, and add to them a little veal gravy; put a little mushroom powder, caper liquor, or juice of lemon and browning; thicken it with flour and butter; stew the sweetbreads slowly in this gravy eight or ten minutes; then lay them on a dish, and pour the gravy over them. Garnish with lemon or barberries.

Sweetbreads, white.

Scald and slice the sweetbreads as before, then

put them in a tossing-pan, with a pint of veal gravy, a spoonful of white wine, the same of mushroom catsup, a little beaten mace, and stew them a quarter of an hour; thicken the gravy with flour and butter a little before they are enough. When you are going to dish them up, mix the yolk of an egg with a tea-cupful of thick cream, and a little grated nutmeg; put it into the tossing-pan, and shake it well over the fire, but do not let it boil; lay the sweetbreads on a dish, and pour the sauce over them. Garnish with pickled red beet-root and kidney-beans.

Lambs' Stones.

Skin the lambs' stones, dip them in batter, and fry them in hog's lard a nice brown; have ready a little veal gravy, thicken it with flour and butter, put in a tea-spoonful of lemon pickle, a little mushroom catsup, a slice of lemon, and a little grated nutmeg; beat the yolk of an egg, and mix it with two spoonfuls of thick cream; put in the gravy, and keep shaking it over the fire till it looks white and thick; then put in the lambs' stones, and give them a shake; when hot, dish them up, and lay round them boiled forcemeat balls.

Lamb Cutlets.

Take a leg of house-lamb and cut it into thin cutlets across the grain, put them into a stew-pan, and make some good broth with the bones, shank, &c. enough to cover the collops; strain it into a stew-pan with the collops, with a bundle of sweet herbs, an onion, a little cloves and mace tied in a muslin rag, a few fresh mushrooms, and stew them gently for ten minutes; then take out the sweet herbs and onion, skim off the fat, and put a piece

of butter mixed with flour, a few truffles and morels boiled and washed clean, a dozen forcemeat balls boiled, and seasoned with pepper and salt to your taste; give it a boil up, and if there is any fat on, skim it off; beat up the yolks of three eggs with half a pint of cream, grate in a little nutmeg, and keep shaking the pan one way till it is thick and smooth; then put the cutlets in the dish, pour the sauce over them, and garnish with lemon and beet-root.

Hare.

Boil the hare with apples, onions, and parsley; when it is tender, shred it small; then add to it a pint of red wine, a nutmeg, a little pepper, salt, and two or three anchovies; stir these together, with the yolks of twelve hard eggs shred small. When it is served up, put in as much melted butter as will make it moist; garnish the dish with some of the bones, and the whites of eggs boiled hard, and cut in halves.

Cold roast Beef.

Cut the beef in thin slices, shred very small a handful of parsley, cut an onion into four quarters, and put them all together into a stew-pan, with a piece of butter and a quantity of strong broth; season it with pepper and salt to your taste, and let it stew gently for a quarter of an hour; then take the yolks of four eggs, beat them in some wine and a spoonful of vinegar, and put it to the meat, stirring it till it becomes thick. Rub the dish with a shalot before you serve it up.

Rabbits, brown.

Cut the rabbits as for eating, and fry them in butter a light brown; put them in a tossing-pan,

with a pint of water, a tea-spoonful of lemon pickle, a large spoonful of mushroom catsup, the same of browning, one anchovy, a slice of lemon, pepper and salt to your taste; stew them over a slow fire till they are enough, thicken the gravy, and strain it. Dish up the rabbits, and pour the gravy over them.

Rabbits, white.

Cut the rabbits as before, and put them into a tossing-pan with a pint of veal gravy, a tea-spoonful of lemon pickle, one anchovy, a slice of lemon, a little beaten mace, pepper, and salt, and stew them over a slow fire; when they are enough, thicken the gravy with flour and butter; strain it; then add the yolks of two eggs, mixed with a large tea-cupful of thick cream, and a little nutmeg grated into it. Do not let it boil, and serve it up.

Tripe.

Cut the tripe into small square pieces, and put them into a stew-pan with as much white wine as will cover them, white pepper, shred ginger, a blade of mace, sweet herbs, and an onion. Stew it a quarter of an hour; then take out the herbs and onion, and put in a little shred parsley, the juice of a lemon, half an anchovy cut small, a gill of cream, and either the yolk of an egg, or a piece of butter. Season to your taste, and garnish with lemon.

Chickens.

Skin them, cut them in small pieces, wash them in warm water, and then dry them very clean with a cloth; season them with pepper and salt; then put them into a stew-pan with a little fair water,

a good piece of butter, a little lemon pickle, or half a lemon, a glass of white wine, one anchovy, a little mace and nutmeg, an onion stuck with cloves, a bunch of lemon thyme, and sweet-marjoram; let them stew together till the chickens are tender, and then lay them on a dish; thicken the gravy with flour and butter; strain it; then beat the yolks of three eggs a little, mix them with a large tea-cupful of rich cream, and put them in the gravy; then shake it over the fire, but do not let it boil, and pour it over the chickens.

Pigeons.

Cut the pigeons as you would do chickens for a fricasee, and fry them a light brown; then put them into some good mutton gravy, and stew them near half an hour; then put in half an ounce of morels, a spoonful of browning, and a slice of lemon; take up the pigeons, and thicken the gravy; strain it over the pigeons, and lay round them foremeat balls. Garnish with pickles.

Eggs.

Boil the eggs pretty hard, and cut them in round slices; make a rich sauce the same way as for boiled chickens, and pour it over the eggs, lay sippets round them, and put a whole yolk in the middle of the plate.

Eggs with Onions and Mushrooms.

Boil the eggs hard, take out the yolks entire, and cut the whites in slips, with some onions and mushrooms. Fry the onions and mushrooms, put in the whites, and turn them about a little; then pour off the fat, if there be any; flour the onions, &c. and put to them a little good gravy. Boil

this up, put in the yolks of the eggs, and add a little pepper and salt; then let the whole simmer for about a minute, and serve it up.



CHAP. XII.



RAGOUTS.

Beef.

CUT the meat from the bones of a large piece of fat beef, and fry it with butter till brown, in a stew-pan; then cover it in the pan with a gravy made in the following way: to a pound of coarse beef and half a pound of veal, cut small, put sweet herbs, an onion, whole black and white pepper, mace, cloves, a piece of carrot, a slice of lean bacon steeped in vinegar, and a crust of bread toasted brown; add a quart of white wine, and let it boil till it is half wasted. Pour a quart of boiling water into the stew-pan, and let it stew gently. As soon as the gravy is done, strain it and pour it into the stew-pan with the beef; take an ounce of truffles and morels cut small, with some fresh and dried mushrooms, and two spoonfuls of catsup; then cover it close, and let it stew till the sauce is thick and rich. Have ready some artichoke bottoms, quartered, and a few pickled mushrooms; boil the whole together, lay the meat in a dish, pour the sauce over it, and serve it hot.

Ox Palates.

Boil four ox palates very tender, and cut them into long and square pieces; then melt a piece of butter in a stew-pan, and stir in a large spoonful of flour; put to it a quart of good gravy, three shalots chopped fine, a gill of white wine, two or three slices of lean ham, and half a lemon. Boil them twenty minutes, strain the liquor through a sieve, and put it into the pan with the palates, some force-meat balls, truffles, morels, and pickled or fresh mushrooms stewed in gravy: season it with pepper and salt; then toss them up for five or six minutes, dish them, and garnish with lemon and beet-root.

Breast of Veal.

Half roast a breast of veal, then bone it, and put it into a tossing-pan with a quart of veal gravy, one ounce of morels, and the same of truffles; stew it till tender, and just before you thicken the gravy put in a few oysters, pickled mushrooms, and pickled cucumbers, cut in small square pieces, and the yolks of four eggs boiled hard; cut the sweetbread in slices, and fry it a light brown; dish up the veal, and pour the gravy hot over it; lay the sweetbread round, morels, truffles, and eggs upon it; garnish with pickled barberries.

Fillet of Veal.

Lard the fillet and half roast it, then put it in a tossing-pan, with two quarts of good gravy; cover it close, and let it stew till tender; then add one spoonful of white wine, one of browning, one of catsup, a tea-spoonful of lemon pickle, a little caper liquor, and half an ounce of morels; thicken

en with flour and butter ; lay round it a few yolks of eggs.

Calf's Head.

Bone half a calf's head ; cut some rashers of ham and lay them at the bottom of a stew-pan, with two or three slices of veal, three shalots, a clove of garlie, a little spiee, and a bundle of sweet herbs ; put in the head with a tea-cupful of gravy, and stew it down for a quarter of an hour, then add to it a quart of gravy : stew it till tender, then strain the gravy from it ; take off the fat, and put a piece of butter in a stew-pan, melt it, and put to it a spoonful of flour ; mix the gravy with it by degrees, then put in a glass of white wine, and a few mushrooms, or artichoke bottoms cut in pieces ; the sauee must be thiek ; put the head in and give it a boil ; season to your taste, and serve it up with the sauee over it.

A rich Ragout.

Having parboiled some lamb's stones and sweet-breads, and blanched some coxeombs, cut them all in slices, and season them with pepper, salt, mace, and nutmeg ; then fry them a light brown in a little lard ; drain them, and toss them up in good gravy, with a bunch of sweet herbs, two shalots, a few mushrooms, truffles, and morels ; thicken it with burnt butter, and add a glass of red wine. Garnish the dish with pickled mushrooms, or fried oysters, and sliced lemon.

Sweetbreads.

Rub them over with the yolk of an egg ; strew over them bread erumbs, parsley, thyme, and sweet-marjoram shred small, pepper and salt ; make a roll of foremeat like a sweetbread, put it

in a veal caul, and roast them in a Dutch-oven; take some brown gravy and put to it a little lemon pickle, mushroom catsup, and the end of a lemon; boil the gravy, and, when the sweetbreads are enough, lay them in a dish, with the forcemeat in the middle; take the end of the lemon out, pour the gravy into the dish, and serve them up.

Mutton.

Take the skin and fat off a leg of mutton, and cut it in thin slices the right way of the grain; then put some butter into a stew-pan, and shake some flour over it; add two or three slices of lemon, half an onion cut small, a bunch of sweet herbs, and a blade of mace. Put these with the meat into the pan, stir them together for five or six minutes; then add half a pint of gravy, with an anchovy minced, a piece of butter rolled in flour, stir the whole well together, and when it has stewed ten minutes serve it up. Garnish with sliced lemon and pickles.

Lamb.

Cut the knuckle-bone off a fine quarter of lamb, and take off all the skin; lard it well with bacon, flour it, and fry it of a nice brown; then put it into a stew-pan, and just cover it with gravy; add a bunch of sweet herbs, pepper, salt, beaten mace, and a little whole pepper; cover it close, and let it stew half an hour; then strain off the gravy, and have ready half a pint of fried oysters. Pour off the fat, and put them into the gravy, with two spoonfuls of red wine, a few mushrooms, and a piece of butter rolled in flour; then boil all together, with the juice of half a lemon. Lay the lamb in a dish, pour the sauce over it, and send it to table.

Pig's Feet and Ears.

Boil the feet and ears; then split the feet down the middle, cut the ears in narrow slices, dip them in batter, and fry them a good brown. Put a little beef gravy into a tossing-pan, with a teaspoonful of lemon pickle, a large one of mushroom catsup, the same of browning, and a little salt; thicken it with a lump of butter rolled in flour, and put in the feet and ears; give them a gentle boil, and then lay the feet in the middle of a dish, and the ears round them; strain the gravy and pour it over. Garnish with curled parsley.

Goose.

Break the breast-bone of the goose, and press it down so as to make it lie quite flat; skin it, and dip it into scalding water. When cold, lard it with bacon; season with pepper, salt, and a little beaten mace; then flour it all over. Put about a pound of beef suet into a deep stew-pan, let it melt, and, when boiling hot, put in the goose. As soon as you find the goose brown all over, put in a quart of boiling gravy, an onion or two, a bundle of sweet herbs, a blade of mace, a bay leaf, some whole pepper, and a few cloves; then cover it close, and let it stew gently over a slow fire. If the goose be small, it will be done in an hour; but if large, an hour and a half. In the mean time, make a ragout for it in the following way: cut some carrots and turnips into small pieces, with three or four onions shred, and boil them; then put them into a saucepan, with half a pint of rich gravy, some pepper, salt, and a piece of butter rolled in flour, and let them stew a quarter of an hour. When done, take the goose out of the stew-pan, drain the liquor

from it, put it into a dish, and pour the ragout over it. The onion may be omitted if disliked, and cabbage may be added, boiled and chopped small.

Livers of Poultry.

Pick the galls from the livers of six fowls and a turkey, and put the livers into cold water for a short time; take the fowls' livers from the water, and put them into a saucepan, with a quarter of a pint of gravy, a spoonful of pickled or fresh mushrooms, one of catsup, and a small piece of butter rolled in flour; season them with pepper and salt, and stew them gently for ten minutes. In the mean time, butter one side of a piece of writing-paper, wrap the turkey's liver in it, and broil it nicely; then lay it in a dish, with the stewed livers round it. Pour the sauce all over it, garnish with lemon, and serve it.



CHAP. XIII.



ROOTS AND VEGETABLES.

To boil Artichokes.

IF they are young ones, leave about an inch of the stalks; put them in strong salt and water for an hour or two, then put them in a pan of cold water; set them over the fire, but do not cover them, or it will take off their colour; when you dish them up, put rich melted butter in small cups

or pots, like rabbits; place them in the dish with the artichokes, and send them up.

To boil Asparagus.

Scrape the asparagus, tie them in small bunches, and boil them in a large pan of water with salt in it; before you dish them up, toast some slices of white bread, and dip them in the boiling water; lay the asparagus on the toasts, pour on them very rich melted butter, and serve them up hot.

To boil Brocoli in imitation of Asparagus.

Take the side-shoots of brocoli, strip off the leaves, and with a penknife take off all the out-rind up to the heads; tie them in bunches, and put them in salt and water; have ready a pan of boiling water, with a handful of salt in it; boil them ten minutes, then lay them in bunches, and pour over them good melted butter.

To boil Cabbage.

Take off the outside leaves, and cut it in quarters; pick it well, and wash it clean; boil it in a large quantity of water, with plenty of salt in it; when it is tender, and a fine light green, lay it on a sieve to drain; but do not squeeze it, if you do it will take off the flavour; have ready some very rich melted butter, or chop it with cold butter. Greens must be boiled in the same way.

To boil a Cauliflower.

Wash and clean the cauliflower, and boil it in plenty of milk and water, but no salt, till it be tender; when you dish it up, lay greens under it; pour over it good melted butter, and send it up hot.

To fry Celery.

Boil the celery as for a ragout, then cut it and

dip it in batter; fry it a light brown in hog's lard; put it on a plate, and pour melted butter upon it.

To ragout Celery.

Take off all the outsides of the heads of celery and cut them in pieces; put them in a tossing-pan, with a little veal gravy or water, and boil them till they are tender; put to it a tea-spoonful of lemon pickle, a meat-spoonful of white wine, and a little salt; thicken it with flour and butter, and serve them up with sippets.

To stew Celery.

Take off the outside and the green ends of the heads of celery, and boil them in water till they are very tender; put in a slice of lemon, a little beaten mace, and thicken it with a good lump of butter and flour; boil it a little; beat the yolks of two eggs, grate in half a nutmeg, and mix them with a tea-cupful of good cream; put it to the gravy and shake it over the fire till it is of a fine thickness, but do not let it boil. Serve it up hot.

To stew Cucumbers.

Peel off the rind, slice the cucumbers pretty thick, fry them in fresh butter, and lay them on a sieve to drain; put them into a tossing-pan, with a large glass of red wine, the same of strong gravy, and a blade or two of mace; make it thick with flour and butter, and when it boils put in the cucumbers; keep shaking them, and let them boil five minutes. Be careful not to break them; pour them into a dish, and serve them up.

To dress Cucumbers with Eggs.

Take six large young cucumbers; pare, quarter, and cut them into squares about the size of dice;

put them into boiling water; let them boil up, then take them out of the water, and put them into a stew-pan, with an onion stuck with cloves, a good slice of ham, a quartern of butter, and a little salt; set it over the fire a quarter of an hour; keep it close covered; skim it well, and shake it often, as it is apt to burn; then dredge in a little flour over them, put in as much veal gravy as will just cover the cucumbers, stir them well together, and keep a gentle fire under them till no scum will rise; then take out the ham and onion, and put in the yolks of two eggs beat up with a tea-cupful of good cream; stir them well for a minute; then take them off the fire, and, just before you put them into the dish, squeeze in a little lemon juice; have ready five or six poached eggs to lay on the top.

To ragout Mushrooms.

Peel and take out the inside of some large mushrooms and broil them on a gridiron; when the outside is brown, put them into a tossing-pan with as much water as will cover them; let them stand ten minutes, then put to them a spoonful of white wine, the same of browning, and a very little alegar; thicken it with flour and butter, boil it a little, lay sippits round the dish, and serve it up.

To fricasee Mushrooms.

Peel and scrape the inside of the mushrooms; throw them into salt and water; if buttons, rub them with flannel, take them out, and boil them with fresh salt and water; when they are tender, put in a little shred parsley, an onion stuck with cloves, and toss them up with a good lump of butter rolled in a little flour. You may put in three

spoonfuls of thick cream, and a little nutmeg cut in pieces; but take care to take out the nutmeg and onion before you serve it to table. You may leave out the parsley, and stew in a glass of wine, if you like it.

To stew Mushrooms.

Take large buttons, wipe them with a wet flannel, and put them in a stew-pan with a little water; let them stew a quarter of an hour, then put in a little salt; work a little flour and butter to make it as thick as cream, and let it boil five minutes. When you dish it up, put two large spoonfuls of cream mixed with the yolk of an egg; shake it over the fire about a minute or two, but do not let it boil for fear of curdling; put sippets round the inside of the rim of the dish, but not toasted, and serve it up.

Another Way.

Put the mushrooms (if they are buttons, rub them in a flannel) in milk and water; if flaps, peel, gill, and wash them; put them into the stew-pan with a little veal gravy, a little mace and salt, thickened with a little cream and the yolks of three eggs; keep it stirring all the time lest it curdle, and serve them up hot.

To scollop Potatoes.

Boil the potatoes; then beat them fine in a bowl with good cream, a lump of butter and salt, put them into scollop-shells, make them smooth on the top, score them with a knife, and lay thin slices of butter on the top of them; then put them into a Dutch-oven, to brown before the fire. Three shells are enough for a dish.

To boil Parsnips.

Wash the parsnips well, and boil them till they are soft; then take off the skin, beat them in a bowl with a little salt, put to them a little cream and a lump of butter, then put them in a tossing-pan, and let them boil till they are like a light custard pudding. Put them on a plate, and send them to the table.

To boil Green Pease.

Shell the pease just before you want them, and put them in boiling water, with a little salt and a lump of loaf-sugar; when they begin to dent in the middle they are enough; strain them in a sieve, put a good lump of butter into a mug, give the pease a shake, put them on a dish, and send them to table. Boil a sprig of mint in another water, chop it fine, and lay it in lumps round the edge of the dish.

To stew Pease.

Take a quart of young pease, wash them and put them into a stew-pan, with a quarter of a pound of butter, three cabbage-lettuces cut small, five or six young onions, with a little thyme, parsley, pepper, and salt, and let them stew all together for a quarter of an hour; then put them to a pint of gravy, with two or three slices of bacon or ham, and let them stew all together till the pease are enough; and then thicken them up with a quarter of a pound of butter rolled in flour.

To stew Pease with Lettuces.

Shell the pease, boil them in hard water, with salt in it; drain them in a sieve; then cut the lettuces in slices, and fry them in fresh butter; put the pease and lettuces into a tossing-pan, with a

little good gravy, pepper, and salt; thicken it with flour and butter; put in a little shred mint, and serve it up in a soup-dish.

To stew Spinage.

Wash the spinage well in several waters, and put it in a cullender; have ready a large pan of boiling water with a handful of salt, and put it in; let it boil two minutes, which will take off the strong earthy taste; then put it into a sieve and squeeze it well; put a quarter of a pound of butter, with the spinage, into a tossing-pan; keep turning and chopping it with a knife until it be quite dry and green, then lay it upon a plate, and press it with another; cut it in the shape of sippets or diamonds, and pour round it very rich melted butter. It will eat very mild, and be quite a different taste from the common way.

To boil Windsor Beans.

Boil them in a good quantity of salt and water; boil and chop some parsley, put it in good melted butter, and serve them up with bacon in the middle, if you choose it.

To boil French Beans.

Cut the ends of the beans off, then cut them slant-way; put them in strong salt and water as you do them; let them stand an hour; boil them in a large quantity of water, with a handful of salt in it; they will be a fine green: when you dish them up, pour on them melted butter.

CHAP. XIV.



ON MAKING PIES, &c.

RAISED pies should have a quick oven, and well closed up, or the pie will fall in the sides; they should not have any water put in till they are sent to the oven, as it makes the crust have a sad appearance, and the pies are also liable to run. Light paste requires a moderate oven, but not too slow; and tarts that are iced require a slow oven, or the icing will be brown, and the paste not near baked. Tarts of this description should be made of sugar paste, and rolled very thin.

Paste for large Pies.

To a peck of flour put the yolks of three eggs, and pour in some boiling water; then put in half a pound of suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust; work it up well, and roll it out.

Puff Paste.

Rub a pound of butter into a quarter of a peck of flour, and work it up with cold water into a light paste; then roll it out thin, and put a layer of butter all over, sprinkle on a little flour, double it up, and roll it out three or four times, when it will be a good puff paste.

Short Crust.

To six ounces of butter put eight ounces of flour, and mix it with as little water as possible, so as to

have a stiff paste; then beat it well, and roll it thin. Bake it in a moderate oven. This is the best crust for preserved fruits, and for tarts to be eaten cold.

Crisp Paste for Tarts.

Mix one pound of fine flour with an ounce of loaf sugar beat and sifted; make it into a stiff paste, with a gill of boiling cream, and three ounces of butter in it; work it well, and roll it very thin: when you have made the tarts, beat the white of an egg a little, rub it over them with a feather, sift a little double-refined sugar over them, and bake them in a moderate oven.

A light Paste for Tarts.

Take one pound of fine flour; beat the white of an egg to a strong froth, and mix it with as much water as will make three quarters of a pound of flour into a stiff paste; roll it out very thin; lay the third part of half a pound of butter in thin pieces; dredge it with part of the quarter of the flour left out for that purpose; roll it up tight, then with the paste-pin roll it out again; do so until all the half pound of butter and flour is used; then cut it in square pieces, and make the tarts. It requires a quicker oven than crisp paste.

Paste for Custards.

Put half a pound of butter in a pan of water; and when the butter boils pour it on two pounds of flour, with as much water as will make it into a good paste; work it well, and when it has cooled a little, raise the custards; put a paper round the inside of them, and when they are half baked fill them. When you make any kind of dripping paste, boil it four or five minutes in a good quantity of water, to take the strength off it; when

you make a cold crust with suet, shred it fine, pour part of it into the flour, then make it into a paste, and roll it out as before; only strew in suet instead of butter.

A cold Paste for Dish Pies.

Take a pound of fine flour and rub into it half a pound of butter; beat the yolks of two eggs; put them into as much water as will make it a stiff paste; roll it out; then put the butter on in thin pieces, dust it with flour, and roll it up tight; when you have done it so three times, roll it out rather thin, and bake it in a quick oven.

Paste for Goose Pie.

To eighteen pounds of fine flour put six pounds of fresh butter, and one pound of rendered beef suet, in a kettle of water; boil it two or three minutes; then pour it boiling hot upon the flour, and work it well into a stiff paste; pull it in lumps to cool, and raise the pie; bake it in a hot oven. You may make any raised pie the same way, only take a smaller quantity in proportion.

An Icing for Tarts, &c.

Beat the white of an egg to a strong froth; put in by degrees four ounces of double-refined sugar, with as much gum as will lie on a sixpence, beat and sifted fine; beat it half an hour; then lay it over the tarts the thickness of a straw.

French Pie.

To two pounds of flour put three quarters of a pound of butter; make it into paste, and raise the walls of the pie; then roll out some paste thin as for a lid, cut into vine leaves, or the figures of any moulds you have; if you have no moulds, you

may make use of a croeran, and pick out pretty shapes; beat the yolks of two eggs, and rub the outside of the wall of the pie with it, then lay the vine leaves or shapes round the walls, and rub them over with the eggs; fill the pie with the bones of the meat to keep the steam in, that the crust may be well soaked: it is to go to table without a lid.

Take a calf's head, wash and clean it well, boil it half an hour, and when it is cold cut it in thin slices, and put it in a tossing-pan, with three pints of veal gravy, and three sweetbreads cut thin; let it stew one hour, with half an ounce of morels and half an ounce of truffles; then have ready two calf's feet, boiled and boned, cut them in small pieces, and put them into the tossing-pan with a spoonful of lemon pickle and one of browning, pepper and salt; when the meat is tender, thicken the gravy with a little flour and butter, strain it, and put in a few pickled or fresh mushrooms; then put the meat into the pie you took the bones out, and lay the nicest part at the top; have ready a quarter of a hundred of asparagus heads, strew them over the top of the pie, and serve it up.

Beef Steak Pie.

Beat five or six rump steaks very well with a rolling-pin, and season them well with pepper and salt; lay a good puff paste round the dish and put a little water in the bottom, then lay the steaks in, with a lump of butter upon every steak, and put on the lid; cut a little paste in what form you please, and lay it on.

Veal Pie.

Cut a loin of veal into steaks, and season it with beaten mace, nutmeg, pepper, and salt; lay the

meat in a dish, with sweetbreads seasoned with the meat, and the yolks of six hard eggs, a pint of oysters, and half a pint of good gravy; lay round the dish a good puff paste, half an inch thick, and cover it with a lid of the same thickness; bake it in a quick oven an hour and quarter. When you take it out of the oven, cut off the lid, divide it in eight or ten pieces, and stick it round the inside of the rim. Cover the meat with slices of lemon, and serve it up.

Calf's Head Pie.

Parboil a calf's head; when cold, cut it in pieces; season it well with pepper and salt, put it in a raised crust with half a pint of strong gravy, and bake it an hour and half; when it comes out of the oven, cut off the lid, and chop the yolks of three hard eggs small; strew them over the top of the pie, lay three or four slices of lemon in, pour on some good melted butter, and send it to the table without a lid.

Egg and Bacon Pie.

Steep a few thin slices of bacon all night in water, to take out the salt, and lay the bacon in a dish; beat eight eggs with a pint of thick cream, put in a little pepper and salt, and pour it on the bacon; lay over it a good cold paste, and bake it a day before you want it in a moderate oven, and send it to table cold.

Bride's Pie.

Boil two calf's feet, pick the meat from the bones, and chop it very fine; shred small one pound of beef suet and a pound of apples; wash and pick one ounce of currants very small, and dry them before the fire; stone and chop a quarter of a pound of jar raisins, a quarter of an ounce of cin-

namou, the same of mace or nutmeg, two ounces of candied lemon peel cut thin, a glass of brandy, and one of Champagne; put them in a china dish with a rich puff paste over it; roll another lid, and cut it in leaves, flowers, or figures, and put a glass ring in it.

Hare Pie.

Cut a large hare in pieces, season it well with mace, nutmeg, pepper, and salt; put it in a jug, with half a pound of butter, and cover it close up with paste or a cloth; set it in a copper of boiling water, and let it stew one hour and a half, then take it out to cool, and make a rich forcemeat of a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a small loaf, a little winter savory, the liver cut small, a little nutmeg, and season it high with pepper and salt; mix it well up with the yolks of three eggs; raise the pie, and lay the forcemeat in the bottom, lay in the hare with the gravy that came out of it, lay the lid on, and put flowers or leaves on it. It will take an hour and a half to bake it.

Venison Pastly.

Bone a breast or shoulder of venison, and season it well with mace, pepper, and salt; put it in a deep pot, with the best part of a neck of mutton cut in slices and laid over the venison; pour in a large glass of red wine; put a coarse paste over it, and bake it two hours in an oven. Then lay the venison in a dish, pour the gravy over it, and put one pound of butter on it; make a good puff paste, and lay it near half an inch thick round the edge of the dish; roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on;

then roll out another lid pretty thin, cut it in flowers, leaves, or whatever form you please, and lay on the lid. It may be eaten either hot or cold.

Yorkshire Goose Pie.

Split a large fat goose down the back, and take all the bones out; bone a turkey and two ducks the same way, and season them very well with pepper and salt; take also six woodcocks; lay the goose on a clean dish, with the skin side down, and lay the turkey into the goose with the skin down; have ready a large hare well cleaned, cut in pieces, and stewed in the oven, with a pound of butter, a quarter of an ounce of mace beat fine, the same of white pepper, and salt to your taste, till the meat will leave the bones, and skim the butter off the gravy; pick the meat clean, and beat it in a marble mortar very fine, with the butter you took off, and lay it in the turkey; take twenty-four pounds of the finest flour, six pounds of butter, and half a pound of fresh rendered suet; make the paste very thick, and raise the pie oval; roll out a lump of paste, and cut it into vine leaves, or what form you please; rub the pie with the yolks of eggs, and put the ornaments on the walls; then turn the hare, turkey, and goose, upside down, and lay them in the pie, with the ducks at each end, and the woodcocks on the sides; make the lid pretty thick, and put it on. You may lay flowers, or the shape of the flowers, in paste, on the lid, and make a hole in the middle of the lid. The walls of the pie should be an inch and a half higher than the lid. Then rub it all over with the yolks of eggs, bind it round with three-fold paper, and lay the same over the top. It will take four hours baking in a brown bread

oven. When it comes out, melt two pounds of butter in the gravy that comes from the hare, and pour it hot into the pie through a tin-dish; close it up well, and let it be eight or ten days before you cut it. If you send it any distance, make up the hole in the middle with cold butter, to prevent the air from getting in.

Yorkshire Giblet Pie.

While the blood of a goose is warm, put in a tea-cupful of groats to swell; grate the crumbs of a small loaf, and pour a gill of boiling milk on them; shred half a pound of beef suet very fine, chop two leeks and four or five leaves of sage small, three yolks of eggs, pepper, salt, and nutmeg to your taste; mix them all together; have ready the giblets seasoned very well with pepper and salt, and lay them round a deep dish; then put a pound of fat beef over the pudding in the middle of the dish, pour in half a pint of gravy, lay on a good paste, and bake it in a moderate oven.

Rook Pie.

Skin and draw six young rooks, and cut out the back bones; season them well with pepper and salt, and put them in a deep dish, with a quarter of a pint of water; lay over them half a pound of butter; make a good puff paste, and cover the dish; then lay a paper over it, for it requires a good deal of baking.

Salmon Pie.

Boil the salmon as for eating; skin it, and take out all the bones; pound the meat in a mortar very fine, with mace, nutmeg, pepper, and salt to your

taste ; raise the pie, and put flowers or leaves on the walls ; then put the salmon in, cover it with the lid, and bake it an hour and a half ; when it comes out of the oven take off the lid, and put in four ounces of rich melted butter, cut a lemon in slices and lay over it, stick in two or three leaves of fennel, and send it to table without a lid.

Eel Pie.

Skin and wash the eels very clean, cut them in pieces an inch and a half long, season them with pepper, salt, and a little dried sage rubbed small ; raise the pie about the size of the inside of a plate, and fill it with eels ; lay a lid over it, and bake it in a quick oven ; it will require to be well baked.

Lobster Pie.

Take the meat out of two or three good fresh lobsters, and cut it in large pieces ; put a fine puff paste round the edge of a dish, then put a layer of lobsters, and a layer of oysters, with bread crumbs and slices of butter, a little pepper and salt, then a layer of lobsters, &c. till the dish is full ; then take the red part of the lobster, and pound it fine, with chopped oysters, crumbs of bread, and a little butter ; make them into small balls, fry them, and lay them upon the top of the pie ; boil the shells of the oysters to make a little gravy ; put to it a little pepper, salt, and the oyster liquor, strain it through a sieve, and fill the pie with it ; then lay on the crust, stick a few small claws in the middle of the pie, and send it to the oven.

Herb Pie for Lent.

Take lettuce, leeks, spinage, beets, and parsley, of each a handful ; give them a boil ; then chop

them small, and have ready boiled in a cloth one quart of groats, with two or three onions in them; put them in a frying-pan with the herbs, a good deal of salt, a pound of butter, and a few apples cut thin; stew them a few minutes over the fire, and fill the dish or raised crust with it: one hour will bake it; then serve it up.

Mince Pie.

Boil a neat's tongue two hours, then skin it, and chop it as small as possible; chop three pounds of fresh beef suet, three pounds of good baking apples, four pounds of currants washed clean, picked, and well dried before the fire, and one pound of jar raisins, add one pound of powder sugar, and mix them all together with half an ounce of mace, the same of nutmeg grated, cloves and cinnamon a quarter of an ounce of each, and one pint of French brandy; then make a rich puff paste; as you fill the pie up, put in a little candied citron and orange cut in small pieces. What you have to spare, put close down in a pot and cover it up; put neither citron nor orange in till you use it.

Mince Pie without Meat.

Chop fine three pounds of suet and three pounds of apples, pared and cored; wash and dry three pounds of currants: stone and chop one pound of jar raisins; beat and sift one pound and a half of loaf sugar; cut small twelve ounces of candied orange peel, and six ounces of citron; mix all well together, with a quarter of an ounce of nutmeg, half a quarter of an ounce of cinnamon, six or eight cloves, and half a pint of French brandy. Put it close, and keep it for use.

Apple Tart.

Scald eight or ten large codlings, and when cold skin them; beat the pulp as fine as you can with a silver spoon; then mix the yolks of six eggs and the whites of four, and beat all together as fine as possible; put in grated nutmeg and sugar to your taste; melt some fresh butter, and beat it till it is like a fine thick cream; then make a fine puff paste, cover a tin petty-pan with it, and pour in the ingredients, but do not cover it with the paste; bake it a quarter of an hour, then slip it out of the petty-pan on a dish, and strew fine sugar, finely beat and sifted, all over it.

Apple Pie.

Pare, quarter, and take out the cores of the apples; put a good puff paste round the sides of a dish, and lay in a row of apples thick; then put in half the sugar you intend to use, strew over it a little lemon peel cut very small, squeeze over them a little lemon juice, sprinkle in a few cloves, and then put in the remainder of the apples and sugar, and squeeze in a little more of the lemon. Then boil the peelings of the apples and the cores in water, with a little mace; strain it, and boil the sirup with a little sugar till it is considerably reduced in quantity; then pour it into the pie, put on the upper crust, and bake it. A pear pie may be made in the same way.

Cherry Pie.

Make a good crust, lay a little round the sides of a dish, and strew some sugar at the bottom; then lay in the fruit and put some sugar at the top. You may add some red currants, which will give an ad-

ditional flavour to the pie. Then put on the lid, and bake it in a slack oven. Plum or gooseberry pies may be made in the same manner.

German Puffs.

Put half a pint of good milk into a tossing-pan, and dredge it in flour till it is as thick as hasty pudding; keep stirring it over a slow fire, till it is all of a lump, then put it in a marble mortar; when it is cold, put to it the yolks of three eggs, four ounces of sugar, a spoonful of rose water, grate a little nutmeg, and the rind of half a lemon; beat them together an hour or more; when it looks bright and light, drop them into a pan of boiling lard with a tea-spoon, the size of a large nutmeg; they will rise, and look like a large yellow plum, if they are well beat. As you fry them, lay them on a sieve to drain, grate sugar round the dish, and serve them up with sacks for sauce.

Common Fritters.

To half a pint of ale put two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg 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.

Water Fritters.

To a quart of water, put five or six spoonfuls of flour, (the batter must be very thick,) and a little salt; mix all these together, and beat the yolks and whites of eight eggs with a little brandy; then strain them through a hair sieve, and put them to the other things; the longer they stand before you

fry them the better. Just before you fry them, melt about half a pound of butter very thick, and beat it well in; you must not turn them, and take care not to burn them. Fry them in fine lard.

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, and serve them up with sugar grated over them, and wine sauce in a boat.

Plum Fritters.

Grate the crumb of a small loaf, and pour over it a pint of boiling cream, or good milk; let it stand four or five hours, then beat it very fine, and 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 wine sauce under them. You may put currants in if you please.

Wafer Pancakes.

Beat four eggs well, with two spoonfuls of fine flour, and two of cream, one ounce of loaf sugar, beat and sifted, and half a nutmeg grated; put a little cold butter in a clean cloth, and rub the pan well with it; pour in the batter, and make it as thin as a wafer; fry it only on one side; put them on a dish, grate sugar between every pancake, and send them hot to the table.

Cream Pancakes.

Take the yolks of two eggs, mix them with half a pint of good cream and two ounces of sugar; rub the pan with lard, and fry them as thin as possi-

ble ; grate sugar over them, and serve them up hot.

Batter Pancakes.

Beat three eggs with a pound of flour very well ; put to it a pint of milk, and a little salt ; fry them in lard or butter ; grate sugar over them, cut them in quarters, and serve them up.

Fine Pancakes.

Take a pint of cream, eight eggs, (leave out two of the whites,) three spoonfuls of sack, or orange-flower water, a little sugar, and a grated nutmeg ; the butter and cream must be melted over the fire ; mix all together, with three spoonfuls of flour. Butter the frying-pan for the first, and let them run as thin as you can in the pan ; fry them quick, and send them up hot.



CHAP. XV.



ON MAKING PUDDINGS.

IN making a batter pudding, first mix the flour well with a little milk, then put in the ingredients by degrees, and it will be smooth and free from lumps ; but, for a plain batter pudding, the best way is to strain it through a coarse hair sieve ; and for all other puddings strain the eggs when they are beat.

In boiling a pudding, great care should be taken

that the cloth is very clean ; dip the cloth in boiling water, flour it well, and give it a shake. If you boil the pudding in a bason, butter the inside of it, turn it often, and do not cover the pan ; when you take it up, let it stand a few minutes to cool ; then untie the string, wrap the cloth round the bason, lay the dish over it, turn the pudding out, and take the bason and cloth off very carefully. When baked, bread and custard puddings require time and a moderate oven, that will raise and not burn them ; batter and rice puddings should have a quick oven. Be careful always to butter the pan or dish before you pour in the pudding.

Hunting Pudding.

Boil the skins of two lemons very tender and beat them very fine ; beat half a pound of almonds in rose water, and a pound of sugar very fine ; melt half a pound of butter, and let it stand till quite cold ; beat the yolks of eight eggs and the whites of four ; mix them, and beat them all together with a little orange-flower water, and bake it in an oven.

Baked Apple Pudding.

Half a pound of apples well boiled and pounded, half a pound of butter beaten to a cream, and mixed with the apples before they are cold, six eggs with the whites well beaten and strained, half a pound of sugar pounded and sifted, the rinds of two lemons well boiled and beaten ; sift the peel into clean water twice in the boiling ; put a thin crust in the bottom and rims of the dish. Half an hour will bake it.

Apple Dumplings.

Pare the apples, take out the core with an apple-scraper, and fill the hole with either quince or

orange marmalade, or sugar; then take a piece of cold paste, and make a hole in it as if you was going to make a pie, lay in the apple, and put another piece of paste in the same form, and close it round the side of the apple; it is much better than gathering it in a lump at one end; tie it in a cloth, and boil it three quarters of an hour. Pour melted butter over them, and serve them up. Five is enough for a dish.

Orange Pudding.

Boil the rind of a Seville orange very soft, beat it in a marble mortar with the juice, and put to it two Naples biscuits grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs; mix them well together; lay a good puff paste round the edge of a china dish; bake it in a gentle oven half an hour. You may make a lemon pudding the same way, by putting in a lemon instead of the orange.

Apricot Pudding.

Pare twelve large apricots, and scald them in water till they are soft, then take out the stones; grate the crumb of a small loaf, and pour on it a pint of cream boiling hot; let it stand till half cold, then add a quarter of a pound of sugar, and the yolks of four eggs; mix all together with a glass of Madeira wine, pour it in a dish, with thin puff paste round, and bake it half an hour in a moderate oven.

Gooseberry Pudding.

Scald half a pint of green gooseberries in water till they are soft, put them into a sieve to drain, and when cold work them through a hair sieve with the back of a clean wooden spoon; add to them

half a pound of sugar, the same of butter, four ounces of Naples biscuits and six eggs beat very well; then mix all together and beat them a quarter of an hour; pour it in an earthen dish without paste. Half an hour will bake it.

Damson Dumpling.

Make a good hot paste crust, roll it pretty thin, lay it in a bason, and put in what quantity of damsons you think proper, wet the edge of the paste, and close it up. Boil it in a cloth for an hour, and send it up whole. Pour over it melted butter, and grate sugar round the edge of the dish.

Boiled Custard Pudding.

Boil a stick or two of cinnamon in a quart of thin cream, with a quarter of a pound of sugar; when it is cold, put in the yolks of six eggs well beat, and mix them together; set it over a slow fire, and stir it round one way till it grows pretty thick, but do not let it boil; take it off, and let it stand till it is quite cold; butter a cloth very well, dredge it with flour, put in the custard, and tie it up very close. It will take three quarters of an hour boiling. When you take it up, put it in a round bason to cool a little, then untie the cloth, lay the dish on the bowl, and turn it upside down. Be careful how you take off the cloth, for a very little will break the pudding. Grate over it a little sugar, and put some white wine thickened with flour and butter into the dish.

Ground Rice Pudding.

Boil four ounces of ground rice in water till it is soft; then beat the yolks of four eggs, and put to them a pint of cream, four ounces of sugar, and a quarter of a pound of butter; mix them all well together.

Boiled Rice Pudding.

Boil a quarter of a pound of rice in water till it is soft, and put it in a hair sieve to drain; beat it in a marble mortar with the yolks of five eggs, a quarter of a pound of butter, and the same of sugar; grate a small nutmeg, and the rind of half a lemon; work them well together for half an hour, then put in half a pound of currants well washed and cleaned; mix them well together; butter the cloth and tie it up; boil it an hour, and serve it up with white wine sauce.

Boiled Milk Pudding.

Pour a pint of new milk boiling hot on three spoonfuls of fine flour, beat the flour and milk for half an hour; then put in three eggs, beat it a little longer, and grate in half a tea-spoonful of ginger; dip the cloth in boiling water, butter it well, and flour it; put in the pudding, tie it close up, and boil it an hour. It requires great care when you turn it out. Pour over it thick melted butter.

Bread Pudding.

Take the crumb of a small loaf and pour on it a pint of good milk boiling hot; when it is cold, beat it very fine, with two ounces of butter, and sugar to your taste; grate half a nutmeg in it, and beat it up with four eggs; put them in, and beat all together nearly half an hour; tie it in a cloth, and boil it an hour. You may put in half a pound of currants for a change, and pour over it a white wine sauce.

Sippet Pudding.

Cut a small loaf as thin as possible; put a layer of bread in the bottom of a pewter dish, then strew over it a layer of marrow or beef suet, and a hand-

ful of currants; then put a layer of bread, and so on, as at first, till you fill the dish; let the marrow or suet and currants be at the top; beat four eggs, and mix them with a quart of cream, a quarter of a pound of sugar, and a large nutmeg grated; pour it over the dish, and bake it in a moderate oven. When it comes out of the oven, pour over it white wine sauce.

Bath Pudding.

Boil half a pint of milk with a bit of cinnamon, four eggs with the whites well beaten, the rind of a lemon grated, half a pound of suet chopped fine, and as much bread as will do; pour the milk on the bread and suet and keep mixing it till cold, then put in the lemon peel, eggs, a little sugar, and some nutmeg grated fine. Either bake or boil it, as you think fit.

Transparent Pudding.

Beat eight eggs very well, and put them in a pan with half a pound of butter, half a pound of loaf sugar beat fine, and a little grated nutmeg; set it on the fire, and keep stirring it till it thickens like buttered eggs, then put it in a bason to cool; roll a rich puff paste very thin, lay it round the edge of a China dish, then pour in the pudding, and bake it in a moderate oven half an hour.

Quaking Pudding.

Boil a quart of cream, and let it stand till almost cold; then beat four eggs a full quarter of an hour, with a spoonful and a half of flour; mix them with the cream; add sugar and nutmeg to your palate; tie it close up in a cloth well buttered, and let it boil an hour; then turn it carefully out.

Plain Pudding.

Beat the yolks and whites of three eggs, with two large spoonfuls of flour, a little salt, and half a pint of good milk or cream; make it the thickness of pancake batter, and beat all very well together. Half an hour will boil it.

Vermicelli Pudding.

Boil four ounces of vermicelli in a pint of new milk till it is soft, with a stick or two of cinnamon; then put in half a pint of thick cream, a quarter of a pound of butter, a quarter of a pound of sugar, and the yolks of four beaten eggs. Bake it in an earthen dish without a paste.

Sago Pudding.

Boil two ounces of sago till it is quite thick in milk, beat six eggs, leaving out three of the whites, put it to half a pint of cream, two spoonfuls of sack, nutmeg and sugar to your taste; put a paste round the dish.

Marrow Pudding.

Pour on the crumbs of a small loaf a pint of cream boiling hot, cut a pound of beef marrow very thin, beat four eggs very well, then add a glass of brandy, with sugar and nutmeg to your taste, and mix them all well up together. You may either boil or bake it; three quarters of an hour will do it. Cut two ounces of citron very thin, and stick them all over it when you dish it up.

White Pudding in Skins.

Wash half a pound of rice in warm water, boil it in milk till it is soft, put it in a sieve to drain, blanch and beat half a pound of Jordan almonds

very fine with rose water, wash and dry a pound of currants; then cut in small bits a pound of hog's lard, take six eggs and beat them well, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and a little salt; mix them very well together, fill the skins, and boil them.

Plum Pudding.

Of suet, currants, and raisins stoned, take one pound each; the yolks of eight eggs, and the whites of four; the crumb of a small loaf grated, one pound of flour, half a nutmeg, a tea-spoonful of grated ginger, a little salt, and a small glass of brandy; first beat the eggs, and then mix with some milk. Add the flour and other ingredients by degrees, and as much more milk as you may think necessary. It must be very thick and well stirred. It will take five hours boiling.

Yorkshire Pudding, to bake under Meat.

Beat four eggs, with four large spoonfuls of fine flour and a little salt, for a quarter of an hour; put to them three pints of milk, and mix them well together; then butter a dripping-pan, and set it under beef, mutton, or a loin of veal, when roasting, and when it is brown cut it in square pieces, and turn it over; when well browned on the under-side, send it to table on a dish. You may mix a boiled pudding the same way.

Herb Pudding.

Of spinage, beets, parsley, and leeks, take each a handful; wash them and give them a scald in boiling water, then shred them very fine; have ready a quart of groats steeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped small, and three

sage leaves hacked fine; put in a little salt, mix all well together, and tie it close up. It will require to be taken up in boiling, to slacken the string a little.

Yam Pudding.

Take a middling white yam and either boil or roast it, then pare off the skin and pound it very fine, with three quarters of a pound of butter, half a pound of sugar, a little mace, cinnamon, and twelve eggs, leaving out half the whites, beat them with a little rose water. You may put in a little citron cut small, if you like it, and bake it nicely.



CHAP. XVI.



ON MAKING CAKES, &c.

THOUGH much care has been taken in specifying the quantity of each article necessary in making the following cakes, &c. yet the management of the oven must be left to the maker's charge; it is therefore only necessary to observe that every cake should be baked in a good oven, according to the size of it. Plum, seed, or rice cakes are better if baked in wooden garths; for if put into either pot or tin, the heat is prevented from reaching the middle of the cakes, and the outsides will be burnt. Be careful to beat the eggs well; they should not be left till the cake is

finished, otherwise it will not be light. And when butter is put in cakes, it should be beat to a fine cream before the sugar is put in.

Bride Cake.

Take four pounds of fine flour well dried, four pounds of fresh butter, and two pounds of loaf sugar; pound and sift fine a quarter of an ounce of mace, and the same of nutmegs; to every pound of flour put eight eggs, with four pounds of currants; pick them well, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways very thin, a pound of citron, one pound of candied orange, the same of candied lemon, and half a pint of brandy; first work the butter with your hand to a cream, then beat in the sugar for a quarter of an hour; beat the whites of the eggs to a very strong froth, and mix them with the sugar and butter; beat the yolks half an hour at least, and mix them with the cake; then put in the flour, mace, and nutmeg; keep beating it well till the oven is ready; put in the brandy, and beat the currants and almonds lightly in; tie three sheets of paper round the bottom of the hoop to keep it from running out; rub it well with butter; put in the cake, and lay sweetmeats in three layers, with cake betwixt every layer; after it is risen and coloured, cover it with paper before the oven is stopped up. It will take three hours baking.

Almond Icing 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 the almonds with the eggs lightly together, a pound of common loaf sugar beat fine, and

put in by degrees; when the cake is enough, take it out, lay the icing on, and then put it in to brown.

Cheesecakes.

Set a quart of new milk near the fire, with a spoonful of rennet; let the milk be blood warm when it is broke; drain the curd through a coarse cloth, now and then breaking the curd gently with your fingers; rub into the curd a quarter of a pound of butter, a quarter of a pound of sugar, a nutmeg, two Naples biscuits grated, the yolks of four eggs, and the white of one egg, one ounce of almonds well beat, with two spoonfuls of rose water and two of sack; clean six ounces of currants very well, put them into the curd, and mix them all together.

A good Plum Cake.

Take a pound and a half of fine flour well dried, a pound and a half of butter, three quarters of a pound of currants washed and well picked; stone half a pound of raisins and slice them, eighteen ounces of sugar beat and sifted, fourteen eggs, leave out the whites of half of them; shred the peel of a large lemon very fine, three ounces of candied orange, the same of lemon, a tea-spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy or white wine, and four spoonfuls of orange-flower water. First work the butter with your hand to a cream, then beat the sugar well in; whisk the eggs for half an hour, then mix them with the sugar and butter, and put in the flour and spices. When the oven is ready, mix the brandy, fruit, and sweetmeats lightly in, then put it in the hoop, and send it to the oven. It will

require two hours and a half in baking. It will take an hour and a half beating.

Little Plum Cakes.

Rub into a pound of flour half a pound of butter, the same of sugar, and a little beaten mace; beat four eggs very well (leave out half the whites) with three spoonfuls of yest; put to it a quarter of a pound of warm cream; strain them into the flour, and make it up light; set it before the fire to rise. Just before you send it to the oven, put in three quarters of a pound of currants.

Seed Cake.

Rub two pounds of flour into half a pound of powdered sugar, and one ounce of beaten carraway seeds; 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 the tin, and bake it in a quick oven.

Rice Cake.

Take fifteen eggs (leave out one half of the whites) and beat them very well for near an hour with a whisk; then beat the yolks half an hour; put to the yolks ten ounces of loaf sugar, sifted fine, and beat it well in; then put in half a pound of rice flour, a little orange water or brandy, and the rinds of two lemons grated; then put in the 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.

Shrewsbury Cakes.

Beat half a pound of butter to a cream; then put in half a pound of flour, one egg, six ounces of loaf sugar beat and sifted, and half an ounce of carraway

seeds mixed into a paste; roll them thin, and cut them round with a small glass, or little tins; prick them, lay them on sheets of tin, and bake them in a slow oven.

Bath Cakes.

Rub half a pound of butter into a pound of flour, and one spoonful of good barm; warm some cream and make it into a light paste; set it to the fire to rise; when you make them up, take four ounces of carraway comfits, work part of them in, and strew the rest on the top; make them into a round cake, the size of a French roll; bake them on sheet tins, and send them in hot for breakfast.

Prussian Cakes.

Take a pound of sugar beat and sifted, half a pound of flour dried, and seven eggs, (beat the yolks and whites separate,) the juice of one lemon, the peel of two grated very fine, and half a pound of almonds beat fine with rose water; as soon as the whites are beat to a froth, put in all except the flour, and beat them together for half an hour; just before you set it in the oven, shake in the flour. The whites and yolks must be beat separate, or it will be quite heavy.

Queen Cakes.

To a pound of loaf sugar beat and sifted, put a pound of flour well dried, a pound of butter, eight eggs, half a pound of currants washed and picked; grate a nutmeg, the same quantity of mace and cinnamon; work the butter to a cream, then put in the sugar; beat the whites of the eggs nearly half an hour, mix them with the sugar and butter; then beat the yolks for nearly half an hour, and put them to the butter; beat them very well together, and

put in the flour, spices, and the currants; when they are ready for the oven bake them in tins, and dust a little sugar over them.

Cracknels.

To a pound of flour put a pound of butter, six eggs, (leaving out three whites,) three quarters of a pound of powder sugar, a glass of water, a little lemon peel chopped very fine, and dried orange flowers; work it well together; then cut it into pieces of what size you please to bake, and glaze them with sugar.

Light Whigs.

To three quarters of a pound of fine flour put half a pint of milk made warm, and mix in it two or three spoonfuls of light barm; cover it up; set it half an hour by the fire to rise; work in the paste four ounces of sugar, and four ounces of butter; make it into whigs with as little flour as possible, and a few seeds; set them in a quick oven to bake.

Spanish Biscuits.

Beat the yolks of eight eggs for nearly half an hour, then beat in eight spoonfuls of sugar; beat the whites to a strong froth, then beat them very well with the yolks and sugar near half an hour; put in four spoonfuls of flour, and a little lemon cut very fine, and bake them on papers.

Sponge Biscuits.

Beat the yolks of twelve eggs half an hour; put in a pound and a half of sugar beat and sifted; whisk it well till you see it rise in bubbles; beat the whites to a strong froth, and whisk them well with the sugar and yolks; beat in fourteen ounces of flour, with the rinds of two lemons grated; bake them in tin moulds buttered, or coffins; they

require a hot oven ; the mouth must not be stopped ; when you put them into the oven dust them with sugar. They will take half an hour baking.

Common Biscuits.

Beat eight eggs half an hour ; put in a pound of sugar beat and sifted, with the rind of a lemon grated ; whisk it an hour till it looks light, then put in a pound of flour, with a little rose water, and bake them in tins, or on papers, with sugar over them.

Picklets.

Make a hole in the middle of three pounds of flour with your hand ; then mix two spoonfuls of barm with a little salt and as much milk as will make it into a light paste, pour the milk and barm into the middle of the flour, and stir a little of the flour into it ; then let it stand all night, and the next morning work all the flour into the barm, and beat it well for a quarter of an hour ; then let it stand an hour ; after that, take it out with a large spoon, and lay it on a board well dusted with flour, and dredge flour over them ; pat them with your hand, and bake them upon a bakestone.

White Bread.

To a gallon of the best flour put six ounces of butter, half a pint of good yest, and a little salt ; break two eggs into a bason, but leave out one of the whites ; put a spoonful or two of water to them, beat them up to a froth, and put them into the flour ; have as much new milk as will wet it ; make it just cream, and mix it up ; lay a handful of flour and drive it about, holding one hand in the dough, and driving it with the other hand till it is quite light ; then put it in the pan again, place it

near the fire, cover it with a cloth, and let it stand an hour and a quarter. Make the rolls ten minutes before you set them in the oven, and prick them with a fork. If they are the size of a French roll, three quarters of an hour will bake them.



CHAP. XVII.



ON MAKING CREAMS.

IN making every kind of cream, be careful that the pan is well tinned; and invariably put a spoonful of water into it, which will prevent the cream from sticking to the bottom. Beat the yolks of the eggs, strain out the treads, and follow the directions given in the receipt.

Ice Cream.

Pare, stone, and scald twelve ripe apricots; beat them fine in a marble mortar; put to them six ounces of double-refined sugar, and a pint of scalding cream; work it through a hair sieve; put it into a tin that has a close cover; set it in a tub of ice broken small, and a large quantity of salt put among it; when you see the cream grow thick round the edges of the tin, stir it, and set it in again till it grows quite thick; when the cream is all frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of; then put on the lid, and have ready another tub

with ice and salt in, as before; put the mould in the middle, and lay the ice under and over it; let it stand four or five hours; dip the tin in warm water when you turn it out. If it be summer, you must not turn it out till the moment you want it. You may use any sort of fruit if you have not apricots, only observe to work it fine.

Clotted Cream.

Put one tea-spoonful of rennet into a quart of good cream; when it comes to a curd, break it very carefully with a silver spoon; lay it upon a sieve to drain a little; put it into a China soup-plate; pour over it some good cream, with the juice of raspberries, damsons, or any kind of fruit, to make it a fine pink colour; sweeten it to your taste, and lay round it a few strawberry leaves.

Tea Cream.

To half a pint of milk put a quarter of an ounce of fine hyson tea; boil them together; strain the leaves out, and put to the milk half a pint of cream and two tea-spoonfuls of rennet; set it over some hot embers in the dish you send it in to table, and cover it with a tin plate; when it is thick, it is enough. Garnish with sweetmeats, and send it up.

Lemon Syllabubs.

To a pint of cream put a pound of double-refined sugar, and the juice of seven lemons; grate the rinds of two lemons into a pint of white wine, and half a pint of sack; then put them all into a deep pot, and whisk them for half an hour; put it into glasses the night before you want it. It is better for standing two or three days, but it will keep a week, if required.

Whip Syllabubs.

Take a pint of thin cream; rub a lump of loaf sugar on the outside of a lemon, and sweeten it to your taste; then put in the juice of a lemon, and a glass of Madeira wine, or French brandy; mill it to a froth with a chocolate-mill, take it off as it rises, and lay it upon a hair sieve; then fill the glasses with red and white wine, and lay on the froth as high as you can; but observe that it is well drained on the sieve, or it will mix with the wine and spoil the syllabubs.

Syllabub under a Cow.

Put a bottle of strong beer and a pint of cider into a punch-bowl; grate in a small nutmeg, and sweeten it to your taste; then milk as much from the cow as will make a strong froth, and the ale look clear; let it stand an hour, and strew over it a few currants, well washed, picked, and plumped before the fire; then send it to the table.



CHAP. XVIII.



CUSTARDS AND JELLIES.

Common Custards.

TAKE a quart of good cream, set it over a slow fire, with a little cinnamon and four ounces of sugar; when it is boiled, take it off the fire; beat the

Yolks of eight eggs and put to them a spoonful of orange-flower water to prevent the cream from cracking; stir them in by degrees as the cream cools; put the pan over a very slow fire; stir them carefully one way till it is almost boiling, then put it into cups, and serve them up.

Beest Custard.

Take a pint of the beest and set it over the fire with a little cinnamon, or three bay leaves; let it be boiling hot; then take it off, and have ready mixed one spoonful of flour and a spoonful of thick cream; pour the hot beest upon it by degrees; mix it very well together, and sweeten it to your taste. You may either put it in crusts, or cups, or bake it.

Almond Custard.

Put a quart of cream into a tossing-pan, with a stick of cinnamon and a blade or two of mace; boil it and set it to cool; blanch two ounces of almonds, beat them fine in a marble mortar with rose water; if you like a ratafia taste, put in a few apricot kernels, or bitter almonds; mix them with the cream, sweeten it to your taste, set it on a slow fire, and keep stirring it till it is pretty thick. If you let it boil, it will curdle. Pour it into cups, &c.

Orange Custard.

Boil the rind of half a Seville orange very tender; beat it in a marble mortar till it is very fine; put to it one spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs; beat them all together ten minutes; then pour in by degrees a pint of boiling cream; keep beating them till they are cold; put them into custard-cups, and set them in an earthen

dish of hot water; let them stand till they are set, then take them out, and stick preserved orange on the top; serve them up either hot or cold.

Calf's Foot Jelly.

Put four calf's feet, well cleaned, into a pan, with six quarts of water, and let them boil gently till reduced to two quarts; then take out the feet, skim off the fat clean, clear the jelly from the sediment, and beat the whites of five eggs to a froth; then add one pint of Lisbon, Madeira, or any pale made wine, and squeeze in the juice of three lemons; when the jelly is boiling, take three spoonfuls of it, and keep stirring it with the wine and eggs to keep it from curdling; then add a little more jelly, still keep stirring it, then put it in the pan, and sweeten it with loaf sugar to your taste; a glass of French brandy will keep the jelly from turning blue in frosty air; put in the outer rind of two lemons, and let it boil one minute all together; then pour it into a flannel bag, and let it run into a bason, and keep pouring it gently into the bag till it runs clear and bright, then set the glasses under the bag, and cover it, lest dust get in.

Savoury Jelly.

Spread some slices of lean veal and ham in the bottom of a stew-pan, with a carrot or turnip, or two or three onions; cover it, and let it sweat on a slow fire, till it is as deep a brown as you would have it; then put to it a quart of very clear broth, some whole pepper, mace, a very little isinglass, and salt to your taste; let this boil ten minutes, then strain it through a French strainer, skim off all the fat, and put it to the whites of three eggs. Run it

several times through a jelly-bag as you do other jellies.

Savoury Jelly for cold Meat.

Boil beef and mutton to a stiff jelly, season it with a little pepper and salt, a blade or two of mace, and an onion; then beat the whites of four eggs, put it to the jelly, and beat it a little; then run it through a jelly-bag, and when clear, pour it on the meat or fowls in the dish you send it up on.

Hartshorn Jelly.

Take half a pound of hartshorn, and put to it two quarts of water; let it stand in the oven all night; then strain it from the hartshorn, and put it to a pint of Rhenish wine, the whites of four eggs, a little mace, the juice of three lemons, and sugar to your taste; boil them together, and strain it through a jelly-bag. When it is fine, put it in the glasses for use.

Blanc-Mange of Isinglass.

Boil one ounce of isinglass in a quart of water till it is reduced to a pint; then put in the whites of four eggs, with two spoonfuls of rice water to keep the eggs from poaching, sugar to your taste, and run it through a jelly-bag; then put to it two ounces of sweet and one ounce of bitter almonds; give them a scald in the jelly, and pour them through a hair sieve; put it in a China bowl; the next day turn it out, and stick it all over with almonds, blanched and cut lengthways. Garnish with green leaves or flowers.

Clear Blanc-Mange.

Skim off the fat and strain a quart of strong calf's foot jelly; beat the whites of four eggs, and put them to the jelly; set it over the fire, and

keep stirring it till it boils; then pour it into a jelly-bag, and run it through several times till it is clear; beat one ounce of sweet almonds and one of bitter to a paste, with a spoonful of rose water squeezed through a cloth; then mix it with the jelly, and three spoonfuls of very good cream; set it over the fire again, and keep stirring it till it is almost boiling; then pour it into a bowl, and stir it very often till it is almost cold; then wet the moulds and fill them.



CHAP. XIX.



ON POTTING AND COLLARING.

IN potting, be careful to cover the meat well with butter, tie over it strong paper, and bake it well; then pick out all the skins, and drain the meat from the gravy; beat the seasoning well before it is put to the meat, which should be put in by degrees as you are beating; when you put it into the pots, press it well, and let it be quite cold before you pour the clarified butter over it. In collaring, you must roll the meat up, bind it close, and boil it till it is thoroughly done; when quite cold, put it into the pickle with the binding on, and next day take off the binding. Make fresh pickle often, which will preserve the meat for a long time.

To poi Beef.

Rub twelve pounds of beef with half a pound of

brown sugar, and one ounce of saltpetre ; let it lie twenty-four hours, then wash it clean, and dry it well with a cloth ; season it with a little beaten mace, pepper, and salt to your taste ; cut it into five or six pieces, and put it in an earthen pot with a pound of butter in lumps upon it ; set it in a hot oven, let it stand three hours, and then take it out ; cut off the hard outsides, and beat it in a mortar ; add to it a little more mace, pepper, and salt ; oil a pound of butter in the gravy and fat that came from the beef, put it in as you see it requires it, and beat it very fine ; then put it in the pots, and press it close down ; pour clarified butter over it, and keep it in a dry place.

To pot Ox Cheek.

When you stew an ox cheek, take some of the fleshy part, season it well with pepper and salt, and beat it very fine in a mortar with a little clear fat skimmed off the gravy ; then put it close into the pots, pour over it clarified butter, and keep it for use.

To pot Tongues.

Rub a neat's tongue with an ounce of saltpetre and four ounces of brown sugar, and let it lie two days ; then boil it till it is quite tender, and take off the skin and side bits ; then cut the tongue in very thin slices, and beat it in a marble mortar with a pound of clarified butter, mace, pepper, and salt to your taste ; beat it very fine ; then put it close down into small pots, and pour clarified butter over it.

To pot Veal.

Cut a fillet of veal in three or four pieces ; season it with pepper, salt, and a little mace ; put it into

a pot with half a pound of butter, tie a paper over it, set it in a hot oven, and bake it three hours ; when you take it out, cut off all the outsides, put the veal in a marble mortar, and beat it with the fat from the gravy ; then oil a pound of fresh butter, put it in a little at a time, and keep beating it till you see it is like a fine paste ; then put it close down into the pots, put a paper upon it, and set on a weight to press it hard : when the veal is cold and stiff, pour over it clarified butter, the thickness of a crown piece, and tie it down.

To collar Beef.

Salt the beef, and beat it as before ; then rub it over with the yolks of eggs ; strew over it two large handfuls of parsley shred small, half an ounce of mace, black pepper, and salt to your taste ; roll it up tight, bind it about with a coarse broad tape, and boil it till it is tender ; save the liquor it was boiled in, skim it the next day, add to it half the quantity of alegar, and a little mace, long pepper, and salt ; then put in the beef and keep it for use.

To collar a Calf's Head.

Take a calf's head with the skin on, and dress off the hair ; then rip it down the face, take out the bones carefully from the meat, and steep it in warm blue milk till it is white ; then lay it flat, rub it with the white of an egg, and strew over it a tea-spoonful of white pepper, two or three blades of beaten mace, one nutmeg, a spoonful of salt, two score of oysters chopped small, half a pound of beef marrow, and a large handful of parsley ; lay them all over the inside of the head ; cut off the ears, and lay them in a thin part of the head ; then roll it up tight, bind it with a fillet, and wrap it in a clean cloth ;

boil it two hours, and when it is almost cold bind it with a fresh fillet, put it in the following pickle, and keep it for use: to one pint of salt and water, put half a pint of vinegar.

To collar a Breast of Mutton.

Bone the mutton, and rub it over with the yolk of an egg; then grate over it a little lemon peel, and a nutmeg, with a little pepper and salt; then chop small a tea-cupful of capers, and two anchovies; shred fine a handful of parsley, a few sweet herbs, mix them with the crumb of a small loaf, strew it over the mutton and roll it up tight; boil it two hours, then take it up, and put it into a pickle made as for the calf's head.



CHAP. XX.



PICKLING.

Beef.

TAKE sixteen quarts of cold water, and put to it as much salt as will make it bear an egg; then add two pounds of bay salt, half a pound of saltpetre pounded small, and three pounds of brown sugar; mix all together, put the beef into it, and keep it in a dry cool place.

Pork.

Cut the pork in such pieces as will be most con-

venient to lie in the powdering tub; rub every piece all over with saltpetre; then take one part bay salt and two parts common salt, and rub every piece well; lay the pieces as close as possible in the tub, and throw a little salt over.

Barberries.

Get the barberries before they are too ripe; pick out the leaves and dead stalks, then put them into jars with a large quantity of strong salt and water, and tie them down with a bladder. When you see the barberries scum over, put them in fresh salt and water; they need no vinegar, their own sharpness is sufficient enough to keep them.

Beet-Root.

Boil red beet-roots till they are tender, then take off the skins, cut them in slices, gimp them in the shape of wheels, flowers, or what form you please, and put them into a jar; then take as much vinegar as you think will cover them, and boil it with a little mace, a race of ginger sliced, and a few slices of horse-radish; pour it hot upon the roots, and tie them down.

Cauliflowers.

Take the closest and whitest cauliflowers you can get, pull them in bunches, spread them on an earthen dish, and lay salt all over them; let them stand for three days to bring out all the water; then put them in earthen jars, pour boiling salt and water upon them, and let them stand all night; then drain them on a hair sieve, put them into glass jars, fill up the jars with distilled vinegar, and tie them close down with leather.

Red Cabbage.

Cut the cabbage as thin as possible, throw some

salt upon it, and let it lie two or three days, till it grows a fine purple; then drain it from the salt, put it into a pan with beer alegar, spice it to your liking, and give it a scald; when it is cold, put it into jars, and tie it close up.

Cucumbers.

Gather the cucumbers on a dry day, and put them into a narrow-topped pitcher; put to them a head of garlic, a few white mustard seeds, a few blades of mace, half an ounce of black pepper, the same of long pepper and ginger, and a good handful of salt into some vinegar; pour it upon the cucumbers boiling hot, set them by the fire, keep them warm for three days, and boil the alegar once every day; keep them close covered till they are a good green, then tie them down with a leather, and keep them for use.

Mushrooms.

Take a quart of large mushroom buttons, wash them in alegar with a flannel; take three anchovies and chop them small, a few blades of mace, a little pepper and ginger, a spoonful of salt, and three cloves of shalots; put them into a saucepan with as much alegar as will half cover them; set them on the fire, and let them stew till they shrink pretty much; when cold put them into small bottles, with the alegar poured on them; cork and tie them up close.

Onions.

Peel the smallest onions you can get, put them into salt and water for nine days, and change the water every day; then put them into jars, and pour fresh boiling salt and water over them; let

them stand close covered until they are cold; then make some more salt and water, pour it boiling hot upon them, and when it is cold put the onions into a hair sieve to drain; then put them into wide-mouthed bottles, fill them up with distilled vinegar, and put into every bottle a slice or two of ginger, a blade of mace, and a large tea-spoonful of eating oil, it will keep the onions white; then cork them well up.

Walnuts.

Pare the largest French walnuts till you can see the white appear, but take great care you do not cut them too deep, it will make them full of holes; put them into salt and water as you pare them; when you have pared them all, have ready a saucepan well tinned full of boiling water with a little salt, put in the walnuts, and let them boil five minutes very quick; then take them out, and spread them between two clean cloths; when they are cold, put them into wide-mouthed bottles, fill them up with distilled vinegar, put a blade or two of mace and a large tea-spoonful of eating oil into every bottle; the next day cork them well, and keep them in a dry place.

Codlings.

Get the codlings when they are the size of a large French walnut; put a good deal of vine leaves in the bottom of a brass pan; then put in the codlings; cover them very well with vine leaves, and set them over a very slow fire till you can peel the skins off; then take them carefully up in a hair sieve, peel them with a penknife, and put them into the same pan again with the vine leaves and wa-

ter as before; cover them close, and set them over a slow fire till they are a fine green; then drain them through a hair sieve, and when they are cold put them into distilled vinegar; pour a little meat oil on the top, and tie them down with a bladder.



CHAP. XXI.



ON PRESERVING.

IN preserving cherries, damsons, and stone fruit in general, rendered mutton suet should be put over them, or a board to keep them down, otherwise they will rise out of the sirup and spoil the whole jar, by giving them a sour taste. Observe to keep all wet sweetmeats in a dry cool place; for a damp place will make them mould, and a hot place will dry up the virtue, and make them candy. When you tie down the pots, dip writing-paper in brandy, and lay it close to the sweetmeats, then put white paper and two folds of thick cap-paper, to keep out the air.

Apricots.

Pare the apricots and thrust out the stones with a skewer; to every pound of apricots put a pound of loaf sugar, strew part of it over them, and let them stand till the next day; then give them a gentle boil three or four different times; let them grow cold between every time; take them out of the

sirup one by one; the last time, as you boil them, skim the sirup well; boil it till it looks thick and clear; then pour it over the apricots, and put brandy papers over them.

Barberries for Tarts.

Pick the female barberries clean from the stalks; then take their weight of loaf sugar, put them in a jar, and set them in a kettle of boiling water till the sugar is melted and the barberries quite soft; the next day put them in a preserving-pan, and boil them fifteen minutes; then put them in jars, and keep them in a dry cool place.

Currants for Tarts.

Get the currants when they are dry, and pick them; to every pound and a quarter of currants put a pound of sugar into a preserving-pan, with as much juice of currants as will dissolve it; when it boils, skim it, put in the currants, and boil them till they are clear; put them into a jar, lay brandy papers over, tie them down, and keep them in a dry place.

Damsons.

Take the small long damsons, pick off the stalks, and prick them with a pin; then put them into a deep pot, with half their weight of loaf sugar pounded, and set them in a moderate oven till they are soft, then take them off, give the sirup a boil, and pour it upon them; do so two or three times; then take them carefully out, put them into the jars you intend to keep them in, and pour over them rendered mutton suet; tie a bladder over them, and keep them for use in a very cool place.

Grapes in Brandy.

Take some close bunches of grapes, but not too

ripe, either red or white, and put them into a jar, with a quarter of a pound of sugar-candy; fill the jar with common brandy; tie it close with a bladder, and set it in a dry place. Morello cherries are done the same way.

Greengage Plums.

Take the finest plums you can get just before they are ripe, and put them in a pan, with a layer of vine leaves at the bottom of the pan, then a layer of plums; do so till the pan is almost full, then fill it with water; set them on a slow fire; when they are hot, and their skins begin to rise, take them off, and take the skins carefully off; put them on a sieve as you do them; then lay them in the same water, with a layer of leaves between, as you did at the first; cover them very close, so that no steam can get out, and hang them a great distance from the fire till they are green, which will be five or six hours at least; then take them carefully up and lay them on a hair sieve to drain; make a good sirup, and give them a gentle boil in it twice a day for two days; take them out and put them into a fine clear sirup; put paper dipped in brandy over them, and keep them for use.

Green Gooseberries.

Take green walnut gooseberries when they are full grown, and take out the seeds; put them in cold water, cover them close with vine leaves, and set them over a slow fire; when they are hot, take them off and let them stand; and when they are cold, set them on again till they are pretty green; then put them on a sieve to drain, and have ready a sirup made of a pound of double-refined sugar

and half a pint of spring water, (the sirup is to be cold when the gooseberries are put in,) and boil them till they are clear; then set them by for a day or two; give them two or three scalds, and put them into pots or glasses for use.

Red Gooseberries.

To every quart of rough red gooseberries put a pound of loaf sugar; put the sugar into a preserving-pan, with as much water as will dissolve it; boil and skim it well; then put in the gooseberries, let them boil a little, and set them by till the next day; then boil them till they look clear, and the sirup thick; then put them into pots or glasses, cover them with brandy papers, and keep them for use.

Morello Cherries.

Get the cherries when they are full ripe, take out the stalks, and prick them with a pin; to every two pounds of cherries put a pound and a half of loaf sugar; beat part of the sugar and strew it over them; let them stand all night; dissolve the rest of the sugar in half a pint of the juice of currants; set it over a slow fire, put in the cherries with the sugar, and give them a gentle scald; let them stand all night again, and give them another scald; then take them carefully out, and boil the sirup till it is thick; then pour it upon the cherries. If you find it to be too thin, boil it again.

Peaches.

Get the largest peaches before they are too ripe, and rub off the lint with a cloth; then run them down the seam with a pin, skin deep; cover them with French brandy; tie a bladder over them, and let them stand a week; then take them out, and

make a strong sirup for them: boil and skim it well; put in the peaches, and boil them till they look clear; then take them out, and put them into pots and glasses; mix the sirup with the brandy, and when it is cold pour it on the peaches; tie them close down with a bladder that the air cannot get in, or the peaches will turn black.



CHAP. XXII.



ON MAKING WINES.

WINE is frequently spoiled in the mismanagement of putting it together; for if it is suffered to stand too long, and the barm not put on it in time, it summer-beams and bliuks in the tub, so that it makes the wine fret in the cask, and will not let it fine. It is equally as great an error to let it work too long in the tub, for that takes off all the sweetness and flavour of the fruit or flowers the wine may be made from. It is, therefore, necessary to be very particular in following the receipts; to have the vessels dry; to rinse them with brandy; and to close them up immediately after the wine has ceased to ferment.

Apricot Wine.

Boil six pounds of loaf sugar in six quarts of water, skim it well; then put in twelve pounds of apricots, pared and stoned, and boil them till they

are tender. Strain the liquor from the apricots, put it into a stone bottle, and bottle it as soon as it is fine. Cork it well, and keep it in a cool cellar for use.

Blackberry Wine.

Gather the berries when they are full ripe; take twelve quarts and crush them with your hand; boil six gallons of water with twelve pounds of brown sugar a quarter of an hour; skim it well, then pour it on the blackberries, and let it stand all night; then strain it through a hair sieve; put into the cask six pounds of Malaga raisins a little cut, then put the wine into the cask with one ounce of isinglass, which must be dissolved in a little cider; stir it all up together, close it up, let it stand six months, and then bottle it.

Balm Wine.

Put nine gallons of water to forty pounds of sugar, and boil it gently for two hours; skim it well, and put it into a tub to cool; then take two pounds and a half of the tops of balm, bruise it, and put it into a barrel with a little new yest, and when the liquor is cold pour it on the balm; stir it well together, let it stand twenty-four hours, and keep stirring it often; then close it up, and let it stand six weeks; then rack it off, and put a lump of sugar into every bottle; cork it well, and it will be better the second year than the first. Clary wine is made the same way.

Birch Wine.

Boil twenty gallons of birch water half an hour, then put in thirty pounds of bastard sugar; boil the liquor and sugar three quarters of an hour, and

keep skimming it all the while; then pour it into a tub, and let it stand till it is quite cold; add to it three pints of yest, stir it three or four times a day for four or five days, then put it into a cask with two pounds of Malaga raisins, one pound of loaf sugar, and half an ounce of isinglass, which must be dissolved in part of the liquor; then put to it one gallon of new ale that is ready for tunning, and work it very well in the cask five or six days; close it up, let it stand a year, and then bottle it off.

Cherry Wine.

Pull the cherries, when full ripe, off the stalks, and press them through a hair sieve; to every gallon of liquor put two pounds of lump sugar beat fine, stir it together, and put it into a vessel; it must be full. When it has done working and making a noise, stop it close for three months, and bottle it off.

Cowslip Wine.

To two gallons of water add two pounds and a half of powder sugar; boil it half an hour, and take off the scum as it rises; then pour it into a tub to cool, with the rinds of two lemons; when it is cold, add four quarts of cowslip flowers to the liquor, with the juice of two lemons; let it stand in the tub two days, stirring it every two or three hours; then put it in the barrel, and let it stand three weeks or a month; then bottle it, and put a lump of sugar into every bottle. It makes the best and strongest wine to have only the tops of the pips.

Currant Wine.

Take an equal quantity of red and white currants, and bake them an hour in a moderate oven,

then squeeze them through a coarse cloth; what water you intend to use, have ready boiling, and to every gallon of water put in one quart of juice and three pounds of loaf sugar; boil it a quarter of an hour; skim it well, and put it in a tub; when cool, put in a slice of toasted bread, spread on both sides two spoonfuls of yest, and let it work three days; stir it three or four times a day; then put it into a cask, and to every ten gallons of wine add a quart of French brandy, and the whites of ten eggs well beat; close up the cask, and let it stand three months, then bottle it.

Red Currant Wine.

Gather the currants when full ripe, strip them from the stems, and squeeze out the juice; to one gallon of the juice put two gallons of cold water and two spoonfuls of yest, and let it work two days, then strain it through a hair sieve; at the same time put one ounce of isinglass to steep in cider, and to every gallon of liquor add three pounds of loaf sugar; stir it well together; put it in a good cask; to every ten gallons of wine put two quarts of brandy, mix them well in the cask, close it well up, let it stand four months, and then bottle it.

White Currant Wine.

Squeeze the currants through a cullender, and then wring them through a cloth; to each gallon of juice add three gallons of water and three pounds and a half of sugar; boil the sugar and water together, take off the scum, put it to cool, mix it with the juice, and then put it into a barrel; let it stand a month or six weeks, then draw it off and put it in the same barrel again, with a quart of brandy; if you choose, you may add a handful of clary.

Damson Wine.

Stone the damsons, and to every five quarts put two gallons of water, to which add five pounds of sugar; boil them till the liquor is of a fine colour, then strain it through a sieve; let it work in an open vessel for four days; then pour it off the lees, and let it work in that vessel as long as it will; then stop it up for six months or more, till it is fine; then bottle it, and let it stand for a year or two before you drink it.

Elder Flower Wine.

Take the flowers of elder, and be careful that you do not let any stalks in; to every quart of flowers put one gallon of water and three pounds of loaf sugar; boil the water and sugar a quarter of an hour, then put it on the flowers; let it work three days, then strain the wine through a hair sieve, and put it into a cask. To every ten gallons of wine add one ounce of isinglass dissolved in cider, and six whole eggs; close it up, let it stand six months, and then bottle it.

Elder Raisin Wine.

To every gallon of water put six pounds of Malaga raisins shred small; put them into a vessel; pour the water on them boiling hot, and let it stand nine days, stirring it twice every day; get the elder berries when full ripe, pick them off the stalks, put them into an earthen pot, and set them in a moderate oven all night; then strain them through a coarse cloth, and to every gallon of liquor put one quart of this juice; stir it well together; then toast a slice of bread, spread three spoonfuls of yest on both sides, put it in the wine, and let it work a day

or two; then turn it into the cask, and fill it up as it works over; when it has done working, close it up, and let it stand one year.

Ginger Wine.

To four gallons of spring water put seven pounds of Lisbon sugar; boil it a quarter of an hour, and keep skimming it well; when the liquor is cold, squeeze in the juice of two lemons; then boil the peel with two ounces of ginger in three pints of water one hour; when it is cold put it all together into a barrel, with two spoonfuls of yest, a quarter of an ounce of isinglass beat very thin, and two pounds of jar raisins; then close it up, let it stand seven weeks, and bottle it. The best season to make it is the spring.

Gooseberry Wine.

Take as many of the best pearl gooseberries, when ripe, as you please; bruise them with a wooden pestle in a tub, and let them stand all night, then press and squeeze them through a hair sieve; let the liquor stand seven or eight hours; then pour it clear from the sediments, and to every three pints of liquor add a pound of double-refined sugar, and stir it about till it is melted; then put to it five pints of water, and two pounds more of sugar; then dissolve half an ounce of isinglass in a pint of the liquor that has been boiled, and put all in the cask; stop it well up for three months, then bottle it, and put in every bottle a lump of double-refined sugar.

Imperial Water.

Put two ounces of cream of tartar into a large jar, with the juice and peels of two lemons; pour

on them seven quarts of boiling water; when it is cold, clear it through a gauze sieve, sweeten it to your taste, and bottle it. It will be fit to use the next day.

Lemon Wine.

To one gallon of water put three pounds of powder sugar, boil it a quarter of an hour, skim it well, and pour it on the rinds of four lemons pared very thiu; make the juice into a thick sirup with half a pound of the above sugar; take a slice of bread toasted, and spread on it a spoonful of new barm, put it in the liquor when lukewarm, and let it work two days; then turn it into the cask, let it stand three months, and then bottle it.

Lemonade.

Pare six or eight large lemons, and put the peels into a pint of water; give them a boil; when cold squeeze the lemons into it, and put in one pound of sugar; then strain it through a lawn sieve to as much water as will make it pleasant. Just before you send it up, put in a pint of white wine, and the juice of an orange, if you like it.

Orange Wine.

To ten gallons of water, put twenty-four pounds of lump sugar; beat the whites of six eggs very well, mix them when the water is cold, and boil it an hour; skim it very well; take four dozen of the roughest and largest Seville oranges you can get; pare them very thin, put them into a tub, put the liquor on boiling hot, and when you think it is cold enough add to it three or four spoonfuls of new yest, with the juice of the oranges, and half an ounce of cochineal beat fine, and boiled in a pint of

water; stir it all together, and let it work four days; then put it in the cask, and in six weeks' time bottle it for use.

Another Way.

To six gallons of water, put fifteen pounds of powder sugar, and the whites of six eggs well beat; boil them all three quarters of an hour, and skim it well; when it is cold for working, take six spoonfuls of good yest and six ounces of the sirup 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 one night, then tun it, and in three months bottle it.

Quince Wine.

Take twenty large quinces, wipe them clean with a coarse cloth, and grate them as near the core as possible, but none of the core; boil a gallon of spring water, throw in the quinces, let it boil softly about a quarter of an hour; then strain it well into an earthen pan on two pounds of double-refined sugar; pare two large lemons, put in the peel, and squeeze the juice through a sieve; stir it about till it is very cool, then toast a little bit of bread very thin and brown, rub a little yest on it, and let it stand close covered twenty-four hours; then take out the toast and lemon, put it into a keg, keep it three months, and then bottle it. If you make a twenty gallon cask, let it stand six months before you hottle it; when you strain the quinces, you are to wring them hard in a coarse cloth; and you should be particularly careful to gather them when dry and full ripe.

Raspberry Wine.

Gather the raspberries when full ripe and quite

dry; crush them directly and mix them with sugar, (it will preserve the flavour, which they would lose in two hours;) to every quart of raspberries put a pound of fine powder sugar; when you have got the quantity you intend to make, to every quart of raspberries add two pounds more of sugar, and one gallon of cold water; stir it well together, and let it ferment three days, stirring it five or six times a day; then put it in the cask, and for every gallon, put in two whole eggs, (take care they are not broke in putting them in;) close it up, and let it stand three months, then bottle it.

If you gather the berries when the sun is hot upon them, and be quick in making the wine, it will keep the virtue in the raspberries, and make the wine more pleasant.

Raspberry Brandy.

Gather the raspberries when the sun is hot upon them, and, as soon as you have got them, to every five quarts of raspberries put one quart of the best brandy; boil a quart of water five minutes with a pound of double-refined sugar in it, and pour it boiling hot on the berries; let it stand all night, then add nine quarts more of brandy; stir it about very well, put it in a stone bottle, and let it stand a month or six weeks; when fine, bottle it.

Smyrna Raisin Wine.

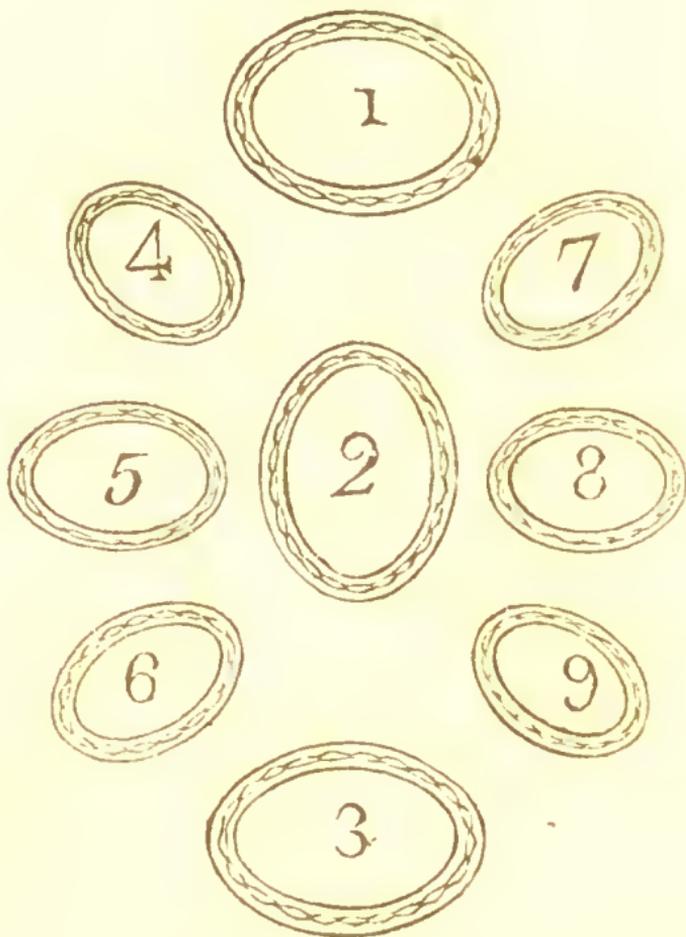
To one hundred weight of raisins put twenty gallons of water; let it stand fourteen days, then put it into the cask; when it has been in six months, add to it one gallon of French brandy; and when it is fine, bottle it.

BILLS OF FARE

FOR EACH MONTH,

Disposed in the Order the Dishes are to stand on the Table.

JANUARY.



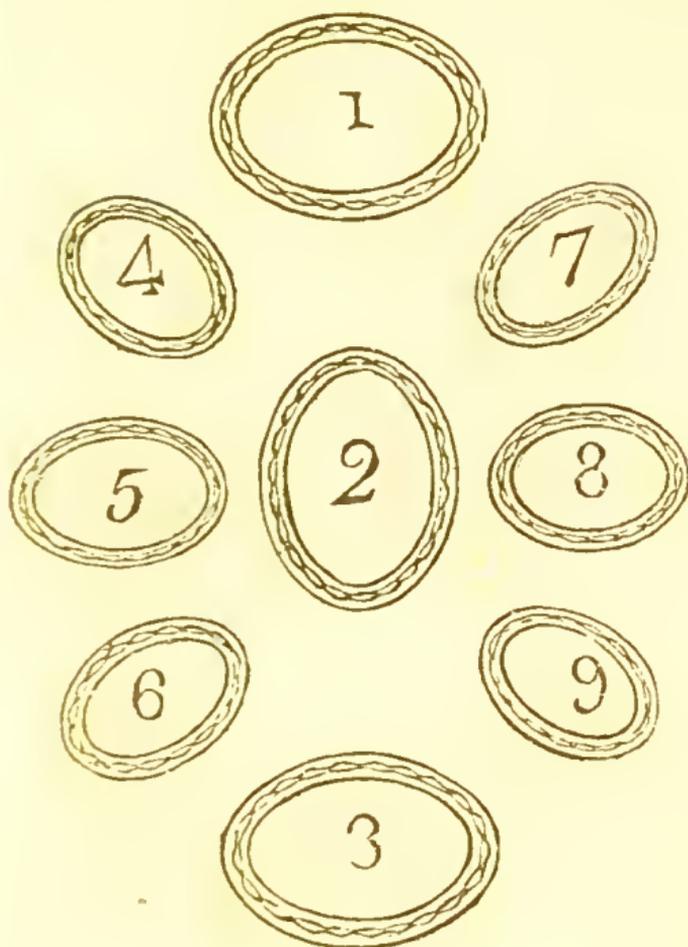
First Course.

- | | |
|----------------------|--------------------|
| 1 Vermicelli Soup. | 6 Petit Patties. |
| 2 Roast Beef. | 7 Plum Pudding. |
| 3 Cod's Head. | 8 Boiled Chickens. |
| 4 Leg of House Lamb. | 9 Tongues. |
| 5 Scotch Collops. | |

Second Course.

- | | |
|----------------------|-----------------|
| 1 Roast Turkey. | 6 Almond Tarts. |
| 2 Stand of Jellies. | 7 Minced Pies. |
| 3 Woodcocks. | 8 Larks. |
| 4 Marinated Smelts. | 9 Lobsters. |
| 5 Roast Sweetbreads. | |

FEBRUARY.

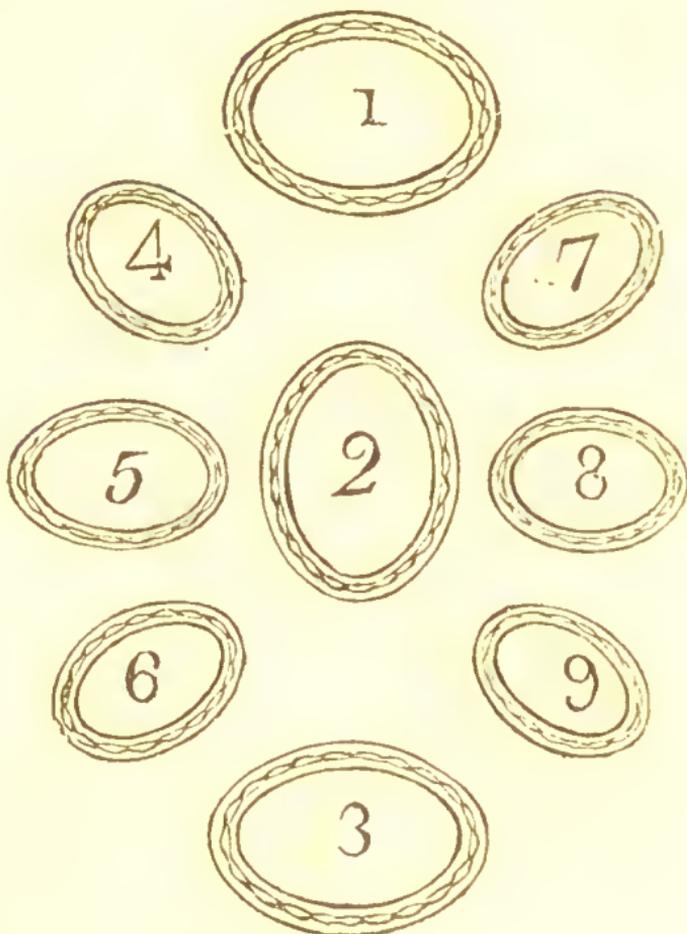
*First Course.*

- | | |
|----------------------|-----------------|
| 1 Pease Soup. | 6 Beef Collops. |
| 2 Fillet of Veal. | 7 Chickens. |
| 3 Salmon and Smelts. | 8 Rump of Beef. |
| 4 Small Ham. | 9 Curry. |
| 5 French Pie. | |

Second Course.

- | | |
|----------------------|----------------------|
| 1 Wild Fowls. | 6 Stewed Pippins. |
| 2 Epergne. | 7 Tartlets. |
| 3 Hare. | 8 Ragout Melle. |
| 4 Cardoons. | 9 Artichoke Bottoms. |
| 5 Scolloped Oysters. | |

MARCH.

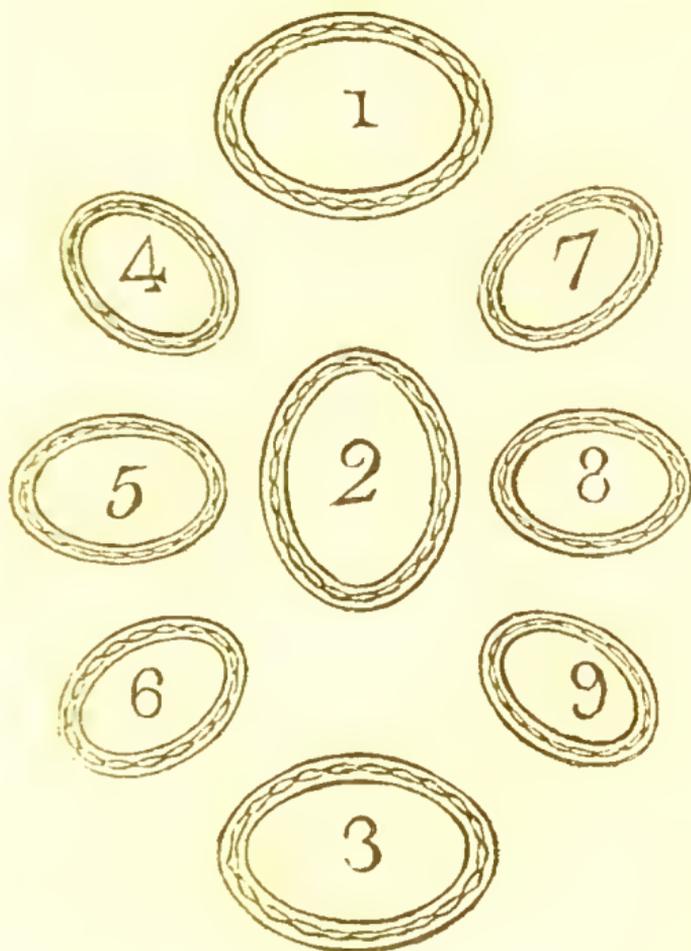
*First Course.*

- | | |
|-------------------------|-------------------|
| 1 Gravy Soup. | 6 Veal Collops. |
| 2 Chine of Mutton. | 7 Beef Steak Pie. |
| 3 Stewed Carp or Tench. | 8 Small Ham. |
| 4 Beef Olives. | 9 Calves' Ears. |
| 5 Boiled Turkey. | |

Second Course.

- | | |
|------------------------------|------------------------|
| 1 Poulard, larded & roasted. | 6 Craw Fish. |
| 2 A Trifle. | 7 Prawns. |
| 3 Tame Pigeons, roasted. | 8 Fricasee of Rabbits. |
| 4 Asparagus. | 9 Blanc-Mange. |
| 5 Ragoued Sweetbreads. | |

APRIL.

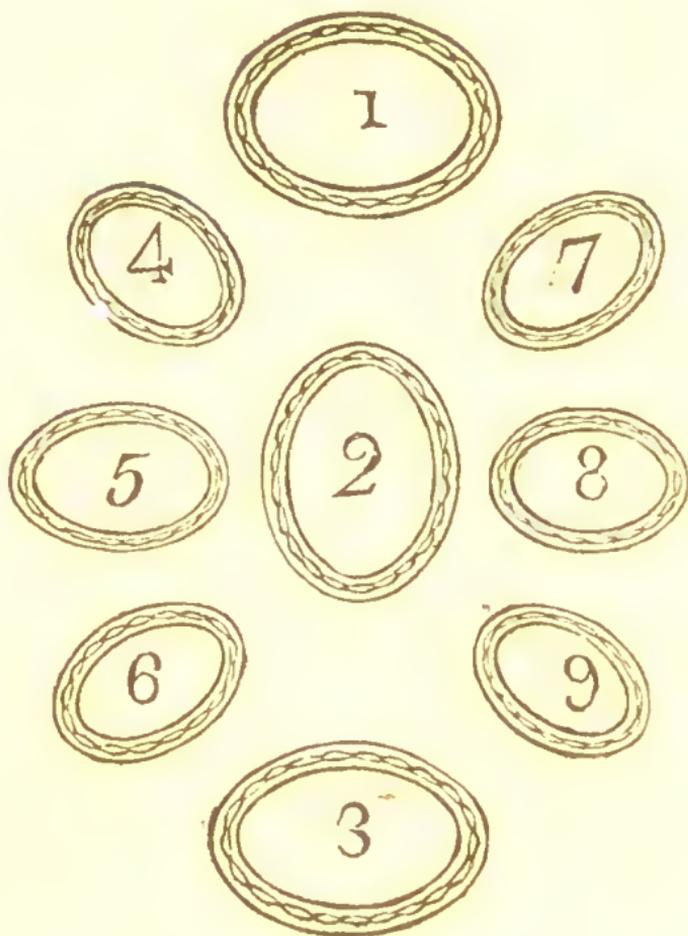
*First Course.*

- | | |
|-------------------------|-------------------|
| 1 Spring Soup. | 6 Small Puddings. |
| 2 Loin of Veal. | 7 Veal Cutlets. |
| 3 Crimp Cod and Smelts. | 8 Pigeon Pie. |
| 4 Chickens. | 9 Tongue. |
| 5 Beef Tremblant. | |

Second Course.

- | | |
|--------------------------|------------------|
| 1 Ducklings. | 6 Asparagus. |
| 2 Jellies and Syllabubs. | 7 Tartlets. |
| 3 Ribs of Lamb. | 8 Oyster Loaves. |
| 4 Stewed Pears. | 9 Mushrooms. |
| 5 Roast Sweetbreads. | |

MAY.

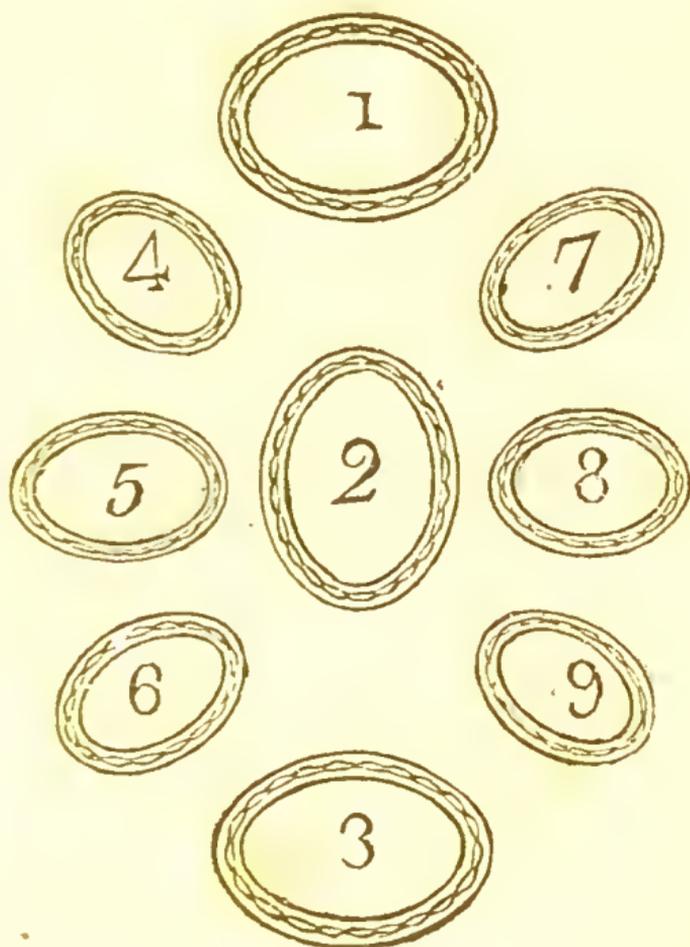
*First Course.*

- | | |
|--|----------------------|
| 1 Vermicelli Soup. | 5 Pigeon Pie raised. |
| 2 Chine of Lamb. | 6 Patties. |
| 3 Broiled Salmon with Smelts
round. | 7 Ox Palates. |
| 4 Rabbits with Onions. | 8 Tame Ducks. |
| | 9 Pudding. |

Second Course.

- | | |
|-----------------------|------------------|
| 1 Fricaseed Chickens. | 6 Lamb Cutlets. |
| 2 Epergne. | 7 Custards. |
| 3 Green Goose. | 8 Apricot Tarts. |
| 4 Asparagus. | 9 Stewed Celery. |
| 5 Gooseberry Tarts. | |

JUNE.

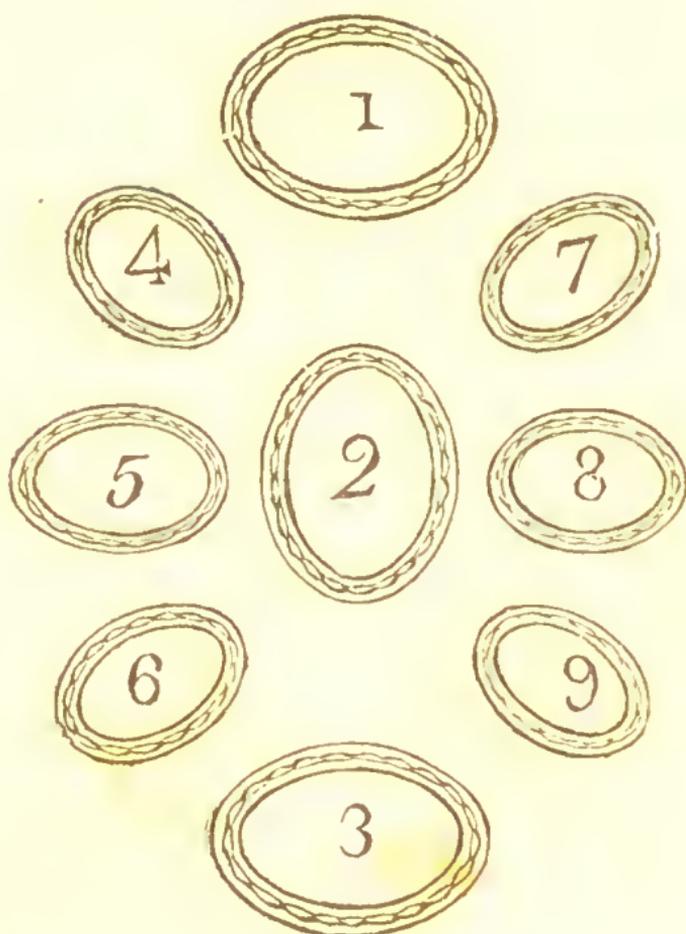
*First Course.*

- | | |
|----------------------|-------------------|
| 1 Green Pease Soup. | 6 Veal Cutlets. |
| 2 Haunch of Venison. | 7 Harrico. |
| 3 Turbot. | 8 Ham. |
| 4 Chickens. | 9 Orange Pudding. |
| 5 Lamb Pie. | |

Second Course.

- | | |
|---------------------|------------------------|
| 1 Turkey Poults. | 6 Apricot Puffs. |
| 2 Cherry Tart. | 7 Lobsters. |
| 3 Roasted Rabbits. | 8 Roasted Sweetbreads. |
| 4 Pease. | 9 Smelts. |
| 5 Fricasee of Lamb. | |

JULY.

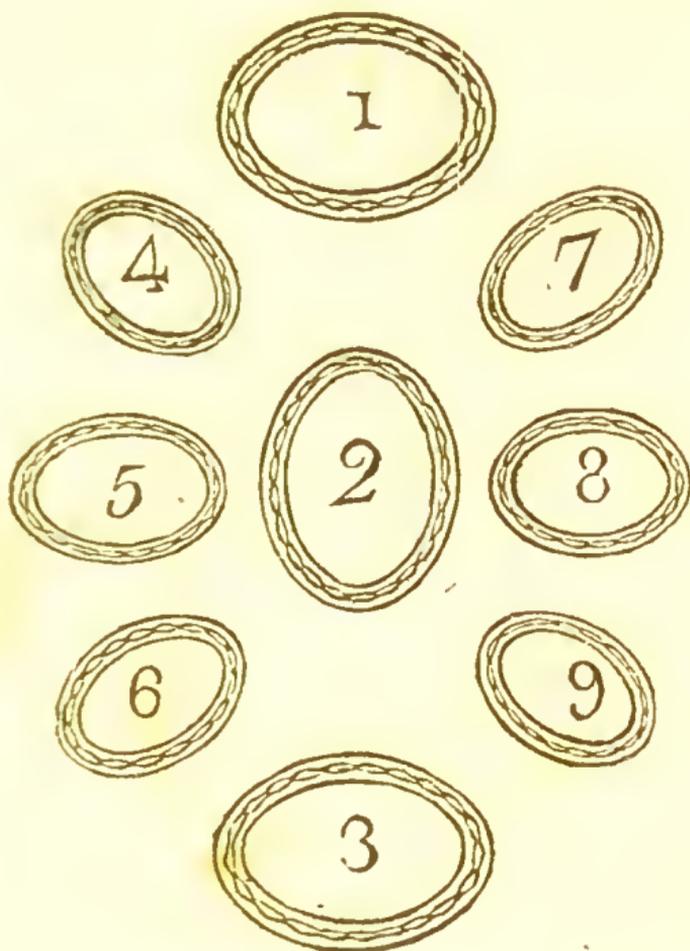
*First Course.*

- | | |
|---|--------------------|
| 1 Herb Soup. | 5 Neck of Venison. |
| 2 Boiled Goose and stewed
red Cabbage. | 6 Lemon Pudding. |
| 3 Mackarel. | 7 Pease. |
| 4 Chickens. | 8 Venison Pasty. |
| | 9 Mutton Cutlets. |

Second Course.

- | | |
|------------------|------------------------|
| 1 Roast Turkey. | 6 Custards. |
| 2 Jellies | 7 Blanc-Mange. |
| 3 Roast Pigeons. | 8 Fricasee of Rabbits. |
| 4 Stewed Pease. | 9 Apricot Tarts. |
| 5 Sweetbreads. | |

AUGUST.

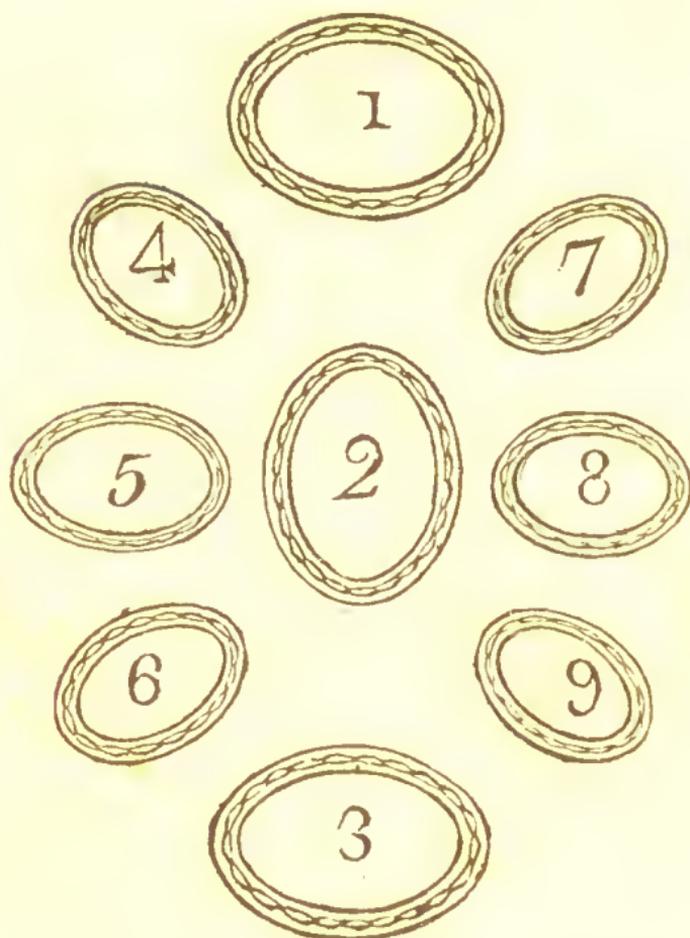
*First Course.*

- | | |
|-------------------|-----------------------|
| 1 Crawfish Soup. | 6 Fillets of Pigeons. |
| 2 Fillet of Veal. | 7 Scotch Collops. |
| 3 Stewed Soles. | 8 Tongue. |
| 4 French Patty. | 9 Marrow Pudding. |
| 5 Chickens. | |

Second Course.

- | | |
|----------------|----------------------------|
| 1 Roast Ducks. | 6 Tartlets. |
| 2 Jellies. | 7 Fricasee of Sweetbreads. |
| 3 Leveret. | 8 Apple Pie. |
| 4 Macaroni. | 9 Fillets of Soles. |
| 5 Cheesecakes. | |

SEPTEMBER.

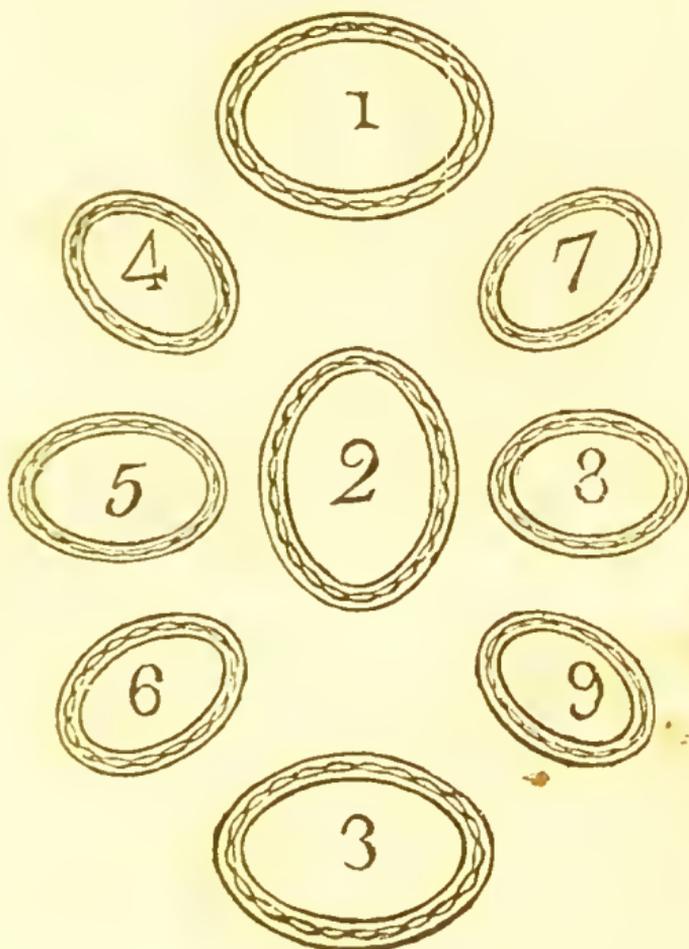
*First Course.*

- | | |
|-----------------|----------------------|
| 1 Gravy Soup. | 6 Harrico of Mutton. |
| 2 Roast Beef. | 7 Almond Tarts. |
| 3 Dish of Fish. | 8 Ham. |
| 4 Chickens. | 9 Stewed Giblets. |
| 5 Pigeon Pie. | |

Second Course.

- | | |
|-----------------|---------------------|
| 1 Wild Fowls. | 6 Ragoued Lobsters. |
| 2 Damson Tarts. | 7 Craw-Fish. |
| 3 Ducks. | 8 Fried Piths. |
| 4 Pease. | 9 Oyster Loaves. |
| 5 Sweetbreads. | |

OCTOBER.

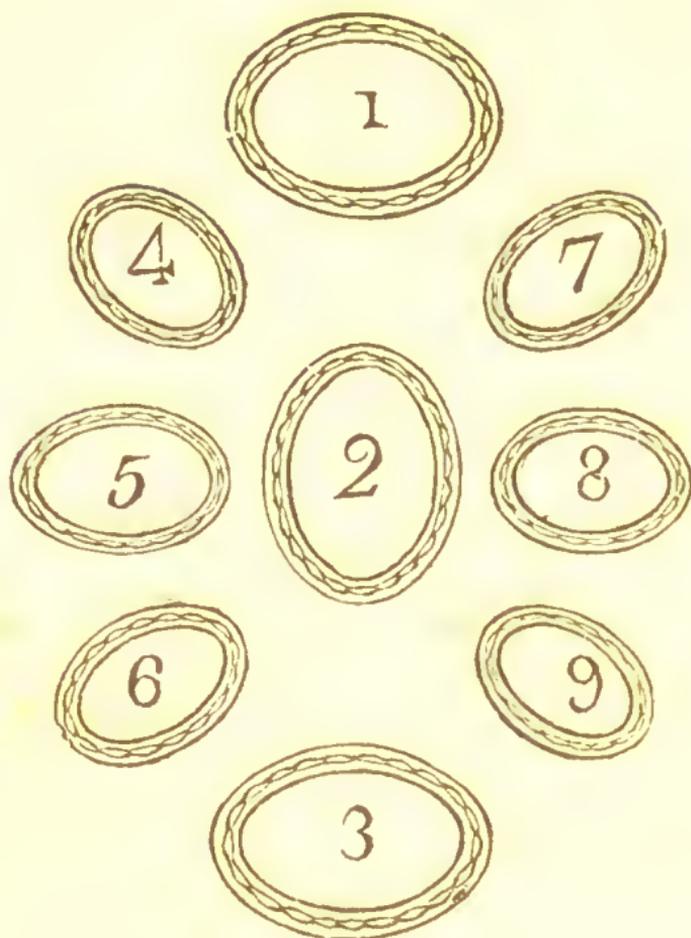
*First Course.*

- | | |
|--------------------------|-------------------|
| 1 Almond Soup. | 6 Chickens. |
| 2 Fillet of Beef. | 7 Small Puddings. |
| 3 Cod, and Oyster Sauce. | 8 Stewed Pigeons. |
| 4 Jugged Hare. | 9 Tongue. |
| 5 French Patty. | |

Second Course.

- | | |
|---------------------|-------------------|
| 1 Pheasant. | 6 White Fricasee. |
| 2 Jellies. | 7 Mushrooms. |
| 3 Turkey. | 8 Apple Pie. |
| 4 Stewed Pears. | 9 Custards. |
| 5 Roasted Lobsters. | |

NOVEMBER.

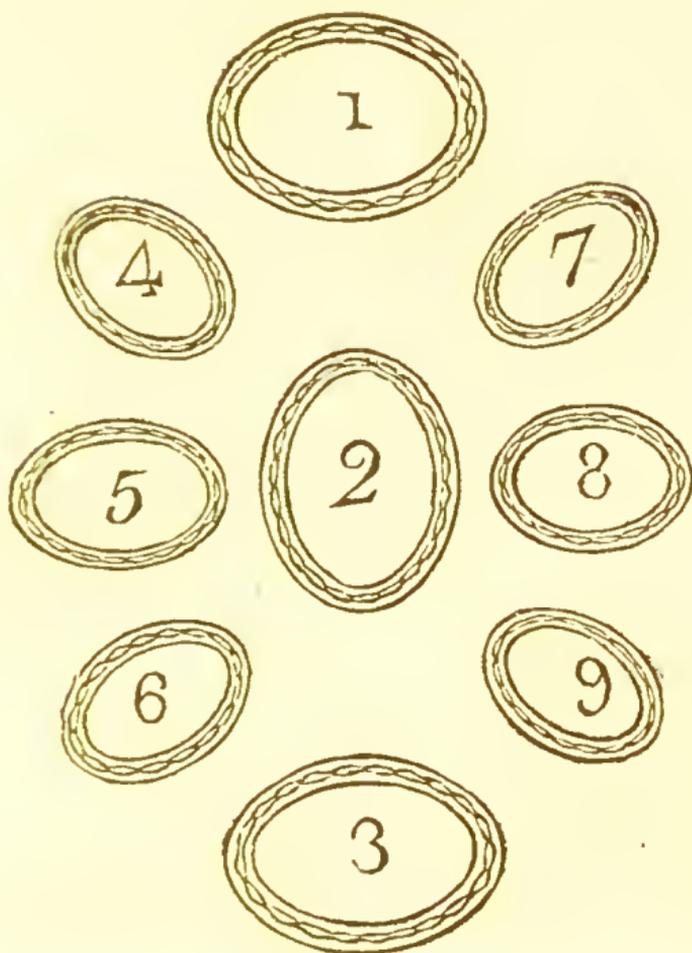
*First Course.*

- | | |
|-----------------------------|--------------------|
| 1 Vermicelli Soup. | 6 Ox Palates. |
| 2 Roasted Turkey. | 7 Harrico. |
| 3 Dish of Fish. | 8 Leg of Lamb. |
| 4 Veal Cutlets. | 9 Gammon of Bacon. |
| 5 Two Chickens and Brocoli. | |

Second Course.

- | | |
|------------------|---------------------|
| 1 Woodcocks. | 6 Jellies. |
| 2 Fruit Pie. | 7 Sheep's Rumps. |
| 3 Hare. | 8 Ragoued Lobsters. |
| 4 Lamb's Ears. | 9 Blanc-Mange. |
| 5 Oyster Loaves. | |

DECEMBER.

*First Course.*

- | | |
|-------------------|--------------------|
| 1 Gravy Soup. | 6 Almond Pudding. |
| 2 Chine of Lamb. | 7 Lamb's Fry. |
| 3 Cod's Head. | 8 Calf's Feet Pie. |
| 4 Chickens. | 9 Stewed Beef. |
| 5 Fillet of Pork. | |

Second Course.

- | | |
|-----------------|--------------|
| 1 Wild Fowls. | 6 Larks. |
| 2 Jellies. | 7 Sturgeon. |
| 3 Partridges. | 8 Tartlets. |
| 4 Prawns. | 9 Mushrooms. |
| 5 Orange Puffs. | |

A

BILL OF FARE

FOR EVERY MONTH IN THE YEAR.

..(O)..

JANUARY.

Dinner.

BEEF soup, made of brisket of beef, and the beef served up in the dish—turkey and chine roasted, with gravy and onion sauce—minced pies.

Or,

Ach-bone of beef boiled, carrots and savoys, with melted butter—ham, and fowls roasted, with rich gravy sauce—tarts.

Or,

Vermicelli soup, fore quarter of lamb, and salad in season—fresh salmon boiled, with smelts fried, and lobster sauce—minced pies.

Supper.

Chickens fricaseed—wild ducks with rich gravy sauce—piece of sturgeon or brawn—minced pies.

Or,

A hare with a pudding in its belly, and strong

gravy and claret sauce—hen turkey boiled, and oyster and onion sauce—brawn—minced pies.



FEBRUARY.

Dinner.

Chine or saddle of mutton roasted, with pickles—calf's head boiled and grilled, garnished with broiled slices of bacon, and with brains mashed with parsley and butter, salt, pepper, and vinegar—the tongue slit and laid upon the brains—boiled pudding.

Or,

Ham and fowls roasted, with gravy sauce—leg of lamb boiled, and spinage.

Or,

A piece of fresh salmon, with lobster sauce, and garnished with fried smelts or flounders—chickens roasted, and asparagus, with gravy and plain butter.

Supper.

Scotch collops, ducklings, with rich gravy—minced pies.

Or,

Fried soles, with shrimp sauce—fore quarter of lamb roasted, with mint sauce—dish of tarts and custards.



MARCH.

Dinner.

Roast beef, and horse-radish to garnish the

dish—salt fish with egg sauce, and potatoes or parsnips, with melted butter—pease soup.

Or,

Ham and fowls roasted—marrow pudding.

Or,

Leg of mutton boiled, with turnips and caper sauce—cod boiled, with oyster sauce, and garnished with horse-radish—a boiled pudding.

Supper.

Scollop of fried oysters, and leg of lamb with spinage—tarts and fruit.

Or,

Fricasee of coxcombs, lamb's stones, and sweetbreads—pigeon pie and marrow pudding.



APRIL.

Dinner.

Ham and chickens roasted, with gravy sauce—a piece of boiled beef, with carrots and greens.

Or,

A roasted shoulder of veal stuffed, and melted butter—a leg of pork boiled, and pease pudding.

Supper.

Fricasee of lamb's stones and sweetbreads—or sucking rabbits, roasted pigeons, and asparagus.

Or,

Boiled fowls, with bacon or pickled pork, with greens and melted butter—baked plum pudding, or tarts.

MAY.

Dinner.

Beef soup with herbs well boiled—fillet of veal stuffed and roasted, and a ham boiled.

Or,

Rump of beef salted and boiled with a summer cabbage—fresh salmon boiled, and fried smelts to garnish the dish, with lobster or shrimp sauce.

Or,

Saddle of mutton roasted, with a spring salad, and a dish of fish.

Supper.

Ducklings roasted, with gravy sauce—Scotch collops with mushrooms, &c.—tarts.

Or,

Green goose, with gravy sauce—collared eels—tarts.



JUNE.

Dinner.

Leg of grass lamb boiled, with capers and turnips—shoulder or neck of veal roasted, with rich gravy and claret sauce—marrow pudding.

Or,

A haunch of venison roasted, with rich gravy and claret sauce—tarts.

Or,

Saddle of grass lamb roasted, with mint sauce

and turnips—turbot boiled, with shrimp and anchovy sauce—a quaking pudding.

Supper.

Fricasee of young rabbits, and roast fowls with gravy sauce—tarts.

Or,

Mackarel boiled, with plain butter and mackarel herbs—leg of lamb boiled, and spinage.



JULY.

Dinner.

Green goose, with gravy sauce—neck of veal boiled, with bacon and greens.

Or,

Roasted pig, with proper sauce of gravy and brains well seasoned—maekarel boiled, with melted butter and herbs—green pease.

Or,

Maekarel boiled, with melted butter and herbs, and a fore quarter of lamb, with salad of eoss lettuce.

Supper.

Chickens roasted, with gravy or egg sauce—lobsters or prawns—green pease.

Or,

Stewed carp and ducklings, with gravy sauce and green pease.

AUGUST.

Dinner.

Ham and fowls roasted, with gravy sauce—beans.

Or,

Neck of venison, with gravy and claret sauce, and fresh salmon with lobster sauce—apple pie, hot and buttered.

Or,

Beef-a-la-mode, green pease, haddock boiled, and fried soles or flounders to garnish the dish.

Supper.

White fricasee of chickens, green pease, and roasted ducks with gravy sauce.

Or,

Chickens or pigeons roasted, with asparagus and artichokes with melted butter.



SEPTEMBER.

Dinner.

Green pease soup—breast of veal roasted, and boiled plain pudding.

Or,

Leg of lamb boiled, with turnips, spinage, and caper sauce—a goose roasted, with gravy, mustard, and apple sauce, and a pigeon pie.

Supper.

Boiled pullets with oyster sauce, greens, bacon, and dish of fried soles.

Or,

A leveret, with gravy sauce—wild ducks, with gravy and onion sauce, and an apple pie.



OCTOBER.

Dinner.

Cod's head, with shrimp and oyster sauce, and a knuckle of veal with bacon and greens.

Or,

Leg of mutton boiled, with turnips and caper sauce—Scotch collops—fresh salmon boiled, with shrimp and anchovy sauce.

Or,

Calf's head dressed turtle fashion—roast beef with horse-radish, and beef soup.

Supper.

Wild ducks, with gravy sauce—scolloped oysters and minced pies.

Or,

Fried smelts, with anchovy sauce—boiled fowl with oyster sauce, and minced pies or tarts.



NOVEMBER.

Dinner.

A roasted goose, with gravy and apple sauce—a cod's head, with oyster sauce, and minced pies.

Or,

Roast tongue and udder—roast fowls, and a pigeon pie.

Supper.

Stewed carp—calf's head hashed, and a minced pie.



DECEMBER.

Dinner.

Ham and fowls roasted, with greens and gravy sauce—gravy soup—fresh salmon, garnished with whiting or trout fried, and anchovy sauce.

Or,

Cod's head, with shrimp and oyster sauce—roast beef, garnished with horse-radish, and a boiled plum pudding.

Or,

Roast beef, with horse-radish—marrow pudding, and Scotch collops.

Supper.

Brawn—pullets boiled, with oyster sauce, and minced pies.

Or,

Broiled chickens, with mushrooms—a hare, or wild ducks, with rich gravy sauce, and minced pies.

THE
ART OF CARVING.



ON the art of carving it would, perhaps, be difficult to advance any thing new; but, in our plates and illustrations, we have adopted some improvements, which will tend to simplify the practice to the inexperienced practitiouer.

Hare.

The best way of cutting up a hare, is to put in the point of the knife at 7, and cut it through all the way down to the rump, on the side of the back-bone, in the line 7, 8. This done, cut it in the same manner on the other side, at an equal distance from the back-bone. The body is thus divided into three. You may now cut the back through the spine, or back-bone, into several small pieces, more or less, in the lines, 9, 10, the back being by far the tenderest part, the fullest of gravy, and the most delicate. With a part of the back should be given a spoonful of pudding, with which the belly is stuffed, below 10, and which is now easily to be got at. Having thus

Turkey for Roasting



*Head of Rabbit
Trussed for Roasting*



*Turkey or Fowl
for Roasting*



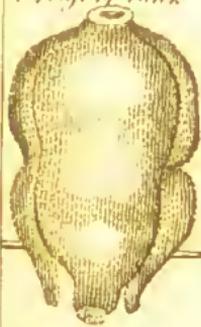
*Head of Rabbit
for Roasting*



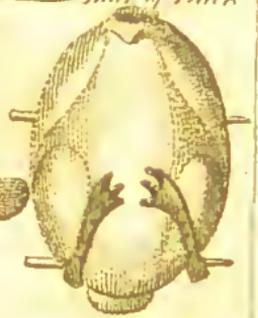
Goose



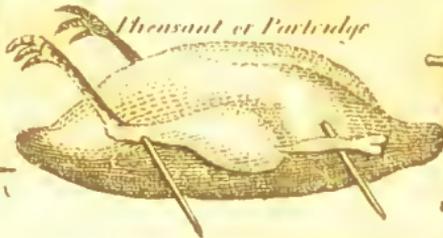
Breast of Duck



Back of Duck



Pheasant or Partridge



Chicken or Fowl for Roasting



Woodcock or Snipe



Pigeon



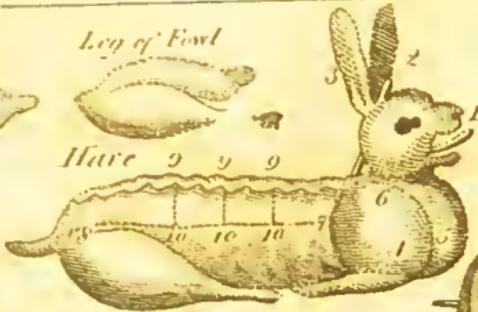
Wing of Fowl



Leg of Fowl

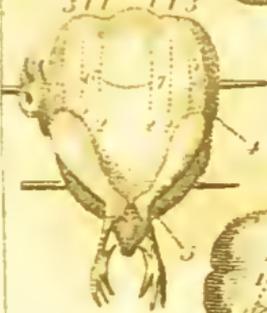


Hare



Pheasant

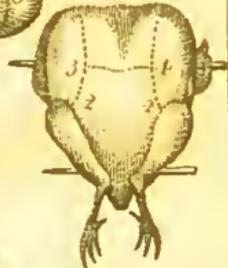
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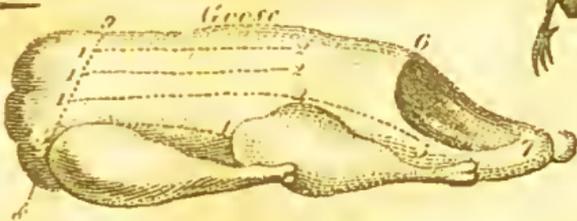
Neck Bone of Fowl



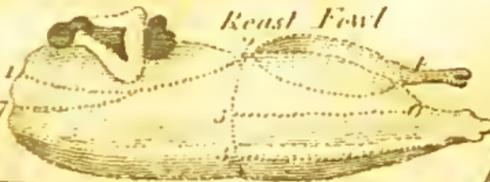
Partridge



Goose



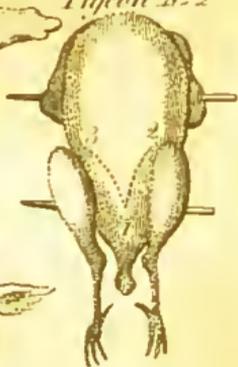
Roast Fowl



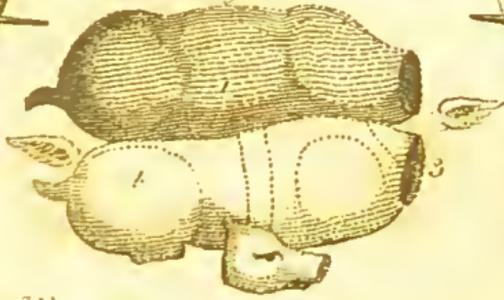
Pigeon A 1



Pigeon A 2



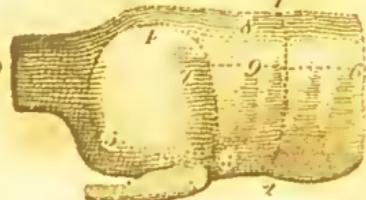
Pigs



Haunch of Venison



Fore Quarter of Lamb



separated the legs from the back-bone, they are easily cut from the belly; the legs are next in estimation. The shoulders are to be cut off in the circular dotted line 5, 6, 7. The leg of a large hare is too much to be given to any person at once, it should therefore be divided: the best part of the leg is the fleshy part of the thigh at 8, which should be cut off. Put the head on a clean plate, and turning the nose to you, hold it steady with your fork, that it may not fly from under the knife; then put the point of the knife into the skull between the ears, and, by forcing it down, you may easily divide the head in two, by cutting with some degree of strength, quite through to the nose.

This mode, however, of cutting up a hare, can only be performed with ease when the animal is young. If it be an old hare, the best method is to put your knife pretty close to the back-bone and cut off one leg; but as the hip-bone will be in the way, the back of the hare must be turned towards you, and you must endeavour to hit the joint between the hip and the thigh-bone. When you have separated one leg, cut off the other; then cut out a long narrow slice or two on each side the back-bone, in the direction 7, 8; and afterwards divide the back-bone into two, three, or more parts, passing your knife between the several joints in the back.

Haunch of Venison.

First, cut it across down to the bone, in the line 2, 3, 1; then turn the dish with the end 4 towards you, put in the point of the knife at 3, and cut it down as deep as you can in the direction 3, 4, so that the two strokes will then form the resemblance of the letter T. Having cut it thus, you may cut

as many slices as are necessary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left, between 4 and 1, the best flavoured and fattest slices will be found on the left of the line 3, 4, supposing the end 4 to be turned towards you. With each slice of lean, add a proportion of fat, and put a sufficient quantity of gravy into each plate.

Fore Quarter of Lamb.

Separate the shoulder from the breast, by passing the knife under, in the direction 3, 7, 4, 5; and the shoulder being thus removed, squeeze a lemon, or Seville orange, upon the part; then sprinkle with pepper and salt where the shoulder joined it, and lay it on again. The gristly part should next be separated from the ribs in the line 6, 4; and then all the preparatory business to serving will be done. The ribs are generally most esteemed, which may be easily separated from the rest in the line 1, 2; and a piece or two may be cut off the gristly part in the lines 8, 9. If the quarter be grass lamb, and runs large, the shoulder may be put on another dish; and carve it in the same manner as a shoulder of mutton usually is.

Pig.

A roast pig is seldom sent to table whole: the head is cut off by the cook, and the body split down the back, and served up with the jaws and ears. Before you help any one at table, first separate the shoulders from the carcase, and then the legs, according to the direction given by the dotted line at 4. The most delicate part of the pig is about the neck, which may be cut off in the direction

of the line 3. The next best parts are the ribs, which may be divided in the line 1, 2; and the others are pieces cut from the legs and shoulders.

Goose.

Turn the neck towards you, and cut two or three long slices on each side of the breast, in the lines 1, 2, quite to the bone. Cut these slices from the bone, and proceed to take off the leg, by turning the goose upon one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which, when the knife is entered at 4, raises the joint: the knife is then to be passed under the leg, in the direction 4, 5. If the leg hangs to the carcass at the joint 5, turn it back with the fork, and it will readily separate, if the goose be young. When the leg is off, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at the knotch 3, and passing it under the wing, in the direction 3, 4. When the leg and wing, on one side, are taken off, take them off on the other side; cut off the apron in the line 6, 5, 7, and then take off the merry-thought in the line 8, 9. The neck-bones are next to be separated, as in a fowl; and all the other parts divided the same. The best parts of a goose are the breast slices; the fleshy part of the wing, which may be separated from the pinion; the thigh-bone, which may easily be divided in the joint from the leg-bone or drum-stick; the pinion; and next the side-bones. At the place where the apron is taken from, draw out the stuffing with a spoon, and mix it with the gravy, which should first be poured from the boat into the body of the goose, before any one is helped.

Roasted Fowl.

The fowl is here represented on its side, with one of the legs, wings, and neck-bone taken off. It is cut up in the same way, whether roasted or boiled. The legs of a boiled fowl are bent inwards, and tucked into the belly, but the skewers are withdrawn previous to its being sent to table. A roasted fowl is sent to table trussed like a pheasant, except the head, which is always cut off before the fowl is dressed.

The legs, wings, and merry-thought having been taken off, the same as in carving a pheasant, the next thing is to cut off the neck-bones, which is done by putting in the knife at 7, and passing it under the long broad part of the bone in the line 7, 2, then lifting it up, and breaking off the end of the shorter part of the bone which cleaves to the breast-bone. Divide the breast from the back, by cutting through the tender ribs, on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line 2, 5, 3, and pressing it down, lift up the tail, or the lower part of the back, and it will readily divide, with the help of your knife, in the line 2, 5, 3. This done, lay the eroup, or lower part of the back, upwards on your plate, with the rump from you, and with your knife cut off the side-bones, by forcing the knife through the rump-bone, in the lines 5, 6; and the whole fowl is completely carved.

Pheasant.

The bird is here represented in a proper state for the spit, with the head tucked under one of the

wings. When laid in the dish, the skewers drawn, and the bird carried to table, it must be thus carved; Fix your fork in the breast just below the cross line 6, 7, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast, in the lines 1, 2, and then proceed to take off the leg on one side, in the direction 4, 5; this done, cut off the wing on the same side, in the line 3, 4. When you have separated the leg and wing on one side, do the same on the other; and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch 1; for if you cut too near the neck at 7, you will find yourself interrupted by the neck-bone, from which the wing must be separated. Having done this, cut off the merry-thought, in the line 6, 7, by passing the knife under it towards the neck. The remaining parts of the pheasant are to be cut up in the same manner as directed for a roast fowl. The parts most admired are the breast, then the wings, and next the merry-thought.

Partridge.

The partridge is represented as just taken from the spit; but, before it is served up, the skewers must be withdrawn. It is cut up in the same manner as a fowl. The wings must be taken off in the lines 1, 2; and the merry-thought in the lines 3, 4. The prime parts of a partridge are, the wings, breast, and merry-thought. The wing is considered as the best, and the tip of it is reckoned the most delicate piece of the whole.

Pigeons.

No. 1, is the back ; No. 2, is the breast. Pigeons are sometimes cut up as a chick ; but it is seldom carved now otherwise than by fixing the fork at the point 1, entering the knife just before it, and dividing the pigeon in two, cutting away in the lines 1, 2, and 1, 3, No. 1 ; and at the same time bringing the knife out at the back, in the direction 1, 2, and 1, 3, No. 2.



Houlstons, Printers, Wellington, Salop.









