

50273

THE
PENNY
DOMESTIC
COOKERY
BOOK.



LONDON: H. BEAL, 2, SHOE LANE, FLEET STREET.



THE NEW DOMESTIC COOKERY.

FISH.

1. *To boil Salmon.*

Clean it carefully, boil it gently, and take it out of the water as soon as done. Let the water be warm if the fish be split. If underdone it is very unwholesome.

Shrimp or anchovy sauce.

2. *Cod's Head and Shoulders.*

Tie it up, and put it on the fire in cold water which will completely cover it: throw a handful of salt into it. Great care must be taken to serve it without the smallest speck of black or scum. Garnish with a large quantity of double parsley, lemon, horse-radish, and the milt, roe, and liver, and fried smelts if approved. If with smelts, be careful that no water hangs about the fish; or the beauty of the smelts will be taken off, as well as their flavour.

Serve with plenty of oyster or shrimp sauce, and anchovy and butter.

3. *Thornback and Skate*

Should be hung one day at least before they are dressed; and may be served either boiled, or fried in crumbs, being first dipped in egg.

4. *Crimp Skate.*

Boil and send up in a napkin; or fry as above.

5. *Maids*

Should likewise be hung one day at least. They may be boiled or fried; or, if of a tolerable size, the middle may be boiled and the fins fried. They should be dipped in egg, and covered with crumbs.

6. *Mackerel.*

Boil, and serve with butter and fennel.

To broil them, split, and sprinkle with herbs, pepper, and salt; or stuff with the same, crumbs, and chopped fennel.

Potted: clean, season, and bake them in a pan with spice, bay-leaves, and some butter; when cold, lay them in a potting-pot, and cover with butter.

Pickled: boil them, then boil some of the liquor, a few peppers, bay-leaves, and some vinegar; when cold, pour it over them.

7. *To dry Haddock.*

Choose them of two or three pounds weight: take out the gills, eyes, and entrails, and remove the blood from the backbone. Wipe them dry, and put some salt into the bodies and eyes. Lay them on a board for a night; then hang them up in a dry place, and after three or four days, they will be fit to eat; skin and rub them with egg, and strew crumbs over them. Lay them before the fire, and baste with butter until brown enough. Serve with egg sauce.

8. *Whitings*

If large, are excellent this way; and it will prove an accommodation in the country where there is no regular supply of fish.

9. *Soles.*

If boiled, they must be served with great care to look perfectly white, and should be much covered with parsley.

If fried, dip in egg, and cover them with fine crumbs of bread; set on a frying-pan that is just large enough, and put into it a large quantity of fresh lard or dripping, boil it, and immediately slip the fish into it; do them of a fine brown.

Soles that have been fried eat good cold with oil, vinegar, salt, and mustard.

DOMESTIC COOKERY.

10. *Eels.*

Take one or two large eels, leave the skin on, cut them into pieces of three inches long, open them on the belly side, and clean them nicely: wipe them dry, and then wet them with beaten egg, and strew over on both sides chopped parsley, pepper, salt, a very little sage, and a bit of mace pounded fine and mixed with the seasoning. Rub the gridiron with a bit of suet, and broil the fish of a fine colour.

Serve with anchovy and butter for sauce.

11. *Fried Eels.*

If small, they should be curled round and fried, being first dipped into egg and crumbs of bread.

12. *Boiled Eels.*

The small ones are best: do them in a small quantity of water, with a good deal of parsley, which should be served up with them and the liquor.

Serve chopped parsley and butter for sauce.

13. *To feed Oysters.*

Put them into water, and wash them with a birch-besom till quite clean; then lay them bottom downwards into a pan, sprinkle with flour or oatmeal and salt, and cover with water. Do the same every day, and they will fatten. The water should be pretty salt.

14. *To stew Oysters.*

Open and separate the liquor from them, then wash them from grit; strain the liquor, and put with the oyster a bit of mace and lemon-peel, and a few white peppers. Simmer them very gently, and put some cream, and a little flour and butter.

Serve with sippets.

15. *To scallop Oysters.*

Put them with crumbs of bread, pepper, salt, nutmeg, and a bit of butter, into scallop-shells or saucers, and bake before the fire in a Dutch oven.

MEAT.

16. *To salt Beef or Pork for eating immediately.*

The piece should not weigh more than five or six pounds. Salt it very thoroughly just before you put it into the pot. Take a coarse cloth, flour it well, put the meat in, and fold it up close. Put it into a pot of boiling water, and boil it as long as you would any other salt beef of the same size, and it will be as salt as if done four or five days.

17. *To press Beef.*

Salt a bit of brisket, thin part of the flank, or the tops of the ribs, with salt and saltpetre five days, then boil it gently till extremely tender: put it under a great weight, or in a cheese-press, till perfectly cold.

It eats excellently cold, and for sandwiches.

18. *An excellent Mode of dressing Beef.*

Hang three ribs three or four days; take out the bones from the whole length, sprinkle it with salt, roll the meat tight, and roast it. Nothing can look nicer. The above done with spices, &c., and baked, is excellent.

19. *To pot Beef.*

Take beef that has been dressed, either boiled or roasted; beat it in a mortar with some pepper, salt, a few cloves, grated nutmeg, and a little fine butter just warm.

This eats well, and is a good way for using the remains of a large joint.

20. *Bubble and Squeak.*

Boil, chop, and fry it, with a little butter, pepper and salt, some cabbage, and lay on it slices of underdone beef, lightly fried.

21. *Shoulder of Veal*

Cut off the knuckle, for a stew or gravy. Roast the other part with stuffing: you may lard it. Serve with melted butter.

DOMESTIC COOKERY.

22. *Beef-Steaks*

Should be cut from a rump that has hung a few days. Broil them over a very clear or charcoal fire: put into the dish a little minced shallot, and a table-spoonful of ketchup; and rub a bit of butter on the steak the moment of serving. It should be turned often, that the gravy may not be drawn out on either side.

23. *Beef-heart.*

Wash it carefully; stuff as hare; and serve with rich gravy, and currant-jelly sauce.

Hash with the same, and port wine.

24. *To dress an Ox-cheek.*

Soak half a head three hours, and clean it with plenty of water. Take the meat off the bones, and put it into a pan with a large onion, a bunch of sweet herbs, some bruised allspice, pepper, and salt.

Lay the bones on the top; pour on two or three quarts of water and cover the pan close with brown paper, or a dish that will close. Let it stand eight or ten hours in a slow oven; or simmer it by the side of the fire, or on a hot hearth. When done tender, put the meat into a clean pan, and let it get cold. Take the cake of fat off, and warm the head in pieces in the soup. Put what vegetables you choose.

25. *Neck of Veal.*

Cut off the scrag to boil, and cover it with onion-sauce. It should be boiled in milk and water. Parsley and butter may be served with it, instead of onion-sauce.

Or it may be stewed with whole rice, small onions, and pepper-corns, with a very little water.

Or boiled and eaten with bacon and greens.

The best end may be either roasted, broiled as steaks, or made into pies.

26. *Calf's Liver.*

Slice it, season with pepper and salt, and boil nicely: rub a bit of cold butter on it, and serve hot and hot.

27. *To boil Calf's Head.*

Clean it very nicely, and soak it in water, that it may look very white; take out the tongue to salt, and the brains to make a little dish. Boil the head extremely tender; then stew it over with crumbs and chopped parsley, and brown them; or, if liked better, leave one side plain. Serve bacon and greens to eat with it.

The brains must be boiled; and then mixed with melted butter, scalded sage chopped, pepper, and salt.

If any of the head is left, it may be hashed next day, and a few slices of bacon just warmed and put round.

Cold calf's head eats well if grilled.

28. *To roast a Leg of Pork.*

Choose a small leg of fine young pork: cut a slit in the knuckle with a sharp knife; and fill the space with sage and onion chopped, and a little pepper and salt. When half-done, score the skin in slices, but don't cut deeper than the outer rind.

Apple-sauce and potatoes should be served to eat with it.

29. *To boil a Leg of Pork.*

Salt it eight or ten days: when it is to be dressed, weigh it; let it lie half an hour in cold water to make it white; allow a quarter of an hour for every pound, and half an hour over, from the time it boils up: skin it as soon as it boils, and frequently after. Allow water enough. Save some of it to make peas-soup. Some boil it in a very nice cloth, floured; which gives a very delicate look. It should be small and of a fine grain.

Serve peas-pudding and turnips with it.

30. *Loin and Neck of Pork.*

Roast them. Cut the skin of the loin across, at distances of half an inch, with a sharp pen-knife.

31. *Shoulders and Breasts of Pork.*

Put them into pickle, or salt the shoulder as a leg when very nice, they may be roasted.

32. *To roast a Sucking Pig.*

If you can get it when just killed, this is of great advantage. Let it be scalded, which the dealers usually do; then put some sage, crumbs of bread, salt, and pepper, into the belly, and sew it up. Observe to skewer the legs back or the under part will not crisp.

Lay it to a brisk fire till thoroughly dry; then have ready some butter in a dry cloth, and rub the pig with it in every part. Dredge as much flour over as will possibly lie, and do not touch it again till ready to serve; then scrape off the flour very carefully with a blunt knife, rub it well with the buttered cloth, and take off the head while at the fire; take out the brains, and mix them with the gravy that comes from the pig. Then take it up; and without withdrawing the spit, cut it down the back and belly, lay it into the dish, and chop the sage and bread quickly as fine as you can, and mix them with a large quantity of fine melted butter that has very little flour. Put the sauce into the dish after the pig has been split down the back, and garnished with the ears and the two jaws; take off the upper part of the head down to the snout.

33. *Leg of Mutton.*

If roasted, serve with onion or currant-jelly sauce; if boiled, with caper-sauce and vegetables.

34. *Neck of Mutton*

Is particularly useful, as so many dishes may be made of it; but it is not advantageous for the family. The bones should be cut short, which the butchers will not do unless particularly desired.

The best end of the neck may be boiled, and served with turnips; or roasted, or dressed in steaks, in pies, or harrico.

The scrags may be stewed in broth; or with a small quantity of water, some small onions, a few pepper-corns and a little rice, and served together.

When a neck is to be boiled to look particularly nice, saw down the chine-bone, strip the ribs half way down,

and chop off the ends of the bones about four inches. The skin should not be taken off till boiled, and then the fat will look the whiter.

When there is more fat to a neck or loin of mutton, than it is agreeable to eat with the lean, it makes an uncommonly good suet pudding, or crust for a meat pie if cut very fine.

35. *Shoulder of Mutton roasted.*

Serve with onion sauce. The blade-bone may be broiled.

GAME AND POULTRY.

36. *To roast Turkey.*

The sinews of the legs should be drawn, whichever way it is dressed. The head should be twisted under the wing; and in drawing it, take care you do not tear the liver, nor let the gall touch it.

Put a stuffing of sausage-meat; or if sausages are to be served in the dish, a bread-stuffing. As this makes a large addition to the size of the bird, observe that the heat of the fire is constantly to that part; for the breast is often not done enough. A little strip of paper should be put on the bone, to hinder it from scorching while the other parts roast. Baste well and froth it up. Serve with gravy in the dish, and plenty of bread-sauce in a sauce tureen. Add a few crumbs, and a beaten egg to the stuffing of sausage-meat.

37. *To boil Fowl.*

For boiling, choose those that are not black-legged. Pick them nicely, singe, wash, and truss them. Flour them, and put them into boiling water.

Serve with parsley and butter; oyster, lemon, liver, or celery sauce.

If for dinner, ham, tongue, or bacon, is usually served with them; as likewise greens.

38. *Fowls broiled.*

Split them down the back; pepper, salt, and broil. Serve with mushroom-sauce.

DOMESTIC COOKERY.

39. *Fowls roasted.*

Serve with egg-sauce, bread-sauce, or garnished with sausages and scalded parsley.

A large barn-door fowl well hung, should be stuffed in the crop with sausage-meat, and served with gravy in the dish, and with bread-sauce.

The head should be turned under the wing, as a turkey.

40. *Ducks roasted.*

Serve with a fine gravy: and stuff one with sage and onion, a desert-spoonful of crumbs, a bit of butter, and pepper and salt; let the other be unseasoned.

41. *To boil Ducks.*

Choose a fine fat duck; salt it two days, then boil it slowly in a cloth. Serve it with onion-sauce, but melt the butter with milk instead of water.

42. *To roast Wild Fowl.*

The flavour is best preserved without stuffing. Put pepper, salt, and a piece of butter, into each.

Wild fowl require much less dressing than tame; they should be served of a fine colour, and well frothed up. A rich brown gravy should be sent in the dish; and when the breast is cut into slices, before taking off the bone, a squeeze of lemon, with pepper and salt, is a great improvement to the flavour.

To take off the fishy taste which wild fowl sometimes have, put an onion, salt, and hot water, into the dripping-pan, and baste them for the first ten minutes with this; then take away the pan, and baste constantly with butter.

43. *Larks, and other small Birds.*

Draw, and spit them on a bird-spit; tie this on another spit and roast them. Baste gently with butter, and strew bread crumbs upon them till half done; brown and serve with fried crumbs round.

THE NEW

44. *To roast Goose.*

After it is picked, the plugs of the feathers pulled out and the hairs carefully singed, let it be well washed and dried, and a seasoning put in of onion, sage, and pepper and salt. Fasten it tight at the neck and the rump, and then roast. Put it first at a distance from the fire, and by degrees draw it nearer. A slip of paper should be skewered on the breast bone. Baste it very well. When the breast is rising, take off the paper; and be careful to serve it before the breast falls, or it will be spoiled by coming flatted to table. Let a good gravy be sent in the dish.---Gravy and apple sauce: gooseberry sauce for a green goose.

45. *Pigeons.*

May be dressed in so many ways, that they are very useful. The good flavour of them depends very much on their being cropped and drawn as soon as killed. No other bird requires so much washing.

46. *Roast Pigeons*

Should be stuffed with parsley, either cut or whole; and seasoned within. Serve with parsley and butter. Peas or asparagus should be dressed to eat with them.

47. *Pheasants and Partridges.*

Roast them as turkey; and serve with a fine gravy into which put a very small bit of garlick, and bread sauce. When cold, they may be made into excellent patties, but their flavour should not be overpowered by lemon.

48. *Hares*

If properly taken care of, will keep a great time: and even when the cook fancies them past eating, may be in the highest perfection which if eaten when fresh-killed they are not. As they are usually paunched in the field, the cook cannot prevent this; but the hare keeps longer, and eats much better, if not opened for four or five days, or according to the weather.

If paunched, as soon as a hare comes in, it should be

DOMESTIC COOKERY.

and quite dry, the heart and liver taken out, and the
scalded to keep for the stuffing. Repeat this
every day; mix pepper and ginger, and rub on
inside; and put a large piece of charcoal into it,
only the spice early to prevent that musty taste which
keeping in the damp occasions, and which also
spoils the stuffing. An old hare should be kept as long
possible; if to be roasted. It must also be well
cleaned.

49. *To roast Hare.*

After it is skinned, let it be extremely well washed,
then soaked an hour or two in water: and if old,
boil it; which will make it tender, as also will letting
it lie in vinegar. If however it is put into vinegar, it
should be exceedingly well washed in water afterwards.
Put a large relishing stuffing into the belly, and then
stitch it up. Baste it well with milk till half-done, and
finish afterwards with butter. If the blood has settled in the
back, soaking the part in warm water, and putting it
over the fire warm, will remove it; especially if you also
scrape the skin here and there with a small knife, to let
it sweat. The hare should be kept at a distance, from
the fire at first. Serve with a fine froth, rich gravy
and melted butter, and currant-jelly sauce; the gravy in
a separate dish. For stuffing use the liver, an anchovy, some
bacon, a little suet, herbs, pepper, salt, nutmeg, a
little onion, crumbs of bread, and an egg to bind it all.
The ears must be nicely cleaned and singed. They are
considered a dainty.

50. *Rabbits*

They may be eaten various ways, as follows:
Roasted with stuffing and gravy, like hare; or with-
out stuffing; with sauce of the liver, and parsley
dressed in melted butter, pepper, and salt; or larded.
Boiled, and smothered with onion-sauce; the butter
may be melted with milk instead of water.
Fried in joints, with dried or fried parsley. The
same liver-sauce, this way also.

SOUPS AND GRAVIES.51. *Veal Broth.*

Stew a small knuckle in about three quarts of water, two ounces of rice, a little salt, and a blade of nutmeg till the liquor is half wasted away.

52. *An excellent Soup.*

Take a scrag or knuckle of veal, slices of undressed gammon of bacon, onions, mace, and a small quart of water; simmer till very strong, and lower it with good beef-broth made the day before, and stewed till the meat is done to rags. Add cream, vermicelli, and almonds.

53. *Old-Peas Soup.*

Save the water of boiled pork or beef; and if necessary salt, put as much fresh water to it; or use fresh water entirely with roast-beef bones, a ham or gammon-bone, or an anchovy or two. Simmer these with some green whole or split peas; the smaller the quantity of water the better. Simmer till the peas will pulp through a cullender; then set the pulp, and more of the liquor that boiled the peas, with two carrots, a turnip, a leek, and a stick of celery cut into bits, to stew till all is quite tender. The last requires less time; an hour will do for it.

When ready, put fried bread cut into slices, dried and rubbed fine, pepper, and (if wanted) salt into a tureen, and pour the soup in.

54. *Gravy Soup.*

Wash and soak a leg of beef; break the bone, set it on the fire with a gallon of water, a large bundle of sweet herbs, two large onions sliced and fried a brown (but not burnt), two blades of mace, twelve cloves, twenty berries of all-spice, and forty black peppercorns. Stew till the soup is as rich as you choose, then take out the meat, which will be fit for the servants' table with a little of the gravy. Next day take off the cake of fat; which will serve for basting, or

common pie-crust. Have ready such vegetables as you choose to serve. Cut carrots, turnips, and celery, small, and simmer till tender: some people do not like them to be sent to table, only the flavour of them. Boil vermicelli a quarter of an hour; and add to it a large spoonful of soy, and one of mushroom ketchup.

PIES AND PUDDINGS.

55. *Veal Pies.*

Take some of the middle, or scrag, of a small neck; season it; and either put to it, or not, a few slices of lean bacon or ham. If it is wanted of a high relish, add mace, cayenne, and nutmeg, to the salt and pepper; and also forcemeat and eggs; and if you choose, add truffles, morels, mushrooms, sweetbreads cut into small bits, and cocks'-combs blanched, if liked. Have a rich gravy ready, to pour in after baking. It will be very good without any of the latter additions.

56. *Excellent Pork Pies to eat cold.*

Raise common boiled crust into either a round or oval form, as you choose; having ready the trimming and small bits of pork cut off when a hog is killed; and if these are not enough, take the meat off a sweet bone. Beat it well with a rolling pin; season with pepper and salt, and keep the fat and lean separate. Put it in layers, quite close up to the top: lay on the lid: cut the edge smooth round and pinch it; bake in a slow soaking oven, as the meat is very solid. The pork may be put into a common dish, with a very plain crust; and be quite as good. Observe to put no bone or water into pork pie; the outside of the pieces will be hard, unless they are cut small and pressed close.

57. *Mutton Pie.*

Cut steaks from a loin or neck of mutton that has hung; beat them, and remove some of the fat. Season with salt, pepper, and a little onion; put a little water at the bottom of the dish, and a little paste at the edge;

then cover with a moderately thick paste. Or raise small pies, and breaking each bone in two to shorten it, season, and cover it over, pinching the edge. When they came out, pour into each a spoonful of gravy made of a bit of mutton.

58. *Squab Pie.*

Cut apples as for other pies, and lay them in rows with mutton chops: shred onion, and sprinkle it among them, and also some sugar.

59. *Giblet Pie.*

After very nicely cleaning goose or duck giblets, stew them with a small quantity of water, onion, black pepper, and a bunch of sweet herbs, till nearly done. Let them grow cold; and if not enough to fill the dish, lay a beef, veal, or two or three mutton steaks at bottom. Put the liquor of the stew to bake with the above; and when the pie is baked, pour into it a large tea-cup full of cream.

60. *Sago pudding.*

Boil a pint and a half of new milk, with four spoonfuls of sago nicely washed and picked, lemon-peel, cinnamon, and nutmeg; sweeten to taste; then mix four eggs, put a paste round the dish and bake slowly.

61. *Bread and Butter pudding.*

Slice bread spread with butter, and lay it in a dish with currants between each layer; and sliced citron, orange, or lemon, if it be very nice. Pour over an unboiled custard of milk, two or three eggs, a few pimentos, and a very little ratafia, two hours at least before it is to be baked; and lade it over to soak the bread.

A paste round the edge makes all puddings look better, but is not necessary.

62. *Batter Pudding.*

Rub three spoonfuls of fine flour extremely smooth by degrees into a pint of milk; simmer till it thickens; stir in two ounces of butter; set it to cool; then add

the yolks of three eggs: flour a cloth that has been wet, or butter a basin, and put the batter into it; tie it tight, and plunge it into boiling water, the bottom upwards. Boil it an hour and a half, and serve it with plain butter. If approved, a little ginger, nutmeg, and lemon-peel may be added. Serve with sweet sauce.

63. *Boiled Bread Pudding.*

Grate white bread; pour boiling milk over it, and cover close. When soaked an hour or two, beat it fine, and mix with it two or three eggs well beaten.

Put it into a bason that will just hold it; tie a floured cloth over it, and put it into boiling water. Send it up with melted butter poured over.

It may be eaten with salt or sugar.

64. *Brown Bread Pudding.*

Half a pound of stale brown bread grated, ditto of currants, ditto of shred suet, sugar, and nutmeg; mix with four eggs, a spoonful of brandy, and two spoonfuls of cream; boil in a cloth or basin that exactly holds it three or four hours.

65. *Batter Pudding with Meat.*

Make a batter with flour, milk, and eggs; pour a little into the bottom of a pudding dish; then put seasoned meat of any kind into it, and a little shred onion; pour the remainder of the batter over, and bake in a slow oven.

Some like a loin of mutton baked in batter, being first cleared of most of the fat.

66. *Plain Rice Pudding.*

Wash and pick some rice; throw among it some pimento finely pounded, but not much; tie the rice in a cloth, and leave plenty of room for it to swell. Boil it in a quantity of water for an hour or two. When done, eat it with butter and sugar, or milk. Put lemon-peel if you please.

It is very good without spice, and eaten with salt and butter.

67. *Rice Pudding with Fruit.*

Swell the rice with a very little milk over the fire ; then mix fruit of any kind with it (currants, gooseberries scalded, pared and quartered apples, raisins, or black currants) ; with one egg into the rice, to bind it ; boil it well, and serve with sugar.

68. *Rice Pudding, baked.*

Swell rice as above ; then add some more milk, an egg, sugar, allspice, and lemon-peel. Bake in a deep dish.

Another, for the Family.

Put into a very deep pan half a pound of rice, washed and picked ; two ounces of butter, four ounces of sugar, a few allspice pounded, and two quarts of milk. Less butter will do, or some suet. Bake in a slow oven.

69. *Steak or Kidney Pudding.*

If kidney, split and soak it, and season that or the meat. Make a paste of suet, flour, and milk ; roll it, and line a basin with some ; put the kidney or steaks in, cover with paste, and pinch round the edge. Cover with a cloth, and boil a considerable time.

70. *Beef-Steak Pudding.*

Prepare some fine steaks, roll them with fat between ; and if you approve shred onion, add a very little. Lay a paste of suet in a basin, and put in the rollers of steaks ; cover the basin with a paste, and pinch the edges to keep the gravy in. Cover with a cloth tied close ; and let the pudding boil slowly, but for a length of time.

71. *Mutton Pudding.*

Season with salt, pepper, and a bit of onion ; lay one layer of steaks at the bottom of the dish ; and pour a batter of potatoes boiled and pressed through a colander, and mixed with milk and an egg, over them ; then putting the rest of the steaks, and batter, bake it.

DOMESTIC COOKERY.

Another.

cut slices off a leg that has been underdone, and put it into a basin lined with a fine suet-crust. Season with pepper, salt and finely-shred onion or shalot.

72. *Suet Pudding.*

Take a pound of suet; mix with a pound and a quart of flour, two eggs beaten separately, a little salt, and a little milk as will make it. Boil four hours. It eats best next day, cut in slices and broiled.

73. *Common Plum Pudding.*

Take the same proportions of flour and suet, and half the quantity of fruit, with spice, lemon, a glass of wine or brandy and one egg and milk, will make an excellent pudding, if long boiled.

74. *Yorkshire Pudding*

Take six spoonfuls of flour, with a quart of milk, and three eggs well beaten. Butter the pan. When brown on one side, turn the other side upwards, and brown that. It should be made in a square pan, and cut into pieces to come to table. Set it over a fire in a frying-dish at first, and stir it some minutes.

75. *Mince Pie.*

Take six pounds of scraped beef free from skin and strings, weigh six pounds, four pounds of suet picked and chopped, add six pounds of currants nicely cleaned and perfectly dry, three pounds of chopped apples, the peel and juice of two lemons, a pint of sweet wine, a nutmeg, a quarter of an ounce of cloves, ditto mace, ditto pepper, in finest powder; press the whole into a deep dish when well mixed, and keep it covered in a dry cool

place. Have citron, orange, and lemon peel ready, and put a slice of each in the pies when made.

76. *Mince Pies without Meat.*

Take the best apples six pounds, pared, cored, and sliced; of fresh suet, and raisins stoned, each three

pounds, likewise minced: to these add of mace and cinnamon a quarter of an ounce each, and eight cloves in finest powder, three pounds of the finest powdered sugar, three quarters of an ounce of salt, the rinds of four and juice of two lemons, half a pint of port, and same of brandy. Mix well and put into a deep pan.

Have ready washed and dried four pounds of currants, and add as you make the pies, with candied fruit

MISCELLANEOUS.

77. *To boil Vegetables green.*

Be sure the water boils when you put them in. Make them boil very fast. Don't cover, but watch them; and if the water has not slackened, you may be sure they are done when they begin to sink. Then take them out immediately, or the colour will change. Hard water, especially if chalybeate, spoils the colour of such vegetables as should be green.

78. *Pickled Onions.*

In the month of September, choose the small white round onions, take off the brown skin, have ready a very nice tin stew-pan of boiling water, throw in many onions as will cover the top; as soon as they look clear on the outside, take them up as quick as possible with a slice, and lay them on a clean cloth, cover them close with another, and scald some more and so on. Let them lie to be cold, then put them in a jar, or glass, or wide mouth, bottles, and pour over them the best white wine vinegar, just hot but not boiling. When cold cover them. Should the outside skin shrivel, peel it off. They must look quite clear.

79. *To pickle Red Cabbage.*

Slice it into a colander, and sprinkle each layer with salt, let it drain two days, then put it into a jar, and pour boiling vinegar enough to cover, and put a slice of red beet root. Observe to choose the purest red cabbage. Those who like the flavour of spice

with the vinegar. Cauliflower cut in branches, thrown in after being salted, will look of a beautiful

80. *To pickle Cucumbers and Onions sliced.*

Put them in slices, and sprinkle salt over them: the next day drain them for five or six hours; then put them into a stone jar, pour boiling vinegar over them, and keep them in a warm place. The slices should be kept in vinegar. Repeat the boiling vinegar, and stop them up in a jar instantly; and so on till green; the last time put pepper and ginger. Keep in small stone jars.

81. *A cheap Seed Cake.*

Mix a quarter of a peck of flour with half a pound of sugar, a quarter of an ounce of allspice, and a little nutmeg; melt three quarters of a pound of butter with a pint of milk; when just warm, put to it a quarter of a pint of yeast, and work up to a good dough. Let it stand before the fire a few minutes before it goes to the oven; add seeds, or currants, and bake an hour and half.

Another.

Mix a pound and a half of flour, and a pound of common lump sugar, eight eggs beaten separately, an ounce of seeds, two spoonsful of yeast, and the same milk and water.

Note. Milk alone causes cake and bread soon to

82. *Common Bread Cake.*

Take the quantity of a quartern loaf from the dough, in making white bread, and knead well into it two ounces of butter, two of Lisbon sugar, and eight of currants. Warm the butter in a tea-cupful of good milk. By the addition of an ounce of butter, or sugar, or an egg, or two, you may make the cake better. A tea-cupful of raw cream improves it much. It is best to bake it in a pan, rather than as a loaf, the outside being hard.

83. *Tea Cakes.*

Rub fine four ounces of butter into eight ounce flour; mix eight ounces of currants, and six of Lisbon sugar, two yolks and one white of eggs, and a spoonful of brandy. Roll the paste the thickness of Oliver biscuit, and cut with a wine glass. You may beat the other white, and wash over them; and either dust sugar, or not, as you like.

84. *Gingerbread.*

Mix with two pounds of flour half a pound of treacle three quarters of an ounce of carraways, one ounce of ginger finely sifted, and eight ounces of butter

Roll the paste into what form you please, and bake in tins, after having worked it very much, and kept it to rise.

If you like sweetmeats, add orange candied; it may be added in small bits.

85. *A common Cake.*

Mix three quarters of a pound of flour with half a pound of butter, four ounces of sugar, four eggs, and an ounce of carraways, and a glass of raisin-wine. Knead it well, and bake in a quick oven. Use fine Lisbon sugar.

86. *To make Elder Wine.*

To every quart of berries put two quarts of water, boil half an hour, run the liquor, and break the fruit through a hair sieve; then to every quart of juice, add three quarters of a pound of Lisbon sugar, coarse, but not the very coarsest. Boil the whole a quarter of an hour with some Jamaica peppers, ginger and a few cloves. Pour it into a tub, and when of a proper warmth, into the barrel, with toast and yeast to which there is more difficulty to make it do than most other liquors. When it ceases to hiss, put a quart of brandy to eight gallons, and stop up. Bottle in March or at Christmas. The liquor must be in a warm place to make it work.

TO THE PUBLIC.

In consequence of the unprecedented success of this number, the proprietor intends to issue future numbers which will be complete in themselves, or the whole forming a handsome volume. Each number will be
SPLENDIDLY ILLUSTRATED.

PRINTED BY
C. VANDENBERGH, 27, HYDE PLACE, HOXTON OLD TOWN

JAMES'S UNIVERSAL SAUCES,

AT

2d. and 3d. per Bottle.

Not to be equalled throughout the kingdom, in price, quantity, or quality, in handsome bottles made expressly for the purpose, suited for conveyance to any part of the world.

LIST OF SAUCES.

| | |
|----------------------|---------------------|
| MUSHROOM KETCHUP | ESSENCE OF SHRIMP |
| ESSENCE OF ANCHOVIES | FRENCH TOMATO SAUCE |
| READING SAUCE | WALNUT KETCHUP |
| HARVEY'S SAUCE | ETC., ETC. |

**THESE NOVEL ARTICLES ARE DECIDEDLY THE BEST EVER
PRODUCED.**

Manufactured and Sold wholesale by

J. JAMES,

**83, St. John Street, Clerkenwell,
LONDON,**

*And Retailed by all respectable Oilmen and Grocers
throughout the Kingdom.*

**PLEASE OBSERVE THE ADDRESS, AS NONE OTHERS ARE
GENUINE.**