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Brown
Soup

Remove with Fish

Harricot
of Mutton

A Duck
Ragoût

Calf
foot
Jelly

Apple
Leaf

Teal
Olive

Small
Tarts
of all
preserves

Apple
raguon
Toasts

A Trifle

Pidacou
Pye

Almond
Pudding
with a
Crocant

Remove with a floating Island
or a Server of Syllabubs & Preserves

Boat
Kout
cut
in flowers &c

Orange
Cheese
Cakes

Brown
of
Chickens

Pla
Mange

Macaroni
Pye

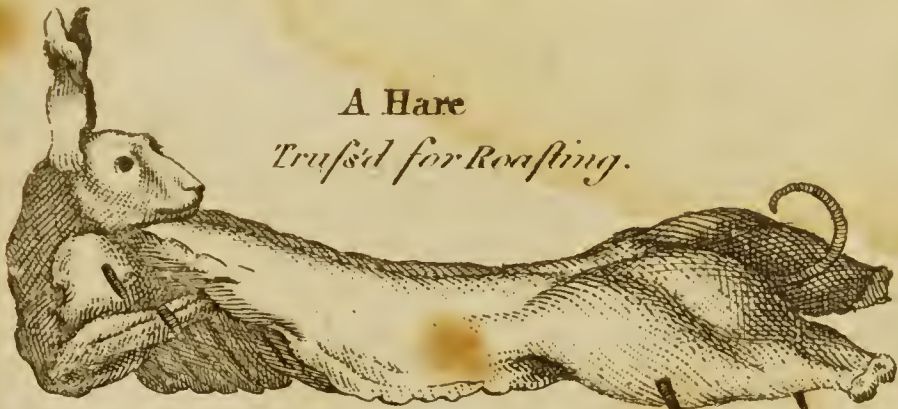
Pork
Cutlets

Ragoût
of Vallery
and
Sweet breads

Powdered Rump
with Greens

Remove with a Roasted
Turkey

A Hare
Truss'd for Roasting.



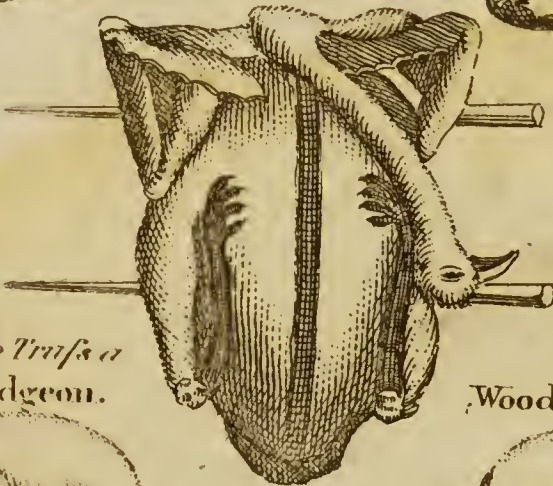
To Truss a Chicken.



*To Truss a Pheasant
or Partridge.*



*To Truss a
Turkey*



*To Truss a
Pidgeon.*



*To Truss a
Woodcock or Snipe.*



A Rabbit
Truss'd for Roasting.



A Rabbit
Truss'd for Boiling.





19390
Ann. Stewart 1801

THE
PRACTICE

OF

COOKERY, | PICKLING,
PASTRY, | AND
CONFECTIONARY, | PRESERVING.

WITH

Directions for choosing Provisions, Trussing
Poultry, &c.

TO WHICH IS ADDED,

An APPENDIX,

containing,

Receipts for making VINEGAR, KETCHUPS,
WINES, CORDIALS, &c.

LIKEWISE

The ART of CARVING.

Also,

LISTS OF SUPPER AND DINNER DISHES,

AND

Of Articles in season in the different Months of the Year;

WITH PLATES,

Shewing the Manner of Trussing Poultry, and Placing
Dishes on a Table.

BY MRS FRAZER,
TEACHER OF THESE ARTS IN EDINBURGH,

THE THIRD EDITION.
IMPROVED AND ENLARGED.

EDINBURGH:
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By J. Ruthven & Sons.

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P R E F A C E.

THE Arts of Cookery, Pastry, and Confectionary, are, like other arts, gradually advancing towards perfection.---*Taste*, and *Fancy*, are peculiarly requisite in these, and much depends upon them. It is, therefore, with a view to the improvement of both, that the Author of the present work, whose abilities and experience are well known, offers it to the public. Indeed the rapid and extensive sale of the two first large impressions is a convincing proof of the utility of it, and has induced her to print this *Third* edition, which is not only an improvement on the last, but is also enriched with several new, elegant, and useful receipts, that have occurred since it was published, and to which is now added, *The Art of Carving*.

The generality of books of this kind, whether owing to the ostentation, hurry, or bustle, of the persons who compiled them, or to the ignorance and inattention of those to whom the execution has been committed, are fraught with so many extravagant and useless receipts, and such as might have proved useful, being
written

written with so little accuracy and attention to method, that it is not at all to be wondered, why they should be found so deficient, perplexing, and unintelligible ; at the same time, the Author does candidly acknowledge, that she has derived much benefit and instruction from some valuable books on the subject, both ancient and modern.

These receipts were originally intended for the Author's own private use ; but at the request and solicitation of her Scholars, and several respectable Friends, she was induced to publish them ; and if they can in any degree contribute to the improvement of the young, or as a help and remembrancer to those of riper years and experience, she will think her labour amply rewarded.

In short, she has studiously endeavoured to render the whole universally useful, to reconcile *Simplicity* with *Elegance*, and *Variety* with *Economy*.

PRACTICE OF COOKERY, &c.

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N. B. The Liquid Measure is specified both in *Scotch* and *English*. The Butter weight is rated at twenty-two ounces in the pound.

THE
PRACTICE

OF

COOKERY, PASTRY, AND CON-
FECTIONARY.

PART I. OF COOKERY.

CHAP. I.

*Of Marketing, or Directions for Choosing Pro-
visions.*

Beef.--- **O**X beef, if young, will have a fine, smooth, open grain, of a pleasing carnation red, and very tender; the fat rather white than yellow, and the suet white.---The grain of cow beef is closer, and the fat whiter; but the lean not so bright a red as the other.---The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and of a stronger smell than either cow or ox-beef.

Mutton---If you squeeze young mutton with the fingers, it will feel very tender; but if old, it will feel hard, continue wrinkled, and the fat fibrous and clammy. The grain of ram-mutton is close. the flesh of a deep red, and the fat spongy. The flesh of ewe-mutton is paler than the wedder, and the grain closer. Short-shanked is the best.

A

Lamb.

Lamb.---A lamb's head is good if the eyes are bright and plump; but if they are sunk and wrinkled, it is stale. If the vein in the neck of the fore-quarter appears of a fine blue, it is fresh; but if green or yellow, it is stale. If in the hind quarter there is a faint disagreeable smell near the kidney, or if the knuckle be limber, it is not good.

Veal.---The flesh of cow-calf is whiter than that of bull, but the flesh is not so firm; the fillet of the former is generally preferred, on account of the udder; if the head is fresh, the eyes will be plump; if stale, they will be sunk and wrinkled. If the vein in the shoulder is not of a bright red, the meat is not fresh; and if there are any green or yellow spots in it, it is bad. A good neck and breast will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are stale. The kidney is apt soonest to taint in the loin, and if stale, it will be soft and slimy. A leg is good, if it be firm and white; but bad, if limber, and the flesh flabby, with green or yellow spots.

Pork.---Measley pork is dangerous to eat. It is known by the fat being full of little kernels. If it is young, the lean will break on being pinched, the skin will dent, by nipping it with the fingers; and the fat, like lard, will be soft and pulpy. If the rind is thick, rough, and cannot be nipped with the fingers, it is old. If the flesh is cool and smooth it is fresh, but if clammy it is tainted; and the knuckle part will always be the worst.

Hams.

Hams.---Those are the best which have the shortest shank. If you put a knife under the bone of a ham, and it come out clean, and smell well, it is good; but if it be daubed and smeared, or has a disagreeable smell, it is not good.

Bacon---If it is good, the fat will feel oily, look white, the lean will be of a good colour, and stick close to the bone; but it is not good, or will be soon rusty, if there is any streaks in the lean. The rind of young bacon is always thin, but thick if old.

Brawn.---The rind of old brawn is thick and hard; the young is moderate. The rind and fat of barrow and sow brawn are very tender.

Venison.---The fat of venison must determine your choice of it. If the fat is thick, bright and clear, the clefts smooth and close, it is young; but if the clefts are wide and rough, it is old. Venison will first change at the haunches and shoulders. You will judge of its newness or staleness, by its sweet or rank smell. If tainted, it will look greenish, or inclining to black.

Turkies.---If a cock-turkey is young, it will have a smooth black-leg, with a short spur; the eyes full and bright, and the feet limber and moist; but observe, that the spurs are not scraped to deceive you. When a turkey is stale, the feet are dry and the eyes sunk. The same rule will determine, whether a hen-turkey is fresh or stale, young or old; with this difference, that if she is old, the legs will be rough

and red ; if with egg, the vent will be soft and open ; but if not, the vent will be hard.

Cocks and Hens.---The spurs of a young cock are short ; but the same precaution is necessary here as was observed in that of the turkey. Their vents will be open, if stale ; but close and hard, if fresh. Hens are always best when full of eggs, and just before they begin to lay. The comb of a good capon is pale, its breast fat, its belly thick, and its rump large.

Geese.---A yellow bill and feet, with few hairs upon them, are the marks of a young goose ; but these are red when old. The feet will be limber, if fresh ; but stiff and dry, if old. Green geese are in season from May to June, till they are three months old. A stubble goose is good till it be five or six months old, and should be picked dry. The same rules will hold for wild geese, with respect to their being young or old.

Ducks.---The legs of a new killed duck are limber ; and if fat, its belly will be hard and thick. The feet of a stale duck are dry and stiff. Those of a tame one are of a dusky yellow, and thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour.

Pheasants.---These beautiful birds are of the English cock and hen kind, and of a fine flavour. The cock has spurs, and the hen is most valued when with egg. The spurs of a young cock-pheasant are round ; but if old they are long and sharp. If the vent of the hen be
open

open and green, she is stale ; if she is with egg, it will be soft.

Woodcocks.---A woodcock is a bird of passage, and is found with us only in the winter. They are best a fortnight or three weeks after their first appearance, when they have rested after their long flight over the ocean. If fat, they will be firm and thick, and a vein of fat will run by the side of the breast ; a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean ; but the reverse if stale.

Partridges.---Autumn is the season for partridges ; if young, the legs will be yellowish, and the bill of a dark colour. If old, the bill white and the legs blue. If fresh, the vent will be firm ; but if stale, it will look greenish, and the skin will peel when rubbed with the finger.

Bustards.---The same rules given for the choice of the turkey will hold with respect to this bird.

Pigeons.---These birds are full and fat at the vent, and limber-footed when new ; but if the toes are harsh, and the vent loose, open, and green, they are stale. If old, their legs will be large and red. The tame pigeon is preferable to the wild, and is larger in the body, fat and tender ; but the wild pigeon is not so. Wood-pigeons are larger than wild ones, but like them in other respects. The same rules will hold in the choice of the plover, field-fare, thrush, lark, blackbird, &c.

Hares.---Both the age and freshness of a hare are to be attended to in the choice of it. When old the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large; but if the claws are smooth and sharp, the ears tear easily, and the cleft in the lip much spread, it is young. The body will be stiff, and the flesh pale, if newly killed; but if the flesh is turning black, and the body limber, it is stale; though hares are not always considered as worse for being kept till they smell a little.

Rabbits.---The claws of an old rabbit are rough and long, and grey hairs are intermixed with the wool; but if young, the wool and claws are smooth. If stale, it will be limber, the flesh blueish, and have a kind of slime upon it; but if fresh, it will be stiff, and the flesh white and dry.

Fish.---The general rule for knowing whether fish are fresh or stale, is by observing the colour of their gills, which should be of a lively red; whether they be hard or easily opened, the standing out or sinking in of their eyes, their fins stiff or limber, or by smelling at the gills. Fish taken in running water are always better than those from ponds.

Turbot.---If a turbot is good, it will be thick and plump, and the belly of a yellowish white; but bad if thin and blueish. It is in season the greater part of the summer, and is generally caught in the German and British Oceans.

Soles.---Good soles are thick and firm, and the
the

the belly of a fine cream colour ; but they are not good, if flabby, or incline to a blueish white. Midsummer is their principal season.

Lobsters.---If a lobster is fresh, the tail will be stiff, and pull up with a spring ; but if stale, it will be flabby, and have no spring in it. If newly taken, the claws will have a quick and strong motion upon squeezing the eyes ; the heaviest are esteemed the best. The cock-lobster is narrow in the back part of the tail, and has no spawn under it. The two uppermost fins within the 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 highest flavour, the flesh firmer, and the body of a redder colour, when boiled.

Sturgeon.---The flesh of a good sturgeon is white, with a few blue veins, the grain even, the skin tender, good coloured and soft, the veins and gistles blue ; when these are brown or yellow, the skin harsh, tough and dry, the fish is bad. It has a pleasant smell when good, but a disagreeable one when bad. It should also cut firm without crumbling. The females are as full of roe as our carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt ; then dried in the air and sun, and afterwards in ovens. It should be of a reddish brown colour, and very dry. This is called Caviare, and is eaten with oil and vinegar.

Cod.---A good cod should be thick at the neck, the flesh white and firm, of a bright clear colour,

colour, and the gills red. When flabby, it is not good.

Skate.---This fish should be very white and thick. When too fresh, it eats tough; and if stale, it has a disagreeable smell.

Herrings.---The gills of a good fresh herring are of a fine red, its eyes full, and the whole fish stiff and very bright; but if the gills are of a faint colour, and the fish limber and wrinkled, it is bad. Pickled herrings, if good, are fat, fleshy, and white. Good red herrings are large, firm, and dry, full of roe or melt, and the outside a fine yellow.

Trout.---All the kinds of fresh-water fish are excellent; but the best are those that are red and yellow. The female is most in esteem, and is known by having a smaller head, and deeper body than the male. They are in high season the latter end of May; and their freshness may be known by the rules already observed as to other fish.

Tench.---This is also a fresh-water fish, and is in season in July, August, and September. It should be dressed alive, but if dead, examine the gills, which when fresh are red and hard to open, the eyes bright, and the body firm and stiff. Some are covered with a slimy matter, which if clear and bright, is a good sign.

Salmon.---The flesh of salmon, when new, is of a fine red, and particularly so at the gills; the scales bright, and the fish very stiff. The spring is the best season for this fish.

Smelts.---When fresh, they are of a fine sil-

ver hue, very firm, and have an agreeable smell, resembling that of a cucumber.

Eels.---Should be dressed alive; and are always in season, except during the hot summer months.

Flounders.---This fish is found in the sea as well as in rivers, and should be dressed alive. They are in season from January to March, and from July to September. When fresh they are stiff, their eyes bright and full, and their bodies thick.

Oysters.---They are known to be alive and vigorous when they close fast upon the knife, and let go as soon as they are wounded in the body; are best when large and white, and are in season from September to April.

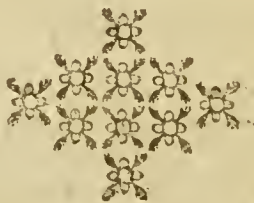
Prawns and Shrimps.---When in perfection they have an excellent smell; are firm and stiff, and their tails turn stiffly inwards. Their colour is bright, when fresh; but when stale, their tails grow limber, the brightness of their colour goes off, and they become pale and clammy.

Butter.---In buying fresh butter, trust to your taste, not to smell. In chusing salt butter, trust rather to your smell than taste. If it is in a cask, have it unhooped, and thrust in your knife between the staves, into the middle of it; for the top of the cask is sometimes better than the middle, owing to artful package.

Cheese.---Observe the coat of cheese before you purchase it; for if it is old, with a rough and ragged coat, or dry at top, you may expect

pect to find worms or mites in it. If moist, spongy, or full of holes, it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe to the bottom of them; for though the hole in the coat be small, the perished part within may be considerable.

Eggs.---To judge properly of an egg, put the greater end to your tongue, and if it feel warm, it is new; but if cold, it is stale: or hold it up before the sun or a candle, and if the yolk appears round, and the white clear and fair, it is good; but if the yolk is broken, and the white cloudy, it is bad. The best way to preserve eggs, is to bury them in salt.



C H A P II.

General Rules for Roasting, Boiling, &c.

Roasting.---SUIT the fire to the piece you intend to roast, and let it be clear and brisk. Do not salt meat till it is put to the fire, as it draws out the gravy and hardens it. If *beef*, paper it on the top, baste it well while at the fire, and throw some salt upon it. When the smoke draws to the fire, it is nearly done; then take off the paper, baste and dredge it with flour, to make the froth rise. The skin of the loin, the chine, and the saddle of *mutton* and *lamb*, are raised and skewered on while roasting; but, when nearly ready, it is taken off, and the meat well basted. *Veal*, when put to the fire, must be basted with salt and water; must be well done, and of a fine brown. Paper the fat of the fillet and loin. The breast is roasted with the caul and sweetbread on, till it is nearly done; the caul is then taken off, and the meat is basted with butter and a little flour. Do not roast it too hastily at first. *Pork*, when put to the fire, must be flashed across with a sharp knife, and well roasted. The knuckle part of the leg is stuffed with sage and onion; and served up with drawn gravy in a dish, and apple-sauce in a boat. The spring or hand, if young, eats well roasted, if old, it is better boiled. The sparerib must be basted with a little butter, a dust of flour, and
some

some sage and onion shred small. It is served up with apple sauce. A *pig* should have some sage cut small, with a small piece of butter, and a little pepper and salt put in the belly before it is spitted ; or a sweet pudding, made of the crumb of a penny loaf, a quarter of a pound of currants, four ounces of sweet butter worked up with two eggs, a grated nutmeg, and a little pepper and salt. It must be well done at both ends ; and, when thoroughly roasted, rub on it three or four ounces of butter in a cloth, till the cracking is crisp. A leg of *mutton* of six pounds will take an hour and a quarter to roast ; nine pounds, an hour and three quarters ; and twelve pounds, two hours and a half. To *pork* and *veal* it is common to allow a quarter of an hour to every pound ; and to a *pig*, if newly killed, little more than an hour ; if killed a day or two, some time longer. But much depends upon the fire ; and it is observable, that meat takes longer of doing in frosty than in fresh and mild weather.

Fowls require a brisk fire to make them eat sweet and look well. The breast of a goose or turkey must be papered till nearly done. A middling one will take an hour to roast ; a very large one an hour and a quarter, and a small one three quarters of an hour ; a large fowl or duck three quarters of an hour ; a middling one half an hour ; and chickens, pigeons, and other small birds. about twenty minutes ; but this entirely depends upon the fire being quick and clear.

Boiling.

Boiling.---Salt meat is put in with cold and fresh with boiling water. Take off the scum when it rises, and cover the pot close. A leg of *veal* of twelve pounds will take three hours and a half boiling, and the slower it, boils it will be whiter and plumper. *Mutton* and *beef* do not require so much boiling; but *lamb*, *pork*, and *veal*, must be well done. A leg of *pork* will take an hour more boiling than a leg of *veal* of the same weight; a leg of *lamb* of four pounds will take an hour and a half; a salt and dry *tongue* will take three hours boiling, and a pickled one two, after being steep'd. Boil your fowls in plenty of water, on a good fire, and take off the scum as it rises. Some choose to boil them in a cloth or haggies-bag; the bag is preferable, as it retains the juice, but it must be cleaned well, and large enough to allow the fowl to swell in it. A small turkey will take about an hour to boil; a large one an hour and a half; a hen half an hour; and a large chicken about twenty minutes.

Broiling.---The gridiron must be clean, and the fire clear. The steaks must be cut the right way of the grain, and little more than half an inch thick. Do them in a warm dish with a bit of butter in the bottom of it, and when done on one side, lift them carefully in a dish to preserve the gravy; then take them up, and do the other side in the same manner. When they are ready, shred an onion or shallot, and sprinkle salt and pepper over them. Cover them up, and serve them hot.

C H A P. III.

Directions for Trussing Poultry, &c.

Turkies.--- **P**ICK the turkey, break the leg-bone close to the foot, and draw out the strings close from the thigh; cut off the neck close to the back, but leave the crop-skin sufficiently long to turn over. Then take out the crop, and loosen the liver and gut at the throat-end with your middle finger. Cut off the vent, and take out the gut, and the gizzard and liver will follow. Be careful not to break the gall. Wipe the inside perfectly clean; then put a cloth on the breast, and beat the high bone down with a rolling pin till it lies flat. Put your finger into the inside, raise the leg skin, and fix it under the apron of the turkey. If it is to be roasted, leave the head and legs on, put a skewer in the joint of the wing, tuck the legs close up, turn over the neck and head, and fasten them with a skewer, as in the plate; or, take out the neck bone, leaving the skin. Fasten the head with a skewer, draw the skin over it so as the head may stand and look upwards.

Turkey-Polt.--- Take the neck from the head and body, but not the skin. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body on both sides. Cut off the under part of the bill, twist the
skin

skin of the neck round, and put the head on the point of the skewer with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe-nails, lard it on the breast.

Goose or Duck.---Cut the feet off at the joint, and the pinion of the first joint. Then cut off the neck almost close to the back; leaving the skin of the neck long enough to turn over it. Open it between the vent and rump, and draw out all the entrails, except the foal. Wipe it clean, and flatten the breast-bone. Cut off the end of the vent, make a hole large enough for the passage of the rump to hold the seasoning, and skewer it handsomely.

Fowls.---Cut off the neck close to the back. Take out the crop, and loosen the liver and other matters. Cut off the vent, draw it and flatten the breast-bone. Truss the legs neatly into the body if for boiling, but if for roasting, the legs must be skewered down by the side of the breast,

Wild Fowl.---Cut off the pinions at the first joint, cut a slit between the vent and rump, and draw them. Clean them with the long feathers of the wing, cut off the nails, and turn the feet close to the legs. Put a skewer into the pinion, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. Cut the vent, and put the rump through it.

Pigeons.---Cut the neck close to the back, and take out the crop; cut the vent, and draw out the guts and gizzard; but leave the liver, as a pigeon has no gall. If they are to be roasted, cut off the toes, slit one of the legs, and put the other through it. Draw the leg tight to the pinion; put a skewer through the pinions, legs, and body, and flatten the breast. Clean the gizzard, put it in the pinions, and turn the point on the back.

Woodcocks and Snipes.---Cut the pinions of the first joint, and flatten the breast-bone. Turn the legs close to the thighs, and tie them together at the joints. Put the pinions close to the thighs, and run a skewer through their thighs and the body. Skin the head, take out the eyes, and put it on the point of a skewer, with the bill close to the breast. *Woodcocks, snipes, and plovers,* are trussed in the same manner, but must never be drawn.

Pheasants and Partridges.---Cut the pinion off at the first joint, and wipe out the inside. Flatten the breast-bone, put a skewer in the pinion, and bring the middle of the legs close to the body. Run the skewer thro' the legs, body, and pinions; put the head on a skewer, and make the bill to front the breast. Put another skewer into the sidesman, and put the legs close on each side the apron, and run a skewer through all. Leave the beautiful feathers on the head of the cock pheasant, and paper it so as to prevent the bad effects of the fire. Save also the long feathers in the tail to flick

in the rump when roasted. In the same manner are trussed all kinds of moor-game.

Hares---Having cut off the legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore-legs. Cut the skin off the neck and head; but leave the ears on, and skin them. Take out the liver, lights, &c. but be sure to take the gut out of the vent. Cut the sinews under the hind legs, and bring them up to the fore ones; put a skewer through the hind leg, then through the fore leg under the joint; run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through to keep it tight. Put a skewer in the ears to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. A young fawn is trussed in the same manner, only the ears are cut off.

Rabbits---Are cased in the same way as hares, only the ears are cut close to the head, the vent opened, and the legs slit about an inch upon each side of the rump. The hind legs are laid flat, and the ends brought to the fore ones. A skewer is put in the hind leg, then in the fore through the body; the head is brought round and fixed on a skewer. If two are to be roasted, lay the head of the one to the tail of the other.

C H A P. IV.

OF SOUPS.

See last page for the best recipe
 Brown Soup.

TAKE six pounds of beef, and score it to draw out the juice; then put it in a pot with three Scotch pints of water, (one gallon and a half English,) a knuckle of veal, a small piece of the lean of bacon ham, two or three onions, a large carrot, two turnips cut small, and a bunch of sweet herbs. Boil it on a moderate fire till it is a good deal reduced, and the soup strong and well tasted. Then cut a pound of beef into small steaks; season them with mixed spices, and dredge them with a little flour. Put a piece of butter into a frying-pan, and turn it constantly one way till it is of a rich dark brown. Put in the steaks, and brown them on both sides till they are crisp. Then take them out, drain them from the butter, and put them among the soup, adding some more mixed spices and salt. Let the whole boil together for three quarters of an hour. Then strain the soup through a sieve, and scum off the fat.

Transparent Soup.

This is done in the same way as the former,
 with

with the addition of the whites of six beat eggs, and two table-spoonfuls of mushroom ketchup. Let the soup boil about five minutes more. Then take it off, and run it through a jelly-bag till it is clear. Serve it up on toasted bread, or vermicelle.

Imperial White Soup, or Soup Lorraine.

Take about six pound of veal and a fowl. Put them on the fire in three pints (one gallon and a half) of water, an onion, a carrot, and two turnips; when the stock is strong, strain and scum it. Then take a pound of sweet almonds blanched, the yolks of four eggs boiled hard, and the flesh of the breast and legs of a cold roasted fowl. Pound them fine in a mortar, and put them into about a chopin (two pints) of the stock, and give it a boil. Then put the whole into the stock, give it another boil, and strain it through a fine sieve till it is about the thickness of a cream. Then mince the breast of another cold fowl, cut a small round piece off the top of a French roll, and pick out the crumb. Season it with a little white pepper and salt, and a scrape of nutmeg. Mix all together, with about six spoonful of the soup, and give it a boil. In the mean time, let the roll be soaking in the soup, keeping it warm till the hash is ready. Then take out the roll; fill it up with the hash; cover it with the piece that was cut out of it, and place it in the middle of the dish, with the soup about it.

The roll may be kept out, and a few boiled sweetbreads put in its place, with about a mutchkin (one pint) of cream, only take care the cream does not come a boil.

Pigeon Soup.

Put on four pound of lean beef in two pints (one gallon) of water, and two or three small onions. Draw and truss six pigeons, with their legs in their belly. Cut off the pinions, necks, gizzards, and livers. Wash them clean, and put them to the stock. Season the inside of the pigeons with pepper and salt; flatten the breasts, and dredge them with a little flour. Brown a piece of butter, put in the pigeons, and brown them on both sides. When the soup is strong and well tasted, strain and thicken it with a bit of butter, about the size of a walnut, rolled in flour. Season with mixed spices and salt. Let it boil, and scum it. Then put in the pigeons, and as the scum rises take it off. Let them boil half an hour, and then dish them up in the soup. You may add a few currants, and some slices of toasted bread.

Hare Soup.

Cut down a hare in handsome small pieces, wash them clean, and save the washings. Put on three pound of beef in a pint (two gallons) of water, along with the washings, after they have

have been searched, adding an onion, a turnip, a carrot, and a bunch of sweet herbs. Season with salt and mixed spices. Stew it till the soup is strong and good. Flatten, and season the hare steaks. dredge them with a little flour, and brown them on both sides. Then strain the soup. Put in the steaks, and let them stew for an hour on a slow fire. Put in a few fried forced meat-balls, and serve it up.

Hotch Potch.

Boil four pound of beef in two pints (one gallon) of water, till the substance is out of it. Then take out the beef, and put in about two dozen of turnips, neatly cut out with a turner; three carrots cleaned and split in quarters, a stock of ice lettuce, the top crust of a penny loaf, a little pepper and salt, half a peck of green pease, and two or three large onions. When it comes a boil scum it. Put in three pound of the back ribs of mutton, cut into handsome steaks, and boil it an hour on a moderate fire. Then serve it up in a tureen, after taking out the lettuce and bread.

Plumb Pottage.

Boil a hough of beef till the substance is out in six pints (three gallons) of water. Then strain and scum it. Set it again on the fire with the round of a thigh of veal. Pick out the crumb of a two-penny loaf, put it in a
bowl,

bowl, and pour over it about a mutchkin (one pint) of the boiling soup, and let it stand covered till it is soft. Cast it till it is smooth with a spoon, and put it into the stock. Add a pound of currants, washed and dried, a pound of raisins stoned, and half a pound of prunes. Boil all together for a quarter of an hour; then put the veal in the middle of the dish, pour the soup about it, and serve it up.

Leek Soup.

Cut a dozen of large good leeks, about an inch long, with some of the tender green, throw them into water as they are cut, and take care they be well cleaned. Put them in a pot, with three chopins (three quarts) of water. Cut a penny brick in thin slices; the broad way, and pare off the crust. Brown eight ounces of butter, give the bread a brown on both sides, and wash half a pound of prunes. Put these among the soup, seasoning it with a little spice and salt. When the leeks are done, and the soup reduced to about a pint, (two quarts) put it into a dish, and serve it up. If you wish the soup richer, make the stock of beef.

Onion Soup.

Boil three quarters of a pound of split pease in two pints (one gallon) of water, till they are dissolved, and run them through a sieve. Then

Then brown six ounces of butter. Cut a dozen of onions into round slices, and brown them in the butter, on both sides. Then put them in the soup, with a dozen of small whole onions, a halfpenny loaf, paired and cut in slices, and browned in butter. Season it with white pepper and salt, and serve it up.

Pease Soup.

Boil a pound of split pease in three pints (one gallon and a half) of water, with a large carrot, two turnips, four good onions, and a slice of bacon ham, for three hours on a slow fire. When the pease are dissolved, put the stock through a drainer, and bruise the pease with the back of a spoon, taking always some of the soup to work out the substance. Return it back to the goblet. Then brown some slices of bread slightly in butter, and having washed some whole spinnage clean, add it to the soup, with some mixed spices and salt; let it boil for about six minutes, and then dish it up.

Green Summer Soup.

Take as much beef stock as will make a good dish of soup, with some herbs and fried crumbs of bread; parboil a carrot or two, and cut them very small; take some young green pease, then put in the carrots and pease along with the herbs. If you have not stock beef,
cut

cut down the back-ribs of mutton, and put it in as in hotch potch, and dish it up in the same way.

Green Meagre Soup.

Take some celery, two or three carrots, a turnip or two, and a pound of split pease; put them all on in boiling water, with a good piece of butter, and a sprig of winter-favory; let them boil together about an hour and a half; and strain it. Take some parsley, spinnage, chives or young onions, and chervil; shred them grossly, and boil them in the stock; thicken it with fried crumbs of bread; season with mixed spices and salt, and serve it up.

Meek Turtle Soup.

Having scalded and cleaned a calf's head, put it on in three pints (one gallon and a half) of water, with a knuckle of veal, three onions, two carrots, two turnips, a little piece of the lean of bacon ham, a bunch of sweet herbs, and the paring of a lemon. When the head has boiled half an hour, take it out, and cut the skin clear from the bone, into pieces of two inches square. Then strain and scum the soup, and return it back to the pot with the cut pieces, and half a mutchkin (half a pint) of white wine. Season with a little salt, mace, and white and Cayenne pepper. Then take out a little of the soup, and thicken it with butter and flour.

Stir

Stir it about in the pot, and let it boil three quarters of an hour longer. Before it is dished, give it the squeeze of a lemon, and put in some fried force meat balls.

Almond, or Hedge-Hog Soup.

Take a shank of veal and a neck of mutton, chop them and put them in a stew pot, with two cut turnips, a blade or two of mace, and three pints (six quarts) of water, set it over the fire, and let it boil gently till it is reduced to three choppins (three quarts,) strain it through a hair sieve into a pot, then put in six ounces of almonds blanched and beat fine, half a pint (one quart) of thick cream, and some mixed spices; have ready three oyster loaves, the size of a small tea-cup; blanched almonds, cut lengthways, stick them round the edge and top of the loaves slantways, put them in a tureen, and pour the soup about them. These loaves look like a hedge-hog, and hence the soup is called by that name.

White Soup.

Boil a knuckle of veal and a fowl, with a little mace, two onions, a carrot, two turnips, and a little pepper and salt, to a strong stock; then strain it, and scum off the fat; put in the yolks of six eggs beat, and keep stirring it, to prevent it curdling; then put it in a dish with boiled chickens and toasted bread cut in pieces.

Partridge Soup.

Skin two old partridges, and cut them in small pieces, with three slices of ham, and two or three onions sliced; fry them in butter till they are of a dark brown, then put them into two pints (one gallon) of water, with a few cloves, Jamaica and black pepper; boil it till it is reduced to three choppins (three quarts,) then strain it, and put in some stewed celery and fried bread.

Portable Soup.

Take a hough or leg of beef, a jigot of veal, and a shank of bacon ham. Cut the flesh into pieces, and break the bones. Put it on with ten pints (five gallons) of water, two carrots, two turnips, two or three eschalots, and a bunch of sweet favory. Stew it all night on a slow fire; next morning strain the soup, and scum off the fat. Then return it back to the pot, taking care to keep out the sediment. Let it boil softly till it is of the consistence of glue, taking off the fat as it rises. Season with mixed spices, salt, and Cayenne pepper. Then pour it into supper plates, but don't let them be above half full. Turn out the cakes next day, on flannel or paper, but be sure to turn them often till they are quite hard. Then hang them up in paper bags in a dry place.

The half of one of these cakes will make a
mutch-

mutchkin (pint) of good soup, by dissolving it in a like quantity of boiling water; and it will do for brown fauces, or rageos.

Cake Jelly for Stock.

Scald four dozen of calves feet; and put them on with ten pints (five gallons) of water; when the bones come clean from the flesh, strain it through a sieve, and scum off the fat. Then set it on a moderate fire, in a clean pot. Boil it softly till it is very thick, and looks almost black, taking care it does not burn. Then pour it out as thin as possible on stone plates. When it is cool take it out of the plates, dry it gradually; and when the cakes are hard and clear like horn, paper them up. By dissolving an ounce of these cakes in a mutchkin (pint) of boiling water, it will answer as a ready stock at all times, for both sweet and favoury jellies; and, by adding an ounce of isinglass dissolved in a little water, it will also be strong enough to go into shapes.

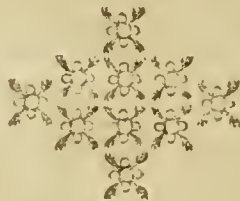
Giblet Soup.

To four pounds of gravy beef, take two pounds of lean mutton, and two pounds of veal; stew it slowly in four pints (two gallons) of water, till it is a strong broth. Let it cool, and then scum off the fat. Take two pair of giblets, scalded and cleaned, put them into the broth, and let them simmer till tender.

der. Then take out the giblets, and strain the soup through a cloth. Put a piece of butter rolled in flour into a stewpan, and make it of a light brown. Have ready some chopped parsley, chives, a little pennyroyal, and a little sweet marjoram. Put the soup over a very slow fire; then put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and Cayenne pepper. Let them simmer till the herbs are tender, and then send the soup to table with the giblets in it.

Maccaroni Soup.

Have ready two pints (one gallon) of rich gravy soup. Boil half a pound of pipe-maccaroni in three choppins (three quarts) of water, with a little butter in it, till it be tender. Then strain it, and cut it in pieces of two inches long. Put it into the soup, and boil it ten minutes. Then put the crust of a French roll into a tureen, and pour the soup over it.



C H A P. V.

OF FISH.

*To dress a Cod's Head and Shoulders with a
White Sauce.*

FOR stock, boil three pounds of veal, two onions, and a handful of parsley, in three mutchkins (three pints) of water, till the substance is drawn out. While this is preparing, take out the gills, and wash the head and shoulders very clean in cold water. Then pour boiling water all over the one side of the fish, and with a knife, as quick as possible, take off the black slime that covers the skin; but take care not to break it. Turn the fish carefully, and do the same to the other side. Have a pan boiling with as much water as will cover the fish, adding to it a mutchkin (pint) of common vinegar, and a handful of salt. Then place the fish on a drainer, set it in the pan, and let it boil half an hour; but be sure to wipe and dry it before you put it in. Then lift the drainer with the fish carefully out, glaze it with the yolks of two eggs, and strew over it the crumbs of a penny loaf, minced parsley, a little pepper and salt, and the grate of a lemon, all mixed together. Take half a pound of butter, and stick bits of it up and down upon the fish. Set it before a clear fire, in the dish you intend for it, and baste it frequently with the dripping of the
C 3
butter,

butter, to keep the bread crisp, and the parsley green, till you prepare the following white sauce for it: Strain the stock, and thicken it with a little butter knead in flour, adding to it half a mutchkin (half a pint) of white wine, half a hundred oysters, with some of their liquor, the squeeze of a lemon, a little white pepper and salt, and the meat of a boiled lobster cut small. Boil it a few minutes, and scum it well. Then lift the dish from the fire, and wipe it clean. Pour some of the sauce about the fish, and serve up the rest of it in a boat or bason. Garnish with fried flounders and green pickles, or slices of lemon.

To dress a Cod's Head and Shoulders with a Brown Sauce.

For stock, boil two pound of beef in three mutchkins (three pints) of water, with two onions, and a little winter favory, till it is strong. After having followed out the directions in the last receipt, as to ordering and boiling the fish, brown a quarter of a pound of butter, and dredge it with flour, stirring it till it is smooth, and of a fine brown. Then strain the stock, put it into a frying pan among the browning, with two spoonfuls of ketchup, some salt and mixed spices, half a hundred oysters browned with a little of their liquor; three anchovies, boned and cut small, and some cut pickles. When it comes a boil,
scum

scum it, and pour the sauce about the fish; garnish as before.

To Crimp a Cod's Head and Shoulders.

Clean the fish as before; but don't cut up the breast. Glaze it with the yolks of two eggs, and throw over it some grated bread, minced parsley, mixed spices, and salt. Take half a pound of butter, put part of it upon the bottom of a plate, lay the fish above it, and stick the remainder here and there on the upper side of it. Set it in an oven, and baste it frequently with the drippings. Three quarters of an hour in a quick oven will do it. Serve it up in the same manner, and with the white sauce mentioned in the former receipt.

To Broil Cod.

Take a piece of cod, and cut it into bits of about an inch thick, dust it with flour, and put it on a gridiron over a clear slow fire. For sauce, take half a mutchkin (half a pint) of good veal gravy, a glass of white wine, two anchovies, boned and minced fine, a little white pepper and salt, and a few pickled oysters, with a little of their liquor. Thicken it with some butter and flour. Then put it on to boil, and scum it clean. Pour it about the fish, and garnish with sliced lemon.

To Broil Cod's Sounds whole.

After washing them clean in cold water, pour a little boiling water over them, to take off the skin and parboil them. Then take them out, strew pepper, salt, and flour over them, and broil them; when they are done enough, pour a little melted butter over them; and serve them up with butter and mustard in a dish.

To Dress Codlings whole, or in pieces, with an Ale or Beef Sauce.

Boil three mutchkins (three pints) of two-penny or small beer. Brown half a pound of butter, and dredge in a small spoonful of flour. Stir it on the fire till it is of a fine light-brown, Then pour in the boiling ale, and scum it, put in a quarter of an hundred oysters with their liquor, two onions, two spoonfuls of ketchup, some mixed spices and salt, and half a spoonful of vinegar. Then put three large codlings into a stew pan, along with the sauce, and give them a quick boil; serve them up whole in a soup dish, with cut pickles; or cut the codlings in two or three pieces, and dress them in the same manner, with a beef stock.

To Dress Haddocks with a Brown Sauce.

Clean half a dozen of large haddocks; and cut off the heads, tails, and fins; sprinkle salt over them; let them lie in it as long as you
can.

can. For a stock take the heads, &c. and cut down two of the smallest of the fish ; put them in a pan, with three mutchkins (three pints) of water ; an onion or two, a sprig of winter favory, thyme, and a little lemon-peel ; let it boil till the substance is out ; then strain the stock. Brown some butter, and thicken it with flour ; mix it in the stock with some spices, and a spoonful of ketchup. When this comes a-boil, put in the fish, with some oysters or muscles and a little of their juice ; put in some cut pickles when they are about to be dished ; or if you want the fauce richer make a beef stock in place of fish. It is much the better of a little wine.

To make a Force Meat for any kind of Fish.

Boil a few fresh haddocks or whittings ; clear them of the skin and bones, chop them very small, and season them with salt and mixed spices, then work this up with a piece of butter, bread crumbs, minced parsley, and a beat egg to bind it ; Or after preparing the fish as before, take the crumb of a penny loaf, a few anchovies boned, and pickled oysters ; season with white pepper, salt, and minced parsley, work it up with butter and the yolks of eggs. The force-meat is partly used for stuffing the fish, and partly made into round and oval balls for garnishing it.

To Stuff and Dress large Haddocks.

Open them at the gills, and take out the guts, but don't slit up the belly ; be sure to
clean

clean them well. Stuff the bellies of the haddocks with force-meat, make the fauce the same as before, and boil the fish in it, taking care that it covers them. Fry force-meat balls in browned butter, and give them a boil along with the fish. If they have roes, boil them alone in salt and water, and garnish the dish with them and parsley.

To Crimp Haddocks with a White Sauce.

Gut and clean four large haddocks, stuff the bellies with force-meat, rub them over with the yolk of an egg, and season them with a little white pepper and salt; strew grated bread and minced parsley over them, and stick bits of butter here and there upon the top. Put them in an oven to crisp, and take care to baste them with the butter that comes from them. Then set on a pound of veal with three mutchkins (three pints) of water, two onions, and some parsley. Strain and thicken it with a little butter and flour, and add to it a glass of white wine, the squeeze of a lemon, and a quarter of an hundred of pickled oysters with their juice. When the fish are crisp and ready, dish them carefully up for fear of breaking them. Pour the fauce about them, and put in force-meat balls fried in browned butter. Garnish with samphire and sliced lemon.

To Dress Whitings with a White Sauce.

Clean them well, and lay them in salt and water. Make a stock of haddocks, or veal
gravy,

gravy, and season it with salt, whole white pepper, mace, lemon-peel, and two or three cloves. When it is enough, strain it off, turn it back into the pan, and thicken it with butter wrought in flour. When it boils, put in some minced parsley, chives, or young onions, and let it boil a little before you put in the fish, for a very little will do them; cast a few yolks of eggs, according to the size of the dish; scrape a little nutmeg amongst the eggs, adding a glass of white wine; then take out a little of the boiling sauce, and mix with the eggs; pour all into the pan amongst the sauce, and keep shaking it over the fire. Never let any sauce boil after eggs or cream are put into it. Small haddocks dressed this way are very good.

A general receipt for Potting Fish.

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

N. B. *All kinds of fresh fish should be sprinkled with*

with salt and vinegar, and lie an hour or two to firm before they are dressed.

To Pickle Oysters.

Take some oysters, and throw them into a basin; wash them in their own liquor, and take them out one by one; strain the liquor, and let it settle; set it on the fire to boil; put a good deal of whole pepper, some blades of mace, a scrape of nutmeg, and a little vinegar and salt; let the oysters have a boil, and keep stirring them; when they are enough done, take them off, put them in an earthen pot, and when cold, cover them with their liquor and tie them close.

To Pickle Muscles or Cockles.

Clean them well, and after having boiled and scummed them, put their liquor into a clean basin, and let it stand till the sand fall to the bottom; then pour off the clear; add to it a little vinegar and salt, mace and black pepper; make it scalding hot; put the cockles or muscles into it, and let them stew a little; then take them off, and put them in a bowl to cool. Tie them close up in a jar, and keep them for use.

To Fricassee Oysters, Cockles, or Muscles.

Wash them clean in their own liquor, then strain it on them; put them on the fire, and
give

give them a scald ; lift them out of the liquor, and thicken it with a little butter and flour. When it comes a-boil, put in the fish, and let them just get a boil or two. Cast two yolks of eggs ; take out a little of the liquor, and mix it with them, adding a glass of white wine, a scrape of nutmeg, and a very little salt ; then put them in the pan, with the liquor, and give it a toss or two, but do'nt let it boil.

To Stew Soles or Flounders.

Skin and flour them ; fry them a light brown ; drain off the fat, and put to them a little gravy, a few oysters with their liquor, a bunch of sweet herbs, some onions, the squeeze of a lemon, and an anchovy ; mix all together, and stew them over a slow fire half an hour. When you are going to dish them, take out the herbs and onions. Season with salt and mixed spices, and garnish with sliced lemon.

To Fry Soles.

Skin and score them cross-ways ; dredge them with flour ; and fry them of a fine brown. Dish and garnish with parsley and sliced orange. Beef drippings, when sweet, will answer better than butter to fry them with.

To Bake Salmon or Grilse.

Wash and scrape off the scales ; dry it with a cloth ; cut it cross-ways ; strew over
D it

it salt, mixed spices, and grated crumbs of bread; then lay it in a tin pan, putting a little butter in the bottom of the pan, and plenty above the salmon; bake it in an oven till it is enough. It may be eat with oyster-fauce, or beat-butter and parsley.---A grilse done in the oven is a very fine dish. Turn the tail into its mouth, but do not score it as the salmon; strew salt and mixed spices over it, with plenty of butter above and below. Eat it with the same fauce as the salmon, and garnish both with parsley.

To Crimp Skate.

Cut it in pieces of four inches long, and an inch broad; turn each piece round, and tie it with a thread; have as much salt and water ready boiling as will cover it; put it in, and boil it on a quick fire; cut off the threads, and put it on a dry dish. If it is to be eat hot, send beat-butter and parsley along with it. Garnish with parsley.

To Fricassee Lobsters.

Boil a large lobster; when it is cold take the tail from the body, and cut it through the middle the long way. Pick the meat out of both sides carefully, so as to keep the red part whole. Break the two large claws, and take out the meat whole. Pick out all the other fleshy parts, and if it has a roe, cut it in small pieces.

pieces. For fauce, take half a pound of veal, three half mutchkins (one pint and half) of water, two onions, the paring of a lemon, some whole pepper and salt, and a few blades of mace. When the substance is drawn from the veal, and the gravy well tasted, strain and scum it, put in a glass of white wine, the squeeze of a lemon, and thicken it with butter and flour. Set it again on the fire, and when it boils, scum it. Cast the yolk of an egg, and stir into it a little of the gravy, and half a gill (a quarter of a pint) of cream, when it is well mixed, pour it into the fricasee. Then put in the lobster, let it simmer but not boil; give it a shake now and then, and scum it. Take up the large claws, and place one of them at each end of the dish, the tail bits at the sides, and the small pieces of the fish, with the roe, in the middle. Pour the fauce over it, but don't fill the dish too full, that the lobster may be seen. Garnish with samphire and barberries, or a sliced lemon and French beans.

To Stew Trouts, Pike, or Eel, with a Brown or White Sauce.

After they are cleaned, dry them, dust them with flour, and brown them a little; take a stock of either veal or fish; thicken it with browned butter and flour; season with spices, salt, ketchup, a little walnut-pickle, and some claret. When the fauce comes a-boil, put in

the trouts, and stew them until they are enough. If you choose a white sauce, do them in the same manner as the whittings, see page 34. Pike or eel may be dressed in the same way as the trouts with brown sauce, taking care to cut the eels in pieces about three or four inches long.

To Pot and Collar Eels.

After taking the skin off the eels, split them down from the shoulders to the tail, and bone them; season them highly with salt, spices, and sweet herbs; then put two and two together, the inside of the shoulders of the one to the inside of the tail of the other; roll them up in pairs as a collar, and take as many of them as will fill a potting-can, putting butter above and below them; cover them with paper, and put them in a slow oven. They will take at least two hours of doing. When dished up, place a whole collar in the middle of an assiet (dish,) and cut another into thin slices, to lay round it. Garnish with any green thing.

To Pot and Collar Fresh Herrings.

Scale and clean them; season with salt and spices; pack them neatly in a potting can, laying the shoulders of the one to the tail of the other, or bone and roll them up as a collar, pour on as much vinegar as will cover them; bind them close up, and put them in a slow oven.

To Fry Turbot.

Cut the turbot in thin slices, flour and fry it on both sides of a fine brown; put in a little walnut-pickle, some pickled oysters, beat butter, and a little ketchup for sauce, and pour it over the turbot. Garnish with sliced lemon or pickles. The tail cut is best for frying.

To Dress a Sea-cat with a Brown Sauce.

Wash it clean and skin it; turn the tail into the mouth; take some good stock, thicken it with browned butter and flour; put in some claret, ketchup, salt, and spices two or three anchovies, some pickled oysters, with their liquor, and a few cut pickled walnuts, with a little of their liquor; boil the fish amongst the sauce, but be sure it is covered with it. Serve the fish with the sauce about it.

To Dress a Sea-cat with a White Sauce.

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

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

To Caveach Mackrel, or any kind of Fish.

Clean and dry the mackrel; cut off the head and tail, and divide the body into four parts the cross way. To fix mackrel take one ounce of beat pepper, three large nutmegs, a little mace, and a handful of salt. Mix the salt and spices together, then make two or three holes in each piece with a larding-pin, and thrust the seasoning into the holes with your finger; rub the pieces over with the seasoning, fry them brown in oil, and let them stand till they are cold; then put them in vinegar, and cover them with oil. They are delicious, and will keep long if well covered.

To Pickle Salmon, or any other Fish.

Cut the fish into handsome pieces, about an inch and a half long; wash them clean; dry them in a cloth; flour, and dip them in the yolks of eggs; fry them in plenty of oil or butter, till they are of a fine brown, and well done; lay them in a vessel to drain till cold, and throw in betwixt the layers mace, cloves, and sliced nutmeg. Then make a pickle of the best white wine vinegar, shalots, garlick,
white

white pepper, Jamaica pepper, long pepper, and salt; boil it till it taste strong of the seasonings; when it is cold pour it on the fish, with a little oil on the top. Cover the pots with bladder and leather.---Small fish are done whole.

To Scollop Oysters.

Clean and scald them; put in a little butter and bread crumbs into scallop shapes; fill them up with the oysters, and season them with salt and spices. As you fill them, put in a little of the liquor, with half a spoonful of white wine. When the scollops are filled up, cover them with bread crumbs, minced parsley, and bits of butter.

To Brown Oysters in their Juice.

Wash a quarter of an hundred of good oysters in their juice. Then take them out and dip them one by one in the yolk of an egg. Brown a piece of butter; season the oysters with pepper and a little salt, and brown them nicely on both sides. Then draw them to the side of the pan; pour in their juice, and thicken it with a very little butter and flour. Let it boil a little, and then stir in the oysters carefully among it.

Oyster Fritters.

For a quarter of a hundred oysters cast an egg with a table-spoonful of flour and a little cream,

cream, pepper, and salt. Dip the oysters in this batter, and brown them as before.

To Dress a Turtle of thirty pound weight.

Cut off the head, and save the blood, take off the fins, and lay them in salt and water; cut off the callipee, or bottom shell, and the meat that grows to it; take out the heart, liver, and lights, and lay them by themselves; take the bones and flesh from the back shell, or callipash; cut the fleshy part into pieces, about two inches square, but leave the fat part, which is called the monsieur; rub it with salt, and wash it in several waters to make it clean; then put the fleshy pieces in about half a mutchkin (half a pint) of Madeira, and two pints (four quarts) of strong veal gravy, a lemon cut in slices, a bundle of sweet herbs, a tea spoonful of Cayenne pepper, six anchovies washed and picked clean, a quarter of an ounce of beaten mace, a tea spoonful of mushroom powder, and half a mutchkin (half a pint,) of essence of ham. Wash the shell very clean, put in the meat, and cover it with a course paste; set it in an oven for three hours, and when it comes out, take off the lid, scum off the fat, and brown it with a salamander.---*This is the bottom dish.*

Then blanch the fins and cut them off at the first joint; fry the first pinions a fine brown, and put them into a sauce-pan with a pint (two quarts) of strong brown gravy, a glass of red wine, the blood of the turtle, two
 spoonfuls

spoonfuls of mushroom ketchup, Cayenne, salt, an onion stuck with cloves, and a bunch of sweet herbs; a little before it is ready, put in an ounce of morels, the same of truffles, and stew them gently over a slow fire for two hours; when they are tender put them into another stew-pan, thicken the gravy with browned butter and flour, strain it upon them, give them a boil, and serve them up.---*This is a corner dish.*

Then take the thick or large part of the fins, blanch them in warm water, and put them in a stew-pan with three choppins (three quarts) of strong veal gravy, a mutchkin (pint) of Madeira wine, half a tea-spoonful of Cayenne, a little salt, half a lemon, a little beaten mace, a tea-spoonful of mushroom powder, and a bunch of sweet herbs; let them stew till quite tender, they will take two hours at least; then take them up into another stew-pan, strain the gravy, and make it pretty thick; then put in a few boiled force-meat balls, made of the veally part of the turtle, left out for the purpose, a mutchkin (pint) of fresh mushrooms, or pickled, if you cannot get them, and eight artichoke bottoms boiled tender, and cut in quarters; shake them over a fire five or six minutes; then put in half a mutchkin (half a pint) of thick cream, with the yolks of six eggs beaten; shake it over the fire again till it looks thick and white, but do not let it boil; dish up the fins, with the balls, mushrooms,
and

and artichoke bottoms, over and round them.

---*This is the top dish.*

Then take the chicken part, and cut it like Scotch collops; fry them a light brown; and put them in a chopin (quart) of veal gravy; stew them gently about half an hour, with the yolks of four eggs boiled hard, a few morels, and some oysters to thicken the gravy; it must be neither white nor brown, but a pretty gravy colour; fry some oyster patties, and lay round it.---*This is a corner dish to answer the small fins.*

Then split up the guts, or tripes, (which are reckoned the best part of the turtle,) scrape and wash them clean, rub them well with salt, wash them in several waters, and cut them in pieces two inches long; then scald the maw or paunch, take off the skin, and scrape it well; cut it into pieces about half an inch broad, and two inches long; put some of the fleshy part of the turtle in it, and set it over a slow charcoal fire, with a pint (two quarts) of veal gravy, a mutchkin (pint) of Madeira, a little mushroom ketchup, a few shallots, a little Cayenne, and half a lemon, stew them gently four hours, till the gravy is almost consumed; then thicken it with flour, mixed with a little veal gravy; put in half an ounce of morels, and a few force-meat balls made as for the fins; dish it up and brown it with a salamander, or in the oven.---*This is a corner dish.*

Then take the head, and skin it, cut it in two pieces, and put it into a stew-pot, with the
bones,

bones, heart, and lights. in two pints (one gallon) of water, or veal broth, three or four blades of mace, one shalot, a slice of beef beaten to pieces, and a bunch of sweet herbs; set this into a very hot oven, and let it stand an hour at least, and when it comes out, strain it into a tureen for the middle of the table.

Then chop the heart and lights very fine, put them into a stew pan, with a mutchkin (pint) of good gravy thickened, and serve them up. Lay the head in the middle; fry the liver, and lay it round the head upon the lights; garnish with whole slices of lemon.---
This is the fourth corner dish.

N. B. The first course should be of turtle only, when dressed in this manner; but when dressed with other victuals, it should be in three different dishes. Observe to kill the turtle the night before it is to be used, that all the dishes may be going on at one time.

To Dress a Turtle the West India way.

Take the turtle out of the water the night before it is to be dressed, and lay it on its back. In the morning cut off the head and fins, and scald, scale, and trim them; raise the callipee and clean it well, leaving on it as much meat as can be spared. Take from the back shell all the meat and intrails, except the fat. Wash the meat in salt and water, and cut it into pieces of a moderate size. Take out the bones, and put them with the head and fins into a pot,
with

with two pints (one gallon) of water, some salt, and two blades of mace. When it comes a-boil, skim it clean, put in a bunch of thyme, some parsley, favory, young onions, and all the vealy part, except about one pound and a half, adding a little Cayenne pepper. When the meat has boiled about an hour, take it out, cut it in pieces, and return it to the pot; clean the tripes, and cut them in pieces about two inches long. Scald and skin the paunch or maw, and cut it in like manner; mix the whole, except the liver, with half a pound of fresh butter, a few shalots, a bunch of thyme, parsley, a little favory, salt, white pepper, mace, three or four cloves beaten, and a little Cayenne pepper. Stew them about half an hour over a clear fire, and then put in half a mutchkin (half a pint) of Madeira, with as much of the broth as will cover it, and let it stew till tender. When it is about ready, skim it, thicken it with flour, and put in some veal broth, and force-meat balls fried brown. Then put the stew into the shell, with the yolks of eight hard boiled eggs, and brown it either with a salamander, or in an oven. Slash the callipee in several places, and put some butter to it, season it moderately with Cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece butter on each slash, and some over the whole, and bake it. The back shell is seasoned like the calipee. and baked before the stew is put in. When the fins are boiled very tender, take them

them out of the soup, put them into a stew-pan, with some good veal gravy, a little Madeira wine, seasoned and thickened as the callipash, and serve this in a dish by themselves. The lights, heart, and liver, may be done the same way, but a little higher seasoned; or the lights and heart may be stewed with the callipash, and taken out before they are put into the shell, with a little of the sauce; and dished by themselves. The vealy part may be made into fricandos, or Scottish collops. The liver should never be stewed with the callipash, but always dressed by itself; except when the lights and heart are separated from the callipash, and in that case always serve them together in one dish. The callipee may be placed at the head of the table, the callipash at the bottom, and the lights, soup, fins, &c. in the middle.

To make an Ornamental Solomagundy.

Take a large handful of parsley, the lean of some boiled ham rasped, the meat of two pickled herrings, leaving the bones entire, the yolks and whites of four boiled eggs, and the white parts of a roasted chicken. Chop them separately very small. Work up a quarter of a pound of sweet butter into the shape of a pine apple. Turn a china basin upside down in the middle of a dish and placethe apple upon the bottom of it. Then lay round the basin a ring of the shred parsley, and above

it a ring of the yolks, then of the whites, then ham, then chicken, and then herring, till the whole is disposed of and the bason covered. Place the herring bones upon it in opposite directions, with the tails up towards the butter. Ornament the top of the pineapple with bay leaves cut out in imitation of a natural top with a paste runner. Garnish the dish with bunches of pickled barbarries and curled parsley.

Another in an easier way.

Chop and mix all the above ingredients together, and instead of the bason and butter, place a large Seville orange in the middle of a dish with the meat about it; then rub a little cold sweet butter through a sieve, which will curl it, and lay it in lumps upon the meat. Ornament the top of the orange and garnish the dish as in last receipt.

Another in a plain way.

Open two fine large pickled herrings at the breast and pick the meat carefully out, keeping the skins, heads, and tails together; mince the meat with the breast of a cold roasted chicken, three apples and three onions. Season with white pepper and vinegar and mix them. Clean the skins, &c. and fill them up so as to look full and plump, attending to the natural shape of the herrings. Garnish with barberries and Samphire.

Fish Pies and Patties. See Pastry, Part II. Chap. I.

C H A P. VI.

OF BUTCHER MEAT.

To Make a Beef Ham.

FOR a rump of beef, about twenty pound weight, take three ounces of salt-petre, a quarter of a pound of brown sugar, half a pound of bay salt, half an ounce of white pepper, a quarter of an ounce of cloves, and a nutmeg or two; beat and mix them together, and rub it well into the ham; then rub it over with common salt, and bed and cover it with it; let it lie three weeks in this pickle, turning it every other day, and then hang it up.

To Make Mutton Hams.

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

To Make a Bacon Ham.

Take a pound of common and a pound of bay salt, two ounces of saltpetre, an ounce of salprunella, a quarter of a pound of course sugar, and spices as in the former receipts; mix all well together; open the ham a little at the shank, and stuff it with the salt and spices; then tie it up hard with pack-thread round the shank bone to keep the air out of it; rub it well over with the mixture; lay it in a trough, and strew a little salt above and below it; take two or three folds of an old blanket, and cover the trough to keep out the air. After it has lain two or three days, pour off all the brine; then take what was left of the mixed salts and spices, and mix some more common salt in it. Rub the ham with this, first turning it and throwing away the old brine every day. Continue to do so for three weeks, taking care to cover the trough always with the cloth. Then take out the ham, and lay it upon a table, with boards and weights above it, and hang it up.

All hung-meat should be smoked with wood; juniper is the best, if it can be got.

To Cure Neats Tongues.

Rub them well with common salt, and let them lie three or four days; then lay them on a table to let the brine run off. mix as much common salt, bay salt, saltpetre, and
course

course sugar, as will do the quantity of tongues; strew some common salt in the bottom of a barrel, pack the tongues neatly in it, and on every row strew the mixed salts; if you have not enough, mix it up with common salt; put the sinking boards and weights above it to bring up the brine to cover them; then close up the barrel.

To Make Force-meat Balls for any kind of Flesh or Fowl.

Take a pound of veal free from the skins, half a pound of beef suet, a slice of bacon ham, six pickled oysters, a small pickled cucumber, and some bread crumbs, mince and beat them in a mortar to a paste. Season it with mixed spices and the grate of a lemon; then mix in the yolks of two eggs; roll it up with a little flour into round and oval balls, and brown them.

To Ragoo a Rump of Beef of a stone weight.

Turn up the inside of a rump, and take the bone nicely out of it. Rub the part from which the great bone was extracted with the yolk of an egg. Break the bones, and put them on a slow fire with two pints (one gallon) of water, a pound of beef cut in pieces, a carrot, turnip, and an onion cut small. Then make a force-meat thus: Cut a slice neatly off the thick of the rump, so as not to disfigure it; take a quarter of a pound of beef suet, the

same quantity of bacon ham, two anchovies, and pickled cucumber; mince these together, and season it high with mixed spices and salt. Take a part of the force meat and fill up the hole in the rump, from which the bone was extracted. Turn in the narrow end of it, and skewer it down so as to lie handsomely in the dish. Then make small holes about two inches from each other in the thick of the rump, with a larding-pin; rub them with the yolk of an egg, and fill them up with the rest of the force-meat. This done, rub over the rump with the yolks of two eggs. Brown half a pound of butter, put the rump in, and turn it every way till it is all of a fine light brown. When the stock is ready, strain it, return it back to the pot, and put in the rump, covering it close. Let it stew slowly about three hours, and turn it twice in that space. Then take it out, thicken the sauce with butter and flour, and add to it two spoonfuls of ketchup, a glass of wine, some browned force-meat balls, pickles, browned oysters with their liquor, a spoonful of vinegar, and if you choose, a few sweet-breads and kernels parboiled. When the sauce comes a-boil, scum it well, put in the rump, and let it lie till it is thoroughly heated. Then take it out, place it handsomely in a dish, and pour the sauce about it. Garnish with pickles.

To Stew a Rump in a plain way with Roots.

Powder a rump, and let it lie three days, then take it up and wipe it clean. Brown it
as

as before, and put it into a pot of boiling water; after it has boiled an hour, put in some carrots, turnip, and onions. When it is near ready, and the soup good, make a sauce thus: Brown a quarter a pound of butter, dredge in some flour till it is of a proper thickness, mix in a choppin (two pints) of the soup, give it a boil, put in a spoonful of ketchup, and scum it. Then dish up the rump, pour the sauce over it, and garnish it with the carrot and turnip, either whole, or turned out as you please. Serve the soup by itself on toasts of bread.

Beef a-la-Mode.

Take six pound of the round of a rump, cut the marrow bone neatly out of it, and skewer it together to keep it of a handsome round. Hole it with a larding-pin, and lard it with force-meat. Rub the beef over with mixed spices and salt, lard it with thin slices of bacon, dredge it with flour, and brown it. Put on a mutchkin (pint) of strong beef gravy, with a glass of vinegar and an onion, in a stew-pot. Lay skewers across the bottom of the pot to keep the meat from burning, cover it up very close, and stew it gently for an hour and a half. Then turn it, and let it stew till it is tender. Take out the beef, strain and scum the soup, and pour it over it. You may add force-meat balls if you choose. It may be eat either hot or cold,

To Pot Beef.

Take some slices of a rump or hookbone of beef; strew a little saltpetre on it and let it lie two days; then put it in a potting-can with a good deal of butter or suet; tie it close up with paper, and set it in a quick oven; bake it two or three hours; then take it out, and pour off all the fat and gravy. When it is cold, pull it all into threads, beat it very fine in a mortar, and season it with salt and mixed spices. Take the same weight of sweet butter as of beef, oil the butter, scum and pour it on the meat, keeping back the sediment. Work the butter and meat well together, and press it down into small white pots. Then oil some more butter; pour it on the top of the pots, and tie them close up with paper. Send it in the pots to table.

Minc'd Collops.

Take a tender piece of beef, keep out all the skin and fat, mince it small, season it with salt and mixed spices; shred an onion small, and put in with it; spread the collops, and dredge them with flour; brown some butter; put in the collops, and beat them in the pan till they suck up all the butter, and be a little brown. Then take them out; draw as much gravy from the skins as will serve for sauce; strain it into the pan, and when it comes a-boil, put in the collops, and let them boil until they

they are enough. Put in some pickles, or vinegar, if you choose, and if any of the butter appears on the top, scum it off.

To Pot a Cow's Head.

Wash it well with salt and water; it is the better of blanching a night, giving it more clean water; break it, that it may go into the pot; boil it until the flesh comes off easily; skin the pallet; and take out the black of the eyes: cut the eyes in rings, and the pallet in dices, the fat parts about an inch long; then mix all together, and take the fat off the broth in which it was boiled. For stock, boil a large knap of veal in a pint (two quarts) of water, with onion, carrot, and turnip. When it is well boiled, strain it, pick out all the gristly parts, and cut them about half an inch long; pick out the fleshy parts, and mix them with the head. Season high with salt and mixed spices, the squeeze of a lemon, and some cut pickles. Put it into a large potting-can, or a shape, and mix in the gravy drawn from the veal, and the fat scumed off the head. Cover it close with a coarse water paste, or strong paper, and set it into a slow oven for two hours. Then draw it, and when it is cold turn it out, or cut it in slices, and garnish with beet root, or red cabbage.

If you have not an oven, pot it on a slow fire, covering it close till the gravy is almost soaked in. Then put it into shapes, and when

it is to be used, dip the shapes in warm water and turn it out. Garnish as before.

To Broil Beef Steaks.

Cut the steaks off the small end of a spare-rib pretty thick and flatten them; when the gridiron is very hot, and the fire clear, lay them on it, and turn them often. When enough, salt them in the dish and strew pickles over them. Send them hot to table with a cover over them.

Beef Collops in the Pan.

Cut steaks off a huckbone or spare-rib in small pieces and flatten them: brown a little butter with flower, and put in a row of collops with pepper, salt, and sliced onions; repeat it till the pan is covered; when nearly done, draw them back; make about half a mutchkin (half a pint) of gravy of the skinny parts of the beef, and thicken it with butter and flour, adding a little vinegar and ketchup: when it boils scum it, mix in the collops, and give them another boil.

Beef Olives.

Cut thin slices off a tender piece of beef pretty long, and about three inches broad; separate the fat pieces from the lean; beat them with a rolling-pin: put a bit of fat on each piece of lean; season with salt and mixed spices: roll them up like a collar, and tie a thread
about

about them ; dredge them with a little flour and fry them of a fine brown. Make a strong gravy of the coarse pieces and skins, with carrot and turnip ; thicken it with browned butter and flour, and put in a spoonful of ketchup, a glass of white wine, a quarter a hundred of oysters browned, with their liquor, and force-meat balls browned. Stew it on a slow fire, with a few cut pickles, three quarters of an hour. Before it is dished, take away the threads and garnish with green pickles.

To Collar Beef or Mutton.

Bone a nineholes or breast of beef, and rub it well over with salt and saltpetre ; let it lie a fortnight or three weeks, according to the thickness of the piece ; then take it up and dry it with a cloth ; season it well with mixed spices and sweet herbs, if you choose ; roll it up very hard with a cloth about it ; tie the cloth tight at both ends, and bind it with broad tape ; put it into a pot of boiling water, and be sure to keep it always covered with water. If it is very thick, it will take near six hours boiling. When it is ready, hang it up by one of the ends of the cloth, to drop the water from it ; and when cold, loose it out from the bindings. A fore-leg of mutton may be collared the same way.

Scarlet Beef.

Take eight or ten pound of a breast or bris-
cuit

cuit of fat beef, and rub it over with a pound of common salt, a quarter a pound of bay salt, a quarter a pound of brown sugar, and one ounce of saltpetre, mixed and beat all fine together. Let it lie a fortnight, turning it daily, and then boil it. It eats very well with greens when hot, and makes a pretty side dish when sliced down cold, and garnished with parsley.

Bouille Beef.

Bone six or eight pound of a breast, neither too thick nor thin. Break the bones, and put them into a pot with three pints (one gallon and a half) of water, an onion, carrot, and turnip. Flatten the beef and rub it over with the yolk of an egg, salt, and spiceries. Brown half a pound of butter, and brown the beef in it. Strain the stock, put the beef into it, and stew it on a slow fire, for two hours and a half. Then take out the beef, put into the sauce some turnips turned out with a nip turner, and a carrot cut in pieces of about two inches long. Scum the sauce, add to it a little more salt, and thicken it with butter and flour. Put in the beef carrot, and nips, and stew them half an hour longer. Then dish it up, and garnish with the carrot and nips.

A Porcupine of Beef.

Bone a briscuit of beef, and flatten it; rub it over with the yolks of eggs; strew over it
bread

bread crumbs, parsley, sweet marjoram, lemon-peel shred fine, nutmeg, pepper, and salt; roll it up and bind it hard; lard it across with bacon, then a row of cold boiled tongue, a row of sliced pickled cucumbers, and a row of yolks of eggs chopped small; do it over in rows as above, till it is larded all round; it will then appear in red, green, white, and yellow dices; stew it in a deep pot with a mutchkin (pint) of water, or tie it down with strong paper, and send it to the oven. When it comes out, skim off the fat, and strain the gravy into a saucepan; add two spoonfuls of red wine, the same of browning, one of mushroom ketchup, and half a lemon; thicken it with butter rolled in flour. It will take, either way, four hours to do it. Dish up the meat, and pour the gravy in the dish; lay round it force-meat balls, garnish with horse-radish, and serve it up.

To Ragoo Ox Palates.

Clean them well, and boil them till they are tender; cut some in square, and some in long pieces, and make a rich sauce as follows: melt a piece of butter in a stew-pan, put in a large spoonful of flour, and stir it till it is of a light brown; then put in a choppin (quart) of good gravy, three shallots chopped, and a gill of Lisbon; with some lean of bacon ham cut very fine, and half a lemon. Having boiled it twenty minutes, strain the liquor through a sieve, and put it and the palates into a pan,

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with

with some force-meat balls, truffles and morels pickled, or fresh mushrooms stewed in gravy, and season with pepper and salt. Toss it up five or six minutes, then dish it up, and garnish with beet-root or lemon.

To Fricando Ox Palates.

Clean six palates, and cut them in square pieces; lard them with bacon, rub them over with the yolk of an egg, season with white pepper, nutmeg, and salt, and fry them a pretty brown. Then take half a mutchkin (half a pint) of beef gravy, one spoonful of white wine, a little lemon-pickle, one anchovy, a shallot, and a bit of horse-radish; give them a boil, and strain the gravy; then put in the palates, and stew them half an hour; making your sauce pretty thick, dish them up, lay round them stewed spinnage, pressed and cut like sippets, and serve them up.

To Fricassée Ox Palates.

Clean, boil, skin, and cut six palates as before. Take a mutchkin (pint) of strong veal gravy, thickened with a little butter and flour, adding a glass of white wine, the squeeze of a lemon, white pepper, a nutmeg, salt, some minced parsley, and a quarter of a hundred of oysters with their liquor. Boil and scum it; cast the yolks of three eggs, mix in a gill of cream, and stir it among the sauce. Then put

in the palates, and give the whole a shake over the fire. Dish and garnish with a sliced lemon or pickles.

To Stew a Jigot of Veal.

Cut off the shank bone, and boil it in three choppins (three quarts) of water, with a pound of veal, some onions, mace, lemon-peel, white pepper and salt. Then make holes in the jigot with a larding-pin, and stuff it with veal force-meat; rub it over with an egg, white pepper, and salt, and brown it. Strain the sauce, and thicken it with butter and flour; return it again into the pot, and when it comes a-boil, scum it. Then put in the jigot to stew, and when it is ready, throw in some pickled oysters with their liquor, some fried force-meat balls, the juice of a small lemon, and a glass of white wine, and dish it up; pour the sauce over it, and garnish with sliced lemon.

Scotch Collops with a White Sauce.

Cut three pound of veal out of the thick of a thigh, into thin slices about the size of a crown piece. Flatten them with a rolling-pin, dip them in the yolk of an egg, season with white pepper and salt, mace, nutmeg, and the grate of a lemon mixed together. Strew over grated bread and parsley, and brown them of a light gold colour. Then take a little veal gravy with onion and parsley
 F 2 boiled

boiled in it, strain and thicken it with butter and flour. Scum it when it boils: put in the squeeze of a lemon, a few pickled oysters, and force-meat balls fried of a light brown. Then put in the collops, and let them stew about ten minutes: cast the yolks of two eggs, mix in a gill of cream, and a glass of white wine. Then draw the collops to the side of the pan. Stir the above mixture into the sauce, but do not let it boil. Then stir in the collops: give the whole a shake over the fire, and dish it up.---Garnish all veal dishes with sliced lemon and green pickles: but never let any thing come a-boil that has eggs or cream in it, because they curdle in the sauce.

Scotch Collops with a Brown Sauce,

Cut and flatten them as above: season with mixed spices and salt, strew grated bread over them, and brown them on both sides. Take them out and wipe the pan clean: brown a little butter and thicken it with flour, stir in some veal gravy and a spoonful of ketchup. Scum it, and add a few oysters and force-meat balls browned, the squeeze of a lemon, and a glass of wine: then put in the collops, stew them about ten minutes, and serve them up.

To Hash Cold Veal,

Cut it down in thin slices: and take the bones and skinny pieces to make the stock, with a
piece

piece of lemon-peel and some blades of mace. If there has been any of the gravy left of the roast, put it also into the stock: when it is ready strain it, thicken it with butter and flour, and put in a little ketchup, the squeeze of a lemon, and a glass of white wine: then put in the veal, give it a boil or two, and dish it on sippets of toasted bread.

To Mince Cold Veal.

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

Veal Cutlets.

Cut the back ribs of veal into steaks, and flatten them: strew over them bread crumbs and parsley, and fry them of a fine light brown: make a ragoût sauce of some stock thickened with browned butter and flour, (as in the other receipts for brown sauce,) and give it the same kind of seasoning: then put the steaks in a sauce, and let them stew until they are enough.

Broiled Veal Cutlets.

Cut and flatten them as in the former receipt: rub them over with a beat egg; season with salt and the grate of a lemon: strew some crumbs of bread over them on both sides, and pour a little oiled sweet butter over them: lay each cutlet on a piece of white paper: broil them on a clear fire, turning them often till they are enough, then take off the paper, and dish them. For sauce, send up some beat butter, ketchup, and the squeeze of lemon, in a sauce boat.

To Fricassee a Breast of Veal, &c.

This may be done in the same manner as the collops with the white sauce on page 63, only remember to cut the ribs in short pieces, and after they are browned, let them boil about three quarters of an hour or more --- Lamb, chickens, rabbits, tripe, and kernels, &c. may be done in the same way.

Veal Fricandos.

Cut out of the thick of a thigh of veal as many steaks as you have occasion for, each of them an inch thick, and six inches long: rub them over with the yolk of an egg, and season with white pepper, nutmeg, and salt: lard them with small chardoons, and dredge them with flour: brown them before the fire till they

they are of a fine brown, and then put them into a stew-pan, with some good gravy, thickened with browned butter and flour, and let them stew half an hour. Then put in a slice of lemon, a little anchovy, a large spoonful of ketchup, a little Cayenne pepper, and a few morels and truffles. When the fricandos are tender, dish them up: strain the gravy and pour it over them: garnish with green pickles and barberries. Force-meat balls laid round them, and yolks of eggs boiled hard, have a very good effect.

Bombarded Veal with Force-meat.

Extract the bone from a fillet or jigot of veal, and make a force-meat thus: Take the crumbs of a penny loaf, half a pound of the fat of bacon scraped, an anchovy, two or three sprigs of sweet marjoram, a little lemon peel, thyme, and parsley: chop them well together, and season them with salt, Cayenne pepper, and a little nutmeg grated. Mix the whole up with an egg and a little cream, and fill up the place from whence the bone was taken with the force-meat. Then make nicks all round the fillet, about an inch distance from each other. Fill one nick with force-meat: a second with spinach well boiled and squeezed: a third with crumbs of bread, chopped oysters, and beef marrow: a fourth with yolks of eggs chopped: and so on alternately till all the nicks are filled up: then wrap the caul close round
it,

it, and put it in a deep pot, with a mutchkin (pint) of veal gravy. Cover it with a coarse paste, and put it in the oven. When it is enough, skim off the fat, and put the gravy into a stew-pan, with a spoonful of ketchup, and half an ounce of morels and truffles. Thicken the sauce with butter and flour, give it a gentle boil, then put the veal into a dish, and pour the sauce over it.

To Dress a Medcalf, or Calf's Heart.

Stuff the heart with force-meat, and send it to the oven, with a little water under it. Lay butter over it, and dredge it with flour. Boil one half of the liver, and all the lights for half an hour; then chop them small, and put them in a sauce-pan with a pint of gravy, and a spoonful of ketchup. Squeeze in half a lemon, season with pepper and salt, and thicken it with a good piece of butter rolled in flour. When dished up, lay the mince-meat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin slices, and little pieces of bacon also fried. Set the heart in the middle, and lay the liver and bacon over the minced-meat.

Calf's Heart Roasted.

Having made a stuffing of the crumbs of half a penny loaf, a quarter of a pound of beef suet chopped small, a little parsley, sweet marjoram,

joram, and lemon peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg, fill the heart with this stuffing, and lay a veal caul over it, or a sheet of writing paper, to keep it in its place. Put it in an oven, and let it be thoroughly roasted. When it is dished, lay round it slices of lemon, and pour melted butter over it.

Veal Olives.

Cut some steaks out of the thick of a thigh, a good deal longer than broad, and dip them in the yolks of eggs. Season them with mixed spices and salt. Make some force-meat, and roll it up into oval balls; put one of them into each steak, roll and bind it up with a thread, cutting off a bit at both ends of the olives to keep them in shape, and brown them. Thicken some veal gravy with browned butter and flour, adding a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, a few browned oysters and force-meat balls, and stew them along with the olives slowly three quarters of an hour. Then dish them up handsomely, putting a large olive in the middle, and the rest around it, laying the force-meat balls and oysters betwixt each olive; but be sure to take the threads from them before they are dished up.

To Ragoo a Breast of Veal.

Bone a breast of veal; break the bones and put them on to boil in three choppins (three
quar

quarts) of water, with an onion, carrot, turnip, a bunch of sweet herbs, and a shank of bacon. Flatten the veal with the side of a chopping-knife; season it with mixed spices and salt, and lay cut slices of bacon ham very thin all over it. Take the yolks of six hard boiled eggs, and mince them fine with the crumb of a penny loaf, and half a dozen of anchovies boned; mix and strew them over the bacon; cut some pickled kidney beans, and strew them above these. Then roll up the veal, beginning at the narrow end, and bind it firm with a piece of twine, or sew it up neatly, and brown it, then strain the stock; return it back into the pot along with the collar, and let it stew gently two hours, covering it close. Brown some force-meat balls, a quarter of a hundred oysters, two sweetbreads parboiled and cut small. Take out the collar, and scum the fat off the sauce; thicken it with butter and flour, and scum it again: put in the force-meat balls, a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, the liquor of the oysters, and a little more spices and salt. Then put in the collar and give it a boil. If you choose you may add some truffles and morels stewed and cut small, artichoke bottoms, and pickled mushrooms; but the ragoo is very good without them. Then take out the collar, cut a neat slice off each end of it to keep it in shape, and unbind it. Divide it into three pieces and set them up end-ways in a dish to show the different colours; place the largest

largest piece in the middle of the dish, and pour the ragoos about them. Garnish as before.---A breast of veal may be ragoosed in this way without being boned, larded, or rolled up.

To Dress a Calf's Head.

After scalding and washing the head very clean, boil it half an hour, when it is cold, cleave it exactly through the middle; and take out the tongue and pallet: score the one half of the head in squares: rub it over with a beat egg, and strew over it salt, mixed spices, crumbs of bread and parsley; lay pieces of butter upon it, and put it in an oven or before the fire to brown, basting it frequently. Cut the other half into slices, neither too long nor too short, and slice the ear part round-ways; take out the white part of the, eye and slice it down: skin the tongue and pallet, and slice them down also; thicken some veal stock with butter knead in flour: season it with salt, mixed spices, a little ketchup, white wine, the squeeze of a lemon, and pickled oysters; put in the hash, and let it stew a little: throw in a piece of lemon-peel, but take it out before you dish it. When it is dished lay the hash in the dish, and the other half of the head in the middle above it: Garnish with brain cakes and green pickles.

To Make Brain Cakes.

When the head is cloven, take out the
brains

brains and clear it of the strings. Cast them well with a knife, and mix in the yolks of two raw eggs, a few crumbs of bread, parsley, pepper and salt, a spoonful and a half of flour, and the same quantity of cream; when they are very smooth, drop them with a spoon about the size of a small sugar biscuit, and fry them of a light brown. These cakes make a very handsome corner dish, garnished with sliced orange.

To Turtle a Calf's Head.

Clean the head thoroughly, and for stock, set it on with a knuckle of veal and three choppins (three quarts) of water, a turnip, carrot, onion, and sweet herbs; when it comes a-boil, put in the head, but be sure there is as much water as will cover it, taking care to scum it as it boils. Take the head out after it has boiled half an hour, (letting the stock boil,) and when it is cold, take the gristly part of the ears, wipe them clean with a cloth, and cut them in straws. Then cut off as many round slices of the fleshy parts of the ear as you can get. Take the thin skin off the forehead, and cut it into narrow strips of about two inches long, so as to resemble the tripe of real turtle, and cut the thick of the cheeks into dices or small square pieces. Open the jaws, and take out the tongue carefully. Skin it and keep it whole; pick out the eyes, throwing away the black part, and cut them into
rings:

rings. Then strain the stock, add to it the juice of a lemon, some white and Cayenne pepper, and salt, a spoonful of ketchup, half a mutchkin (half a pint) of white wine, and a slice of lean bacon ham. Put the whole on a slow fire, and scum it as it boils. Let all boil together, till the meat is tender, and the gravy well soaked in. Have a cut border of paste, ready fired round the rim of the dish intended for it, a dozen of veal force-meat balls, and a quarter of a hundred oysters lightly browned. Let the force-meat balls, and oysters with their liquor, boil for two or three minutes along with the mock turtle. Then take it off, pick out the tongue carefully, and lay it on a plate, also the ham and lemon-peel. Dish up the turtle with the tongue in the middle, and the yolks of four hard boiled eggs at the ends and sides of it, intermixed with green pickles, leaving out the ham and peel.

To Pot a Calf's Head.

Boil it about half an hour; slice as many round pieces off the ears as you can get; cut the black out of the eyes, and slice them into rings; cut the skinny pieces about an inch long, and some a little longer; some about the breadth of a straw, and others of them broader: cut the fleshy parts of the head pretty small: have some beef stock with a blade of mace, a little lemon-peel, and a sprig of winter savory boiled in it; strain it off; clarify it

with the white of eggs, and run it through a jelly-bag; cut the pallet into small square pieces; then put the meat in the stock, and season it with a little white pepper and salt; let it boil until the stock is well soaked in: put a little of the thinnest of it into the bottom of a stone bowl to cool, with some cut pickled beet-root and cucumber, so as to lye in the form of a flower on the jelly. in the bottom of the bowl, and lay a tire of the stewed meat over it. As you lift the meat, pick out the rounds of the ears and eyes, and lay them aside on a plate; lay on some more of the meat, until about the half of it is in; then take the rounds of the ears and eyes, and slip them down edge-ways as near to the side of the bowl as you can; let there be a little distance between every round, and put the rest of the meat round the edge of the bowl, with sliced beet-root and kidney-beans, or any green thing, alternately or by turns, and let it be thoroughly cold before it is turned out of the bowl. If it does not come easily out, dip the bowl into warm water, and turn it out on a dish.

Mutton Chops.

Cut a back-rib or loin into steaks; flatten and brown them in a frying-pan; season with salt and spices: and strew crumbs of bread over them; have as much good stock as will cover the steaks; put a little ketchup and red
wine

wine in the sauce ; and when it comes a-boil, put it and the steaks into a close pan, and let them stew until they are enough. When the steaks are dished, strew some cut pickles over them.

To Hash Cold Mutton or Beef.

Cut it down in thin slices : break the bones, and take such parts of the meat as is not fit for the hash, and boil it along with the bones and an onion or two for a stock. When the stock is ready, strain and thicken it for a sauce with browned butter and flour, adding a little ketchup, and some salt and spices, and, when it comes a-boil, scum it. Then throw in the hash, and let it get two or three quick boils. If there was any of the gravy of the cold meat left, put it into the hashy, keeping out the fat. This hash is much the better of cut pickles in it. Dish it on sippets of toasted bread.

A Haricot of Mutton.

Take a loin of Mutton, not over fat : cut the flap off, slash it with a knife, and put it on the fire in a stew-pan with three mutch- (three pints) of water, three onions, carrot, and turnip, for a stock. Then cut the loin into steaks, and beat them with a chopping-knife : and, having taken off the skin, rub them slightly over with the yolk of an egg ; strew crumbs of bread and parsley over them ; sea-

son with a little salt and spices, and brown them nicely on both sides. When the stock is good strain it, and scum off the fat. Thicken with a little butter and flour. Put it again on the fire in a close pan, and scum it when it comes a-boil. Then put in the steaks, with some turnips turned out with a turner, two large carrots cut in the figure of stars, and the gravy drawn from the steaks, and let them stew for about half an hour on a slow fire; lay the steaks in a soup-dish, and put the roots and sauce over them.

Italian Baskets of Mutton Chops.

Cut five or six steaks off the back-ribs and flatten them at the broad end, keeping the other end only the breadth of a rib; rub them over with the yolk of an egg, and season them with mixed spices and salt. Then take about half a pound of the lean part of the mutton, two slices of boiled bacon ham, a shallot or two, some bread crumbs, and parsley; mince these very fine, and beat them in a mortar. Season with mixed spices and salt, and work it up with the yolks of two eggs. Cut it into as many pieces as you have steaks, and spread it upon the broad end of each of them. Then cut a piece of plain paste into narrow stripes; roll them round in your hand, and place them upon the steaks in the form of a basket; glaze them over with a cast egg, and bake them in an oven three quarters of an hour. Then take
off

off the fat, dish them handsomely, and pour a rich gravy about them.

To Boil Beef or Mutton in the Juice.

To every pound of beef allow a quarter of an hour; two hours will boil a large jigot of mutton. When it is boiled enough, take it out carefully, but do not use a fork for that purpose, else the juice will run from it. You may put carrot, turnip, or cauliflower, about the meat, and pour a little beat butter over it, or in place of roots you may give it a caper sauce, if you choose it.

To Roast Venison.

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

To Stew Venison.

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

Venison in the Blood.

Bone a shoulder or breast of venison; and let it lie in its own blood for a night; then take it up, and season it with salt and spices. Shred some winter favory, sweet marjoram, thyme, and beef-suet chopped fine; put the whole in a pan, and stir it on a fire until it is thick; then spread it over the venison, with some of the blood; roll it up in a collar, and bind it. You may either roast it, or stove it in gravy, with some claret and shallots. Serve it up hot. Send to table with all roasted venison a sauce-boat of currant jelly, dissolved in boiling water.

To Stew Cold Roasted Venison.

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

To Broil Venison.

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

To Boil a Haunch of Venison.

Salt it for a week, then put it into boiling water: if it is large, it will take two hours and a half

a half to boil. You may send it up with cauliflower, or any kind of garden-stuff and melted butter.

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

Veal or Lamb Toasts.

Take the kidney, with all the fat adhering to it, and a little piece of lean out of the thick of the thigh; mince and beat it to a paste; season it with salt, grate of lemon, and nutmeg; mix all together, and work it up with a raw egg; cut some slices of bread, not too thin, into any shape you please, either long or round; lay the minced meat on the bread pretty thick, raising it a little higher in the middle; put them in a pan of boiling butter, with the bread side undermost. Fry it gradually, to prevent the bread from burning; then turn the other side, and fry it a fine brown. If you have an oven, it will answer much better than frying the toasts, as they will not be in such danger of burning, and they will be more thoroughly done. In this last way you put the toasts in a dish, with butter below them.

A Good Scotch Haggies.

Make the haggies-bag perfectly clean; par-boil the draught; boil the liver very well, so as it will grate; mince the draught, and two pounds of beef small; grate about half of the
liver;

liver ; mince three quarters of a pound of suet and some onions small ; mix these well together, with a handful or two of dried meal ; spread them on a table, and season them properly with salt and mixed spices : then take the scraps of beef that is left, and some of the water the draught was boiled in, and make about a chopin (quart) of good gravy of it ; mix, and put it in with the meat into the bag, but be sure to press out all the wind before you sew it quite close. If you think the bag is too thin, put it in a cloth to prevent it from bursting. If it is a large haggies, it will take at least two hours boiling.

A Lamb's Haggies.

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

Black Puddings in Skins.

Break all the clots in sheep or lamb's blood well, run it thro' a sieve, and mix in it some new milk, according to the quantity of blood : season it with salt, pepper, onions, and a little mint shred ; cut a sufficient quantity of suet in small pieces, and mix the whole together with a little oat-meal ; cut the pudding skins all of one size, and fill them with the meat, tying the two ends together, but be sure the water is boiling either for haggies or puddings. Just as you are going to put them into the pan, pour in a little cold water to put it off the boil, to keep them from bursting : when they have been in a while, prick them with a pin to let out the wind.

Liver Puddings in Skins.

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

To Roast a Calf's or Lamb's Liver.

Lard it with bacon, fasten it to the spit, and baste it with butter. After it is roasted, serve it up with beat butter, ketchup, and a little vinegar mixed together.

To Ragoo a Liver, or Kidneys.

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

To Ragoo Pallets and Kernels.

Wash them very clean, and boil them till they are so tender that the skin will come off easily; parboil the kernels; cut the fleshy parts off them, and the pallets into square pieces: fry them of a light brown: make a stock of the fleshy part of the kernels, and part of the water in which they were boiled, with an onion, carrot, turnip, and a slice of lean bacon ham boiled in it; when it is strong enough, strain and thicken it with a little browned butter and flour. Season it with mixed spices and salt, a spoonful of ketchup, a glass of white wine, and the squeeze of a lemon; scum it when it comes a-boil: then put in the pallets and kernels, and let them stew until they are enough; when you are about to dish them, put in a few cut pickles, and garnish with sliced lemon.

To Stew a Neat's Tongue whole.

Wash it very clean in salt and water, and put it in a close goblet with as much water as will cover it; let it stew for two hours, then take it up, and skin it. Add to the broth it was boiled in a mutchkin (pint) of strong stock and a little white wine; thicken it with a piece of fresh butter knead in flour: put in a faggot of sweet herbs, and season it with salt and mixed spices. When the sauce comes a-boil, put in the tongue, and close up the pan. If the tongue is large, it will take two hours to stew. Before you dish it, take out the herbs, and strew in some cut pickles: put the tongue in the middle of the dish, and pour the sauce over it. Some like fellery, others carrot and turnip in the sauce.

To Hash a cold Neat's Tongue.

Slice it very thin: put it on the fire with as much stock as will cover it, and some crumbs of bread, browned in butter. When it comes a-boil, season it with salt, spices, ketchup, and red or white wine. If you choose, put in a few cut pickles when you are about to dish it. It is dished on sippets of toasted bread, cut in triangular forms. No hashed meat should be more than thoroughly heated.

A Shoulder of Mutton Surprised.

Roast it till it is almost enough, and take
off

off the skin carefully about the thickness of a crown-piece, with the shank-bone along with it at the end; then season the skin and shank-bone with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and crumbs of bread. Lay it on a gridiron, and let it be of a fine brown: take the rest of the meat, and cut it like a hash about the bigness of a shilling: save the gravy, and put it to it, with a few spoonfuls of strong gravy, half an onion cut fine, a little nutmeg, a little pepper and salt, a small bundle of sweet herbs, some cucumbers, mushrooms, two or three truffles cut small, two spoonfuls of wine, either red or white, and dust a little flour over the meat; let it stew slowly for five or six minutes, but do not let it boil: take out the sweet herbs, and put the hash into the dish, lay the broiled meat above it, and send it to table.

To Fricassee Tripe with a White Sauce,

Cut it in small pieces, about three inches long, and two broad: stew it in veal gravy till it is tender, season it with white spices and salt, thicken it with a little butter and flour; add half a gill of cream, a glass of white wine, and the squeeze of a lemon. Cast the yolks of two eggs, and mix in some of the boiling sauce: then mix all together, and give it a shake over the fire till it be of a proper thickness. If you choose a brown fricassée, do it the same way as the rabbits.

To Collar Lamb.

Bone a fore-leg of lamb, and beat it out : rub it over with an egg, and season it highly with salt, white pepper, nutmeg, and mace ; strew over it a good deal of grated bread and minced parsley, the yolks of six hard boiled eggs minced fine, the whites of three also minced fine above that, and some minced parsley above all, with a little more parsley and salt. Then roll up the collar as tight as you can, fix it with a long narrow skewer, and sew it up. Rub it over with an egg, and give it a roll among the left bread crumbs and parsley ; roast it before a clear fire ; an hour and a half will do it. Make a gravy from the bones and brown it. Garnish the collar with sliced lemon or pickles. It eats very well hot, and looks beautiful when cold and cut in slices, as it then shows the variety of colours.

To Ragoo Lamb.

Take a fore-quarter of lamb, and cut the shank or knuckle-bone off, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and put it into a stew-pan with a chop-pin (quart) of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper : cover it close, and let it stew pretty fast for half an hour, then pour the liquor off, and strain it, keeping the meat hot in the pot till the following sauce

is ready. Take half a hundred oysters, flour them, fry them brown and drain off the fat they were fried in : skim the fat also off the gravy ; then put in the oysters, an anchovy, and two spoonfuls of white wine ; boil all together till there is just enough for sauce : adding a spoonful of ketchup, and the juice of half a lemon. Lay the meat in the dish, and pour the sauce over it. Garnish with sliced lemon.

To Boil a Leg of Lamb with Cabbage or Cauliflower.

Cut off the loin and boil the jigot : cut the loin into steaks, and fry them of a fine brown : put the jigot in the middle of a dish, and the fried steaks, with a little boiled cauliflower on each steak round the jigot ; pour some beat butter over it, but take care it is not boiled too much.

To cover Lamb with Rice.

Half roast a fore-leg of lamb, and cut it in pieces as for a pie : season it with salt, and lay it in a dish large enough to hold it. If the lamb is not very fat, put in a piece of butter in the bottom of the dish and a little water. If the dish be large, it will take a pound of rice ; then wash the rice very clean, and put it on with as much water as will boil it soft, but don't take it off the fire until all the water is soaked in ; put in some blades of mace along
with

with it. When the rice is thus prepared, and while it is warm, stir in a good piece of fresh butter, a little salt, and a scrape of nutmeg; cast six eggs, and mix them up with the rice, keeping out a little for glazing: then lay in the meat with the rice all over it; glaze it, and bake it in an oven until the rice is firm, and of a fine light brown.

To Dress a Lamb's Head.

Wash it very clean and parboil it: cut off the neck, and cleave the head just as you do a calf's head: take out the brains and tongue; rub the head over with an egg: season it with white pepper and salt: strew grated bread and minced parsley over it, and put it in an oven, or before the fire to crisp, basting it well with butter. Then cut all the flesh you can get off the neck very small with the tongue and pluck; take some of the water that boiled the head and pluck; put in the bones of the neck, and about half of the liver, and boil them until all the strength is out of them. When the stock is enough, strain it off: thicken it with a little butter knead in flour; put the minced meat into the sauce, with shred parsley and chieves, a little ketchup, some salt and spices, and the squeeze of a lemon. Order the brains as in the receipt for the brain cakes, page 71; cut the other half of the liver into slices, and season and fry them: put the hash in the dish,

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and

and the head in the middle of it. Garnish with the liver and brain cakes.

To Make Crockats,

Parboil one pound and a half of veal, and when cold mince it fine with a quarter of a pound of suet and some bread crumbs; season it with a little white pepper, mace, nutmeg, salt, and the grate of a lemon. Mix the whole well together with an egg, beat it in a mortar till it is as smooth as a paste. Then put it into moulds of the shape of apples, pears, and plumbs, after having first rubbed the inside of them with the oil of olives. Press the above force-meat well into the shapes so as to take the impression. Then loosen them at the edges with a penknife, and turn them out. Strew fine crumbs of bread over them, and fry them in beef drippings of a fine light brown. Serve them up with a stalk and two green leaves cut in imitation of natural ones.

To Fry Sausages with Eggs.

Cut the sausages in single links, and fry them in sweet butter. Fry also a slice of bread in the same butter of a good brown, and lay it in the bottom of a dish. Put the sausages on the toast divided in four parts, and lay four poached eggs betwixt them. Pour a little melted butter round them, and serve them up.

To Fry Sausages with Apples.

Take six apples, and slice four of them as thick as a crown piece; cut the other two in quarters, dip the whole in pancake batter, and fry them along with the sausages till they are of a fine brown. Garnish with the quartered apples.

To make Bolonga Sausages.

Take a pound of beef suet, a pound of bacon, both fat and lean, and the same quantity of beef and veal; cut them small, and chop them fine: take a small handful of sage, pick off the leaves and chop them fine, with a few sweet herbs; season pretty high with pepper and salt; take a large gut well cleaned and fill it; set on a sauce pan of water, and when it boils, prick the gut with a pin to prevent its bursting, and put it into the pan; let it boil gently for an hour, and then take it carefully out.

To Collar à Pig.

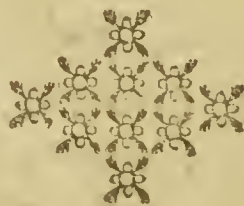
After the pig is perfectly clean, cut off its head, open it at the breast from top to bottom, and bone it neatly; then wipe it clean, mix some white pepper, mace, nutmeg, the grate of a lemon, salt, and a handful of sage chopped fine; rub the collar well over with this after having first rubbed it over with an egg; then

roll it hard up in a cloth, bind it with tape and boil it.

Mock Brawn.

Rub the head and a piece of the belly part of a young porker well over with saltpetre; let it lye three days, and then wash it clean; split the head and boil it; boil four ox feet tender, cut them in thin pieces, and lay them in the belly piece, with the head cut small. Then roll it up tight with sheet tin, and boil it four or five hours; when it comes out, set it upon one end, put a trencher on it within the tin, press it down with a large weight, and let it stand all night; next morning take it out of the tin, and bind it with a fillet, put it into cold salt and water, and it will be fit for use. It will keep a long time, if fresh salt and water is put to it once every four days.

Flesh Pies and Patties, see Part II. Chap. 1.



C H A P. VII.

OF POULTRY, &c.

To Roast and Stuff a Turkey.

SLIT up the back of the neck and take out the crop ; work up a stuffing of crumbs of bread, currants, and a scrape of nutmeg, with a piece of fresh butter and a beat egg ; (or half a pound of veal minced, a quarter a pound of suet, a few bread crumbs, an anchovy, the grate of a lemon, a little white pepper and salt, and two beat eggs ;) fill up the breast with either of these stuffings, and skewer it with the head looking over the wing ; it must be well floured and basted with butter, and roasted at a clear quick fire ; put a gravy-sauce under it, and serve it up with the following sauce in a boat : Take a few thin slices of bread, some water, a little white wine, a blade of mace, some sugar, and a piece of fresh butter, and boil it until it is very smooth, but not too thick.

To Pot a Goose and Turkey.

Take a fat goose and turkey, and bone them thus : cut off the giblets, and, with a sharp knife, cut down the back skin in a straight line from the neck to the rump. Then raise
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the skin carefully up from the back bones, and take them out; bone the other parts of the fowls, leaving as little flesh on the bones as possible; after they are boned, flatten them with a rolling-pin; rub them over with salt-petre; put the turkey within the goose, and let it lie three days, taking care to turn it; then take it out, and wipe it. Beat an ounce of white pepper, two drop of mace, and two nutmegs together; rub the fowls all over with it, both inside and out, and truss the legs into the skin of the bodies, as for boiling. Put the turkey within the goose as before; roll it up in a collar, and bind it with strong tape. Bake it in a large potting-can, with plenty of butter, and cover it with a water paste, till it is very tender; then take it out, and next day unbind it. Place it in a pot, and pour melted butter over it. Keep it for use, and slice it down thin.

To Marinate Fowls.

Take a fine large fowl or turkey, raise the skin from the breast-bone with your finger; then cut a veal sweetbread small, and mix in it the yolk of an egg; stuff this in between the skin and the flesh of the fowl, but take great care not to break the skin, and put in what oysters you please into the body of it; lard the breast with bacon, if you choose; paper the breast, and roast it. Make a good gravy, and garnish with lemon. You may add a few mushrooms to the sauce,

To Marinate a Hen and Chicken.

Pick and singe it clean; cut it down the back, from the shoulders to the rump, and bone it all but the pinions. Flatten it with a rolling-pin; truss the legs into the body, and rub the inside of it with the yolk of an egg. Season it with mace, nutmeg, white pepper, and salt; lard it with slices of boiled bacon ham; take a chicken, and order it in the same manner as the hen, only observe to bone the pinions. Lay it into the hen above the ham, and sew it neatly up, to look as if none of the bones had been taken out. Break the bones, put them on with three mutchkins (three pints) of water, an onion, some parsley, and a bit of lemon-peel. When this stock is well tasted, strain it. Rub the fowl over with a little butter and flour, and lay it in the sauce with the breast undermost, but take care to have as much sauce as will cover it, and when it comes a-boil scum it clean. Let it boil three quarters of an hour, then take out the fowl, and thicken the sauce with a little butter and flour; add to it some shred parsley, a glass of white wine, the squeeze of a lemon, a quarter a hundred oysters fried of a light brown, with their liquor, and a few veal force-meat balls. Then put in the fowl, and let it stew till it is thoroughly heated. Dish it up, pour the sauce over it, and garnish with samphire or sliced lemon.

To Make a Caparata.

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

To Roast a Goose or Duck,

A goose or duck is the better of being rubbed with pepper and salt within; some choose a sprig of sage in them. A goose should also be rubbed with salt on the outside two or three days before it is roasted. A duck should be salted on the spit. Dish up a goose with gravy-sauce, garnish it with raw onions, and send up an apple-sauce along with it. When the duck is drawn, pour a glass of red wine through it, and mix it well with the gravy. The sooner green geese and ducklings are used after being killed, the better. Dish them with gravy, and serve up with a gooseberry sauce.

To Ragoo a Pair of Ducks.

Draw them, and put on the gizzards, necks, livers, with half a pound of lean beef, and an onion. to boil for a stock for the sauce; season the fowls within with salt and spices; dust them with flour, and brown them on both sides. then take them out and strew some salt and spices over them; strain the stock, and thicken it with browned butter and flour; put into it some red wine, ketchup, and walnut-pickle, or the squeeze of a lemon: then put the ducks into this sauce with a few small onions; close up the pan, and let them stew until they are tender: scurn the sauce, and pour it over the ducks, along with the onions.

To Fricassee Chickens with a White Sauce.

Take a pair of young chickens, and cut them down the back. Wash them clean and dry them with a cloth; halve them down the breast, and cut each chicken into eight equal parts. Flatten and rub them over with the yolk of an egg; season with white spices and salt: put a piece of sweet butter in a frying-pan, and make it of a fine light brown. Put in the chickens, and brown them lightly on both sides. Have ready a mutchkin (pint) of good veal gravy, thickened with a little butter and flour, and seasoned with white pepper and salt;

salt; stew the chickens in it for about a quarter of an hour, cast three yolks of eggs till they are smooth, and mix in half a gill of cream, the squeeze of a lemon, and about half a mutchkin (half a pint) of the boiling sauce; then mix the whole together, and give them a shake over the fire. Dish them up, and garnish with sliced lemon.

To Dress Chickens with Pease and Lettuce.

Take as many good pease and chickens as will fill a dish: truss the chickens as for boiling; season them with spices and salt: put a piece of fresh butter in each of them; tie up a faggot of parsley, a few young onions, and a sprig of thyme or winter savory: put them in a pan, with the pease and a piece of fresh butter, a little salt and spices, and a faggot of sweet herbs. Lay the chickens above the pease, with the breasts undermost: split the hearts of two or three lettuces, and wash them clean; put them above the chickens with about half a mutchkin (half a pint) of water, to keep the pease from burning; close up the goblet, and set it on a slow fire to stove; it does not take long time to do. Dish the chickens with their breasts uppermost, the pease and lettuce over them, and as much of the broth as the dish will hold. Take out the herbs before it is served up.

To Make a Currey the Indian way.

Skin and cut down two small chickens, as
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for a fricassée; wash them clean, and stew them in about a choppin (quart) of water, for about five minutes; then strain the liquor, and put the chickens in a clean dish; chop three large onions small, and fry them in about two ounces of butter; put in the chickens, and fry them till they are brown; take a small table-spoonful of currey, and a little salt: strew these over the chickens whilst they are frying, then pour in the liquor, and let them stew about half an hour; add a gill of cream, and the juice of two lemons, and serve it up.

To Boil Rice for Currey.

Boil a pound of rice in three chopins (three quarts) of water, with a little salt till it is soft; then turn it out into a sieve, and set it before the fire to dry; heap it up in a dish by itself as lightly as possible, and send it to the table along with the currey.

To make a Pellow the Indian way.

Pick and wash three pounds of rice, and put it into a cullendar to drain; take a pound of butter, and melt it in a pan over a very slow fire; then put in the rice, and cover it close, to keep in the steam; add to it a little salt, some white pepper, half a dozen blades of mace, and a few cloves all beat: put in a little water to keep the rice from burning, stir it up often, and stew it till it is soft. Boil two fowls with
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a piece of bacon of about two pounds weight ; cut the bacon in two pieces, lay it in a dish with the fowls, cover them with the rice, and garnish with about half a dozen hard boiled eggs, and a dozen of whole onions fried brown.

To Pot Pigeons.

Draw, truss, and season them well within with mixed spices and salt ; put a piece of butter within each of them ; lay them in a potting can with their breasts undermost, some butter about them, and strew mixed spices and salt over them ; put in a little water with them, and close them up. They may be done either in the oven, or in a pot. If the pigeons are intended for keeping long, or sending abroad, they must be boned, seasoned very high, and potted with butter only, without a drop of water ; so soon as they come out of the oven, the gravy must be poured off them, the butter taken off the top when cold, and more butter melted along with it, in order to cover them entirely.

To Stew Pigeons.

Stuff them with force-meat ; have some good broth ready. and when it boils, put in the pigeons : take out the hearts of some cabbage-lettuce. and quarter them ; put them in with the pigeons, and two or three green onions : season with mixed spices and salt, and
thicken

thicken with batter knead in flour : close them up in a goblet, and let them stew till they are enough : then place the pigeons in the middle of the dish, with the lettuce over them, and pour some of their own gravy about them.

To Broil Pigeons whole.

Season them within with spices and salt : tie the skin about the necks close with a thread : put a piece of butter within them, and about half a spoonful of water : tie the feet and vents close up, that the liquor may not get out : let the gridiron be hot, and the fire clear ; turn them often, to keep them from scorching, until you find them thoroughly done : do not cut the threads till they are dished : lay them neatly in a dish, and pour beat butter over them : they are very juicy done in this way. When you broil the pigeons *open*, split them down the back, flatten the breasts, turn in the legs, and set the gridiron at a good distance from the fire.

To Ragoo Pigeons.

Truss them as for boiling, and season them with spices and salt : brown some butter : dust the pigeons with flour, and make them of a fine brown : turn them often in the pan until they are all alike : then take them out and lay them on a dish. You may make a very rich stock of the gizzards, pinions, livers, and hearts thus : Wash them very clean, and put

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them

them on with some water, an onion, a faggot of parsley, and winter favory; let it boil until the strength is out, then strain, and put it into a clean pan, keeping back the settlings: thicken it with browned butter and flour, put in some red wine: season with salt and spices, a little ketchup, and truffles and morels, if you choose. Put the pigeons in a pan, and let them stew on a slow fire: dish them neatly with their shoulders outmost, placing one in the middle: cut some pickles, mix them in the sauce, and pour it on them. If it is the season for asparagus, it looks very pretty to lay a few of them between each pigeon, with the tops outmost.

To Disguise Pigeons.

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

To Smother Rabbits.

Truss them as a hare for roasting, and put them into as much boiling water as will cover them: peel a good many onions, and boil them whole in water: take some of the liquor the rabbits were

were boiled in, and put into it a good piece of butter knead in flour: then put in the onions amongst it, breaking them until the sauce is pretty thick; dish the rabbits, and pour sauce over every part of them except the heads. The same sauce will serve for boiled geese or ducks.

To Fricassee Rabbits with a Brown Sauce.

Wash them clean, and cut them in small pieces; season with mixed spices and salt, dredge them with a little flour, and stew them in beef gravy: when they have stewed three quarters of an hour, on a slow fire, put in half a glass of red wine, and thicken it with a little browned butter and flour. Let it stew a little longer, and, when the sauce is rich and good, dish the rabbits, and garnish with green pickles and beet-root.

To Ragoo Rabbits.

Cut them down in joints, and divide the back in little pieces; wash them clean, and dry them with a cloth: dust them with flour, and brown them: for sauce thicken some beef stock with a little browned butter and flour: season it with salt and spices, a little wine, the squeeze of a lemon, and some ketchup. Serve them up hot.

To Stew cold Roasted Wild Fowl or Hare.

Cut them down in joints, and having brown-

ed some crumbs of bread in butter, put them into some boiling stock with a gill of red wine, salt and spices: then put in the fowl or hare: let it get two or three boils, so as to warm them thoroughly. If it be partridges, put in white wine in place of red. If you have no beef stock, break the bones of the meat, and put it on with some water, and an onion or two, to draw the strength out of them. This makes a good stock for a hashy of any kind. You may put in cut pickles into any hashy when about to dish it.

To Dress a Wild Duck.

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

A General Rule for Roasting Wild Fowl.

To all wild fowl the spit must be very hot before you put them on it: skewer them with their legs across: baste them well with butter: cut off only the feet, (excepting those of the rough-footed wild fowl, such as black-cock and muir-fowl :) dish them on toasted bread, and pour plenty of beat fresh butter over them. When you roast wood-cock or snipe, do
not

not cut off the heads, nor gut them: skewer them with their own bill: baste them well with butter: put toasted bread below them, to preserve what drops from the gut: dish them on the toast, and pour beat butter over them.

To Pot any kind of Wild Fowl.

Draw and trufs them: season with salt and mixed spices, and pack them in a potting-can with a good deal of fresh butter: close up the pot, and bake them in an oven: when enough, pour the butter and gravy from them: scum all the butter off the gravy, and add more to it: then put them into small pots, and cover them with melted butter. Partridges and venison are done in the same way as hare and beef.

To Jug a Hare.

Having cut the hare in pieces, put a pretty large piece of butter in the bottom of a long jug, seasoned with salt and spices: then pack in as many of the best pieces of the hare as the jug will hold, with a faggot of sweet herbs, and two or three onions: take some of the water the hare was washed in, and strain it through a sieve; fill the jug up with it, and tie the mouth of it very close with several folds of paper: set it into a pot of cold water up to the neck of the jug: as the water boils in, put in more to keep it of an equal quantity. If it is an old hare, it will take three hours of doing:

as the butter rises to the top, pour it clean off: take out the herbs and onions when you dish it, and pour the sauce over it: be sure to tie the jug to the handles of the pot, to prevent it from shifting.

To Roast and Stuff a Hare.

Take some crumbs of bread and currants, with a good deal of fresh butter: season it with sugar, salt, and nutmeg, and work it up with a beat egg, (or mince the liver with an anchovy boned, the crumb of a penny loaf, worked up with a quarter of a pound of sweet butter, some mixed spices and salt, and the yolk of an egg :) put this stuffing into the belly of the hare, and sew it up: draw up the thighs to the body, to make it as short as possible: skewer the head even, or as it were looking over its shoulder: spit it, and lay it to a clear fire, having first basted it with butter: beat the yolk of an egg, and mix it with cream. When the butter is well dripped from it, pour it clean out of the pan: then keep close basting it with cream till it is almost taken up. When the hare is ready, have some more cream warm, and take all the drippings and mix it with the cream: dish the hare and pour this sauce over it --- Or, for sauce, take half claret and half water: some very thin slices of bread, and a little piece of fresh butter: boil it till it is pretty smooth, sweeten it properly, and put in a scrape of nutmeg.

To make Hare Collops.

Hare collops are dressed in the same manner as beef minced collops, see page 56, with the addition of a little claret to the sauce.

To Fricassee Eggs.

Boil some eggs pretty hard, and cut them in round slices: make a white sauce the same way as for boiled chickens; pour it over the eggs, lay sippets round them, and put a whole yolk in the middle of the plate.---It is proper for a corner dish at supper.

To Poach Eggs with Toasts.

Put some water on in a flat-bottomed pan, with a little salt: when it comes a-boil break the eggs carefully in, and let it boil two minutes longer, then take them up with an egg spoon, and lay them on buttered toasts.

To Poach Eggs with Sorrel.

Tie up some sorrel in small faggots and boil it; cut the strings, and lay the faggots round the dish neatly; spread them a little, leaving a space between each faggot; cut some toast-ed bread long ways, and put a piece between every bunch of the sorrel: poach some eggs very nicely: take them carefully out, and
drain

drain the water from them: lay them above the sorrel and the bread, allowing a little of the bread and green tops to be seen: beat some fresh butter, and pour it over them.

To make an Amulette of Eggs.

Take ten eggs, or a dozen if small: break and cast them, but not too much: put in a little sweet cream, and season it with salt and a scrape of nutmeg: shred some parsley and onions very small, and mix them with the eggs and some boiled bacon ham minced. Then take a good piece of butter and let it just come a-boil in a frying-pan: pour in the eggs amongst it, and fire it, but not too hastily. When it begins to fasten, raise it frequently with a knife from the bottom of the pan in different parts, to let the butter get in below it. Fry it upon one side, and hold the other before a clear fire to take off the rawness of the eggs.

To make an Onion and Egg Dish.

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

Eggs in Paste or Paper Cases.

Chop some sweet herbs with a piece of butter,

ter, pepper, and salt: put a little of this in the bottom of each case: break an egg into each, upon the *farcie*, strew bread crumbs over it, and bake them in an oven, or broil them over a slow fire, covering the top with a salamander: they ought to be as soft as if boiled in the shell.

Eggs like the Dawn of Day.

Poach eight or ten eggs, and lay them on a sieve to drain: cut five or six thin slices of ham in dices, and soak them in a little butter over the fire till they are done: then dip the eggs one by one in a pretty thick batter made of flour, white wine, salt, and a little oil; put them in with the ham, and fry them in butter or beef drippings: garnish with fried parsley.



C H A P VIII.

O F S A U C E S.

Caper Sauce for a boiled Figit of Mutton.

TAKE some strong beef or veal gravy, and thicken it with a little butter and flour; season it with pepper and salt, and the squeeze of a lemon. Chop a large table-spoonful of capers; and put them into the sauce. When it comes a-boil, skim it, and pour it over the meat.

Onion Sauce.

Put some veal gravy in a stew-pan, with a couple of onions cut in slices; season with pepper and salt, stew it softly, and strain it off. Serve it up hot in a basin.

Butter Sauce for Fish.

Melt the butter with water and vinegar, and thicken it with the yolks of a couple of eggs. Squeeze in the juice of a lemon before it is served up.

Sauces for roasted Venison.

Take half a pound of currant jelly dissolved in a gill of boiling water.---Or half a mutchkin
(half

a pint) of red wine, and a quarter of a pound of beat sugar. and simmered over a clear fire for five or six minutes.---Or half a mutchkin (half a pint) of vinegar, and a quarter of a pound of sugar simmered to a fyrup. Send up either of these sauces in a boat.

Sauce for any roasted Meat.

Wash an anchovy very clean, and put to it a glass of red wine, a little strong gravy, some nutmeg, a shalot sliced, and the juice of a Seville orange; stew these together a little, and pour it into the gravy that comes from the meat.

A general Sauce.

Take a little lemon-peel and a shalot minced very small, with some beaten nutmeg, and mace; stew them in a little white wine, gravy, and butter. If it be for hashes of mutton or fish, add anchovies, and a little of the liquor of stewed oysters.

Sauce for boiled Chickens.

Take the yolks of two hard boiled eggs, with the livers of the chickens, and shred them very fine; put them into some gravy, add the squeeze of a lemon, and thicken and toss it up with a little shred parsley. Garnish with lemon.

Sauce for boiled Chickens or Lamb.

Take some white wine, a few sprigs of sweet
K herbs,

herbs, a little whole pepper, and mace, let it stew a little, then put in a little parsley and spinnage boiled green, and chopped a little; beat it up thick with six ounces fresh butter, pour it over the meat, and serve it up. Garnish with sliced lemon and barberries.

Sauce for Capons.

Take the necks of the capons, and boil them in a little water, with a whole onion and two anchovies cut small, a little white pepper, and the gravy that runs from the capons; then strain it, and thicken it with a little butter and flour, serve it up with a sliced lemon.

A ready Sauce for a Fowl.

Boil the liver, and bruise it in a small quantity of the liquor it was boiled in; mix in a little lemon-peel, beat fine, and some melted butter; let it just boil up, and then put it into a dish with the fowl.

A Parsley Sauce.

Pick and wash the parsley very clean, and boil it till it is tender, then strain it, chop it very small, and mix beat butter amongst it.

Oyster Sauces.

Clean and scald the oysters, then boil them
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in beat butter, and a little of their own liquor. ---Or thicken a little gravy with butter and flour, and add to it half a gill of cream, a scrape of nutmeg, and a very little salt; scald a quarter of an hundred oysters, and put them into this sauce, with a little of their liquor, and half a glass of white wine. Give it a scald on the fire, but do not let it boil.

A Cellery Sauce.

Cut the white ends of the cellery in pieces of about an inch long: boil it in water till it is tender: thicken it with a little butter knead in flour, then put in the cellery, with a blade of mace, and let it boil a little.

A Cream Sauce.

Take some sweet cream: let it come a-boil, stirring it close to keep it from bratting: cast the yolks of three or four eggs, and mix a little cold cream along with them; then mix the boiling cream gradually amongst the eggs: turning it backwards and forwards to make it smooth: put it on the fire to warm, but do not let it boil, and stir it all the time. Season it with a little salt, and a scrape of nutmeg.

An Egg Sauce.

Beat a quarter of a pound of butter with a little flour and water; then put in two hard
 K 2 boiled

boiled eggs minced, and season with white pepper and salt.

Sauce for roasted Chickens.

Take a gravy, or the above egg sauce. When small chickens are to be roasted, take crumbs of bread, small shred parsley, and a little salt, wrought up with a good piece of fresh butter, and stuff the bellies with it. Young chickens should have a little beat-butter poured over them.

A Sauce for a roasted Tongue.

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

Sauce for a Turkey.

Take a little strong broth, a glass of white wine, an anchovy or shallot, a little pepper, mace, salt, and a slice of lemon; let it stew a little, then strain, and pour it through the belly of the turkey. Serve it up with an onion sauce; lay them round the turkey; butter them, and serve them up with gravy, or oyster sauce.

A Sauce

A Sauce for any kind of Wild Fowl.

Take a quantity of veal gravy, according to the bigness of the dish of wild fowl, season it with pepper and salt, and mix in the juice of two oranges, and a little claret.

Sauce for a Hare.

Take half a mutchkin (half a pint) of red wine, and a little oyster liquor, some good gravy, a large onion stuck with cloves, some whole cinnamon, and a nutmeg cut in slices; let it boil till the onion is tender; then take out the onion and spices, and put to it three anchovies, and a piece of butter: shake it up well together, and send it to the table.

Another.

Take a mutchkin (pint) of cream, and half a pound of fresh butter; put them in a stew-pan, and keep stirring it with a spoon till the butter is melted, and the sauce thick; then take up the hare, and pour the sauce into the dish about it.

Another.

Baste the hare with a mutchkin (pint) of cream, and when it is three parts wasted, and the blood of the hare mixed with it, take up the dripping-pan, pour it into a sauce-pan, and

set it by; then flour the hare, baste it well with butter, and put into the pan some gravy; scrape up all the brown among the liquor, and put to it the cream; run it through a sieve, and thicken it with butter rolled in flour.

Sauce for a roasted Goose or Rabbits.

Having drawn up some butter thick, mix in it a spoonful or two of made mustard, some sugar, and vinegar.

Sauce for boiled Rabbits.

Boil the livers with two eggs, shred them very small, and mix in a large spoonful of grated bread; have ready some strong beef broth, to a little of that add two spoonfuls of white wine, one of vinegar, a little salt, and some butter; stir all in, but take care the butter does not oil.

Sauces for Partridges.

Take a bunch of cellery, and cut all the white very small; wash it clean, put it into a sauce-pan with a blade of mace, a little beaten pepper, and a very little salt; boil it in a mutchkin (pint) of water, till the water is almost wasted; then add a gill of cream, and a piece of butter rolled in flour; stir all together, and when it is thick and fine, pour it over the birds.

Or

Or take the livers, and bruise them fine, some parsley chopped fine; melt some fresh butter and put them into it with the squeeze of a lemon; just give it a boil, and pour it over the birds.

Or take grated bread, some water, salt, and an onion, boil all together, and when boiled some time, take out the onion, and put in a little lemon-juice and a piece of butter, the bigness of a walnut.

Crisped Crumbs for Larks, or other small Birds.

Oil a piece of butter, skim it clean, and pour it off from the sediment; put to it grated crumbs of bread, keep stirring it till they are crisp; and when they are drained lay them round the larks.

Sauces for roasted Pigeons.

1. Gravy and juice of orange.
2. Boiled parsley minced, and mixed with some butter and vinegar beaten up thick.
3. Gravy, claret, and an onion stewed together with a little salt.
4. Minced vine leaves roasted in the bellies of the pigeons, and claret and salt, boiled together, with some butter and gravy.
5. Sweet butter and juice of orange, beat together and made thick.
6. Minced onions boiled in claret almost dry,

dry, with nutmeg, sugar, gravy of the fowl, and a little pepper.

7. Or gravy of the pigeons only.

Sauces for all kinds of Land Fowl.

1. Stew some onions with salt, pepper, some grated bread, and the gravy of the fowl.

2. Boil some crumbs of bread in water with two whole onions, some gravy, half a grated nutmeg, and a little salt; strain it and boil it up as thick as water-gruel; then add to it the yolks of two eggs dissolved, and the juice of two oranges.

3. Take the gravy of the fowl, some sweet butter, grated nutmeg, pepper, and salt; stew all together, and add the juice of a lemon.

A Fish Sauce.

Get two anchovies, and boil them in a little white wine a quarter of an hour, with a shallot cut thin: then melt some butter very thick, put in some pickled oysters, and pour it over the fish, with some of the oyster liquor.

To thicken Butter for Pease, Greens, Fish, &c.

Just cover the bottom of a sauce-pan with two or three spoonfuls of water, and, when it boils, put in half a pound of butter. When the butter is melted, take the sauce-pan from
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the fire, and shake it round till it is very smooth. It will heat again as often as you have occasion for it.

Sauce for a Pickled Fish.

Take parsley and chives, of each an equal quantity, some anchovies and capers shred very small, a little salt, pepper, nutmeg, oil, and vinegar, and mix them well together. When you dish the fish, pour some of this sauce upon it, and serve the rest in a China bason.

Apple Sauce.

Pare, core, and slice the apples: put them in with a little water in a sauce pan to keep them from burning, and a bit of lemon-peel. When they are enough, take out the peel, bruise the apples, add a lump of butter, and a little sugar.

Gooseberry Sauce.

Put some coddled gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

Bread Sauces.

Put a pretty large piece of crumb of stale bread into half a mutchkin (half a pint) of water, with an onion, a blade of mace, and a few

few pepper-corns : boil these a few minutes in a cloth ; take out the onions and spice : mash the bread very smooth, and add a piece of butter and a little salt.

Bread sauce for a pig is made the same way, with the addition of a few currants picked, washed, and boiled along with the other ingredients.

Mint Sauce.

Wash some mint perfectly clean ; chop it very fine, and put to it vinegar and sugar.

Browning for made Dishes.

Put a piece of butter in a frying-pan, and turn it constantly round to the right hand till it is of a light brown ; then take off the froth, dredge in a little flour, and stir it about with an iron or wooden spoon till it comes a-boil. This is a proper thickening for any brown sauce or ragoo, and answers much better than the browning made with sugar ; and although seemingly simple, is one of the most material things to be attended to in cookery, as nothing can be more disagreeable and offensive than to see oiled or burnt butter in any dressed dish.

To Beat Butter.

Put a little milk or water in the bottom of a sauce-

a sauce-pan, with a quarter of a pound of butter cut in slices; dredge in a little flour, and shake the pan constantly round to the right hand till the butter turns thick, smooth, and white, like a cream.

To Clarify Butter.

Put the butter in a pan, and let it come a-boil: then take it off, and scum it. Pour it out into a bason; taking care to keep back the milk and sediment at the bottom of the pan. This answers for all kinds of potted meat.

A Brown Cullis for Ragouts and Sauces.

Take two pounds of veal, two ounces of bacon ham, two or three cloves, a little nutmeg, a blade of mace, two carrots, cut to pieces, and some onions or shalots; put them in a covered stew-pan with about a mutchkin (pint) of water; but take care it does not burn. Let it stew till it is strong, and then strain it.

A Fish Sauce to keep the whole Year.

Chop twenty-four anchovies bones and all; put to them ten shalots, a handful of scraped horse-raddish, four blades of mace, one chopin (quart) of white wine, one pint (two quarts) of water, one lemon cut in slices, ha'f a gill of anchovy liquor, a gill of claret, twelve cloves,
and

and twelve pepper corns ; boil them together till it is reduced to a chopin (quart,) then strain it off into a bottle. Two spoonfuls of this sauce will be sufficient for a pound of melted butter.

Mixed Spices for Seasonings.

Take one ounce of black, and half an ounce of Jamaica pepper, two nutmegs, and a quarter of an ounce of cloves ; mix and beat them into a powder ; close them up to keep out the air ; and use them as occasion requires.

Seasonings for white Sauces and Fricasseees

White pepper, mace, nutmeg, and lemon grate mixed.

*A Cullis to thicken Brown Sauces for Flesh
or Fish.*

Rub the bottom of a sauce-pan with a bit of butter ; slice in a carrot, turnip, and an onion or two : lay over them a few slices of bacon ham and veal, and season with mixed spices and salt. Then put in a mutchkin (pint) of good gravy, and some grated bread. Let the whole stew till it is very thick and brown ; then strain it, rubbing the substance through a sieve with the back of a spoon. A cullis for fish may be made the same way, only for the latter take fish in place of flesh.

C H A P. IX.

OF VEGETABLES.

To Stew Parsnips.

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

To Stew Beet-root.

Boil some beet-root, scrape off the skin, and slice it down in thin slices: beat some fresh butter, put a little vinegar in it, and throw in the beet-root; toss it until it is warm, and dish it.

To Stew Red Cabbage.

Cut it down as for pickling: put it in a stew-pan with some red wine and a piece of butter knead in flour; season it with a little salt and spices; keep it stirring until the butter is melted; then cover the pan, and let
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them stew a little, but not till they are too soft, for they eat better when a little crisp; put in a little vinegar before you take them off; dish them, and serve them up hot.

To Stew Cucumbers.

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

To Dress Parsnips like Skirrets.

Boil some large parsnips tender, and scrape off the skins; cut them the long way in round pieces, about the size of a skirret, and fry them in butter of a fine light brown; take them out of the butter, and lay them neatly in a dish. Strew beat cinnamon and sugar over them before they go to the table.

To Dress Cellery with Cream.

Wash and clean the cellery; cut it in pieces about two or three inches long; boil it until it is tender; put it through a drainer, and keep it warm: take about half a mutchkin (half a pint) of sweet cream; set it on the fire with a bit of fresh butter about the bulk of a nutmeg rolled in flour; keep it stirring until it comes a-boil; have the yolks of four eggs ready cast, and mix into them a little cold cream; then mix in the boiling cream by degrees, and put it on the fire again; keep it close stirring, but don't let it boil; throw in the cellery, and give it a tofs up; season with salt and nutmeg, and dish it up.

To Stew Cellery in Gravy.

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

To Ragoo Cauliflower.

Cut some cauliflower in pieces, and stew it in a rich brown cullis, seasoned with pepper and salt; put it in a dish, and pour the cullis over it. Boil some sprigs of the cauliflower very white, and lay round the dish.

To Broil Potatoes.

Boil and peel them, cut them in two, and broil them till they are browned on both sides; then lay them in a dish, and pour melted butter over them.

To Fry Potatoes.

Cut them in thin slices, as large as a crown-piece, fry them brown, lay them in a dish, and pour melted butter, sack and sugar over them.

To Mash Potatoes.

Boil, peel, and mash them: put them into a sauce-pan with a mutchkin (a pint) of milk to two pounds of potatoes; add a little salt, and stir them well together, taking care they do not stick to the pan; then stir in a quarter of a pound of melted butter, and serve it up.

To Scollop Potatoes.

Boil and peel them, beat them fine in a bowl with some good cream, butter, and salt; put them into scollop shells, smooth the top, score them with a knife, lay thin slices of butter on the top, and brown them before the fire. Three shells is sufficient for a dish.---They make pretty corner dishes.

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To Make a Potatoe Collar.

Boil, peel, and beat some potatoes with a little mace and cream, or melted butter; work it up into the shape of a collar, leaving out a little to make into round balls; glaze the whole with the yolk of an egg, and bake them of a fine crisp brown; place the collar in the middle, and lay the balls round it. For sauce take half a mutchkin (half a pint) of red wine, some sugar, the yolks of two eggs beat up with a little nutmeg; stir them gently in for fear of curdling: and when it is thick enough, pour it over the collar.

To Stew Peas with Lettuce.

Take two pound of green peas, and two large cabbage-lettuces cut small cross-ways, and washed very clean: put them in a stew-pan with a quart of gravy, and stew them till they are tender; put in some butter rolled in flour, and season it with pepper and salt. When it is proper thickness, dish it up.

N. B. Some like it thickened with the yolks of eggs: others like an onion chopped fine, and stewed along with them, with two or three rashers of lean ham.

Another Way.

Shell and boil the peas with a little salt, and drain them in a sieve: then slice the lettuces
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and fry them in fresh butter; put the whole into a stew-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.



PART II.

P A R T II.

Of P A S T R Y.

C H A P. I.

OF PIES, PASTIES, DUMPLINGS AND PATTIES.

Preliminary Observations.

CARE must be taken that all *raised pies* be well closed up to keep them in shape, and prevent their falling in; that they be fired in a quick oven, and that no gravy be put in them till they are about half baked. *Puff paste* must have a moderate oven, neither too quick nor too slow.

A Standing Crust for Large Pies.

Break two eggs into two pounds of flour. Boil half a pound of butter, in a mutchkin (a pint) of water, and pour it into the flour, keeping back the sediment; then work it up to a paste, and when it is cold, raise it up in any shape you fancy. If the paste is too dry put in a little more boiling water.

Puff Paste.

Take a pound of the finest flour, and half
a pound

a pound of butter as firm as possible; break the least half of it among the flour. Then wet it with about half a mutchkin (half a pint) of cold water, and knead it very smooth; when the paste sticks to the table, lift it up, strew a little flour beneath it, and when it is properly wrought up roll it out. Divide the remainder of the butter into four parts; take one of them and put it over the paste in small bits. Strew some flour over it, and give it a clap down with your hand to keep the butter from shifting; then fold up the paste, and continue doing this four times, till all the butter is wrought up; use it as quick as possible, because it is the worse for lying.

Common Pie or Cold Paste.

Mix in with two pound of flour, three quarters of a pound of butter; wet it with cold water, work it very smooth, and roll it out for any purpose you intend it.

A Paste for Cases to preserved Tarts.

Take half a pound of flour, two ounces of beat sugar, and two ounces of fresh butter; wet it with cold water, or sweet milk; work it very smooth, and roll it out equally, but not too thick; then line petty-pans with it; scollop the edges nicely with a knife, and prick them with a pin to keep them from blistering in the oven.

A Paste for Crocants.

Take half a pound of flour, and wet it, with
a little

a little cold water ; knead it smooth, and roll it very thin ; cut it out with a pastry knife, or paste-cutter, in imitation of birds, flowers, shrubs, &c. and fire them on raised moulds, but take care they be not discoloured. No family should want some of these cases and crocants by them, for they keep a long time, and make a ready genteel dish, when filled up with preserved fruits or jams of any kind. Paste-cutters and moulds are to be got in the copper and tin shops,

A Gum Paste for Desert Baskets, &c.

Take two ounces of gum-dragon, and steep it all night in a gill of cold water. Beat and sift a pound of double refined sugar through a silk sieve ; mix the sugar and gum together ; work it gently till it is smooth and white. Then roll it out very thin, with a quarter of a pound of the finest starch powder, and cut it out in imitation of birds, flowers, &c. and colour them. This paste may be made the ground-work of peppermint drops, by adding a quarter of an ounce of the oil of peppermint ; or it may be perfumed with the oil of cinnamon or the essence of lemon.

A Paste for Turens, or Standing Shapes.

Break four eggs into half a peck of flour, (keeping out two of the whites,) and wet it with a mutchkin and a half (a pint and a half) of
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of boiling water, and four ounces of butter dissolved in it; work it till it is very smooth and firm; then roll it out about an inch thick, take the size of the top and bottom of the pie with a piece of paper. Then work up the paste again, roll it out of equal thickness, and cut it into the length and height you intend the pie to be. Wet the inside edges of the bottom crust with a feather dipped in the white of an egg, hold up the walls of the pie and fasten them to the bottom by laying a part of them on it. Fasten the joinings at the ends in the same manner; and be very careful to fix them so as they may not give way in firing. Then line the crust with tea paper, and fill it to the top with bran; keeping it high in the middle to support the cover, and give it a handsome shape. Lay a piece of paper above the bran, put on the cover, and pinch it neatly round the edges, but do not wet it. Ornament it handsomely with festoons, figures, or flowers hanging loosely. Glaze it all over with an egg, and set it in a quick oven till it is of a fine light brown, and the crust well fired. When it is cold loosen the head from the walls carefully with the point of a knife, take out the bran and paper, and keep the shape for use. The meat may be either served up in it, or in a tin shape put within it, which answers better, as it keeps the paste dry, and can be served up again with any kind of meat, by being taken out and cleaned. These paste tureens can be made much easier with jointed copper or tin shapes,

shapes, which can be got in the shops either plain or ornamented, as they can be lined at once with the paste, but it requires art to put in the paste so as to retain the shape of the ornaments.

To make a Beef Steak Pie.

Cut and flatten a tender piece of beef in thin slices, and season it with salt and mixed spices: divide the fat pieces from the lean, lay a piece of each together as far as it will go: roll them up as beef olives, and pack them neatly in a dish, but don't press them down: put in half a mutchkin (half a pint) of gravy thickened with a little butter and flour, some cut pickles, and a spoonful of vinegar. Then lay on the cover, scollop it round the edges with a runner, and ornament it with paste leaves.

Veal Olive Pie,

Cut some small pieces out of the thick of a leg of veal, and flatten them. Rub them over with the yolk of an egg, and season them with white pepper, nutmeg, salt, and the grate of a lemon. *For force-meat*, mince half a pound of veal, the same quantity of suet, two anchovies boned, a few bread crumbs, and some parsley. Beat them well in a mortar, season them as before, and work them up with the yolks of two eggs. Roll up a piece of the forcemeat,
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and put it into the heart of each olive. Roll the olives also tightly up, and place them handsomely in a pie shape. Make up the remainder of the force-meat into round and oval balls, and lay them also into the pie, with two pickled cucumbers, cut into round and long slices, half a dozen of French beans, and the yolks of six hard boiled eggs, with the whites minced small and strewed over them. Draw a strong gravy from the bones and skins of the meat, and season it with an onion and parsley: then strain it, put in a glass of white wine and the juice of half a lemon. If it is to be baked in a plate, put in the gravy before you lay on the cover: but if in a standing crust, do not put the gravy in till it is almost fired.

A Mutton Pie.

Cut the back ribs singly, and season them as in the above receipt. Then lay them in a dish, put in a little gravy, with an onion or two, and finish it off as before.

A Calf's Head Pie.

Scald and wash the head clean, and boil it in as much water as will cover it, for half an hour, with a knuckle of veal, two onions, a bunch of winter savory, and the paring of a lemon. Then take it out: when it is cold, cut the ears in round slices, and the rest into square pieces, keeping the tongue whole: when

when the stock is reduced to about three half mutchkins, (three half pints,) strain it; thicken it with butter and flour, and season it with nutmeg, Cayenne pepper and salt, a spoonful of ketchep, a glass of white wine, and the squeeze of a lemon: put in the meat with the tongue, and give them a boil. Cover the sides of a dish with puff paste: then take out the meat; put it into the bottom of the pie, and lay the tongue on the top, with the yolks of six hard boiled eggs round it. If you choose you may add a few sweetbreads parboiled and cut, and some cut pickles: cover the pie with puff paste, and ornament it according to fancy. It will take an hour and a half to bake.

A Calf's-foot Pie.

Having boiled the feet tender, mince the meat with some beef-suet, and apples; season with beat cinnamon and nutmeg; clean and pick some currants, and mix all together with a little sugar, and a glass or two of white wine: Cover a dish with a good puff paste, nicely carved out. When the paste is fired, the pie will be ready.

A Bride's Pie.

Having boiled two calves feet, take the meat from the bones, and chop it very small: take a pound of beef suet and a pound of apples, and shred them small; clean and pick a pound

of currants, and dry them before the fire; stone and chop a quarter of a pound of jar raisins, a quarter of an ounce of cinnamon, the same quantity of mace and nutmeg, two ounces of candied citron, the same of lemon peel cut thin, a glass of brandy and champagne; put it in a china dish, with a rich puff-paste over it; roll another lid, and cut it in leaves, flowers, figures, and put a glass ring in it.

To Make a Veal Florentine.

Cut a piece of veal in pieces; if it is a rib piece, divide the ribs, and beat them with a chopping-knife; season them with salt and spices; put a little piece of butter in the bottom of a dish, and lay in a row of steaks; then strew in some currants and raisins above them; repeating these lairs until the dish is full, and then pour in a little veal gravy. If the veal is not very fat, lay some more butter on the top of it, and cover it with puff paste. You may do a lamb pie the same way. As some people do not like sweet seasoning in meat pies; put in a few oysters, and the yolks of hard boiled eggs in place of it.

A Curd Florentine.

Press out the whey from two pounds of curds, and break them with a spoon; beat a pound of sweet almonds; clean half a pound
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of currants, cut some boiled spinage small with a knife, and beat six ounces of butter, mix all well together, and sweeten it properly; then make a fine puff paste, and lay a thin covering of it in a dish; put in the meat, and cross it over with paste straws, set it in a slow oven; and, when the paste is enough baked, the florentine will be ready.

To Make a Hare or Muirfowl Pie:

Cut the hare in pieces, and season it well with salt and spices. If it is muirfowl, keep them whole, and season them well within and without; lay a good piece of butter in the bottom of a dish, and put a piece in each of the birds; lay them in the dish with slices of butter above them, and put in a little gravy with them: cover it with puff paste, and fire it in an oven. Warm a little gravy and claret, and thicken it with the yolk of an egg or two; pour it in at the top of the pie when it comes out of the oven, and give it a shake. These pies should always be eaten hot.

A Yorkshire Christmas Pie:

Having made a large standing crust, bone a turkey, a goose, a fowl, a partridge, and a pigeon. Season them well with half an ounce of mace, the same quantity of nutmeg, a quarter of an ounce of cloves, half an ounce of black pepper, all beat fine, and two large

spoonfuls of salt ; mix all well together. Lay the fowls in the crust, and put the one within the other, with the turkey outermost, so as it may look like a whole turkey. Then have a hare ready cased, and wiped clean. Disjoint it, and cut it in pieces, season it, and lay it close to one side of the crust ; put woodcocks, moor-game, and whatever sort of wild fowl you can get, on the opposite side, season them well, and pack them close together. Put at least four pounds of butter into the pie ; then lay on the lid, which must be very thick, and let it be well baked. It must have a very hot oven, and will take four hours baking at least.

A Goose Pie.

Make a standing crust large enough to hold a goose ; take a pickled dried tongue boiled tender, peel it, and cut off the root. Bone a goose and a large fowl, mix half a quarter of an ounce of mace beat fine, an ounce of white pepper, the grate of a lemon, and three teaspoonfuls of salt, and season them with it. Split the tongue side-ways in three parts, put two of them in the goose, and the other in the fowl. Then put the fowl within the goose, sew it neatly up, and lay on the lid. This pie may be eaten either hot or cold ; it makes a pretty side-dish for supper, by slicing it down cross-ways, and will keep a long time.

To make a Giblet Pie with a pudding.

Scald and clean the giblets well; chop the wings in four parts; pull the neck out of the skin, and chop it in four pieces; cut the gizzards in pieces, and season the whole with salt and spices. Then take the blood of the goose, and strain it through a sieve; boil a few groats a while in sweet milk; mince some fuet small, mix the groats and fuet with the blood; season it with salt and spices, and an onion cut small, if you choose it; fill up the skin of the neck with this pudding, sew it up at both ends, and turn it round: lay the pudding in the middle of a dish, with the giblets about it, pour in a little gravy, cover it with puff paste, and bake it.

Another Giblet Pie.

After the giblets are cleaned, boil them tender; cut the neck in three pieces, and the wings in four; line a pan with paste, and lay some beef steaks in the bottom of it; then lay in the giblets, season with pepper, salt, and a cut onion, and put in half a mutchkin (half a pint) of the gravy they were boiled in; cover the top of the pie with puff paste, and bake it.

To Make a Kernel Pie.

Scald some kernels in boiling water; make force-meat balls of veal, and fry them; season
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them with white pepper and mace, the grate of a lemon, and some salt; lay some fresh butter in the bottom of a dish, then put in the kernels and balls, with a little of the gravy they were boiled in: cover the pie with puff paste, and bake it; warm a little veal gravy, with some white wine, the squeeze of a lemon, and the grate of nutmeg; thicken it with the yolks of eggs, and pour it into the pie when it comes out of the oven, giving it a shake to mix it the better.

A Hen Pie.

Draw and singe a hen, cut it down the back, and bone it. Bone also a chicken, and flatten them with a rolling-pin; rub them over with the yolk of an egg, season them with salt, white pepper, nutmeg, mace, and the grate of a lemon. Lard the hen with thin slices of bacon, put the chicken within it above the larding, and a thin slice of ham within the chicken. For force meat, grate a little bread, mince the livers with some parsley, season with pepper and salt, and work it up with a piece of butter and the yolk of an egg. Mix these together, and put a little of it into the inside of the chicken; sew up the hen with the chicken in it. Rub it all over with a piece of butter, and lay it in a dish. Make the remainder of the force-meat into balls, and put it round the hen, with half a dozen of hard yolks of eggs. Break the bones of the fowls, and
make

make a gravy of them. Put a little of it into the pie, cover it with puff paste, and ornament it with birds and flowers; when it comes out of the oven, strain the rest of the gravy; thicken it with the yolks of two eggs, adding a glass of white wine, and pour it into the pie, giving it a shake.

Another Hen Pie.

Take the skin off a large cold roast fowl, cut down the breast, and all the nice pieces of it, into thin handsome slices. Break the bones, and put them on with the skins in a choppin (quart) of water, an onion, two eschalots, and the paring of a lemon. Raise the walls of a pie, in proportion to the fowl; then fold a cloth, and lay it into the pie to keep it in shape; put on the cover, ornament it handsomely, and glaze it over with a beat egg. When the crust is well fired, and of a fine light gold colour, cut the cover out neatly and take it off. Then take out the cloth, and when the stock is strong, and reduced to a mutchkin (pint,) strain and thicken it with a very little butter and flour: put it on the fire, and stir it close till it comes a-boil. Then take it off, scum it clean, and season it with a little mace, white pepper, and salt: cast the yolks of two eggs, and mix it with a little of the boiling sauce, and a gill of cream: return it back to the sauce-pan, and mix all together; put in the fowl, and keep shaking the pan for some time over the fire, but do not let it boil, for
fear

fear of curdlings the eggs. When the sauce is of the thickness of a cream take it off, and put the whole into the crust, lay on the cover, and send it hot to table. If the crust is made of puff paste, put it into a pan with a loose bottom to turn out.

A Maccaroni Pie.

Skin a cold roasted hen, and pick out the best pieces of the meat: break the bones, and put them with the skin, an onion, eschalot, and the paring of a lemon, in a mutchkin and a half (a pint and a half) of water. Take a pound of flour, the yolks of two eggs, and a quarter a pound of butter: mix and work it up into a paste with warm water: knead it till it is very smooth: then roll it out; cut part of it into small straws, and roll them round in your hands to imitate the pipe-maccaroni: butter a shape, and cross-bar the top and sides of it with the straws. Then line the shape with the rest of the paste. Strain the stock, and season it with a little white pepper, Cayenne, nutmeg, and salt; then put in a quarter of a pound of pipe-maccaroni, set it on the fire, and stir it close till the maccaroni is soft, and the gravy a good deal reduced: Grate four ounces of Parmasan, or best double Gloucester cheese. Lay some of it into the shape, then maccaroni, with bits of butter above it, and then a lair of the meat, repeating these lairs till the whole is exhausted. Then wet the edges of the pie,
put

put on the bottom paste, and join it very close, to prevent the gravy coming through it : bake it in a quick oven : turn it out on a plate, and garnish the rim of it with grated cheese.

A Chicken Pie with a Caudle.

Truss and season the chickens as you do pigeons : put a piece of butter within them, and also in the bottom of a dish : pack them neatly in it : lay pieces of butter above them, with hard yolks of eggs, and cover the dish with puff paste. When it comes out of the oven, have a caudle made thus : Beat the yolks of two eggs, and mix with them a gill of white wine, the same quantity of cream, some sugar, and a scrape of nutmeg : make it very smooth : pour it in at the top of the pie, and give it a shake. If the chickens are very large, they may be cut in quarters.

Another with Savory Seasonings.

Truss four young chickens as for boiling, season them with white pepper and salt, and lard them with thin slices of bacon. Parboil the livers, and beat them fine in a mortar, with some crumbs of bread, a little parsley, and the yolks of two hard eggs : mix it up with a piece of butter, some pepper and salt, and the grate of a lemon : roll it into balls, and place them in a pie-shape, with the yolks of some hard boiled eggs. Cover up the pie,
and,

and, when it comes out of the oven, put in some good veal gravy, thickened with the yolk of an egg.

To Make a Pigeon Pie.

Truss the pigeons as for boiling, and season them within with spices and salt: put a piece of butter into each pigeon, and in the bottom of a dish; then pack them neatly in it, filling up the vacancies between them with the gizzards, livers and pinions, and strewing a little more of the seasoning over them: cover the pie with puff paste, and ornament the top of it with paste pigeons.---Remember to put in gravy in all meat pies.

Another.

Truss the pigeons and parboil the gizzards, livers, and pinions, in a mutchkin (pint) of water, with an onion: mince a slice of bacon very fine, with the livers and a few crumbs of bread and parsley: mix them with the yolk of an egg, and season with mixed spices and salt. Stuff part of this in the body of each pigeon, roll up the rest into small balls, and cover the breasts of the pigeons with thin slices of bacon. Then strain the sauce, thicken it with a little butter and flour, and put it into a pie with six hard yolks of eggs. Cover and ornament it as before.

To make a common Mince-pie.

Parboil three pound of tender beef, and, when it is cold, mince it with a pound of fuet. Stone and mince a pound and a half of raisins, half a dozen of apples cut small, a pound of currants cleaned, and a quarter of a pound of orange-peel cut small: season with the grate of a lemon, half an ounce of white pepper, a few cloves, and a nutmeg, all beat and mixed together, with two tea-spoonfuls of salt. Put the whole into a bowl, and moisten it with a mutchkin (pint) of the gravy the meat was boiled in, and a gill of white wine. Put a standing paste in a pan: then put in the meat, and cover it with puff, or plain paste.

To make superfine Christmas minced Pies.

Take a large bullock's tongue, and let it lie twenty-four hours in salt: take the finest part of it, with three pounds of beef fuet, three pounds of raisins stoned, the same quantity of currants cleaned, and half a dozen of apples paired: having minced them separately, take half a pound of citron, and a pound of orange peel, and cut them small and put the whole into a broad vessel. Beat half an ounce of Jamaica pepper, a quarter of an ounce of cloves, two nutmegs, the grate of two large lemons, and two tea-spoonfuls of salt; mix them among the minced meat; squeeze the juice of three lemons into a choppin (quart) of white wine, and

and pour it on the meat, and then mix all well together; press it down into a can, and paper up the mouth of it. When you have occasion to use it, cover some patty-pans with puff paste, and fill them up with it, nicking the upper crust with a knife.

An Egg Pie.

Boil a dozen of eggs hard, and cut them very small; clean about a pound of currants; take a gill of sweet cream, half a pound of fresh butter, a little white wine, and rose water; season it with beat cinnamon, sugar, and the grate of a lemon. Mix the whole well together and bake it.

A Salt Fish Pie.

Steep two pound of tusk fish all night, and stew it gently next day on a slow fire for two hours; then take it off, and put it in cold water to cool; lay it on a table, and cut a square piece out of it; skin and bone the rest of it, and beat it fine in a mortar with half a pound of sweet butter; take the crumb of a penny loaf, and pour upon it cream and milk, of each half a mutchkin. (half a pint,) boiling hot, and cover it up; mix this with the fish, adding four hard boiled eggs, the grate of nutmeg, a little white pepper, and three tea-spoonfuls of made mustard. Then make a good crust, and lay these ingredients into it, placing the square piece of fish in the
middle

middle of it ; cover up the pie, and bake it an hour and a half.

A Parton Pie.

Boil two partons for half an hour ; when perfectly cold, break the large claws and pick the meat out of them, also the meat out of the body, and the red roe ; beat them in a mortar with four ounces of sweet butter, a few bread crumbs, a quarter an hundred of stewed oysters, with some of the liquor, and a glass of white wine : then wash the back shell clean, and put a paste vandike round the edges of it ; fill it with the meat, strew bread crumbs over it, and stick bits of butter on the top. Bake it half an hour.

An Eel Pie.

Take off the heads and fins of some eels, cut them in slices of about two inches long ; and season them with salt and spices ; lay them in a dish with a little butter and white wine, the juice of a lemon, and half a mutchkin (half a pint) of water ; then cover a shape with puff paste, and bake it. *Pike* and *trout* pies are done the same way, only they require more butter.

An Apple Pie.

Pare, core, and quarter the apples and season them with sugar, beat cinnamon, and the
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grate of a lemon. If you wish to have the pie very rich, put in some stoned raisins, blanched almonds, citron, and orange-peel cut down; cover it with puff paste. Be not sparing of sugar to any fruit pie.

Another.

Pare, core, and cut down a dozen and a half of apples; stew them till they are soft; sweeten and season them with three quarters of a pound of fine powdered sugar, the grate and juice of a lemon, two ounces of orange-peel cut, a little cinnamon, and a glass of wine. Cover a plate with puff paste, put in the apples, and cross-bar it with paste straws.

A Chesnut Pie.

Scald the chesnuts, and take off the skins; blanch some almonds; pare, core, and quarter some apples; put some fresh butter in the bottom of a dish; then put in a lair of chesnuts, then a lair of apples, and a lair of almonds, by turns, till the whole is exhausted; strewing some sugar, cut citron, and orange-peel betwixt each lair, put some more fresh butter on the top, and cover it with puff paste.

A Gooseberry Pie.

Cover the dish with paste; pick the gooseberries, and lay them in it with plenty of sugar,

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gar, and a little water. If you want it rich, put in citron and orange-peel; cover it with puff paste. If fruit pies are to be eaten cold, cut off the cover, and pour cream over them.

A Venison Pasty.

Bone a piece of venison, and season it with mixed spices and salt; pour over it two glasses of red wine, and a glass of vinegar; cut some fat pieces of mutton, put them in amongst it, and let the whole lie a night in the seasoning. Then take out the venison; cut it into handsome pieces; lay the mutton above the lean pieces of the venison, and put them into a plate with a little of the liquor that was about them. Break the bones of the venison, and draw a good gravy from them. Put a rich puff paste round the border of a plate, cover it up, and send it to the oven. It takes a long time to bake. If you bake it in a pan, be sure to lay a puff paste in the bottom of it. And, in both cases, when it is taken out of the oven, put in some of the gravy, and give it a shake. Ornament the patty with dogs and deers.

A Mock Venison Pasty.

Bone a fore leg of mutton, and let it soak in claret or port, mixed with a little vinegar for twenty-four hours: then take it out, season and order it the same way as the venison patty.

A Marrow Pasty.

Blanch six ounces of sweet almonds; pare half a dozen of large apples, and cut both very small; cut also a quarter of a pound of orange peel, and three quarters of a pound of marrow into pieces. If you have too little marrow, make it up with beef-suet shred very fine; mix all well together with the yolks of four hard boiled eggs, and a gill of white wine; season with sugar and beat cinnamon: cover it with puff paste nicely carved out, and fire it in an oven.

A Beef Steak Dumpling.

Cover a deep pudding pan with puff paste to keep it in shape. Then take some tender steaks, and season them with mixed spices and salt. Strew some mixed spices in the bottom of the paste, and then a layer of the steaks; mince half a pound of fine beef suet, and strew a handful of it over them, with a few cut pickles, repeating these layers till the pan is nearly full. Then pour in some good gravy with an onion boiled in it. Cover it with paste, and tie it in a cloth. Set it in a pot of boiling water, and turn it frequently. Be sure to butter the pan before you put in the dumpling to make it come out easily. It will take two hours and a half to boil.

Suet

Suet Dumplings.

Mince a pound of suet ; grate three quarters of a pound of stale bread, pick and clean a pound of currants ; cut a quarter of a pound of orange peel and citron small : mix all together, and season it with cinnamon and sugar : then cast six or eight eggs, keeping out half of the whites : mix in the eggs with the other ingredients and a glass of brandy ; wet them with the eggs to make it stick : work it up into one dumpling, or divide it into five, (one larger than the rest,) and boil them separately in a cloth. Dish them up with the large one in the middle, and the other four round it.

A Pigeon Dumpling.

Season the pigeons as high as for potting : make a puff paste, and roll it out round, about an inch thick ; lay a piece of clean linen in a bowl, and the paste above it : put in the pigeons with their breasts to the bottom of the bowl ; put a piece of butter within each pigeon, fold the paste round them, and tie the cloth tight about them : they will take at least two hours to boil. For puddings and dumplings, be sure the pot is boiling before you put them in, and turn them frequently in the pot while boiling.

An Apple Dumpling.

Make a good puff paste, and roll it out about
 N 3 half

half an inch thick; pair some apples, and cut them down very small: then butter a cloth, and put it into a bowl: lay the paste in it, put in the apples, and strew sugar over them: Then wrap the paste about the apples, and tie the cloth hard up. If it is a large one, it will take three hours boiling: if a small one, less time will do. You may make dumplings of any kind of fruit the same way.

Savoury Patties of Fowl or Veal.

Skin a cold roasted or boiled fowl, and pick out the whitest parts of the flesh. Mince it fine with a quarter of a pound of suet, and beat it in a mortar with an anchovy boned, a shallot, and a little parsley. Draw a rich gravy from the bones and skins: strain, scum, and thicken it with a little butter and flour, adding a gill of good cream. Then put the meat into a stew pan, and stir it constantly till it boil five or six minutes. Line some patty pans with a rich puff paste, make tops for them, and put a piece of paper in the inside to support them. Scollop them neatly with a pastry knife: make a small hole in the middle of each patty, and put a top in it. Glaze them over with a beat egg, and bake them. Just before you dish them, heat up the meat, and season it with a little white pepper, Cayenne, and salt; take off the lids, pick out the bit of paper, put in the meat, and cover them up again. This answers much better than firing the patties with
the

the meat in them. *Veal patties* are made the same way.

Rabbit and Hare Patties.

Take a piece of cold roasted hare, or rabbit, and mince it very fine with half a pound of suet. Thicken some strong gravy with a little butter and flour; season with nutmeg, mace, lemon grate, and a very little salt. Then put in the minced meat mixed with six ounces of currants well cleaned. Boil the whole about six minutes, fill up the patties, and finish them as in the last receipt.

Lobster Patties.

Pick out all the meat and red seeds of a lobster, and mince them; mix in some bread crumbs, butter and parsley; season it with white pepper and salt; thicken a little veal gravy; put in the meat, with a few chopped oysters and their liquor, a glass of cream, and a glass of white wine. Give the whole a boil for five or six minutes, fill the patties, and serve them up.

Oyster Patties.

Wash half a hundred of oysters in their liquor; strain the liquor in a rich veal gravy, and thicken it with butter and flour; then put in the oysters, season them with white pepper
and

and salt, give them a boil, and fill up the patties as before. The two last kind of patties will serve for *garnishing* all sorts of dressed fish, or for *corner dishes*. They may be either baked, or fried. If they are to be fried, the gravy must be kept out, and the meat inclosed in pieces of cold paste, shaped with a small patty pan, and nicked round the edges with a runner. Be sure to glaze them, and fry them in plenty of beef drippings, or boiling butter.

To make a Scotch Rabbit.

Having toasted a piece of bread very nicely on both sides, butter it, and toast a slice of cheese about as big as the bread also on both sides, and lay it on the bread. Serve with mustard in a dish.

A Welch Rabbit.

Toast a piece of bread on both sides, then toast the cheese on one side; lay it on the toast, and with a hot iron brown the other side. You may rub it over with mustard.

An English Rabbit.

Toast the bread brown on both sides, and lay it in a plate before the fire, then pour a glass of red wine over it, and let it soak the wine up; then cut some cheese very thin, lay it pretty thick over the bread, and put it in a tin oven before the fire, and it will be presently toasted and browned.

C H A P II.

OF PUDDINGS, PANCAKES, AND CUSTARDS.

Preliminary Observations on Puddings.

WHEN a pudding is to be boiled in a cloth, take care that the cloth it is to be put into be very clean; that it be dipped in boiling water, dredged well with flour, and shaken before the pudding is put in it. If a bread pudding, tie it loose; if a batter one, tie it close. If it is to be boiled in a shape or bason, butter it well before it is put in; and, when it is ready, take it carefully out, and let it stand a few minutes before you unloose it. Boil all puddings in plenty of water, turn them frequently, keep them close covered, and never let them go off the boil. When the pudding is to be baked, butter the dish or pan, before it is put in. Bread and custard puddings require time and a moderate oven to raise them; on the contrary, batter and rice puddings require a quick oven. Remember *never to oil* the butter, but to *cast* it to a cream for all kinds of fine puddings, because, when it is
a puff

oiled, it makes them heavy, and is apt to swim on the top. Ornament all fine puddings with a puff paste border neatly cut out, and flowers on the top.

A Potatoe Pudding.

Boil and skin half a pound of potatoes, and beat them well in a mortar: cast nine eggs, keeping out three of the whites, with half a pound of sugar: mix in with the potatoes half a mutchkin (half a pint) of cream, and half a pound of cleaned currants: then cast it well together with the sugar and eggs: season with cinnamon, nutmeg, and a gill of brandy. It will take half a pound of cast butter at least.

A Potatoe Pudding to be fired below Meat.

Boil and skin as many potatoes as will fill a dish: beat them and mix in some sweet milk: put it on the fire with a good piece of butter: season it with salt, spices, and an onion shred small: put it in a dish, and fire it below a roast of beef or mutton until it is of a fine brown. Pour the fat off before it goes to the table. The cast eggs mixed in with the potatoes before they are put in the dish, will make the pudding rise and eat light.

Apple Puddings in Skins.

Mince the apples pretty small: have some
bread

bread grated, cleaned currants, and sifted sugar : mix and season them with cinnamon and nutmeg, and moisten them with a little white wine ; cut some suet, and mix all together : put them in skins, and cut them all of an equal length, not too long, and tie them at both ends.

Rice Puddings in Skins.

Wash the rice clean through two or three waters ; put it on in a pan with a little milk to burst : keep stirring it while on the fire, for fear of burning ; when it has sucked up all the milk, take it off, and let it cool ; then mix in some currants, and season it with nutmeg, cinnamon, sugar, and lemon grate ; mix some suet with the rest of the meat, and fill it into the skins. Do not cut the suet too small for any puddings in the skin, for it boils away, and makes the puddings eat dry.

Almond Puddings in Skins.

Beat half a pound of sweet almonds with brandy, half a pound of sugar-biscuit, and a pound of beef suet : mix all together, season with cinnamon, nutmeg, sugar, and the grate of a lemon, and fill up the skins.

A boiled Custard Pudding.

Cast ten eggs, (keeping out six of the whites,)

whites,) well with some sugar : mix in a mutchkin (pint) of sweet cream : season it with beat namon and a grate of a lemon, and boil it a quarter of an hour.

A Plum Pudding.

Stone and shred a pound of raisins : pick and clean a pound of currants : mince a pound of suet : beat eight eggs with four table spoonfuls of flour till they are smooth ; season with cinnamon, nutmeg, and salt, adding a gill of brandy, a gill of cream, and two spoonfuls of grated bread ; mix all well together, and boil it in a cloth. It will take three hours boiling.

A boiled Rice Pudding.

Take a quarter of a pound of rice, and put it on the fire, with a mutchkin (pint) of cold milk, and four ounces of fresh butter : stir it till it is as thick as pottage : cast six eggs with four ounces of sifted sugar, mix it well with the rice and milk : season it with cinnamon, nutmeg, the grate of a lemon, and a glass of brandy : butter a cloth, and tie it up close : it will take an hour to boil.

A Pease Pudding to be eat with Bacon.

Take a pound of split pease, and tie them slackly in a cloth, that they may have room to swell : let them boil an hour : then take them

them up; mix in a good piece of butter among them, tie them up tight in the cloth, and let them boil near another hour. Then take out the pudding, divide it in two, and lay the meat in the middle. Send beat butter along with it to the table.

A baked whole Rice Pudding.

Wash half a pound of rice, and boil it in a choppin (quart) of sweet milk till the milk is almost reduced, stirring it on the fire to keep it from burning; mix in six ounces of fresh butter, and let it cool; cast five or six eggs, with a gill of sweet cream, then mix all together; season with cinnamon, nutmeg, sugar, and a glass of brandy; stone and clean half a pound of currants and raisins, and put them in.

A Lair Pudding.

Cast six eggs till they are very thick and light, with four ounces of beat sugar; mix in a mutchkin (pint) of cold milk, a glass of brandy, the grate of a lemon, and a quarter of an ounce of beat ginger. Then cut a penny brick in thin slices the broad way, pare off the crust, and lay them in it to soak; mince half a pound of beef-suet very fine, stone half a pound of raisins, clean half a pound of currants, and mix them together; then butter a pudding-pan, put some paste straws across the bottom, and wave some more straws up

and down the sides of it; cover it all over with a thin cold paste made thus: Mix a pound of flour and a quarter a pound of butter together, (keeping out a little of the flour,) wet it with a little cold water, and knead it till it is smooth; pare the paste round the edges of the pan; then put in a lair of the fuet and fruit, then a lair of the slices of soaked bread, pour in some of the cast eggs, then a lair of fuet and fruit, and continue to do so till the pan is full; then pour the eggs over all; roll out the paste parings, and cover the pan with it, taking care to join the edges to prevent it from separating. It will take an hour and a half in a quick oven: when it comes out, turn it over into a plate. This pudding may be put into a dish with only a paste border round it, but the other way looks better, and keeps it more mellow.

A Marrow Pudding.

Grate the crumb of a penny loaf; boil a mutchkin and a half, (a pint and a half) of sweet cream, and pour it boiling hot on the bread: beat six eggs, cut half a pound of marrow in pieces, not too small: stone and clean some currants and raisins: sweeten and season it with cinnamon and nutmeg; then mix all together, and put them in a dish. If you have not marrow, beef-fuet will do, but it must be minced very fine. If you want this or any boiled pudding to appear yellow, steep some saffron

saffron in a little milk or brandy, and mix it in it.

A Tansy Pudding.

Cut thin slices of fine bread; boil some cream, pour it on the bread, and cover it up till it has sucked up the cream: beat ten eggs, keeping out four of the whites: mix them in with the bread, and sweeten it to your taste: beat some tansy, and squeeze out the juice through a clean cloth: put in some of the juice of spinnage with it, to make it of a fine green, a glass of brandy, the scrape of a nutmeg, and four ounces of fresh butter: put all into a pan, and give it a heat on the fire till it is pretty thick: then put it into a pudding-pan, and fire it in an oven. Before you send it to table, strew sugar on the top.

Biscuits for Fine Puddings, &c.

Cast a dozen of eggs, keeping out four of the whites, with a pound of sifted sugar: when they are thick and light, mix in a pound of flour, and season with ginger and lemon grate. Then drop them on paper, glaze them with sifted sugar, and fire them so as they will be fit for beating. Hang them up in paper pocks in a dry place, and they will keep for six months. These will also do for trifles and cheefecakes, &c.

An Orange or Lemon Pudding.

Take the yolks of a dozen of eggs: beat and sift half a pound of sugar, put it in by degrees, and cast it with the eggs until it is thick and white. Season with marmalade or the conserve of roses. Beat two ounces of biscuit, and mix all well together, casting it constantly before it goes into the oven to make it light: cast five ounces of fresh butter; then mix all well together, and bake it.---If it is a lemon pudding, keep out the marmalade, and put lemon grate in its place.

Another.

Grate four oranges or lemons: cut and squeeze them: take out the pulp, and boil the skins very tender. When they are cold beat them in a mortar, with four ounces of sweet butter and the grate, till they are perfectly fine and smooth: cast six yolks, and two whites of eggs, till they are very light and thick, with six ounces of sugar, and a hard biscuit beat and sifted: then mix the whole together with a gill of thick cream. Put a puff paste border round the edges of a plate, and ornament it with flowers, &c. Glaze it with a little of the eggs and sugar, and bake it half an hour.

A Citron Pudding.

Slice half a pound of citron, shred it small,
and

and beat it in a mortar with six ounces of sifted sugar, to keep it from clagging. Cast the yolks of eight eggs till they are thick and light, and mix the citron and sugar into it by degrees, along with half a mutchkin (half a pint) of cream. Then beat and sift two hard biscuits, and mix them in also. Put in as much of the juice of spinnage, if you choose it, as will make the pudding of a fine green; and, just before it goes to the oven, stir in a glass of brandy, and four ounces of sweet butter cast to a cream.

A Green Gooseberry Pudding.

Put on a pint of gooseberries with a bit of sweet butter, and a very little water; let them boil to a mash, and then press them through a sieve with the back of a spoon; beat eight eggs, keeping out four of the whites, with half a pound of sugar beat and sifted; take all the fine pulp of the berries that comes through the sieve, and beat it up with the eggs and sugar; mix into it some orange-peel cut small, or a spoonful of marmalade, and two ounces of sugar biscuit beat and sifted. Just when you are about to send it to the oven, put in four ounces of cast butter, and half a mutchkin (half a pint) of thick cream.

An Apple Pudding.

Roast a dozen of middle sized apples; take

off the skins, and scrape out all the pulp; cast eight eggs, keeping out half of the whites, with six ounces of beat sugar, till they are very thick and light; mix in two ounces of sugar biscuit beat and sifted, four ounces of cast butter, a gill of cream, and the pulp of the apples.

An Almond Pudding.

Blanch half a pound of sweet almonds, and a few bitter ones; beat them to a paste with some brandy; beat also the yolks of eight eggs, keeping out four of the whites, with six ounces of sifted sugar, and cast them till they are light and white: beat an ounce of biscuit; then mix altogether with four ounces of cast butter, and season it with brandy, or the grate of orange or lemon.

A Sago or Millet Pudding.

Put on the sago with a choppin (quart) of water, a stick of cinnamon, and the rhind of a lemon; let it boil till it is pretty thick; put in half a mutchkin (half a pint) of white wine, and some sugar; beat six eggs well, keeping out half of the whites, and mix all together, with some cast butter. You may make a millet pudding the same way; only boil it in milk, and put in two or three eggs more, with a glass of brandy in place of wine; let it be pretty cold before you mix in the eggs and butter.

A Has-

A Hasty Pudding.

Prepare as much bread and milk in a small bowl, as will fill an assiet, and put in a piece of fresh butter in it; pick and clean a handful of currants, and boil altogether; cast four eggs and put them in it; season with cinnamon, nutmeg, and sugar. After the eggs are in, stir it on the fire till it thicken, but don't let it come a-boil; then butter a bowl, and put the pudding in it; set it before the fire, or in an oven, and when it is fastened turn it out into the assiet, and serve it up.

A Carrot Pudding with a Sauce.

Clean and boil some good carrots; when they are cold, take six ounces of them and beat it in a mortar with six ounces of sweet butter; beat also eight eggs, keeping out half of the whites, with half a pound of sugar; mix all well together, and season it with beat cinnamon, or orange grate, to make it eat like an orange pudding.---*For sauce*, take half a mutchin (half a pint) of cream, sweeten it with a little a sugar, and put in the squeeze of a lemon.

Pan Puddings.

Beat up four or five eggs with four spoonfuls of flour, and cast it until it is free of knots. Then put in half a tea-spoonful of salt, a little
cienna-

cinnamon, nutmeg, half a mutchkin (half a pint) of sweet milk, a glass of brandy, four ounces of currants, the same quantity of sugar, and as much suet shred small; mix all well together. Then put a piece of butter in a frying-pan, and, when it boils, place as many petty-pans, with loose bottoms, in the pan as it will hold, with the mouths downmost; pour the pudding in at the holes in the bottom, and fry them on a slow fire. When the pans come off easily, it is a sign the puddings are nearly done. Then turn them up and set them on their bottoms, that they may be equally and thoroughly fried.

A Bread Pudding.

Take the crumb of a two penny loaf, and put it into a jug with four ounces of sweet butter, or beef suet. Boil a choppin (quart) of milk, pour it hot into the jug, and cover it close. Then cast six eggs with four ounces of sugar, and mix them in the jug with the other ingredients; cast the whole well with a knife, and put in four ounces of cleaned currants and a glass of brandy. Bake it with a paste border.

A Vermicelli Pudding.

Boil four ounces of vermicelli in a mutchkin (pint) of new milk till it is soft, with a quarter of a pound of butter. When the milk is

is reduced, stir in half a mutchkin (half a pint) of thick cream, and, after it has boiled a few minutes, take it off the fire. Then cast six eggs, keeping out two of the whites, with four ounces of sifted sugar, till it is light and thick, and mix the whole together. Season with orange or lemon grate, a glass of brandy, and two ounces of orange-peel cut small. Bake it in a pan, and glaze it with the eggs.

Batter Pancakes.

Beat three eggs with four spoonfuls of flour; then stir in a mutchkin (pint) of milk, half a tea-spoonful of salt, and sugar to your taste; season with ginger and cinnamon; fry them in butter very nicely; quarter them, and serve them up hot.

Fine Pancakes.

To every two eggs take a spoonful of flour; beat them until it is quite smooth, and sweeten it; put in beat cinnamon, a very little salt, and a glass of brandy; for every six eggs mix in a mutchkin (pint) of sweet cream; oil six ounces of fresh butter, and mix it with the batter; put a piece of butter in a frying-pan; when it is melted, pour in a tea-cupful and a half of the batter at a time in the pan, and turn it round to make it of an equal thickness. If too thin, put in a little more batter; when it is fired on one side, hold the other before the fire, for these light cakes will not turn.

Double

Double it in the pan ; then fold it again ; lift it with a knife, and lay it on a warm plate before the fire to keep it hot. Be sure to butter the pan for every cake you put in, and always stir the batter before you put it in, that it may be properly mixed.

A Pudding of the same Batter.

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

Rice Pancakes.

Take three ounces of the flour of rice, and put it on the fire, with a choppin (quart) of sweet milk, and a quarter of a pound of sweet butter ; stir it close till it is thick and smooth ; then take it off, and, when near cold, stir in three table-spoonfuls of fine flour ; sweeten, and season it with nutmeg and a very little salt ; cast eight eggs till they are thick and light ; mix them with the rice along with a glass of white wine, and fry them :---or butter some tea-cups, fill them more than half full with the batter, and fire them in an oven ; when enough, turn them out of the cups on a plate, and eat them with beat butter, wine, and sugar.

Rose-coloured Pancakes.

Scrape and boil two middle sized beet-roots
tender

tender, and beat them fine in a mortar: cast the yolks of six eggs with two ounces of sifted sugar; when they are light, mix in four spoonfuls of flour along with the beet-root, half a mutchkin (half a pint) of cream, and a glass of brandy; fry them as before, and garnish with sprigs of myrtle or flowers.

Wine Custards.

Boil a mutchkin (pint) of sweet cream, with a stick of cinnamon and the parings of a lemon, for a few minutes, (stirring it one way to keep it from bratting,) and then take it off; cast the yolks of eight eggs with four ounces of beat sugar, till they are very light and thick; mix the cream by degrees among the eggs, adding a glass of wine; take out the cinnamon and lemon-peel, put the custards into cups, and fire them.

Rice Custards.

Take a mutchkin (pint) of sweet milk, two ounces of fresh butter, and two ounces of the flour of rice; let them boil for a little time together; then take off the pan, and mix in three eggs cast with sugar: stir it on the fire until it thickens, but don't let it boil: season with the grate of orange, and fire it in cups.

Almond Custards.

Do them the same way as the last; only, instead

instead of rice, blanch and beat four ounces of sweet almonds with sugar, to keep them from clagging, and put it in the custard.

White Custards.

Take a mutchkin (pint) of new milk, and, when it comes a-boil, stir in as much ground rice as will make it like thick pottage; then take it off, stir in the whites of four eggs cast light, and put it on the fire again for a little: stir it all the time; but take care that it does not boil, and sweeten it to your taste: wet some tea-cups with water, and fill them up with it; when they are cold, turn them out on a dish. Cast the yolks, and mix them in three gills of boiling milk sweetened with sugar; season with cinnamon and a little wine, and when it is cold, pour it on the custards.

A dish of Maccaroni.

Boil a quarter of a pound of maccaroni in a mutchkin (pint) of milk, stir it close till the milk is reduced, and add to it half a mutchkin (half a pint) of cream. When the maccaroni is soft, take it off; grate a quarter a pound of cheefe, season the maccaroni with a little white pepper and salt, and put a puff paste border ornamented with flowers, &c. round the edges of a plate. Put pieces of butter in the bottom of the plate; then some spoonfuls of maccaroni; then the grated cheefe,
and

and then the butter: Repeat these lairs till the ingredients are all in, taking care to have a good deal of cheese on the top with bits of butter above all. Bake it half an hour.

An Egg Cheese.

Take three mutchkins (three pints) of sweet cream or good milk, a little cinnamon, lemon-peel, sugar, and half a mutchkin (half a pint) of white wine; cast a dozen of eggs, keeping out six of the whites, and mix them well with the cold milk; put it on the fire, and keep stirring it until it comes a-boil. When it breaks, turn it out into a shape with holes in it; let it stand until the whey runs from it, and then turn it out upon a dish. It may be eat with wine and sugar, or with cream poured over it.

Poor Knights of Windsor.

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

A Carrot Pudding without Sauce.

Order the carrots and eggs, as in the pudding, p. 193. Then mix in three gills of cream, and season it with peel or grate of orange.

CONFECTIONARY.

PART III.

CHAP. I.

OF CHEESE-CAKES, TARTS, FRITTERS, WAFERS, AND PUFFS.

Curd Cheese-cakes.

TAKE the hard curd of two pints of milk, and beat it in a mortar with four ounces of sweet butter; cast six eggs, keeping out two of the whites, with four ounces of sifted sugar; beat a hard biscuit, and mix all well together with four ounces of currants cleaned; season with orange grate, or a glass of brandy; cover some petty-pans with puff paste, and put in the meat, but don't fill them too full; glaze them over with the eggs and sugar, and ornament the tops with paste straws, in any figures you fancy.

A Cheese Loaf.

Take the curd of three choppins (three quarts) of new milk, and press out the whey gently; take an equal quantity of grated bread and curd; beat the yolks of a dozen of eggs,
and

and six of the whites with sugar : season with beat cinnamon and nutmeg : mix in half a mutchkin (half a pint) of sweet cream and a glass of brandy ; then mix all well together, with a very little salt : work it up to a paste, and dust in two or three spoonfuls of flour as you work it : take a piece of the paste and roll it out thin to fry ; then make up the rest of it into the shape of a loaf, and fire it in an oven : cut the fried paste in little bits to put round the loaf ; cut a hole in the top of it, and pour in some beat-butter, cream, and sugar : send it hot to the table.

Lemon and Orange Cheese-cakes.

Grate four lemons or oranges, take out the pulp, and boil the skins ; when they are very tender, take them out, and beat them fine in a mortar with four ounces of sweet butter and the grate. Cast six eggs, keeping out four of the whites, with six ounces of sugar biscuit, and four ounces of sugar beat and sifted, until it is light and white. Then mix the whole well together with two ounces of orange-peel. Line some petty-pans with paste : fill them with the meat, and glaze them as before.

Almond Cheese-cakes.

Blanch half a pound of sweet almonds, and beat them with a little sugar to keep them from oiling. Then cast six eggs, keeping out four

of the whites. with six ounces of sifted sugar, and mix them. Season with lemon or orange grate. Put in six ounces of cast sweet butter, mix the whole together, and glaze them.

Apple Tarts.

Pare and core some apples; cut them in small pieces, and put them in a pan with a very little water and a piece of butter, shaking the pan now and then to keep them from burning. Let them stew till they are soft, and mince them on the side of the pan with a knife. Sweeten and season them with the grate of lemon, cinnamon, and orange-peel. When they are cold. put them in an assiet or petty-pans; cover them with an open paste, or bar them, over and fire them.

An Apple Loaf.

Cut two penny bricks the cross way, and pare off the crusts; spread each slice with sweet butter, and divide it in two parts the long way. Then line the sides of a pudding pan with the slices, packing them close together: line also the bottom with one whole slice in the middle, and fill up the vacancies with dices, observing always to put the buttered side next the pan. Then pare and core a dozen of apples: cut them down very small, and stew them with a piece of sweet butter, a glass of white wine and a glass of water. When they

they are properly stewed, season them with the grate of a lemon and cinnamon, and fill up the pan with them, covering it again with bread and butter, laying the buttered side next the apples, and bits of butter on the top. Fire it in a moderate oven three quarters of an hour. Then put a plate on the mouth of the pan, and turn the loaf out upon it,

Gooseberry Tarts.

Scald the berries, and when they are cold, put them in petty pans, lined with paste, with a good deal of sugar below and above, and finish them as the apple tarts.

Cherry, Strawberry, Rasp, and Currant Tarts.

To each pound of these fruits take a pound of sugar. (but be sure to stone the cherries,) clarify the sugar, and boil it to blown height. Then put in the fruit, with half a mutchkin (half a pint) of the juice of currants to keep them plump, and let them boil ten minutes; when it is cold, put it in petty-pans, and cover them as before.

Prune Tarts.

Stew a pound and a half of prunes, take out the stones, and mince them. Then mix them up with a gill of wine, half a mutchkin

(half a pint) of the water they were stewed in, half a pound of sugar, and a table spoonful of marmalade. Bake them as before.

Glazing for fine Tarts.

Cast the white of an egg, with some sifted double-refined sugar, till it is light and white. Then lay it gently on the paste with a feather before you put them in the oven.

An Italian Pyramid.

Take two pound of flour, and one pound of butter; make it into a very light puff paste, and roll it out pretty thick. Cut a piece of paper the size of the dish you intend to serve it on, and lay it on the paste to shape it by. Cut a neat vandyke round the edges of the paste; then fold the paper, cut it a size less than the former, and cut another vandyke in the same manner. Repeat these cuttings five times more, to bring the pyramid to near a point. But in all the shapings, except the first, cut a round piece out of the middle of the paste, and fire them of a light brown, upon separate pieces of paper. Place the largest one in the bottom of the dish; lay it over with slices of preserved apples, and pour some of the syrups over them; then lay on the second size, and put preserved rasps with the syrups over it; the third with any green preserve; the fourth with chip and jelly marmalade; the fifth with preserved
black.

black berries; the sixth with preserved apricots, and the seventh, or top one, with a preserved orange, cut in imitation of a pine apple, with a top of bay leaves. Lay preserves of different colours round the borders of the plate, and place it in the middle of the table. If you wish to have these pyramids to go up and down the table, make them the same way, but of an *oval* shape.

Apple Fritters.

Cast four or five eggs, with six spoonfuls of flour, till it is very smooth; put in a little salt, sugar, beat ginger, and cinnamon; mix in about a gill of cream or new milk and a glass of brandy; cast all well together; then pare and core six apples, and cut them in thin slices; have a good deal of beef-drippings boiling in a frying pan; dip the slices one by one in the batter, and drop them into the pan until it is covered; fry them a light brown; take them carefully from the fat, and keep them warm till the whole are fried off; then dish them handsomely one above another, raising them high in the middle, and strew sugar over them. Send them hot to table.

Currant Fritters.

Make the batter the same way as in the last receipt, and put into it a quarter of a pound of currants, with a little beef-suet minced;
mix

mix all well together, and drop them with a spoon into a frying-pan, the size of a sugar biscuit; fry them off, and dish them hot.

Oyster Fritters.

Make the batter in the same way as before, only keep out the sugar and cinnamon; then take some oysters, dry them between the folds of a cloth; dip each oyster by itself in the batter, fry them in the same way as the other fritters, and dish them hot.

Potatoe Fritters.

Boil, skin, and beat half a dozen of potatoes, and mix into them four beat eggs, about a gill of good thick cream, some sugar and nutmeg, a little salt, a bit of fresh butter oil-ed, and a glass of brandy; beat all well together, and drop them in boiling drippings. fry them a light brown; dish them hot, and strew sugar over them. Any kind of preserved fruit may be put in the heart of the fritters.

Curd Fritters.

These are made the same way; only, in place of potatoes, take some hard curd, and a few cleaned currants.

Wafers.

Cast some cream, sugar, and flour, of each two spoonfuls, with the yolks of two eggs; and when the wafer-tongs are very hot, pour
the

the batter into them. When fired enough, take them out, roll them upon a small rolling-pin, and they will soon turn crisp. Continue doing this till the batter is exhausted, taking care to keep the tongs always hot, and to slip the wafers off the rolling-pin when they are crisp.

Puffs.

Stove and mash some apples, sweeten them, and mix in a little marmalade or cinnamon. Then make a puff paste; lay a saucer of a middling size on the paste, and shape the puffs by it; when the apples are cold, lay a spoonful of them in the middle of the paste; then double it, wet the inside to make it stick together, and mark it neatly with a runner, or plait it round the edges.—Puffs may be made of any kind of fruit, and either baked or fried.



C H A P. II.

OF CAKES, BISCUITS, &c.

A Plumb Cake.

TAKE a pound and a half of eggs, and whisk them on a glossy fire, till they are very thick and light; when they are milk warm, mix in a pound and a half of sugar by degrees, and cast it till it is thick and white. Stone and mince a pound and a half of raisins, and the same of currants; blanch and cut half a pound of almonds; also cut three quarters of a pound of orange-peel, and four ounces of citron small; mix the whole together, with a pound and a half of flour, and a pound of sweet butter cast to a cream; season it with a quarter of an ounce of cinnamon, and half an ounce of powdered ginger. Butter a hoop, and put the cake into it. Smooth the top with a knife; glaze it with sifted sugar, and bake it in a moderate oven.

Queen-

Queen-Cakes.

These are made the same way as the plumb-cake, only all the fruits, except the currants, are kept out; they are baked in small ribbed pans.

A Seed Cake.

Whisk up two pounds of eggs, and mix in two pounds of sugar, as in the former receipt. Cut four ounces of citron, a pound and a half of orange-peel, and six ounces of blanched almonds; cut the peel in narrow stripes about an inch long, the citron in broad pieces, and the almonds in two the long way. Then mix the whole together with two pounds of flour, and one pound of cast butter; season the cake with cinnamon and ginger; put it in a hoop; glaze it with sugar, and strew sugar caraways on the top.

Glazing for a Seed or Plumb Cake.

Pound and sift one pound of double refined sugar; cast the whites of three small eggs to a snow; mix the sugar gradually among it, and cast both with a whisk till it is white and smooth, adding a little gum water. When the cake is ready, draw it to the mouth of the oven: take a broad pointed knife, and lay the glazing all over the top and sides of it.

If you choose to ornament the cake, put a crown

crown in the middle, and other small fancy figures on the top; waving small shells up and down the sides of it, and with a bunch of artificial flowers of different colours so as to stand within the crown; the crown, figures, and shells are made of sugar paste, the flowers and leaves of different coloured paste, and the stalks of lemon-peel. The three first are sold in the confectioners shops, and the others you can do yourselves according to fancy, after being taught how to make and cut out pastes properly.

A Sponge-cake or Savoy Biscuits.

Break and cast twelve eggs, (keeping out six of the whites) till they are thick and light; then mix in a pound of sifted sugar; cast them for fifteen minutes more, and then stir in half a pound of flour; season it with the grate of three or four lemons; butter a Turk's cape, or any other shape, and bake it in it. The only difference between the cake and biscuits is, that the former is baked in a large shape; the latter in small oval frames, and glazed with sifted sugar.

Almond Biscuit.

Cast the whites of six eggs to a snow; then put in half a pound of sugar, and cast it ten minutes longer. Blanch half a pound of sweet almonds; dry them well with a cloth,
and

and beat them by degrees in a mortar with half a pound of sugar. Then take four ounces of sugar biscuit sifted, and mix the whole together; drop them one by one, in an oval form on paper; glaze them on the top with sugar, and bake them in a slow oven.

Ratafia Drops.

These are made with the same ingredients as the almond biscuit, with this difference, that the drops are done with an equal quantity of sweet and bitter almonds, and are dropped upon paper, from a tea-spoon, the size of a sixpence.

Plain Biscuit.

Cast a pound of eggs, and, when they are light, mix in a pound of sifted sugar. When the eggs and sugar is thick and well cast, stir in a pound and a quarter of flour, and half an ounce of carraway seeds. Drop them on paper, and glaze them with sugar. Bake them in a quick oven.

Squirt, Fruit, and Shaving Biscuit.

Blanch and beat two pounds of sweet almonds, with two whites of eggs, till they are very smooth; beat and sift two pounds of fine sugar; cast it with the whites of five eggs: mix the eggs and almonds well together in a mor-

tar till they are very white: then put in the sugar by degrees, stirring it constantly until they are thoroughly mixed: then put in the whole into a clean pan: set it on a slow fire, and stir it constantly until it becomes white and thick. Before you set it on the fire, have some white wafers ready, and, when it comes off, take about the third part of it, and spread it on the wafers: make it very smooth, and about the thickness of a common biscuit; score it with a knife about an inch broad, and the length of the wafer; but take care not to cut the wafer until they are fired; then cut it through with a pen-knife. After the shaving biscuit is dropt, the pan must be put on again until it becomes thin; then take the half of what is left in the pan and put it in a bowl; mix in four ounces of orange-peel and citron cut small; drop them oval on papers, and squirt the remaining part through a mould. You may make them round, or any shape you please. All fine biscuit, should be dropped on wafer paper, and require very little firing.

Fine Ginger-bread.

Take two pounds and a half of flour, an ounce of ginger, a few cloves beat and sifted, carraway seeds, cinnamon, half a pound of brown sugar, three quarters of a pound of orange-peel and citron cut, but not too small; mix all these together. Then take a mutch-kin

blanched almonds, of each half a pound, and cut them in pretty long thin pieces: mix it well with the flour, and make a hole in the middle of it; melt three pounds of sweet butter, (putting a tea-spoonful of salt in it,) and pour it into the flour with half a mutchkin (half a pint) of good yeast; then work it up, but not too much, and divide the paste into four parts: roll out each part by itself into any thickness you please with the flour kept out, and cut it through the middle, so as to have two fardels out of each part; prickle it on the top, pinch it round nicely with your fingers, and strew sugar carraways on the top. Fire it on paper dusted with flour, in a slow oven. If you want it very plain, keep out the sugar and fruits, and take only two pounds of butter, mixed with half a mutchkin (half a pint) of water, and a mutchkin of yeast.

A Rich half peck Bun.

Take half a peck of flour, keeping out a little to work it up with; make a hole in the middle of the flour, and break into it 3 quarters of a pound of butter; pour in a mutchkin (pint) of warm water, and three gills of yeast, and work it up into a smooth dough. If it is not wet enough, put in a little more warm water: cut off one third of the dough, and lay it aside for the cover. Then take two pounds of stoned raisins, three pounds of cleaned currants, half a pound of blanched almonds cut long-

long-wise, orange-peel and citron cut, of each four ounces, a quarter of an ounce of cloves, half an ounce of cinnamon, and the same of ginger, all beat and sifted; mix the spices by themselves, then spread out the dough; lay the fruit upon it, strew the spices over the fruit, and mix all together: when it is well knead, roll out the cover, and lay the bun upon it. Then cover it neatly; cut it round the sides, prickle it, and bind it with paper to keep it in shape; set it in a pretty quick oven, and, just before you take it out, glaze the top with a beat egg.

Crown-cakes.

Take a pound of flour, 4 oz. of beat sugar, half an ounce of carraway feeds, 3 yolks of eggs, 4 oz. of sweet-butter, and a gill of cream. Knead it till it is smooth and light; roll it out to the thickness of a crown piece; prickle it over with a dabber, and stamp out the cakes with a paste-cutter the size of a common biscuit. Dredge a little flour on gray paper, lay the cakes on it, glaze them with a cast egg, and fire them a light brown.

C H A P III.

OF PRESERVING.

Introduction.

ALTHOUGH the author was regularly bred to the confectionary business, it is not her intention to treat of it in general, but only to give receipts for such articles as are useful in almost every family, and which can be done in an easy way, without having recourse to the apparatus necessary in carrying on the business: and, as the preparation of sugars is the ground work in the art of preserving, it will be proper to begin with recipes as to the different degrees of boiling sugars.

To Clarify Sugar.

To each pound of sugar allow half a mutchkin (half a pint) of water, and the white of one egg to every two pounds of sugar. For instance, if four pounds of sugar is to be clarified, put a mutchkin (pint) of water in a brass pan, break into it the whites of two eggs,
and

and cast it with a switch; then break the sugar well, and put it into it: pour over it another half mutchkin (half pint) of water, and give the pan a shake. Let it stand to soften a little, and then put it on the fire: stir it until the sugar is quite dissolved: when it comes a-boil, and the scum rises, pour in the other half mutchkin (half pint) of water, and let it boil a little longer; then take it off, and when it has settled a little, scum it, and lay the scum on a hair sieve, that the syrup may run from it: put the syrup again on the fire, and let it boil a few minutes longer, then set it off, let it settle a little, take off the scum, and then it will be sufficiently clarified.

To Boil Sugar to Blowing Height,

After having clarified the sugar as in the last receipt, set it again on the fire. Have a skimmer ready, dip it now and then in the syrup to try it, shaking the sugar off it into the pan, and blowing it strongly through the holes in the skimmer. When you see the syrup flying from it like feathers, the operation is completed.

To Candy Sugar.

Having boiled the sugar to blowing height, as in the last receipt, take it off the fire; then hold the pan to one side, and candy the syrup, by grinding it with the back of a spoon
upon

upon the side of the pan.---This answers for candying all kinds of fruit and flowers.

To Boil Sugar to Crackling Height.

Boil the sugar still higher than *blown height*, have ready a pot of cold water, and a bit of stick, dip the stick first into the boiling syrup, then into the water, and try it with your teeth. If it sticks to them like glue, it is not enough: but when it cracks in your teeth it is finished. In boiling sugar to this height it is apt to fly very furiously, therefore take care that the fire is not too brisk: or if it cannot be otherwise managed, put in the smallest bit of sweet butter, which will at once give it a check.

Cinnamon Tablet.

Having candied the sugar as in the preceding receipt, take two drops of the oil of cinnamon, if you want the tablet very fine; if not, half an ounce of ground cinnamon: mix it well among the candied sugar, and grind it on the side of the pan. Have a marble slab, or smooth flat stone ready, with a little of the oil of almonds, or sweet butter rubbed over it: pour the tablet upon it, and let it stand till it hardens, shifting it gently along the slab to cool, and squaring it slightly with the point of a knife. Then draw it carefully off the slab, and set it up to cool.

Ginger

Ginger Tablet.

This is done in the same way as the other, only to the pound of sugar, in place of cinnamon, take half an ounce of ginger finely beat and sifted, and finish it off as before.

Common Barley Sugar.

Boil a pound of single-refined sugar to *crackling* height, and pour it upon a stone, (remembering always first to rub it over with fine oil, or sweet butter); then, as quick as possible, double it up, cut it with a pair of big scissars, and roll it up, or give it a twist.

Permacetti Barley Sugar.

Take a quarter of an ounce of beat permacetti, and to each pound of sugar put the half of it among the syrup, and strew the other half upon the stone, smoothing it down with a hot iron. In this case you have no occasion to use either oil or butter, as the permacetti will both prevent the sugar from flying over the pan, and make it come easily off the stone.

Lemon Barley Sugar.

Take the grate of a large lemon, or two small ones, to each pound of sugar: dry the grate before the fire, and when you have poured

poured the fyrup out upon the stone, strew it over it: then fold it double, and finish it as above directed.

To Preserve Oranges whole.

Take half a dozen of the largest high coloured bitter oranges, and cut them out with an orange razor, (no deeper than the yellow rhind) in imitation of flowers and leaves, or grate and ridge them; then lay them in as much water as will cover them, mixed with half a pound of salt, and put a plate above them to keep them under the water. When they have lain in this pickle two days, take them out and put them in fresh water other two days: then tie up each orange by itself, in a piece of linen: put them on the fire with cold water, and let them boil till the head of a pin can easily pierce the uncut parts of them: then clarify a pound of sugar for each orange: make a small hole in the stalk end of each, and scrape out the pulp and feeds carefully with the end of a tea-spoon; place them in a potting-can, so as that one may not lie above another: fill each orange with the fyrup, and pour the rest of it over them; when the fyrup is cold, put a plate above the oranges to keep them under it: after they have lain two days, take them up one by one, and pour the fyrup out of them: then strain the fyrup, put it on to boil, and as the scum rises take it off; when it has boiled about

about six minutes, take it off to cool a little, and then pour it into, and over the oranges as before; let them stand four days more, and then take them out again; if they are clear and transparent, and the fyrup pretty thick, squeeze into it the juice of four bitter oranges, which prevents it from candying, and gives the oranges a fine flavour: give the fyrup another boil, and scum it; then put in the oranges one by one, and let them boil five minutes more; take them out carefully, and pot them up for use, but be sure they are well covered with the fyrup. *Preserved angelica*, nicked round the edges with a runner, in imitation of the leaves of a pine apple, makes beautiful tops for the oranges.

To Preserve Orange Skins.

Do them the same way as directed in the last receipt; only observe to case the skins in one another, and put them into a pot that will hold them easily; clarify weight for weight of sugar, and pour the fyrup on them when it is quite cold. It must be a wide-mouth'd pot that will let in a faucer; put a little weight on the faucer to hold down the skins amongst the fyrup: let them stand for four or five days, when the fyrup will be as thin as water; then strain and boil it up with more sugar, until it is of a proper thickness, and when it is cold pour it on the skins again: let them stand three or four days longer, and the fyrup will be thin again,

again, though not so thin as before: strain, boil, and scum it again; then put in the skins, and let them boil until they are transparent; case them one within another, lay them in the pot, and pour the syrup over them, taking care they are well covered. Three or four of the skins turned down, with a slice of preserved oranges between each of them, makes a very pretty asset.

To Preserve Oranges in Slices.

Grate the oranges, and cut them across in thin slices; pick the seeds out with a bodkin, but take care not to break the pulp: lay them in a flat bottom'd jar, one slice above another; clarify as much sugar as will cover them; and when the syrup is cold, pour it over them: lay a weight on to keep them down among the syrup; let them stand two or three days, and the syrup will be very thin; then turn out the slices on a hair-sieve to drain; add as much sugar to the syrup as will make it good; put back the slices into the pot, and when the syrup is cold, pour it on them, and let them stand four or five days longer; repeat the same a third time, and let them stand eight days longer; then pour off the syrup, and boil it up with some more sugar: take off the scum, put in the slices, and give them a hearty boil. When you put the slices in the pan, cover it with clean white paper, give it two or three hearty boils, then take it off, and let it stand until it is almost cold, then pot them
up

up neatly, and pour the fyrup over them: be sure you have always fyrup to cover them. This is a very nice and pretty preserve.

To Preserve Orange Grate for Puddings, &c.

Boil the grated skins tender, and pound them as for smooth marmalade: take one pound of fugar to a pound of the skins: clarify the fugar, and boil them in this fyrup: when they are thoroughly boiled, stir in as much of the grate as will make them like thick pottage; let it get a boil or two to mix it well, then pot it up for use. This grate answers better for orange puddings, or any thing that is to be seasoned with oranges, than even fresh oranges or marmalade.---N.B. Dried orange grate will do for this conserve; as will also the grate and parings of lemons, when dried and cut thin, for the purpose of seasoning.

To Preserve and Candy Orange Peel.

Lay the orange skins in salt and water three or four days; then put them on with cold water, and let them boil until they are tender: scrape out all the pulp and strings; clarify weight for weight of fugar; case the skins one within another, and put them into a stone jar; when the fyrup is cold, pour it over them, and let them stand until it turns thin; then pour it off them, and add more fugar to

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it; boil it up to a good syrup, and when it is cold, pour it on the skins again, and let them lie in it until they are quite transparent, and the syrup thick about them. Then take them out; spread them on the back of a sieve; and dry them in a stove, or before a slow fire. Candy them thus: take up the skins one by one upon the point of a fork; dip them quickly in the candied sugar, and lay them again on the back of a sieve to dry; and, when thoroughly dried, case them within one another, and lay them in a dry place for use.

To Preserve and Candy Orange Chips.

Boil some orange skins very tender, and cut them into long thin chips; clarify the same weight of sugar as of chips, and pour it over them when it is cold. Let them lie in it two or three days; then pour off the syrup, and boil it up again; and, when cold, pour it over the chips. Do this three or four times, until the chips are transparent; then give them a boil a few minutes. If they are not properly covered, add more syrup to them. You may either keep them in the syrup, or candy them as in the last receipt.

To Preserve and Candy Angelica.

Take angelica in the month of June, while it is tender, and strip it of its leaves; cut the stalks in pieces about a quarter long, and lay
them

them in cold water ; boil them in a panful of water till they are tender and green ; then take them out and peel them ; clarify a pound and a half of sugar for each pound of angelica ; pour the syrup when it is cold upon it, and let it lie in it two days. Repeat this two times more, the first at the distance of four, and the next at the distance of six days. Then take out the angelica, and squeeze into the syrup the juice of three lemons, adding the parings cut thin, and half an ounce of white pepper beat. Let the syrup again boil six minutes. Then put in the angelica, and give it a boil for three minutes more, and lay it by for use. It may be candied in the same way as the orange peel, only don't boil the sugar quite so high as candy height. You may preserve along with it some of the prettiest of the leaves to garnish jellies, blamanges, and all kinds of cream dishes.

To Candy Flowers.

Take any kind of flowers you fancy : if the stalks are very long, cut off part of them : clarify and boil a pound of fine sugar till nearly candy-height : when the sugar begins to grow stiff, and something cool, dip the flowers into it : take them out quickly, and lay them one by one on a sieve to dry.

To Preserve a pint of Green Gaskens.

Take a pint of large green gaskens, and clip off the tops, but leave the stalks: make a short slit in the side of each berry with a needle, so as to get out the seeds: then cover the bottom of a brass pan with green kail blades; lay in the fruit, and strew over them a quarter an ounce of beat alum. Then cover them well with water, laying kail blades above all. Put them on the fire, and give them a heat, so as the water be no warmer than you can bear your hand in it; then take them off, and let them cool; set them on and off the fire in the same manner, (but without any more alum,) seven or eight times; then change the water and blades, and set them on again with fresh water and blades; repeat these heatings and coolings till you see them of a fine light greenish colour; and, when they are cool, lift them carefully up, and lay them on the back of a sieve to drain. Then clarify three pounds of double refined sugar for each pint (two quarts) of berries; put them in a bowl, and pour this syrup over them; cover them with a sheet of writing paper, and let them stand two days; then lift them carefully up, and lay them on a sieve again; strain the syrup; boil it six minutes; scum it; put in the berries, and give them a boil for a minute; then return them back to the bowl, and let them stand other three days. If you then
find

find that the syrup is still thin, and the berries not clear, give it another boil, and pour it over them. Before you put them up, give both a boil together for three minutes more.

I must recommend the stoning of the berries, because when the seeds are allowed to remain fixed, they not only hurt the berries, and discolour the jelly, but prevent it from getting in to make them plump, which both adds to their beauty, and makes them keep better.

N. B. Never cover up jellies or preserves of any kind, till they have stood twenty-four hours at least.

To Preserve Red Gooseberries.

Take the best Mogul berries, and clip off the tops, leaving the stalks: take an equal weight of berries and single refined sugar; clarify the sugar, and make a very small slit in the side of the berries with a needle, to let the sugar go into them. When the syrup is ready, put in the berries, and let them boil till they are transparent; then take them up with a skimmer; put them into pots, and run the syrup through a sieve to keep out the feeds; then put the syrup into a pan again, and give it a boil; cool a little of it in a faucer, and, when you find it a stiff jelly, strain it, and pour it on the berries.—They look beautiful in glasses.

To Preserve Red Currants whole.

Take two pounds of large currants on the
 R 3 stalks;

stalks ; open a slit in the side of each with a cambric needle, and pick out the seeds. Clarify three pounds of sugar, and boil it to a blown height. Put in a mutchkin (pint) of currant juice, and let it boil five minutes ; then put in the currants, and give them a boil for four minutes ; then take them off, and put them in pots or glasses. *White* currants may be done the same way ; only be sure to take the double-refined sugar to them, and let them boil only two minutes. These are pretty preserves to be put in glasses or fine tarts.

To do Currants for present use.

Cast the whites of two or three eggs until they drop from the spoon like water ; take the largest and best red currants you can get ; have some double-refined sugar pounded and sifted ; dip each stalk by itself in the eggs, and roll it gently in the sugar ; lay them so as not to touch one another on a sheet of clean white paper before the fire to dry, but take care you don't discolour them ; put them on a China plate, and send them to table. If there are any unripe berries at the end of the stalk, be sure to pick them off.

To Preserve Straw, or Raspberries whole.

Take the best of these fruits you can get ; to every pound of them take a pound and a half of single-refined sugar ; clarify and boil it candy-high ; keep a little of the sugar out
to

to pound and sift; when the syrup is ready, put in the fruit, and let it boil as quick as possible; strew the pounded sugar over it, as it boils; when the sugar boils over it, take off the pan, and let it stand until the syrup is almost cold. To every pound of fruit add half a mutchkin (half a pint) of currant juice, which not only firms it, but makes the jelly stronger; then put the whole on to boil, till the syrup hangs in flakes from the spoon; keep scumming as the fruit rises, then take it off, and put it in pots or glasses.

To Preserve Cherries.

Take two pound of Morella cherries, and cut a piece off the stalk of each; prick them with a fine needle; then clarify two pound and a half of sugar, and boil it candy-high; add to it a mutchkin (pint) of red currant juice, and allow one pound of sugar more for the juice, to be clarified along with the rest. Let it boil for five minutes after the juice is put in, and scum it; then put in the cherries, and let them have a covered boiling for five minutes more; then take off the pan; scum it, and let it stand for ten minutes covered up with writing paper; give them a boil for ten minutes longer; then lift up one of the cherries by the stalk. If it is transparent, and of a fine high colour, pot up the cherries.

N. B. As the season for currants is mostly over before these cherries are ripe, take currant

rant jelly in place of them, allowing a pound of jelly for every two pound of cherries. *White* currants will answer this purpose as well as *red*, especially when the cherries are of a dark red.

To preserve Cherries with Stalks and Leaves.

Get some large May-dukes, with the stalks and leaves on them; boil some strong vinegar with a little beat alum in it, dip the stalks and leaves in the boiling vinegar, (but don't let the cherries touch it,) and lay them on a sieve to dry: clarify two pounds of double refined sugar, and when it comes a boil dip the cherries, stalks and leaves in it. When they are scalding hot, take them out again, and lay them on the sieve; then boil up the syrup candy-high, dip the cherries in it again, and lay them on the sieve; dry them in the sun, or in a stove, and turn them frequently.

To preserve Apricots.

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

then set it off, and let it stand until the syrup is almost cold; then put it on again and bring it to a simmer; repeat this three or four times, letting the syrup be almost cold before you put it on the fire, by this time the sugar will be incorporated with the berries; then put them on again, and let them boil until they are quite transparent. You may blanch the kernels, and put them in the syrup at the last boiling. Then put them up for use.

To Preserve Green Gauge Plumbs.

Pluck the plumbs when full grown, with the stalks and leaves; lay them in cold water twenty-four hours, and then take them out; lay two or three green-kail blades in the bottom of a clean brass pan, and put in the fruit, with as much water as will cover them, and a little pounded alum; set the pan on a clear fire, and when the fruit rises to the top, take them out, and put them in a bowl, with a little warm water about them; clean the pan again, and lay fresh blades in the bottom of it, with the fruit above them, and as much boiling water as will cover them, with a little more pounded alum; cover them up with a cloth, and let them stand a quarter of an hour; then take the fruit out of the water; weigh it, and take equal weight of double-refined sugar; clarify it, and give the fruit a boil for five minutes; clean the pan again; put in the syrup and fruit, and strew pounded sugar over them; set it on a clear

clear fire, and let it simmer and boil slowly until the fruit is green and transparent; then put it into pots; let the fyrup boil a little longer; and when it is cold, pour it on the fruit; when the fyrup has stood two or three days, pour it off, and boil it up with more sugar, till it is strong and smooth, and when it is cold, pour it on the fruit, and close up the pots.

Another way,

Green them as before. Then clarify a pound and a quarter of single-refined sugar for each pound of plumbs: put the plumbs in a jar, and, when the fyrup is almost cold, pour it over them: put a weight on the top to keep them down in the fyrup: let them stand for two or three days. If the fyrup is then thin, boil it up again, and pour it on the plumbs as before: repeat this till you see the fyrup thick, and the plumbs transparent: then give the fyrup a boil, and scum it: put in the plumbs, and let them boil for three minutes, then pot them up.

To Preserve Magnum Bonum Plumbs.

Take the plumbs before they are too ripe, and give them a slit on the hollow side with a pen-knife, and prick them with a pin: take scalding hot water, and put a little sugar in it: put in the plumbs: cover them close up, and set them on a slow fire to simmer: take them
off,

off, and let them stand a little: put them on the fire again to simmer, but take care they do not break: clarify as much sugar as will cover the plumbs, and boil it to candy-height: when the plumbs are pretty tender, take them out of the water, and put them amongst the syrup when it is almost cold; repeating this till they are very transparent: then scum, and take it off: let them stand about two hours; then set them on, and give them another boil: put them in pots or glasses: boil up the syrup very thick, and when it is cold pour it over them.

To Preserve common Plumbs for Tarts.

Put the plumbs into a narrow-mouthed stone jar; to every twelve pounds of fruit take seven pounds of raw sugar, and strew it amongst them as they are put in the jar: tie up the mouth of it very close with several folds of paper: put it into a slow oven, and let it stand until the sugar has thoroughly penetrated into the fruit.

To Preserve Peaches.

Put the peaches into scalding water, but don't let them boil: then take them out, and put them into cold water; then take them out of it, lay them between two cloths to dry, and prick them with a pin. To every dozen of peaches clarify a pound of sugar: put them into a close-mouthed jar; and, when the syrup is cold, pour it over them: fill up
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the jar with brandy, and tie it up with bladder and leather.

To Preserve Pears.

Take the best preserving pears new pluck'd: make a small hole at the eye-end of each with an ivory bodkin, and pick out the seeds; pare them very thin, weigh them, and take equal weight of fine sugar: cover the bottom of a pan with kail blades, put in the pears with plenty of water, the juice of a lemon, and boil them till they are tender: then clarify the sugar, put the pears in the syrup, let them boil until they are soft, and then pot them. Boil up the syrup again, and pour it over them when it is quite cold: put a clove into each pear where the eye was cut out: cover them with apple jelly, and close them up.

To Preserve Pears red.

Take large round-pears when full ripe, pare them, and put them into as much water as will cover them, with a drop or two of cochineal pounded; let them boil till they are tender, keeping them covered till the syrup is made; then clarify equal weight of sugar as fruit, and put them in it with the juice and paring of a lemon: let the pears boil until they are red and transparent; then put them into pots, and when the syrup is cold, pour it over them; cover them with red gooseberry jelly:

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the seeds being first picked out, and a clove put into each as in the last receipt.

To preserve Apples green.

Cut large codlings, or any other hard green apples, newly pulled, in quarters and take out the core; put them into a brass pan, with hard water, and a little pounded alum: turn the green side downmost; let them simmer on a slow fire, but don't let them boil; they are enough when the skin comes off without any of the fruit adhering to it; after they are peeled, put them on again with the same water, and two ounces of sugar; keep down the green side, and let them simmer gently for a little while; put them on and off the fire until they turn again; they must not be long on the fire at a time, as it would make them too soft; take them out of the liquor, and lay them on a dish. To every pound of apples, clarify a pound of fine sugar, and when the syrup is ready put them in it, and give them a quick boil. When they are transparent, take them out of the syrup, and boil it pretty thick. When the apples and syrup are cold, put them into pots; let them stand some days, and if the syrup is turned thin pour it off; give it a boil, and then give the apples a boil in it; when they are cold, put them into pots, and close them up. If the syrup turn thin in eight days after, boil it up again with the apples.

Apples in Syrup,

Pare and core some firm round apples; clarify as much fine sugar as will cover them; put into it the juice of a lemon, and as you core the apples, put them in the syrup; give them a boil till they are clear; then take them out, place them neatly in a China dish, and pour the syrup about them. If you have any preserved barberries, put two or three sprigs of them in the top of the apples. This is a very pretty dish for present use.

To preserve Cucumbers.

Take a dozen of the greenest and firmest large cucumbers you can get, and lay them in a pickle of salt and water, allowing half a pound of salt to the dozen of cucumbers. Let them lie in this pickle two days; then take them out, and lay them in plenty of fresh water for two days longer, with a plate above them to keep them down; then cover the bottom of a pan with green kail blades; lay in the cucumbers, and strew over them half an ounce of pounded alum; cover them up close with more green kail blades; set them on the fire, and give them a scald: then take them off, and let them stand till they are cold, and repeat this operation of scalding and cooling, till you see them begin to look greenish. Then take them out, and change both the water and blades, (but put in no more alum,) and give them

them a boil for six or seven minutes: then take up the cucumbers carefully, and cut a small piece out of the flat side of each of them; and, with the small end of a tea spoon, scrape out the pulp and seeds; then dry them between the folds of a cloth, season them in the inside with whole white pepper, thin parings of lemon, sliced ginger, and some blades of mace mixed together: then put in the pieces that were cut out, and fasten them with a thread, so as to keep in the seasonings: then weigh the cucumbers, and to each pound of them clarify a pound and a half of double-refined sugar. When this syrup is almost cold pour it over them, covering them with a plate to hold them down; let them lie in it two days, then lift them out, put the syrup through a sieve, and give it a good boil, taking care to scum it well: when it is near cold, pour it again on the cucumbers, and about six days after repeat this again; then take them out of the syrup, and squeeze into it the juice of four lemons, adding all the other seasonings above mentioned; then set the syrup on the fire, and when it comes a boil put in the cucumbers, and give them a boil for six or seven minutes; then take them out and put them up. This is one of the most beautiful and rich preserves we have, and may be sent to table either in glasses or in assets, cut or whole. If the cucumbers are very large, split them long ways, take out the pulp, and do as above directed.

To preserve Melons.

Take the melons before they are quite ripe, and lay them in salt and water two days; take them out of that pickle, lay them in cold fresh water another day, and green them the same way as the cucumbers: when they are greened, cut a small bit out of one of the ends, and scoop out the pulp. Do the syrup the same way as the cucumbers, and let it be quite cold before you put it on the melons throw in a good deal of lemon-peel, Cassia buds, and sliced ginger amongst the syrup; and in the last boiling put in some lemon juice.

To preserve Pine-Apples.

Take pine apples before they are ripe, and lay them four days in salt and water. Then put into the bottom of a brass pan a handful of vine leaves, and lay in the pine apples. Fill the pan with vine-leaves, and fresh water. Cover it up close, and set it over a slow fire. Let them stand till they are of a fine light green. Have ready a thin syrup: when it is almost cold, pour it into a deep jar, and put in the apples with their tops on. Let them stand a week, but take care that they be well covered with the syrup. Then boil the syrup again, and pour it carefully into the jar, lest you break the tops of the apples. Let it stand eight or ten days, and, during that time, give the syrup two or three boilings; when the apples look
full

full and green, take them out of that syrup, and make a thick one of double-refined sugar. Boil and skim it well, put a few slices of white ginger into it, and when it is nearly cold, pour it upon the apples. Tie them close down with a bladder, and they will keep years without shrinking.

N. B. It is a great mistake to put any kind of fruit intended to be preserved *whole* into thick syrup at *first*, because it makes them shrink, draws out the juice, and spoils them.

To preserve Green Almonds.

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

N. B. All green and white preserves must be done with double-refined sugar.

To preserve Barberries.

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

To make Raspberry Jam.

Pick and clean the berries well. To every pound of them take half a mutchkin (half a pint) of the juice of currants, and a pound and a half of lump sugar; pound it, and put it into a pan, with a row of fruit and a row of sugar alternately; let them stand in the pan some time before you put it on the fire, to soften the sugar; boil them on a quick fire, and when the fruit falls to the bottom, they are enough.

To make Gooseberry Jam.

Take the same weight of powder-sugar as of berries; put them in a pan, strew the sugar over them, and pour in half a mutchkin (half a pint) of water; set them on a slow fire; boil them slowly a little time, and skim them; then put a quicker fire to them; let them boil till they
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are very clear, and jellied. Pot them up for use.

To make Apricot Jam.

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

To keep Kidney Beans through the Winter.

Gather them when they are young; strew a good deal of salt in the bottom of a can, and lay in some of the beans; strew dry salt over them, and continue to do so until the can is full, pressing the lairs gently down, so as not to bruise them. When the pot is full, tie them close up with bladder and leather. When they are to be used, take up the quantity wanted, lay them in fresh water some hours before you boil them; change the water two or three times to draw out the salt; cut them about an inch long; and let the water be boiling before you put them in. When they are enough, drain them, and toss them up with some beat butter. Send them hot to table.

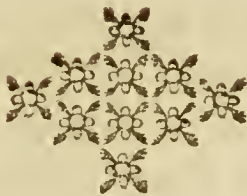
To keep Artichoke Bottoms for Sauces, &c.

Cut the stalks close to the tops, and boil them no longer than the leaves will come easily out; then take off the leaves and the strings from the outside of the bottoms; lay the bottoms in tin plates in a cool oven, until they are thoroughly dry; then put them in paper bags, and hang them up in a dry place. Before you use them, lay them in warm water for about four hours, changing the water often, and pouring the last water boiling hot upon them. Then take them out, cut them in dices, and boil them tender. They make a fine dish by themselves, and are very good in fricasees, ragoo sauces, or any fine soups.

To keep Green Gooseberries for Tarts.

Gather the berries before they are full size; cut off the tops and stalks with scissars; take wide-mouthed bottles very clean and dry; fill them up with the berries, and cork them up. Then put them in a pan of boiling water, taking care the bottles are covered with it; let them stand until they turn white; then take them out, draw the corks, and tie a muslin rag on the mouth of the bottles to strain the juice. Turn down the mouths into deep jugs, to let the juice run from them, for it is the juice that spoils them. When they are thoroughly drained, turn up the bottles, and take one of them

to fill up the rest with. Melt some sheeps tallow, and pour it into the bottles, about an inch above the berries; then cork them up. Dip the tops of the bottles in melted bees wax, and tie leather upon them.---Or lay the berries on large flat plates, so as not to lie one above another, and dry them in a slow oven. When they are just turned white, take them out; let them stand to cool, and then bottle them up. Some people bury the bottles under ground, to prevent the air getting at them.



C H A P. IV.

OF CREAMS, ICES, JELLIES, MARMALADES,
SYLLABUBS, BLAMANGES, &c.

To make Clear Lemon, or Orange Cream.

GRATE four large lemons or oranges; pour half a mutchkin (half a pint) of boiling water on the grate, and let it stand to mask, covering it up close; cut the fruit and squeeze them in it; strain it off, and boil it up with three quarters of a pound of double-refined sugar; then take the whites of six cast eggs, and mix them with the liquor by degrees, for fear of curdling; put it on a clear fire, stirring it one way, till it be scalding hot, and then put it into glasses. Yellow lemon cream is made by casting the yolks of two eggs, and mixing it with the above ingredients as soon as it comes off the fire.

Ratafia Cream.

Boil four bay leaves, or half an ounce of bitter almonds, (blanched and beat,) in a chop-pin (quart) of cream; beat the yolks of six eggs with a little cold cream; then mix in the warm cream amongst it by degrees; put it on
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the fire, and stir it one way till it be scalding hot. Then strain and sweeten it to your taste.

Almond Cream.

Boil a choppin (quart) of cream with cinnamon and lemon-peel; blanch and beat half a pound of sweet almonds with a little sugar; cast the whites of eight eggs; mix them with the almonds, and strain it through a sieve. Then mix in the boiled cream gradually, put it on the fire, (stirring it one way) make it scalding hot; then take out the cinnamon and peel, and sweeten with sugar.

Velvet Cream.

Take a little syrup of lemon or oranges, and put two or three spoonfuls of it in the bottom of a dish; pour lukewarm milk on it, put in as much runnet as will fasten it, and cover it up with a plate.

Steeple Cream.

Scald and clean two large calf's feet, and put them on with two pints (four quarts) of water; let it boil till it is reduced to a choppin (quart;) then dissolve an ounce of isinglas in a mutchkin (pint) of warm water; take a quarter of a pound of blanched sweet almonds, half an ounce of cinnamon, and the paring of
two

two lemons; beat the almonds very fine with a little cream, to keep them from oiling; take a choppin (quart) of cream, and six ounces of sugar. When the stock is cold, scum the fat off, turn it up, and cut off the sediment from the bottom; then mix all the ingredients together, and give them a boil for six minutes; strain and stir it one way, till it is almost cold; then take a shape in the form of a steeple; dip it in cold water, and pour the cream into it; next day loose it with the point of a pen knife round the edges; dip it in warm water, and turn it out on a flat plate; stick a sprig of myrtle in the top of it, and garnish the bottom with red currant cream, and bunches of whole preserved white and red currants on the stalks, intermixed with leaves cut out of preserved angelica.

Red Currant Cream.

Cast the white of an egg to a snow, and mix in two table spoonfuls of red currant jelly; but take care there is no juice of rasps in it, as it prevents the cream from rising; whisk it constantly one way, till it is of a fine pale pink colour, and so thick that it will not drop from the whisk.---This is a beautiful garnish for all milk and cream dishes.

Apple or Gooseberry Cream.

Boil some gooseberries or apples perfectly soft, and press them with a spoon through the
back

back of a sieve into a plate; sweeten it to your taste, and mix it up with cream.

Strawberry, or Raspberry Cream.

Take the fruit new pulled, and an equal weight of sugar and fruit; clarify the sugar, and put the fruit in it; then let it boil until it has penetrated into the heart of the fruit: when cold, take two or three spoonfuls of the syrup and whisk it up with a mutchkin (pint) of thick cream; then mix in two or three spoonfuls of the berries amongst it, and serve it up in an assiet or glasses.---These fruits, when preserved, will answer the same purpose.

Rice Cream.

Boil three spoonfuls of the flour of rice, in a mutchkin (pint) of sweet cream; stir it until it comes a-boil, and then take it off to cool; cast the yolks of three eggs with sugar, and mix in a little cold milk or cream, then mix in the rice, and stir it one way, taking care it does not boil. Season with cinnamon, or with orange or lemon grate.

Apricot or Peach Ice.

Pare and stone a dozen and a half of ripe apricots or peaches; cut them in small pieces, and lay them in a sieve; squeeze them with the back of a spoon, and put in three quarters
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of a pound of clarified sugar; take out the kernels, pound them in a mortar, moisten them with water, and mix them with the fruit. If it is too thick, thin it with the juice of two or three lemons and a little more water; put it into a jelly pot; take some natural ice, beat it, and strew two or three handfuls of salt over it; put some of this in the bottom of a bucket, and place the jelling pot in the middle of it, laying the rest about the pot; let it stand half an hour in it; then take off the cover of the pot and stir it about; put it into a shape or moulds, cover it close, and bury it in the bucket with plenty of beat ice and salt; let it stand in it for at least an hour; when it is ready to be served up, take out the shape, wipe it clean, dip it in warm water, and turn the fruit out on a plate. If you wish it to resemble nature, put it into moulds of the same shape, and paint them of the same colour, before they go to table.

Pine-Apple Ice.

Pare and cut them small, beat them in a mortar, and squeeze them through a cloth, till the substance is out; then add the juice of four lemons, and clarified sugar boiled high.— If it is too thick, put in some water, strain it through a fine sieve, and ice it as before.

Straw-

Strawberry Cream Ice.

Take a pound of preserved strawberries, and squeeze them through a sieve; boil a choppin (a quart) of cream with a piece of sugar, mix it among the berries, pass the whole through the sieve again, and ice it as before.

N. B. All preserved fruits may be done the same way.

Hartshorn Jelly.

Put on two pints (four quarts) of water in a close goblet with a pound of hartshorn shavings; let it boil on a slow fire till half of the water is wasted, then strain it; dissolve an ounce of isinglass in a mutchkin (pint) of water, and mix it in with the jelly; put in half a pound of sugar; the juice and parings of three lemons, half an ounce of cinnamon, four drop of cloves, a mutchkin (pint) of white wine, and six whites of eggs cast light; set the whole on the fire, and stir it constantly, skimming the eggs as they come to the top; when it comes a-boil, let it continue to do so for ten minutes; then run it through a jelly bag, and return it back again to the bag till it is quite clear.

Calves-feet Jelly.

Clean four calves feet, slit them, and set them on a slow fire, in a close pan, with two

pints and a half (five quarts) of water, boil it till it is reduced to a pint (two quarts); then strain it, and scum off the fat. When it is quite cold, turn it out, and cut off the sediment from the bottom. Season it as the hartshorn jelly. If the stock is very stiff, thin it with some water, because jelly ought not to be stiff in glasses; but if it is for a shape, it must be firm, so as to stand when turned out of it.

Jelly for a Consumption.

Take a pound of hartshorn shavings, nine ounces of eringo root, three ounces of isinglass, a choppin (quart) of bruised snails, (the shells to be taken off and clean'd,) and two vipers, or four ounces of the powder of them; put these ingredients in two pints (four quarts) of water, and let it boil till it is reduced to one pint (two quarts;) strain it through a sieve; and when it is cold put it into a pan with a mutchkin (pint) of Rhenish wine, half a pound of brown sugar-candy, the juice of two Seville oranges, and the whites of three or four eggs beat; boil altogether for three or four minutes; then run it through a jelly-bag, and put it into small pots. A tea cup-full of it may be taken twice a-day.

Orange or Lemon Jelly.

Take the rind of a dozen of oranges or lemons, and put it in a bason; pour boiling
water

water on it, and cover it up to keep in the steam. Then cut and squeeze the fruit. Dissolve an ounce and a half of isinglass in a mutchkin and a half (pint and a half) of boiling water; then put in the juice of the fruit, one half of the parings, the water they were steeped in, the whites of four eggs cast to a snow, and three quarters of a pound of sugar. Set it on the fire, and stir it one way until it comes a-boil: when it has boiled about four minutes, take it off, and pick out the parings. Then put the jelly through a flannel bag; doing so again and again till it is clear. Cut the parings into long thin straws, and put them amongst the jelly in glasses or shapes. If you want the jelly thick and yellow, cast the yolks of two eggs very smooth, and mix it in as it comes from the bag. A strong stock of calf's feet will do instead of isinglass.

Apple Jelly.

Pare a dozen of good tart apples; take a pint (two quarts) of water; cut the apples in very small pieces, and throw them into the water as you cut them, to preserve their colour; let them boil until the whole substance is out of them, and the water half wasted; then put it into a hair sieve to drain. To every mutchkin (pint) of the liquor take a pound of fine sugar; cast the white of an egg or two, and put it amongst the liquor; put them on the fire, and keep stirring them till the sugar

is melted. When it boils a while take off the scum, and put in the juice of a lemon with a piece of the rhind; let it boil until it jelly, which you will know by putting a little of it on a saucer to cool; then scum it clean, take out the rhind, and pot it up.

Chip and Jelly of Apples.

Pare two pounds of apples in the same way as in last receipt; cut them in slices, then in long chips, as the chip marmalade, and put them in cold water. To each choppin (quart) of juice allow two pounds of fine sugar, and a pound and a half for every two pounds of chips; put on all the sugar and juice, and clarify it as jelly; when the syrup is scummed, squeeze in the juice of three lemons, and put in some of the parings; drain the water from the chips, and put them into the syrup; let them boil until they are quite transparent. The true Leadington apple, or the pippin, answers best. This is a very pretty preserve, either in glasses or for fine tarts.

A Hen's Nest in Jelly.

Make a strong jelly of calf's feet, adding a little isinglass to it; when it is very clear, put about three gills of it into the bottom of a shape, and make blamange eggs in this manner: Dissolve half an ounce of isinglass, in a gill of water, and put it into a mutchkin (pint)

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of sweet cream; blanch a quarter of an ounce of bitter and half an ounce of sweet almonds, and beat them very fine with a little cold cream, to keep them from oiling; then mix all together, with a quarter of an ounce of cinnamon, and the paring of a lemon; boil it three minutes, stirring it constantly one way; then take it off, and sweeten it with two ounces of loaf-sugar; strain it through a piece of muslin, and stir it close one way till it be cold, so as the isinglass may be incorporated with the cream; take half a dozen of the smallest hen eggs you can get, make a small hole at the narrow end of each of them with a pin, and pick out the meat; wash the shells in clean water, and fill them up with the blamange. Put them in egg cups to stand solid, and set them in a cool place to fasten; then take the peel out of the bag, and cut it into narrow straws about half a quarter long; when the eggs are firm, crack the shells gently, and pick them nicely off; put three of them in the shape, upon the jelly, and strew a few of the straws round them; put a mutchkin (pint) of the jelly upon them, and when it is firm, lay on the other three eggs, fill up the shape with the rest of the jelly, and lay the remainder of the straws carelessly round the edges of the shape; when it is to be turned out, loose the jelly from the edges of the shape with a pen-knife, and dip it in warm water; turn it out on a flat China plate, and ornament the edges with sprigs of boxwood, and lemon straws.

straws. This, when done with taste, is a very pretty dish for the middle of a table.

An elegant Floating Island.

Take a round deep dish with a broad edge; dip half a pound of ratafia biscuit in white wine, and heap it up in the middle of the dish, taking no more of the dish up than the circumference of a large saucer. Make a weak calf's feet jelly, and pour it round the biscuit, till the dish is near full; roast a dozen of apples in an oven before the fire, and when they are soft, skin them and take out the pulp; cast the whites of two eggs to a snow, and mix it with the apples, adding four ounces of beat sugar, and the grate of a lemon; cast it with a small whisk till it is very light and thick; then heap it upon the biscuit, taking care to let none of it fall among the jelly; cast other two whites of eggs to a snow, and put in half a pound of red currant jelly; clean the whisk, and cast the jelly and eggs till it is of a fine pale pink, and so thick that it will not drop from a spoon; take a tea-spoon, and lay it over the apples in different figures with the help of a finger, making the island so light, that it will float in the jelly; take half a mutchkin (half a pint) of cream, a gill of white wine, and two ounces of beat sugar; whisk it up till it is well raised, taking off the froth as it rises, and lay it on the back of a sieve to drain; drop part of it here and there round the
island

island and inside edges of the dish, so as to resemble the foam arising from the dashing of the waves. Have ready a Chinese rail to go round the inside edge of the dish, made thus: Take a quarter of a pound of flour, two ounces of sugar beat and sifted fine, half an ounce of gum-arabick, dissolved in a gill of water, a quarter of an ounce of stone blue, and the same quantity of cumboge, beat and sifted; mix it up in a flap bowl, and it will make a beautiful green; wet the flour and sugar with it, and make it up into a smooth well wrought paste; roll it very thin, using as little flour as possible; cut it into long stripes about two inches broad; flour a piece of paper to lay them upon, and, with a pastry-knife, cut as much of the paste out, in imitation of a rail, as will go round the dish; raise it off the paper, and dry it gradually before the fire, or in a slow oven, so as to make it bend; then wet the inside of the dish, and fix the rail to it, joining it neatly with the gum water; set it at the door of a slow oven, till it hardens; if it has lost any of its colour, touch it over again with the gum water. Cover the outer edges of the dish with a quarter of a pound of sugar-biscuit beat and sifted, dropping here and there upon it coloured sugar buckies and shells, and placing artificial swans and other water-fowls in the jelly, so as to appear swimming in it.

Jelly in Cream.

Fill up some small cups with jelly, and when
it

it is firm, turn them out upon a China asset, putting thick sweet cream in the bottom of it. This way of doing it looks well, especially when it is on a pretty dish, as the painting shows beautiful through the jelly.

Red Currant Jelly.

Take the largest ripe berries you can get, and strip them off the stalks; weigh the berries, and take the same weight of single-refined sugar; clarify the sugar, and let it boil to blown-height, see page 187; then throw in the berries into the syrup, and let them boil for ten or eleven minutes; then lay a hair sieve on a deep can, and run the jelly through it; lift the berries gently up with a spoon to let the jelly run from them; then put it in a pan; give it a heat, but do not let it boil; take off the scum and pot it up. This is a much better way than straining the fruit thro' a cloth, which both spoils the flavour of the berries, and discolours the jelly.

White Currant Jelly.

This is done the very same way as the last, only use double-refined sugar in place of single; boil it no longer than five minutes, lest it be discoloured; then run it through a gauze sieve, and pot it up without heating it again.

Black

Black Currant Jelly.

To three pints (six quarts) of black currants take one pint (two quarts) of red ; strip them from the stalks ; put them in a can with half a mutchkin (half a pint) of water, and tie them close up with some folds of paper ; then put the can into a pot of water, and let it boil about twelve hours, taking care that none of the water goes into the can. Then turn the berries into a sieve, bruise them with the back of a spoon on the side of it, and put them into a clean bowl ; pour on them a mutchkin (pint) of water, and bruise them well with a spoon ; return them into the sieve again ; let it stand all night, and put what runs through it amongst the juice. Then clarify and boil to candy-height a pound of sugar for each mutchkin (pint) of juice ; put in the juice, and boil both together a quarter of an hour. Then scum and pot up the jelly.

A better and easier Method.

Pick the berries, and put as much water into a brass-pan as will just cover the bottom of it ; put in the berries, and give them a scald, but do not let them boil ; then take them off ; put them into a hair sieve, and squeeze out the juice ; then put the squeezed berries into a can, and to every pint (two quarts) of them allow half a mutchkin (half a pint) of
warm

warm water, to draw out the remaining juice, which is called the washings ; put this along with the rest of the juice ; and, to every mutchkin (pint) of it, mix in a pound of beat sugar ; put it on a clear brisk fire, and stir it close one way till it comes a-boil ; then take off the scum as it rises, and let it boil fifteen minutes ; then take it off, and pot it up.

Gooseberry Jelly.

Take two pints (four quarts) of dark red gooseberries, put them on in a brass pan, with a mutchkin (pint) of water, and stir them till they are scalding hot ; then take them off, put them thro' a sieve, and squeeze the juice out of them. To every mutchkin (pint) of juice, mix in a pound of beat sugar : set it on the fire, and let boil fifteen minutes, taking off the scum as it rises. Then pot it up.

Peaches in Jelly.

Diffolve an ounce of isinglass in half a mutchkin (half a pint) of water. Stir into it three gills of cherry wine, the juice of a bitter orange and lemon, (if you have not a bitter orange, take the juice of two lemons with the parings,) a quarter an ounce of cinnamon, and six ounces of sugar. Let the whole boil six minutes, and strain it. Then cast three yolks of eggs very smooth, and pour in the jelly, stirring it constantly one way till it thickens.

ens. Take six peach moulds, rub the inside of them with the oil of almonds, and paint the one half of each mould so as to resemble, when turned out, a real peach. Then fill up, first the one half of the moulds, and then the other, with the jelly; close them quickly up, and put them in glassies to keep them from shifting; when they are fastened, turn them carefully out, and put a stalk and leaf in each, cut out of a bay leaf, in imitation of the natural ones. Then put them in jelly the same way as the eggs in the hen's nest, with the painted side undermost, and when the jelly is firm turn them out. Put it in a plain shape, without any ribbing or figures upon it. This jelly will answer for any artificial fruits, by colouring it as above, in imitation of the fruits you wish to do. They make a pretty dish by themselves without the jelly, garnished with flowers and bay leaves.

Best Chip and Jelly Marmalade.

Take the same weight of sugar as of oranges grate the one half of the roughest part of the oranges, and pour boiling water on it. Cut the fruit cross-ways, and squeeze them through a sieve; boil the skins tender, and scrape them as directed in last receipt; cut them into very thin chips, and let them boil until they are transparent. Then put in the juice, with the water strained from the gratings, and let all boil together until the juice jellies.

Common chip marmalade is done the same
U way;

way ; only beat the one half of the skins, and cut the other into chips.

Smooth Marmalade.

Take the same weight of sugar as of oranges ; wipe the oranges with a wet cloth, to take off the blackness, and grate them ; cut them the long way in quarters ; strip off the skins ; scrape all the pulp off the inner skins with a knife, and pick out the seeds ; then boil the skins until they are so tender that the head of a pin will easily pierce them. When the skins come off the fire, squeeze out the water, scrape the strings from them, and pound them ; clarify the sugar ; then take the skins, and mix them by degrees into the syrup with a spoon, just as you were breaking starch : when it is well mixed, put it into a pan, and let it boil until the sugar is incorporated ; then put in the pulp, and boil it until it is all of an equal thickness. You will know when it is nearly enough, by its turning heavy in the stirring, and of a fine colour ; when it begins to spark, take it off the fire, pound the grate, and stir it in carefully ; then put on the pan again, and let the whole boil until it is thoroughly mixed. If you do not like it bitter, keep out some of the grate, and lay it aside for a seasoning.

Savory Jelly.

Take a shank of veal, a piece of lean bacon
ham.

ham, and a piece of lean beef. Put them in a pot with plenty of water, two carrots, two turnips, three onions and a bunch of winter favory; let it boil till the substance is drawn from the meat; then take it off, strain, and scum it; season it highly with white and Cayenne pepper and salt, adding the juice and paring of a lemon, a glass of white wine, a glass of ketchup, and the whites of six eggs; set the whole on the fire again, and give it a boil for six minutes. Then put it through a jelly bag once and again till it is clear. This jelly answers for any kind of flesh, fowls, or fish.

A Hen in Savory Jelly.

Cut off the head and feet of a large fowl; split it down the back, and bone it, keeping the rump and pinions whole. Rub the inside with the yolk of an egg, and season it with white pepper, mace, and salt; lard it with slices of boiled bacon ham, and sew up the back. Rub it over with butter and flour, and boil it with the breast downmost three-quarters of an hour. Then wipe it with a clean cloth, and let it to cool; take a large melon shape, and put in about half a matchkin (half a pint) of savory jelly, lay in the fowl with the breast downmost, the yolks of four hard boiled eggs round it, and a few sprigs of saffron or pickled barberries. Then fill up the shape with the jelly, turn it out when it is cold, and garnish with green and red pickles.

Lobster in Savory Jelly.

Boil a large lobster in salt and water for half an hour; when it is cold, break the shell carefully, and pick out the body whole; then break the claws, and pick out the meat from them. Take a lobster shape, and fill one half of the body of it with savory jelly; when it is fastened, lay in the body of the lobster, and fill up the shape with more jelly, placing the claws handsomely in the claws of the shape, with three of the small claws on each side of the lobster. Then take the head shell, with the two long horns, and place it at the head of the body of the lobster, turning down the horns on each side of the claws. Drop the red roe here and there in the jelly, taking care not to hurt the figure of the lobster; when the jelly is firm, dip the shape in warm water, and turn it out; garnish with samphire and barberries

Blamange.

Take three quarters of an ounce of isinglass, half an ounce of bitter almonds blanched, half an ounce of the best stick cinnamon beat, the paring of a lemon, and half a mitchkin (half a pint) of water; put the whole on the fire, and stir it close until the isinglass is dissolved. Then stir in a chopin (quart) of cream,
and

and let it boil one minute. Then take it off, and sweeten it with two ounces of sugar beat and sifted; strain it through a piece of clean muslin, and stir it constantly one way till it is cold. Then let it settle, dip a shape in cold water, and fill it up with it; when it is firm, loosen it with warm water, and turn it out. A strong stock made of calves feet will do in place of isinglass.

Syllabubs.

Take a choppin (a quart) of cream, half a mutchkin (half a pint) of white wine, two ounces of sugar, and the paring of a lemon; whisk it well; as the snow rises, take it off with a skimmer, and lay it upon the back of a sieve to drain. Then fill some glasses about half full of red and white wine, glass and glass about; sweeten them with clarified sugar, and fill them up with the snow as high as it will stand.

A Trifle.

Make a diet loaf agreeable to the receipt p. 183, cut it in thin slices, and dip it in some white wine and sugar mixed. Cover the bottom of a plate with some of the slices, and spread over them preserved rasps, straw-berries, or sliced apples. Put on lairs of cake and fruit till it is the shape of a small sugar loaf. Stick a sprig of myrtle in the top of it. Then take a choppin (one quart) of cream, half a mutch-

kin (half a pint) of wine, three ounces of sugar, the paring of a lemon, and a stick of cinnamon; whisk it up to a strong froth, and as it rises, lift it up and drain it on the back of a sieve; after it has stood an hour, lay it all over the trifle, and heap it as high upon the head of it as it will stand. Garnish it all over with currant cream, angelica, and whole red currants; stick a bunch of currants in the myrtle, and lay green and preserved gooseberries round the borders of the plate.

Cranberry Jelly.

Take one pound four ounce of sugar to each pound of berries; clarify the sugar, and boil it to blowing height; then put the berries into this syrup, and boil them for 25 minutes. Put it thro' a searh, pot up the jelly, and keep the berries for jam.



C H A P. V.

O F P I C K L I N G.

To Mango Cucumbers.

TAKE a dozen of middle-sized cucumbers, green and firm, and lay them in a pickle of salt and water, as strong as to bear an egg, four days, changing it once. Then cover the bottom of a brass pan with green kail blades, and lay in the cucumbers; cover them with half vinegar and half water, and throw in half an ounce of beat alum. Cover them up with more blades, and keep them on a fire till the pickle is almost scalding hot. Then take them off, and let them stand till they are almost cold; set them on the fire again, and give them another slight scald, repeating the same till they begin to change colour, which they will do in a day and a half. Then take them out, and put them in a clean can, with fresh blades in the bottom of it; pour boiling water over them, with half a mutchkin (half a pint) of vinegar; cover them with blades, and give them a boil for six or seven minutes; then take them up, and

and cut a small piece out of the flat side of each, and, with the Shank of a tea-spoon, scoop out the loose pulp and seeds; dry them betwixt the folds of a cloth, and fill them up with a pound of mustardseed, black and Jamaica pepper of each an ounce, two nutmegs broke, an ounce of ginger scraped and sliced, half an ounce of cloves, and, if you choose, some heads of garlick peeled and sliced down, all well mixed together. Then put in the pieces, and fasten them with a thread; lay them in a pickling-can, with some pieces of horse-raddish; boil a pint (two quarts) of good vinegar, with a handful of salt, and the spices that remained after filling the cucumbers; pour it boiling hot over them, taking care that they be well covered with it. Cover the can with a cloth to keep in the steam, and, next day, tie up the mouth of it with bladder and leather.

To Pickle Cucumbers, Kidney Beans, &c.

Lay four dozen of cucumbers, and one half lippie of beans, four days in a strong pickle of salt and water; green them as in the last receipt. Boil a pint (two quarts) of vinegar, with a handful of salt, black and Jamaica pepper, and ginger, of each half an ounce, a quarter of an ounce of cloves, and a nutmeg broke in pieces. Give the whole a boil for a minute or two; then pour it over the pickles, and cover them up.

Samphire, raddish pods, the seed of Indian cresses, and all other green pickles, may be done the same way.

To Pickle Walnuts Green.

Take a hundred full grown walnuts before the shell turns hard, which you will know by a pin easily piercing them; lay them in a strong pickle of salt and water for nine days, changing the pickle three times in that space. Then take them out of it, and prick the walnuts one by one with a pin. Lay a green blade in the bottom of a pan, and the walnuts above it, covering them with plenty of water, and laying blades over all; put it on the fire, and let them be no warmer than you can hold your hand in them a few moments. Then take them off, and repeat this heating two or three times; when the water turns black, pour it off; change the blades, and pour a kettle of warm water over the pickles. Then set them on a slow fire, and, when you find that the outer skins will easily scrape off, take them off and scrape them; rub them smooth with a towel, and throw them into a jar of warm water. Then boil a pint (two quarts) of strong vinegar, with a handful of salt, black and Jamaica pepper, and ginger, of each half an ounce, a quarter of an ounce of cloves, and a nutmeg broke in pieces: when it has boiled two or three minutes, pour the vinegar into a can to cool, and, when it is cold, put it in the jar;

jar; lay the walnuts, (after having dried and smoothed them) in amongst it, and cover them up.

To Pickle Walnuts Black,

Take full grown walnuts before the shells turn hard, and prick them with a pin; boil a pickle of salt and water so strong as to bear an egg; scum it when it boils, and pour it hot on the nuts; lay on a weight to keep them down, and every four days make a new pickle as strong as the first; doing so four or five times. When you take them out of the last brine, rub the nuts with a clean coarse cloth, and boil as much strong vinegar as will cover them; then take some black and Jamaica pepper, cloves, mace, two or three nutmegs, a piece of ginger, horse-raddish, three or four spoonfuls of mustard-seed, and a few cloves of garlick. Mix them; put the walnuts in a can, and, upon each pair of them, strew in some of the seasonings. Then pour the vinegar boiling hot on them, and cover them up with two or three folds of a clean cloth. *This pickle will supply the place of ketchup for broken sauces or ragoos.*

To Pickle Mushrooms.

Wash some small white button mushrooms in milk and water with a piece of flannel; then take them out, give them a rub, and throw them in-
to

to milk and water. Then take them out of it and put them into a pan of cold water with a little alum and salt; set them on the fire, and give them a scald. Then take them off, and spread them between two cloths to dry; when dried, put them into bottles, with whole white pepper, cloves, mace, and ginger, and cover them with cold white wine vinegar; pour a little sweet oil in the tops of the bottles, and cork and tie them up with bladder and leather.

To Pickle Cauliflowers.

Take the cauliflowers when they are no larger than a small turnip, and strip off the green leaves. Put on some milk and water, and when it boils, put them in and give them a scald; then take them off, and lay them between two cloths, and when they are dried, put them into a jar, with whole white pepper, mace, cloves, and a bit of ginger; boil as much good vinegar as will cover them; and, when it is cold, pour it over them. Turnip may be pickled the same way; but first turn them out with a turner. If you have not one, pare and cut them down nicely in pieces about the size of a walnut.

To Pickle Onions.

Take a lippie of small silver onions; make a pickle of salt and water as strong as to bear an

an egg; give it a boil, and pour it hot over them; do the same next day. When they are cold, peel them neatly, and wipe them. Boil a pint (two quarts) of the best vinegar, with an ounce of white pepper, two drops of mace, a nutmeg broke, and a small bit of ginger; when it is cold pour it over the onions, and cover them up close.

To Pickle Red Cabbage.

Cut down a middling stock, (the darkest and firmest you can get,) in thin slices like straws; work in to it a pound of salt; mix it well, press it down hard in a can, and let it stand two days, covering it up with the outer blades, and laying a plate with a weight above it. Then take out the cabbage; squeeze out the juice, and dry it in a cloth. Boil a pint (two quarts) of vinegar, with Jamaica and black pepper, of each half an ounce, a quarter of an ounce of cloves, and a piece of ginger; put the cabbage in a pickling-can, and pour the pickle over it; cover it with a folded cloth, and, when it is cold, tie it up for use. *A few onions cut in round slices and mixed among the cabbage, gives it a fine relish.*

To Pickle Beet-root.

Put it into a pot full of boiling water; taking care not to hurt any of the small fibres or shaws. When it is boiled tender enough let it

it cool a little, and take off the skin with a coarse cloth; slice it down into a pot, put in some black and Jamaica pepper, and cloves, and fill up the pot with boiling vinegar. If you wish to have turnips or onions done red, put them in amongst the beet-root, with a few sliced onions.

N. B. This is a pretty garnish for made dishes, when cut in thin round slices, with the edges nicked neatly, or in imitation of birds, beasts, leaves, flowers, &c.

To Pickle Barberries.

Lay them in a strong pickle of salt and water four days. Then take them out; put them in a can; cover them with cold vinegar, and tie them up.

To make Piccalillo in imitation of India Pickle.

Take three firm white cabbages, and slice them down; pare and turn out three large white, and three yellow turnips; scrape and slice down three large carrots, and nick them round the edges; pare, core, and quarter a dozen of apples; cut down four large cauliflowers as for pickling; peel half a lippie of pickling onions, two dozen of eschalots, and one dozen of small garlick, with some of the white part of cellery. Then mix the whole

X

together

together, put them in a large earthen vefsel, and rub in among them two pound of cinnamon and one pound of bay falts. Prefs them well down in the vefsel, and put a plate above them with a weight upon it. Let them lie in it four or five days; then pour off the water extracted by the falts, and take out the pickles; dry them in cloths, and lay them in a large sieve before a fire for some hours, raifing them now and then with your hands till they are perfectly free of dampness. Then take two pound of French beans, and fix dozen of small cucumbers, greened, (in readinefs for pickling;) mix these with the other pickles, and put them in jars. Take alfo two Scotch pints of strong vinegar, and put into it two ounces of scraped white ginger, two ounces of whole white pepper, two drops of Cayenne, three large nutmegs broke, a quarter an ounce of cloves, and two ounces of turmeric root. Boil the whole about three minutes, then pour it over the pickles, and close up the jars with bladder and leather. This is a most excellent pickle, and will keep for years.

N. B. Be careful to lift all kinds of pickles with wooden or horn fpoons, as metal ones are apt to hurt and difcolour them.

APPENDIX.

OF VINEGAR, KETCHUP, WINES, SHRUB, COR-
DIALS, SYRUPS, &c.

To make Sugar Vinegar.

TO every pint (two quarts) of water take half a pound of raw sugar; boil, and scum it frequently; put it into a barrel; and when it is as cold as when yeast is put to wort, soak a toast of bread in yeast, and put it to it; let it stand in an equal warm place until it give over hissing; then bung it up. If it is made in April, it will be ready against the next pickling season.

Gooseberry Vinegar.

To every pint of ripe gooseberries take three pints (six quarts) of water; bruise the berries with your hand; boil the water, and when it is cold, pour it on them; let it stand twenty-four hours, then strain it through a sieve. To a pint (two quarts) of this liquor, put half a

X 2

pound

pound of raw sugar ; mix it well, and when it is dissolved, barrel it up ; it must stand nine or ten months at least. This is a very strong vinegar.

Mushroom Ketchup.

Take some large good mushrooms, and cut a bit off the stalks ; break them in small pieces with your hands, and strew salt over them ; let them stand twenty-four hours ; then turn them into a hair sieve, and squeeze out the juice. Cast six whites of eggs, put them amongst the juice, and boil it ten minutes. Then run it through a jelly bag till you find it clear, and put it in amongst the ketchup. Give it a boil three minutes longer. To every pint of juice allow an ounce of black pepper, two nutmegs bruised, two drops of mace, two drops of cloves, and a piece of sliced ginger ; when it is cold, bottle it up, put some whole spices into each bottle with a little sweet oil, and cork it up.

Walnut Ketchup.

Take the walnuts when they are full grown, but before the shell is hard ; prick them with a pin ; make a strong pickle of salt and water to bear an egg : pour it boiling hot on the walnuts, and let them stand four days : then take them up, wash them with clean water, dry them with a cloth, and beat them in a mortar. To every hundred walnuts take two
bottles

bottles of strong stale beer, and let it stand on the walnuts ten or twelve days; then run it through a sieve, and clarify it as in the last receipt: season with black and Jamaica pepper, cloves, nutmeg, mace, sliced ginger, horse-raddish sliced, and a quarter of a pound of anchovies; let it boil until it taste strong of the spices; then bottle it up, dividing the spices equally amongst the bottles, and putting in a clove of garlick into each: when it is cold, cork it up.

To make a twenty-pint (ten gallon) barrel of Rum Shrub.

Beat eighteen pounds of single refined sugar, and put it into a barrel, with lemon and orange juice, of each a pint (two quarts); shake the barrel often, and stir it up with a stick till the sugar is dissolved. Before squeezing the fruit, take the rhind of four dozen of lemons and oranges, and pour some rum on it, then fill up the barrel with rum, adding what was amongst the rhind: bung it up, and let it stand six weeks. If it is not then fine enough, let it stand a week or two longer.

French Ratafia Brandy.

To two pints (four quarts) of brandy take four ounces of the kernels of apricots and peaches, and bruise them in a mortar; take the thin parings of a dozen of lemons and six
X 3 oranges;

oranges; bruise an ounce of coriander seed; break half an ounce of cinnamon in small bits, and take twenty whole cloves; mix all these with the brandy. Let them stand a month or six weeks, stirring them often; then put it through a sieve; clarify a pound and a half of fine sugar, and mix it in amongst it; bottle it up, put the corks loose in, and let it stand until it is quite fine; then pour it from the grounds into other bottles, or filter it through paper or cotton in a filter. If apricots and peaches are not to be got, bitter almonds will supply their place; but take only half of the quantity, and don't bruise them, but cut them small with a knife. Put a pint (two quarts) of rum or good whisky on the materials, and a lump of sugar. It answers for a cordial, or seasoning to puddings.

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: to every gallon (four gallons) of boiling water take a mutchkin (pint) of juice, and three pounds of loaf sugar; boil it a quarter of an hour, scum it well, and put it in a tub; when cool, put in a toast of bread spread on both sides with two spoonfuls of yeast, and let it work three days; stir it three or four times a day; then put it into a cask, and to every twenty pints (ten gallons) of this
wine,

wine, take a mutchkin (pint) of brandy, and the whites of ten eggs beat; bung it close up, let it stand three months, and then bottle it. This is a pale wine, but keeps well, and drinks pleasantly.

Gooseberry Wine.

To two pints (four quarts) of water, put three pounds of lump sugar; boil it a quarter of an hour, scum it well, and let it stand till it is almost cold; then take a gallon (four gallons) of gooseberries when full ripe; bruise them in a mortar, and put them in a vessel; then pour in the liquor; let it stand two days, and stir it every four hours; steep half an ounce of isinglass in a choppin (quart) of brandy two days; strain the wine through a flannel bag into a cask; then beat the isinglass in a mortar with five whites of eggs; whisk them together half an hour, put it in the wine, and beat them all together; close up the cask, and put clay over it; let it stand six months; then bottle it off for use; put in each bottle a lump of sugar and two jar raisins. This is a very rich wine, and, when kept in the bottles two or three years, will drink like Champagne.

Ginger Wine.

Take four gallons (sixteen gallons) of spring water, and seven pounds of Lisbon sugar; boil it a quarter of an hour, and scum it well;
when

when the liquor is cold squeeze in the juice of two lemons; then boil the peel with two ounces of ginger in a choppin and a half (quart and a half) of water one hour; when it is cold, put all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass beat very thin, and two ounces of jar raisins; then close it up: let it stand seven weeks, and bottle it. The best season for making it is the spring.

Raisin Wine.

Boil ten gallons (forty gallons) of spring water one hour: to every gallon, (four gallons,) take six pounds of Malaga raisins, picked clean, and half chopped; stir it up twice a day for nine or ten days; put them into the liquor when it is milk warm, and then run it through a hair sieve; squeeze the raisins well with your hands, and put the liquor in the barrel, bung it close up, let it stand three months, and then bottle it.

Raspberry Wine.

Gather the raspberries when they are full ripe and quite dry; crush them directly, and mix them with sugar to preserve the flavour, which they would lose in two hours. To every choppin (quart) of berries, take a pound of fine powder sugar; then, having fixed on the quantity of berries you intend to make into wine, to every choppin (quart) of them, take

two

two pounds more sugar, and one gallon (four gallons) 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 a cask, and for every gallon (four gallons) put in two whole eggs, taking care they do not break when put in: close it well up, let it stand three months, and then bottle it.

Syrup of Lemons or Oranges.

For every mutchkin (pint) of juice, clarify a pound and a half of sugar; set it on the fire, and let it boil for ten minutes, adding to it some of the thin parings. Then take it off, and, when it is cold, bottle it up for use.

Syrup of Clove Julyflowers.

Cut off the white ends, and to every pound of flowers allow a choppin (quart) of water, and about a dozen of cloves; put them into a stone pot: tie it up close with paper, and place it in a pot of cold water: let it boil for five or six hours, taking care the water does not boil into the flowers. Then take them out, and squeeze them through a clean cloth. To every mutchkin (pint) of juice take a pound of clarified sugar: give it a boil, and, when cold, bottle it up.

Syrup of Violets.

Pick them off the stalks, and to every pound
of

of violets, pour on a mutchkin (pint) of boiling water: cover them up close, and let them stand for twenty-four hours; then strain it. For every mutchkin of juice, take two pounds of refined sugar, clarified, and finish as in last receipt.

Syrup of Pale Roses.

Fill an earthen pot with roses, and pour boiling water over them; cover them up, and let them stand all next day. Then strain them through a clean cloth, and add as many fresh roses to the liquor as formerly: set it on the fire, and let it boil until it is strong; then strain it. To every mutchkin of juice, take a pound of clarified sugar, and just give it a boil: then scum it, and, when cold, bottle it up.

Syrup of Maidenhair.

Take half a pound of maidenhair, half a pound of liquorice-stick, peeled and sliced down, and an ounce of tiffilago; put the whole into a pot of cold water; set it on the fire, let it boil for seven or eight hours, and strain it through a cloth. To every mutchkin of juice, clarify a pound of refined sugar, and finish it as before.

Syrup of Turnip.

Wash some turnips clean, and dry them with a cloth: grate them down, and strain them

them through a cloth. To every mutchkin of juice, clarify a pound of refined sugar, and finish as before.

Syrup of Nettles,

Take red nettles in the spring; pick and wash them clean; beat them in a mortar, and squeeze out the juice; let it stand twenty-four hours to settle, then pour it off. And to every mutchkin of the juice, take a pound of clarified sugar, and finish as before.

Conserve of Roses,

Take the buds of the true scarlet rose, and clip off all the red. To each pound of them beat and sift two pounds of fine sugar; pound them in a marble mortar; stir in the sugar by degrees, and continue pounding until it is thoroughly incorporated with the roses. If you think it too thin, add more sugar.

Black Cherry Brandy.

Stone eight pounds of black cherries, and put them in a gallon, (four gallons) of the best brandy, with the stones bruised in a mortar. Cover them up close, and let them stand a month or six weeks. Then pour it clear from the sediment, and bottle it up. Morello cherries done in this manner make a fine rich cordial.

Lemonade.

Boil two pints (four quarts) of spring water and two pounds of loaf sugar softly, three quarters of an hour, with the parings of a dozen of lemons thinly cut; when the liquor is cold, pick out the parings, and squeeze in the juice; then toast a piece of bread brown; spread it with yest, and put it to the liquor; let it stand two days, then bottle it up.

A Rich Eating Posset.

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

A Common Eating Posset.

Warm a bottle of good ale and a mutchkin
of

of wine, with a little beat cinnamon, and sugar. Toast some thin slices of bread, cut it in dices, and put it amongst the wine. Boil three mutchins (three pints) of new milk, and pour it on it boiling hot; stir it about with a spoon, and cover it up; send it hot to table, either in a bowl or a soup-dish. It makes a very good supper-dish.

An Ale Posset.

Boil a mutchkin of new milk with a spoonful of grated bread; sweeten a bottle of strong ale, and season it with nutmeg; put it in a bowl and pour the milk boiling hot upon it; stir it about, and then let it stand till the head rises.

*General Instructions as to Carving, with
some Observations on what are esteemed
the Choicest Pieces.*

POULTRY.

To cut up a Turkey.

FIRST, raise the legs, and open the joints ; then lace down both sides of the breast, and open the pinions. Raise the merry-thought between the breast and the top ; raise the brawn, and turn it outwards on both sides. Divide the wing pinions from the joint, then the body.---A capon, bustard, pheasant, and teal, are cut up the same way.

To Wing a Partridge.

Nothing more is to do with this bird and the quail, than to raise their legs and wings.

To Lift a Swan.

Slit it down the middle of the breast quite through the back, from the neck to the rump, and divide it handsomely into two parts.

To Display a Crane.

Unfold the legs and cut off the wings.

To Dismember a Hern.

Cut off the legs, lace down the breast on both sides, and open the breast pinion. Raise the merry-thought and then the brawn. Sever the wing pinion from the joint next the body; cut off the sharp end of the pinion, and supply it with the middle piece.---A capon, pheasant, and bittern, may be cut up the same way.

To Thigh a Woodcock.

Raise the legs and wings in the same manner as a fowl.---Curleus, plovers, and snipes, are done the same way.

To Rear a Goose.

Cut off both the legs and the belly-piece close to the extremity of the breast; lace the breast down on both sides, about half an inch from the sharp bone. Divide the pinions and the flesh, first lacing it down, with a knife, raised from the bone, and taken off from the body with the pinion. Then cut off the merry-thought, and another slice from the breast bone quite through. Lastly, turn up the carcase, and cut the back asunder above the loin.

To Unbrace a Mallard, or Duck.

Raise the pinions and legs, then the merry-thought, and lace down the breast on both sides.

To Unbrace a Rabbit.

Turn the back downwards, and divide the apron from the belly. Then slip the knife between the kidneys, and loosen the flesh on each side. Turn the belly, cut the back cross-ways between the wings, and draw down the knife on both sides of the back-bone, taking care to separate the sides and legs nicely from the back.

To Cut up a Hare.

Put the point of a knife under the shoulder, and cut through all the way down to the rump, on one side of the back-bone. Cut the other side in the same manner. By doing so, the body will be divided into about three parts. Then cut the spine or back-bone into small pieces. The back is reckoned to be the tenderest and most delicate part. Separate the legs from the back-bone, and take off the shoulders.

To cut up a Fowl.

Whether it is boiled or roasted it is done
in

in the same manner. Put it on a plate; remove the wings, legs, and merry-thought, and take off the neck bones. Then separate the breast from the back, by cutting through the ribs on both sides from the neck downwards. Turn up the back, and fix a fork under the rump; press down the back with the edge of a knife, and it will easily divide with the help of it. Then lay the lower part of the back upwards upon a plate, and cut off the side bones.

N. B. The most esteemed parts of a fowl are the wings, breast, and merry-thought, and next to them, the neck and side bones. The legs of fowls are tenderer when boiled than roasted. Every part of a chicken is good and juicy; even the thighs of it are tender, the bones easily broken, and the gristles and marrow about them render them very delicate.

BUTCHER MEAT.

Haunch bone of Beef.

As this piece suffers much from the water in boiling, before helping it about, cut off a thick slice the whole length. The soft fat on the back, resembling marrow, and the firmer fat, must be cut in thin horizontal slices to

those who like it: for, although the upper part of this piece is the handsomest, tenderest, most juicy, and enriched with fat, yet some people prefer a slice from the under part, which is almost quite lean.

A Tongue.

It ought to be cut cross-ways, in the thickest part, and slices taken from thence, because the most tender and juicy part is about the middle, and near the root, for towards the tip, the meat is both closer and dryer. It is generally eaten with veal or fowl.

A Surloin of Beef.

In the cutting of this joint, the taste of the company is to be consulted; some people begin to carve it at the ends, cutting off the outside pieces; while others begin at the middle where it is most fleshy. It must however be observed, that the meat on the upper side of the ribs is firmer, and of a closer texture, than the fleshy part underneath, which is tenderer, and on that account preferred by some. The slices ought neither to be cut too thick nor too thin.

Brisket of Beef.

This part is generally boiled, and cut down the long way, quite down to the bone. The
fat

fat cut with this slice is firm and gristly. Before helping it about, always cut off the outer piece and lay it aside.

Buttock of Beef.

This is also a boiling piece, and little art is required in the carving of it; only observe to take a thick slice off all round it, and when you come to the principal part, take care to cut it handsomely, so as it may present again when it is cold.

Breast of Veal.

It must be cut across quite through, dividing the gristles from the rib bones, which is easily done by putting in a knife at the top between any two of the ribs, and cutting downwards.

Knuckle of Veal.

This is always boiled, and much steamed on account of the finewy tendons attached to it. It can hardly be cut amiss, tho' it is usual to begin at the thickest part. The bones are easily separated at the joints, and afford delicate picking.

Leg of Mutton

It is carved in the same manner, whether it be boiled or roasted. Sometimes it is cut long ways; but the ordinary method is to cut it across
in

in the thickest part, quite down to the bone, through the kernel of fat, called the Pope's eye, of which many people are fond. The juicy part is in the thick of the leg; but some prefer the drier part, (which they call venison,) about the shank or knuckle, tho' it is certainly the coarsest part of the joint. The meat about the cramp bone is reckoned a delicate morsel.

Shoulder of Mutton.

This joint is rich and full of gravy, and on that account is preferable to the leg; besides, there are a variety of nice pieces in it. Begin to cut at the hollow part straight down to the bone; the gravy will then run from it, and the part will open wide enough to take many slices easily out of it. The best fat which is full of kernel, lies on the outer edge, and is cut in thin slices. Some excellent pieces may be taken from both sides of the ridge of the blade-bone; and on the underside of the shoulder there are two parts very full of gravy, which many prefer to the upper side. The parts about the shank and knuckle are coarse and dry, tho' liked by some people.

Saddle of Mutton.

This is sometimes called a chine, and consists of two loins of mutton together, the backbone running down the middle to the tail. Cut the fleshy parts in long slices, and the tail
in

in small pieces at the joints, which are about an inch apart.

Fore Quarter of Lamb.

This joint is always roasted. First separate the shoulder from the breast; squeeze an orange or lemon on the parts, sprinkle them with salt and join them again. Then separate the gristly parts from the ribs, which will make them divide easily, and carve the shoulder in the same way as mutton. The company can thus be served with the ribs, gristly part, or shoulder, as they incline.

Hams.

There are three ways of cutting a ham; some begin at the knuckle, some at the thick end, and others in the middle, which is perhaps the best method. The art is to cut it thin, not in thick and clumsy pieces,

Roasted Pig.

It is seldom sent to table whole, but cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears. Before it is helped about, separate the shoulders and legs from the body. The most delicate parts are the neck, and ribs, but every part of a young pig eats well.

Haunch

Haunch of Venison.

First cut it across down to the bone at some little distance from the knuckle; then from the middle of that cut make another cut, as deep as you can the length way, so that the two cuts may form the letter T: after this, take as many slices length ways as you find occasion for. These slices must neither be cut too thick nor too thin, and must be served up with some of the fat and plenty of gravy, along with red currant jelly.

F I S H.
Salmon.

The belly is the fattest part; it is therefore proper to help a thin slice of both back and belly along with the skin to those who like it.

Turbot.

The thickest part of it is esteemed the best. Enter the fish knife in the middle, over the back bone, and take off a neat piece on one side close to it.

Soals.

Cut them right through the middle, bone and all.

Eels.

The thickest part of them is most esteemed. Cut them in pieces quite through the bone.

BILLS OF FARE.

Dinners of Five Dishes:

Potatoes.	Broth or Soup. Bread Pudding with Fruit. Roast of Beef.	Pickles.
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Five small Tarts.	Dressed Fish with Oyster Sauce. Potatoe Pudding. Roast Mutton.	Five Cheese-cakes.
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Greens of any kind.	Mock Turtle. Cellery. Roasted Fowls.	Bacon Ham on an asslet.
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A Pudding of any kind.	Brown Soup. A Lobster. Roasted Hare.	A Minced Pie.
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Rice Pudding.	Stewed Breast of Beef, with Carrot and Turnip. Soup Roasted Ducks.	Stewed Apples.
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	Breast of Veal Ragoo'd.	
Spinnage.	Orange Pudding.	Sallad.
	Roasted Lamb.	

	Green Pease Soup.	
Fish.	Gibblet Pie.	Scolloped Oysters.
	Roasted Veal.	

Dinners of Seven Dishes.

Tarts.	Soup.	Cheese-cakes.
	Plumb-pudding.	
Potatoes.	Roast Beef.	Pickles.

Salt Fish.	Dressed Lamb's Head.	Potatoes.
Kidney-Beans.	Baked Pudding.	Stewed Cucumbers.
	Loin of Mutton roasted.	

	Dressed Cod's Head with Oyster Sauce.	Pudding.
Potatoes.	Beef Steak Pie.	
Cauliflower.	Roast Fowls.	Bacon Ham.

Egg Sauce	Fresh Fish.	Potatoes.
	Soup.	
Cold Tongue.	Roasted Pig.	Spinnage.

Dinners of Eight Dishes.

	Soup, removed with a dressed Calf's Head.	Scolloped Oysters.
Crimped Haddocks.	Apple Pie.	Bread- Pudding.
Dish of Maccaroni.	Roasted Goose.	

Boiled Rice.	Soup, removed with a Stewed round of Beef with Carrot and Turnip.	A Curried Fowl.
Maccaroni Pie.	Dish of Tarts with Crocant covers. Roast of Veal.	Apple Loaf.

Dinner of Nine Dishes.

Apple Pie.	Hare Soup.	Beef Steak Pie.
Veal Olives.	Dish of Jelly.	Potted Pigeons.
	Trifle.	
	Blamange.	
	Roasted Turkey.	

Dinner of Eleven Dishes.

A Ragoo of Pal- lets and Kernels.	Transparent Soup, removed with a Ragoo of Pigeons.	Veal Olives.
	Preserved Cucumbers with a Crocant cover.	
Cod's Sounds.	Hen's Nest.	Salmond.
Marrow Pastry.	Preserved Oranges with a Cro- cant.	Preserved Ap- ple Tarts.
	A Saddle of Mutton.	

Dinner of Thirteen Dishes.

Curried Rabbits.	Soup, removed with a boiled Jigot of Mut- ton and Caper Sauce.	Boiled Rice.
Fowls Marinated.	Pigeons in Jelly.	Bacon Ham.
Blamange.	Two Servers of Preserves.	
Cheese-cakes.	Jellies or Syllabubs.	Trifle.
	Lobster in Jelly.	Tarts.
	Roasted Turkey.	

Dinner of Fifteen Dishes.

Fricassee of Chickens.	Hare Soup removed with a Boiled Turkey and Oyster Sauce.	Veal Olives.
Crimped Had- docks.	Dish of Small Tarts.	Scolloped Oysters.
Marrow pasty.	Dish of Jelly.	Orange Pudding.
Sweetbreads ragooed.	Almond Cheese cakes.	Potted Pigeons.
Mock Turtle.	Roast of Venison.	Ragoed Rabbit.

Dinner of Seventeen Dishes.

Fowls ma- rinated.	Soup removed, with a dress'd Cod's head.	Pigeons disguised.
Cauliflower boiled.	Maccaroni Pie.	Piece of ba- con ham.
A Trifle.	Apples in Syrup. Floating Island, or Hen's Nest.	Blamange.
Potatoe Fritters.	Preserved Pears.	Spinage Toasts.
Veal Flor- entine.	Apple Loaf.	Pork. Cutlets.
	A Roast of any kind.	

*See Dinner of Nineteen Dishes in the Table exclusive
of removes.*

SUPPER

S U P P E R D I S H E S.

- C**ALF's head in clear jelly, hot or cold in shapes.
 Scotch collops dressed with a white sauce and force meat balls.
 Veal olives.
 Breast of veal ragood, or collared, cut in slices.
 Fowls, lobster, and fishes in jelly.
 Haricot of mutton.
 Pigeons roasted, potted, broiled, or fricaseed.
 Roasted ducklings.
 Cold tongue and spinage.
 Dressed lamb's head.
 Haddocks, boiled, crimped, or broiled.
 Sausages fried with eggs
 Rod kins parboil'd and broiled with apples.
 Lambs rumps broiled.
 Turkey poul, or any kind of wild fowl, hot or cold.
 Custards, fritters, cheescakes or tarts.
 Blamange and jellies.
 Syllabubs, and creams.
 Cold veal, fowl, or pigeon pies.
 Hung beef, brawn, ham, or Dutch beef.
 Beef, veal, mutton, pig, pork, or eel collar'd.
 Venison, beef, hare, pigeons, eels, lampreys, trouts, &c. potted.
 Stew'd mutton, beet, pig, hare, pigeon, ducks, or wild fowl.
 Calf's heart stuffed and roasted.
 Hashed beef, mutton, veal and lamb, with pickles.
 Minced meats of any kind.
 Sweet-breads and kidneys.
 Ragoo of veal sweet-breads.
 Tripe fry'd, boil'd or fricaseed.
 Eggs and bacon.
 Sallads of all sorts.
 Beef steaks with oyster, or gravy sauce, and horse raddish, or with anchovy or wa'nut pickle.
 Scotch collops.
 Veal cutlets.
 Mutton chops with pickles, or caper sauce.
 Rabbits roasted or fricaseed.
 Buttered turnips.
 Potatoes scolloped or broiled.
 Artichokes.
 Anchovies with oil, capers, cucumbers, or other pickles.

Pickled, or red herrings, oysters, salmon, sturgeon, or lobsters.	Cod and oyster sauce. Lobsters, crabs, prawns, oysters, or other fish in season.
Mackarel boil'd, fous'd, or broil'd.	Lobster fricafee.

ARTICLES IN SEASON

Every month of the Year.

BUTCHER MEATS.

Beef, mutton, and veal, are in season all the year;—House lamb, in January, February, March, November, and December;—Grass lamb, in April, May, June, July, August, September, and October;—Pork, in January, February, March, September, October, November, and December;—Buck-venison, in June, July, August, and September;—and doe-venison, in October and December.

POULTRY.

January. Hen turkeys, capons, pullets with eggs, fowls, chickens, hares, wild fowl, tame rabbits and pigeons.

February. Turkeys and pullets with eggs, capons, fowls, chickens, hares, wild fowl, (which in this month begin to decline,) tame and wild pigeons, tame rabbits, green geese, young ducklings, and turkey poults.

March. The same as the preceding month; but in this, wild fowl is out of season.

April. Pullets, spring fowls, chickens, pigeons,
young

young wild rabbits, leverets, young geese ducklings, and turkey poults.

May. The same as last month.

June. The same as last month.

July. The same as last month, with the addition of young partridges, pheasants, and wild ducks, called flappers or moulters.

August. The same as last month.

September, October, November, and December. In these months all sorts of fowl, both wild and tame, are in season; wild fowl, especially, are then in the highest perfection.

F I S H.

January, February, March, April. Haddocks, cod, soles, turbot, thornback, skate, whittings, smelts, carp, tench, perch, eels, lampreys, plaice, flounders, lobsters, crabs, cray fish, prawns, oysters, sturgeon, and salmon.

May, June, July, August. Turbot, mackarel, trout, carp, tench, pike, salmon, soles, herrings, smelts, eels, mullets, lobsters, cray-fish, and prawns.

September, October, November. Salmon trout, smelts, carp, tench, doree, herbet, holobet. brills, gudgeons, pike, perch, lobsters, oysters, mussels, and cockles

December. Haddocks, cod, codlings, soles, carp, smelts, gurnets, sturgeon, dorees, holobess, herbet, gudgeons, eels, oysters, cockles, and mussels.

FRUITS AND KITCHEN STUFFS.

January, February, March, April. Apples, pears, nuts, almonds, raisins, grapes, oranges.—Cabbage, favoys, coleworts, sprouts, borecole, brocoli, purple and white spinage, cardoons, parsnips, carrots, turnips, cellery endive, onions, potatoes, beets,

beets, garlic, eschalot, mushrooms, burnet, parsley, thyme, favoury, rosemary, sage, sorrel, marigolds, lettuce, cressés, mustard, rape, raddish, taragon, mint, chervil, Jerusalem artichokes, clary, tansy, cucumbers, asparagus, and purslane.

May, June. Strawberries, cherries and currants for tarts, gooseberries, apricots, apples, pears.—Cucumbers, pease, beans, kidney beans, asparagus, cabbages, cauliflowers, artichokes, carrots, turnips, potatoes, radishes, onions, lettuce, all kinds of fallad, pot herbs, parsley, and purslane.

July, August. Pears, apples, cherries, strawberries, raspberries, peaches, nectarines, plumbs, apricots, gooseberries, melons.—Pease, beans, kidney beans, cabbage, cauliflower, cucumbers, mushrooms, carrots, turnips, potatoes, raddishes, finochia, scorzonera, falfasy, artichokes, cellery, endive, chervil, sorrel, purslane, parsley, all sorts of fallad and pot herbs.

September, October. Plumbs, peaches, pears, apples, grapes, figs, walnuts, filberts, hazle nuts, medlars, quinces, lazaroles, melons.—Pease, beans, kidney beans, cauliflower, cabbages, sprouts, carrots, turnips, parsnips, potatoes, artichokes, cucumbers, mushrooms, eschalots, onions, leeks, garlic, scorzonera, falfasy, cardons, endive, cellery, parsley, lettuce, all sorts of fallad, and herbs.

November, December. Pears, apples, bullace, chefnuts, hazle nuts, walnuts, medlars, services, grapes.—Cabbages, favoys, borecole, sprouts, colewort, cauliflower, spinage, Jerusalem artichokes, carrots, turnips, parsnips, potatoes, falfasy, skirrets, scorzonera, onions leeks, eschalot, rocombole, beet, chard beet, cardoons, parsley, cellery, cressés, endive, chervil, lettuce, small fallad, all sorts of herbs.

F I N I S.

Recipe for Gravy Soup -
Take a Knuckle or any round
piece of Lean Beef new
Weight about 12 or 14 lbs -
wash it in cold water -
cut the Beef into pieces of
a pound each. put them
in a large Pot. full of cold
water, when it first comes
a boil scum it well -
after put in salt, whole
black pepper a few cloves
1 a small bunch of sweet
herbs (very little Thyme
is the best) and two small
Sea spoonfuls of celery seed
the pepper, Thyme, &
celery seed tied up in a
bit of clean muslin -
Then onions with the skins
on them, 1/2 carrots 1/2
Turneps. let all boil

but very slowly for 9 or 10
hours. In taking off
the Soup dont shake it
or it will make it thick
run the Soup through
a Sieve. Taking care not
to squeeze the beef or
roots or to raise them
from the bottom.
Take it off only the
clear part.

Then put more onions
carrots & turnips into
the pot above the beef
the clear Soup was made
of and from boiling
water upon it. Let all
boil slow ten hours -
Strain this through a
Sieve & squeeze the beef
to get all the juice & tho'

not to strong as when
the first time it is
very good & does equal
well for sauce to dress
dishes, or fish in sauce
or for Leek Soup

Have some carrots & Turneps
cut in straws & green tops
of celery & very small
onions stew them in some
of the second soup —

Strain it & lay the vegetables
stew stewed in the bottom
of the Tureen & pour the
first soup boiling over
them — make the soup

the day before it is
required & let it stand
& all the fat will come
to the top — take it quite
off before warming the soup
a little salt & sugar be added
before drinking it



