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C O O K E R Y,

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P A S T R Y.

As taught and practised by

Mrs M A C I V E R,

Teacher of those Arts in Edinburgh.

E D I N B U R G H:

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A D V E R T I S E M E N T.

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

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

Edinburgh, November 1773.

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COOKERY and PASTRY.

CHAPTER I.

S O U P S.

A Stock for Soups or Sauces.

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

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

Spices,

Proper to be mixed with any kind of seasoning.

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

Imperial

Imperial White Soup.

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

Pigeon Soup.

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

* Chieves are what the country-people call *Scythes*.

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

If

If you do not find the soup enough seasoned, put in a little more of the mixed spices and salt.

Hare Soup.

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

Green Summer Soup.

Take as much of the stock of beef

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

Plumb Pottage.

Take a hough of beef and a knuckle of veal, put them on the fire in a close pot, with six or seven Scots pints of water; take out the veal before it is overboiled, and let the beef boil till the whole substance is out of it; strain off the stock, and then put in the crumbs of a two-penny loaf, two pounds of currans well clean'd, two pounds of raisins ston'd,
and

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

Leek Soup.

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

Onion

Onion Soup.

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

Pease

Pease Soup.

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

bacon, or a piece of beef; in either of these cases, put no butter in your stock. Dish up the meat in your soup.

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

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

Green Meagre Soup.

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

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

C H A P. II.

F I S H.

To dress a Cod's Head.

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

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

To roast a Cod's Head.

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

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

To crimp Cod after the Dutch manner.

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

To stew Soles.

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

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

To fry Soles.

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

To roast Salmon.

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

To crimp Skate.

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

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

To pot any sort of Fish.

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

To fricassée Oysters, Cockles, or Mussels.

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

To scallop Oysters.

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

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

To brown Oysters in their own juice.

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

To dress Haddocks with a Brown Sauce.

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

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

To stuff large Haddocks.

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

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

To dress Whitings with a White Sauce.

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

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

To make Parton Pies.

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

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

A fricassée of Lobsters.

After boiling your lobsters, pick the meat out of the toes and tail; cut it into square or long pieces, not too small; pick also all the good meat out of the body. If it be a coral lobster, be sure you take all the red; take as much good stock of any kind of meat as will cover them, in which you may boil a blade of mace and some lemon-peel; thicken it with a piece of butter wrought in flour; when it boils, put in your lobsters; cast the eggs and other materials in
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the same manner as in the sauce for the whittings; don't have too much sauce, as it must be pretty thick. All fricassée sauces are the better of a little thick sweet cream. Take some of the under ends of the small toes, and sliced lemon, for garnishing your dish.

To stew Trouts with Brown Sauce.

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

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same

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

To pot Eels.

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

Best

Best way of potting Fresh Herring.

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

To fry Turbot.

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

To dress a Sea-cat.

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

To dress a Sea-cat with a White Sauce.

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

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

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

C H A P. III.

F L E S H.

To red a Rump of Beef.

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

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

To make Mutton Hams.

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

To make a Bacon Ham.

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

All hung meat is best smok'd with wood; juniper is the best, if you have it.

To cure Neats Tongues.

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

To make Forc'd-meat Balls.

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

little dry flour in the palm of your hand, and roll them up in balls or long like saufages; fry them with brown'd butter. You may put sweet herbs in forc'd meat, if you chuse it.

You will get the fish-forc'd meat in the receipt for stuffed haddocks.

To stew a Rump of Beef.

Take the big bone out of it; make some holes in it with a knife; put in some mixed spices and salt in every hole, and turn your finger round it. If you chuse to stuff it, fill up the holes with forc'd meat. In that case, you need not put in the salt and spices in the holes; rub the beef over with the salt and spices; let it lie a day or two in that seasoning; take it up the morning it is to be dressed; dry it well with a cloth, and rub it over with beat eggs, and dust it with flour; have some brown'd butter ready in a frying-pan; lay in the beef, and turn it round in the frying-pan brown'd over; have wa-
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ter boiling in the pot, and put in the beef; you must not have too much about it; keep the pot very close covered after it is once come a-boil; you must keep it stewing over a slow fire, only simmering all the while; turn the beef frequently, as it must not have too much liquor about it. If it is a very large rump, it will take three hours doing; take up some of the broth, scum all the fat clean off it; take forc'd meat, some of it rolled in balls, and some long like sausages; brown them in butter in the frying pan; drain all the grease clean from them; have a couple of pallets ready and some kernels; par-boil and brown them a little; have some truffles and morels; be sure to scald them a little; cut the pallets in square pieces. If the kernels be large, cut them in two or three pieces; take the stock that you took out of the pot, and thicken it with brown'd butter and flour; put it on to come a-boil; then put in the balls and all the other things, and let them boil a while in the sauce; put in some ketchup

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

To stew a Rump of Beef with Roots.

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

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

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

Beef a-la-mode.

Take a rump of beef, and lard it with bacon; cut the pieces of bacon long; roll them in salt and mixed spices before you put them into the larding pins; lay some timber skewers across the bottom of the pot; lay the beef on them, with two or three onions, a faggot of sweet herbs, and a gill of vinegar. You may cover the beef with the skin of the bacon; put a wet cloth round the mouth of the pot to keep in the steam; put the pot on a very slow fire to stew, till it
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is very tender; when it has been two hours on the fire, turn the beef in the pot, and close it up again with the wet cloth. If it is a very large piece, it will take five or six hours in doing; but whatever size the beef is of, it is enough when it is tender; take up the meat, and strain off the soup; scum off all the fat very clean, and pour the soup on the beef.

To pot Beef.

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

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it

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

To make Minced Collops.

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

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

To pot a Cow's Head.

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

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

To make Beef Ollops.

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

To collar Beef.

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

Scarlet Beef.

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

To stew a Fillet of Veal.

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

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

To make Scots Collops.

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

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

To hash Cold Veal.

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

To mince Cold Veal.

Cut off all the brown'd pieces and
fat;

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

To make Veal Cutlets.

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

Broil'd

Broil'd Veal Cutlets.

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

To fricassée a Breast of Veal.

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

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

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

To make Veal Fricandos.

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

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

To make Veal Olives.

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

To

To dress a Calf's Head.

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

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chup,

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

To make Brain Cakes.

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

Lambs

Lambs brains are done in the same manner.

To turtle a Calf's Head.

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

To pot a Calf's Head.

Boil it about half an hour; slice

as many round pieces off the ear as you can ; cut out the black of the eyes, and slice them into rings ; cut the skinny pieces about an inch long, and some a little longer ; some about the breadth of a straw, and some of them broader ; cut the fleshy parts of the head pretty small ; have some beef-stock ; boil a blade of mace, a little lemon-peel, and a sprig of winter favory in it ; strain it off ; clarify it with the white of eggs, and run it through a jelly-bag ; cut the pallet into small squares ; put all the meat in the stock, and season it with a little white pepper and salt ; let it boil until the stock is well soaked in ; put a little of the thinnest of it into the bottom of a stone bowl, and let it cool ; take some pickled bit-root and pickled cucumber ; cut them in such shapes as that you can lay them in the form of a flower on the jelly, that is, in the bottom of the bowl ; lay a tire of the stew-meat over it : as you lift the meat, pick out the rounds of the ears and eyes, and lay them aside on a plate ; lay
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on some more of the meat, until there is about the half of it in; then take the rounds of the ears and the eyes that you kept out, and flip them down edge-ways, as near to the side of the bowl as you can; let there be a little distance between every round; put in the rest of the meat round the edge of the bowl; put sliced bitroot and kidney beans, or any thing that is green at the time, about with the bitroot, or any thing that is showy; it must be thoroughly cold before it is turned out of the bowl. If it does not come easily out, put the bowl into warm water, but let it stand very short time in the water; then turn it out on your dish.

To make Mutton Cutlets.

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

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

To hash Cold Mutton.

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

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

To make a Haricot of Mutton.

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

To

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

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

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

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

To boil a Leg of Lamb with Cabbage or Colliflower.

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

Lamb covered with Rice.

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

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

To dress a Lamb's Head.

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

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

To dress Chickens with Pease and Lettuce.

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

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

To make Veal or Lamb Toasts.

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

A Jugged Hare.

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

A good Scots Haggies.

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

A Lamb's Haggies.

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

A Pudding of Lamb's Blood.

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

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

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

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

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

To make Liver Puddings.

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

To make Apple Puddings.

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

To

To make Rice Puddings.

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

To make Almond Puddings in Skins.

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

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

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

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

To ragoo a Liver.

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

To

To make Cake-jelly of Calves Feet.

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

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

To make Portable Soup.

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

very

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

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

To ragoo Pallets and Kernels.

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

Hare

Hare Collops.

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

To roast a Hare.

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

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

To smother Rabbits.

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

To

To make a Caparata.

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

General Rules for boiling Fowls.

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

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

A Parsley Sauce.

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

An Oyster Sauce.

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

butter, and a little of their own liquor.

A Sellery Sauce.

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

A Cream Sauce.

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

To boil Beef or Mutton in the Juice.

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

To roast any piece of Venison.

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

To

To stew Venison.

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

Venison in the Blood.

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

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

To stew Venison that has been roasted.

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

To broil Venison.

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

To boil a Hanch of Venison.

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

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

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

To roast and stuff a Turkey.

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

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

The best Sauce for a roasted Hen.

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

To roast a Goose or Duck.

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

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

To dress a Wild Duck.

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

To ragoo a pair of Ducks.

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

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

To make a tame Duck pass for a wild one.

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

To

To pot Geese the French way.

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

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

A general Rule for roasting wild Fowl.

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

To

To pot any kind of wild Fowl.

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

To pot Pigeons.

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

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

To stove Pigeons.

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

To ragoo Pigeons.

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

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

To broil Pigeons whole.

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

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

Disguised Pigeons.

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

A Pigeon Dumpling.

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

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

To stew cold roasted wild Fowl or Hare.

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

This

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

To ragoz Rabbits.

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

To stew a Neat's Tongue whole.

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

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

To bask a cold Neat's Tongue.

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

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

A Sauce for a roasted Tongue.

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

To potch Eggs with Sorrel.

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

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

An Aumulette.

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

Egg

Egg and Onions, commonly called the Onion-dish.

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

C H A P. IV.

PIES, PASTIES, &c.

A Beef-steak Pie.

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

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

To make a Mutton-steak Pie.

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

To make a Venison Pasty.

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

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

A mock Venifon Pasty.

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

To make a Veal Florentine.

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

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

To make a Pigeon Pie.

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

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

To make a Chicken Pie.

Trufs and feafon the chickens as you do pigeons; put a piece of butter in them, and a piece in the bottom of the difh; pack the chickens neatly in it, and ftrow currans and raifins over them, and lay pieces of butter above them; (fresh butter is the beft); cover it with puff'd paste. When it comes out of the oven, have a caudle ready, made thus: Beat the yolks of two eggs, and mix with them a gill of white wine, the fame quantity of cream, fome fugar, and a fceape of nutmeg; make it very fmooth; pour it in at the top of the pie, and fhake it well. If the chickens are very large, you may cut them in quarters. If you don't like them with fweet feafoning, you may put in the yolks of hard eggs and artichoke bottoms.

To make superfine minced Pies.

Take the largeft neat's tongue you
 I 3 can

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

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

To make a common minced Pie.

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

To make a Gibblet Pie.

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

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

To make a Hare or Muirfowl Pie.

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

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

To make a Kernel Pie.

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

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

To make a Calf's-foot Pie.

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

A Marrow Pasty.

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

nicely carved out, and fire it in the oven.

An Egg Pie.

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

An Eel Pie.

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

A Curd Florentine.

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

An Apple Pie.

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

An

An Apple Pie with Potatoes.

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

A Chestnut Pie.

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

A Gooseberry Pie.

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

To make Puff'd Paste.

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

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

A common Pie Paste.

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

To make Paste for the cases of preserved Tarts.

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

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

A Paste for raised Pies.

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

To make Apple Tarts.

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

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

Gooseberry Tarts.

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

Cherry Tarts.

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

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

To make Raspberry or Curran Tarts.

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

To make Prune Tarts.

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

Peach or Apricot Tarts.

Take the peaches or apricots before they

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

To make a Glazing for Tarts.

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

To make a Light Boil'd Pudding.

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

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

A Boil'd Custard Pudding.

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

A Plumb Pudding.

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

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

A plain Suet Pudding.

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

A boil'd Bread Pudding.

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

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

A boil'd Rice Pudding.

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

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

never allow it to go off the boil; turn the pudding frequently in the pot, especially at the beginning, till the pudding is well fastened.

A Pease Pudding.

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

A whole Rice Pudding.

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

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

Another Rice Pudding.

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

A Lair Pudding.

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

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

A Marrow Pudding.

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

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

A Tansy Pudding.

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

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

An Orange Pudding.

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

A Lemon Pudding.

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

A Citron Pudding.

Slice half a pound of citron thin, and shred it very small with a knife; beat and sift half a pound of sugar; beat the citron and sugar very well together in a marble mortar; have the yolks of ten or a dozen of eggs cast, until they are like a cream; then mix them by degrees into the beat sugar and citron, and cast them very well with a spoon or a knife. You may mix in a very little sugar-biscuit. Put in as much of the juice of spinage as make
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it of a fine green; mix all well together. When you are just about putting it into the oven, put in a dram and oil'd butter, and mix it very well. In all fine bak'd puddings, let the oil'd butter be the last thing you put in, and let it not be too hot. You may make a lemon pudding little inferior to a citron one, by putting in a good piece of citron cut very small amongst it, and green it with the juice of spinage.

A Green Gooseberry Pudding.

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

An Apple Pudding.

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

An Almond Pudding.

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

A Sago or Millet Pudding.

Put on the sago with a chopin of
water,

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

A Potatoe Pudding.

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

A common Potatoe Pudding to be fired below roasted meat.

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

A Bread Pudding to be fired below meat.

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

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

A Hasty Pudding.

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

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

A Carrot Pudding.

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

An Apple Dumpling.

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

Sir Robert Walpole's Dumplings.

Take a pound of suet; shred it small; grate some stale bread, till you have about three quarters of a pound; pick and clean about a pound of currans; cut a quarter of a pound of orange-peel and citron small; mix all together, and season it with cinnamon and sugar; cast six or eight eggs, and keep out half of the whites; mix in the eggs with the other ingredients, and a dram; it
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must be no more than wet with the eggs, to make it stick like a paste. You should have small nets, wrought of small pack-thread; put in every one into a net, until they are about the size of a good large apple; tie them close in the net; make them all of one size, except one for the middle, make it a little larger; put them into a pot of boiling water; they will take about an hour's boiling. If you have not nets, you may tie them up in pieces of clean rags; dish them, and pour beat-butter, wine, and sugar over them.

To make Curd-cheese Cakes.

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

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

To make Lemon Cheefe-cakes.

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

To make Almond Cheefe-cakes.

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

To make Custards.

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

To make Rice Custards.

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

To make Almond Custards.

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

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

To make clear Lemon Cream.

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

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

To make an Orange Cream.

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

To make Ratafia Cream.

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

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

To make Sweet Almond Cream.

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

To make Clouted Cream.

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

To make Velvet Cream.

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

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

To make Steeple Cream:

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

To make Bandstring Curd.

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

strings; put fine sugar and sweet cream over it.

Rush-Curd.

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

Tender Curd.

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

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

To make Fairy Butter.

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

Syllabubs.

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

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

Another kind of Syllabubs.

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

Blanmange.

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

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

Gooseberry Cream.

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

To make Strawberry, Raspberry, or Currant Cream.

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

To make Rice Cream.

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

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

A rich Eating-posset.

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

A common Eating-posset.

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

To make Hartshorn Jelly.

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

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

Calves-feet Jelly.

Put four calves feet into a pot with water; scald them, and take the hair very clean off them; slit them, and lay them into warm water; let them blanch two hours; set them on in a very close pan with two pints of water on a slow fire; let them boil to rags; then strain them off, and scum all the fat off the stock. When it is quite cold, cut off all the sediment from the bottom. It is seasoned every way as the hartshorn jelly is. If you are careful of turning
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it often into the bag, it will be as clear as the hartshorn-jelly. If the stock is very stiff, put in some water in it: it is not pretty to be stiff in glasses; but if it is for a shape, it must be a great deal stiffer, or else it will not stand when you turn it out.

Jelly for a Consumption.

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

A Hen's Nest.

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

Jelly in Cream.

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

To dish up cold Chicken in Jelly.

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

A Floating Island.

Roast some apples; take off the skins, and take out the pulp, and cast it very well with a knife, with the white of an egg and sugar, until it is very light and white; take half a pound of curran-jelly and four whites of eggs; whisk it up with
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the whisk all one way, till it is so thick, that when you drop it from the spoon it will stand; it takes a long time whisking until it is of a proper stiffness; put some sweet cream in the bottom of a dish; cover the cream with the roasted apples, and drop on the jelly in what figure you please; raise the apples and jelly as high in the middle as you can. You may do it without apples; but it takes a great deal more jelly to cover the cream.

A Trifle.

Take some white wine and sugar; dip some sugar-biscuit in it; lay the biscuit in the bottom of a dish, and bring it by degrees to be high in the middle: when the biscuit is a little softened with the wine, pour some thick sweet cream over it; let it stand until the bread has suck'd up the wine and the cream: if there is any of the liquor left, pour it off. If you have apples, roast some of them, and order them in the same way as in the last receipt; lay a covering of apples on the biscuit; then cover it all over with
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whipt cream, and drop some curran-jelly on it. In case you have not sweet cream, put on some sweet milk with a bit of cinnamon and lemon-peel; let it boil; take the yolks of four eggs to a mutchkin of milk; cast them until they are very smooth, and mix them up with a little cold milk; then mix the boiling milk by degrees amongst the eggs, and turn it backwards and forwards until it is very smooth; then put it on the fire a little; keep it stirring, but don't let it boil. This supplies the place of real cream when you have none; sweeten it to your taste.

An Egg Cheese.

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

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

To make a Cheese Loaf.

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

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

To make fine Pan-cakes.

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

To

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

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

To turn the same Batter into a different form.

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

To make Pan-puddings.

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

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

To make Apple Fritters.

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

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them

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

To make Curran Fritters.

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

To make Oyster Fritters.

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

To make Potatoe Fritters.

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

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

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

To make a Tanfy Cake.

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

The Poor Knights of Windsor.

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

To make small Curd Puddings.

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

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

To make a Curd Florentine.

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

To stew Parsnips.

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

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

To stew Red Cabbage.

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

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

To stew Cucumbers.

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

To dress Parsnips to eat like Skirrets.

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

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

Celery with Cream.

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

To stew Celery in Gravy.

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

To have a dish of Kidney Beans in the Winter.

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

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

To keep Artichoke Bottoms the whole year.

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

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

The best way of keeping Green Gooseberries for Tarts.

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

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

To make White Custards.

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

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

To make German Puffs.

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

To make Apple Puffs.

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

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

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

To make Short-bread.

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

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

To make a rich Bun.

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

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

To make a Fourthpart Plumb-cake.

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

To make a Seed-cake.

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

A Diet-loaf.

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

A Curran-cake.

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

To make fine Gingerbread.

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

To make common Biscuit.

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

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

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

To make Savoy Biscuit.

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

To make Spunge Biscuit.

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

To make common Almond Biscuit.

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

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

To make Ratafia Drops.

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

To make Squirt, Fruit, and Shaving Biscuit.

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

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

C H A P. V.

PRESERVES, PICKLES, &c.

To clarify Sugar.

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

To make Smooth Marmalade.

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

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

To make Chip Marmalade.

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

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

To preserve whole Oranges.

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

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

To preserve Orange-skins.

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

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

Preserved sliced Oranges.

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

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

To preserve Orange Grate.

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

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

Orange Chips.

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

To make Orange-peel.

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

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

To candy Angelica.

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

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

To candy Flowers.

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

To make Red-Curran Jelly.

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

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

White-Curran Jelly.

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

Black-Curran Jelly.

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

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

To preserve whole Currans.

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

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

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

An excellent way of doing Currans 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 currans you can get; keep them on the stalks; have some double-refin'd sugar pounded and sifted; take every stalk of the berries by itself; dip them in the eggs as above; and while they are wet, roll them gently in the sugar; lay them so as not to touch each other on a sheet of clean white paper before the fire to dry; but take care you don't burn them; put them on a china plate, and so send them to table. If there are any green berries at the end of the stalk, be sure to pick them off.

To preserve Raspberries whole.

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

Strawberries are preserved in the same manner.

To make Raspberry Jam.

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

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

To preserve Green Gooseberries.

Take the largest and greenest gaskens you can get; cut off the black tops, and leave the tails; slit them down the side with a pin, but not too long; put in a bowl as much water as will cover them; beat a good piece of allum; put it into the water to dissolve. As you cut and open the berries, throw them into the water until they are all done; then put them on the fire to scald, but take care they don't boil; take them out very carefully with a skimmer, and spread them on the back of a searsh to drain the water from them. You must not lay one above another, for bruising them. Weigh the berries before you do any thing to them; and to every pound of berries take two pounds of double-refin'd sugar; clarify the sugar. You may lay by near one half of the syrur, and the other half put in a pan until it boil; then put in a few of
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the berries carefully; let them boil just one minute; take them up carefully, and put them into small pots; repeat boiling the rest in the same manner and time, until they are all done; put the syrup through a searck, to keep out the seeds; pour it hot upon the berries, and lay some light thing over them, to keep them down amongst the syrup; let them stand five days; then drain all the syrup from them, which will be very thin; add to it a part of that kept out; let it come to boil; throw in the berries, and give them another minute's boiling as at first, and lay them by in the same manner as before; let them stand ten days; add new syrup to the old, and give them the same boiling as before; put them up, and let them stand other eight or ten days. If they are not green enough, give them another boil in the same way; be sure every time you take off the syrup to run it through a searck, which takes out the seeds better than picking them out with a pin, and much easier. When they are so done, and quite cold, cover them up close with paper.

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To preserve Red Gooseberries.

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

To make Gooseberry Jam.

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

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

To make Gooseberry Jelly.

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

To preserve Cherries.

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

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

To preserve Cherries with Stalks and Leaves.

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

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

To preserve Apricots.

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

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

To make Apricot Jam.

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

To preserve Green Gage Plumbs.

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

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

To preserve Magnum Plumbs.

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

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

To keep common Plumbs for Tarts.

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

To preserve Peaches.

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

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

To preserve Pears.

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

To preserve Pears red.

Take the largest pound pears when full ripe; pare them, and put them

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

To make Apple Jelly.

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

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

Chip and Jelly of Apples.

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

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

To preserve Apples green.

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

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

Apples in Syrup.

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

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

To preserve Cucumbers.

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

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

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

To preserve Melons.

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

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

To preserve Green Almonds.

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

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

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

To preserve Barberries.

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

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

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

To make Lemon-syrup.

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

Syrup of Clove-July flower.

Cut all the white ends off them. To

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

Syrup of Violets.

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

Syrup of Pale Roses.

Fill an earthen pot with roses; pour
boiling

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

Syrup of Maidenbare.

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

Syrup of Turnip.

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

Syrup of Nettles.

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

Conserve of Roses.

Take the buds of the true scarlet roses; clip off all the red part. To each pound of roses beat and sift two pounds of fine sugar; pound the roses very well
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in a marble mortar; then stir in the sugar by degrees, and continue pounding until all the sugar is thoroughly incorporated with the roses. If you think it too thin, add more sugar, until they will receive no more.

To make Tablets.

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

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

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

To make Barley-sugar.

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

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

To make Glazing for Seed or Plumb Cake.

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

To mango Cucumbers.

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

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

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

To pickle Walnuts.

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

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

To pickle Mushrooms.

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

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

To pickle Colliflowers.

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

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hard,

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

To pickle Onions.

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

To pickle Red Cabbage.

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

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

To pickle Bitroot.

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

To pickle Barberries.

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

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

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

To make Pickle-Lillo, or Indian Pickle.

Take one pound of white ginger; let it lie one night in salt and water; scrape and cut it into thin slices, and put it in a large stone-jar with dry salt, and let it remain till the rest of the ingredients are ready; take one pound of garlick; peel off the skins; salt it three days; then wash it, and salt it again, and let it lie three days longer; then wash it, and put it in a sieve, and dry it in the sun; take two ounces of long pepper; salt and dry it, but not too much; take
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one ounce of white mustard-feed, two ounces of turmeric-root; pound it well, and tie it in a muslin rag, and throw in all these ingredients into a well-glaz'd earthen jar, putting a quart of strong white-wine vinegar to them, just cold; don't boil it; and if at any time the liquor dry up, add some more vinegar; take the white kind of cabbages; cut them into quarters; salt them three days; squeeze the water from them, and dry them in the sun: do the same to colliflowers and celery, only the white part of the celery: French beans, fallad, and asparagus, should only lie two days, and have a boil in salt and water, and be dried in the sun, and thrown into the pickle; keep them very close. White cucumber or plumbs, and apples, may be done in like manner with this pickle.

To make Sugar Vinegar.

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

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

To make Gooseberry Vinegar.

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

To make Ketchup.

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

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

To make Walnut Ketchup.

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

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

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

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

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

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

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

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

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

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