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Principal Cooks at the Crown and Anchor Tavern in the Strand—late from the London Tavern.

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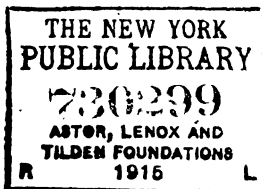
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1806.



PREFACE.

WE shall not attempt to search the annals of antiquity, with a view to discover what was the food of our first parents in the garden of Eden, or in what manner they performed their culinary operations: it is sufficient for us to know at present, that Cookery is become a science, and that every age has contributed its mite to the improvement of this art, which seems now to have reached a very high degree of perfection.

Complete, however, as this science may now be considered, it will ever be subject to the variations of taste and fashion; and from this source proceeds the great variety of books on Cookery now presented to the service of the Public. After some years practice in

PREFACE.

two of the most capital taverns this great metropolis contains, we have had frequent occasions to deviate from the printed directions we found in books of this kind; sometimes by altering, but more frequently by reducing the number of ingredients, and thereby rendering the dish more simple and less expensive, though equally salutary to the constitution, and grateful to the palate.

It will from hence follow, that we do not presume to arrogate to ourselves the reputation of having ushered into the world a work entirely new, which indeed cannot be expected; but we flatter ourselves, that the alterations we have made in the different receipts, the new ones we have added, and the methodical manner in which we have arranged the whole, will, in some degree, entitle us to the patronage of the Public. Glasse, Mason, Raffald, and Farley, are, like us, equally indebted to the labours of our predecessors.

It cannot be expected from men, whose time is wholly employed in the culinary arts, that they should be much conversant

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in the preparation of made wines, cordial waters, and malt liquors, or in the management of poultry, the dairy, &c. yet these being matters essentially necessary to be known by every housekeeper in the country, and equally useful and amusing to those, who retire from the noise and bustle of the metropolis to enjoy the calm retreat of a rural life; we could not prevail on ourselves to omit those necessary articles, or be satisfied solely with our own judgment thereon. We have therefore engaged different persons to treat on those different subjects; and we doubt not but that, from their known skill and experience therein, they will be found to have done no discredit to the other parts of the work.

While we, on our part, have been particularly careful of improving and amending the different receipts, and adding such new ones as have occurred to us in the course of our extensive practice, the publishers have been no less attentive to the elegantly printing of the work; a bare inspection into which will give it, in point of elegance, a decided superiority over every other book of the kind. The designs and engravings of the plates have also

PREFACE.

been executed at a very great expence; and we may safely venture to assert, that no work of this nature ever received such expensive assistance as **THE UNIVERSAL COOK**, the fourth edition of which, with considerable improvements, is now respectfully submitted to the perusal and patronage of the Public.

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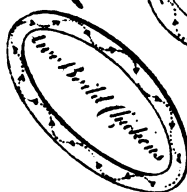
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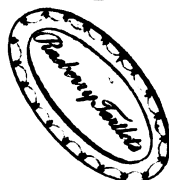
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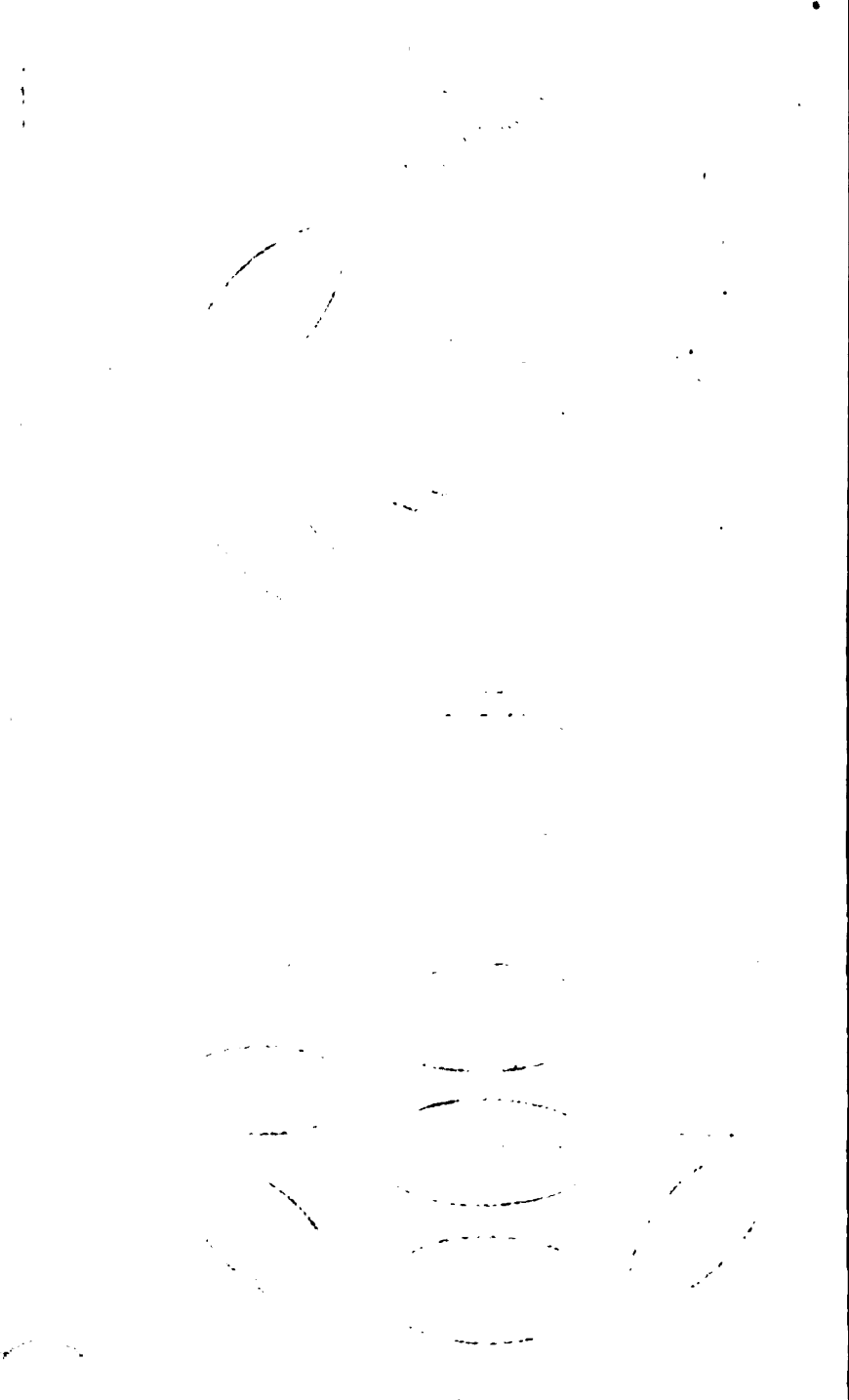


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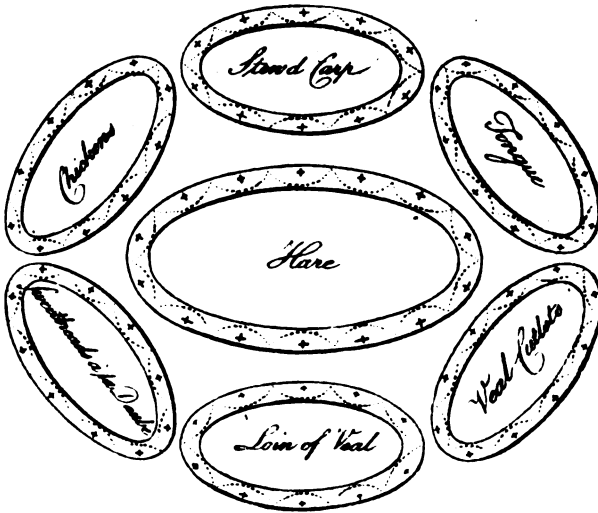
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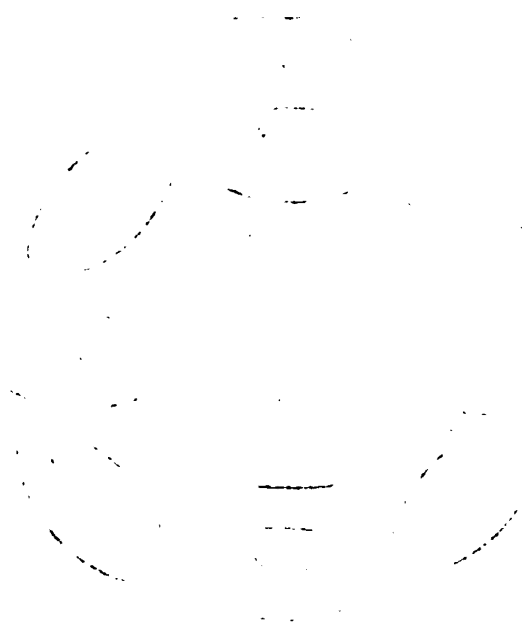


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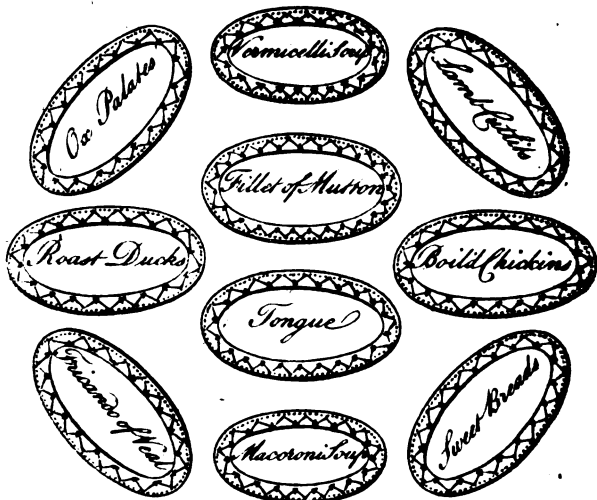




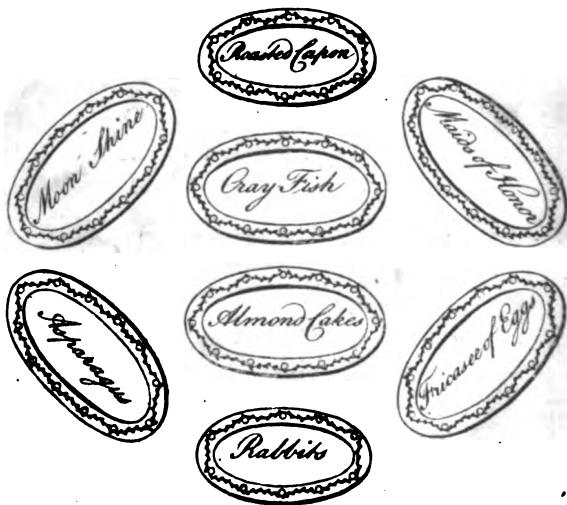


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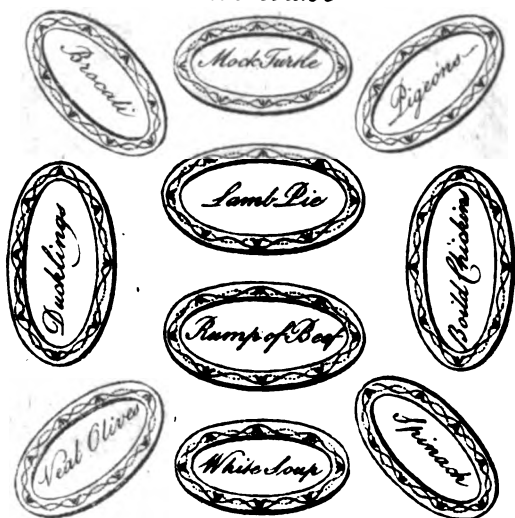


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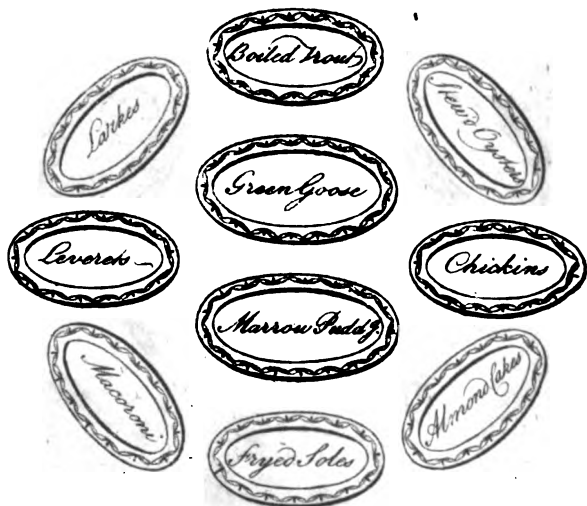




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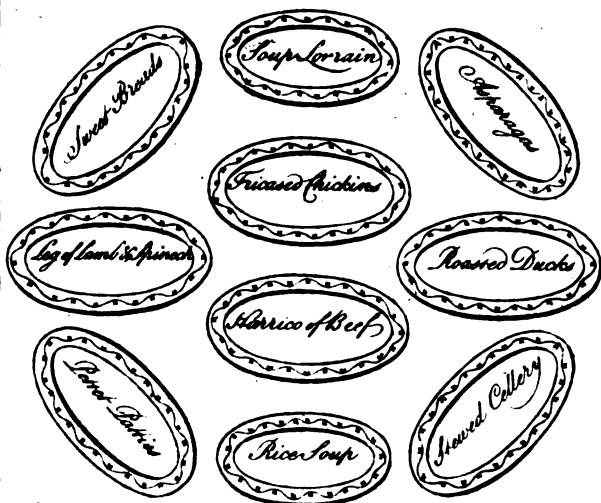


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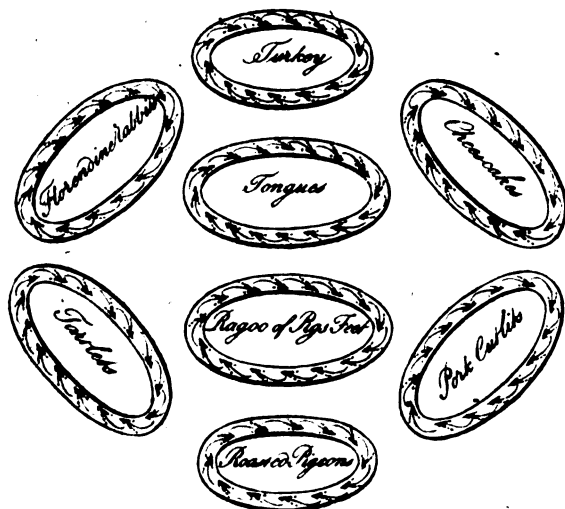




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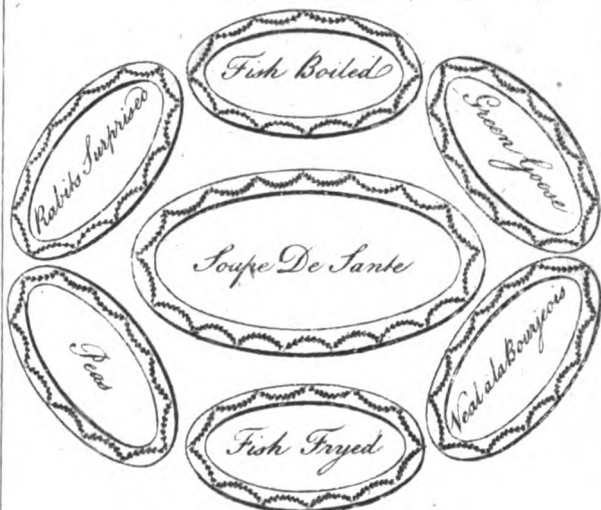
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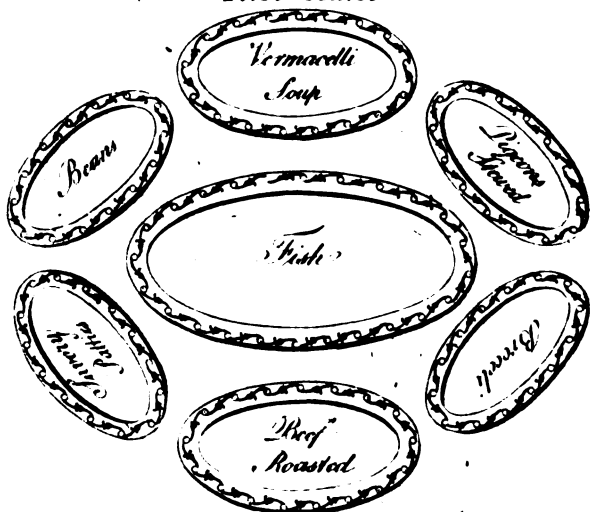


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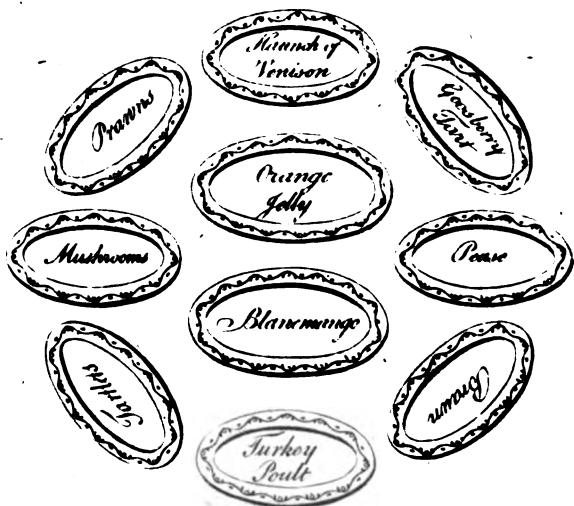




Bill of Fare for July.
First Course



Second Course





Bill of Fare for August,

First Course

*Green Peas
Soup*

Beef Olio

Cauliflower

Raised Pye

Tongue

*Boiled
Chicken*

Fish

Potatoes

Cod Soups

Venison

Second Course

Wine Jelly

Ducklings

Chambray

*Crampet in
Jelly*

Lobster

*Smoked
Fish*

*Currant
Tart*

Potted Char

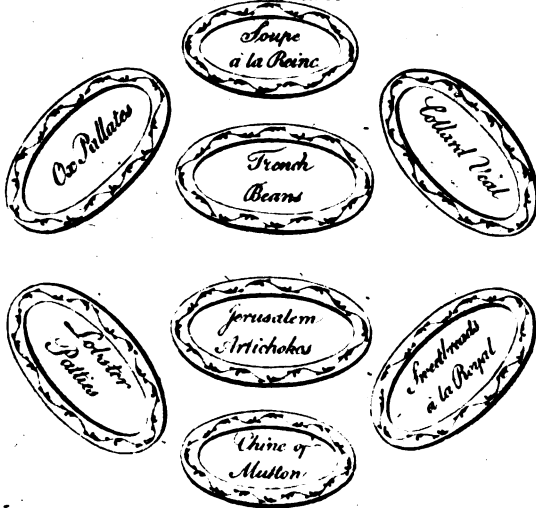
*Artichoke
Bottoms*

Lovaret

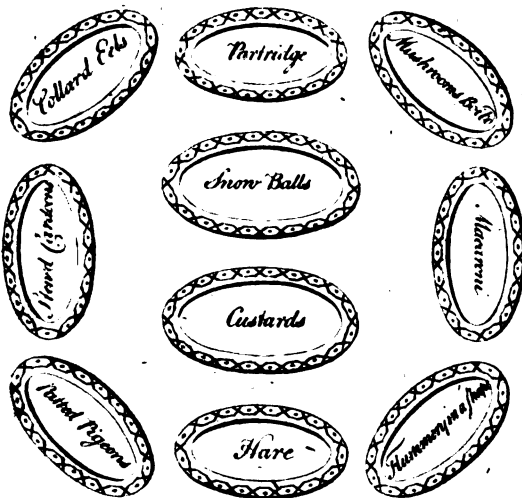


Bill of Fare for Septem.

First Course



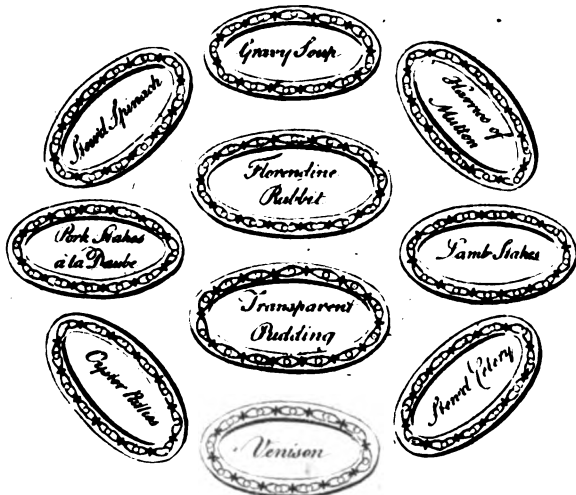
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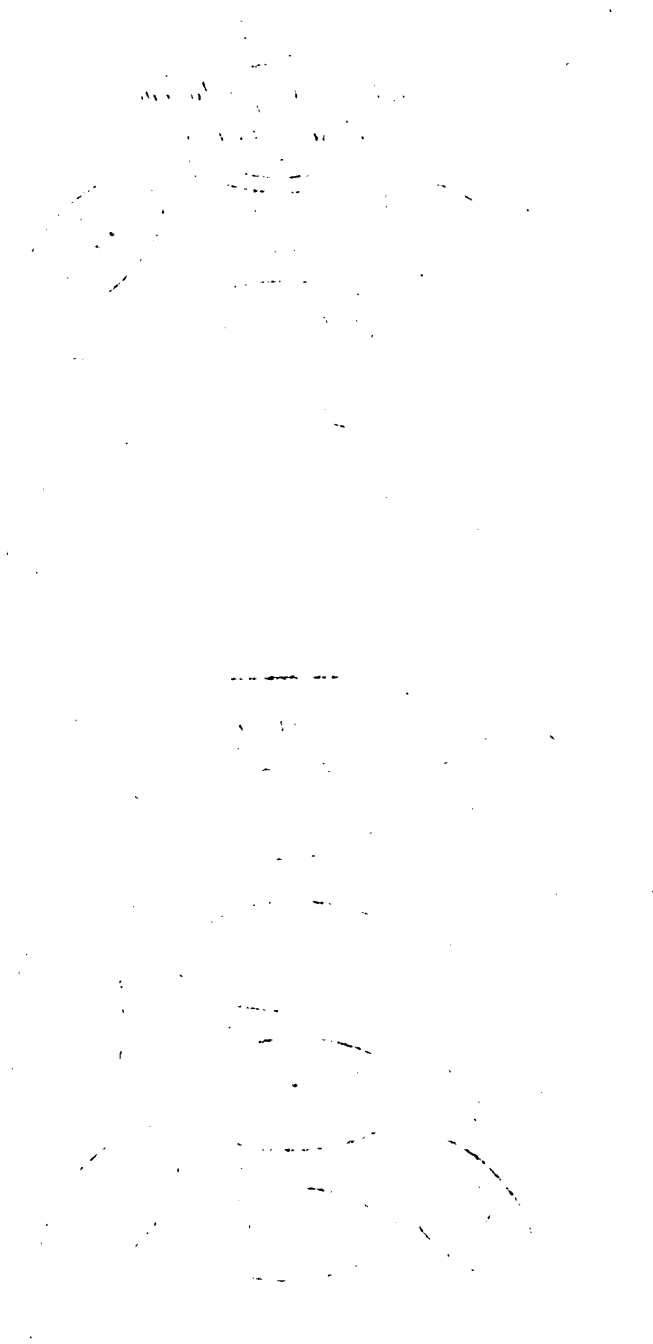
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First Course



Second Course





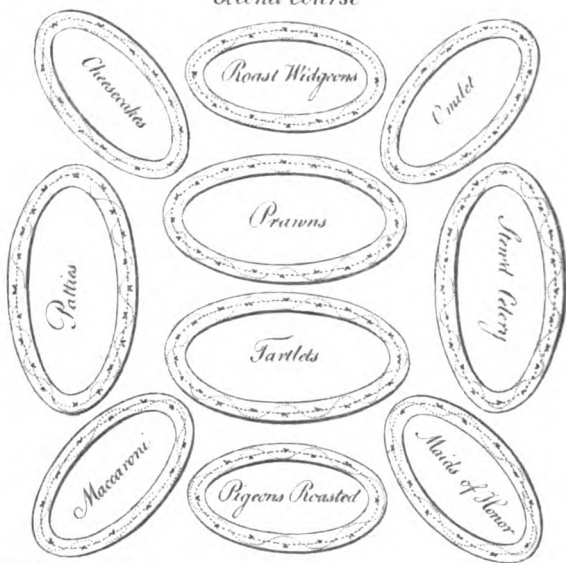


Bill of Fare for Novem:

First Course

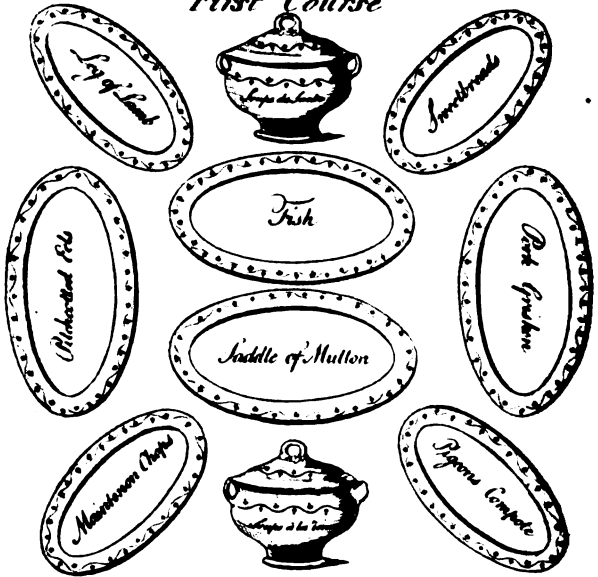


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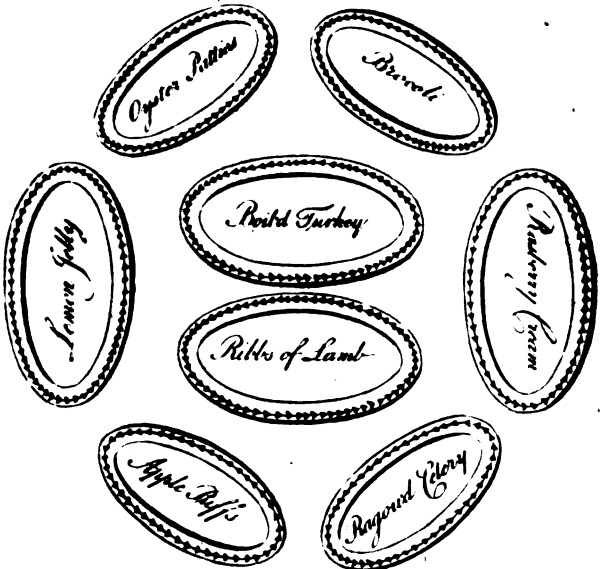




*Bill of Fare for Decem^r:
First Course*



Second Course



THE UNIVERSAL COOK.

CHAP. I.

GENERAL OBSERVATIONS.

BEFORE we enter on the practical part of the cook's business, it may not be improper to make a few general observations, which are as necessary to be attended to as any part of the culinary profession. The first and most important of all these is cleanliness, not only in their own persons, but also in every article used in the kitchen. To the want of a due attention to copper vessels badly tinned or decayed, and soups or broths that have been suffered to remain in them all night, many people have unhappily lost their lives, of which the melancholy affair at Salt-hill was a strong proof. To prevent any thing of this kind, the cook should be particularly careful, in families where copper utensils are used, frequently to inspect them, and see that no part of the copper be uncovered with tin; and be careful likewise to wipe them perfectly dry after they have been used, as the least moisture left in them may produce verdigrease, which may affect the health, if not endanger the lives of some part of the family. A kitchen properly supplied with utensils kept neat and clean, is an ornament to a house, and a credit to the cook. But I shall not here dwell any longer on matters so generally known, but proceed to give general directions for roasting, boiling, made dishes, soups, puddings, and pies. And first of

Roasting.

THE fire must be prepared according to the weight and size of what is to be roasted. If it be any thing small or thin, a brisk fire will be necessary, in order that it may be done quick; but if it be a large joint, it will require a strong fire that has lain some time to cake. It is a very good custom to put a little salt and water in the dripping-pan, with which you may at first baste your meat. As soon as the fire has dried it, you may throw a little flour over it, and then baste it with butter; as this will give it an agreeable colour. Take care to keep the meat at a proper distance from the fire; because, if it once get scorched, it will make the outside hard, and will prevent the fire from having a proper effect on the meat, so that it will appear to be thoroughly cooked, while it may be nearly raw withinside. A clear fire, and frequent basting, are very essential points to be observed by the cook. Any kinds of wild-fowl require a brisk fire; but care must be taken not to roast them too much, as that spoils them. Tame fowls require a longer time, as they are not so soon heated through as the wild sort; and they must be oftener basted, as that keeps up the froth, makes them more plump, and gives an addition to their colour. Geese and pigs require a good fire, and should turn quick. In order to prevent hares and rabbits from appearing bloody at the neck when cut up, cut the neck-skin when they are about half roasted, and the blood will run out. These require time and care. Every thing will require more roasting in frosty than in mild weather. It is an improper method, though practised by some cooks, to salt the meat before it be put to the fire, for that draws out the gravy. Take care that the spit be clean, for a spit mark is very disagreeable. When your meat is done, flour and baste it just before you take it up, when it will have a nice froth, and make a better appearance.

Boiling.

Much care, nicety, and attention are required in boiling all sorts of meat, but particularly veal; to boil which properly, you must fill your pot with a proper quantity of soft water. Having dusted your veal with flour, put it in your pot over a strong fire. The custom of putting in milk to make it white is useless, and had perhaps be better left out. Oatmeal has no better effect than milk, and flour dusted on the joint is certainly better than either. Be sure to skim it well, for every thing will throw up a scum, and if that be suffered to boil down, it will give a black cast to the meat. It must have plenty of water and boil very slowly, which will give it a plump appearance. To let any sort of meat boil fast is a great error, as it hardens the outside, prevents the water from properly penetrating, and gives a disagreeable colour. It is a general rule in boiling meat, to allow a quarter of an hour to every pound; but a leg of veal of twelve pounds, will require three hours and a half boiling, for the slower it boils the better. All sorts of fresh meat may be put in when the water boils, but salt meat when the water is warm; though there are many experienced cooks who always put the meat in when the water is cold, as they say it thereby gets warm to the heart before the outside gets hard. To boil a leg of lamb of four pounds weight, you must allow an hour and a half. Mutton or beef, which you must always be careful to dredge well with flour before you put them into the pot, do not require so much boiling as lamb, pork, and veal; which, if they are not well boiled, will be unwholesome; but it is not so much thought of if mutton and beef be not quite so well done. A leg of pork will take an hour's boiling more than a joint of veal of the same size; but never forget to scum the pot, let the meat be what sort it may.

Frying.

To fry fish properly, they must be first dried in a cloth and then dredged with flour. The dripping or hog's-lard, of which you must put plenty in your pan, must always boil before your fish be put in. Hog's-lard, for frying, is preferred to butter, as the latter frequently makes the fish soft, and is apt to burn and blacken them. Your fish, when fried, should be put to drain, either in a dish or hair sieve, that, when you send them up to table, they may not appear or eat greasy. If you make use of parsley, pick it very clean, and wash it well in cold water, before you throw it into the pan of boiling fat, where you must not let it remain too long. It will then be of a fine green, and eat very crisp.

Broiling.

THE principal matter in broiling is to have a clear fire. Turn your meat often, which will prevent its burning or getting smoky. You must have a dish placed over some hot coals, in order to keep it hot as fast as it be broiled; for no meat of any kind is good unless it be carried hot to table; and for this purpose, many cooks send up only a small quantity at a time, and that as soon as it is broiled.

Made Dishes.

THOUGH it is not our intention to devote any particular chapter to the articles of made dishes of butcher's meat, as we shall insert them under the general heads of Beef, Mutton, &c. yet it may not be amiss to give some general observations thereon, as we find them in Raffald, Glasse, Mason, Farley, and other modern books of cookery. As neither eggs nor cream will contribute much to thicken your white sauce, be careful, before you put your eggs or cream into it, to have all your ingredients well boiled, and the whole of a proper thickness. Do not stir them with a spoon,

nor set your pan on the fire, after you have put in your eggs and cream, lest they should gather at the bottom and be lumpy. To prevent this, hold your pan at a proper height from the fire, and keep shaking it round one way, which will keep it from curdling; but be sure that you do not suffer it to boil. Remember to take out what you are dressing with a fish slice, and strain your sauce upon it, which will prevent any small bits of meat mixing with your sauce, and you will thereby have it clear and fine. Be particularly cautious, in browning dishes, that no fat floats on the top of the gravy, which may be prevented by its being properly skimmed. It should have no predominant taste, which depends on your justly proportioning the different ingredients, and should be of a fine brown. Nothing is more hurtful to the reputation of a made dish than the taste of raw wine, or fresh anchovy; in order therefore to avoid this defect you must deprive it of its rawness, by putting them in some time before your dish is ready. Fried force-meat balls must be put in a sieve to drain, that the fat may run from them; and never let them boil in your sauce, as that will soften them, and give them a disagreeable appearance; the best method therefore is, to put them in after the meat is dished up. Force-meat balls, morels, truffles, artichoke-bottoms, and pickled mushrooms, may be used in almost every made dish.

Soups.

IN making any kind of soups, particularly vermicelli, portable, brown gravy-soup, or any other in which herbs are used, remember to lay the meat in the bottom of your pan, with a large lump of butter. Having cut the roots and herbs small, stew them over the meat, and set the pan on a very slow fire. This will draw all the virtues out of the different ingredients, will produce a good gravy, and a very different effect in point of flavor than if at first you had put in the water. Fill your pan with water, as soon as the gravy is almost dried up. Take off the fat as soon as it begins to boil,

and then follow the directions for making the sort of soup you wish to have. Green peas, intended for soup, require hard water; but soft water is preferable for old peas soup. In making white soup, let it be taken off the fire before you put in the cream. As soups are soon cold, always dish them up the last thing. Take care that all the greens and herbs you use in soups are well washed and clean picked, and that any one thing has not a predominant taste over another, but that it has a fine agreeable relish, and that all the tastes be united.

Puddings.

WE need not here mention, that the cloth in which you boil puddings should be perfectly clean; but it may not be amiss to observe, that it should be dipped in boiling water, and dredged with flour. A bread pudding may be tied loose; but a batter pudding must be tied close, and no pudding must be put into the pot till the water boils. Puddings may be boiled in a bason; in which case, butter the bason, and let it have plenty of water, and turn it frequently. As soon as you think it is enough, take it out of the pot, and let it stand a short time to cool. Then take off the string, wrap the cloth round the bason, and laying the dish over it, turn the pudding into it; in doing which you must take great care that you do not break the pudding, as every light pudding is very liable to that accident. In making a batter pudding, begin with mixing the flour well with a little milk, after which gradually put in the ingredients, and thus your pudding will be perfectly smooth, and without lumps. In making all sorts of puddings, strain the eggs when you beat them, so that they may neither have treadles nor lumps in them. Bread and custard puddings that are to be baked, require time, and a moderate oven to raise them. If they be put in too great a heat, they will burn, and in course be spoiled; but batter and rice puddings require a quick oven. Before you put in the pudding, remember to butter the dish or pan.

Pies.

RAISED pies require a quick oven, and that they should be well closed up, otherwise they will fall in the sides. Put no water into them till just as you are going to put them into the oven; for, if the water be put in sooner, it will give the crust a sodden appearance, and may perhaps occasion it to run. Great judgment is necessary in determining what should be the heat of your oven; for light paste requires a moderate, but not too slow a heat, as the latter will occasion it to look heavy; and too great a heat will catch and burn it without giving it time to raise. Iced tarts should be baked in a slow oven, otherwise the icing will become brown before the paste is properly baked. The paste necessary for tarts, we shall mention hereafter.

Having thus given a few general observations, which the young cook should always bear in mind, we shall proceed to describe the proper method of dressing all sorts of butchers meat, and shall then proceed to poultry, game, &c.

CHAP. II.

VARIOUS METHODS OF DRESSING BEEF.

Pieces in a Bullock.

THE head includes the tongue and palate. The entrails consist of the sweetbread, kidneys, skirts, and tripe; as also the double, the roll, and the reed-tripe.

The fore quarter consists of the haunch, and includes the clod, marrow-bone, shin, and the sticking-piece, that is the neck end. The leg of mutton piece, which has part of the blade-bone. The chuck, the brisket, fore ribs, and middle rib, which is called the chuck-rib.

The hind quarter consists of the sirloin and rump, the thin and thick flank, the veiny piece, the aitchbone, or chuck bone, buttock, and leg.

To roast a Bullock's Heart.

As we have already given general directions for roasting joints of beef, we presume there is no occasion for repeating it here: we shall confine ourselves to the manner of dressing the smaller parts of the ox. To roast a bullock's heart, mix crumbs of bread with some chopped suet, or a piece of butter: add some chopped parsley, sweet marjoram, grated lemon peel, pepper, salt, and nutmeg, and the yolk of an egg. Stuff the heart with this, and either roast or bake it. You may, if you please, lard it with bacon. Put a little red wine into the gravy, and serve it up, with melted butter and currant-jelly in boats.

To roast Ox Palates.

FIRST boil your palates tender, then blanch them, cut them into pieces about two inches in length, and lard one half with bacon. Have ready two or three pigeons, and two or three chicken-peepers, which must be drawn, trussed, and filled with force-meat. Having larded one half of them, put them on a bird-spit thus: a bird, a palate, a sage leaf, and a piece of bacon, and so on till you have spitted the whole. Parboil and blanch some lambs and cocks stones, lard them with little bits of bacon, large oysters parboiled, and each larded with a piece of bacon. Put these on a skewer, with a little bit of bacon and a sage leaf between them. Tie them on the spit and roast them. Beat up the yolks of three eggs, some nutmeg, a little salt, and crumbs of bread. Baste them with these all the time they are roasting, and have ready two sweetbreads, each cut in two, some artichoke bottoms quartered and fried, and then rub the dish with shalots. Pile the birds one upon another in the middle, and lay the other things round them all separate by themselves. Have your sauce ready, which must be made of a pint

of good gravy, a quarter of a pint of red wine, an anchovy, the oyster liquor, and a piece of butter rolled in flour. Boil all these together, and pour them into the dish, with a little juice of lemon, and the lemon itself you may make use of as a garnish.

To ragoo Ox Palates.

BOIL four ox palates till they be tender, clean them well, and cut them, some into long and some into square pieces. Put them into a rich cooley thus made: put a piece of butter into your stew-pan, and melt it; put a large spoonful of flour to it, and stir it till it be smooth. Put to it a quart of good gravy, a gill of Lisbon, and three shalots chopped; put in some lean ham cut very fine, and half a lemon. Let it boil twenty minutes, and then strain it through a sieve. Put this and your palates into a pan, with some force-meat balls, truffles, and morels, and pickled or fresh mushrooms stewed in gravy. Season it with pepper and salt to your taste, and toss them up five or six minutes. You may use either lemon or beet-root for garnish.

To boil a Rump of Beef.

BOIL a rump of beef half an hour, and then take it up. Lay it into a large pewter dish or stew-pan, and cut three or four gashes all along the side of it. Rub the gashes with pepper and salt, and pour into the dish a pint of red wine, as much hot water, two or three onions cut small, the hearts of eight or ten lettuces cut small, and a large piece of butter rolled in a little flour. Lay the fleshy part of the meat downwards, and cover it close. Let it stew for two hours and a half over a charcoal fire, or a very slow coal-fire. When you do it in a pewter dish, it is best done over a chafing dish of hot coals, with a bit or two of charcoal to keep it alive. You must take care that the bone be chopped so close, that the meat may lie perfectly flat in the dish. When the beef is enough, take it up, lay it in the dish, and pour the sauce over it. This is a dish cooked in the French manner.

Rump of Beef smoked.

BONE a rump of beef as well as possible without spoiling the shape; and salt it with a pound of common salt, and two ounces of saltpetre. Put it lengthways into a salting-pan, with all sorts of sweet herbs, as parsley, shalots, thyme, basil, winter savory, a little coriander, six cloves, and two cloves of garlic. Leave it about a week or ten days in salt, and then hang it in the chimney. When dried, keep it in a dry place. When you use it, boil it in water without salt, with a few onions, cloves, a bundle of sweet herbs, and a little nutmeg. When it is cool in the liquor, serve it up, and garnish with parsley. If you apprehend it will be too salt, you may soak it some time before you boil it.

To bake a Leg of Beef.

LAY your beef at the bottom of a large deep pan, and put in a little piece of bacon, a slice or two of carrot, some mace, cloves, black and white whole pepper, a large onion cut in slices, and a bundle of sweet herbs; pour in water till the meat be covered, then cover it up, and send it to the oven. When it is baked, strain it through a coarse sieve, take out all the sinews and fat, and put them into a saucepan, with a few spoonfuls of the gravy, a little red wine, a small piece of butter rolled in flour, and some mustard. Shake your saucepan often, and when the sauce is hot and thick, dish it and serve it up.

To broil Beef Steaks.

A RUMP is generally used for steaks, which must be cut about half an inch thick. Having got a clear fire, rub your gridiron well with beef suet, and when it is hot, lay on your steaks. As soon as they begin to brown, turn them, and when the other side is brown also, lay them on a hot dish, with a piece of butter between each steak. Sprinkle a little pepper and salt over them, and let them stand two or three

minutes. Then slice a shalot very thin into a spoonful of water. Lay your steaks upon the gridiron, and keep turning them till they be enough. Put them on your dish, pour the shalot and water among them, and serve them up.

To fry Beef Steaks.

FRY some steaks, cut out of the middle of the rump, in butter. When they are done, put a little, good small beer into the pan, a little nutmeg, a shalot some walnut catchup, and a piece of butter rolled in flour. Shake it round the pan till it boil, and pour it over the steaks. Pickled mushrooms, or oysters, may be added, if you choose.

Another Method.

BEAT the lean of a beef steak well with the back of a knife, and then fry it in just as much butter as will moisten the pan. Pour out the gravy as it runs from the meat, and turn them often, over a gentle fire. Fry the fat by itself, and lay it upon the meat; put to the gravy a glass of red wine, half an anchovy, a little nutmeg and beaten pepper, and a shalot cut small.— Give it two or three gentle boils, and season it with salt to your taste. Pour the sauce over the steaks, and serve them up.

Beef Steaks rolled.

TAKE what quantity of beef steaks you have occasion for, and beat them with a cleaver till they be tender. Make a force-meat with a pound of veal beaten fine in a mortar, the flesh of a fowl, half a pound of gammon of bacon or cold ham, fat and lean, the kidney fat of a loin of veal, and a sweet-bread. Cut all these very small, and add some truffles and morels stewed and cut small, two shalots, some parsley, a little thyme, lemon peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix these well together, and stir them over a slow fire for eight or ten minutes. Put them upon the steaks, and roll them

up, and skewer them tight. Put them into the frying-pan, and fry them of a nice brown. Take them from the fat, and put them into a stew-pan with a pint of good drawn gravy, a spoonful of red wine, two of catchup, a few pickled mushrooms, and let them stew for a quarter of an hour. Take up the steaks, cut them in two, lay the cut side uppermost, and garnish with lemon.

A Rump of Beef rolled.

Cut the meat from the bone as whole as possible, split the inside from top to bottom, and spread it open. Take the flesh of two fowls and some beef suet, of each an equal quantity, and as much cold boiled ham, a little pepper, an anchovy, a nutmeg grated, some thyme, a good deal of parsley, and a few mushrooms. Chop all these together, and beat them in a mortar, with half a pint bason full of crumbs of bread. Mix all these together with four yolks of eggs. Put it into the meat, cover it up, and roll it round. Stick in it one skewer, and tie it fast together with pack-thread. Put a layer of bacon and a layer of beef, cut in thin slices, into a pot or large saucepan that will just hold it; put in a piece of carrot, some whole pepper, mace, sweet herbs, and a large onion. Lay the rolled beef on it, and put in just water enough to cover the top of the beef. Cover it close, and let it stew very softly on a slow fire, for eight or ten hours, but not too fast: as soon as you find the meat is tender, which you may know by running a skewer into it, take it up and keep it hot. Boil the gravy till you think it be strong enough, then strain it off, and take some chopped mushrooms, some truffles and morels cut small, two spoonfuls of red or white wine, and a piece of butter rolled in flour. You may also put in the yolks of two eggs; but as they are apt to curdle, they had, perhaps, better be omitted. Boil these together. Set the meat before the fire, baste it with butter, and throw crumbs of bread over it. As soon as the sauce is enough, lay the meat in the dish, and pour the sauce over it.

To stew a Rump of Beef.

HAVING cut the meat clean from the bone, put it into your stewpan, and cover it with an equal quantity of gravy and water. Put in a spoonful of whole pepper, a bundle of sweet herbs, two onions, some salt, and a pint of red wine. Cover it close, and set it over a stove or slow fire for some hours, shaking it and turning it four or five times, and stirring it till dinner be ready. Cut ten or twelve turnips into slices the broad way, then quarter them, and fry them in beef dripping till they be brown. Take care to let your dripping boil before you put them in, and when done drain them well from the fat. Lay the beef in your soup dish; toast a little bread very nice and brown, which cut three-corner ways, and lay them and the turnips into the dish. Skim the fat off clean, strain in the gravy, and serve it up, having first seasoned it with pepper and salt to your taste. If you have the convenience of a stove, you may put the dish over it for four or five minutes, which will give the liquor a fine flavor of the turnips, make the bread taste better, and be a great addition to the whole.

Another Method.

TAKE it up as soon as it is boiled a little more than half enough, and peel off the skin. Take pepper, salt, beaten mace, grated nutmeg, a handful of parsley, a little thyme, winter savory, and sweet marjoram, all chopped fine and mixed. Make great holes in the fat and lean, and stuff these into them. Spread the rest over them, with the yolks of two eggs. To the gravy that runs out, put a pint of claret. Put the meat into a deep pan, pour the liquor in, cover it close, and let it bake two hours. Put it into the dish, strain the liquor through a sieve, and having skimmed off the fat very clean, pour it over the meat, and serve it up.

To force the Inside of a Sirloin of Beef.

HAVING spitted your sirloin, cut out from the inside all the skin and fat together, and take off all the

flesh from the bones. Chop the meat very fine, and put to it a little beaten mace, two or three shalots, an anchovy, half a pint of red wine, a little pepper and salt, and put all on the bones again. Then lay on your fat and skin, skewer it close, and paper it well. When it is sufficiently roasted, take off the fat, and dish up your meat. Make a sauce of a little red wine, a shalot, an anchovy, and two or three slices of horse-radish. Pour this sauce over the meat, and send it to table.

To dress a Fillet of Beef.

CAREFULLY cut out the inside of a sirloin from the bone, grate some nutmeg over it, a few crumbs of bread, a little pepper and salt, lemon-peel and thyme, with some parsley shred small. Roll it up tight, tie it with packthread, and roast it. Put a quart of milk and a quarter of a pound of butter into the dripping-pan, and baste the meat well. As soon as it is enough, take it up, untie it, and leave a skewer in it to keep it together. Put some good gravy into the dish, and some sweet sauce into a cup. Plain butter will do very well to baste it with; but, if you like it better, you may make use of wine and butter.

To dress Beef Collops.

TAKE any tender piece of beef, such as the rump, and cut collops rather larger than Scotch collops. Beat them with a knife, and flour them. Melt a little butter in a stew-pan, and put in your collops. Having fried them quick for about two minutes, put in a pint of gravy, a little butter rolled in flour, and season it with pepper and salt. Cut some pickled cucumbers into thin slices, half a walnut, a few capers, and a little onion shred very fine. Stew them five minutes, then put them into a dish, and serve them up. If you chuse it, you may put into it half a glass of wine.

Beef Gobbets.

TAKE any piece of beef, except the leg, cut it into pieces, and put it into a stew-pan. Cover them with

water, and let them stew an hour. Then put in a little mace, cloves, and whole pepper, tied loosely in a muslin rag, with some celery cut small. To these add some salt, turnips and carrots pared and cut in slices, a little parsley, a bunch of sweet herbs, a large crust of bread, and an ounce of barley or rice. Having covered it close, let it stew till it be tender. Then take out the herbs, spices, and bread, and have ready a French roll toasted, and cut into quarters. Put them into your dish, pour in the meat and sauce, and serve it up hot.

To stew Neat's Tongues.

STEW two tongues, for two hours, in water just sufficient to cover them. Take them out and peel them, and then put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour. Let all stew together very softly over a slow fire for two hours, and then take out the spice and sweet herbs, and send the dish to table. Some omit the turnips and carrots, and boil the tongues by themselves.

To make a Mock Hare.

TAKE a large bullock's heart, wash it, and cut off the deaf ears; then stuff it with some forcemeat in the same manner as a hare. Cover the top of it either with a caul of veal or paper, to keep in the stuffing. Roast it by a hanging spit, and it will take an hour and a half before a good fire. Baste it with red wine, and when it be roasted, take the wine out of the dripping-pan, skim off the fat, and add a glass of wine to it. When it is hot, put in some lumps of red currant-jelly, and pour it into the dish. Send it up to table, with some red currant-jelly cut in slices, and placed on a saucer.

To ragoo a Piece of Beef.

ANY piece of beef, which is cut square, is free from bones, and has fat at the top, will answer this purpose; either the rump or flank will do very well. Cut the meat from the bones, which last will make excellent soup. Put the meat into a large stew-pan with a good piece of butter, and fry it till it be all a little brown; but flour your meat well before you put it into the pan. Then pour into it as much gravy as will cover it. Your gravy must be thus made: take about a pound of coarse beef, a little piece of veal cut small, a bundle of sweet herbs, an onion, some whole black and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon steeped a little while in vinegar, and a crust of bread toasted brown. To this add a quart of white wine, let it boil till it be half wasted. While this is doing, pour a quart of boiling water into the stew-pan, cover it close, and let it be stewing softly. When the gravy is done, strain it, and pour it into the pan in which the beef is. Take an ounce of truffles and morels cut small, some fresh or dried mushrooms cut small, two spoonfuls of catchup, and cover it close. Let all this stew till the sauce be thick and rich; and then have ready some artichoke bottoms cut into four, and a few pickled mushrooms. Give them a boil or two, and when your meat is tender, and your sauce quite rich, lay the meat into a dish, and pour the soup over it. You may add a sweetbread cut in six pieces, a palate stewed tender and cut into little pieces, some coxcombs, and a few forcemeat balls. Though it will be very good without this addition, yet it will be much better with it. Some cooks, merely for the sake of variety, when the beef is ready, and the gravy put to it, add a large bunch of celery cut small and washed clean, two spoonfuls of catchup, and a glass of red wine.

Beef in Epigram.

HAVING roasted a sirloin of beef, take it off the spit, raise the skin carefully off, and cut the lean parts

of the beef out ; but observe not to cut near the ends or sides. Cut the meat into pieces about as big as a crown-piece, put half a pint of gravy into a toss-pan, an onion chopped fine, two spoonfuls of catchup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour, put the meat in, and toss it up for five minutes. Then put it on the sirloin, put the skin over, and serve it up. You may use horse-radish for garnish.

Bouillie Beef.

Put the thick end of a brisket of beef into a kettle, and cover it quite over with water. Let it boil two hours ; then keep stewing it close by the fire for six hours longer, and fill up the kettle as the water wastes. At the same time that you put in your beef, put in also some turnips cut into little balls, carrots, and some celery cut in pieces. About an hour before it be done, take out as much broth as will fill your soup-dish, and boil in it for that hour turnips and carrots cut into balls, or little square pieces, with some celery, and salt and pepper to your palate. Send it to table in two dishes, the beef and the soup separately. You may, if you please, put pieces of fried bread into your soup, and boil in a few knots of greens. If you apprehend your soup will not be rich enough, you may add a pound or two of fried mutton chops to your broth when you take it from the beef, and let it stew for that hour in the broth : but be sure to remember to take out the mutton before you send the dish to table.

Beef Escarlot.

Take half a pound of coarse sugar, two ounces of bay salt, one ounce of salt petre, a pound of common salt, and, having mixed them all well together, rub them into a brisket of beef. Then lay it in an earthen

pan, and turn it every day. You may let it lie a fortnight in the pickle. Then boil it, and send it to table either with savoy, cabbage, greens, or peas pudding. It eats much better cold, and sent to the table cut into slices.

Portugal Beef.

Cut off the meat from the bone of a rump of beef, cut it across, flour it, and fry the thin part brown in butter. Stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of strong broth, and when it is tender, lay both the fried and stewed meat together in your dish. Cut the fried in two, and lay it on each side of the stewed. Strain the gravy it was stewed in, put to it some pickled gerkins chopped, and boiled chesnuts. Thicken it with a piece of butter rolled in flour, a spoonful of browning, and give it two or three boils up. Season it with salt to your taste, and pour it over the beef. You may use lemon for garnish.

Beef Tremblant.

TAKE a rump of beef, which is the best of the ox you can use for this purpose, and cut the edge of the bone quite close to the meat, that it may lie flat in your dish. If it be a large rump, cut it at the chump end so as to make it square. Hang it up for three or four days at least, without putting any salt to it. Prepare a pickle, and leave it all night in soak. Fillet it two or three times across, and put it into a pot, the fat uppermost. Put to it a little more water than will cover it, take care to skim it well, and season it as you would for a good broth, adding about a pint of white wine. Let it simmer as long as it will hang together. There are many sauces for this dish, as minced carrots, herbs, &c. The carrots must be cut an inch long, boiled in a little water, afterwards stewed in broth proportionate to your meat. When they are done tender, put in a glass of wine, a little minced shalot and

parsley, and the juice of a lemon. Take your beef out, and put it in a cloth, clean it from the fat and liquor, place it hot and whole in your dish, and pour your sauce hot over it.

Beef à la Mode.

TAKE some of the veiny-piece, or small round of beef, which is generally called the mouse-buttock. Cut it five or six inches thick, and slice some pieces of fat bacon into long bits. Take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of salt. Mix them together, dip the bacon into some vinegar, (garlic vinegar, if agreeable) and then into the spice. Lard the beef with a larding-pin, very thick and even. Put it into a pot just large enough to hold it, with a gill of vinegar, two large onions, a bunch of sweet herbs, half a pint of wine, and some lemon peel. Cover it down very close, and put a wet cloth round the edge of the pot, to prevent the steam from evaporating. When it is half done, turn it, and cover it up again. Do it over a stove or very slow fire. It will require five hours and a half to do it properly. You may add to it truffles and morels.

Beef à la Royale.

TAKE a rump, sirloin, or brisket of beef, and cut some holes in it, at a little distance from each other. Fill the holes, one with chopped oysters, another with fat bacon, and a third with chopped parsley. Dip each of these, before you stuff your beef, into a seasoning made with salt, pepper, beaten mace, nutmeg, grated lemon peel, sweet marjoram and thyme. Put a piece of butter into a frying-pan, and when it has done hissing, put in the beef. Make it of a fine brown, then put in some broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies, and a quarter of a pint of small beer. Cover it close, and let it stew till it be tender. Then take out the beef, skim off the fat

and strain the gravy. Put in two ox palates stewed tender and cut into pieces, some pickled gerkins, truffles, morels, and a little mushroom powder. Let all these boil together. Thicken the sauce with a bit of butter rolled in flour, put in the beef to warm, pour the sauce over it, and send it up to table.

Beef à la Daube.

BONE a rump of beef, or you may take part of the leg of mutton-piece, or a piece of the buttock. Cut some fat bacon as long as the beef is thick, and about a quarter of an inch square. Take eight cloves, four blades of mace, a little all-spice, and half a nutmeg beat very fine. Chop fine a good handful of parsley, some sweet herbs of all sorts, and put to them some pepper and salt. Roll the bacon in these, and then take a large larding-pin, or a small bladed knife, and force the bacon through the beef. Then put the meat into the stew-pan, and cover it with brown gravy. Chop three blades of garlic very fine, and put in some fresh mushrooms or champignons, two large onions, and a carrot. Stew it gently for six hours, then take out the meat, strain off the gravy, and skim off all the fat. Put your meat and gravy again into the pan, put a gill of white wine into it, and season it with pepper and salt, if wanted. Stew them gently for half an hour, and add some artichoke bottoms, truffles and morels, some oysters, and a spoonful of vinegar. Put the meat into a soup-dish, and the sauce over it. You may, if you choose it, put in turnips and carrots cut in round pieces, some small onions, and thicken the sauce. Then put in the meat, and stew it gently for half an hour with a gill of white wine.

Beef Olives.

CUT steaks from the rump, or inside of the sirloin, half an inch thick, about six inches long, and four or five broad; beat them a little, and rub over them the yolk of an egg. Strew on them crumbs of bread,

chopped parsley, lemon peel shred fine, pepper and salt, chopped suet or marrow, and grated nutmeg. Roll them up tight, skewer them, and fry or brown them in a Dutch oven. Stew them in beef broth or gravy till tender, thicken the gravy with a little flour, and then add a little catchup or lemon juice. If you wish to make it richer, you may add forcemeat balls, hard yolks of eggs, and pickled mushrooms.

A Fricando of Beef.

TAKE one or more pieces of beef, of what size you please, and lard them with coarse pieces of bacon seasoned with spices. Boil it in broth with a little white wine, a bundle of parsley and sweet herbs, a clove of garlic, shalots, four cloves, whole pepper, and some salt. When it is tender, skim the sauce well, strain it, and reduce it to a glaze, with which you may glaze the larded side, and send it up to table on what stewed herbs you please.

Another Method.

CUT some slices of beef five or six inches long, and half an inch thick. Lard them with bacon, dredge them well with flour, and set them before a brisk fire to brown. Put them into a tossing-pan with a quart of gravy, a few morels and truffles, half a lemon, and then stew them half an hour. Add one spoonful of catchup, the same of browning, and a little chyan. Thicken your sauce, and pour it over your fricando. Lay the yolks of hard eggs and forcemeat balls round them.

A Porcupine of the Flat Ribs of Beef.

HAVING boned the flat ribs, beat the meat half an hour with a paste pin, and then rub it over with the yolks of eggs. Strew over it bread crumbs, parsley, leeks, sweet marjoram, lemon-peel shred fine, nutmeg, pepper, and salt. Roll it up very close, and bind it hard. Lard it across with bacon, then a row of cold boiled

tongues, a third row of pickled cucumbers, and a fourth row of lemon-peel. Do it all over in rows, till it be larded all round, when it will look like red, green, white, and yellow dice. Then put it in a deep pot, with a pint of water; lay over it a caul of veal to keep it from scorching, tie it down with strong paper, and send it to the oven. When it comes out, skim off the fat, and strain your gravy into a saucepan. Add to it two spoonfuls of red wine, the same of browning, one of mushroom catchup, half a lemon, and thicken it with a lump of butter rolled in flour. Dish up your meat, and pour the gravy into the dish. You may garnish with forcemeat balls and horse-radish, and then send it to table.

A Rib of Beef glassé with Spinach.

TAKE one of the prime ribs, trim it neatly, and lay it in a marinade for an hour or two. Take a stew-pan that will just fit it, put a slice or two of bacon at the bottom, lay in your beef, and cover it with the same. Season it with an onion or two, some bits of carrot, a little sweet basil, thyme, and parsley, a little pepper, salt, and a blade or two of mace. Let it stew gently till it be very tender, then take it out upon a plate, strain your braze, and clean it well from the fat. Put it into a clean stew-pan, and boil it with a ladle of gravy very fast, and you will find it come to a sort of gluey consistence. Then put your beef in, keep it hot till dinner time, and then send it up to table with spinach. You may serve it up with savoy or red cabbage, stripped fine and stewed, after being blanched, only adding a piece of bacon, with a few cloves stuck in the stewing, but not to send to table. A fillet of the sirloin is done nearly in the same manner, marinated and roasted, with bacon over it, and the same sort of sauces.

To fricassee Tripe.

GET some nice white tripe, cut it into slips, put it into some boiled gravy with a little cream, and a bit of

butter mixed with flour. Stir it till the butter be melted, and add a little white wine, lemon-peel grated, chopped parsley, pepper, salt, and pickled mushrooms, or lemon-juice. Shake all together, and give it a gentle stew.

To fricassee Ox Palates.

HAVING well cleaned your palates, put them into a stew-pot, cover them with water, and set them in the oven for three or four hours. When they come from the oven, strip off the skins, and cut them in square pieces. Season them with mace, nutmeg, chyan, and salt. Mix a spoonful of flour with the yolks of two eggs, dip in your palates, fry them of a light brown, and then put them in a sieve to drain. Have ready half a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms. Thicken it well with flour and butter, pour it hot on your dish, and lay in your palates. Garnish with barberries and fried parsley.

To collar Beef.

BONE a piece of a thin flank of beef, and cut off the skin. Salt it with two ounces of salt-petre, the like quantity of sal-prunella, and also of bay-salt, half a pound of coarse sugar, and two pounds of common salt. Beat the hard salts very fine, and mix all together. Turn it every day, and rub it well with the brine for eight days; then take it out, wash it, and wipe it dry. Take a quarter of an ounce of cloves, the like quantity of mace, twelve corns of allspice, and a nutmeg beaten very fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, and some sweet herbs shred fine. Sprinkle this mixture on the beef, and roll it up very tight; then put a coarse cloth round it, and tie it very tight with beggar's tape. Boil it in a copper of water, and, if it is a large collar, it will take six hours boiling, but a small one will be done in five. When it is done, take it out, and put it into a press; but, if you have not

that convenience, put it between two boards, with a weight on the uppermost, and let it remain in that state till it is thoroughly cold. Then take it out of the cloth, cut it into thin slices, lay them on a dish, and send them up to table. Raw parsley may be used as a garnish.

To pot Beef.

TAKE twelve pounds of beef, and rub into it a pound of brown sugar, and an ounce of salt-petre. After it has lain twenty-four hours, wash it clean, and dry it well with a cloth. Having seasoned it to your taste with pepper, salt, and mace, cut it into five or six pieces. Then put it into an earthen pot, with a pound of butter in lumps upon it; set it in a hot oven, and let it stand three hours. Then take it out, cut off the hard outsides, and beat it in a mortar. Add to it a little more pepper, salt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find necessary; but beat the meat very fine. Then put it into your pots, press it close down, pour clarified butter over it, and keep it in a dry place.

If you wish to pot your beef so as to imitate venison, proceed in the following manner. Take a buttock of beef, and cut the lean of it into pieces of about a pound weight each. To eight pounds of beef take four ounces of saltpetre, the same quantity of bay-salt, half a pound of white salt, and an ounce of sal-prunella. Beat all the salts very fine, mix them well together, and rub them into the beef. Turn it twice a day for four days successively. After that put it into a pan, and cover it with pump water, and a little of its own brine. Send it to the oven, and bake it till it is tender; then drain it from the gravy, and take out all the skin and sinews. Pound the meat well in a mortar, lay it in a broad dish, and mix on it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beaten very fine. Mix the whole well with the meat, and add a little clarified fresh butter to moisten it. Then press it down into pots very hard,

set them at the mouth of an oven just to settle, and then cover them two inches thick with clarified butter. When quite cold, cover the pots over with white paper tied close, and set them in a dry place. It will keep good a great while, if made agreeable to these directions.

CHAP. III.

VARIOUS METHODS OF DRESSING VEAL.

Pieces in a Calf.

THE Head, and Inwards are the pluck, which contains the heart, liver, lights, nut and melt, and what they call the skirts, (which eat finely broiled) the throat sweetbread, and the wind-pipe sweetbread, which is the finest.

The Fore Quarter is the shoulder, neck, and breast.

The Hind Quarter is the leg, the knuckle, fillet, and loin.

A Fillet of Veal with Collops.

CUT what collops you want; then take a small fillet of veal, and fill the udder full with force-meat. Roll it round, tie it with packthread across and roast it. Lay your collops in the dish, and your udder in the middle. Garnish your dishes with lemon.

Breast of Veal in Hodge Podge.

CUT the brisket off a breast of veal into little pieces, and every bone asunder. Then flour it, and put half a pound of good butter into a stew-pan. As soon as it is hot, put in the veal, and fry it all over of a fine brown. Have ready a tea-kettle of boiling water, and pour it into the stew-pan. Fill it up, stir it round, and throw in a pint of green peas, a fine whole lettuce clean washed, two or three blades of mace, a little whole pepper tied in a muslin rag, a small bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt. Cover it close, and let it stew an hour, or till it is

boiled to your taste, if you wish to make soup of it; but if you only intend to have a sauce to eat with the veal, you must stew it till it comes to the quantity you want, and then season it with salt to your palate. Take out the spice, onion, and sweet herbs, and pour it into your dish, which will be a very fine one. If you have no peas, pare three or four cucumbers, scoop out the pulp, and put it into little pieces. Take four or five heads of celery, wash them clean, and cut the white part small; but, for want of lettuces, you may take the little hearts of savoys, or the little young sprouts that grow on the old cabbage stalks, about the size of the top of your thumb. If you wish to make a very fine dish of it, fill the inside of your lettuce with force-meat, tie the top with a thread, and stew it till there is but just enough for sauce. Set the lettuce in the middle, the veal round it and pour the sauce all over it. This dish will serve a number of people, and it is the cheapest and best way of dressing a breast of veal.

To stew a Breast of Veal in its own Sauce.

Put a breast of veal into a stew-pan of its own length, with a little broth, a glass of white wine, a bundle of sweet herbs, a few mushrooms, a little coriander tied in a bag, sliced roots, onions, pepper, and salt. Stew it slowly till very tender. When it is done enough, strain and skim the sauce, pour it over the meat, and send it up to table.

To stew a Knuckle of Veal.

LAY at the bottom of your saucepan four wooden skewers, and wash and clean the knuckle well. Lay it in the pot with two or three blades of mace, a little whole pepper, a little thyme, a small onion, a crust of bread, and two quarts of water. Cover it down close, make it boil, and then let it only simmer for two hours. As soon as it is enough, take it up, lay it in a dish, and strain the broth over it.

Veal Olives à la Mode.

TAKE two pounds of veal, some marrow, two anchovies, the yolks of two hard eggs, a few mushrooms, some oysters, a little thyme, marjoram, parsley, spinach, lemon-peel, salt, pepper, nutmeg, and mace, finely beaten. Take your veal caul, put a layer of bacon, and a layer of the ingredients: roll them in the veal caul, and either roast or bake it. An hour will do either. When it is enough, cut it into slices, lay it in your dish, and pour good gravy over it. You may use lemon for a garnish.

Neck of Veal and sharp Sauce.

MAKE a marinade with butter and a little flour, sliced onions, roots, a little coriander seed, one clove of garlic, three spice cloves, thyme, basil, pepper, and salt. Warm it, and put it in a larded neck of veal. Let it lie in a marinade about two hours, then wrap it in buttered paper, roast it, and serve it up with a sharp sauce.

Neck of Veal à la Royale.

Cut off the scrag end of a neck of veal, and part of the chine bone, so that it may lie flat in the dish. Chop very fine a little parsley and thyme, a few shalots and mushrooms, and season with pepper and salt. Cut middle-sized lards of bacon, and roll them in the herbs and seasoning. Lard the lean part of the neck, put it in a stew-pan with some bacon, or the shank of a ham, the chine bone and scrag cut in pieces, with a little beaten mace, a head of celery, onions, and three or four carrots. Pour in as much water as will cover it, shut the pan close, and stew it slowly two or three hours, till it be tender. Then strain half a pint of the liquor through a sieve, set it over a stove, let it boil, and keep stirring it till it becomes thick, and is of a good brown. Then take the veal out of the stew-pan, wipe it clean, and put the larded side down upon the glaze.

Set it five or six minutes over a gentle fire to take the glaze, and then lay it in the dish with the glazed side upwards. Put into the same stew-pan as much flour as will lie on a sixpence, stir it well, and add some of the braze powder, if any be left. Let it boil till it is of a proper thickness, and pour it into the dish. Squeeze in a little lemon-juice, and serve it up.

Neck of Veal à la Braise.

LARD the best end of a neck of veal with bacon rolled in parsley chopped, pepper, salt, and nutmeg. Put it into a stew-pan, and cover it with water. Put in the scrag end, with a little lean bacon, or a bit of ham, an onion, two carrots, some shalots, a head or two of celery, and a little Madeira. Let these stew gently for two hours, or till tender. Strain the liquor, mix a little butter with some flour, and stir it in a stew-pan till it be brown. Lay in the veal, the upper side to the bottom of the pan, and let it do a few minutes till it is coloured. Lay it in the dish, stir in some more liquor, boil it up, and squeeze in orange or lemon juice.

Neck of Veal stewed with Celery.

PUT the best end of a neck of veal into a stew-pan with some beef broth, or boiling water, some salt, whole pepper, and cloves, tied in a bit of muslin; with an onion, and a piece of lemon peel. Stew this till tender; then take out the spice and peel, put in a little cream and flour mixed, with some celery ready boiled and cut in lengths. Boil it up, dish it, and send it to table.

Neck of Veal ragooed.

CUT a neck of veal into steaks, and flatten them with a rolling pin, season them with salt, pepper, cloves, and mace. Lard them with bacon, lemon-peel, and thyme, and dip them in yolks of eggs. Make a strong sheet of cap-paper up at the four corners, in the form of a dripping-pan. Pin up the corners, butter the pa-

per and the gridiron, and set it over a charcoal fire. Put in your meat, let it do leisurely, keep it basting and turning to keep in the gravy, and have ready a pint of strong gravy against it is enough. Season it high, put in mushrooms and pickles, and forcemeat balls dipped in the yolks of eggs, oysters stewed and fried to lay round and at the top of your dish, and then send it to table. If it be for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up with two or three spoonfuls of cream.

Breast of Veal ragooed.

ROAST half the best end of a neck of veal, flour it, and stew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon-peel. Turn it while it is stewing, and when it is very tender, strain the sauce. If it be not thick enough, mix a little more flour smooth, and add catchup, chyan, truffles, morels, and pickled mushrooms. Boil it up, and put in hard yolks of eggs.

The Gristles of a Breast of Veal with a white Sauce.

THE half of a breast of veal will do for this small dish. Take off all the upper part of it, and cut the gristles in small bits, blanch them, and put into a stew-pan a ladle of broth. Having stewed it very tender, put to it a bit of butter mixed with flour, a bunch of parsley and onions, a blade of mace, pepper, and salt. For your sauce, you may procure either peas or asparagus. Add the juice of a lemon, and send it up to table.

Fillet of Veal stewed.

STUFF it, and half bake it with a little water in the dish. Then stew it with the liquor and some good gravy, and a little Madeira. When it is enough, thicken it with flour, and add catchup, chyan, a little salt, and juice of orange or lemon. Then boil it, dish it up, and send it to table.

Leg of Veal marinated.

MARINATE a nice leg of white veal, and roast it with four slices of bacon over it, cover it with paper. Take four or five heads of endive, cut into bits about an inch in length; blanch it a little, and stew it in a little gravy mixed with a ladle full of cullis. Put in a minced shalot and some parsley, squeeze in the juice of a lemon, and send it to table with the sauce under it. For the sake of a change, you may make use of capers, olives, or any other sort of pickles.

Leg of Veal in Disguise.

TAKE a leg of veal, and lard it with slips of bacon, and a little lemon-peel cut very thin. Make a stuffing as for a fillet of veal, only mix with it half a pint of oysters chopped small. Put it into a vessel, cover it with water, and let it stew very gently till quite tender. Then take it up, and skim off the fat. Squeeze it into some juice of lemon, put to it some mushroom catchup, the crumb of a roll grated fine, half a pint of oysters, with a pint of cream, and a piece of butter rolled in flour. Put the sauce on the fire to thicken, and having put the veal in the dish, pour the sauce over it. You may make use of oysters dipped in butter and fried, and thin slices of toasted bacon, for a garnish.

Leg of Veal daubed.

LARD and braze it with all sorts of roots and spices, and reduce the sauce to a jelly. You may serve it up either hot or cold.

To dress Veal à la Bourgeoise.

LARD pretty thick slices of veal with bacon, and season them with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Then cover the bottom of the stew-pan with slices of fat bacon, lay the veal upon them, cover it, and set it over a very slow fire for eight or ten minutes, just to be no more than hot.

Then brisk up your fire, and brown your veal on both sides. Pour in a quart of good broth or gravy, cover it close, and let it stew gently till it be enough. Take out the slices of bacon, skim off all the fat clean, and beat up the yolks of three eggs with some of the gravy. Mix all together, and keep it stirring one way till it be smooth and thick. Then take it up, lay the meat in your dish, pour the sauce over it, garnish with lemon, and send it up to table.

Loin of Veal in Epigram.

ROAST a fine loin of veal, take it up, and carefully take off the skin from the back part of it without breaking. Cut out all the lean meat; but be sure to leave the ends whole, in order to hold the following mince-meats: Mince all the meat very fine with the kidney part, moisten it with a little veal gravy, and the gravy that comes from the loin. Put in a little pepper and salt, some lemon-peel shred fine, the yolks of three eggs, a spoonful of catchup, and thicken it with a little butter rolled in flour. Give it a shake or two over the fire, put it into the loin, and then pull the skin over. If the skin should not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour. Garnish with barberries and lemon, and send it up to table.

To roast Sweetbreads with Asparagus.

A COUPLE of good sweetbreads will be sufficient for this small dish. Blanch them and lay them in a marinade. Spit them tight upon a lark-spit, and tie them to each other, with a slice of bacon upon each, and covered with paper. When the sweetbreads are nearly done, take off the paper, and pour a drop of butter upon them, with a few crumbs of bread, and roast them of a nice colour. Take two bunches of asparagus, and boil them, but not quite so much as when boiled to eat with butter. Dish up your sweetbreads with your grass between them. Take a little cullis

and gravy, with a bit of shalot and minced parsley, and boil it a few minutes. Squeeze in the juice of a lemon or orange, and send it up to table. Sweetbreads are very useful in many dishes, as in pies, ragoos, fricassees, &c. And to use alone, either fried, roasted, broiled, or otherwise. They must be soaked in warm water, an hour or two, then scalded about an hour or two in warm water, which is commonly called *setting* or *blanching*. This will make them keep longer, and prepare them for any use you may have occasion to apply them to.

Sweetbreads à la Daube.

PUT three of the finest and largest sweetbreads you can get into a saucepan of boiling water for five minutes. Then take them out, and when they are cold, lard them in a row down the middle, with little pieces of bacon, and then a row on each side with lemon-peel, cut the size of wheat-straw. Then a row on each side of pickled cucumbers, cut very fine. Put them in a tossing-pan with good veal gravy, a little juice of lemon, and a spoonful of browning. Stew them gently a quarter of an hour, and a little before they are ready thicken them with flour and butter. Dish them up, pour the gravy over them, and lay round them bunches of boiled celery, or oyster patties. Garnish with stewed spinach, green-coloured parsley, and stick a bunch of barberries in the middle of each sweetbread. This is a pretty corner dish for either dinner or supper.

Sweetbreads à la Dauphine.

LARD the finest sweetbreads you can get, and open them in such a manner that you can stuff in forcemeat. Three will make a fine dish. Make your forcemeat with a large fowl or young cock; skin it, and pluck off all the flesh. Take half a pound of fat and lean bacon; cut them very fine, and beat them in a mortar. Season it with an anchovy, some nutmeg, a little lemon-peel, a very little thyme, and some parsley. Mix them up with the yolks of two eggs, and fill your sweet-

bread, and fasten them with fine wooden skewers. Put layers of bacon at the bottom of a stew-pan, and season them with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced. Upon that lay thin slices of veal, and then lay on your sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, and then pour in a quart of boiling water or broth. Cover it close, and let it stew two hours very softly. Then take out the sweetbreads, keep them hot, strain the gravy, skim off all the fat, boil it till it wastes to about half a pint, put in the sweetbreads, and give them two or three minutes stew in the gravy. Then lay them in the dish, pour the gravy over them, garnish with lemon, and send them up to table.

Sweetbreads ragood.

Rub them over with the yolk of an egg, strew them over with bread crumbs, and parsley, thyme, and sweet marjoram, all shred small, and some pepper and salt. Make a roll of forcemeat like a sweetbread, put it in a veal caul, and roast them in a Dutch oven. Take some brown gravy, and put to it a little lemon pickle, some mushroom catchup, and the end of a lemon. Boil the gravy, and when the sweetbreads are enough, lay them in the dish, with the forcemeat in the middle. Take out the end of the lemon, pour the gravy into the dish, and send it up to table.

Sweetbreads as Hedge-Hogs.

HAVING scalded your sweetbreads, lard them with ham and truffles, cut in small pieces. Fry them a short time in butter, and let the pieces stick out a little to make the appearance of bristles. Simmer them in the same butter, with broth and a little white wine, and a very little salt and pepper. When they are done, skin and strain the sauce, add a little cullis, and serve them up. You may use any other sauce that you like better. Sweetbreads being of a very insipid taste of themselves, make it a general rule to serve a sharp re-

lishing sauce with them, such as cullis sauce, fricassée, or sweet herbs.

Sweetbreads forced.

TAKE three sweetbreads, put them into boiling water for five minutes. Beat the yolk of an egg a little, and rub it over them with a feather. Strew on bread crumbs, lemon-peel, and parsley shred very fine, nutmeg, salt, and pepper to your palate. Set them before the fire to brown, and add to them a little veal gravy. Put in a little mushroom powder, caper liquor, or juice of lemon, and browning. Thicken it with flour and butter, boil it a little, and pour it into your dish. Lay in sweetbreads, lay over them lemon-peels in rings, cut like straws, garnish with pickles, and send them up to table.

Shoulder of Veal à la Piedmontoise.

HAVING cut the skin off a shoulder of veal so that it may hang at one end, lard the meat with bacon and ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon-peel. Cover it again with the skin, stew it with gravy, and when it is just tender enough take it up. Then take some sorrel, some lettuce chopped small, and stew them in butter, with parsley, onions, and mushrooms. When the herbs are tender, put to them some of the liquor, some sweetbread, and some bits of ham. Let all stew together a little while; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, wet it with melted butter, strew it over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish.

To mince Veal.

CUT your veal as fine as possible, but do not chop it. Grate a little nutmeg over it, shred a little lemon-peel very fine, dredge a little flour over it, and throw a very little salt on it. To a large plate of veal, take four or five spoonfuls of water, let it boil, and then put in the veal, with a piece of butter as big as an egg. Stir it

well together, and it will be done enough as soon as it is all thoroughly hot. Have ready a very thin piece of bread toasted brown, and cut into three-corner sippets: Lay it round the plate, and pour in the veal. Just before you put it in, squeeze in half a lemon, or put in half a spoonful of vinegar.

A Pillaw of Veal.

HALF roast either a neck or breast of veal; then cut it into six pieces, and season it with pepper, salt, and nutmeg. Put to a pound of rice a quart of broth, some mace, and a little salt. Do it over a stove or very slow fire till it is thick; but butter the bottom of the pan or dish you do it in. Beat up the yolks of six eggs, and stir them into it. Then take a little round deep dish, butter it, lay some of the rice at the bottom, then lay the veal on a round heap, and cover it all over with rice. Wash it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich good gravy. Send it to table, garnished with a Seville orange quartered.

Veal Blanquets.

HAVING roasted a piece of a fillet of veal, cut off the skin and nervous parts, and cut it into little thin bits. Put some butter into a stew-pan over the fire, with some chopped onions, and fry them a little. Then add a dust of flour, stir it together, and put in some good broth or gravy, and a bundle of sweet herbs. Season it with spice, make it of a good taste, and then put in your veal, the yolks of two eggs beat up with cream and grated nutmeg, some chopped parsley, a shalot, some lemon-peel grated, and a little juice of lemon. Keep it stirring one way, and when it is enough, dish it up, and send it to table.

Bombarded Veal.

CUT five lean pieces off a fillet of veal, as thick as your hand. Round them up a little, and lard them

very thick on the round side with little narrow thin pieces of bacon, and lard five sheeps tongues, being first boiled and blanched; lard them here and there with very little bits of lemon-peel, and make a well-seasoned forcemeat of veal, bacon, ham, beef suet, and an anchovy beaten well. Make another tender forcemeat of veal, beef suet, mushrooms, spinach, parsley, thyme, sweet majoram, winter savory, and green onions. Season with pepper, salt, and mace. Beat it well, make a round ball of the other forcemeat, and stuff it in the middle of this; then roll it up in a veal caul, and bake it. What is left, tie up like a Bologna sausage, and boil it; but first rub the caul with the yolk of an egg. Put the larded veal into a stew-pan with some good gravy, and stew it gently till it be enough. Skim off the fat, put in some truffles and morels, and some mushrooms. Your forcemeat being baked enough, lay it in the middle, the veal round it, and the tongues fried, and laid between. Cut the boiled into slices, fry them, and strew them all over. Put on them the sauce, garnish with lemon, and send them up to table. You may add sweetbreads, cocks-combs, and artichoke-bottoms, if you think proper.

A Harrico of Veal.

HALF roast a neck or breast of veal; if the neck, cut the bones short. Put it into a stew-pan, just covered with brown gravy, and when it is nearly done, have ready a pint of boiled peas, six cucumbers pared, and two cabbage lettuces quartered, stewed in brown gravy, with a few forcemeat balls ready fried. Put them to the veal, and let them just simmer. When the veal is put into the dish, pour the sauce and the peas over it, and lay the lettuce and balls round it.

Veal Rolls.

Cut ten or twelve little thin slices of veal; put on them some forcemeat, according to your fancy, roll them up, and tie them just across the middle with coarse thread.

Put them on a bird-spit, rub them over with the yolks of eggs, flour them, and baste them with butter. Half an hour will do them. Lay them in a dish, and have ready some good gravy, with a few truffles and morels. Garnish with lemon, and send them up to table.

To fry cold Veal.

Cut your veal into pieces of about the thickness of half a crown, and of what length you think proper. Dip them in the yolk of an egg, and then in crumbs of bread, with a few sweet herbs and shred lemon-peel: grate a little nutmeg over them, and fry them in fresh butter. The butter must be made just hot enough to fry them. In the mean time, make a little gravy of the bone of the veal; and when the meat is fried, take it out with a fork, and lay it in a dish before the fire. Then shake a little flour into the pan, and stir it round. Then put in a little gravy, squeeze in some lemon, and pour it over the veal. Garnish with lemon, and serve it up.

A Florentine of Veal.

Mince two kidneys of veal, fat and all, very fine. Chop a few herbs and put to it, and add a few currants. Season it with cloves, mace, nutmeg, and a little salt; four or five yolks of eggs chopped fine, and some crumbs of bread: a pippin or two chopped, some candied lemon-peel cut small, a little sack, and orange-flower water. Lay a sheet of puff paste at the bottom of your dish, and put in the ingredients, and cover it with another sheet of puff paste. Bake it in a slack oven, and serve it up hot, with sugar scraped on the top of it.

To boil a Scrag of Veal.

Put a scrag of veal into a saucepan, and to each pound of veal put a quart of water. Skim it very clean, then put in a large piece of upper crust of bread, a blade of mace to each pound of meat, and a little parsley tied with thread. Cover it close, and let it boil very

softly two hours, when both broth and meat will be fit to eat. This is a very good dish for a sick person.

To make Marble Veal.

BOIL a neat's tongue till it be tender; then peel it, cut it in slices, and beat it in a mortar with a pound of butter, and a little beaten mace and pepper, till it be like a paste. Have ready some veal stewed and beaten in the same manner. Put some veal in a potting-pot, then some tongue in lumps over the veal, then some veal over that, tongue over that, and then veal again. Press it down hard, pour some clarified butter over it, and keep it in a cold dry place. When you use it, cut it in slices, garnish with parsley, and send it to table.

Calf's Head Surprise.

WITH a sharp knife raise off the skin of a calf's head, with as much meat as you can possibly get from the bones, so that it may appear like a whole head when stuffed. Make the following forcemeat. Take half a pound of veal, a pound of beef suet, the crumbs of a twopenny loaf, and half a pound of fat bacon. Beat them well in a mortar, with some sweet herbs and parsley shred fine, some cloves, mace, and nutmeg beat fine; enough salt and chyan pepper to season it, the yolks of four eggs beat up, and mixed all together. Stuff the head with this forcemeat, and skewer it tight at each end. Put it into a deep pot or pan, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of walnut and mushroom catch-up, the same quantity of lemon pickle, and a little salt and pepper. Lay a coarse paste over it to keep in the steam, and put it for two hours and a half into a sharp oven. When you take it out, lay the head in a soup dish, skim off the fat from the gravy, and strain it through a sieve into a stew-pan. Thicken it in butter rolled in flour, and when it has boiled a few minutes, put in the yolks of four eggs well beaten, and mixed with half a pint of cream. Have ready boiled

some forcemeat balls, and half an ounce of truffles and morels; but do not put them into the gravy. Pour the gravy over the head, garnish with forcemeat balls, truffles, morels, and mushrooms, and send it up to table.

The best Way to dress a Calf's Head.

SCALD off all the hair of a calf's head, and clean it well. Cut it into two, take out the brains, and boil the head very white and tender. Take one part quite off the bone, and cut it into nice pieces with the tongue; dredge it with a little flour, and let it stew on a slow fire for half an hour, in rich white gravy, made of veal, mutton, and a piece of bacon, seasoned with pepper, salt, onion, and a very little mace. It must be strained off before the hash is put in, and then thicken it with a little butter rolled in flour. The other part of the head must be taken off in one whole piece. Stuff it with nice forcemeat, roll it like a collar and then stew it tender in gravy. Put it into the middle of a dish, and the hash all round it. Garnish it with forcemeat balls, and the brains made into little cakes dipped in butter and fried. You may add wine, morels, truffles, or what else you please, if you choose to increase its richness.

To hash a Calf's Head.

HAVING cleaned the head exceedingly well, boil it a quarter of an hour, and when it is cold cut the meat into thin broad slices. Put it into a tossing-pan with two quarts of gravy. When it has stewed three quarters of an hour, add to it an anchovy, a little beaten mace, chyan to your taste, two spoonfuls of lemon pickle, two meat spoonfuls of walnut catchup, half an ounce of truffles and morels, a slice or two of lemon, a bundle of sweet herbs, and a glass of white wine. Mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough. Put the brains into hot water, and beat them fine in a bason. Add to them two eggs, one spoonful of

flour, a bit of lemon-peel shred fine, a little parsley chopped small, thyme, and sage. Beat them well together, and stew in a little pepper and salt. Then drop them in little cakes into a pan full of boiling hog's-lard, and fry them of a light brown. Lay these on a sieve to drain, take your hash out of the pan with a fish slice, lay it on your dish, and strain the gravy over it. Lay upon it a few mushrooms, forcemeat balls, the yolks of four eggs boiled hard, and the brain cakes. Garnish with lemon and pickles, and send it up to table.

To grill a Calf's Head.

HAVING washed a calf's head clean, and boiled it almost enough, take it up and hash one half. Rub the other half over with the yolk of an egg, and a little pepper and salt; strew over it bread crumbs, parsley chopped small, and a little grated lemon peel. Set it before the fire, and keep basting it all the time to make the froth rise. When it is of a fine light brown, dish up your hash, and lay the grilled side upon it. Blanch your tongue, slit it down the middle, and lay it on a soup plate. Skin the brains, boil them with a little sage and parsley, chop them fine, and mix them with some melted butter, and a spoonful of cream. Make them hot, and pour them over the tongue. Serve them up as sauce for the head.

To roast a Calf's Head.

FIRST wash the head perfectly clean, then take out the bones, and dry the head well with a cloth. Make a seasoning of pepper, salt, beaten mace, nutmeg, cloves, some fat bacon cut very small, and some grated bread. Strew this over it, roll it up, skewer it with a small skewer, and tie it with tape. Roast it, and baste it with butter. Make a rich veal gravy thickened with butter and rolled in flour. Some like mushrooms and the fat part of oysters; but you may either use or omit these as you please.

Calf's Head boiled.

HAVING washed the head very clean, parboil one half of it. Beat up the yolk of an egg, and rub it over the head with a feather. Then strew over it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon-peel, grated bread, and a little nutmeg. Stick bits of butter over it, and send it to the oven. Boil the other half white in a cloth, and put them both into a dish. Boil the brains in a piece of cloth, with a little parsley and a leaf or two of sage. When they are boiled, chop them small, and warm them up in a saucepan, with a piece of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains round it. Have in another dish bacon or pickled pork, and in another greens and carrots.

Veal Palates.

BOIL two palates about half an hour ; then take off the skins, and cut them into pieces, as you do ox palates. Put them into a stew-pan with a glass of white wine, a little minced green onion, parsley, pepper, and salt. Toss it often till the wine is gone, pour in a ladle of your cullis mixed with gravy, and stew them softly till very tender. Put in a small glass more of wine, add the juice of a lemon or orange, and send it up.

Scotch Collops white.

CUT your collops off the thick part of a leg of veal, of the size and thickness of a crown-piece. Put a lump of butter into a tossing-pan, and set it over a slow fire, for a brisk fire will discolour your collops. Before the pan is hot, lay in the collops, and keep turning them over till you see the butter is turned to a thick white gravy. Put your collops and gravy into a pot, and set them upon the hearth to keep warm. Put cold butter again into your pan every time you fill it, and fry them as above, and so continue till you have finished. When you have fried them, pour your gravy from them into your pan, with a tea-spoonful of lemon pickle,

mushroom-catchup, caper-liquor, beaten mace, chyan pepper, and salt. Thicken with flour and butter, and when it has well boiled, put in the yolks of two eggs well beaten, and mixed with a tea-spoonful of rich cream. Keep shaking your pan over the fire till your gravy looks of a fine thickness, and then put in your collops, and shake them. When they are quite hot, put them on your dish with forcemeat balls, and strew over them pickled mushrooms. Garnish with barberries and pickled kidney-beans, and send them up to table.

Scotch Collops brown.

FOR brown collops cut them in the same manner as you did for white collops; but brown your butter before you lay in your collops. Fry them over a brisk fire, shake and turn them, and keep them on a fine froth. When they are of a light brown, put them into the pot, and fry them as the white ones: When you have fried them all brown, pour all the gravy from them into a clean tossing-pan, with half a pint of gravy made of the bones and bits you cut the collops off, two spoonfuls of lemon pickle, a large one of catchup, the same of browning, half an ounce of morels, half a lemon, a little anchovy, chyan, and salt to your taste. Thicken it with flour and butter, and let it boil five or six minutes. Then put in your collops, and shake them over the fire; but take care that they do not boil, as that will make them hard. When they have simmered a little, take them out with an egg spoon, lay them on your dish, strain your gravy, and pour it hot on them. Lay over them forcemeat balls, and little slices of bacon curled round a skewer and boiled. Serve them up with a few mushrooms over them, and garnished with lemon and barberries.

Scotch Collops the French Way.

Cut collops pretty thick, and five or six inches long, from a leg of veal. Rub them over with the yolk of an egg, put pepper and salt, and grate a little nutmeg

on them, and a little shred parsley. Lay them on an earthen dish, and set them before the fire. Baste them with butter, and let them be of a fine brown. Then turn them on the other side, rub them as above, and brown them the same way. When they are thoroughly enough, make a good brown gravy with truffles and morels, dish up your collops, lay truffles and morels, and the yolks of hard eggs boiled, over them. Garnish with lemon and crisp parsley, and send them up to table.

Veal Cutlets.

YOUR cutlets must be about the thickness of a half crown; but the length of them is of no consequence. Dip them in the yolk of an egg, and strew over them crumbs of bread, a few sweet herbs, some lemon peel, and a little grated nutmeg. Fry them in fresh butter. In the mean time make a little gravy, and when the meat is done, take it out, and lay it in a dish before the fire. Then shake a little flour into the pan, and stir it round. Put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon, and send it up to table.

A Calf's Heart roasted.

FILL the heart with the following forcemeat. Take the crumb of half a penny loaf, a quarter of a pound of beef suet chopped small, a little parsley, sweet marjoram, and lemon peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg. Having filled the heart with this forcemeat, lay a veal caul on the stuffing, or a sheet of writing paper, to keep it in its place. Put it into a Dutch oven, and keep turning it till it be thoroughly roasted. When you dish it up, lay slices of lemon round it, and pour good melted butter over it.

A Calf's Head Pie.

LET the head be first very well cleaned, and then boil it till it be tender. Take off the meat as whole as you

can, take out the eyes, and slice the tongue. Make a good puff-paste crust, cover your dish with it, lay on your meat, throw over it the tongue and lay the eyes cut in two at each corner, season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on a thin top-crust, and bake it an hour in a quick oven. In the mean time, boil the bones of the head in two quarts of liquor, with two or three blades of mace; half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till reduced to about a pint; then strain it off, and add two spoonfuls of catchup, three of red wine, a piece of butter as big as a walnut rolled in flour, half an ounce of truffles and morels. Season it with salt to your palate. Boil it, and have half the brains boiled with some sage; beat them and twelve leaves of sage chopped fine. Then stir all together, and give it a boil. Take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon-peel minced fine, and half a small nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown. Boil six eggs hard, of which take only the yolks; and when your pie comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour the sauce all over. Send it hot to table without the lid.

Veal Hams.

Cut a leg of veal like a ham; then take a pint of bay-salt, two ounces of salt-petre, and a pound of common salt. Mix them well together with an ounce of juniper berries beaten. Rub the ham well, and lay it in a hollow tray, with the skin side downwards. Baste it every day for a fortnight with the pickle, and then hang it in wood smoke for a fortnight. You may boil it, or parboil and roast it. In this pickle you may put a piece of pork, or two or three tongues.

To collar a Breast of Veal.

BONE the finest breast of veal you can procure, and rub it over with the yolks of two eggs; strew over it some

crumbs of bread, a little grated lemon-peel, a little pepper and salt, and a handful of chopped parsley. Roll it up hard, and bind it tight with packthread. Wrap it in a cloth, boil it an hour and a half, and then take it up, and set it to cool. As soon as it has cooled a little, take off the cloth, and cut off the packthread carefully, lest you open the veal. Cut it into five slices, lay them on a dish with the sweetbread boiled, and cut in thin slices, and laid round them with ten or twelve forcemeat balls. Pour your white sauce over it, and garnish with barberries or green pickles. Make your white sauce in the following manner: Take a pint of good veal gravy, put to it a spoonful of lemon pickle, half an anchovy, a tea-spoonful of mushroom powder, or a few pickled mushrooms. Give it a gentle boil, and then put in half a pint of cream, and the yolks of two eggs finely beaten. Shake it over the fire after the eggs and cream are in, but do not let it boil, as that will curdle it:

To collar a Calf's Head to eat like Brawn.

SCALD the head till the hair comes clean off, then cut it in two, and take out the brains and the eyes. Wash it very clean, put it into a pan of clean water, and then boil it till the bones will come out. Slice the tongue and ears, and lay them all even. Throw a handful of salt over them, and roll it up quite close in a collar. Boil it near two hours, and when the head is cold put it into brawn pickle.

To pot Veal.

TAKE part of a fillet or knuckle of veal that has been stewed, or you may bake it on purpose for potting. Beat it to a paste with butter, pepper, salt, and mace pounded. Press it down in pots, and pour over it clarified butter.

CHAP. IV.

VARIOUS METHODS OF DRESSING MUTTON.

Pieces in a Sheep.

THE Head and Pluck, which includes the liver, lights, heart, sweetbread, and melt.

The Fore Quarter is the neck, breast, and shoulder.

The Hind Quarter includes the leg and loin. The two loins together are called a saddle or chine of mutton.

To roast a Haunch of Mutton Venison-Fashion.

Cut a hind quarter of mutton venison-fashion, and let it steep in the sheep's blood five or six hours. Then let it hang, in cold dry weather, for three weeks, or as long as it will keep sweet. Rub it with a cloth, then rub it over with fresh butter, and strew some salt and a little flour over it. Butter a sheet of paper, and lay over it, and another over that, or some paste, and tie it round. If it be a large joint, it will take two hours and a half roasting. Before you take it up take off the paper, or paste, and baste it well with butter, and flour it. Let the jack go round quick, that it may have a good froth. Make use of gravy and currant-jelly for your sauce.

Another Method.

TAKE the largest and fattest leg of mutton you can get, cut out like a haunch of venison, as soon as it is killed, and whilst it is warm, as it will eat the tenderer. Lay it in a pan with the backside downwards, and pour a bottle of red wine over it, and there let it lie twenty-four hours. Then spit it and roast it at a good quick fire, and keep basting it all the time with the same liquor and butter. It will require an hour and a half roasting; and, when it is done, send it up with a little good gravy in one boat, and some sweet sauce in another. A good fat neck of mutton, dressed in this manner, eats exceedingly well.

Gigot of Mutton with Spanish Onions.

TAKE a leg of mutton that is cut with part of the loin, that being called by the French a Gigot. Let it hang two or three days, and then put it into a pot just big enough to hold it; pour in a little broth, and then cover it with water. Put in about a dozen of Spanish onions, with the rinds on, three or four carrots, a turnip or two, some parsley, and any other herbs you like. Cover them down close, and stew them for three or four hours; but take your onions out after an hour's stewing, and take the first and second rinds off. Put them into a stew-pan, with a ladle or two of your cullis, a mushroom or two, or truffles minced, and a little parsley. Take out your mutton, and drain it clean from the fat and liquor. Then season your sauce and make it hot; squeeze in a lemon, pour the sauce over it, and send it up to table with the onions round it.

Leg of Mutton Modina-Fashion.

BONE a leg of mutton quite to the end, which you must leave very short. Boil it in three parts water and one broth, and then take it out. Cut the upper part cross-ways, into which stuff butter and bread crumbs, seasoned with pepper, salt, and sweet herbs chopped. Then put it into a stew-pan with a little of the broth, and a little white wine. Add the juice of a Seville orange to the sauce, and when it is done, dish it, and serve it up.

Split Leg of Mutton and Onion Sauce.

SPLIT the leg from the shank to the end, and stick a skewer in to keep the nitch open. Baste it with red wine till it be half roasted; then take the wine out of the dripping-pan, and put to it an anchovy. Set it over the fire till the anchovy is dissolved, rub the yolk of a hard egg in a little cold butter, mix it with the wine, and put it into your sauce-boat. Put good onion sauce over the leg when it is roasted, and send it up to table.

Leg of Mutton à la Daube.

LARD a leg of mutton with bacon, half roast it, and then put it into a pot that will just hold it, with a quart of mutton gravy, half a pint of vinegar, some whole spice, sweet-marjoram, winter savory, and some green onions. When it is tender, take it up, and make the sauce with some of the liquor, mushrooms, sliced lemon, two anchovies, a spoonful of colouring, and a piece of butter. Pour some into a boat, and the rest over the mutton.

Leg of Mutton à la Mode.

LARD a leg of mutton quite through with large pieces of bacon rolled in chopped sweet herbs and fine spices. Braze it on a pan of the same size, with slices of lard, onions, and roots, and stop the steam very close. When it is done, add a glass of white wine, and strain the sauce.

Leg of Mutton à la haut Gout.

HANG up a leg of mutton for a fortnight, and then stuff every part of it with some cloves of garlic ; rub it with pepper and salt, and then roast it. When it is properly done, put some good gravy and red wine into the dish, and send it up to table.

Leg of Mutton forced.

RAISE the skin of a leg of mutton, take out the lean part of it, and chop it exceedingly fine, with an anchovy. Shred a bundle of sweet herbs, grate a penny loaf, half a lemon, some nutmeg, pepper, and salt, to your taste. Make them into a forcemeat, with three eggs, and a large glass of red wine. Fill the skin with the forcemeat, but leave the bone and shank in their places, and it will appear like a whole leg. Lay it on an earthen dish, with a pint of red wine under it, and send it to the oven. It will take two hours and a half. When it comes out, take off the fat, strain the gravy over the mutton, lay round it hard yolks of eggs,

and pickled mushrooms. Send it up to table, garnished with pickles.

Leg of Mutton ragooed.

TAKE all the skin and fat off a leg of mutton, cut very thin the right way of the grain; then butter your stew-pan, and shake some flour into it. Slice half a lemon and half an onion, cut them very small, a small bundle of sweet herbs, and a little blade of mace. Put all together with your meat into the pan, stir it a minute or two, and then put in six spoonfuls of gravy. Mince an anchovy small, and mix it with some butter and flour. Stir it all together for six minutes, dish it up, and send it to table.

Leg of Mutton à la Royale.

TAKE off the fat, skin, and shank-bone of a leg of mutton. Lard the meat with bacon, and season it with pepper, salt, and a round piece, of about three or four pounds, of beef, or leg of veal, also larded. Have ready boiling some hog's-lard, flour your meat, and give it a colour in the lard. Then take out the meat, and put it into a pot, with a bundle of sweet herbs, some parsley, an onion stuck with cloves, two or three blades of mace, some whole pepper, and three quarts of gravy. Cover it close, and let it boil softly for two hours. In the mean time get ready a sweetbread split, cut into quarters and broiled, a few truffles and morels stewed in a quarter of a pint of strong gravy, a glass of red wine, a few mushrooms, two spoonfuls of catchup, and some asparagus tops. Boil all these together, and then lay the mutton in the middle of the dish. Cut the beef or veal into slices, make a rim round your mutton with the slices, and pour the ragoo over it. When you have taken the meat out of the pot, skim all the fat off the gravy, strain it, and add as much to the other as will fill the dish. Garnish with lemon, and send it up to table.

Leg of Mutton roasted with Oysters.

MAKE a forcemeat of beef suet chopped small, the yolks of eggs boiled hard, with three anchovies, a small bit of onion, thyme, savory, and about a dozen or fourteen oysters, all cut fine; some pepper, salt, grated nutmeg, and crumbs of bread, mixed up with raw eggs. Stuff the mutton in the thickest part under the flap, and at the knuckle. You may make your sauce of some oyster liquor, anchovy, a little red wine, and some more oysters stewed, and laid under the mutton.

Shoulder of Mutton boiled, and Onion Sauce.

PUT in your shoulder when the water is cold, and when it has boiled enough, cover it with onion sauce, made in the same manner as for boiled ducks. You may dress a shoulder of veal the same way; but neither of these dishes are often ordered.

Shoulder of Mutton in Epigram.

HAVING roasted your shoulder almost enough, take off the skin, about the thickness of a crown-piece, very carefully, and with it the shank-bone at the end. Season that skin and shank-bone with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and crumbs of bread. Lay this on the gridiron, and let it be of a fine brown. In the mean time take the rest of the meat, and cut it like a hash about the bigness of a shilling. Save the gravy, and put it to it, with a few spoonfuls of strong gravy, half an onion cut fine, a little nutmeg, a little pepper and salt, a little bundle of sweet herbs, some gerkins cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of either red or white wine, and throw a little flour over the meat. Let all these stew together very softly for five or six minutes; but take care not to let it boil. Take out the sweet herbs, and put the hash into the dish; lay the broiled upon it, and serve it up.

Shoulder of Mutton Surprised.

HALF boil a shoulder of mutton, put it into a tossing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-spoonful of mushroom powder. Stew it till the rice is enough, which it will be in about an hour, and then take up your mutton, and keep it hot. Put half a pint of cream to the rice, and a piece of butter rolled in flour. Shake it well, and boil it a few minutes. Lay your mutton in the dish, and pour your gravy over it. Garnish with either pickles or barberries, and send it up to table.

Breast of Mutton collared.

TAKE a breast of mutton, skin and bone it, and roll it up in a collar like a breast of veal. Put a quart of milk and a quarter of a pound of butter in the dripping-pan, and baste the meat with it well while it is roasting. Put some good gravy into the dish and into a boat, with some currant-jelly in another boat, and serve it up.

Breast of Mutton dressed another good Way.

COLLAR a breast of mutton as above directed. Roast it, and baste it with half a pint of red wine. When that is all soaked in, baste it well with butter. Have ready a little good gravy, set the mutton upright in the dish, pour in the gravy, prepare sweet sauce as for venison, and send it up to table without any garnish.

Breast of Mutton grilled.

TAKE a breast of mutton, half boil it, score it, pepper and salt it well, and rub it with the yolk of an egg; strew on chopped parsley and crumbs of bread, and broil it or roast it in a Dutch oven. Serve it up with caper sauce.

To dress a Neck of Mutton.

TAKE a neck of mutton, and lard it with lemon-peel cut in thin small lengths. Boil it in salt and water, with a bunch of sweet herbs and an onion stuck with

cloves. While it is boiling, make a sauce of a pint of oysters stewed in their own liquor, as much veal gravy, two anchovies dissolved and strained into it, and the yolks of two eggs beat up in a little of the gravy. Mix these together till they come to a proper thickness, then pour it over the meat, and send it up to table.

Neck of Mutton larded with Ham and Anchovies.

TAKE the fillet of a neck of mutton, and lard it quite through with ham and anchovies, first rolled in chopped parsley, shalots, sweet herbs, pepper, and salt. Then put it to braze or stew in a little broth, with a glass of white wine. When done, skim and strain the sauce, and add a little cullis to give it a proper consistence. Squeeze in the juice of half a lemon, pour it upon the meat, and send it up to table.

Neck of Mutton, called the Hasty Dish.

PROVIDE yourself with a large pewter or silver dish, made like a deep soup dish, with an edge about an inch deep on the inside, with a lid made to fit it, and a handle at top, fixed so fast that you may lift it up full by that handle without any danger of its falling. This dish is called a Necromancer. Take a neck of mutton of about six pounds, take off the skin, cut it into chops of a moderate thickness slice, a French roll thin, peel and slice a large onion, pare and slice three or four turnips, lay a row of mutton in the dish, on that a row of roll, then a row of turnips, and then onions; put a little salt, then the meat, and so on. Put to it a small bundle of sweet herbs, and two or three blades of mace. Fill the dish with boiling water, and having covered it close, hang it on the back of two chairs by the rim. Take three sheets of brown paper, tear each sheet into five pieces, and draw them through your hand. Light one piece, and hold it under the bottom of the dish, moving the paper about as fast as it burns; light another, till all are burnt, and your meat will

then be enough. Fifteen minutes will be sufficient to do it. Send it to table hot in the dish.

Neck of Mutton dressed like Venison.

CUT a large neck before the shoulder is taken off, rather broader than usual, and the flap of the shoulder with it, to make it look handsome. Stick the neck all over in little holes with a sharp penknife, and pour a little red wine upon it. Let it lie in the wine four or five days, and turn and rub it three or four times a day. Then take it out, and hang it for three days in the open air out of the sun, and dry it often with a cloth to keep it from musting. When you roast it, baste it with the wine it was steeped in, if any be left; if not, use fresh wine. Put white paper three or four folds to keep in the fat, and roast it thoroughly. Then take off the skin, froth it nicely, and send it up to table.

Fillet of Mutton with Cucumbers.

TAKE a neck of mutton of what size you please, and cut off great part of the scrag, and the chine and spay-bones close to the ribs. Take off the fat from the great end, and flat it with your cleaver, so that it may lie neatly in the dish. Soak it in a marinade, and roast it wrapped up in paper well buttered. For your spring and summer sauce, nicely quarter some cucumbers, and fry them in a piece of butter, after laying in the same marinade. Stew them in a ladle or two of your cullis, a bit of shallot or green onion, pepper and salt, a little minced parsley, the juice of a lemon, and then serve it up. The only difference between this and the celery sauce is, that instead of frying your celery, boil it in a little water till it be tender, or you may stew it for a quarter of an hour in broth.

Saddle of Mutton à St. Menchout.

HAVING taken the skin off the hind part of a chine of mutton, lard it with bacon, season it with pepper, salt, mace, beaten cloves, nutmeg, young onions, sweet

herbs, and parsley, all chopped fine. Put layers of bacon in a large oval or gravy pan, and then layers of beef, till the bottom is covered. Put in the mutton, then layers of bacon on that, and a layer of beef. Pour in a pint of wine, and as much good gravy as will stew it. Put in two or three shalots, and cover it close. Put fire over and under it, if you have a close pan, and let it stew for two hours. As soon as it is done, take it out, strew crumbs of bread all over it, and put it into the oven to brown, or brown it before the fire. Strain the gravy it was stewed in, and boil it till there be only a sufficient quantity for sauce. Lay the mutton in a dish, pour in the sauce, and send it up to table.

Saddle of Mutton frenched.

TAKE the two chumps of the loins, cut off the rump, and carefully lift up the skin with a knife. You may begin at the broad end, but must be very careful neither to crack it nor take it quite off. Take some slices of ham or bacon finely chopped, a few truffles, some young onions, some parsley, a little thyme, sweet marjoram, winter savory, and a little lemon-petl, all finely chopped; a little mace, and two or three cloves finely beaten, half a nutmeg, and a little pepper and salt. Mix all these together, and strew them over the meat where you raise the skin. Lay the skin on again, and fasten it with two fine skewers on each side, and roll it in paper well buttered. It will take two hours roasting. Then take off the paper, baste the meat, and when it is of a fine brown, take it up. For sauce, take six shalots, cut them very fine, put them into a saucepan with two spoonfuls of vinegar, and two of white wine. Boil them for a minute or two, pour the sauce into the dish, garnish with horse-radish, and send it up to table.

Mutton kebobbed.

JOINT a loin of mutton between every bone, and take off all the fat of the inside, and the skin off the top of the meat, and some of the top fat, if there be too much.

Season them moderately with pepper and salt, and grate a small nutmeg all over them. Dip them in the yolks of three eggs, and have ready crumbs of bread and sweet herbs. Dip them in, and put them together in the same shape again. Put them on a small spit, and roast them before a quick fire. Put under them a dish; baste them first with a piece of butter, and then with what comes from the meat, and throw some crumbs of bread and sweet herbs all over them while roasting. When it is enough, take it up, lay it on the dish, and have ready a pint of good gravy and what comes from the meat; but before you put this into the gravy, take care to pour out all the fat. Take two spoonfuls of catchup, mix with it a tea-spoonful of flour, and put it to the gravy. Stir it together, give it a boil, and pour it over the mutton.

Mutton the Turkish Way.

Cut the meat in slices, and wash it with vinegar. Put it into a pot with some whole pepper, rice, and two or three onions. Stew them very slowly, and skim them very frequently. As soon as it is tender, take out the onions, put sippets into the dish under them, and serve them up.

Mutton à la Maintenon.

TAKE a leg of mutton, and cut some short steaks from it. Make a forcemeat with crumbs of bread, a little chopped suet, or a bit of butter, lemon-peel grated, parsley shred fine, pepper, salt, and nutmeg, mixed up with the yolk of an egg. Pepper and salt the steaks, and lay on the forcemeat. Butter some half sheets of writing-paper, and in each wrap up a steak, twisting the paper neatly. Fry them, or do them in a Dutch oven. Put a little gravy into the dish, and some in a boat; garnish with pickles, and send them up to table.

A Basque of Mutton.

TAKE a copper dish of the size of a small punch-bowl, and lay the caul of a leg of veal into it. Chop exceed-

ingly small the lean of a leg of mutton that has been kept a week. Then take half its weight in beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, the yolks of four eggs, and two anchovies. Mix them well together, and lay them in the caul in the inside of the dish. Fasten the caul, bake it in a quick oven, and when it comes out, lay your dish upside down, and turn the whole out. Pour some brown gravy over it, and put some venison sauce into the dish. Garnish with pickles, and send it up to table.

A Harrico of Mutton.

Cut a neck or loin of mutton into thick chops, flour them, and fry them brown in a little butter. Then take them out, and put them on a sieve to drain. Put them into a stew-pan, and cover them with gravy. Put in a whole onion, with a turnip or two, and stew them tender. Then take out the chops, strain the liquor through a sieve, and skim off all the fat. Put a little butter into the stew-pan, and mix it with a spoonful of flour. Stir it well till it is smooth, then put in the liquor, and stir it well all the time you are pouring it in, or it will get into lumps. Then put in your chops with a glass of Lisbon. Have ready some carrot, about three quarters of an inch long, and cut them round with an apple-corer, some turnips cut with a turnip-scoop, and a dozen small onions blanched. Put them to your meat, and season with pepper and salt. Stew them gently for a quarter of an hour, and then take out the chops with a fork. Lay them on the dish and pour the sauce over them. Garnish with beet-root, and send them to table. This is a very pretty dish for supper.

Chine of Mutton with Cucumber Sauce.

TAKE two fore-quarters of mutton that are small and fat, cut down the sides, and chop through the shoulders and breast so as to make it lie even in the dish. Raise all the skin; but take care that you neither cut

nor tear it. Scrape a little fat bacon, take a little thyme, savory, sweet marjoram, parsley, three or four large onions, a mushroom or two, and a shalot. Cut these all very fine, and fry them gently in the bacon. Put to it a little pepper, and when it is nearly cold, put it all over the back of your meat with a paste-brush. Then fasten the skin on with a skewer, spit it, and wrap some well buttered paper over it. Roast it gently till it be enough. In the mean time take some cucumbers, quarter them, and nicely fry them in a piece of butter till they be brown. Put them for a minute or two on a sieve to drain, and then put them into a ladle or two of cullis, and boil them a little time, with some minced parsley and the juice of a lemon. For your herb sauce, prepare just such matters as are fried for the first part of it, put them into a stew-pan, with as much cullis as is necessary, and boil it about half an hour gently. Then take the paper and skin off your chine, pour the sauce over it, squeeze in the juice of a lemon, and send it to table.

A Hodge-podge of Mutton.

TAKE off the fat of a neck or loin of mutton, and cut it into steaks. Put them into a pitcher, with some lettuce, turnips, carrots, two cucumbers quartered, four or five onions, and a little pepper and salt. Stop the pitcher very close, but do not put any water into it. Then put the pitcher into a pan of boiling water, and let it boil four hours, and keep the pan supplied with fresh boiling water as it wastes. Take it out of the pitcher, and serve it up.

Mutton Rumps à la Braise.

TAKE six mutton rumps, and boil them for a quarter of an hour. Then take them out and cut them in two, and put them into a stew-pan, with half a pint of good gravy, a glass of white wine, an onion stuck with cloves, and a little chyan pepper and salt. Cover them close, and stew them till they be tender. Then take out the onion, thicken the gravy with a lit-

tle butter, rolled in flour, and put in a spoonful of browning, and the juice of half a lemon. Boil it up till it be smooth, but take care not to make it too thick. Put in your rumps, give them a toss or two, and dish them up hot. You may garnish with horse-radish and beet-root. If you choose, for variety sake, you may leave the rumps whole, and lard six kidneys on one side, and do them the same as the rumps, only not boil them. Put the rumps in the middle of the dish, and the kidneys round them, (or the kidneys will make a pretty side-dish of themselves) and pour the sauce over all.

To hash Mutton.

HAVING cut your mutton into small pieces, and as thin as you can, strew a little flour over it, and put it into some gravy, in which sweet herbs, onion, pepper, and salt, have been boiled, and strained. Put in a piece of butter rolled in flour; a little salt, a shalot cut fine, a few capers and gerkins finely chopped, and a glass of red wine, or walnut pickle, if you like it. Toss all together for a minute or two, and have ready some bread toasted and cut into thin sippets; lay these round the dish, and pour in your hash. Garnish with pickles and horse-radish, and send it up to table.

To hash cold Mutton.

WITH a sharp knife cut your mutton into little pieces, as thin as possible, and then boil the bones with an onion, a little sweet herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted very crisp. Let it boil till there be no more than just sufficient for sauce. Then strain it, and put it into a saucepan, with a piece of butter rolled in flour, and as soon as the meat is hot, it will be enough. Season it with pepper and salt, and have ready some thin bread toasted brown, and cut into any form you like best. Lay these round the dish, and pour the hash upon them. You may put in any kind of pickle you like, and garnish with some of them.

Mutton Cutlets in Disguise.

Cut some chops off the loin, and simmer them in some broth, with a bundle of sweet herbs. Let the broth waste till there be no more than sufficient for sauce. Put forcemeat round them for a garnish, which you may make of some fillet of veal suet, chopped parsley, shalots, pepper, salt, and bread crumbs soaked in cream, all well pounded. Add three yolks of eggs, and baste your cutlets with eggs and bread crumbs. Bake it in the oven till it is of a good colour, pour the sauce over it, and send it to table.

Mutton Cutlets Lover's-Fashion.

LARD some cutlets, cut pretty thick, with ham and bacon, and give them a few turns in a little butter, chopped parsley, and a little winter savory. Then put them into a stew-pan, with small pieces of ham, sliced onions, carrots, and parsnips, which you must first fry a little in oil or butter. Add a glass of wine, and a little cullis. As soon as it is done, skim the sauce, pour it over the meat, and serve it up.

To broil Mutton Steaks.

Cut some steaks from the loin, about half an inch thick, and take off the skin, and part of the fat. As soon as your gridiron is hot, rub it with a little suet, lay on your steaks, and turn them frequently, lest the fat that drops from them should occasion the fire to blaze, which will smoke and spoil them; but this may in some measure be prevented by putting your gridiron on a slant. When they are enough, put them into a hot dish, rub them with a little butter, slice a shalot very thin into a spoonful of water, and pour it on them, with the like quantity of catchup. Garnish with scraped horse-radish and pickles, and send them up hot to table.

Mutton Steaks baked.

Cut a loin of mutton into steaks, as above directed, and season them with pepper and salt. Lay them

in a dish well buttered, and put in a quart of milk, six eggs well beaten, and four spoonfuls of flour. First beat the flour and eggs together in a little milk, and then put the rest to it. Put in a little beaten ginger and salt, and pour it over the steaks. About half an hour will bake them, and then serve them up.

Sheep's Tongues dressed in the French Fashion.

SLICE some onions, and fry them in butter. When they are about half done, put to them a little flour, chopped parsley, a clove of garlic, pepper, and salt, a little cullis, and a glass of white wine. Let it stew till the onions be enough, then add as many split tongues, ready boiled, as you choose. Stew these a quarter of an hour in the sauce, garnish with fried bread, and serve the whole up all together.

Sheep's Trotters Aspie.

ASPIE means a sharp sauce or jelly, and is generally made with tarragon or elder vinegar, chopped parsley, shalots, tarragon leaves, pepper, salt, oil, mustard, and lemon; and may be made use of as a sauce for sheep's trotters, or any sort of cold meat. Poultry or game may be served up, either hot or cold, with this sauce.

Mutton Hams.

CUT a hind quarter of mutton like a ham, and take an ounce of saltpetre, a pound of coarse sugar, and the like quantity of common salt. Mix them and rub your mutton well with them. Then lay it in a hollow tray with the skin downwards, and baste it every day for a fortnight. Roll it in saw-dust, and hang it in wood smoke for a fortnight. Then boil it, hang it in a dry place, and cut rashers off as you want, which eat much better broiled than any other way.

CHAP. V.

VARIOUS METHODS OF DRESSING LAMB.

Pieces in a Lamb.

THE Head, and the Pluck, which includes the liver, lights, heart, nut, and melt. There is also the fry, which is the sweetbreads, lamb's stones, and skirts, with some of the liver.

The Fore Quarter includes the shoulder, neck, and breast together.

The Hind Quarter includes the leg and loin. This is in high season at Christmas, but lasts all the year.

Grass Lamb comes in season in April or May; according to the season of the year, and holds good till the middle of August.

To force a Quarter of Lamb.

Cut a long slit on the back side of a large leg of lamb, and take out the meat; but be careful that you do not deface the other side. Chop the meat small with some marrow, half a pound of beef suet, some oysters, an anchovy washed, an onion, some sweet herbs, a little lemon-peel, and some mace and nutmeg. Beat these all together in a mortar, and stuff up the leg in the shape it was before. Sew it up, and rub it all over with the yolks of eggs well beaten. Spit it, flour it all over, lay it to the fire, and baste it with butter, and an hour will roast it. In the mean time, cut the loin into steaks, season them with pepper, salt, nutmeg, lemon-peel cut fine, and a few herbs. Fry them in fresh butter till they are of a fine brown; then pour out all the butter, put in a quarter of a pint of white wine, shake it about, and then add half a pint of strong gravy, in which has been boiled some good spice, a

quarter of a pint of oysters and their liquor, some mushrooms and a spoonful of their pickle, a piece of butter rolled in flour, and the yolk of an egg finely beaten. Stir all these together till they be properly thick, and then lay your leg of lamb in the dish, and the loin round it. Pour the sauce over them, garnish with lemon, and send it up to table.

Two Hind Quarters of Lamb with Spinach:

TRUSS the knuckles of two quarters of lamb in nicely, and lay them to soak two or three hours in some milk, a little salt, two or three onions and some parsley. Put them into boiling water, but do not let there be too much of it. Put in some flour and water well mixed, a lemon or two pared and sliced, a bit of suet, and a small bunch of onions and parsley. Stir it well from the bottom, boil it gently, and these ingredients will make it exceedingly white. Prepare your spinach, and put to it about a pint of cream, a bit of butter mixed with flour, a little pepper, salt, and nutmeg. Then stir it over a slow fire till it is of a nice consistence, squeeze in the juice of a lemon, pour it into the dish, and put your lamb upon it; but take care first to drain it from the fat and water, and take off any of the seasoning that may hang to it.

A Shoulder of Lamb Neighbour-Fashion.

MAKE a forcemeat of roasted fowls, calf's udder or suet, bread crumbs soaked in cream, chopped parsley, shalots, pepper, salt, and four yolks of eggs finely beaten. Have ready a shoulder of lamb half-roasted, fill the shoulder with this forcemeat, and make it as round as possible. Fasten it well, that the forcemeat may not get out; then lard it, and stew it in broth, with a bundle of sweet herbs. When done, strain the sauce through a sieve, reduce it to a glaze, and glaze the larded part. Put to it what other sauce you please, and send it up to table.

To fry a Neck or Loin of Lamb.

HAVING cut your neck or loin into steaks, beat them with a rolling-pin, season them with a little salt, cover them close, and fry them in half a pint of ale. When they are done enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a bason. Then put in half a pint of white wine, a few capers, the yolks of two eggs finely beaten, with a little nutmeg and salt. Add to this the liquor they were fried in, and keep stirring it one way all the time till it be thick. Then put in the lamb, keep shaking it for a minute or two, lay the steaks in the dish, and pour the sauce over them. Garnish with some parsley crisped before the fire, and send them up to table.

To ragoo Lamb.

CUT the knuckle bone off a fore quarter of lamb, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and then put it into an earthen pot or stew-pan, put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper. Cover it close, and let it stew pretty fast for half an hour. Pour the liquor all out, strain it, keep the lamb hot in the pot till the sauce be ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clear that you fried them in, and skim all the fat off the gravy. Then pour it to the oysters, put in an anchovy, and two spoonfuls of either red or white wine. Boil all together till there be only just enough for sauce, add some fresh mushrooms, if you can get them, and some pickled, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, pour the sauce over it, garnish with lemon, and serve it up.

To force a Leg of Lamb.

TAKE a leg of lamb, and with a sharp knife cut out all the meat, but leave the skin whole, and the fat on.

it. Make the meat you cut out into the following forcemeat: To two pounds of meat put two pounds of beef suet finely chopped. Take away all the skin and suet from the meat, and mix it with four spoonfuls of grated bread, eight or ten cloves, five or six large blades of mace dried and finely beaten, half a large nutmeg grated, a little pepper and salt, some lemon-peel cut fine, a very little thyme, some parsley, and four eggs. Mix all together, and put it into the skin, as nearly as you can into the same shape it was before. Sew it up, roast it, and baste it with butter. Cut the loin into steaks, and fry it nicely. Lay the leg on the dish, and the loin round it, with stewed cauliflowers, if you like them, all round upon the loin. Pour a pint of good gravy into the dish, and send it up to table.

To boil a Leg of Lamb.

BOIL a leg of lamb an hour, which will be sufficient to do it. Take the loin and cut it into steaks, dip them into a few bread-crumbs and egg, and fry them nice and brown. Boil a good deal of spinach, and lay it in a dish. Put the leg in the middle, lay the loin round, and garnish with an orange quartered. Put some butter in a cup, and send the dish up to table.

To dress a Lamb's Head.

HAVING boiled a head and pluck tender, and having taken care not to do the liver too much, take out the head, and cut it in all directions with a knife. Then grate some nutmeg over it, and lay it in a dish before a good fire. Grate some crumbs of bread, and some sweet herbs rubbed, a little lemon-peel finely chopped, and a very little pepper and salt. Strew these over the head, and baste it with a little butter. Then throw a little flour over it, and just as it is done baste it and dredge it. Take half the liver, the lights, the heart and tongue, and chop them very small, with six or eight spoonfuls of gravy or water. First shake

some flour over the meat, and stir it together; then put into the gravy or water, a large piece of butter rolled in flour, a little pepper and salt, and the gravy that runs from the head into the dish. Simmer them all together a few minutes, and add half a spoonful of vinegar. Pour it into your dish, and lay the head in the middle of the mincemeat. Have ready the other half of the liver cut thin, with some slices of broiled bacon, and lay them round the head. Garnish with lemon.

To stew a Lamb's Head.

FIRST wash it and pick it very clean, and then lay it in water for an hour. Take out the brains, and with a sharp knife carefully extract the tongue and the bones; but take particular care that you do not break the meat. Then take out the eyes. Take two pounds of veal, and two pounds of beef suet, a very little thyme, a good piece of lemon-peel finely minced, a nutmeg grated, and two anchovies. Chop all these well together, grate two stale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of fresh mushrooms, clean peeled and washed, or pickled cockles. First stew your oysters, and put to them two quarts of gravy, with a blade or two of mace, and then mix all these together. Tie the head with packthread, cover it close, and let it stew two hours. In the mean time, beat up the brains with some lemon-peel finely minced, a little chopped parsley, half a grated nutmeg, and the yolk of an egg. Fry the brains in little cakes in boiling dripping, then fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and strain the gravy the head was stewed in, put it to the truffles and morels, with a few mushrooms, and boil all together. Then put in the rest of the brains that are not fried, and stew them together a minute or two. Pour this over the head, lay the fried brains and balls round it, garnish with lemon, and send it up to table.

A Lamb's Head Condé-Fashion.

Do a lamb's head in a white braze, and serve it up with a sauce made of verjuice, three yolks of eggs, pepper, salt, a piece of butter, chopped parsley scalded, and a little nutmeg. Serve these up with the head.

Lamb's Head and Pluck.

HAVING skinned and split a lamb's head, take the black part out of the eyes, and wash and clean the head perfectly well. Lay it in warm water till it looks white, and then wash and clean the pluck, take off the gall, and lay them in water. Boil it half an hour, and then mince your heart, liver, and lights, very small. Put the mince-meat into a tossing-pan, with a quart of mutton gravy, a little catchup, pepper and salt, and half a lemon. Thicken it with flour and butter, a spoonful of good cream, and just give it a boil. When your head is enough, rub it over with the yolk of an egg, strew over it bread crumbs, a little shred parsley, pepper and salt. Thicken it well with butter, and brown it before the fire, or with a salamander. Put the mince-meat into the dish, and lay the head over it. You may send it up to table with a lemon or pickle for garnish.

To fry a Loin of Lamb.

CUT a loin of lamb into chops, and rub them over on both sides with the yolks of eggs; sprinkle over them some bread crumbs, a little parsley, thyme, marjoram, and winter savory, and lemon-peel very finely chopped. Fry them in butter till they be of a nice brown, garnish with plenty of crisped parsley, and send them up to table.

Lamb baked with Rice.

HALF roast either a neck or loin of lamb, and then cut it into steaks. Boil half a pound of rice ten minutes in water, and put to it a quart of good gravy, with a little nutmeg, and two or three blades of mace.

Do it over a slow fire or stove till the rice begins to thicken. Then take it off, stir in a pound of butter, and when that is quite melted, stir in the yolks of six eggs finely beaten. Butter a dish all over; put a little pepper and salt to the steaks, dip them into a little melted butter, and lay them in the dish. Pour over them the gravy that comes from them, and then the rice. Pour over all the yolks of three eggs finely beaten, send it to the oven, and little more than half an hour will bake it.

Grass Lamb Steaks.

CUT a loin of lamb into steaks, pepper and salt, and fry them. When they are enough, put them into a dish, and pour out the butter. Shake a little flour into the pan, pour in a little beef broth, a little catchup and walnut-pickle. Boil this up, and keep stirring it all the time. Put in the steaks, give them a shake round, garnish with crisped parsley, and send them up to table.

Lamb Chops larded.

TAKE the best end of a neck of lamb, and cut it into chops. Lard one side of them, and season them with beaten cloves, mace, nutmeg, and a little pepper and salt. Put them into a stew-pan, the larded side uppermost, and put in half a pint of gravy, a gill of white wine, an onion, and a bundle of sweet herbs. Stew them gently till they be tender. Take out the chops, skim the fat off clean, and take out the onion and sweet herbs. Thicken the gravy with a little butter rolled in flour, and add a spoonful of browning, a spoonful of catchup, and one of lemon pickle. Boil it up till it be properly smooth, put in the chops the larded side downwards, give them a gentle stew for a minute or two, and then take them out. Put them in the dish, with the larded side uppermost, and pour the sauce over them. You may garnish with lemon or pickles of any sort.

Lamb Chops en Casarole.

Put some yolk of eggs on both sides some chops cut off a loin of lamb, and strew bread crumbs over them,

with a little cloves and mace, pepper and salt mixed Fry them of a nice light brown, and put them round a dish as close as you can; but leave a hole in the middle to put in the following sauce—Take all sorts of sweet herbs and parsley finely chopped, and stew them a little in some good thick gravy. Garnish with crisped parsley.

To dress Lamb's Bits.

TAKE some lambs stones and skin and split them. Lay them on a dry cloth with the sweetbreads and liver, and dredge them well with flour. Fry them in boiling lard or butter till they be of a light brown, and then lay them on a sieve to drain. Fry a good quantity of parsley, and lay your bits in the dish, and your parsley in lumps over it. Pour melted butter round them, and send them up to table.

Lamb's Sweetbreads.

HAVING blanched your sweetbreads, put them a little time into cold water. Then put them into a stewpan with a ladle of broth, some pepper, salt, a small bunch of green onions, and a blade of mace. Stir in a bit of butter with some flour, and stew them all about half an hour. Have ready two or three eggs well beaten in cream, with a little minced parsley and nutmeg. Put in some ready boiled tops of asparagus, and put them into your other articles; but take great care that it does not curdle. Add some lemon or orange juice, and send it to table.—You may make it a pretty dish by the addition of peas, young gooseberries, or kidney beans.

Lamb Stones and Sweetbreads fricasseed.

BLANCH, parboil, and slice some lamb stones, and flour three or four sweetbreads; but if they be very thick, cut them in two. Take the yolks of six hard eggs whole, a few pistachio-nut kernels, and a few large oysters. Fry all these till they are of a fine brown, then pour out all the butter, and add a pint of drawn gravy, the lamb stones, some asparagus-tops about an

inch long, some grated nutmeg, a little pepper and salt, two shalots shred small, and a glass of white wine. Stew all these together for ten minutes, and then add the yolks of three eggs finely beaten, with a little cream, and a little beaten mace. Stir all together till it is of a fine thickness, then garnish with lemon, and send it up to table.

To fry Lambs Rumps.

BRAZE or boil your rumps, and make a light batter of flour, one egg, a little salt, white wine, and a little oil. Fry them of a good brown colour, and serve them up with fried parsley round them. You may put to them any sauce you like best.

Lamb Cutlets fricasseed.

TAKE a leg of lamb, and cut it into thin cutlets cross the grain, and put them into a stew-pan. Make some good broth with the bones, shanks, &c. enough to cover the cutlets. Put it into the stew-pan, and cover it with a bundle of sweet herbs, an onion, a little clove and mace tied in a muslin rag, and stew them gently for ten minutes. Then take out the cutlets, skim off the fat, and take out the sweet herbs and mace. Thicken it with butter rolled in flour, season it with salt and a little chyan pepper; put in a few mushrooms, truffles, and morels, clean washed; some forcemeat balls, three yolks of eggs beat up in half a pint of cream, and some nutmeg grated. Keep stirring it one way till it be thick and smooth, and then put in your cutlets. Give them a toss up, take them out with a fork, and lay them in a dish. Pour the sauce over them, garnish with beet-root and lemon, and send them up to table.

Lambs Ears with Sorrel.

IN London such things as these, or calves ears, tails, or the ears of sheep, ready for use, as well as in some other great market towns, are always to be had of the butchers or tripe-men. About a dozen of lambs ears

will make a small dish, and these must be stewed tender in a braise. Take a large handful of sorrel, chop it a little, and stew it in a spoonful of broth and a morsel of butter. Pour in a small ladle of cullis, grate some nutmeg, and put in a little pepper and salt. Stew it a few minutes, twist up the ears nicely, and dish it up.

CHAP. VI.

VARIOUS METHODS OF DRESSING PORK.

Pieces in a Hog.

THE Head, and Inwards, including the haslet, which are the liver and crow, kidney and skirts. Also the chitterlins and the guts, which are cleansed for sausages.

The Fore Quarter is the fore loin and spring. If it be a large hog, you may cut off a spare-rib.

The Hind Quarter consists of only the leg and loin.

A Bacon Hog is cut in a different manner, because of making hams, bacon and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's lard. The liver and crow are much admired fried with bacon; the feet and ears are both equally good soured.

Pork comes in season at Bartholomew-tide, and holds good till about Lady-day.

To stuff a Chine of Pork.

HANG up a chine of pork for four or five days, and then make four holes in the lean. Stuff it with a little of the fat leaf chopped very small, some parsley, thyme, a little sage and shalot cut very fine, and seasoned with pepper, salt, and nutmeg. You may stuff it as thick as you choose. Put some good gravy into the dish, for

sauce use apple-sauce and potatoes, and send it up to table.

Chine of Pork with Poivrade Sauce.

LET a chine lie in salt about three days, then roast it, and serve it up with sauce poivrade, which is made in the following manner: Take a little butter, sliced onion, pieces of carrot, parsley root, two cloves of garlic, and two spice cloves. Soak all together till it takes colour, and then add some cullis, a little vinegar and broth, salt and pepper. Boil it to the consistence of sauces, and skim and strain it for use.

To barbacue a Leg of Pork.

ROAST a leg of pork before a good fire, put into the dripping-pan two bottles of red wine, and baste your pork with it all the time it is roasting. When it is enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs, boiled hard and finely pounded, with a quarter of a pound of butter and half a lemon, a bunch of sweet herbs, a tea-spoonful of lemon pickle, and a spoonful of catchup. Boil these a few minutes, then take up your pork, and cut the skin down from the bottom of the flank in rows an inch broad, raise every other row, and roll it to the shank. Strain your sauce, and pour it in boiling hot. Garnish with oyster patties and green parsley, and send it up to table.

To boil pickled Pork.

YOUR pickled pork must be put in when the water boils, and if it be a middling piece, an hour will boil it; if it be a very large piece, it will require an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly; but you may easily know when it is done by trying it with a fork. Pork in general should be well boiled; a leg of six pounds will take two hours; the hand must be boiled till very tender. Peas-pudding, savoy, or any sorts of greens, may be served up with it.

To broil Pork Steaks.

WHEN your pork steaks are enough, for they require more broiling than mutton chops, put in a little good gravy. Strew over them a little sage, rubbed very fine, which gives them a very agreeable taste. Remember not to cut them too thick.

Other Methods of dressing Pork Steaks.

TAKE a neck of pork that has been kept some time, cut it into steaks, and pare them properly. You may dress them, in every respect, as veal cutlets, and in as many different ways, serving them up with any sort of stewed greens or sauces.

Pork Cutlets dressed another Way.

HAVING skinned a loin of pork, divide it into cutlets. Strew over them some parsley and thyme cut small, with some pepper, salt, and grated bread over them, and fry them of a fine brown. Take some good gravy, a spoonful of ready-made mustard, and two shalots shred fine. Boil these together over the fire, thicken with a piece of butter rolled in flour, and a little vinegar, if agreeable. Put the cutlets into a hot dish, pour the sauce over them, and send them up to table.

To roast a Pig.

TAKE a fine young fat pig, and stick it just above the breast bone; but mind that your knife touches the heart of it, otherwise it will be a long time in dying. When it is dead, put it a few minutes into cold water, and then rub it over with a little rosin beat exceedingly fine, or with its own blood. Put it for half a minute into a pail of scalding water, and then take it out. Lay it on a clean table, and pull off the hair as quick as possible; but if it does not come clean off, put it in again. When you have made it perfectly clear of the hair, wash it in warm water, and then in two or three cold waters, to prevent the rosin tasting. Cut off the fore feet at the first joint, make a slit down the belly,

and take out all the entrails. Put the liver, heart, and lights, to the pettitoes, wash it well with cold water, dry it exceedingly well with a cloth, and hang it up. When you roast it, put in a little shred sage, a teaspoonful of black pepper, two of salt, and a crust of brown bread. Spit your pig, and sew it up. Lay it down to a brisk clear fire, with a pig-plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth, and rub your pig often with it while it is roasting. A large one will require an hour and a half roasting. When your pig is of a fine brown, and the steam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, and it will help it to crisp. Take a sharp knife, cut off the head, take off the collar, and then take off the ears and jaw-bone, which split in two. When you have cut the pig down the back, which must be done before you draw the spit out, lay your pig back to back on the dish, the jaw on each side, the ears on each shoulder, and pour in your sauce, garnish with a crust of brown bread grated, and send it up to table.

To bake a Pig.

WHEN you cannot conveniently roast a pig, but are obliged to bake it, lay it in a dish, flour it well all over, and rub it well with butter. Butter the dish in which you intend to bake it, and put it into the oven. As soon as it is enough, take it out, rub it over with a buttered cloth, and put it into the oven again till it is dry. Then take it out, lay it in the dish, and cut it up. Carefully skim off all the fat from the dish it was baked in, and take care of the good gravy that remains at the bottom. To this add a little veal gravy, with a piece of butter rolled in flour, and boil it up. Put it into the dish, with the brains and the sage in the belly, and serve it up.

To barbacue a Pig.

HAVING managed a pig, of nine or ten weeks old, in every respect as for roasting, make a stuffing with a

few sage leaves, the liver of the pig, and two anchovies boned, washed, and cut very small. Put them into a mortar with some crumbs of bread, a quarter of a pound of butter, a very little chyan pepper, and half a pint of Madeira wine. Beat them to a paste, and sew it up in the pig. Lay it down at a great distance from a large brisk fire, and singe it well. Put into the dripping-pan two bottles of Madeira wine, and baste it well all the time it is roasting. As soon as it is half roasted, put into the dripping-pan two French rolls, and if there be not wine enough in the dripping-pan, put in more. When the pig is nearly done, take out the rolls and sauce, and put them into a saucepan, with an anchovy cut small, a bunch of sweet herbs, and the juice of a lemon. Take up the pig, put an apple in its mouth; and a roll on each side. Strain the sauce over it, and send it up to table.

Another Method.

TAKE a pig of ten weeks old, and treat it in the same manner as for roasting. Make a forcemeat of two anchovies, six sage leaves, and the liver of the pig, all chopped very small. Put them into a marble mortar, with the crumb of a half-penny loaf, four ounces of butter, half a tea-spoonful of chyan pepper, and half a pint of red wine. Beat them all together to a paste, put it into the pig's belly, and sew it up. Put your pig down at a good distance before a brisk fire, and it will take four hours roasting. Singe your pig well, and put into your dripping-pan three bottles of red wine, and baste it with the wine all the time it is roasting. When it is half-roasted, put under your pig two penny loaves, and if there be not wine enough, put in more. When your pig is nearly enough, take the loaves and sauce out of the dripping-pan, and put to it an anchovy chopped small, a bundle of sweet herbs, and half a lemon. Boil it a few minutes, draw your pig, put a small lemon in its mouth, and a leaf on each side. Strain your sauce, and pour it boiling hot on the pig. Garnish with barberries and slices of lemon.

Hind Quarter of a Pig dressed Lamb Fashion.

TAKE the hind quarter of a large roasting pig, at the time of the year when house-lamb is very dear. Take off the skin and roast it, and it will eat like lamb. Half an hour will roast it. You may serve up with it either a salad or mint sauce.

A Pig au Père Duillet.

HAVING cut off the head, and quartered the pig, lard the quarters with bacon, and season them with mace, cloves, pepper, nutmeg, and salt. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round. Then put in a bay-leaf, an onion sliced, lemon, carrots, parsnips, parsley, and chives. Cover it again with bacon, stew it for an hour, and then take it up. Put your pig into a stew-pan or kettle, pour in a bottle of white wine, cover it close, and let it stew an hour very softly. If you intend to serve it up cold, let it stand till it be cold, then drain it well, and wipe it to make it look white. Lay it in a dish with the head in the middle, and the quarters round, and throw some green parsley all over it. Indeed either of the quarters, laid in water-crèsses, is a pretty little dish. If you intend to serve it up hot, while your pig is stewing in the wine, take the first gravy it was stewed in, and strain it; skim off all the fat, take a sweetbread cut in five or six slices, some truffles, morels, and mushrooms. Stew these all together till they are enough, then thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig is enough, take it out and lay it in the dish. Put the wine it was stewed in to the ragoo, then pour all over the pig, garnish with lemon, and send it to table.

To dress a Pig the French Method.

HAVING spitted your pig, lay it down to the fire, and let it roast till it be thoroughly warm. Then cut it off the spit, and divide it into twenty pieces. Set them

to stew in half a pint of white wine and a pint of strong broth, seasoned with grated nutmeg, pepper, two onions cut small, and a little stripped thyme. When it has stewed about an hour, put to it half a pint of strong gravy, a piece of butter rolled in flour, some anchovies, and a spoonful of vinegar or mushroom pickle. When it is enough, put it in your dish, pour the gravy over it, garnish with orange and lemon, and serve it up.

A Pig Matelot.

FIRST gut and scald your pig, and cut off the head and pettitoes. Cut your pig into quarters, and put them with the head and toes into cold water. Cover the bottom of a stew-pan with slices of bacon, and put the quarters over them, with the pettitoes, and the head cut into two. Season all with pepper, salt, thyme, and onion, and put in a bottle of white wine. Lay over it more slices of bacon, put to it a quart of water, and let it boil. Skin and gut two large eels, and cut them into pieces about five or six inches long. When your pig is half done, put in your eels; then boil a dozen of large craw-fish, cut off the claws, and take off the shells of the tails. When the pig and eels are enough, lay your pig in the dish, and the pettitoes round it; but do not put in the head, as that will be a pretty dish of itself when cold. Then lay your eels and craw-fish over them, and take the liquor they were stewed in. Skim off all the fat, and add to it half a pint of strong gravy, thicken it with a little piece of butter rolled in flour, and a spoonful of browning, and pour it over. You may fry the brains, and lay them round and all over the dish. Garnish with craw-fish and lemon, and send it up to table.

A Pig in Jelly.

QUARTER a pig, and put it into a stew-pan, with a calf's foot, the pig's feet, a pint of Rhenish wine, the juice of four lemons, a quart of water, three or four blades of mace, two or three cloves, some salt, and a

very little piece of lemon-peel. Do these for two hours over a stove or very slow fire, and then take it up. Lay the pig in your dish, strain the liquor, and when the jelly is cold, skim off the fat, and leave the settling at the bottom. Beat up the whites of six eggs, boil it with the jelly about ten minutes, and strain it perfectly clear. Pour the jelly over your pig, and serve it up cold in the jelly.

To collar a Pig.

TAKE a fine young roasting pig, kill it as before directed, dress off the hair, and draw it. Wash it clean, rip it open from one end to the other, and take out all the bones. Rub it all over with pepper and salt, a little cloves and mace finely beaten, six sage-leaves, and sweet herbs, chopped small. Roll up your pig tight, and bind it with a fillet. Fill the pot you intend to boil it in with soft water, a bunch of sweet herbs, some pepper-corns, some cloves, mace, a handful of salt, and a pint of vinegar. When the liquor boils, put in your pig; boil it till it is tender, and then take it up. When it is almost cold, bind it over again, put it into an earthen pan, pour over it the liquor your pig was boiled in, and always keep it covered. When you want it for use, take it out of the pan, untie the fillet as far as you want to cut it, and then cut it into slices, and lay them in your dish. Garnish with parsley, and send it up to table.

To boil Pig's Pettitoes.

BOIL the heart, liver, and lights of one or more pigs ten minutes, and then shred them pretty small. Let the feet boil till they are pretty tender, and then take them out and split them. Thicken your gravy with flour and butter, put in your mince-meat, a slice of lemon, a spoonful of white wine, a little salt, and let them boil a little. Beat the yolk of an egg, add to it two spoonfuls of good cream, and a little grated nutmeg. Put in your pettitoes, shake them over the fire, but do not let them boil. Lay sippets round your

dish, pour in your mincemeat, lay the feet over them, the skin side upwards, and serve them up.

Another Method to dress Pig's Pettitoes.

Put into a saucepan half a pint of water, a blade of mace, a little whole pepper, a bundle of sweet herbs, an onion, and then put in your pettitoes. After they have boiled five minutes, take out the liver, lights, and heart; mince them very fine, grate a little nutmeg over them, and shake a little flour on them. Let the feet do till they are tender, and then take them out and strain the liquor. Put all together with a little salt, and a piece of butter as big as a walnut, into a saucepan. Shake it often, let them simmer five or six minutes, and then cut some toasted sippets, and lay them round the dish. Lay the mincemeat and sauce in the middle, and the pettitoes split round it. Add the juice of half a lemon, or a little vinegar, and serve them up.

Pig's Feet and Ears ragoosed.

Boil the feet and ears, split the feet down the middle, and cut the ears into narrow slices. Dip them into butter, and fry them off a nice brown. Put a little beef gravy in a tossing-pan, with a tea-spoonful of lemon pickle, a large one of mushroom catchup, the same of browning, and a little salt. Thicken it with a lump of butter rolled in flour, and put in your feet and ears. Let them boil gently, and when they are enough, lay your feet in the middle of the dish, and the ears round them. Then strain your gravy, pour it over them, garnish with crisped parsley, and send it up to table.

Another Method.

HAVING taken them out of the sauce, split them, dip them in egg, and then in crumbs of bread and chopped parsley. Fry them in hog's lard, and drain them. Cut the ears in long narrow slips, flour them, and put them into some good gravy. Add some catchup,

morels, and pickled mushrooms. Stew them, then pour them into the dish, and lay on the feet. They are very good dipped in butter and fried, and may be served up with melted butter and mustard.

CHAP. VII.

DIRECTIONS FOR TRUSSING POULTRY AND GAME.

AS this work is intended for the use of the culinary artist, as well in the country as in the town, it seems indispensably necessary to give them some instructions relative to the properly trussing of poultry; as it is generally the case that most families in the country breed their own poultry, where there is perhaps no poulterer at hand to perform the business of trussing, which must be done before they can be dressed; and this is so essential a point, that no cook ought to be ignorant of it. In order to prepare them for this business, we shall previously submit to their attention the following general directions. Be particularly careful that you clear the fowl of all the stubs; and when you draw any kind of poultry, by all means avoid breaking the gall, as should that happen, it will be impossible for you to remove the bitterness it will give to the fowl. Equal care must be taken to avoid breaking the gut, joining to the gizzard, as that will make the inside gritty, and spoil the whole. Having given these general preliminaries, we shall now proceed to particulars.

To truss Chickens.

HAVING properly picked your chickens, cut off the neck close to the back; then take out the crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast-bone flat with a rolling-pin. If they are to be

boiled, cut off the nails, give the sinews a nick on each side of the joint, put the feet in at the vent, and then peel the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the point on the back. If your chickens are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer into the sidesman, put the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back, and pull the breast skin over the neck.

To truss Fowls.

Pick, draw, and flatten the breasts of your fowls in the same manner as directed for trussing chickens. If your fowl is for boiling, cut off the nails of the feet, and tuck them down close to the legs. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and through the body; and then do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinion, turn the points on the back, and tie a string over the tops of the legs to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the leg and through the sidesman; do the same on the other side, and then put

another through the skin of the feet. Do not forget to cut off the nails of the feet.

To truss Turkeys.

FIRST nicely pick your turkey, break the leg bone close to the foot, and draw out the strings from the thigh, in order to do which you must hang it on a hook fastened against a wall. Cut off the neck close to the back; but be sure to leave the crop skin sufficiently long to turn over the back. Then proceed to take out the crop, and loosen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. Pull out the gizzard with a crooked sharp-pointed iron, and the liver will soon follow; but be careful not to break the gall. Wipe the inside perfectly clean with a wet cloth; and then cut the breast bone through on each side close to the back, and draw the legs close to the crop. Then put a cloth on the breast, and beat the high bone down with a rolling-pin till it lies flat. If your turkey is to be trussed for boiling, cut the legs off; then put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions, but be careful first to open the gizzard and take out the filth, and the gall of the liver. Then turn the small end of the pinion on the back, and tie a pack-thread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on; put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the legs and body. On the other side, put another skewer in at the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, close

above the pinions, another skewer through the body of the turkey.

To truss Turkey Polts.

You must truss your turkey polts in the following manner: Take the neck from the head and body, but do not remove the neck skin. They are to be drawn in the same manner as a turkey. Put a skewer through the joint of the pinion, tuck the legs close up, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe nails. You may use or omit the gizzard and liver, as you like. It is very common to lard them on the breast.

To truss Geese.

Pick and stub your goose clean, then cut the feet off at the joint, and the pinion off at the first joint. Cut off the neck almost close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger loosen the liver and other matters at the breast end, and cut it open between the breast and the rump. Having done this, draw out all the entrails, excepting the soal. Wipe it clean with a wet cloth, and beat the breast-bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put the skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman, run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as by these means it will much better keep in the seasoning. Ducks are trussed in the same manner,

except that the feet must be left on, and turned close to the legs.

To truss a Hare.

Cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back and slip out the fore legs. Cut the skin off the neck and head; but take care to leave the ears on, and mind to skin them. Take out the liver and other entrails, and draw the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body, over the legs, to keep them in their place. A young fawn may be trussed just in the same manner, except that the ears must be cut off. Rabbits are cased much in the same manner as hares, only observing to cut off the ears close to the head. Cut open the vent, and slit the legs about an inch upon each side of the rump. Make the hind legs lie flat, and bring the ends to the fore legs. Put a skewer into the hind leg, then into the fore leg, and through the body. Bring the head round, and put it on the skewer. If you would roast two together, truss them at full length with six skewers run through them both, so that they may be properly fastened on the spit.

To truss Pheasants and Partridges.

Pick them very clean, cut a slit at the back of the neck, and take out the crop. Loosen the liver and gut next the breast with your fore finger, and then cut off the vent, and draw them. Cut off the pinion at the first joint, and wipe the inside with the pinion you have cut off. Beat the breast bone flat with a rolling-

pin, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion; twist the head, and put it on the end of the skewer, with the bill fronting the breast. Put another skewer into the sidesman, put the legs close on each side the apron, and then run the skewer through all. If you wish to make the pheasant, particularly if it be a cock, make a pleasing appearance on the table, leave the beautiful feathers on the head, and cover them gently with paper to prevent their being injured by the heat of the fire. You may also save the long feathers in the tail to stick in the rump when roasted. If they are to be boiled, put the legs in the same manner as trussing a fowl. All sorts of moor-game are trussed in the same way.

To truss Woodcocks and Snipes.

GREAT care must be taken in picking these birds, as they are exceedingly tender, especially when they happen not to be quite fresh, and you must therefore be very cautious how you handle them, as even the heat of your hand will some times take off the skin, which will totally destroy the beautiful appearance of the bird. Pick them clean, cut the pinions of the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the pinions, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes, and put the head on the point of the skewer, with the bill close to the breast. Do not forget that these birds must never be drawn.

To truss wild Fowl.

PICK them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinion at the first joint, then cut a slit between the vent and the rump, and draw

them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer in the pinion, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. Cut off the vent, and put the rump through it. Wild fowls of any kind may be trussed in the same manner.

To truss Pigeons.

HAVING picked them clean, cut off the neck close to the back, take out the crop, cut off the vent, and draw out the guts and gizzard, but leave in the liver, for a pigeon has no gall. If they are to be roasted, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a skewer through the pinions, legs, and body, and with the handle of a knife flatten the breast. Clean the gizzard, put it in one of the pinions, and turn the points on the back. If you intend to make a pie of them, you must cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. If they are to be stewed or boiled, you must do them in the same manner.

To truss Larks.

PICK them perfectly clean, cut off their heads, and the pinions of the first joint. Beat the breast-bone flat, then turn the feet close to the legs, and put one into the other. Draw out the gizzard, and run a skewer through the middle of the bodies. Tie the skewer fast to the spit when you put them down to roast. In the same manner you may treat wheat-ears, and other small birds.

CHAP. VIII.

VARIOUS METHODS OF DRESSING POULTRY.

Pullets à la St. Menchout.

TRUSS the legs in the body, slit them all along the back, and spread them open on a table.—Take out the thigh-bones, and beat them with a rolling-pin. Then season them with pepper, salt, mace, nutmeg, and sweet herbs. Take a pound and a half of veal cut into thin slices, and put it into a stew-pan of a convenient size, to stew the pullets in. Cover it, and set it over a stove or slow fire, and when it begins to stick to the pan, stir in a little flour, and shake the pan about till it be a little brown. Then pour in as much broth as will stew the pullets, stir it together, put in a little whole pepper, an onion, and a little piece of bacon or ham. Put in your pullets, cover them close, and let them stew half an hour. Then take them out, lay them on the gridiron to brown on the inside, strew them over with the yolk of an egg, some bread crumbs, and baste them with a little butter. Let them be of a fine brown, and boil the gravy till there is about enough for sauce; strain it, put in a few mushrooms, and a small piece of butter rolled in flour. Lay the pullets in the dish, pour in the sauce, garnish with lemon, and send them to table.

Chickens and Tongues.

BOIL half a dozen small chickens very white, boil and peel as many hogs tongues, boil a cauliflower whole in milk and water, and boil a good deal of spinach green. Lay your cauliflower in the middle, the chickens close all round, the tongues round them with the roots outwards, and the spinach in little heaps be-

tween the tongues. Garnish with little pieces of toasted bacon, and lay a small piece on each tongue.

Chicken in Jelly.

LET some jelly stand in a bowl till it be cold, and then lay in a cold roasted chicken, with the breast downwards. Fill up the bowl with jelly that is a little warm, but as little warm as possible so as not to be set. When it is quite cold, set the bowl in warm water, just to loosen the jelly, and then turn it out. Put the chicken into the jelly the day before it is wanted.

To force Chickens.

HAVING rather more than half roasted your chickens, take off the skin, then the meat, and chop it small with shred parsley and crumbs of bread, pepper, and salt, and a little cream. Then put in the meat, and close the skin. You may brown it with a salamander, and serve it up with white sauce.

To fry cold Chickens.

HAVING quartered your chicken, rub the quarters with the yolk of an egg, and strew on them bread crumbs, pepper, salt, nutmeg, grated lemon-peel, and chopped parsley. Fry them. Thicken some gravy with a little flour, and add chyan, mushroom powder, or catchup, with a little lemon juice. Pour it into the dish with the chickens.

To broil Chickens.

HAVING slit your chickens down the back, season them with pepper and salt, and lay them on the grid-iron over a clear fire, and at a great distance. Let the inside continue next the fire till it is nearly half done; then turn them, taking care that the fleshy sides do not burn, and let them broil till they are of a fine brown. Take some good gravy sauce, with some mushrooms, and garnish with lemon, the liver broiled, and the gizzard cut, slashed, and broiled, with pepper, and salt. Or you may broil your chicken in the following manner; cut it down the back, pepper and salt it,

and broil it. Put over it white mushroom sauce, or melted butter with pickled mushrooms.

To fricassee Chickens.

HAVING skinned your chickens, and cut them into small pieces, wash them in warm water, and dry them very clean with a cloth. Season them with pepper and salt, and put them into a stew-pan with a little water, and a good piece of butter, a little lemon pickle, or half a lemon, a glass of white wine, an anchovy, a little mace and nutmeg, an onion stuck with cloves, a bunch of lemon-thyme, and sweet marjoram. Let these stew together till your chickens are tender, and then lay them on your dish. Thicken the gravy with flour and butter, and strain it. Beat the yolks of three eggs a little and mix them with a large teacupful of rich cream, and put it into your gravy. Shake it over the fire, but do not let it boil, and pour it over your chickens.

Chicken pulled.

A CHICKEN that has been rather under roasted is best for this purpose. Cut off the legs, rumps, and side-bones together, and pull all the white part in little flakes, free from any skin. Toss it up with a little cream, thicken with a piece of butter mixed with flour. Stir it till the butter is melted, and add to it mace finely pounded, some whole pepper, salt, and a little lemon juice. Put this into a dish, lay the rump in the middle, the legs at each end, peppered, salted, and broiled, and send them up to table.

To dress Chickens the Scotch Way.

You must first singe your chickens, wash, and then dry them in a clean cloth. Quarter them, and put them into a saucepan with just water enough to cover them. Put in a little bunch of parsley, and some chopped, and a blade or two of mace. Cover them close down. Beat up five or six eggs with the whites, and pour them into the liquor as soon as it boils. As

soon as they are enough, take out the bunch of parsley, and send them to table with the liquor in a deep dish. While they are doing, take care to properly skim them.

Chickens in Aspic.

TAKE two small chickens, and put into them the pinions, livers, and gizzards, with a piece of butter, and some pepper and salt. Cover them with fat bacon, then with paper, run a long skewer through them, tie them to a spit, and roast them. When they are cold, cut them up, put them into the following sauce, shake them round in it, and let them lie a few minutes before they are dished. Take as much cullis as you shall want for sauce, heat it with small green onions chopped, or shalot, a little tarragon and green mint, pepper and salt.

Chickens à la Cavalier.

TAKE as many chickens as you want, and truss them as for boiling. Marinade them two hours in oil, with slices of peeled lemon, parsley, shalot, a clove of garlic, thyme, salt, and spices. Tie them up in slices of lard and paper, with as much of the marinade as you can, and broil them on a slow fire. As soon as they are done, take off the paper, lard, and herbs, and serve them with any sauce you think the most agreeable.

To stew Chickens.

HAVING half boiled two fine chickens, take them up in a pewter dish, and cut them up, separating every joint one from the other, and taking out the breast bones. If the liquor the chickens produce is not sufficient, add a few spoonfuls of the water in which they were boiled, and put in a blade of mace, and a little salt. Cover it close with another dish, and set it over a stove or chaffing-dish of coals. Let it stew till the chickens are enough, and then send them hot to table. This is a pretty dish for any sick person, or

for a lady who lies in. In the same manner you may dress partridges, moor-game, or rabbits.

Another Method.

Cut a chicken into pieces, and also a carp with the roe, a dozen and a half of small onions, a slice of ham, a bundle of parsley, some thyme, basil, and four cloves. Put all together in a stew-pan with a piece of butter, and simmer it a little over a slow fire. Put in some broth, a little white wine, flour, pepper, and salt. Let it stew till the chicken is done, and the sauce properly reduced. Then take out the herbs and ham, put in a chopped anchovy and a few capers, and place the chicken on the dish. Skim the sauce, and serve it with the meat, using fried bread for garnish.

Artificial Chickens.

HAVING made a rich forcemeat with chickens, veal, or lamb, seasoned with pepper, salt, parsley, a shalot, a piece of fat bacon, a little butter, and the yolk of an egg, work it up into the shape of chickens, putting the foot of the bird you intend to imitate in the middle, so as just to appear at the bottom. Roll the forcemeat well in the yolk of an egg, then the crumbs of bread, send them to the oven, and bake them of a light brown; but in order that they may not touch each other, put them on tin plates well buttered. You may either send them to table dry, or with gravy in the dish. Pigeons may be imitated the same way.

Chicken Chiringrate.

Cut off the feet of your chickens, and beat the breast-bone flat with a rolling-pin, but take care not to break the skin. Flour them, fry them in butter till they are of a fine brown, and then drain all the fat out of the pan, but leave in the chickens. Lay over your chickens a pound of gravy-beef cut very thin, a piece of beef also cut thin, a little mace, two or three cloves, some whole pepper, an onion, a small bunch of sweet herbs, and a piece of carrot.

Then pour in a quart of boiling water, cover it close, and let it stew for a quarter of an hour. Take out the chickens, and keep them hot. Let the gravy boil till it is quite rich and good, and then strain it off, and put it into your pan again, with two spoonfuls of red wine, and a few mushrooms. Put in your chickens again, and as soon as they are warm, take them up, lay them in your dish, and pour your sauce over them. Garnish with lemon and a few slices of ham broiled, and send them to table.

Chickens Feet with Force meat.

PROCURE as many chickens feet as you want, and strip off the skin by scalding them; then tie them up in a bundle, and stew them in a braze. Boil them till they be tender, with a little seasoning, and then dry them in a cloth. You may make any kind of forcemeat you please, and fill up the claws with it. Dip them into some beaten eggs, and strew over them crumbs of bread. Do it a second time, press it well on, and fry them with plenty of lard. Serve them up without any sauce in the dish, with a heap of fried parsley under them. Fowls or chickens feet make a pretty second dish, and may be done various ways, either in a little brown sauce, with asparagus tops, peas, artichoke bottoms, or in a fricassee, or with any kind of white sauce.

A Fowl with its own Gravy.

HAVING trussed a fowl as for boiling, lard it quite through with bacon, ham, and parsley. Put it in a pan of its own size, with a little butter, two or three slices of peeled lemon, a bundle of sweet herbs, three cloves, sliced onions, carrots, pepper, salt, a little broth, and a glass of white wine. Stew them slowly till they be done, skim, and strain the sauce, and serve it with the fowl. You may omit the larding, if you have any objection to it.

Fowls stuffed.

BONE your fowls, fill them with the following forcemeat, and roast them. Take half a pound of beef suet, the meat of a fowl cut very small, and beat them in a mortar, with a pound of veal, some truffles, morels, and mushrooms, cut small, a few sweet herbs, and parsley shred fine, some grated nutmeg, pepper, salt, and grated lemon-peel.—Have ready for sauce, some good gravy, with truffles and morels. You may lard the fowls, if you please.

A Fowl forced, with a Ragoo of Oysters.

STUFF the craw of a fowl with a forcemeat, in which are a dozen oysters. Cover the breast of the fowl with slices of bacon; then put on a sheet of paper, and roast it. Take some cullis or good gravy, put in some oysters with their liquor strained, a little mushroom powder or catchup, lemon-juice, and thicken it with flour. Add some chyan and salt, if necessary, and boil it up. When the fowl is done, take off the bacon, and send it to table with the sauce in the dish.

To stew a Fowl.

HAVING trussed a fowl as for boiling, put it into a stew-pan with a piece of butter, chopped parsley, shalot, and mushrooms. Stew it on a slow fire about a quarter of an hour, turning it often. Then put it into another stew-pan, with slices of veal and ham, and all the first seasoning. Cover it with slices of bacon, stew it gently for a quarter of an hour longer, and then add a little whole pepper, and some salt, a little broth and white wine, and, having finished it on a slow fire, skim and strain the braze. When it is quite ready, squeeze in a lemon, wipe the fowl clean from the fat, and serve it up.

To force a Fowl.

PICK a large fowl clean, cut it down the back, take out the entrails, and take the skin off whole. Cut

the flesh from the bones, and chop it with half a pint of oysters, an ounce of beef marrow, and a little pepper and salt, mix it up with cream, lay the meat on the bones, draw the skin over it, and sew up the back. Cut large thin slices of bacon, lay them over the breast of your fowl, and tie the bacon on with a packthread. It will take one hour roasting before a moderate fire. Make a good brown gravy sauce, pour it into your dish, take the bacon off, lay in your fowl, and serve it up, garnished with oysters, mushrooms, or pickles.

A Fowl with sharp Sauce.

HAVING trussed a fowl as for roasting, make a force-meat with scraped lard, or butter, a little tarragon, chervil, burnet, garden-cress, pepper, salt, and the yolks of two or three eggs. Stuff the fowl with it, and make the sauce with a little cullis, a few of the above herbs pounded, two anchovies, and a few capers. When it is done, strain it, add a little more cullis, and a little mustard, pepper, and salt. Warm it, but do not boil it, and send it up with your roasted fowl.

To marinade a Fowl.

TAKE a large fowl, and with your finger raise the skin from the breast-bone. Cut a veal sweetbread very small, a few oysters, a few mushrooms, an anchovy, some pepper, a little nutmeg, some lemon-peel, and a little thyme. Chop all together small, and mix it with the yolk of an egg. Stuff it in between the skin and flesh, but take care that you do not break the skin, and then stuff what oysters you please into the body of the fowl. If you chuse it, you may lard the breast of your fowl with bacon. Paper the breast, and roast it. Make a good gravy, garnish with lemon, and send it up to table.

A Fowl à la Braise.

HAVING trussed your fowl as for boiling, put over it a layer of fat bacon, cut in pretty thin slices. Wrap

it round in beet-leaves, then in a veal caul, and put it into a large saucepan with three pints of water, a glass of Madeira wine, a bunch of sweet herbs, two or three blades of mace, and half a lemon. Stew it till it is quite tender, then take it up, and skim off the fat. Thicken your gravy with flour and butter, and strain it through a hair sieve. Put to it a pint of oysters, and a teacup full of thick cream. Keep shaking your tossing-pan over the fire, and when it has simmered a little, serve up your fowl with the bacon, beet-leaves, and caul on, and pour your sauce hot upon it. Garnish with barberries, or red beet-root.

To hash Fowls.

HAVING cut your fowl into pieces, put to it some gravy, with a little cream, some catchup, or mushroom powder, grated lemon-peel, some nutmeg, a few oysters and their liquor, and a piece of butter rolled in flour. Keep it stirring till the butter is melted, and then lay sippets round the dish.

Another Method.

CUT up your fowl as for eating, and put it into a tossing-pan, with half a pint of gravy, a tea-spoonful of lemon pickle, a little mushroom catchup, a slice of lemon, and thicken it with flour and butter. Just before you dish it up, put in a spoonful of good cream, lay sippets round your dish, and send it up to table.

To ragoo Fowls.

HAVING procured a large capon, or two pullets, cut off their pinions and feet, and tuck in the legs. Prepare your ragoo thus: Get a veal sweet-bread, or two of lambs, the fat liver of a turkey or fowls, some cock's stones, three or four mushrooms, and a thin slice or two of lemon. Blanch all well with eggs, cut them into small dice, and stew them in a ladle of cullis. You may add to it three or four gizzards, and a few coxcombs, boiled till they are tender. Fill up the

bellies of your fowls or capon, and sew them up at both ends, but make a reserve of some of your ragoo to pour over them. Put them across upon a lark-spit, and tie them upon another. Lard them with bacon, cover them with paper, and roast them gently, that they may be nice and white. Strew in a little minced parsley, and a little shalot. Squeeze in the juice of a lemon or orange, and serve them up with the ragoo under them.

A Fowl, Servant-Fashion.

HAVING trussed a fowl as for roasting, make a forcemeat with the liver, chopped parsley, shalots, butter, pepper, and salt. Stuff the fowl with it, cover it with buttered paper, and roast it. When it is three parts done, take off the paper, baste it with yolks of eggs beaten up with melted butter, and a good quantity of bread crumbs. Finish the roasting, when it will be of a fine yellow colour.—Make a sauce with a little butter, an anchovy chopped, a few capers, a little flour, broth, pepper, salt, and a little nutmeg. Thicken the sauce, and serve it up under the fowl.

To dress a cold Fowl.

Cut your fowl into quarters, and beat up an egg or two. Grate in a little nutmeg, put in a little sauce, some chopped parsley, and a few crumbs of bread. Beat them well together, and dip your fowl into this batter. Then put them into a stew-pan in hot dripping, and fry them of a fine light brown. Prepare a little good gravy, thickened with a little flour, and put in a spoonful of catchup. Lay the fry in the dish, and pour the sauce over it. You may garnish with lemon or a few mushrooms.

Another Method.

HAVING peeled off the skin of the fowl, and pulled the flesh off the bones in as large pieces as possible, drudge it with a little flour, and fry it in butter of a nice brown. Toss it up in rich gravy, well seasoned,

and thicken it with a piece of butter rolled in flour. Squeeze in the juice of a lemon, and send it up to table.

To roast a Fowl with Chesnuts.

ROAST some chesnuts very carefully, so that they may not be burnt, and then take off the skins, and peel them. Cut about a dozen of them small, and bruise them in a mortar. Parboil the liver of the fowl, bruise it, and cut about a quarter of a pound of ham or bacon, and pound it. Then mix them all together, with a good quantity of chopped parsley, sweet herbs, some mace, pepper, salt, and nutmeg. Mix these together, put it into your fowl, and roast it. The best way of doing this is to tie the neck, and hang it up by the legs to roast with a string, and then baste it with butter. For sauce, you may take the rest of the chesnuts peeled and skinned, put them into some good gravy, with a little white wine; and thicken it with a piece of butter rolled in flour. Then lay your fowl in the dish, pour in the sauce, garnish with lemon, and send it up to table.

To dress a Turkey.

HAVING boned your turkey, make the following forcemeat. Cut the flesh of a fowl small, and beat a pound of veal in a mortar, with half a pound of beef suet, as much crumbs of bread, some mushrooms, truffles; and morels, cut small; a few sweet herbs and parsley, with some nutmeg, pepper, and salt, a little beaten mace, and some lemon-peel.—Mix all these together with the yolks of two eggs, put it into your turkey, and roast it. Make your sauce of good gravy, and put into it mushrooms, truffles, and morels. You may lard your turkey, if you please.

To roast a Turkey.

HAVING cut your turkey down the back, and boned it with a sharp knife; with a forcemeat, made as above directed, fill up the places where the bones came out, and fill the body, so that it may look just

as it did before it was boned. Then sew up the back, and roast it. Be sure to leave the pinions on. Put good gravy into the dish, and garnish with lemon. You may use oyster sauce, celery sauce, or any other sauce you please.

A Turkey roasted with Cray-fish.

TRUSS a young turkey, as for roasting, and make a forcemeat with some fat bacon, suet, and the white of a chicken, all cut as fine as possible, with some fresh mushrooms, finely minced. Mix these ingredients well together, with some pepper, salt, the leaves of sweet herbs picked clean from the stalks, and a little grated nutmeg. Mix them and chop them well together. Then boil some crumbs of bread in rich cream, and put it to the forcemeat. Take the yolks of two new-laid eggs, beat them well, and mix them in the forcemeat. Stuff the crop of the turkey, raise the skin a little above the breast, and put as much of the forcemeat as will go in without tearing it. If any be left, put it into the body. Wash some cray-fish, boil them in water, and pick out the tails and bodies. Cut some mushrooms, but not small, some truffles in thin slices, some artichoke-bottoms and asparagus-tops, boiled and cut in pieces. Mix all these together with the cray-fish, put them into a saucepan, with a piece of butter, some nutmeg cut in slices, pepper, salt, three or four slices of lemon, and a little onion cut small. Let all these simmer over a slow fire, and when it is enough, put in some cullis of cray-fish to thicken it. Put some of this ragoo into the body of the turkey, tie it up at both ends, and skewer and spit it for roasting. Strew some stuffing over it, then some slices of bacon, and cover all with buttered paper. Let it be thoroughly done before a good fire, and then take off the paper and bacon, pour the rest of the ragoo over it, and send it up to table.

Turkey à la Daube.

HAVING cut the turkey down the back just enough to enable you to bone it, without spoiling the look of it,

stuff it with forcemeat made of oysters chopped fine, crumbs of bread, pepper, salt, shalots, a very little thyme, parsley, and butter. Fill it as full as you like, sew it up, and tie it up in a clean cloth. Then boil it till it be white; but be careful not to do it too much. You may serve it up with oyster sauce, or make a rich gravy of the bones, with a piece of veal, mutton, and bacon, seasoned with pepper, salt, shalots, and a little bit of mace. Strain it off through a sieve, and stew your turkey in it, after it is half-boiled, just half an hour. Dish it up with the gravy after it is well skimmed, strained, and thickened with a few mushrooms stewed white, or stewed palates, forcemeat balls, fried oysters, or sweetbreads, and pieces of lemon.

Turkeys and Chickens.

TAKE a turkey, and as many chickens as you like, season them with salt, pepper, and cloves, and boil them; and to every quart of broth, put a quarter of a pound of rice, or vermicelli. This is eaten with sugar and cinnamon, though these may both be omitted. This is a Dutch dish.

A Turkey dressed the Italian Way.

HAVING minced the liver of a young turkey very fine, with some chopped parsley and some fresh mushrooms, some pepper, salt, and more than an ounce of butter, mix them well together, and put them into the body of the turkey. Put a piece of butter into a stewpan, some shalots, and pepper and salt. When it is hot, put in the turkey, turn it often, that it may be of a fine brown, and lay it to cool. Then lap over it some slices of bacon, and cover it all over with paper; put it upon a spit, and lay it down to roast. In the mean time, cut some large mushrooms very fine, with twice the quantity of parsley, and a few green onions cut small. Put half a pint of white wine into a saucepan, and, as soon as it is hot, put in these ingredients, add some pepper and salt, the juice of a lemon, and two cloves of garlic. Let them boil, and then

put in a quarter of a pint of rich gravy, and a small teacupful of oil. Let all boil up once or twice, then take out the garlic, and put in a piece of butter rolled in flour. Lay the turkey in the dish, and pour the sauce over it.

To stew a Turkey.

Boil a small turkey, and fill it with the following forcemeat. Take half a pound of veal, the meat of two pigeons, and a pickled tongue boiled and peeled. Chop these all together, and beat them in a mortar, with some marrow from a beef bone, or a pound of suet from a loin of veal. Season them with two or three cloves, two or three blades of mace, half a nutmeg dried before the fire and pounded, and some salt. Mix all these well together, fill the turkey, and fry it of a fine brown. Put it into a pot that will just hold it, lay some skewers at the bottom of the pot to keep the turkey from sticking, and put in a quart of good beef gravy. Cover it close, and let it stew for half an hour very gently. Then put in a glass of red wine, a spoonful of catchup, a large spoonful of pickled mushrooms, some truffles, morels, and a piece of butter rolled in flour. Cover it close, and let it stew half an hour longer. Fry some hollow French rolls; then take some oysters, stew them in a saucepan with their own liquor, a bit of mace, a little white wine, and a piece of butter rolled in flour. Let them stew till pretty thick, and then fill the rolls with them. Lay the turkey in the dish, pour the sauce over it, lay the rolls on each side, and send it up to table.

Another Method.

Make a good forcemeat of veal, and stuff it into the craw of a large turkey. Having skewered it for boiling, boil it in soft water till it be almost enough. Then take up your turkey, and put it in a pot, with some of the water it was boiled in, to keep it hot. Put seven or eight heads of celery, well washed and cleaned, into the water the turkey was boiled in. As soon as they are

tender, take them up, and put in your turkey with the breast downwards, and stew it a quarter of an hour. Then take it up, and thicken your sauce with butter and flour. Then put in your celery, pour the sauce and celery hot upon the turkey's breast, and serve it up.

A Turkey with pickled Pork and Onions.

TAKE twenty-four small white onions, and boil them in broth, with half a pound of pickled pork cut into thin' slices, a bundle of parsley, some green shalots, some thyme, two cloves, and a little whole pepper and salt. As soon as they be done, drain them, put them into the turkey, and wrap it in slices of bacon, and paper over it, and then roast it. Make a sauce with a piece of butter, a slice of ham, two shalots, and a few mushrooms. Let them soak a little, and then add two spoonfuls of broth, and as much cullis. Simmer it about an hour, skim it, and drain it. When the whole is ready, add a small spoonful of mustard, a little pepper and salt, and serve it up.

A Turkey stuffed.

MINCE a pound of beef, and three quarters of a pound of suet, very small. Season it with pepper, salt, cloves, mace, and sweet marjoram, and mix them with two or three eggs. Loosen the skin all round the turkey, and stuff it. Then spit it and roast it. This is the Hamburg method of dressing a turkey.

A Turkey in Jelly.

HAVING boiled a turkey properly white, let it stand till it be cold, and in the mean time prepare the following jelly. Skin a fowl and take off all the fat; but do not cut it into pieces, nor break the bones. Take four pounds of a leg of veal, without any fat or skin, and put it into a well-tinned saucepan. Put to it three quarts of water, and set it on a very clear fire till it begins to simmer; but be sure to skim it well, and take great care that it does not boil. When it is skimmed, keep it just simmering, and put to it two

large blades of mace, half a nutmeg, twenty corns of white pepper, and a little piece of lemon-peel the size of a six-pence. This will require six or seven hours doing. When you think the jelly is stiff enough, which you will know by taking a little out to cool, be sure to skim off all the fat, if there be any, without disturbing the meat in the saucepan. A quarter of an hour before it is done, throw in a large teaspoonful of salt, and squeeze in the juice of half a Seville orange or lemon. When you think it is enough, strain it through a sieve; but do not pour it all quite off to the bottom, for fear of settlings. Lay your turkey into the dish, in which you intend to send it up to table, beat up the whites of six eggs to a froth, and put the liquor to it. Then boil it five or six minutes, run it through a jelly-bag till it is quite clear, and then pour the liquor over the turkey. Let it stand till quite cold, and, having given different colours to the jelly, with a spoon sprinkle it over in what forms you please, and send it to table. If you can get a few nasturtium flowers, and stick them in different parts, they will have a pretty effect, but all these ornaments depend on taste and fancy.

To glaze a Turkey.

Pick, draw, and singe a young turkey, but do not let it be too small. Lay it a little time over a clear charcoal fire, and turn it often. Prepare a ragoo of sweetbreads, take off the turkey, split it down the back, fill it with the ragoo, sew it up, and lard it with bacon. At the bottom of a deep stewpan put some slices of ham, veal, and beef. Lay the turkey upon these, and strew over it some sweet herbs, cover them close, and let them stew over a slow fire. When they are enough, take off the stewpan, take out the turkey, and then pour into the turkey a little good broth. Stir it about, strain off the liquor, and skim off the fat. Set it over the fire again, and boil it to a jelly. Then put in the turkey, and set the pan over a gentle fire or

stove, and it will be soon well glazed. Pour some essence of ham into the dish, and put in the turkey.

Turkey à la Hôte.

HAVING trussed a turkey with the legs inwards, flatten it as much as you can, and put it into a stewpan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlic. Give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another stewpan, with slices of veal, a slice of ham, the melted lard, and every thing as used before, adding whole pepper and salt. Cover it over with slices of lard, and stew it gently about half an hour over a slow fire. Then put to it a glass of wine, and a little broth, and finish the brazing. Skim and strain the sauce, add a little cullis to it, reduce it to a proper consistence, and then send it up to table.

To hash a Turkey.

STIR some flour rolled in a piece of butter into some cream and a little veal gravy, and give it a broil. Cut the turkey into pieces of a moderate size and put it into the sauce, with some grated lemon-peel, white pepper, and mace pounded, a little mushroom powder, or catchup. Simmer them up, and add to it some oysters, if you choose.

Another Method.

FIRST take the legs of your turkey, and then cut the thighs into two pieces; cut off the pinions, and also the breast into pretty large pieces; but remember to take off the skin, or it will give a greasy taste to the gravy. Put it into a stewpan with a pint of gravy, a teaspoonful of lemon-pickle, a slice of the end of a lemon, and a little beaten mace. Boil your turkey six or seven minutes; but, if you boil it longer, it will make it hard. Put it on your dish, and thicken your gravy with flour and butter. Mix the yolks of two eggs with a spoonful of thick cream, and put it into your gravy. Shake it over the fire till it is quite

hot, but do not let it boil. Strain it, and pour it over your turkey. Lay sippets round it, garnish with lemon or parsley, and send it up to table.

Ducks à la Braise.

HAVING larded your duck, put a slice or two of beef at the bottom of your stewpan, then the duck, a piece of bacon, and some more beef sliced, a carrot, an onion, a slice of lemon, some whole pepper, and a bunch of sweet herbs. Cover this close, and set it a few minutes over the fire. Then shake in some flour, pour in near a quart of broth, or boiling water, and a little red wine heated. Stew it about half an hour, strain the sauce, skim it, put to it chyan, and more wine, if necessary, with a shalot, and a little lemon-juice. Some add artichoke-bottoms boiled and quartered.

Ducks à la Mode.

TAKE two ducks, slit them down the backs, and bone them carefully. Make a forcemeat of the crumb of a penny loaf, four ounces of fat bacon scraped, a little parsley, thyme, lemon-peel, two shalots or onions shred very fine, with pepper, salt, and nutmeg, to your taste, and two eggs. Stuff your ducks with this, and sew them up. Then lard them down each side of the breast with bacon, dredge them well with flour, and put them into a Dutch oven to brown. Then put them into a stewpan with three pints of gravy, a glass of red wine, a teaspoonful of lemon-pickle, a large one of walnut or mushroom catchup, one of browning, and an anchovy, with chyan pepper to your taste. Stew them gently over a slow fire for an hour; and when they are enough, thicken your gravy, and put in a few truffles and morels. Strain your gravy and pour it upon them.

A Duck with green Peas.

PUT a piece of fresh butter into a deep stew-pan, and set it over the fire. Singe your duck, flour it, and put it into the pan. Turn it two or three minutes, and

then pour out all the fat, but let the duck remain in the pan. Put to it a pint of gravy, a pint of peas, two lettuces cut small, a small bundle of sweet herbs, and a little pepper and salt. Cover them closely, and let them stew for half an hour, now and then giving the pan a shake. When they are nearly done, grate in a little nutmeg, put in a very little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream. Shake it all together for three or four minutes, take out the sweet herbs, lay the duck in the dish, and pour the sauce over it.

Macedonian Ducks.

TAKE four artichoke-bottoms, and cut them into pieces. Put them into boiling water, with about a pint of garden beans first scalded and husked. Boil these together till almost done, and then drain them. Put the whole into the stewpan, with a good piece of butter, chopped mushrooms, a little winter savory, parsley, and shalots, all finely chopped. Add a little flour, two spoonfuls of veal gravy, and a glass of white wine. Simmer them slowly till all is well done, and the sauce reduced to a proper consistence. Last of all, add a little cullis, a squeeze of a lemon, and a little pepper and salt. Serve this ragoo under two ducks quartered, and braized in a well seasoned braze, with slices of veal and bacon.

To hash Ducks.

HAVING roasted two ducks till they be nearly three parts done, take them up, and let them stand to cool. Then cut the breast into thin slices, and take care of the gravy. The legs will serve for another dish, which you may dress by wrapping them in a caul with a good forcemeat, and serve them up with cullis sauce. For the fillets, cut cucumbers, and marinade them about an hour, with a little vinegar, salt, and an onion sliced. Then take out the onion, squeeze the cucumbers in a cloth, and put them into a stew-pan with a bit of

butter, a slice of ham, a little broth, flour, and veal gravy. Boil it slowly, skim it well, take out the ham, and put the meat to it to warm, without boiling. You may do the same with chopped truffles, or mushrooms, or any thing else in season. You may hash a cold roasted duck in this manner,

To boil Ducks the French Way.

TAKE two dozen of roasted chesnuts, and put them into a pint of rich beef gravy, with a few leaves of thyme, two small onions, a little whole pepper, and a race of ginger. Then take a fine tame duck, lard it, and half roast it. Put it into the gravy, let it stew ten minutes, and put in a quarter of a pint of red wine. When the duck is enough, take it out, and boil up the gravy to a proper thickness. Skim it very clean from fat, lay the duck in the dish, pour the sauce over it, garnish with lemon, and send it up to table.

Another French Method.

HAVING larded your ducks, and half roasted them, take them off the spit, and put them into a large earthen pipkin, with half a pint of red wine, a pint of good gravy, some chesnuts roasted and peeled, half a pint of large oysters, the liquor strained and the beards taken off, two or three little onions minced small, a very little stripped thyme, mace, pepper, and a little ginger finely beaten, with the crust of a French roll grated. Cover it close, and let it stew half an hour over a slow fire. When they are enough, take them up, and pour the sauce over them.

Ducklings rolled.

Cut a pretty large duckling into two, bone it thoroughly, and lay on a forcemeat made with the breasts of roasted poultry. Roll it up, tie slices of bacon round it, and boil it in a little broth, with a glass of white wine, a bundle of sweet herbs, and two cloves. When it is done, gently squeeze out the fat, and wipe

out the duck clean. Send it up to table with what sauce you like best.

To dress wild Ducks.

HAVING half roasted your duck, lay it in a dish, and carve it, but leave the joints hanging together. Throw a little pepper and salt, and squeeze the juice of a lemon over it. Turn it on the breast, and press it hard with a plate, and add to its own gravy two or three spoonfuls of good made gravy. Cover it close with another dish, and set it over a stove ten minutes. Then send it to table hot in the dish it was done in, and garnish with lemon.

Goose à la Mode.

HAVING picked, cleaned, skinned, and boned your goose nicely, take off the fat, and boil and peel a dried tongue. Treat a fowl in the same manner as the goose, season it with pepper, salt, and beaten mace, and roll it round the tongue. Season the goose in the same manner, and put both tongue and fowl into the goose. Put it into a little pot that will just hold it, with two quarts of beef gravy, a bundle of sweet herbs, and an onion. Put some slices of ham, or good bacon, between the fowl and goose; then cover it close, and let it stew very slowly for an hour over the fire. Then take up your goose, and skim off all the fat. Strain it, and put in a glass of red wine, two spoonfuls of catchup, a veal sweetbread cut small, some truffles, mushrooms, and morels, a piece of butter rolled in flour, and, if wanted, some pepper and salt. Put in the goose again, cover it close, and let it stew half an hour longer. Then take it up, pour the ragoo over it, and garnish with lemon. You must remember to save the bones of the goose and fowl, and put them into the gravy when it is first set on. It will be an improvement, if you roll some beef marrow between the tongue and the fowl, and between the fowl and the goose, as it will make them mellow, and eat the finer. It may not be improper

here to observe, that the best method to bone a goose or fowl of any sort is to begin at the breast, and take out all the bones without cutting the back; for when it is sewed up, and you come to stew it, it generally bursts in the back, whereby the shape of it is spoiled.

To smoke a Goose.

TAKE off all the fat of a large stubble goose, and dry it well inside and out with a cloth. Wash it all over with vinegar, and then rub it over with common salt, saltpetre, and a quarter of a pound of coarse sugar. Rub the salt well in, and let it lie a fortnight, then drain it well, sew it up in a cloth, and let it hang in the chimney for a month. You may then boil it, and serve it up with onion sauce, greens, &c.

To ragoo a Goose.

HAVING beat the breast down with a cleaver, press it down with your hand, skin it, and dip it into scalding water. As soon as it is cold, lard it with bacon, and season it with pepper, salt, and a little beaten mace. Then flour it all over, take a pound of good beef suet cut small, and put it into a deep stewpan. As soon as it is melted, put in your goose, and let it be brown on both sides. Then put in a quart of boiling gravy, an onion or two, a bundle of sweet herbs, some whole pepper, and a few cloves. Cover it close, and let it stew softly till it is tender. An hour will do it, if it be small, and an hour and a half, if large. In the mean time, boil some turnips almost enough, some carrots and onions quite enough. Cut your turnips and carrots the same as for a harrico of mutton, and put them into a saucepan with half a pint of good beef gravy, a little pepper and salt, a piece of butter rolled in flour, and stew them all together a quarter of an hour. Take the goose and well drain it, then lay it in the dish, and pour the ragoo over it.

To marinade a Goose.

TAKE all the bones out of your goose, and make the following forcemeat. Take ten or twelve sage-leaves, two large onions, and two or three large sharp apples, shred very fine. Mix these with the crumb of a penny loaf, four ounces of beef marrow, a glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon-peel shred small. Make this into a light stuffing, with the yolks of four eggs, about an hour before you want it, and then put it into the goose. Fry the goose of a good brown, then put it into a deep stewpan, with two quarts of good gravy, and cover it close. Having let it stew two hours, take it out, and skim off the fat. Add to it a large spoonful of lemon-pickle, one of browning, one of red wine, an anchovy shred fine, beaten mace, pepper, and salt to your palate. Thicken it with flour and butter, give it a boil, dish up your goose, strain your gravy, and pour it over it.

To stew Giblets.

HAVING cut the neck into four pieces, and the pinions into two; slice the gizzard, clean it well, and stew them in two quarts of water, or mutton broth, with a handful of sweet herbs, an anchovy, a few pepper corns, three or four cloves, a spoonful of catchup, and an onion. As soon as the giblets are tender, put in a spoonful of good cream, and thicken it with flour and butter. Lay sippets round a soup-dish, pour in the whole, after straining it, and send them up to table.

Another Method.

SCALD and clean your giblets well, cut off the bill, divide the head, skin the feet, and stew all in just water enough for sauce. Put in a sprig of thyme, some whole black pepper, and an onion. Let them do till they are tender, and then strain the sauce. If the sauce is not thick enough, add a little catchup and flour. Lay sippets round the dish, pour in your giblets and sauce, and serve them up.

Giblets à la Turtle.

CLEAN three pair of giblets well, and cut them as before directed. Put them into a stewpan with four pounds of scrag of veal, and two pounds of lean beef, covered with water. When they boil, skim them very clean. Then put in six cloves, four blades of mace, eight corns of allspice, beaten very fine; some basil, sweet marjoram, winter savory, and a little thyme, chopped very fine; three onions, two turnips, and one carrot. Stew them all tender, then strain them through a sieve, and wash them clean out of the herbs in some warm water. Put a piece of butter into your stewpan, melt it, and put in as much flour as will thicken it. Stir it till it is smooth, then put in your liquor, and keep stirring it all the time, otherwise it will go into lumps, and should that happen, you must strain it through a sieve. Then put in a pint of Madeira wine, some pepper and salt, and a little chyan pepper. Stew it ten minutes, and then put in your giblets. Add the juice of a lemon, stew them a quarter of an hour, and serve them up in a tureen. Never put your livers in at first, but boil them in a saucepan of water by themselves. If you choose it, you may put egg-balls into your dish, made thus: Beat the yolks of six eggs boiled hard, in a mortar; throw in a spoonful of flour, and the yolk of a raw egg, and beat them together till they are smooth. Then roll them in little balls, scald them in boiling water, and put them in just before you serve up the giblets.

Pigeons en Compote.

SKEWER six young pigeons as for boiling. Grate the crumb of a penny loaf, take half a pound of fat bacon, shred some sweet herbs and parsley fine, two shalots or a little onion, a little lemon-peel, and a little grated nutmeg; season it with pepper and salt, and mix it up with the yolks of two eggs. Put this forcemeat into the craws and bellies of your pigeons, lard them down the breast, and fry them brown with

a little butter. Then put them into a stewpan, with a pint of strong brown gravy, a gill of white wine, and stew them three quarters of an hour. Thicken it with a little butter rolled in flour, season it with salt and chyan pepper, put the pigeons in the dish, and strain the gravy over them. Send them up hot to table with some forcemeat balls laid round them.

Pigeons à la Soussel.

HAVING boned four pigeons, make a forcemeat as above directed. Stuff them, and put them into a stewpan with a pint of veal gravy. Stew them very gently half an hour, and then take them out. Wrap them all round with a veal forcemeat, rub them over with the yolk of an egg, and fry them in good dripping of a nice brown. Take the gravy they were stewed in, skim off the fat, thicken it with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Season it with pepper and salt, mix all together, and keep it stirring one way till it is smooth. Strain it into your dish, and put on the pigeons. Garnish with plenty of crisped parsley.

Pigeons à la Duxelle.

TAKE four or five pigeons, cut off their feet and pinions, and split them down the breast; then take out the livers, and flatten them with a cleaver. Make a hot marinade of some scraped bacon, seasoned with a mushroom or two, green onions, pepper, salt, thyme, parsley, and a little nutmeg. Fry all for a few minutes, and let the pigeons be heated through in it, and let them remain till you put them upon your gridiron. Take a thin slice of ham for each pigeon, and put them with the ham always at top; that is, when you turn your pigeons, turn your ham upon them. For your sauce, take a ladle of gravy, some sweet basil, a little thyme, parsley, and shalot, minced very fine, and a few slices of mushrooms, boiled all together a few minutes. Dish them up with their breast downwards, let your ham continue upon them,

and pour your sauce over them, with the juice of an orange or lemon.

Pigeons Surtout.

FORCE your pigeons, lay a slice of bacon on their breasts, and a slice of veal beaten with the back of a knife, and seasoned with mace, pepper, and salt. Fasten it on with two small skewers which will be better than tying it. Roast them on a fine bird spit, baste them with a piece of butter, then with the yolk of an egg, and afterwards with some crumbs of bread, a little nutmeg, and sweet herbs. When they are enough, lay them in your dish, and pour on them some good gravy, seasoned with truffles, morels, and mushrooms.

Pigeons in Savoury Jelly.

HAVING roasted your pigeons with the heads and feet on, put a sprig of myrtle in their bills. Make the same kind of jelly as directed for chickens, and when it is set, lay in the pigeons with their breasts downwards. Fill up your bowl with the jelly, and turn it out.

Pigeons à la Daube.

STUFF the bellies of your pigeons with the following forcemeat: Take a pound of veal, a pound of beef suet, and beat them in a mortar; take an equal quantity of bread crumbs, some pepper, salt, nutmeg, beaten mace, a little lemon-peel cut small, some parsley cut small, and a very little thyme stripped. Mix all together with the yolks of two eggs, fill the pigeons, and flatten their breasts down. Then flour them, and fry them a little brown in fresh butter. Then pour the fat clean out of the pan, and put the gravy to the pigeons. Cover them close, and let them stew a quarter of an hour, or till you think they are quite enough. In the mean time make the following sauce: Put a layer of bacon in a large saucepan, then a layer of veal, a layer of coarse beef, and a pound of veal cut very thin, a piece of carrot, a bundle of sweet

herbs, an onion, some black and white pepper, a blade or two of mace, and four or five cloves. Cover the saucepan close, set it over a slow fire, and draw it till it is brown, to make the gravy of a fine light brown. Then put in a quart of boiling water, and let it stew till the gravy is quite rich and good. Then strain it off, and skim off all the fat. When your pigeons are enough, take them up, lay them in your dish, and pour this sauce over them. On each pigeon lay a bay-leaf, and a slice of bacon on each leaf.

Pigeons à la Royale.

TAKE any number of pigeons you please, that are of an equal size, put a peeled truffle in each, and give them a fry in butter, with chopped mushrooms, parsley, a slice of ham, and some pepper and salt. Put them into a saucepan to braze, with a few slices of veal first scalded, and the first seasoning over the pigeons. Cover them with thin slices of bacon, and put a sheet of white paper over the whole. Stop the pan close, and let them simmer over a slow fire till they are quite tender. Take out the pigeons, and clean them from the fat. Strain the braze, and boil it a moment, in order to skim it very clean. When it is ready, squeeze in a lemon, and pour the sauce over the pigeons.

Pigeons in Disguise.

HAVING drawn and trussed your pigeons, season them with pepper and salt. Make a nice puff paste, and roll each pigeon in a piece of it. Tie them in a cloth, and take care the paste does not break. Then boil them an hour and a half in plenty of water; but take care, when you untie them, that they do not break. Put them in a dish, and pour to them a little good gravy.

Pigeons in Pimlico.

TAKE some fat and lean ham or bacon, some mushrooms, truffles, parsley, and sweet herbs, and the livers of the pigeons. Season with beaten mace,

pepper, and salt; and beat all this together with two raw eggs, and put it into their bellies. Roll them all in a thin slice of veal, and put over them a thin slice of bacon. Wrap them up in white paper, and roast them on a small spit. In the mean time make a ragoo of truffles and mushrooms chopped small, with some parsley also cut small. Put to it half a pint of good veal gravy, and thicken it with a piece of butter rolled in flour. Baste your pigeons, and about an hour will do them. When they are enough, lay them in your dish, take off the paper, and pour your sauce over them. You may garnish with patties, which may be thus made: Take veal and cold ham, and an equal quantity of beef suet, some mushrooms, sweet herbs, and spice. Chop them small, set them on the fire, and moisten them with milk or cream. Then make a little puff-paste, roll it, and make little patties about an inch deep, and two inches long. Fill them with the above ingredients, cover them close, and bake them, and lay six of them round the dish.

Pigeons à la Charmante.

HAVING scalded five or six small pigeons, braze them with a few slices of lard and peeled lemon, pepper, salt, a bundle of sweet herbs, and broth. Lard three or four sweetbreads, and put them into a stewpan by themselves, with some broth, a few thin slices of veal fillet, a bundle of sweet herbs, and two cloves. Braze them slowly, and when they are done, strain and skim the braze, and reduce it to a glaze, to rub over the larded side of the sweetbreads. Strain it again through a sieve, and add a little more pepper and salt, if necessary, and a good squeeze of a lemon. Put the pigeons and sweetbreads on the dish, and pour the sauce over the pigeons, but not over the sweetbreads, as that would spoil the colour of the glaze.

A Pupton of Pigeons.

ROLL out a savory forcemeat like a paste, and put it into a butter-dish. Put a layer of very thin bacon,

squab pigeons, sliced sweetbreads, asparagus tops, mushrooms, cockscombs, a palate boiled tender and cut into pieces, and the yolks of hard eggs. Make another forcemeat, and lay it over like a pie. Bake it, and when it is enough, turn it into a dish, pour gravy round it, and send it up to table.

To broil Pigeons.

IN order to broil pigeons nicely, you must take care that your fire is clear. Shred some parsley fine, take a piece of butter as big as a walnut, with a little pepper and salt, and put it into their bellies. Tie them at both ends, and broil them. Or, having first seasoned them with pepper and salt, you may split and broil them. Put a little parsley and butter into the dish, and send them up to table.

To stew Pigeons.

SEASON your pigeons with pepper and salt, a few cloves and mace, and some sweet herbs. Wrap this seasoning up in a piece of butter, and put it into their bellies. Then tie up the neck and vent, with a quart of good gravy, a little white wine, a few pepper-corns, three or four blades of mace, a bit of lemon, a bunch of sweet herbs, and a small onion. Stew them gently, till they are enough. Then take out the pigeons, and strain the liquor through a sieve. Skim it, and thicken it in your stewpan, and put in the pigeons with some pickled mushrooms and oysters. Stew it five minutes, put the pigeons in a dish, and pour the sauce over them.

To fricassee Pigeons.

CUT your pigeons in the same manner as chickens for fricasseeing, fry them of a light brown, put them into some good mutton gravy, and stew them near half an hour. Put in half an ounce of morels, a spoonful of browning, and a slice of lemon. Take up your pigeons, and thicken your gravy; strain it over your pigeons, lay round them forcemeat balls, and garnish with pickles.

Pigeons in Fricandeau.

HAVING picked, drawn, and washed your pigeons very clean, stuff the craws, and lard them down the sides of the breast. Fry them of a fine brown in butter, and then put them into a tossing-pan with a quart of gravy. Stew them till they are tender, then take off the fat, and put in a tea-spoonful of lemon-pickle, a large spoonful of browning, the same of walnut catchup, a little chyan and salt. Thicken your gravy, and add an ounce of morels, and four yolks of hard eggs. Lay the pigeons in your dish, put the morels and eggs round them, and strain your sauce over them. Send it up to table, garnished with barberries and lemon-peel.

Pigeons à la Braise.

TAKE as many large pigeons as you choose, and pick, draw, and truss them. Lay some slices of bacon, veal, and onions, at the bottom of a stewpan; and season the pigeons with pepper, salt, some spice finely beaten, and some sweet herbs. Lay them into the stewpan, then lay upon them some more slices of veal and bacon, and let them stew very gently over a stove, the top of the stewpan being put down very close. When they are stewed, make a ragoo with veal sweetbreads, truffles, morels, and champignons. The sweetbreads must be blanched, and put into a stewpan with a ladleful of gravy, another of cullis, the truffles, morels, &c. Let them all stew together with the pigeons, and when they are enough, put them into a dish, and pour the ragoo over them.

To bake Pigeons.

SEASON your pigeons with pepper and salt, put a piece of butter into each, and mix three eggs, two spoonfuls of flour, half a pint of milk, and a little salt. Pour this over them, and then send them to the oven.

Pigeons in a Hole.

HAVING picked, drawn, and washed some young pigeons, stick their legs in their bellies as you do for boiling, and season them with pepper, salt, and beaten mace. Put a lump of butter, of the size of a walnut, into the belly of each pigeon, and lay them in a pie-dish. Pour over them a batter made of three eggs, two spoonfuls of flour, and half a pint of good milk. Bake them in a moderate oven, and send them up in the same dish to table.

Pigeons au Soliel.

TAKE half a pound of veal, a quarter of a pound of mutton, and two ounces of beef. Beat them in a mortar with some pepper, salt, and mace, till they are a paste. Then take the yolks of three or four eggs, beat them up well, and put them into a plate. Mix a quarter of a pound of grated bread, and two ounces of flour, and put them into another plate. Put on a stewpan with a little rich beef gravy, tie up three or four cloves in a bit of muslin, and put them into the gravy. Put in the pigeons, let them stew till they are almost enough, then take them up, and set them before the fire to keep warm. Then put some good beef dripping into the frying-pan, enough to cover them. When it boils, take the pigeons, one at a time, roll them in the meat that was beaten, and then in the yolks of eggs, till they are quite wet. Strew over them the bread and flour, put them into the boiling dripping, and when they are of a fine brown take them out, and dish them up.

Boiled Pigeons and Bacon.

WASH and clean six young pigeons, turn their legs under their wings, and boil them twenty minutes in milk and water by themselves. In the mean time, boil a square piece of bacon, and take off the skin and brown it. Lay the bacon in the middle of the dish, and the pigeons round it with lumps of stewed

spinach. Pour plain melted butter over them, put parsley and butter in a boat, and send them up to table.

To boil Pigeons with Rice.

HAVING stuffed six pigeons with parsley, pepper, and salt, rolled in a very little piece of butter, put them into a quart of mutton broth, with a little beaten mace, a bundle of sweet herbs, and an onion. Cover them close, and let them boil full a quarter of an hour. Then take out the onion and sweet herbs, and take a good piece of butter rolled in flour; put it in, and give it a shake. Season it with salt, if it wants it; and, in the mean time, boil half a pound of rice tender in milk. When it begins to be thick, taking great care that it does not burn, take the yolks of two or three eggs, beat up with two or three spoonfuls of cream, and a little nutmeg. Stir it together till it is quite thick, and then take up the pigeons, and lay them in a dish. Pour the gravy to the rice, stir it all together, and pour it over the pigeons. Garnish with hard eggs cut into quarters, and serve it up.

Pigeons transmogrified.

TAKE six small young pigeons, and pick and clean them; but do not cut off their heads. Take off the pinions, and boil them ten minutes in water. Then cut off the ends of six large cucumbers, and scrape out the seeds. Put in your pigeons, and stick a bunch of barberries in their bills. Then put them into a tossing-pan with a pint of veal gravy, a little anchovy, a glass of red wine, a spoonful of browning, a small slice of lemon, and chyan and salt to your taste. Stew them seven minutes, take them out, and thicken your gravy with a little butter rolled in flour. Boil it up, and strain it over your pigeons.

To roast a Rabbit Hare Fashion.

LARD your rabbit with bacon, and then roast it as you do a hare. Make a gravy sauce; but if you do

not lard it, make the following white sauce: Take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream. Keep it stirring one way till it is smooth, and then put it into a boat,

Rabbits pulled.

HAVING half boiled your rabbits, with an onion, a little whole pepper, a bunch of sweet herbs, and a lemon-peel, pull the flesh into flakes, and put to it a little of the liquor, a piece of butter mixed with flour, pepper, salt, nutmeg, chopped parsley, and the liver boiled and bruised. Boil this up, and keep shaking it round.

To florendine Rabbits.

TAKE three young rabbits and skin them, but leave on the ears. Wash and dry them with a cloth. Take out the bones carefully, leaving the head whole, and then lay them flat. Make a forcemeat of a quarter of a pound of bacon scraped, which answers the purpose much better than suet, as it makes the rabbits look whiter, and eat tenderer. Add to the bacon the crumb of a penny-loaf, a little lemon-thyme, or lemon-peel shred fine, parsley chopped small, nutmeg, chyan, and salt, to your taste. Mix them up together with an egg, and spread it over the rabbits. Roll them up to the head, skewer them straight, and close the ends, to prevent the forcemeat coming out. Skewer the ears back, and tie them in separate cloths, and boil them half an hour. When you dish them up, take out the jaw-bones, and stick them in the eyes for ears. Put round them forcemeat balls and mushrooms. In the mean time, prepare a white sauce made of veal gravy, a little anchovy, the juice of half a lemon, or a teaspoonful of lemon pickle. Strain it, and take a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick. Keep stirring it while the flour is dissolving, and beat the yolk of an egg. Put to it some thick cream, nutmeg, and salt. Mix it

with the gravy, and let it simmer a little over the fire; but do not let it boil, as that will curdle the cream. Pour it over the rabbits, and send it up to table.

Rabbits en Casserole.

DIVIDE a couple of rabbits into quarters, flour them, if you do not lard them, and fry them in butter. Put them into a stewpan, with some good gravy, and a glass of white wine. Season them with pepper and salt, and a bunch of sweet herbs. Cover them down close, and let them stew till tender. Then take up the rabbits, strain the sauce, thicken it with flour and butter, and pour it over the rabbits.

Portuguese Rabbits.

TRUSS your rabbits chicken fashion, the heads cut off, and the rabbit turned with the back upwards, two of the legs stripped to the claw-end, and so trussed with two skewers. Lard and roast them, and put what sauce you please to them.

To fricassee Rabbits white.

CUT up your rabbits, put them into a tossing-pan, with a pint of veal gravy, a tea-spoonful of lemon-pickle, an anchovy, a slice of lemon, a little beaten mace, chyan pepper, and salt, and stew them over a slow fire. When they are enough, thicken your gravy with flour and butter, and strain it. Then add the yolks of two eggs mixed with a large teacupful of cream, and a little nutmeg grated in it. Take care not to let it boil: as that will spoil it.

To fricassee Rabbits brown.

HAVING cut them as for eating, fry them of a light brown in butter, and put them into a tossing-pan, with a pint of water, a tea-spoonful of lemon-pickle, an anchovy, a slice of lemon, a large spoonful of mushroom catchup, the same of browning, with chyan pepper, and salt to your taste. Stew them over a slow fire till they be enough; thicken your gravy and strain it, dish up your rabbits, and pour the gravy over them.

CHAP. IX.

DIFFERENT METHODS OF DRESSING GAME, SMALL BIRDS, &c.

To roast a Hare.

HAVING cased your hare, and properly trussed it for dressing, make a stuffing of a large slice of bread crumbled very fine; put to it a quarter of a pound of beef marrow, or suet, the like quantity of butter, the liver boiled and shred fine, a sprig or two of winter savory, a bit of lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix these well together with a glass of red wine and two eggs, put it into the belly of the hare, and sew it up. When you have spitted, and put it down to roast, put into your dripping-pan a quart of milk, and keep basting your hare with it till there is little left. When it is nearly done, dredge it with flour, and baste it with butter till it is properly frothed. If it is a small hare, it will take about an hour and a half; and if a large one, two hours. When it is done, put it into your dish, and serve it up with plenty of good rich gravy, and some currant-jelly warmed in a cup. Or, you may take a pint of red wine, and put into it a quarter of a pound of sugar; set it over a slow fire, and let it simmer for a quarter of an hour; then take it off, and pour it into a bason or sauceboat.

Another Method of dressing a Hare.

CASE your hare, and cut it into two just below the ribs. Cut the fore quarters into pieces, and put them into a stewpan, with a blade or two of mace, an onion stuck with cloves, some whole pepper, an anchovy, and a bunch of sweet herbs. Cover them with water, and let them stew gently. Make a pudding, and put it into the belly of the other part; lard and roast it; and flour and baste it well with butter or small beer.

When the stew is tender, take it out with a fork into a dish, and strain off the liquor. Put it into a glass of red wine, a spoonful of good catchup, and a piece of butter rolled in flour. Shake all together over the fire till it is of a good thickness. Then take up the roasted hare, lay it in the middle of the dish, with the stew round, and sauce poured over it. Put some good gravy into a boat, and send it to table.

To stew a Hare.

PAUNCH and case your hare, cut it as for eating, and put it into a large saucepan, with three pints of beef gravy, a pint of red wine, a large onion stuck with cloves, a bundle of winter savory, a slice of horse-radish, two blades of beaten mace, an anchovy, a spoonful of walnut catchup, one of browning, half a lemon, and chyan and salt to your taste. Put on a close cover, set it over a gentle fire, and stew it for two hours. Then take it up into a soup dish, and thicken your gravy with a lump of butter rolled in flour. Boil it a little, and strain it over your hare. Garnish with lemon cut like straws.

To hash a Hare.

Cut your hare into small pieces, and if you have any of the pudding left, rub it small, and put to it a gill of red wine, the same quantity of water, half an anchovy chopped fine, an anchovy stuck with four cloves, and a quarter of a pound of butter rolled in flour. Put these all together in a saucepan, and set it over a slow fire, shaking it often, so that the whole may be equally heated. When it is thoroughly hot, (for you must take care never to let a hash boil, as that will harden the meat,) take out the onion, lay sippets in the dish, and pour your hash over them.

Hare à la Daube.

Cut a hare into six pieces, and bone and lard them with bacon. Season them with pepper, salt, and mace, chopped parsley, thyme, shalots, and a clove of garlic. Braze it with slices of lard, the bones, a little

broth, as much of the blood as you can save, a glass of brandy, and a quarter of a pound of butter. Stop the pan well, and stew it on a very slow fire, or in the oven, about four hours. Then take out the bones, put the hare in a tureen, and the slices of bacon upon it. Strain the sauce, and put it to the hare, and let it cool before you use it.

To hodge-podge a Hare.

Cut your hare into pieces, as if you intended it for stewing, and put it into a pitcher, with two or three onions, a little salt and pepper, a bunch of sweet herbs, and a piece of butter. Stop the pitcher very close, to prevent the steam from getting out, set it in a kettle full of boiling water, keep the kettle filled up as the water wastes, and let it stew four or five hours. You may, if you choose it, when you put the hare into the kettle, put in a lettuce, cucumbers, turnips, and celery.

To jug a Hare.

THIS is done in nearly the same manner as the above, with this difference only, that some people lard the hare, here and there, with bacon.

A Hare Civet.

HAVING boned your hare, and taken out all the sinews, cut one half in thin slices, and the other half in pieces an inch long. Flour them, and fry them with a little butter. In the mean time, make some gravy with the bones of the hare and a little beef. Put a pint of it into the pan to the hare, some mustard, and a little elder vinegar. Cover it close, and let it do softly till it is as thick as cream, and then dish it up with the head in the middle.

To scare a Hare.

TAKE a hare and lard it, put a pudding into its belly, and put it into a pot or fish-kettle. Put to it two quarts of strong drawn gravy, one of red wine, a whole lemon cut into slices, a bundle of sweet herbs,

nutmeg, pepper, salt, and six cloves. Cover it close, and stew it over a slow fire till it is three parts done. Then take it up, put it into a dish, and strew it over with crumbs of bread, sweet herbs chopped fine, some lemon-peel grated, and half a nutmeg. Set it before the fire, and baste it till it is of a fine light brown. In the mean time, take the fat off your gravy, and thicken it with the yolk of an egg. Take six eggs boiled hard, and chopped fine, and some pickled cucumbers cut very thin. Mix these with the sauce, pour it into the dish, and send it up to table.

Hare Cake in Jelly.

BONE your hare, and pick out the sinews. Put to it an equal quantity of beef, and chop and pound them together. Add some fresh mushrooms, shalot, sweet herbs, pepper, salt, and two or three eggs. Mix these with bacon, pickled cucumbers cut like dice, and put it into a mould sheeted with slices of bacon. Cover it, bake it in a moderate oven, and when cold, turn it out. In the mean time, take a pound and a half of scrag of veal, a slice of ham, two or three cloves, a little nutmeg, some sweet herbs, a carrot or two, some shalot, an ounce of isinglass, and some beef broth. Stew this till it comes to a jelly, then pass it through a fine sieve, and then through a bag. Add to it some lemon-juice. Then pour this jelly over your hare.

To collar a Hare.

HAVING boned your hare, lard it with thick pieces of bacon, and season it with spices and salt. You may put into it a forcemeat, or not, just as you like. Roll it up very tight, and tie it fast together. Braze it with slices of veal, half a pint of white wine, a pint of broth, and cover it over with slices of bacon. You may put such meat and seasoning to make jelly of the braise afterwards as you like. Serve up the hare cold with it, either whole or in slices.

To pot a Hare.

CASE your hare, and wash it perfectly clean. Then cut it up as you do for eating, put it into a pot, and season it with pepper, salt, and mace. Put on it a pound of butter, tie it down close, and bake it in a bread oven. When it comes out, pick the meat clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it close down in your pots, and pour clarified butter upon it.

To dress a Leveret Kid-fashion.

PUT a large leveret, for about three hours, into a warm marinade, made of water, vinegar, butter, flour, pepper, chopped parsley, shalots, sliced onions, thyme, basil, lemon-peel, and cloves. Then roast it, and baste it with some of the marinade. Strain the remainder, mix it with a little cullis, put it into a sauce-boat, and serve up the leveret.

To roast a Pheasant.

HAVING spitted and laid your pheasant down to roast, dust it with flour, and baste it often with fresh butter, keeping it a good distance from the fire, and about half an hour will roast it.—Make your gravy of a scrag of mutton, and put into the saucepan with it a tea-spoonful of lemon-pickle, a large spoonful of catchup, and the same of browning. Strain it, and put a little into the dish with the bird. Serve it up with the remainder in one bason, and bread sauce in another. You may put one of the principal feathers of the pheasant in the tail, by way of ornament. Partridges are dressed in the same manner.

Pheasants à la Mangelas.

CUT the pinions of a large pheasant as for roasting, make a good force meat, put it into your pheasant, and spit it, with some lards of bacon, and paper it. Having nicely roasted it, prepare the following sauce: Take some fat livers of turkeys or fowls, blanch them till they are thoroughly done, and then pound them to

a paste. Put to it some gravy and cullis, and mix it well together. Cut off the flesh of the pheasant, slice it very thin, and preserve the carcass hot. Put into your sauce, which you must make of a proper thickness, a little pepper, salt, some minced parsley, and the juice of two or three oranges. Pour this hash over the breast, garnish with oranges quartered, and send it up to table.

To boil a Pheasant.

YOUR pheasant must be boiled in plenty of water; and, if it is a small one, half an hour will do it, but if a large one, it will take three quarters. For sauce, stew some heads of celery cut very fine, thickened with cream, and a small piece of butter rolled in flour. Season it with salt to your palate. When the bird is done, pour the sauce over it, garnish with thin slices of lemon, and serve it up.

Pheasants à l'Italienne.

IF only one pheasant is to be dressed, take only half a dozen oysters, parboil them, and put them into a stewpan, with the liver cut small, a piece of butter, some green onions, some parsley, pepper, salt, sweet herbs, and a little allspice. Let them stand a very little time over the fire, and then stuff the pheasant with it. Put it into a stewpan, with some oil, green onions, parsley, sweet basil, and lemon-juice, for a few minutes. Then take them off, cover the pheasant with slices of bacon, put it on a spit, and tie some paper round it. In the mean time, stew some oysters in their own liquor. Put into a stewpan the yolks of four eggs beaten up, half a lemon cut into small dice, a little beaten pepper, scraped nutmeg, a little parsley cut small, an anchovy minced, a little oil, a glass of white wine, a piece of butter, and a little ham cullis. Put the sauce on the fire to thicken, but take care it does not burn, then put in the oysters and season it to your taste. When your pheasant is done, lay it in the dish, pour your sauce over it, and serve it up.

To stew Pheasants.

PUT your pheasant into a stewpan with as much veal broth as will cover it, and let it stew till there is just enough liquor left for sauce. Then skim it, and put in artichoke-bottoms parboiled, a little beaten mace, a glass of wine, and some pepper and salt. If it is not thick enough, put in a piece of butter rolled in flour, and squeeze in a little lemon-juice. Take up your pheasant, pour the sauce over it, and put forcemeat balls into the dish.

Pheasants à la Braise.

COVER the bottom of your stewpan with a layer of beef, a layer of veal, a small piece of bacon, part of a carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of black and white pepper, and a bundle of sweet herbs. Then put in your pheasant, and cover it with a layer of beef and veal, and a sweetbread. Set it on the fire for five or six minutes, and then pour in two quarts of boiling gravy. Cover it close, and let it stew an hour and a half very gently. Then take up your pheasant, and keep it hot. Let the gravy boil till it is reduced to about a pint, then strain it off, and put it in again. Put in the veal sweetbread that was stewed with the pheasant, some truffles and morels, the livers of fowls, artichoke-bottoms, and some asparagus-tops, if you have any. Let these simmer in the gravy five or six minutes, and then add two spoonfuls of catchup, a spoonful of browning, and a little piece of butter rolled in flour. Shake all together, then put in your pheasant, with a few mushrooms, and let them stew about five or six minutes more. Take up your pheasant, pour the ragoo over it, lay forcemeat balls round it, garnish with lemon, and serve it up.

Partridges in Panes.

TAKE two roasted partridges, and the flesh of a large fowl, a little parboiled bacon, some marrow or suet finely chopped, a few mushrooms and morels cut very fine, some truffles, and artichoke-bottoms. Season

them with beaten mace, salt, pepper, a little nutmeg, sweet herbs chopped fine, and a crumb of a two-penny loaf soaked in hot gravy. Mix all well together, with the yolks of two eggs, and make your panes on paper, of a round figure, and the thickness of an egg, at a proper distance from one another. Dip the point of a knife in the yolk of an egg, in order to shape them, bread them neatly, bake them a quarter of an hour in a quick oven. Observe to boil the truffles and morels tender in the gravy you soak the bread in.

Partridges à la Braise.

Tuss the legs into the bodies of two brace of partridges, lard them, and season them with pepper, salt, and mace. Lay slices of bacon at the bottom of a stewpan, then slices of beef and veal, all cut thin, a piece of carrot, an onion cut small, a bundle of sweet herbs, and some whole pepper. Put in the partridges with their breasts downwards, lay some thin slices of beef and veal over them, and some parsley finely chopped. Cover them, and let them stew eight or ten minutes over a slow fire; then give your pan a shake, and pour in a pint of boiling water. Cover it close again, and let it stew half an hour over a little quicker fire. Then take out your birds, and keep them hot. Pour into the pan a pint of thin gravy, let it boil till it is about half reduced, then strain it off, and skim off all the fat. In the mean time, cut a veal sweetbread small, take some truffles and morels, and fowl's liver stewed in a pint of good gravy half an hour, some artichoke-bottoms and asparagus-tops, both blanched in warm water, and a few mushrooms. Then add your other gravy to this, and put in the partridges to heat. If it is not thick enough, put in a piece of butter rolled in flour. When thoroughly hot, put your partridges into the dish, pour the sauce over them, and serve them up.

Partridges rolled.

HAVING larded your partridges with ham or bacon, strew over them some pepper and salt, some beaten

mace, shred lemon-peel, and sweet herbs cut small. Take some thin beef steaks, but without holes in them, and strew over them some of the seasoning. Then squeeze on them some lemon-juice, lay a partridge upon each steak, roll it up and tie it round to keep it together. Set on a stewpan with some slices of bacon, and an onion cut into pieces. Lay the partridges carefully in, put to them some rich gravy, and let them stew gently till they are done. Then take the partridges out of the beef, lay them in a dish, and pour over them some rich essence of ham.

To ragoo Partridges.

TRUSS your partridges, and roast them, without making use of any flour. Make a sauce of the livers pounded, and add two or three chickens' livers. Put them into a stewpan with a green onion or two, a mushroom, some parsley, pepper, and salt. Boil all in cullis a few minutes, and strain them. Cut the partridges as for a fricassee, and put them to the sauce. Let it boil just long enough to heat the meat through. Put in a little orange peel, a bit of minced shalot, and a little parsley. Squeeze in a good deal of orange juice, dish it up, and garnish with oranges quartered.

To boil Partridges.

BOIL them quick in plenty of water, and fifteen minutes will do them. For sauce, take a quarter of a pint of cream, and a piece of fresh butter about the size of a walnut. Stir it one way till it is melted, and then pour it over the birds.

Partridges with Consommee Sauce.

HAVING trussed your partridges as for boiling, put them into a stewpan, with slices of veal and bacon above and below them, a slice of ham, a bundle of sweet herbs, three cloves, and sliced onions and carrots. Braise on a very slow fire, and when it is done, strain and skim the sauce, and pour it on the partridges.

Partridges en Aspie.

TAKE some shalots, parsley, tarragon, chives, garden-cresses, a little basil, a clove of garlic, and an anchovy, all well chopped. Mix these with mustard, oil, vinegar, pepper, and salt. If you serve the partridges whole, serve the sauce cold in a sauceboat. If hot, cut the partridges as for a hash, and warm them in a little broth. Then put them to the sauce, and warm them together without boiling. You may also mix it in the same manner cold. If cold, it will be better mixed an hour or more before using.

To stew Partridges.

TRUSS your partridges in the same manner as for roasting, stuff the craws, and lard them down each side of the breast. Then roll a piece of butter in pepper, salt, and beaten mace, and put it into the bellies of the birds. Sew up the vents, dredge them well with flour, and fry them of a fine light brown. Put them into a stewpan with a quart of good gravy, a spoonful of Madeira wine, the same of catchup, a teaspoonful of lemon-pickle, half the quantity of mushroom powder, an anchovy, half a lemon, and a sprig of sweet marjoram. Cover the pan close, and stew them half an hour; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges. Lay round them artichoke-bottoms boiled and quartered, and the yolks of four hard eggs. You may stew woodcocks in the same way.

Partridges boiled with sweet Herbs.

HAVING trussed your partridges as for boiling, split them down the back, and marinade them about an hour, in a little oil, pepper and salt, and all sorts of sweet herbs chopped. Then roll them in paper, with all the seasoning, and broil them slowly. When they are done, take off the paper, mix the herbs with a little good cullis, add the squeeze of a lemon, and serve it up with the birds.

To roast Woodcocks or Snipes.

THESE birds are so peculiar from all others, that they must never be drawn for roasting. Having spitted them, take the round of a three-penny loaf, and toast it nicely brown. Then lay it in a dish under the birds, and when you put them to the fire, baste them with a little butter, and let the trail, or gut, drop on the toast. When they are done, put the toast in the dish, and lay the birds on it. Pour about a quarter of a pint of gravy into the dish, and set it over a lamp or chafing-dish for three or four minutes, and send them up hot to table. A woodcock will take about twenty minutes roasting, and a snipe fifteen.

To boil Woodcocks or Snipes.

Cut a pound of lean beef into small pieces, and put them into two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close, and let it boil till it is half wasted. Then strain it off, and put the gravy into a saucepan, with salt enough to season it. Draw the birds clean; but take particular care of the guts. Put the birds into the gravy, cover them close, and ten minutes will boil them. In the mean time, cut the guts and liver small, take a little of the gravy the birds are boiled in, and stew the guts in it with a blade of mace. Take about as much crumb of bread as the inside of a roll, and rub or grate it very small into a clean cloth; then put it into a pan with some butter, and fry it till it is crisp, and of a fine light brown. When your birds are ready, take about half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter, about the size of a walnut, rolled in flour. Set them on the fire, and shake your saucepan frequently till the butter is melted, but do not stir it with a spoon. Then put in the fried crumbs, give the saucepan another shake, take up your birds, lay them in the dish, and pour your sauce over them. Garnish with sliced lemon, and send them up to table.

To hash a Woodcock.

HAVING cut up your woodcock as for eating, work the entrails very fine with the back of a spoon, and mix it with a spoonful of red wine, the same of water, and half a spoonful of allegar. Cut an onion into slices, pull it into rings, and roll a little butter in flour. Put them all into your tossing-pan, and shake it over the fire till it boils. Then put in your bird, and when it is thoroughly hot, lay it in your dish, with sippets round it. Strain the sauce over the woodcock, and lay the onions in rings. A partridge may be hashed the same way.

Woodcocks or Snipes en Surtout.

MAKE a forcemeat of veal, as much beef suet chopped and beaten in a mortar, with an equal quantity of crumbs of bread. Mix in a little beaten mace, pepper and salt, some parsley, a few sweet herbs, and the yolk of an egg. Lay some of this meat round the dish, and then put in the birds, being first drawn and half roasted. Take care of the trail, chop it, and scatter it all over the dish. Take some good gravy, according to the size of your surtout, some truffles and morels, a few mushrooms, a sweetbread cut into pieces, and artichoke-bottoms cut small. Let all stew together, shake them. Take the yolks of two or three eggs, beat them up with a spoonful or two of white wine, and stir all together one way. When it is thick, take it off, let it cool, and pour it into the surtout. Put in the yolks of a few hard eggs here and there, season with beaten mace, pepper and salt, to your taste. Cover it all over with the forcemeat, then rub on it the yolks of eggs to colour it, and send it to the oven. Half an hour will sufficiently do it.

Snipes dressed with Parslain Leaves.

DRAW your snipes, and make a forcemeat for the inside; but reserve your ropes for your sauce. Put them across upon a lark-spit, covered with bacon and paper, and roast them gently. For sauce, take some

prime thick leaves of purslain, blanch them well in water, put them into a ladle of cullis and gravy, a bit of shalot, pepper, salt, nutmeg, and parsley, and stew all together for half an hour gently. Have the ropes ready blanched, and put them in, dish up your snipes upon thin slices of bread fried, squeeze the juice of an orange into your sauce, and send them up to table.

Snipes Duchess-Fashion.

HAVING split the snipes at the back, make a forcemeat of the inside, with a few chopped capers, parsley, shalots, mushrooms, pepper, salt, two chopped anchovies, and a piece of butter. Stuff them with it, sew them up close, and braze them. While brazing, add a little good cullis and red wine. When done, skim and strain the sauce. If it is not thick enough, add a little butter rolled in flour, and serve it up with the snipes.

Snipes in Salmey.

TRUSS them, and half roast them, without flour. Cut them in pieces as for a fricassee, and take care to secure all the inside, except the gizzards and galls, which you must be careful to take clean away; but pound the ropes, livers, &c. to a paste, with a little shalot, green onion and parsley, pepper, salt, and nutmeg. Put in a ladle of your cullis, a glass of red wine, pass it through a sieve, and pour it into a stewpan to your meat. Let it stew very gently three quarters of an hour; throw in a little minced parsley, the juice of an orange, and serve it up, garnished with fried bread, and some bits in the dish. All sorts of birds, that are not drawn, may be treated in the same manner.

To dress Ruffs and Heifs.

THESE birds, which are principally found in Lincolnshire, may be fatted like chickens, with bread, milk, and sugar. They fatten very fast, and will die with fat if not killed at the proper time. Draw and truss them cross-legged, like snipes, and then roast

them. For sauce, have some good gravy thickened with butter, and put a toast under them.

To dress Plovers.

ROAST green plovers like a woodcock, without drawing, and let the trail run upon a toast. Have good gravy for sauce. Grey plovers must be stewed: Make a forcemeat for them with the yolks of two hard eggs bruised, some marrow cut fine, artichoke-bottoms cut small, and sweet herbs, seasoned with pepper, salt, and nutmeg. Stuff the birds, then put them into a saucepan with good gravy sufficient to cover them; then put in a glass of white wine, and a blade of mace. Cover them close, and let them stew very gently till they are tender. Then take up the plovers, lay them in a dish, keep them hot, and put in a piece of butter rolled in flour to thicken the sauce. Let it boil till it is smooth, squeeze into it a little lemon, skim it clean, and pour it over the birds.

Plovers dressed Perigord-Fashion.

HAVING trussed them as chickens, or pigeons for stewing, braze them in a good braze, and when it is done, skim and strain the braze. You may also stuff and roast them as partridges, &c. Thrushes and lapwings may be dressed in the same manner, and sent up to table with a cullis sauce.

Quails and Ortolans.

THESE birds may be spitted sideways, and roasted with a vine-leaf behind them. Baste them with butter, and when they are ready, serve them up with fried crumbs of bread round the dish.

Larks à la Française.

TRUSS your larks with the legs across, and put a sage leaf over their breasts. Put them upon a long thin skewer, and between every lark put a piece of thin bacon. Then tie the skewer to a spit, and roast them at a brisk clear fire. Baste them with butter, and

strew over them some crumbs of bread mixed with flour. Fry some bread crumbs of a fine brown in butter. Lay the larks round the dish, and the bread crumbs in the middle.

To ragoo Larks.

HAVING fried your larks with an onion stuck with cloves, and a few truffles and mushrooms, pour off the fat, and shake over them a little flour. Put to them some good gravy, and stew them till they are enough. If there be any fat, skim it off. Put to it some lemon-juice, and pepper and salt to your taste. Other small birds may be dressed the same way.

Small Birds in savory Jelly.

TAKE eight small birds with their heads and feet on, and put a good piece of butter into each of their bellies. Put them into a jug, and cover it close with a cloth, and set in a kettle of boiling water till the birds are enough. Drain them, and make your jelly as before, and put a little into a bason. When it is set, lay in three birds with their breasts downwards, and cover them with the jelly. When that is set, put in the other five, with their heads in the middle, and proceed in the same manner as directed before for chickens.

To roast Venison.

As soon as you have spitted your venison, lay over it a large sheet of paper, and then a thin common paste, with another paper over that. Tie it fast, that the paste may not drop off; and, if the haunch be a large one, it will take four hours roasting. As soon as it is done enough, take off both paper and paste, dredge it well with flour, and baste it with butter. As soon as it becomes of a light brown, dish it up with brown gravy, or currant-jelly sauce, and send up some in a boat.

CHAP. X.

DIFFERENT METHODS OF DRESSING FISH.

Salmon à la Braise.

SLIT a large eel open, take out the bone, and the meat quite clean from it. Chop it fine with two anchovies, some lemon-peel cut fine, a little pepper and grated nutmeg, with some parsley and thyme cut small, and the yolk of an egg boiled hard. Mix them all together, and roll them up in a piece of butter. Then take a large piece of fine salmon, or a salmon trout, and put this forcemeat into the belly of the fish. Sew it up, and lay it in an oval stewpan that will just hold it. Then put half a pound of fresh butter into a stewpan, and when it is melted, shake in a little flour. Stir it till it is a little brown, and then put to it a pint of fish broth, and a pint of Madeira. Season it with pepper, salt, mace, and cloves, and put in an onion, and a bunch of sweet herbs. Stir it all together, and put it to the fish. Cover it very close and let it stew. When the fish is almost done, put in some fresh and pickled mushrooms, truffles, or morels, cut in pieces, and let them stew till the fish is quite done. Take up the salmon carefully, lay it in a dish, and put the sauce over it.

To broil Salmon.

HAVING cut your salmon into thick pieces, flour and broil them. Lay them in your dish, and serve them up with plain melted butter in a boat.

Salmon with sweet Herbs.

Mix a piece of butter with some chopped parsley, shallots, sweet herbs, mushrooms, pepper, and salt. Put some of this in the bottom of the dish you intend to send to table, then some thin slices of salmon upon

it, and the remainder of the butter and herbs upon the salmon. Strew it over with bread crumbs, then baste it with butter, and bake it in the oven. When it is enough, drain the fat from it, and serve it up with a clear relishing sauce.

To roll Salmon.

TAKE a side of salmon, when split, the bone taken out, and scalded. Strew over the inside some pepper, salt, nutmeg, mace, a few chopped oysters, parsley, and crumbs of bread. Roll it up tight, put it into a deep pot, and bake it in a quick oven. Make the common fish sauce, and pour over it.

To dress dried Salmon.

LAY your dried salmon in soak two or three hours, then lay it on the gridiron, and shake a little pepper over it. Use what sauce you like.

To stew a Cod.

SEASON some slices of cod with grated nutmeg, pepper, salt, a bunch of sweet herbs, and an onion stuck with cloves. Put them into a stewpan, with half a pint of white wine, and a quarter of a pint of water. Cover them close, and let them simmer five or six minutes. Then squeeze in the juice of a lemon, put in a few oysters, and their liquor strained, a piece of butter rolled in flour and a blade or two of mace. Cover them close, and let them stew softly. Shake the pan often, to prevent its burning. When the fish is enough, take out the onions and sweet herbs, lay the cod in a warm dish, pour the sauce over it and send it up to table.

Cod's Head and Shoulders.

TAKE out the gills and the blood clean from the bone. Wash the head very clean, rub over it a little salt and a glass of allegar, and then lay it on your fish-plate. Throw a good handful of salt into your water when it boils, with a glass of allegar; then put in your fish, and let it boil gently for half an hour;

if it be a large one, it will take three quarters of an hour. Take it up carefully, and strip off the skin very nicely. Set it over a brisk fire, dredge it all over with flour, and baste it well with butter. When the froth begins to rise, throw over it some very fine white bread crumbs. You must keep basting it all the time to make the froth rise well. When it is of a fine white brown, dish it up, and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver into slices, and lay over it a little of the lobster in lumps out of the sauce, and then send it up to table.

To crimp Cod.

HAVING cut a fresh cod into slices, put it into pump water and salt. Almost fill a fish-kettle with spring water, put in salt enough to make it taste brackish, and then set it over a stove. Make it boil quick, then put in the slices of cod, and keep them boiling, and skim them very clean. Having let them boil eight or ten minutes, take them out, and lay them on a fish-plate. You may serve them up either with shrimp or oyster sauce.

To broil Cod.

Cut a cod into slices of about two inches thick, and dry and flour them well. Make a good clear fire, rub the gridiron with a piece of chalk, and set it high from the fire. Turn them often till they are quite enough, and of a fine brown; but take very great care that you do not break them. You may send them up with lobster or shrimp sauce.

Fresh Cod with sweet Herbs.

HAVING cut a small cod into five or six pieces, bone it, and marinade it with melted butter, the juice of a lemon, chopped parsley, shalots, and sweet herbs. Then lay it on the dish you intend for table, with all the marinade both under and over, and strew it over with bread crumbs. Baste it with melted butter,

bake it in the oven, and serve it with any sauce you like best.

To dress salt Cod.

PUT your fish all night into water to soak, and if you put a glass of vinegar to it, it will draw out the salt and make it eat fresh. Boil it the next day, and when it is enough, break it into flakes on the dish. Pour over it parsnips boiled and beaten fine with butter and cream, though egg sauce is more generally used.

To dress Cod Sounds.

STEEP them as you do the salt cod, and boil them in a large quantity of milk and water. When they are very tender and white, take them up, and drain the water out. Then pour the egg sauce boiling hot over them, and send them up to table.

To fricassee Cod Sounds.

CLEAN them well, and cut them into little pieces. Then boil them tender in milk and water, and set them to drain. Then put them into a clean saucepan, season them with a little beaten mace and grated nutmeg, and a very little salt. Pour to them just cream enough for sauce, and a good piece of butter rolled in flour. Keep shaking your saucepan round all the time, till it is thick enough; then garnish with lemon, and send it up to table.

To dress a Turbot with Capers.

HAVING washed and dried a small turbot well, put into a stewpan some thyme, parsley, sweet herbs, and an onion sliced. Then lay the turbot into the stewpan, which should be just large enough to hold it, and strew over the fish the same herbs that are under it, with some chives and sweet basil. Then pour in an equal quantity of white wine, and white-wine-vinegar, till the fish is covered. Strew in a little bay-salt, with some whole pepper, and set the stewpan over a gentle stove, increasing the heat by degrees, till it is enough. Then take it off the fire, but do not take out the tur-

bot. Set a saucepan on the fire with a pound of butter, two anchovies split, boned, and washed; two large spoonfuls of capers cut small, some whole chives, a little pepper, salt, grated nutmeg, a little flour, a spoonful of vinegar, and a little water. Set the saucepan over the stove, and keep shaking it round for some time. Having then put on the turbot to make it hot, put it into a dish, and pour some of the sauce over it. Lay horse-radish round it, and pour what sauce remains into a boat. In the same way you may dress soles, flounders, large plaice or dabs.

To bake a Turbot.

Rub butter thick all over a dish about the size of a turbot, and throw in a little salt, some beaten pepper, half a large nutmeg, and some parsley finely mixed. Pour in a pint of white wine, cut off the head and tail, lay the turbot in the dish, pour another pint of white wine over all, grate the other half of the nutmeg over it, and a little pepper, some salt, and chopped parsley. Lay a piece of butter in different places, throw on a little flour, and then a good many crumbs of bread. Bake it till it is of a fine brown, then lay it in your dish. Stir the sauce all together, pour it into a saucepan, shake in a little flour, and let it boil. Then stir in a piece of butter, and two spoonfuls of catchup, and when it has boiled, pour it into your basons, and serve it up.

To fry Trout.

HAVING scaled, gutted, and washed them well, dry them, and lay them separately on a board before the fire. Dust them well with flour a few minutes before you dry them, and do them of a fine brown in roast dripping, or rendered suet. Serve them up with melted butter and crisped parsley. Perch are fried in the same manner.

To stew Trout.

STUFF a small trout with grated bread, a piece of butter, chopped parsley, lemon-peel grated, pepper, salt,

nutmeg, savory herbs, and yolks of eggs, all mixed together. Put it into a stewpan, with a quart of good boiled gravy, some Madeira, an onion, a little whole pepper, a few cloves, and a piece of lemon-peel. Stew it in this gently till it is enough, and then add a little flour mixed with some cream, and a little catchup. Give it a boil, and squeeze in some lemon-juice.

To marinade Trout.

Fry your trout in oil sufficient to cover them, and put them in when the oil is boiling hot. When they are crisp, lay them to drain till they are cold, and then take some white wine and vinegar, of each an equal quantity, with some salt, whole pepper, nutmeg, cloves, mace, sliced ginger, savory, sweet marjoram, thyme, rosemary, and two onions. Let these boil together a quarter of an hour. Then put the fish into a stewpan, pour the marinade hot to them, and put in as much oil as white wine and vinegar, which must be according to the quantity of your fish, as the liquor must cover them. Serve them up with oil and vinegar. They will keep a month done in this manner.

To dress Carp.

SAVE the blood when you kill your carp, and scale and clean them well. Have ready some rich gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion. Strain it off before you stew your fish in it, and boil your carp before you stew it in the gravy; but take care not to boil them too much before you put them into the gravy. Let it stew on a slow fire about a quarter of an hour, and thicken the sauce with a good lump of butter rolled in flour. Garnish your dish with fried oysters, fried toasts cut into angles, pieces of lemon, scraped horse-radish, and the roes of the carp cut into pieces, some fried, and others boiled. Squeeze the juice of a lemon into the sauce just before you send it up to table.

To fry Carp.

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

To stew Carp.

SCALE, gut, and wash your carp. Put them into a stewpan, with two quarts of water, half a pint of white wine, a little mace, whole pepper, a little salt, two onions, a bunch of sweet herbs, and a stick of horse-radish. Cover the pan close, and let it stand an hour and a half over a slow fire. Then put a gill of white wine into a saucepan, with two anchovies chopped, an onion, a little lemon-peel, a quarter of a pound of butter rolled in flour, a little thick cream, and a large teacup of the liquor the carp was stewed in. Boil them a few minutes, drain the carp, and add to the sauce the yolks of two eggs mixed with a little cream. When it boils up, squeeze in the juice of half a lemon, dish up your carp, and pour your sauce hot on them.

To fricassee Carp Roes.

Put into a stewpan a little butter, a dozen small mushrooms, a slice of ham, the squeeze of a lemon, and a bundle of sweet herbs. Stew it a little time on a slow fire, then add a little flour, and as many carp roes as you think proper, with a little good broth. Stew them about a quarter of an hour, and season them with pepper and salt when you put in the broth. When all is ready, thicken it with the yolks of two or three eggs, some cream, and a little chopped parsley.

To fry Tench.

HAVING gutted, washed, and dried your tench well in a cloth, slit them down the back, sprinkle a little

salt over them, dredge them with flour, and fry them of a fine brown, in boiling lard. Make your sauce of an anchovy, mushrooms, truffles, and capers, all chopped small, and stewed in gravy, with the juice of a lemon, and a little fish cullis.

To stew Tench.

TENCH are stewed in the same manner as before directed to stew carp.

To stew Soles.

TAKE the flesh from the bones of your soles, and cut each of them into eight pieces. Put a quart of boiled-gravy into a stewpan, a quarter of a pint of Madeira or white wine, some white pepper pounded, grated nutmeg, and a piece of lemon-peel. Stew these together near an hour, and add some cream, and a piece of butter mixed in flour. Keep the sauce stirring till it boil, put in the fish, and stew it a quarter of an hour. Take out the lemon-peel, and squeeze in some lemon-juice. This fish may be stewed whole in the same sauce; or they may be cut as before directed, and a little gravy made with the bones and head.

To fry Soles.

HAVING scaled and trimmed your soles properly, skin the black side, and mix some bread crumbs with a very little flour. Baste the soles with beaten eggs, strew them over with the bread crumbs, and fry them of a good colour in hog's lard. Serve them up with anchovy sauce, and garnish with fried parsley.

To marinade Soles.

BOIL them in salt and water, bone and drain them, and lay them on a dish with their bellies upward. Boil some spinach, and pound it in a mortar. Then boil four eggs hard, chop the yolks and whites separate, and lay green, white, and yellow among the soles, and serve them up with melted butter in a boat.

Soles à la Française.

SKIN and clean a pair of soles, and put them into an earthen dish, with a quart of water, and half a pint of vinegar. Let them lie two hours, and then take them out, and dry them with a cloth. Then put them into a stewpan with a pint of white wine, a quarter of a pint of water, a very little thyme, a little sweet marjoram, winter savory, and an onion stuck with four cloves. Put in the soles, sprinkle in a very little bay-salt, cover them close, and let them simmer very gently till they are enough. Then take them out, and lay them in a warm dish before the fire. Strain the liquor, and put into it a piece of butter rolled in flour, and let it boil till of a proper thickness. Lay the soles in a dish, and pour the sauce over them. In the same manner you may dress a small turbot, or any flat fish.

To dress Sturgeon.

HAVING washed your sturgeon clean, lay it all night in salt and water, and the next morning take it out, rub it well with allegar, and let it lie in it for two hours. Have ready a fish-kettle full of boiling water, with an ounce of bay-salt, two large onions, and a few sprigs of sweet marjoram. Boil the sturgeon till the bones will leave the fish, then take it up, take the skin off, and flout it well. Set it before the fire, baste it with fresh butter, and let it stand till it is of a fine brown. Then dish it up, and pour into the dish any sauce you like.

To boil Sturgeon.

Put your sturgeon into as much liquid as will stew it, being half fish-broth or water, and half white wine, with a little vinegar, sliced roots, onions, sweet herbs, whole pepper, and some salt. When it is done, garnish with green parsley, and serve it up with caper or anchovy sauce, or any other sauce you like better.

To stew Flounders and Plaice.

THESE fish are stewed in the same manner as before directed to stew soles. As to frying or boiling them, that business is too simple to need any description here.

To fricassee Flounders and Plaice.

HAVING cleaned the fish, and taken off the black skin, but not the white, cut the flesh from the bones into long slices, and dip them into yolk of egg. Strew over them some bread raspings, and fry them in clarified butter. When they are enough, lay them upon a plate, and keep them hot. To make your sauce, take the bones of the fish, and boil them in some water. Then put in an anchovy, some thyme, parsley, a little pepper, salt, cloves, and mace. Let these simmer till the anchovy is dissolved, and then take the butter the fish was fried in, and put it into a pan over the fire. Shake some flour into it, and keep stirring it while the flour is shaking in. Then strain the liquor into it, and let it boil till it is thick. Squeeze some lemon-juice into it, put the fish into a dish, and pour the sauce over them.

To broil Mackarel.

FIRST clean your mackarel well, then split them down the back, and season them with pepper, salt, some mint, parsley, and fennel, all chopped very fine. Flour them, and fry them of a fine light brown, and put them on a dish and strainer. Use fennel and butter for sauce, and garnish with parsley.

Mackarel au Bouillon.

PUT half a pint of white wine, sliced roots, onions, sweet herbs, pepper, and salt, into a stewpan. Boil them about half an hour, and then boil the fish in it. Make a sauce with a piece of butter, a little flour, a shalot chopped very fine, some scalded fennel chopped, and a little of the boiling liquor. When it is ready to send up to table, add the squeeze of a lemon.

To fry Whitings.

HAVING washed, gutted, and skinned them, turn their tails into their mouths, dry them in a cloth, and flour them well all over. Fill the frying-pan with lard enough to cover them, and when it boils, put them in, and fry them of a fine brown. Lay them on a coarse cloth to drain, and then put them on a warm dish. Make shrimp, oyster, or anchovy sauce.

To broil Whitings, or Haddocks.

GUT and wash them, dry them well with a cloth, and rub a little vinegar over them, as it will keep on the skin better. Dust them well with flour, rub your gridiron with butter, and let it be very hot when you lay on the fish, otherwise they will stick. Turn them two or three times while doing. When they are enough, lay pickles round them, with plain melted butter, and send them up to table.

To stew Pike.

HAVING made a brown with butter and flour, add a pint of red wine, a bundle of herbs, four cloves, twenty-four small onions half boiled, pepper, and salt, and then the pike cut into pieces. Stew it slowly till the fish is done. Take out the bundle of herbs, and add a piece of butter. When it is ready to serve, add two chopped anchovies, and a spoonful of capers. Garnish with fried bread, and pour the sauce over the fish. You may add artichoke-bottoms, mushrooms, &c. if you please.

To fry Perch.

SCALE, gut, and wash your perch clean. Score them at some distance on the sides, but not very deep. Dry them well, flour them all over, and fry them in oiled butter. When they are of a fine brown, lay some crisped parsley round the fish, and send them up to table with plain butter; or you may make for them the following sauce. To two ounces of browned

butter put some flour, a few chives chopped small, some parsley, a few mushrooms cut small, and a little boiling water. Lay the perch in this liquor after they are fried, and let them stew gently for four or five minutes. Then lay them in a warm dish, add two large spoonfuls of capers cut small, thicken it with butter and flour, and pour it over them.

To dress Perch in Water Souchy.

SCALE, gut, and wash your perch, and put some salt into your water. When it boils, put in your fish, with an onion cut in slices, and separated into round rings, and a handful of parsley. Put in as much milk as will turn the water white. When the perch are enough, put them in a soup-dish, and pour a little of the water over them, with the parsley and the onions. Serve them up with parsley and butter, in a boat. If you do not like the onions, they may be omitted. Trout may be boiled in the same manner.

To stew Eels.

HAVING skinned, gutted, and washed your eels very clean in six or eight waters, cut them in pieces about as long as your finger. Put just water enough for sauce, and put in a small onion stuck with cloves, a small bundle of sweet herbs, a blade or two of mace, and some whole pepper in a thin muslin rag. Cover it close, and let them stew very softly. Put in a piece of butter rolled in flour, and a little chopped parsley. When you find they are quite tender, and well done, take out the onion, spice, and sweet herbs. Put in salt enough to season it, and then dish them up with the sauce.

To fricassee Eels.

SKIN three or four large eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in some spring water for half an hour to crimp them. Dry them in a cloth, and toss them over the fire a few minutes in a bit of fresh butter, a

green onion or two, and a little parsley minced; but take care that the colour of neither is altered by burning your butter. Pour in about a pint of white wine, and as much good broth, some pepper, salt, and a blade of mace. Stew all together about three quarters of an hour, and thicken it with a bit of butter and flour. Beat the yolks of four or five eggs smooth, with two or three spoonfuls of broth; grate in a little nutmeg, and put in a little minced parsley. Just before you want to serve it up, let your eels be boiling hot, and then pour in your eggs, &c. but take care that you do not let it curdle, by keeping it too long on the fire after the eggs are in. Toss it over the fire for a moment, add the juice of a lemon, and serve it up. Tench cut in pieces may be done in the same manner.

To broil Eels.

HAVING skinned and cleansed your eels, rub them with the yolk of an egg, strew over them bread crumbs, chopped parsley, sage, pepper, and salt. Baste them well with butter, and set them in a dripping-pan. Roast or broil them, and serve them up with parsley and butter.

To fry Eels.

Cut one or two eels into pieces, cut out the backbone, and score it on both sides. Marinade it about half an hour in vinegar, with parsley, sliced onions, shalots, and four cloves. Then drain it, baste it with eggs and bread crumbs, and fry it of a good colour. Garnish with fried parsley, and serve it up with a relishing sauce.

To spitcock Eels.

HAVING skinned, gutted, and washed your eels, dry them with a cloth. Sprinkle them with pepper, salt, and a little dried sage, turn them backward and forward, and skewer them. Rub your gridiron with beef suet, broil them of a good brown, put them on your dish with melted butter, and garnish with fried parsley.

To fricassee Skate or Thornbacks.

CUT the meat from the bones, fins, &c. and make it very clean. Cut it into thin pieces about an inch broad, and two inches long, and lay them in your stewpan. To a pound of flesh, put a quarter of a pint of water, a little beaten mace, grated nutmeg, a small bundle of sweet herbs, and a little salt. Cover it, and let it boil fifteen minutes. Then take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter the size of a walnut, rolled in flour, and a glass of red wine. Keep shaking the pan all the time one way till it is thick and smooth, garnish with lemon, and send it up to table.

To fricassee Oysters.

PUT a little butter into a stewpan, a slice of ham, a bundle of sweet herbs, and an onion stuck with two cloves. Stew it a little on a slow fire, then add a little flour, some good broth, and a piece of lemon-peel. Then put scalded oysters to it, and simmer them a little. When it is ready, thicken it with the yolks of two eggs, a little cream, and a bit of good butter. Take out the ham, bundle of herbs, onion, and lemon-peel, and squeeze in a lemon.

To dress Herrings.

THE general method of dressing herrings is either to broil or fry them, and serve them up with melted butter.

Herrings with Mustard Sauce.

HAVING gutted and wiped your herrings very clean, melt some butter, and put to it chopped parsley, shalots, green onions, pepper, and salt. Dip the herrings in this, and roll them in bread crumbs. Then broil them, and serve them with a sauce made of melted butter, flour, broth, a little vinegar, pepper, and salt. When done, put to them as much mustard as you think proper.

To fry Herrings.

SCALE and gut them, cut off their heads, wash them clean, dry them in a cloth, flour them, and fry them in butter. Peel and cut thin a good many onions, and fry them of a light brown with the herrings. Lay your herrings in the dish, and the onions round them, and put butter and mustard in a cup.

To bake Herrings.

CLEAN your herrings well, lay them on a board, take a little black and Jamaica pepper, a few cloves, a good deal of salt, and mix them together. Rub it all over the fish, lay them straight in a pot, cover them with allegar, tie a strong paper over the pot, and bake them in a moderate oven. If your allegar is good, they will keep two or three months. They may be served up either hot or cold.

To bake Sprats.

HAVING rubbed your sprats with salt and pepper, to every two pints of vinegar put one pint of red wine. Dissolve a pennyworth of cochineal, and lay your sprats in a deep earthen dish. Pour in as much red wine, vinegar, and cochineal, as will cover them. Tie a paper over them, and set them in an oven all night. They will keep some time, and eat well.

To dress a Turtle.

KILL your turtle, which we will suppose to be of about thirty pounds weight, the night before you intend to dress it. Cut off the head, and let it bleed three or four hours. Then cut off the fins, and the callapee from the callapash, and take care you do not burst the gall. Throw all the inwards into cold water; but keep the guts and pipe by themselves, and slip them open with a penknife, wash them very clean in scalding water, and scrape off all the inward skin. As you do them, throw them into cold water, wash them out of that, and put them into fresh water, and let

them lie all night, scalding the fins and edges of the callapash and callapee. Cut the meat off the shoulders, hack the bones, and set them over the fire, with the fins, in about a quart of water. Put in a little mace, nutmeg, chyan, and salt. Let it stew about three hours, then strain it, and put the fins by for use. The next morning, take some of the meat you cut off the shoulders, and chop it small, as for sausages, with about a pound of beef or veal suet. Season with mace, nutmeg, sweet marjoram, parsley, chyan, and salt, to your taste, three or four glasses of Madeira wine, and stuff it under the two fleshy parts of the meat. If you have any left, lay it over, to prevent the meat from burning. Cut the remainder of the meat and fins in pieces, about the size of an egg; season it pretty high with chyan, salt, and a little nutmeg, and put it into the callapash. Take care that it be sewed or secured up at the end, to keep in the gravy. Then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour. Put some of it to the turtle, and set it in the oven, with a well-buttered paper over it, to keep it from burning, and when it is about half baked, squeeze in the juice of one or two lemons, and stir it up. The callapash, or back, will take half an hour more baking than the callapee, which two hours will do. The guts must be cut into pieces two or three inches long, the tripes in less, and put into a mug of clear water, and set in the oven with the callapash. When it is properly drained from the water, it is to be mixed with the other parts, and sent up very hot to table.

To dress a Turtle the West India Way.

HAVING taken the turtle out of the water the night before you dress it, lay it on its back. In the morning, cut its head off, and hang it up by its hind fins for it to bleed till the blood is all out. Then cut the callapee, which is the belly, round, and raise it up. Cut as much meat to it as you can, throw it into spring

water with a little salt, cut the fins off, and scald them with the head. Take off all the scales, cut out all the white meat, and throw it into spring water and salt. The guts and lungs must be cut out. Wash the lungs very clean from the blood; then take the guts and maw, and slit them open, wash them very clean, and put them on to boil in a large pot of water till they be tender. Then take off the inside skin, and cut them in pieces of two or three inches long. In the mean time, make the following good veal broth: Take one large or two small knuckles of veal, and put them on in three gallons of water. Let it boil, skim it well, season with turnips, onions, carrots, and celery, and a large bundle of sweet herbs. Boil it till it is half wasted, and then strain it off. Take the fins, and put them into a stewpan, cover them with veal broth, season with an onion chopped fine, all sorts of sweet herbs chopped very fine, half an ounce of cloves and mace, and half a nutmeg beaten very fine. Stew it very gently till tender, then take out the fins, put in a pint of Madeira wine, and stew it a quarter of an hour. Beat up the whites of six eggs with the juice of two lemons, put the liquor in, and boil it up; run it through a flannel bag, make it very hot, wash the fins very clean, and put them in. Put a piece of butter at the bottom of a stewpan, put your white meat in, and sweat it gently till it is almost tender. Take the lungs and heart, and cover them with veal broth, an onion, herbs, and spice. As for the fins, stew them till tender. Take out the lungs, strain off the liquor, thicken it, put in a bottle of Madeira wine, and season with chyan pepper and salt pretty high. Put in the lungs and white meat, and stew them up gently for fifteen minutes. Have some forcemeat balls made out of the white part, instead of veal, as for Scotch collops. If any eggs, scald them; if not, take twelve hard yolks of eggs made into egg-balls. Having your callapash, or deep shell, done round the edges with paste, season it in the inside with pepper and salt, and a little Madeira wine. Bake it half an

hour, then put in the lungs and white meat, force-meat, and eggs over, and bake it half an hour. Take the bones, and three quarts of veal broth, season with an onion, a bundle of sweet herbs, and two blades of mace. Stew it an hour, strain it through a sieve, thicken it with butter and flour, put in half a pint of Madeira wine, stew it half an hour, and season it with chyan and salt to your taste. This is the soup. Take the callapee, run your knife between the meat and shell, and fill it full of forcemeat. Season it all over with sweet herbs chopped fine, a shalot chopped, chyan pepper and salt, and a little Madeira wine. Put a paste round the edge, and bake it an hour and a half. Take the guts and maw, put them in a stewpan, with a little broth, a bundle of sweet herbs, and two blades of mace finely beaten. Thicken with a little butter rolled in flour, stew them gently half an hour, and season with chyan pepper and salt. Beat up the yolks of two eggs in half a pint of cream, put it in, and keep stirring it one way till it boils up. Then dish them up, and put the callapee, soup, and callapash, in the centre; the fricassee on one side, and the fins on the other. The fins eat fine, when cold, put by in the liquor.

To dress a Mock Turtle.

TAKE a calf's head, scald off the hair as from a pig, then clean it, and cut off the horny part in thin slices, with as little of the lean as possible. Chop the brains, and have ready between a quart and three pints of strong mutton or veal gravy, with a quart of Madeira wine, a large spoonful of chyan, a large onion cut very small, half the peel of a large lemon shred as fine as possible, a little salt, the juice of four lemons, and some sweet herbs cut small. Stew all these together, till the head is very tender, which will require about an hour and a half. Then have ready the back shell of a turtle, lined with a paste made of flour and water, which must first be set in the oven to harden, then put in the ingredients, and set it in the oven to

brown. When that is done, lay the yolks of eggs boiled hard, and forcemeat balls, round the top. Some parboil the head the day before, take out the bones, and then cut it into slices.

To keep and dress dried Fish.

THE generality of fish, except stock-fish, are either salted and dried in the sun, as the most common way, or in preparing-kilns, and sometimes by the smoke of wood fires, in chimney-corners; and, in either case, they require to be softened and freshened, in proportion to their bulk, nature, or dryness. The very dry sort, as cod-fish, or whiting, and such like, should be steeped in lukewarm milk and water, and the steeping kept as nearly as possible to an equal degree of heat. The largest fish should be steeped twelve hours, the smaller, as whittings, &c. about two hours. The cod must, therefore, be laid to steep in the evening; the whittings, &c. in the morning of the day they are to be dressed. After the time of steeping, they are to be taken out, and hung up by the tails until they are dressed. The reason of hanging them up is this, that they soften equally as in the steeping, without extracting too much of the relish, which would make them insipid. When thus prepared, the small fish, as whittings, tusk, and such like, must be floured and laid on the gridiron, and when a little hardened on the one side, must be turned, and basted with oil upon a feather; and when basted on both sides, and heated through, take them up, always observing, that as sweet oil supplies the fish with a kind of artificial juices, so the fire draws out these juices, and hardens them. Be careful, therefore, not to let them broil too long; but no time can be prescribed, because of the difference of fires, and various sizes of the fish. A clear charcoal fire is much the best, and the fish kept a good distance to broil gradually. The best way to know when the fish are enough is, that they will swell a little in the basting, and you must not let them fall again. To those who like sweet-oil, the best sauce is

oil, vinegar, and mustard, beaten to a consistence, and served up in saucers. If your fish be boiled, as those of a large sort usually are, it should be in milk and water, but not properly to say boiled, as it should only just simmer over an equal fire. In this way, half an hour will do the largest fish and five minutes the smallest. Some people broil both sorts after simmering, and some pick them to pieces, and then toss them up in a pan with fried onions and apples. They are very good either way, and the choice depends on the weak or strong stomach of the eaters. Dried salmon must be managed in a different manner; for, though a large fish, it does not require more steeping than a whiting, and should be moderately peppered when laid on the gridiron. Dried herrings should be steeped the same time as a whiting, in small beer, instead of milk and water; and to which, as to all kinds of broiled salt-fish, sweet oil will always be found the best basting, and no ways affect even the delicacy of those who are not fond of it.

CHAP. XI.

SAUCES, GRAVIES, AND CULLISES.

Ham Sauce.

BEAT some thin slices of the lean part of a dressed ham with a rolling-pin to a mash, and put it into a saucepan, with a tea-cupful of gravy. Set it over a slow fire, and keep stirring it to prevent its sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it close, let it stew over a gentle fire, and when it is quite done strain it off. This is a very good sauce for any kind of veal.

Essence of Ham.

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

A Sauce for roast Meat in general.

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

Caper Sauce.

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

Anchovy Sauce.

PUT an anchovy into half a pint of gravy, with a quarter of a pound of butter, rolled in a little flour, and stir all together till it boils. If you chuse it, you may add a little lemon-juice, catchup, red wine, or walnut-liquor.

Shalot Sauce.

PUT five or six shalots, chopped very fine, into a saucepan with a gill of gravy, a spoonful of vinegar, and some pepper and salt. Stew them for a minute, and then pour them into a dish or sauce-boat.

Egg Sauce.

BOIL two eggs till they are hard. First chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and stir them well together.

Lemon Sauce.

PALE the rind off a lemon, cut it into slices, take the kernels out, and cut it into small square bits. Blanch the liver of a fowl, and chop it fine. Mix the lemon and liver together in a boat, pour on some hot melted butter, and stir it up.

Bread Sauce.

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

Fennel Sauce.

BOIL a bunch of fennel and parsley, chop it very small, and stir it into melted butter.

Gooseberry Sauce.

PUT some scalded gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

Mint Sauce.

WASH your mint perfectly clean from grit or dirt, then chop it very fine, and put to it vinegar and sugar.

Shrimp Sauce.

PUT half a pint of shrimps washed very clean into a stewpan, with a spoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and pour it into a sauce-boat.

Oyster Sauce.

PRESERVE the liquor of your oysters as you open them, and strain it through a fine sieve. Wash the oysters very clean, and take off the beards. Put them into a stewpan, and pour the liquor over them. Then add a large spoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Then put in half a pound of butter, and boil it up till the butter is melted. Then take out the mace and lemon, and squeeze the lemon-juice into the sauce. Give it a boil, stirring it all the time, and pour it into your sauce-boat.

Sauce for Wild Fowl.

TAKE a proper quantity of veal gravy, with some pepper and salt, squeeze in the juice of two Seville oranges, and add a little red wine, and let the wine boil some time in the gravy. This is a good sauce for wild ducks, teal, &c.

A general Fish Sauce.

TAKE some mutton or veal gravy, and put to it a little of the liquor that drains from your fish. Put it into a saucepan, with an onion, an anchovy, a spoonful of catchup, and a glass of white wine. Thicken it with a lump of butter rolled in flour, and a spoonful of cream. If you have no cream, instead of white wine you must use red.

A relishing Sauce.

PUT two slices of ham, a clove of garlic, and two sliced onions, into a stewpan. Let them heat, and then add a little broth, two spoonfuls of cullis, and a spoonful of tarragon vinegar. Stew them an hour over a slow fire, and then strain it through a sieve.

Pontiff Sauce.

PUT two or three slices of lean veal, and the same of ham, into a stewpan, with some sliced onions, carrots, parsley, and a head of celery. When it is brown, add

a little white wine, some good broth, a clove of garlic, four shalots, two cloves, and two slices of lemon-peel. Boil it over a slow fire till the juices are extracted from the meat; then skim it, and strain it through a sieve. Just before you use it, add a little cullis, with some parsley chopped very fine.

Aspie Sauce.

INFUSE chervil, tarragon, burnet, garden-cress, and mint, into a little cullis for about an hour. Then strain it, and add a spoonful of garlic vinegar, with a little pepper and salt.

Sicilian Sauce.

BRUISE half a spoonful of coriander seeds and four cloves, in a mortar. Put three quarters of a pint of good gravy, and a quarter of a pint of essence of ham, into a stewpan. Peel half a lemon, and cut it into very thin slices, and put it in with the coriander seeds and cloves. Let them boil up, and then add three cloves of garlic whole, a head of celery sliced, two bay-leaves, and a little basil. Let these boil till the liquor is reduced to half the quantity. Then put in a glass of white wine, strain it off, and if not thick enough, put in a piece of butter rolled in flour. This is a good sauce for roast fowls.

To make a rich Gravy.

CUT into small bits a piece of lean beef, a piece of veal, and a piece of mutton. Take a large saucepan with a cover, lay your beef at the bottom, then your mutton, a very little piece of bacon, a slice or two of carrot, some mace, cloves, whole black and white pepper, a large onion cut in slices, a bundle of sweet herbs, and then lay on your veal. Cover it close, and set it over a slow fire for six or seven minutes, and shake the saucepan often. Then dust some flour into it, and pour in boiling water till the meat is something more than covered. Cover your saucepan close, and let it stew till it is rich and good. Then season it

with salt to your taste, and strain it off. This gravy will answer almost every purpose.

To make a common Gravy.

TAKE a piece of chuck or neck beef, and cut it into small pieces. Then strew some flour over it, mix it well with the meat, and put it into a saucepan, with as much water as will cover it, an onion, a little allspice, a little pepper, and some salt. Cover it close, and when it boils skim it. Then throw in a hard crust of bread, or some raspings, and let it stew till the gravy is rich and good, and then strain it off.

Brown Gravy.

Put a piece of butter, about the size of a hen's egg, into a saucepan, and when it is melted shake in a little flour, and let it be brown. Then by degrees stir in the following ingredients. Half a pint of water, and the same quantity of ale or small beer that is not bitter; an onion, and a piece of lemon-peel cut small, three cloves, a blade of mace, some whole pepper, a spoonful of mushroom-pickle, the same quantity of catchup, and an anchovy. Let the whole boil together a quarter of an hour, then strain it off, and it will be a good sauce for various purposes.

To make Browning.

BEAT small four ounces of triple-refined sugar, and put it into a frying-pan, with an ounce of butter. Put it over a clear fire, and mix it well together. When it begins to be frothy by the sugar dissolving, hold it higher over the fire; and when the sugar and butter is of a deep brown, pour in a little red wine, and stir it well together. Then add more wine, about a pint in all, and keep stirring it all the time. Put in half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonfuls of catchup, a little salt, and the rind of a lemon. Boil them slowly about ten minutes, and then pour it into a bason. When it is cold, skim it very clean, and bottle it up for use.

Forcemeat Balls.

CUT fine half a pound of veal and the same quantity of suet, and beat them in a mortar. Shred fine a few sweet herbs, a little dried mace, a small nutmeg grated, a little lemon-peel cut very fine, some pepper and salt, and the yolks of two eggs. Mix all these well together, then roll some of it in small round balls, and some in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the use of white sauce, instead of frying, put a little water into a saucepan, and when it boils put them in, and they will be done in a few minutes.

To make Lemon-Pickle.

GRATE off the outward rinds of a score of lemons, and quarter them, but leave the bottoms whole. Rub on them equally, half a pound of bay-salt, and spread them on a large pewter dish. Either put them into a cool oven, or let them dry gradually by the fire, till all the juice is dried into the peels. Then put them into a well-glazed pitcher, with an ounce of mace, half an ounce of cloves beaten fine, an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of mustard-seed a little bruised, and tied in a muslin rag. Pour upon them two quarts of boiling white-wine-vinegar, close the pitcher well up, and let it stand five or six days by the fire. Shake it well up every day, then tie it close, and let it stand three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair sieve, press them well to get out the liquor, and let it stand another day. Then pour off the fine, and bottle it. Let the other stand three or four days, and it will refine itself. Pour it off, and bottle it, let it stand again, and bottle it, till the whole is refined. It may be put into any white sauce, without fear of hurting the colour; and is very good for fish-sauce and made dishes. A tea-spoonful is enough for white, and two for brown sauce for a fowl. It is a most useful pickle, and gives an

agreeable flavor. Always put it in before you thicken the sauce, or put in any cream, lest the sharpness should curdle it.

To make a white Cullis.

HAVING cut a piece of veal into small bits, put it into a stewpan, with two or three slices of lean ham, and two onions quartered. Put in some broth, and season it with mushrooms, parsley, green onions, and cloves. Let it stew till the virtues of all are pretty well extracted. Then take out all your meat and roots, put in a few crumbs of bread, and let it stew softly. Take the white part of a young fowl, and pound it in a mortar till it is very fine. Put this into your cullis, but do not let it boil, and, if it does not appear properly white, you must add to it two dozen of blanched almonds. When it has stewed till of a good rich taste, strain it off.

A rich Cullis.

PUT two pounds of leg of veal, and two slices of lean ham, into a stewpan, with two or three cloves, a little nutmeg, a blade of mace, some parsley roots, two carrots cut in pieces, and some shalots. Put them over a slow fire, cover them close, and let them do gently for half an hour, taking care that they do not burn. Then put in some beef broth, let it stew till it is as rich as required, and then strain it off for use. This is a proper cullis for all sorts of ragoos and rich sauces.

A Family Cullis.

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

A Cullis of Roots.

Cut some carrots, parsnips, parsley roots, and onions, into slices, and put them into a stewpan over the fire, and shake them round. Take two dozen of blanched almonds, and the crumbs of two French rolls, soaked first in good fish-broth. Pound them with the roots in a mortar, and then boil all together. Season it with pepper and salt, strain it off, and use it for herb or fish soups.

A Fish Cullis.

BROIL a jack, or pike, till it is properly done, then take off the skin, and separate the flesh from the bones. Boil six eggs hard, and take out the yolks. Blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of the eggs. Mix these well with butter, then put in the fish, and pound all together. Take half a dozen onions, and cut them into slices, two parsnips, and three carrots. Set on a stewpan, and put into it a piece of butter to brown, and put in the roots when it boils. Turn them till they are brown, and then pour in a little broth to moisten them. When it has boiled a few minutes, strain it into another saucepan, and then put in a whole leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stewed gently a quarter of an hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but be careful that it does not boil. When it is sufficiently done, strain it through a coarse sieve. This is a very proper sauce to thicken all made dishes.

CHAP. XII.

SOUPS AND BROTHS.

Gravy Soup or Soup Santé.

PUT at the bottom of a stewpan six good rashers of lean ham, and put over them three pounds of lean beef, and cover the beef with three pounds of lean veal, six onions cut in slices, two carrots, and two turnips sliced, two heads of celery, a bundle of sweet herbs, six cloves, and two blades of mace. Put a little water at the bottom, draw it very gently till it sticks, and then put in a gallon of boiling water. Let it stew two hours, season it with salt, and strain it off. Then have ready a carrot cut in small pieces of two inches long, and about as thick as a goose quill, a turnip, two heads of leeks, two heads of celery, two heads of endive cut across, two cabbage-lettuces cut across, a little sorrel and chervil. Put them into a stewpan, and sweat them gently a quarter of an hour. Then put them into your soup, and boil it up gently for ten minutes. Put it into your tureen with the crust of a French roll.

Vermicelli Soup.

HAVING put four ounces of butter into a large tossing-pan, cut a knuckle of veal and a scrag of mutton into small pieces about the size of walnuts. Slice in the meat of a shank of ham, with three or four blades of mace, two or three carrots, two parsnips, two large onions, with a clove stuck in at each end. Cut in four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy. Cover the pan close, and set it over a slow fire, without any water, till the gravy is drawn out of the meat. Then pour the gravy into a pot or bason, let the meat

brown in the same pan; but take care it does not burn. Then pour in four quarts of water, and let it boil gently till it is wasted to three pints. Then strain it, and put the gravy to it. Set it on the fire, add to it two ounces of vermicelli, cut the nicest part of a head of celery, put in chyan pepper and salt to your taste, and let it boil about four minutes. If it is not of a good colour, put in a little browning, lay a French roll in the soup-dish, pour in the soup upon it, and lay some of the vermicelli over it.

Soup Cressy.

Cut a pound of lean ham into small bits, and put it at the bottom of a stewpan, with a French roll cut and put over it. Cut two dozen heads of celery small, six onions, two turnips, one carrot cut and washed very clean, six cloves, four blades of mace, and two handfals of water-cresses. Put them all into a stewpan, with a pint of good broth. Cover them close, and sweat them gently for twenty minutes; then fill it up with veal broth, and stew it four hours. Rub it through a fine sieve, put it into your pan again, and season it with salt and a little chyan pepper. Give it a simmer up, and send it hot to table, with some French roll toasted hard in it. Boil a handful of cresses in water till tender, and put it over the bread.

Soup and Bouille.

Put into a stewpan five pounds of brisket of beef rolled tight with a tape, with four pounds of the leg of mutton piece of beef, and about seven or eight quarts of water. Boil these up as thick as possible, and skim it very clean. Add a large onion, six or seven cloves, some whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Cover it close, and stew it gently six or seven hours. About an hour before dinner, strain the soup through a piece of dimity that has been dipped in cold water, putting the rough side upwards. Have ready boiled

carrots, cut like little wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive, and one or two of celery cut in pieces. Put these into a tureen, with a Dutch loaf, or a French roll dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and chyan. Take the tape off the bouille, and serve it in a separate dish; mashed turnips, and sliced carrots, in two little dishes. The turnips and carrots should be cut with an instrument that may be bought for that purpose.

Macaroni Soup.

TAKE three quarts of strong broth, and one of gravy, and mix them. Boil half a pound of small pipe macaroni in three quarts of water, with a little butter in it, till it is tender. Then strain it through a sieve. Cut it into pieces of about two inches in length, put it into your soup, and boil it up ten minutes. Send it up to table in a tureen, with the crust of a French roll toasted.

Dauphin Soup.

PUT a few slices of lard at the bottom of a saucepan, some sliced ham and veal, three onions sliced, and a carrot and parsnip. Soak it over the fire till it catches, then add weak broth or boiling water, and boil it on a slow fire till the meat is done. Pound the breast of a roasted fowl, six yolks of hard eggs, and as many sweet almonds. Strain your broth. Soak your bread in broth till it is tender, warm your cullis without boiling, and mix it with as much broth as will give it a pretty thick consistence.

Soup à la Reine.

TO a knuckle of veal, and three or four pounds of lean beef, put six quarts of water, with a little salt. Skim it well as soon as it boils, and then put in six large onions, two carrots, a head or two of celery, a parsnip, one leek, and a little thyme. Boil them all together till

the meat is boiled quite down, then strain it through a hair sieve, and let it stand about half an hour. Then skim it well, and clear it off gently from the settlings into a clear pan. Boil half a pint of cream, and pour it on the crumb of a penny roll, and let it soak well. Blanch and beat half a pound of almonds as fine as possible, putting in now and then a little cream to prevent them oiling. Then take the yolks of six hard eggs, and the roll that is soaked in the cream, and beat them all together quite fine. Then make your broth hot, and pour it to your almonds. Strain it through a fine hair sieve, rubbing it with a spoon till all the goodness is gone through into a stewpan, and add more cream to make it white. Set it over the fire, keep stirring it till it boils, skim off the froth as it rises, and soak the tops of two French rolls in melted butter, in a stewpan, till they are crisp, but not brown. Then take them out of the butter, and lay them in a plate before the fire. A quarter of an hour before you send it to table, take a little of the hot soup, and put it to the roll in the bottom of the tureen. Put your soup on the fire, keep stirring it till ready to boil, then put it into your tureen, and serve it up hot. Be careful to take all the fat off the broth before you put it to the almonds, or it will spoil it, and take care it does not curdle.

Transparent Soup.

TAKE a leg of veal, cut the meat from it into small pieces, and break the bone into several bits. Put the meat into a large jug, and the bones at top, with a bunch of sweet herbs, a quarter of an ounce of mace, and half a pound of Jordan almonds finely blanched and beaten. Pour on it four quarts of boiling water, and let it stand all night, covered close, by the fire-side. The next day put it into a well-tinned saucepan, and let it boil slowly till it is reduced to two quarts. Be careful, all the time it is boiling, to skim it, and take off the fat as it rises. Strain it into a punch-bowl, and, when it has settled two hours, pour it into a

clean saucepan, clear from the sediments, if any, at the bottom. Add three ounces of rice, or two ounces of vermicelli, boiled in water.

Soup au Bourgeois.

Cut four or five bunches of celery, and ten or a dozen heads of endive, into small bits. Wash them, let them be well drained from the water, and put them into a large pan. Pour upon them four quarts of boiling water. Then set on three quarts of beef gravy, made for soup, in a large saucepan. Strain the herbs very dry from the water, and, when the gravy boils, put them in. Cut off the crust of two French rolls, break them, and put them into the rest. The soup will be enough as soon as the herbs are tender. A boiled fowl may be put into the middle; but it will be good enough without it. If you like white soup better, you may make use of veal gravy.

Calf's Head Soup.

HAVING washed a calf's head clean, stew it with a bunch of sweet herbs, an onion stuck with cloves, mace, pearl-barley, and Jamaica pepper. When it is very tender, put to it some stewed celery. Season it with pepper and salt, dish it up with the head in the middle, and send it to table.

Hare Soup.

Cut a large old hare into small pieces, and put it into a mug, with three blades of mace, a little salt, two large onions, a red herring, six morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain it into a tossing-pan. Have ready, boiled in water, three ounces of French barley, or sago. Then put the liver of the hare two minutes into scalding water, and rub it through a hair sieve with the back of a wooden spoon. Put it into the soup with the barley or sago, and a quarter of a pound of butter. Set it over the fire, and keep it stirring, but do not let it boil.

Almond Soup.

HAVING blanched a quart of almonds, beat them in a marble mortar, with the yolks of six hard eggs, till they become a fine paste. Mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double refined sugar beaten fine. Stir all well together, and when it is well mixed, set it over a slow fire, and keep it stirring quick all the time, till you find it is thick enough; but take great care that it does not curdle. Then pour it into your dish, and serve it up.

Partridge Soup.

TAKE two old partridges and skin them. Cut them into small pieces, with three slices of ham, two or three onions sliced, and some celery. Fry them in butter till they are as brown as they can be made without burning, and then put them into three quarts of water with a few pepper corns. Boil it slowly till a little more than a pint is consumed. Then strain it, and put in some fried bread and stewed celery.

Giblet Soup.

PUT about two pounds of scrag of mutton, the same quantity of scrag of veal, and four pounds of gravy, beef, into two gallons of water, and let it stew very softly till it is a strong broth. Then let it stand till it is cold, and skim off the fat. Scald and clean two pair of giblets, put them into the broth, and let them simmer till they are very tender. Take out the giblets, and strain the soup through a cloth. Put a piece of butter rolled in flour into a stewpan, and make it of a light brown. Chop small some parsley, chives, a little penny-royal, and a little sweet marjoram. Put the soup over a very slow fire. Put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and a little chyan pepper. Let them simmer till the herbs are tender, put the giblets into the dish, and send them and the soup up to table.

Green Peas Soup.

SHELL a peck of peas, and boil them in spring water till they are soft. Then work them through a hair sieve. Put into the water the peas were boiled in, a knuckle of veal, three slices of ham, two carrots, a turnip, and a few beet-leaves cut small. Add a little more water to the meat, set it over the fire, and let it boil an hour and a half. Then strain the gravy into a bowl, mix it with the pulp, and put in a little juice of spinach, which must be beaten and squeezed through a cloth. Put in as much as will make it look of a pretty colour, and then give it a gentle boil, which will take off the taste of the spinach. Slice in the whitest part of a head of celery, put in a lump of sugar the size of a walnut, cut a slice of bread into little square pieces, a little bacon in the same manner, and fry them of a light brown in fresh butter. Cut a large cabbage-lettuce into slices, fry it after the other, and put it into the tureen with the fried bread and bacon. Have ready boiled, as for eating, a pint of young peas, and put them into the soup, with a little chopped mint,

Common Peas Soup.

To a quart of split peas put a gallon of soft water, and a little lean bacon, or roast-beef bones. Wash a head of celery, cut it, and put it in with a turnip. Boil it till it is reduced to two quarts, and then work it through a cullender with a wooden spoon. Mix a little flour and water, boil it with the soup, and slice in another head of celery, chyan pepper, and salt to your taste. Cut a slice of bread into small dice, fry them of a light brown, put them into your dish, and pour the soup over them.

Portable Soup.

TAKE three large legs of veal, one of beef, and the lean part of half a ham; and cut them into small pieces. Put a quarter of a pound of butter at the bottom of a

large caldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or six heads of celery, wash them very clean, cut them small, and put them in, with three large carrots cut thin. Cover the caldron close, and set it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out, and then put in water sufficient to cover the meat. Set it on the fire again, and let it boil slowly four hours. Then strain it through a hair sieve into a clean pan, and let it boil three parts away. Then strain the gravy that you drew from the meat, into the pan, and let it boil gently, observing to skim the fat off as it rises, till it looks thick like glue. Great care must be taken, when it is nearly enough, that it does not burn. Put in chyan pepper to your taste, then pour it on flat earthen dishes a quarter of an inch thick, and let it stand till the next day. Cut it out with round tins a little larger than a crown piece; lay the cakes on dishes, set them in the sun to dry, and take care to turn them often. Frosty weather is the best season for making this soup. When the cakes are dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. Gentlemen's families should not be without this soup; for by pouring a pint of boiling water on one cake, and a little salt, it will make a good bason of broth, and also gravy for turkeys or fowls. As it will keep a great while, it is extremely useful to travellers.

Asparagus Soup.

Cut four or five pounds of beef into pieces, and set it over a fire, with an onion or two, a few cloves, some whole black pepper, a calf's foot or two, a head or two of celery, and a small piece of butter. Let it draw at a distance from the fire. Put in a quart of warm beer, and three quarts of warm beef broth, or water, and let them stew till enough. Strain it, take off the fat very clean, put in some asparagus heads

cut small, and the crust of a toasted French roll. You may add palates, boiled very tender, if you choose them.

Soupe Lorraine.

BLANCH and beat a pound of sweet almonds in a mortar, with a very little water to keep them from oiling. Put to them all the white part of a large roast fowl, the yolks of four poached eggs, and pound all together as fine as possible. Take three quarts of strong veal broth, let it be very white, and skim off the fat. Put it into a stewpan with the other ingredients, mix them well together, and boil them softly over a stove, or on a clear fire. Mix the white part of another roast fowl pounded very fine, and season with pepper, salt, nutmeg, and a little beaten mace. Put in a bit of butter as big as an egg, a spoonful or two of the soup strained, and set it over the stove till it is quite hot. Cut two French rolls into thin slices, and set them before the fire to crisp. Take one of the hollow rolls, which are made for oyster loaves, and fill it with the mince. Lay on the top as close as possible, and keep it hot. Strain the soup through a piece of dimity into a clean sauce-pan, and let it stew till it is of the thickness of cream. Put the crisped bread in the dish or tureen, pour the sauce over it, and put in the middle the minced meat and the roll.

Soupe Maigre.

HAVING put half a pound of butter into a deep stewpan, shake it about, and let it stand till it has done making a noise. Peel and cut small six middling-sized onions, throw them into the pan, and shake them about. Take a bunch of celery, clean washed and picked, and cut in pieces about two inches long; pick and wash clean a large handful of spinach, wash and cut small a good lettuce, and chop fine a bundle of parsley. Shake all these well together in the pan for a quarter of an hour, and then shake in a little

flour. Stir all together, and pour two quarts of boiling water into the stew-pan. Put in a handful of dry hard crust, a teaspoonful of beaten pepper, three blades of mace beaten fine; stir them all together, and let them boil softly for half an hour. Then take it off the fire, beat up the yolks of two eggs, and stir them in, with a spoonful of vinegar. Pour it into the soup-dish, and serve it up.

Egg Soup.

HAVING beat the yolks of two eggs in a dish, with a piece of butter the size of a common egg, take a tea-kettle of boiling water in one hand, and a spoon in the other. Pour in, by degrees, about a quart of water, and keep stirring it well all the time, till the eggs are well mixed, and the butter melted. Then pour it into a saucepan, and keep stirring it till it begins to simmer. Take it off the fire, and pour it out of one vessel into another, till it is quite smooth, and has a good froth. Then put it on the fire again, keep stirring it till it is quite hot, and then pour it into your soup-dish.

Rice Soup.

To two quarts of water put a pound of rice and a little cinnamon; then cover it close, and let it simmer very softly till the rice is quite tender. Then take out the cinnamon, and sweeten it to your palate, grate in half a nutmeg, and let it stand till it is cold. Beat up the yolks of three eggs with half a pint of white wine, mix them well, and stir them into the rice. Set them on a slow fire, and keep constantly stirring them, to prevent their curdling. When it boils, and is of a good thickness, take it up, and send it to table.

Onion Soup.

BROWN half a pound of butter with a little flour; but take care it does not burn. When it has done hissing, slice a dozen of large white onions, fry them very

gently till they are tender, and then pour to them, by degrees, two quarts of boiling water, shaking the pan well round as it is pouring in. Put in a crust of bread, let it boil gently half an hour, and season it with pepper and salt. Take the top of a French roll, dry it at a fire, put it into a saucepan with some of the soup to soak it, and then put it into the tureen. Let the soup boil some time after the onions are tender, as it will add much to the richness of the soup. Strain it off, and pour it on the French roll.

Muscle Soup.

HAVING washed a hundred muscles very clean, put them into a saucepan till they open, and then take them from the shells, beard them, and strain the liquor through a lawn sieve. Beat a dozen craw-fish very fine, with as many blanched almonds, in a mortar. Take a carrot and a small parsnip scraped, cut them into slices, and fry them in butter. Take the muscle liquor, with a small bunch of sweet herbs, a little parsley and horse-radish, with the craw-fish and almonds, a little pepper and salt, and half the muscles, with a quart of water, or more. Let it boil till all the goodness is extracted from the ingredients, and then strain it off to two quarts of white fish-stock. Put it into a saucepan, and put in the rest of the muscles, a few truffles and mushrooms, and a leek washed and cut small. Cut out the crumb of two French rolls, fry it brown, cut it into little pieces, and put it into the soup. Let it boil together a quarter of an hour, with the fried carrot and parsnip, and at the same time, fry the crust of the roll crisp. Take the other half of the muscles, a quarter of a pound of butter, and a spoonful of water. Shake in a little flour, and set them on the fire till the butter is melted. Season it with pepper and salt, then beat the yolks of three eggs, put them in, stir them constantly to prevent their curdling, and grate in a little nutmeg. When it is thick and fine, fill the rolls, pour the soup into the tureen, and set the rolls in the middle.

Oyster Soup.

TAKE a proper quantity of fish-stock, and two quarts of oysters bearded. Beat the hard part in a mortar, with the yolks of ten hard eggs, put them to the fish-stock, and set it over the fire. Season it with pepper, salt, and grated nutmeg. When it boils, put in the eggs, and let it boil till it is of a good thickness, and like a fine cream.

Eel Soup.

A pound of eels will make a pint of good soup; or take any greater quantity of eels, in proportion to the quantity of soup you intend to make. To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of sweet herbs. Cover them close, and let them boil till half the liquor is wasted. Then strain it, toast some bread, cut it small, lay the bread into your dish, and pour in the soup. If you find your soup is not rich enough, you may let it boil till you think it is properly thick.

Skate Soup.

SKIN and wash two pounds of skate, and boil it in six quarts of water. When it is boiled, take the meat from the bones. Take two pounds of flounders, wash them clean, put them into the water the skate was boiled in, with some lemon-peel, a bunch of sweet herbs, a few blades of mace, some horse-radish, the crust of a penny loaf, a little parsley, and the bones of the skate. Cover it very close, and let it simmer till it is reduced to two quarts. Then strain it off, and put to it an ounce of vermicelli. Set it on the fire, and let it boil very softly. Take one of the hollow rolls, which are made for oysters, and fry it in butter. Take the meat of the skate, pull it into little slices, and put it into a saucepan with two or three spoonfuls of the soup. Shake into it a little flour, and put in a piece of butter, and some pepper

and salt. Shake them together in a saucepan till it is thick, and then fill the roll with it. Pour the soup into the tureen, put the roll into it, and serve it up.

Milk Soup.

PUT two sticks of cinnamon, two bay-leaves, a very little basket-salt, and a very little sugar, into two quarts of milk. Blanch half a pound of sweet almonds, beat them up to a paste in a marble mortar, and mix some milk with them by degrees. Grate the peel of a lemon with the almonds and a little of the juice. Then strain it through a coarse sieve, mix it with the milk that is heating in the stewpan, and let it boil up. Cut some slices of French bread, and dry them before the fire. Soak them a little in the milk, lay them at the bottom of the tureen, and pour in the soup.

Chicken Broth.

FLAY an old cock or a large fowl, pick off all the fat, and break it to pieces with a rolling pin. Put it into two quarts of water, with a good crust of bread, and a blade of mace. Let it boil softly till it is as good as you would have it, and it will take five or six hours doing. Then pour it off, put a quart more boiling water to it, and cover it close. Let it boil softly till it is good, and then strain it off. Season it with a very little salt. When you boil the chicken, save the liquor, and when the meat is eaten, take the bones, break them, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a crust of bread.

Veal Broth.

STEW a knuckle of veal in about a gallon of water, two ounces of rice, or vermicelli, a little salt, and a blade of mace.

Strong Beef Broth to keep for Use.

TAKE the scrag-end of a neck of mutton, and part of a leg of beef, and break the bones in pieces. Put to it as much water as will cover it, and a little salt. When

it boils, skim it clean, and put into it a whole onion stuck with cloves, a bunch of sweet herbs, some pepper, and a nutmeg quartered. Let these boil till the meat is boiled in pieces, and the strength boiled out of it. Strain it off, and keep it fit for use.

Common Beef Broth.

BREAK the bone of a leg of beef in two or three places, put it into a gallon of water, with two or three blades of mace, a little parsley, and a crust of bread. Boil the beef very tender, strain the broth, and pour it into a tureen; if you choose it, the meat may be put along with the broth. Put into a plate some bread toasted, and cut into squares.

Mutton Broth.

PUT a scrag of mutton into three or four quarts of water, and boil it. Skim it as soon as it boils, and put to it a carrot, a turnip, a crust of bread, an onion, and a small bundle of herbs, and let them stew. Put in the other part of the neck, that it may be boiled tender, and when it is enough, take out the mutton, and strain the broth. Put in the mutton again, with a few dried marigolds, chives, or young onions, and a little chopped parsley. Boil these about a quarter of an hour. The broth and mutton may be served together in a tureen, or the meat in a separate dish. The broth may be thickened with either crumbs of bread, or oatmeal. Send up mashed turnips in a little dish.

Scotch Barley Broth.

HAVING chopped a leg of beef to pieces, boil it in three gallons of water, with a piece of carrot, and a crust of bread, till it is half boiled away. Then strain it off, and put it into the pot again with half a pound of barley, four or five heads of celery washed clean and cut small, a large onion, a bundle of sweet herbs, a little parsley chopped small, and a few marigolds. Let it boil an hour. Take an old cock, or

a large fowl, clean picked and washed, and put it into the pot. Boil it till the broth is quite good. Then season it with salt, take out the onion and sweet herbs, and serve it up.

CHAP. XIII.

TO DRESS ROOTS AND VEGETABLES.

To dress Cabbages.

HAVING cut your cabbage into quarters, boil it in plenty of water, with a handful of salt. When it is tender, drain it on a sieve, but never press it. Savoy and greens are boiled in the same manner; but they should be always boiled by themselves.

To dress Brocoli.

STRIP off all the little branches till you come to the top one, and then carefully peel off the hard outside skin that is on the stalks and little branches, and throw them into water. Throw a little salt into a stewpan, and put in your brocoli as soon as it boils. When the stalks are tender, it will then be enough. Put in a piece of toasted bread, dipped in the water the brocoli was boiled in, at the bottom of your dish, and put your brocoli on the top of it. Send it up to table laid in bunches, with butter in a boat.

To dress Cauliflowers.

CUT off the stalks, but leave a little green on. Boil them in spring water and salt, and about a quarter of an hour will do them; but take care that they do not boil too fast, as that will spoil them. Some people boil them in milk and water, without salt.

To dress Spinach.

SPINACH must be clean picked, and washed in several waters. Put it into a saucepan that will just hold it,

throw a little salt over it, and cover the pan close; but put no water in, and shake the pan often. When the spinach is shrunk, and fallen to the bottom, and the liquor that comes out of it boils up, it is enough. Throw it into a clean sieve to drain, and give it a squeeze between two plates. Put it on a plate, and serve it up with butter in a boat, but never pour any over it. Sorrel is stewed in the same manner.

To dress French Beans.

IF your French beans are not very small, split and quarter them, and throw them into salt and water. Boil them in plenty of water, with some salt, and take them up as soon as they are tender. All sorts of greens should boil as quick as possible, as it preserves their colour.

To dress Asparagus.

HAVING scraped your asparagus, tie them in bundles, cut them even, and throw them into water. Tie them up into little bundles, and put them into a stewpan of boiling water with some salt. Let the water keep boiling, and when they are a little tender, take them up; for, if you boil them too much, you will spoil both their colour and flavor. Lay them on a toast that has been dipped in the water the asparagus was boiled in. Pour over them melted butter, or put butter into a bason, and send them up to table.

To dress Peas.

Do not shell your peas till just before you want them. Put them into boiling water with a little salt, and a lump of loaf-sugar, and when they begin to dent in the middle, they are enough. Strain them into a sieve, put a good lump of butter into your dish, and stir them till the butter is melted. Boil a sprig of mint by itself, chop it fine, and lay it in lumps round the edge of your dish.

To dress Garden Beans.

BEANS must be boiled in plenty of water; and, like peas, should be shelled only just before they are wanted. Put a good quantity of salt into the water, and boil them till they are tender. Boil and chop some parsley, put it into good melted butter, and serve them up with boiled bacon, and the butter and parsley in a boat. The bacon must not be boiled with the beans.

To dress Artichokes.

HAVING twisted the stalks off your artichokes, put them into cold water, and wash them well. Put them into boiling water with the top downwards, in order that all the grit and sand may boil out. They will require an hour and a half, or two hours boiling. Put melted butter into little cups, and serve them up.

To fricassee Artichoke-Bottoms.

TAKE either dried or pickled artichoke-bottoms; but, if you use dried, you must put them in warm water three or four hours, shifting the water two or three times. Have ready a little cream, and a piece of fresh butter, stirred together one way till it is melted. Then put in the artichokes, and dish them up as soon as they are hot.

To dress Turnips.

PAKE your turnips thick, and when they are boiled, squeeze them, and mash them smooth. Heat them with a little cream, and a piece of butter. Put to them some pepper and salt, and serve them up. It will be perhaps better to omit the pepper and salt, and leave the company to please their own palates.

To dress Carrots.

IF your carrots are young, you need only wipe them after they are boiled; but, if they are old you must scrape them before they are boiled. Slice them into a plate, and pour melted butter over them. Young

Spring carrots will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

To dress Potatoes.

COVER the saucepan close, boil them in very little water, and when the skin begins to crack, they will be enough. Drain out all the water, and let them stand covered a little.

To dress Parsnips.

THEY must be boiled in plenty of water, and when you can run a fork into them easily, they will be enough. They may be served up either whole with melted butter, or beaten smooth in a bowl, heated with a little cream, butter, and flour, and a little salt.

To fricassee Skirrets.

WASH the roots well, and boil them till they are tender. Take the skin off the roots, and cut them into slices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten, a little nutmeg grated, two or three spoonfuls of white wine, a very little salt, and stir them all together. Put your roots into the dish, and pour the sauce over them.

To fricassee Mushrooms.

HAVING peeled your mushrooms, and scraped the inside of them, throw them into salt and water. If they are buttons, rub them with flannel; take them out, and boil them with fresh salt and water. When they are tender, put in a little shred parsley, and an onion stuck with cloves, and toss them up with a good lump of butter rolled in a little flour. You may put in three spoonfuls of thick cream, and a little nutmeg cut in pieces; but be sure to take out the nutmeg and onion before you send it to table.

CHAP. XIV.

ELEGANT LITTLE DISHES FOR SUPPERS OR LIGHT
REPASTS.*To ragoo Asparagus.*

TAKE one hundred grass, scrape and clean them, and throw them into cold water. Cut them as far as they are good and green, and pick and wash clean, and cut very small, two heads of endive; take a young lettuce clean washed and cut small, and a large onion peeled and cut small. Put a quarter of a pound of butter into a stewpan, and when it is melted, throw in the above ingredients. Toss them about, and fry them ten minutes. Season them with a little pepper and salt, shake in a little flour, toss them about, and pour in half a pint of gravy. Let them stew till the sauce is very thick and good, and then pour all into your dish. You may make use of a few of the small tops of the grass for garnish.

Eggs and Brocoli.

WHEN you boil your brocoli, which will be enough as soon as it is tender, save a large bunch for the middle, and six or eight little sprigs to stick round. Toast a bit of bread, of what size you please, but proportion it to the size of your dish. Take as many eggs as you have occasion for, beat them well, and put them into a saucepan with a good piece of butter and a little salt. Keep beating them with a spoon till they are thick enough, and then pour them on the toast. Set the largest bunch of brocoli in the middle, and the other little pieces round them, and garnish the dish with sprigs of brocoli.

To ragoo Cauliflowers.

PICK a large cauliflower, or two small ones, in the same manner as for pickling. Stew them in a brown

cullis till they are enough, and season them with pepper and salt. Put them into a dish, and pour the cullis over them. Lay round them some sprigs of the cauliflower boiled very white.

To stew Peas with Lettuces.

SHELL your peas, and boil them in hard water, with some salt in it, and drain them in a sieve. Slice your lettuces, and fry them in fresh butter. Then put your peas and lettuces into a tossing-pan, with a little good gravy, pepper, and salt. Thicken it with flour and butter, put in a little shred mint, and serve it up.

To ragoo Cucumbers.

SLICE two cucumbers and two onions, fry them in a little butter, and drain them in a sieve. Put them into a saucepan, with six spoonfuls of gravy, two of white wine, and a blade of mace. Let them stew five or six minutes, and then take a piece of butter, as big as a walnut, rolled in flour, a little salt, and chyan pepper. Shake them together, and when it is thick, dish them up.

Artichoke-Bottoms with Eggs.

BOIL them hard in water, but, if dry bottoms, in soft water. Put a good lump of butter into the water, which will make them boil much sooner, and look more white and plump. When you serve them up, put the yolk of a hard egg in every bottom.

To ragoo Artichoke-Bottoms.

IF your artichoke-bottoms are dry, let them lie in warm water two or three hours, changing the water. Put to them some good gravy, mushroom catchup or powder, chyan, and salt. Thicken with a little flour, and boil all together.

To stew Mushrooms.

PUT your mushrooms into salt and water, then wipe them with a flannel, and put them in again. Put them into a saucepan by themselves, and let them

boil as quick as possible. Then put in a little chyan pepper and mace, and let them stew in this a quarter of an hour. Put in a teaspoonful of cream, with a little flour and butter the size of a walnut, and when they are done serve them up.

To ragoo Mushrooms.

HAVING procured some large mushrooms, scrape the insides of them, and broil them. As soon as they are a little brown, put them into some gravy thickened with a little flour, a very little Madeira, salt, and chyan, and a little lemon-juice. Give them a boil all together.

To make Mushroom Loaves.

WASH some small buttons as for pickling, and boil them a few minutes in a little water. Put to them a little cream, a piece of butter rolled in flour, and some salt and pepper. Boil these up, and fill some small Dutch loaves, or French rolls, with the crumb taken out; but Dutch loaves are better if they are to be had.

Asparagus and Eggs.

HAVING toasted a piece of bread of what size you please, butter it, and lay it in your dish. Take as many eggs as you want, beat them well, and put them into a saucepan, with a good piece of butter, and a little salt. Keep beating them with a spoon till they are thick enough. In the mean time, boil some grass tender, cut it small, pour the eggs over the toast, and lay the grass upon it.

Spinach and Eggs.

HAVING picked, and washed your spinach very clean in several waters, put it into a saucepan with a little salt, cover it close and shake the pan often. When it is stewed tender, and while it is green, throw it into a sieve to drain; and then lay it in your dish. Break as many eggs into cups as you intend to poach, and put them into boiling water. When they are done, take

them out with an egg-slice, and lay them on the spinach. Serve it up with melted butter in a cup, and garnish with an orange quartered.

To make an Amulet.

TAKE six eggs, beat them, strain them through a sieve, and put them into a frying-pan, in which is a quarter of a pound of hot butter. Put in a little boiled ham scraped fine, some shred parsley, and season them with pepper, salt, and nutmeg. Fry it brown on the under side, and lay it on your dish, but do not turn it. Hold a hot salamander over it half a minute, to take off the raw look of the eggs, stick in it some curled parsley, and send it up to table.

To force Eggs.

HAVING scalded two cabbage-lettuces with a few mushrooms, parsley, sorrel, and chervil, chop them very small, with the yolks of hard eggs, seasoned with salt and nutmeg. Stew them in butter, and when they are enough, put in a little cream, and then pour them into the bottom of a dish. Chop the whites very fine, with parsley, nutmeg, and salt. Lay this round the rim of the dish, and brown it with a salamander.

To fricassee Eggs.

HAVING boiled your eggs pretty hard, slice them. Take a little veal gravy, a little cream and flour, and a bit of butter, nutmeg, salt, pepper, chopped parsley, and a few pickled mushrooms. Boil this up, and pour it over the eggs. Put a hard yolk in the middle of the dish, with toasted sippets.

To ragoo Celery.

CUT the white part of the celery into lengths, and boil it till it is tender. Then fry and drain it, flour it, and put to it some rich gravy, a very little red wine, salt, pepper, nutmeg, and catchup. Give it a boil, and then send it up to table.

To fry Celery.

FIRST boil it, then dip it into batter, and fry it of a light brown in hog's lard. Put it on a plate, and pour melted butter over it.

To fry Chardoons.

HAVING cut them about six inches long, string them, and boil them till tender. Then put them into a stew-pan, in melted butter, flour them, and fry them brown. Send them up in a dish, with melted butter in a cup. You may, if you please, dress and dish them up like asparagus.

To scollop Potatoes.

FIRST boil your potatoes, and then beat them in a bowl with some cream, and a lump of butter and salt. Put them into scollop shells, make them smooth on the top, score them with a knife, lay thin slices of butter upon the top of them, and put them in a Dutch oven to brown.

To mash Potatoes.

BOIL and peel them, and put them into a saucepan. Mash them well, and put a pint of milk to two pounds of potatoes. Add a little salt, stir them well together, and take care that they do not stick to the bottom. Then take a quarter of a pound of butter, stir it in, and send them up to table.

To fry Potatoes.

HAVING cut your potatoes into thin slices, as large as a crown piece, fry them brown, lay them in a plate or dish, then pour melted butter, and sack and sugar over them.

CHAP. XV.

TO MAKE PIES.

To make Paste for large Pies.

BEFORE we enter on the making of pies, it may not be improper to give some instructions for making the different sorts of paste.

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

To make a Puff-paste.

Rub a pound of butter into a quarter of a peck of flour, and make it up in a light paste with cold water, just stiff enough to work it up. Then roll it out about as thick as a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up, and roll it out again. Double it, and roll it out three times, and it will then be a good puff-paste.

To make a short Crust.

Put six ounces of butter into eight of flour, and mix it up with as little water as possible, so as to have a stiffish paste. Beat it well, and roll it thin. This is the best crust for all tarts that are to be eaten cold, and for preserved fruit. Bake it in a moderate oven.

To make a Paste for Custards.

Put six ounces of butter to half a pound of flour, the yolks of two eggs, and three spoonfuls of cream. Mix them together, and let them stand a quarter of an hour. Then work it up and down, and roll it very thin.

To make a Paste for Tarts.

Mix three quarters of a pound of butter with one pound of flour, and beat it well with a rolling-pin.

To make a crisp Paste for Tarts.

BEAT the white of an egg to a strong froth, put in by degrees four ounces of double-refined sugar, with about as much gum as will lie upon a sixpence, beaten and sifted fine. Beat it half an hour, and it will then be fit for use.

Beef Steak Pie.

BEAT some rump steaks with a rolling-pin, and then season them with pepper and salt to your palate. Make a good crust, lay in your steaks, and then pour in as much water as will half fill the dish. Put on the crust, send it to the oven, and let it be well baked.

To make a fine sweet Veal Pie.

SEASON your veal with salt, pepper, cloves, mace, and nutmeg, all beaten fine. Cut your meat into little pieces, and having made a good puff-paste crust, lay it in your dish. Then lay in your meat, strew on it some currants and stoned raisins, clean washed, and some sugar. Then lay on it some forcemeat balls made sweet, and in the summer some artichoke-bottoms boiled, and scalded grapes in the winter. Boil Spanish potatoes cut in pieces, candied citron, candied orange and lemon-peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Have ready against it comes out of the oven, a caudle thus made: Take a pint of white wine, and mix in it the yolks of three eggs; stir it well together over the fire one way all the time, till it be thick. Then take it off, stir in sugar enough to sweeten it, and squeeze in the juice of a lemon. Pour it hot into your pie, and close it up again.

A Calf's Head Pie.

LET the head be first very well cleaned, and then boil it till it be tender. Take off the meat as whole.

as you can, take out the eyes, and slice the tongue. Make a good puff-paste crust, cover your dish with it, lay on your meat, throw over it the tongue, and lay the eyes cut in two at each corner, season it with a very little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on a thick top-crust, and bake it an hour in a quick oven. In the mean time, boil the bones of the head in two quarts of liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till reduced to about a pint; then strain it off, and add two spoonfuls of catchup, three of red wine, a piece of butter as big as a walnut, rolled in flour, and half an ounce of truffles and morels. Season it with salt to your palate. Boil it, and have half the brains boiled with some sage; beat them and twelve leaves of sage chopped fine. Then stir all together, and give it a boil. Take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon-peel minced fine, and half a small nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown. Boil six eggs hard, of which take only the yolks; and when your pie comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour the sauce all over. Send it hot to table without the lid.

A Mutton Pie.

Cut a loin of mutton into steaks. Season them well with pepper and salt. Then lay your crust on the dish, and fill it with your steaks. Then pour in as much water as will nearly fill it, put on your top-crust, and send it to the oven.

A Lamb Pie.

HAVING cut your lamb into small pieces, season it with pepper, salt, cloves, mace, and nutmeg, finely beaten. Make a good puff-paste crust, lay it into your dish, then put in your meat, and strew on it some

stoned raisins and currants clean washed, and add some sugar. Then lay on some forcemeat balls made sweet, and, if in the summer, you may put in some artichoke-bottoms boiled; but, in the winter time, you may use scalded grapes. Add to these some Spanish potatoes boiled, and cut into pieces; some candied citron and orange, some lemon-peel, and three or four blades of mace.—Put butter on the top, close up your pie, and bake it. Against it is done, have ready the following: Mix the yolks of three eggs with a pint of wine, and stir them well together over the fire one way, till it is of a proper thickness. Then take it off, put in sugar enough to sweeten it, and squeeze in the juice of a lemon. Raise the lid of your pie, put this hot into it, close it up again, and send it to table.

A savory Lamb Pie.

Cut your meat into pieces, and season it to your palate with pepper, salt, mace, cloves, and nutmeg, finely beaten. Having made a good puff-paste crust, put your meat into it, with a few lamb-stones and sweetbreads seasoned like your meat. Then put in some oysters and forcemeat balls, hard yolks of eggs, and the tops of asparagus two inches long, first boiled green. Put butter all over the pie, put on the lid, and set it in a quick oven an hour and a half. In the mean time, take a pint of gravy, the oyster liquor, a gill of red wine, and a little grated nutmeg. Mix all together with the yolks of two or three eggs finely beaten, and keep stirring it one way all the time. When it boils pour it into your pie, put on the lid again, and send it up to table.

A Sucking Pig-pie.

HAVING boned your pig thoroughly, lard the leg and shoulders with bacon seasoned with spices, and sweet herbs chopped. Put in a raised crust of its own length, and season it with spices, sweet herbs chopped, and a pound of butter. Cover it over with thin slices of

bacon, then finish the pie, and bake it about three hours. When it is nearly done, add to it two glasses of white wine, and let it be served up cold.

A Cheshire Pork Pie.

SKIN a loin of pork, cut it into steaks, and season it with salt, nutmeg, and pepper. Make a good crust, put a layer of pork, then a layer of pippins pared and cored, and a little sugar, enough to sweeten the pie, and then a layer of pork. Put in half a pint of white wine, lay some butter on the top, and close your pie. It will take a pint of wine if your pie be a large one.

To make a Chicken Pie.

HAVING covered the bottom of your dish with a puff-paste, upon that, round the sides, lay a thin layer of forcemeat. Cut two small chickens into pieces, and season them high with pepper and salt. Put some of the pieces into the dish, then a sweetbread or two cut into pieces, and well seasoned; a few truffles and morels, some artichoke-bottoms quartered, yolks of eggs boiled hard, chopped a little, and strewed over the top. Then put in a little water, and cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. You may add fresh mushrooms, asparagus-tops, and cockscombs, if you wish to make your pie richer.

Another Method.

SEASON your chickens with pepper, salt, and mace. Put a piece of butter into each of them, and lay them in the dish with their breasts upwards. Lay a thin slice of bacon over them, which will give them an agreeable flavor. Then put in a pint of strong gravy, and make a good puff-paste. Put on the lid, and bake it in a moderately heated oven.

Duck Pie.

HAVING scalded two ducks, and made them very clean, cut off the feet, pinions, necks, and heads.

Take out the gizzards, livers, and hearts, pick all clean, and scald them. Pick out the fat of the inside, lay a good puff-paste crust all over the dish, season the ducks, both inside and out, with pepper and salt, and lay them in the dish, with the giblets at each end, properly seasoned. Put in as much water as will nearly fill the pie, lay on the crust, and let it be well baked.

A Goose Pie.

HAVING quartered your goose, season it well with pepper and salt, and lay it in a raised crust. Cut half a pound of butter into pieces, and put it in different places on the top. Then lay on the crust, and send it to a moderately heated oven to bake.

Another Method.

BONE a goose and a fowl, and season them well. Put forcemeat into the fowl, and then put the fowl into the goose. Lay these in a raised crust, and fill the corners with a little forcemeat. Put half a pound of butter cut into pieces on the top, cover it, send it to the oven, and let it be well baked. This pie may be eaten either hot or cold.

A Giblet Pie.

CLEAN two pair of giblets well, and put all but the livers into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion. Cover them close, and let them stew very gently till they be tender. Cover your dish with a good crust, lay at the bottom a fine rump-steak, seasoned with pepper and salt. Put in your giblets, with the livers, and strain the liquor they were stewed in. Then season it with salt, and pour it into your pie. Put on the lid, and bake it half an hour.

A Pigeon Pie.

HAVING picked and cleaned your pigeons very nicely, and seasoned them with pepper and salt, put a large

piece of butter, with pepper and salt, into each of their bellies. Then cover your dish with a puff-paste crust, lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and hearts, with the yolk of a hard egg, and a beef-steak in the middle. Put as much water as will nearly fill the dish, lay on the top-crust, and bake it well.

A Rabbit Pie.

QUARTER a couple of young rabbits; take a quarter of a pound of bacon, and pound it in a marble mortar, with the livers, some pepper, salt, a little mace, some parsley cut small, some chives, and a few leaves of sweet basil. When these are all finely beaten, make the paste, and cover the bottom of the pie with the seasoning. Then put in the rabbits, pound more bacon in a mortar, and with it some fresh butter. Cover the rabbits with this, and lay over it some thin slices of bacon. Put on the lid, and send it to the oven. It will take two hours baking. When it is done, remove the lid, take out the bacon, and skim off the fat. If there is not gravy enough in the pie, pour in some rich mutton or veal gravy boiling hot.

Another Method.

TAKE two rabbits, cut them into pieces, also cut small two pounds of fat pork, and season both with pepper and salt to your taste. Then make a good puff-paste crust, cover your dish with it, and lay in your rabbits. Mix the pork with them; but leave out the livers of the rabbits, parboil them, and beat them in a mortar, with the same quantity of fat bacon, a little sweet herbs, and some oysters. Season with pepper, salt, and nutmeg, mix it up with the yolk of an egg, and make it into little balls. Scatter them about your pie, with some artichoke-bottoms cut in dice, and some cockscombs, if you have them. Grate a small nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water. Close your pie, and bake it an hour and a half in a quick but not too fierce oven.

This is the method of making rabbit pies in the county of Salop.

A Hare Pie.

HAVING cut your hare into pieces, season it well with pepper, salt, nutmeg, and mace. Then put it into a jug with half a pound of butter, close it up, and set it into a copper of boiling water. Make a rich forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a penny loaf, a little winter-savory, the liver cut small, and a little nutmeg. Season it high with pepper and salt, and mix it well up with the yolks of three eggs. Raise the pie, and lay the forcemeat at the bottom of the dish. Then put in the hare, with the gravy that came out of it; put on the lid, and send it to the oven. It will require an hour and a half baking.

A Partridge Pie.

TRUSS two brace of partridges in the same manner as you do a fowl for boiling. Put some shalots into a marble mortar, with some parsley cut small, the liver of the partridges, and twice the quantity of bacon. Beat these well together, and season them with pepper, salt, and a blade or two of mace. When these are all pounded to a paste, add to them some fresh mushrooms. Raise the crust for the pie, and cover the bottom of it with the seasoning. Then lay the partridges, without any stuffing in them, and put the remainder of the seasoning about the sides, and between the partridges. Mix together some pepper and salt, a little mace, some shalots shred fine, fresh mushrooms, and a little bacon beaten fine in a mortar. Strew this over the partridges, and lay on some thin slices of bacon. Then put on the lid, send it to the oven, and two hours will bake it. When it is done, remove the lid, take out the slices of bacon, and skim off the fat. Pour in a pint of rich veal gravy, squeeze in the juice of an orange, and send it hot to table.

To make a Venison Pasty.

BONE a neck and breast of venison, and season them well with pepper and salt. Put them into a deep pan, with the best part of a neck of mutton sliced and laid over them. Pour in a glass of red wine, put a coarse paste over it, and bake it two hours. Then lay the venison in a dish, pour the gravy over it, and put on it a pound of butter. Make a good puff-paste, and lay it near half an inch thick round the edge of the dish. Roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on. Then roll out another lid pretty thin, and cut it into flowers, leaves, or whatever form you please, and lay it on the lid. It may be eaten either hot or cold.

To make an Eel Pie.

SKIN, gut, and wash your eels very clean, and cut them into pieces about an inch and a half long. Season them with pepper, salt, and a little dried sage ribbed small. Put them into a dish with as much water as will just cover them. Make a good puff-paste, lay on the lid, and send the pie to the oven, which must be quick, but not so quick as to burn the crust.

Salmon Pie.

MAKE a good crust, take a piece of fresh salmon, cleanse it well, and season it with pepper, salt, mace, and nutmeg. Put a piece of butter at the bottom of your dish, and then lay in the salmon. Melt butter in proportion to the size of your pie, and then take a lobster, boil it, pick out all the flesh, chop it small, and mix it well with the butter. Pour it over your salmon, put on the lid, and bake it well.

Turbot Pie.

PARBOIL your turbot, and then season it with a little pepper, salt, cloves, nutmeg, and sweet herbs, cut fine. When you have made your paste, lay the turbot

in your dish, with some yolks of eggs, and a whole onion, which last must be taken out when the pie is baked. Lay plenty of fresh butter on the top, put on the lid, and bake it.

Lobster Pie.

HAVING boiled two or three lobsters, take the meat out of the tails, and cut it into different pieces. Then take out all the spawn, and the meat of the claws; beat it well in a mortar, and season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of fresh butter, with the crumbs of a halfpenny roll rubbed through a fine cullender, and the yolks of ten eggs. Put a fine puff-paste over the dish, lay in the tails first, and then the rest of the meat on them. Put on the lid, and bake it in a slow oven.

To make an Apple Tart.

SCALD eight or ten large codlins, and skin them as soon as they are cold. Beat the pulp very fine with a spoon, and then mix the yolks of six eggs, and the whites of four. Beat all together as fine as possible, and put in grated nutmeg and sugar to your taste. Melt some fresh butter, and beat it till it is like a fine cream. Then make a fine puff-paste, cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paste. Bake it a quarter of an hour, then slip it out of the patty-pan on a dish, and strew over it some sugar finely beaten and sifted.

To make an Apple Pie.

HAVING laid a good puff-paste round the sides of the dish, pare and quarter your apples, and take out the cores. Lay a row of apples thick, throw in half the sugar you intend to use, throw over it a little lemon-peel minced fine, and squeeze over them a little lemon; sprinkle in a few cloves, and then put in the rest of your apples and your sugar. Sweeten to your palate, and squeeze a little more lemon. Boil the

peelings of the apples and the cores in water, with a blade of mace, till it is very good. Strain it, and boil the syrup with a little sugar, till it is considerably reduced in quantity. Pour it into your pie, put on the upper crust, and bake it. You may beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg and sugar. Put it over a slow fire, and keep stirring it till it is ready to boil. Then take off the lid, and pour in the cream. Cut the crust into little three-corner pieces, stick them about the pie, and send it to table cold. You may, if you think proper, when you make your pie, put in a little quince or marmalade. A pear pie may be made in the same manner; but you must omit the quince.

To make a Codlin Pie.

TAKE some small codlins, put them into a pan with spring water, lay vine-leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the steam. As soon as they grow soft, peel them, and put them in the same water as the vine-leaves. Hang them high over the fire to green, and when you see them of a fine colour, take them out of the water, and put them into a deep dish, with as much powder or loaf sugar as will sweeten them. Make the lid of a rich puff-paste, and bake it. When it comes from the oven, take off the lid, and cut it into little pieces, like sippets, and stick them round the inside of the pie, with the points upwards. Then make a good custard, and pour it over your pie. Make your custard thus: Boil a pint of cream with a stick of cinnamon, and sugar enough to make it a little sweet. As soon as it is cold, put in the yolks of four eggs well beaten, set it on the fire; and keep stirring it till it grows thick; but take care not to let it boil, as that will curdle it. Pour this into your pie, pare thin a little lemon, cut the peel like straws, and lay it on the top of your pies.

To make a Cherry Pie.

HAVING made a good crust, lay a little of it round the sides of the dish, and throw sugar at the bottom. Then lay in your fruit, and some sugar at the top. You may, if you please, add some red currants, which will give an additional flavor to your pie. Then put on your lid, and bake it in a slack oven. You may make plum or gooseberry pies in the same manner.

Orange or Lemon Tarts.

HAVING rubbed half a dozen large oranges-or lemons, with salt, put them into water, with a handful of salt in it, for two days. Then change them every day with fresh water, without salt, for a fortnight. Boil them till they are tender, and then cut them into half quarters corner-wise, as thin as possible. Take half a dozen pippins pared, cored, and quartered, and put them into a pint of water. Let them boil till they break, then put the liquor to the oranges or lemons, half the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour, then put it into a pot, and squeeze into it the juice of either an orange or a lemon, according to which of the tarts you intend to make. Two spoonfuls will be sufficient to give a proper flavor to your tart. Put fine thin puff-paste into your patty-pans, which must be small and shallow. Before you put your tarts into the oven, take a feather or brush, and rub them over with melted butter, and then sift some double-refined sugar over them, which will form a pretty icing, and make them have a very agreeable appearance.

To make a Tart de Mof.

HAVING made a puff-paste, lay it round your dish, and then put in a layer of biscuit, a layer of butter and marrow, and then a layer of all sorts of sweet-meats, or at least as many as you have, and continue to do so till your dish is full. Boil a quart of cream, and thicken it with four eggs, and a spoonful of orange-

flower water. Sweeten it with sugar to your palate, and pour it over the rest. It will be sufficiently baked in half an hour.

To make a Mince Pie.

Boil a neat's tongue two hours, then skin it, and chop it as small as possible. Chop also very small three pounds of beef suet, three pounds of good baking apples, four pounds of currants, clean washed, picked, and well dried before the fire, a pound of jar-raisins stoned, and chopped small, and a pound of powder sugar. Mix them all together with half a pound of mace, as much nutmeg, a quarter of an ounce of cloves, the same quantity of cinnamon, and a pint of French brandy. Make a rich puff-paste, and as you fill up the pie, put in a little candied citron and orange cut into small pieces

Another Method.

Take three pounds of suet, and shred and chop it as small as possible; stone and chop very fine three pounds of raisins, and the same quantity of currants, nicely picked, washed, rubbed, and dried at the fire. Pare half a hundred of fine pippins, core them and chop them small; take half a pound of fine sugar, and pound it fine, a quarter of an ounce of mace, the same quantity of cloves, and two large nutmegs, all finely beaten. Put all together into a large pan, and mix it well together with half a pint of brandy, and the like quantity of sack. Put it down close in a stone pot, and it will keep good three or four months. When you make your pies, take a little dish, something larger than a soup plate, and lay a very thin crust all over it. Lay a thin layer of meat, and then a thin layer of citron, cut very thin, then a layer of mince meat, and a layer of orange-peel cut thin; over that a little meat, squeeze in the juice of half a fine Seville orange, or a lemon, lay on your crust, and bake it nicely. These pies eat very fine cold. If you make them in little patties, mix your meat and sweemeats accordingly.

CHAP. XVI.

TO MAKE ALL SORTS OF PUDDINGS.

Beef Steak Pudding.

MAKE a good crust with dripping, or mutton suet, if you have it, shred fine. Make a thick crust, take a piece of salt beef, which has been twenty-four hours in soft water. Season it with a little pepper, put it into the crust, roll it up close, tie it in a cloth, and boil it. If it be about four or five pounds, boil it five hours.

A Veal Suet Pudding.

CUT the crumb of a threepenny loaf into slices, boil and pour two quarts of milk on the bread, and then put to it one pound of melted veal suet. Add to these one pound of currants, half a nutmeg, six eggs well mixed together, and sugar to your taste. This will do for either baking or boiling; but if you intend to bake it, observe to butter the dish well.

Pork Pudding.

HAVING made a good crust with dripping or mutton suet shred fine, take a piece of salt pork, which has been twenty-four hours in soft water, and season it with a little pepper. Put it into the crust, roll it up close, tie it in a cloth, and boil it. It will require five hours boiling, if it be about four or five pounds weight. You may make a mutton pudding in the same manner, only cut it into thin steaks, season them with pepper and salt, and boil it three hours, if it be large; but if it be small, two hours will do it. Indeed, the time of boiling must be regulated by the size of it.

To make a Hunting Pudding.

BEAT up the yolks of ten eggs, and the whites of six, with half a pint of cream, six spoonfuls of flour, a pound of beef suet chopped small, a pound of currants well washed and picked, a pound of jar-raisins stoned and chopped small, two ounces of candied citron, orange, and lemon, shred fine, two ounces of fine sugar, a spoonful of rose-water, a glass of brandy, and half a nutmeg grated. Mix all well together, tie it up in a cloth, and boil it four hours. Remember to put it in when the water boils, and keep it boiling all the time.

A Custard Pudding.

BOIL a pint of thick cream, with a bit of cinnamon in it, and put to it a quarter of a pound of sugar. When it is cold, put to it the yolks of five eggs well beaten, and stir it over the fire till it is pretty thick; but take care not to let it boil. When it is quite cold, butter a cloth well, dust it with flour, tie the custard up in it very close, and boil it three quarters of an hour. When you take it up, put it into a bason to cool a little, untie the cloth, lay the dish on the bason, and turn it up. You will break the pudding, if you do not take off the cloth carefully. Grate over it a little sugar, put melted butter and a little wine in a boat, and send it up to table.

A boiled Almond Pudding.

TAKE a quart of cream, a penny loaf grated, one nutmeg, six spoonfuls of flour, half a pound of almonds blanched and beaten fine, half a dozen bitter almonds, strain into them two eggs well beaten, put in sugar to your taste, and add a little brandy. Boil it half an hour, pour round it melted butter and wine, and stick it with slit and blanched almonds.

An Almond Pudding baked.

BOIL the skins of two lemons till they are very tender, and then beat them very fine. Beat half a pound

of almonds in rose-water, and a pound of sugar very fine. Then melt half a pound of butter, and let it stand till it is quite cold. Beat the yolks of eight eggs, and the whites of four. Mix them, and beat them altogether, with a little orange-flower water, and send it to the oven to bake.

A Rice Pudding.

HAVING put a quarter of a pound of rice into a saucepan, with a quart of new milk and a stick of cinnamon, stir it often to prevent it sticking to the pan. When it has boiled to a proper thickness, pour it into a pan, stir in a quarter of a pound of fresh butter, and sweeten it to your taste. Grate in half a nutmeg, add three or four spoonfuls of rose-water, and stir them all well together. When it is cold, beat up all with eight eggs, and half the whites. Then butter a dish, pour it in and bake it, with a puff-paste all over the dish.

A plain cheap Rice Pudding.

TIE in a cloth a quarter of a pound of rice, half a pound of raisins stoned, and boil them two hours; but take care, when you tie it, that you give the rice a good deal of room to swell. When it is enough, turn it into a dish, and pour over it melted butter and sugar, with a little nutmeg grated in it.

A ground Rice Pudding.

HAVING boiled a quarter of a pound of ground rice in water till it is soft, beat the yolks of four eggs, and put to them a pint of cream, a quarter of a pound of sugar, and a quarter of a pound of butter. Mix them all well together, and either boil or bake it. You may put in currants and sweetmeats, if you please.

An Apple Pudding baked.

BOIL and pound well half a pound of apples, and mix half a pound of butter well beaten with them before they are cold. Put to them six eggs with their whites, well beaten and strained, half a pound of sugar

pounded and sifted, and the rinds of two lemons well boiled and beaten. Shift the peel into clean water twice in the boiling; then put a thin crust at the bottom and rims of your dish, and bake it half an hour.

A Bread Pudding.

BOIL half a pint of milk with a little cinnamon, four eggs well beaten, the rind of a lemon grated, half a pound of suet chopped fine, and as much bread as necessary. Pour your milk on the bread and suet, keep mixing it till cold, then put in the lemon-peel, the eggs, a little sugar, and some nutmeg grated fine. You may either boil or bake this pudding.

An Italian Pudding.

SLICE some French rolls into a pint of cream, and when you have put in as much roll as will make it thick enough, beat ten eggs fine, grate a nutmeg, butter the bottom of the dish, slice a dozen pippins into it, throw over it some orange-peel and sugar, and put in half a pint of red wine. Then pour your cream, bread, and eggs, over it, lay a puff-paste at the bottom of the dish, and round the edges. Half an hour will bake it.

A Plain Pudding.

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

A Batter Pudding.

BEAT up the yolks of six eggs and the whites of three, and mix them with a quarter of a pint of milk. Put to it the remainder of a quart of milk, six spoonfuls of flour, a teaspoonful of salt, and one of beaten ginger. Mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you please, put in half a pound of prunes or currants, and two or three more eggs.

A Marrow Pudding.

HAVING grated a penny loaf into crumbs, pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat four eggs well, and then put in a glass of brandy, with sugar and nutmeg to your taste. Mix them all well together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and, when you serve it up, stick them all over it.

An Orange Pudding.

BOIL the rind of a Seville orange very soft, and beat it in a marble mortar, with the juice. Put to it two Naples' biscuits grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs. Mix them well together, lay a good puff-paste round the edge of the dish, and bake it half an hour in a gentle oven. A lemon pudding is made in the same manner, only using lemon instead of orange.

An Apricot Pudding.

HAVING coddled six large apricots very tender, break them very small, sweeten them to your taste, and when they are cold add the yolks of six eggs, and the whites of two, well beaten. Mix them all well together, with a pint of good cream, lay a puff-paste all over your dish, and pour in your ingredients. Bake it half an hour in a moderate oven, and when it is enough throw a little fine sugar all over it.

A Gooseberry Pudding.

SCALD a pint of green gooseberries, and rub them through a sieve. Put to them half a pound of sugar, an equal quantity of butter, two or three Naples' biscuits, and four eggs well beaten. Mix it well, and bake it half an hour.

A green Codlin Pudding.

GREEN about a quart of codlins as for a pie, and rub them through a hair sieve, with as much of the

juice of beets as will green your pudding. Put in the crumb of a halfpenny loaf, half a pound of butter, and three eggs well beaten. Beat them all together, with half a pound of sugar, and two spoonfuls of cyder. Lay a good paste round the rim of the dish, and pour in the pudding.

A Quaking Pudding.

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

A Spoonful Pudding.

To a spoonful of flour, and a spoonful of cream or milk, put an egg, a little nutmeg, ginger, and salt. Mix all together, with a few currants, if you choose, and boil it in a wooden dish half an hour.

A Yorkshire Pudding.

BEAT up five eggs in a quart of milk, and mix them with flour till it is of a good pancake batter, and very smooth. Put in a little salt and some grated nutmeg and ginger. Butter a dripping or frying-pan, and put it under a piece of beef, mutton, or loin of veal, that is roasting, and then put in your batter. When the top side is brown, cut it in square pieces, turn it, and let the under side be brown. Put it in a hot dish, as clear from fat as you can, and send it hot to table.

A Potatoe Pudding.

HAVING boiled a quarter of a pound of potatoes till they are soft, peel them, mash them with the back of a spoon, and rub them through a sieve to have them fine and smooth. Then take half a pound of butter melted, half a pound of fine sugar, and beat them well together till they are smooth. Stir six eggs well beaten, into a glass of sack or brandy; and, if you

think proper, you may put in half a pint of currants. Boil it half an hour. Pour over it melted butter, with a glass of wine in it, and sweeten it with sugar.

Apple Dumplings.

PARE and take out the cores of your apples, fill the whole with quince, orange marmalade, or sugar, which you like best. Then take a piece of cold paste, and make a hole in it, as if you were going to make a pie. Lay in your apple, and put another piece of paste in the same form, and close it up round the side of your apple. This is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour.

Damson Dumplings.

MAKE a good hot paste crust, roll it pretty thin, lay it in a bason, and put in as many damsons as you please. Wet the edge of the paste, and close it up. Boil it in a cloth an hour. Pour melted butter over it, grate sugar round the edge of the dish, and send it up to table whole.

Hard Dumplings.

MAKE a little salt, flour, and water, into a paste, and roll them in balls the size of a turkey's egg. Roll them in a little flour, throw them into boiling water, and half an hour will boil them. If you choose it, you may put into them a few currants. They are best boiled with a good piece of beef.

Norfolk Dumplings.

MAKE half a pint of milk, two eggs, and a little salt, into a good thick batter with flour. Drop your batter into a saucepan of boiling water, and two or three minutes will boil them. Be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them into a dish, and stir a piece of fresh butter into them.

A Millet Pudding.

SPREAD a quarter of a pound of butter at the bottom of a dish, and lay into it six ounces of millet, and a quarter of a pound of sugar. Pour over it three pints of milk, and send it to the oven.

A Plum Pudding.

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

A Suet Pudding.

SHRED a pound of suet fine, take a quart of milk, four eggs, two teaspoonfuls of grated ginger, a little salt, and flour enough to make it a thick batter. It must be boiled two hours. They may be also made into dumplings, when half an hour will be sufficient to boil them.

Yeast Dumplings.

HAVING made a light dough, as for bread, with flour, water, yeast, and salt, cover it with a cloth, and set it half an hour before the fire. Make the dough into little round balls, as big as a large hen's egg, flatten them with your hand, put them into a saucepan of boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or saucepan, as that will make them heavy, and be sure to keep the water boiling all the time. When they are enough take them up, and lay them in your dish, with melted butter in a boat. The dough you get at the baker's will do as well, and save you the trouble of making it yourself.

Almond Hog's Pudding.

CHOP fine a pound of beef marrow, blanch and beat fine a pound of sweet almonds, with a little orange-flower, or rose-water; grate fine half a pound of white bread, clean wash and pick half a pound of currants; take a quarter of a pound of sugar, a quarter of an ounce of mace, nutmeg and cinnamon together, of each an equal quantity, and half a pint of sack or mountain. Mix all well together, with half a pint of good cream, and the yolks of four eggs. Fill the guts half full, tie them up, and boil them a quarter of an hour; and prick them as they boil, to keep the guts from breaking. If you choose it, you may leave out the currants; but, in that case, a quarter of a pound more sugar must be added.

To make Black Puddings.

BOIL a peck of groats half an hour in water, then drain them, and put them into a clean tub or large pan. Then kill your hog, and save two quarts of the blood; and keep stirring the blood till it is quite cold. Then mix it with your groats, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each. Dry them, beat them well, and mix all together. Take a little winter savory, sweet marjoram, thyme, and penny-royal, stripped of the stalks, and chopped very fine; just enough to season them, and give them a flavor, but no more. The next day, take the leaf of the hog, and cut it into dice, wash the guts very clean, then tie one end, and begin to fill them. Mix in the fat as you fill them, and be sure to put in plenty of fat. Fill the skins three parts full, tie the other end, and make your pudding what length you please. Prick them with a pin, and put them in a kettle of boiling water. Boil them softly an hour, and then put them on clean straw to drain and dry.

A Carrot Pudding.

SCRAPE and grate a raw carrot very clean; take half a pound of the grated carrot, and a pound of grated bread. Beat up the yolks of eight eggs and the whites of four, and mix them with half a pint of cream. Stir in the bread and carrot, half a pound of fresh butter melted, half a pint of sack, three spoonfuls of orange-flower water, and a nutmeg grated. Sweeten to your palate. Mix all well together, and if it be not thin enough, stir in a little new milk or cream. Let it be of a moderate thickness, lay a puff-paste all over the dish, and pour in the ingredients. It will take an hour's baking; but, if you boil it, you must melt butter, with sugar and white wine.

A Herb Pudding.

WASH, scald, and shred very fine, of spinach, beet, parsley, and leeks, each a handful. Have ready a quart of groats steeped in warm water half an hour, and a pound of hog's lard cut in little bits, three large onions chopped small, and three sage-leaves hacked fine. Put in a little salt, mix all well together, and tie it close up. While it is boiling, you must take it up, and loosen the string a little, in order to give it room to swell.

Peas Pudding.

As soon as the peas are boiled tender, take them up, untie them, and stir in a good piece of butter, a little salt, and a good deal of beaten pepper. Then tie it up again, boil it an hour longer, and it will be ready to serve up.

A Hasty Pudding.

To a pint of cream, and the same quantity of milk, put a little salt, and sweeten it with loaf sugar. Make it boil, and then put in some fine flour, and keep it continually stirring while you are putting in the flour, till it is thick enough, and sufficiently boiled. Pour it out, and stick the top full of little bits of butter.

An Oatmeal Pudding.

HAVING boiled a pint of fine oatmeal in three pints of new milk, stirring it till it is as thick as a hasty pudding, take it off, and stir in half a pound of fresh butter, a little beaten mace and nutmeg, and a gill of sack. Then beat up the yolks of eight eggs, and the whites of four, and stir all well together. Lay a puff-paste all over the dish, pour in the pudding, and bake it half an hour. If you please, you may put in a few currants, and boil it.

A Sago Pudding.

BOIL two ounces of sago with some cinnamon, and a bit of lemon-peel, till it is soft and thick. Grate the crumb of a halfpenny roll, put to it a glass of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, and sugar to your taste. When the sago is cold, put these ingredients to it, and mix it all well together. Bake it with a puff-paste, and, when it comes from the oven, cut citron into pieces, and blanched almonds into slips, and stick them over the pudding.

A Vermicelli Pudding.

HAVING boiled a quarter of a pound of vermicelli in a pint of milk till it is soft, with a stick of cinnamon, take out the cinnamon, and put in half a pint of cream, a quarter of a pound of butter melted, and a quarter of a pound of sugar, with the yolks of four eggs well beaten. Bake it without a paste, in an earthen dish.

A grateful Pudding.

To a pound of white bread grated, put a pound of fine flour; take eight eggs with half the whites, beat them up, and mix them with a pint of milk. Then stir in the bread and flour; a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger. Mix all well together, and

either bake or boil it. It will take three quarters of an hour baking.

A Tansey Pudding.

GRATE four Naples biscuits, and put as much boiling cream to them as will wet them, and beat up the yolks of four eggs. Chop a few tansey leaves, but not too many, with as much spinach as will make it a pretty green. Mix all together when the cream is cold, with a little sugar, and thicken it over a slow fire. When it is cold put it into a cloth well buttered and floured, tie it up close, and let it boil three quarters of an hour. Serve it up with white-wine-sauce.

To make a White Pot.

PUT eight eggs, and half the whites, beat up with a little rose-water, a nutmeg, and a quarter of a pound of sugar, to two quarts of milk. Cut a penny loaf in very thin slices, and pour the milk and eggs over them. Put a little piece of butter on the top, and bake it half an hour in a slow oven.

A Rice White Pot.

HAVING boiled a pound of rice in two quarts of milk till it be tender and thick, beat it in a mortar with a quarter of a pound of sweet almonds blanchèd. Then boil two quarts of cream, with a few crumbs of white bread, and two or three blades of mace. Mix it with eight eggs, and a little rose-water, and sweeten to your taste. Cut some candied orange or citron peels thin and lay it in. It must be baked in a slow oven.

CHAP. XVII.

TO MAKE PANCAKES AND FRITTERS.

Pancakes.

HAVING beat six or eight eggs well together, leaving out half the whites, stir them into a quart of milk. Mix your flour first with a little of the milk, and then put in the rest by degrees. Add two spoonfuls of beaten ginger, a glass of brandy and a little salt, and stir all well together. Put some butter into a stewpan, and then pour in a ladleful of butter, which will be sufficient to make a pancake, and keep moving the pan round, that the batter may spread properly. Shake the pan, and turn the pancake, as soon as you think one side is done enough. When both sides are done, lay it in a dish before the fire, and proceed in the same manner till you have fried as many as you choose. Strew a little sugar over them, and send them up to table.

Cream Pancakes.

PUT the yolks of two eggs into half a pint of cream, with two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Proceed in every other respect, as above directed.

Clary Pancakes.

TO three spoonfuls of fine flour, put three eggs, and a little salt. Beat them well together in a pint of milk. Fry them in lard, and pour in your batter as thin as possible. Then lay in some clary leaves washed and dried, and pour in a little more butter over them. Take care to fry them of a nice brown.

Rice Pancakes.

MIX three spoonfuls of flour of rice with a quart of cream, set it on a slow fire, and keep stirring it till it

is as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Put it into an earthen pan, and as soon as it is cold, stir in three or four spoonfuls of flour, a little salt, some sugar, and nine eggs well beaten. Mix all well together, and fry them nicely. New milk must be used, when you cannot get cream; but, in that case, a spoonful more of rice must be added.

Pink-coloured Pancakes.

HAVING boiled a large beet-root till it is tender, beat it fine in a marble mortar. Put to it the yolks of four eggs, two spoonfuls of flour, and three spoonfuls of cream. Sweeten it to your taste, grate in half a nutmeg, and add a glass of brandy. Mix all well together, and fry them as before directed. Garnish with green sweetmeats, green sprigs of myrtle, or preserved apricots.

To make Almond Fraise.

BLANCH a pound of Jordan almonds, and steep them in a pint of cream, ten yolks of eggs, and four whites. Then take out the almonds, and pound them fine in a mortar. Mix them again in the cream and eggs, and add some grated white bread and sugar. Stir them all well together, and fry them as before directed.

To make plain Fritters.

PUT the crumb of a penny-loaf grated into a pint of milk, and mix it very smooth. When it is cold, put in the yolks of five eggs, three ounces of sifted sugar, and a little grated nutmeg. Fry them in the same manner as pancakes, and serve them up with melted butter, wine, and sugar.

Apple Fritters.

PALE and core some of the largest apples you can get, and cut them into round slices. Take half a pint of ale, and two eggs, and beat in as much flour as will make it rather thicker than a common pudding,

with nutmeg and sugar to your taste. Let it stand three or four minutes to rise. Dip your slices of apple into the batter, fry them crisp, grate over them some sugar, put wine sauce in a boat, and send them up to table.

Custard Fritters.

HAVING beat up the yolks of eight eggs with a spoonful of flour, half a nutmeg, a little salt, and a glass of brandy, add a pint of cream, sweeten it, and bake it in a small dish. When it is cold, cut it into quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a little ginger grated. Fry them in good lard or dripping, and when done, strew grated sugar over them.

Royal Fritters.

PUT a quart of new milk into a saucepan, and pour in a pint of sack or wine as soon as it begins to boil. Then take it off, and let it stand five or six minutes, skim off the curd, and put it into a bason. Beat it up well with six eggs, and season it with nutmeg. Then beat it with a whisk, and add flour sufficient to give it the usual thickness of batter. Put in some sugar, and fry them quick.

Bibloquet Fritters.

HAVING broken five eggs into a handful of fine flour, and put milk enough to make it work well together; put in some salt, and work it again. When it is well made, put in a teaspoonful of powder of cinnamon, the same quantity of lemon-peel grated, and half an ounce of candied citron cut very small. Put on a stewpan, rub it over with butter, and put in the paste. Set it over a slow fire, and let it do gently, without sticking to the bottom or sides of the pan. When it is in a manner baked, take it out, and lay it on a dish. Set on a stewpan with a large quantity of lard; when it boils, cut the paste the size of a finger, and then cut it across at each end, which will rise and be hol-

low, and have a very good effect. Put them into the boiling lard; but great care must be taken in frying them, as they rise so much. When they are done, sift some sugar on a warm dish, lay on the fritters, and sift more sugar over them.

German Fritters.

PARE, quarter, and core some well-tasted crisp apples; take the core quite out, and cut them into round pieces. Put into a stewpan a quarter of a pint of French brandy, a table-spoonful of fine sugar pounded, and a little cinnamon. Put the apples into this liquor, and set them over a gentle fire, stirring them often; but take care not to break them. Set on a stewpan with some lard, and when it boils, drain the apples, dip them in some fine flour, and put them into the pan. Strew some sugar over the dish, and set it on the fire. Lay in the fritters, strew a little sugar over them, and glaze them over with a red hot salamander.

Water Fritters.

To five or six spoonfuls of flour put a little salt, eight eggs well beaten, and a glass of brandy, and mix them all well together. The longer they are made before dressing, the better. Just before you do them, melt half a pound of butter, and beat it well in. Fry them in hog's lard.

Rice Fritters.

HAVING boiled a quarter of a pound of rice in milk till it is pretty thick, mix it with a pint of cream, four eggs, some sugar, cinnamon, and nutmeg, six ounces of currants washed and picked, a little salt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard, and serve them up with white sugar and butter.

White Fritters.

WASH two ounces of rice clean in water, and dry it before the fire; then beat it very fine in a mortar,

and sift it through a lawn sieve. Put it into a saucepan, just wet it with milk, and put to it another pint of milk as soon as it is thoroughly moistened. Set the whole over a stove, or very slow fire, and take care to keep it always moving. Put in a little ginger, and some candied lemon-peel grated. Keep it over the fire till it come almost to the thickness of a fine paste. When it is quite cold, spread it out with the rolling-pin, and cut it into little pieces, taking care that they do not stick to each other. Flour your hands, roll up your fritters handsomely, and fry them. Strew on them some sugar, and pour over them a little orange-flower water.

Tansey Fritters.

HAVING poured a pint of boiling milk on the crumb of a penny-loaf, let it stand an hour, and then put in as much juice of tansey to it as will give it a flavor. Add to it a little juice of spinach, to give it a green colour. Put to it a spoonful of ratafia-water, or brandy, sweeten it to your taste, grate the rind of half a lemon, beat the yolks of four eggs, and mix them all together. Put them in a stewpan, with a quarter of a pound of butter, and stir it over a slow fire till it is quite thick. Take it off, and let it stand two or three hours. Then drop a spoonful at a time into boiling lard. When they are done, grate sugar over them, and put wine sauce in a boat, and send them up to table.

Raspberry Fritters.

GRATE two Naples' biscuits, or the crumb of a French roll, and put to it a pint of boiling cream. When it is cold, add to it the yolks of four eggs well beaten up. Mix all well together with some raspberry-juice, and drop them into a pan of boiling lard in very small quantities. Stick them with blanched almonds sliced, and serve them up.

Strawberry Fritters.

HAVING made a batter with flour, a spoonful of sweet oil, another of white wine, a little rasped lemon-

peel, and the whites of two or three eggs, make it pretty soft, so as just to drop with a spoon. Mix it with some large strawberries, and drop them with a spoon into the hot fritters. When they are of a good colour take them out, and drain them on a sieve. When they are done, strew some sugar over them, and glaze them.

Currant Fritters.

STIR into half a pint of ale that is not bitter as much flour as will make it pretty thick, and put in a few currants. Beat it up quick, have the lard boiling, and put a large spoonful at a time into the pan.

Hasty Fritters.

HEAT some butter in a stewpan; take half a pint of good ale, and stir a little flour into it by degrees. Put in a few currants, or chopped apples, beat them up quick, and drop a large spoonful at a time all over the pan. Take care they do not stick together, turn them with an egg-slice, and when they are of a fine brown, lay them on a dish, strew some sugar over them, and send them up hot to table.

CHAP. XVIII.

TO MAKE ALL SORTS OF CAKES, PUFFS, AND BISCUITS.

To make a Plum Cake.

TO three pounds of flour put an equal quantity of currants, three quarters of a pound of almonds, blanched and a little beaten, half an ounce of them bitter; a quarter of a pound of sugar, the yolks of seven eggs, and the whites of six; a pint of cream, two pounds of butter, and half a pint of good ale

yeast. Mix the eggs and the yeast together, and strain them. Set the cream on the fire, and melt the butter in it. Stir in the almonds, and half a pint of sack, part of which must be put to the almonds while beating. Mix together the currants, flour, and sugar, with nutmeg, cloves, and mace, to your palate. Stir these to the cream, and put in the yeast.

Shrewsbury Cakes.

HAVING beat half a pound of butter to a cream, put in half a pound of flour, an egg, six ounces of loaf-sugar beaten and sifted, half an ounce of carraway seeds, mixed into a paste, and roll them thin. Cut them round with little tins, or a small glass, prick them, lay them on sheets of tin, and bake them in a slow oven.

A Bride Cake.

To four pounds of fine flour well dried, put the like quantity of fresh butter, two pounds of loaf-sugar, a quarter of an ounce of mace, and the same quantity of nutmeg, both finely pounded and sifted. To every pound of flour put eight eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways very thin; of citron, candied orange, and candied lemon, a pound each, and half a pint of brandy. First work the butter with your hand to a cream, then beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, and mix them with your sugar and butter. Beat your yolks at least half an hour, and mix them with your cake. Then put in your flour, mace, and nutmeg, and keep beating it till your oven is ready. Put in your brandy, and beat in lightly your currants and almonds. Tie three sheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Put in your cake, and lay in your sweetmeats in three layers, with cake between every layer. After it is risen and coloured, cover it with paper before your oven is stopped up, and bake it three hours.

Portugal Cakes.

BEAT and sift a pound of loaf-sugar, and mix it with a pound of fine flour. Then rub it into a pound of good sweet butter, till it is as thick as grated white bread. Put to it two spoonfuls of rose-water, two of sack, and ten eggs. Whip them well with a whisk, then put into it eight ounces of currants, and mix all well together. Butter the tin pans, fill them half full, and bake them. If you do not put currants into them, they will keep half a year. Add a pound of almonds blanch'd, and beaten with rose-water, as above, and leave out the flour. These are better than the sort first mentioned.

A Pound Cake.

BEAT a pound of butter, in an earthen pan, with your hand, one way, till it resembles a fine thick cream. Then beat up with the butter twelve eggs, with only half their whites; and beat in also a pound of sugar, a pound of flour, and a few carraways. Beat all well together with your hand, or with a large wooden spoon, for an hour. Then butter a pan, put it in and bake it an hour in a quick oven. You may, if you think proper, put in a pound of clean-washed and picked currants.

Little Currant Cakes.

DRY well a pound and a half of fine flour before the fire; take a pound of butter, half a pound of fine loaf-sugar well beaten and sifted, four yolks of eggs, four spoonfuls of rose-water, the like quantity of sack, a little mace, and a nutmeg grated. Beat the eggs well, and put them to rose-water and sack. Then put to them the sugar and butter, work them all together, and strew in the currants and flour, having warmed them both together before. This will be sufficient to make six or eight cakes. Bake them of a fine brown, and let them be pretty crisp.

Little fine Cakes.

BEAT a pound of butter to cream; take a pound and a-quarter of flour, a pound of fine sugar finely beaten,

a pound of clean-washed and picked currants, six eggs, using only two of the whites. Beat them fine, mix the flour, sugar, and eggs, by degrees into the batter, and beat it all well with both hands. This may be baked in one cake, or made into several little ones.

Heart Cakes.

WITH your hand work a pound of butter to a cream, then put to it twelve eggs, with only six of the whites, well beaten, a pound of dried flour, a pound of sifted sugar, four spoonfuls of good brandy, and a pound of currants washed, and dried before the fire. As the pans are filled, put in two ounces of candied orange and citron, and continue beating the cake till you put it into the oven. This quantity will be sufficient to fill three dozen of middling-size pans.

A Common Seed Cake.

TAKE a pound of butter beat to a cream with the hand, a pound and a quarter of flour, three quarters of a pound of lump sugar pounded, the yolks of ten eggs, and the whites of four. Mix these well together, and put to them an ounce of carraway seeds bruised. Butter the pan or hoop, and sift sugar on the top.

A rich Seed Cake.

TAKE a pound of butter, a pound of flour well dried, a pound of loaf sugar beaten and sifted, eight eggs, two ounces of carraway seeds, one nutmeg grated, and its weight of cinnamon. Having beaten your butter to a cream, put in your sugar, beat the whites of your eggs half an hour, and mix them with the sugar and butter. Then beat the yolks half an hour, and put to them the whites. Beat in your flour, spices, and seeds, a little before it goes to the oven. Put it in the hoop, and bake it two hours in a quick oven. The ingredients will take two hours, in order to be beaten up properly together.

A good Family Cake.

TAKE rice and wheat flour, of each six ounces, the yolks and whites of nine eggs, half a pound of lump sugar pounded and sifted, and half an ounce of carraway-seeds. Having beaten this one hour, bake it for the same time in a quick oven. This is a very light cake, and is very proper for young people and delicate stomachs.

Royal Cakes.

BEAT and sift a pound of sugar; then take a pound of well dried flour, a pound of butter, eight eggs, half a pound of washed and picked currants, grate a nutmeg, and the same quantity of mace and cinnamon. Having worked your butter to a cream, put in your sugar. Beat the whites of your eggs nearly half an hour, and mix them with your sugar and butter. Then beat your yolks near half an hour, and put them to your butter. These must be well beaten together, and when it is ready for the oven, put in your flour, spices, and currants. Sift a little sugar over them, and bake them in tins.

Orange or Lemon Cakes.

QUARTER as many Seville oranges, or lemons, as you please, but they must have good rinds, and boil them in two or three waters till they be tender, and have lost their bitterness. Then skin them, and lay them in a clean napkin to dry. With a knife take all the skins and seeds out of the pulp, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a tossing-pan, with just as much water as will dissolve the sugar. Boil it till it become a perfect sugar, and then by degrees put in your peels and pulps. Stir them well before you set them on the fire, boil it very gently till it looks clear and thick, and then put them into flat-bottomed glasses. Set them in a stove, and keep them in a constant and moderate heat, and turn them out upon glasses, as soon as they are candied on the top.

Almond Cakes.

BLANCH and beat two ounces of bitter, and one pound of sweet almonds; take a little rose or orange-flower water, and the white of an egg; half a pound of loaf-sugar sifted, eight yolks and three whites of eggs, the juice of half a lemon, and the rind grated. Bake it in one large pan, or in several small ones.

Bath Cakes.

RUB half a pound of butter into a pound of flour, and put to it a spoonful of good yeast, and with some warm cream, make it into a light paste, and set it to the fire to rise. When you make them up, take four ounces of carraway comfits, work part of them in, and strew the rest on the top. Make them into round cakes, about the size of a French roll, bake them on sheet tins, and send them in hot for breakfast.

Icings for Cakes.

POUND and sift fine a pound of double-refined sugar, and mix with it, in an earthen pan, the whites of twenty-four eggs. Whisk them well for two or three hours, till it looks white and thick, and then, with a bunch of feathers, spread it all over the top and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually that it may not change colour; but a cool oven is best, in which an hour will harden it. You may also make your icing in the following manner: Beat the whites of three eggs to a strong froth, beat a pound of Jordan almonds very fine with rose-water, and mix your almonds and eggs lightly together. Then beat a pound of loaf-sugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed.

Almond Puffs.

BLANCH and beat very fine two ounces of sweet almonds with orange-flower water. Beat the whites of three eggs to a very high froth, and then strew in a little

sifted sugar. Mix your almonds with your sugar and eggs, and then add more sugar till it is as thick as paste. Lay it in cakes, and bake it on a paper in a cool oven.

Lemon Puffs.

HAVING beaten and sifted a pound of double-refined sugar, put it into a bowl, with the juice of two lemons, and beat them well together. Then, having beaten the white of an egg to a very high froth, put it also into your bowl, and beat it half an hour. Put in three eggs, and two rinds of lemons grated. Mix it well up, dust some sugar on your papers, drop on the puffs in small drops, and bake them in a moderately-heated oven.

Sugar Puffs.

BEAT the whites of ten eggs till they rise to a high froth; put them into a stone mortar or wooden bowl, and add as much double-refined sugar as will make them thick. Put in a little ambergris to give them a flavor, rub them round the mortar for half an hour, and put in a few carraway seeds. Take a sheet of wafers, lay them on as broad as a sixpence, and as high as they can be laid. Put them into a moderately-heated oven for six or seven minutes, and they will look of a beautiful white.

To make Wafers.

BEAT the yolks of two eggs in a pint of cream, and mix it as thick as a pudding with well-dried flour, and sugar and orange-flower water to your taste. Put in a sufficient quantity of warm water to make it as thin as fine pancakes. Mix them very smooth, and bake them over a stove. Butter the irons when they stick.

To make common Biscuits.

BEAT eight eggs half an hour, and put to them a pound of sugar beaten and sifted, with the rind of a lemon grated. Whisk it an hour, or till it looks light, and then put in a pound of flour, with a little

rose-water. Sugar them over, and bake them in tins, or on paper.

Drop Biscuits.

TAKE the yolks of ten eggs and the whites of six, and beat them with a spoonful of rose-water half an hour. Then put in ten ounces of loaf sugar finely beaten and sifted. Whisk them well for half an hour, and then add an ounce of carraway-seeds, bruised, and six ounces of fine flour. Whisk in your flour gently, drop them on wafer-paper and bake them in an oven moderately heated.

Naples' Biscuits.

Mix a pound of soft sugar finely sifted with three quarters of a pound of very fine flour. Sift it three times, and then add six eggs well beaten, and a spoonful of rose-water. When the oven is almost hot, make them, but take care that they are not made up too wet.

Savoy Biscuits.

HAVING beaten the whites of eight eggs till they bear a strong froth, put the yolks to them, with a pound of sugar, and beat them all together a quarter of an hour. When the oven is ready, add a pound of fine flour to the other ingredients. Stir them till they be well mixed, lay the biscuits upon the paper, and ice them. Bake them in a quick oven.

French Biscuits.

TAKE three new laid eggs, and an equal weight of dried flour. Mix the flour with an equal quantity of fine powdered sugar. First beat the whites of the eggs up well with a whisk, till they are of a fine froth. Then whip in half an ounce of candied lemon-peel cut very thin and fine, beat them well up. Then by degrees, whip in your flour and sugar; then put in the yolks, and with a spoon temper it well together. Shape your biscuits on fine white paper with your spoon, and throw powdered sugar over them. Bake them in

a moderately heated oven, and give them a fine colour at the top. When they are baked, cut them from the paper with a thin knife, and put them into boxes till wanted.

To make Gingerbread.

Mix three quarts of fine flour, two ounces of beaten ginger, a quarter of an ounce of nutmeg, cloves, and mace, beaten fine; then add three quarters of a pound of fine sugar, two pounds of treacle, and set it over the fire, but do not let it boil. Melt three quarters of a pound of butter in the treacle, put in some candied lemon and orange-peel cut fine. Mix these well together, and let it stand in a quick oven one hour.

CHAP. XIX.

TO MAKE CHEESECAKES, TARTS, AND CUSTARDS.

To make common Cheesecakes.

BEAT eight eggs well, while a quart of milk is on the fire, and when it boils, put in the eggs, and stir them till they come to a curd. Then pour it out, and when it is cold, put in a little salt, two spoonfuls of rose-water, and three quarters of a pound of currants, well washed. Put it into puff-paste, and bake it. If you use tin patties to bake in, butter them, or you will not be able to take them out; but if you bake them in glass or china, only an upper crust will be necessary, as you will not want to take them out when you send them to table.

Elegant Cheesecakes.

WARM a pint of cream, and put to it five quarts of milk warm from the cow. Then put runnet to it, and stir it well. As soon as it is curdled, put the

curd in a linen bag or cloth, and let the whey properly drain from it, but do not squeeze it much. Then put it into a mortar, and break the curd as fine as butter. Put to the curd half a pound of sweet almonds blanchèd, and half a pound of mackaroons, both finely beaten. Put in nine eggs well beaten, a whole nutmeg grated, two perfumèd plums dissolved in rose or orange-flower water, and half a pound of fine sugar. Mix all well together; then melt a pound and a quarter of butter, and stir it well in. Make a puff-paste as follows: Wet a pound of fine flour with cold water, and roll it out. Put into it by degrees a pound of fresh butter, and shake a little flour over each coat as you roll it. Make it just before you want to use it. If you choose it, you may put in a little tincture of saffron to give them a high colour.

Rice Cheesecakes.

HAVING boiled a quarter of a pound of rice till it be tender, drain it, and put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of ratafia-water or brandy. Beat them all together, and bake them in raised crusts.

Almond Cheesecakes.

BLANCH four ounces of Jordan almonds, and put them into cold water. Beat them with rose-water in a marble mortar or wooden bowl, with a wooden pestle: Put to it four ounces of sugar, and the yolks of four eggs finely beaten. Work it in the mortar or bowl till it becomes white and frothy. Then make the following rich puff-paste: Take half a pound of flour, and a quarter of a pound of butter; rub a little of the butter into the flour, mix it stiff with a little cold water, then roll your paste straight out, strew over it a little flour, lay over it, in thin bits, one third of your butter; throw a little more flour over the butter; do so for three times; then put your paste in your tins, fill them, and grate sugar over them. Bake them in a moderately-heated oven.

Citron Cheesecakes.

HAVING boiled a quart of cream, let it stand till it is cold, and then mix it with the yolks of four eggs well beaten. Then set it on the fire, and let it boil till it curds. Blanch some almonds, beat them well with orange-flower water, put them into the cream, with a few Naples' biscuits and green citron shred fine. Sweeten it to your taste, and bake them in tea cups.

Lemon and Orange Cheesecakes.

BOIL the peel of two large lemons till they be quite tender, and then pound it well in a mortar with four or five ounces of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beaten fine. Pound and mix all together, lay a puff-paste in your patty-pans, fill them half full, and bake them. Orange cheesecakes are made in the same manner, only that the bitterness must be taken out of the peel by boiling it in two or three waters.

A Raspberry Tart with Cream.

LAY some thin puff-paste in a patty-pan, put in some raspberries, and strew over them some very fine sugar. Put on the lid, and bake it. Then cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar. Let it stand to cool before you send it to table.

A Spinach Tart.

SCALD some spinach in boiling water, drain it well and chop it. Then stew it in butter and cream, with a little salt, sugar, a few pieces of fried comfit citron, and a few drops of orange-flower water. Make it into tarts.

Rhubarb Tarts.

CUT the stalks of garden rhubarb into pieces of the size of a gooseberry, and make it in the same manner as a gooseberry tart.

To make apple tarts, lemon tarts, and tarts de moi, see Chapter XV.

A Common Custard.

SWEETEN a quart of new milk to your taste, grate in a small nutmeg, beat up eight eggs with only four whites, stir them into the milk, and add a little rose-water. Bake it in china basons, or put them in a deep china dish. Prepare a kettle of boiling water, set the cups into it, and let the water come above half way; but do not let it boil too fast, for fear of its getting into the cups. Colour them at the top with a hot iron.

Custards to bake.

HAVING boiled a pint of cream with mace and cinnamon, let it stand till it be cold. Then take four eggs, leaving out two of the whites, a little rose and orange-flower water and sack, with nutmeg and sugar to your palate. Mix them well together, and bake them in cups.

Almond Custards.

BOIL a pint of cream in a tossing-pan, with a stick of cinnamon, a blade or two of mace, and let it stand to cool. Blanch two ounces of almonds, beat them fine in a marble mortar with some rose-water. If you like a ratafia taste, put in a few apricot kernels, or bitter almonds. Mix them with your cream, sweeten it to your taste, set it on a slow fire, and keep stirring it till it is pretty thick. Bake it in cups.

Orange Custards.

BOIL half the rind of a Seville orange till it be tender, beat it very fine in a mortar, and put to it a spoonful of brandy, a quarter of a pound of loaf sugar, the juice of a Seville orange, and the yolks of four eggs. Beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream. Keep beating them till they are cold, then put them into custard cups, and set them in an earthen dish of hot water. Let them stand till they are set, then take them out, and stick preserved orange on the top. They may be eaten either hot or cold.

Lemon Custards.

FIRST beat the yolks of ten eggs, and strain them, and then beat them with a pint of cream. Sweeten the juice of two lemons, boil it with the peel of one, and strain it. As soon as it has cooled, stir it to the cream and eggs; put it on the fire again, stir it till it nearly boils, grate over it the rind of a lemon, and brown with a salamander.

Rice Custards.

BOIL a blade of mace and a quartered nutmeg in a quart of cream, and strain it. Then add to it some whole rice boiled, and a little brandy. Sweeten it, stir it over the fire till it thickens, and serve it up in cups or a dish. It may be sent to table either hot or cold.

CHAP. XX.

TO MAKE CREAMS AND JAMS.

Orange Cream.

PARE the rind of a Seville orange very fine, and squeeze the juice of four oranges. Put them into a stewpan with half a pint of water, and eight ounces of sugar. Beat the whites of five eggs, mix them into it, and set them on a slow fire. Stir it one way till it grows thick and white, strain it through a gauze, and stir it till it is cold. Then beat the yolks of five eggs very fine, and put them into your pan with the cream. Stir it over a gentle fire till it nearly boils, then put it into a bason, and stir it till it is cold, when you may put it into your glasses.

Burnt Cream.

BOIL a pint of cream with sugar and a little lemon-peel shred fine. Beat the yolks of six, and the whites of four eggs separately, and when the cream is cold

put in your eggs, with a spoonful of orange-flower water, and one of fine flour. Set it over the fire, keep stirring it till it is thick, and then put it into a dish. When it is cold, sift a quarter of a pound of sugar all over it, and brown it with a hot salamander, till it looks like a glass plate put over your cream.

Spanish Cream.

TAKE three spoonfuls of flour of rice sifted very fine, the yolks of three eggs, three spoonfuls of water, two of orange-flower water, and mix them well together. Put to them one pint of cream, and set it upon a good fire, stirring it till it be of a proper thickness. Then pour it into cups.

Pistachio Cream.

TAKE out the kernels of half a pound of pistachio nuts, beat them in a mortar with a spoonful of brandy, and put them into a tossing-pan, with a pint of cream, and the yolks of two eggs finely beaten. Stir it gently over a slow fire till it is thick, but do not let it boil. Put it into a china soup-plate, and when it is cold, stick some kernels, cut longways, all over it, and send it to table.

Whipt Cream.

BEAT the whites of eight eggs well, and mix them with a quart of thick cream, and half a pint of sack. Sweeten it to your taste with double-refined sugar. Whip it up with a whisk, and some lemon-peel tied in the middle of the whisk. Take the froth with a spoon, and lay it in your glasses or basons. This does well over a tart.

Ice Cream.

PARE, stone, and scald twelve ripe apricots, and beat them fine in a marble mortar. Put to them six ounces of double-refined sugar, and a pint of scalding cream, and work it through a hair sieve. Put it into a tin that has a close cover, and set it in a tub of ice broken small, and a large quantity of salt put among it. When you see the cream grows thick round the edges of your tin, stir it, and set it again till it grows quite

thick. When your cream is all frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with ice and salt in it as before. Put your mould in the middle, and lay your ice under and over it. Let it stand four or five hours, and dip your tin in warm water when you turn it out; but, if it be summer time, do not turn it out till the very instant you want it. If you have not apricots, any other fruit will answer the purpose, provided you take care to work them very fine in the mortar.

Hartshorn Cream.

BOIL four ounces of hartshorn shavings in three pints of water till it is reduced to half a pint, and run it through a jelly-bag. Put to it a pint of cream and four ounces of loaf sugar, and just boil it up. Put it into cups or glasses, and let it stand till it is cold. Dip your cups or glasses in scalding water, and turn them out into your dish. Stick sliced almonds on them. It is generally eaten with white wine and sugar.

Pompadour Cream.

BEAT the whites of five eggs into a strong froth, and put them into a tossing-pan with two ounces of sugar, and two spoonfuls of orange-flower water. Stir it gently three or four minutes, and then pour it into a dish with melted butter over it. Send it up hot to table.

Coffee Cream.

PUT an ounce of coffee roasted hot into a pint and half of boiling cream. Boil these together a little; then take it off, and put in two dried gizzards. Cover this close, let it stand one hour, and sweeten it with double-refined sugar. Pass it two or three times through a sieve with a wooden spoon, put it into a dish with a tin on the top; set the dish on a gentle stove, put fire over and under it, and when it has taken, set it by. This must be sent up cold to table.

Gooseberry Cream.

Put two quarts of gooseberries into a saucepan, just cover them with water, scald them till they are tender, and then rub them through a sieve with a spoon to a quart of pulp. Have ready six eggs well beaten, make your pulp hot, and put in one ounce of fresh butter. Sweeten it to your taste, put it over a gentle fire till they are thick; but take care that they do not boil. Then stir in a gill of the juice of spinach, and when it is almost cold, stir in a spoonful of orange-flower water or sack. Pour it into basons, and serve it up cold.

Clouted Cream.

In the evening take four quarts of milk from the cow, put it into a broad earthen pan, and let it stand till the next day. Then put the dish over a very slow fire, and another dish over it to keep out the dust. Make it sufficiently hot to set the cream, and then set it aside to cool. Then take the cream off into a bowl, and beat it well with a spoon. This is very proper to put over pies and tarts.

Snow and Cream.

Boil a quart of new milk with a stick of cinnamon, a little lemon-peel, two or three laurel-leaves, and sweeten it with sugar to your taste. Beat up the whites of four eggs, and the yolks of six, very fine. Mix the milk and the eggs well together, and strain all through a fine sieve into a stewpan. Put it over a slow fire, and stir it one way till it is thick. Then put it into a deep dish to cool, and when cold, beat the whites of six eggs to a high froth. Put some milk and water into a broad stewpan, and when it boils, take the froth off the eggs, and put it on the milk and water. Boil it up once, then with a slice take it carefully off, and lay it on your custard.

To make black Currant Jam.

HAVING gathered your currants when they are full ripe, pick them clean from the stalks, bruise them

well in a bowl, and to every pound of currants put a pound and a half of loaf sugar, finely beaten. Put them into a preserving pan, boil them half an hour, skim and stir them all the time, and then put them into pots.

Cherry Jam.

TAKE some cherries, boil and break them. Take them off the fire, and let the juice run from them. To three pounds of cherries, boil together half a pint of red currant juice, and half a pound of loaf sugar. Put in the cherries as they boil, sift in three quarters of a pound of sugar, and boil the cherries very fast for more than half an hour. Put on brandy-paper when they are properly cooled.

Gooseberry Jam.

CUT into halves and take out the seeds of some large full grown gooseberries, but not too ripe. Put them into a pan of cold spring water, lay some vine-leaves at the bottom, then some gooseberries, then vine-leaves, till all the fruit is in the pan. Cover it very close that no steam can evaporate, and set them on a very slow fire. When they are scalding hot, take them off, then set them on again, and so on. They must be thus treated till they are of a good green. Then lay them on a sieve to drain, and beat them in a marble mortar with their weight in sugar. Take a quart of water, and a quart of gooseberries, boil them to a mash, and squeeze them. To every pint of this liquor put a pound of fine loaf sugar, and boil and skim it. Then put in the green gooseberries, and let them boil till they be thick and clear, and of a good green.

Apricot Jam.

CUT some fine rich apricots into thin pieces, and infuse them in an earthen pot till they are tender and dry. Put a pound of double-refined sugar, and three spoonfuls of water, to every pound and a half of apricots. Then boil your sugar to a candy height, as hereafter

directed in the chapter of candying, and put it upon your apricots. Set them over a slow fire, and stir them till they appear clear and thick, but take care that they do not boil. Then put them into your glasses.

Red Raspberry Jam.

RASPBERRIES for this purpose must be gathered when they are ripe and dry. Pick them very carefully from the stalks and dead ones, and crush them in a bowl with a silver or wooden spoon, as pewter is apt to turn them of a purple colour. Having crushed them, strew in their own weight of loaf sugar, and half their weight of currant juice, baked and strained as for jelly. Then boil them half an hour over a clear slow fire, skim them well, and keep stirring them all the time. Then put them into pots or glasses, with brandy-paper over them, and keep them for use. As soon as you have got your berries, remember to strew in your sugar; do not let them stand long before you boil them, and it will preserve their flavor.

CHAP. XXI.

TO MAKE BLANC MANGE, FLUMMERY, ORNAMENTS,
JELLIES, AND SYLLABUBS.

To make Blanc Mange.

PUT two ounces of isinglass, a stick of cinnamon, a little lemon-peel, a few coriander seeds, and two or three laurel-leaves, into a stewpan, with a quart of new milk, and sweeten it to your palate. Add to it six bitter almonds cut in slices. Boil it gently till the isinglass is dissolved, and then strain it through a fine sieve into a bowl. Let it stand till it is half cold, and then pour it off from the settlings

into another bowl. Let your moulds be ready, fill them, and let them stand to be cold. When they are thoroughly cold, raise them with your fingers from the sides, dip the bottom of the mould into warm water, and turn them out into a dish. Garnish with jellies of different colours, or currant jelly, Seville oranges cut in quarters, flowers, or any thing else you fancy. When you want to colour your blanc-mange green, just when it is done put in a little spinach-juice, but take care that it does not boil after it is put in, as that will curdle and spoil the whole. If you wish to have it red, put in a little bruised cochineal; if yellow, a little saffron; if violet colour, a little syrup of violets; and thus you may have different colours in the dish, such as plain white, green, yellow, red, and violet. Let your mould for the white be deeper than the rest; put it in the middle of the dish, and the others round it.

Another Method.

Cut a calf's foot into small pieces, and put it into a saucepan with a quart of water, an ounce of isinglass, a little lemon-peel, and a stick of cinnamon. Boil it gently, and skim it well, till it is of a very strong jelly, which you may know by putting a little into a spoon to get cold. Then strain it off, put it into a stewpan with a few coriander seeds, and two or three laurel-leaves. Blanch and beat an ounce of sweet almonds very fine, and put them in, with two bitter almonds also beaten fine. Sweeten it with sugar to your taste, and let it boil up. Then put in a pint of good thick cream, and boil it again. Strain it into a bowl, and proceed as before.

Another Method.

Put two ounces of isinglass, with a stick of cinnamon, a little lemon-peel, a few coriander seeds, and two or three laurel-leaves, into a stewpan, with a quart of sweet cream. Sweeten it with sugar to your palate, and boil it gently till the isinglass is dis-

solved. Blanch an ounce of sweet almonds, and two bitter almonds. Beat them fine in a mortar, and put them in. Stir it well about, then strain it through a fine sieve into a bowl, and proceed as before directed,

Hartshorn Flummary.

Put four ounces of hartshorn shavings into a saucepan with two quarts of spring water, and let it simmer over the fire till it is reduced to a pint; or put it into a jug, and set it in the oven with household bread. Strain it through a sieve into a stewpan, blanch and beat half a pound of sweet almonds with a little orange-flower water, mix a little of your jelly in it, and fine sugar enough to sweeten it. Then strain it through a sieve to the other jelly, mix it well together, and when it is blood-warm put it into moulds or half pint basons. When it is cold, dip the moulds or basons in warm water, and turn them into a dish. Mix some white wine and sugar together, and pour them into the dish. If you please, you may stick almonds in them.

French Flummary.

BEAT an ounce of isinglass fine, put it into a quart of cream, and boil it gently for a quarter of an hour, but keep stirring it all the time. Then take it off, sweeten it with fine powder sugar, put in a spoonful of rose and another of orange-flower water, strain it through a sieve, and stir it till half cold. Put it into a mould or bason, and when cold, turn it into a dish, and garnish with currant-jelly.

Eggs and Bacon in Flummary.

Put two ounces of isinglass and a quart of new milk into a stewpan. Boil it gently till the isinglass is dissolved, sweeten it with sugar, and strain it through a sieve. Colour a quarter of a pint of it red with cochineal, and have ready a tin mould about four inches long, two broad, and one deep. Put a little of the red at the bottom, and let it be cold; then put on

some white, then red, and treble the thickness of white at the top, always observing to let one be cold before you put on the other, and that only blood warm. Then take five tea-cups, and fill them half full with white flummery, and let all stand till the next morning. Turn them out, and cut that of the tin moulds into thin slices, and lay them in your dish. Then turn them out of the cups, and put them over the others. Cut a hole in the tops, and lay in half a preserved apricot, which will appear like the yolk of an egg. Garnish the dish with currant-jelly, or any thing else you think proper.

Orange Butter.

BEAT well the yolks of ten eggs, and put them into a stewpan, with half a pint of Rhenish wine, six ounces of powder sugar, and the juice of three china oranges. Set them over a gentle fire, and stir them one way till they are thick. When you take it off, stir in a piece of butter as big as a walnut, put it into a dish, and serve it up when cold.

Solomon's Temple in Flummery.

TAKE a quart of stiff flummery, and divide it into three parts. Make one part of a pretty thick colour, with a little cochineal bruised fine, and steeped in French brandy. Scrape an ounce of chocolate very fine, dissolve it in a little strong coffee, and mix it with another part of your flummery, which will make it of a light stone colour. The last part must be white. Then wet your temple mould, and fit it in something to make it stand even. Fill the top of the temple with red flummery for the steps, and the four points with white. Then fill it up with chocolate flummery, and let it stand till the next day. Then loosen it round with a pin, and shake it loose very gently; but do not dip your mould in warm water, as that will take off the gloss, and spoil the colour. When you turn it out, stick a small sprig of flowers down from the top of every point, which will not

only strengthen it, but also give it a pretty appearance. Lay round it rock-candy sweetmeats.

To make Gooseberry Fool.

Put two quarts of gooseberries into about a quart of water, and set them on the fire. When they begin to simmer, turn yellow, and to plump, throw them into a cullender to drain out the water, and with the back of a spoon carefully squeeze the pulp through a sieve into a dish. Make them pretty sweet, and let them stand till they are cold. In the mean time, take two quarts of milk, and the yolks of four eggs beaten up with a little grated nutmeg. Stir it softly over a slow fire, and when it begins to simmer, take it off, and by degrees stir it into the gooseberries. Let it stand till it be cold, and then serve it up. If you make it with cream, you need not put any eggs.

Jellies for Moulds, &c.

JELLIES for this purpose requiring to be made much stronger than those for glasses, the materials necessary must in course be stronger. Take two calves feet and one neat's foot, take out the large bones, and cut them in small pieces. You may use two ounces of isinglass, instead of the neat's foot, if you like it better. Put it into a large saucepan or pot, with a gallon of water, a lemon-peel cut thin, and a stick of cinnamon. Boil it gently till it is reduced to three pints or less. As it boils, skim it well, try it with a spoon, and if you find it strong enough, strain it off, and let it settle half an hour. Then skim the top, and pour it from the settlings into a stewpan. Put in half a pint of white wine, sweeten it with loaf sugar, squeeze six lemons, straining the juice to keep out the seeds, and put in a little lemon-peel. If you want it quite clear and bright, do not put in any saffron. If you want it an amber colour, put in a little saffron; if a very high colour, put in a little cochineal bruised. Boil it up ten minutes. Beat the whites of ten eggs up to a high froth, mix them with the jelly well together, and

boil it up ten minutes. Then take it off the fire, cover it, and let it stand for five minutes. Have your bag ready with a bowl under, pour your jelly in gently, and as it runs through pour it into the bag again, till it is as bright as you want it. When it is all run through, fill your moulds, and let them stand till they are cold. Then loosen the sides with your fingers, dip the mould into warm water, and turn it out on your dish. You may garnish it according to your fancy.

Calf's Feet Jelly.

TAKE out the large bones of two calves feet, cut the meat in small pieces, and put them into a saucepan with three quarts of water, a little lemon-peel, and a stick of cinnamon. Boil it gently till it is reduced to a quart, and remember to try it with a spoon, in order to see when it is strong enough. Strain it off, and let it settle half an hour. Then skim it very clean, and pour it from the settling into a stewpan. Put in half a pint of Mountain or Lisbon wine, sweeten it to your taste with loaf-sugar, squeeze four lemons, or two lemons and two Seville oranges, strain the juice to keep out the seeds, and put it in with a lemon-peel, and a very little saffron. Boil it up a few minutes, then beat up the whites of eight eggs to a high froth, and mix them well together with the jelly. Then boil it up for five minutes. Have your bag ready with a bowl under it, pour your jelly gently in, that it may run pretty fast through at the first, and as it runs pour it in again several times, till it is as clear as you would have it. When it is all run off, fill your glasses with a spoon.

Hartshorn Jelly.

PUT three quarts of water and half a pound of hartshorn shavings into a saucepan, with a lemon-peel, and a stick of cinnamon. Boil it gently till it is a strong jelly, which you may know by taking a little out in a spoon, and let it cool as before directed. Then strain it through a fine sieve into a stewpan, put in a pint of

Rhenish wine, sweeten it with loaf-sugar to your palate, squeeze in the juice of four lemons, or two lemons and two Seville oranges, strain the juice to keep out the seeds, put them in, with a little saffron, and boil it up. Beat up the whites of eight eggs to a high froth, mix them well in the jelly, and boil it up for five minutes. Then take it off the fire, and proceed in the same manner as before directed. Remember to put your sugar and lemon in, to make it palatable, before you put your eggs in; for, by putting in sugar and lemon afterwards, you will prevent its clearing properly.

Orange Jelly.

Put two quarts of spring water into a saucepan, with half a pound of hartshorn shavings, or four ounces of isinglass, and boil it gently till it becomes a strong jelly. Take the juice of three Seville oranges, three lemons, and six China oranges, the rind of one Seville orange, and one lemon, pared very thin. Put them to your jelly, sweeten with loaf-sugar, to your taste, beat up the whites of eight eggs to a froth, mix them well in, and boil it for ten minutes. Then run it through a jelly-bag till it is very clear, put it into your moulds, and let it stand till it is thoroughly cold. Then dip your moulds in warm water, and turn them into a China dish, or flat glass. You may make use of flowers for your garnish.

Fruit in Jelly.

TAKE some mould jelly, made as before directed, and procure a mould, either long or round, about three inches deep. Put some jelly at the bottom of the mould, about a quarter of an inch thick. As soon as it is cold, put in ripe peaches, grapes, or any sort of ripe or preserved fruit, or China oranges cut in quarters, or in any shape you fancy. Put in a little jelly blood-warm, and let it stand till it is cold, to fasten your fruit in its place, otherwise it will rise up. Then fill up your mould with blood-warm jelly, let it stand till it is thoroughly cold, then turn it into a dish,

and garnish it to your fancy. These jellies look exceedingly well in a dish, if you take care to put in your fruit nicely, so as to shew it to advantage, and your jelly be very clear.

Savoury Jelly.

HAVING cut six thin rashers of lean ham, put them at the bottom of a soup-pot. Cut the shank end of a knuckle of veal, with a pound of lean veal, in slices. Put them into the pot with half a pint of water, six blades of mace, a few cloves, a carrot cut in slices, and cover the pot close. Set it over a slow fire, and sweat it gently for fifteen minutes. Then pour in a gallon of boiling water, and as it boils up, skim it well. Put in a spoonful of salt, and stew it gently for six hours. Then try with a spoon whether the jelly is strong enough. As soon as it is sufficiently strong, strain it off into a pan, and let it settle. Then skim the fat clean off, pour it from the settlings into a stewpan, and put in a gill of elder or common vinegar. Beat up the whites of twelve eggs to a high froth, and mix it well with the jelly. If you want it of a high colour, bruise a little cochineal, and put it in. Boil it up till the eggs become a fine white froth at the top, then take it off the fire, cover it up, and let it stand ten minutes. Pour it gently into your bag, and as it runs, put it into the bag again, till it is quite clear. When it has all run through, you may proceed to use it as before directed.

Chicken in Jelly.

BONE a nice chicken, and cut off the pinions; make a forcemeat with the flesh of a fowl, some lean veal, beef marrow, beef suet, sweet herbs, bread crumbs, &c. Fill your chicken with this, and truss it as for boiling. Put it into a saucepan, cover it with veal broth, and put in a bundle of sweet herbs, a few cloves, a little mace, and all-spice. Boil it gently till it is tender, then take it out, and let it stand to cool. Put some savoury jelly, made as above directed, into

an oval mould, and cover the bottom to the depth of a quarter of an inch. When it is cold, put in the chicken, breast downwards. Then put in a little jelly blood-warm, to fasten it, and when it is cold fill your mould with blood-warm jelly. Let it stand all night, and the next day turn it into a dish. You may make use of slices of Seville orange or lemon for garnish. Partridges, or any other small birds may be put into savoury jelly, but you need not bone them.

Turkey in Jelly.

TREAT a turkey in the same manner as above directed for a chicken. As soon as it is cold, put it on the dish on which you intend to send it to table, and pour over it some savoury jelly blood-warm. Garnish with flowers and curled parsley, and stick a sprig of myrtle on the breast, or ornament it with some coloured jelly.

Hen's Nest in Jelly.

FILL some egg moulds with blanc mange, and when they are cold, turn them out; but if you have no moulds, break holes in the thick ends of six or seven eggs, and pour out the yolks and whites as clear as you can. Set them on one end in salt, and with a funnel fill them with strong blanc mange. When they are cold, very carefully break the shells, and take them off the blanc mange. Put a little jelly at the bottom of a round mould, or China bowl. Lay the eggs on it, and put on a little jelly to fix them to their places. When it is cold, put in more jelly blood-warm, till it is even with the eggs. Then lay some vermicelli over and round them, to make it look like a nest. When it is cold, fill the mould or bowl quite full, set it aside all night, the next day turn it out into your dish, and garnish with flowers, sweetmeats, or what you please.

Riband Jelly.

TAKE out the great Bones of four calves feet, and cut the flesh small. Put it into a pot with six quarts of

water, four ounces of isinglass, a little lemon-peel, and a stick of cinnamon. Boil it gently for six hours, skim it well, and try a little in a spoon to see if it be strong enough. As soon as it is, strain it off into a clean pan, and let it settle an hour. If there be any fat at the top, skim it off, and pour it from the settlings into a stewpan. Put in a pint of white wine, the juice of six lemons, and sweeten it with sugar to your taste. Beat up the whites of ten eggs, stir them well in, and boil it up gently for ten minutes. Then take it off the fire, and let it stand five minutes. Run it through your bag till it is as clear as you would have it. Then colour some of it red with cochineal, green with spinach-juice, yellow with saffron, blue with syrup of violets, white with thick cream, and some of its own colour. Then put your jelly into high glasses, and run every colour a quarter of an inch thick. One colour must be thoroughly cold before you put on the other, and that you put on must be but blood-warm, for fear they should mix together. Or you may take a tin mould, six inches long, one broad, and one deep. Fill it in the same manner, and when cold turn it out, cut it with a thin knife in slices, and lay it on a dish. Garnish to suit your fancy.

Gold Fish in Jelly.

HAVING filled two or three small fish moulds with very strong blanc mange, let them stand till they be cold, and then turn them out. Gild the fish with leaf gold, and let them stand for an hour, that the gold may dry on. Then take a mould, put a little mould jelly at the bottom of it. When it is cold, lay in the gold fish back downwards; put in some jelly blood-warm to fasten them to their places. When it is cold, fill up the moulds with blood-warm jelly, and let them stand all night. The next day turn them out into a dish, and garnish with any thing you like.

Green Melon in Jelly.

COLOUR a pint of blanc mange of a light green with the juice of spinach. Put it into a melon mould, and

when it is cold turn it out. Have a deep mould, with a little cold jelly at the bottom. Put your melon in, and put in some jelly, blood-warm. Let it be cold, then fill up your mould with blood-warm jelly, let it stand all night, and the next morning turn it into a dish. Garnish it with sweetmeats, flowers, or any thing else you like.

Black Currant Jelly.

GATHER your currants when they are full ripe, on a dry day, and strip them off the stalks. Put them into an earthen pan, and to every ten quarts put in a quart of spring water. Tie paper over them, and set them in the oven for two hours. Then squeeze out the juice through a fine cloth, and to every pint of juice put a pound of loaf sugar broken to pieces. Stir it and boil it gently for half an hour, and skim it well all the time. While it is hot, put it into gallipots, put brandy papers over it, tie another paper over that, and keep it in a cool dry place.

Red Currant Jelly.

GATHER your currants as above directed, and to every gallon of red put a quart of white. Put them into a preserving pan, cover them close, and set them over a slow fire; stirring them to prevent their burning at the bottom, till the juice is out. Or you may put them into an earthen pan, tie a paper over them, and set them in a warm oven for an hour. Then put them into a flannel bag, and when the juice is all run out, to every pint put a pound of loaf sugar broken into small pieces. Put it over a gentle fire, and stir it till the sugar is melted, or it will burn at the bottom. Skim it well, and boil it gently half an hour. While it is hot, put it into your gallipots or glasses, and when it is cold, put brandy papers over it, and tie another paper over that. Put them in a cool and dry place.

A Trifle.

Put a gill of white wine into a quart of thick cream; put in also the juice of a lemon or Seville orange, grate

in the rind of a lemon, sweeten it with powder sugar, whip it with a whisk, or mill it with a chocolate-mill, and as the froth rises take it off, and put it on a hair sieve to drain. Put a quarter of a pound of macaroon cakes, and ratafia drops, into a deep dish, and just wet them with sweet wine. Boil a pint of milk or cream, sweeten it with sugar, beat up the yolks of four eggs, and mix them with it. Put it over a slow fire, and stir it till it is thick. Then put it on the cakes, and when cold put the froth on as high as you can, and strew it over with nonpareils of different colours, which are to be bought of the confectioners. Garnish according to your taste.

An Everlasting Syllabub.

Put three pints of good thick cream into an earthen pan, with half a pint of Rhenish, half a pint of sack, the juice of two large Seville oranges, the rind of three lemons grated, and a pound of double-refined sugar pounded and sifted. Put in a spoonful of orange-flower water, beat it well together with a whisk for half an hour, then with a spoon take off the froth, and lay it on a sieve to drain, and then fill your glasses. This will keep a week. The best way to whip syllabubs is to have a fine large chocolate mill, which you must keep on purpose, and a large deep bowl or pan to mill them in, it being done quicker, and the froth stronger. For the thin that is left at the bottom, have ready some calves feet jelly thus made: Cut two calves feet into small pieces, put them into a saucepan, with two quarts of water, and a little lemon-peel. Boil it gently till it is reduced to a pint and a half, then strain it off, and let it stand half an hour to settle. Skim it well, pour it into a stewpan from the settlings, beat up the whites of six eggs, and put them in, and boil it gently for ten minutes. Then run it through a flannel bag, and mix it with the clear that you saved from the syllabubs. Sweeten it to your taste, give it a boil, then pour it into your moulds, and when it is cold, turn it into a dish.

A solid Syllabub.

Put a pint of mountain to a quart of rich cream, the juice of two lemons, the rind of one grated, and sweeten it with powder sugar to your taste. Whip it well, take off the froth as it rises, lay it on a hair sieve, and put it in a cool place till next day. Then make your glasses better than half full with the thin, and with a spoon put on the froth as high as you can. It will look clear at the bottom, even after it has been kept several days.

A Lemon Syllabub.

Rub a quarter of a pound of loaf sugar in one piece on the rind of two lemons till you have got all the essence out of them. Then put the sugar into a pint of cream and a gill of mountain wine, squeeze in the juice of both the lemons, and let it stand for two hours. Then whip it with a whisk, or mill it with a chocolate mill, and as the froth rises take it off, and put it on a sieve to drain. Let it stand all night, then put the clear into the glasses, and with a spoon put on the froth as high as it will bear it.

A Syllabub under the Cow.

HAVING put a bottle of red or white wine, ale or cyder, into a china bowl, sweeten it with sugar, and grate in some nutmeg. Then hold it under the cow, and milk into it till it has a fine froth on the top. Strew over it a handful of currants cleaned, washed, and picked, and plumped before the fire.

A Floating Island.

SET a pretty deep glass on a China dish, proportioned in size to the quantity you intend to make. Make a quart of the thickest cream you can get pretty sweet with fine sugar. Pour in, a gill of sack, grate in the yellow rind of a lemon, and mill the cream till it is of a thick froth. Then carefully pour in the thin from the froth into a dish or glass. Take a French roll, if one be sufficient for the quantity you intend to make.

and cut it as thin as you can: Put a layer of that on the cream as lightly as possible, then a layer of currant-jelly, after that a very thin layer of roll, then hartshorn-jelly, and then French roll. Over that whip the froth you saved off the cream, very well milled up, and put on the top as high as you can heap it. As to the rim of the dish, set it round with fruit or sweetmeats, according to your taste. This has a very pretty appearance in the middle of a table with candles round it. You may make it of as many different colours as you please, according to the jellies, jams, or sweetmeats, you may have at hand.

CHAP. XXII.

CANDYING AND DRYING.

To prepare Sugar for candying.

FRUIT intended for candying must be first preserved, and dried in a stove, or before the fire, that none of the syrup may remain in it. Sugar intended for the use of candying must be thus prepared. Put into a tossing-pan a pound of sugar with half a pint of water, and set it over a very clear fire. Take off the scum as it rises, boil it till it looks fine and clear, and take out a little in a silver spoon. When it is cold, if it will draw a thread from your spoon, it is boiled high enough for any kind of sweetmeat. Then boil your syrup, and when it begins to candy round the edge of your pan, it is candy height. It is a great mistake to put any kind of sweetmeat into too thick a syrup, especially at the first, as it withers the fruit, and both the beauty and flavor are thereby destroyed.

To candy Melons.

HAVING quartered your melons, take out all the inside, and put into it as much thin syrup as will cover the coat. Let it boil in the syrup till it is thoroughly tender, and then put it away in the syrup for two or three days, but mind that the syrup covers it, that it may penetrate quite through. Then take it out, and boil your syrup to a candy height; dip in your quarters, and lay them on a sieve to dry, either before the fire, or in a slow oven.

Lemon and Orange-Peel candied.

CUT your oranges or lemons lengthways, and take out all the pulp and inside skins. Put the peels into hard water and strong salt for six days, and then boil them in spring water till they are tender. Take them out, and lay them on a sieve to drain. Make a thin syrup with a pound of loaf sugar to a quart of water, and boil them in it for half an hour, or till they look clear. Make a thick syrup of double-refined sugar, with as much water as will wet it. Put in your peels and boil them over a slow fire till you see the syrup candy about the pan and the peels. Then take them out, and sprinkle fine sugar over them. Lay them on a sieve, and dry them before the fire, or in a cool oven.

Cassia candied.

POUND a little musk and ambergris with as much of the powder of cassia as will lie on two shillings. Having pounded them well together, take a quarter of a pound of fine sugar, and as much water as will wet it, and boil it to a candy height. Then put in your powder, and mix them well together. Butter some pewter saucers, and when it is cold turn it out.

Angelica candied.

GATHER your angelica in April, cut it in lengths, and boil it in water till it becomes tender. Having put it

on a sieve to drain, peel it, and dry it in a clean cloth, and to every pound of stalks take a pound of double-refined sugar finely pounded. Put your stalks into an earthen pan, and strew the sugar over them. Cover them close, and let them stand two days. Put it into a preserving-pan, and boil it till it is clear. Then put it into a cullender to drain, strew it pretty thick over with fine powder sugar, lay it on plates, and dry it in a cool oven, or before the fire.

Ginger candied.

Put into a tossing-pan an ounce of race ginger finely grated, with a pound of loaf sugar beaten fine, and as much water as will dissolve it. Put them over a slow fire, and stir them well till the sugar begins to boil. Then stir in another pound of fine sugar well beaten, and keep stirring it till it grows thick. Then take it off the fire, and drop it in cakes upon earthen dishes. Set them to dry in a warm place, when they will become hard and brittle, and have a white appearance.

To dry Plums green.

HAVING dipped the stalks and leaves in boiling vinegar, put them on a sieve to dry. Give them a scald in a strong syrup, and with a pin very carefully take off the skin. Boil your syrup to a candy height, and dip in your plums. Then take them out, and hang them by the stalks to dry on any thing you conveniently can. Dry them in a cool oven, and they will look finely transparent.

To dry Cherries.

Put a pound of loaf sugar to four pounds of cherries, and put as much water as will wet the sugar. When it is melted, make it boil. Stone your cherries, put them in, and make them boil. Having skimmed it two or three times, take them off, and let them stand in the syrup two or three days. Then take them out of the syrup, boil it up, and pour it over the cherries; but do not boil the cherries any more. Let them stand three or four days longer, then take them out,

lay them on a sieve to dry, and put them in the sun, or in a slow oven. When they are dry, lay some white paper at the bottom of a small box, then a row of cherries, then paper, till they are all in, and covered with paper.

Another Method.

TAKE a pound of fine powder sugar and eight pounds of cherries. Stone the cherries, and lay them one by one in rows in a deep bason or glass, and strew a little sugar over them. Proceed in this manner till your bason or glass is full, and let them stand till next day. Then put them into a preserving-pan, set them over the fire, and let them boil fast for rather more than a quarter of an hour. Then pour them into your bason again, and let them stand two or three days. Then take them out of the syrup, and lay them one by one on hair sieves, and set them in the sun, or put them into the oven till they are dry, turning them every day on dry sieves. Put them into boxes with white paper between them.

To dry Damsons.

MAKE a thin syrup, boil and skim it well, and then put in some of the finest damsons you can get. Take out the stones, and give them a boil, and let them stand in the syrup till next day. Then make a rich syrup with double-refined sugar, and as much water as will wet it. Boil it to a candy height. Then take your damsons out of the other syrup, and put them into this. Give them a simmer, and put them away till the next day. Then put them one by one on a sieve, and dry them in a cool oven or stove, or before the fire, and mind to turn them twice every day. When dry, put them in a box with white paper between them, and keep them in a place that is cool and dry.

To dry Peaches.

PARE some of the clearest and ripest peaches you can procure, and put them into pure water. Take their

weight in double-refined sugar, and of one half make a very thin syrup. Put in your peaches, and boil them till they look clear. Then split and stone them, boil them till they are very tender, and put them on a sieve to drain. Boil the other half of the sugar almost to a candy, put in your peaches, and let them lay all night. Then lay them in a glass, and set them in a stove till they are dry. If they be sugared too much, wipe them a little with a wet cloth, and put them between paper into boxes.

To dry Apricots.

PARE some fine ripe apricots very thin, and stone them. Put them into a preserving-pan, and to every pound of apricots allow a pound of double-refined sugar pounded. Strew some among them and lay the rest over them. Let them stand twenty-four hours, and turn them three or four times in the syrup. Then boil them pretty quick till they are clear, and put them away in the syrup. When they are cold, put them on glasses, and dry them in a cool oven or stove, turning them often. When they are properly dried, put them in boxes as before directed.

To dry Plums.

TAKE some fine and clear-coloured large pear plums, weigh them, slit them up the sides, put them into a broad stewpan, and fill it with spring water. Set them over a very slow fire, and take care that the skins do not come off. When they are tender, take them up, and to every pound of plums put a pound of powdered sugar. Strew a little at the bottom of a large bowl, then lay your plums in one by one, and strew the rest of the sugar over them. Set them into your stove all night, and the next day, with a moderate fire, heat them, and set them into your stove again. Let them stand two days more, turning them every day. Then take them out of the syrup, lay them to dry, and treat them as above directed. Any other sort of plums may be dried in the same manner.

CHAP. XXII.

TO MAKE ALL SORTS OF PRESERVES, &c.

To preserve Gooseberries whole.

PICK off the black eyes, but not the stalks, from the largest preserving gooseberries you can procure. Set them over the fire in a pot of water to scald, cover them very close, but do not let them either boil or break, and when they are tender, take them up, and put them into cold water. To a pound of gooseberries take a pound and a half of double-refined sugar. Clarify the sugar with water, a pint to a pound of sugar, and when the syrup is cold, put the gooseberries single in your preserving-pan, put the syrup to them, and set them on a gentle fire. Let them boil, but not so fast as to break them; and when they have boiled, and you perceive that the sugar has penetrated them, take them off, cover them with white paper, and set them by till the next day. Then take them out of the syrup, and boil the sugar till it begins to be rropy. Skim it, and put it to them again. Set them on a gentle fire, and let them simmer gently till you perceive the syrup will rope. Then take them off, and set them by till they are cold. Cover them with paper; then boil some gooseberries in clear water, and when the liquor is strong enough, strain it out. Let it stand to settle, and to every pint take a pound of double-refined sugar; then make a jelly of it, put the gooseberries in glasses when they are cold, cover them with the jelly the next day, paper them wet, and half dry the paper that goes in the inside, as it closes down better; and then white paper over the glass. Set it in a dry place, or a stove.

Currants preserved for Tarts.

Put any quantity of currants you please into a preserving-pan, with a pound of sugar to every pound and a quarter of currants, and a sufficient quantity of currant-juice to dissolve the sugar. Skim it as soon as it boils, put in your currants, and boil them till they are very clear. Put them into a jar, cover them with brandy-paper, and keep them in a dry place.

Red Currants preserved in Bunches.

HAVING stoned your currants, tie them in bunches to bits of sticks, six or seven together. Allow the weight of currants in sugar, which make into a syrup. Boil it high, put in the currants, give them a boil, set them by, and the next day take them out. When the syrup boils, put them in again, give them a boil or two, and then take them out. Boil the syrup as much as is necessary, and when cold, put it to the currants in glasses. You must take care that the currants be equally dispersed.

Barberries preserved for Tarts.

ADD to any quantity of barberries their weight in sugar, put them into a jar, and set them in a kettle of boiling water till the sugar is melted, and the barberries are become quite soft. The next day put them into a preserving-pan, and boil them a quarter of an hour. Then put them into the jars, and keep them in a cool and dry place.

To preserve Golden Pippins.

HAVING pared and sliced your pippins, boil them in water to a mash, and run the liquor through a jelly-bag. Put two pounds of loaf sugar into a pan, with almost one pint of water, boil and skim it, put in twelve pippins pared and cored with a scoop, and the peel of an orange cut thin. Let them boil fast till the syrup is thick, taking them off when they appear to part, and putting them on the fire again when

they have stood a little time. Then put in a pint of the pippin-juice, boil them fast till they are clear, and then take them out. Boil the syrup as much as is necessary, with the juice of a lemon. The orange-peel must be first put into water for a day, and then boiled, in order that all its bitterness may be extracted.

To preserve Codlins all the Year.

For this purpose, the codlins must be gathered when they are about the size of a walnut, with the stalk and a leaf or two remaining on each. Put some vine-leaves into a pan of spring water, and cover them with a layer of codlins, then another of vine-leaves, and thus proceed till the pan is full. Set it on a slow fire, having first covered it to keep the steam in. As soon as they become soft, take off the skins with a penknife, and then put them in the same water with the vine-leaves. Take care that the water is cold, otherwise it may crack them. Put in a little roach alum, and set them over a slow fire till they look green, which will be the case in three or four hours. Then take them out, and lay them on a sieve to drain. Make a good syrup, and give them a gentle boil once a day for three days. Then put them into small jars, and cover them close with brandy-paper.

Apple Marmalade.

Put some apples into water, scald them till they are tender, and then drain them through a sieve. Put three quarters of a pound of sugar to a pound of apples; put them into a preserving-pan, let them simmer over a gentle fire, skimming them all the time. Put them into pots or glasses, as soon as you find them of a proper thickness.

Quince Marmalade.

Take a pound of double-refined sugar, and a pound and a half of quinces. Make it into a syrup, boil it high, and then pare and slice the fruit. When it begins to look clear, pour in half a pint of quince-

juice, or pippins, if quinces be scarce. Boil it thick, and take off the scum. To make a juice, pare the quinces or pippins, cut them from the core, beat them in a stone mortar, and strain the juice through a thin cloth. To every half pint, put more than a pound of sugar, and let it stand at least four hours before it be used.

To preserve green Apricots.

APRICOTS for this purpose must be gathered before the stones are hard. Put them into a pan of hard water, with plenty of vine-leaves, and set them over a slow fire till they are quite yellow. Then take them out, and rub them in a flannel and salt, take off the lint. Put them into the pan with the same water and leaves, cover them close, set them at a great distance from the fire till they are of a fine light green, and then take them carefully up. Pick out all that are bad-coloured and broken, boil the rest gently two or three times in a thin syrup, and let them be quite cold every time. When they look plump and clear, make a syrup of double-refined sugar, but not too thick. Give your apricots a gentle boil in it, and then put them into pots or glasses, dip paper into brandy, lay it over them, and keep them for use. Take out all the broken and bad-coloured ones, and boil them in the first syrup for tarts.

Apricot Marmalade.

Boil some ripe apricots in syrup till they will mash, and then beat them in a marble mortar. Add half their weight of sugar, and as much water as will dissolve it. Boil and skim it well, boil them till they look clear, and the syrup like a fine jelly. Then put them into your sweetmeat glasses.

To preserve Almonds dry.

TAKE half a pound of double-refined sugar, half a pound of Jordan almonds blanched, and half a pound not blanched. Beat the white of an egg well,

pour it on the almonds, and wet them well with it. Then boil the sugar, dip in the almonds, stir them all together that the sugar may hang well on them, and then lay them on plates. Put them in the oven after the bread is drawn, let them stay all night, and they will keep good for twelve months.

Transparent Marmalade.

Cut into quarters some very pale Seville oranges, take out the pulp, and put it into a bason. Pick the skins and seeds out, put the peels in a little salt and water, and let them stand all night. Then boil them in a good quantity of spring water till they are tender, cut them in very thin slices, and put them to the pulp. To every pound of marmalade, put a pound and a half of double-refined sugar finely pounded, and boil them together gently for twenty minutes. If it be not clear and transparent, boil it five or six minutes longer, keep stirring it gently all the time, and take care you do not break the slices. When it is cold, put it into jelly or sweetmeat glasses, and tie them down close with brandy-paper.

To preserve Damsons.

HAVING picked the stalks from your damsons, prick them with a pin, put them into a deep pot, and with them half their weight of loaf sugar pounded. Set them in a moderate oven till they are soft, then take them off, give the syrup a boil, and pour it upon them. Do this two or three times, then take them carefully out, and put them into the jars, in which you intend to keep them. Pour over them rendered mutton suet, tie a bladder over them, and put them into a cool place to keep for use.

To preserve Strawberries.

YOUR strawberries, which for this purpose must be of the finest scarlet sort, must be gathered on a dry day, with their stalks on, before they are too ripe. Lay them separately on a China dish, beat and sift twice their weight of double-refined sugar, and strew it over

them. Then take a few ripe scarlet strawberries, crush them, and put them into a jar, with their weight of double-refined sugar finely pounded. Cover them close, and let them stand in a kettle of boiling water till they are soft, and the syrup is come out of them. Then strain them through a muslin rag into a tossing-pan, boil and skim it well, and when it is cold put in your whole strawberries, and set them over the fire till they are milk warm. Then take them off, and let them stand till they are quite cold. Then set them on again, and make them a little hotter, and repeat the same till they look clear; but take care not to let them boil, as that will take off their stalks. When the strawberries are cold, put them into jelly-glasses, with the stalks downwards, and fill up your glasses with the syrup. Tie them down close, with brandy-paper over them.

Syrup of Quinces.

HAVING grated your quinces, extract their juice by pressing their pulp in a cloth. Set the juice in the sun to settle, or before the fire, in order to clarify it. Put a pound of sugar boiled brown to every four ounces of the juice. If the putting in the juice of two quinces should check the boiling of the sugar too much, give the syrup some boiling till it becomes pearly. Then take it off the fire, and when it is cold, put it into your bottles.

To preserve Raspberries.

RASPBERRIES intended for this purpose must be gathered on a dry day, when they are just turned red, with their stalks on about an inch in length. Lay them one by one on a dish, and strew over them their weight of double-refined sugar pounded and sifted. Put a quart of red currant jelly juice, with its weight of double-refined sugar, to every quart of raspberries. Boil and skim it well, then put in your raspberries, and give them a scald. Then take them off, and let them stand two hours. Set them on again, and make

them a little hotter. Proceed in this manner two or three times till they look clear; but be careful that they do not boil, as that will take off the stalks. When they are tolerably cool, put them into jelly-glasses, with the stalks downwards. White raspberries are preserved in the same manner, only that instead of red you must use white currant-jelly.

To preserve Walnuts green.

HAVING gathered your walnuts, which must be done when they are not much larger than a common-sized nutmeg, wipe them very clean, and lay them for twenty-four hours in strong salt and water. Then take them out, and wipe them very clean. Throw them into a stewpan of boiling water, and, having let them boil a minute, take them out, and lay them on a coarse cloth. Take three pounds of loaf sugar, put it into your preserving-pan, set it over a charcoal fire, and put as much water as will just wet the sugar. Let it boil, and then have ready ten or twelve whites of eggs strained and beaten up to a froth. Cover your sugar with froth as it boils, and skim it; then boil it and skim it till it is as clear as crystal. Then just give your walnuts a scald in the sugar, take them up, and lay them to cool. Put them into your preserving-pot, and pour your syrup over them.

To preserve Walnuts white.

PARING your walnuts till the whites appear, throw them as fast as you do them into salt and water, and let them lie till your sugar is ready, which must be prepared in the same manner as directed in the preceding article. Just give them a boil in the sugar till they are tender, then take them out, and lay them in a dish to cool. As soon as they are cool, put them in your preserving-pan, and when the sugar is as warm as milk, pour it over them. When quite cold, tie them down with brandy-paper.

To preserve Walnuts black.

Put your walnuts, which must be of the smaller kind, into salt and water, and change the water every day for nine days. Then put them into a sieve, and let them stand in the air till they begin to turn black. Put them into a jug, pour boiling water upon them, and let them stand till the next day. Then put them into a sieve to drain, stick a clove into each end of them, put them into a pan of boiling water, and let them boil five minutes. Then take them out, make a thin syrup, and scald them in it three or four times a day, till your walnuts are black and bright. Make a thick syrup, with a few cloves, and a little ginger, cut in slices. Skim it well, put in your walnuts, boil them five or six minutes, and then put them into jars. Lay brandy-paper over them, and tie them down close with a bladder. As their bitterness goes off with time, they will eat better the second year of keeping than in the first.

To preserve Eringo Roots.

THEY must be parboiled till they are tender; then peel and wash them, dry them with a cloth, and cover them with clarified sugar. Boil them gently till they are clear, and the syrup seems to be thickish. Put them up when half cold.

To preserve Cucumbers.

TAKE some small cucumbers, and large ones that will cut in quarters; but let them be as green and as free from seeds as you can get them. Put them into a narrow-mouth jar in strong salt and water, with a cabbage-leaf to keep them from rising. Tie a paper over them, and set them in a warm place till they are yellow. Then wash them out and set them over the fire in fresh water, with a little salt, and a fresh cabbage leaf over them. Cover the pan very close, but be sure that you do not let them boil. If they are not of a fine green, change your water, which will help them; then make

them hot, and cover them as before. When you find them of a good green, take them off the fire, and let them stand till they are cold. Then cut the large ones into quarters, take out the seeds and soft parts, put them into cold water, and let them stand two days; but change the water twice a day to take out the salt. Put a pound of single-refined sugar into a pint of water, and set it over the fire. When you have skimmed it clean, put in the rind of a lemon, and an ounce of ginger, with the outside scraped off. Take your syrup off as soon as it is pretty thick, and as soon as it is cold, wipe the cucumbers dry, and put them into it. Boil the syrup once in two or three days for three weeks, and strengthen the syrup, if required, for the greatest danger of spoiling them is at first. When you put the syrup to your cucumbers take care that it be quite cold.

To preserve Fruit green.

TAKE some green pippins, pears, plums, apricots, or peaches, and put them into a preserving-pan. Cover them with vine-leaves, and then with clear spring water. Put on the cover of the pan, and set them over a very clear fire. Take them off as soon as they begin to simmer, and take them carefully out with a slice. Then peel and preserve them as other fruit.

To preserve white Citrons.

CUT some white citrons into pieces, put them into salt and water, and let them remain there four or five hours. Then take them out, and wash them in clean water. Boil them till they be tender, drain them, and cover them with clarified sugar. Having let them stand twenty-four hours, drain the syrup, and boil it smooth. When it is cold, put in the citrons, and let them stand till the next day. Then boil the syrup quite smooth, and pour it over the citrons. Boil all together the next day, and put them into a pot, either to be candied, or into jellies.

To preserve Lemons.

PARE very thin the finest and clearest lemons you can procure, cut a small round hole at the top, and take out the pulp and skins. Rub them in salt, and lay them in spring water as you do them, which will prevent their turning black. Let them lie in it five or six days, and then boil them a quarter of an hour in fresh salt and water. Having made a thin syrup of a quart of water and a pound of loaf sugar, boil them in it five minutes for five or six days, and then put them in a large jar. Let them stand six or eight weeks, when they will look clear and plump. Then take them out of that syrup, or they will mould. Make a syrup with fine powder sugar, put as much spring water to it as will dissolve it; boil and skim it well, then put in your lemons, and boil them gently till they are clear. Put them into a jar, cover them with brandy-paper, and tie them down close.

To preserve Oranges.

HAVING procured some of the clearest and largest Seville oranges, cut out a small hole at the stalk end, scoop out all the pulp very clean, tie them singly in muslin, and lay them two days in spring water, change the water twice a day, and boil them in the muslin till they be tender. Be careful to keep them covered with water. Before you scoop the oranges, weigh them, and to every pound add two pounds of double-refined sugar pounded, and a pint of spring water. Boil the sugar and water with the orange juice to a syrup, skim it well, and let it stand till it be cold. Take the oranges out of the muslin, and put them into a syrup. Put them over a slow fire, boil them till they are clear, and put them by till they are cold. Then pare and core some green pippins, boil them in water till it is strong of the pippins. Do not stir them, but put them down gently with the back of a spoon, and strain the liquor through a jelly-bag till it is clear. Put to every pint of liquor a pound of

double-refined sugar pounded, and the juice of a lemon strained as clear as you can. Boil it to a strong jelly, drain the oranges out of their syrup, and put them in a glass or white stone jar of the size of the orange, and pour the jelly over them. Cover them with brandy-paper, and tie them down close.

Marmalade Oranges.

CHINA oranges must be made use of for this purpose. Cut them into quarters, and squeeze out the juice. Take off the hard parts at both ends, and boil them in water till they are quite tender. Squeeze them to extract the water, and pound them in the water to a marmalade to sift. Mix it with an equal weight of raw sugar, and boil it till it turns to syrup. One pound of marmalade will require two pounds of sugar.

To preserve Morella Cherries.

HAVING gathered your cherries when they are full ripe, take off the stalks, and prick them with a pin. Put a pound and a half of loaf sugar to every pound of cherries. Beat part of your sugar, strew it over them, and let them stand all night. Dissolve the rest of your sugar in half a pint of the juice of currants, set it over a slow fire, and put in the cherries with the sugar. Having given them a gentle scald, take them carefully out, boil your syrup till it is thick, and then pour it on your cherries.

Cherries preserved with the Leaves and Stalks green.

MAKE some vinegar boiling hot, and dip into it the stalks and leaves of your cherries, then stick the sprigs upright in a sieve till they be dry. In the mean time; make a syrup of some double-refined sugar, and dip the cherries, stalks, and leaves, into the syrup, and just let them scald. Lay them on a sieve, and boil the sugar to a candy height. Dip in the cherries, stalks, leaves, and all. Then stick the branches in the sieves; and dry them like other sweetmeats. They make a very pretty appearance in'a dessert by candle-light,

To preserve Greengage Plums.

PLUMS for this purpose must be of the finest sort, and gathered just before they are ripe. Put them into a pan with a layer of vine-leaves under them and over them; then a layer of plums on that, and proceed in this manner till your pan is almost full. Then fill it with water, and set them on a slow fire. When they are hot, and the skins begin to rise, take off the skins carefully, and put them on a sieve as you do them. Then put them into the same water, with a layer of leaves as before. Cover them close, that no steam may get out, and hang them a considerable distance from the fire till they appear green, which will require five or six hours. Then take them up carefully, and lay them on a hair sieve to drain. Make a good syrup, and boil them gently in it twice a day for two days. Then take them out, and put them in a fine clear syrup. Cover and secure them as you do other things of this nature.

To preserve Pine-Apples.

MAKE a strong salt and water, and put into it some small pine-apples before they are ripe, and let them lie in it for five days. Then put a handful of vine-leaves in the bottom of a large saucepan, and put in your pine-apples. Fill your pan with vine-leaves, and then pour on the salt and water they were soaked in. Cover them up very close, set them over a slow fire, and let them stand till they are of a fine light green. Make a thin syrup of a quart of spring water and a pound of double-refined sugar. When it is almost cold, put it into a deep jar, and put in the pine-apples with their tops on. Let them stand a week; but take care that they are well covered with the syrup. When they have stood a week, boil your syrup again, and pour it carefully into your jar, that you may not break off the tops of your pine-apples. Let them stand eight or ten weeks, and during that time give the syrup two or three boilings to keep it from moulding. Let

your syrup stand till it is nearly cold before you put it in, and when your pine-apples look quite full and green, take them out of the syrup, and make another thick syrup of three pounds of double-refined sugar, with as much water as will dissolve it. Boil and skim it well, and put into it a few slices of white ginger. When it is nearly cold, put your pine-apples into clean jars, and pour the syrup over them. They will keep several years, if tied down close with a bladder.

Conserve of Red Roses, or any other Flowers.

PICK your rose-buds, or any other flowers of which you intend to make a conserve, cut off the white part from the red, and sift them in a sieve to take out the seeds. Then weigh them, and to every pound of flowers take two pounds and a half of loaf sugar. Beat the flowers very fine in a marble mortar, then by degrees put the sugar to them, and beat it well till they are properly incorporated together. Then put it into gallipots, properly secure it from the air, and it will keep some years.

Conserve of Orange-Peel.

HAVING grated the rinds of some Seville oranges as thin as you can, weigh them, and to every pound of orange-rind add three pounds of loaf sugar. Pound the orange-rind well in a marble mortar, mix the sugar by degrees with them, and beat all well together. Put it into gallipots, and tie it down so as properly to prevent the air getting to it.

Syrup of Citron.

TAKE some citrons, pare and slice them, and lay them in a china bowl with layers of fine sugar. The next day pour off the liquor into a glass, and clarify it over a gentle fire. Then bottle it up for use.

Syrup of Peach Blossoms.

INFUSE peach blossoms in as much hot water as will cover them. Cover them close, and let them stand

in a moderate heat for twenty-four hours. Then strain the liquor from the flowers, and put in fresh flowers. Let them stand to infuse as before, then strain them out, and to the liquor put fresh peach blossoms a third time, and, if you please, a fourth time. Then to every pound of your infusion put two pounds of double-refined sugar, and set it in a moderate heat.

It may not be improper, before we conclude this chapter, to give the young practitioner a few necessary hints. When you make syrups for preserves, always pound your sugar, and let it dissolve in the syrup before you put it on the fire, as that will occasion the scum to rise, and make your syrup of a better colour. You must be careful not to boil any kind of jellies or syrups too high, as that will make them dark and cloudy. Be sure not to keep green sweetmeats longer in the first syrup than directed, or they will lose their colour. The same care is required for oranges or lemons. When you preserve fruits with their stones, render mutton suet, and pour it over them, tie a bladder over the top, and thick paper over that, to keep out the air; for if the air get to them, it will turn them sour, which you may know by the syrup's fretting and rising above the suet. Wet or dry sweetmeats should be kept in a dry cool place, as a hot place will deprive them of their virtue, and a damp place will turn them mouldy. Be sure to let the syrup be above the fruit, and cut writing paper in the shape of your pot or glass, notch it all round the edges, dip it into brandy, lay it close on the top of your sweetmeats, then tie a thick paper over that, and take all the care you possibly can to exclude the air.

CHAP. XXIV.

TO PREPARE PICKLES OF ALL SORTS.

The Preparation of Vinegars.

VINEGAR being an indispensable ingredient in the business of pickling, we shall endeavour to give the clearest and concisest directions for making it; but before we proceed to that business, it may not be improper to give a word or two of advice to the young practitioner. Pickles being a very necessary article in all families, it is proper that the house-keeper should always make her own, in order to avoid buying them at shops, where they are often very improperly prepared, and ingredients made use of, which, though they may render the pickles pleasing to the eye, are often very destructive to the constitution. Well-glazed stone jars are best to keep all sorts of pickles, and though they are more expensive on the first purchase, yet, for their usefulness and durability, they are in the end much cheaper than earthen vessels; it having been found from experience, that salt and vinegar will escape through earthen vessels, and thereby leave the pickles dry. Never put in your fingers to take out any pickles, but make use of a wooden spoon kept clean for that purpose. Be careful that your pickles are at all times covered with vinegar, and tie them close down after you take any out.

White-Wine-Vinegar.

THOUGH it should seem by the name given to this vinegar, that it is made from white wine only, yet the following directions for preparing it will shew the contrary. When you brew in the month of March or April, take as much sweet-wort of the first running as will be necessary to serve you the whole year. Boil

it without hops for half an hour, and then put it into a cooler. Put some good yeast upon it, and work it well. When it has done working, break the yeast into it, and put it into a cask; but be careful to fill the cask, and set it in a place where the sun has full power on it. Put no bung in the bung-hole, but put a tile over it at night, and when it rains. Let it stand till it is quite sour, which it will be in the beginning of September. Then draw it off from the settlings into another cask, let it stand till it is fine, and then draw it off for use. If you have any white-wine that is tart, put it into a cask, and treat it in the same manner; or you may do cyder the same way. A cask of ale turned sour, makes ale-vinegar in the same manner; but none of these are fit for pickles to keep long, except the white-wine-vinegar first mentioned.

Elder Vinegar.

Put two gallons of white-wine-vinegar, and the like weight of the pips of elder flowers, into a stone jar. Let them steep, and stir them every day for a fortnight. Then strain the vinegar from the flowers, press them close, and let it stand to settle. Pour it from the settlings, and put a piece of filtering-paper in a funnel, and filter it through. Then put it in pint bottles, cork it close, and keep it for use.

Tarragon Vinegar.

TAKE some green tarragon, and pick the leaves off the stalks, just before it goes into bloom.—Put a pound weight to every gallon of white-wine-vinegar, and treat it in the same manner as elder vinegar.

Sugar Vinegar.

MAKE this vinegar in the month of March or April, in the following manner: To every gallon of spring water you use, add a pound of coarse Lisbon sugar; boil it, and keep skimming it as long as the scum will rise. Then pour it into a cooler, and when it is as cold as beer to work, toast a large piece of bread,

rub it over with good yeast, and let it work as long as it will. Then beat the yeast into it, put it into a cask, and set it in a place where the rays of the sun have full power on it. Put a tile over the bung-hole when it rains, and also every night; but take it off in the day-time, and when it is fine weather. When you find it is sour enough, which will be in the month of August, (but if it be not sour enough, let it stand till it is) draw it off, put it into a clean cask, and throw in a handful of isinglass. Let it stand till it is fine, and then draw it off for use.

To pickle Cucumbers.

TAKE the smallest cucumbers you can get, but let them be as free from spots as possible. Put them into strong ale and water for nine or ten days, or till they become yellow, and stir them at least twice a day, or they will grow soft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine-leaves. Set your water over the fire, and when it boils, pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine-leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner. When they are greened, put them in a hair sieve to drain, and then prepare the following pickle. To every two quarts of white-wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, an ounce of black pepper, and a handful of salt. Boil them together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale vinegar, or distilled vinegar; and three or four cloves of garlic or shalots may be added.

Cucumbers pickled in Slices.

SLICE some large cucumbers, before they are too ripe, of the thickness of crown pieces. Put them into a

pewter dish, and to every twelve cucumbers slice two large onions thin, and so on till you have filled your dish, with a handful of salt between each row. Then cover them with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and let them drain well. Put them into a jar, cover them over with white-wine vinegar, and let them stand four hours. Pour the vinegar from them into a saucepan, and boil it with a little salt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour on the boiling vinegar. Cover them close, and when they are cold, tie them down. In two or three days they will be fit to eat.

To pickle Walnuts white.

THE largest nuts you can procure, just before the shell begins to turn, are the properest for this purpose. Pare them very thin till the white appears, and throw them into spring water, with a handful of salt as you pare them. Let them lie in the salt and water six hours, and lay on them a thin board to keep them down. Then set a stewpan on a charcoal fire, with clean water. Take your nuts out of the other water, and put them into the stewpan. Let them simmer, but not boil, four or five minutes. Have ready a pan of spring water, with a handful of white salt in it, and stir it with your hand till the salt is melted. Then take your nuts out of the stewpan with a wooden ladle, and put them into the cold water and salt. Let them stand a quarter of an hour, and put the board on them, as before; for if they are not kept under the liquor they will turn black. Then lay them on a cloth, and cover them with another to dry. Carefully wipe them with a soft cloth, put them into your jar or glass, with some blades of mace, and nutmeg sliced thin. Mix the spice between your nuts, and pour distilled vinegar over them. When your glass is full of nuts, pour mutton fat over them, and tie them down close with leather, that no air may get to them.

To pickle Walnuts green.

CHOOSE your walnuts in the same manner as before directed. Pare them as thin as you can, and as you pare them, throw them into a tub of spring water. Put into the water a pound of bay salt, and let them lie in it twenty-four hours, when you must take them out. Put them into a stone jar, and between every layer of walnuts put a layer of vine-leaves, as also at the bottom and top. Fill it up with cold vinegar, and let them stand all night. Then pour that vinegar from them into a saucepan, put into it a pound of bay salt, and set it on the fire. Let it boil, then pour it hot on your nuts, tie them over with a woollen cloth, and let them stand a week. Then pour that pickle away, rub your nuts clean with a piece of flannel, and put them again into your jar, with vine-leaves, as above, and boil fresh vinegar. To every gallon of vinegar put a nutmeg sliced, cut four large races of ginger, a quarter of an ounce of mace, the same of cloves, and a quarter of an ounce of whole black pepper. Then pour your vinegar boiling hot on your walnuts and cover them with a woollen cloth. Let them stand three or four days, and repeat the same two or three times. When cold, put in half a pint of mustard-seed, and a large stick of horse-radish sliced. Tie them down close with a bladder, and then with a leather. They will be fit to eat in a fortnight. Stick a large onion with cloves, and lay it in the middle of the pot. If you pickle your walnuts for keeping, do not boil your vinegar; but then they will not be fit to eat under six months. After they have stood one year, you may boil the pickle, and they will keep good and firm two or three years.

To pickle Walnuts black.

TAKE large full-grown nuts before they are hard, lay them in salt and water, and let them continue in it two days. Then shift them into fresh water, and let them lie two days longer. Shift them again, and let them

lie three days longer. Then take them out of the water, and put them into your pickling-jar. When the jar is half full, put in a large onion stuck with cloves. To a hundred walnuts, put in half a pint of mustard-seed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of allspice, and a stick of horse-radish. Then fill your jar, and pour boiling water over them, cover them with a plate, and when they are cold tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remain, boil up your vinegar again, and skim it. When cold, pour it over your walnuts. This is by much the best pickle for use. If you pickle a great many walnuts, and eat them fast, make your pickle for a hundred or two; keep what you do not at first pickle, in a strong brine of salt and water, boiled till it will bear an egg, and as your pot empties, fill them up with those in the salt and water; but take care that the pickle covers them.

To pickle Onions.

PEEL some small onions, and put them into salt and water. Shift them once a day for three days, and then set them over the fire in milk and water till they be ready to boil. Dry them, and pour over them the following pickle, when it has boiled, and stood to be cold: Take double-distilled vinegar, salt, mace, and one or two bay-leaves. If you use any other vinegar, they will not look white.

Another Method.

PUT a sufficient number of very small onions into salt and water for nine days, observing to change the water every day. Then put them into jars, and pour fresh boiling salt and water over them. Let them stand close covered till they are cold, then make some more salt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair sieve to drain, then put them into wide-mouthed bottles, and

fill them up with distilled vinegar. Put into every bottle a slice or two of ginger, a blade of mace, and a large teaspoonful of salad oil, which will keep the onions white. Secure them properly.

To pickle Mangoes.

You must procure cucumbers of the largest sort, and taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the side, and with an apple-scraper or teaspoon take out the seeds. Then put them into very strong salt and water for eight or nine days, or till they are very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine-leaves both over and under them. Beat a little roach-alum very fine, and put it into the salt and water they came out of. Pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair sieve, and when they are cold, put to them a little horse-radish, some mustard-seed, two or three heads of garlic, a few pepper corns, a few green cucumbers sliced in small pieces, then horse-radish, and the same as before, till you have filled them. Then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest in the same manner. Make the following pickle: To every gallon of allegar, put an ounce of mace, the same of cloves, two ounces of sliced ginger, the same of long pepper, Jamaica pepper, and black pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices. Boil them five minutes in the allegar, then pour it upon your pickles, and tie them down so as to prevent the air getting to them.

To pickle French Beans.

GATHER your beans of a middling size, pour some boiling-hot water over them, and cover them close. The next day drain and dry them. Then pour over

them a boiling-hot pickle of white-wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this two or three days, or till the French beans look green. Then put them carefully by for use.

To pickle Red Cabbage.

HAVING sliced your cabbage crossways, put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours. Then put it into a cullender to drain, and lay it in your jar. Take enough 'white-wine vinegar to cover it, a little cloves, mace, and allspice; put them in whole, with a little cochineal finely bruised. Then boil it up, and pour it either hot or cold on your cabbage. Cover it close with a cloth till it is cold, if you pour on the pickle hot, and tie it up close, so that no air can get to it.

To pickle Gerkins.

TAKE five hundred gerkins, and have ready a large earthen pan of spring water and salt. To every gallon of water put two pounds of salt; mix it well together, and throw in your gerkins. Take them out in two hours, and put them to drain: let them be drained very dry, and put them into a jar. In the mean time, get a bell-metal pot, with a gallon of the best white-wine vinegar, half an ounce of cloves and mace, one ounce of allspice, one ounce of mustard-seed, a little stick of horse-radish cut in slices, six bay-leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of salt. Boil it up in the pot all together, and put it over the gerkins. Cover them close down, and let them stand twenty-four hours. Then put them into your pot, and simmer them over the stove till they are green; but be careful not to let them boil, as that will spoil them. Then put them into your jar, and cover them close down till they are cold. Tie them over with a bladder, and leather over that, and put them in a cool dry place.

To pickle Peaches.

PEACHES for this purpose must be gathered when at their full growth, and just before they begin to ripen; but take great care that they are not bruised. Take a quantity of spring water, as much as you think will cover them, and put in an equal quantity of bay and common salt till it is strong enough to bear an egg. Then put in your peaches, and lay a thin board over them to keep them down. Having let them remain three days, take them out, wipe them very carefully with a fine soft cloth, and lay them in your glass or jar. Take as much white-wine vinegar as will fill your glass or jar, and to every gallon put one pint of the best well-made mustard, two or three heads of garlic, a good deal of ginger sliced, half an ounce of cloves, mace, and nutmeg. Mix your pickle well together, and pour it over your peaches. Tie them up close, and they will be fit to eat in two months. You may, if you choose it, cut them across with a fine pen-knife, take out the stones, fill them with mustard-seed, garlic, horse-radish, and ginger, and tie them together. In the same manner you may pickle nectarines and apricots.

To pickle Asparagus.

HAVING procured some of the largest and finest asparagus, cut off the white ends, and wash the green ends in spring water. Then put them into another clean water, and let them lie in it two or three hours. Take a large broad stewpan full of spring water, with a large handful of salt. Set it on the fire, and when it boils put in the grass, not tied up, but loose, and not too many at a time, lest you should break the heads. Just scald them, and no more. Take them out with a broad skimmer, and lay them on a cloth to cool. Make a pickle, according to your quantity of asparagus, of a gallon, or more, of white-wine vinegar, and one ounce of bay-salt. Boil it, and put your asparagus in your jar. To a gallon of pickle put

two nutmegs, a quarter of an ounce of mace, the same of whole white pepper, and pour the pickle hot over them. Cover them with a linen cloth three or four times double. Let them stand a week, and then boil the pickle. When they have stood a week longer, boil the pickle again, and pour it on hot as before. Cover them close with a bladder and leather as soon as they are cold.

To pickle Radish-Pods.

MAKE a pickle strong enough to bear an egg, with spring water and bay-salt. Put your pods into it, and lay a thin board on them to keep them under the pickle. Let them stand ten days, then drain them in a sieve, and lay them on a cloth to dry. Take as much white-wine vinegar as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour your vinegar boiling hot on them, cover them with a coarse cloth three or four times double, that the steam may come through a little, and let them stand two days. Repeat this two or three times. When it is cold, put in a pint of mustard-seed, and some horse-radish, and cover them as before directed.

To pickle Mushrooms white.

CUT off the stalks of some small buttons, rub off the skins with flannel dipped in salt, and throw them into milk and water. Drain them out, and put them into a stewpan, with a handful of salt over them. Cover them close, and put them over a gentle stove, for five minutes, to draw out all the water. Then put them on a coarse cloth to drain till they are cold.

To pickle Mushrooms brown.

CLEAN them with a flannel and cloth as above directed, throw them into milk and water, and lay them on a cloth to drain. When drained, put them into a jar. Boil enough of white-wine vinegar to cover them, with spices in it, as directed for radish-pods.

Pour it over them boiling hot; and when they are cold, tie down or cork the bottles tight.

To make Mushroom Pickle.

Put a gallon of the best vinegar into a cold still, and to every gallon of vinegar put half a pound of bay-salt, a quarter of a pound of mace, a quarter of an ounce of cloves, and a nutmeg cut into quarters. Keep the top of the still covered with a wet cloth, and as the cloth dries, put on a wet one; but do not let the fire be too large, lest you burn the bottom of the still. Draw it as long as it tastes acid, and no longer. When you fill your bottles, put in your mushrooms, here and there put in a few blades of mace, and a slice of nutmeg. Then fill the bottles with pickle; melt some mutton fat, strain it, and pour over it. You must put your nutmeg over the fire in a little vinegar, and give it a boil. While it is hot, you may slice it as you please; when it is cold, it will crack to pieces instead of slicing.

To pickle Samphire.

Put some green samphire into a clean pan, throw over it two or three handfuls of salt, and cover it with spring water. Let it lie twenty-four hours, then put it into a saucepan, throw in a handful of salt, and cover with good vinegar. Cover the pan close, and set it over a slow fire. Let it stand till it is just green and crisp, and then immediately take it off, for should it remain till it be soft it will be spoiled. Put it into your pickling-pot, and cover it close. As soon as it is cold, tie it down with a bladder and leather, and keep it for use.

To pickle Capers.

THE tree that bears capers is called the caper shrub or bush, of which they are the flower-buds. They are common in the western parts of Europe, and we have them in some of our gardens; but Toulon is the principal place for them. Some are sent us from

Lyons, but they are flatter, and not so firm. Some come from Majorca, but they are salt and disagreeable. They gather the buds from the blossoms before they open, then spread them upon the floor of a room, where no sun enters, and there let them lie till they begin to wither. They then throw them into a tub of sharp vinegar, and after three days, they add a quantity of bay-salt. When this is dissolved, they are fit for packing, and are sent to all parts of Europe. The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured. Those which are soft, flabby, and half open, are of little value.

To pickle Cauliflowers.

THE largest and the closest you can get must be procured for this purpose. Pull them into sprigs, put them in an earthen dish, and sprinkle salt over them. Let them stand twenty-four hours to draw out all the water. Then put them into a jar, and pour salt and boiling water over them. Cover them close, and let them stand till the next day. Then take them out and lay them on a coarse cloth to drain. Put them into glass jars, and put in a nutmeg sliced, and two or three blades of mace in each jar. Cover them with distilled vinegar, and secure them from the air as before directed. In a month's time they will be fit for use.

To pickle Beet Roots.

THESE roots are generally used as a garnish for made dishes, and are thus pickled: Having first boiled them tender, peel them, and if agreeable, cut them into shapes. Pour over them a hot pickle of white-wine vinegar, a little pepper, ginger, and sliced horse-radish.

To pickle Codlins.

CODLINS used for this purpose must be about the size of a large French walnut. Put a quantity of

vine-leaves at the bottom of a pan, and then put in your codlins. Cover them well with vine-leaves and water, and set them over a very slow fire till you can peel the skins off. Then take them carefully up in a hair sieve, peel them with a penknife, and put them into the saucepan again with the vine-leaves and water as before. Cover them close, and set them over a slow fire till they are of a fine green. Drain them through a hair sieve, and when they are cold, put them into distilled vinegar. Secure them properly in jars from the air.

To pickle Barberries.

GATHER your barberries before they are too ripe. Take care to pick out the leaves and dead stalks, and then put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When you see a scum over your barberries, put them into fresh salt and water; for they require no vinegar, their own natural sharpness being sufficient to preserve them.

To make Mock Ginger.

CUT off the flowers from the stalks of the largest cauliflower you can get. Peel the stalks, and throw them into strong spring water and salt for three days. Then drain them in a sieve pretty dry, and put them into a jar. Boil white-wine vinegar with cloves, mace, long pepper, and allspice, each half an ounce; forty blades of garlic, a stick of horse-radish cut in slices, a quarter of an ounce of chyan pepper, a quarter of a pound of yellow turmeric, and two ounces of bay-salt. Pour it boiling over the stalks, and cover it down close till the next day. Then boil it three times more, at different times, and when it is cold, tie it down close.

To make Walnut Catchup.

GRIND half a bushel of green walnuts, before the shell is formed, in a crab-mill, or beat them in a marble mortar. Then squeeze out the juice through a coarse

cloth, and wring the cloth well to get all the juice out. To every gallon of juice, put a quart of red wine, a quarter of a pound of anchovies, the same of bay-salt, one ounce of allspice, two of long and black pepper, half an ounce of cloves and mace, a little ginger, and horse-radish cut in slices. Boil all together till reduced to half the quantity, and then pour it into a pan. When it is cold, bottle it, cork it tight, and it will be fit for use in three months. If you have any pickle left in the jar after your walnuts are used, to every gallon of pickle put in two heads of garlic, a quart of red wine, and of cloves, mace, long black and Jamaica pepper, each an ounce. Boil them all together till it is reduced to half the quantity. Pour it into a pan, and the next day bottle it for use.

To make Mushroom Catchup

GATHER a bushel of the large flaps of mushrooms when they are dry, and bruise them with your hands. Put some at the bottom of an earthen pan, strew some salt over them, then mushrooms, then salt, till you have done. Put in half an ounce of beaten cloves and mace, the same of allspice, and let them stand five or six days, remembering to stir them up every day. Then tie a paper over them, and bake them four hours in a slow oven. When you have so done, strain them through a cloth to get all the liquor out, and let the liquor stand to settle. Then pour it clear from the settlings; to every gallon of liquor add a quart of red wine, and, if not salt enough, a little salt, a race of ginger cut small, half an ounce of cloves and mace, and boil it till about one third is reduced. Then strain it through a sieve into a pan; the next day pour it from the settlings, and bottle it for use.

To make Mushroom Powder.

CUT off the root end, and peel some of the largest and thickest button mushrooms you can procure. Wipe them clean with a cloth, but do not wash them. Spread them on pewter dishes, and put them in a slow oven

to dry. Let the liquor dry up in the mushrooms, as it will make the powder much stronger. When they are dry enough to powder, beat them in a mortar, and sift them through a sieve, with a little chyan pepper and pounded mace. Put the powder into small bottles for use. Be careful to cork them tight.

To pickle Artichoke-Bottoms.

BOIL some artichokes till you can pull off the leaves, then take off the chokes, and cut them from the stalks. Take great care that you do not let the knife touch the top. Throw them into salt and water for an hour, then take them out, and lay them on a cloth to drain. Put them into large wide-mouthed glasses, and put a little mace and sliced nutmeg between them. Fill them either with distilled vinegar, or sugar vinegar and spring-water. Cover them with mutton fat, and tie them down close.

To pickle Nasturtium Buds.

GATHER the little nobbs as soon as the blossoms are gone off, and put them into cold salt and water. Shift them once a day for three days successively, then make a cold pickle of white-wine vinegar, a little white wine, shalot, pepper, cloves, mace, nutmeg quartered, and horse-radish. Then put in your buds, and tie them up close.

To make Peccadillo, or Indian Pickle.

TAKE a cauliflower and a white cabbage, and quarter them. Take also cucumbers, melons, apples, French beans, plums, all or any of them, and lay them on a hair sieve: strew over them a large handful of salt, and set them in the sun for three or four days, or till they are very dry. Put them into a stone jar with a pickle thus made. Put a pound of race ginger into salt and water, the next day scrape and slice it, salt it, and dry it in the sun. Slice, salt, and dry a pound of garlic. Put these into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, and four

ounces of mustard-seed bruised. Stop the pickle close, then prepare the cabbage, &c. If you make use of fruit, it must be put in green. The jar need not be emptied, but add fresh vinegar, and put in things as they come into season.

To make Caveach,

THIS is made of mackarel, which you must cut into round pieces, and divide into five or six. To six large mackarel, you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix your salt and beaten spice together; then make two or three holes in each piece, and thrust the seasoning into the holes with your finger. Rub each piece all over with the seasoning, fry them brown in sweet oil, and let them stand till they are cold. Put them into a jar, cover them with vinegar, and pour sweet oil over them. They are very delicious, and if well covered, they will keep a long time.

To make Mock Anchovies.

TAKE two pounds of common salt, a quarter of a pound of bay-salt, one pound of saltpetre, two ounces of sal-prunella, a little bol ammoniac, and pound all in a mortar. Take a peck of sprats, put them into a stone pot, a row of sprats, a layer of your compound, and so on to the top alternately. Press them hard down, and cover them close. Let them stand six months, and they will be fit for use. Take care that your sprats are very fresh, and do not wash or wipe them, but take them as they first come out of the water.

To pickle Salmon,

SCALE, gut, and wash your salmon very clean. Put it into a kettle of spring water boiling, with a handful of salt, a little allspice, cloves, and mace. If it be small, three quarters of an hour will boil it; but if it be large, it will take an hour. Then take out the salmon, and let it stand till it is cold. Strain the

liquor through a sieve, and when it is cold, put your salmon very close in a tub or pan, and pour the liquor over it. When you want to use it, put it into a dish, with a little of the pickle, and use fennel for garnish.

To pickle Oysters.

PUT into a pan one hundred of the finest and largest rock oysters you can procure, with all their liquor with them; but take care that you do not spoil their beauty by cutting them in opening. Wash them clean out of the liquor separately, put the liquor into a stewpan, and give it a boil. Then strain it through a sieve, and let it stand half an hour to settle. Pour it from the settlings into a stewpan, and put in half a pint of white wine, half a pint of vinegar, a little salt, half an ounce of cloves and mace, a little allspice and whole pepper, a nutmeg cut in thin slices, and a dozen bay-leaves. Boil it up five minutes, then put in your oysters, and give them a boil up for a minute or two. Put them into small jars, and when they are cold, put a little sweet oil at the top, and tie them down with a bladder and leather. Keep them in a cool dry place; and when you untie them for use, skim off the oil, put them in a dish with a little of the liquor, and garnish them with green parsley. If you want oyster sauce, take them out, and put them into good anchovy sauce, with a spoonful of the pickle. For fish, or poultry, put them into a white sauce, having first washed them in warm water.

To pickle Smelts.

BEAT very fine half an ounce of pepper, half an ounce of nutmeg, a quarter of an ounce of mace, half an ounce of saltpetre, and a quarter of a pound of common salt. Wash and clean a hundred fine smelts, gut them, and lay them in rows in a jar, and between every layer of smelts strew the seasoning, with four or five bay-leaves. Then boil some red wine, and pour it over them. Cover them with a plate, and when cold, tie them down close. Anchovies are not nearly so good as smelts done in this manner.

To pickle Sturgeon.

Cut a sturgeon into handsome pieces, wash it well, and tie it up with bass. Make a pickle of half spring water and half vinegar; make it pretty salt, with some cloves, mace, and allspice in it. Let it boil, and then put in your sturgeon, and boil it till it is tender. Then take it up, and let it stand till it is cold. Strain the liquor through a sieve, and put your sturgeon into a pan or tub as close as you can. Pour the liquor over it, and cover it close. When you use it, put it into a dish, with a little of the liquor, and garnish it with green fennel or parsley. Take care that you fasten it down so close, as not to admit any air.

CHAP. XXV.

THE PREPARATION OF HAMS, TONGUES, BACON, &c.

To cure Pork Hams.

HAVING killed your hog, cut the leg and part of the hind loin in such a manner as to appear a handsome ham. Rub it well with common salt, and let it lie on a board twenty-four hours. For every ham take four ounces of bay-salt, two ounces of saltpetre, and two ounces of sal-prunella; beat them fine, and mix them with half a pound of coarse sugar, and two pounds of common salt. Rub the hams well with it, and lay them in a salting-pan, or hollow tray. Rub them with the brine every day for a fortnight, then take them out, and wipe them dry with a cloth. Smoke them with a saw-dust fire, mixed with three or four handfuls of juniper-berries, till they are thoroughly dry. Then hang them in a cool dry place;

but take care not to let them touch the wall, nor each other. Neats tongues may be cured in the same manner, and boiled out of the pickle, or dried and smoked.

To cure Beef Hams,

THE leg of a small fat Scotch or Welsh ox is best for this purpose ; it must be cut ham fashion. Beat fine four ounces of bay-salt, two ounces of saltpetre, and two ounces of sal-prunella. Mix them with half a pound of coarse sugar, two pounds of common salt, and a handful of juniper-berries bruised. This quantity will be sufficient for about fifteen pounds of beef ; but if your joint be large, you must increase the quantity in proportion. Rub the ingredients well into it, and turn it every day for a month. Then take it out, and rub it with bran or sawdust. Dry it in the same manner you do pork hams, and hang it in a cool dry place. You may either cut a piece off for boiling, or cut it into rashers, as you have occasion for it.

To pickle Tongues.

SCRAPE and dry your tongues clean with a cloth, and salt them well with common salt, and half an ounce of saltpetre, to every tongue. Lay them in a deep pan, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Then take them out, dry them with a cloth, flour them, and hang them up.

To pickle Pork.

CUT your pork into pieces of a size proportioned to your pickling-tub, and rub them all over with saltpetre. Then mix two-thirds of common salt with one-third of bay-salt, and rub every piece well with it. Lay the pieces in your tub as close as possible, and throw over them a little common salt.

To make Hung Beef.

HANG up the navel piece of beef in your cellar as long as it will keep good, and till it begins to be a

little sappy. Then take it down, and wash it in sugar and water, one piece after another, for you must divide it into three pieces. Dry and pound very small a pound of saltpetre, and two pounds of bay-salt. Mix with them two or three spoonfuls of brown sugar, and rub it well into every part of your beef. Then strew a sufficient quantity of common salt all over it, and let the beef lie close till the salt is dissolved, which will be the case in about six or seven days. Then turn it every other day for a fortnight, and after that hang it up in a warm, but not in a hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay-salt and pump water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greasy cloth, or putting it two or three minutes into boiling water, to take off the mouldiness.

To make Yorkshire Hung Beef.

Cut a buttock or ribs of beef in two, and bruise fine half a pound of bay-salt, four ounces of saltpetre, four ounces of sal-prunella, and two handfuls of juniper-berries. Mix them with a pound of coarse sugar, and three pounds of common salt, which will be a sufficient quantity for twenty pounds weight. Rub the beef well with these ingredients, lay it in a hollow tray or pan, and turn and rub it with the pickle every day for a fortnight. Then take it out, dry it with a cloth, and hang it up to the kitchen ceiling, or in a chimney where a moderate fire is kept, till it is properly dried. You may boil part of it when occasion requires, or you may cut it into rashers and broil it; but remember to dip it first into warm water, which will make it eat much better.

To make Dutch Beef.

Rub well with coarse sugar the lean part of a fine buttock of beef, and let it lie in a pan or tray two or three hours, observing to turn and rub it two or three times. Take half a pound of bay-salt, two ounces

of saltpetre, two of sal-prunella, a handful of juniper-berries bruised fine, and a pound of common salt. Rub it well with them, and turn and rub it with the pickle for a fortnight. Then roll it tight in a coarse cloth, put it in a cheese-press for twenty-four hours, and then hang it to dry in a wide chimney. When you boil it, put it into a cloth.

To make Bacon.

HAVING rubbed the flitches well with common salt, let them lie so that the brine may run from them. In about a week, rub off all the salt, and put them into a tub. Rub the flitches with one pound of saltpetre, pounded and heated, and the next day rub them with salt, dry and hot. Having let them lie a week, often rubbing them, turn them, and let them lie three weeks or a month in all, rubbing them well. Then dry them, and hang them up for use.

Another Method.

HAVING taken off all the inside fat of a side of pork, lay it in such a position that the blood may run away from it. Then rub it well with good salt on both sides, and let it lie in that state one day. Then take a pint of bay-salt; and a quarter of a pound of saltpetre, and beat them fine. To these add two pounds of coarse sugar, and a quarter of a peck of common salt. Observe to wipe off all the old salt before you put it into the pickle, and never keep bacon or hams in a hot kitchen, or in a room where the sun comes, as it will make them rusty. Lay your pork in something that will hold the pickle, and rub it well with the above ingredients. Lay the skinny side downwards, and baste it every day with the pickle for a fortnight. Then hang it in a wood smoke, and afterwards in a dry place, but not hot. Hams and bacon should not hang against a wall, but quite clear from every thing.

To make Westphalia Bacon.

TAKE a gallon of pump water, two pounds of bay salt, the same quantity of white salt, a pound of salt-

petre, a pound of coarse sugar, and an ounce of socho tied in a rag. Boil these well together half an hour, and let it stand till it is cold. Put into it the side of a fine hog, and let it lie in the pickle for a fortnight. Then take it out, rub it over with sawdust, and dry it in the same manner as before directed for hams. You may make Westphalia hams the same way, and you may prepare tongues in the same pickle; but remember to put them in pump water for six or eight hours; and before you put them into the pickle, wash them well out, and dry them with a cloth.

To make fine Sausages.

PICK part of a leg of pork or veal clean from skin or fat, and to every pound, add two pounds of beef suet. Shred both very fine, and mix them well with sage-leaves finely chopped, pepper, salt, nutmeg, pounded cloves, and a little grated lemon-peel. Put this close down in a pot. When you want it for use, mix it with the yolk of an egg, a few bread crumbs, and roll it into lengths.

To make Oxford Sausages.

TAKE a pound of young pork, fat and lean, free from skin or gristle, a pound of lean veal, and the same quantity of beef suet, all chopped fine together. Put in half a pound of grated bread, half the peel of a lemon shred fine, a nutmeg grated, six sage-leaves washed and chopped very fine, a tea-spoonful of pepper, two of salt, some thyme, savory, and marjoram, shred fine. Mix these well together, and put it close down in a pan. When you use it, roll it out the size of a common sausage, and fry them of a fine brown in fresh butter, or broil them over a clear fire.

To make common Sausages.

CHOP very fine three pounds of nice pork, fat and lean together, but free from skin and gristles. Season it with two tea-spoonfuls of salt, one of beaten pepper, some sage shred fine, about three tea-spoonfuls,

and mix them well together. Clean some guts very nicely, and fill them, or put them down in a pot.

To make sham Brawn.

Rub well with saltpetre the belly piece and head of a young porker. Let it lay three or four days, and then wash it clean. Boil the head, take off all the meat, and cut it into pieces. Boil four neats' feet tender, take out the bones, cut the flesh in thin slices, and mix it with the head. Lay it in the belly piece, roll it up tight, bind it round with a sheet of tin, and boil it four hours. Take it up, and set it on one end, put a trencher on it, and within the tin, and a large weight upon the trencher, and let it stand all night. In the morning take it out, and bind it with a fillet. Put it in spring water and salt, and it will be fit for use. When you use it, cut it in slices like brawn, and garnish with parsley. Take care to change the pickle every four or five days, and it will keep a great while.

CHAP. XXVI.

THE PREPARATION OF MADE WINES.

To make Smyrna Raisin Wine.

TO a hundred pounds of raisins put twenty-four gallons of water, let it stand about fourteen days, and then put it into your cask. After it has continued there six months, put a gallon of brandy to it, and bottle it as soon as it is fine.

Common Raisin Wine.

PUT two hundred weight of raisins, stalks and all, into a hogshead. Having filled the cask with water, let the raisins steep a fortnight; but observe to stir

them every day. Then pour off all the liquor, and press the fruit. Put both liquors together in a nice clean vessel, just big enough to hold it; for it must be full. Let it stand till it has done hissing, or making the least noise. Then stop it close, and let it stand six months. You may then peg it, and if you find it quite clear, rack it off into another vessel, stop it close, and let it stand three months longer. Then bottle it, and rack it off into a decanter when you use it.

Red Currant Wine.

You must gather your currants when they are fully ripe, and choose a fine dry day for that purpose. Strip them, put them into a large pan, and bruise them with a wooden pestle. Let them stand in a tub twenty-four hours to ferment, then run it through a hair sieve, but do not let your hand touch the liquor. To every gallon of this liquor put two pounds and a half of white sugar, stir it well together, and put it into your vessel. To every six gallons, put in a quart of brandy, and let it stand six weeks. If it be then fine, bottle it: if it be not, draw it off as clear as you can into another vessel, or large bottles, and put it into small bottles in a fortnight.

Grape Wine.

BRUISE the grapes, and to every gallon of ripe grapes put a gallon of soft water. Let them stand a week without stirring, and then draw the liquor off fine. To every gallon of wine, put three pounds of lump sugar. Put it into a vessel; but do not stop it till it has done hissing. Then stop it close, and it will be fit to bottle in six months.

Orange Wine.

PUT into six gallons of spring water twelve pounds of the best powdered sugar, with the whites of eight or ten eggs well beaten. Boil it three quarters of an hour; and when cold, put into it six spoonfuls of

yeast, and the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar in a tankard. In the morning, skim off the top, and then put it into the water. Then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights. Then put to it two quarts of Rhenish or white wine, and put it into your cask.

Orange Wine with Raisins.

PICK and chop small thirty pounds of good Malaga raisins. Then take twenty large Seville oranges, ten of which you must pare as thin as for preserving. Boil about eight gallons of soft water till a third be wasted, let it cool a little, and then put five gallons of it hot upon your raisins and orange-peel. Stir it well together, cover it up, and when it is cold, let it stand five days, stirring it once or twice a day. Then pass it through a hair sieve, and with a spoon press it as dry as you can. Put it in a cask that will just hold it, and put to it the rind of the other ten oranges, cut as thin as the first. Then make a syrup of the juice of twenty oranges, with a pound of white sugar, stir it well together, and stop it close. This must be done the day before you tun it up. Let it stand two months to clear, and then bottle it up, and it will keep good three years.

Elder Wine.

THESE berries must be picked when they are full ripe, and on a dry day. Put them into a stone jar, and set them in the oven, or in a kettle of boiling water, till the jar is hot through. Then take them out, and strain them through a coarse cloth, wringing the berries. Put the juice into a clean kettle, and to every quart of juice put a pound of fine Lisbon sugar. Let it boil, and skim it well. When it is clear and fine, pour it into a jar. As soon as it is cold, cover it close, and keep it till you make raisin wine. Then when you tun your wine, to every gallon of wine put half a pint of the elder syrup.

Elder-Flower Wine, in Imitation of Frontiniac.

Put twelve pounds of white sugar, and six pounds of raisins of the sun chopped, to six gallons of spring water, and let them boil one hour. Then take the flowers of elders that are falling, and rub them off to the quantity of half a peck. When the liquor is cold, put them in; and, the next day, put in the juice of three lemons, and four spoonfuls of good ale yeast. Let it stand covered two days, then strain it off, and put it in a vessel fit for it. To every gallon of wine put a pint of Rhenish, and put your bung lightly on for a fortnight: then stop it down close, let it stand six months, and bottle it off, if it be then fine.

Mead Wines.

THERE being several sorts of mead wines, it will be necessary to mention three of them separately. White or Sack Mead is made in the following manner. Put a gallon of the best honey to every five gallons of water. Set it on the fire, and boil it well one hour, remembering to skim it well. Then take it off the fire, and set it by to cool. Take two or three races of ginger, a stick of cinnamon, and two nutmegs. Bruise these a little, put them into a Holland bag, and let them stand in the hot liquor till it is nearly cold. Then put as much ale yeast to it as will make it work, keep it in a warm place, as they do ale, and when it has worked well, put it into a cask that will just hold it. In two or three months you may bottle it off: cork it well, and keep it for use.

Walnut Mead.

Put seven pounds of honey to every two gallons of water, and boil it three quarters of an hour. To every gallon of liquor put about twenty-four walnut-leaves, pour your liquor boiling hot over them, and let it stand all night. Then take out the leaves, and pour in a cupful of yeast. Let it work two or three

days, and then make it up. After it has stood three months, bottle it, cork it tight, and keep it for use.

Cowslip Mead.

Put twenty-four pounds of the best honey to ten gallons of water, and boil it till near one gallon is wasted, observing to skim it well. Cut ten lemons in halves, and put them to three quarts of the hot liquor. Put the rest of the liquor into a tub, with five pecks of cowslips, and let them stand all night. Then put in the liquor, with the lemons, six large spoonfuls of good ale yeast, and a handful of sweet-brier. Stir them all well together, and let them work three or four days. Then strain the liquor from the ingredients, and put it into a cask. Let it stand six months, and then bottle it for use.

Gooseberry Wine.

GOOSEBERRIES for this purpose must be gathered when they are half ripe, and in dry weather. Pick the finest, and bruise a peck in a tub with a wooden mallet. Then take a horse-hair cloth, and press them as much as possible, without breaking the seeds. When you have pressed out all the juice, to every gallon of gooseberries put three pounds of fine dry powder sugar, and stir it all together till the sugar is dissolved. Then put it into a vessel just big enough to hold it. If it be ten or twelve gallons, let it stand a fortnight; if a twenty-gallon cask, five weeks. Set it in a cool place, then draw it off from the lees, clear the vessel of the lees, and pour in the liquor clear again. If it be a ten gallon cask, let it stand three months; and if a twenty gallon, four months. Then bottle off, as before directed.

Mountain Wine.

PICK all the stalks out of some fine Malaga raisins, chop them very small, and put ten pounds of them to every two gallons of spring water. Let them steep three weeks, stirring them frequently during that time. Then squeeze out the liquor, and put it into

a vessel that will just hold it, but do not stop it till it has done hissing. Then bung it up close, and it will be fit for use in about six months.

Cherry Wine.

GATHER your cherries when they are full ripe, pull them off the stalks, and press them through a hair sieve. Put two pounds of lump sugar finely beaten to every gallon of liquor. Stir it together, and put it into a vessel just big enough to hold it. When it has done working and making a noise, stop it close for three months, and then bottle it off for use.

Black Cherry Brandy.

PROCURE eight pounds of the finest black moroon cherries, and eight pounds of small black cherries. Pick them, and bruise them in a mortar, or you may use them whole, if you please. Put them into a cask, and pour six gallons of brandy over them. Put in two pounds of loaf sugar broken to pieces, a quart of sack, stir all well together, and let it stand two months. Then draw it off into pint bottles, cork it tight, and keep it for use. It is much finer when made with morella cherries.

Birch Wine.

THE proper season for extracting the liquor from the birch tree is the beginning of March, while the sap is rising, and before the leaves shoot out; for when the sap is come forward, and the leaves appear, the juice, being long digested in the bark, grows thick and coloured, which before was thin and clear. The method of extracting the juice is by boring holes in the body of the tree, and putting in fossets, which are commonly made of the branches of elder, the pith being taken out. You may, without hurting the tree, if it be large, tap it in several places, four or five at a time; and by those means procure from different trees several gallons every day. If you have not enough in one day, the bottles in which it drops must be corked close,

and rosined or waxed. At any rate, however, make use of it as soon as you can. Take the sap and boil it as long as any scum rises, skimming it all the time. To every gallon of liquor put four pounds of good sugar, and the thin peel of a lemon. Boil it afterwards half an hour, skimming it well. Then pour it into a clean tub, and when it is almost cold, set it to work with yeast spread upon a toast. Let it stand five or six days, stirring it often. Then take a cask just big enough to hold the liquor. Fire a large match dipped in brimstone, throw it into the cask, and stop it close till the match is extinguished. Tun your wine, and lay the bung on lightly, till you find it has done working. Stop it close, keep it three months, and then bottle it for use.

Apricot Wine.

HAVING boiled six pounds of loaf sugar in six quarts of water, and skimmed it well, put in twelve pounds of apricots pared and stoned, and boil them till they are tender. Then strain the liquor from the apricots, put it into a stone bottle, and bottle it as soon as it is fine. Cork it well, and keep it in a cool cellar for use.

Balm Wine.

BOIL twenty pounds of lump sugar in four gallons and a half of water one hour gently, and put it into a tub to cool. Bruise two pounds of the tops of green balm, and put them into a barrel with a little new yeast, and when the liquor is nearly cold pour it on the balm. Stir it well together, and let it stand twenty-four hours, stirring it frequently. Bung it up, and let it stand six weeks. Then bottle it off, put a lump of sugar into each bottle, cork it tight, and the longer it is kept, the better it will be.

Quince Wine.

QUINCES for this purpose must be gathered when dry and full ripe. Wipe twenty large quinces clean with a coarse cloth, and grate them with a large grater or rasp as near the core as you can, but none of the core.

Boil a gallon of spring water; throw in your quinces, and let them boil softly a quarter of an hour. Then strain them well into an earthen pan, on two pounds of double-refined sugar. Pare two large lemons, throw in the peel, and squeeze the juice through a sieve, and stir it about till it be quite cool. Then toast a very thin piece of bread very brown, rub a little yeast on it, and let it stand close covered twenty-four hours. Then take out the toast and lemon-peel, put the liquor up in a keg, keep it three months, and then bottle it. If you make a twenty-gallon cask, let it stand six months before you bottle it. When you strain your quinces, you must wring them hard in a coarse cloth.

Raspberry Wine.

BRUISE some fine raspberries with the back of a spoon, then strain them through a flannel bag into a stone jar. To each quart of juice put a pound of double-refined sugar, stir it well together, and cover it close. Let it stand three days, and then pour it off clear. To a quart of juice, put two quarts of white wine; then bottle it off, and it will be fit to drink in a week.

Raspberry Brandy.

PICK two gallons of raspberries clean from the stalks, bruise them with your hands, and put them into a cask. Put to them eight gallons of good brandy, two pounds of loaf-sugar finely beaten, and a quart of sack. Stir all well up together, and let it stand a month. Then draw it off clear into another cask, and when it is fine, bottle it: cork the bottles well, and keep it for use.

Orange Shrub.

TAKE twenty gallons of water, and break into it, in small pieces, one hundred pounds of loaf-sugar. Boil it till the sugar be melted, skim it well, and put it in a tub to cool. When cold, put it into a cask, with thirty gallons of good Jamaica rum, and fifteen

gallons of orange-juice; but mind to strain all the seeds out of the juice. Mix them well together, then beat up the whites of six eggs very well, stir them well in, let it stand a week to fine, and then draw it off for use. The same rules will hold good for the making of any quantity you please.

Damson Wine.

HAVING gathered your damsons on a fine day, and when they are ripe, weigh and bruise them. Put them into a stone stein that has a cock in it, and to sixteen pounds of fruit boil two gallons of water. Skim it, pour it over the fruit scalding hot, and let it stand two days. Then draw it off, and put it into a vessel, and to every two gallons of liquor put five pounds of fine sugar. Fill up the vessel, and stop it close. Keep it in a cool cellar for twelve months, then bottle it, and put a small lump of sugar into each bottle. Cork them well, and it will be fit for use in two months after.

Cowslip, or Clary Wine.

Put twelve pounds of sugar, the juice of six lemons, and the whites of four eggs well beaten, into six gallons of water. Let it boil half an hour, and skim it well. Take a peck of cowslips, (if they be dry, half a peck will do) and put them into a tub with the thin peelings of six lemons. Then pour on the boiling liquor, and stir them about. When almost cold, put in a thin toast, baked dry, and rubbed with yeast, and let it stand two or three days to work. If you put in, before you tun it, six ounces of syrup of citron, or lemons, with a quart of Rhenish wine, it will be a good addition. The third day strain it off, and squeeze the cowslips through a coarse cloth; then strain it through a flannel bag, and tun it up. Lay the bung loose two or three days, to see if it work; and, if it do not, bung it down tight, let it stand three months, and then bottle it for use.

Turnip Wine.

PARE, slice, and put a good many turnips into a cyder press, and press out all the juice. Put three pounds of lump sugar to every gallon of juice, put your juice into a vessel just big enough to hold it, with half a pint of brandy to every gallon of juice. Lay something over the bung for a week, to see if it work. As soon as it has done working, stop it close for three months, and draw it off into another vessel. When it is fine bottle it off.

Blackberry Wine.

PUT your berries when fully ripe into a vessel of wood or stone, with a spigot in it, and pour upon them as much boiling water as will just appear upon the top of them. As soon as it is cool enough to permit you to put your hand in, bruise them till all the berries are broken. Let them stand, closely covered, till the berries are well wrought up to the top, which is usually in three or four days. Then draw off the clear juice into another vessel, and add to every ten quarts of the liquor one pound of moist sugar. Stir it well in, and let it stand to work in another vessel, like the first, a week or ten days. Then draw it off at the spigot, through a jelly-bag, into a large vessel. Take four ounces of isinglass, steep it twelve hours in a pint of white wine, and then boil it till it is dissolved over a slow fire. Then take a gallon of your blackberry juice, put in the isinglass, give it a boil, and put it hot to the rest. Put it into a vessel, stop it up close till it has worked and settled; then bottle it, cork it tight, put it into a cool cellar, and it will be fit to drink in three months.

CHAP. XXVII.

THE PREPARATION OF CORDIAL WATERS.

Preliminary Observations.

BEFORE we proceed to the preparation of cordial waters, it may not be amiss to premise a few particulars. If you make use of a limbec, be careful to fill the top with cold water, when you set it on, make a paste of flour and cold water, and close the bottom of your still with it. Be particularly careful not to let your fire be so hot as to endanger its boiling over, as that will weaken the spirit of your water. The water on the top of your still should be frequently changed, and never suffered to be scalding-hot, which will prevent your still dropping gradually. If you use a hot still, when you put on the top, dip a cloth in white lead and oil mixed together, and lay it well over the edges of your still, and a coarse cloth over the top. Make a slow fire under it, but mind and keep it very clear; and when your cloth is dry, dip it in cold water, and lay it on again. If your still be very hot, wet another cloth, and lay it round the top. When you use a worm-still, keep your tub full to the top with water, and change it often, to prevent its growing hot. When the young practitioner has strongly fixed these preliminaries in his mind, he may then proceed to the preparation of the articles mentioned in this chapter.

Cordial Poppy Water.

PUT a peck of poppies, and two gallons of very good brandy, into a wide-mouthed glass, and let them stand forty-eight hours. Then strain out the poppies, take a pound of raisins of the sun stoned, an ounce of coriander seeds, and an ounce of liquorice sliced.

Bruise them all together, and put them into the brandy, with a pound of good powder sugar. Let them stand four or eight weeks, shaking it every day, and then strain it off, and bottle it close for use.

To make Milk Water.

TAKE of rue, carduus, and wormwood, each two large handfals; four handfals of mint, as much balm, and as much angelica. Cut these a little, and put them into a cold still, and put to them three quarts of milk. Let your fire be quick till your still drops, and then slacken it: You may draw off two quarts: the first quart will keep all the year.

Another Method.

TAKE of each of the following herbs three handfals: fumitory, endive, agrimony, water-cresses, white nettles, elder-flowers, balm, bank-cresses, and sage; of eyebright, brook-lime, and celendine, each two handfals; of the roses of yellow dock, red madder, fennel, horse-radish, and liquorice, each three ounces; one pound of stoned raisins; nutmeg sliced, winter-bark, turmeric, galingal, of each two drams; caraway and fennel seed three ounces; and one gallon of milk. Distil all with a gentle fire in one day.

To make Walnut Water.

BRUISE a peck of fine green walnuts in a large mortar, put them into a pan with a handful of balm bruised, put to them two quarts of good French brandy, cover them close, and let them lie three days. The next day distil them in a cold still. You may, in the course of one day, draw three quarts from this quantity.

To make Aqua Mirabilis.

TAKE cloves, mace, nutmeg, cinnamon, galingal, cubebs, and cardamoms, of each four drams; put to them two pints of the juice of celendine, one pint of the juice of spearmint; the juice of balm, flowers of melilot, cowslip, rosemary, borrag, bugloss, and

marigolds, of each six drams; seeds of caraway, coriander, and fennel, of each four drams; four quarts of the best sack, and two quarts of white wine; the strongest brandy, angelica water, and rose-water, of each a quart. Bruise the spices and seeds, and steep them with the herbs and flowers in their juices, waters, sack, white wine and brandy, all night. In the morning, distil it in a common still pasted up; and from this quantity you may draw off two gallons at least. Sweeten it to your taste with sugar-candy, bottle it up, and keep it in a cool place.

To make Treacle Water.

TAKE four pounds of the juice of green walnuts; balm, marigold, rue, and carduus, of each three pounds; half a pound of roots of butter-bur; one pound of roots of burdock; angelica and mastic wort, of each half a pound; leaves of scordium six handfuls; Venice treacle and mithridates, of each half a pound; old Canary wine two pounds; white-wine vinegar, six pounds; and juice of lemon, the same quantity. Distil this in an alembic.

Lady Monmouth's Treacle Water.

TAKE three ounces of hartshorn shavings, and boiled borrage water, or succory, wood-sorrel, or respice water, or three pints of any of these waters boiled to a jelly. Put the jelly and hartshorn both into the still, and add a pint more of these waters. When you put it into the still, take the roots of elecampane, gentian, cyprus, tuninsal, of each an ounce; sorrel roots two ounces, blessed thistle, called carduus, and angelica, each one ounce; balm, sweet marjoram, and burnet, half a handful of each; lily-comvally flowers, borrage, bugloss, rosemary, and marigold flowers, of each two ounces; citron rinds, carduus seeds, alker-mes berries, and cochineal, of each an ounce. Prepare all these simples thus: Gather the flowers as they come in season, and put them in glasses with a large mouth. Put with them as much sack as will

cover them, and tie up the glasses close with bladders wet in the sack, with a cork and leather upon that, adding more flowers and sack, till you have a proper quantity. Put cochineal into a pint bottle, with half a pint of sack, and tie it up close with a bladder under the cork, and another on the top, wet with sack. Then cover it up close with leather, and bury it, standing upright in a bed of hot horse-dung, nine or ten days. Then look at it, and if it be dissolved, take it out of the dung; but do not open it till you distil. Slice all the roots, beat the seeds and berries, and put them into another glass. Put no more sack among them than necessary; and when you intend to distil, take a pound of the best Venice treacle, and dissolve it in six pints of the best white wine, and three of red rose-water. Put all the ingredients together, stir them, and distil them in a glass still.

To make Angelica Water.

WASH eight handfuls of the leaves of angelica, cut them, and lay them on a table to dry. As soon as they are dry, put them into an earthen pot, and put to them four quarts of strong wine lees. Let it stand twenty-four hours, but stir it twice in that time. Then put it into a warm still, or alembic, and draw it off. Cover your bottles with a paper, and prick holes in them, and let them stand thus two or three days. Then mix all together, and sweeten it; and when it is settled, bottle it up, and stop it close.

To make Fever Water.

TAKE ten green walnuts, two ounces of carduus seeds and marigold flowers, and three ounces of Virginia snake root; carduus water and poppy water, one quart of each, and one ounce of hartshorn. Slice the walnuts, and steep all in the waters a fortnight. Then add to it half an ounce of London treacle, and distil the whole in an alembic pasted up.

Piedmont Water.

BEAT up a pound of all-spice in a mortar, and put it to two gallons of brandy, and the same quantity of water. Let it stand all night, and then draw it off in a worm-still.

Red Rose-bud Water.

TAKE four gallons of roses, and wet them in near two gallons of water. Then distil them in a cold still. Take the same stilled water, and put into it as many fresh roses as it will wet. Then distil them again. In the same manner you may distil mint, balm, parsley, and pennyroyal waters.

Black Cherry Water.

BRUISE six pounds of black cherries, and put to them the tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marigold flowers, of each a handful; dried violets an ounce; anise-seeds and sweet fennel-seeds, of each half an ounce. Bruise the seeds well, and cut the herbs small. Mix all together, and distil them off in a cold still.

Stag's Heart Water.

TAKE rosemary flowers, clove gilliflowers dried, rose-buds dried, and borragé flowers, of each an ounce; four handfuls of balm, and one of sweet marjoram; marigold flowers half an ounce; lemon-peel, two ounces; mace and cardamum, of each thirty grains; of cinnamon, sixty grains; of yellow and white sanders, of each a quarter of an ounce; shavings of hartshorn an ounce. Take nine oranges, and put in the peels; then cut them in small pieces, and pour upon these two quarts of the best Rhenish, or the best white wine. Let it infuse three or four days, close stopped in a cellar or cool place; but it will not be the worse for infusing nine or ten days. Take a stag's heart, and cut off the fat, cut it very small, and cover it with Rhenish or white wine. Let it stand

all night closely covered in a cool place, and the next day add to it all the above-mentioned ingredients, mixing them very well together, and adding to it a pint of the best rose-water, and a pint of the juice of celandine. If you please you may put in ten grains of saffron. Put it in a glass still, distilling in water, raising it well to keep in the steam both of the still and receiver.

Peppermint Water.

Cut your peppermint, which must be gathered when it is full grown, and before it seeds, into short lengths. Fill your still with it, and cover it with water. Then make a good fire under it; and when it is near boiling, and the still begins to drop, if your fire be too hot, draw a little from under it, to keep it from boiling over, or your water will be muddy. The slower your still drops, the clearer and stronger your water will be; but do not reduce it too low. Bottle it the next day, let it stand three or four days to take off the fiery taste of the still, then cork it well, and it will keep a long time.

Orange or Lemon Water.

Take the outer rinds of fifty oranges or lemons, put them into six quarts of brandy and one quart of sack, and let them steep in it one night. The next day distil them in a cold still, and draw it off till it begins to taste sour. Sweeten it to your taste with double-refined sugar, and mix the first, second, and third runnings together. If it be lemon-water, it should be perfumed with two grains of ambergris, and one of musk. Grind them fine, tie them in a rag, and let it hang five or six days in each bottle, or you may put to them three or four drops of the tincture of ambergris. Take care that you cork it well, and it will remain good a great while.

Nutmeg Water.

Put one pound of nutmegs beaten up in a mortar to two gallons of brandy, and the same quantity of

water. Let it stand all night, and then draw it off in a warm still.

Hysterical Water.

TAKE seeds of wild parsnips, betony, and roots of lovage, of each two ounces; roots of single piony four ounces; of misletoe of the oak three ounces; myrrh a quarter of an ounce, and castor half an ounce. Beat all these together, and add to them a quarter of a pound of dried millepedes. Pour on these three quarts of mugwort water, and two quarts of brandy. Let them stand in a close vessel eight days, and then still it in a cold still pasted up. You may draw off nine pints of water, and sweeten it to your taste. Mix all together, and bottle it up.

Surfeit Water.

TAKE chives, sage, balm, mint, rue, Roman worm-wood, scurvy-grass, brook-lime, and water-cresses, of each one handful; green merery two handfuls; poppies, if fresh, half a peck; but, if they be dry, use only half the quantity; cochineal and saffron, six-pennyworth of each; anise-seeds, caraway-seeds, coriander and cardamum-seeds, of each an ounce; two ounces of scraped liquorice; a pound of split figs, the same quantity of raisins of the sun stoned, an ounce of juniper-berries bruised, an ounce of beaten putmeg, an ounce of mace bruised, and the same of sweet fennel-seeds also bruised, with a few flowers of rosemary, marigold, and sage. Put all these into a large stone jar, put to them three gallons of French brandy. Cover it close, and let it stand near the fire for three weeks. Stir it three times a week, and be sure to keep it close stopped, and then strain it off. Bottle your liquor, and pour on the ingredients a bottle more French brandy. Let it stand a week, stirring it once a day, then distil it in a cold still, and you will have a fine white surfeit water. Though this is best made in summer, yet you may make it at any time of the year, if you live in London, where

the ingredients are always to be had either in a green or dry state.

Rose Water.

ROSES for this purpose must be gathered on a fine day, when they are full blown. Pick off the leaves, and to a peck put a quart of water. Then put them into a cold still, make a slow fire under it, and the slower you distil it the better it will be. Then bottle it, and you may cork it, after two or three days.

Lavender Water.

TAKE two pounds of lavender pips, and put them into two quarts of water. Put them into a cold still, and put a slow fire under it. Distil it off very slowly, and put it into a pot till you have distilled all your water. Then clean your still well out, put your lavender water into it, and distil it off again slowly. Put it into your bottles, and cork it well.

CHAP. XXVIII.

DIRECTIONS FOR BREWING MALT LIQUORS.

THOUGH the housekeepers in London are seldom troubled with the business of brewing, yet it is a very necessary article to be properly understood by those who reside much in the country. We shall therefore be very particular in this business, and proceed to lay down such plain and concise rules, as may enable every one to become a good brewer of malt liquors. And, first, we shall describe

On what Principles the Copper should be built.

THE various implements necessary for this business must be properly made, and kept clean and in good order. The proper position of the copper, and the

manner of its being set, require very attentive consideration. The best method to be adopted is to divide the heat of the fire by a stop; and if the door and draft be in a direct line, the stop must be erected from the middle of each outline of the grating, and parallel with the centre sides of the copper. By this method, the middle of the fire will be directly under the bottom of the copper. The stop is composed of a thin wall in the centre of the right and left sides of the copper, which is to ascend half the height of it. On the top must be left a cavity, from four to five inches, for a draught for that half part of the fire which is next the door of the copper; and then the building must close all round to the finishing at the top. By this method, the heat will communicate from the outward part of the fire round the outward half of your copper, through the cavity, as will the farthest part of the flue, which also contracts a conjunction of the whole, and causes the flame to glide gently and equally round the bottom of the copper.

Very great advantages result from a copper being set in this manner, and among these, the saving of fuel is not the least. It has a considerable advantage over wheel-draughts; for with them, if there be not particular attendance given to the hops, by stirring them down, they are apt to stick to the sides, and scorch, which will deprive the liquor of its proper flavor. By the method above advised, the copper will last many years longer than it will by the wheel-draught; for that draws with so much violence, that should your liquor be beneath the communication of the fire, your copper will thereby be liable to injury; whereas, by the other method, you may boil half a copper full, without any bad consequences ensuing.

The proper Management of Vessels for Brewing.

THE day before you intend to brew, examine all your vessels very attentively, and see that they be thoroughly clean, and in a state proper for use. Brewing

utensils should never be converted to any other use, unless for wines; and even then, as soon as they are done with, they should be thoroughly cleansed, and kept in a clean place. Casks must be well cleaned with boiling water; and, if the bung-hole be large enough, scrub them well with a small birch broom or brush. If you find them bad; and have a musty scent, take out the heads, and let them be scrubbed clean with a hand-brush, sand, and fullers' earth. When you have done this, put on the head again, and scald it well; then throw in a piece of unslaked lime, and stop the bung close. When they have stood some time, rinse them well with cold water, and they will then be in a condition proper to be used.

Your coolers also require equal attention, they being implements of much consequence in brewing; for, if they be not properly kept in order, your liquor will contract a disagreeable flavor, which nothing can remove. This often proceeds from wet having infused itself into the wood, it being sometimes apt to lodge in the crevices of old coolers, and even infect them to such a degree, that it cannot be removed even after several washings and scaldings. One cause incidental to this evil is, suffering women to wash in a brew-house, which ought never to be permitted, where any other convenience can be had; for nothing can be more hurtful than the remains of dirty soap left in vessels intended for brewing only.

Never let the water stand too long in the coolers while you are preparing them, as it will soak into them, and soon turn putrid, when the stench will enter the wood, and make them almost incurable. To prevent these ill effects, as well as to answer good purposes, it has been recommended where fixed brew-houses are intended, that all coolers should be leaded. It must be allowed, in the first instance, that such are exceedingly cleanly; and, secondly, that it expedites the cooling of part of your liquor worts, which is very necessary to forward it for working, as well as afterwards for cooling the whole; for evaporation

causes considerably more waste than proper boiling. Your coolers must also be well scoured two or three times with cold water, which is more proper than hot water to effect a perfect cleaning, especially if they be in a bad condition, from the undiscovered filth that may be in the crevices. The application of warm water will drive the infection further; so that, if your liquor be let into the coolers, and any remain in the crevices, the heat will collect the foulness, and the whole will thereby be rendered unwholesome and disagreeable.

Another material point is to keep the mash-tub clean; the grains must not be left in the tub any longer than the day after brewing, lest the tub should be thereby soured; for if there be a sour scent in the brewhouse before your beer be tunned, it will be apt to infect your liquor and worts. Cleanliness in brewing is so indispensable an article, that every attention should be paid to it.

The Management of the Mash-tub and other Utensils.

In order to make your mash-tub more lasting and complete, you must have a circular piece of brass or copper, to inlay and line the hole where the penstaff enters, to let the wort run off into the underback. The penstaff should be also strongly ferelled with the same metal, and both well and taperly finished, so that you may place it properly. By this method you have it run from the fineness of a thread to the fulness of an inch tube, &c. first dressing your muck-basket with straw, fern, or small bushy furze without stems, six or eight inches in from the bottom of your basket, and set quite perpendicularly over the whole, with the penstaff through the centre of the basket, and the middle of the furze or fern, and fastened into the hole of the tub. To steady it properly, you must have a piece of iron let into a staple fastened to the tub, at the nearest part opposite to the basket, and to reach nearly to it; and from that piece another added on a jointed swivel, or any other contrivance, so as to be

at liberty to let round the basket like a dog's collar, and to enter into the staple formed in the same to pin it fast, and by adding a half-circular turn in the collar, in which you have room to drive in a wedge, which will keep it safe down to the bottom, where there can be no danger of its being disturbed by stirring the mash, which will otherwise sometimes be the case. When you let go, you will raise the penstaff to your own degree of running, and then fasten the staff, by the help of two wedges tightened between the staff and the basket.

The copper-work, like every thing else, must give way to time, and become defective. When this is the case, you may repair the imperfection by the following simple method. Work the penstaff in the brass socket with emery and water, or oil, which will perhaps make it more perfect than when new. The like method is sometimes taken even with cocks just purchased, in order to prevent their decaying so soon as they otherwise would.

Underbacks may be made to receive a very material addition, by having a piece of copper to line the hole in the bottom, which may be stopped with a cloth put singly round a large cock, which will prevent its flying up by the heat. When the liquor is pumped clean out of the back, the cloth round the cock will enable you to take out the cock with ease; and there should be a drain below the underback to carry off the water, which will enable you to wash it very clean without much trouble. This drain should be made with a clear descent, so that no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work that water in a double quantity, your underback being filled by the means of letting it in at your leisure, out of your copper, through a shoot to the mash-tub, and so to the underback. Thus you will have a reserve against the time you wish to fill your copper, which may be complete in a few minutes, by pumping while the under cock is running. We cannot conclude

this article of utensils, without again recommending cleanliness as a most essential point to be attended to in brewing.

The proper Season for Brewing.

MARCH is generally considered as one of the principal months for brewing malt liquors for long keeping: The reason of this is, because the air, at that time of the year, is in general temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preservation and good keeping. The extremes of hot or cold weather are equally pernicious to the fermentation or working of liquors. Hence, if you brew in very cold weather, unless you use some means to warm the cellar while new drink is working, it will never clear itself in the manner you would wish; and the same misfortune will arise, if in very hot weather the cellar is not put into a temperate state. The consequence of all which will be, that such drink will be muddy and sour, and in such a degree, as to be perhaps past recovery. These accidents frequently happen, even in the proper season for brewing, and that owing to the badness of cellars; for, if they be dug in spring grounds, or are subject to damps in the winter, the liquor will chill, and become vapid or flat. When cellars are in this situation, it will be much better to brew in March than October, as you may keep such cellars temperate in summer, which cannot be done in winter. Thus your beer brewed in March, before the cold can any ways materially affect it, will have due time to adjust and settle itself.

Every cellar designed for the keeping of liquors, should be formed on such a plan, that no external air can get into it; for the variation of the external air, were there free admission of it into the cellar, would cause as many alterations in the liquors, and consequently would keep them in such an unsettled state, as totally to spoil them. A regular and temperate air digests and softens malt liquors, which makes them agreeable

to the taste; but in cellars where the heats and colds are irregular, very little good liquor can be expected out of them.

The most proper Water for Brewing.

REPEATED experiments have proved, that river-water is the most proper for brewing, as such is generally soft, and has received those benefits, which are naturally derived from the air and sun, and which permit it easily to penetrate into the malt, and extract its virtues. Hard waters, on the contrary, astringe and bind the power of the malt, so that its virtues are not freely communicated to the liquor. Some people hold it as a maxim, that all water that will mix with soap is fit for brewing, which is the case with the generality of river water; and it has been frequently found from experience, that when the same quantity of malt has been used to a barrel of river-water, as to a barrel of spring-water, the brewing from the former has exceeded the other in strength above five degrees in the course of twelve months keeping. It has also been observed, that the malt was not only the same in quantity for one barrel as for the other, but was the same in quality, having been all measured from the same heap. The hops were also the same, both in quality and quantity, and the time of boiling equal in each. They were worked in the same manner, and tunned and kept in the same cellar. This is a proof beyond all contradiction, that the water only could be the cause of this difference.

The ablest brewers have been much puzzled with one circumstance, which is, that several country gentlemen in the same town have employed the same brewer, have had the same malt, hops, and water, have brewed in the same month, and broached their drink at the same time; yet one has had exceedingly fine, strong, and well-tasted beer, while the other has had nothing worth drinking. Three reasons may be adduced, in order to account for this very singular difference. First, it might arise from the difference

of weather, which might happen at the different brewings in this month, and make an alteration in the working of the liquors. Secondly, the yeast, or barm, might be of different sorts, or in different states, wherewith these liquors were worked; and, thirdly, the cellars might not be equally adapted for the purpose. The goodness of such drink as is brewed for keeping, depends, in some measure, on the proper form and temperature of the cellars in which it is kept.

Dorchester beer, which is generally in much esteem, is chiefly brewed with chalky water, which is plentiful in almost every part of that county; and as the soil is mostly chalk, the cellars, being dug in that dry soil, contribute much to the good keeping of their drink, it being of a close texture, and of a dry quality, so as to dissipate damps; for it has been found by experience, that damp cellars are equally injurious to the casks and the good keeping of liquor.

Where water is naturally of a hard quality, it may, in some measure, be softened by exposing it to the air and sun, and putting into it some pieces of soft chalk to infuse; or, when the water is set on to boil, in order to be poured on the malt, put into it a quantity of bran, and it will have a very good effect.

The Quality of the Malt and Hops most proper for Brewing.

MALT is generally distinguished by two names, high-dried, and low-dried malt. Of these, the former, when brewed, produces a liquor of a deep brown colour, and the other, which is the low-dried, produces a liquor of a pale colour. The first is dried in such a manner as to be rather scorched than dried, and is not so wholesome as the pale malt. It has also been found from experience, that brown malt, although it may be well brewed, will sooner turn sharp than the pale; so that the pale malt is generally in most esteem.

A gentleman, who has made the art of brewing his study for many years, gives as his opinion, that brown malt makes the best drink when brewed with a coarse

river-water, such as that of the Thames about London; and that being brewed with such water it makes very good ale; but that it will not keep above six months without turning stale, even though he allows fourteen bushels to the hogshead. He adds, that he has tried the high-dried malt to brew beer with for keeping, and hopped it accordingly; and yet he could never brew it so as to drink soft and mellow, like that brewed with pale malt. There is, he says, an acid quality in the high-dried malt, which occasions those who drink it to be greatly troubled with that disorder called the heart-burn.

We have been here speaking only of malt made of barley; for as to wheat-malt, pea-malt, or those mixed with barley-malt, though they produce a high-coloured liquor, will keep some years, and drink soft and smooth, yet they are subject to have the flavor of mum.

High-dried malt should not be brewed till it has been ground ten days or a fortnight, as it will then yield much stronger drink than from the same quantity ground but a short time before it is used. On the contrary, pale malt, which has not received much of the fire, must not remain unused above a week after it is ground.

The newest hops are by far the best. Though hops will keep two years, yet after that they begin to decay, and lose their flavor, unless great quantities are kept together, in which case they will keep good much longer than in small quantities. They should, with a view to preserve them the better, be kept in a very dry place; whereas those who deal in them, with a view to increase their weight, keep them as damp as they can.

It is hence evident, that every article for the brewery should be judiciously chosen before you commence brewing, otherwise you will sustain a loss, which will be aggravated by your labour being in vain. Be particularly careful to be provided with every necessary article before you commence brewing;

for bad consequences must ensue when you wait for any thing that should be immediately ready.

The practical Part of Brewing.

HAVING all your utensils properly cleansed and scalded, your malt ground, your water boiling in the copper, and your penstaff well set; you must proceed to mash, by putting a sufficient quantity of boiling water into your tub, in which it must stand until the greater part of the steam is gone off, or till you see your own shadow in it. It will then be necessary, that one person should pour the malt gently in, while another is carefully stirring it, for it is equally as essential, that the same care should be observed when the mash is thin as when thick. This being properly done, and having a sufficient reserve of malt to cover the mash, to prevent evaporation, you may cover your tubs with sacks, &c. and leave your malt three hours to steep, by which time its virtues will be properly extracted.

Be careful, before you let the mash run, to be prepared with a pail to catch the first flush, as that is generally thickish, and another pail to be applied while you return the first on the mash, and so on for two or three times, at least, till it run fine. By this time your copper should be boiling, and a convenient tub placed close to your mash-tub. Let into it, through your spout, half the quantity of boiling water you mean to use for drawing off your best wort; after which you must instantly turn the cock to fill up again, which with a proper attention to the fire, will boil in due time. During such time, you must slop the mash with this hot water out of the convenient tub, in moderate quantities, every eight or ten minutes, till the whole is consumed; and then let off the remaining quantity, which will be boiling hot, to the finishing process for strong beer.

Having filled your copper, let it boil as quick as possible for the second mash, whether you intend it either for ale or small beer. Being thus far prepared,

let off the remaining quantity of water into your tub, as you did for the strong beer; but if you would have small beer besides, you must act accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before directed.

As to the quantity of malt, twenty-four bushels will make two hogsheads of as good strong beer as any person would wish to drink, as also two hogsheads of very decent ale. The strong beer made from this quantity of malt should be kept two or three years before it is tapped, and the ale never less than one. If your mash be only for one hogshead, it should be two hours in running off; if two hogsheads, two hours and a half; and three hours for any greater quantity.

Great attention must be paid to the time of steeping your mashes. Strong beer must be allowed three hours; ale, one hour; and, if you draw small beer afterwards, half an hour. By this mode of proceeding your boilings will regularly take place of each other, which will greatly expedite the business. In the course of mashing, be careful that it is thoroughly stirred from the bottom, and especially round the muck basket; for, being well shaken, it prevents a stagnation of the whole body of the mash.

The greatest care must be taken in the preparation for boiling, to put the hops in with the first wort, or it will char in a few minutes: As soon as the copper is full enough, make a good fire under it; but be careful in filling it to leave room enough for boiling. Quick boiling is a part of the business that requires very particular attention. Great caution must be observed when the liquor begins to swell in waves in the copper. If you have no assistant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper door, and with the other end push in the damper, and thus proportion your fire, as you must take care not to have it too fierce.

To ascertain the proper time the liquor should boil, proceed as follows. Take a clean copper bowl-dish, dip out some of the liquor, and when you discover a working, and the hops sinking, you may then conclude it to be sufficiently boiled. Long and slow boiling both hurts and wastes the liquor.

As soon as your liquor is properly boiled, traverse a small quantity of it over all the coolers, so as to get a proper quantity cold immediately to set to work; but if the airiness of your brewhouse be not sufficient to expedite a quantity soon, you must traverse a second quantity over the coolers, and then let it into shallow tubs. Put these into any passage where there is a thorough draft of air, but where no rain or other wet can get to it. Then let off the quantity of two baring-tubs full from the first, to the second and third coolers, which may be soon got cold, to be ready for a speedy working, and then the remaining part that is in your copper may be quite let out into the first cooler. In the mean time, mend the fire, and also attend to the hops, to make a clear passage through the strainer.

As soon as the liquor has done running, return to your business of pumping; but remember, that when you have got four or five pailfuls, you return all the hops into the copper for ale.

By this time, the small quantity of liquor traversed over your coolers, being sufficiently cooled, you must proceed as follows to set your liquor to work. Take four quarts of yeast, and divide half of it into small vessels, such as clean bowls, basons, or mugs, adding thereto an equal quantity of wort, which should be almost cold. As soon as it ferments to the top of the vessels, put it into two pails, and when that works to the top, put one into a baring-tub, and the other into another. When you have half a baring-tub full together, you may put the like quantity to each of them, and then cover them over, until it comes to a fine white head. This may be completed in three hours, and then put those two quantities into the working guile.

You may now add as much wort as you have got ready; for, if the weather be open, you cannot work it too cold. If you brew in cold frosty weather, keep the brewhouse warm; but never add hot wort to keep the liquor to a blood heat, that being a bad practice.

Take care that your yeast be not from foxed beer, that is, beer heated by ill management in its working; for, in that case, it is likely to carry with it the contagion. If your yeast be flat, and you cannot procure that which is new, put to it a pint of warm sweet wort, of your first letting off, the heat to be about half the degree of milk-warm. Then shake the vessel that contains it, and it will soon gather strength, and be fit for use. As to the quantity of hops necessary to be used, remember, that half a pound of good hops is sufficient for a bushel of malt.

Tunning is the last and most simple operation in the business of brewing, the general methods of doing which are, either by having it carried into the cellar on men's shoulders, or conveying it thither by means of leathern pipes used for that purpose. Your casks being perfectly clean, sweet and dry, and placed on the stand ready to receive the liquor, first skim off the top yeast, then proceed to fill your casks quite full, and immediately bung and peg them close. Bore a hole with a tap-borer near the summit of the stave, at the same distance from the top as the lower tap-hole is from the bottom, for working through that upper-hole, which is a more clean and effectual method than working it over the cask; for, by the above method, being so closely confined, it soon sets itself into a convulsive motion of working, and forces itself fine, provided you attend to the filling of your casks five or six times a day. New casks are apt to give liquor a bad taste, if they be not well scalded and seasoned several days successively before they are used; and old casks are apt to grow musty, if they stand any time out of use.

The proper Management of Malt Liquors.

To keep strong beer in a state of perfection, having once broached the vessel, attention must be paid to the time in which it may be expended; for, if there happen to be a quick draught for it, it will in that case last good to the bottom; but, if there is likely to be but a slow draught, then do not draw off quite half before you bottle it; otherwise it will grow flat, dead, or sour.

The time requisite for beer to ripen, depends on the quantity of liquor contained in the cask. A vessel that contains two hogsheads of beer, will require twice as much time to perfect itself as one of a hogshead; and it is found by experience, that no vessel should be used for strong beer intended for keeping, less than a hogshead.

Small beer should be made tolerably good in quality; for, if it be not good, servants, for whom it is principally calculated, will be feeble in summer-time, incapable of strong work, and subject to various disorders. Besides, when the beer is bad, a great deal will be thrown away; whereas, on the contrary, good wholesome drink will be valued, and consequently taken care of. It is advisable, therefore, where there is good cellaring, to brew a stock of small beer in March or October, or in both months, to be kept, if possible, in hogsheads. The beer brewed in March should not be tapped till October, nor that brewed in October till the March following.

Some people, who brew with high-dried barley malt, in order to fine their beer, put a bag, containing about three pints of wheat, into every hogshead of liquor, which has had the desired effect, and made the beer drink soft and mellow. Others have put about three pints of wheat malt into a hogshead, which has produced the same effect.

Malt liquors may be spoiled by bad cellaring, be subject to ferment in the cask, and consequently turn thick and sour. When this happens, the best way of

bringing the liquor to itself is, to open the bung-hole of the cask for two or three days; and, if that does not stop the fermentation, then put in about two or three pounds of oyster-shells, washed, dried well in an oven, and then finely pounded. After you have put it in, stir it a little, and it will soon settle the liquor, make it fine, and take off the sharp taste. When you find this effected, draw it off into another vessel, and put a small bag of wheat, or wheat malt into it, in proportion to the size of the vessel.

In some country places remote from principal towns, it is a practice to dip whisks into yeast, then beat it well, and hang up the whisks, with the yeast in them, to dry; and if there be no brewing till near two months afterwards, the stirring and beating one of these whisks in new wort, will soon raise a working or fermentation. It is a rule, that all liquor should be well worked in the tun, before it is put into the vessel, otherwise it will not easily grow fine.

The properest Method to bottle Malt Liquors.

THE first attention to be paid is to your bottles, which must be well cleaned and dried; for wet bottles will spoil your liquor by making it turn mouldy. Though the bottles may be clean and dry, yet, if the corks be not new and sound, the liquor will be liable to be damaged; for if the air can penetrate the bottles, the liquor will grow flat, and never rise. Many, who have flattered themselves of a saving knowledge, by using old corks on this occasion, have spoiled as much liquor as stood them in four or five pounds, in order to save three or four shillings. If bottles be corked properly, it will be difficult to draw the cork without a screw; and to secure the drawing of the cork without breaking, the screw ought to go through the cork, and then the air must necessarily find a passage, where the screw has passed. If a cork has once been in a bottle, though it has not been drawn with a screw, yet that cork will turn musty as soon as exposed to the air, and will communicate its ill flavor

to the bottle into which it is next put, and thereby spoil the liquor. In the choice of corks, take these that are soft and clear from specks. You may also observe, in the bottling of liquor, that the top and middle of the hogshead are the strongest, and will sooner rise in the bottles than the bottom. When you begin to bottle a vessel of any liquor, do not go about any thing else till the whole of that business is completed.

As soon as a vessel of liquor begins to grow flat whilst it is on tap, bottle it, and into every bottle put a piece of loaf-sugar about the size of a walnut, which will make it rise and come to itself; and to forward its ripening, you may set some bottles in hay, in a warm place; straw will do nothing towards its ripening.

If you should have the opportunity of brewing a good stock of small beer in March and October, some of it may be bottled at the end of six months, putting into every bottle a lump of loaf-sugar, which, in the summer, will make a very pleasant and refreshing drink. Or, if you happen to brew in summer, and are desirous of having brisk small beer, as soon as it has done working, bottle it as before directed.

Should your cellars not happen to be properly calculated for the preservation of your beer, you may use the following expedient. Sink holes in the ground, put into them large oil jars, and fill up the earth close about the sides. One of these jars will hold about two dozen bottles, and will keep the liquor in proper order; but great care must be taken that the tops of the jars are kept close covered. In winter time, when the weather is frosty, shut up all the lights or windows of your cellars, and cover them close with horse-dung, which will keep your beer in a proper and temperate state.

To keep Yeast good for several Months.

In order to preserve a large stock of yeast, which will keep and be of use for several months, either for

brewing, or to make bread or cakes, proceed as follows. When you have plenty of yeast, and are apprehensive of a future scarcity, take a quantity of it, stir it and work it well with a whisk until it become liquid and thin. Then get a large wooden platter, cooler, or tub, clean and dry, and with a soft brush lay a thin layer of yeast on the tub, and turn the mouth downwards, that no dust may fall upon it, but so that the air may get under to dry it. When that coat is very dry, then lay on another, and so on till you have a sufficient quantity, even two or three inches thick, always taking care that the yeast is very dry in the tub before you lay any more on, and this will keep good for several months. When you have occasion to use this yeast, cut a piece off, and lay it into warm water; then stir it together, and it will be fit for use. If it be for brewing, take a large handful of birch tied together, dip it into the yeast, and hang it up to dry. In this manner you may do as many as you please; but take care that no dust comes to it. When your beer is fit to set to work, throw in one of these, and it will make it work as well as if fresh yeast had been used.

CHAP. XXIX.

DIRECTIONS FOR BAKING BREAD.

The proper Form of an Oven.

EVERY new oven should be built round, and not lower from the roof than twenty inches, nor higher than twenty-four inches. The mouth should be small, with an iron door to shut quite close; by which means it will require less fire, and keep in the heat much better than a long and high-roofed oven, and in course bake every thing better.

The London Method of making Bread.

Put a bushel of good flour, which has been ground about five or six weeks, in one end of your trough, and make a hole in the middle of it. Take nine quarts of warm water, which the bakers call liquor, and mix it with one quart of good yeast. Put it into the flour, and stir it well with your hands. Let it lie till it rises as high as it will go, which will be in about an hour and twenty minutes. Mind and watch if when it is at the height, and do not let it fall. Then make up your dough with eight quarts more of warm liquor, and one pound of salt. Work it well with your hands, and then cover it over with a coarse cloth, or a sack. Put your fire into the oven, heat it well, and by the time your oven is hot, the dough will be ready. Then make your dough into loaves of about five pounds each, sweep out your oven clean, and put in your loaves. Shut it up close, and two hours and a half will bake them. Then open your oven, and draw them out. In summer, let your liquor be just blood-warm, in winter a little warmer, and in hard frosty weather as hot as you can bear your hand in it; but not so hot as to scald the yeast, for that will spoil the whole batch of bread. A larger or smaller quantity may be made in the same proportion.

To make French Bread.

LAY half a bushel of the best Hertfordshire white flour at one end of the trough, and make a hole in the middle of it. Mix a pint of good small-beer yeast with three quarts of warm liquor, put it in, and mix it up well till it is tough. Put a flannel over it, and let it rise as high as it will; but mind and watch that it does not fall. When it is at the height, take six quarts of skimmed milk blood-warm, the bluer the better, provided it is sweet, and a pound of salt; but be sure not to put any milk with the yeast at first, as that will prevent the yeast from rising, as any thing greasy will. Then instead of working it with

your hands, as you would dough for English bread, put the ends of your fingers together, and work it over your hands till it is quite weak and ropy, and then cover it over with a flannel. Put your fire into the oven, and make it very hot, by which time your dough will be ready. Lay your dough on the dresser, and, instead of a common knife, have one made like a chopping knife to cut it with. Then make it up into bricks or rolls, as you choose. The bricks will take an hour and a half baking, and rolls, half an hour. Then draw them out, and either rasp them with a rasp, or chip them with a knife, as you please. You may, if you think proper, break in two ounces of butter, when you work it up with the second liquor.

To make Bread without Yeast, by means of a Leaven.

TAKE about two pounds of dough of your last making, which has been made with yeast; keep it in a wooden vessel, and cover it well with flour. This is your leaven. The night before you intend to bake, put the leaven to a peck of flour, and work them well together with warm liquor. Let it lie in a dry wooden vessel, well covered with a dry linen cloth, also a blanket over the cloth, and keep it in a warm place. This dough kept warm will rise again the next morning, and will be sufficient to mix with two or three bushels of flour, being worked up with warm liquor, and a pound of salt to each bushel of flour. When it is well worked up, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it rise. Then knead it well, and work it up into loaves and bricks, making the loaves broad, and not so thick and high as is done for bread made with yeast. Then put it into your oven, and bake it as before directed. Always keep by you two pounds of the dough of your last baking, well covered with flour, to make leaven to serve from one baking day to another. The more leaven is put to the flour, the

lighter and more spongy the bread will be; and the fresher the leaven the less sour will be the bread.

To make Muffins and Oat-Cakes.

Put a bushel of Hertfordshire white flour into your trough, three gallons of milk-warm liquor, and mix in a quart of mild ale, or good small-beer yeast, and half a pound of salt. Stir it well about a quarter of an hour, then strain it into the flour, mix your dough as high as you can, and let it lie one hour to rise. Then with your hand roll it up, and pull it into little pieces as big as a large walnut. Roll them with your hand like a ball, lay them on a table, and as fast as you do them lay a flannel over them, and be sure to keep your dough covered with flannel. When you have rolled out all your dough, begin to bake the first, and by that time they will be spread out in the right form. Lay them on your plate, and as the bottom begins to change colour, turn them on the other side. Take great care that they do not burn. If the middle of your plate be too hot, put a brick or two into the middle of the fire to slacken the heat. The plate you bake on must be thus fixed. Build a place, as if you were going to build a copper, of a piece of cast iron, all over the top, fixed in form just the same as the bottom of a copper, or iron pot, and make your fire under with coal, as under a copper. Oat-cakes are made the same way, only use fine sifted oatmeal instead of flour, and two gallons of water instead of three. When you pull them to pieces, roll them out with a rolling-pin with a good deal of flour, cover them with a piece of flannel, and they will rise to a proper thickness; and, if you find them either too big or too little, you must roll your dough accordingly. Before you eat either muffins or oat-cakes, toast them crisp on both sides, but do not burn them. Then pull them open with your fingers, and they will be like a honey-comb. Lay in as much butter as you choose, then clap them together again, and put them before the fire; but use a knife only when you cut them into

pieces. Some flour will take a quart more liquor than other flour; but practice will make these things familiar.

CHAP. XXX.

THE BREEDING, REARING, AND MANAGEMENT OF POULTRY.

THE business of this chapter is certainly such as is necessary to be known by every housekeeper. Many families reside in the country only for a limited time, while others make it their constant abode, and prefer the peace and tranquillity of a rural life to the noise and bustle of the metropolis and other capital cities.

The first consideration is the proper choice of such fowls as are best calculated for breeding. Those of a middle age are most proper for setting, and the younger for laying. Six hens to a cock is the usual proportion; and, in order to make them familiar, feed them always at one place, and at a particular hour.

From two years old to five is the best age to set a hen, and the best month February; though any month will answer the purpose between that and Michaelmas. A hen sits twenty days, and ducks and turkeys thirty days.

In the mixture of fowls for breeding, the nature of the hen should be as nearly equal as possible with that of the cock, and she should be vigilant and industrious both for herself and her chickens. Those of the largest size are the best, and they must be in every respect proportioned to the cock; only, instead of a comb, she should have upon her crown a high tuft of feathers. Hens that crow are neither good breeders nor good layers. Never choose a hen that is fat, as

she will not answer the purpose of either setting or laying. If you set a fat hen, she will forsake her nest; the eggs she lays will be without shells, and she will grow slothful and indolent.

A hen lays the best eggs when she is about a year and a half or two years old, at which time, if you would have large eggs, give them plenty of victuals, and sometimes oats. To prevent your hens eating their own eggs, lay a piece of chalk shaped like an egg in their way, at which they will often be pecking, and thus finding themselves disappointed, they will not afterwards attempt it. When you find your hens inclinable to set, which you will know by their clucking, do not disappoint them, nor put more than ten eggs under each. It is a vulgar notion, and founded only in caprice, that a hen should always be set with an odd egg, as nine, eleven, or thirteen.

The best time for setting a hen is in the month of February, when the moon has turned the full, that she may disclose the chickens in the increase of the next new moon; for a brood of this month is preferable to that of any other. Hens may, however, set from this time to October, and have good chickens till then, but not afterwards.

If you set a hen upon the eggs of ducks, geese, or turkeys, you must set them nine days before you put her own eggs to her. Before you put the eggs under the hen, it will be necessary to make some particular mark on one side of them, and to observe whether she turns them from that to the other; if she does not, you must take the opportunity, when she is off her nest, to turn them yourself. Be careful that the eggs you set her with are new, which may be known by their being heavy, full, and clear. Do not choose the largest, as they sometimes have two yolks, and in that case they will disappoint you, as such eggs cannot be good for any thing.

The hen must not be disturbed while she is sitting, as that will make her entirely forsake her nest. In order to prevent this, put her meat and water near

her during the time she is sitting, that her eggs may not cool while she is gone in quest of food. If at any time she is absent from the nest, stir up the straw gently, make it soft, and lay the eggs in the same order you found them.

Your hen-house must be large and spacious, with a high roof, and strong walls. There should be windows on the east side, that the fowls may enjoy the benefit of the rising sun, and these must be strongly lathed and closely shut. Round about the inside of the walls, upon the ground, should be made large pens, three feet high, for geese, ducks, and large fowls, to set in; and near the roof of the house should be long perches, reaching from one side to the other. At one side of the house, at the darkest part, over the ground pens, should be placed several small hampers of straw, not only for the use of the fowls to make their nests, but likewise for them to lay their eggs in; but when they sit to hatch chickens, let them sit on the ground. There must be pins stuck in different parts of the walls, for the convenience of the fowls getting up to their perches.

The floor of the hen-house must not be paved, but made of earth quite smooth. A hole should be made at one end for the smaller fowls to go in and come out at when they please, otherwise they will seek out roost in other places; but, for the larger fowls, you may open the door every night and morning.

One essential point is to keep your hen-house free from vermin, and contrive your perches so as not to be over each other. Wherever poultry is kept, various kinds of vermin will naturally come: for which reason it will be proper to sow wormwood and rue about your hen-house. You may also boil wormwood, and sprinkle the floor with the liquor, which will not only contribute to keep away vermin, but also assist much to keep your poultry in health.

When your chickens are hatched, if any are weaker than the rest, wrap them in wool, and let them receive the benefit of the fire. The chickens first hatched

may be kept in a deepish sieve till the rest are disclosed, for they will not eat for two days. Some shells being harder than others, they will require so much more time in opening; but unless the chickens are weak, or the hen unkind, it will not be improper to let them continue under her, as they will thereby receive the greater nourishment.

When the chickens have been hatched two days, give them very small oatmeal, some dry, and some steeped in milk, or else crumbs of white bread. When they have gained strength, you may give them curds, cheese parings, white bread, crusts soaked in milk, or the like soft meat that is small, and will be easily digested. They must be kept in the house a fortnight, before they are suffered to go abroad with the hen. Take care that their water is quite clean, for if it be dirty it will perhaps give them the pip.

In order to fatten your chickens, confine them in coops, and feed them with barley meal. Put a small quantity of brick-dust with their water, which will not only give them an appetite to their meat, but will facilitate their fattening. All fowls, and other birds, have two stomachs: the one is their crop, which softens their food, and the other their gizzard, which macerates it. In the last are generally found small stones and sharp bits of sand, which help to do that office, and without them, or something of that kind, a fowl will be wanting of its appetite; for the gizzard cannot macerate or grind the food fast enough to discharge it from the crop without such assistance, and therefore, in this case, the brick-dust thrown into the water is of great service.

Setting hens are sometimes troubled with lice and vermin, for the cure of which, wash them with a decoction of wild lupines. Fowls in general are subject to a disorder called the pip, which arises from a white thin scale growing on the tip of the tongue, and will prevent their feeding. This is easily discerned, and generally proceeds from drinking puddle water, or want of water, or eating filthy food. This, however,

may be cured, by pulling off the scale with your nail, and then rubbing the tongue with salt.

Ducks.

FEBRUARY is the month in which ducks begin to lay, and if your gardener be diligent in picking up snails, grubs, caterpillars, worms, and other insects, and lay them in one place; it will make your ducks familiar, and is the best food they can have for a change. If parsley be sown about the ponds they frequent, it will give their flesh an agreeable taste; and be sure always to have one certain place for them to retire to at night. Partition off their nests, and make them as near the water as possible. Always feed them there, as it will make them love home; for ducks are very apt to ramble.

You must every day take away their eggs till you find them inclined to set, and then leave them in the place where they have laid them. Little attendance is required while they set, except to let them have some barley or offal corn and water near them, that they may not hurt their eggs by straggling from the nest.

It is much better, in winter time, to set a hen upon the duck eggs, than any kind of duck whatever: because the latter will lead them, when hatched, too soon to the water, where, if the weather be cold, some of them will very likely be lost. The number of eggs to set a duck on is about twelve or thirteen. The hen will hatch as many of these as of her own, and will bring them up as carefully.

If the weather be tolerably moderate at the time the ducklings be hatched, they will require very little attendance; but if they happen to be produced in a wet season, it will be necessary to take them under cover, especially during night; for though a duck naturally loves water, it requires the assistance of its feathers, and is easily hurt by the wet till it is strengthened by age.

Ducks are fattened in the same manner, let their age be what it will. They must be put into a retired

place, and kept in a pen, where they must have plenty of corn and water. Any sort of corn will answer the purpose, and by this treatment alone, in a fortnight or three weeks, they will sufficiently fatten themselves.

Geese.

GEESSE require very little attendance or expence, as they will live upon commons, or any sort of pasture, provided they have plenty of water. The largest geese are the most esteemed, and they should be either of a white or grey colour, as the pied are not so profitable, and the darker coloured are the least in esteem.

A goose generally sits thirty days; but, if the weather be fair and warm, she will hatch three or four days sooner. She must be carefully supplied with food, such as shag oats and bran scalded. When the goslings are hatched, you must keep them in the house ten or twelve days, and feed them with curds, barley-meal, bran, and such like food. One gander is a proper proportion for four or five geese.

In order to fatten green geese, you must shut them up when they are about a month old, and they will be fat in about a month more. Older geese are fattened when they are about six months old, in or after harvest, when they have been in the stubble fields, from which food some kill them; but those who are desirous of having them very fat, shut them up for a fortnight or three weeks, and feed them upon oats, split beans, barley meal, or ground malt mixed with milk.

Turkeys.

THESE birds are of a very tender constitution, and, while young, must be carefully watched and kept warm; for the hens are so negligent, that while they have one to follow them, they will never take any care of the rest. Turkeys are great feeders on corn, and, if kept on it, will consume a prodigious quan-

tity; but, if left to their own liberty when grown up, they will get their own living, by feeding on herbs, seeds, and what they can pick up.

As they are very apt to wander, they will often lay their eggs in secret places, and in course must be well watched; and compelled to lay at home. They begin to lay in March, and will sit in April; but they must not have more than twelve eggs put under them.

Having hatched their brood, which will be in twenty-five or thirty days, you must take great care to keep the young ones warm, as the least cold will kill them. They must be fed either with curds or green fresh cheese cut in small pieces, and their drink must be new milk, or milk and water. They must be often fed, for the hen will not take much care of them, and when they have got some strength, feed them in the open air in a close-walled place, from whence they cannot wander. You must not let them out till the dew be off the grass, taking care to have them in again before night, the dew being very prejudicial to their health.

When you intend to fatten turkeys, give them sodden barley or sodden oats for the first fortnight, and for another fortnight cram them with the following. Take a quantity of barley-meal properly sifted, and mix it with new milk. Make it into a good stiff dough paste; then make it into long crams or rolls, big in the middle, and small at both ends. Then wet them in lukewarm milk, give the turkey a full gorge three times a day, morning, noon, and night, and in a fortnight it will be sufficiently fattened.

Pigeons.

MAY or August are the best months to provide yourself with pigeons, as at those times they are young and in good condition. Tame pigeons generally produce but two young ones at a brood; but they make some amends for the smallness of the number by the frequency of their hatching: if they be well fed, and

properly looked after, they will have young ones twelve or thirteen times in a year.

Though they make a great deal of dirt, yet they are not fond of it, and must therefore be kept clean. Their best food is tares, or white peas, and they should have some gravel scattered about their house, and clean water set in different places. They must be carefully preserved from vermin, and their nests from the starlings and other birds, as the latter will suck their eggs, and the former entirely destroy them. The common, or dovecote pigeon, has the advantage of many other kinds, as they are very hardy, and will live in the severest weather. If the breed should be too small, it may be mended by putting in a few tame pigeons of the most common kind, and the least conspicuous in their colours, that the rest may the better take to them from their being more like themselves. Good management is required in proportioning the sexes among pigeons; for there is nothing so hurtful as having too many cocks, especially if you keep the larger or tame kind. An abundance of cocks will thin the dovecote; for they will grow quarrelsome, and beat others away, so that a good dovecote may be thereby spoiled.

The best and most easy method of making a dovecote, is to build the walls with clay mixed with straw. They may be made four feet or more in thickness, and while they are wet, it is easy to cut holes in them with a chisel or other instrument. But of whatever materials the cote is erected, it should be frequently white-washed on the outside, which will make the building more conspicuous.

As pigeons are very fond of salt, they should have a large heap of clay laid near the dovecote, and let the brine done with in the family be frequently beaten among it. It is best to make it thin, and keep it so by often mixing brine with it. The use of salt is of much more advantage to pigeons than merely the pleasing them, for nothing will recover them so readily from sickness; a mixture of bay-salt and cummin-

seed being an universal remedy for most diseases they are subject to.

Pigeons are sometimes apt to be scabby on the backs and breasts, which will kill the young, and make the old ones so faint, that they cannot take their flights. In order to remove this disorder, take a quartern of bay-salt, and as much common salt, a pound of fennel-seed, a pound of dill-seed, as much cummin-seed, and an ounce or two of assafoetida; mix all these together with a little wheat flour, and some fine worked clay. When it is well beaten together, put it into two pots, and bake them in an oven. When they are cold, lay them longways on the stand or table in the dove-house, and the pigeons will soon be cured by pecking it.

Rabbits.

FEW animals are more fertile than tame rabbits, bringing forth young every month. As soon as the doe has kindled, she must be put to the buck, otherwise she will destroy her young. The best food for them is the sweetest hay, oats and bran, sowthistle, parsley, cabbage-leaves, and such like, always fresh. They must be carefully kept clean, otherwise they will not only poison themselves, but every one who comes near them.

CHAP. XXXI.

THE MANAGEMENT OF THE DAIRY.

THE dairy requires a great share of care and attention, of which cleanliness is not the least. As its productions are essentially necessary in a family, the housekeeper should entrust the care of it to one who is well conversant in those matters; and that the

housekeeper may judge when things are done properly, we shall proceed to describe the most essential points.

Next to observing that every thing is perfectly clean and neat, the cows must be milked at a regular hour; for the detention of the milk will contribute to spoil the cows, and keep them in great pain. They should not be milked later than five in the evening, that they may have time to fill their bags by the next morning, and their udders should always be properly emptied every time they are milked.

As soon as the milk is brought into the dairy, it should be well strained, and emptied into clean pans. White-ware pans are the best, as they are of a superior cleanliness, the brown sort being very porous, and scarcely any scalding will be sufficient properly to cleanse them.

To make Butter.

BUTTER cannot be wholesome unless it be very fresh, and free from rancidity; otherwise it will hurt digestion, render it difficult and painful, and introduce much acrimony into the blood. As soon as you have churned your butter, open the churn, and with both hands gather it well together, take it out of the butter-milk, and lay it in a very clean bowl or earthen pan. If the butter is designed to be used fresh, fill the pan with clear water, and work the butter in it to and fro, till it is brought to a firm consistence of itself, without any moisture. When you have done this, scotch and slice it over with the point of a knife, every way as thick as possible, in order to draw out the smallest hair, bit of rag, strainer, or any thing that may have happened to fall into it. Then spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and then make it up in what form you like best.

If the milk of any cow should happen to be foul and corrupt, owing to the teats being injured by some accident, it must by no means be mixed with the

sweet milk, but given to the pigs. In the hot summer months, the cream should be skimmed from the milk before the dairy gets warm from the influence of the sun; nor should the milk at that season stand longer in the pans than twenty-four hours, nor be skimmed in the evening till after sunset. In winter, milk may remain unskimmed for thirty-six or forty-eight hours.

The cream should be deposited in a deep pan, which should be kept, during the summer, in the coolest part of the dairy, or in a cool cellar, where a free air is admitted, which is much better. You must not omit to churn at least twice a week in the hot weather, and this business should be done very early in the morning, taking care to fix the churn in a free draught of air.

More labour will be required to churn butter in winter than in summer. The butter-milk, which remains after the butter is churned, is esteemed excellent food in spring for those who are inclined to be consumptive.

To make Cheese.

CHEESE differs in quality according to the manner in which it is made. It may be made from new or skimmed milk, from the curd which separates of itself upon standing, or that which is more speedily produced by the addition of rennet. In making cheese, as soon as the milk is turned, strain the whey carefully from the curd. Break the curd well with your hands, and when it is equally broken, put it by degrees into the vat, carefully breaking it as you put it in. The vat should be filled an inch or more above the brim, that when the whey is pressed out, it may not shrink below the brim; for, in that case, the cheese will be spoiled. But before the curd be put in, a cheese-cloth or strainer should be laid at the bottom of the vat; and this should be so large, that when the vat is filled with the curd, the end of the cloth may turn again over the top of it.

When this is done, it should be taken to the press, and there remain for the space of two hours. It should then be turned, and have a clean cloth put under it, and turned over as before. It must then be pressed again, and remain in the press six or eight hours, when it should again be turned, and rubbed on each side with salt. After this it must be pressed again for the space of twelve or fourteen hours more, when, if any of the edges project, they should be pared off. It may then be put on a dry board, and regularly turned every day.

The best method of preparing the rennet is as follows. Take the maw or rennet-bag of a calf, and take care that it be perfectly sweet, for if it be the least tainted, the cheese can never be good. Take three pints or two quarts of soft water, clean and sweet; put into it some salt, some sweet-briar, rose-leaves, cinnamon, mace, cloves, and almost every sort of spice and aromatic that can be procured. Boil these gently in two quarts of water till the liquor is reduced to three pints, and be careful it is not smoked. Strain the liquor clear from the spices, &c. and when it has stood till it is no warmer than milk from the cow, pour it upon the calf's maw. You may then slice a lemon in it, and let it stand a day or two; after which it must be again strained, and then put into a bottle. Cork it quite close, and it will keep good a twelvemonth. It will smell like perfume, and a small quantity of it will turn the milk, and give the cheese a pleasing flavor.

To make Cream Cheese.

PUT twelve quarts of new milk and a quart of cream together, with rennet just sufficient to turn it, and let the milk and cream be just warm. When it has stood till the curd has come, lay a cloth in the vat, which must be made of a size proportionate to the cheese. Cut out the curd with a skimming-dish, and put it into the vat till it is full, turning the cheese-cloth over it, and as the curd settles, lay more on, till you have

laid on as much as will make one cheese. When the whey is drained out, turn the cheese into a dry cloth, and then lay upon it a pound weight. At night turn it out into another cloth, and the next morning salt it a little. Then having made a bed of nettles or ash-leaves to lay it on, cover it with the same, shifting it twice a day, for about ten days, when it may be brought to table.

To make Sage Cheese.

TAKE the tops of young red sage, and bruise them in a mortar, till you can press the juice out of them. Bruise likewise some leaves of spinach, and having squeezed out the juice, mix it with that of the sage, in order to give it an agreeable green colour, which the juice of the sage alone will not accomplish, and this will also contribute to deprive the sage of its bitter taste.

The juice being thus prepared, put the rennet to the milk, and at the same time mix it with as much of the sage and spinach juice as will give the milk the green colour you desire, putting in more or less, according as you would have the cheese taste stronger or weaker of the sage. When the curd is come, break it gently, and when it is all equally broken, put it into the cheese-vat or moat, and press it gently, which will make it eat tender and mellow. When it has stood in the press about eight hours, it must be salted, turned every day, and in about a month it will be fit for use.

To make Marigold Cheese.

POUND in a mortar some of the freshest and best coloured marigold-leaves you can procure, and strain out the juice. Put this into your milk at the same time you put in the rennet, and stir them together. The milk being set, and the curd come, break it as gently and as equally as you possibly can, put it into the cheese-vat, and press it with a gentle weight, there being at the bottom of the vat a number of holes

sufficient easily to let out the whey. The management afterwards must be the same as with other cheeses.

To imitate Cheshire Cheese.

THE milk being set, and the curd being come, do not break it with a dish, as is customary in making other cheeses, but draw it together with your hands to one side of the vessel, breaking it gently and regularly; for if it be pressed roughly, a great deal of the richness of the milk will go into the whey. Put the curd into the cheese-vat, or moat, as you gather it, and when it is full, salt it at different times, press it, and turn it often.

The thickness of these cheeses must be about seven or eight inches, and they will be fit to cut in about twelve months. You must turn and shift them frequently upon a shelf, and rub them with a dry coarse cloth. At the year's end, you may bore a hole in the middle, and pour in a quarter of a pint of sack, then stop the hole close with some of the same cheese, and set it in a wine cellar for six months to mellow; at the expiration of which you will find the sack all lost, and the hole in a manner closed up. If this cheese be properly managed, its flavor will be pleasant and grateful, and it will eat exceedingly fine and rich.

CHAP. XXXII.

COOKERY FOR THE SICK.

To mince Veal for a sick or weak Person.

MINCE some veal very fine, and take off the skin. Just boil as much water as will moisten it, with a very little salt; grate a very little nutmeg, throw a little flour over it, and when the water boils put in the meat. Keep shaking it about a minute over the

fire. Have ready two or three very thin sippets, toasted nicely brown ; then put them in the plate, and pour the mince-meat over them. A chicken may be done in the same manner.

To make Panada.

TAKE a blade of mace, a large piece of crumb of bread, and put them into a sauce-pan, with a quart of water. After it has boiled two minutes, take out the bread, and bruise it very fine in a bason. Mix as much water as you think it will require, pour away the rest, and sweeten it to your palate. Put in a piece of butter about the size of a walnut ; but do not put in any wine, as that will spoil it. Grate in a little nutmeg.

To make sweet Panada.

HAVING sliced the crumb of a penny loaf very thin, put it into a saucepan with a pint of water, and boil it till it be very soft and looks clear. Then put in a glass of Madeira wine, grate in a little nutmeg, and put in a lump of butter about the size of a walnut, and sugar to your taste. Beat it exceedingly fine, and put it into a deep soup-dish.

To make Beef Tea.

TAKE a pound of lean beef, cut it into very thin slices, and put it into a jar. Pour a quart of boiling water over it, cover it close that the steam may not get out, and let it stand by the fire. This is strongly recommended by physicians for weak constitutions, and should be drank milk warm.

To make Water Gruel.

PUT a large spoonful of oatmeal to a pint of water, stir them well together, and let it boil up three or four times, stirring it often ; but take care not to let it boil over. Then strain it through a sieve, salt it to your palate, put in a good piece of fresh butter, stir it with a spoon till the butter be all melted, and it will be fine and smooth.

Barley Gruel.

Put a quarter of a pound of pearl-barley, and a stick of cinnamon, into two quarts of water, and let it boil till it be reduced to one quart. Add a pint of red wine, and sugar to your taste. You may add two or three ounces of currants, if you please.

To make Barley Water.

Boil a quarter of a pound of pearl-barley in two quarts of water, skim it well, boil it half away, and then strain it. Sweeten it, but not too much, and put to it two spoonfuls of white wine. It must be drank a little warm.

To make Orgeat.

Beat to a paste two pounds of almonds, with thirty bitter almonds. Mix it with three quarts of water, and strain it through a fine cloth. Having added orange and lemon-juice, with some of the peel, sweeten it to your taste.

To make Lemonade.

Pare two Seville oranges and six lemons very thin, and steep the parings four hours in two quarts of water. Put the juice of six oranges and twelve lemons upon twelve ounces of fine sugar, and when the sugar is melted, put the water to it. Add a little orange-flower water, and more sugar, if necessary. Pass it through a bag till it be fine.

To make Sack Posset.

Beat well and strain the yolks and whites of fifteen eggs. Then put three quarters of a pound of white sugar into a pint of canary, and mix it in a bason with your eggs. Set it over a chafing-dish of coals, and keep continually stirring it till it is scalding hot. In the mean time, grate some nutmeg into a quart of milk, and boil it; then put it into your eggs and wine, they being scalding hot. Hold your hand very high as you pour it, and let somebody stir it all the time you are pouring in the milk. Then take it off the chafing-dish, set it before the fire half an hour, and it will be fit for use.

To make Wine Posset.

Put the crumb of a penny loaf into a quart of milk, and boil it till it be soft. Then take it off the fire, grate in half a nutmeg, and sweeten it to your taste. Put it into a China bowl, and by degrees add to it a pint of Lisbon wine. Send it up to table with toast and butter on a plate.

To make Ale Posset.

Put a little white bread into a pint of milk, and set it over the fire. Then put some nutmeg and sugar into a pint of ale, warm it, and when your milk boils, pour it upon the ale. Let it stand a few minutes to clear, and the curd will rise to the top.

To make an Orange Posset.

Grate the crumb of a penny loaf very fine, and put into it rather more than a pint of water, with half the peel of a Seville orange grated, or sugar rubbed upon it to take out the essence. Boil all together till it looks thick and clear, and then beat it well. Take a pint of mountain wine, the juice of half a Seville orange, three ounces of Jordan almonds, and one ounce of bitter almonds, finely beaten, with a little French brandy and sugar to your taste. Mix it well, put it into your posset, and serve it up. A lemon posset is made in the same manner.

To make White Wine Whey.

Put half a pint of white wine and half a pint of skimmed milk into a bason. Let it stand a few minutes, and then pour over it a pint of boiling water. Let it stand a little, and the curd will gather in a lump, and settle to the bottom. Then pour your whey into a China bowl, and put in a lump of sugar, a sprig of balm, or a slice of lemon.

To make Capillaire.

Take fourteen pounds of loaf-sugar, three pounds of coarse sugar, six eggs beaten in with the shells, and

three quarts of water. Boil it up twice, skim it well, and then add to it a quarter of a pint of orange-flower water. Strain it through a jelly-bag, and put it into bottles. When it is cold, mix a spoonful or two of this syrup, as it is liked for sweetness, in a draught of warm or cold water.

To mull Wine.

GRATE half a nutmeg into a pint of wine, and sweeten it to your taste with loaf-sugar. Set it over the fire, and when it boils, take it off to cool. Take the yolks of four eggs well beaten, add to them a little cold wine, and then mix them carefully with your hot wine, a little at a time. Pour it backwards and forwards several times till it looks fine and bright. Then set it on the fire, and beat it a little at a time for several times, till it is quite hot, and pretty thick, and pour it backwards and forwards frequently. Then put it into chocolate cups, and serve it up with dry toast cut in long narrow pieces.

To make Egg Wine.

HAVING beaten an egg, mix it with a spoonful of cold water: set on the fire a glass of mountain, or other white wine, half a glass of water and sugar, and some grated nutmeg. When it boils, pour in the egg gradually, stirring it well. When the whole is in, return it into the saucepan, put it on a gentle fire, and stir it one way about a minute; but do not let it boil, as that will make it curdle. Serve it with dry toast cut into thin slices.

To make artificial Asses Milk.

MIX together a quart of water, the same quantity of new milk, an ounce of white sugar-candy, half an ounce of eringo-root, and half an ounce of conserve of roses. Boil it gently till it be reduced one half.

To make Arrow-root Jelly.

MIX a desert-spoonful of the powder with a tea-cup of cold water, by degrees, and perfectly smooth,

Put a pint of water on the fire, with a spoonful of white wine, scraped nutmeg, and white sugar. As soon as it boils pour the powder and water in, stirring it briskly, and when it boils up it is done.

To make Tapioca Jelly.

POUR cold water on your tapioca, to wash it, two or three times: then soak it in fresh water about six hours, and simmer it in the same with some lemon-peel till it be quite clear: you may then add white wine, lemon-juice, and sugar, according to your palate.

To make Sago.

PUR a large spoonful of sago to three quarters of a pint of water; stir it, and boil it softly till it is as thick as you would have it. Then put in wine and sugar, with a little nutmeg, to your palate.

To make Rice Milk.

PUR half a pound of rice into a quart of water, with a little cinnamon, and let it boil till the water is wasted; but take care that it does not burn. Then add three pints of milk, and the yolk of an egg beaten up. Keep stirring it, and when it boils, take it up and sweeten it.

To make Saloop.

TAKE a large tea-spoonful of this powder, which is sold at the chemists, and put it into a pint of boiling water. Keep stirring it till it becomes a fine jelly, and then add wine and sugar to your taste.

To make White Caudle.

MIX four spoonfuls of oatmeal, a blade or two of mace, and a piece of lemon-peel, with two quarts of water. Let it boil a quarter of an hour, stirring it often; but be careful not to let it boil over, and then strain it through a coarse sieve. When you use it, sweeten it to your taste, grate in a little nutmeg, and put in what wine you think proper.

To make Brown Caudle.

MAKE your gruel as above, with six spoonfuls of oatmeal, and strain it. Then put to it a quart of ale that is not bitter. Boil it, and sweeten it to your palate, and add half a pint of white wine or brandy. When you do not put in white wine or brandy, let it be half ale.

CHAP. XXXIII.

USEFUL DIRECTIONS FOR SERVANTS.

To preserve Dripping.

THIS is a very useful article at sea, and in order to be kept properly for that purpose, must be managed in the following manner. Take six pounds of good beef dripping, boil it in some soft water, strain it into a pan, and let it stand till it is cold. Then take off the hard fat, and scrape off the gravy which sticks to the inside. Do this eight times, and when it is cold and hard, take it off clean from the water, and put it into a large saucepan, with six bay-leaves, twelve cloves, half a pound of salt, and a quarter of a pound of whole pepper. Let the fat be all melted, and just hot enough to strain through a sieve into a stone pot. Then let it stand till it is quite cold, and cover it up. In this manner you may do what quantity you please. It is a very good method to keep the pot upside down, to prevent its being destroyed by the rats. It will keep good any voyage, and make as fine puff-paste crust as the best butter.

To clean Paper Hangings.

HAVING carefully blown off the dust with your bellows, cut a baker's loaf of two days old into eight

pieces. Take the crust in your hand, and, beginning at the top of the paper, wipe it lightly downwards with the crumb. Wipe about half a yard at each stroke, and go round again, beginning a little higher than you left off. If this be done with care, the paper will look almost like new, but it will not succeed if you rub it hard, or across.

To clean Wainscot.

WHEN wainscot requires scouring, it must be done from the top downward, and you should prevent, as much as possible, the suds from running on the dirty part; as otherwise marks may be made which will probably appear when the whole is finished. Paint however, may be made to look well for a length of time without scouring, by observing the following simple method:—Take off the dust with a long-haired brush; dip a sponge, or a bit of flannel, into soda and water, wash it as quickly as possible; and dry it immediately, to prevent the soda from injuring the colour.

To clean Halls, Stone Stairs, &c.

BOIL together a quart of water, a quart of small-beer, a pound of pipe-makers clay and a bit of stone-blue. Wash your floor or stairs with this mixture, and when dry, rub them with flannel and a brush.

To clean Floor-cloths.

HAVING well swept your floor-cloth, wipe it carefully with a flannel, and when all dust and spots are removed, rub it first with a flannel slightly waxed, and then with a dry plain one. Or washing occasionally with milk, and dry rubbing may suffice without the use of the wax, and the floor-cloth will be less slippery.

To clean Carpets.

HAVING taken up and thoroughly beaten your carpet, lay it down and brush it carefully on both sides with

a hard-brush. Then turn the right side upward, scour it with ox gall, soap, and water, and rub it dry with linen cloths.

To clean Calico Furniture, taken down for the Summer.

AFTER shaking off the loose dust, brush it lightly with a small, long-haired brush; wipe it carefully with clean flannels, and rub it with dry bread; by which means it may be made to look nearly as well as new. Curtains, bed-furniture, &c. should be folded in large parcels while out of use: and when put up, it should be preserved as much as possible from the sun and air.

To clean Black Hearths, the Back of a Grate, or the Front of Cast Iron Stoves.

BOIL together a pint of small-beer, a quarter of a pound of good black-lead, and a bit of soap, about the size of a walnut. Brush off all the soot and dust from your hearth or grate; wet it with a painter's brush dipped in the mixture;—then polish with a hard brush till of a glossy brightness.—Black-lead and whites of eggs well beaten together, may serve instead of the above mixture, and must be laid on and polished in the same manner.

To preserve Irons from Rust.

HAVING melted some fresh mutton-suet, rub it over your irons while hot; then dust them with unslaked lime, pounded and tied up in a bit of muslin. Wrap them in baize, and put them in a dry place, by which means they may be preserved several months.

To clean the bright Bars of polished Stoves in a few Minutes.

PUT a pound of soft soap into two quarts of water, and let it boil gently till one half be reduced. Take three or four spoonfuls of the jelly, mix it to a consistence with emery, No. 3, and put it on a bit of broad cloth. When the dirt is removed, rub your bars

with this mixture, wipe them carefully, and polish with glass or a polishing stone.

To clean Patent Pewter Pots, Tin Covers, &c.

Mix some of the finest cake whiting with a little drop of sweet oil, and rub it on your pots or covers; wipe them clean with a dry cloth; dust them with some powdered whiting in a muslin bag, and polish with leather.

To clean Plate.

IN one quart of water boil an ounce of prepared hartshorn powder; and while on the fire put into it as much plate as the vessel will contain; let it boil a little, then take it out, drain it over the saucepan, and dry it before the fire. Put in more plate, and serve it the same way till all be done. Then dip into the water several clean linen rags, which, when dry, will serve to clean the plate, and are the very best things to clean brass-plates, locks of doors, &c. When your plate is perfectly dry, polish it well with leather.

To clean Looking-Glasses.

HAVING removed the fly stains and other dirt, by a damp rag, polish with a woollen cloth, and some powder-blue.

To take Rust out of Steel.

COVER the steel with the best salad oil, rub it well on, and after forty-eight hours, take unslaked lime finely pounded, and rub till all the rust disappears.

To take Stains out of Marble.

Mix together unslaked lime finely powdered and strong soap-lye pretty thick. Lay it on your marble with a painter's brush, and let it remain two months. At the end of that time, wash it off quite clean; dip a brush in a lather of soft soap boiled in soft water, and scour the marble well with powder. This, by

good rubbing, will give a beautiful polish. Clear off your soap, and finish with a smooth hard brush.

To give a beautiful Appearance to Floors.

HAVING washed your boards carefully with a brush, and soda and warm water, wash them again with a large sponge and clean water, observing to clean, not across, but straight up and down; then dry with clean cloths, rubbing hard up and down in the same direction. Your sponges and brushes should be well washed when done with, and kept in a dry place.

To give a beautiful Colour to Mahogany.

IF your tables, or other furniture, be stained with ink, take out the spots with spirit of salt, but this must be used with the utmost caution on the parts affected, and must be immediately washed off. Then wash the tables, &c. with vinegar, and apply the following mixture:—Put into an earthen vessel, four pennyworth of alcanet-root, two pennyworth of rose-pink, and a pint of cold-drawn linseed oil. Let this stand all night; then, after stirring it well, rub it over the furniture with a linen rag; and when it has lain some time, it may be rubbed bright with linen cloths.

A CATALOGUE

OF THE

*Various Articles in Season in the different Months
of the Year.*

JANUARY.

MEAT.

BEEF
Mutton

Veal
House-Lamb

Pork

GAME, POULTRY, &c.

Pheasant
Partridge
Hares
Rabbits

Woodcocks
Snipes
Turkeys
Capons

Pullets
Fowls
Chickens
Tame Pigeons

FISH.

Carp
Tench
Perch
Lampreys
Eels
Craw-fish
Cod

Soles
Flounders
Plaice
Turbot
Thornback
Skate
Sturgeon

Smelts
Whitings
Lobsters
Crabs
Prawns
Oysters

VEGETABLES, &c.

Cabbage
Savoy
Coleworts
Sprouts
Brocoli, purple
and white
Spinach

Lettuces
Cresses
Mustard
Rape
Radish
Turnips
Tarragon

Sage
Parsnips
Carrots
Potatoes
Scorzoner
Skirrets
Cardoons

Beets	Cucumbers in	<i>To be had, though</i>
Parsley	hot houses	<i>not in Season</i>
Sorrel	Thyme	Jerusalem Arti-
Chervil	Savory	chokes
Celery	Pot-Marjorum	Asparagus
Endive	Hyssop	Mushrooms
Mint	Salsify	

FRUIT.

Apples	Almonds	Medlars
Pears	Services	Grapes
Nuts		

FEBRUARY.

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	

POULTRY, GAME, &c.

Turkeys	Chickens	Woodcocks
Capons	Pigeons	Snipes
Pullets	Pheasants	Hares
Fowls	Partridges	Tame Rabbits

FISH.

Cod	Skate	Tench
Soles	Whitings	Perch
Sturgeon	Smelts	Carp
Flounders	Lobsters	Eels
Plaice	Crabs	Lampreys
Turbot	Oysters	Craw-fish
Thornback	Prawns	

VEGETABLES, &c.

Cabbages	Mustard	Asparagus
Savoys	Rape	Kidney Beans
Coleworts	Radishes	Carrots
Sprouts	Turnips	Parsnips
Brocoli, purple	Tarragon	Potatoes
and white	Mint	Cardoons

Beets	Tansey	Leeks
Parsley	Thyme	Shalots
Chervil	Savory	Garlic
Endive	Marjoram	Rocombole
Sorrel	<i>Also may be</i>	Salsify
Celery	<i>had</i>	Skirret
Chard Beets		Scorzonera
Lettuces	Forced Radishes	Jerusalem Arti-
Cresses	Cucumbers	choke's
Burnet	Onions	

FRUIT.

Pears	Apples	Grapes
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MARCH.

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	

POULTRY, &c.

Turkeys	Fowls	Pigeons
Pullets	Chickens	Tame Rabbits
Capons	Ducklings	

FISH.

Carp	Eels	Soles
Tench	Mullets	Whitings
Turbot	Plaice	Crabs
Thornback	Flounders	Craw-fish
Skate	Lobsters	Prawns

VEGETABLES.

Carrots	Onions	Beets
Turnips	Garlic	Parsley
Parsnips	Shalots	Fennel
Jerusalem Arti-	Brocoli	Celery
choke's	Cardoons	Endive
Tansey	Turnips	Burnet
Rape	Tarragon	Thyme

Radishes	Mint	Winter-Savory
Coleworts	Mushrooms	Pot-Marjoram
Borecole	Lettuces	Hyssop
Cabbages	Chives	Fennel
Savoy	Cresses	Cucumbers
Spinach	Mustard	Kidney-Beans

FRUIT.

Pears	Apples	Forced Strawber- ries
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APRIL.

MEAT.

Beef	Mutton	Veal	Lamb
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POULTRY, &c.

Pullets	Ducklings	Rabbits
Fowls	Pigeons	Leverets
Chickens		

FISH.

Crabs	Salmon	Smelts
Chub	Turbot	Herrings
Tench	Soles	Lobsters
Trout	Skate	Prawns
Craw-fish	Mulletts	

VEGETABLES.

Coleworts	Young Onions	Lettuces
Sprouts	Celery	All sorts of small
Brocoli	Endive	Salad
Spinach	Sorrel	Thyme
Fennel	Burnet	All sorts of Pot-
Parsley	Tarragon	Herbs
Chervil	Radishes	

FRUIT.

Apples	Forced Cherries	Apricots for
Pears	and	Tarts

MAY.

MEAT.

Beef	Mutton	Veal	Lamb
------	--------	------	------

POULTRY, &c.

Pullets	Green Geese	Rabbits
Fowls	Ducklings	Leverets
Chickens	Turkey Poults	

FISH.

Carp	Salmon	Lobsters
Tench	Soles	Craw-fish
Eels	Turbot	Crabs
Trout	Herrings	Prawns
Chub	Smelts	

VEGETABLES, &c.

Early Potatoes	Barley	Savory
Carrots	Mint	All other sweet
Turnips	Purslane	Herbs
Radishes	Fennel	Peas
Early Cabbages	Lettuces	Beans
Cauliflowers	Cresses	Kidney Beans
Artichokes	Mustard	Asparagus
Spinach	All sorts of small	Tragopogon
Parsley	Salad Herbs	Cucumbers, &c.
Sorrel	Thyme	

FRUIT.

Pears	Cherries	Gooseberries
Apples	Melons	And Currants for
Strawberries	Green Apricots	Tarts

JUNE.

MEAT.

Beef	Veal	Buck Venison
Mutton	Lamb	

POULTRY, &c.

Fowls	Ducklings	Wheat-Ears
Pullets	Turkey Poults	Leverets
Chickens	Plovers	Rabbits
Green Geese		

FISH.

Trout	Salmon	Herrings
Carp	Soles	Smelts
Tench	Turbot	Lobsters
Pike	Mullets	Craw-fish
Eels	Mackarel	Prawns

VEGETABLES, &c.

Carrots	Asparagus	Rape
Turnips	Kidney Beans	Cresses
Potatoes	Artichokes	All other small
Parsnips	Cucumbers	Salading
Radishes	Lettuces	Thyme
Onions	Spinach	All sorts of Pot-
Beans	Parsley	Herbs
Peas	Purslane	

FRUIT.

Cherries	Apricots	Nectarines
Strawberries	Apples	Grapes
Gooseberries	Pears	Melons
Currants	Some Peaches	Pine Apples

JULY.

MEAT.

Beef	Veal	Buck Venison
Mutton	Lamb	

POULTRY, &c.

Pullets	Ducklings	Pheasants
Fowls	Turkey Poults	Wheat-Ears
Chickens	Ducks	Plovers

A A

Pigeons
Green Geese

Young Par-
tridges

Leverets
Rabbits

FISH.

Cod
Haddocks
Mulletts
Mackarel
Tench
Pike

Herrings
Soles
Plaice
Flounders
Eels
Lobsters

Skate
Thornback
Salmon
Carp
Prawns
Craw-fish

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Radishes
Onions
Garlic
Rocombole
Scorzonera
Salsify
Mushrooms
Cauliflowers

Cabbages
Sprouts
Artichokes
Celery
Endive
Finocha
Chervil
Sorrel
Purslane
Lettuce
Cresses

All sorts of small
Salad Herbs
Mint
Balm
Thyme
All other Pot-
Herbs
Peas
Beans
Kidney Beans

FRUIT.

Pears
Apples
Cherries
Peaches

Nectarines
Plums
Apricots
Gooseberries

Strawberries
Raspberries
Melons
Pine Apples

AUGUST.

MEAT.

Beef
Mutton

Veal
Lamb

Buck Venison

POULTRY, &c.

Fowls
Pullets

Ducklings
Leverets

Pheasants
Wild Ducks

Chickens
Green Geese
Turkey Poults

Rabbits
Pigeons

Wheat Ears
Plovers

FISH.

Cod
Haddock
Flounders
Plaice
Skate
Thornback

Mullets
Mackarel
Herrings
Pike
Carp

Eels
Lobsters
Craw-fish
Prawns
Oysters

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Radishes
Onions
Garlic
Shalots
Scorzonera
Salsify
Peas

Beans
Kidney Beans
Mushrooms
Artichokes
Cabbages
Cauliflowers
Sprouts
Beets
Celery
Endive

Finocha
Parsley
Lettuces
All sorts of small
Salad
Thyme
Savory
Marjoram
All sorts of sweet
Herbs

FRUIT.

Peaches
Nectarines
Plums
Cherries
Apples

Pears
Grapes
Figs
Filberts
Mulberries

Strawberries
Gooseberries
Currants
Melons
Pine Apples

SEPTEMBER.

MEAT.

Beef
Veal

Mutton
Lamb

Pork
Buck Venison

POULTRY, &c.

Geese
Turkeys
Teals
Pigeons
Larks

Pullets
Fowls
Hares
Rabbits

Chickens
Ducks
Pheasants
Partridges

FISH.

Cod
Haddock
Flounders
Plaice
Thornbacks

Skate
Soles
Smelts
Salmon
Carp

Tench
Pike
Lobsters
Oysters

VEGETABLES.

Carrots
Turnips
Potatoes
Shalots
Onions
Leeks
Garlic
Scorzonera
Salsify
Peas
Beans

Kidney Beans
Mushrooms
Artichokes
Cabbages
Sprouts
Cauliflowers
Cardoons
Endive
Celery
Parsley

Finocha
Lettuces, and all
sorts of small
Salads
Chervil
Sorrel
Beets
Thyme, and all
sorts of Soup
Herbs

FRUIT.

Peaches
Plums
Apples
Pears
Grapes

Walnuts
Filberts
Hazel Nuts
Medlars
Quinces

Lazaroles
Currants
Morello Cherries
Melons
Pine-Apples

OCTOBER.

MEAT.

Beef
Mutton

Lamb
Veal

Pork
Doe Venison

POULTRY, &c.

Geese	Rabbits	Larks
Turkeys	Wild Ducks	Dotterels
Pigeons	Teals	Hares
Pullets	Widgeons	Pheasants
Fowls	Woodcocks	Partridges
Chickens	Snipes	

FISH.

Dorees	Gudgeons	Salmon-Trout
Halibut	Pike	Lobsters
Bearbet	Carp	Cockles
Smelts	Tench	Muscles
Brills	Perch	Oysters

VEGETABLES.

Cabbages	Scorzonera	Chard Beets
Sprouts	Leeks	Corn Salad
Cauliflowers	Shalots	Lettuces
Artichokes	Garlic	All sorts of young
Carrots	Rocombole	Salad
Parsnips	Celery	Thyme
Turnips	Endive	Savory
Potatoes	Cardoons	All sorts of Pot-
Skirrets	Chervil	Herbs
Salsify	Finocha	

FRUIT.

Peaches	Quinces	Filberts
Grapes	Black and White	Hazel-Nuts
Figs	Bullace	Pears
Medlars	Walnuts	Apples
Servicees		

NOVEMBER.

MEAT.

Beef	Veal	Doe Venison
Mutton	House-Lamb	

POULTRY, &c.

Geese	Wild Ducks	Dotterels
Turkeys	Teals	Hares
Fowls	Widgeons	Rabbits
Chickens	Woodcocks	Partridges
Pullets	Snipes	Pheasants
Pigeons	Larks	

FISH.

Gurnets	Salmon-Trout	Gudgeons
Dorees	Smelts	Lobsters
Halibut	Carp	Oysters
Bearbet	Pike	Cockles
Salmon	Tench	Muscles

VEGETABLES, &c.

Carrots	Rocombole	Cardoons
Turnips	Jerusalem Arti- chokes	Parsley
Parsnips	Cabbages	Cresses
Potatoes	Cauliflowers	Endive
Skirret	Savoys	Chervil
Salsify	Sprouts	Lettuces
Scorzonera	Coleworts	All sorts of small Salad Herbs
Onions	Spinach	Thyme, and all other Pot Herbs
Leeks	Chard Beets	
Shalots		

FRUIT.

Pears	Chesnuds	Medlars
Apples	Hazel-Nuts	Services
Bullace	Walnuts	Grapes

DECEMBER.

MEAT.

Beef	Veal	Pork
Mutton	House-Lamb	Doe Venison

POULTRY, &c.

Geese	Chickens	Wild Ducks
Turkeys	Hares	Teals
Pullets	Rabbits	Widgeons
Pigeons	Woodcocks	Dotterels
Capons	Snipes	Partridges
Fowls	Larks	Pheasants

FISH.

Turbot	Smelts	Gudgeons
Gurnets	Cod	Eels
Sturgeon	Codlings	Cockles
Dorees	Soles	Muscles
Halibut	Carp	Oysters
Bearbet		

VEGETABLES, &c.

Cabbages	Potatoes	Garlic
Savoy	Skirrets	Rocombole
Brocoli purple and white	Scorzonera	Celery
Carrots	Salsify	Endive
Parsnips	Leeks	Beets
Turnips	Onions	Spinach
Lettuces	Shalots	Parsley
Cresses	Cardoons	Thyme
All sorts of small Salad	Forced Aspara- gus	All sorts of Pot- Herbs

FRUIT.

Apples	Services	Hazel Nuts
Pears	Chesnuds	Grapes
Medlars	Walnuts	

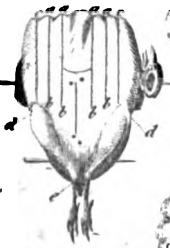
CHAP. XXXIV.

DIRECTIONS FOR CARVING.

To cut up a Hare.

THOUGH carving may not be considered as the indispensable province of a cook, yet it is certainly of the housekeeper; who is often obliged to take her place at the head of the table, where every eye is upon her, who never fail either to applaud or condemn her, according to the manner in which she discharges that office. We shall therefore lay down a few general rules, accompanied with practical observations, which we hope will not fail of making this difficult matter very easy and familiar. The best way of cutting up a hare, see No. 1, is to put the point of the knife under the shoulder at *g*, and cut through all the way down to the rump, on one side of the back bone, in the line *g, h*. When you have done thus, cut it in the same manner on the other side, at an equal distance from the back bone, by which means the body will be nearly divided into three. You may now cut the back through the spine or back bone, into several small pieces, more or less, in the lines *i, k*. The back is by far the tenderest part, fullest of gravy, and considered as the most delicate. The flesh of the leg is next in estimation to the back, though the meat is firmer, closer, and less juicy. The shoulder must be cut off in the circular dotted line *e, f, g*. Put the head on a clean pewter plate, so as to have it under your hand, and turning the nose to you, hold it steady with your fork, so that it may not slip from under the knife. You must then put the point of the knife into the skull, and thus the head may be easily divided into two. Remember, when you help a person to any part of a hare, to give with it a spoonful of pudding. The method of cutting up a hare as above directed,

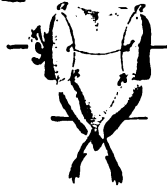
N^o 5
A PHEASANT



A HARE N^o 1



N^o 6
A PARTRIDGE



A GOOSE N^o 2



Wing
N^o 7



ROAST FOWL N^o 8



Leg



N^o 8
PIGEON



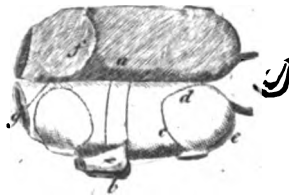
Neck Bone



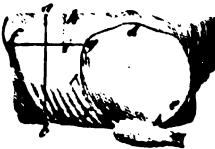
N^o 7
PIGEON



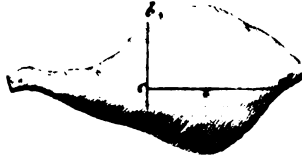
A PIG N^o 4



N^o 9
A QUARTER of LAMB



N^o 10
A HALF of VENISON





can only be done when the hare is young. If it be old, the best method is, to put your knife pretty close to the back-bone, and cut off the leg; but as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, and then cut a long narrow slice or two on each side of the back-bone, in the direction *g, h*. Then divide the back-bone into as many parts as you please; all which may be easily acquired by a little attention and practice.

A Goose. See Plate, No. 2.

Put the neck end of the goose before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *a, b*, quite to the bone. Then take off the leg, by turning the goose up on one side, putting the fork through the small end of the leg-bone, and pressing it close to the body, which, when the knife has entered at *d*, will easily raise the joint. Then pass the knife under the leg, in the direction *d, e*. If the leg hang to the carcass at the joint *e*, turn it back with the fork, and, if the goose be young, it will easily separate. Having thus taken off the leg, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at *c*, and passing it under the wing in the direction *c, d*. This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one side, do the same on the other. Then cut off the apron in the line *f, e, g*; having done which, take off the merry-thought in the line *i, h*. All the other parts are to be taken off in the same manner as directed for a fowl in the following article, which see. A goose is seldom quite dissected, like a fowl, unless the company be very large. The parts of a goose most esteemed are, slices from the breast, the fleshy part of the wing, which may be divided from the pinion; the thigh-bone, or drumstick, as it is

called; the pinions; and the side-bones. If sage and onion be put into the body of the goosa, which is not now so much in fashion as formerly, when you have cut off the limbs, draw the stuffing out with a spoon from whence the apron is taken, and mix it with the gravy, which should first be poured hot into the body of the goose.

A roasted Fowl. See Plate, No. 3.

THE fowl is here represented as lying on its side, with one of the legs, wings, and neck-bone taken off. A boiled fowl is cut up in the same manner as one roasted. In a boiled fowl, the legs are bent inwards, and tucked into the belly; but previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl, is to lay it on your plate, and, as you separate the joints, in the lines *a, b, d*, put them into the dish. The legs, wings, and merry-thought, being removed in the same manner as directed for cutting up a goose, the next thing is to cut off the neck-bones. This is done by putting in the knife at *g*, and passing it under the long broad part of the bone in the line *g, b*, then lifting it up, and breaking off the end of the shorter part of the bone, which adheres to the breast-bone. All the parts being thus separated from the carcass, divide the breast from the back, by cutting through the tender ribs on each side from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *b, e, c*, and pressing it down, lift up the tail, or lower part of the back, and it will readily divide, with the help of your knife, in the line *b, e, c*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side-bones, or sidesmen, as they are generally called, by forcing the knife through the rump-bone, in the line *e, f*, when your fowl will be completely cut up.

A Pig. See Plate, No. 4.

It is not the custom at present to send a pig up to table whole, but is usually cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears. Before you help any one at table, first separate the shoulders from the carcass, and then the legs, according to the direction given by the dotted line *c, d, e*. The most delicate part of the pig is that about the neck, which may be cut off in the line *f, g*. The next best parts are the ribs, which may be divided in the line *a, b, & c*. and the others are pieces cut from the legs and shoulders. A pig, indeed, produces such a variety of delicate bits, that the palate of almost every one may be suited.

A Pheasant. See Plate, No. 5.

THE bird appears, in the representation here given, in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, the skewers drawn, and the bird carried to table, it must be thus carved. Fix your fork in that part of the breast where the two dots are marked, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines *a, b*, and then proceed to take off the leg on one side, in the direction *d, e*, or in the circular dotted line *b, d*. This done, cut off the wing on the same side, in the line *c, d*. When you have separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *a*; for if you cut too near the neck, as at *g*, you will find yourself interrupted by the neck-bone, from whence the wing must be separated. Having done this, cut off the merry-thought, in the line *f, g*, by passing the knife under it towards the neck. With respect to the remaining parts, they are

to be cut up in the same manner as directed for a roasted fowl. The breast, wings, and merry-thought, are the parts most admired in a pheasant.

A Partridge. See No. 6.

THIS is a representation of a partridge as just taken from the spit; but before it be served up, the skewers must be drawn out of it. It is cut up in the same manner as a fowl. The wings must be taken off in the lines *a, b*, and the merry-thought in the line *c, d*. The prime parts of a partridge are the wings, breast, and merry-thought. The wing is considered the best, and the tip of it reckoned the most delicate morsel of the whole.

Pigeons. See No. 7 and 8.

THESE are the representations of two pigeons, the one with the back, the other with the breast uppermost. Pigeons are sometimes cut up in the same manner as chickens; but as the lower part, with the thigh, is in general most preferred, and as, from its small size, half a one is not too much for most appetites, they are seldom carved now, otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeon into two, cutting away in the lines *a, b*, and *a, c*, No. 7, at the same time bringing the knife out at the back, in the direction *a, b*, and *a, c*, No. 8.

A Fore Quarter of Lamb. See No. 9.

A FORE quarter of lamb is always roasted, and when it comes to table, before you can help any one, you must separate the shoulder from the breast and ribs, by passing the knife under, in the direction *c, g, d, e*. The shoulder being then taken off, the juice of a lemon, or Seville orange, should be squeezed upon the part it was taken from, a little salt added, and the shoulder replaced. The gristly part must then be separated from the ribs, in the line *f, g*, and then all the preparatory business to serving will be done. The

ribs are generally most esteemed, and one, two, or more, may be easily separated from the rest, in the line *a, b*; but to those who prefer the gristly part, a piece or two may be cut off in the line *h, i*, &c. If your quarter be grass lamb, and runs large, you may put the shoulder into another dish, and carve it in the same manner as a shoulder of mutton.

A Haunch of Venison. See Plate, No. 10.

Cut down to the bone, in the line *b, c, a*. Then turn the dish with the end *d* towards you, put in the point of the knife at *c*, and cut it down as deep as you can, in the direction *c, d*, so that the two strokes will then form the resemblance of the letter T. Having cut it thus, you may cut as many slices as are necessary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left, between *d* and *a*, to those who are fond of fat, as is the case with most admirers of venison, the best flavored and fattest slices will be found on the left of the line *c, d*, supposing the end *d* turned towards you. In cutting the slices, remember that they must not be either too thick or too thin. With each slice of lean, add a proportion of fat, and put a sufficient quantity of gravy into each plate. Currant-jelly should always be served up with venison, as people in general like it.

We might enlarge this chapter considerably, by describing the different methods of carving the various joints of butcher's meat; but, as we suppose every housekeeper is well acquainted with that business, we shall here omit it, and pass on to matters of more consequence.

CHAP. XXXV.

DIRECTIONS FOR MARKETING.

To choose Beef.

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

To choose Mutton.

SQUEEZE the flesh with your finger and thumb, and if it be young, it will feel tender; but if it be old, it will feel hard, be wrinkled, and the fat will be fibrous and clammy. The flesh of ewe-mutton is paler than that of the wether, and the grain closer. The grain of ram-mutton is likewise closer, the flesh of a deep red, and the fat spongy.

To choose Lamb.

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

To choose Veal.

THE fillet of a cow calf is generally preferred to that of a bull. The eyes will appear plump, if the head be fresh; but they will be sunk and wrinkled, if stale. If the vein in the shoulder be not of a bright red, the meat is stale, and if there be any green or yellow spots, you may then conclude it is very bad. A good neck and breast will be white and dry; but if they be clammy, and look green or yellow at the upper end, have nothing to do with them. The kidney in the loin is soonest apt to be infected, and if it be stale, it will be soft and slimy. If the leg be white and firm, you may conclude it is good; but you may be assured it is bad, if the flesh be flabby.

To choose Pork.

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

To choose Bacon.

THE fat of good bacon will feel firm, and have a red tinge, and the lean will be of a good colour, and stick close to the bone; but if there be any yellow streaks in the lean, it either is or will be very soon rusty. When bacon is young, the rind is thin, but thick when it is old.

To choose Hams.

STICK a knife under the bone of the ham, and on smelling the knife, if the ham be good, it will have a pleasant flavor; but reject it as a bad one, if it be

daubed and smeared, and has a disagreeable scent. Hams short in the hock generally turn out best.

To choose Brawn.

THE rind of young brawn will feel moderately tender; but it will be thick and hard if old. The rind and fat of barrow and sow brawn are very tender.

To choose Venison.

THE fat of venison must generally direct your choice of it. If the fat be thick, bright, and clear, the cleft smooth and close, it is young; but you may be assured it is old, if the cleft is very wide and tough. The haunches and shoulders are the places venison will first change at: therefore, in order to judge of its sweetness, run a knife into those parts, and the newness or staleness will be discovered by its sweet or rank scent. You may be sure it is tainted, if it look greenish, or is inclined to have a very black appearance. Venison, like hare, is often kept till it acquires a rank smell, and has what the French call the *haüt goût*; but it is not generally liked in that state, nor can it be wholesome.

To choose Turkeys.

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

Cocks and Hens.

IF they be stale, the vent will be open; but, if fresh, close and hard. The spurs of a young cock are short;

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

To choose Geese.

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

To choose Ducks.

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

Pheasants.

PHEASANTS, as well as woodcocks and partridges, are not exposed to sale in the markets, so that all choice is out of the question; but, as many of them are sometimes sent as presents to different families in London, it may not here be improper to inform the cook, by what means they may distinguish the better from the worse. The cock pheasant has spurs, but the hen has none. The spurs of a young cock pheasant are short and blunt, or round; but they are long and sharp when he is old. If the vent of the hen be open and green, she is stale, and when rubbed hard

with the finger the skin will peel. The vent will be soft, if she be with egg.

Partridges.

THE legs of partridges will be yellowish, and the bill of a dark colour, if the birds are young. The vent will be firm, if they be fresh; but it will look greenish, and the skin will peel when rubbed with the finger, if stale. The bill will be white, and the legs blue, if they are old.

Woodcocks.

THESE, being birds of passage, are to be procured only in the winter. They are best about a fortnight or three weeks after their first appearance, when they have rested after their long flight over the ocean. If they feel firm and thick, it is a proof they are fat and in good condition. The vent will also be thick and hard, and a vein of fat will run by the side of the breast; but a lean one will feel thin in the vent. If the bird be newly killed, its feet will be limber, and the head and throat clean; but, if it be stale, every thing will have a contrary appearance.

To choose Pigeons.

PIGEONS, when new, are full and fat at the vent, and limber-footed; but if the toes be harsh, the vent loose, open, and green, it is a sure sign they are stale; and the legs will be large and red, if old. The tame pigeon is generally preferred to the wild, and should be large in the body, fat and tender; but the wild pigeon is not so fat. Wood pigeons are much larger than either wild or tame; but like them in other respects. The same rules will hold good in the choice of other small birds, such as plovers, field-fares, larks, &c.

To choose a Hare.

IF the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large, it is a sign that the hare is old, but, if the claws be smooth and sharp, the ears tear easily, and the cleft in the lip is not much

spread, you may then presume that it is a young one. The body will be stiff, and the flesh pale, if newly killed; but if the flesh be turning black, and the body limber, it has every appearance of being stale. Hares, however, are not always considered the worse for being kept till they begin to smell. The chief distinction between a hare and a leveret is, that the leveret should have a knob, or small bone, near the foot, on its fore leg, which a hare has not. A hare should be kept, before dressing, as long as it will remain sweet, and no longer; for no food can be wholesome that is in a state of putrefaction.

To choose Rabbits.

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

To choose Eggs.

PUT the greater end of the egg to your tongue, and if it feel warm, it is new; but if cold, it is stale; and according to the degree of heat or cold there is in the egg, you may judge of its staleness or newness. Another method is, to hold it up against the sun or a candle, and if the yolk appear round, and the white clear and fair, it is a mark of its goodness; but if the yolk be broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodness of an egg, put it into a pan of cold water: in this case, the fresher the egg is, the sooner it will sink to the bottom; but if it be addled or rotten it will swim on the surface of the water. The best method to preserve eggs is to keep them in meal or bran; though some place them in wood ashes with their small ends downwards. When necessity obliges you to keep them for any considerable time; the best way is

to bury them in salt, which will preserve them in almost any climate; but the sooner an egg is used, the better.

To choose Butter.

GREAT precaution is necessary in purchasing this article, in order not to be deceived. Do not trust to the taste the seller gives you, as they will frequently give you to taste of one lump, and sell another of inferior quality. If you buy salt butter, put a knife into it, and apply it to your nose, when the smell will direct you much better than the taste. If the butter be in a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for, by the artful mode of package, and the ingenuity of those who send it from the country, the middle of the cask is frequently a different sort from that at the top.

To choose Cheese.

IN the purchasing of this article, pay particular attention to the coat or rind. If the cheese be old, and has a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it be moist, spongy, or full of holes, it probably is maggoty. Wherever you see any decayed places on the outside, observe to probe the bottom of them; for, though the hole in the coat may be but small, it may be of considerable dimensions within the cheese.

To choose Salmon.

BEFORE we proceed to give directions for choosing a salmon, it may not be improper to make a few observations on the choice of fish in general. In order to know whether they be fresh or stale, take notice of the colour of the gills, which should be of a lively red; whether they are hard or easily to be opened; the projection or indention of their eyes, the stiffness or limberness of their fins, and the scent from their gills. We now proceed to the choice of the salmon.

Its flesh, when new, is of a fine red, and particularly

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

To choose Turbot.

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

To choose Trout.

THE best sort of this beautiful and excellent freshwater fish are red and yellow. The females, which are most in esteem, are distinguished by having a smaller head, and deeper body, than the males. They are in high perfection the latter end of June, and their freshness may be ascertained by the general rules we have given in the article of salmon.

To choose Cod.

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

To choose Tench.

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

To choose Soles.

WHEN soles are good, they are thick and firm, and the belly of a fine cream colour; but if they are flabby,

or incline to a blueish white, they are not good. Midsummer is the proper season for this fish.

To choose Flounders.

WHEN these fish are fresh and fine, they are stiff, their eyes bright and full, and their bodies thick. They are inhabitants of both salt and fresh water, and should be dressed as soon as possible after they are dead.

To choose Eels.

THE Thames silver eel is generally esteemed the best, and the worst are brought by the Dutch, and sold at Billingsgate market. They should be dressed alive, and are in season all the year, excepting the very hot summer months.

To choose Smelts.

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

To choose Skate.

WHEN this fish is perfectly good and sweet, the flesh will look exceedingly white, and be thick and firm. This fish has a peculiar inconvenience, which is, if it be too fresh, it will eat very tough; and, if stale, they have a strong and disagreeable scent. Some judgment is therefore necessary to know the proper time of dressing them.

To choose Sturgeon.

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

and sprinkled with salt; it is then dried in the air and sun, and afterwards in ovens. It should be of a reddish-brown colour, and very dry. This is eaten with oil and vinegar, and is called Caviare.

To choose Oysters.

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

To choose Lobsters.

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

To choose Prawns and Shrimps.

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

To choose Herrings.

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

DIRECTIONS FOR USING THE FOLLOWING
MARKETING TABLES.

THE first column contains the number of pounds, yards, ounces, &c. the following columns shew the amount at the prices marked upon the top of each.

EXAMPLES.

1. How much is seven pounds of potatoes, at seven farthings a pound?

Look in the first column for No. 7; and in the next column, under the head of 1 penny $\frac{1}{4}$ you will find 1s. 0 $\frac{1}{4}$ d. which is the amount.

2. How much is 15 yards of ribbon, at seven-pence halfpenny a yard?

Look in the first column for 15; and in the third column, under the head 7 pence $\frac{1}{2}$, you will find the amount 9s. 4 $\frac{1}{2}$ d.

3. How much is a quarter of a hundred weight of cheese, at eleven pence halfpenny a pound?

Look in the first column for 28 (the number of pounds in a $\frac{1}{4}$ cwt.), and, in the fifth column, under the head 11 pence $\frac{1}{2}$, the amount appears, 1l. 6s. 10d.

MARKETING TABLES, FROM ONE PENNY THREE FARTHING
TO THREE PENCE PER POUND, &c.

No.	1 Penny $\frac{1}{4}$			2 Pence.			2 Pence $\frac{1}{4}$			2 Pence $\frac{1}{2}$			2 Pence $\frac{3}{4}$			3 Pence.		
lbs. &c.	s.	d.		s.	d.		£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	3 $\frac{1}{4}$		0	4		0	0	4 $\frac{1}{4}$	0	0	5	0	0	5 $\frac{1}{4}$	0	0	6
3	0	5 $\frac{1}{4}$		0	6		0	0	6 $\frac{1}{4}$	0	0	7 $\frac{1}{2}$	0	0	8 $\frac{1}{4}$	0	0	9
4	0	7		0	8		0	0	9	0	0	10	0	0	11	0	1	0
5	0	8 $\frac{1}{4}$		0	10		0	0	11 $\frac{1}{4}$	0	1	0 $\frac{1}{2}$	0	1	1 $\frac{1}{4}$	0	1	3
6	0	10 $\frac{1}{4}$		1	0		0	1	1 $\frac{1}{4}$	0	1	3	0	1	4 $\frac{1}{4}$	0	1	6
7	1	0 $\frac{1}{4}$		1	2		0	1	3 $\frac{1}{4}$	0	1	5 $\frac{1}{2}$	0	1	7 $\frac{1}{4}$	0	1	9
8	1	2		1	4		0	1	6	0	1	8	0	1	10	0	2	0
9	1	3 $\frac{1}{4}$		1	6		0	1	8 $\frac{1}{4}$	0	1	10 $\frac{1}{2}$	0	2	0 $\frac{1}{4}$	0	2	3
10	1	5 $\frac{1}{4}$		1	8		0	1	10 $\frac{1}{4}$	0	2	1	0	2	3 $\frac{1}{4}$	0	2	6
11	1	7 $\frac{1}{4}$		1	10		0	2	0 $\frac{1}{4}$	0	2	3 $\frac{1}{2}$	0	2	6 $\frac{1}{4}$	0	2	9
12	1	9		2	0		0	2	3	0	2	6	0	2	9	0	3	0
13	1	10 $\frac{1}{4}$		2	2		0	2	5 $\frac{1}{4}$	0	2	8 $\frac{1}{2}$	0	2	11 $\frac{1}{4}$	0	3	3
14	2	0 $\frac{1}{4}$		2	4		0	2	7 $\frac{1}{4}$	0	2	11	0	3	2 $\frac{1}{4}$	0	3	6
15	2	2 $\frac{1}{4}$		2	6		0	2	9 $\frac{1}{4}$	0	3	1 $\frac{1}{2}$	0	3	5 $\frac{1}{4}$	0	3	9
16	2	4		2	8		0	3	0	0	3	4	0	3	8	0	4	0
17	2	5 $\frac{1}{4}$		2	10		0	3	2 $\frac{1}{4}$	0	3	6 $\frac{1}{4}$	0	3	10 $\frac{1}{4}$	0	4	3
18	2	7 $\frac{1}{4}$		3	0		0	3	4 $\frac{1}{4}$	0	3	9	0	4	1 $\frac{1}{2}$	0	4	6
19	2	9 $\frac{1}{4}$		3	2		0	3	6 $\frac{1}{4}$	0	3	11 $\frac{1}{2}$	0	4	4 $\frac{1}{4}$	0	4	9
20	2	11		3	4		0	3	9	0	4	2	0	4	7	0	5	0
21	3	0 $\frac{1}{4}$		3	6		0	3	11 $\frac{1}{4}$	0	4	4 $\frac{1}{2}$	0	4	9 $\frac{1}{4}$	0	5	3
22	3	2 $\frac{1}{4}$		3	8		0	4	1 $\frac{1}{2}$	0	4	7	0	5	0 $\frac{1}{4}$	0	5	6
23	3	4 $\frac{1}{4}$		3	10		0	4	3 $\frac{1}{4}$	0	4	9 $\frac{1}{4}$	0	5	3 $\frac{1}{4}$	0	5	9
24	3	6		4	0		0	4	6	0	5	0	0	5	6	0	6	0
25	3	7 $\frac{1}{4}$		4	2		0	4	8 $\frac{1}{4}$	0	5	2 $\frac{1}{4}$	0	5	8 $\frac{1}{4}$	0	6	3
26	3	9 $\frac{1}{4}$		4	4		0	4	10 $\frac{1}{4}$	0	5	5	0	5	11 $\frac{1}{4}$	0	6	6
27	3	11 $\frac{1}{4}$		4	6		0	5	0 $\frac{1}{4}$	0	5	7 $\frac{1}{4}$	0	6	2 $\frac{1}{4}$	0	6	9
28	4	1		4	8		0	5	3	0	5	10	0	6	5	0	7	0
29	4	2 $\frac{1}{4}$		4	10		0	5	5 $\frac{1}{4}$	0	6	0 $\frac{1}{4}$	0	6	7 $\frac{1}{4}$	0	7	3
30	4	4 $\frac{1}{4}$		5	0		0	5	7 $\frac{1}{4}$	0	6	3	0	6	10 $\frac{1}{4}$	0	7	6
31	4	6 $\frac{1}{4}$		5	2		0	5	9 $\frac{1}{4}$	0	6	5 $\frac{1}{4}$	0	7	1 $\frac{1}{4}$	0	7	9
32	4	8		5	4		0	6	0	0	6	8	0	7	4	0	8	0
33	4	9 $\frac{1}{4}$		5	6		0	6	2 $\frac{1}{4}$	0	6	10 $\frac{1}{4}$	0	7	6 $\frac{1}{4}$	0	8	3
34	4	11 $\frac{1}{4}$		5	8		0	6	4 $\frac{1}{4}$	0	7	1	0	7	9 $\frac{1}{4}$	0	8	6
35	5	1 $\frac{1}{4}$		5	10		0	6	6 $\frac{1}{4}$	0	7	3 $\frac{1}{4}$	0	8	0 $\frac{1}{4}$	0	8	9
36	5	3		6	0		0	6	9	0	7	6	0	8	3	0	9	0
37	5	4 $\frac{1}{4}$		6	2		0	6	11 $\frac{1}{4}$	0	7	8 $\frac{1}{2}$	0	8	5 $\frac{1}{4}$	0	9	3
38	5	6 $\frac{1}{4}$		6	4		0	7	1 $\frac{1}{2}$	0	7	11	0	8	8 $\frac{1}{2}$	0	9	6
39	5	8 $\frac{1}{4}$		6	6		0	7	3 $\frac{1}{4}$	0	8	1 $\frac{1}{2}$	0	8	11 $\frac{1}{4}$	0	9	9
40	5	10		6	8		0	7	6	0	8	4	0	9	2	0	10	0
41	5	11 $\frac{1}{4}$		6	10		0	7	8 $\frac{1}{4}$	0	8	6 $\frac{1}{2}$	0	9	4 $\frac{1}{4}$	0	10	3
42	6	1 $\frac{1}{4}$		7	0		0	7	10 $\frac{1}{4}$	0	8	9	0	9	7 $\frac{1}{2}$	0	10	6
43	6	3 $\frac{1}{4}$		7	2		0	8	0 $\frac{1}{4}$	0	8	11 $\frac{1}{2}$	0	9	10 $\frac{1}{4}$	0	10	9
44	6	5		7	4		0	8	3	0	9	2	0	10	1	0	11	0
45	6	6 $\frac{1}{4}$		7	6		0	8	5 $\frac{1}{4}$	0	9	4 $\frac{1}{2}$	0	10	3 $\frac{1}{4}$	0	11	3
46	6	8 $\frac{1}{4}$		7	8		0	8	7 $\frac{1}{4}$	0	9	7	0	10	6 $\frac{1}{4}$	0	11	6
47	6	10 $\frac{1}{4}$		7	10		0	8	9 $\frac{1}{4}$	0	9	9 $\frac{1}{2}$	0	10	9 $\frac{1}{4}$	0	11	9
48	7	0		8	0		0	9	0	0	10	0	0	11	0	0	12	0
49	7	1 $\frac{1}{4}$		8	2		0	9	2 $\frac{1}{4}$	0	10	2 $\frac{1}{2}$	0	11	2 $\frac{1}{4}$	0	12	3
50	7	3 $\frac{1}{4}$		8	4		0	9	4 $\frac{1}{4}$	0	10	5	0	11	5 $\frac{1}{4}$	0	12	6
51	7	5 $\frac{1}{4}$		8	6		0	9	6 $\frac{1}{4}$	0	10	7 $\frac{1}{2}$	0	11	8 $\frac{1}{4}$	0	12	9
52	7	7		8	8		0	9	9	0	10	10	0	11	11	0	13	0
53	7	8 $\frac{1}{4}$		9	0		0	9	11 $\frac{1}{4}$	0	11	0 $\frac{1}{4}$	0	12	1 $\frac{1}{4}$	0	13	3
54	7	10 $\frac{1}{4}$		9	2		0	10	1 $\frac{1}{4}$	0	11	3	0	12	4 $\frac{1}{4}$	0	13	6
55	8	0 $\frac{1}{4}$		9	4		0	10	4 $\frac{1}{4}$	0	11	5 $\frac{1}{2}$	0	12	7 $\frac{1}{4}$	0	13	9
56	8	2		9	6		0	10	6	0	11	8	0	12	10	0	14	0
84	12	3		14	0		0	15	9	0	17	6	0	19	3	1	1	0
100	14	7		16	8		0	15	9	1	0	10	1	2	1	1	5	0
112	16	4		18	5		1	1	0	1	3	4	1	-	8	1	8	0

MARKETING TABLES, FROM THREE-PENCE FARTHING TO
FOUR-PENCE HALFPENNY PER POUND, &c.

No.	3 Pence $\frac{1}{4}$			3 Pence $\frac{1}{2}$			3 Pence $\frac{3}{4}$			4 Pence.			4 Pence $\frac{1}{4}$			4 Pence $\frac{1}{2}$		
lbs. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	0	6 $\frac{1}{2}$	0	0	7	0	0	7 $\frac{1}{2}$	0	0	8	0	0	8 $\frac{1}{2}$	0	0	9
3	0	0	9 $\frac{1}{2}$	0	0	10 $\frac{1}{2}$	0	0	11 $\frac{1}{2}$	0	1	0	0	1	0 $\frac{1}{2}$	0	1	1 $\frac{1}{2}$
4	0	1	1	0	1	2	0	1	3	0	1	4	0	1	5	0	1	6
5	0	1	4 $\frac{1}{2}$	0	1	5 $\frac{1}{2}$	0	1	6 $\frac{1}{2}$	0	1	8	0	1	9 $\frac{1}{2}$	0	1	10 $\frac{1}{2}$
6	0	1	7 $\frac{1}{2}$	0	1	9	0	1	10 $\frac{1}{2}$	0	2	0	0	2	1 $\frac{1}{2}$	0	2	3
7	0	1	10 $\frac{1}{2}$	0	2	0 $\frac{1}{2}$	0	2	2 $\frac{1}{2}$	0	2	4	0	2	5 $\frac{1}{2}$	0	2	7 $\frac{1}{2}$
8	0	2	2	0	2	4	0	2	6	0	2	8	0	2	10	0	3	0
9	0	2	5 $\frac{1}{2}$	0	2	7 $\frac{1}{2}$	0	2	9 $\frac{1}{2}$	0	3	0	0	3	2 $\frac{1}{2}$	0	3	4 $\frac{1}{2}$
10	0	2	8 $\frac{1}{2}$	0	2	11	0	3	1 $\frac{1}{2}$	0	3	4	0	3	6 $\frac{1}{2}$	0	3	9
11	0	2	11 $\frac{1}{2}$	0	3	2 $\frac{1}{2}$	0	3	5 $\frac{1}{2}$	0	3	8	0	3	10 $\frac{1}{2}$	0	4	1 $\frac{1}{2}$
12	0	3	3	0	3	6	0	3	9	0	4	0	0	4	3	0	4	6
13	0	3	6 $\frac{1}{2}$	0	3	9 $\frac{1}{2}$	0	4	0 $\frac{1}{2}$	0	4	4	0	4	7 $\frac{1}{2}$	0	4	10 $\frac{1}{2}$
14	0	3	9 $\frac{1}{2}$	0	4	1	0	4	4 $\frac{1}{2}$	0	4	8	0	4	11 $\frac{1}{2}$	0	5	3
15	0	4	0 $\frac{1}{2}$	0	4	4 $\frac{1}{2}$	0	4	8 $\frac{1}{2}$	0	5	0	0	5	3 $\frac{1}{2}$	0	5	7 $\frac{1}{2}$
16	0	4	4	0	4	8	0	5	0	0	5	4	0	5	8	0	6	0
17	0	4	7 $\frac{1}{2}$	0	4	11 $\frac{1}{2}$	0	5	3 $\frac{1}{2}$	0	5	8	0	6	0 $\frac{1}{2}$	0	6	4 $\frac{1}{2}$
18	0	4	10 $\frac{1}{2}$	0	5	3	0	5	7 $\frac{1}{2}$	0	6	0	0	6	4 $\frac{1}{2}$	0	6	9
19	0	5	1 $\frac{1}{2}$	0	5	6 $\frac{1}{2}$	0	5	11 $\frac{1}{2}$	0	6	4	0	6	8 $\frac{1}{2}$	0	7	1 $\frac{1}{2}$
20	0	5	5	0	5	10	0	6	3	0	6	8	0	7	1	0	7	6
21	0	5	8 $\frac{1}{2}$	0	6	1 $\frac{1}{2}$	0	6	6 $\frac{1}{2}$	0	7	0	0	7	5 $\frac{1}{2}$	0	7	10 $\frac{1}{2}$
22	0	5	11 $\frac{1}{2}$	0	6	5	0	6	10 $\frac{1}{2}$	0	7	4	0	7	9 $\frac{1}{2}$	0	8	3
23	0	6	2 $\frac{1}{2}$	0	6	8 $\frac{1}{2}$	0	7	2 $\frac{1}{2}$	0	7	8	0	8	1 $\frac{1}{2}$	0	8	7 $\frac{1}{2}$
24	0	6	6	0	7	0	0	7	6	0	8	0	0	8	6	0	9	0
25	0	6	9 $\frac{1}{2}$	0	7	3 $\frac{1}{2}$	0	7	9 $\frac{1}{2}$	0	8	4	0	8	10 $\frac{1}{2}$	0	9	4 $\frac{1}{2}$
26	0	7	0 $\frac{1}{2}$	0	7	7	0	8	1 $\frac{1}{2}$	0	8	8	0	9	2 $\frac{1}{2}$	0	9	9
27	0	7	3 $\frac{1}{2}$	0	7	10 $\frac{1}{2}$	0	8	5 $\frac{1}{2}$	0	9	0	0	9	6 $\frac{1}{2}$	0	10	1 $\frac{1}{2}$
28	0	7	7	0	8	2	0	8	9	0	9	4	0	9	11	0	10	6
29	0	7	10 $\frac{1}{2}$	0	8	5 $\frac{1}{2}$	0	9	0 $\frac{1}{2}$	0	9	8	0	10	3 $\frac{1}{2}$	0	10	10 $\frac{1}{2}$
30	0	8	1 $\frac{1}{2}$	0	8	9	0	9	4 $\frac{1}{2}$	0	10	0	0	10	7 $\frac{1}{2}$	0	11	3
31	0	8	4 $\frac{1}{2}$	0	9	0 $\frac{1}{2}$	0	9	8 $\frac{1}{2}$	0	10	4	0	10	11 $\frac{1}{2}$	0	11	7 $\frac{1}{2}$
32	0	8	8	0	9	4	0	10	0	0	10	8	0	11	4	0	12	0
33	0	8	11 $\frac{1}{2}$	0	9	7 $\frac{1}{2}$	0	10	3 $\frac{1}{2}$	0	11	0	0	11	8 $\frac{1}{2}$	0	12	4 $\frac{1}{2}$
34	0	9	2 $\frac{1}{2}$	0	9	11	0	10	7 $\frac{1}{2}$	0	11	4	0	12	0 $\frac{1}{2}$	0	12	9
35	0	9	5 $\frac{1}{2}$	0	10	2 $\frac{1}{2}$	0	10	11 $\frac{1}{2}$	0	11	8	0	12	4 $\frac{1}{2}$	0	13	1 $\frac{1}{2}$
36	0	9	9	0	10	6	0	11	3	0	12	0	0	12	9	0	13	6
37	0	10	0 $\frac{1}{2}$	0	10	9 $\frac{1}{2}$	0	11	6 $\frac{1}{2}$	0	12	4	0	13	1 $\frac{1}{2}$	0	13	10 $\frac{1}{2}$
38	0	10	3 $\frac{1}{2}$	0	11	1	0	11	10 $\frac{1}{2}$	0	12	8	0	13	5 $\frac{1}{2}$	0	14	3
39	0	10	6 $\frac{1}{2}$	0	11	4 $\frac{1}{2}$	0	12	2 $\frac{1}{2}$	0	13	0	0	13	9 $\frac{1}{2}$	0	14	7 $\frac{1}{2}$
40	0	10	10	0	11	8	0	12	6	0	13	4	0	14	2	0	15	0
41	0	11	1 $\frac{1}{2}$	0	11	11 $\frac{1}{2}$	0	12	9 $\frac{1}{2}$	0	13	8	0	14	6 $\frac{1}{2}$	0	15	4 $\frac{1}{2}$
42	0	11	4 $\frac{1}{2}$	0	12	3	0	13	1 $\frac{1}{2}$	0	14	0	0	14	10 $\frac{1}{2}$	0	15	9
43	0	11	7 $\frac{1}{2}$	0	12	6 $\frac{1}{2}$	0	13	5 $\frac{1}{2}$	0	14	4	0	15	2 $\frac{1}{2}$	0	16	1 $\frac{1}{2}$
44	0	11	11	0	12	10	0	13	9	0	14	8	0	15	7	0	16	6
45	0	12	2 $\frac{1}{2}$	0	13	1 $\frac{1}{2}$	0	14	0 $\frac{1}{2}$	0	15	0	0	15	11 $\frac{1}{2}$	0	16	10 $\frac{1}{2}$
46	0	12	5 $\frac{1}{2}$	0	13	5	0	14	4 $\frac{1}{2}$	0	15	4	0	16	3 $\frac{1}{2}$	0	17	3
47	0	12	8 $\frac{1}{2}$	0	13	8 $\frac{1}{2}$	0	14	8 $\frac{1}{2}$	0	15	8	0	16	7 $\frac{1}{2}$	0	17	7 $\frac{1}{2}$
48	0	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0
49	0	13	3 $\frac{1}{2}$	0	14	3 $\frac{1}{2}$	0	15	3 $\frac{1}{2}$	0	16	4	0	17	4 $\frac{1}{2}$	0	18	4 $\frac{1}{2}$
50	0	13	6 $\frac{1}{2}$	0	14	7	0	15	7 $\frac{1}{2}$	0	16	8	0	17	8 $\frac{1}{2}$	0	18	9
51	0	13	9 $\frac{1}{2}$	0	14	10 $\frac{1}{2}$	0	15	11 $\frac{1}{2}$	0	17	0	0	18	0 $\frac{1}{2}$	0	19	1 $\frac{1}{2}$
52	0	14	1	0	15	2	0	16	3	0	17	4	0	18	5	0	19	6
53	0	14	4 $\frac{1}{2}$	0	15	5 $\frac{1}{2}$	0	16	6 $\frac{1}{2}$	0	17	8	0	18	9 $\frac{1}{2}$	0	19	10 $\frac{1}{2}$
54	0	14	7 $\frac{1}{2}$	0	15	9	0	16	10 $\frac{1}{2}$	0	18	0	0	19	1 $\frac{1}{2}$	1	0	3
55	0	14	10 $\frac{1}{2}$	0	16	0 $\frac{1}{2}$	0	17	2 $\frac{1}{2}$	0	18	4	0	19	5 $\frac{1}{2}$	1	0	7 $\frac{1}{2}$
56	0	15	2	0	16	4	0	17	6	0	18	8	0	19	10	1	1	0
58	1	2	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
100	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
112	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	2	0

MARKETING TABLES, FROM FOUR-PENCE THREE FARTHING
TO SIX-PENCE PER POUND, &c.

No.	4 Pence $\frac{1}{4}$			5 Pence.			5 Pence $\frac{1}{4}$			5 Pence $\frac{1}{2}$			5 Pence $\frac{3}{4}$			6 Pence.		
lbs. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	0	9 $\frac{1}{4}$	0	0	10	0	0	10 $\frac{1}{2}$	0	0	11	0	0	11 $\frac{1}{2}$	0	1	0
3	0	1	2 $\frac{1}{4}$	0	1	3	0	1	3 $\frac{1}{4}$	0	1	4 $\frac{1}{2}$	0	1	5 $\frac{1}{4}$	0	1	6
4	0	1	7	0	1	8	0	1	9	0	1	10	0	1	11	0	2	0
5	0	1	11 $\frac{1}{4}$	0	2	1	0	2	2 $\frac{1}{4}$	0	2	3 $\frac{1}{2}$	0	2	4 $\frac{1}{4}$	0	2	6
6	0	2	4 $\frac{1}{4}$	0	2	6	0	2	7 $\frac{1}{4}$	0	2	9	0	2	10 $\frac{1}{4}$	0	3	0
7	0	2	9 $\frac{1}{4}$	0	2	11	0	3	0 $\frac{1}{4}$	0	3	2 $\frac{1}{2}$	0	3	4 $\frac{1}{4}$	0	3	6
8	0	3	2	0	3	4	0	3	6	0	3	8	0	3	10	0	4	0
9	0	3	6 $\frac{1}{4}$	0	3	9	0	3	11 $\frac{1}{4}$	0	4	1 $\frac{1}{2}$	0	4	3 $\frac{1}{4}$	0	4	6
10	0	3	11 $\frac{1}{2}$	0	4	2	0	4	4 $\frac{1}{4}$	0	4	7	0	4	9 $\frac{1}{4}$	0	5	0
11	0	4	4 $\frac{1}{4}$	0	4	7	0	4	9 $\frac{1}{4}$	0	5	0 $\frac{1}{4}$	0	5	3 $\frac{1}{4}$	0	5	6
12	0	4	9	0	5	0	0	5	3	0	5	6	0	5	9	0	6	0
13	0	5	1 $\frac{1}{4}$	0	5	5	0	5	8 $\frac{1}{4}$	0	5	11 $\frac{1}{4}$	0	6	2 $\frac{1}{4}$	0	6	6
14	0	5	6 $\frac{1}{4}$	0	5	10	0	6	1 $\frac{1}{4}$	0	6	5	0	6	8 $\frac{1}{4}$	0	7	0
15	0	5	11 $\frac{1}{4}$	0	6	3	0	6	6 $\frac{1}{4}$	0	6	10 $\frac{1}{2}$	0	7	2 $\frac{1}{4}$	0	7	6
16	0	6	4	0	6	8	0	7	0	0	7	4	0	7	8	0	8	0
17	0	6	8 $\frac{1}{4}$	0	7	1	0	7	5 $\frac{1}{4}$	0	7	9 $\frac{1}{4}$	0	8	1 $\frac{1}{4}$	0	8	6
18	0	7	1 $\frac{1}{4}$	0	7	6	0	7	10 $\frac{1}{4}$	0	8	3	0	8	7 $\frac{1}{4}$	0	9	0
19	0	7	6 $\frac{1}{4}$	0	7	11	0	8	3 $\frac{1}{4}$	0	8	8 $\frac{1}{4}$	0	9	1 $\frac{1}{4}$	0	9	6
20	0	7	11	0	8	4	0	8	9	0	9	2	0	9	7	0	10	0
21	0	8	3 $\frac{1}{4}$	0	8	9	0	9	2 $\frac{1}{4}$	0	9	7 $\frac{1}{2}$	0	10	0 $\frac{1}{4}$	0	10	6
22	0	8	8 $\frac{1}{4}$	0	9	2	0	9	7 $\frac{1}{2}$	0	10	1	0	10	6 $\frac{1}{4}$	0	11	0
23	0	9	1 $\frac{1}{4}$	0	9	7	0	10	0 $\frac{1}{4}$	0	10	6 $\frac{1}{4}$	0	11	0 $\frac{1}{4}$	0	11	6
24	0	9	6	0	10	0	0	10	6	0	11	0	0	11	6	0	12	0
25	0	9	10 $\frac{1}{4}$	0	10	5	0	10	11 $\frac{1}{4}$	0	11	5 $\frac{1}{4}$	0	11	11 $\frac{1}{4}$	0	12	6
26	0	10	3 $\frac{1}{4}$	0	10	10	0	11	4 $\frac{1}{4}$	0	11	11	0	12	5 $\frac{1}{4}$	0	13	0
27	0	10	8 $\frac{1}{4}$	0	11	3	0	11	9 $\frac{1}{4}$	0	12	4 $\frac{1}{4}$	0	12	11 $\frac{1}{4}$	0	13	6
28	0	11	1	0	11	8	0	12	3	0	12	10	0	13	5	0	14	0
29	0	11	5 $\frac{1}{4}$	0	12	1	0	12	8 $\frac{1}{4}$	0	13	3 $\frac{1}{4}$	0	13	10 $\frac{1}{4}$	0	14	6
30	0	11	10 $\frac{1}{2}$	0	12	6	0	13	1 $\frac{1}{2}$	0	13	9	0	14	4 $\frac{1}{4}$	0	15	0
31	0	12	3 $\frac{1}{4}$	0	12	11	0	13	6 $\frac{1}{4}$	0	14	2 $\frac{1}{4}$	0	14	10 $\frac{1}{4}$	0	15	6
32	0	12	8	0	13	4	0	14	0	0	14	8	0	15	4	0	16	0
33	0	13	0 $\frac{1}{4}$	0	13	9	0	14	5 $\frac{1}{4}$	0	15	1 $\frac{1}{2}$	0	15	9 $\frac{1}{4}$	0	16	6
34	0	13	5 $\frac{1}{4}$	0	14	2	0	14	10 $\frac{1}{4}$	0	15	7	0	16	3 $\frac{1}{4}$	0	17	0
35	0	13	10 $\frac{1}{4}$	0	14	7	0	15	3 $\frac{1}{4}$	0	16	0 $\frac{1}{4}$	0	16	9 $\frac{1}{4}$	0	17	6
36	0	14	3	0	15	0	0	15	9	0	16	6	0	17	3	0	18	0
37	0	14	7 $\frac{1}{4}$	0	15	5	0	16	2 $\frac{1}{4}$	0	16	11 $\frac{1}{2}$	0	17	8 $\frac{1}{4}$	0	18	6
38	0	15	0 $\frac{1}{4}$	0	15	10	0	16	7 $\frac{1}{4}$	0	17	5	0	18	2 $\frac{1}{4}$	0	19	0
39	0	15	5 $\frac{1}{4}$	0	16	3	0	17	0 $\frac{1}{4}$	0	17	10 $\frac{1}{4}$	0	18	8 $\frac{1}{4}$	0	19	6
40	0	15	10	0	16	8	0	17	6	0	18	4	0	19	2	1	0	0
41	0	16	2 $\frac{1}{4}$	0	17	1	0	17	11 $\frac{1}{4}$	0	18	9 $\frac{1}{4}$	0	19	7 $\frac{1}{4}$	1	0	6
42	0	16	7 $\frac{1}{4}$	0	17	6	0	18	4 $\frac{1}{4}$	0	19	3	1	0	1 $\frac{1}{4}$	1	1	0
43	0	17	0 $\frac{1}{4}$	0	17	11	0	18	9 $\frac{1}{4}$	0	19	8 $\frac{1}{4}$	1	0	7 $\frac{1}{4}$	1	1	6
44	0	17	5	0	18	4	0	19	3	1	0	2	1	1	1	1	2	0
45	0	17	9 $\frac{1}{4}$	0	18	9	0	19	8 $\frac{1}{4}$	1	0	7 $\frac{1}{2}$	1	1	6 $\frac{1}{4}$	1	2	6
46	0	18	2 $\frac{1}{4}$	0	19	2	1	0	1 $\frac{1}{4}$	1	1	1	1	2	0 $\frac{1}{4}$	1	3	0
47	0	18	7 $\frac{1}{4}$	0	19	7	1	0	6 $\frac{1}{4}$	1	1	6 $\frac{1}{4}$	1	2	6 $\frac{1}{4}$	1	3	6
48	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4	0
49	0	19	4 $\frac{1}{4}$	1	0	5	1	1	5 $\frac{1}{4}$	1	2	5 $\frac{1}{4}$	1	3	5 $\frac{1}{4}$	1	4	6
50	0	19	9 $\frac{1}{4}$	1	0	10	1	1	10 $\frac{1}{4}$	1	2	11	1	3	11 $\frac{1}{4}$	1	5	0
51	1	0	2 $\frac{1}{4}$	1	1	3	1	2	3 $\frac{1}{4}$	1	3	4 $\frac{1}{4}$	1	4	5 $\frac{1}{4}$	1	5	6
52	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6	0
53	1	0	11 $\frac{1}{4}$	1	2	1	1	3	2 $\frac{1}{4}$	1	4	3 $\frac{1}{4}$	1	5	4 $\frac{1}{4}$	1	6	6
54	1	1	4 $\frac{1}{4}$	1	2	6	1	3	7 $\frac{1}{4}$	1	4	9	1	5	0	1	7	0
55	1	1	9 $\frac{1}{4}$	1	2	11	1	4	0 $\frac{1}{4}$	1	5	2 $\frac{1}{4}$	1	6	4 $\frac{1}{4}$	1	7	6
56	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	8	0
84	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	2	9	0
100	1	19	7	2	1	8	2	3	9	2	5	10	2	7	12	2	15	0
112	2	4	4	2	6	8	2	0	0	2	11	4	3	12	16	3	19	0

MARKETING TABLES, FROM SIX-PENCE HALF-PENNY TO
NINE-PENCE PER POUND, &c.

No.	6 Pence $\frac{1}{2}$			7 Pence.			7 Pence $\frac{1}{2}$			8 Pence.			8 Pence $\frac{1}{2}$			9 Pence.		
lbs. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.
2	0	1	1	0	1	2	0	1	3	0	1	4	0	1	5	0	1	6
3	0	1	7 $\frac{1}{2}$	0	1	9	0	1	10 $\frac{1}{2}$	0	2	0	0	2	1 $\frac{1}{2}$	0	2	3
4	0	2	2	0	2	4	0	2	6	0	2	8	0	2	10	0	3	0
5	0	2	8 $\frac{1}{2}$	0	2	11	0	3	1 $\frac{1}{2}$	0	3	4	0	3	6 $\frac{1}{2}$	0	3	9
6	0	3	3	0	3	6	0	3	9	0	4	0	0	4	3	0	4	6
7	0	3	9 $\frac{1}{2}$	0	4	1	0	4	4 $\frac{1}{2}$	0	4	8	0	4	11 $\frac{1}{2}$	0	5	3
8	0	4	4	0	4	8	0	5	0	0	5	4	0	5	8	0	6	0
9	0	4	10 $\frac{1}{2}$	0	5	3	0	5	7 $\frac{1}{2}$	0	6	0	0	6	4 $\frac{1}{2}$	0	6	9
10	0	5	5	0	5	10	0	6	3	0	6	8	0	7	1	0	7	6
11	0	5	11 $\frac{1}{2}$	0	6	5	0	6	10 $\frac{1}{2}$	0	7	4	0	7	9 $\frac{1}{2}$	0	8	3
12	0	6	6	0	7	0	0	7	6	0	8	0	0	8	6	0	9	0
13	0	7	0 $\frac{1}{2}$	0	7	7	0	8	1 $\frac{1}{2}$	0	8	8	0	9	2 $\frac{1}{2}$	0	9	9
14	0	7	7	0	8	2	0	8	9	0	9	4	0	9	11	0	10	6
15	0	8	1 $\frac{1}{2}$	0	8	9	0	9	4 $\frac{1}{2}$	0	10	0	0	10	7 $\frac{1}{2}$	0	11	3
16	0	8	8	0	9	4	0	10	0	0	10	8	0	11	4	0	12	0
17	0	9	2 $\frac{1}{2}$	0	9	11	0	10	7 $\frac{1}{2}$	0	11	4	0	12	0 $\frac{1}{2}$	0	12	9
18	0	9	9	0	10	6	0	11	3	0	12	0	0	12	9	0	13	6
19	0	10	3 $\frac{1}{2}$	0	11	1	0	11	10 $\frac{1}{2}$	0	12	8	0	13	5 $\frac{1}{2}$	0	14	3
20	0	10	10	0	11	8	0	12	6	0	13	4	0	14	2	0	15	0
21	0	11	4 $\frac{1}{2}$	0	12	3	0	13	1 $\frac{1}{2}$	0	14	0	0	14	10 $\frac{1}{2}$	0	15	9
22	0	11	11	0	12	10	0	13	9	0	14	8	0	15	7	0	16	6
23	0	12	5 $\frac{1}{2}$	0	13	5	0	14	4 $\frac{1}{2}$	0	15	4	0	16	3 $\frac{1}{2}$	0	17	3
24	0	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0
25	0	13	6 $\frac{1}{2}$	0	14	7	0	15	7 $\frac{1}{2}$	0	16	8	0	17	8 $\frac{1}{2}$	0	18	9
26	0	14	1	0	15	2	0	16	3	0	17	4	0	18	5	0	19	6
27	0	14	7 $\frac{1}{2}$	0	15	9	0	16	10 $\frac{1}{2}$	0	18	0	0	19	1 $\frac{1}{2}$	1	0	3
28	0	15	2	0	16	4	0	17	6	0	18	8	0	19	10	1	1	0
29	0	15	8 $\frac{1}{2}$	0	16	11	0	18	1 $\frac{1}{2}$	0	19	4	1	0	6 $\frac{1}{2}$	1	1	9
30	0	16	3	0	17	6	0	18	9	1	0	0	1	1	3	1	2	6
31	0	16	9 $\frac{1}{2}$	0	18	1	0	19	4 $\frac{1}{2}$	1	0	8	1	1	11 $\frac{1}{2}$	1	3	3
32	0	17	4	0	18	8	1	0	0	1	1	4	1	2	8	1	4	0
33	0	17	10 $\frac{1}{2}$	0	19	3	1	0	7 $\frac{1}{2}$	1	2	0	1	3	4 $\frac{1}{2}$	1	4	9
34	0	18	5	0	19	10	1	1	3	1	2	8	1	4	1	1	5	6
35	0	18	11 $\frac{1}{2}$	1	0	5	1	1	10 $\frac{1}{2}$	1	3	4	1	4	9 $\frac{1}{2}$	1	6	3
36	0	19	6	1	1	0	1	2	6	1	4	0	1	5	6	1	7	0
37	1	0	0 $\frac{1}{2}$	1	1	7	1	3	1 $\frac{1}{2}$	1	4	8	1	6	2 $\frac{1}{2}$	1	7	9
38	1	0	7	1	2	2	1	3	9	1	5	4	1	6	11	1	8	6
39	1	1	1 $\frac{1}{2}$	1	2	9	1	4	4 $\frac{1}{2}$	1	6	0	1	7	7 $\frac{1}{2}$	1	9	3
40	1	1	8	1	3	4	1	5	0	1	6	8	1	8	4	1	10	0
41	1	2	2 $\frac{1}{2}$	1	3	11	1	5	7 $\frac{1}{2}$	1	7	4	1	9	0 $\frac{1}{2}$	1	10	9
42	1	2	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
43	1	3	3 $\frac{1}{2}$	1	5	1	1	6	10 $\frac{1}{2}$	1	8	8	1	10	5 $\frac{1}{2}$	1	12	3
44	1	3	10	1	5	8	1	7	6	1	9	4	1	11	2	1	13	0
45	1	4	4 $\frac{1}{2}$	1	6	3	1	8	1 $\frac{1}{2}$	1	10	0	1	11	10 $\frac{1}{2}$	1	13	9
46	1	4	11	1	6	10	1	8	9	1	10	8	1	12	7	1	14	6
47	1	5	5 $\frac{1}{2}$	1	7	5	1	9	4 $\frac{1}{2}$	1	11	4	1	13	3 $\frac{1}{2}$	1	15	3
48	1	6	0	1	8	0	1	10	0	1	12	0	1	14	0	1	16	0
49	1	6	6 $\frac{1}{2}$	1	8	7	1	10	7 $\frac{1}{2}$	1	12	8	1	14	8 $\frac{1}{2}$	1	16	9
50	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
51	1	7	7 $\frac{1}{2}$	1	9	9	1	11	10 $\frac{1}{2}$	1	14	0	1	16	1 $\frac{1}{2}$	1	18	3
52	1	8	2	1	10	4	1	12	5	1	14	8	1	17	10	1	19	0
53	1	8	8 $\frac{1}{2}$	1	10	11	1	13	1 $\frac{1}{2}$	1	15	4	1	17	6 $\frac{1}{2}$	1	19	9
54	1	9	3	1	11	6	1	13	9	1	16	0	1	18	3	2	0	6
55	1	9	9 $\frac{1}{2}$	1	12	1	1	14	4 $\frac{1}{2}$	1	16	8	1	18	11 $\frac{1}{2}$	2	1	3
[56	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	2	0
[84	2	5	6	2	9	0	2	12	6	2	16	0	2	19	6	3	3	0
100	2	14	2	2	18	4	3	2	6	3	6	8	3	10	10	3	15	0
112	3	0	8	3	5	4	3	10	0	3	14	8	3	19	4	4	2	10

MARKETING TABLES, FROM NINE-PENCE HALFPENNY TO ONE SHILLING PER POUND, &c.

No.	9 Pence $\frac{1}{2}$			10 Pence.			10 Pence $\frac{1}{2}$			11 Pence.			11 Pence $\frac{1}{2}$			1 Shil.	
lbs. &c.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.	d.	£.	s.
2	0	1	7	0	1	8	0	1	9	0	1	10	0	1	11	0	2
3	0	2	4 $\frac{1}{2}$	0	2	6	0	2	7 $\frac{1}{2}$	0	2	9	0	2	10 $\frac{1}{2}$	0	3
4	0	3	2	0	3	4	0	3	6	0	3	8	0	3	10	0	4
5	0	3	11 $\frac{1}{2}$	0	4	2	0	4	4 $\frac{1}{2}$	0	4	7	0	4	9 $\frac{1}{2}$	0	5
6	0	4	9	0	5	0	0	5	3	0	5	6	0	5	9	0	6
7	0	5	6 $\frac{1}{2}$	0	5	10	0	6	1 $\frac{1}{2}$	0	6	5	0	6	8 $\frac{1}{2}$	0	7
8	0	6	4	0	6	8	0	7	0	0	7	4	0	7	8	0	8
9	0	7	1 $\frac{1}{2}$	0	7	6	0	7	10 $\frac{1}{2}$	0	8	3	0	8	7 $\frac{1}{2}$	0	9
10	0	7	11	0	8	4	0	8	9	0	9	2	0	9	7	0	10
11	0	8	8 $\frac{1}{2}$	0	9	2	0	9	7 $\frac{1}{2}$	0	10	1	0	10	6 $\frac{1}{2}$	0	11
12	0	9	6	0	10	0	0	10	6	0	11	0	0	11	6	0	12
13	0	10	3 $\frac{1}{2}$	0	10	10	0	11	4 $\frac{1}{2}$	0	11	11	0	12	5 $\frac{1}{2}$	0	13
14	0	11	1	0	11	8	0	12	3	0	12	10	0	13	5	0	14
15	0	11	10 $\frac{1}{2}$	0	12	6	0	13	1 $\frac{1}{2}$	0	13	9	0	14	4 $\frac{1}{2}$	0	15
16	0	12	8	0	13	4	0	14	0	0	14	8	0	15	4	0	16
17	0	13	5 $\frac{1}{2}$	0	14	2	0	14	10 $\frac{1}{2}$	0	15	7	0	16	3 $\frac{1}{2}$	0	17
18	0	14	3	0	15	0	0	15	9	0	16	6	0	17	3	0	18
19	0	15	0 $\frac{1}{2}$	0	15	10	0	16	7 $\frac{1}{2}$	0	17	5	0	18	2 $\frac{1}{2}$	0	19
20	0	15	10	0	16	8	0	17	6	0	18	4	0	19	2	1	0
21	0	16	7 $\frac{1}{2}$	0	17	6	0	18	4 $\frac{1}{2}$	0	19	3	1	0	1 $\frac{1}{2}$	1	1
22	0	17	5	0	18	4	0	19	3	1	0	2	1	1	1	1	2
23	0	18	2 $\frac{1}{2}$	0	19	2	1	0	1 $\frac{1}{2}$	1	1	1	1	2	0 $\frac{1}{2}$	1	3
24	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4
25	0	19	9 $\frac{1}{2}$	1	0	10	1	1	10 $\frac{1}{2}$	1	2	11	1	3	11 $\frac{1}{2}$	1	5
26	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6
27	1	1	4 $\frac{1}{2}$	1	2	6	1	3	7 $\frac{1}{2}$	1	4	9	1	5	10 $\frac{1}{2}$	1	7
28	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	8
29	1	2	11 $\frac{1}{2}$	1	4	2	1	5	4 $\frac{1}{2}$	1	6	7	1	7	9 $\frac{1}{2}$	1	9
30	1	3	9	1	5	0	1	6	3	1	7	6	1	8	9	1	10
31	1	4	6 $\frac{1}{2}$	1	5	10	1	7	1 $\frac{1}{2}$	1	8	5	1	9	8 $\frac{1}{2}$	1	11
32	1	5	4	1	6	8	1	8	0	1	9	4	1	10	8	1	12
33	1	6	1 $\frac{1}{2}$	1	7	6	1	8	10 $\frac{1}{2}$	1	10	3	1	11	7 $\frac{1}{2}$	1	13
34	1	6	11	1	8	4	1	9	9	1	11	2	1	12	7	1	14
35	1	7	8 $\frac{1}{2}$	1	9	2	1	10	7 $\frac{1}{2}$	1	12	1	1	13	6 $\frac{1}{2}$	1	15
36	1	8	6	1	10	0	1	11	6	1	13	0	1	14	6	1	16
37	1	9	3 $\frac{1}{2}$	1	10	10	1	12	4 $\frac{1}{2}$	1	13	11	1	15	5 $\frac{1}{2}$	1	17
38	1	10	1	1	11	8	1	13	3	1	14	10	1	16	5	1	18
39	1	10	10 $\frac{1}{2}$	1	12	6	1	14	1 $\frac{1}{2}$	1	15	9	1	17	4 $\frac{1}{2}$	1	19
40	1	11	8	1	13	4	1	15	0	1	16	8	1	18	4	2	0
41	1	12	5 $\frac{1}{2}$	1	14	2	1	15	10 $\frac{1}{2}$	1	17	7	1	19	3 $\frac{1}{2}$	2	1
42	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	2	2
43	1	14	0 $\frac{1}{2}$	1	15	10	1	17	7 $\frac{1}{2}$	1	19	5	2	1	2 $\frac{1}{2}$	2	3
44	1	14	10	1	16	8	1	18	6	2	0	4	2	2	2	2	4
45	1	15	7 $\frac{1}{2}$	1	17	6	1	19	4 $\frac{1}{2}$	2	1	3	2	3	1 $\frac{1}{2}$	2	5
46	1	16	5	1	18	4	2	0	3	2	2	2	2	4	1	2	6
47	1	17	2 $\frac{1}{2}$	1	19	2	2	1	1 $\frac{1}{2}$	2	3	1	2	5	0 $\frac{1}{2}$	2	7
48	1	18	0	2	0	0	2	2	0	2	4	0	2	6	0	2	8
49	1	18	9 $\frac{1}{2}$	2	0	10	2	2	10 $\frac{1}{2}$	2	4	11	2	6	11 $\frac{1}{2}$	2	9
50	1	19	7	2	1	8	2	3	9	2	5	10	2	7	11	2	10
51	2	0	4 $\frac{1}{2}$	2	2	6	2	4	7 $\frac{1}{2}$	2	6	9	2	8	10 $\frac{1}{2}$	2	11
52	2	1	2	2	3	4	2	5	6	2	7	8	2	9	10	2	12
53	2	1	11 $\frac{1}{2}$	2	4	2	2	6	4 $\frac{1}{2}$	2	8	7	2	10	9 $\frac{1}{2}$	2	13
54	2	2	9	2	5	0	2	7	3	2	9	6	2	11	9	2	14
55	2	3	6 $\frac{1}{2}$	2	5	10	2	8	1 $\frac{1}{2}$	2	10	5	2	12	8 $\frac{1}{2}$	2	15
56	2	4	4	2	6	8	2	9	0	2	11	4	2	13	8	2	16
58	3	6	6	3	10	0	3	13	6	3	17	0	4	0	6	4	4
100	3	19	2	4	3	4	4	7	6	4	11	8	4	15	10	5	0
112	4	8	8	4	13	4	4	18	0	5	2	8	5	7	4	5	12

Table of Expenses, Income, or Wages, by the Day, Week, Month, and Year, from One Penny to Ten Pounds per Day, how much per Week, and Year.

Per Day.				Per Week			Per Month.			Per Year.		
£.	s.	d.		£.	s.	d.	£.	s.	d.	£.	s.	d.
0	0	1		0	0	7	0	2	4	1	10	5
0	0	2		0	1	2	0	4	8	3	0	10
0	0	3		0	1	9	0	7	0	4	11	3
0	0	4		0	2	4	0	9	4	6	1	8
0	0	5		0	2	11	0	11	8	7	12	1
0	0	6		0	3	6	0	14	0	9	2	6
0	0	7		0	4	1	0	16	4	10	12	11
0	0	8		0	4	8	0	18	8	12	3	4
0	0	9		0	5	3	1	1	0	13	13	9
0	0	10		0	5	10	1	3	4	15	4	4
0	0	11		0	6	5	1	5	8	16	14	7
0	1	0		0	7	0	1	8	0	18	5	0
0	2	0		0	14	0	2	16	0	36	10	0
0	3	0		1	1	0	4	4	0	54	15	0
0	4	0		1	8	0	5	12	0	73	0	0
0	5	0		1	15	0	7	0	0	91	5	0
0	6	0		2	2	0	8	8	0	109	10	0
0	7	0		2	9	0	9	16	0	127	15	0
0	8	0		2	16	0	11	4	0	146	0	0
0	9	0	is }	3	3	0	12	12	0	164	5	0
0	10	0		3	10	0	14	0	0	182	10	0
0	11	0		3	17	0	15	8	0	200	15	0
0	12	0		4	4	0	16	16	0	219	0	0
0	13	0		4	11	0	18	4	0	237	5	0
0	14	0		4	18	0	19	12	0	255	10	0
0	15	0		5	5	0	21	0	0	273	15	0
0	16	0		5	12	0	22	8	0	292	0	0
0	17	0		5	19	0	23	16	0	310	5	0
0	18	0		6	6	0	25	4	0	328	10	0
0	19	0		6	13	0	26	12	0	346	14	0
1	0	0		7	0	0	28	0	0	365	0	0
2	0	0		14	0	0	56	0	0	730	0	0
3	0	0		21	0	0	84	0	0	1095	0	0
4	0	0		28	0	0	112	0	0	1460	0	0
5	0	0		35	0	0	140	0	0	1825	0	0
6	0	0		42	0	0	168	0	0	2190	0	0
7	0	0		49	0	0	196	0	0	2555	0	0
8	0	0		56	0	0	224	0	0	2920	0	0
9	0	0		63	0	0	252	0	0	3285	0	0
10	0	0		70	0	0	280	0	0	3650	0	0

Table of Expenses, Income, or Wages, by the Year, Lunar Month, Week, and Day, from One Pound to 40,000 Pounds per Year, how much per Month, Week, or Day.

Pr. Year		Per Month.			Per Week.			Per Day.		
£.		£.	s.	d.	£.	s.	d. f.	£.	s.	d. f.
1		0	1	8	0	0	4 2	0	0	0 1
2		0	3	4	0	0	9 1	0	0	1 3
3		0	5	0	0	1	1 3	0	0	2 1
4		0	6	8	0	1	6 2	0	0	2 3
5		0	8	4	0	1	11 0	0	0	3 1
6		0	10	0	0	2	3 2	0	0	4 0
7		0	11	8	0	2	8 0	0	0	4 3
8		0	13	4	0	3	1 0	0	0	5 1
9		0	15	0	0	3	5 2	0	0	6 0
10		0	16	8	0	3	10 0	0	0	6 2
20		1	13	4	0	7	8 0	0	1	1 0
30		2	10	0	0	11	6 0	0	1	7 2
40		3	6	8	0	15	4 0	0	2	2 1
50		4	3	4	0	19	2 0	0	2	8 2
60		5	0	0	1	3	0 0	0	3	3 2
70		5	16	8	1	6	10 0	0	3	10 0
80		6	13	4	1	10	8 0	0	4	4 2
90		7	10	0	1	14	6 0	0	4	11 0
100	is	8	6	8	1	18	4 0	0	5	5 3
200		16	13	4	3	16	8 0	0	10	11 2
300		25	0	0	5	15	0 0	0	16	5 1
400		33	6	8	7	13	4 0	1	1	11 0
500		41	13	4	9	11	8 0	1	7	4 3
600		50	0	0	11	10	0 0	1	12	10 2
700		58	6	8	13	8	4 0	1	18	4 1
800		66	13	4	15	6	8 0	2	3	10 0
900		75	0	0	17	5	0 0	2	9	3 3
1000		83	6	8	19	3	4 0	2	14	9 2
2000		165	13	4	38	6	8 0	5	9	7 0
3000		250	0	0	57	10	0 0	8	4	4 2
4000		333	6	8	76	13	4 0	10	19	2 0
5000		416	13	4	95	16	8 0	13	13	11 2
6000		500	0	0	115	0	0 0	16	8	9 0
7000		583	6	8	134	3	4 0	19	3	6 2
8000		666	13	4	153	6	8 0	21	18	4 1
9000		750	0	0	172	10	0 0	24	13	1 2
10000		833	6	8	191	13	4 0	27	17	11 1
20000		1666	13	4	383	6	8 0	54	15	10 2
30000		2500	0	0	574	19	0 0	82	3	10 0
40000		3333	6	8	767	13	4 0	109	11	9 0

THE END.

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