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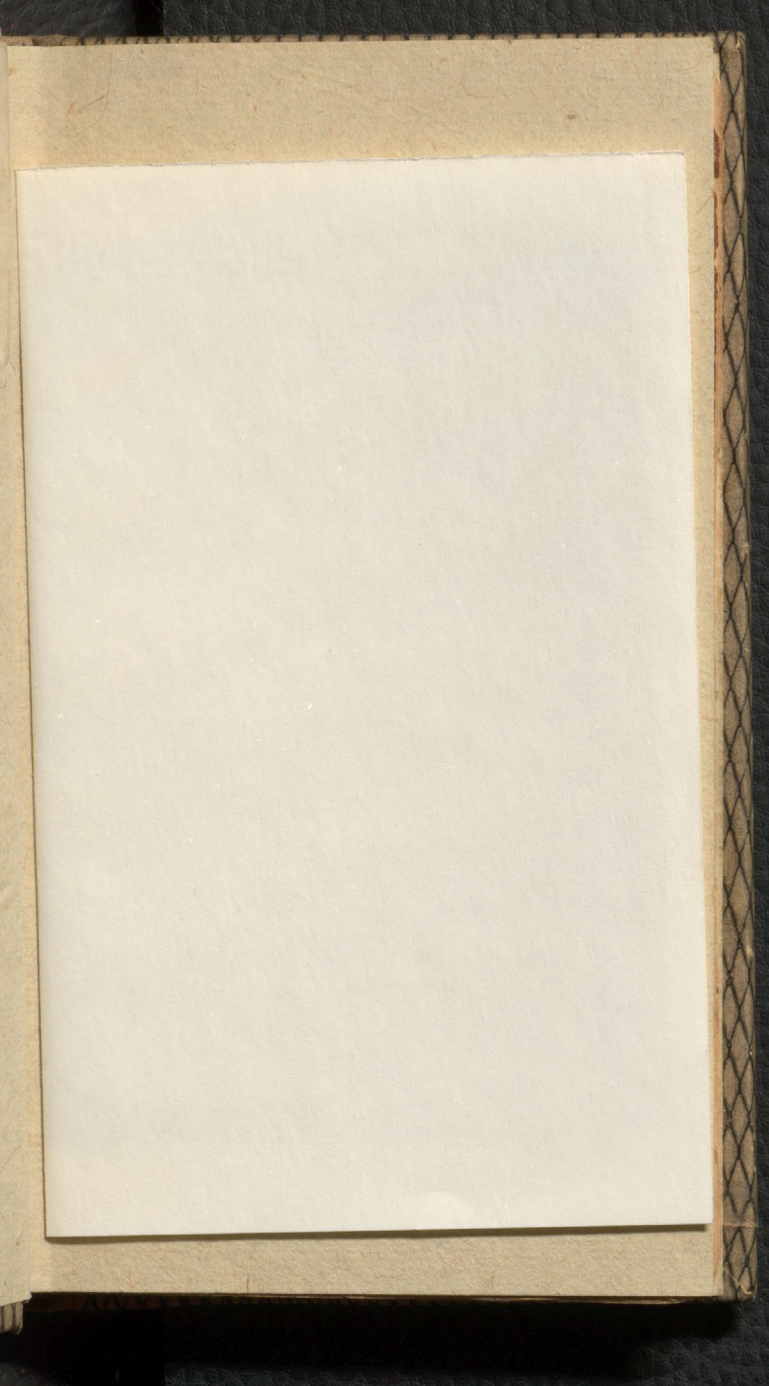
Mrs R. J. Mercur

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THE COMPLETE ENGLISH COOK;

or PRUDENT HOUSEWIFE;

Being an entire New Collection of the Most Genteel, yet least expensive Receipts in every Branch of Cookery and good Housewifery; Together with the Art of Marketing. And Directions for placing Dishes on Table for Entertainments: Adorned with proper Cuts, and many other things equally Necessary. The whole made Easy to the Meanest Capacity, and far more Useful to Young Beginners, than any Book of the Kind ever yet published.

"In cooking Fowl, or Flesh, or Fish,
Or any nice, or dainty Dish,
With Care peruse this useful Book,
I will make you soon a perfect Cook."

By Catharine Brooks, of Red-Lyon-Street.

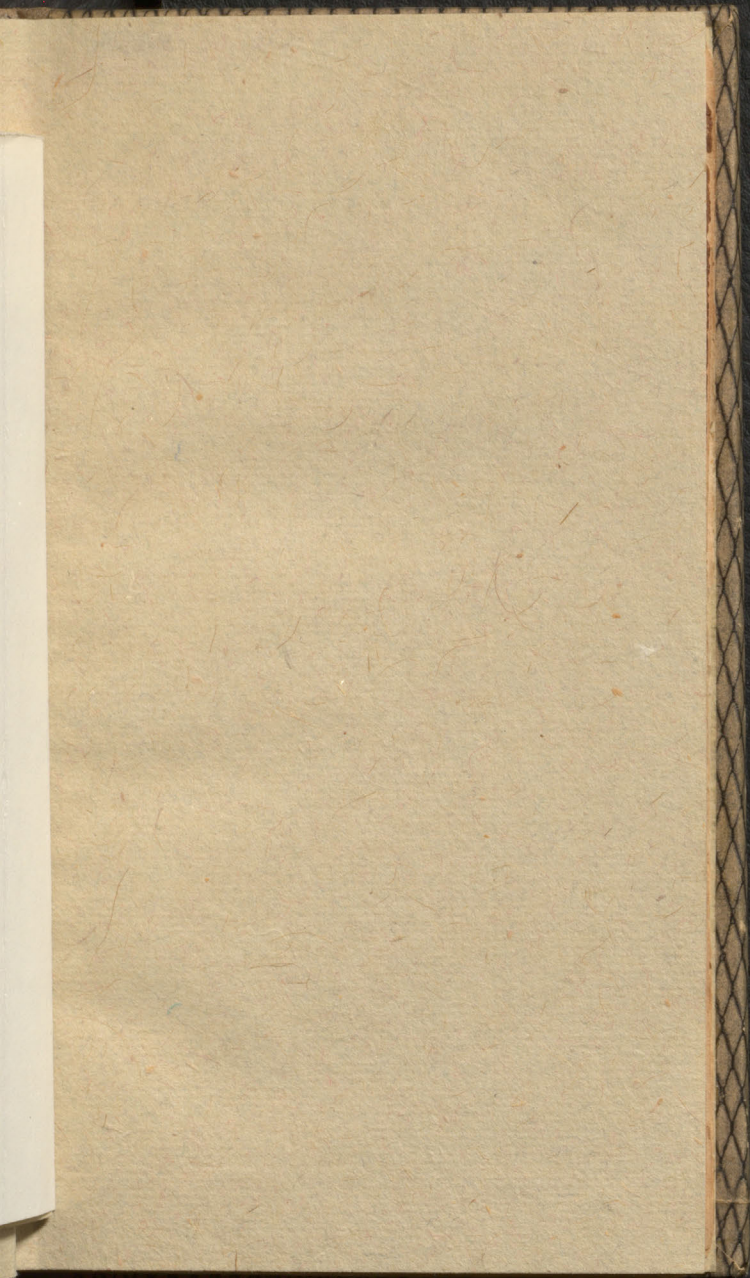
London, 1772.

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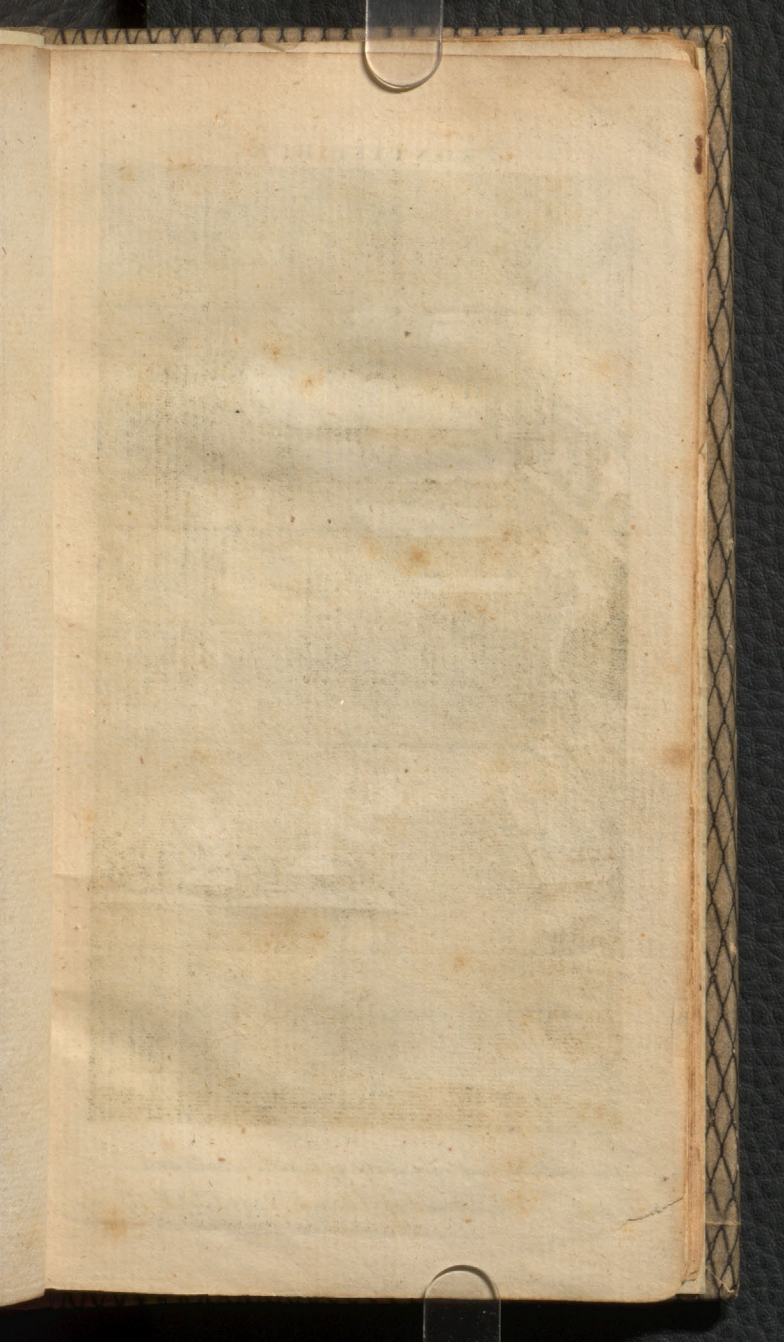
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FRONTISPIECE.



*She looketh well to the ways of her Household, and do-
not eateth not the Bread of Idleness. Prov. C.31.V.27.*

T H E

Complete *English* Cook;

O R.

PRUDENT HOUSEWIFE.

Being an entire New COLLECTION of the Most Genteel, yet least expensive Receipts in every Branch of Cookery and good Housewifery.

V I Z.

ROASTING,	FRICASEYS,	POTTING,
BOILING,	PIES, TARTS,	CANDYING,
STEWING,	PUDDINGS,	COLLARING,
RAGOOS,	CHEESECAKES,	PICKLING,
SOUPS,	CUSTARDS,	PRESERVING,
SAUCES,	JELLIES,	MADE WINES, &c.

Together with the ART of MARKETING.

And Directions for placing Dishes on Table for Entertainments: Adorned with proper Cuts, and many other things equally Necessary.

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Or any nice, or dainty Dish,
With Care peruse this useful Book,
'T will make you soon a perfect Cook.*

By CATHARINE BROOKS of Red-Lyon-Street.

To which is added,

The PHYSICAL DIRECTORY;

Being near Two Hundred safe and certain Receipts for the Cure of most Disorders incident to the Human Body.

Also the whole Art of Clear-Starching Ironing, &c.

The THIRD EDITION, with the Addition of a great variety of Made Dishes, &c.

LONDON: Printed for the AUTHORESS,

And Sold by J. COOKE, at Shakespear's-head, in Paternoster-Row.

[Price One Shilling.]

BRO

Complete English Cook;

To prevent Impositions, Ladies are intreated to observe, That all Copies of this Book, but such as are signed by the Authoress and Publisher, are spurious and an Imposition on the Public.

As witness our Hands.

C. Brooks
J. Cooke

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TO THE LADIES.

Cookery being one of the most necessary Accomplishments, required in the fair Sex, I think I need no Apology for the following Sheets, and the more so, as I have made it my chief Study, which joined to my long Practice and Experience, makes me flatter myself that the following Receipts, will not only be found *excellent* in themselves, but far *preferable* to any Collection, though six times the Price: for they are such as will not only save a Deal of Expence, but much Time also: and will with a very little Practice render the Reader, what the Title very justly expresses, viz. a Complete English Cook and Prudent Housewife. But lest I should be thought vain in relying on my own Judgment only, I have had the opinion of several profest Cooks and the Receipts have met with the Approbation of them
II.

The Physical Director, which is added at the End of the Cookery, I may with the greatest Truth affirm to be worth double the Price of the Book, as the Receipts are not only safe and cheap, but such as can be very easily procured in any Part of Great Britain or Ireland, and are what cannot possibly do the least harm to the Constitution, if they should chance not to have the desired Effect, which I believe will very seldom or *never* happen. And in order to make it more useful for young beginners, I have added the Art of Clear-Starching, Ironing, &c. And hope as the Book is rated so low a Price, it will be received according to its Merit.

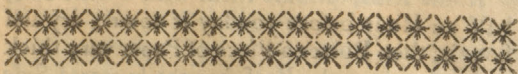
January 25, 1772.

Red-Lion-Street

C. BROOKS.

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T H E

Complete ENGLISH COOK.

*Plain and easy Instructions for ROAST-
ING Butcher's Meat, &c.*

For ROASTING in General.

WHEN you want any Thing very small or thin, make a pretty little brisk Fire, that it may be done quick and nice; but if it is a large Joint, let a good Fire be laid to cake, rake it clear out at the bottom, and when your Meat is half done, stir up a good brisk Fire,

For roasting BEEF.

If a Surloin or Rump, you must not salt it, but lay it a good way from the Fire, baste it once or twice with Water and Salt, then with Butter; Flower it, and keep basting it with its own Dripping. When the Smoak of it draws to the fire, it is near enough done.

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If the Ribs, sprinkle them with a little Salt, half an Hour before you lay it down; dry and flour it, then Butter a Piece of Paper very thick and fasten it on the Beef, but the buttered Side next the Meat.

☞ Never salt your roast Beef before you lay it down to the Fire (except the Ribs) for that will draw out the Gravy.

When you keep it a few Days before you dress it, dry it well with a clean Cloth, and flour it all over, then hang it up where the Air may come to it.

For roasting LAMB or MUTTON.

The Loin and the Saddle of Mutton (which is the two Loins) and the Chine (which is the two Necks) must be done as the Beef; but all other Joints of Lamb or Mutton must not be papered, and just before you take it up, dredge it with a very little Flour, because too much takes away all the fine Taste of the Meat.

☞ Always take off the Skin of a Breast of Mutton before you lay it down to the Fire.

For roasting VEAL.

If the Fillet, stuff it with Parsley, Marjoram and Thyme, a sprig of Savory, a small Onion, a bit of Lemon-peel, cut very small, Pepper, Salt, Mace, Nutmegs, Crumbs of Bread, four Eggs, and a Quarter of a Pound of Butter, or Marrow mixed with a little Flour to make it stiff; put half of it into the Udder, and the other half into the Holes made in the fleshy Part.

If a Shoulder, make the same sort of Stuffing
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and baste it with Milk till half done; then flour it and baste it with Butter.

If a Breast, roast it with the Caul on till it is enough, and skewer the Sweatbread on the Backside of the Breast; and when it is near done, take off the Caul, baste it and dredge it with a very little Flour. All these are to be sent to Table with melted Butter, and garnish with sliced Lemon.

If a Fillet or Loin not stuffed, take care to paper the Fat, that as little as possible may be lost. All Joints are to be laid at a Distance from the Fire, till soaked, then nearer the Fire. When you lay it down, baste it with good Butter (except it be the Shoulder, and that may be done the same if you like it better) and when it is near enough, baste it again, and dredge it with a little Flour.

For roasting a Pig.

Take and wipe it quite dry with a clean Cloth, then take some Crumbs of Bread, a Piece of Butter, of each a Quarter of a Pound; Parsley, Thyme, Sage, Sweet-majoram, Salt, Pepper, and Nutmeg, with the Yolks of two Eggs; mix them together, and sew it up in the Belly, and then spit it; flour it very thick, and lay it to the Fire, taking care that your Fire burns well at both Ends, or hang a flat Iron in the middle of the Grate, till it does; continue flouring it till you find the Crackling hard; then wipe it clean with a Cloth wetted in Salt and Water, and baste it with Butter. When the Gravy begins to run, put basons in

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the Dripping-pan to receive it. When you find it is enough, take about a Quarter of a Pound of Butter, put it into a coarse clean Cloth, and having made a clear brisk Fire, rub the Pig all over with it, till the Crackling is quite crisp, and then take it from the Fire. Cut off the head, and cut the Pig in two down the Back, then take out the Spit; and having cut the Ears off, place one at each End, and also cut the head in two, and place one at each Side, and serve it up with some good beef Gravy, mix the Gravy from the Pig, and the Brains bruised, and a little dried Sage shred small; pour all these together into the dish and serve it up.

For roasting PORK.

Observe, if Pork is not well done, it is very unwholesome, it being very apt to surfeit.

The best way of roasting the Leg is to par-boil, then take off the Skin and lay it down, baste it with butter, then take a little Pepper and Salt, a little Sage shred fine, a few Crumbs of Bread, and a little Nutmeg; throw these all over it all the time it is roasting; then put a little drawn Gravy into the Dish with the Crumbs that drop from it—Some like the Knuckle stuffed with Sage and Onion shred small, with a little Pepper and Salt, Gravy and Apple-sauce to it; this they call a Mock Goose. The Spring or Hand of Pork, if very young, roasted like a Pig, eats very well, otherwise it is best boiled. The best way to dress Pork Griskins is to roast them; baste them with
Butter

Butter and Crumbs of Bread, Sage, and a little Pepper and Salt: the usual Sauce to these is Mustard; but some like them better broiled. The Sparerib should be basted with a little bit of Butter, a very little Flour and some Sage shred small, and served up with Apple-sauce.

When you roast a Loin, take a sharp Penknife, and cut the skin across, to make the Crackling eat the better. The Chine you need not cut at all,

For roasting a Leg of Mutton with Cockles.

Stuff it all over with Cockles, then roast it; and garnish with Horse radish.

For roasting a Leg of Mutton with Oysters.

Take a Leg that has been two or three days butchered, and stuff it all over with Oysters, then roast it, and garnish with Horse-radish.

For roasting Mutton Venison Fashion.

Get a fat Hind-quarter of Mutton, and cut the Leg like a Haunch of Venison, then rub it well with Salt-petre, and hang it in a moist Place for two Days, wiping it two or three Times a Day with a clean Cloth; then put it into a Pan, and having boiled a Quarter of an Ounce of All-spice in a Quart of Red Wine, pour it boiling hot over your Mutton, and cover it close for two hours; then take it out, spit it, lay it to the Fire, and constantly baste it with the same Liquor and Butter. If you have a good quick Fire, and your Mutton not very large, it will be ready in an Hour and a

half. Then take it up, and send it to Table with some good Gravy in one Cup, and sweet Sauce in another.

For roasting a HARE.

Lard it, spit it, and while it is roasting, baste it with Milk or Cream, then serve it with thick Claret Sauce.

Another Way.

Take the Liver of a Hare, grated Bread, some fat Bacon, a Shalot, an Anchovy, a little Winter-savory, and a little Nutmeg; beat all these into a Paste, and put them into the Belly of the Hare; baste the Hare with stale Beer, put a little bit of Bacon in the Pan, when it is half roasted, baste it with Butter. For Sauce take melted Butter, and a little bit of Winter-savoury.

Another Way.

Make a Pudding of grated Bread, and the Heart and Liver parboiled and chopped small, with Beef-suet and Sweet-herbs, mixt with Marrow, Cream, Spice, and Eggs; then sew up the Belly and roast it. When it is roasted, let your Hare be served up with Cream, Gravy, or Claret.

For roasting RABBITS.

Put them down to a moderate Fire, and baste them with Butter, then dredge them with Flour. Then melt some good Butter, and hav-

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ing boiled the Livers with a Bunch of Parsley, chop them small, put half into the Butter, and pour it into the Dish and garnish it with the other Half.

French Sauce for RABBITS.

Onions minced small, fried, and mingled with Mustard and Pepper.

For roasting a Haunch of Venison.

First spit it, then take a little Wheat Flour and Water, kneed and roll it very thin, tie it over the fat Part of the Venison with Packthread: if it be a large Haunch it will take four Hours roasting, and a middling Haunch three Hours; keep basting all the Time you roast it; when you Dish it up, put a little Gravy in the Dish, and sweet Sauce in a Bason, Half an Hour before you draw your Venison, take off the Paste, baste it, and let it be a light Brown.

For roasting a Tongue or Udder.

Parboil your Tongue or Udder, then stick ten or twelve Cloves in it, and whilst it is roasting, baste it with Butter. And when it is ready, take it up, and send it to Table with some Gravy and sweet Sauce.

For roasting a pickled Neat's Tongue.

First soak it, then boil it 'till the Skin will peel off, and then Skin it, and stick it with Cloves, about two Inches asunder, then put
it

it on a Spit, and wrap a Veal Caul over it, and roast it till it is enough: then take off the Caul and just froth it up, and serve it in a Dish with Gravy, and some Venison or Claret Sauce in a Plate, garnish it with Raspings of Bread sifted, and Lemon sliced.

For roasting a Calf's Liver.

Lard it well with large Slices of Bacon, fasten it on the Spit, roast it at a gentle Fire, and serve it up with good Veal Gravy, or melted Butter.

To roll a Breast of Mutton.

First Bone the Mutton, then make a savoury, forced Meat for it, and wash it over with the Batter of Eggs; then spread the forced Meat on it; roll it in a Collar, and bind it with Packthread; then roast it: put under it a Regalia of Cucumbers.

Observe in roasting Poultry.

That if your Fire is not very quick and clear when you lay your Poultry down to roast, it will not eat near so sweet, or look so beautiful to the Eye.

For roasting Larks.

Let them be trussed handsomely on the Back, but neither draw them nor cut off their Feet, Lard them with small Lardoons, or else spit them on a wooden Skewer, with a small Bit of Bacon between them; when they are near
roasted

roasted enough, drudge them with fins Salt
and fine Crumbs of Bread. When they are
ready, rub the Dish you design to serve them
in with a Shalot, and serve them with a Sauce
made of Claret, the Juice of two or three
Oranges, and a little shred Ginger, set over
the Fire a little while, and beat up with a Piece
of Butter.

You must use the same Sauce for broiled
Larks, which you must open on the Breasts
when you lay them on the Gridiron.

For roasting a WOODCOCK.

Truss your Woodcock, and draw it under
the leg, take out the bitter Part, and lay it in
the Guts again. Whilst the Woodcock is
roasting, baste it with Butter, put under it an
Earthen dish with a Slice of toasted Bread
in it, and let the Woodcock drop upon it;
your Woodcock will take about half an Hour
in roasting, if you have a brisk Fire. When
you dish it up, lay the Toast under it, and serve
it up with Sauce made of Gravy and Butter,
a little Lemon, a Spoonful or two of Red
Wine; and pour a little over the Toast.

For roasting a TURKEY.

Take half a Pound of Suet, a little Parsley,
Sweet-marjoram, Thyme, a Sprig of Winter-
savory, a bit of Lemon-peel, half a Nutmeg
grated, a little Mace, a little Salt, cut your
Herbs very small, chop them as small as possible,
and mix all together with three Eggs, and as
much grated Bread as will make it of a pro-
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per Consistence; then fill the Crop of your Turkey with it, paper the Breast, and lay it down at a good Distance from the Fire. When the Smoke begins to draw to the Fire, and it looks plump, baste it again, and dredge it with a little Flour. Soon after take it up, and send it to Table with some strong Beef Gravy; garnish the Dish with Lemon.

Or, you may make the following Sauce; take a little White Gravy, Catchup, a few Bread Crumbs, and a little whole Pepper, let them boil well together, put to them a little Flour, and a Lump of Butter, which pour upon the Turkey. You may lay round your Turkey forced Meat Balls. Garnish your dish as before.

For roasting a Goose.

Chop an Onion and Sage small, mixed with some Pepper and Salt, and a bit of Butter, and put them into the Goose's Belly, then spit it, singe it with white Paper, dredge it with a little Flour, and baste it with its own Dripping. When it is enough (which is known by the Legs being tender) take it up, and pour thro' it some good Beef Gravy, and serve it up in the same Dish, and Apple-sauce in a Bafon.

A good Sauce for Teal, Mallards, Ducks, &c.

Take a quantity of Veal Gravy, according to the Bigness of your Dish of Wild Fowl, seasoned with Pepper and Salt; squeeze in the Juice of two Oranges, and a little Claret. This will serve all sorts of wild Fowl.

Plain

Plain and easy Instructions for Boiling
Meat, &c.

YOU must put all fresh Meat into the Water boiling hot, and your salt Meat when the Water is quite cold, unless you apprehend it is not salted quite enough; for the putting it into hot Water, strikes in the Salt.

Lamb, Veal, and Chickens, boil much whiter in a Linen Cloth, with a little Milk in the Water.

Observe that the Time sufficient for dressing different Joints depends on their Size. A Leg of Mutton, of about seven or eight Pounds, will take two Hours boiling. A young Fowl about half an hour. A middle-size Leg of Lamb about an Hour and a quarter. A thick Piece of Beef, of twelve or fourteen Pounds, will take about two Hours and a half after the Water boils, if you put in the Beef when the Water is cold; and so in Proportion to the Thickness and Weight of the Piece; but all kind of Victual take somewhat more Time in frosty Weather. Upon the whole, the best Rule to be observed is, to allow a Quarter of an Hour every Pound, when the Joint is put into boiling Water.

*For boiling a LEG of LAMB, with the LOIN
fried about it.*

Boil the Lamb, and lay it in the Dish, then pour a little Parsley and Butter over it; and lay

lay your fried Lamb round it; cut some Asparagus the Bigness of Pease, boil them Green and lay them round your Lamb in Spoonfuls, and garnish the Dish with Crisp Parsley.

A Leg of Lamb, boiled with Chickens round it

When your Lamb is boiled, pour over it Parsley and Butter, lay your Chickens round your Lamb, and pour over your Chickens a little white fricasey Sauce. Garnish your Dish with Sippets and Lemon.

To boil PICKLE-PORK.

First wash your Pork, then scrape it Clean and put it in the Pot when the Water is cold and boil it till the Rind is tender.

For boiling a HAM.

Lay one about sixteen Pounds, into cold Water two Hours, then wash it clean, and boil it very slow the first Hour, and very brisk an Hour and a half more. Then take off the Rind, and sprinkle it over with some Raspings of Bread. But some who are very curious will wrap it up in Hay, before they put it into the Copper, in order to make it look red.

To boil a TONGUE.

Lay a dried Tongue in warm Water for five Hours, then lay it three Hours in cold Water. Then take it out and boil it three Hours which will be sufficient. If your Tongue be just out of Pickle, it must lay three Hours in cold Water, and then boil it till it will peel.

For boiling a GOOSE.

Season your Goose with Pepper and Salt for four or five Days, then boil it about an Hour: and serve it hot, with Cabbage, Carrots, Turnips, or Caulliflowers, tossed up with Butter.

For boiling RABBITS.

Truss them for boiling, and lard them with Bacon; then boil them quick and white. For Sauce take boiled Liver, and shred it with fat Bacon; toss these up together in strong Broth, white Wine Vinegar, Nutmeg, Mace, and Salt: set Parsley, minced Barberries, and drawn Butter. Lay your Rabbits in a Dish, and pour the Sauce all over them. Garnish it with sliced Lemon and Barberries.

For boiling RABBITS with SAUSAGES.

Take a Couple of Rabbits, and when almost boiled, put in a pound of Sausages, and boil with them, when done enough, dish the Rabbits, placing the Sausages round the Dish, with some fried slices of Bacon. For Sauce, put Mustard and melted Butter beat up together in a Cup, and serve them hot.

For boiling PIGEONS.

Stuff your Pidgeons with sweet Herbs, chopped, Bacon, grated Bread, Butter, Spice, and the Yolk of an Egg; then boil them in strong Broth, Butter and Vinegar, Mace and Salt; set Parsley, minced Barberries, and drawn Butter; lay your Pigeons in the Dish, and pour

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it all over them: garnish with sliced Lemon and Barberries.

For boiling CHICKENS.

Take four or five Chickens, as you would have your Dish in bigness; if they be small ones, scald them; and pluck them, which will make them whiter; then draw them, and take out the Breast-bone; wash them, truss them, cut off the Heads and Necks, tie them in a Napkin, and boil them in Milk and Water, and a little Salt, about five and twenty Minutes. They are better for being killed the Night before you use them.

For making SAUCE to the CHICKENS.

Boil the Necks, Livers, and Gizzards, in Water, and when they are enough, strain off the Gravy, and put a Spoonful of Oyster-pickle to it, break the Livers small, mix a little Gravy, and rub them thro' a Hair-sieve with the Back of a Spoon; then put a Spoonful of Cream to it, a little Lemon and Lemon-peel grated; thicken it up with Butter and Flour. — Let your Sauce be no thicker than Cream, pour it upon the Chickens. Garnish the Dish with Sippets and Mushrooms; and Slices of Lemon.

For boiling a TURKEY.

Draw and truss your Turkey, cut off the Feet, and cut down the Breast bone with a Knife: then sew up the skin again: stuff the Breast with the following Stuffing.

For

For making Stuffing to a boiled Turkey.

Boil a Sweat-bread of Veal, chop it fine, with a little Lemon-peel, a Handful of Bread-crumbs, a little Beef-Suet, Part of the Liver, a Spoonful or two of Cream, with Pepper, Salt, Nutmeg, and two Eggs: mix all together, and stuff your Turkey with Part of the Stuffing; the rest may be boiled or fried to lay round it; dredge it with a little Flour, tie it up in a Cloth, and boil it with Milk and Water: if the Turkey is young, an Hour and a Quarter will do it.

For making SAUCE to a boiled TURKEY.

Take a Pint of Oysters, two or three Spoonfuls of Cream, a little Juice of Lemon, a little small white Gravy, and Salt to your Taste, thicken it with Flour and Butter, then pour it over your Turkey, and serve it up; lay round your Turkey fried Oysters, and the forced Meat. Garnish your Dish with Mushrooms, Oysters, and Slices of Lemon.

For boiling BROCKALA.

Strip off all the little Branches, till you come to the top one, then take a Knife and peel off all the hard outside Skin, which is on the Stalks and little Branches, wash them, put them in a Stew-pan of Water with some Salt in it; when it boils, and the Stalks are tender, it is enough; then send it to Table with Butter in a Cup.

The French eat Oil and Vinegar with it.

For boiling CARROTS.

Scrape them very clean, and when they are enough, rub them in a clean Cloth, then slice them into a Plate, and pour some melted Butter over them. If they are young Spring Carrots, Half an Hour will boil them; if large an Hour; but old Sandwich Carrots will take two Hours.

To dress SPINAGE.

Take care to pick and wash it very clean; put it in a Sauce-pan, that will just hold it, throw a little Salt over it, and cover the Pan close. Don't put any Water in, but shake the Pan often: as soon as you find it covered with its own Liquor, and is tender, it is done; then squeeze it well between two clean Plates, and serve it up with Butter in a Bason.

For boiling SPROUTS and CABBAGES.

All Sorts of Sprouts and Cabbage, must be boiled in a great Deal of Water. Always throw Salt into your Water before you put your Greens in. When your Stalks are tender, or fall to the Bottom, they are enough; then take them off, before they lose their Colour

For boiling CAULLIFLOWERS.

Take off all the green Part, and cut the Flowers into four Quarters, and lay them into Water for an Hour; then put the Caulliflowers into some boiling Milk and Water, and be sure to skim the Sauce-pan well. When the
Stalks

Stalks are tender, take them carefully up, and put them into a Cullender to drain; then dish them, and serve them with melted Butter in a Bason.

For boiling FRENCH BEANS.

String them, then cut them in two, and afterwards across. Lay them into Water and Salt, and when your Pan boils, put in some Salt and the Beans; when they are tender they are enough; they will be soon done. Take care they don't lose their fine green. Lay them in a Plate, and serve them with Butter in a Cup.

For boiling ASPARAGUS.

Scrape all the Stalks very carefully till they look white, then cut them all even alike, and tie them in little Bundles, then throw them into a Stew-pan of boiling Water, put in some Salt, and let the Water keep boiling: and when they are tender, take them up; then make a Toast and dip it in the Asparagus Liquor, and lay it in your Dish: Pour a little Butter over the Toast, then lay your Asparagus on the Toast all round the Dish with the white Bottoms outward. Put your Butter in a Bason, and send it to Table.

For boiling ARTICHOKEs.

Wring off the Stalks, and put them into the Water cold, with the Tops downwards, that all the Dust and Sand may boil out. When the Water boils, an Hour and a Quarter will do them.

For keeping Meat hot.

Set the Dish over a Pan of boiling Water, cover the Dish with a deep cover so as not to touch the Meat, and throw a Cloth over all. This Way will keep your Meat hot a long Time, and it is better than over-roasting and spoiling the Meat. The Steam of the Water keeps the Meat hot, and does not draw the Gravy out, or dry it up; whereas if you set a Dish of Meat any Time over Chaffing-Dish of Coals: it will dry all the Gravy, and spoil the Meat.



*Directions for Hashing, Stewing,
Baking, &c.*

HASHING.

For hashing a CALF'S HEAD.

SLIT your Calf's Head, cleanse and half-boil it, and when it is cold, cut it in thin Slices, and fry it in a Pan of brown Butter: then put it in a Stew-pan over a Stove, with a pint of Gravy, as much strong Broth, a Quarter of a Pint of Claret, as much white Wine, and a Handful of savoury Balls, or three shrivelted Palates, a Pint of Oysters, Cock-combs, Lamb-stones, and Sweat-breads, boiled, blanced, and sliced, with Mushrooms and Truffles; then put your Hash in the Dish, and the other Things, some round and some on it. Garnish the Dish with sliced Lemon.

A Plainer Way than the last.

After slicing and frying it as before, take some strong Gravy, a Gill of red Wine, a few Sweet-herbs, a little Lemon-peel, and some Spice; tofs it up with a little Butter, and serve it to Table.

For hashing BEEF.

Cut some tender Beef into Slices, and put them in a Stew-pan, well floured, with a Slice of Butter over a quick Fire, for three Minutes, and then add a little Water, a Bunch of Sweet Herbs, some Lemon-peel, an Onion, or a little Marjoram, with Pepper, Salt, and grated Nutmeg; cover them close, and let them stew till they are tender; than put in a Glas of Claret, or strong Beer and strain your Sauce, serve it hot, and garnish with Lemon sliced and red Beet-root. This is a very good Dish.

For hashing a Leg of Mutton.

Half roast a Leg of Mutton, and when it is cold cut it in thin Pieces as you would do any other Meat for hashing, put it into a Stew-pan, with a little Water or small Gravy, two or three Spoonfuls of red Wine, two or three Shalots, or Onions, and two or three Spoonfuls of Oyster-pickle; thicken it up with a little Flour, and so serve it up. Garnish your Dish with Horse-radish and Pickles.

You may do a Shoulder of Mutton the same Way, only boil the Blade-bone, and let it lie in the Middle.

For

For hashing any Part of Mutton.

Cut your Mutton into small Pieces, and then take about Half a Pint of Oysters, and after washing them in Water, put them in their own Liquor in a Sauce-pan, with some whole Pepper, Mace, and a little Salt: When they have stewed a little, put in a Spoonful of Catchup, and an Anchovy, or pickled Walnut Liquor, some Gravy or Water; then put in your Mutton, and a Piece of Butter rolled in Flour; let it boil up till the Mutton is warm through, then add a Glass of Claret; lay it upon Sippets, garnished with sliced Lemon or Capers, and if you please some Mushrooms.

Another Way of hashing Mutton, or any such Meat.

Take a little whole Pepper, Salt, a few Sprigs of Sweet-herbs, a little Anchovy, one Shalot, two Slices of Lemon, and a little Broth or Water; let it stew a little, and thicken it with burnt Butter. Serve it with Pickles and Sippets.

STEWING.

For stewing a Rump of Beef.

Take a fat Rump of young Beef, lard the lower Part with fat Bacon, and cut the Fag-end, and stuff the other Part with shred Parsley; put it into your Pan, with a Quart of red Wine, two or three Quarts of Water, two or three Anchovies, a little whole Pepper, and a Bunch of Sweet-herbs, an Onion, two or three

three Blades of Mace ; stew it over a slow Fire five or six Hours, turning it several Times in the stewing, and keep it close covered ; when your Beef is stewed enough, take the Gravy from it, thicken Part of it with a Lump of Butter and Flour, and put it upon the Dish with the Beef. Garnish the Dish with Horse-radish and red Beet-root. There must be no Salt upon the Beef, only Salt the Gravy to your Taste.

You may stew Part of a Brisket, or an Ox-Cheek, the same Way.

For stewing BEEF-COLLOPS.

Take some raw Beef and cut it in the same Manner as you do Veal for Scotch Collops ; lay it in your Pan with a little Water, put into it some Pepper and Salt, some Marjoram powdered, a Gill of white Wine ; a slice or two of fat Bacon, and some flour'd Butter ; then put it over a quick Fire for a little Time, till covered with Gravy, and you may put in a little Catchup ; serve it hot, and garnish with sliced Lemon.

For stewing Ducks whole.

Draw your Ducks, and wash them clean, then put them into a Stew-pan, with strong Broth, Anchovy, Lemon-peel, whole Pepper, an Onion, Mace, and red Wine ; when well stewed, put in a Piece of Butter, and some grated Bread to thicken it ; lay force Meat-balls, and crisped Bacon round them. Garnish with Shalots.

For

For stewing VEAL:

Take some Veal, either roasted, boiled or raw; cut it into thick Slices, with Water just to cover them; then put a little Mace and Nutmeg, a little Pepper and Salt, a Shalot, a little Lemon-peel, and sweet Marjoram; and when they are stewed near enough, put a little Mushroom Gravy into the Liquor, a Glass of white Wine, a little Lemon-juice, and let it stew a little longer; then strain off the Liquor, and you may put some pickled Mushrooms in the Sauce, and thicken your Sauce with Cream or Butter rolled in Flour. Garnish with sliced Lemon or Orange, and fried Oysters.

For stewing PIGEONS.

Season and stuff your Pigeons, flat the Breast Bone, and truss them up as you would do for baking, dredge them over with a little Flour, and fry them in Butter, turning them round till all Sides be brown; then put them into a Stew-pan, with as much brown Gravy as will cover them, and let them stew till they are done, then take Part of the Gravy, an Anchovy, shred a small Onion, or a Shalot, a little Catchup, and a little Juice of Lemon for Sauce; pour it over your Pigeons, and lay round them forced Meat-balls and crisp Bacon. Garnish your Dish with Lemon and crisp Parsley.

For stewing a Neck, Rump, or Leg of Mutton

After breaking the Bones, put them in a Pot with a little Mace, Salt, and whole Pepper, and Anchovy

Anchovy, a Nutmeg, a Turnip, two Onions,
 little Bunch of Sweet-herbs, a Pint of Ale,
 Quart of Claret, a Quart or two of Water,
 and a hard Crust of Bread; stop it up, and let
 it stew five Hours, and serve it with Toasts and
 the Gravy. You may do an Ox-cheek in the
 same Manner.

For stewing MUTTON CHOPS.

Cut them thin, take two Earthen Pans, put
 one over the other, lay them between, and
 turn brown Paper under them.

For stewing a PIG.

First roast the Pig till it is hot; then take off
 the Skin, and cut it in Pieces; then put it into
 a Stew-pan, with good Gravy and white Wine,
 some Pepper, Salt, Nutmeg, and Onion, and
 a little sweet Marjoram, a little Elder Vinegar,
 and some Butter, and when it is stewed enough
 lay it upon Sippets, and garnish with sliced
 Lemon.

For stewing RABBITS.

Cut them into Quarters, then lard them with
 pretty large Lardoons of Bacon, fry them, and
 put them in a Stew-pan, with strong Broth,
 white Wine, Pepper, Salt, a Faggot of sweet
 herbs, fried Flour, and Orange.

For stewing a CARP.

Take half Claret and half Gravy, as much
 will cover your Carp in the Pan, with Mace,
 whole Pepper, a few Cloves, two Anchovies,
 a little

a little Horse-radish, a Shalot, Onion, and a little Salt; when the Carp is enough, take it out, and boil the Liquor as fast as possible till it be just enough to make Sauce; flour a Bit of Butter, and throw into it; squeeze the Juice of one Lemon, and pour it over the Carp.

For stewing TROUT.

Wash a large Trout, and put it in a Pan with white Wine and Gravy, then take two Eggs buttered, some Salt, Pepper, Nutmeg, and Lemon-peel, some grated Bread, and a little Thyme; mix them all together, and put in the Belly of the Trout; then let it stew a Quarter of an Hour, and put a Piece of Butter into the Sauce; serve it hot, and garnish with Lemon sliced.

For stewing COD.

Cut you Cod in thin Slices, and lay it at the Bottom of your Pan, with half a Pint of white Wine, a Pint of Gravy, and some Oysters and Liquor, some Pepper and Salt, and a little Nutmeg, and let it stew till it is near enough, then thicken it with a Piece of Butter rolled in Flour; let it stew a little longer; serve it hot, and garnish with Lemon sliced.

For stewing OYSTERS.

First wash them in clean Water; then set on a little of their own Liquor, Water, and white Wine, a Blade of Mace, and a little whole Pepper; let it boil very well, then put

in your Oysters and let them just boil up; then thicken them with the Yolks of two Eggs, a Piece of Butter, and a little Flour, beat up very well: thicken it, and serve it up with Sippets and Lemons.

For stewing PIKE.

Scale and clean a large Pike, season it in the Belly with a little Salt and Mace, skewer it round, put it into a deep Stew-pan, with a Pint of small Gravy, a Pint of red Wine, and two or three Blades of Mace, set it over a Stove with a slow Fire, and cover it up close; when it is stewed enough, take Part of the Liquor, put to it two Anchovies, a little Lemon-peel shred fine, and thicken the Sauce with Butter; before you lay the Pike on the Dish, turn it with the Back upwards, take off the Skin and serve it up. Garnish the Dish with Lemon and Pickles.

For stewing TENCH.

Scale and gut a live Tench, and wash the Inside with Vinegar, then put it into a Stew-pan when the Water boils, with some Salt, a Bunch of sweet Herbs, some Lemon-peel, and whole Pepper; cover it up close, and boil it quick till enough; then strain off some of the Liquor, and put to it a little white Wine, some Walnut Liquor, or Mushroom Gravy, an Anchovy, and some Oysters or Shrimps; boil these together, and toss them up with thick Butter rolled in Flour, adding a little Lemon Juice. Garnish with Lemon and Horse-radish, and serve it hot with Sippets.

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BAKING

BAKING.

For baking HERRINGS.

Put fifty Herrings into a Pan, cover them with two Parts Water, and one Part Vinegar, with a good Deal of All-spice, some Cloves, a Bunch of sweet Herbs, and few Bay-leaves, and two large Onions, tie them down close, and bake them; when they come out of the Oven, heat a Pint of red Wine scalding hot, and put to them, then tie them down again, and let them stand four or five Days before you open them, and they will be very fine and firm.

For making GINGER-BREAD.

Take half a Pound of brown Sugar, a Pound and a half of Treacle, two Eggs beaten, one Ounce of Ginger beaten and sifted; of Mace, Cloves, and Nutmeg, all together, half an Ounce, beaten very fine; Coriander-seeds and Caraway-seeds, of each half an Ounce; two Pounds of Butter melted; mix all these together, with as much Flour as will knead it into a pretty stiff Paste, then roll it out, and cut it into what Form you please: Bake it in a quick Oven on Tin Plates; a little Time will bake it.

For baking Beef the French Way.

First bone, and take away the Skin, and Sinews, then lard it with fat Bacon, season your Beef with Cloves, Salt and Pepper, then tie it up tight with Packthread, and put it in an Earthen Pan, some whole Pepper, an Onion stuck with ten Cloves, and put at Top a Bunch

of sweet Herbs, two or three Bay-leaves, a Quarter of a Pound of Butter, half a Pint of Claret or white Wine Vinegar; cover it close, bake it four or five Hours; serve it hot with its own Liquor, or serve it cold in Slices, to be eat with mustard and Vinegar.

For baking a CALF'S HEAD.

First wash and clean, then halve it, and beat the Yolk of three Eggs, and rub it over with a Feather on the Outside, then take some grated Bread, some Pepper, Salt, and Nutmeg, Lemon-peel grated, with some Sage cut small; then strew this Mixture over the Outside of the Head, and lay it in an earthen Dish, and cover the Head with some Bits of Butter; put a little Water in the Dish, and bake it in a quick Oven, and when you serve it, pour over it some strong Gravy, with the Brains first boiled and mixed in it. Garnish with Lemon.

☞ If you don't like Brains in the Gravy, put them in a Plate with your Tongue.



*For making FRICASEYS, BROILING,
FRYING.*

FRICASEYS.

For making a Fricasey of CHICKENS.

FIRST half boil your Chickens, take them up, then cut them in Pieces, and put them in a Frying-pan, and fry them in Butter, then

take them out of the Pan, and clean it, and put in some white Wine, some strong Broth, some grated Nutmeg, a little Pepper, and Salt, a Bunch of sweet Herbs, and a Shalot or two; let these, with two or three Anchovies, stew on a slow Fire, and boil it up; then beat it up with Butter and Eggs till it is thick, and put your Chickens in, and toss them up well together, lay Sippets in the Dish, and serve it with sliced Lemon and fry'd Parsley.

For making a brown Fricasee of Chickens.

Skin them first, then cut them in Pieces, and fry them in Butter or Lard; when they are fry'd take them out, and let them drain; then make Force-meat Balls, and fry them; then take some strong Gravy, a Shalot or two, a Bunch of sweet Herbs, a little Anchovy Liquor, some Spice, a Glas of Claret, some thin lean Tripe, cut with a Jagging-iron, to imitate Cocks Combs; thicken your Sauce with burnt Butter, then put in your Chickens and toss them up together. Garnish with fry'd Mushrooms, dipped in Butter, or Parsley fry'd, or sliced Lemon.

For fricaseeing CALVES FEET white.

Boil the Feet as you would do for eating, then take out the Bones, and cut them in two, put them into a Stew-pan, with a little white Gravy, and a Spoonful or two of white Wine; take the Yolks of two or three Eggs, two or three Spoonfuls of Cream, grate a little Nutmeg and Salt, with a Lump of Butter, shake all

all well together. Garnish your Dish with Slices of Lemon and Currants, then serve it up.

For making a brown Fricasey of Rabbits.

Cut your Rabbits into small Pieces, then fry them in Butter over a quick Fire; when they are fry'd take them out of the Butter, and heat them in a Stew-pan with a little Nutmeg, Flour and Butter; then take it up, and put a few Bread Crumbs over it, season'd with Lemon-peel, Parsley, Thyme, and a little Salt and Pepper. Garnish with crisp Parsley.

For making a white Fricasey of Rabbits.

Half boil a couple of young Rabbits, and when they are cold cut them in small Slices; then put them into a Stew-pan, with white Gravy, a little Onion, a small Anchovy, shred Mace, and Lemon-peel; set it over a Stove, and let it have one boil; then take a little Cream, the Yolks of two Eggs, a Lump of Butter, shred Parsley, and a little Juice of Lemon, put them all together into a Stew-pan, and shake them over the Fire till they are as white as Cream, you must not let it boil, if you do it will curdle. Garnish your Dish with Pickles and Lemon.

For making Force-meat Balls.

Take half a Pound of Suet, as much Veal cut fine, and beat them in a marble Mortar, or wooden Bowl; have a few sweet Herbs shred fine, and a little Mace dried and beat fine, a little Lemon-peel, cut very fine, a small Nutmeg grated, or half a large one, a little Pep-

per and Salt, and the Yolks of two Eggs; mix all these well together, then roll them in little round Balls, and some in long ones; roll them in Flour, and fry them brown. If they are for any thing of white Sauce, put a little Water, on in a Sauce pan, and when the Water boils, put them in, and let them boil for a few Minutes; but never fry them for white Sauce.

For making a Fricasey of LAMB

Cut a hind Quarter of Lamb into thin Slices, season them with savoury Spice, sweet Herbs, and a Shalot; then fry them, and tosse them up in strong Broth, white Wine, Oysters, two Palates, a little brown Butter, Force-meat Balls, and an Egg or two to thicken it, or a Bit of Butter rolled in Flour. Garnish with Lemon sliced.

For fricaseying cold ROAST BEEF.

First cut your Beef into very thin Slices, then shred a Handful of Parsley very small, cut an Onion into Pieces, and put them together in a Stew-pan, with a Piece of Butter, with a good Quantity of strong Broth, season with Pepper and Salt, and let it stew gently a Quarter of an Hour; then beat the Yolks of four Eggs in some Claret, and a Spoonful of Vinegar, and put it to your Meat, stirring it till it grows thick; rub your Dish with a Shalot before you serve it up.

For fricaseying DUCKS.

Quarter them, and beat them with the back of your Cleaver, dry them well, fry them in
sweet

sweet Butter; when they are almost fryed, put in a handful of Onions shred small, and a little Thyme, then put in a little Claret, thin Slices of Bacon, Spinage and Parsley, boiled green, and shred small; break the Yolk of three Eggs, with a little Pepper, into a Dish, and some grated Nutmeg, toss them up with a Ladleful of drawn Butter, pour this on your Ducks, lay your Bacon upon them, and serve them hot.

For fricaseying a GOOSE.

Roast your Goose, and before it is quite done, cut and scotch it with your Knife long ways, and then slash it across, strew Salt and Pepper over it, then lay it in your Pan, with the skinny Side downwards, till it has taken a gentle Heat; then broil it on a Gridiron over a gentle Fire; when it is enough, baste the upper Side with Butter, and a little Sugar, Vinegar, and Mustard; pour this into a Dish with Sausages and Lemon, and serve it up.

BROILING.

For broiling SHEEP or HOGS TONGUES.

First boil, then blanch, and split your Tongues, season them with a little Pepper and Salt, then dip them in Eggs, throw over them a few Bread-crumbs, and broil them till they are brown; serve them up with a little Gravy and Butter.

For broiling CHICKENS.

First slit them down the Back, then season them with Pepper and Salt and lay them on a
very

very clear Fire, at a good Distance. Let the Inside lay next the Fire till it's above half done; then turn them, and take great care the fleshy Side don't burn, and let them be of a fine Brown, your Sauce, should be good Gravy, with Mushrooms, and garnish with Lemon and the Livers broiled, the Gizzards cut, slashed and broiled with Pepper and Salt.

For broiling WHITINGS.

Wash them with Salt and Water and dry them well, then flour them; rub your Gridiron well with Chalk, (for that will keep the Fish from sticking) and make it hot, then lay them on, and when they are enough, serve them with Oysters or Shrimp Sauce. Garnish with Lemon sliced.

For broiling COD-SOUNDS.

Lay them a few Minutes in hot Water, take them out and rub them well with Salt, take off the black Dirt and Skin: When they look white, put them in Water, and give them a boil, take them out, Flour, Salt and Pepper them and broil whole; when they are enough, lay them in your Dish, and pour melted Butter and Mustard over them.

For broiling BEEF STEAKS.

Beat your Steaks with the back of a Knife, put Pepper and Salt over them, lay them on a Gridiron over a clear Fire, set your Dish over a Chaffing-dish of Coals, with a little brown Gravy; chop an Onion or Shalot as small as possible, and put it amongst the Gravy; (if your Steaks

Steaks be not over much done, Gravy will come from them) put it on a Dish, and shake it altogether. Garnish your dish with Shalots and Pickles.

FRYING.

For frying OYSTERS.

Mix a Batter of Flour, Milk, and Eggs, then wash your Oysters and Wipe them dry, then dip them in the Batter, and roll them in some Crumbs of Bread and a little Mace beat fine, and fry them in very hot Butter or Lard.

For frying VEAL CUTLETS.

Cut your Veal into Stices and lard them with Bacon and season it with Sweet-Marjoram, Nutmeg, Pepper, Salt, and a little grated Lemon-peel, wash them over with Eggs, and strew over them this Mixture; then fry them in sweet Butter, and serve them with Lemon sliced and Gravy.

Another way of dressing VEAL-CUTLETS.

Cut a Neck of Veal into Steaks, and fry them in Butter. Boil the Scrag to strong Broth, add two Anchovies, two Nutmegs, some Lemon-peel, Penny-royal, and Parsley, shred very small: burn a bit of Butter, pour in the liquor and the Veal Cutlets, with a Glass of white Wine, and toss them all up together. If it be not thick enough, flour a bit of Butter and throw in. Lay it into the Dish, squeeze in Orange and strew as much Salt as will rest as fish.

For

For frying MUTTON STEAKS,

Cut off the rump End of the Loin, then cut the rest into Steaks, and flat them with a Cleaver or Rolling-pin, season them with a little Salt and Pepper, and fry them in Butter over a quick Fire; as you fry them put them into an earthen Pot till you have fried them all; then pour the Fat out of the Pan, put in a little Gravy, and the Gravy that comes from the Steaks, with a spoonful of red Wine, an Anchovy, and an Onion or a Shalot shred; shake up the Steaks in the Gravy, and thicken it with Butter rolled in Flour. Garnish with Horse-radish and Shalots.

Another Way of dressing MUTTON CUTLETS.

First take a Handful of grated Bread, a little Thyme, Parsley, and Lemon-peel shred very small with some Salt, Pepper and Nutmeg; then cut a Loin of Mutton into Steaks, and let them be well beaten; and take the Yolks of two Eggs, rub all over the Steaks. Strew on the grated Bread with these Ingredients mixed together and fry them. Make your Sauce of Gravy, with a Spoonful or two of Claret, and a little Anchovy.

For frying Beef Steaks with Oysters.

Pepper some tender Beef Steaks to your Mind, but don't Salt them, for that will make them hard; turn them often, till they are enough, which you will know by their feeling firm; then Salt them to your mind.

For Sauce, take Oysters with their Liquor, and wash them in Salt and Water; let the Oyster Liquor stand to settle, and then pour off

clear; stew them gently in it, with a little
 Nutmeg or Mace, some whole Pepper, a Clove
 two, and take care you don't stew them too
 long, for that will make them hard; when
 they are almost enough, add a little white
 Wine, and a Piece of Butter rolled in Flour
 to thicken it.

Some choose to put an Anchovy, or Mush-
 room Catchup into the Sauce, which makes
 it very rich.

For frying BEEF STEAKS.

Pepper and Salt your Rump Steaks, or any
 other tender Part of the Beef, and then put
 them in a Pan with a Piece of Butter, and an
 Onion, over a slow Fire, close cover'd; and as
 the Gravy draws, pour it from the Beef, still
 adding more Butter at Times, till your Beef
 is tough; then pour in your Gravy, with a
 Spoonful of strong Beer, or Claret, then let it just
 simmer up, and serve it hot, with Juice of Le-
 mon, or a little Verjuice.

For making white SCOTCH COLLOPS.

Cut about four Pounds of a Fillet of Veal,
 in Pieces; then take a clean Stew-pan,
 butter it over, and shake a little Flour over it;
 lay your Meat in Piece by Piece, till all
 the Pan is covered; then take two or three
 Spoonfuls of Mace, and a little Nutmeg, set
 the Stew-pan over the Fire, toss it up toge-
 ther till all your Meat be white, then take
 a Pint of strong Veal Broth, which must
 be ready made, a Quarter of a Pint of Cream,
 and the Yolks of two Eggs; mix all those to-
 gether

gether, put it to your Meat, keeping it toff
all the Time till they just boil up, when they
are enough, squeeze in a little Lemon; You
may add Oysters and Mushrooms, to make
rich.

Frying Calves Feet in Butter.

Blanch the Feet, boil them as you would
for Eating, take out the large Bones and cut
them in two, beat a Spoonful of Wheat-flour
and four Eggs together, put to it a little Nut-
meg, Pepper and Salt, dip in it your Calves
Feet, and Fry them in Butter, a light brown
and lay them upon a Dish with a little melted
Butter over them. Garnish with Slices of Lemon,
and serve them up.

For making APPLE FRITTERS.

Take the Whites of three Eggs and
Yolks of six well beat together, and put
them a Pint of Milk, or Cream; then put
it four or five Spoonfuls of Flour, a Glass
Brandy, half a Nutmeg grated, and a little
Ginger and Salt; your Batter must be
thick; then slice your Apples in Rounds,
dipping each Round in Batter, fry them
in good Lard, over a quick Fire.

For making fine PANCAKES.

Take a Pint of Milk or Cream,
Eggs, a Nutmeg grated, and a little Salt;
melt a Pound of Butter, and a little Sack
before you stir it; it must be as thick with
as ordinary Batter, and fried with Lard
it on the Backside of a Plate. Garnish
Orange, and strew Sugar over them.

For making APPLE TANSEY.

Cut three or four Pippins into thin Slices, and fry them in good Butter, then beat four Eggs with six Spoonfuls of Cream, a little Rose Water, Sugar and Nutmeg, stir them together, and pour it over the Apples: let it fry a little, and turn it with a Pye-plate. Garnish with Lemon, and Sugar strewed over it.

For making a GOOSEBERRY TANSEY.

Fry a Quart of Gooseberries till tender in fresh Butter, and mash them; then beat seven or eight Eggs, four or five Whites, a Pound of Sugar, three Spoonfuls of Sack, as much Cream, a penny Loaf grated, and three Spoonfuls of Flour: mix all these together, and put the Gooseberries out of the Pan to them, and stir all well together, and put them into a Saucepan to thicken; then put fresh Butter into the Frying-pan, fry them brown; and strew Sugar on the Top.

For making a WATER TANSEY.

Take a dozen Eggs, and eight or nine of the Whites, beat them very well, and grate a Penny Loaf, and put in a Quarter of a Pound of melted Butter, and a Pint of the Juice of Spinage. Sweeten it to your Taste.

For making APPLE FROISE.

Cut your Apples into thick Slices, then fry them of a light Brown; take them up and lay them to drain and keep them from breaking, then make the following Batter: take five Eggs, but
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three Whites, beat them up with Flour and Cream, and a little Sack: make it the Thickness of a Pancake Batter, pour in a little melted Butter, Nutmeg, and a little Sugar; Melt your Butter, and pour Batter, and lay a Slice of Apple here and there; pour more Batter on them; fry them of a fine light Brown; then take them up, and strew double refined Sugar over them.



Directions for making PIES and
TARTS.

For making MINCED PIES.

PArboil about a Pound of tender lean Beef, add to it a Pound of fine Suet, two fine large Pippins, a Quarter of a Pound of Raisins of the Sun stoned, chop them all small together, and sweeten it with Lisbon Sugar, then put in a Pound of Currants well picked and dried, some All-Spice, a little Salt, a little Lemon-Juice, some Angelica and candied Orange-peel, mix them all well together, and moisten it with a little Sack or Brandy, which you like best, and it may be kept a Month, if you chuse to lay any Part of it by.

For making a VENISON PASTY.

First bone a Haunch or Side of Venison, then cut it square, and season it with Salt and Pepper; make it up in your Paffe; a Peck of
Flour

Flour for a Buck-pasty, and three Quarters for a Doe: two Pounds of Beef-suet at the Bottom of your Buck-pasty, and a Pound and a half for a Doe. A Lamb-pasty is seasoned in the same Manner as a Doe.

For making a GIBLET PYE.

First scald, then pick your Giblets, and set them on the Fire, with Water enough to cover them, season them pretty high with Pepper and Salt, an Onion, and a Bunch of sweet Herbs. When they are stewed very tender, take them out of the Liquor and let them stand to cool; afterwards put them into a standing Pye, or into a Pan with good Puff-paste round it, a proper quantity of Butter, and the Yolks of hard Eggs: forced Meat-balls may be laid over them, leaving a hole on the Top of the Lid to pour in half the Liquor which the Giblets were stewed in, just before your Pye is set in the Oven, and, if there is Occasion, the Remainder of the Liquor heated hot when it is cut open.

For making a GOOSE PYE.

Make the Walls of a Goose Pye that your Crust be just big enough to hold the Goose; first have a pickled dried Tongue, boiled tender enough to peel, cut off the Root, bone the Goose, and a large Fowl; take half a Quarter of an Ounce of Mace beat fine, three Tea-spoonfuls of Salt, a Tea-spoonful of beaten Pepper, and mix altogether; season both Fowl and Goose with it, then put the

Fowl into the Goose, and the Tongue into the Fowl, and lay the Goose in the same Form as if whole. Put half a Pound of Butter on the Top, and lay on the Lid. This Pye is excellent either hot or cold, and may be kept a great while. A Slice of this Pye makes a pretty little Side dish for Supper.

Another Way.

Parboil your Goose, then bone it, and season it with Pepper and Salt, and put it into a deep Crust, with Butter both under and over. Let it be well baked, fill it up at the Vent-hole with melted Butter. Serve it up with Mustard, Bay-leaves, and Sugar.

For making a GREEN GOOSE PYE.

Take two fat green Geese, bone them, then season them pretty high with Pepper, Salt, Nutmeg, and Cloves, and you may if you like it add a Couple of whole Onions in the seasoning, lay them one on another, and fill the Sides, then cover them with Butter, and bake them.

For making a Savoury CHICKEN PYE.

Season six small Chickens with Mace, Pepper, and Salt both inside and out: then take three or four Veal Sweet-breads, seasoned with the same, and lay round them a few forced Meat-balls, put it in a little Water and Butter, and bake it, then take a little sweet white Gravy not over strong, shred a few Oysters, and a little Lemon-peel, squeeze in a little Lemon Juice, not to make it too sour; if you have no Oysters take the whitest of your Sweet-breads, boil them,

me For them, cut them small, and put them into your
Butter Gravy, thicken it with a little Butter and
his Pye Flour; when you open your Pye, if there be
any Fat, skim it off, and pour the above Sauce
over the Chickens Breasts; so serve it up with-
out any Lid.

For making Scotch Collop Pye.

Cut a Fillet of Veal into thin Slices, season
with Pepper, Cloves, Mace, Nutmeg, and Salt,
cut an Onion and lay it in the Bottom, then
lay a Row of Collops, and Slices of Bacon, and
some Yolks of hard Eggs, take some Savoury,
Sweet-marjoram and Parsley shred, strew them
betwixt every Row of Meat, till you have laid
all your Collops in, then put a little Water
into the Bottom of your Pye, and some Pieces
of Butter over your Meat; you may put in some
pickled Mushrooms, Oysters, and sliced Le-
mon. When your Pye is baked, take off the
Lid, and pour away the Fat, then pour in some
good Mutton Gravy with Butter drawn thick.

For making an EEL PYE.

Skin and clean the Eels, season them with a
little Nutmeg, Pepper, and Salt, cut them in
long Pieces; you must make your Pye with
good Butter Paste; let it be oval, with a thin
Crust; lay in your Eels length-way, putting
over them a little fresh Butter, then bake them.

For making a MUTTON PYE.

Pepper and Salt your Mutton Steaks, fill
the Pye, then lay on Butter, pour in some thin
Gravy

Gravy and close it. When it is baked, skim the Fat off the Pye, toss up a handful of chopped Capers, Oysters, and Cucumbers in Gravy, and Anchovy, and drawn Butter, and pour them in.

For making a savoury LAMB PYE.

First season the Lamb with Pepper, Salt, Cloves, Mace, and Nutmeg, then put it into your Crust, with a few Sweet-breads and Lamb-stones, seasoned as your Lamb, also some large Oysters, and savoury force-meat Balls, hard Yolks of Eggs, and pour in a little thin Gravy, then put Butter all over the Pye, and lid it, and set it in a quick Oven an Hour and an half; then make a Lear with Oyster Liquor, as much Gravy, a little Claret, with one Anchovy in it and a grated Nutmeg. Let these have a boil, thicken it with the Yolks of two or three Eggs, and when the Pye is drawn put it in.

For making a POTATOE PYE.

First make your Crust, then put a Layer of Butter in the Bottom, then boil your Potatoes tender, put them in, and lay upon them Marrow, Yolks of hard Eggs, Orange, Lemon, and blanched Almonds, whole Spice, Dates, Pistachos, and Citron-peel candied; then put a Layer of Butter over all, close up your Pye, and bake it, and when it comes out of the Oven cut up the Lid, and pour in melted Butter, Wine, Sugar, and the Yolks of Eggs.

For making a PIGEON PYE.

Trufs and lard your Pigeons, with Bacon, season them with Pepper and Salt, and Nutmeg, stuff them with force-meat Balls; lay on Sweat-breads, Lamb-stones, and Butter, and close the Pye; then pour in a Liquor made of Claret, Oyster Liquor, Gravy, two Anchovies, a Faggot of sweet Herbs, and an Onion, and thicken it with brown Butter.

This Liquor will serve for several Sorts of Meats, and Fowl Pies.

For making an OYSTER PYE.

First parboil a Quart of large Oysters in their own Liquor, then mince them small, and pound them in a Mortar with Marrow, Pistachio Nuts, and sweet Herbs, an Onion, and savoury Spice, and a little grated Bread, or season them in the same Manner whole, lay on Butter, and close the Pye.

For making a HERRING PYE.

Take some pickled Herrings, soak them well in fresh Water, take off the Skins whole; mince your Flesh with two Roes; put some grated Crumbs of Bread, 7 or 8 Dates, Rose-water, a little Sack with Saffron and Sugar, make of these a pretty stiff Paste; then fill the Skins of your Herrings with this Farce; lay Butter in the Bortom of your Dish, lay in your Herrings and Dates with them, and on the Top of them lay Gooseberries, Currants, and Butter; then close it up, bake it, and when done, Liqueur it with Vinegar, Butter, and Sugar.

For

For making a RABBIT PYE.

First cut Rabbits into Pieces, fry them in Lard, with a little Flour, season them with Salt, Pepper, Nutmeg, sweet Herbs, adding a little Broth; when they are cold, put them in your Pye, adding Morels, Truffles, and pounded Lard, lay on the Lid, set it in the Oven, and let it stand for an Hour and a half; when it is about half baked, pour in your Sauce in which the Rabbits were fried, and just before you serve it up to Table, squeeze in some Seville Orange.

For making Another.

Parboil a Couple of Rabbits, bone, lard and season them with Pepper, Salt, Nutmeg, Cloves, and Mace, and Winter-savoury; put them in your Pye, with a good many forcemeat Balls, laying a Pound of Butter on the Top, close it up, bake it, and when it is cold fill it up with clarified Butter.

For making a young ROOK PYE,

Cut young Rooks, flee and parboil them, and put a Crust at the Bottom of your Dish with a great Deal of Butter, and forcemeat Balls, then season the Rooks with Salt, Pepper, Mace, Cloves, Nutmeg, and some sweet Herbs and put them into your Dish; pour in some of the Liquor they were parboiled in, and lid it when baked, cut it open and skim off the Fat, warm, and pour in the Remainder of the Liquor they were parboiled in, if you think your Pye wants it.

For making a TURKEY PYE.

Bone your Turkey, and season it with savoury
 Spice, and lay it in your Pye, with two Capons
 Bone with Salt into Pieces, in order to fill up the Corners.

Goose Pye may be made in the same Man-
 ner, with two Rabbits to fill up the Corners.

For making a TROUT PYE.

Clean and scale your Trouts, and lard them
 with Pieces of a silver Eel rolled up in Spice,
 and sweet Herbs, and Bay leaves powdered;
 lay between, and on them the Bottoms of sliced
 Artichokes, Oysters, Mushrooms, Capers,
 and sliced Lemon; lay on Butter, and close
 the Pye.

For making a PORK PYE.

Skin your Pork first, then cut it into Steaks
 and season it pretty well with Salt, Nutmeg
 and beaten Pepper; put in some Pip-
 ers cut into small Pieces, as many as you
 think convenient, and sweeten with Sugar to
 your Palate; put in half a Pint of white Wine;
 lay Butter all over it, close up your Pye, and
 broil it in the Oven.

A PORK PYE for eating cold.

Bone your Loin of Pork, and cut Part of
 into Collops, take also as many Collops of
 Veal of the same Size, and beat them both
 with the Back of a Cleaver; season the Pork
 with Salt, Pepper, minced Sage, and the Yolks
 of hard Eggs; season your Veal with Cloves,
 Nutmeg, Thyme, minced, and the
 Yolks of hard Eggs; then lay in your Dish a
 Layer

Layer of Veal, and a Layer of Pork, till you have laid all your Meat in; then close up your Pye, and Liquor it with Saffron Water and the Yolks of Eggs. When it is baked and cold, fill it with clarified Butter: Remember to let your first and last Layer be Pork. When baked set it by for Use.

For making a HARE PYE.

Cut the Hare into Pieces, then break the Bones, and lay them in the Pye; lay on slices of Lemon, force-meat Balls, and Butter, and close it with the Yolks of hard Eggs.

For making a TENCH PYE.

Make your Crust, then put on it a Layer of Butter, scatter in grated Nutmeg, Cinnamon and Mace; then put in six Tench, lay over them more Butter and Spice, and a few new Currants; pour in a Quarter of a Pint of Clarified Butter, and let the Pye be baked well; when it comes out of the Oven, put in melted Butter, and dust it over with fine Sugar, and serve it up.

For making an ARTICHOKE PYE.

Take twelve Artichoke-Bottoms, and boil them tender, boil also the Yolks of twelve Eggs hard, then take three Ounces of candied Orange, Lemon and Citron-peel, half a Pound of Raisins stoned, a little grated Nutmeg, a Blade of Mace, and a Quarter of a Pound of Sugar; then put these into your Pye, with half a Pound of Butter, observing to lay the

ork, sweet-meats uppermost, and when it comes
close up of the Oven, put in half a Pint of Cream,
Watered as much Sack.

For making an APPLE PYE.

First scald about a Dozen large Apples, very
tender, then take off the Skin, and take the
Core from them, and put to it twelve Eggs,
six Whites; beat them very well, and a
little Nutmeg grated, sugar it to your Taste, and
add the Crumb of a Penny Loaf grated, and
add a Quarter of a Pound of Butter melted;
mix all these together and bake them in a Dish,
utter your Dish, and take care that your
oven is not too hot.

The best Ingredients for Savoury Pies.

The Meat, Fish, or Fowls, Balls, Spices,
Peppercorn, Lemon, Citron, Skirrits, Currants, Raisins,
Gooseberries, Damsons, Grapes, and Orange-
marmalade candied, Spanish Potatoes and a Caudle.

The Ingredients for Savoury Pies.

The Meat, Fowl, or Fish, savoury Spices,
Spiced Palates, Cocks Combs and Stones,
Kidney-stones, Bacon, Oysters, Mushrooms,
Artichoke Bottoms, Truffles and a Lear.

Paste for a PASTY.

Knead up a Peck of fine Flour, with six
Pounds of Butter and four Eggs, with Cold
Water.

To make a Crust for a Raised PYE.

Boil six Pounds of Butter in a Gallon of Water, skim it off very clean, and put it directly into a Peck of Flour, work it well into a Paste, then pull it in Pieces till it is cold, and make it up in what Form you chuse.

This will do for a Goose Pye.

A fine Paste for Patty-pans.

Work up a Pound of Flour with half a Pound of Butter, two Ounces of fine Sugar and Eggs.

Of TARTS.

For making a Gooseberry Tart.

Taking your Crust, then sheet the Bottom of the Patty-pans, and strew them over with Powder Sugar, then take green Gooseberries and fill your Tarts with them, and lay a Layer of Gooseberries, and a Layer of Sugar; close your Tarts, and bake them in a quick Oven, and they will be very fine and green.

A short Paste for Tarts.

Rub a Pound of Wheat Flour and three Quarters of a Pound of Butter together, put three Spoonfuls of Loaf-Sugar to it, beat and sifted, the Yolks of four Eggs, beat very well, put to them a Spoonful or two of Rose-water and work them all together into a Paste; then roll them thin, and ice them over, and bake them in a slow Oven.

For making a Cherry Tart,
 Take two Pounds of Cherries, bruise, stone
 and stamp them; and boil up the Juice with
 Sugar; then stone four Pounds more of Cher-
 till it is and put them into your Tarts with the
 you cherry Syrrup; bake your Tart, ice it, and
 se Pye. e it up.



the best Rules to be observed in making
PUDDINGS.

OR boiled Puddings, always take Care
 the Bag or Cloth be very clean, and dipt
 hot Water, and then well floured. If a
 ter-pudding, tie it close: if a Bread-pud-
 g, tie it loose; and be sure the Water boils
 ere you put the Puddings in; and you
 ould move your Puddings in the Pot after,
 fear they should stick. When you make a
 ter-pudding, first mix the Flour well with
 lk, then put in the Ingredients by Degrees,
 it will be free from Lumps. But for a
 n Batter-pudding, the best Way is to strain
 ro' a coarse Hair Sieve, that it may neither
 e Lumps, nor the Treads of the Eggs;
 all other Puddings, strain the Eggs when
 are beat. If you boil them in Bowls, or
 ana Dishes, butter the Inside before you put
 your Batter: and for all baked Puddings,
 er the Pan or Dish before the Pudding is
 in.

For making a very fine Pudding.

Take a Pint of boiled Cream, put into it a little Nutmeg and Mace; then take the Crumb of two French Rolls and put them into the boiled Cream; then take the Yolks of five Eggs, and about twenty Almonds beaten very small, and half a Pound of Marrow; mingle all these well together, and season it with a little Sugar and Salt, and send it to the Oven.

A very good Plumb-Pudding, and not expensive.

Take a Quart of Milk, twelve Ounces of Currants, the like Quantity of Raisins of the Sun, stoned, a Pound and a Half of Sugar chopped small, eight Eggs and four Whites, half a Nutmeg grated, a little beaten Ginger, a Spoonful of Brandy, a few Sweet-meats and mix it up very stiff with fine Flour. You may bake it or boil it. Take care the Oven be over hot.

For making a boiled Plumb-Pudding.

Shred a Pound of Beef Suet very fine, add three Quarters of a Pound of Raisins stoned; then take some grated Nutmeg, a Spoonful of Sugar, a little Salt, four Eggs, some Sack, three Spoonfuls of Cream, and three Spoonfuls of Flour; mix these well together, tie it up in a Cloth, and let it boil three Hours, pour melted Butter over it.

For making a Bread-Pudding.

Put a Quarter of a Pound of Butter into a Pint of Cream, set it on the Fire, and keep stirring

stirring; the Butter being melted, put in as much grated Bread as will make it pretty light, some grated Nutmeg, and a little Sugar; three or four Eggs, and a little Salt; mix all well together, butter a Dish, pour it in, and bake it half an hour.

For making an APPLE PUDDING.

Scald six or eight Codlings, take out the Cores, and cut them into Pieces, put some Cinnamon, some Sugar, and roll them up in a fine Paste, tied up in a clean Cloth; about an Hour will boil it; then pour into it some melted Butter and Cream, and serve it up.

For making a light PUDDING.

Put some Cinnamon, Mace, and Nutmeg into a Pint of Cream, and boil it; when it is boiled, take out the Spice; then take the Yolks of eight Eggs, and four of the Whites; beat them well with some Sack, then mix them with your Cream, with a little Salt and Sugar, and take a Half-penny white Loaf and a Spoonful of Flour, and put in a little Rose Water; beat all these well together, and wet a thick cloth, and flour it, then put your Pudding into it, and tie it up, and when the Pot boils, it must boil an Hour. Melt Butter, Sack, and Sugar, and pour over it.

For making a cheap baked Rice Pudding.

Take a Quarter of a Pound of Rice, boil it in a Quart of new Milk, stir it that it does not burn; when it begins to be thick, take it off, let it stand till it is a little cool; then stir in

well a Quarter of a Pound of Butter, and Sugar to your Palate; grate a small Nutmeg, butter your Dish, pour it in, and bake it.

For making a RICE PUDDING.

Take half a Pound of ground Rice, set it on the Fire, with three Pints of new Milk, boil it well, and when it is almost cold, put to it eight Eggs, well beaten, and but half the Whites, with half a Pound of Butter, and half a Pound of Sugar; put in some Nutmeg or Mace. It will take about half an Hour to bake it.

For making a BATTER PUDDING.

Take six Eggs, and a Pint of Milk, and four Spoonfuls of Flour; put in a little Salt, and half a grated Nutmeg; you must take Care your Pudding is not too thick, flour your Cloth well. Three Quarters of an Hour will boil it. Serve it with Butter, Sugar, and a little Sack.

For making a QUAKING PUDDING.

Beat eight Eggs very well, put to them three Spoonfuls of fine white Flour, a Pint and a Half of Cream, a little Salt, and boil it with a Stick of Cinnamon, and a Blade of Mace; when it is cold, mix it, butter your Cloth, but do not give it over much Room in the Cloth. About an Hour will boil it. You must turn it in the boiling or the Flour will settle; so serve it up with a little melted Butter.

For making a POTATOE PUDDING.

Boil four large Potatoes, as you would do for eating, beat them with a little Rose-water, and a Glass of Sack in a Marble Mortar, put to them half a Pound of melted Butter, half a Pound of Currants well cleaned, a little shred Lemon-peel and candied Orange; mix all together, bake it, and serve it up.

For making a GOOSEBERRY PUDDING.

Pick, coddle, buise and rub a Quart of green Gooseberries thro' a Hair-sieve to take out the Pulp: take six Spoonfuls of the Pulp, six Eggs, half a Pound of clarified Butter, three Quarters of a Pound of Sugar, a little Lemon-peel shred fine, a Handful of Bread-crumbs, or Biscuit, a Spoonful of Rose-water, or Orange Flower-water; mix these well together and bake it with Paste round the Dish. You may if you please, add Sweat-meats.

For making excellent BLACK PUDDINGS.

Take a Quart of Hog's Blood, a Quart of Cream, ten Eggs, beaten well together; stir them very well, and thicken it with Oatmeal finely beaten and grated Bread, Beef Suet finely shred, and Marrow in little Lumps; season it with a little Nutmeg, Cloves, and Mace, mixed with Salt, a little Sweet Marjoram, Lemon, Penny-royal, and Thyme, shred very well together, and mixed, fill the Guts, being well cleansed, and boil them carefully.

For making MARROW PUDDINGS.

First boil a Pint of Cream, and the Marrow of the Bones, except a few Bits to lay on the Top, then slice a Penny white Loaf into it; when it is cold, put into it half a Pound of blanched Almonds beaten fine, with two Spoonfuls of Rose Water, the Yolks of six Eggs, a Glass of Sack, a little Salt, six Ounces of candied Citron and Lemon sliced thin; mix all together, then put it into a buttered Dish, dust on fine Sugar, then lay on the Bitts of Marrow, bake and serve it; you may add half a Pound of Currants.

N. B. When you boil Cream take care to stir it all the Time.

For making CUSTARD PUDDING.

Beat six Eggs in a Pint of Cream, with two Spoonfuls of Flour, half a Nutmeg grated, a little Salt and Sugar to your Taste: butter a Cloth, and put it in when the Pot boils; boil it exactly half an Hour, and melt Butter for Sauce.



Cakes, Cheesecakes, Custards.

OF CAKES.

For making a POUND CAKE.

TAKE a Pound of Butter, beat it in an Earthen Pan with your Hand one Way, till it is like fine thick Cream; then have ready twelve Eggs, but six Whites, and beat them up with the Butter, a Pound of Flour beat in

it, a Pound of Sugar, and a few Carraways; beat it all well together for about an Hour with your Hand, or a great wooden Spoon; butter a Pan, and put it in, and then bake it an Hour in a quick Oven.

Some like a Pound of Currants in it

For making a PLUMB-CAKE.

Take half a Peck of Flour, half a Pint of Rose Water, a Pint of Cream, a Pint of Ale Yeast, boil it, then add a Pound and a Half of Butter, six Eggs, without the Whites, four Pounds of Currants, then add a Pound of Sugar, one Nutmeg, and a little Salt; work it very well, and let it stand an Hour by the Fire, and then work it again, and make it up, and let it stand an Hour and a Half in the Oven. Take Care that the Oven be not too hot.

For making an excellent fine PLUMB CAKE.

Take a Quarter of a Peck of the best Flour, dry it before the Fire, wash and pick clean three Pounds of Currants, set them before a Fire to dry; Half a Pound of blanch'd Almonds, beat very fine with Rose Water, Half a Pound of Raisins of the Sun, wash'd, ston'd and shred small, a Pound of Butter melted with a Pint of Cream, but it must not be put in hot. Half a Pint of Ale Yeast, a Pennyworth of Saffron steeped in a Pint of Sack, ten or twelve Eggs, half the Whites, a Quarter of an Ounce of Cloves and Mace, one large Nutmeg grated, a few Carraway-seeds, candied Orange, Citron and Lemon-peel sliced; you must make
it

it thin, or there must be more Butter and Cream; you may perfume it with Amber-greese, tied in a Muslin Bag, and steeped in the Sack all Night. If you ice it, take Half a Pound of double refined Sugar sifted; then put in some of the Sugar, and beat it with a Whisk, and a little Orange-flower Water, but do not over wet it; then strew in all the Sugar by Degrees, then beat it all near an Hour; the Cake will take so long baking; then draw it, and wash it over with a Brush, and put it in again for a Quarter of an Hour.

For making a good SEED CAKE.

Take two Pounds of Butter beaten to a Cream, a Quarter of a Peck of Flour, a Pound and three Quarters of fine Sugar, three Ounces of candied Orange-peel and Citron, one Ounce of Carraway-Seeds, ten Eggs, and but five Whites, a little Rose-water, a few Cloves, Mace and Nutmeg, a little new Yeast, and half a Pint of Cream; then bake it in a Hoop, and butter your Paper; when it is baked, ice it over with the Whites of Eggs and Sugar, and set it in again to harden,

For making a light SEED-CAKE.

Take half a Quartern of Flour, a little Nutmeg and Ginger, three Eggs well beat, three Spoonfuls of Ale Yeast, half a Pound of Butter, and six Ounces of smooth Carraway Seeds, and work it warm together with your Hand.

For making a cheap SEED CAKE.

Put a Pound and a half of Butter in a Sauce-pan, with a Pint of new Milk, set it on the Fire; take a Pound of Sugar, half an Ounce of All-Spice beat fine, and mix them with half a Peck of Flour. When the Butter is melted, pour in the Butter and Milk in the Middle of the Flour, and work it up like Paste; pour in with the Milk half a Pint of good Ale Yeast, and set it before the Fire to raise, just before it goes to the Oven. You may either put in some Carraway-seeds or Currants, and bake it in a quick Oven.

If you make it in two Cakes, they will take an Hour and a Half baking.

For making MACKERONS.

Take a Pound of Almonds, let them be scalded, blanched, and thrown into Cold Water, then dry them in a Cloth, and pound them in a Mortar, moisten them with Orange-flower Water, or the White of an Egg, lest they turn to Oil; afterwards take an equal Quantity of fine powdered Sugar, with three or four Whites of Eggs, and a little Musk, beat all well together, and shape them on Wafer-paper with a Spoon round. Bake them in a gentle Oven on Tin.

OF CHEESE CAKES.

For making CHEESE CAKES.

Take the Curd of a Gallon of Milk, three Quarters of a Pound of fresh Butter, two graded Biscuits, two Ounces of blanched Almonds pounded with a little Orange-flower Water, half

half a Pound of Currants, seven Eggs, Spice, and Sugar, beat it up with a little Cream till it is very light, then fill your Cheese-cakes.

For making RICE CHEESE-CAKES.

Boil two Quarts of Cream or Milk, a little while, with a little whole Mace and Cinnamon, then take it off the Fire, take out the Spice, and put in half a Pound of Rice-flower, and put it on the Fire again, and make it boil, stirring it together; then take it off, and beat the Yolks of twenty-four Eggs, set it on the Fire again, and keep it continually stirring, till it is as thick as Curds; add half a Pound of blanched Almonds pounded, and sweeten it to your Palate. Or, if you chuse it you may put in half a Pound of Currants, well picked and rubbed in a clean Cloth.

For making LEMON CHEESE-CAKES.

Take two large Lemon-peels, boil and pound them well together in a Mortar, with about six Ounces of Loaf Sugar, the Yolks of six Eggs, and mix all well together, and fill the Patty-pans about half full.

Orange Cheese-cakes you may do the same Way, but be very careful to boil the Peel in two or three Waters, to take out the Bitterness.

OF CUSTARDS.

An excellent PASTE for CUSTARDS.

Take one Pound of Flour, Butter twelve Ounces, the Yolks of four Eggs, six Spoon-

ful

uls of Cream, mix them well together, and let
 Eggs them stand twenty Minutes, then work it up
 ttle and down, and roll it very thin.

For making a CUSTARD.

Boil a Quart of Cream or Milk, with a
 tick of Cinnamon, large Mace, and a quar-
 red Nutmeg; when half cold, mix it with
 eight Yolks of Eggs, and four Whites, well
 at, some Sack, Sugar, and Orange-flower
 Water. Set all on the Fire, and stir it till a
 white Froth rises, which skim off; then strain
 and fill your Crufts, which should be first
 ied in the Oven, and which you must prick
 with a Needle before you dry them, to prevent
 air rising in Blisters.

Or you may put it into Cups, without the
 ste.

Another CUSTARD.

Boil a Quart of Cream, with a Blade of
 ace, beat ten Eggs, but half the Whites,
 ce the Mace out, and when almost cold, beat
 the Eggs, with one Spoonful of Orange-
 wer Water; sweeten to your Taste, and
 t it into your Custard-cups, and let them
 t boil up in the Oven; and if you boil the
 eggs in the Cream all together, then you may
 t it into your Custard-cups over Night, and
 ey will be fit for Use.

For making a CREAM CUSTARD.

Grate the Crumbs of a Penny Loaf very fine,
 and mix it with a good Piece of Butter, and a
 Quart

Quart of Cream; beat the Yolks of twelve Eggs with Cream; sweeten them with Sugar, let them thicken over the Fire; make your Custard shallow, bake them in a gentle Oven, and when they are baked, strew fine Sugar over them.

For making a RICE CUSTARD.

First boil a Quart of Cream with a Blade of Mace, then put to it boiled ground Rice, well beaten with your Cream; put them together, and stir them well all the while it boils on the Fire; and when it is enough, take it off, and sweeten it as you like, and put in a little Rose-water, and serve it cold.

For making COMMON BISCUITS.

Beat up six Eggs, with a Spoonful of Rose-water, and a Spoonful of Sack; then add a Pound of fine powdered Sugar, and a Pound of Flour, mix them into the Eggs by degrees, and an Ounce of Coriander-seeds, mix all well together, shape them on white thin Paper, or tin Moulds, in any Form you please; beat the White of an Egg with a Feather, rub them over, and dust the Sugar over them, set them into an Oven moderately heated, till they rise and come to a good Colour, take them out, and when you have done with the Oven, if you have no Stove to dry them in, put them into an oven again, and let them stand a Night to dry.

For making a plain CUSTARD.

Take a Quart of new Milk, sweeten it to your Taste, grate a little Nutmeg, beat up eight Eggs well, leave out half the Whites, stir them into the Milk, and bake it in China Basons, or put them into a Kettle of boiling Water, taking care that the Water does not come above half Way up the Basons, for fear of its getting into them. You may add a small Glass of Brandy, or a little Rose-water in your making.

For making an ALMOND CUSTARD.

First blanch your Almonds, then pound them in a Mortar very fine; add a little Milk in the Beating, press it thro' a Sieve, and make it as the Custard above-mentioned, and bake it in Cups.

For making whipt SYLLABUB.

Take a Pint of Canary, two Quarts of Cream, some Whites of Eggs, and a Pound of fine Sugar, and beat it with a Whisk till it froths well; skim off the Froth, and put it into Syllabub-Glasses.

For making a WHITE-POT.

Take a Quart of new Milk, slice the Crumb of a Half-penny Roll into it, then beat up the Yolks of six Eggs, with Rose-water, and put them in with some grated Nutmeg and Cinnamon, sweeten it to your liking, and carefully mix them well together; then take your Pan, and lay into it some good Beef Marrow, or Butter, and put in all the above

Ingredients (but take particular Care they are all well mixed together, or it will curdle) then put it into the Oven, but not too hot; when you serve it up, grate some fine Sugar over it.



Of COLLARING.

For Collaring Beef.

TAKE a thin Flank of Beef, slit it thro' the Middle, salt it with a Quarter of a Pound of Salt Petre, half a Pint of Peter Salt, and a Quart of white Salt; let it lie six Days, then season it with an Ounce of Pepper, half an Ounce of Cloves and Mace, a little Thyme, and Lemon-peel finely shred: roll it up tight, bind it hard with coarse Tape, and cover it with Pump-water, and then bake it in a Pan with Household Bread. When it comes out of the Oven, roll it tight in a coarse Cloth, and tie it at both Ends; when it is cold, take off the Cloth and Tape, and keep it in a cool Place.

For collaring a BREAST of VEAL.

Take a Breast of Veal, and bone it; lay all over the Inside thin Slices of Bacon; season it with Pepper, Salt and Spice, a little Thyme, Lemon-peel and Sage; roll it up into a Collar and bind it tight with Tape; boil it in White-wine Vinegar and Water of each a like Quantity: add a little Salt, and some whole Cloves and Mace, with a Bunch of Sweet-herbs, and a Slice or two of Lemon: let it boil two Hours, keep it in the Liquor you boil it in, and serve it in Slices with Oil and Lemon.

For collaring PORK.

Take a Belly-piece of Pork, bone it, and season it high in Pepper, Salt and Spice, and a good Handful of Sage shred; roll it tight as before directed, boil it five Hours in the same Pickle as for the Veal before. Serve it with Mustard and Sugar.

For collaring MUTTON.

Take a large Breast of Mutton, bone it, season it with Pepper, Salt and Spice, Thyme and Lemon-peel shred fine; roll it up tight, and bind it hard with Tape; boil it two Hours in Water and Salt, with some whole Spice and Pepper, and a Bunch of sweet Herbs. Serve it in Slices with all Sorts of Pickles.

For collaring EELS.

Take a large Eel, and slit it down the Back; take out the Bone, season it high with Pepper, Salt and Spice, and a little Thyme shred fine. Roll it up into a Collar; put a Cloth about it and bind it with Tape; boil it one Hour in white Wine and Vinegar, of each a like Quantity, with whole Pepper and Spice, and a Bunch of sweet Herbs, a Slice or two of Lemon, with a little Salt. When it is cold, take off the Tape and the Cloth, and keep it in the Pickle you boil it in. Serve it in Slices, with Oil and Lemon, and some of the Pickle.

For collaring PIG.

Take a large Pig, cut off his Head, slit him down the Back; bone it, lay it in Water

four Hours: then dry it well; season it with Pepper, Salt and Spice, and a Handful of Sage shred. Roll it all into one Collar; put it into a Cloth, tie it tight with coarse Tape, boil it three Hours in white Wine Vinegar and Water, of each a like Quantity. Put in a little Salt, a Bunch of sweet Herbs, whole Cloves, Mace and Pepper, and a Slice or two of Lemon. When cold, take off the Tape and Cloth. Keep it in the Pickle; serve it in Slices, with Lemon and some of the Pickle.



Of RAGOOS.

To ragoo Lamb Stones.

HAVING got two or three Pair of Lambstones, parboil them, take off the Skin, and cut them in four or eight Pieces, strew some fine Salt over them, and wipe them dry, flour them without touching them with your Hands, fry them immediately in very hot Hogs-lard, and make them crisp; then Dish them up and serve away.

To ragoo a BREAST of VEAL.

Lard a Breast of Veal, and half roast it, then pour strong Gravy upon, and stew it very well with a Bunch of sweet Herbs, an Onion, Pepper and Salt, Cloves and Mace; then for the Sauce, take some Butter and brown it, and shake a little Flour into it, take the Liquor you stew'd your Veal in and boil it

it well with Palates, Oysters, Mushrooms, forced Meat, Artichoke Bottoms, and Sweet-breads; squeeze in a Lemon, and after you have strained off your Herbs, toss it up all together and pour it over the Veal.

A Ragoo of Cocks Combs, Cocks Kidneys, and fat Livers.

Take a Stew-pan, put in it a Bit of Butter, a Bunch of sweet Herbs, some Mushrooms and Truffles; put it for a Minute, over the Fire, flour it a little, moisten it with half a Spoonful of Broth, season it with Salt and Pepper, let it stew a little, then put in some Cocks-combs, Cocks-kidneys, fat Livers, and Sweet-breads; let your Ragoo be palatable, thicken it with the Yolks of Eggs; serve it up hot for a dainty Dish.

For dressing LAMB in RAGOO.

Take your Lamb, half roast it, then cut it in four Pieces, and toss it up in a Stew-pan to brown it; then stew it in good Broth, with Salt, Pepper, Cloves, a few Mushrooms, and sweet Herbs: when it is enough put to it a Cullis of Veal, and serve it.



Of POTTING.

For Potting a HARE.

BONE your Hare and take away all the skinny part, then put to the Flesh some good fat Bacon, and savoury Herbs, season it with

Mace, Nutmeg, and Pepper, and a little Salt, then beat all this fine in a Mortar; then pot it down, and put in a Pint of Claret, and bake it about an Hour and Half, and when it comes out, pour out all the Gravy, and fill it up with clarified Butter.

For potting TONGUES.

Take two Tongues, Salt them with Saltpetre, white Salt and brown Sugar; bake them tender in Pump-water; then blanch them, cut off the Roots, and season with Pepper and Spice. Put them in an Oval Pot, and cover all over with clarified Butter.

For potting BEEF.

Take a Leg of Mutton Piece of twelve Pounds, cut it into pound Pieces, and Salt it as for Collar of Beef; let it lie six Days, bake it in a Pan covered with Pump-water, and bake it with Household Bread; when it comes out of the Oven, take it out of the Liquor, beat it in a Stone Mortar; then season it with an Ounce of Pepper, half an Ounce of Cloves and Mace, mix it into a Pound of clarified Butter, put it close into your Pot, and cover it with clarified Butter on the Top half an Inch thick.

For potting CHESHIRE CHEESE.

Put three Pounds of Cheshire Cheese into a Mortar, then take a Pound of the best fresh Butter you can get, pound them together; and in the beating add a Glass or two of Canary

a wide Bason, or a Stew pan well tinned; let it stew gently over a slow Fire till it is boiled away to one third of the Quantity, then take it from the Fire, and set it over Water that is kept constantly boiling, this being an even Heat and not apt to burn to the Vessel; in this Manner let it evaporate, stirring it often till it becomes, when cold, as hard a Substance as Glue; then let it dry by a gentle Warmth, and keep it from Moisture.

When you use it, pour boiling Water upon it. It makes excellent Broth, either strong or small according to the Quantity you put in. It will keep good at least twelve Months.

PEAS SOUP.

Make two Quarts of good Broth from Beef, and pickled Pork; take Celery, Turnip, Onion, Mint, and all sorts of Kitchen Herbs, stew them down tender with a Piece of Butter, rub all these through a Sieve; and, one Pint of Peas being boiled to a Pulp, rub them through a Sieve, thinning it with your Broth, till all is through. Season it with Pepper and Salt; and have boiled tender some Celery and Leeks cut small to put in the Soup.

White Peas and green Peas are both done this Way. Fry some Bread to go in it.

A Gravy SOUP.

Cut a Pound of Mutton, a Pound of Veal, and a Pound of Beef into little Pieces; put it into seven or eight Quarts of Water, with an old Fowl beat to Pieces, an Onion, a Carrot, some

some white Pepper and Salt; a little Bunch of Sweet-herbs, two Blades of Mace, and three or four Cloves, some Celery, Cabbage, Endiff, Turnip and Lettice. Let it stew over a slow Fire till half is wasted; then strain it off for use.

For making CALF'S HEAD SOUP.

Stew a Calf's Head tender, then strain off the Liquor, and put into it a Bunch of Sweet-herbs, Onion, Mace, some Pearl-barley, Pepper and Salt, boil all a small Time. Serve it up with the Head in the Middle, boned.

Garnish with Bread toasted brown, and grated round the Rimn.

MUTTON BROTH.

Boil the Scrag-end of a Neck of Mutton, in about four Quarts of Water, then put in an Onion, a Bunch of Sweet-herbs, and a Crust of Bread. Boil it an Hour, then put in the other Part of the Neck; after that, some dried Marigolds, and Turnips, Cives and Parsley chopped small; put these in about ten Minutes before your Broth is enough. Season it with Salt, thickened with Oatmeal, others thicken with Rice, and others with Bread.

For making JELLY BROTH for consumptive Persons.

Take a Joint of Mutton, a Capon, a Fillet of Veal, and five Quarts of Water, put these in an Earthen Pot, and boil them over a gentle Fire till one half be consumed; then squeeze

squeeze all together, and strain the Liquor thro' a Linnen Cloth.

BEEF BROTH.

Crack the Bone of a Leg of Beef in two or three Parts, put it in about a Gallon of Water, then put in two or three Blades of Mace, a Crust of Bread, Salt, and a Bunch of Parsley. Boil it till the Beef and Sinews are tender. Cut some toasted Bread into square Pieces, and lay in your Dish. Lay in the Meat, and pour your Soup over it.

Gravy for WHITE SAUCE.

Cut a Pound of Veal into small Pieces, boil them in about a Quart of Water, with a Blade of Mace, an Onion, some white Pepper, and two Cloves. Let it boil till it is a proper Strength.

A good GRAVY for any Use.

Take two Ounces of Butter and burn it in a frying Pan till it is brown, then put in two Pounds of coarse lean Beef, two Quarts of Water, and half a Pint of Wine, red or white, as you would have the Colour; put in three or four Shalots, half a dozen Mushrooms, Cloves, Mace, whole Pepper, and four or five Anchovies; let it stew for an Hour over a gentle Fire, and strain it off for Use.

For making GRAVY for most things.

If you live where you can't always have Gravy Meat, when your Meat comes from the

The Butcher, take a Piece of Beef, a Piece of Veal, and a Piece of Mutton, cut them into as small Pieces as you can, and take a deep Sauce-pan with a Cover; lay your Beef at the Bottom, then your Mutton, then a very little Piece of Bacon, a Slice or two of Carrot, some Mace, Cloves, whole Pepper, black and white, a large Onion cut in Slices, a Bundle of sweet Herbs, and then lay in your Veal. Cover it close over a slow Fire for six or seven Minutes, shaking the Sauce-pan now and then; then shake some Flour in, and have ready some boiling Water, pour it in, till you cover the Meat and something more. Cover it close, and let it stew till it is quite rich and good, then season it to your Taste with Salt, and strain it off.



Of JELLY.

Currant Jelly.

PICK a Gallon of ripe Currants from the Stalks, put them in a Pan, and bruise them well with your Hands, then strain off the Juice, and to every Pint take three Quarters of a Pound of fine Loaf Sugar, put them in your preserving Pan together, and let them boil till they Jelly, which will be in about twenty Minutes, then pour it into Glasses.

CALF'S FOOT JELLY.

Take four Calves Feet, clean wash'd and bon'd, put a Gallon of Water, with four Ounces

Ounces of Hartshorn, boil it to a Jelly, then run it thro' a Bag, and clarify it with six Whites of Eggs, add to it a Quart of white Wine, the Juice of five Lemons, and six Pippins sliced, sweeten it with the best Sugar to your Taste, so boil it up, and run it thro' your Bag into Glasses.

HARTSHORN JELLY.

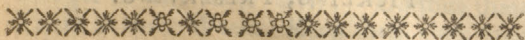
Take a Pound of Hartshorn, and put to it three Quarts of Spring Water, put it over a slow Fire, and let it boil gently till it comes to a Quart, then strain it off, and let it stand till it is cold, then take the gross Part off, and put it to the Juice of four Lemons, and Sugar to your Taste, and the Whites of four Eggs, boil all these up gently, and run them thro' your Bag into Glasses.

☞ In all the Receipts, for, making Jellies, you may observe, that after your Jelly has passed thro' the Bag once, you must put it in the second Time by little and little and so on, till you find it becomes very fine, and if you find your Jelly does not fine readily, you must take the Shells of your Eggs and break them small, and boil them up in your Jelly, and so run it again thro' the Bag.

To make Jelly of Pippins or Codlins.

Take six Pippins or Codlins, pare and Slice them into a Quart of Spring Water, boil it till it comes to a Pint, strain it, and put to the Clear a Pound of fine Sugar; boil it till it will Jelly, scum it clean as it boils; this Jelly

is proper to put a little on the Top of any red or white Preserve.



OF CANDYING.

To candy CHERRIES.

GET them before they are full ripe, stone them, and having boiled your fine Sugar to a Height, pour it on them, gently moving them, and so let them stand till almost cold, then take them out, and dry them by the Fire.

To candy BARBERRIES and GRAPES.

Take preserved Barberries, wash off the Syrup in Water, and sift fine Sugar on them; then let them be dried in the Stove, turning them from Time to Time, till they are thorough dry. Preserved Grapes may also be candy'd after the same Manner.

To candy ORANGE or LEMON-PEELS.

Having steep'd your Orange-peels, as often as you shall judge convenient, in Water, to take away the Bitterness; then let them be gently dry'd and candied with Syrup made of Sugar.

To candy APRICOTS.

You must slit them on one side of the Stone, and put fine Sugar on them, then lay them one by one in a Dish, and bake them in a pretty hot Oven; then take them out of the Dish, and dry them on Glass Plates in an Oven for three or four Days.

H

Pickling

Horfe-radish, some Lemon-peel and a few Bay-leaves. Pour on them as much boiling hot Vinegar as will cover them. Do thus three Times in three Weeks. Keep them close stopt and hot, six Hours at a Time; and if they be not green, make your Vinegar boil, and put in the Cucumbers, and let them boil up six Minutes.

To pickle FRENCH BEANS.

Take them young before they have any Strings, lay them in a cold Brine six Days, and one Day in fresh Water; then dry them, and put them in a Pot with whole Spice, Pepper, some Ginger, Lemon-peel, and a few Bay-leaves. Cover them with boiling hot Vinegar, and do them as the small Cucumbers.

To pickle MUSHROOMS.

Take them fresh gathered (the Bottoms are the best) cut the Stalks, half of, put them in Water and a little Salt; let them lie two Hours; then rub the Tops with a Piece of Flannel, and as you rub them, put them in clean Water with a little Salt, let them lie four Hours; make your Water and Salt boil, and then put in your Mushrooms; let them boil eight Minutes; then take them out from the boiling Liquor, and put them hot in cold Water and a little Salt; let them lie twenty-four Hours; then dry them, and put them into a Glass with whole Mace, sliced Nutmeg, and some Bay-leaves; then boil as much white Wine and Vinegar as will cover them; and
when

when it is cold, fill up your Glass, and put some sweet Oil on the top, and tie a Bladder over them.

To pickle BARBERRIES.

Take them ripe and fresh gathered; put them into the pot you intend to keep them in; boil Water and Salt together; but not so strong as to bear an Egg; and when it is cold, fill up your Pot.

To pickle GRAPES or BARBERRIES.

Put your Grapes or Barberries into a Pot; then boil Verjuice with a good Quantity of Salt, and let it stand till it is cold; then put in the Grapes or Barberries and cover them up.

To pickle small Onions.

Peel your Onions and throw them into Water, then put them into a well tinned Sauce-pan, with Salt and Water, and just let them stand till they are cold and well drained, then make a Pickle of White-wine Vinegar, the palest you can get, with Mace, sliced Ginger, white Pepper-corns, and Salt to your Taste, give it one boil up and let it stand till it is quite cold; then add to it about two Spoonfuls of the best pale Flour of Mustard and after you have put your Onions into Jars, pour Pickle upon them.

To pickle BEET-ROOTS and TURNIPS.

Make your pickle of Water, Salt, Vinegar, and a little Cochineal, and boil your Beet-

roots in it, pair your Turnips, and boil them but half as long as the Roots, then keep them both in this Pickle.

To Pickle RED CABBAGE.

Cut off the Stalks and outside Leaves and shred it into thin Slices, make a Pickle of Salt, Vinegar, Cloves, Mace, Ginger, and sliced Nutmeg, then boil it, and when it is cold, pour it over the Cabbage, and it will be fit for use in twelve Hours.

N. B. You do white Cabbage in the same Pickle, only it must be poured on scalding hot, two or three times.

To Pickle large CUCUMBERS in Slices.

Get large Cucumbers before they are too ripe, slice them the thickness of Crown-pieces in a pewter Dish: to every Dozen of Cucumbers, slice two large Onions thin, and so on till you have filled your Dish, with a Handful of Salt between every Row; then cover them with another Pewter Dish, and let them stand twenty-four Hours, then put them in a Cullender and let them drain very 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 Copper Saucepan, and boil it with a little Salt, put to the Cucumbers, a little Mace, whole Pepper, a large Race of Ginger sliced, and then pour the boiling Vinegar on. Cover them close, and when they are cold, tie them down. They will be fit to eat in two or three Days.

For pickling CURRANTS:
 Take Currants, either red or white before they are thoroughly ripe; you must not take them from the stalk; make a Pickle of Salt; and Water, and a little Vinegar, so keep them for use.

They are proper for Garnishing.

CATCHUP of MUSHROOMS.

Take a Stew-pan full of large flap Mushrooms, and the Tips of those you wipe for pickling, set them on a slow Fire, with a Handful of Salt, without Water; they will make a great deal of Liquor which you must strain, and put a Quarter of a Pound of Shalots, some Pepper, Ginger, Cloves, Mace, and a Bay-leaf; boil, and skim them well; when quite cold, Bottle and stop them very close.

To preserve Cherries, with the Leaves and Stalks Green.

Take Morel Cherries, dip the Stalks and Leaves in the best Vinegar, boiling hot, stick the Sprig upright in a Sieve till they are dry; in the mean time boil some double refined Sugar to Syrup, and dip the Cherries, Stalks and Leaves in the Syrup, and just let them scald; lay them on a Sieve, and boil the Sugar to a Candy height, then dip the Cherries, Stalks, Leaves and all; then stick the Branches in Sieves, and dry them as you do other Sweetmeats. They look very pretty at Candlelight in a Desert.

To

To preserve CURRANTS.

Take red or white Currants the best and the largest Bunches, before they be too ripe; tie three or four Bunches together; then take the Weight of them in fine Sugar; dissolve the Sugar with a little Spring Water; boil it and scum it clean; then put in the Fruit, and boil them gently five Minutes; let them cool, and boil them as long: do so three times, then take the Fruit, and put them into Pots or Glasses. Boil the Syrup till it will drop a Pearl without breaking. Put a white Paper over your Pots or Glasses and tie a Parchment over that.

Preserve Raspberries the same Way, but boil them gently.

To preserve BARBERRIES.

Take them ripe, and of a good Colour, and the Sort without Stones; then take three times the Weight of them in fine Sugar; boil some of the worst of the Barberries in Spring-water; strain it and take as much of it as will dissolve the Sugar. Boil it to a Syrup, scum it clean, tie the Fruit in Bunches, and do them as the Currants.

To preserve FRUIT green all the Year.

Gather your Fruit when they are three Parts ripe, on a very dry Day, when the Sun shines on them, then take earthen Pots and put them in, cover the Pots with Corks, or bung them that no Air can get into them, dig a Place in the Earth a Yard deep, set the Pots therein, and cover them with the
Earth

Earth very close, and keep them for Use. When you take any out, cover them up again as at the first.

To Pickle WALNUTS.

Make a Pickle of Salt and Water strong enough to bear an Egg, boil it and scum it well, and pour it over your Walnuts; let them stand twelve Days, changing the Pickle at the end of six Days, then pour them into a Cullender, and dry them with a coarse Cloth, then get the best White-wine Vinegar, with Cloves, Mace, Nutmeg, Jamaica Pepper-corns and sliced Ginger, boil up these and pour it scalding hot upon your Walnuts, you may add some Shalot and a Clove or two of Garlick; to one hundred of Walnuts you must put a Pint of brown Mustard-seed, when they are cold, put them into a Jar and stop them close.



Of MADE WINES.

COWSLIP WINE.

TO six Gallons of Water put thirty pounds of Malaga Raisins; boil your Water full two Hours, and measure it out of your Copper upon the Raisins which must be chopped small and put in a Tub, let them work together ten Days, stirring it several times a Day; at the end of that Time strain it off and press the Raisins hard to get out their Strength, then take two Spoonfuls of good Ale-yeast, and beat with it six Ounces of Syrup of Lemons, then

then put in three Pecks of Cowslips by little, and little, and let all your Ingredients work together three Days, stirring it three or four times a Day, and then tun it up. Bottle it at four Months end.

To make MEAD.

To five Quarts of Honey put sixty Quarts of Water, eighteen Races of sliced Ginger, and one handful of Rosemary; let them boil three Hours and be scum'd perpetually; when it is cold, put your Yeast to it, and it will be fit to bottle in eight or ten Days.

GOOSEBERRY WINE.

To every three Pounds of ripe Gooseberries, put a Pint of Spring Water, unboiled: first bruise your Fruit with your Hands, in a Tub, and then put the Water to them, stir them very well, and let them stand a whole Day, and then strain them off, and to every three Pounds of Gooseberries and a Pint of Water, put a Pound of Sugar dissolved, and let it stand twenty-four Hours more, then scum the Head clear off, and put the Liquor into a Vessel, and the scum into a Flannel Bag, and what drains from it put into the Vessel; you must let it work two or three Days before you stop it close, so let it stand four Months before you bottle it, and if it be not clear when you draw it into bottles, let it stand in the Bottles some time and then rack it off into other Bottles. When you draw it out of the Cask don't tap it too low.

To make Elder Wine very Excellent.

Take Malaga Raisins, cut them small, Stalks, Stones and all, put them into a Tub, and pour over them Water that has boiled an Hour; to every six Pounds of Raisins put one Gallon of Water, pour it on boiling hot and stir it well, and when it is cold cover it with a Cloth, and let it work together ten or twelve Days, stirring it five or six Times a Day; at the End of that time strain the Liquor from the Raisins, and squeeze them hard, and put to every Gallon of Liquor one Pint of clear Juice of Elder. The best Way to get the Juice is to bake the Berries in earthen Pots; let the Liquor be cold when you put them together, and stir them well, then turn it, and when it has done working, clay it up and let it stand four or five Months before you bottle it; in six Weeks after it will be very Ripe.

Raspberry Wine.

Take ripe Raspberries, bruise them with the Back of a Spoon, strain them, and fill a Bottle with the Juice; stop it, but not very close, and set it by four or five Days; then pour it off from the Dregs, and add thereto as much Rhenish or white Wine, as the Juice will well colour; that done, sweeten your Wine with Loaf-Sugar, and bottle it up for Use.

To make Currant Wine.

Take your Currants full ripe, strip them and bruise them in a Mortar, and to every Gallon of Pulp, put two Quarts of Water, first boiled and cold; you may put in some Grapes
if

if you please; let it stand in a Tub to ferment; then let it run thro' a Hair Sieve; let no Person touch it, and let it take its Time to run, and to every Gallon of this Liquor put two Pounds and a Half of white Sugar; stir it well, and put it in your Vessel, and to every Gallon, put a Quart of the best rectified Spirits of Wine; let it stand six Weeks and Bottle it.

RAISIN WINE.

Put five Pounds of Malaga or Belvedere Raisins to a Gallon of clear River Water, steep them a Fortnight, stirring them every Day; then pour the Liquor off, and squeeze the Juice out of the Raisins, and put both Liquors together in a Vessel that is just large enough to contain it, for it should be quite full; let the Vessel stand till your Wine has done hissing, or making the usual Noise: You may add a Pint of French Brandy to every two Gallons, then stop it up close, and when you find it is fine, which you may know by pegging it, bottle it off.

If you chuse to have it red, put a Gallon of Alicant Wine to every four Gallons of Raisin Wine.

BLACK CHERRY WINE.

Take three Gallons of Water, boil it an Hour, bruise 12 Pounds of black Cherries, but do not break the Stones; pour the Water boiling hot on the Cherries, stir the Cherries very well in it, and let it stand for twenty-four

four Hours, then strain it off, and to every Gallon put near two Pounds of good Sugar, mix it well with the Liquor, and let it stand twenty-four Hours longer, then put it up in a clean sweet Cask, and stop it close, don't bottle it before you find it to be very fine.


To imitate CYPRUS WINE.

Take nine Quarts of the Juice of White Elderberries, which has been pressed gently from the Berries, with the Hand, and passed thro' a Sieve, without bruising the Kernels of the Berries, to nine Gallons of Water, add to every Gallon of Liquor three Pounds of Lisbon Sugar, and to the whole Quantity put an Ounce and a half of Ginger, sliced, and three Quarters of an Ounce of Cloves; then boil this near an Hour, taking off the Scum as it rises, and pour the whole to cool in an open Tub, and work it with Ale-yeast spread upon a Toast of white Bread for three Days, and then turn it into a Vessel that will just hold it, adding about a Pound and a half of Raisins of the Sun split to lie in the Liquor till you draw it off, which should not be till the Wine is fine, which you will find in January.

To keep Gooseberries, Damsons, Bullace, Plumbs, and Cherries in Bottles.

Take Gooseberries green, the other Sorts before they be too ripe, put them in wide mouth'd Bottles; set them in a gentle Oven till the Skin change Colour. When cold, cork them down tight, and melt some Rosin on the Top.

Directions


 Directions for the genteel managing
 of MADE'S DISHES.

Rules to be observed in all Made Dishes.

LET your Stew-pans, Sauce-pans and Covers be very clean, free from Sand and well tinned, and take Care that all the white Sauces have a little Tartness, and be very smooth, of a fine Thickness, and all the time any white Sauce is over the Fire keep stirring it one Way.

And as to brown Sauce, take great care no Fat swims at the Top, but that it be all smooth alike, and about as thick as good Cream, and not to taste of one Thing more than another. As to Pepper and Salt, season to your Palate, but don't put too much of either, for that will take away the fine Flavour of every Thing. As to most Made-dishes, you may put in what you think proper to enlarge it or make it good, as Mushrooms pickled, dry'd, fresh or powdered, Truffles, Morels, Cocks-combs stewed, Ox-palates cut in little Bits, Artichoke Bottoms, either pickled, fresh boiled, or dry'd ones, softened in warm Water, each cut into four Pieces, Asparagus-Tops, the Yolks of hard Eggs, Force-meat Balls, &c. The best Things to give a Sauce a tartness, are a Mushroom Pickle, white Walnut Pickle, Lemon Juice, or Elder Vinegar.

A PIG in JELLY.

Set on a Stew-pan with a Calf's Foot split, and a Quart of Water; let this stew gently a considerable Time, then put in a small Pig cut into Quarters, at the same Time put in the Pig's Feet, and add three or four Blades of Mace, and four Cloves; a little grated Lemon-peel, and some Salt.

Let this do for some Time over a slow Fire, then put in a Pint of strong white Wine, and the Juice of four Lemons: Let it continue so long on the Fire as will make it in the whole two Hours.

Then take up the Pig, and lay it handsomely in a Dish.

Strain off the Liquor and set it by to be cold, then take off the Fat at the Top, and the Settling from the Bottom, let the Pig be cold also, then warm the Jelly and pour it over the Pig, and let it stand again to be cold; serve it up as a cold Dish, garnished with fresh Parsley and Pieces of Lemon cut small with the Peel upon them.

A LEG of MUTTON A LA HAUTGOUT.

Hang it about twelve Days in an airy Place, then stuff it all over with Cloves of Garlick, rub it with Pepper and Salt; roast it; put some red Wine and good Gravy in the Dish, and send it to Table.

A HARRICO of MUTTON.

Cut a Neck or Loin of Mutton into six or seven Pieces, stew it till it is quite tender; in

in the mean Time put in some Turnips and Carrots cut like Dice, two Dozen of Chesnuts blanch'd, three Lettuces cut small, five or six Onions, a Bunch of sweet Herbs, Pepper, Salt, and two Blades of Mace; cover it, and let it stew an Hour, then take off the Fat and Dish it up.

It is the best Way to boil the Roots separate, because Carrots will take three Times as much Time as Turnips; therefore some of the Roots, would boil to mash, before the others were half done.

A forced LEG of LAMB.

Cut a long Slit out of the Back-side of a Leg of Lamb; then chop the Meat small with eight Ounces of Beef Suet, some Marrow, Oysters, an Anchovy, an Onion, some sweet Herbs, Lemon-peel, Mace and Nutmeg, beat all these together in a Mortar, put it in the slit you cut, and stuff it up in the same Form it was before, sew it up, rub it over with the Yolks of Eggs, spit it, flour it, lay it to the Fire, and baste it with Butter. It will take about an Hour.

FILLET of VEAL with COLLOPS.

Cut what Collops you want from a Fillet of Veal, then fill the Udder with rich Force-meat, tie it round and roast it; lay the Udder in the Middle of the Dish, and the Collops which must be done at the same Time round it, and send it up with Gravy and Butter, garnishing the Rim of the Dish with Lemon.

PIGEONS *in a HOLE.*

Season your Pigeons, with beaten Mace, Pepper and Salt; put a little Bit of Butter in the Belly, lay them in a Dish, and pour a light Batter, all over them, made with a Quart of Milk and Eggs, and four or five Spoonfuls of Flour; Bake it, and send it to Table. It is a very pretty Dish.

A JUGGED HARE.

Cut your Hare into little Pieces, lard them here and there with little Slips of Bacon, season them with a little Pepper and Salt, put them into an earthen Jug, with a Blade or two of Mace, an Onion stuck with Cloves, and a Bundle of sweet Herbs; cover the Jug or Jar, you do it in so close that nothing can get in; then set it in a Pot of boiling Water, keep the Water boiling, and three Hours will do it; then turn it out into the Dish, and take out the Onion and sweet Herbs, and send it to Table hot.

For making ALAMODE BEEF.

Cut a Buttock of Beef into Pieces, of about two Pounds each, lard them, fry them brown; put them into the Pot just large enough to hold them, put in two Quarts of Broth, some sweet Herbs, an Onion, Cloves, Mace, Nutmeg, Pepper and Salt; when done cover it, and stew it till tender, skim off the Fat, put the Meat in the Dish, and strain the Sauce over it.

This Dish may be served up either hot or cold, just as you like it.

A TONGUE and UDDER forced.

Boil your Tongue and Udder two Hours, Blanch the Tongue, stick it with Cloves; raise the Udder and fill it with Veal Force-meat: first wash the Inside with the Yolk of an Egg, then put in Force-meat, and tie the Ends close and put them in an Oven, when enough, have Gravy in the Dish, and sweet sauce in a Cup. Some Cooks roast them, and baste them with Butter, but I think they are best done in an Oven.

For making VEAL ROLLS.

Lay some Slices of Veal on some Slices of Bacon of the same Size; then lay a green Force-meat on that; then roll them, tie them and roast them, rub them with the Yolks of Eggs, flour them and baste them with Butter. When they are enough, lay them in a Dish and have ready some Gravy, Morels, Truffles and Mushrooms; Garnish with Lemon.

WATER SOAKEY.

Clean a Parcel of very small Flounders, and cut the Fins off Close; put them into a Stew-pan with just enough Water to cover them; sprinkle in a little Bay-salt, and a Bundle of Parsley, boil them till they are enough, then send all up together in a deep Dish, the Fish, Water, and Parsley; and send up Parsley-butter in a Cup.

This seems a very insipid Dish in the Description, but there is something very pretty in the Taste of small Fish this Way.

RAGOING LARKS.

Draw a Dozen of Larks, having prepared them for the dressing, toss them up in melted Bacon, with some Truffles, some Mushrooms, and the Liver of a large Fowl, adding some Spices, and an Onion with about five Cloves stuck in it; dredge it with a little Flour, and moisten it with rich Veal Gravy.

Let it stand over the Fire till properly wast-ed, then add to it an Egg beat up in Cream, and a Spoonful of chopt Parsley beat up among it.

When this is poured into the Stewpan, let it have a Turn or two over the Stove to thicken it, and then take off the Fat, squeeze in the Juice of half a Lemon, and serve it up.

There is no Way of eating Larks, that is at all comparable to this.

To stew GIBLETS with CLOVES.

Take two pair of GIBLETS and clean them, then prepare them for stewing in the following Manner: cut off the Bill, and cut the Head in two; skin the Feet, break the Pinion-bone in two, and then cut the Liver in two, and the Gizzard in four; then take the Wind-pipe out of the Neck, and cut that in two.

Put all into a Pipkin, and pour in it three Quarters of a Pint of rich Gravy: add a Bunch of sweet Herbs, and some Blades of Mace, a Quarter of a Nutmeg, and a little Salt.

Peel

Peel an Onion and stick into it ten Cloves; put this in among the rest, and set the Pipkin over a very slow Fire that it may not boil, but stew very gently; let it keep over this Fire till it is done enough, then take out the Onion and Sweet Herbs, and pour all the rest into a Dish and serve it up.

PIGEON DUMPLINS.

Chuse four very large and fine young tame Pigeons, season them with Pepper and Salt, and put into the Belly of each a little Piece of Butter.

Make a very good Puff-paste, and roll it out into four Pieces large enough to hold one Pigeon in each: lay one of the Pigeons upon each piece of the Paste, roll it up, and tie it in a Cloth that it may not break; and put them into a Pot with a large Quantity of Broth.

Let them boil an Hour and a half then take them out.

Set on some good Gravy in a Sauce-pan, and thicken it up with some Cullis, or else with a Piece of Butter rolled in Flour.

Lay the Dumplins handsomely in a Dish: take Care they do not break in taking out of the Cloth, and pour the Gravy over them.

HARSHING PARTRIDGES.

Pick and draw two Brace of Partridges, season them with Pepper and Salt inside and out, and split them, cover them with Slices of Bacon, and lay them down to roast.

Let them be about three Parts done, then take

take them up, and cut off the Wings and Legs, take off all the Meat and Mince it very well.

Pound the Carcasses in a Marble Mortar, and put them into a stew-pan with a little Essence of Ham, and let them warm a little, then strain this through a Sieve.

Put the minced Meat of the Partridges into a small Saucepan, pour in the Essence strained from the Carcasses, and add the Juice of a Seville Orange and about half a Tea-spoonful of Juice of Rocambole, make all hot together, and serve it up in a small Dish with toasted Sippets.

ARTICHOAKS with CREAM.

Boil some Artichoaks in Water till they are enough, then take them up, toss up the bottoms with Butter in a Stew-pan; and put in some Cream and with it a few Chives, and a Bunch of Parsley, when it is enough thicken the Sauce with the Yolks of Eggs, add to it a little grated Nutmeg and some Stalks, and serve it up hot.

To make SAUSAGES.

Take three Pounds of Pork, and the like Quantity of Pork Suet, chop the Pork very well with a Chopping-knife before you put the Suet to it, then chop your Pork and Suet together till it is very fine; add to it the Yolks of twelve Eggs, a little grated white Bread, a grated Nutmeg, a little Mace, a few Cloves, a handful of Sage shred small, and Pepper and Salt according to your Taste; mix all these

these very well together and fill the Guts with it.

BEEF ESCARIOT.

Take a Flank of Beef, then take two Ounces of Bay-salt, half a Pound of coarse Sugar, and a Pound of common Salt, mix all together and rub the Beef, then lay it in an earthen Pan, and turn it every Day. Let it lie ten or twelve Days in the Pickle, then boil it. If you serve it hot, you may send with it Peas-pudding or Cabbage, but it has a finer relish cold.

VEAL OLIVES.

Put some Slices of Veal on some Slices of fat Bacon of the same Size, and a Slice of well seasoned forced Meat upon the Veal, then roll them up single, roast them, and serve them up with stewed Sorrel.

BEEF OLIVES.

Cut a Rump of Beef into Stakes, lay on some Veal Force-meat, roll them, tie them once round with a hard knot; dip them in Eggs, Bread-crumbs, grated Nutmeg, Pepper and Salt; then roast them, have some good Gravy thickened, some Truffles, Morrels and Mushrooms: boil all together and put into the Dish.

DUCKS A-LA-MODE.

Take two Ducks, cut them into Quarters, fry them in Butter a little brown, then pour out all the Fat, and throw a little Flour over them; add half a Pint of good Gravy, and a Quarter of a Pint of red Wine, two Shallots,
an

an Anchovy, a Bunch of sweet Herbs; cover them close, and let them stew half an Hour; take out the Herbs, skim off the Fat, and let your Sauce be as thick as Cream. Send it to Table and garnish with Lemon.

ASPARAGUS PEASE.

Take the green Part of a Bundle of small Grass, cut to the Size of green Pease, throw them into cold Water and wash them clean, strain them off and throw them into a Stew-pan of boiling Water, boil them till just tender, strain them off, and put them into a Stew-pan, with a Piece of fresh Butter, a Faggot of sweet Herbs, a little Cinnamon, a Lump of Loaf Sugar, some green Mint chopt very fine, a little Flour, put your Stew-pan over the Stove, and keep them shaking; put a Quarter of a Pint of Cream, beat up with the Yolk of an Egg; shake them till they thicken, and serve them with the Crust of a French Roll, toasted and Buttered and put under them.

A Bashmal of LAMBS EARS.

Take eighteen Lambs Ears, scalded clean from the Wool, but not the Skin off, wipe and singe them over a Stove, then cut out the Burrs and clip each Ear in four Places at the Edge, put them in scalding Water, with a little Salt and Lemon, boil them about five Minutes, strain them off, put them into cold Water; take a Stew-pan, put in a Piece of fresh Butter, put it over a hot Stove; when
the

the Butter rises, dust in a little Flour, then put in a Pint of good Broth, with a Piece of lean Ham, six or eight small green Onions, a Faggot of sweet Herbs, then put in the Lambs Ears, let them boil gently, season them with Salt, a little White Pepper, three or four Cloves, and a Blade of Mace: when they are boiled tender, take them out and wipe them clean; put them into a clean Stew-pan, with some Bashamal Sauce, just boil them up, scum them, take off your Stew-pan, squeeze in a little Orange or Lemon, and serve them hot.

To make ESSENCE of HAM.

Take off the Fat of a Ham, and cut the lean in Slices, beat them well and lay them in the Bottom of a Stew-pan with Slices of Carrots, Parsnips and Onions: cover your Pan, and set it over a gentle Fire: let them stew till they begin to stick, then sprinkle a little Flour and turn them; then moisten with Broth and Veal Gravy, season them with three or four Mushrooms, as many Truffles, a whole Leek, some Parsley, and half a dozen Cloves, or instead of a Leek, a Clove of Garlick. Put in some Crusts of Bread, and let them simmer over the Fire for a Quarter of an Hour; strain it and set it away for Use. Any Pork or Ham does for this, that is well made.

A Toss-up of COLD VEAL.

Cut some cold Veal very thin, break a couple of Eggs, throw away the Whites, beat up the Yolks, and mix with them by degrees,
half

half a Pint of Milk with some Nutmeg, and add a little Salt, put this to the Veal with a Spoonful of Mushroom Pickle, and a Piece of Butter rolled in Flour, set all over the Fire together; and when it is thoroughly hot and well thickened pour it into the Dish.

An excellent Stuffing for a Calf's Heart.

Cut off the Deaf-ears and all the Strings, then take a little fat Bacon and Winter Savoury, a little Onion and Lemon-peel, Salt, Pepper, Nutmeg, and grated Bread; mix all these with Butter, and wet them with an Egg or two. The same Stuffing does for Veal.

For making rich CAPER SAUCE.

Drain some Capers from their Liquor, and cut them small: put into a small Sauce-pan, with some Essence of Ham; sprinkle in a little Pepper, and let it boil up; then put in the Capers, let it boil up again two or three Times, then serve it up hot.

The common Way is, to mix Capers with melted Butter; but whoever has once tasted the French Caper Sauce will have no relish for the Greasy kind in common Use.

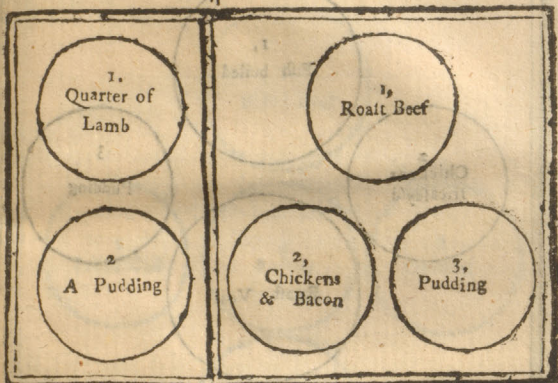
To save the Expence of Essence of Ham, our common Ham Sauce will do.

Dutch Sauce for MEAT or FISH.

Melt you Butter with Water and Vinegar, and thicken it with the Yolks of a Couple of Eggs; put to it Juice of Lemon, and run it through a Sieve.

First Course.
2 Dishes.

First Course. 3 Dishes.



Second Course.

- 1 Roast Fowls
- 2 Apple or Gooseberry Pye.

Second Course.

- 1 Wild Ducks
- 2 Tansey
- 3 Smelts fryed

ANOTHER.
First Course.

- 1 Boil'd Mutton, Beef or Pork.
- 2 Boiled Pudding.

Second Course.

- 1 Ducks or Teal
- 2 Tarts.

ANOTHER.
First Course.

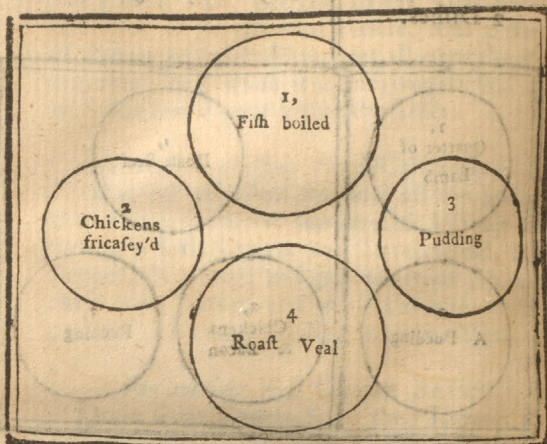
- 1 Cod boil'd
- 2 Scotch Collops
- 3 Pudding.

Second Course.

- 1 Green Goole
 - 2 Tarts or Custard
 - 3 Pease;
- K

First

First Course Four Dishes.



Second Course.

- 1 Pig
- 2 Ducks or Teal
- 3 Neats Tongue sliced
- 4 Tarts or Tansey

Another.

First Course.

- 1 Boiled Mutton or Beef
- 2 Boiled Turkey
- 3 Leg of Lamb and Loin fry'd
- 4 Pudding.

Second Course.

- 1 Partridges or Ducks
- 2 Roasted Lobsters
- 3 Tarts
- 4 Lamb Stones and Sweet-breads

First

First Course. Five Dishes.



- Second Course. {
- 1 Fried Lamb-stones
 - 2 Ducks
 - 3 Pigeons
 - 4 Peas or Asparagus
 - 5 Cheefe-cakes or Tarts.

Another.

First Course.

- 1 Salmon and Smelts
- 2 Ham
- 3 Boiled Chickens
- 4 Quarter Lamb roasted
- 5 Asparagus, Mushrooms
or any Garden Stuff

Second Course.

- 1 Hare
- 2 Roast Lobsters
- 3 Sweetbreads, &c.
- 4 Tansey
- 5 Jelleys, &c.

The

For chusing Plaife, Flounders and Dabs.

When new they are stiff, their Eyes look full and lively; the thickest are always the best eating.

For chusing COD.

The best are those which are thick towards the Head, and their Flesh when cut is very white.

For chusing SOALS.

The best are stiff and thick, and of a cream Colour on the Belly.

For chusing RED HERRINGS.

The best Red Herrings are those which smell well, of a good Gloss and part well from the Bone.

For chusing dried LYNG.

Observe that the best is always thick about the Pole, and its Flesh is of a bright Yellow.

For chusing PRAWNS and SHRIMPS.

These, if stale, will cast a Kind of slimy Smell; their Colour fading, and are slimy; otherwise all of them are good.

For chusing CRABS.

If stale, they will be limber in their Claws and Joints, their red colour turned blackish and dusky, and will have an ill smell under their Throats.

For chusing LOBSTERS.

The weightiest are best, but take care there be no Water in them; and when fresh, the

Tail will fly up like a Spring, and will be full of firm Flesh.

For chusing POULTRY.

A Cock or Capon, &c. When they are young, their Spurs are short and dubbed; but be careful to observe they are not pared or scraped.

When the Hen is old, her Legs and Comb are rough; if young, smooth.

For chusing a TURKEY.

The Cock if he be young, his Legs will be smooth and black, and his Spurs short; if stale, his Eyes will be sunk in his Head and his Feet dry; if new, the Eyes lively and limber.

Observe the same Directions, for the Hen, and if she be with Egg, she will have a soft open Vent; if not, a hard close one.

For chusing a GOOSE.

When the Bill is yellowish and has but few Hairs, it is young; but if full of Hairs, and the Bill and Foot red, it is old; if fresh, limber footed; if stale, dry footed.

Ducks, wild or tame. If fresh limber footed, if stale, dry footed.

A true wild Duck has a reddish Foot, and smaller than the tame One.

For chusing a RABBIT, or CONEY.

When a Rabbit is old, the Claws are very long and rough, and grey Hairs intermixed with the Wool; but if young, the Claws and Wool smooth, if stale, it will be limber, and the

the Flesh, will look bluish, having a Kind of Slime upon it; but if fresh, it will be stiff, and the Flesh white and dry.

For chusing PIGEONS, &c.

The Dove-house Pigeons, when old, are red legged: and when new and fat, limber footed and feel full in the vent; when stale, their Vents are green and flabby.

For chusing BRAWN.

The thickest Brawn is old, the moderate young. But if the Rind and Fat are very tender, it is not Boar Brawn, but Barrow or Sow.

For chusing VENISON.

Run a knife under the Bones that come out of the Haunches or Shoulders, and if the Scent is sweet, it is new, but if the Scent be rank, then it is stale, and the Side in the most fleshy Parts when tainted, will look in some Places green and other very black. If the Hoofs are wide and rough it is old, but if close and smooth it is young.

The Season for VENISON.

That of the Buck begins in May, and is in Season till All hallow's Day; the Doe is in Season from Michaelmas to the End of December, and sometimes to the End of January.

For chusing HAMS.

Run a Knife under the Bone that sticks out of the Ham, and if it comes out clean
and

and has a pretty good Flavour, it is good and sweet; if much smeared and dulled, it is tainted and rusty.

For chusing BACON.

When the Fat is white, oily in feeling, and does not break or crumble, and the flesh sticks well to the Bones, and bears a good colour it is good; but if the contrary, and the Lean has some little Streaks of yellow, it is rusty, or will soon be so.

For chusing BEEF.

The right Ox-beef, if young, has an open Grain; a tender and oily smoothness; if old, tough and spongy, except the Neck, Brisket, and such Parts; which in young meat will be more rough than in other Parts. A sort of a carnation Colour, betokens good spending Meet: the Sewet, a curious white, yellowish is not so good.

Cow-Beef is closer grained than the Ox, the Fat whiter, but the Lean is paler; and when young, the Dent you make with your Finger will rise presently.

The Bull-Beef is closer grained and of a deep dusky red, tough in Pinching; the Fat skinny and hard, and has a rankish smell; and for Newness or Staleness this Flesh has but few Signs, most material is its Clamminess, and the rest your Smell will inform you. If it be bruised, those parts will look more dusky or blackish than the others.

For

For chusing VEAL.

When the bloody Vein in the Shoulder is blue, or a bright red, it is new, but if blackish, greenish, or yellowish, then it is stale. The Loin first taints under the Kidney; and the Flesh, when stale, is soft and slimy.

The Breast and Neck, taint first at the upper End, and you may perceive a dusky yellowish, or greenish Appearance; the Sweetbread on the Breast will be clammy, otherwise it will be fresh and good.

The Leg when new is known by the Stiffness of the Joints; if limber, the Flesh clammy, and has green or yellowish Spots, it is stale. The Head is known as the Lamb's. The Flesh of a Bull Calf is redder and firmer than that of a Cow Calf, and the Fat harder.

For chusing PORK.

When young, the Lean will break in pinching between your Fingers, and if you nip the Skin with your Nails, it will make a Dent; also if the Fat be soft and pulpy, in a Manner like Lard: when old the Lean is rough, and spongy, feeling rough; especially if the Rind be stubborn, and you cannot nip it with your Nail.

For knowing whether it be new killed, try the Legs, Hands, and Springs, by putting your Fingers under the Bone that comes out, for if it be tainted, you will there find it by smelling your Fingers, besides, the Skin will be sweaty and clammy when stale, but cool and smooth when new.

When

When you find many little Kernels in the Fat, like small Shot, it is Measley, and dangerous to eat.

For chusing a LAMB.

When you buy a Lamb's Head, observe the Eyes, if they are sunk in, and wrinkled, it is stale, if lively and plump, it is new and sweet. In a Fore-quarter observe the Neck Vein, and if of a Sky blue it is sweet and good; but if inclining to green or yellow, it is almost, if not quite, tainted. If the Hind-quarter has a fainted Smell under the Kidney, and the Knuckle be limber, it is stale.

For chusing MUTTON.

Observe when it is old, the Flesh in pinching will wrinkle and remain so; when young the Flesh will pinch tender, and the Fat will part easily from the Lean; but when old, it will stick by Skins and Strings. The Ewe Mutton is paler than Weather Mutton, and is closer grained. When the Flesh is inclining to yellow, and is loose at the Bone, it is commonly rotten or inclining that Way.—To know whether it is new or stale, observe the Directions for chusing Lamb.

For chusing BUTTER.

When you buy Butter, run a knife in the Middle of it, and if your Smell and Taste be good, you cannot be deceived.

For chusing CHEESE.

Chuse it by its moitt and smoo'h Coat; if old Cheese be rough coated, rugged or dry at
Top

Top, beware of little Worms or Mites. If it be all over full of Holes, moist or spongy it is subject to Maggots. If any soft or perished Place appear on the Out-side, try how deep it goes, for the greater Part may be hid within.

For chusing EGGS.

Hold the great End to your Tongue, when it feels warm it is new, if cold, it is bad; and so in proportion to the Heat and Cold, so is the Goodness of the Egg. Another Way to know a good Egg is, to put the Egg into a Pan of cold Water, the fresher it be, the sooner it will fall to the Bottom; if rotten it will not sink at all.

For keeping EGGS good.

Put them all with the small Ends downwards in fine Wood-Ashes, turning them once a Week End-ways, and they will keep some Months.

Necessary Things to be provided when a Family is going into the Country for a Summer.

Nutmegs, Cinnamon, Cloves, Mace, Pepper, Ginger, Jamaica Pepper, Currants, Raisins, Sugar, Lisbon Sugar, Loaf Sugar, double refined, Prunes, Oranges, Lemons, Anchovies, Olives, Capers, Mangoes, Oil for Sallads, Vinegar, Verjuice, Tea, Coffee, Chocolate, Almonds, Chesnuts, French Pears, Sagoe, Truffles, Morels, Macroni, Vermicelli, Rice, Millet, Comfits, and Pistachoe Nuts.

The



The Physical Director.

FOR an *Ague*, by *Doctor Mead*. Take a Drachm of Powder of Myrrh, mix it in a Spoonful of Sack, then take it, and drink a Glass of Sack after it. Do this as near as possible an Hour before the Fits come on.

Dr. Mead's Receipt for the Cure of the Bite of a mad Dog. Let the Patient be blooded at the Arm, 9 or 10 Ounces. Take of the Herb, called, in Latin, *Lichen cinereus terrestris*, in English, Ash-coloured ground Liverwort, cleaned, dry'd, and powdered, half an Ounce, of black Pepper powdered, two Drachms. Mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively, in half a Pint of Cow's Milk warm, after these four Doses are taken, the Patient must go into the cold Bath, or cold Spring or River every Morning fasting, for a Month; he must be dipt all over, but not stay in (with his Head above Water) longer than half a Minute, if the Water be very cold: After this he must go in three Times a Week for a Fortnight longer. The Lichen is a very common Herb, grows generally in sandy barren Soils all over England; the right Time to gather it, is in the Month of October and November.

For an Asthma. Take half a Pint of Tar Water twice a Day:——Or drink a Pint of Sea Water every Morning:—Or a Spoonful of Nettle-juice, mixed with clarified Honey.

Bleeding at the Nose (to prevent). Apply to the Neck behind and on each Side, a Cloth dipt in cold Water:——Or wash the Temple, Nose and Neck with Vinegar.

Spitting Blood. Take half a Pint of stew'd Prunes, at lying down for two or three Nights:—Take frequently a Spoonful of the Juice of Nettle and Plantine Leaves, mixt and sweetened with Sugar Candy:——Or, half a Tea-spoonful of Barbadoes Tar on a Lump of Loaf Sugar at Night. It commonly cures at once.

Boils. Apply a little Venice Turpentine; —Or a Plaister of Honey and Wheat Flour.

Hard Breasts. Apply Turnips roasted 'till soft, then mashed and mixt with a little Oil of Roses. Change this twice a Day, keeping the Breast very warm with a Flannel.

Sore Breast and swelled. Boil a Handful of Camomile and as much Mallows in Milk and Water. Foment with it between two Flannels as hot as can be borne every twelve Hours. It always dissolves any Knob or Swelling in any Part.

A Bruise. Apply a Plaister of chopt Parsley mixt with Butter:——Or rub it with one Spoonful of Oil of Turpentine and two of Neats-foot Oil.

To prevent Swelling from a Bruise. Immediately apply a Cloth five or six Times doubled, dipt in cold Water, and new dipt when it grows warm.

A Burn or a Scald. Immediately plunge the Part into cold Water, keep it in an Hour, if not well before. Perhaps for four or five Hours; —Or, Tincture of Myrrh.—Or, Oil and Parsley stamp together.

A Cancer in the Breast. Use the cold Bath. (This has cured many.) This has cured a Person of a Cancer in her Breast, a Consumption, a Sciatica, and Rheumatism, which she had near twenty Years. —She bathed daily for a Month, and drank only Water.—Or, apply Goose Dung and Celandine beat well together, and spread on a fine Rag, it will both cleanse and heal the Sore.—Or, a Poultis of Wild Parsnips; Flowers, Leaves and Stalks, changing it Morning and Evening.

Cancer in the Mouth. Boil a few Leaves of Succory, Plantine and Rue, with a Spoonful of Honey, for a Quarter of an Hour, gargle with this often in an Hour.

Chilblains (to prevent.) Wear Flannel Socks.

Chilblains (to cure.) Apply Salt and Onions pounded together.

Chin-Cough or Hooping-Cough. Rub the Back at lying down with old Rum. It seldom fails.—Or, give a Spoonful of Juice of Penny-royal mixt with brown Sugar-candy, twice a Day.

Chopt Hands (to prevent.) Wash them with Flour of Mustard.

A Cold. Drink a Spoonful of Honey, add a Pint of Water:—Or, to one Spoonful of Oatmeal and one Spoonful of Honey, add a Piece of Butter of the Bigness of a Nutmeg; Pour on gradually near a Pint of boiling Water: drink this lying down in Bed.

A Cold in the Head. Pare very thin the yellow Rine of an Orange, roll it up inside out and thrust a Roll into each Nostril.

The Cholick (in the Fit.) Take from forty to a hundred Drops of Oil of Aniseeds, on a Lump of Sugar:—Or apply outwardly a Bag of hot Oats.

Cholick in Children. Give a Scruple of powdered Aniseeds in their Meat.

A Consumption. Take no Food but new Butter-Milk, churned in a Bottle, and white Bread.—I have known this successful:—Or, take a Spoonful of Syrup of Fox-glove, Morning and Evening:—Or, every Morning cut up a little Turf of fresh Earth, and, lying down, breath into the Hole for a Quarter of an Hour. I have known a deep Consumption cured thus.—Or take half a Pint of skimmed Milk, put one Spoonful of the best Rum, sweetened with a little Sugar or Sugar of Roses; take it new Milk warm, lying in Bed an Hour after it: And use for common Drink eight Parts Water, three Parts skimmed Milk, one Part Rum, sweetened with a little Sugar.

Convulsions. Take a Tea-spoonful of Valerian Root, powdered in a Cup of Water every Evening.

Evening —Or, half a Dram of Miffelto powder'd every six Hours, drinking after it a Draught of strong Infufion thereof.

Corns (to cure.) Cleanse from Earth the Root and Herb of Houfeleek; crush it with your Fingers, and apply it. Renew it every three Hours, for twenty-four Hours.

Costiveness. Breakfast twice a Week or oftener, on Water-gruel with Currants:—Or, take the Bigness of a large Nutmeg of Cream of Tartar, mixt with Honey as often as you need.

A Cough. Mix an Ounce of Linfeed Oil, with an Ounce of white Sugar-candy, powdered, and take a Tea-spoonful whenever the Cough comes:—Or, make a Hole thro' a Lemon and fill it with Honey. Roast it, and catch the Juice. Take a Tea-spoonful of this frequently.

A Consumptive Cough. Slit ten or twelve Raisins of the Sun, take out the Stones, and fill them up with the small tender Tops of Rue. Take these early every Morning, fasting two or three Hours after.

A tickling Cough. Drink Water whiten'd with Oatmeal four Times a Day:—Or, keep a Piece of Barley-Sugar or Sugar-candy constantly in your Mouth.

A Cut. Keep it close with your Thumb a Quarter of an Hour. Then double a Rag five or six Times, dipt in cold Water, and bind it on.

Deafness

Deafness. Drop into the Ear a Tea-spoonful of salt Water:—Or, Juice of Ground-Ivy:

For a settled Deafness. Take a red Onion, pick out the Core; fill up the Place with Oil of roasted Almonds. Let it stand a Night; then bruise and strain it. Drop three or four Drops into the Ear, Morning and Evening, and stop it with black Wool.

A Dropsy. Eat a Crust of Bread every Morning fasting:—Or, take a Spoonful of the Juice of Artichoak-leaves, morning and Evening:—Or, three spoonfuls of the Juice of Leeks and Elder-leaves:—Or, take a Spoonful of whole Mustard-feed, Night and Morning, and drink on it half a Pint of Decoction of green Broom-tops. This works both by Stool and Urine.

The Ear-Ach Rub the Ear hard for a Quarter of an Hour:—Or, blow the Smoak of Tobacco strongly into it.

Noise in the Ears. Fill them with bruised Hyssop.

An Excellent Eye Water. Heat half an Ounce of Lapis Calaminaris red hot, and quench it in half a Pint of French white Wine and as much white Rose-water: then pound it small and infuse it. Shake the Bottle when you use it. It cures Soreness, Weakness, and most Diseases of the Eye. I have known it cure total Blindness.

Another. Infuse in Lime-water a Dram of Sal Armoniac powder'd, for twelve Hours;

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then strain and keep it for Use. This also cures most disorders in the Eye.

The falling Sickness. Take half a Pint of Decoction of Lignum Guaiacum, Morning and Evening:—Or, take half a Dram of powdered Mistle every six Hours, drinking after it a strong Infusion of Mistle.

A Fever. Drink a large Glass of Tar-water warm every Hour.

A burning Fever. Stamp a Handful of Leaves of Caprifolium; put fair Water to it, and use it cold as a Clyster, . It commonly cures in an Hour.

A continual Fever. If not very violent, take a Dram of Sal Prunellæ, every four Hours, in warm Water, till it abates.

Hætick Fever. Drink only thin Water-gruel, or boiled Milk and Water. The more you drink the better.

An Intermittent Fever. Drink warm Lemonade in the beginning of every Fit. It cures in a few Days:—Or, take twenty Drops of Oil of Sulphur in a Cup, of Balm Tea, once or twice a Day.

A Fever with Pains in the Limbs. Take twenty Drops of Spirit of Hartshorn in a Cup of Water twice or thrice in twenty-four Hours.

A Slow Fever. Use the Cold-bath for two or three Weeks daily.

A Bloody Flux. Take a large Apple, and at the Top pick out all the Core, and fill up the Place with a Piece of Honey-comb; (the Honey being strained out) roast the Apple in Embers,

Embers, and eat it, and this will stop the Flux immediately.

The Gout in the Stomach. Dissolve two Drams of Venice Treacle in a Glass of Mountain. After drinking it, going to bed, you may be easier in two Hours and well in sixteen.

The Gravel. Eat largely of Radishes:— Or, drink largely of warm Water sweetened with Honey.

The Head-Ach. Wash the Head for a Quarter of an Hour with cold Water:—Or, pour into the Palm of the Hand a little Brandy, with some Juice of Lemon and hold it to the Forehead:—Or, snuff up the Nose juice of Ground-Ivy.

The Hiccups. Swallow a mouthful of Water, stopping the Mouth and Ears.

Hoarsness. Instead of Supper eat an Apple roasted, and drink half a Pint of Water.— Or, swallow slowly the Juice of Radishes.— Or, take a Spoonful of Sage-juice Morning and Evening.

The Jaundice. Take as much as lies on a Shilling of calcin'd Egg-shells, three Mornings fasting; and walk till you Sweat:—Or, half a Pint of strong Decoction of Nettles.

The Itch. Wash the Parts affected with strong Decoction of Dock-root, for nine or ten Days:—Or, anoint them with black Soap:— Or, steep a Shirt half an Hour in a Quart of Water, mixt with half an Ounce of powdered Brimstone, dry it slowly, and wear it five or six Days. Sometimes it needs repeating.

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The King's Evil. Take as much Cream of Tartar as lies on a Sixpence, every Morning and Evening.

The Legs inflamed. Apply Fullers Earth spread on brown Paper; it seldom fails.—Or, boiled Turnips with Mutton Suet.

Legs sore and running. Wash them in Brandy and apply Elder Leaves, changing them twice a Day. This will dry up all the Sores, tho' the Leg were like an Honey-comb—Proved.

The Leprosy. Wash in the Sea often and long.

The Letbargy. Snuff strong Vinegar up the Nose.

Lice (to kill). Sprinkle Spanish Snuff over the Head:—Or, wash it with a Decoction of Amaranth.

For one seemingly killed with Lightning, or a Damp or Suffocated. Plunge him immediately into cold Water:—Or, blow strongly with Bellows down his Throat—This may recover a Person seemingly drowned.

Lues Venerea. Take an Ounce of Quick-silver every Morning, and a Spoonful of Gas of Sulphur in a Glass of Water at Five in the Afternoon. I have known a Person cured by this when supposed to be at the Point of Death, who had been infected by a foul Nurse, before she was a Year old.—I insert this for the Sake of such innocent Sufferers.

Raging Madnes. Apply to the Head, Cloth dipt in cold Water.—Or, set the Patient with his Head under a great Water-fall, as long as his

his Strength will bear: Or pour Water on his Head out of the Tea-kettle.

Menses obstructed. Take half a Pint of strong Decoction of Penny-royal, every Night at going to Bed:—Or, boil five large Heads of Hemp in a Pint of Water to half. Strain it and drink it going to Bed two or three Nights, it seldom fails Or, take from eight to twelve Grains of Calomel, in a Pill, for two or three Nights, take care not to catch Cold. It vomits and purges.

The Palsy. Use the cold Bath, if you are under Fifty, rubbing and sweating after it.—Or, shred white Onions, and bake them gently in an earthen Pot, 'till they are soft. Spread a thick Plaister of this, and apply it to the benumb'd Part, all over the Side, if need be.

The Piles to prevent. Wash the Part often with cold Water.

The Piles to cure. Apply a Poultis of boil'd Brook-lime. It seldom fails.—Or Varnish. It perfectly cures both the blind and bleeding Piles.

The inward Piles. Drink a Spoonful of Juice of Yarrow, or of Leeks, three or four Mornings.

The Pleurisy. Take out the Core of an Apple, fill it with white Frankincense; stop it close, with the Piece you cut out, and roast it in Ashes. Mash and eat it.—Or, a Glass of Tar water, warm every half Hour.

A Prick or a Cut that Festers. Apply Turpentine.

The Quinsy. Swallow Juice or Jelly of black Currants, or Decoction of the Leaves or Bark.

The Rheumatism. Use the cold Bath, with rubbing and sweating:—Or, mix Flour of Brimstone with Honey, in equal Quantities take three Tea-spoonfuls at Night, two in the Morning; and one afterwards Morning and Evening, 'till cured.—Or, as much Flour of Sulphur, washing it down with Decoction of Lignum Guaiacum.

To restore the Strength after a Rheumatism. Make a strong Broth of Cow-heels, and wash the Parts with it warm twice a Day: It has restored one who was quite a Cripple, having no Strength left either in his Leg, Thigh, or Loins.

A Scald Head. Anoint it with Barbadoes Tar.

The Sciatica. Use cold Bathing, and sweat together with the Flesh-brush twice a Day.

The Scurvy. Take a Decoction of great Water Dock.—Or, infuse dried Dock-roots in your common Drink:—Or, pound into a Pulp Seville Oranges sliced, Rind and all, and Powder Sugar, equal Quantities. Take a Tea-spoonful three or four Times a Day.

The Shingles. Drink a Pint of Sea-water every Morning for a Week, towards the Close, bathe also.

Sickness in the Morning. Eat nothing after Six in the Evening.

A Sore Throat. Apply a Chin-stay of roasted Figs:—Or, gargle with Rose-Water, and Syrup of Mulberies.

A Sprain. Bathe it in good Crab-verjuice.

Weakness remaining after a Sprain, is cured by rubbing the Part daily with Brine.

A Stitch in the Side. Apply Treacle spread hot upon a Toast.

The Stone (to prevent.) Beware of Costiveness. Use no violent Diuretics. Mead is a proper Drink.—In the Fit, slice a large Onion, pour half a Pint of warm Water upon it. After it has stood twelve hours, drink the Water. Do this every Morning 'till you are well.

In a raging Fit. Beat Onions into Pulp, and apply them as a Poultis, Part to the Back and Part to each Groin. It gives speedy Ease in the most racking Pain.

The Stone (to ease or cure.) Take Morning and Evening a Tea-spoonful of Onions calcined into white Ashes, in white Wine. An Ounce will often dissolve the Stone.

The Stranguary. Drink largely of Decoction of Turnips sweetened with Honey.

Swelled Glands in the Neck. Take half a Pint of Sea-water every other Day.

Swelled Legs. Take Wormwood, Southernwood and Rue, stamp them together, and fry them in Honey, till they grow dry; then apply them as hot as you can bear.

A white Swelling (on the Joints.) Apply a Poultis of Wormwood fried with Hog's Lard.

To dissolve hard or white Swellings. Take white Roses, Elder Flowers, Leaves of Foxglove

glove and of St. John's Wort, a Handful each, mixt with Hog's Lard, and make an Ointment.

To fasten the Teeth. Put powdered Allum the Quantity of a Nutmeg in a Quart of Spring Water, for twenty-four Hours. Then strain the Water, and gargle with it.

To prevent the Tooth-Ach. Wash the Mouth with cold Water every Morning.

To cure the Tooth-Ach. Chew the Root of the yellow Water Flower de Luce:—Or, put into the hollow Tooth, a little Cotton, dipt in Lucetellis's Balsam; or a Drop or two of Oil of Cloves on Cotton.

The Vertigo, or swimming in the Head. Take a Vomit or two.—Or, drink Morning and Evening half a Pint of Decoction of Primrose-root.

A Malignant Ulcer. Apply Juice of Pimpernel boiled with the Herb.


To stop Vomitting. Apply a large Onion slit, to the Pit of the Stomach.—Or, take a Spoonful of Lemon-juice and six Grains of Salt of Wormwood.

Warts. Rub them daily with a Radish.

A Whitlow. Apply a Poultis of chewed Bread. Shift it once a Day.

Worms. Take a Glass of Onion-water:—Or, take two Tea-spoonfuls of Worm-seed mixt with Treacle, for six Mornings.

Wounds. Apply Juice of Powder of Yar-row.



Of CLEAR-STARCHING

To wash MUSLINS.

TAKE your Muslin Aprons, Hoods, Neck-cloths, fold them four double, putting the two Selvages together, then the Ends together, and wash it the Way the Selvage goes, to prevent their Fraying, then take clear Water, let it not be too hot, for that makes them yellow, and strain the Water through, a Cloth; then take the best Soap, a small Quantity, (as your wash is) put it upon a clean Stick, beat up your Lather; let it not be with a Wisk, because it will make the Water yellow, and leaves Splinters in the Water, which will tear the Muslins.

After the Lather is beat, put in your foulest Muslins one by one, till you have put all in, let them stand to soak, then wash them one by one to prevent tearing, whilst the Water is warm; then squeeze them between both Hands for fear of leaving the dirty Suds in them: as you wash them out, shake them open into a Dish: then let your second Lather be beat up as your first, only let the Water be hotter, but not scalding hot, but wash them whilst they are warm, and squeeze them as before: then as to your third Lather, let your Water be scalding hot, but not boiling, for that makes the Water yellow; then take powder Blue a small Quantity, put it in a Cup, and put Water to it, a little more than will wet it, than

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shake the Cup about, afterwards pour it into the scalding Water; and stir it about till it is blue enough: then take Soap and beat up your Lather as before, and put the yellowest Muslins in first, then let them be covered over with a clean Cloth: you may wash them out whilst warm, or let them stand all Night, to clear them.

When you wash them out, take Care and wash the Blue out, then lay them in clear Pump-water if; you have not time to Starch them all at once, put no more in your Starch than you can finish in one Day, for lying in the Starch makes them look yellow and streaky. But let them be in Water till you have time to finish them, but do not exceed two Days.

Most Starchers boil their Muslins, but they should not by reason it wears them out, but the scalding and letting Muslins lie in the Suds, do them more good than a boil: likewise observe never to soap your Muslins, for washing out the Soap will cause you to fray the Muslins.

To rinse Muslins before you Starch them.

Take Pump-water, in a clean Pan, then take a small Quantity of Blue in a Cup, and put a little Pump-water to it, shake it about in the Cup, and pour a little of it in the rinsing-water, and stir it about; put your whitest Muslins in first, one by one, squeezing them out one by one, and in case any Blue should settle, rub them with your Hand lightly in the Water, and it will come off: and if any of
your

your Muslins be yellow, you must make the Rinsing-water a little bluer; after you have rinsed them, squeeze them one by one, very hard, because they will not take the Starch if any Water is left in them, and pull them out with dry hands, double them upon a clean dry Cloth in order to starch them. Some People starch them dry, but they ought not, for it makes them yellow and stiff, and is very apt to fray them.

To make STARCH for the MUSLINS.

Take a Pint of Pump-water to a Quarter of a Pound of Starch, put the Water in a Skillet, and put it over a clear fire till it is lukewarm, then put in your Starch, keep it stirring slowly one Way till it boils, one boil and no more, then pour it into a Pan, cover it with a Plate till it is cold; when it is cold, take some upon your Hand, and some Blue in the other Hand, then mix them together, but make it not too blue, for the least Blue the better: you need not make any more at a Time, keep it not above a Week, for that will make your Muslins look Yellow: take your Muslins doubled as before one by one, then spread the Starch with your Hand, but not too thick, first on one side and then the other, but not open it; then blue the finest Muslins first and then the thicker, for the starch that comes out of the finest will starch the thick ones: and the same Starch that comes out of the Muslins will starch Aprons, Caps, and Handkerchiefs, for thin Starch is best for them, because they must not be too stiff.

When

When you have starched the Muslins, lay them in an earthen Dish, kneeding them with your double Fist, till the Starch stick about your Hands, then squeezing them hard, wipe them with a dry Cloth: after that open them, and rub them slightly through your Hands.

When you have opened them, and rubbed them, take the two Ends and so clap them between your Hands; pull them out very well, to you and from you, to prevent the fraying. Be sure your hands are dry.

If any of the Starch remain on your Hands, it will fray the Muslin; dry them well, and as you pull them out, hold them against the Light to see if they are clapped enough,

If any thing looks shining, that is the Starch, you must rub it over gently; when they are clapped enough, you will observe them to fly asunder, and not stick to your Hands: but observe to clap very thick, and very hard, for if you let them dry they will be limber; so that when you see no shining they are clapped enough. You must never clap them single, for that frays and tears them; neither clap by the Fire, but in frosty Weather, for that spoils the Colour.

For the ironing of Muslins, pull them out double on the Board, as smooth and even as you can, and so on till you finish about six one upon another; then with your Box-iron, iron the under one first, because that is the driest, and should be pretty dry, but not quite dry, that you may iron them even and prevent Fraying. Let fine plain Muslin be ironed
upon

upon a soft Woollen Cloth; but if you have any that is coarse or thick, you must first iron them upon a damp Cloth, and then afterwards upon your ironing Cloth, the wrong Side.

As for Lawns, in the washing and rinsing, do them as you do Muslins, make a very thin Starch, but not Water-starch: dip them in, and squeeze them out hard, wipe them with a dry Cloth, very hard, and clap them carefully, for they are very apt to slip; then fold them up, and put them into a dry Pan when they are clapped enough: if you touch them with any wet, it will leave a Sort of thick look, and so will Muslins. You may iron them on a damp Cloth like the Muslins, but not with too hot an Iron; and also iron them on the wrong Side, as you do the thick Muslins.

You must not starch with Starch left from other things; therefore make fresh as before, and see that the same be a very little matter bluer than before.

As for Night Caps, Aprons, &c. you must starch them in a very thin Starch, which comes from the Muslins; but it must be thicker than Water-starch, a small matter of clapping serves them; but observe that they are clear: you must also put them out towards the gathers, to prevent the fraying them. Every Way double them, and lay them on the Board as even as you can, and let them lie till they are pretty near dry; then put them even and iron them on the wrong Sides.

To do Lace the best way, you must sew Tape to each Side of the Lace, then wash it amongst other Muslins, or by itself in three

Lathers; and if it looks not white, put it into warm Butter-milk, and let it lie a Day, then hang it to dry; and then wash it out in two or three Lathers, but the Lathers must be blue, after which take it out, and pin it upon your board by the Tapes very even; then take Muslins the length of the Lace and dip it in Water-starch, and so lay it upon the Lace till it dries; observe not to squeeze any of the Starch out of the Muslin.

When the Lace is dry take off the Tapes; after which pick the Purls and the Foot very tenderly.

If you open the Purls, you must make a round hardish Pillow, and lay Paper on it, which will shew the Purls the plainer; afterwards lay the Lace upon the Paper, and with a long slender Needle, with a Bit of Wax at the Head, you may easily open them, if they are well picked out at first; after you have opened them, lay them upon a board, with a Muslin over them, and iron them with an Iron not too hot.

To take out Iron-mould, or Stains of Claret Ink, &c. out of Muslins, Table Linen, &c.

IF your Muslins be iron-moulded, take a Chaffing-dish of clear Coals, set a Plate over it with some Sorrel in it; then put some Salt upon the Plate; afterwards take some more Sorrel in a Bit of Muslin, and squeeze the Juice upon it: let it lie till it is very hot, so take the stained Place and squeeze it very hard; then take fresh Sorrel and Salt, and so

use it as before, till the Stain is gone out: the Minute you see the Stain got out, wash it in three or four Lathers, till it has done looking Green.

To get Spots of INK out of LINEN.

Take the Linen, and let that Part of it that the Ink has fallen upon, lay all Night in Vinegar and Salt; the next Day rub the Spots well with it, as if you were washing in Water, then put fresh Vinegar and Salt, and let it lie another Night, and the next Day rub it again, and all the Spots will disappear.

How to get the Stains of FRUIT out of LINEN.

Rub all the Stains very well with Butter then put the Linen into scalding hot Milk; let it lie and steep there till it is cold, and rub the stain'd Places in the Milk, till you see they are quite out.

S O A P.

Be careful in choosing the oldest Soap you can, for that which is new-made not only spoils the Colour of the Linen, but also does not go so far.

How to wash SILK STOCKINGS.

Make a strong Lather with Soap and pretty hot, then lay the Stockings, on a Table, take a piece of very coarse rough Cloth, roll it up, and rub them with it as hard as you can, turning them several Times from one Side to the other, till they have passed through three Lathers; then rinse them in three or four Waters, till not the least Tincture of the Soap remains; and when you find them quite clear, hang

hang them up to dry, without wringing, wrong Side outwards. When they are about half dry, take them down, and pull them out with your Hands into Shape, let them lye a while, and then smooth them with your Iron on the wrong Side.

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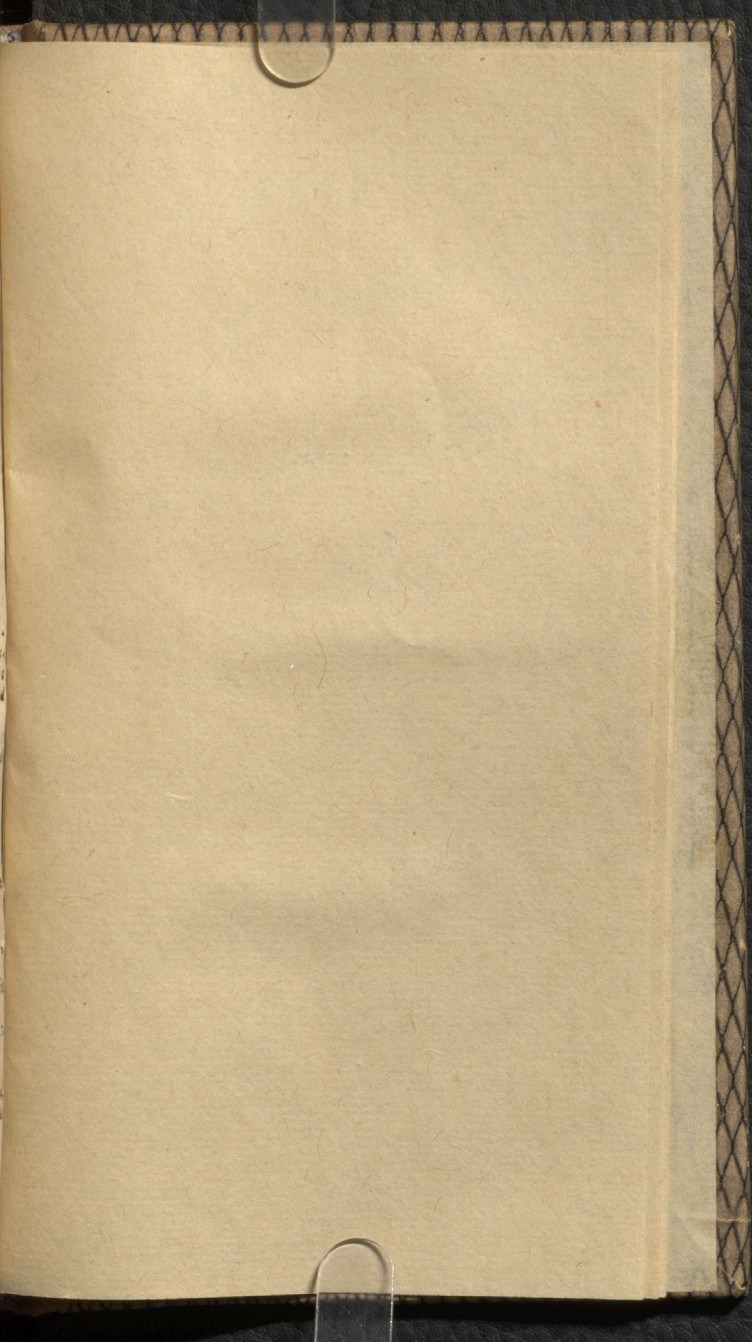
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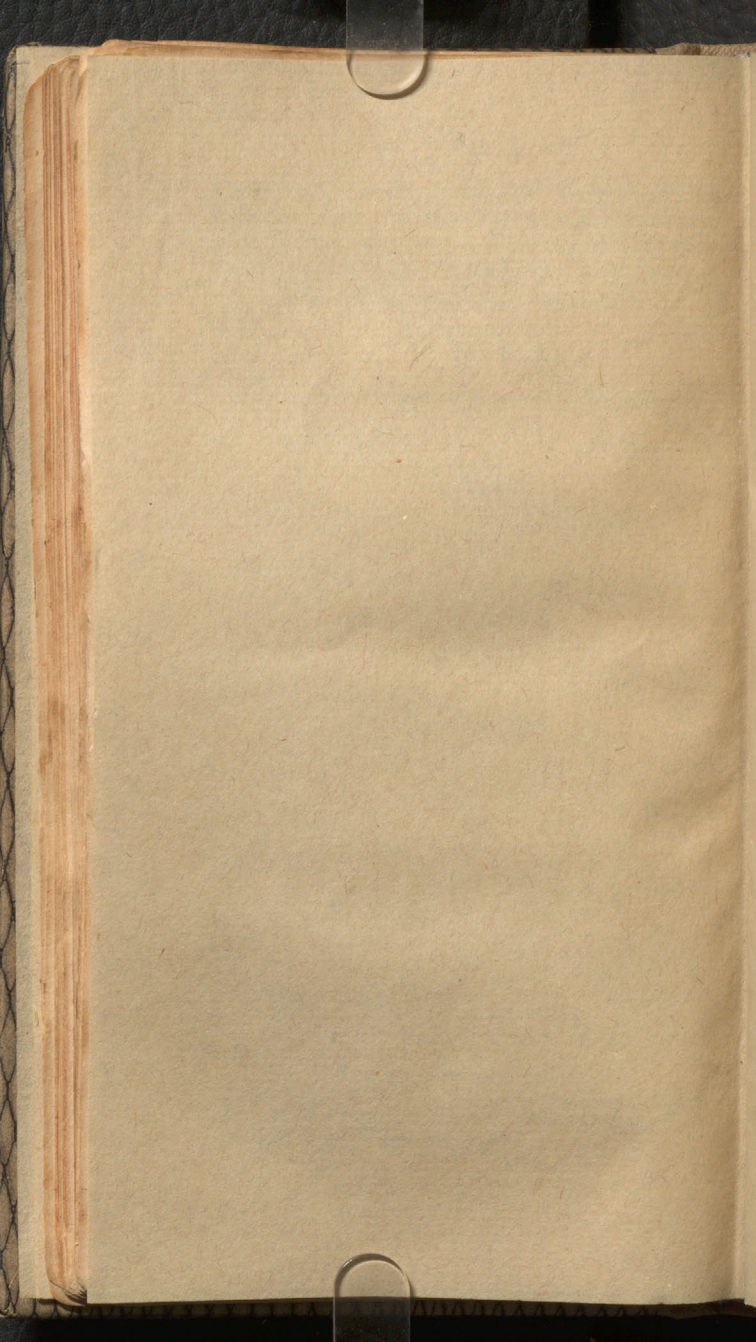
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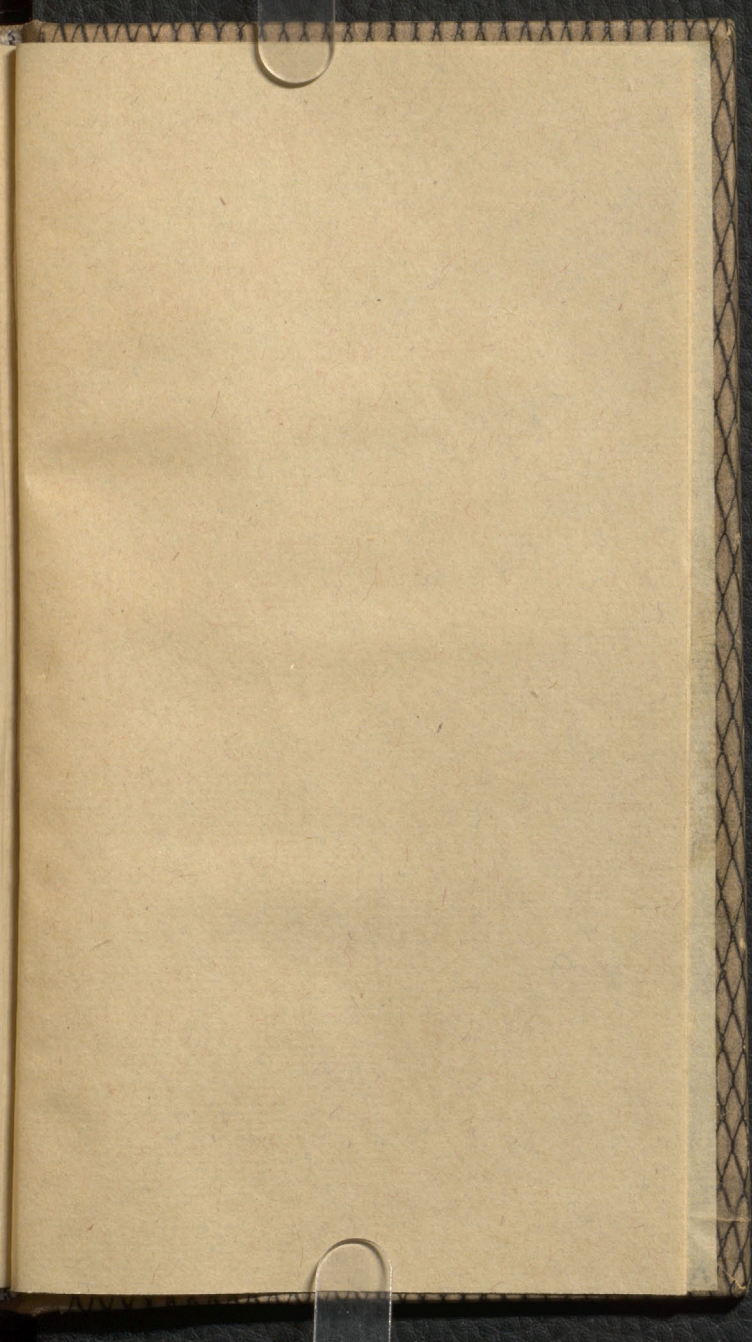
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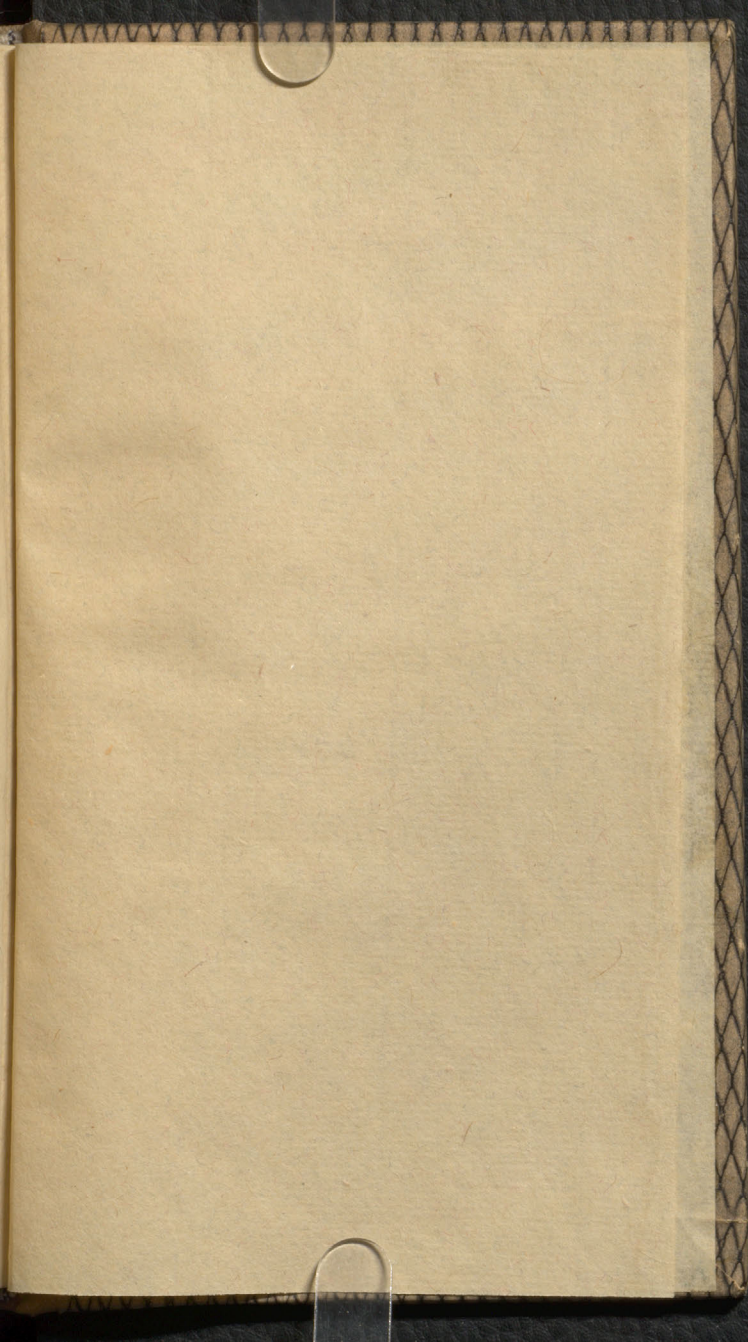
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