



Best

A common blood Pudding - excellent

Two handfuls brown bread flour - about a third
Oatmeal - a handful bread crumbs - D^o finely
chop'd mutton suet of Pigs fat - some onion
finely chop'd - D^o Tyme - one egg - Pepper &
salt - Mix altogether with mild - then add the
blood - about half of half. -

Put some fat into a baking dish - when
warm rub the dish all over - pour in the
batter - An hour or an hour & quarter
will bake it. _____

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To Boil a Brisket of a Buttock of Beef, or a Ham cold

Take about 10 or 12 pound of y^e middle part of a Brisket of Beef before you salt it, keep it 2 or 3 days: then salt it well with an equal quantity of bray salt & salt petre for 3, 4, 5 or 6 days according to your taste: when you boil it put it in a clean cloth bind quite close all round, let it only simmer gently, but never boil, for 8 or 9 hours, when you take it out of y^e pot put 2 sticks across y^e pot & let the beef in the cloth stand over y^e steam first on one side, then on the other, for half an hour. This method will tender it still more, let it remain in the cloth till cold: next day serve it up whole.

it will keep 14 days sweet.

N^o Slices of this Beef boiled on a grid iron is excellent good, with turnips carrots or potatoes: the best sauce cold, is vinegar & mustard or sallads of any sort.

When you boil a Ham never soak it in water, either bury it in a sackin 48 hours in the ground, or put it if you have time a week into a moist cellar

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If you have it well quite round before using of boiling
in the cloth: to eat cold.

To make vinegar — with Waide

One pound of fourpenny sugar to a gallon of water,
The sugar to be put into a ^{br}Baron vessel, & y^e water
boild & pow'd on it: the yeast to be put to it
while its warm: then work'd up as beare, & when
it has work'd enough to scum y^e yeast of y^e top
& put it into a barrell, but you must leave all
y^e dregs at y^e bottom of your tun, & it must
stand in your barrell 9 or 12 months & y^e be drawn
off into bottles, & y^e corks must be notch'd round
that it may have air & it must be the same
in the barrell; you may make what quantity of
this you please, & longer it stands the better.

Potatoe cheese cakes. with Waide

A pound of potatoe a lb of butter. a pound of sugar
10 eggs & a little lemon peel.

To Pickle Pork like Westphalia Hamms. ³ with W

To 6 Hamms take 3 Gallons of Spanish salt 1 lb of Salt petre 9 pound of coarse sugar & dissolve them in as much spring water as will cover your Hamms. so let ym lie for three weekes: then take them out & smoke them, but do not let them hang too hot. When they are smok'd as much as you like hang them in a very dry place.

It is best to boil your pickle & let it be cold before you put in your Hamms

To Pickle a Goose with W

Take a fat Goose & powder it with salt 6 days: then Boil it tender & put it into pickle like Sturgeon pickle, like ~~Sturgeon~~ but boil more of nutmeg in it.

Brown gravy soup

Take half a pound of butter; slice & lay it at y^e bottom of your stew pan: lay upon it two handfulls of sliced onion cut into thick slices, & a carrot or 2 sliced. Then take six pound of fresh beef (the leanest is the best) cut it into peices: put in some slices of fat bacon, lay this upon the rest: strew some knorks pepper over all & lay a handfull of sprigs of Thyme

over that: when these ingredients are put into y^e pan
then set them on to stew: shake y^e pan sometimes to
prevent its burning till the gravy begins to come; have
ready some broth which may be made of any fresh
meat that is not fat, with some sallory ^{boild} in it: yⁿ
make use of y^e bones your meat is cut off, but if you
have none of these; make use of boyled water: but
broth tho ever so weak is better than plain water,
put it in at different times to y^e meat that stewing
as much of the broth as will fill the dish you design,
& after you have begun to put in the broth you
may stir it, & let all stew together for about a
quarter of an hour, or more: then take out all the
meat & gravy together, & clean your pan, then take
a small piece of butter with a little water, melt
it in your stew pan, & take 4 handfuls of spinage
cut pretty small & dredged with flower, & stew it
in the butter till tender, then strain y^e soup throu^{gh}
a sieve upon the spinage put into it the sallory
that was boild in the broth cut in pieces & y^e
crust of a french roll, or let them boild together
till the bread is tender: skim it if occasion (it may

not look greasy) serve it up. Garnish y^e dish
with paste edge: Spinage to boild & cut small: or
Carrot: or Turnip boild & cut small, this quantity
will fill a very large dish. You may draw gravy
for any use as this receipt directs; only leave out
the Herbs & put in more or less broth as you
would have it for strength. If you please you
may leave out the Bacon & lay slices of butter
at the bottom of your pan; according as the
taste is proper for what you design the gravy
for. — If you have a mind when your spinage
is stew'd of y^e soup put into it, you may put
in green pease or Boharagus cut in very little
pieces, & let them all stew till tender. — Remem-
ber in this or any other soup the Broth you
put in must have no oatmeal or any thing
to thicken it.

To Colles Cales With W

Take your Cales cover them well with salt & wipe
them well with a cloth: then slit them up the
back & bone them & cut off the head & tails: then
take winter Sallery parselly sweet marjoram sage
may leaves beat to powder one Union: spread

all these together very small. Then take a quarter of an ounce of cloves or more or nutmegs half an ounce of pepper one spoonful of salt beat all these together fine & strew them on your Cakes & roll them up very tight with tape & thrust skewers in: boil them in water & half a pint of vinegar & a good handful of salt let them boil till they are tender — For the pickle to keep them in. take one quart of white wine a pint of vinegar half a pint of the liquor they boild in. put them in hot — Boil in y^e liquor a little cloves more salt winter Sallery & Thyme. —

To make forced meat With Ward

Take some veal & beef suett, mince it well together with a little barley fine pepper & salt, then put it in to a marble mortar & beat it very fine & put into it yolkes of eggs & grated bread according to y^e quantity.

To Boil Pallets

Boil them 3 or 4 hours till they are tender, yⁿ Blanch them. —

To make Sausages With W

Take 3 pound of Pork pick it clean from the sinews mince it very small: then take two pound of very

fine fat, & one pound of Hoggs suit chop them to-
-gether till they are very fine: season them with
pepper & salt flower of mace beat fine (put in as much
more clove of mace as pepper) a handful of sage, spread
small five yolks of eggs 12 spoon fulls of cream, work
it in with your hands till it is mix'd together: stuff
it into your shirts. Fry them leasurly with sweet
butter.

To roast a shoulder of Mutton with Oysters ^{misses}

Take Oysters & parboil them a little: then take a
little Marjoram & winter-sallery & penny royal &
mince them very small: yⁿ take y^e yolke of an egg
& some grated bread & role y^e Oysters in it & so stuff
your mutton. It must be stuff'd at y^e top of

^{y^e Shoulder}
To stew a rump of beef the Duke of Portsmouths
way

Take a good large rump of beef & take off some of
the fat: take y^e great flat bone out of it & then
lard it all over very deep with bacon: season it
with salt and a little Jamaica pepper so set it
stewing in a stew pan with one spoon full of ale
a whole onion over a few coals (for it must stew
easily) it must be stewing 12 hours at least
when it is almost enough add to it half a pint of

8
White wine with one spoonful of Mango liquor
if you have any. So serve it up with toast &
sippets.

a side dish of Sticks tongues

Take y^m of half boyle y^m - peel y^m of Lard
y^m with bacon - & broil y^m & when they are
enough dish y^m up with gravy sauce.

To pickle Pigeons -

Take y^e pigeons of bone them but one in
another, & season y^m with pepper & salt, a
little Dyme sweet Majoram winter savory
& chive parley, a little ~~lemon~~ ^{Lemon} peel y^m
Anchovy so tye y^m at both ends, put in y^e
bones of boile foot. Let y^m boile very well &
strain y^m, then put in the Pigeons to
boile & when they are enough take y^m up
& put in a little Alegar to y^e broth & keep
y^e Pigeons in it. -

Friday Soup *mish*

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Take 2 quarts of water, half a pound of butter,
20 pepper corns, a little Salt. half a Manchet,
cover y^e close & let y^e boil an hour, then
break in the bread small, & put in such herbs
as are in season, as Lettice Sorrel Asparagus
toke or young pease - for want of these
Lorn Gallad, haroley & Cabbage, which
requires more boiling: always put in some
Shallott, when it is almost enough, take 3
Anchovies & boil them in a little flarret,
then strain them & beat them up with a
good lump of butter to be thick & put it
in: let it have one boil. have toasts of
bread dipt in cream & fry'd in butter
lay y^e in your Dish & pour y^e soup upon
them.

10 To Pot a Hare

Take an old Hare & cut it in pieces put it into a pot with a pound of beef Suet & a little butter: when it is very tenderly baked cut it clean from the bones & put it in y^e pot you design to keep it in: pour y^e fat from it & chop y^e meat with y^e edge of a trencher: then put it in the pot again & lay your fat upon it: you must put a little more black pepper & salt to it: a little slice of bacon is good in it — but it must be taken out when potted. —

To Dress Hoggs feet & Ears the best way ^{with w}
when they are nicely cleard put them into a pot with a bay leaf, & a large onion, & as much water as will cover them: season it with salt & a little pepper — bake y^m with house hold bread: keep 'em in this pible till you want 'em: take y^m out, & cut them in

handsome pieces: fry y^m & take for
some 3 spoonfulls of y^e pickle, shake in
some flower a piece of butter & a spoonful
of Mustard: lay y^e eare in the middle, y^e feet
round & pour y^e sauce over. _____

To make a white pincassey of Eggs ^{with w^x}

Take ten or twelve eggs, boil them hard &
peel them; put them into a stew pan with
a little white gravy, so take yolks of 2 or 3
eggs, beat them very well & put to y^m two
or 3 spoonfuls of cream, a spoonful of
white wine, a little juce of lemon & a
little shred paroley, add a little salt to your
taste, so shake all together over y^e stove
till it is as thick as cream; but let it not
boil; take your eggs & lay one part whole
upon your dish y^e rest cut in halves & quar-
ters & lay round your dish - you must not
cut them whilst you lay y^m on your dish. Garnish
y^r dish with sippets so serve it up

12 To pickle Smelts

Take y^e best of beregest smelts you can get,
cut wash & wipe y^m, lye y^m in a flat pot,
cover y^m with a little white wine vineger,
2 or 3 blades of Mace, a little whole pepper &
salt, then bake y^m in a slow oven so keep
y^m for use. —

White Soup

Mrs W

a Thrushle of Veal of near eight pound, a
pound & half of scrag of Mutton put into a
sauce pan with a cover with ten quarts of
water four large Onions well peald, one blade
of mace & as much black pepper & salt as you
like, when well skim'd add a core half pound
of ham or lean bacon to y^r broth: it must be
on y^e fire five hours; but if over night will
make more soon — just before you send it to
table thicken it with a pint of cream & four eggs
— If you chuse to send y^e meat to table in y^e
soup you must leave about three pound of

Deal to the Thrushale, & take that out after
your broth has been on an hour, as it will
otherwise be too much done to send up in
your soup —

To make Oyster Leaves Milk W

Take half a dozⁿ of french loaves - rack y^m
& make a little hole at y^e top, take out
all the crumbs & fry them in butter till
they be crisp - so when y^r Oysters are stew'd
put them into your loaves - Cover y^m up
before y^e fire to keep y^m hot till you want y^m,
so serve them up - They are proper for either
side dish or middle dish - you ^{may} make cockles
loaves or mushrooms y^e same way. —

Loaves to be got at Heaths that will keep
3 a dozⁿ

To Pickle Shrimps. Milk W

Take y^e largest Shrimps you can get: take y^m
out of y^e shells, boil y^m in a Gall of water or
as much water as will cover them according

as you have quantity of Shrimps so strain
 y^m through a hair sieve: then put to y^e liquor
 a little Spice - as more cloves a little whole
 pepper a little white wine vinegar to y^e
 taste of a little salt: boil y^m well together -
 when tis cold put in your Shrimps; they are
 fit for use.

To make Lemon pickle with Worde

To one gallon of vinegar put 4 Lemons, cut
 them in two & take out all y^e pulp: then fill
 them full of Salt & sew them together put
 y^m on a plate of dry y^m in an oven after y^e
 bread comes out when y^e great heat is gone
 off. They must be quite dry & hard - To 4 Lemons
 put three ounces of flower of Mustard & six
 drams of Cayen Pepper nine cloves of garlick
 of a race or two of ginger - The vinegar must
 be boyled & when warm put all together
 close stopt & let y^m stand for a month

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- Take out y^e Lemons & keep y^e pickle
for use in little bottles. —

To make a fricassee of Chickens Rabbits or
Lamb —

Take 4 Chickens, skin em cut y^e Leggs wings
& breasts into small pieces, put y^m into milk
& water, let them lye two or three howes,
make a little broth of y^e forcasses — Take
the Chickens out of y^e water & dry them
with a cloth, season them with a little
mace, a very little pepper & salt, a little
Lemon Thyme & parsley shred small, put
them into a stew pan with almost half a
pound of butter & set y^m over a gentle
fire, for fear of burning to the pan. Keep
y^m close covered, stir y^m often; when enough
take them out of y^e butter & strain off y^e byle,
strain y^e gravy through a hair sieve & put
it in with as much of y^e broth as will make
saue, put all together in a stew pan

thickening it up with a little butter work'd
with flower two yolks of eggs beaten with a
little cream - when you take it from y^e fire
put in a little nutmeg & a little lemon -
if you would have it brown you need only
brown y^e butter & do it quicker, & if you don't
like herbs tie them in a bunch.

To make mainchins - Miss Warde

Take one role & a half of new white bread &
half a role of old bread - grate y^e bread very
fine, then take as much more cheese as bread
& beat y^m very well in a mortar with a
little butter melted in a cup before y^e fire
2 eggs both yolks & whites & 2 spoonfulls
of cream, mix them well together - Then
put a little puff paste in your tins &
bake y^m as you would cheese cakes -

To pickle sliced cucumber with Wine 17

Take y^e cucumbers before they are full grown
- here of slice y^m into a pewter dish - So 12
Cucumbers put 3 large onions, slice y^m very
thin, put a little salt, cover y^m with a
pewter dish, let them stand 24 hours, then
take y^e onions out of dry them, drain y^m
through a cullander, put y^m into a well
glaz'd pot - Take y^e best white wine
vinegar distill it with mace cloves & ginger
& pepper to 5 quarts of vinegar half a lb
of salt, when it is distill'd boil it & pour
it hot over y^e cucumbers, in 4 days pour
y^e vinegar from y^m & boile it, pour it on
y^m as before, & put in a glass of white wine

To make vinegar Mrs Hervey Womersley
One pound of four penny sugar to a gallon
of water, y^e sugar to be put into a brass
vesell of y^e water to boile & pour'd on it

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The yeast to be put to it whilst it is warm
then work'd up as beer, & when it has work'd
enough to ~~draw~~ run y^e yeast of y^e top &
put into a Barrell; but you must leave all
your druggs at y^e bottom of y^e tunne, & it must
stand in y^e Barrell 9 or 12 months & then
to be drawn off into bottles & y^e corks to
be notch'd round that it may have air &
it must be y^e same in y^e Barrell - You may
make what quantity by this you please -
The longer it stands y^e better. -

To Stew Mushrooms with Worde
pick y^e Mushrooms & wash them clean,
put y^m into a sauce pan with six spoon
- fulls of water & y^e juice of a small Lemon
(which keeps them white) boil y^m on a
brisk fire 5 minutes with a little salt
& spice - have ready a small piece of butter
roll'd in flower the yolks of 2 eggs

beat well, put to y^e Mushrooms, keep it ¹⁹
shaking till it be well mix'd & a proper thicknes
then serve y^e up.

To pickle Salmon New Furrer Doncaster
cut your Salmon in square pieces, take
out all y^e blood, wipe it very dry with a cloth
rub it moderately with salt petre & common
salt - let it lye two days - then tye it up tight
with clean matting - boil it in spring water
with a few blades of mace, an onion stuck
with cloves, a little white pepper, four bay
leaves - when y^e salmon is enough take it out
& add a little vinegar to your pickle - let it
boil a little, when cold put in your salmon
to keep - If y^e pickle changes in keeping take
out your salmon boil y^e pickle again adding
a little more spices, & put y^e salmon in cold
It will keep a long time - It is better to bake
y^e salmon in an oven, - instead of boiling it -

Beef Olives

Take a rump of beef cut in into stakes
 half a quarter long about an ^{inch} thick
 let them be square, lay on some good force
 meat made with veal. Roll them tye y^m
 one round with a hard knot - Dip y^m in
 egg, crumbs of bread & grated nutmeg & a
 little pepper & salt - The best way is to
 roast them, or fry y^m brown in fresh butter
 - lay y^m every one on a bay leaf & cover
 y^m every one with a piece of bacon toast
 - Have so good gravy, a few truffles &
 morels & mushrooms, boil all together
 pour into y^e dish & send it to table -
 Veal olives are good done y^e same way
 only roll them narrow at one end of bread
 at y^e other, fry them of a fine brown -
 omit y^e bay leaf - little bits of bacon about
 2 inches long on y^m - The same sauce -

Boil'd Chicken Miss Warden

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Take a chicken boil it just fit for eating but not too much - When it is boil'd enough flee all y^e skin off & take y^e white flesh of y^e bones - pull it in pieces about as thick as a large Quill & half as long as your finger - have ready a quarter of a pint of good cream & a piece of fresh butter about half the size of an egg - Stir y^m together till y^e butter is all melted & y^m put in your chicken with y^e gravy y^e came from it - Give it 2 or 3 toses round the fire - Put them into a dish & send them up hot - You may put in a small quantity of Anchovis liquor, just to give it a flavor - N.B. - The Legs makes a very pretty dish by itself, broil'd very nicely with some pepper & salt - the livers being boil'd & y^e Gizzards broil'd cut & slaw'd & laid round y^e Legs - with gravy sauce in y^e dish

2^d Recipe for a boiled Fowl Mrs Worrell
Take a little white gravy if you have it,
if not boil y^e livers & Gizzards take y^e
broths of them, have ready 3 or 4 eggs boiled
hard, y^e yolks of which bruise through a
sieve with y^e livers of y^e fowls into y^e broth,
or white gravy & put in a little good cream
& a little salt.

Strengthening Veal broth - Lady Fowls
One pound of lean Veal, cut it in bits -
one dozen of Turnips pared & sliced with
2 spoon fulls of water (when y^e Turnips are
in season half a dozⁿ will do) put y^m in a
pot, cover it close that no water get in -
then put y^e pot into a pot with water,
let it simmer four hours, then strain it
off - Give a Toffee up warm in a motⁿ
early, y^e afternoon & bed time.

To make a Prococo of Veal a la Penlon
 & Take a Stew pan proportionable to y^e dish
 you purpose to serve it - in to table - rub
 y^e bottom with butter & lay thin slices of
 veal very close round y^e bottom of y^e pan
 - season it with pepper salt chop'd parsley
 & green onions - then cover it with slices of
 Ham cut thin & steep'd in batter - then
 cover it with veal & herbs - cover it close
 & put fire under & over till it is quite
 tender - then put y^e top of a french roll
 in the dish toasted & butter'd secondly y^e
 veal thirdly pour on the dish a ragout
 of sweet bread mushrooms truffles &
 morrells made white then serve it up.
 This prococo may be stew'd in an oven &
 it is a better way then doing it over a
 common stove

²⁴ Veal a la Beshemell Miss Warde

Take a Loyn of Veal & roast it when it is
cold cut out y^e lean part as near as you
can & make it in y^e shape of a trough &
take y^e veal y^e you cut out & mince it
in little thin pieces. put it in a stew pan
with half a pint of good broth & a pint
of cream & thicken it with flower of butter
- Just let it boil: then put it into y^e
Loyn of veal & throw a few bread crumbs
over y^e top & brown it with a Sallander
- You must leave a little of y^e minced
meat to put on y^e dish with it.

To dress a Salfo head like Turtle.

Take y^e head & scalp of y^e hair as you
would a pig - when clean cut y^e horn part
into thin slices with as little of y^e lean
as possible - put in y^e eyes & kernels.

cut into pieces - you must have ready ²⁵
2 quarts of strong Mutton or Veal broth
- the last is y^e best - a pint of Madeira
wine or white wine - a large onion
stuck with cloves - the peel of half a
Lemon - some Lemon Sweet marjoram
parsley & thyme shred small - thyan
pepper a Sea spoon full or to your taste
- Stew them together till y^e meat is
tender which will be in about an hour
an half or two hours, Cut y^e brains in
- to pieces but not too small & put them
in y^e y^e artificial eggs just before you
send it up - a falso Chitterland cut
in pieces & stew'd with y^e head all y^e time
is an ingredient that many like & you may
add a few of y^e white plump part of
Oysters if you chuse it - The onion &
cloves must be taken out when you send
it to table

To make y^e Artificial eggs. —

Boil 6 or 7 eggs hard — take y^e yolks & beat
them with a spoon with as much madeira
wine as to mix it into a stiff paste — roll
it in the form of a birds egg y^e size of
a large nut —

Bovillon

Take six pound of the thick end of the Brisket of fresh
Beef; let it stew in a Gallon of soft water for six
hours; season it very well for the first hour; then
put in two whole Carrots; four onions with a clove
stuck in each; whole pepper & salt to your taste
When it has stews three or four hours longer, over
a slow fire; put in two hands of Salsify sliced, or some
Leaves of parsley, some Savory &c. Stewed in a bunch;
a cabbage sliced or a Colly flower or some Appurayns
tops; but get as many of these, as are in season
Cut in large pieces; & stew them till tender: Take
out the Carrots & add as much of the onion as
you can: then take out a sufficient quantity of

The liquor that the beef has been stew'd in; & put it
in a stew pan & thicken it up with with flour &
Butter: Serve the beef up with this sauce & a
good quantity of the stew'd cabbage turnip & carrot.
The Turnip & carrot to be cut in round or square
pieces & stew as tender as possible not to fall in
pieces: — If you please it you may stew a
piece of beef as a love with the same sauce
only putting in shap'd pickells or capers instead
of the Turnip & carrot

————— The liquor
makes good soup

To Pickle Walnuts Mr. E. Garbro's Receipt

Take 100 Large Walnuts about midsummer when
they are full grown: but before the shells begin to
harden, lay them in salt & water nine days, but
shift them every third day, into a fresh Brians of
salt & water to take out their bitterness: then
take them out & rub them with a soft course
cloth, till they are clean dry & smooth and you

Perceive the black skin will safely peel off: then put
them into Jars or pots you design to keep them in
sprinkling a little bay salt on them as you lay them
in: As soon as you can prepare your pickle for them
thus: Take one Gallon of white white Vinegar put
to it of Cloves Mace & whole ~~peppercorns~~ Jamaica pepper
a penny worth or a quarter of an ounce of each:
Four heads of Garlic, two bruised Nutmegs two
large pieces of Ginger & a quarter of a Pint of
bruised Mustard Seed: And some sliced horse
Radish: then boil the Vinegar & spices &c. a
little while together & pour the pickle & spices &c
boiling hot into the Jars upon the Walnuts
An equal quantity into each Jar, till they are
all covered with the Liquor; then cover up your
Jars immediately with a Stone or Slate & a cloth
to keep in the Steam; & when the Jars are cool
tie the mouths of them close up with a bladder &
leather: & Let them stand six weeks before you
use them: And they will keep two years; if you

Now & then boyle the pickle when it wants it & scum
it well; & put it to them again cold: —

To cure Bacon Mrs Harvey

The Hames to be rubbed as soon as cut up
very well with Treacle, let them lay upon a
board over a stone Pan skin till the next
day; to a Ham of about fourteen pound
weight, one ounce of Salt petre & a quarter
of a pound of bay Salt, & about one pound
of common Salt, beat them, & dry them
before the fire, then rub it very well into
the Hames & lay them in your pickling Tub,
in a week turn them over. Let them
lay in the pickle a fortnight, lay them
to drain one night & then rub them all over
with beat chalk dissolved with warm
milk to the thickness of batter & then hang
them up where you intend them to dry.
The Slices are done the same way
More ingredients must be added in proportion
to y^e weights of the Hames & Slices

Winter peas Cook Mrs Yarborough
The peas must be steep'd in ^{soft} water y^e night
before you use them —

Take half a Quarter of Peas boil y^m in
two gallons of soft water, when they are very
soft vyle them & bruise them in a bowl
& rub y^e pulp through a fullender with
three quarts of the liquor they were boil'd
in* set it on y^e fire in a stew pan put 2
spoonfulls of dried mint powder'd, two spoon
-fulls of salt, or more to your taste a tea
spoonfull of pepper, & thicken it with flower
of butter, & boil it well till a proper thick-
-ness - Serve it up with fried bread &
stew'd spinage put into y^e cook dish with it
* An Anchovy tyed in a muslin & boil'd in
the cook after it is put into the stew pan
gives an agreeable flavor & less salt will be
necessary —

Manner of keeping Fish Mrs Yarborough

Clean & wipe ye inside very well as soon as
it comes in - The first day put it into a cloth
dip'd in salt & water, next morn'g into another
clean cloth dip'd in vinegar repeating ye
same twice a day alternately - Crabs &
Lobsters may be kept intirely in vinegar
cloths. ye above methion'd for Cod & Haddock
Brett of Turbot - Salmon & Soale should
be boiled in a little salt & water when
enough to be taken out of ye water add a
little more salt to ye water, let it boil again
stand to be cold - put your Salmon or
Soale into a large earthen pot & pour
the liquor over it. take care to have
sufficient to cover ye fish very well -
Bysters may be kept a fortnight by
putting them into a stone bowl & strewing
a little salt over them frequently -
When you want to salt fish wipe them very clean
take out ye eyes & fill them with salt. This is suf-
ficient for Haddock - for Cod a little salt should be
rub'd in ye inside

The duchess of Malborough
A White Soup Mrs Harborough

Take ye knuckle end of a leg a veal & half a pound of lean mutton, & put to it four quarts of water & boil it gently for two or three hours — Then take a chicken that has been roasted. bruse it & half a pound of Almonds & boil them well in the broth — then strain them ^{through} as a strainer & add to it half a pint of sweet cream, & serve it up with a french roll well toasted

Pickle of Sturgeon known pie's ^{Mrs Harborough} put in salt of water boild: with a little vinegar ^{for brayne} to be boild up every ten days — now & then renew'd —
— Meat in summer should be wiped two or 3 times a day — if the weather is very close a little ginger rub'd on it with flower close lay'd on is a good thing to preserve it — The flower should be wiped off as soon as damp — A Spoonful of vinegar given to Fowles dunks &c if you want to use ym as soon as kill'd will make them tender — To baste an old Stew with vinegar will make it tender

Dum Mastry's More yarboungs

Take ye white meat of Turkey chicken or rabbit,
that has been dress'd - Cut it or chop it fine.
have ready as much rice boild soft in small broth
- season it with onion pepper ~~or~~ salt or a little
Amboy - mix it up into a Mass with a little

Stroth of ye yolk of an egg / as for forced
meat / add ye marrow of a leg of Mutton bone
roll up a ball ye size of a wall nut w^{ch} is
ye round with a young vine leaf & tie it
on with thread which may be taken off when
dish'd up lay y^m in a little small broth
of ye bones of ye chicken & let them stew
very slowly for an hour cover'd - yⁿ take
them out & drain ye broth from the bones
& have a little butter work'd with flower
with which thicken ye broth, & put the balls
in to keep not till you serve it up
A few fine crumbs of bread added to ye
mixture of ye Malt would be better

To make Walnut Catchup With Sarye
gather your walnuts when fit for pickling
& to every quart of Juice put one pound of
half of anchovies a dozen of shallots &
third part of an ounce of mace a little black
pepper & a few cloves & a gill of allegar
- just slip the Anchovies through your
fingers to take of the salt - boil all together
till the shallots are tender, then strain
it through a sieve & when cold run it
through a Muslin & it is fit for use -
It is - You may put to ye above ingredi-
ents one pint of Ale & half a Gill of Ale
gar with a few anchovies & shallots & if it
is pretty well boild it will make a second
sort which must be used first & filter'd
as above - Small bottles are the best to
put it in for if long open'd it will spoil

To make soup for keehing Mrs Harvey given by Mrs Babne

Take a hind Leg of Beef & a large hunk of
veal, put to it four gallons of water, when it
simmers & has been clean skimm'd put in the
following roots. 20 Leeks 4 Carrots 10 onions 3
parsnips & 5 Turnips. let all these stew for 10
hours skimming it well all the time but never
stir it - Then strain it off into an earthen pot
- Then to the meat & roots that are left in the
Caldron put more water & let it stew all night
& in the morning strain that off into an earthen
pan by itself. - When you melt the Jelly for
use take as much of the small as you think
proper & put into it 5 or 6 whole onions,
Gallery endive Charwill Carrots Lettices &
the tops of ~~beet~~ beet cut very small, boil all
these till they are tender then add as much
of your strong Jelly as will make it the strength
you like, & boil a thin crust of bread in it
sook.

a side dish Mrs Cooke

Take ye liver & heart of a sheep with all the blood about it - cut them in pieces, put them into red wine with two onions, parsley pepper of vault - so let it stew till it be enough.

To stew bells Mrs Cooke

Thin gut of wash y^e cells very well, then cut them in pieces & put them into a stew pan with 4 spoonfulls of vinegar a good Ladle full of water a Sea inch full of red wine & a bunch of sweet herbs cutt'd & shred very fine - about 15 forns of pepper a little lemon peel & two onions - let these stew all together very lowly - Turn y^e Bells once or twice - When they are enough take out y^e onion, pepper & Lemon peel - then put in a piece of butter shake it well up together & dish it up.

a ragout of Hare Mrs Cooke

Case your Hare & lay her in water then stuff her belly with a handful of parsley & 3 or 4 onions - then sew up her belly & boil her till she be tender - then mince her flesh small ^{Take y^e yolles of 6 hard eggs} with y^e parsley & onions that y^e Hare was stuff'd with & mince them small - then take a Ladle full of strong broth with a

Bunch of sweet herbs a spoonful of elder vinegar
of some grated bread - give them a stew all toge-
-ther, then put it to your minces here, &
top it up with a little butter, ye grated
bread is best put in with ye butter -
split ye head of lay it in the middle of yr
dish.

A fricassee of Lamb — Mrs Cooke

Take a Cloine of Lamb cut it into single bones,
- set it to stew with a little water, some large
mace, pepper, salt of 2 or 3 shallots, stew it till
it be tender - when it is almost enough put in
some anchovy of a piece of butter, then shake it
all together & serve it up with morrells
mushroom or heartichoke bottoms - If you
have a mind to make a large dish forre ye
leg - then roast it better half - then stew it with
the loine till it be enough & lay it in your
dish with the stakes round it.

~~Suberose bread~~

To cure Pork Ham Mr Anthony Hall
rub in with ye salt peter bruis'd in a
mortar two large heads of garlick
then rub it with the common salt dried by
the fire

Chicken broth

Mr Yarborough

Kill & dress a chicken cut it down the back, skin
& wash it clean. set it on to boil in a quart or
three hints of water (just as the chicken is
for size let it stew till it is quite tender &
the broth good.

Sook Meiger

Mr Yarborough

Two large carrots, 2 roots of Gallery, 2 or 3 Turn^{ips}
one large onion a little paroley of fherwil
cut them in pieces & stew them in butter over
a hot fire a quarter of an hour, stirring them
all the time that they do not burn, then put
them into 2 quarts of hot water & let them
boil an hour or half over a slow fire.
pass the liquor through a hair sieve &
squeeze the roots, skim of the butter that
swims at the top - Add fresh carrots Turnips
Onion fherwil or any herbs you like & let
them boil in the sook till soft with bread
or season with a little salt of pepper.
Before the roots are put into the water a
carrot must be cut in pieces & fried with a
small lump of butter till it burns & put
in to boil with the rest.

To dress red Herrings Mrs Hurwey

Let them steep in cold water all the night -
put on some small beer, let it boil, then scald
the Herrings in it or then broil them on a
grid iron with a little butter.

To make Yeast

Mrs Harrison's way

Thicken 2 quarts of water with fine flower to the
thickness of common water ²quell - boil it half
an hour sweeten it with near half a pound
of brown sugar - when it is near cold pour it
into a large jar upon 4 spoonfuls of yeast
shake it together & let it stand one day to
near a fire without being cover'd - there will
be then a thick liquor at ye top which may
be pour'd off - shake the remainder & keep
it for use - It will take a Gill & a half to
a peck loaf - Take always 4 spoonfulls of
the sort to foment the next quantity in
succession - As to the 4 spoonfulls used on
this occasion will produce 16 - this Yeast is
much better for being made three or 4 days
before it is used. cover wth Vepel in which you
put ye yeast with a piece of paper - When you
make bread it is wth best to mix wth Leven -

over night & let it stand in a warm place
till morning cover'd with flannel that is
for brown bread but for white you need
not —

To keep fish of meat — ^{was cooke} also butter
Fish should be wiped & streued with a little
salt twice a day — laid upon a dry stone

For fish Cut off ye head of use it fresh:
if you want to keep it 5 or 6 days streue a
little salt & wipe it off twice a day —

If you want the rest for salt fish — rub it
well with salt (after it has been wiped well
for two days) both out side & in, let it
lay upon a dry stone. — It will keep 3
weekes or a month —

For Adder's Cut off ye head — dry & streue it
with salt for 2 or 3 days then rub it very
well with salt both inside & out. open the
body with a stick — hang it up in your
larder or a dry place to dry — It will keep
3 weekes very well. — Sol. sters — boil
them — rub ye shell with a little butter to give

it a Glops - keep them on a stone - If you
want to keep them take out the tale whole
put it into a pickle made of vinegar, salt
& a little pepper boil'd together - let it stand
till cold, then put in your lobster - the
claws keep this way & are good for fish sauce
& tail for a nice second course dish
or Supper -

Meat when wanted to keep should be wiped
twice a day dredged with flower & if any
bad placed dredge a little ginger on - wipe
it off constantly with y^e flower & dredge
on more -

Salted butter when wanted for use should
be taken out of the pot the quantity you
want - put it in your butter milk just
after you churn - churn it over wth air
wash it well & make it up in pounds as
before -

To hot Lobster

Wth Spoke

kill it in small pieces - put a care of this
of a care of the red part (if you have any)
& a little nutmeg & pepper - when your hot

is almost full lay a little butter tyed a
paper over it & put it into the oven - If it
is quick in a quarter of an hour will bake it
sufficient - When you take it out press it
down very hard - let it stand to be cold -
then clarify a little butter & pour it over
the top.

To pot Salmon

Mrs Cooke

Take it when fresh - cut a piece the size
of your pot (the lean end) skin it - rub it
very well with pepper salt & nutmeg - put
a little seasoning into your pot & a little
more over your Salmon after it is in -
lay a thick layer of butter after you
have pressed the salmon very hard -
tye a paper over it & put it into your
oven - It will take rather more than an
hour to bake it - press it down with
a weight very well - let it stand to be
cold - then clarify a little butter & pour it
over it.

Soured meat Mrs Cooke.

bread crumbs Herbs - suet - a little lemon
juice - mix these up with an egg & a little
cream with your fingers - This is proper for
most things - for eels when you pitch fork
them put sage & barley into your stuffing
no other Herbs.

To Pitch fork eels Mrs Cooke

Dredge your eels with - sage bread crumbs
& flower basted with butter - Fry them in
a dripping pan or tin oven: when you turn
the eels a second time add a few more
crumbs of sage - Garnish your dish
with fry'd barley - Same either plain
butter or anchovy & butter - This will do
for either a hot or side dish.

To stew eels Mrs Cooke

Take your eels & take off the head - dredge
them with flour as much as will stick
on - Roll them round the eye or skewer them
fry them in butter - Take them out of your
frying pan with all the brown you can get

put into the stewing pan some water &
a bunch of sweet herbs - then pour fish
of the brown & a little nutmeg grated over
them - when they have stew'd a little put
in some gravy or soy or catchup an
anchovy with a little lemon peel -
just before you dish them up put in a
breakfast cup full of red wine & a little
butter with flowers rub'd in it to thicken
the sauce & a little lemon juice -
strain your sauce through a sieve -
dish it up & garnish it with lemon.

Curry powder Mrs Dowsorth
1 part common pepper & ginger 5 Turmeric
5 Do Coriander seeds beat & a little
Cayan pepper - I think less common
pepper & rather more cayan is better

Seven Mrs Wroughton
Thirteen two quarts of water with five flowers
to y^e thickness of water quail - boil it half an
hour - sweeten it with near half a pound of powder
sugar when near to a hour it into a large Jug

upon four spoonfulls of good yeast - shake it well
& let it stand uncover'd before a fire one day -
there will be a thick liquor at the top which
must be pour'd off - the remainder shaken &
kept for use. - It will require a Gill of half
a raise a heek loaf. - Save always four
spoonfulls to ferment ye next quantity. it should
be made two or three days before you use it -
The vessel you keep it in must be cover'd close
- It is best when you make bread to mix it
even y^e night before & let it stand cover'd with
a flannel in a warm place. The four spoonfulls
make sixteen -

To make sugar vinegar Mrs Gallows Derby
To 3 Quarts of water one lb of the coarsest
sugar, boil of sum y^e pot a quarter of an
hour, work it with yeast for 24 hours place
your vessel in the hottest place for the sun

To make liquid soap Mrs Gallows Derby
Three pound of soft soap to ten quarts of water
let your water be warm & you must break
your soap very small into it. set it on a slow
fire & let it simmer for about ten hours till
the water is waisted to about 7 quarts - when
it is cold bottle it & it is ready for use. -
When you want to use it put a little of

the above in luke warm or cold water & wash
it till you have made a good lather then wash
your silk stockings flannels ginses printed
Cottons Muslins &c —

The best time to lay in Soak is in August
To Pickle Meat In^{vs} Lye

Take eight Gallons of Water. 12 Pound of Salt
3 Quarter of a Pound of Salt Petre. a Pound of
Coarse Sugar Boil these together let it cool.
then Put your Meat into it. it must be
Occasionally Skimed. it will sometimes want
Boiling over again perhaps in three Weeks or
a Month. but this must be discretionally &
depends upon the Quantity of Meat. The Pickle
will keep for Six Weeks or longer in Winter. —

Fish Sauce Mrs Hart

Of Vinagar & water of each three spoonfulls. one Anchovy
a small onion cut down — a little Horse radish sliced
the whole boild till the anchovy is dissolved — strain it
off & melt your butter with it — & before it is to be sent
to Table stir a little Yolke of egg in it to make it a
proper thickness —

Prussian Broth Doctor Stonehouse

Take one Pound of Beef one Pint of Pulse
four Onions, four Turneps, four Potatoes -
Boiled in seven Pints of Water down to six
add a little Pepper & Salt. The above will
Dine six able Men and costs only nine
Pence with Bread. a little Rice added will
make it better.

Summer Mince Pie Mrs Gass York

Take three Lemons cut them in halves, then squeeze
them twice over to a pound of powder'd lump sugar
then tie the Lemons up in a cloth & boil them
tender. Take out the seeds & skins & pound the
Lemons in a Mortar. Mix the sugar & juice with
the Lemons & one pound of Mutton Suett chop'd
fine & all minced together. - it must not be beef
Suet.

To make Mouth Tuttle of Scates head. ^{From Rafford}
Cut of clean one or more scates heads, the pieces
you cut out must be blanch'd in scalding water
to clean them then take your Gravy & put in your
Fish of some Oz Palates cut in pieces & boil'd very
well. The tail & claws of one or more lobsters
a few oysters & half a pint of Madeira wine an
Ambroy of a slice of Lemon - Set it over the fire
& let it boil gently about half an hour. Then add
a little more wine & a little Cayan pepper,
thicken it with flower of butter & serve it up
with boil'd force Balls. —

To clean Plate

1 Penny worth of Quicksilver — 1 Oz of Hartshorn
Powder — a quarter of an Oz of Rose pink —
Wash the quicksilver with oil of Turpentine —
Mix it up with spirits of wine —

Laviche.

M^r Mellish

Take three cloves fennel seed bruised four
scruples; ginger powder'd saffron of each half a
scruple - three cloves of garlick infuse in a
pint of good white wine vinegar & let it stand
a week in a gentle heat - then pour it off -

To make anchovies Sauce M^r Midgley Newark -

Take two or three Anchovies chop them very fine
put them into a Stew pan with a q^r of a pound
of good butter one onion a sprig of parsley
a piece of horseradish as much flower as you
think will make it thick enough & some
good broth or gravy a spoonfull of good
Vinegar put your stew pan over the stove
keeping it stirring all the time till it boils
& that it is of a proper thickness let it
be well tasted & strain it through a lawn
or hair sieve & keep it for use.

To make a Macaroni Pye

Make a raised Crust and put in thin slices of Fat Bacon & Bread to Bake when it is Baked take that out and fill it as follows

Take a Quarter of a Pound of Macaroni boil it in good Milk till it is Tender then strain it of and put in one Pint of good White Gravy the Yolks of 6 Eggs boiled hard one Chicken Boiled & Boned Three Sweet Breads a little good Cream & flower to Thicken it up. & Season it to your Taste with Shallots pepper & Salt.

Fish Sauce from the other side
in the Spice again but as other ingredient.

The Use of this Sauce is to mix it with Melted
Butter. —

Bread Sauce

To a Pint of Water put half a Large Onion
of Half a Must Spoonfull of Pepper Corns boil
these Together till quite Black then Strain it
and Put to the Liquor grated Bread sufficient
Quantity to Thicken it. Three Spoonfull of Cream
a Lump of Butter about the size of a small Egg.
of Boil them up.

Fish Sauce for keeping.

1 Pound of Anchovies half an ounce of Cloves half an
ounce of Mace Two ounces Race Ginger sliced a little
Black Pepper a Piece of Horse Radish some Lemon Peel
Small onion a Bunch of Thyme of Winter Savory. to
all these add a Quart of Red Wine half a Pint of Vinegar
let all these stew over a gentle Fire one Hour then
Strain the Liquor thro a Sieve of Bottle it. putting it

Shrimps Catchup. — M^{rs} J. Puleston —

Two quarts of Shrimps founded in the shells
put on them two quarts of sweet Syder & one
pound & a half of anchovies — boil it till near half
is waisted, then strain it — Add a quarter of an ounce
of mace, white pepper & a few cloves — boil it again
to draw out the virtue of the spices — bottle it with
Lohn of leather it for fear of air. —

Oyster Catchup M^{rs} Puleston

An Hundred of Oysters with all their Liquor a Pound
of anchovies, three Pints of White Wine a Lemon
Sliced & Part of the Peel boil them gently half
an Hour strain it and add a Quarter of an
ounce of Mace and the same of Cloves, one
Nutmeg sliced then Boil it a Quarter of an
Hour put in Two bunches of Shallots, Bottle

it when cold, put the spice of Malloths
in your Bottle with the Liguor. —

Browning for made Dish: In^r. P. —

Beat small four Ounces of Table refined
Sugar, put into a clean iron frying Pan
with one ounce of Butter, set it over a clear
fire mix it well together all the time. —
when it begins to be pretty frothy & the
Sugar is dissolved hold it higher over
the fire, have ready a pint of red Wine, when
the Sugar & Butter is of a deep Brown pour
in a little of the Wine stir it well together
then add more Wine & keep stirring it all the
time, put in half an ounce of Corn new pepper
Six Cloves. four Malloths peeled Two or Three

Blades of mace, three spoonfulls of Must
room catchups, a little salt the out rind of
one Lemon, boil them slowly for Ten
Minutes. pour it into a Basin, when
cold take off the Scum very clean &
^{bottle}
Boil it for use. —————

To Dress a Bird call M^{rs} Gersborough
Take a capps head, stuff it with good forcemeat
& set it in the oven in an Earthen dish
with a little Water under it, lay Butter over it
and dredge it with Flour, Boil half the
Liver and all the Lights together half an hour
Then chop them small & put them into a Top
ing Pan, with half a Pint of Gravy a Spoon
full of Catchups, squeeze in Half a Lemon
pepper & Salt, Mixen With a good Piece of

Butter rolled in flour when you Dick it
up. pour the minced meat in the Bottom
and have ready fryed a fine Brown the
other half of the Liver cut in thin Slices
of little Bits of Bacon, set the Heat in
the Middle of Lay the Liver & Bacon over
the Minced Meat & serve it up. —

To make Spruce Beer M^r. Aylmer
Fill a Copper with the smallest Branches
of the Spruce & as much Water as it will
hold, Boil it for Twelve Hours, or till it
Becomes a very strong & rather thick con-
coction, put a sufficient Quantity of this
Liquor & Molasses in a Cask of Water
mix it Well together & with the Bung
out till it foment a day or Two. —

N. B. it will not be fit to drink for
a Week or Ten Days when you have Bottled
it as I never knew it continue good
in the Cask more than a Month.
though it might answer with care I
suppose.

Pain de la Reine

The same Brown & thick. the Juice you scrape
out makes Petties. it is an excellent Dish & a
very elegant one. & The remainder of the Chicken
Fricassee of all for the same Course according to
the French Etiquette if you choose it.

- 1 To Boil a brisket of a buttock of beef or a Ham cold
- 2 To make vinegar - Potatoe Cheese Cakes
- 3 To pickle pork like Westphalia Hams - brown gray ^{soop}
- 5 To follow Celsus
- 6 To make forced meat - To boil pallats - To make
- 7 To roast a shoulder of Mutton with ^{saucages} cysters
- To stew a rump of beef y^e Duchess of Northmouths way
- 8 To pickle pigeons -
- 9 Friday Soop
- 10 To pot a Hare
To dress Hogs feet & ears y^e best way -
- 11 To make a white friary of Eggs
- 12 To pickle Smelts - White Soop
- 13 To make Cyster loaves
- 14 To make Lemon pickle
- 15 To make a friary of Guitenew rabbits or Lamb -
- 16 To make Tramekins
- 17 To pickle sliced Cucumbers - To make vinegar
- 18 To stew Mushrooms -
- 19 To pickle Salmon -
- 20 Beef blives
- 21 pulled Chickens
- 22 strengthening veal broth
- 23 To make a procolo of veal a la Tuler
- 24 Veal ala Keshemell - To dress a Calfs head like
- 26 To make artificial eggs - ^{Twite}

To make a Chastouse

Cut some Carrots & Turnips in long Pieces
& pretty thick put them in cold Water. Boil
some Cabages just to take off the strong Taste
take them out of the Water. & Tye them up
tight with course String. Take a Stew pan
lay some Slices of Bacon at the Bottom. put
in the Cabbage, Carrots. and Turnips. some
Bacon at the Top again. a little pepper &
Tuck a Bunch of Sweet herbs. some Brooth
if you have it, otherwise Water let it Stew
for an Hour. Put some Mutton. Beef. Par.
Dridges, Chickens. as is most convenient. wth.
bits of Bacon mix Sweet herbs. Carrots.
Turnips. let them stew for Two or Three Hours
if convenient. Take a little Pan. lay a few

of the Carrots & Turnips, at the Bottom
of neatly alternately round the Edge, squeeze
the Water out of the Water, press it down
well in the Pan. that is some of it, then put
in your Meat, & then the rest of your Vegetables,
press well down, heat it over the Stove,
then turn it out, & if it is put in
properly, it comes out with the greatest
ease, the exact shape of the Pan.

To make Beef a la Mode

Cut some Slices of Bacon, long enough to go
through the Beef & new as thick as your little
Finger, season it with pepper & salt & other
Spices, some garlick if you like, take a thick
Piece of Beef, of about four Pounds, lard it with
the Seasoned Bacon, or rather put it quite

through it in different parts. Take a Stew
pan put in four large Onions. bits of Meat.
Sweet herbs. seasoning. Leeks. a little Celery
of some Carrots. put either Water or Broth
to it. let it Simmer for four Hours. —

Pain de la Reine

Take the Breast of a Turkey or Two Fowls
Veal Will do. but it is not so good. take all
the bits of skin from it. Take a Quantity
of Suet. clean it & chop beat it Well in a
Mortar. add the Chicken put in a good Deal of
Salt. Take four large Onions. cut them. put
them in a clean Cloth. squeeze in the Juice
it is better to do them one by one. mix &
beat all Well together. Take 3 Eggs. put

them in. put a little cream in mix it—
add more mix it so on till you have put
in about Half a Pint. Take the Whites of
Two Eggs beat them Well with a Knife on
a Tin Plate. till they are a good Froth. put
it in the Mortar, mix it Well. Take a
little Copper Dish butter it Well put it
out of the Mortar into the deep Dish: but
do not half fill it. pour Boiling Water ^{under} ~~on~~
it. cover it up. put it on the Fire. & there
ought to be some Fire held over the Top of it
let it Boil for Three Quarters of an Hour. but
When it is half done take a Tin & scope out
the middle. when done. take out the Water, add
your Ragout which should consist of Liver. Green
Sweet Breads if you have them. Mush rooms.

