42

Take

To make Scotch Collops Weeks

Veal, cut it in collops, and beat

it a Rowling pin season them with

Pepper and Salt fry them quick and

put in Sweet Butter, cover them close be=

tween=two dishes take a little thyme and

parsley cut small take a quarter of a pound

of Butter and Boyle it to a froth Dust in as

much flower as it will contain throw in fine

Herbs & pickles with Onions cut small, a

pint of strong gravy that is Brown and

Shake it well, put in the Collops, half pint of

White Wine half lemon minced small let them

stew all together very well, half a nutmeg grated

if your sauce be too thick add a little more

gravy to it and keep it still stering, throw

in a pound of forced meat balls fry half of

of Oysters if you have them or three or four

sweet Bread minced small and fry'd brown,

pour in the Scotch Collops with a Rowle

Forced meat in your dish and a slice of Bacon
Fry'd and fry'd parsley, put slices of lemon
and parsley round your dish ——

To Make forced meat Balls

43)

Take a pound of Beefs suit and Chop it
fine take a quarter of a lb of mutton or Veal,
and chop it very fine then chop your
meat & suit together, grate in a stale roule
in a little parsley and Thyme cut small
half a Nutmeg grated a good deal of Pepp.
and salt, the third part of an Onion cut
fine take four Eggs two of the whites Beat
them and yr. force meat in very well with
yr. hands half a Dozen of yolks of Eggs boyle
hard and Chop it fine throw them in
Rowlin Balls for your Use ——

41 To make a Calfs headmash ——

Take a Calfs head cleane it and soke it in water boyle it and mash it the one side and keep the other whole and rub it with the yolkes of Eggs and throw grated Bread over it and a little Nutmeg grated, put it Before the fire to — toast. Bathe your hash and put it in the pan with Strong Beefs gravy, & your gralty must Be Stewed with a little sweet herbs and a little shalot Onion, a little pepper and salt then take up & strain it into your hash, put to it some Cloves and mace & nutmeg a glas of White Wine, a quarter of a hundred of Oysters Boyle them and slitt them in your hash without their liquor a bit of lemon Squeeze in it a quarter of a pound of Butter work in flower, put it all together to your hash let it have a Boyle over the fire to thicken it then if ish it you may put half a pound of force meat Balls well fryed into your hash if you like your hash to look white

Put a little Cream in it

41) To make puffs that are round the head ——— Mrs. Warren

Take the Brains boyl them & chop them small a handfull of parsley cut fine, four Eggs two whites a spoonfull of flower a Spoon full of Grated Bread a little nutmeg grated, salt it to your taste, mix them all together. Drop them in by spoonfulls fry them quick and Brown but dont burn them put them about the Calfs head has, with fryed Bacon as well as Boiled Bacon

To Beak Herrings Mr Warren

Take what Quantity you please of Herrings and cut off the heads and tails, and take out the peare and melts, then wash them very clean, and dry with a Cloth very well, and get your crock to Beak them in and between every layer as you pack them Season them with salt & pepper & all spice to your liking. when your Crock is full cover them over with Vinegar and tie or three

Bay leaves, then cover your pott. with course
paste and beat well ———————

42 To Dove a Goose or Turkey Warm

Take your goose or Turkey and bone them, and lard
them with fat Bacon, season them with allspice, &
put it in a stew pan, put it over the fire, and
cover it let it stew till tis brown at both sides, pour
in a quart of strong gravy, two or three whole
onions, a bunch of Thyme, a noggin of white wine
let them be stewed together till they have reduced
to a pint stirring it now and then, half a Lemon
half hundred Oysters, as you take it off the fire,
take the yolks of twelve Eggs boyld & strain
the fat from them take a quarter of a pound of Butter
Rubed in flower, then put them in y^e
sauce and stir them till your sauce be as thick
as melted Butter, and season it with salt to y^r
taste, put sippits round y^e & fryed Parsley

To make Oyster Sausages

Take a hundred of Oysters Beards and Chop them Fine without the liquor, then take half pound of Butter, the yolk of twelve Eggs boyled hard, and chopped very small, a large handfull of grated Bread, Season it with pepper, mace and Cloves, Nutmeg, and salt, some Shallots, mix all these together and fill them in small sheeps guts, and fry them Quick and Brown for use.

To make a Tansey Without

Take the yolks of Eighteen Eggs, put the third part of the whites away a pound of sugar. ½ Nutmeg grated a pint of the Juice of spinnage a Noggin of Brandy a bottle of sweet Cream mix them altogether, put them over the Fire stir it till tis very thick turning to Curds and when it then turn it on the Back of a Seive, that the whey may run off. clap it up with a spoon in the shape of a Tansey, then set it Opposite till it be very well Drained, turn it upon a dish let your Sauce be Melted Butter sack and Sugar, slice of Civil Orange round your Dish

43d Weeks To make a Venison Pasty of Beef.

Take a Surloin of Beef or a hind Quarter of Mutt.
Take an Ounce of Pepper, an Ounce of salt petre
and as much spice as you think will season it,
Let it lye 48 hours in the seasoning with half
pint of Lambs Blood half Pint of Claret, when you
Lay it in the pasty pan put in half dozen of
Cloves, a little mace, half an Ounce of Black
Pepper a Quart of Strong gravy, crust the side
of your pan, put a layer of Butter over it, sheet
it with Puff Paste Let it bake four hours, when
it Comes out of the oven, if there is not Liquor
Enough put in half pint of Strong gravy

Weeks To sauce a Turbit in Jelly

Take a Kettle that your Turbitt may lay at length
when you Lay it in the pan put in an ounce of
Mace, an ounce of White Pepper bruised a handful
of salt, a Bottle of Cyder a Bottle of White wine
vinegar, a Bottle of march Beer, a Bottle of
water a pint of white Wine or Sack put upon
the fire let it Boyle half an hour slowly.

Then take it up and put on a Broad soop dish put Liquor in a Skillet cut a Lemon in thick Slices into your Sauce, Boyle a handfull of Harts horn for an hour in it, take a Dozen Whites of Eggs and the Juice of a Lemon stir it in your Liquor, give it a hasty Boyle, & Strain it through a napkin and pour it all over your Turbitt, and through up your Jelly in your Bag till it is Fine, & it's stand for your use

To Butter Chickens

Take your Chickens and Boyle them in Milk and Water and then Skin them and cut them in Quarters, take some of the Liquor they were Boyled in, put in a Bundle sweet herbs a blade of mace, Nutmeg, lemon cut in bits, with some Pickles shred, let it stew them put oyster meat in and some Butter Worked with a little Flower

To make Savory Veal Steaks

Cut your Steaks round your Leg and beat them
Out with the Back of a Cleaver Very well,
Dipp them in Melted Butter and strow them
over with grated Bread a little thyme salt
Nutmeg and Pepper fry them quick and
Brown, and turn them Often. have a
care of Smoaking them, Draw some plain
Butter and gravy Just the Steaks sing^{s} in
Dish and pour in the Sauce all over it
Let it stew a Little Over the fire, some
Slices of Lemon round your Dish &c

Welsh

To make Mutt^{n} Steaks

Take your Neck of Mutt^{n}, cut out your steaks
beat them well and Drudge them with grated
Bread, a Little Pepper and salt. fry them
Quick and brown, and pour away the gravy
from them Draw them on one side your
pan, and pour in a pint of water put in a Little Onion

A Little Thyme cut small a Little Capers
take half pound Butter, and put it in, and
dust in some flower and a spoonfull of Vinegar
throw them in and stir your pan very well
But your Steaks in the dish and pour yr
Sauce about them

To dove a piece of Beef

Take a Rump or Haneh of Beef, and rub it
very well with salt take an Ounce of Alspice
and some fat bacon, cut your bacon in Long
Square pieces the Lenth of your finger,
pound your alspice rowle up your Bacon,
draw it through your Beef as you Stuff yr
Beef. pour a pint of Claret all Over it let
it Stand three or four Days and stir it
Every day then put a Large pan of crock
Over it and a Cover and pour your Liquor over
Lay in Six Onions peel and cover it with
Brown paste and first pour in a pint of water

Beat for the space of four hours when it
Comes out of the Oven Skim y^e. fat from
it put your Beef in y^e. Dish put toasted bread
round the Dish and pour in y^e. Gravy all over
it, slice Turnips and carrots so send it to y^e.
Table

To Ragoe a Fillet of Veal

Take a Fillet of veal a pound of Bacon, cut it in
Long square pieces the Thickness of y^e. finger
Take one ounce of allspice pound it very fine
Rowle y^e. Bacon in it and through draw it
y^e. Veal all round about, put it in your
Stew pan with a pound of Fresh butter put
it over a slow fire and cover it Close and Lett it
Stew when you see it Brown turn it when
you see it Broun at the side turn it again
give it a turn now and then for the space an
hour and Let it stew softly add a quart of strong
Broth a bunch of Thyme two or three whole

Onions a Blade of Mace or two Let it stew
turn it now and then till you think it is done
if it wants Liquor add more broath take it out
of the pan put it in the Dish Skim off the
Fatt of the gravy then take y^e. pan put y^e.
Butter in it Boyle it to a broath dust it.
with as much flower as it will Contain and
Shake y^e. pan very well put in y^e. Brown
Heat. and have a care you dont Burn it pour
in your Gravy and shake the pan very well
throw in one pound of y^e. force Meat balls
Fry it till tis Brown throw in y^e. gravy
Shake your pan very well put in a Spoon
full of Vinegar a piece of half Lemon if you have
3 or 4 sweet Breads or Buns Boyled tender &
cut small throw them in grate half Nutmeg
and salt it to your taste if y^e. Sauce be not
thick Enough dust in a Little flower before
you take it off the fire let your sauce be as

Be as thick as Butter and Stay bread in
your Dish, or Pickles, and powre all that sauce
Over the Meat.

Wash

34) To make a Ragoe of Lambstones
and Sweet Breads

Take two or three sheeps tongues boyle them well
and Skin them then Lard them through with
Bacon. Take your Lamb stones and sweet-
Breads and cut them in smale pieces and fry
them till they are pritty brown take a fry-
ing-pan a pound of Butter boyle it to a froath
Shake in as much flower as it will contain
their putting of strong gravy about a pint
and shake it well and throw in your Lambs
Stones & sweet Breads into it throw in a
little thyme and parsley, cut in a smale
Onion stuck with cloves, and a spoonfull
of Vinegar, a Noggin of Claret, a little Nutmeg.

Grated. season with salt to ye taste brown y^{e}
Tongues and put them a top of the parsley
& Rounds the Dish

Weeks

To Ragoe a Hare

Weeks

Take a hare and cut it quarters and wash it
Clean from the Blood, take it and put it into a Stew pan with too Dozen of Onion's a pound of fresh Butter a small piece of Bacon stuck with Cloves a bunch of Thyme a pint of Stale ale a pint of water cover ye pot Close and put it Over a Slow fire and Let it stew till the hare is tender Enough then take your hare and Lay it in ye Dish from the Liquor, take a bit of Butter and put it into ye pan and boyle it to a froth, dust it with as much flower as it will contain shake it very well in your Sauce be two thick add a little

Water or Claret let it stew up a little Nutmeg &
Salt to yr. taste put sippits round yr. Dish
and Serve it up

To Roast a pike

49 weeks

Faster a pike on a spit by two flat sticks one
under and the Other Over it by a piece of Broad tape
Beaste it with salt and Vinegar till it is half roast
then flower it and beaste it with buttr & till tis
thoroughly done then Strow grated bread upon
it, make it a fine Yallow Serve it up with Oysters
Mushrooms or Lobsters sauce as you best like it.

To stew a Rump of Beef

Take a rump of Beef break all the bones season
it with pepper salt Cloves and mace take a pown
of Beef suit cut it in pretty Big Bits season
it cut hole in the Beef and season them and put
the pieces of Suit in them and so leave it all night
in the Morning put it down to Boyle w. ye Side

Down in as much water as will cover it, let it
stew Quietly, and Keep it close covered but
dont let it boyle very and Turn it carefully take
a Nutmeg and as much mace and Cloves and
Double the Quantety of Pepper, and salt and
Strow it on the fatt side. then stew it till its
Verry tender take more than half a pint claret as
much of the Liquor well Skimed a Sliced Onion
three Anchovis well washed three spoonfulls
of Oyster Liquor strained two spoonfulls of
Capers boyle all those well together thicken
it with an Yolk of an Egg and a Little flower
Just to it three Quarter's of a pound of butter
Burnt Brown then fish the beef but let it
Brown as it Fryes fry in the stew pan and
Dished to throw ye Sauce Over it then garnish
it with sauce and pickles

50 To make a Brest of Veal in disguise

Take a Brest of Veal and boyle it, and then take
Suit cut in small grated Bread and Nutmeg
& Little Cloves and mace pounded sweet herbs
cut small pepper and salt as you like mix them
together and wet them with an Egg, then take
it Lay it Inside of Veal and Towle it in a cole
Lye it with twine to Keep it strait Roast it &
put Rich Brown gravy sauce to it

To force a Leg of Lamb

Slit the Leg of Lamb, (even on the Wrong side, and take
out all the Meat as near as you can without cuting
or Cracking the outside Skin Beat it's weight in
good fresh suit add to it twelve large Oysters, two Anch-
ovis
Nicely boned season it with pepper, salt Mace & Nutmeg
a little thyme and parsley nicely shred beat all these
fine together & mix it up with the yolks of three Eggs. fill

& Hold skin again with the meat what is left must be saug'd for garnish to the Loin which you must frigacy as you do Chickens and lay under the Leg of Lamb, as you must Lye the Leg on the Spit, for any whole will Spoil the Meat —

To make a tansey. Warren.

Take ten Eggs put away half the whites, beat them very well put to your Eggs half pint of Butter, a little Nutmeg a Spoonfull of Rose water a pint of milk & the bigness Pidgeons Eggs of Bread grated as much Juice of Spinnage as will green it, and a little tansey and sweeten it to yr. taste Thicken it over the fire before you put it in yr. Dish to bake, when baked turn it out, and serve it up with sackets, Sugar, and Oranges half a hour will

Warren To dress Tench 51.

Take your Tench as soon as you get them and wipe them Clean, the slit them a little way down the Belly and pour in a spoonfull of small white Wine, and rub them a little with y^r. Finger and pour it in, a Clean Vessel, shaking the guts away from it. when they are all done, Lay them in your stew pan put to them half Claret and water, an Onion a little winter savory, and thyme Layed up in a Bunch, put a little pepper and salt, a little Clove and mace pounded, cover them close and let them stew and Simmer till almost Ready then put the Blood and wine that came out of the Bellies and as much Butter and flower as will make the sauce thick Enough, take out the Onion and Thyme before you put the Butter and flower in, you must not take the gills off. nor was them if you have Scaly you may put it in with the Claret Instead of the wat

A Very good way to Butter'd Chicken's

Take 3 Chickens give them one boyle and take them up cut them in Quarters and put them down with some good gravy add to it Cloves mace & Nutmeg with a bit of Lemon peel and the Juice of half a Lemon some Cream a Quarter of a pound of Butter Rub'd in Flower to thicken it, Let the Lemon juice be the Last thing just as you go to dish it for it is apt to turn it.

35) To dress Hogs Ears Wks

Boyle them tender, cut them as Long as your finger & as small, take half pound butter boyle it to a froath Dust in as much Flower as it will contain cont. Let it be Burnt nor brown, pour in a pint of Gravy & put it in ye Hog Ears put in a little pepper a bitt of Onion a Spoonfull of Vinegar two or three Spoonsfull of wine a spoonfull of Mustard the juice of half Lemon grate in a Little Nutmeg put in Sippits Round ye Dish

Take six Quarts of Strong brown gravy, twelve large Cucumbers pare the scoop out the Middle fill them all with force Meat lye them with Black Thread, flour and fry them quick and brown just some of them whole into your gravy, and some of them sliced put them Over the fire with two or three blade of mace a pint of Claret, a whole Onion stuck with cloves put in Roasted fowl two or three Larded Chickens Roasted take a pound of butter boyle it to a froath Dust in as much flower as it will contain make it brown pour some of the soop in, shake it. just toasted Bread in the dish a good many force meat Balls and season it to your Taste

To make gravy soop. weeks

Take a Leg of Beef cut it small put it in a pot, put in as much water as will cover it a bunch of Thyme - Six Onions a little whole alspice a whole pepper

A Quart of Steall Beef put it over the fire till the goodney is out of the meat strain the broath from the Meat take a Hanch of Beef cut it in gris kings Fry them brown with a piece of Bacon stuck with Cloves then add to it a Quart of Strong Broath at a time & let it stew softly till all the substance is out, skim all the fatt off as it boyles take a pound of Butter brown it to a froath Dust in as much flower as it will hold shake your pour in yr. strain Broath stir it well and salt it to yr. taste put toast Bread in yr. Dish fry a pound of force meat balls to garnish it with boyled spinnage grated Bread 60th. To make green pease soop

Take a pottle of green pease boyle them tender drain them from the water pound them very soft in a Morter three quarts of strong Broath Mix the pease with it strain all the substance of em thro a Sieve, then put yr. soop in a Pott put it over the fire with an Onion stuck with Cloves a little pepper some sweet mint cut fine Let them stew a

a Quarter of an hour take two yolks of Eggs boyld hard pound in a morter as fine and as smooth as Drawn Butter with a quart of Clean water. puting in at a time a pint of the juice of Spinage power in the Eggs, Cream, and Juice of Spinage in the soop take half pound butter a little flower stir it in yr. Soop and Let these things be Stewed for two or three Minutes keep it stiring put some Force Meat balls and bacon cut small and fryd season it with salt.

To make Lobster Soop.

Take six Crabs and four Lobsters boyle them and take off the tails and clean and keep it by itself take all the fish out of their Bodies and put it. By it take four Quarts of Strong gravy and put it in the fish you took out of their bodies give it a Boyle Over the fire then strain it through put your soop in a Stew pan take all the fish you took out of their Claws and tails and cut them in small

Pieces and put into your soop put in a pint
of White Wine, a little Mace. a Little Pepper
a whole Onion, a handfull of grated Bread let
it stew a Quarter of an hour take two yolks of
Eggs a Quarter of a pound of Butter and a Little
flower a Minute or two Before it Comes to the fire
grate in half a Nutmeg a Spoonfull of vindgar
Season it to your Taste, put toasted in your dish

To Make a Little Lumber oyster Pye

Take a hundred of Oyster Open them wash them
from the Liquor take twelve Yolks of Eggs ~~four~~
~~them~~ Boyld hard a Couple of Chickens cut every
small a handfull of Mushroomes two or three
sweet Breads cut small a pound of force Meat
Balls mix them together season them with
Nutmeg Pepper salt and mace put them in your
pan with a Layer of Butter on the Bottom of
your Dish poure in half pint of gravy cover y.

Pye beat it in an hour when it comes out take ½
a pint of white wine, two yolks of eggs, a little butter,
let it candle, a little nutmeg, put your curd in your
Pye
weeks

To make a Salmon Pye

Take your salmon and cut it in pieces, and scrape the
scales off of it season it with Nutmeg, Cloves salt and
Mace, then then put your salmon into your Pye with
a pound of force meat Balls, put a layer of Butter ove
the top, put two or three Anchovis put them in the
yr. Pye, put ½ pint of claret, half pint of gravy in when
it goes into the Oven beat it an hour and ½ and
when it comes out of the oven take a little gravy
claret, the yolks the yolks of two eggs and put them
in a cundle and put your Pye and shake it very
well.

To make a wild fowl Pye.

Take Plovers, two wood cocks, two Snipes, two pidgeons
a duck cut them in pieces. season them with

Nutmeg, pepper, mace and salt, two anchovis
Cut a pound of force meat balls pour in a
pint of gravy and claret cover it with a lay
of butter when it goes into the oven lard some
of your smallest foule before you cut them
in pieces, bake it an hour and half when
it comes out take a little wine and Nutmeg
pour it in ye pye and shake it, you may
make a hare pye the same way only put a
few slices of Bacon & six onions boyled
soft and choped fine a little thyme and
parsley cut small,

To make a Lumber pye

Take Cows feet and skin them when
they are boyled tender and cold, chop
the meat as fine as you can as much
Beef suit as meat mix them together take
a pound of Raisins stone them and cut

them small, take a pound of Currants well picked and rubbed, mix the meat and fruit take a quarter of a pound of sugar a little Cinamon and ounce of alspice a little Nutmeg pounded small, mix the meat and sugar and put them in yr. Pye, grate a little lemon peel pour in a glass of Claret a Noggin of Cream let it heat and hour and half Dont let it burn, when it come out take the the yolks of two Eggs a little White Wine beat them together and pour them in your Pye then shake it. strow some white wine over it.

To make a Quince Pye

Take your quinces and pare them, take the peels and boyle them very tender take the inside cords and meat from the cords, tye them in a cloth, and boyle them clear in water take your peel ~~[illegible]~~ and pound it fine then put as much white Sugar as quinces put them over a slow fire about Quarter of an hour Keep them stiring) take half Dozen stewed Apples

Mash them put your Apples in a broad China dish
at the bottom, and your quinces atop, half pound
W. sugar all over them, a little Candid Orange
Minced fine cover it with sweet meat Least, bak
it an hour and half have a care your oven is
Not two hot, cut your frye in Quarters through
some Sugar upon it;

To make a minced frye

Take twelve yolks of Eggs boyle them very hard.
chop them as fine as you can, take a pound and
half of suit shred and choped fine, a pound &
half of sugar two Nutmegs grated, with a pound
and half of Currants picked and rubbed mix all
these together with a pound and half of Raisins
stoned and choped fine, a quarter of an Ounce of
Cloves pounded very well, with mace, season yr
Meat with alspice half pint of sack half pint
of Brandy mixt together put some candid Orange
four or five Apples cut small put them in your

Eye but not till you are about filling them —
put ye mince Meat in a Blank till you bye it.

Weeks

To make an Eelpye

Take Large Eels. skin them Cut them
take allspice, Pepper, Nutmeg, salt and sweet
Herbs. Roule them up in the form of a Collar,
lay them in ye Pye well boyled and choped
fine, half pint of Claret, a glass of ale a Nogg
of water, a large handfull of herbs, Thought all
over; half a pound of butter cover your Pye,
let it Bake an hour, when it comes out of the
Oven beat your yolks of eggs, a spoonfull of
Vinegar cut up your Pye and pour it in shake
your Pye till your sauce be thick.

Lobster Pye.

Take out the firm part and make it pretty small then mix the rest with it. Then take boyle Oysters (and) put to yt. Meat season it with Nutmeg put butter in your pye (and) your liquor of the oysters let it bake one hour when it is baked put in Melted butter (and) Anchovys (d)isolve in the juice of an Orange and so serve it up.

Pye

Tonake a Chaderon

Take a Calfs chaderon (and) set Boyle them tender and mince them very small then take beffor. Nutt. suit as much as you think will Meystell it, mince that (and) and the meat as small as Possible season it with Nutmeg mace and sugar put in some preserved Orange or Lemon peel. with the bottoms of hartichokes boyled, the yolks of hard Eggs well minced put in some currans well washed and picked so beak it when you

Take off the oven make a thin caudle. of W Wine
or sack stir it very well (and) serve it up. ~~

To make minced Pyes

Take two tongues boyle them (and) pick them
then take double their weight in suit after tis pick
you must Chop your tongues fine before you put
to Suit to it, then Chop them fine together put to
an ounce of Cloves a quarter of an ounce of mace.
half an ounce of Cinamon two large Nutmegs. 3
quarters of a pound of Sugar put your spice
to your meat first and then the sugar then
put three pound of Currants after they are
picked (and) cleaned a pound of Reasons after
they) are stoned (and) Chopped then mix them all
together (and) put a bottle of brandy and put it
in a black crock for your use you may put
three of sweet apples or four Sliced small
~~ in it ~~

Rabit Pye

Pat boyle two Rabits bone them and Rub them with Sweet herbs, pepper, salt, and nutmeg put half pint of Gravy and force Meat Balls put them in your pan cover it almost With a pound of butter then Pease.

To make mince Pyes

Take a pound of beef suit finely chopped a pound and half chopped fine 3 quarters of a pound of Currants half pound of Raisins stoned and cut small a Qr. of a pound of prunes stoned and cut small a Qr. of an Ounce of Mace a nutmeg grated sweeten them to yr. taste half pint of Brandy put it in an earthen vessel pack it close & keep it for yr. use you may put sweet meat one lemon peel cut very small.

To make jelly of Hartshorn.

Take of Hartshorn ½ q^r. of a pound three pints of
Spring water, put them in a jugg and stop them
very close put it in a pott of boyleing water
Let it stand there till all the substance is
Boyled out of the Hartshorn then take up some
of the liquor and try whether it will jelly and
if it does strain it off, and put half pint of sack
half pint of White wine into it a little spice and
Cinamon Let it stew till about a q^r. of an hour
then take the whites of eight Eggs the juice
of six Lemons half pound of sugar, mix y^e.
Lemon juice Eggs and sugar together. then
pour it into y^e. jelly, whisk it well give it two
or three boyles then take it off the fire and cover it.
2 or 3. minutes put a clean Napkin on the back of a
chair pour in y^e. jelly once or twice clean to run into y^e. glass
for use

To make jelly of Currants

Take ye Currants when they are ripe and strip them off the stocks put them in a clean jugg and stop them close put them in a pot of boyleing water till they are infused Take a clean muslin cloth and strain ye juice through But dont squeese it too hard for fear of spoiling the coulour of your jelly you must take to every pint of jelly, one pound and half of Double Refined Sugar put ye jelly over the fire and boyle it slowly and gather the skum with a bunch of Feathers then skim it with a spoon & Boyle it for a quarter of an hour or above then pour it in your sweetmeat Glasses for your use when it is cool Cover it in brandy Cover your sweet Meats

To make jelly of Goosberries

Take your fine Christall goosberries when they are all full, then put them in a pot of boiling water and Infuse them very well then strain them through a Muslin cloth, take one of the Goosberries goes in y^e ~~[illegible]~~ juice then put to every pint of juice a pound and half of Double refined sugar, boyle it over the fire for a quarter of an hour, then put it into ye Glasses, when your jelly with paper dip'd in brandy to keep it from moulding when tis Cold Keep it near the air of the fire in Stove for ye use ——————————

To make jelly of calves feet.

Take a pair of calves feet and boyle them to jelly when tis cold take a pint of White wine a quart of Spring water put it in ye jelly take the whites of 12 Eggs sprinkle a pound of powder sugar in the whites Beat it with the juice of a Lemon a penny worth of Cinamon put them all together in ye stew pan and boyle it over

The fire then strain it through a Napkin put it in y^e^
Glasses let it be cold till tis in Jelly

To make Hartshorn Jelly.

Take a pound of Hartshorn. Eight Quarts of water
and boyle them till they come to a high Jelly
then let them run through a strainer then put
it into a Skillet and put into it a quart of Ren(isk)
Wine as much Cinamont. sugar mace and Nutmeg
as you please then boyle it about a half a quarter
of an hour and haveing beaten sixteen Whites of
Eggs to a froth put them into the Jelly and boyle
it very well stiring it about till you see it grow
Clear and the Eggs Curdle then put in the juice
of six Oranges and six Lemons and about two grains
of mask and amber then having ye bag prepared
Skim the eggs into your bag and pour out
the Jelly by Cyrcles then return it till it runs

Clear then put it into yr. Glasses and having
Citron steep'd all night in fair water warm then
pair the green part in long thin slices. and put
them in your Jelly, when tis almost cold stir
it about and mix some gould leaf with it.

Jelly of Oranges.

Take a pint of the juice of Oranges, a pint of Spring
water a pound and half of sugar and boyle it soft.

To Sauce trout.

Take as much water and vinegar as will cover them -
then season it with pepper and salt put in a bundle
of sweet herbs as thyme winter savory fennell and
a little parsley a blade or two of mace and one Onion
then set it on the fire and stew it softly and turn
your trouts 2 or thrice when they are done enough
take them off and slice some lemon into it when it is
cold and let them lye in their sauce

A Quick Lofsett without Milk or cream

Take a qt. of [illegible]k and as much ale (and) boil it without ~~mo~~ =

Cinamon (and) 3 qrs. of marchpt. very well grated then

Take it off the fire (and) put in a good quantity of W

Sugar take 10 Eggs and put one white and yolk with

a little sugar till the sack boils again then put

in the Eggs keep stirring of it put in an Ounce

of almonds Comfits then just it in a bason set it

on a Chafing dish of Coals put not too hot cover

it Close with a dish till it is ready

A Portable Almond Cake.

Take 16 New laid Eggs put away half the whites beat yr

with a whisk adoing by degrees a pound of loaf sugar

finely sifted whisk it all at least an hour till it is

white as Cream put in half pound of almonds beat very

fine with rose water a pound of fine flower mixt with

Lemon peel finely grated yr may if yu please

put in Citron or Orange put it in yr pan soft soon

Sugar over it in the oven a little butter shan for tarts
an hour (and) quarter will Beak it

To make Cucumber sauce for roasted mu

Take a large Cucumber Just and cut it thick as a
Crown through salt on it till the water drains
off scarce on flower (and) fry it very hott let it lye till
tis very brown take them out (and) set them by
a sid in a Culender to drain draw a pint of butter &
to it a pint of good gravy) anchove Onion pepper salt
Cloves (and) Mace a Glass of wine and the juice of a
Lemon put in ℔ Cucumber let them stew a little
throw in a print of butter (and mix all up together
and put it to ℔ Mutt. Garnish ℔ Dish with
Cabbage lettice cut fine.

To roast Lobster's alive.

Bind am on a Spit with tape when they begins to
Change Colour bear them with Claret and butter bea
en

Very Thick together when they are Cone Enough
take them up take the liquor that runs
from them and dissolve it in an Anchove and
a Little Claret and Thicken it with butter
For Sauce — W. Philpot

Fish Sauce.

Take a p.. of anchove's to a q.. of Claret —
One Ounce of Gamaico Pepper and a handfull of
Black Pepper a q.. of an ounce of mace an
Onion a little Thyme half Lemon peel boil.
those together till the Anchoves be dissolved.
Take a little of the claret to mix with flower
to Thicken it and strain the rest on it and mix
it well together let it boile for two or three
Minutes let it strain till quit Cold bottle it
up for use it will keep for seven years one
Spoonfull among gruttes butter will be
Enough for a dush of Fish —

Puffs.

Mrs Philpott

Take fine Cheese Curds rubbed fine through an hair sieve to a spoonfull of curds take two of flower two Eggs one white taken out a little Nutmeg drop on in small Quantitys on a spoon Suit as you do fritters drain off the Liquor with or Orange flowr water Scrape Sugar on thum for Variety you may take almonds instead of Curds but the wont be so light

J. S.

To Boil'd rice Pudding

Take ½ rice ½ lb boil it in new milk till very tender then boil a pt of Cream with a good deal of lemon peel in it till cold then put it to your rice with a small spoonful of sack the marrow of a large bone cut pretty small 8 eggs half whites stir all well together and boyle it for

May bake it if please. Butter and sack for Sauce

Wm Philpot

Stuffing for a Rump Beef

Take a large Quantity of Fresh Oysters cut small the leaves pound them and half as much capers and about half of Anchovies with some Cucumbers mix all together to shift ye rump as far in as possible closeing the holes or else it will fall out, if you sciver a sheet of paper over it a while till the stuffing hardens, then save the Drops from it, and Baste the beef with it and Claret made hott and a Bit of Cinamon in it Stew some Oysters and what Gaste the Beef will serve for Sauce —

John Philpot

To make Cleary Cakes

Take a Gallon of Green Gooseberries and put them into a Sellenette Skillet with a Quart of water let it boyle till the liquor be strong then strain But not squeese them when you strain it to every point of Juice put a pound of unbeaten Double refined Sugar set it over the fire Keep stiring it all the while when the Sug. is dissolved pour it out into some Jelly Glages you must not let it boil and must put the Glasses into an Oven when the bread is drawn

To make Sug. loaf cream

Take a ℔ pound of hartshorn and put it to a Quantity of Spring water let it stand till it comes to a pint before you let it over the fire put in it 2 Oz of Bengles when it is cold put in it 3 pints of sweet Cream boil in it mak

pound them very fine (and) put them to yr:
Cream Sweetned with sugr: and perfumed w.th
Orange flower water pour in to Glasses (and
make like sugr: loafs

To make Cheese Cakes

Take 3 Quarts of sweet milk from the Cow
(and) boil it then beast 18 Eggs with half the
Whites beast em very well with a little cold
milk and salt when yr: milk boils pour in
yr: Eggs & Sugar Currants Keep Stiring it till
you see it turn to curds with cinamon (and) rose
water (and) a piece of sweet Butter when it is
(&) put it into yr: puff Paste

To make Oysters, Sausages

Shread the lean of a Leg Mutt.: very small w.th
twice the Qt.: of beef suet of 2 Doz.: of Oysters
Liquor and all cut em small among the rest a

A handfull of sage cut small with pepper salt
and nutmegs season it as you like the are to be
filled in Guts as other sausages.

To make Bath sweet Cakes

Run 4 Quarts of milk a gather the curds
very tender. Rub into them half pound of
Butter and three Eggs ℔ of sug.r ℔ of Currants
and two Nutmegs.

To make an Orange Pudding

Take 8 Eggs the yolks and beat em very well
a p.d of fresh butter drain it after y.e Eggs are well
beat put the butter to it a p.d of white sug.r beat
with the Eggs after tis well beat up put in 2 oz of
Citron and slice it you may grate a Nutmeg
or a little mace rownd it and bake it.

To make Plum pudding

Take ½ lb of Lice give it two or three boils in water then
then boil it in milk boyle a little Cinamon till
tis pretty tender a gr. of a pound of w Sugar ½
a P. of Butter a nutmeg ½ P. currants the yolk
of 4 Eggs put it in the Dish and beat it up. ~

To make a Hugasey of Lamb chicken

K ~ K.K ~ or Rabbits ~

Take of L. Lamb and cut it in small pieces then
Drug it well with flower on both sides. Put butter
into of L. and fry em brown put it in a Stew pan
put a Ladle full of Mutt.n Broth to it with a
whole Onion and a few Cloves & a piece of Lemon
peel a bundle of sweet herbs so let it stew till it be
Tender then take a half P. of butter the yolk of
2 or 3 Eggs beaten well with a Noggin of claret
with a spoonfull of Mushroons or two or pickled
Oysters and a little Nutmeg stir it till tis thick &

To make Almond or Lemon Pudding

Take a ℔. of Almonds and blanch them in a Morta
and put a little Rosewater to them to Keep them fro
Oiling work a ℔ of Sugr. in y. Almonds then take
the yeals of six Lemons work them small with the
Rest y.r Beat 12 Eggs with the Yolks and work y.
butter among them and Grate in Nutmegs then pu
it in y.r Dish with Puff paste about it and so bak it.

To make Lemon Cakes

Take y. ℔ of Double Refined sugr. beaten very smale
one spoonfull of Rose water and two or three drops of
the spice of Lemon to wet y.r sugr. then Boil it
to a Candy then take Lemon peels and shread em
as small as you can then stir in y.r Lemon peels
and drop it on plates the same Manner you mak
a Lemon with a little Carraway seeds

To preserve Almonds

Take a ℔ of almonds wash and Dry them But not
Very dry take a ℔ of Sug.r wet it all in water as
Boil it up to a candy height then put y.e al-
monds in and lett them boil till almost sugar
again which will be soon over a quick fire
so put them on y.e plates or Dish. Duck

Horse Raddish sauce for Boiled

Wash and scrape y.e horse Raddish skin and throw
it into Vinegar for half an hour then put it into
thick
Drawn butter so put it about y.e Ducks)
or Mutt.n / To make potato pudding

Take ½ ℔ Butt.r and Eight or 9 potatoes Well boiled
when they are cold beat them together in a wooden
Morter till they are well mixt then put in 5 Eggs & as-
much Sug.r as will make it pretty sweet sweet a little
salt one handfull of flower and about a ½ pint cream
beat them well together one Hour will
Bake it

To pickle walnuts

Gather them after Midsummer boil them over a
Gentle Fire till tender Shifting 2 or three times
in water then Lay them in Cold water shift
Every day for three Days then Rub off the
outside skin take coriander seed Clove and
Ginger Jeppier and mace pound them grossly mix them with Salt Lay a Lay of walnuts
and throw on some Onions and spice so doin
till all be in Boil ys Sinegar and when Cold
pour it on them cover them with mustard
they will be fit to use in a Fortnight

To butter Crabs

Take boiled Crabs and take the meat out of
the Shells and put it in a sauce pan with
a little Bread Grated two Brints of Butter

A Little Strong Broth pepper salt vinegar
a Faggot of Thyme a little Nutmeg let it
Stew a Little put the meat in ~~Dish~~ the shell
and serve it up

To butter Oranges

Take a pint of Orange Juice beat six eggs yolks
and whites together put them to the Juice
Sweeten it to your taste put it over a slow
fire stirring it till it is thick as Custard
Stir in the bigness of a Walnut of Butter eat
it Cold.

To make salery sauce

Take a pint of Gravy that has an onion
well stewed in it, and put anchove to it then
Draw as much butter as will make sauce,
Enough when Raw sallery that has been well
Boiled cut and Drained from any water put it

For your sauce add to it a little White Wine to your taste put that sallery you think fitt Garnish with Lemon and sippits.

Orange Cream.

Take the best thick cream you can get & Boil it very quick then take it off the fire and stir it all the while that one is squeesing the Oranges which put in to your taste sweeten it just a Little Orange flower water strain and put it in to your glasses ######

To dress a Cods Head

Wash yr Cod and dry it Clean with a Coarse cloth. Take an handfull of salt on it and let it stand 2 Hours before you boil it put on yr Fish pan and as much water a you think will cover it season it with and 4 or 5 Slices of Lem=on-peel 2 or 3 blades of mace 2 Faggots of sweet

Herbs and a pint of Vinegar when its cold and
skimmed put in your fish (and) let it boil very
Quick for a Quarter of an hour then take it up and
Put it in a Stew hole (and) as the water drains
Take it off with a Cloth take 40 great oysters.
open them and save the liquor in a large saice
Pan scald them in it and wash them out of it just
Then in their Liquor in and sauce pan with ½ pint
of White wine whole pepper and some mace let them
Stew about a Quarter of an hour put in a large
Anchove then stir two ℔ and ½ of Fresh butter
Bread as thick as you can beat the Yolks of 2
Eggs put in a spoonfull of Crumbs of bread dip
20 Large Oysters in it and fry on brown you may
fry small Fish and have Cockles with it when
y. Fish is fry'd pour y. Sauce out and lay on y.
Oysters garnish y. dish with Lemon & Broild

To make Green Pea Soop.

Take 3 qts. of peas and 5 quarts of water boil ys. pease very soft and bruise them very well then strain the water from them small and put in your Pease Liquor mix it well and give it boil on Boil ys. Strain it again in a tossing pan put into it some pounded pepper and some blades of Mace parsley a good deal of spearmint shread small 2 Skallions shread one handfull of small pease 2 Large cucumbers sliced let all these boil Stew for half an hour then stir into it a qr. lb. butter so that it may not look oily half a dozen Cream stir it in have the bottoms of 3 hartichoke after they are boiled slice them thin cut them in small square pieces give them a boil or 2 stirring the soop. Stir always one way if it is not thick

Enough you may stir in a print of butter —
Routdin Flower. I. Phillpot

To Coller a Turkey.

Take your turkey and slit it down the back
bone lay in the meat of four heels and season
it well with cloves and mace pounded and put
up to the back and bind it up with a cloth and
Rowler over that then boil it in one pint p.
Vinegar and two p.t. of salt lemon peel bay
leaves W. pepper corns ℔ taste boyle it 3 hours
then fasten it up and lay a weigh on it boyle
up your liquor Skim your fat off when it is
Cold put in your Turkey —.

To make a Curd pudding.

Take the Curd of a Gall.n of milk pressed from
the whey Tub and through a hair Sieve and

Eight yolks with 4 whites 3 ℔ to half a pint of
Cream quarter of a pound of Fresh butter an
Nutmeg mace ½ ℔ Currants about ℔ of sugar
an handfull of flower a little rose water and
sack boyled and flower if Baked less flower an
flower also will bake it it is then without
Currants. To make Oatmeal Pudding.
Boil two quarts of milk Thicken it with oat meal
let it boil very well take it off stir in half
Pound Butter half ℔ of Beef suet shred sma
Grate in a small Nutmeg sweeten it to your
Taste put in some Currants 8 Eggs and 4
Yolks it will take up and hour and more
to Bake it

A Cream Cheese

Take one Gallon new milk and 3 pints of cream

Make it just ready to boil put it with 3 qts milk

with 3 pints of Scalding water stiring it to-

gether when tis as warm as new milk from

the Cow put ye Runnet in it when come put it

in ye strainer as whole as you can (and) when

it is well Whey'ed put it in ye weight put a

board on it and change it often in (dry) cloths

adding more weight till it comes to 12 lb when

you take it out of the Press Cut it with a little

salt next day put in Bottles (and) shift it

Every Day always wipeing it -

To Make Mangoes -

Take your Greenest Cucumbers cut a hole on the
flat side and Keep the piece your cut out take
all the seeds out and Keep y.e Cucumbers in
strong salt & water for 4 days take them
out and dry them put in vinegar a clove of Garnish mace
Ginger cloves and pepper fill it with good mu
tard seed put in the piece you cut out and tye
it about with worsted thread let them boyl as
much Vinegar as will cover them y.e pour it on.
and so it till they are green,

To sauce a pike,

Clean your pike and trust it with the tail in
the mouth take a bunch of sweet Herbs water.
salt vinegar let it boyle then put in y.e
Fish.

To make almond cheese cakes

Take the yolks of 10 Eggs (and) beat them very well take a q^{r} of a pound of almonds stem and pound em very well put a little rosewater in em then put them into ye Eggs (and) pound the Eggs (and) almonds, a q^{r} of a pound of sugar 2 spoonfulls of sack half pound of Butter drudge to Oyle. To make an apple Tart.

Take ye apple pulp codled (and) scrape in the Juice of a Lemon and some sugar have ready some puff paste in the bottom of ye Dish put in ye apple and put it into ye oven when you think ye paste is bak'd take it out and make a custard with about a p^{t} of cream & the yolks of 4 Eggs a little sug^{r} and make & keep it stiring over the fire till it thickens ye put it over ye apples and so into ye oven to colour it it must be cold when you send it to ye Table

To preserves Figgs.

Gather your figgs about the middle of June give the
prick or two with a pin near the stalk then put
it to boyle in fair water till you find they grow
tender take em off the fire and let them cool in cold
Water then take a penknife and scrape off the
light skin and throw em in fresh water take
Drain em slit em slit em clear throw the
middle up to the stalk then let em in water
fire a little alum & a few leaves to cover y^m close let em boyle on
on ye fire till they are green as a gentle fire you would have
have em then set em to cool in water and then
well weigh the Figs and to every lb take 2 lb of
sugar with a pint of water set the Figs on the fire
Fire Clarifie it put in the figs let them boyle
a little let em lay in the syrrup till next day then

Boyle them very well the third day if your Syrrup is not as thick as you would have it Boyle the syrrup to a good height if you Will only dry them boil them nip.

To make Orange Pudding

Take three sevill Oranges cutt round bitt out All the tops scoop out the meat well out of them boile very tender shifting the water three or four times take a quarter of a pd of sweet Almonds blanched and as you pound them Keep them sweet with Cream and the yolk of 4 Eggs one spoonfull of sack two naple biscuits grated or a softmanchett in proportion a little nutmeg mace a little Orang Flower water mix all together sweeten all

To your taste then fill your Oranges ~~fill~~ lay
your bitts and (and) Lye them in bags about
an hour boild them the sauce is Orange flow
Water butter sugar or sack butter and sugar

To make Stantons bitters

Take the red Ryne of twelve civil Orange
and a q.r of an ounce of English safferon half an
ounce of Genton Root sliced a drachm of scotch=
eneell= put them into a quart of Brandy and
shake it for nine days once a day then rack
it off for y.r use.

To make Strangeways drops

Take Balsam (ays drops) of Peru 1 ounce
of the best storax 2 ounces. Benjamin im=
pregnated= with sweet almonds 3 ounces of

Aloes succotrina, myrrh Elect. pure fran
kinsense = Roots of angelico, flowers of St.
Johns wort half an ounce of each a pint of spirit
of wine beat the drugg above mentioned
well together and put them in a bottle well
stoped and put it in the sun all the dog days
then strain it through a fine Cloth then
put into small Bottles stoped close for yse
use if the sun should be not hot enough
you may set the Bottle with the Infusion
in warm sand there is no cut with Iron
nor scob not mortall but it will heal in 8
or 9 Days by pattine the wound with a feather
Cotton or Injection after a wound is just dryed
no mater will come from it. cureth the colick
fluxes in the stomach. bloody flux or loosen

By taking 25 drops in 3 spoonfulls of brot
or a glass of Claret 10 or 15 drops for younger
persons It is good for all swellings Contusions
Fistulas Ulcers & Cancers of any age or inve
Plaie, by patting the afflicted part with a feath
it is good in a spotted feaver by taking 5 or 6
Drops in a little broth it cureth all kinds of
Venemous Creatures particularly mad dogs by
Applying it to the part and taking 10 or 12 drops
Inwardly it is good for sore Eys by patting it into
the Eyes with a Feather you must never
Warm it (and) when you are using it be sure
you keep it close stopp'd if a wound be dressed
with any other medicine you must wash it
with hot wine before you apply this There is no

Need of tents or paisters it is Likewise good for
Pricked Horses leg Droping a few drops into y^e
Wound after the Nail or stub is taking out. W^m.

Herb Dumplin's

Take the Crumbs of two penny loafe grated = slit it through a Collender take almost as much fresh Beef suet shread and sifted fine in thyme sweet margram Savory and as much penney Royal as any other herbes together let all be shread very small put in five Currants picked and washed a little Salt grated Nutmeg and a spoonfull of Sugar beat two Eggs with a spoonfull of Sack mingle all these together Rub flower on your hands and roule them as big as tenis Balls boil them an hour mix your Butter

with a glass of sack and sugar and throw it over them.

X Durham Curds. X

Take 4 yolks and one white of Eggs beat them them very well with a Little sugar about a pint of boyleing water made bracish with a Little Salt then pour into yt Eggs and sugar a pint of sweet Cream and stir them together stir them together and pour it in the boyleing water take it off the fire immediately Cover it with a plate and let it stand a Little till the Curds gathers and then turn all together in a strainer Cloth and hang it up to Drain put sweet cream about it in dish sweetend or not as you like and Serve it up.

To make Curd puffs.

Take some new milk Curds drain them very well from the whey. Rub it through a Sive let there be about 4 Spoonfulls of Curds two spoonfull of flower, 4 Eggs but two whites a spoonfull of Brandy half a (Nutmeg) grated a spoonfull of Sugar Clarified. half a Pound of Butter put it in a frying pan let your pan be hot take care you dont Let your butter burn put your puffs as soon as tinn till your pan be full bring them all a yellow Brown put them in a dish melt Butter, sugar and sack for your sauce & & &

Lemon or Chocolate Puffs

Take half pound of Double Refined sugar
finely beat and sifted grate into the yellows
Rhine of every said Large Lemon then with
up the white of an Egg to a froth and make
with a stiff paste as good working
paste lay it on papers and beat it very
Quin lay some round and some long if you
make Chocolate grate about an Ounce as you
Did the peels.

To make Almond Puffs.

Take two ounces of Blanched almonds with
a Noggin of Orange flower water and sifted
Sugar till they fine whisp the whites of 3 Eggs
and mix them with almonds sugar and Orange

Flower Dwater then add as much sifted
Sugar as will make it into paste lay it in
Cakes (and) beak it in a cool Oven. xxxxx

To make wafers

Dry your flower and make it into a thick
batter with Cream put in mace very fine
Bate a Little sugar to your taste butter y^e
Irons and let them be hot then put in a tea
spoonfull of the batter so bake them with
Care and rowle them off the Iron on small
Sticks xxxx.

To make Good Fritters

Mix ½ pint of Good Cream very thick with flower
Beat six eggs, put six spoonfulls of sack &
Strain them into the batter put in a little ½ te

Nutmeg, ginger. & Cinamon all very fine also
a little salt put them in another half pint of
Cream & beat the batter near an hour pare &
slice 5 or 6 apples then dip every piece in the
Batter & throw them in a pan of boyling
Lard. To make Rosberry Jam
Take your Rosberries and pick them & bruse
them and take their weight in sug.. with a
little spring water and boyle it till it come
to sug.. again then put in your Rosberries
& boyle them for a quarter of an hour and
put them up for your Use.

To make Puffs.

Take a pint of milk and boyle it and throw
in a pint of flower by degrees till it is then stiff

Six Eggs one after another till they are all
in then work it smooth with your hand &
grate in a Nutmeg then rowle them in balls
& fry them in a pan ~~of~~ of boyleing Lard y^u
must put the Flower in the milk in the
Fire. To make Carrotts Fritters &
Boyle ye Carrott very tender and beat them
in a stone Mortar and run them through a
hair Sieve take half pound of Carrotts a penny
loafe grated six eggs beaten half pint of
Cream a little nutmeg sugar and rose
Water, then have some butter, heat hot &
drop them as little as you please in
your Freying pann.

To make Almond Cheese cake

Take half a pound of almonds blanch them and pound them in pounding use three spoonfulls of orange flower water to keep them from oyleing beat the yolks of 18 eggs very well then take a pound of fresh butter work it with your hands to a Cream mix a Quarter of a pound of sugar very well sifted and sweeten to your taste beat them all till you put them in pans and put them in the oven in all haste half the Quantity will make two dozen

To make Orange or Lemon cheese Cake

Beat half pound of blanched almonds very fine with orange flower water take about

Three quarters of a pound of butter beat
it to a cream then put in your almonds ½
pound of sugar beaten and seifted well the
yolks of 3 Eggs the whites of 4 well beaten
severally six ounces of dranyd lemon or citron
pounded to a Ralp mix them all well to-
gether = to be raised off flat Cheese cakes the
the crust must be light such as you
use for tarts, ##

To make Cheese Cake

Take five pints of new milk and run it
when it runs hard Enough break it in a
Thick Cullender to run and when tis dry
rub into it half a pd of butter till no butter be
seen take the yolk of six eggs the whites of
3 ½ pound of sugar & half a pd currants as much

Mace Nutmeg and cloves as will season it

and some rose water make the crust as good

as you can put in your stuff Just as they go

into the oven and let them bake a Little th

brown, you may melt butter with Rose wate

and powr it on them you may take them ou

of the oven when you do seift sugar over the

a quart of flower will serve that quantity ++

To Make almond cheese Cakes

Take ½ pound of Almonds blanch them and pound

them put a few bitter almonds among them as yo

pound them throw in some brandy and water

among them to Keep them from oyleing take ½

pound of butter beast it to a cream dust in ½

pound of powder sugar take the yolks of 12 Eggs

& the whites beat them very well and drop

Shend in. throw into your almonds a glass of sack
and half a glass of brandy put them on your paste
with puff paste in the bottom you may
make an almond pudding the same way &
only put no paste in the bottom (and draw y.
Butter thick. xx xx

How to do Cleary -

Take 8 Eggs but half the whites beat them &
put in pint of Cream to them a little nutmeg
& a little salt clean y.. leaves & put them in
when you fry them take a little butter with
every leafe this much will serve a pritty dish

To Make Fritters xx

Take a pint of sweet cream you must boyle your
Cream & when boyled stir in some flower till you
make it as thick as light dow then take it off the

Fire till tis pritty coole then beat up the yolkes
of 7 or 8 Eggs and 1/2 the whites then stir in the
Eggs to the batter with Nutmeg salt and a litt
Brandy 77.

To Candy Angelico xx x 14.

Take your tender Young stalks in the month of
May cut them down in 4 quarters take as m
Water. and a Qr. of a pound of sugar as will cov
it Close in a stew pan put them over a Slow
Fire & let them stew two howers dont let them
Boyle Keep them close cover'd & if they be not
Green enough let them stand in the same
Liquor alnight till the next day then if they
be not green Enough put it over the fire
take as much loaf Sugar & and as much water
as will make a Syrrup Clarifyed with the yolk

To Eggs when your syrrup is clear and good take your angelico out of the liquor & put it in the syrrup over the fire let it temper for y.e use when you have occasion to candy any of y.e angelico take & strain it off from the syrrup and lay them on the backe of a Sieve long-ways sift a little white sugar over it & put it in an oven till tis pritty dry then it will take the candy then make a candy of dou-ble Refined sugar & string your angelico in Ranks with thread throw the angelico in your candy give it four or five turns take you dont turn the sugar then take off the Thread and turn them on side they are both done put them in a dry place for your Use.

To Candy Oranges or Lemons

Scoope the meat of your oranges but dont soop
to the skin boyle them very tender & shift
them 4 or 5 times till all the bitterness is out
of them then take some good sugar and ma
good syrrup Clarifyed with the whites of
Eggs & put in your Orange or Orrange skin
& boyle them 3 or 4 times to the hart take
them out of the syrrup & dry them in
an Oven on the back of a seive with sug
throw over them fine sug. Oranges in shor
Candy boyle them very well & dont pier
them up, with as much candy as you can
just them in a stone when they are cold &
Observe it to be loaf sugar. # # # #

To dress Gooseberries Cherries pears or

After your gooseberries are stoned & preserved in strong syrrup then press them away from the syrrup & make a strong candy and put them into it & put them on white paper on the back of a sieve & so dry them in an oven dry'd cherries & pears the same way But you must stone y.e cherries put them in a stove for Use. Preserve your Apricots the same way you do your pears & plumbs +

To Make Marmolet of pears

Take your large winter pears, pare them and boyle them soft in a pot of boiling water take and pound them in a Marble mortar weigh them and double the w.t of white sug.r

Then put them in a skillet with sugar & boil them ½ an hour then put them in a clean bason & let it stand all night boyle it in the Morning half an hour more slowly) have a ca
you dont make it Ropey take brown paper dipped in Brandy and put it in your box
and pour in the marmolet of white plumbs
the same way only they must be Riper

To make Paste.

Take a pound of flower 3 qrs of a pound of butter about a spoonfull of sugar sifted into the flower rub ½ pound of butter into it break the yolks of 3 Eggs & two whites mix this together with as much cold water as will make it pritty stif paste rub it out laying the rest of the Butter between in little bits

To Make Good custards

Take a quart of the best Cream, the yolks of 8
Eggs beaten with 3 or 4 spoonfulls of rose
water & make them very sweet with sugar &
stir them very well together then fill the
Coffins which must be made of good paste
& pritty deep & beaked enough before you
fill them and when they coyle to stir & just
your Knife into them if your Knife comes
Clean they are enough

To preserve apple Green

Take apples and code them as you do for
Green Coding then peel the and put them
into fair warm water & let them stand till the
water is almost cold then change them into ho
water 3 times and every water hotter than

the other & in the last water put a spoonfull of it
let them stand till they are as green as you would
have them take their weight or something more
Sugar & make the syrup ready let them boil 5 or
over a slow fire an hour or two & then toyle
them up so you may do white plumbs or any
other fruits you please to have green X X

To dry Apples or pears without Sugar.

Take cathheads or the largest pippins wipe &
them only by and in an old seive with straw
under and over them and as soon as you have
drawn brown Bread set them in the oven
& stop it close & so let them stand till on you
Beat again But if that be more than 2 or 3
Days you must heat the oven on purpose

do this 3 times as they will be enough at
last for present use & if you would keep them
long you must let them stand in cooler ovens

To Make orange or lemon Cort

Take the rhind of 3 sevil oranges boil them
very tender in several waters to take the bit
terness off scrape away all the whites & beat
all the yello very fine in a marble mortar
& put to it a pound of fine sugar half a pound
of Drawn butter the Juice of the oranges
you took out the yolks of 3 Eggs a little Juice
of Lemon three naple biscuits bake it in a
hope of Paste ½ an hour will bake it grate
a little sugar on before you send it to the ~~table~~
Oven #11

To Candy any sort of Flower.

Take the best double refined sugar you can get & Break it in Lumps dip them piece by piece in water put them in a silver sauce pan or bason melt them over the fire when it Just boils strain it through a muslin & set it on the fire again & let it boyl & take it draws in hairs which you may know by holding up your spoon then putting your Flower of any sort and set them in cups or glasses & when it is off the hard candy break it lumps & lay it as heigh as you please dry it in a stove or sun it will look like Sugar Candy X

X

To Preserves Oranges

Take the fairest Oranges you can get & clearest from spots & smoothest rhined, pare them as thick as possible an even scower them clean with salt and after wards wash put them in a pot of clean water let them stand till the quantity of hard take them out of the water and make a round hole at the top as little as you can get the meat out of the oranges when they are picked clean with a little take as much off the white inside as you can think wont be two much for the sweet in.

N: B

To Preserve Goosberries

When your christial goosberries when they are
turning to be ripe you must stew in water tar
double the weight of your goosberries of Dou
ble refined sugar well pounded and sifted
take a preserving and putt yr sug.r in it &
then put in as much water as will melt yr
sugar then boyle it to a candy heigh &
put them in yr goosberries, & let them simp.
a little while then take them off the fire &
let them stand well covered so use them 5.
6 times till you find your goosberries tend
clear then put them in yr glasses & boyle yr
Syrup very thick till it comes to Jelly
Pour it on your goosberries when they are
cold cover them with paper diped in brandy

keep them in a stove for fear they should
work or mould if the Jelly be not thick enough
boyle it adding some more sugar enough till
it be thick Enough

To Make a Lemon Tort.

Take 6 Large lemons rind squeesed a pint of spring
Water one pound of Sugar the whites of 6 Eggs.
well beat mix all together in a skillet put it
over the fire take care to stir it when boyling
for fear it should turn when you think it
will Jelly take it up when cold strain it with
a spoon lay it in ye Dish. 1/2 an houre will
Beak it.

To Reserve Oranges

Take the largest swill Oranges pare the outside
very thin cut them in too take out peart of the

Meat then rub the outside with Salt 3 times wash-
ing in spring water every time Boyl them in
spring water with a little bay salt in the water
the first time they must lyle 3 or 4 days
in water Changing them 2 or 3 times a day
then put them in a skillet with a Cloth over
them & put warm water to them put
it on the fire when they boyle change them
with warm water do so three times till they
feel tender then take them up & spread a Cloth
in dish and lay them on it then pick them
out all the black spots out that is in them
then weigh y.e Oranges & to every pound of the
Oranges you must put two pound of sugar & a
Quart of water wanting a Noggin let them boyle
in the syrup an hour then take them out &
put to y.e syrup two or 3 spoonfulls of orange Juice

Add a spoonfull of Rosewater with a spoonfull
of sugar let them all boyle together an hour long:
then take them up & rub them with the syrrup is
Cold put them into it and keep them for your
Use.

To Make Macroons

Blanch ½ pound of almonds take the like q.t
of Sugar pound the almonds & throw in the
white of an Egg pound it then throw in the
white of an Egg then throw in the rest q.t of
Egg & a little Rosewater pound it when you
think they are done put them on Wafers &
just them in the Oven,

To Make Wafers

Take ½ lb flour 6 Eggs a Noggin of Cream 2 spoon
fuls
of Rose water ½ q.t of sack 9 Cloves 3 blades of mace
Pound them very fine & put them with three
q.ts of the ingredients ½ ounce of Sugar mix all

Together as you would pancakes dont put it upon
full at a time in y.e Pan. + + + + + + + +

To preserve whole Rosberry's +

Take the juice of Currants to every pound of Liquo
put a pound & ½ of Sug.r and put it over the fire
boyle it and strain it then put in y.e Rosberr
and also a q.r of a pound of Sug.r to strow over
them as they are boyling to make them look
Clear so put them up for Use, + +

To Make Orange Wine

Take 6 Gallons of spring water 12 pound of th
best sug.r & the whites of 24 Eggs well beaten
put them into the water and sug.r & let yo
boyle 3 Quarters of an hour ~~when~~ as it is cold
put 6 spoonfuls of Ale yeast 6 ounces of the
Syrrup of Citron mix it well together yn

Take the peals & Juice of Fifty Oranges let this
stand two days & a night then put in two Quarts
of Renish wine so turn it into a Vessel & stop it close
for a month or 6 weeks then bottle it ℔ ꝑ

To Make an Orange Cake

Take the yolks of 18 Eggs & the whites of 6 & beat
them up with a strong whisk &. then take the Rhines
of 2 Civil Oranges grated or pounded fine & beat
it in with your eggs, then take 3 Quarter of a
℔. of powd. Sugar & dust it in still beating it up
then take a ℔. of fine flower & beat it in that ℔.
take ½ ℔. of sweet Almond Blanched and
Cross pounded with some Rose water to keep them
from Oyling and beat y.m in with the rest
& have your Pan well Buttered and put in
your Cake an hour will bake it in a Good Oven

To Make Jelly of Currants &c

Gather y.e Currants a dry day when full ripe
Pick them off the stalks & put them in a dry
Clean stone Jugg close stopped and in a pot
of boyleing water you must take care no
water or steem gets in y.e Jugg when you think
they are done straing them in a clean Earthen
pot through a fine hair Sieve & to every pint of
Liquor put a lb of loaf sugar pounded and set it to
boil in a brass pot & skim it well & when it
Jelly's let it run through a flannel bagg
into y.e Glasses &c

To make Ginger bread

Two lb. of the best treacle 1 1/4 lb. of a q.r of a lb.
of loaf Sugar 1 ounce of Carraway seeds 2 oz of
Beaten ginger put the butter into the treacle
& first work it well with y.e hands & the seeds

Ginger & sugar with a little flower at a time it must have a Qr of a peck of flower work it into a paste and make it in little cakes & bake it in a Moderate Oven ---- ---- ----

Almond Flummery

Make a Strong Jelly of Calfs feet & take an Ounce of blanch Almonds pounded very fine put to it a Little sack to keep them from oiling & put them into the jelly bag & squeese it through till your Jelly is as white as you'd have it season it with juice of Lemons & a little of the peels grated to yr taste and two spoonfulls of sack ~~when~~ ~~cold~~ when cold cut it in smalle ~~pieces~~ ~~Slices~~ ---- ---- ----

To Make Muckoons

Take a pound & ½ of Almonds blanched and beat ym very well in a stone mortar with Rose water then take the whites of 4 Eggs & beat

Them very well & a pd. of Sugar to them stir the
Eggs & sugar well together ye. put ye. Almond
in it & beat them very well till ye. Oven be h
as you would have it for manchett y.. lay ye
on paper or wafers & beak ym when ye. oven is
cool put them in it again to dry them

To Collar Salmon

Take a side of Good salmon cut off the head and tai
Wash it and dry it wash it with the yolks of 2 Eg
take a good handfull of sweet herbs a pritty
deal of Salt some mace Cloves & pepper then bind
it up in a Collar & roule it it up in a cloth &
bound with broad tape let the water salt & some
Vinegar boil together then put in the Coller
with a bunch of sweet herbs it will require an
hour and half boiling if it be a great Collar whe

Boile take it out & when it is cold put it in
the same Liquor & so keep it for Use, &c.

To Pickle Onions

Take the smallest & hardest Onions you can get
peel them clean throw y^m immediately into
Clean Water let them lye 24 hours after in a
Pickle made of White salt & water let it bee
strong to bear an egg y^t take y^m out & give y^m
3 or 4 boilings till they are Softish, drain y^m dry
y^n put y^m in ye Pickling pott or Glasses to
make the Pickle the best white wine vineg^r
a little whole white pepper a little whole Ging
some allspice & Cloves beaten with a handfull
of White Mustard seed bruis'd & put in a bag
boil'd together when cold put y^m to your
Onions &c.

To hash a Calfs head.

Take one side of a Calfs head & slice it put it in a
W. Stew pan with a Quart of Good brown
Gravy stew y.m half an hour put in half a p.t
of Oyster Liquor half a Nutmeg and an Onion &
Onion cut small half a ℔ of Fresh butter & a glass of
W. Wine the yolks of 3 Eggs Squeese a piece of lemon
it Tos em up all together broil the other side of the
Head Crumbles of Bread & the yolks of Eggs Open it ga
mist=y.m Dish with a Lemon Sliced, horse Radi
Barberries Samphire Fryd Oysters in butter p
4

To Dress a Veal Stake 4

Take a Joint of veal cut it in slices not thin beat y
m. up with a Rowling Pinn Gently take sarneys
Grated Bread Nutmegs cut and put over em on
a small Spitt & broil Em before the fire take a ℔ of

Good D. Strong gravy and a large piece of Butter pickled mushrooms & samphire cut small boil them up together & put over the steaks serve them up with samphire & sliced Lemon &

To make Ragoe,

Take 3 leg Rabbits boil them tender cut em Diamond way take ½ Dozen of sweet Breads cut in the same form fry em gently in a pan put a Quart of strong brown gravy put in an Inch one Anchove an Onion cut small and a piece of Lemon peel put in a ½ a spoonful of Fresh Butter & Crumbled in flour a Glass of White with as Blade of mace 2 Spoonfulls of Oyster liquor boil up the Ragoe very thick Garnish ye Dish with Pickled Cabbage Horse Raddish sliced lemon Flour in the time of the

N.B.

To Make Anchovi[es]

Take two Ounces of Alspice a q:^r of a p:^d
Saltpetre Powder'd fine 3 handfulls of W:^d sa[lt]
5 or 6000 Sprats let y^m lye in the Ingredient[s] 4
5 hours stiring them up two or three times in th[e]
Pickle then take the same Quantity of saltpetre
Alspice & W Wine salt & let the Sprats after being well
Drain'd lye in it 24 hours then take the same
Quantity of Allspice & saltpetre mix with y^m
Large spanish Salt as is Nessary then pack y[e]
sprats in a Cask or pot very close trowing
ye Ingredients between every lay then hea[d]
them up for a Year & pickle them at the bung
With the last Pickle before you bung them up

Good Pickle for Salmon

Butter Pickle Salmon,

When your salmon is boild enough take it out of the liquor & let it cool then take fresh Salt & water & put to it an ounce of mace a nutmeg & a half White Pepper. crash'd in a mortar: then let it boil very well then take it up & put it to cool then put as much Vinegar & French White Wine as will make it sharp enough the next day put your Salmon in the pickle. throw a handful of bay leavis & some allspice on your salmon when you put it in the pickle. Keeps a Weeks.

To Pickle Mushrooms

First put your mushrooms in a pail of water and with a bitt of flannel rub your very clean & cut off the roots put them

In a pail of water boiling hot with your
Salt in it & let them boil half ½ of hot y.
then take y.m up with a Skimmer &
them into a pail of Water and let y.m stan
there near a Quarter of an hour then tak
them up & put y.m into a Deep Earthe
pot & fill it with water & vinegar & a li
Salt let y.m stand there 4 Days & y.n ta
them out & dry them with a Cloth & pu
y.m in your pickling pot and Cover
With white wine & white vinegar y.n put
Some Whole Ginger, & Slic'd Nutmegs a
Little salt and some Mace this way
they will keep sound & sweet all the Year

Good to Pickle Barberrys.

Butter milk and salt that have in Egg boil
it skim it when it is Cold put it to yr barbe
Cover them with Suit for Your Use

To Pickle Cowcumbers

Take them when Cleand & boil them in stron
Salt & water that will Bare an Egg boil
your pickle & skim then fling yr in yt must
be room & boil them for ½ an hour take them
up & drain ym & put ym in a Cloth & cover yn
when they are Cold put them into Vinegar
for two or three day's then pour that &
Vinegar from them & put them into Your
Glasses take a little Greek Vinegar &
boil in it mace, White ginger & Pepper you
must bruise yr pepper & slice yr ginger &
when it is Cold devide yr Vinegar & spice in

Every Glass & fill them up with with fre
Vinegar & cover y^m over with suit fat y^r
use.

To Pickle Oysters.

Take your Oysters and open them witho
Cutting y^m wash y^m Clean in their liquor
boil y^m in it for ½ an hour when they a
boild take y^m up & put y^m in a pan & cove
y^m with a Cloth then strain their liquo
take a Little of y^r liquor boyle in it mac
White pepper and salt and put it to your
Oysters with the Rest of the Liquor

To Make Apple Pudding

Take the pulp of 12 apples put to it a Grated
Manchet 12 Yolks of Eggs & 6 Whites

Well Beaten a Nutmeg grated Sugr. and some
Butter mix it well together in a dish & bake it
Puff paste under it

To Make Alm.ds Pudding

Take ½ lb. of Almonds blanch'd and pound yr.
in you beat yr.m put in 3 Spoonfulls of Rosewat
to Keep them from Oyling then take a pint of Cream & boil it
with
yr.m take 4 yolks of Eggs & two whites very well.
Beaten when the the Cream is well boild put
yr.m to it then put in Your Alm.ds two handfulls
of Grated bread as much Sugr. as will sweeten
it a little nutmeg Grated mingle all these well
together then take a dish & bake it well put yr.
Pudding into it yr. lay a good deal of marro
on the top and bake it

Lemon Cream,

To Whot ---- Make good alm
milk put to it a little orang
flower water to your taste lead it
from one vessle into another for tw
or three times then add to it one
of cream, lead it again, put it in g
cans and serve it up ---

To make a Sallibun ---
Mix a spoonful of good Barm
a tea spoon full of sugar & one of
with a ounce of butter in 3 pounds
beat Flour wet it with boild milk & w
put it in to the oven an hour after th
mixed & bake it for 2 hours it is to
baked in a tin pan well buttred, mi
it all with a spoon an don't knead
it

To make butter white wine

Take a quart of wine half a pint of spring water
Sweeten that to your taste the yolks of 3 eggs
one ounce of butter beat your eggs & butter well
together adding a little of your boiling liquor
Mix all together give them one boil then take
it up and grate a little nutmeg on it. — & it will serve

When the honey is sufficiently drained out of the
bruised and broken combs, thro' a seive, they are
washed in water and set to drain a second time
then the combs are put in a pot to melt over
a moderate fire with some water, and carefully
skimming the light dirt that may arise —
the pure Beeswax will come off in a Cake
when cold

Miss Hester Casey

To Pickle Gherkins

Make a Strong Pickle. Strong Enough to bear an Egg or Potato. boil it and pour it hot over your Gherkins cover them and let them Remain 24 hours in it, then stir them Gently about to take off the Down take them out Dry them on a cloth and dry them with a soft cloth. put down in vinegar with 1 oz of white Pepper 1 oz Ginger 1/4 oz of Mace 3d worth of Chilly Pepper, and when it comes to a Boil throw in your Gherkins and let them boil very Quick for 3 or 4 Minutes then take them into a sweet and throw the vinegar hot over them if they should not be as Green as you wish the next Day boil your vinegar again throw it hot on them & Cover them Close ———

To make a Barren Brack

Take half a Pound of Butter in two Potts
of Flour then half a Pound of Sugar an ounce
of Caraway Seeds a little Salt four Spoonfuls
of Barm a Glass of Brandy that had two pen
worth of Saffron Refined in it, wet it very Limber
with warm milk & Water let it lye all night and bake
it in the Morning you must put four Eggs in it

---

a Bread Pudding

Take a Pint or twelve ounces of Grated Bread
pour on a Quart of New Milk Boil'd stir it
very well, when cold, put to it the yolks of 12
Eggs and the whites of 6, one Nutmeg a
little Brandy a little Grated orange sweeten
it to your Taste boil it in a Bason 2 hours
and a Quarter

three spoonfuls of Wine. Cut off the cover, and
stir your Cawdle, and shake it well together. La
on the cover again, and serve it up.

To make a Veal pye.

Cut a leg of veal in pretty broad thin slices; hack it
a little, then get some of the fat of your Veal, either
the kidney or some of the fattest of the Caul; mince
it small, and add to it an handful or two of sweet
herbs, as sweet marjoram, thyme, winter savory &
parsley, some minced lemon peel, pepper and salt
cloves and mace, pounded fine. Mix all these toge-
ther with your fat. Then lay some of this on every
slice, and paste it down very hard. Then role them up
very hard in rolls. Then have your dish ready, &
lay the rolls in your pye, with some whole yolks of
hard eggs, some lumps of butter. Balls of forced m
and about a pint of good gravy. Cover your dish with
paste. If it be a standing pye it must be hot roast
when 'tis baked, put some gravy and a glass of clare
over the fire in a saucepan. Grate half a nutmeg to
it, and beat the yolks of three or four eggs with two
or three spoonfuls of gravy. Then take some of ye hot liquor
out of ye saucepan, and beat them together and put them
into it, stirring it over the fire till 'tis pretty thick. Then
make a hole in the top of the pye, and pour it into it
and shake it very well, & serve it up.

To

To make a Custard Pudding

Take a quart of sweet cream, boil in it three or four laurel leaves. When cold take out the leaves, and put in the yolks of fourteen eggs well beaten a glass of brandy, and as much sugar as will sweeten to your taste. Put all into a wooden dish that will just hold it. Butter and flour the dish well before you put it in. Tye a thick cloth over the dish. Put it into a pot of boiling water, and let it boil three quarters of an hour. Then dish it, and make sauce of butter, sugar and white wine. Garnish with sugar. —

To make a Calves feet Pudding.

Take four calves feet shred very fine, a penny loaf and two naple bisketts grated, half a pound of beef-suet, with half a p.ᵗ of Currants, a little cloves & mace and a nutmeg pounded, with a little rose water salt and sugar, and three eggs beaten. Work all these together with your hands; then take the caul of a veal and lay it in warm water for some time that it may not crack. then put in your pudding and draw it together with a thread: tye a cloth about it, and when tis boil'd draw out the thread. You may boil it in a cloth without a caul, but butter y.ᵉ cloth well. y.ᵉ sauce is sack, butter, & sugar.

To

To pot Beef like Venison.

Take a round of Beef, cut out all the sinews and fat, take an ounce of salt petre, pepper, salt, cloves, & mace, mix them well together and season it well, let it lie nine days and turn it every day. Then take it out and put it in an earthen pan, and put over it Beef's suet, or a pound of butter, and a quart of water, cover it with brown dow, and put it into your oven with brown bread; when baked, take it out and drain it and work it down close as butter, then pour on as much drawn butter as will cover it an inch thick and keep it for use.

To pot Hares.

Take your hares, and cut out the flesh from the bon chop it very fine and season it with pepper, salt, mace & allspice: pack it close in a pan with lumps of butter over it; tye down brown paper or brown Dow, and bake it very tender. When it comes out of the oven get a trencher that will go into it, and be sure don't leave one drop of gra in it. When cold, put it in small pots, and cover it with clarified butter for use.

To make a Skirret Pye.

Take your Skirrets and boil them tender enough to peel, when peel'd, have a dish with paste round it, and lay lumps of butter in the bottom. Season your Skirrets with pounded mace, nutmegs, cinnamon, and sugar, and lay them in your dish, till 'tis full, then put in lumps of

tter or marrow; Candy'd Orange, Citron, half a doz'n
d egg yolks. Cover it and let it bake till the crust
is done; then have a cawdle made of a pint of white
wine, into which put a little whole mace, and when
it boils put in some sugar, and thicken it with the
yolks of two or three eggs. Cut the cover of your
Pye in quarters, put in your cawdle, and after shak-
ing it, serve it up.

To make a Calf's or Neat's foot Pye.

Take your clean pick'd feet boil'd tender, some small
and some slit; if they be neats feet they must be all
minced; if calf's, some sliced, and mixed with some beef
suet: take a pound of currants, half a pound of raisins
stoned, mix them with your feet, and as much sugar as
will sweeten them, some mace, & cloves & cinnamon
pounded, a glass of sack, a little salt and mix all toge-
ther: put in it half a pound of fresh butter in lumps,
lay all these in your Pye, and cover it with crust.
When baked, put in a caudle made of a pint of white-
wine, thickened with 4 or 5 yolks of eggs, & some sug.
& nutmeg, Shake the Pye when you put it in, and
quarter the crust round it.

To make a marrow pasty.

Mince your marrow small with a good deal of
grated bread, grated apples, some currants, raisins,
sugar, nutmeg, & a glass of brandy, mix all these
ingredients well. Role out ye paste and lay ye meat

meat on it, lay lumps of marrow in every one you put on your pasty. Put it into the oven. less than an hour will bake it. You may fry the pasties in a frying pan. Throw white sugar on, and serve it up.

To make a Sego or Millet pudding.

Take a quarter of a pound of sego or millet, and boil it in three pints of new milk till tis as thick as hasty pudding, then take it up and stir in half pound of fresh butter; let it not turn to oil. boil some mace or nutmeg in the milk, when it is cold put in 10 yolks or 5 whites well beaten, a glass of brandy, some mace or nutmeg, sugar to your taste. If it be sego, you must put in a quarter of a p.d of currants, wash'd and well pick'd. half an hour will bake them.

To make a Potatoe Pudding.—

Take ℔ white potatoes, boil & peel them, and run ℔ thro' a range to the quantity of four or five with the back of a spoon. take half a p.d of fresh butter beat up to cream. mix with it a quarter of white sug.r some grated nutmeg, a glass of sack. Take 16 eggs, leave out 12 whites & beat them well, mix all together, with some orange peel; have your dish ready pasted, with a very thin bit of paste at the bottom. Put it in a moderate oven, and less than a quarter of an hour will bake it.

To make a Ratifie Pudding

Take three pints of new milk, boil in it as much laurel leaves as will not make it very bitter. Then take the leaves and put in a quarter of a pound of Rice, ground or pounded fine; let it boil like a Spoon will stand in it, when cold put in ten eggs well beaten, some sugar & nutmeg & a glass of sack. Mix all together & put it in yt paste. three quarter of an hour will bake it.

To make Jelly of Calves feet.

Scald, wash, & slit yt calves feet, take out all the bones and fat, and stew them in very fair water wth a little bag of cloves, mace & cinnamon, cover it close with brown dow. Let it in a stiff Jelly, then strain it into a clean bason, season it with Lemon, sugr. and sack to your taste, and a spoonful of orange flower water. Run it into yt glasses thro' a double napkin.

To make Oyster Sawsages.

Take the flesh of a leg of mutton, and twice its weight of beef suet shred as fine as possible. Then take a quart of oysters and cut them small among it with a handful of sage cut small. Season it with pepper & salt, & mix it well. Roll, or fry, or mix them in Guts. —

To bake a Salmon.

Take a small curdy salmon, scrape off the scales & gut it, but don't cut down the belly, wash it very clean, then skiver the tail in the mouth. Take a piece of salmon, skin, bone, & mince it very small like forced meat, put to it a handful or two of grated bread a little mace, cloves, pepper, & salt pounded, some minced lemon-peel, sweet marjoram, thyme, savory, parsley, & an onion, mince all very small and mix them w.th yr. fish add a quarter of a p.d of butter & the yolks of 2 eggs. Work all like forced meat. Then cut small cuts on each of yr. salmon and put forced meat in them, and some in the belly of your salmon; the rest roll in balls to fry; then rub some of yr. spice and herbs on your dish and put it into a pan that is deep enough with a pint of Claret under under it, and a p.d of butter over, then tie brown paper and put brown dough over it, & put it into yr. oven. When baked, pour the liquor from it into a bason, and blow off the fat. put to it a little minced lemon-peel, & a little nutmeg, some capers, an Anchovy minced, when it is boiled put in as much butter as will thicken it, two yolks of eggs beaten with a spoonful of vinegar, mix all together, then put in yr. forced balls & some fried salmon whole in yr. dish with them round it, & yr. sauce under it. Garnish your dish with Lemons, Capers, mushrooms, or what pickle you please, and serve it hot.

To

To make a Quaking Pudding

Boil a quart of milk with a little whole mace and cinnamon, strain it, and when almost cold, beat in the yolks of eight eggs, two or three spoonfulls flour and as much sugar as you think fit, put it in a bowl that will just hold it with a cloth well butterd and floured tied very close round it, & boil it two hours. Let the juice be rosewater, sack and sugar, and sugar round your dish.

+ To make Bath Bunns. –

Take one ℔ of flour, three quarters of a ℔ of butter beat up to cream, 6 eggs beat them well & mix them, put in ℔ flour by degrees, half ℔ of carraway comfits, if you have not them, put in a few carraway seeds, make small cakes, and put them on butterd paper, and let them not be over baked.

To make Orange or Lemon Drops.

Take half a ℔ of double refin'd sugar, pounded fine, two or three spoonfuls of water, boil it to a height, then take 3 lemons or oranges and grate off the rind, and put it in the candy with the juice of one, do not let it boil. When the Lemon is in, take a spoon & drop it on a pewter plate or dish as big as a french bean, and some larger as you fancy, & let'em harden, then raise them with a knife and put them on paper in a hot oven, or before the fire & box them.

To

Jelly of Rasberries or Raisins

Take the rasberries when they are full ripe, and crystal goosberries when just turning, and put them in a Jug in a pot of water. Tye brown paper, and put a plate and a stone on it, let it boil till the juice is all out of it, then strain it out, & to every pint of juice take a pint of Loaf sugar pounded, & a little sugar, boil it a very thick syrup and mix it together & put it in yt glasses.

To make Pottage

Take a leg of beef, and break the bones very well. Take a rack of mutton and cut it in three or four piece with a knuckle of Veal & a fowl, or what you have of these, Put over the fire with as much water as will make very strong broth with that & the rest of your meat. Your leg must boil a good while before you put the rest. Then when your broth is boil'd pretty stron take a few turneps and parsneps very well guilled and cut about 3 inches long in bits, cut your turnips likewise, then take a young heart of Cabbage, & shave it small, take two or three onions, and cut them. Put all these in yt. Pot with a little pepper & salt, cloves & mace pounded fine, with about two handfuls of grated bread, when all these are boil'd a little while, take 2 handfuls of sweet herbs, cut small; sweet marjoram, thyme, winter savory, & chives. Then take some Lettu

Lettuce, and a handful or two of spinach pickled, some young sweet beet leaves, a handful or two of parsley, give all these two or three cuts, and throw them in your pottage. Then before you take up your broth put in two or three handfuls of sorrel, let it only have one boil, if it has more it will lose its taste; then take off your pot and leave out all your meat. The meat you design to put in your dish must not be as much boil'd as the rest; then have some toast to put in the bottom of your dish, and just before you take it up, put in a porringer of cream, and stir it well together, then put the meat in the middle of your dish, and toasts in the bottom take up your broth with the roots and herbs, and garnish the dish with some of the roots slit, and so serve it up.

To make Pease soup. —

Take your white pease well pick'd and put them in a pot of water over the fire; you may take off the water and put fresh to them, then let them boil till they are very tender, boiling in a pretty piece of Bacon stuck well with cloves, and a good bunch of spearment. Then when your pease are very tender, take them out of the pot, and put them in a sieve, and pulp 'em well with your ladle, taking up now and then a ladle full of your liquor & putting it to your pease, that they may go down the easier; when all the pulp is

is gone through, put as much liqecor out of your pot to it as you think wile make it thin enough. then put it over the fire with your Bacon in it, a little pepper and salt, mace and cloves pounded, and when tis boiled to such a thickness as you think proper, put in about a quarter of a ℔. of fresh butter, stir it wele that it may not be seen. then have little bits of bacon cut like dice and fryed, which put in the bottom of your dish with some toasts. put your pieces of bacon in the middle of y^r. dish, then pour sauce over it, some cloves, about half a pint of sweet cream, stir it together. before you take it up you may boil a piece of bacon without cloves, and put it in your dish, for some love that best. so serve it up.

To pot Venison.

Take a haunch of Venison, cut off the strings & skins, or any sinews in it and bone it: then mince it small and pound it. You must likewise mince your beef before you pound it, and it wile pound the easier; then take some pepper pounded fine, with some cloves & mace pounded likewise, and as much salt as you think will season it. Then season your meat very well and when you have wele worked it put it in an earthen pot with a pretty quantity of fresh butter over it: Tye brown paper, and lay brown dough over it, and

and put it in your oven with household bread; When baked, take it out, drain it well & wipe it dry, then break it small as you can with a little fresh butter in it; work it with your hands very smooth, and put it in your potting pots as close as you can & put it in your oven for a little while Then take the pots out and cover them with a little clarified butter.

To Pot Woodcocks.

Take your Woodcocks, when picked cut off the legs, & part of the bills, and pick out the eys, When gutted wash them clean within side, and dry them with a clean cloth. Then season them within & without side, with cloves, mace, pepper, & salt pounded fine, then put them in an earthen pot or pan, and cover them with fresh butter, lay brown paper and some thin dough over. You must put a lump of fresh butter in the belly of each of them before you put them in the oven. When baked take them out of your pots, cover them with clarified butter and keep them for use. In the same manner you may pot duc, Gayle, or Pheasant, only cut off the heads.

To dress a Cod's head —

Take you Cod when well wash'd and gutted, beware save the liquor and pea, cut off a large head, put it in

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a large fish plate, and when your kettle boils, put a hand full of salt in your water, then put down your cod and when 'tis boil'd, take it up and put it on a dish splitted, and cover it over a chafing dish; drain it besure; boil the liver, pea, & tripe, then slice and flour a little with some of your Cod's tail, cut it in slices, then fry them. Then take a hundred or two of oysters, open them & wash them clean in their own liquor, pour the liquor into a stew pan and boil it with half a pint of white wine, put your oysters in this, adding some minced Lemon peel, a little cloves, & mace, and pounded pepper, salt, & anchovy or two, with a few capers & some scraped horse radish. Let all these stew together till your oysters be well ready, then put in a spoonful of vinegar, beaten with the yolks of two eggs and half Pt. of fresh butter. Just before you take up your sauce put in a bunch of boiled parsley minced and the yolks of eggs; stir it well that it may not curdle, then pour the same over the cod's head, and lay your fry'd cod about your dish, with the Liver, pea, & tripe & some trout or Soles or what you please. If you cannot get what you please, get some of the sound of the Cod; it sticks close to the back after 'tis boiled, mince it & put in your sauce. Garnish your dish with the fried oysters, fry'd parsley, slit lemon, horseradish, capers, pickled mushrooms, or what you please. So serve it up.

To

To dress a Turbut

Take y.e Turbot when well wash'd, gut it & put it into a fish plate, and when the kettle of water boils throw in a handful of salt, & put your turbot down, when it is boil'd take it up, and put it draining on a chafing dish of coals. Then take half a pint of white wine & put it in a stewpan over the fire with a spoonful or two of oyster liquor, an Anchovy or two, a few Capers, a little pounded mace & horse radish. And when all these are well stewed together, put in as much butter as will thicken it well. You may put in the yolks of a couple of eggs as you did in y.e Cod's head. Then put your Turbut in your dish. If you can get any trouts or small fish, fry them and put them about it, then pour the sauce over it, and garnish with fryed parsley, fryed Lemon. Capers, Mushrooms, horseradish & serve it up.

To hash a Calve's head.

Take y.e Calves head and parboil it, then take out the one half of it and cut it in slices with y.e tongue & heart. Put this in a stewpan with about half a pint of strong broth or gravy, and a bunch

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of sweet herbs; sweet-marjoram, thyme, winter savory, parsley & chives, with some minced lemon peel two anchovies, a few capers, a little pounded cloves and mace, pepper & salt, a few balls of forced meat fried. When this has stew'd that you think is done take the yolks of a couple of eggs, beat them well with a glass of claret, and a little vinegar, some grated nutmeg, beat some of ye hot liquor with this. Then pour it all into ye head, and shake it well together till is thick. So put it in your dish. You must have the other part of ye head after tis boild, a little carbonaded, and rubbed with the same sort of seasoning, and herbs as you have in the bundle, minced very small, and rub ye head likewise. Then take a little grated bread, & the yolk of one egg and rub it on ye head likewise. Then put it before a little quick fire & let it roast till tis fine & brown; baste it often and turn it. Then put this in the middle of ye dish with your stewed head round about it. Garnish with forced balls, sippets, little rashers of Bacon, fryed parsley, slit lemon, capers, Mushrooms, or what other pickles you please. So serve it up. —

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To make Cutlets.

Take a large rack of Mutton and cut it in single bones, flat them very well, then take sweet-Marjoram, thyme, winter-savory, parsley and chives, mince them very small, then grate a nutmeg to them; mix to them pepper & salt, and grate the peth of a role. Mix them very well together, and season your bones with them very well: clap on the seasoning to them with y^r hands that it may stick. Then take a large sheet of brown paper, turn up the sides of it like a dripping pan, and put the corners, butter the bottom very well, and lay the bones in it: Take some gravy, put to it a glass of claret, some grated nutmeg, some sallad minced, pepper and salt. let all these stew well together: then take it off and put to it a piece of butter & the yolk of an egg beaten with a spoonful of claret. ster it together over the fire. Then dish y^r Cutlets, and pour your sauce over them. Garnish your dish with cutlets, so serve it up.

a forced Leg of Mutton or Chickens.

Take a large leg of Mutton, take out all the meat but leave the skin whole: then slip back the skin & knock off the marrow bone to the Knuckle, you must

must leave the rest of the bone on the skin. Then
mince your meat very fine, putting to it about as
much more suet. Mince them together as fine as
you can, putting to it a little pounded cloves & mace,
pepper & salt, a little grated nutmeg; as much sweet
herbs as will season it: sweet marjoram, thyme, winter
savory & chiives (if you have not chiives mince an onion
very fine) then mince some lemon peel very fine, two
anchovies, mix all these together with your meat.
Adding the yolks of 3 or 4 eggs. Work all this well
together with your meat, and fill up the skin of y^e^
leg of mutton again, sew it up close & put it boiling
Then have some chickens well scalded, when your
leg of mutton is near ready, throw milk into your
pot and boil your chickens. Then boil some Artichokes
and take a dozen of the bottoms of them. boil a good
bunch of parsley, take ye leg of mutton & cut off the
skin where you sew'd it. Then cut some slices off
and put the rest in the middle of ye dish with the
bone uppermost. Then lay the chickens round about
it & a bottom of an Artichoke between every chicken.
Then have some butter melted thick with ye parsley &
a spoonful of Vinegar, & pour it over ye chickens. Then
take ye slices of forced meat & cut them in pieces, & lay
a piece on each chicken with a slice of Bacon either
fried or broiled to garnish ye dish wth what pickles you please

To force and bake a rump of Beef.

Take a flat rump of beef, then take about two or three handfuls of grated bread & half ℔ of fresh butter; suet minced very small, then take the yolks of four or five hard eggs minced, with two handfuls of sweet herbs minced, viz. sweet marjoram, thyme, winter savory parsley & chives, with some minced lemon peels. Then pound some mace and cloves very fine, pepper & salt, mix all these together, then work them well with the yolks of 2 or 3 eggs. Then with a knife make several holes in the wrong side of ye Rump of Beef, and thrusting in ye Stuffing stick on the right side, lard it thin with slices of lemon peel and larding of Bacon. Then put it in a large earthen pan that will hold it handsomely; and put under it a pint of claret & half a pint of water. A little pepper & salt, an onion minced. Put it in ye oven and leave it there till you think it is thoroughly baked. Before you put it in, cut a few lardings of bacon, about 3 or 4 inches long. Then take a little pounded cloves, mace, pepper and salt, & role your bacon in them. Make several holes in the wrong side of ye piece of beef with a big skiver as long as ye bacon, and thrust your pieces of bacon into them. some love it with bacon, & some not. When your beef is baked put it in your dish. Then blow off the fat from the gravy that was under it, put a spoonful of Vinegar to it, so pour it under ye beef. Garnish your

your dish with pickles and serve it up. You may roast a rump of beef stuffed & larded exactly as the other making a little gravy to put under it. You may stuff a fillet & shoulder of veal & lard it with lemon peel and lardings of bacon. But you must not put bacon in in your veal: a little gravy mixed with a little melted butter is proper sauce for the veal.

To make Beef Alamode

Take the thick end of a flan of beef, cut it in pieces of two or three pounds. Then take fat bacon that is not rusty and cut it in pretty long slices for larding. Pound some mace and cloves, and mix some pepper & salt. Then take a large skiver and put your bacon in your seasoning, and when you have rolled it in with the skiver, make holes in the meat, and draw your bacon thro', and lard it pretty thick. Then rub the outside of ye beef with the same; seasoning more of salt than any other and have another pot or earthen stewpan with a close cover. Put in the bottom of ye pot about a pint of strong gravy made without any thickning, and lay some bay leaves in the bottom of your pot; lay in your meat close down, putting between every lay a little of ye seasoning and bay leaves. Then cover your pot close, and paste your cover down. Then put it over a fire not too hot and let it stew there for an hour. Then take it off and uncover it & turn ye meat; then paste ye cover

cover down again close, and clap it over a fire, and leave it there until 'tis pretty tender. Then take it off; you may serve it to the table hot, with the gravy about it, or cold, and slit it in slices & serve it up with its own liquor about it. —

To make hams.

Take your hind quarter of fat pork, and cut out the ham pretty large & round. Then cut off some of the outer bone of the inside, and give a little cut to the flesh, that it may come to the marrow bone. Then take some brown sugar, and rub your ham over with it very well, and leave it 10 or 12 hours. Then take 3 ounces of salt, pepper pounded, and a quarter of spanish salt pounded; put it over y^r fire in a skillet, till 'tis as hot as you can endure. Then mix your salt petre with it, and rub your bacon while it is hot very well with it; Then lay y^r ham in the tub fit for it, and throw the rest of the salt under & over it; cover it close & let it stand so for about a week. Then turn it over throwing a little more salt over it. About a week after take it up and new salt it; So leave it in its own pickle a week more, turning it twice a week, then when 'tis pretty hard, take it out and drain it well & hang it up in y^r chimney pretty high, & dry it with saw dust, which will make it taste like Westphalia. You must constantly keep smoak under it

it every day, and it wile be dry in three weeks. then take it down and keep it in dry bran or malt. Water it a day and a night before ye use it. —

To dry neats tongues. —

Take your large neats tongues and cut out the wind-pipe clean, and all other things hanging to it. then to half a dozen neats tongues put 3 ounces of salt petre and a pottle of Spanish salt pounded. Mix them together, & rub your tongues very well with it. Put them in a close pot or tub, and cover them. and when they have been there a week turn them; about five days after, salt them again, and put them in their own pickle, and so for three weeks, keep turning them twice a week. Then they wile be pretty hard. take them out and drain them, hang them up in ye chimney tile they are dry, and smoak them as you do the hams with saw-dust

To make a Rode of Beef.

Cut off the buttock and thick end of a Ran of beef together. then cut it in handsome pieces pretty long & about three pound in a piece. Then mix to a quart of Spanish salt pounded, two ounces of salt petre, and rub ye piece of beef very well with it. put them in a pot close covered, & turn them twice a week. A week wile be enough to leave them in pickle. then take them out and drain them & lay them

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on a flat board piece by piece. then lay a board over them & a great weight upon it as far as ye meat goes. Leave it so all night, and next day hang them up in ye chimney and smoke them dry as you do ham. Before you use it water it 24 hours. Then boil it, and when wel cold scrape off the outside & rasp the inside very thin, put it on peiring, so serve it up. The way of eating it, is to take bread and butter, dip it in it and so eat it.

To Pot Tongues

Take ye large neats tongues, cut off the roots & season them very well with salt petre & salt, lay them in a tub four days, turning them once a day. If you find they want more salt you may put a little more to them. Then take them out, and boil them till the skin will come off. then peel them, and cut off every thing but the bare tongues, and season them very well with mace & cloves, pepper and salt, more pepper than any other spice. Stick a clove here and there, then put them in an earthen pan with some fresh butter over, and cover them close with brown paper and dough. Put it into the oven with bread & let it stand two hours, then take out the tongues, & when well drained, put them into the potting pots, cover them with clarified butter, and keep them for use.

To pot Pidgeons

Pick ye pidgeons clean, wash & rub them with a clean cloth. Then take Cloves Mace & Pepper powdred fine: mix

mix them with some salt. then after you have seasoned them within & without, put a lump of butter in the belly of each and cut off the feet. then lay y.e pidgeons pretty close in an earthen pot and put some fresh butter ober them; tye some brown paper & brown Dough over them and put them in y.e oven. When you think they are done drain them very wele and put them in your potting pots, coverd with clarified butter.

To pot Herrings.

Take 30 herrings, cut off the heads & tails, & scrape off the scales clean, then gut and wash them in two or three waters. Leave no blood in the backs, then dry y.m wele within & without with a dry cloth, and take half an ounce of white pepper & half an ounce of black pounded fine, three large nutmeggs grated, & two large onions cut small, a large handful of white salt pounded fine, 3 or 4 anchovies minced small. Mix y.e pepper and the rest of y.e seasoning together. then have an earthen pot that wile just hold your herrings, & season them wele within side and without with y.e seasoning, and lay them at full length, with the backs down, as close as you can. Put as much Vineg.r as wile just cover them. tye y.e pan close with paper and brown dough over it; put it into the oven with 3.d bread, when baked take it out and do not uncover it

it that day: put it in the next day again with bread, then 'tis done when the bones of y.r herrings will melt between y.r fingers. You may eat them with some of their own liquor, or more vinegar if you like.

To pot Salmon

Take y.r right curdy Salmon, & cut it in cross pieces; take out the chine bone & head & every little bone, wash it very clean and take out the blood next to the back. Then dry it with a clean cloth very well. Then get an earthen pot well glazed, take some mace cloves, & nutmeg pounded very fine, with some pepper & salt. Mix them together & season y.r pieces of salmon, and lay them in an earthen pan, and put some fresh butter over them. tye brown paper on y.r pan and lay a thin role of brown dough on it. put it in y.r oven and when you think 'tis baked enough, take up y.r pieces and drain them very wele. Then put y.m in y.r potting pots, & cover them with clarified butter.

To Collar Cowheels.

Take y.r cowheels, and do not skin them, then boil them tender and as soon as the hair wile come off, peel it off. Then bone & season them with cloves, mace, & pepper & salt, pound y.r spice fine and season yr collar very wile with it. Then lay them in a cloth the outside skin of the cowheels under and over, and the rest in the

the middle. Then role up the collar very hard & pin the cloth: tye the two ends down with pack-thread as you do the other collars. Then fillet it smooth with broad tape. When yr. pot of water boils, put down yr. collar, and when you think it done take it up and tie it faster. don't untie it in 24 hours, then untie it, and put in some drink of smale beer & salt, or bran & water boiled & salt; if you have any pork that is middling take the middle piece of the bone, and season it with the same spice. Then do yr. heels & a pretty deal of salt; put yr. cow heels in the middle of yr. meat; role up the pork about them in a hard collar, and so boil them as you would any other. Put in same drink, as you do the collars of the cow-heels in the other way.

To Collar Mutton.

Take a fore quarter of mutton, and cut off the cragg end of the neck and the thick end of the shoulder, and bone it. Then take winter-savory, sweet marjoram, thyme, parsley and sives in yr. Collared Veal. You must a little mince Lemon peel and so in this. Then take a little mace & cloves, mix these with your herbs minced very smale then season yr. mutton very well with it, and role it

it up very hard. Fasten it very well with two or three skiv-
ers, then tie it down close with three or four laths under
your packthread. Then spit and roast it; and have some
strong gravy for sawce made in this manner: some
grishins of lean beef, hack them very well, then throw
a little salt and flour over them; and fry them till
they are brown. Then take them up & put them in
your sauce pan with two or three ladles full of strong
broth, a minced Onion or two, an Anchovy, a little
claret, a little pepper, nutmeg & salt, and when it
will boil'd together, pour it off clean into a dish. To
put ye Collar into it. Garnish ye dish with pickles
& serve it up.

To Collar a Pig.

Take ye fat pigs about a month old. scald them
and cut them in two, then bone them & leave them
in water all night. Then take them out next morn-
ing and rub them well with a cloth. Then take
some sage, sweet marjoram, thyme, winter savory &
parsley, more of sage than of any other, mince these
very small, then pound some mace & cloves very
fine, an equal quantity of each, mix them with
ye herbs, and spreading ye Collar on a table, season y^e^

the inside with y.r seasonings; then role y.r collar very hard, put it in a strong cloth, and pin y.r cloth as hard as you can about it, and tie the two ends close with a packthread. then bind y.r collar up very hard with a broad tape, and when y.r pot boils put it in. when tis sufficiently boiled untie the two ends and tie them hard again, for they will be apt to shrink, and fillet it up smooth again. Let it stand so till next day, then unfillet it & take off the cloth, and have a sauce drink made for it of bran and water boiled together & strain'd and when tis salted pour off the clear into a pot, & put as much salt to it as you think fit. then put to it as much sweet milk as will make it white. then put your collars into it and keep it close covered for use. Tis proper there should be some thyme in it before you use it. You may put some small beer & vinegar to it, and it will be readier for use.

To Collar Eells —

Take y.r large eells, skin & bone them. take care you don't cut them through, nor leave any of the meat on the bones. leave them in water all night, & the next day dry them in a cloth. then take three times as much sage as any other herb, a little winter savory,

thyme and parsley; mince them very well with your sage, then take mace and cloves pounded fine, a pretty deal of pepper, more than any other spice, and put as much salt as you think fit to it, then season them very well and role them up beginning at the tails, putting them in a coarse cloth, which must be pinned, and fillited with broad tape even & smooth, and the two ends tied with packthread. then put a pot of water on the fire, and when it boils put it in it when boiled untie it, and tie it close, for tis apt to shrink and fillet it close & even. Lay it so for 24 hours, then unfillet it, and have a sauce, only instead of milk put vinegar. When you find your sauce drink decays, make fresh either for pigs or eels. -

To sauce Trouts -

Take your large trouts, gut & wash them very clean. Then take as much water & put it over the fire as you think will cover them. Season it with salt and throw in it a little whole pepper, cloves and mace, a little bunch of parsley, and a little Lemonpeel Then when all this boils put in y^r^ trouts; and as they boil, put in a little vinegar, as much as you think will sharpen your liquor. and when y^r^ trouts are boil'd take off y^r^ kettle, and lay them in an earthen pot & pour your liquor over them, so keep them covered for use

" to eat wth oil & Vinegar.

To Souce Turbut

Take calves feet well scalded and pickled, boil them in as much water as you think will cover your turbut and when your water is boild to a jelly take it off and drain it; when cold take off any fat that may be at top or any dreggs at bottom, then put your clear jelly down in a skillet; as much as you think will cover ye turbot upon a fish plate that will hold it, with as much whole mace & pepper, cloves & salt as will season it, and a little vinegar. Then when ye turbut is boiled, take it up and put it in a broad pan, that will hold it without breaking. Then pour the liquor off, and when cold cover it, & keep it for use.

To Souce a Pike

Take your large pike, and cut off the scales, & wash it very clean. put the tail in the mouth, & skewer it so. Then put a kettle of water over the fire that will fit the pike, with half water & half stale ale, some whole pepper, cloves & mace, as much salt as will relish, and when it boils, put down ye pike on a fish plate that it may not be broke; when you think it thoroughly done, take it up, and pour out your liquor into an earthen pan that you design to keep it in; &

and put your pike in it, there must be liquor enough to cover it, And when tis boiled, cover it and keep it for use. If you will have a jelly, you must boil some calves feet very well, and pickle them in as much water as you think will make it strong jelly. Let the water then boil with ye beer for soucing ye pike. So keep your pike in a jelly 2 parts of that water & beer is best.

To pickle a Salmon

Take ye right curdy Salmon, cut off the head and a little below it, then take out the guts, but don't slit the belly. Then cut your pieces acrofs about three inches breadth. Then take out the blood next to the back clean. Wash them very well and take off the scales. Then put some water over the fire with a handful of Bay leaves, And when it boils put in your Salmon, when boiled take it off, and take up the pieces with a shiver as whole as you can, and lay them in a dish. When they are 3 or 4 hours cold stick some cloves in each side of your pieces. Then have ye cask very well washed and seasoned with cold & hot water for 3 or 4 days before you use it. Put into it likewise the pickle you boiled your Salmon hot in some time before you use it, which was a pint of

bay salt to a Salmon. Then take broad mace, slit 53
nutmeg, White pepper just bruised, a little black, and
a few cloves. For fear your Salmon should look black,
your cloves and mace must not be pounded; Mix y.
pepper & salt together as much as will season y.
Salmon. Then Throw in some of y. Mace, cloves,
pepper & salt, and a little bay leaves in the bottom
of your cask. Then lay a large lay of Salmon; then
pepper & salt, bay leaves & Spice: So Salmon again,
and then pepper &c as before tile y. cask is full
then head it up and bore a hole in the top fit for a
Tundish, and fill up y. cask with good White wine
Vinegar and cork it. In two days time take out the
cork and put in more Vinegar, so the fat will come
out; and do so three or four times until the fat is
clear off. Then cut off your cork and pitch it. if
it be for present use, you may put it in an earthen
vessel close covered.

To make Plumb Broth

Take a leg & buttock of beef, break the leg very
well, and put it down with as much water as will
make strong broth. When well stew'd take it up &
Strain it through a sieve into a small pot. Then

then take a pound and half of currents well washed and dryed & pickled, a pound of raisins, half stoned & half not, a pound of prueens well washed. put down your fruit into your pot. then put some pounded cloves and mace into your broth. then take two or three handfuls of the brown of a prick grated, you must see tis clean, a little sugar, and a very little salt. boil them together, and when your fruit is well plum'd take of your pot before your fruit is over boil'd just before you take it off, put in a good glass of sack well colour'd with saffron. let it boil a little. then put in a marrow bone broiled in the midde of y.r dish. then take up your broth with your fruit in it, and garnish your dish with some of your fruit. You may put a toast of manchet in the bottom of your dish. If you have not a buttock of beef you may boil some mutton with your leg of beef; and so serve it up.

To make short Paste

Take a pottle of flour, then take a pound of butter break it in little bits in the flour; then rub the butter and flour with your hands, till it is very fine, till you

Discern

discern no butter, then make a hole in the middle and take the yolks of two eggs beaten with as much water as will wet it. then work it up with your hands in a smooth paste; so roll it out for tarts, pudding or what you please. If you wile have it very fine you must put a pound and half of butter to a pottle of flour, and two or three spoonfuls of white sugar fine seared, thro' a silk seare. mix with your flour two or three spoonfules of rose water in the wetting.

To make a lamb Pie

Take your lamb & cut it in small pieces; season it with cloves and mace pounded; a little salt & very little pepper, as much sugar as you think will season it. then have the yolks of hard eggs whole. then take half a pound of currants & half a p.d of raisins stoned; put your meat in your dish, laying the yolks of some hard eggs among it. then put the fruit to it, and a glass of sack or white wine with about half a pint of strong broth. cover your dish or pye with paste, put it into the oven, and when baked have a candle ready with a pint of white wine put over the fire in a sauce pan; and when it boils have the yolks of 3 or 4 eggs beaten very well with two or 3 spoonfulls of white wine and some grated nutmeg, with a little sugar, put this into your wine, & stir it well. make a hole in the top of your pye for it, then shake y.e pye that it may mix with y.e rest

to serve it up.

To make an Artichoke Pye.

Take a dozen of the bottoms of Artichokes, when boil'd leave nothing on them but the clean bottom. then take your deep dish or pye, and half a p.d of blanched almonds slit, some candy'd Orange peel or citron slit, lay a layer of your bottoms in the bottom of y.r pye, then put some citron and almonds over them. then some sugar, some pounded mace. Whole yolks of hard eggs a few here & there, and some lumps of fresh butter. then lay anoth.r layer of the artichokes again, until your pye is full. then cover it with puff paste & bake it. then have a caudle made with a pint of white wine boiled and thicken.d with the yolks of four or five eggs some grated nutmeg, and as much sugar as will sweeten it. thicken this over the fire. and wh.n your pye is done & taken out of the oven, cut off the cover and put in the caudle, shaking it well together. then lay on your cover again, and so serve it up.

To make a marrow Pudding

Take the white bread of a third loaf; three pints of claret or sweet milk, put your bread in a skillet over the fire; and when tis boiled; when your bread has soaked up the milk then put it a cooling, & take 10 eggs, put away half the whites and beat them very

well with a spoonful or two of cream, a little rose-
water, and a spoonful or two of Sack. Mix them
with your bread and milk very wele, then grate
a nutmeg to them; adding as much sugar as wile
sweeten it. then take three quarters of a pound of
currants washed and picked, put them in your pud-
ding with a little cinnamon & cloves pounded fine,
half a pound of raisins stoned, mix all these toge-
ther. then take a deep pewter bason & put y.e pudding
into it, then garnish the brim of it with puff paste
Take some lumps of Marrow, and after your pudding
is in your dish, put in the marrow thick in it in
big pieces. then put it in the oven, bake it & serve
it up.

To make almond cheese Cakes —

Take half a p.d of blanch'd almonds, pound them
very fine with half a noggin of orange flower water,
then put them on a plate, take 8 eggs, put away
half the whites, beat them wele with a spoonful of
orange flower water, then beat to them half a pound
of powder'd sugar. then put y.e almonds into them,
and beat them very wele with a p.d of fresh butter,
then grate half a nutmeg to it, and when all is beat
en wele together, have your puff paste rolled out of a
pudding thickness, then take y.e small patty-pans, put

put your puff paste into them, Let it be thicker at the edge than in the middle, then put in each pan as much cheesecake stuff as will fill it near to half an inch of the rim, so bake them for use.

To make fruit Cheesecakes

Take about four pounds of fresh cheese curds, or skim curds well drained; work to them about three quarters of a pound of fresh butter very fine; if it be cheese curds you may put a pound. Then take the grated bread of a penny loaf; mix it with this; then take cloves mace, cinnamon pounded fine; mix with the rest as much sugar as will sweeten it well; a noggin of sack; the yolks of eight eggs & the whites of 3 beaten very well with two or three spoonfuls of rose water. Mix all these well together with half a ℔ of blanch'd almonds pounded with rose water. Then put in two pounds & half of currants after they are wash'd and pick'd. Mix all these well together; round your paste out round or square. Put some of your cheesecake stuff in the middle with some cross bars of puff paste over it. Then cut your paste round, and turn it up in what shapes you please. So bake them for use.

To

To make a Rice Pudding

Take half a pound of Rice picked clean, and half a pound of butter: Spread it on the bottom of what you make it in, and throw your rice in the bottom. then take a quarter & half of sugar, and throw it over your Rice, then grat your nutmeg over it. then take a pottle of sweet milk, and three or four pen'orth of saffron & colour the milk with it. then pour your milk gently over your Rice & other ingredients, but not so as to stir it much. then put your pudding in your oven, it will require two hours baking. then turn it out of the pan upside down into your pewter dish, stick it with almonds, & throw sugar over it.

To make Chocolate Cream.

Take half a lb. of Chocolate grated fine; put it over the fire with three pints of cream, and as it boils put your chocolate in it. When they are boiled a pretty while together, take the yolks and whites of five eggs, beat them well with two or three spoonfuls of Orange flower water and a spoonful or two of cream. beat these well together, then take your skillet off, and beat some of your hot liquor to your eggs, & pour all in your skillet, brew it well with a custard cup, then put it over the fire, and keep stirring it constantly till you see it thick enough then take it off and keep brewing it with a custard cup

cup till 'tis almost cold. You must beat as much sugar in your eggs, as will sweeten ye cream before you mix them together. When tis almost cold put it in your cups, and serve it up.

To make Barley Cream.

Take half a pound of French barley, wash it well put it over the fire and boil it. When boiled, take it off and pour off the water, and put to it three pints or a pottle of cream boil'd over the fire with a couple of sticks of cinnamon. When you think tis boiled enough take it off and pour to it the yolks of five eggs well beaten with a little rose water, and a spoonful of cream. Pour those into your skillet; when you take it up, brew it well with a custard cup till tis cold; put it into ye mugs and serve it up. In the same manner make Rice cream.

To make Almond Cream.

Take half a pound of blanched almonds pounded fine with orange flower water, to keep them from oiling. Then put them over the fire with a quart of sweet milk, and about half a pint of sweet cream, boiling some cinnamon in it. Let them boil till ye almonds are pretty tender. Then the whites of six eggs and the yolks of two, beaten well with two or three spoon

fulls

of orange flower water, a spoonful or two of cream and as much sugar as will sweeten it well; beat all this together. Then take up some of your hot cream out of y^r^ skillet & beat your eggs. Then pour all this into your skillet to the rest of your cream, & brew it well with your custard cup. Then put your skillet over the fire, and keep constant stirring it till it is thick enough. Beware let it not stand long enough to curdle. When you take it off the fire, keep stirring it till it is cold, then put it in your cups. You must boil a good stick of cinnamon in your cream.

To make Fools

Take a pottle of sweet cream, put it boiling with two or three blades of mace and a little cinnamon, boil it well in the cream, then have the yolks of ten eggs & the whites of four, beaten well together in some rose water, and two or three spoonsfull of Milk with as much sugar as will sweeten your fools, then take y^r^ skillet off the fire, and take up some of your hot cream to your eggs; beat them well together Then put them into your skillet, and brew it well with the custard cup. Then put your skillet over the fire, and keep constant stirring it

it. when cold put it in your cups and serve it up. N. B. You must not let your cream stand long over the fire after your eggs are in, for fear it should curdle; tis better to have your cream too thick than too thin.

To make Custards

Put three pints of cream over the fire with some broad mace and cinnamon. When boild take it up, sweetning it with sugar & put it cooling. Then take the yolks of 15 eggs well beaten with Rose water; a little grated nutmeg, and beat your cream by degrees into your eggs, (be sure take the threads out of ye eggs). Put it in your custard cup, dish, or pan into the oven, a little baking will do; for if they be long in they are apt to whey. when you dish them, throw a few carraway comfits over them, and stick here and there a little candy'd citron, orange or Lemon peel, so serve it up.

To preserve Goosberries for Tarts

Take your goosberries and pick them before they be old. then get glass bottles well washed & dried, put your goosberries in your bottles. Cork & pitch them

them close, then put them to the neck in a skillet of water over the fire, and leave them there till they are coddled a little. Then take them up & keep them for use.

To preserve Plumbs for Tarts.—

Take your green plums, put them in a skillet of water on the fire and when they are just turning, take them up before the break. When cold put them in your mugs, with the liquor you coddled them in. Melt some suet, and pour it at least two inches thick over them. When cold, tie them down and keep them for use.

To make little fry'd puddings with Fruit

Take the grated bread of a two penny loaf and three quarters of a pound of suet minced small, mix it with your bread; then take as much sugar as will sweeten it: mix with it a little rose water and sack, grated nutmeg, and a few cloves pounded. Then take the yolks of three or four eggs and the white of one beaten well together; pour it along with the rest, then have a little flour by & roll them out in harts or diamonds or round like puddings & fry

fry them in your pan, laying a dish over them; as they fry, turn them; when they are done, dish them. the Sauce, is Sack, butter, & Sugar.

To make Plumb Cake.

Take 7 pound of Flour, 7 p.d of Currants, wash'd, pick'd and dried; dry your flour very wele; then heat a quart of cream over the fire, and melt in it half a pound of fresh butter. Beat 16 eggs very wele; then take a quart of good ale barm; put your eggs to your barm. then mix a pound and half of sugar with your flour, and the fruit likewise with some pounded mace and cloves. Make a large hole in your flour, and pour in your eggs and barm with your sack then pour in your butter & milk warm to it; strew some flour over ale, and lay it before the fire. When your liquor works over the flour, then mix it all well together; and put it in a hoop. You must not fill your hoop too full, because it will rise: You must butter your paper hoop & flour it; an hour and half wile bake it, then take it out & ice it in this manner. take the whites of two eggs, beat them a good while; then three quarters of a pound of

of double refin'd sugar, search and beat it into your eggs by degrees with a spoonful of Orange flower water. then when all your sugar is beaten in, till his very thick and white; when your cake is taken out of the oven hot, pour this over it and let it lie thick upon it; then clap it into the oven till this thoroughly dry which will be in a quarter of an hour; you must stop your oven upon it; for fear the icing be coloured; for you must have it very white. In the same manner you may ice your biskets, and make cakes. You may strew some coloured comfits on your Icing just as you put it into the oven.

To make a hunting Pudding.

Take a pound of raisins of the sun, stone them and cut them small; a pound of fresh suet shred very small, 10 eggs whites & yolks well beaten. two spoonfuls of flour, a noggin of brandy, & a nutmeg grated: mix all these together, and tye them up in a cloth and flour it before you put it in it. and let it boil five hours.

Go

To make Veal Collups

Take a leg of veal and cut it into thin slices; fry them brown in a pan with a little pepper & mace; and then flour the pan in the bottom with as much as will thicken the Gravy and Sauce. put some Mushrooms, Pallats, and Sweet breads, forc'd meat, Cocks combs & Oysters, with two or three anchovies, minced thyme, parsley and onions with lemon. Toss them together over the fire, but not too long because it makes them eat hard. You may take the rest of the leg of Veal, stuff it and roast it, and put it into the middle of your dish. Garnish it as you please.

To make Oyster Pottage —

Take two quarts of the best white pease, boil them very well & strain them. then have ready a hundred of Oysters Stew'd in their own liquor. put in your Oysters in the strained pease & some capers. season it with spice to your taste. When all is together, boil it well, and then put in half a pound of fresh butter & serve it up.

To

To pickle Cucumbers.—

Take the middling Cucumbers & Gerkins, make a strong pickle of salt and water to bear an egg, put it hot on your cucumbers and let them lie five days in a glazed earthen pot, the pickle must be raw. then take half white wine vinegar, and half water & put it in a bell metal skillet or pot, and boil it up without salt. then take your Cucumbers out of the first pickle & drain y.m and put on your liquor as it boils. Cover it with a flannel and a plate very close. Squall your Vinegar once a day for nine days, always covering it when you pour on the liquor. at the end of nine days drain them well. pour on them cold vinegar, Cloves, mace white pepper & a little ginger. all your spice must be whole, add a little bay leaves; draw butter & put some sweet rendered suet over them & keep them for use.

To make Cutlets

Take a neck of mutton or any other part thereof. make your stakes very large; beat them very well with a rolling pin. take pepper and salt, spice & a little nutmeg with an onion. then season your stakes. Take crumbs of bread, the yolks of two or three eggs

eggs, a little thyme cut small, and as much white wine as will moisten them very well; take white paper or a gridiron, then cover them over the gridiron to keep the steam in them. turn them pretty often; when ready, dish them up with drawn butter and pickles about them. Get the remainder of your wine mix'd with yolks of eggs throw it over them when they are stewing, not forgetting a shred onion.

To Butter Chicken.

Boil your chicken in milk and water, when boiled skin them, and cut them in small pieces; then take some of the liquor they are boiled in, and stew them with a little bundle of thyme, shallot, Lemon peel & juice, and a blade of mace. Let them stew all together. then take almost a pound of fresh butter, and bruise it in flour, thicken it, & send to the table with sippets.

To make Fritters

Set a pint of milk over the fire, and when it boils, stir in as much flour as you think fit, when it grows thick take it off the fire and let it cool, so that you may work it with your hands. then strew it with a little salt. & break in 5 or 6 eggs. Work them in very well; so fry them in beef suet, cut in bits as big as a nutmeg.

To make Biskets. ++

Take a pound and quarter of sugar, a pound of flour & a pound of eggs shells & all. put yr flour & eggs together in an earthen pan, beat your eggs whites & all with a whisk, and all the froth that rises skim off and put it into your sugar & flour. Let one stand and beat it with a spoon always with one hand to mix it by degrees till all your eggs are in, which will soak what's in the pan. Then set it by the fire, and cover it with a cloth and let it stand till the oven is swept and your plates butter'd. Then put a spoonful in a pewter plate, so put them in the oven, a little while will bake them. when they are baked, put them in pewter dishes & remove them oft otherwise they will spoil, wiping them clean.

To make Rasberry Jam —

Put your rasberries clean pick'd in a bason. take a spoon and bruise them a little. then take the weight of them in powder sugar. and put your rasberries & sugar stirred together in a clean skillet over a clear fire. Let them boil but not too fast. Skim them till you see no scum rise, then take it up & put it in your bason, or black crock. — to every p.d of Rasberries put a pound of red currant juice.

To

To make Saffron Cakes

Take five quarts of fine flour, an ounce of Saffron, and half an ounce of Cloves and Mace an ounce of white ginger, an ounce of Carroway seed, and a p? and half of Sugar, the Spice bruised, and the seeds mixed together with your flour and sugar. Then take three pound of fresh butter melted in a pottle of new milk. Then put in a quart of the best barm. Steep your saffron in some of the milk, mix altogether & work it well. make it into cakes and bake them.

To bake Mutton like Venison

Take a fore quarter of very fat Mutton, cut out the shoulder as they do Venison. Take all the bones clear without the Meat. Then wash your meat with Claret. Lay it on a clean board; then put another clean board over it with a great weight for twelve hours: then take it out and season it pretty high. Sprinkle it with claret and lay it in the press as long as before, with the same weight. Then put on your paste, and bake it as you do Venison to eat hot or cold. If you design to eat it hot, stew the bones; then put the broth into your pasty as you put it in the oven.

To make Junkets

Take a pint of cream, and boil it with a blade of mace, when boiled put to it a little orange flower

water

water, with a little sugar, then stir it till tis almost cold. Put in it a little good Runnet. Take out your mace and lay it on the bottom of your dish or bason and let it stand till cold.

To make Ketchup

Take your Mushrooms and peel them, take out the stalks, then chop them small put them in an earthen pot, and make them pretty salt; let them lie three or four days and stir them three or four times a day. Then boil them in a bell metal skillet or pot, and strain them thro' a hair sieve. Put down your liquor with as much cloves mace and pepper as will season it, then let it boil for half an hour; take it up and put it in an earthen pot till it cools then bottle it for use.

To make Fritters.

Take a pottle of flour, 10 eggs, a nutmeg grated and a little salt; beat them together. Take half a pint of sack a pint of beer, as much water as will warm it; so as it may alter the rest. Temper it so thin that you may dip a piece of an apple into it, and that it run not from the apple. Pare the apples, cut them round, then dip them in the batter, fry them in lard, turn them with a stick. The lard must be hot.

To make a Fansey

Take 18 eggs, half the whites, beat them very well and mix them with a quart of cream. then strain y.m Take spinage or green wheat, which you please, pound them and strain the Juice into your cream or eggs till you give it a go[illegible]lour, so sweeten it to your taste. then put it in a clean skillet with a bit of butter in the bottom to keep it from burning. So put it on a slow fire till it be as hard as butter'd eggs. Then butter the bottom of your dish, and in your Fansey. Set over a pot of boiling water. Cover it with a Dish till it be fit to turn, then let it lie on the other side, and keep it boiling till it be done. So draw a little butter with a little vinegar, and pour it on your fansey. Then throw white sugar over it. You may do it over a fire, scalding hot if you please.

To make Fansey Cream

Take eight eggs, three of the whites, beat them and mix them with a pint of cream, half a nutmeg grated. some bread grated, some spinage, sorrel, fansey juice to make it green, so sweeten it to your taste. then fry it with fresh butter & serve it up, with slices of oranges all round.

To

— To Stew or Jug a Hare —

Beat it well in its blood, and pour it in a stew pan, (or, put it in a Jug covered with brown paper, & put in a pot of boiling water) with a bottle of claret a pint of water, and two or three shallots, season it with mace, pepper, nutmeg & salt. & stew till it is tender, which will be in five or six hours; then put half a pound of butter, two anchovies & serve it up.

To make Sego Gruel.

Boil your sego in water, let it not grow in knots, but keep stirring it, and put in a pint of white wine, a little mace and cinnamon, as much sugar as will sweeten it. boil them very well together, & serve them up.

A pudding for the belly of a hare —

Cut some thyme and savory small and shallot, some fresh suet cut small, a grated nutmeg, a little pepper and salt, a spoonful of cream and some grated bread mix all together with the yolks of two eggs, & so put them into the Belly of the Hare.

To dress tripes

Cut them in small peices and put them down in y? Saucepan with some water and 3 or 4 onions cut small

small; Let them boil tile they are tender, then draw off the water to a little; put to them half a pound of butter and a little salt and let them boil thick. You may dip some of your butter in flour. have your dish ready with Sippets nick with little heaps of salt and parsley.

To Souce a Turkey

Take the fattest Turkey cock you can get, pluck it dry, split open the back bone and take out all the entrails, sew it up again, then take a quart of Wine and as much water, put into it mace, cloves and salt. Set all those on the fire to boil, put in the turkey and skin it well. Then set it on a slow fire to stew till it be tender. Put it into an earthen pan all night. Then pour your Liquor from the setting in the pan. When you souce it, put to it two quarts of white wine, a pint of Vinegar, a handful of salt, and let it stand twelve days in a vessel.

To pot a Hare or any other Fowl.

When they are picked clean and drawn, you may either bone or lay them, season them well with pepper and salt and allspice on both sides & put butter in their bellies. Put them in an earthen pot with a good deal of butter, and bake them, when done take them out, and put them in a vessel covered with clarified butter.

To make Sellery Soup.

Take a leg of beef, chop it smale, wash it clean, and put it down in your pot close covered. Put to it a bunch of thyme and savory, five or six onions and some spice; don't put in your spice before you skim the pot, when skimmed let it stew very slow five or six hours. Keep some of your beef cut in slices, and put it down in a stewpan with a little fresh butter, a dust of flour & a little salt. put it over a slow fire till 'tis brown enough, then mix it with your strong broth, and boil them together for half an hour. Have ready a good deal of Sellery well washed and cut smale. Get a little pot or skillet, put a little butter to your sellery, stewing it very well together. Season it to your taste, and do it till the sellery be tender.

To make Hodge Podge, or Soupe

Take a beef's head, chop the bones very smale, and leave it for three or four hours in cold water. When well wash'd and dried, put it down in a clean pot with as much water or more than will cover it, & a bunch of sweet herbs. Put it over the fire, and when it boils take away some of the fire, and let it boil very slow for seven or eight hours till the head be very tender. Have ready a pound of fresh butter, & put it in a stew-pan, & let it be very brown, but not burn. Then throw in your

your strong broth, straining it thro' a cullender or hair sieve, put it over your stew hole with a slow fire, then have ready some Onions, Savory thyme, a few turnips sliced, some carrot sliced, and some Cellery cut small, put them in your broth and let them stew well together. When stewed, take up your head, and lay it in the middle of your dish with the roots round it, get some toasts about it, and serve it up for an upper or middle dish. Note. you must season your head with pepper & salt, & other spice.

To make Fish Sauce

Take a pint of strong gravy, half a pint of white wine or claret, a handful of capers, Mushrooms & all sorts of pickles that you have; half a Lemon squeezed and half a nutmeg grated. then take a pound and half of butter drawn thick, & put it to the gravy with a dust of flour. If you have Oysters throw them in. then pour your Sauce over your fish, with fryed bread stuck in your fish, and fryed parsley round ye fish

To make a bread pudding

Take seven eggs, leave out all the whites but one, beat them with four spoonfuls of rose water,

a

a pint of sweet cream, 2 handfuls of white sugar, some nutmeg, a little saffron, some grated bread, & a spoonful of flour. Butter your bag, & put in your pudding, let it boil for an hour, and serve it up with butter sugar & the juice of a lemon.

To make a Carrot pudding.

Take 3 yolks of eggs well beaten, half a pound of white sugar, half a pound of drawn butter, five ounces of grated carrots, half a nutmeg grated; half a noggin of brandy; beat them very well together. Put your paste round your dish and butter the bottom Let it bake half an hour, do not scorch it, so serve it up.

To make a Citron pudding.

take 12 eggs and 4 whites well beaten, half a pound of almonds well beaten, a grain of musk steped in rose water, and with the almonds, 3 quarters of white sugar, a noggin of sweet cream, half a pint of sack a pound of citron minced, and a piece of lemon squeezed in with half a pound of butter melted. Mix all together, half an hour will bake it.

A Pidgeon pye.

Draw your pidgeons and lard them if you please with Bacon minced sweet herbs & parsley. Season them with

with pepper and salt, cloves, mace & nutmeg. then take your herbs and butter and spice & make them up in balls, and put them in the bellies of your pidgeons. Put your pidgeons in your dish, cover it with paste and stick the cloves all over the lid. When baked, put in some white wine beat up with the yolk of an egg.

To Collar Veal

Take a good breast of veal, bone it and wash it, then dry it in a cloth and season it with savory & broad thyme, and a rasher of bacon dipped in butter or eggs. Then roll it up in a collar, and put it in a cloth, and tie it fast with a fillet, Boil it in water and salt, half a pint of Vinegar and some whole alspice. Skim it clean in the boiling. When boiled take it up & when cold unbind it & keep it in the liquor for use

To pickle Samphire

Pick your samphire and wash it with water and salt, and let it lie in the pickle whilst you are pickling it. Then put it down with white wine Vinegar, and let it have a boil till it grows yellow. Then take it off and cover it up close, and let it lie till it turns green. Leave it covered for three quarters of an hour. And when it is green stop it up in your black pot for your use.

To

To pickle French beans —

Take your green french Beans before they have any beans in them, then pull the strings from both sides and boil them in water and salt, a little spearmint and a few carraway seeds: when boils tender lay them in a vessel till they are cold then put them in a pot with a little white wine Vinegar and salt; cover them up close, and they will keep all the year.

To pickle Mushrooms

Take the button mushrooms, when gather'd, and throw them in water for a little time, then wipe them clean with flannel. Set on your preserving pan or skillet with water and a little salt, and when it boils put in your Mushrooms and let them boil up quick for 3 minutes: then pour them into a sieve, and let y^m drain till they be cold. Then put them into Vinegar for six or 7 hours. Take them up, wipe them dry & put fresh Vinegar to them. You may leave them in it a whole night if you please, then wipe them dry, & make your pickle of the best white wine Vinegar, mace cloves, white pepper, white ginger sliced, and nutmeg cut into quarters. then put them in, but do not boil the

the pickle. You may keep them in close necked mugs which if they hold but a pint 'tis the better, for by often opening the Air decays them.

To pickle Walnuts—

Take your Walnuts before they are grown hard, and put them into pickle of water & salt for 3 days shifting them once a day. Then set them on the fire in a pot of clear water, and let them warm a while, then shift them three or four times in fresh hot water tile they begin to be tender, then take them out and make your pickle: to 200 nuts take 4 quarts & a pint of the best Vinegar, and one pint of Water; boil the water very well with 4 handfuls of Bay salt, then put in the Vinegar & a handful of pepper, some ginger, four heads of garlic, & one pint of Mustard. give all those a good boil, pour it on the nuts and cover them close. The next day boil the pickle again, and put to them as before. But before you put the pickle to them the second time rub the black colour off them. They will be fit to eat in a quarter of a year.

To make a Fricasy of Lamb or Veal—

Cut your lamb or Veal in little pieces, and take sweet

sweet herbs, but most of broad thyme, pick & shred them; then beat 3 or 4 eggs; season your meat with pepper, salt, nutmeg, & allspice. Mix your herbs and eggs all over your meat, put them in your pan & fry them in fresh butter, when fryed, get a little whitewine, 2 yolks of eggs, what herbs you had left; put them in the wine, and drain the pan and wipe it; then put in your meat & a bit of butter. When the pan is hot, throw in your white wine, & shake the pan five or six times. Let the sauce be thick; cut a little sippets, & turn it out in the dish & put pickles over it -

A Dish of Marrow.

Take a piece of fine paste, and roll it out very thin, then take marrow as Whole as you can out of the bone, & split it in 4 quarter, Season it with a little salt & nutmeg, & some almonds blanched & pounded, & white sugar. Then lay one piece in ye paste, & make it up like pea-cods: so make as many as you please. Fry them with clarified butter. Syrup, sugar, & strow them up.

To make a Custard sack-Posset

Take the yolks of ten eggs, half the whites & some nutmeg grated, almost a pint of sack, put them over a chafing dish of coals. Keep it stirring in the dish, till it begins to burn, then pour in three pints of milk boiling stir it three or four times over the fire, and after letting it stand a little serve it up.

To make White-Pot

Take a quart of cream, with a little mace, set it over the fire; whilst it is boiling off, put in the yolks of ten eggs well beaten with rose-water; take it immediately off the fire. Sweeten it with sugar; put it into a dish with sippets of french bread on the bottom of it; put it into the oven to bake like a custard. It will be very good if you put some whole raisins into it and some whole Marrow.

To dress plain Whiting, Mullets, &c.

Boil the fish in as much water as will cover them; put in two onions, salt & vinegar, a little mace, a piece of lemon peel. When your fish is boil'd, take it out whole. Set it to drain, but not too near the fire; then take a pint of the broth the fish was boiled in, make it boiling hot, and put to it about a pound of butter

butter, let it boil till it be thick; keep it that it may not oil. Put in an anchovy, some Lemon juice & nutmeg. Cover the bottom of the dish with sippets. Then lay on your sauce. Garnish it with horseradish Lemon & fryed parsley.

++ Minced Pies — +

Take neats tongues & parboil them. When they are cold and skinn'd, take the weight of them in beef suet chop them very small together. Season your meat with 3 quarters of a p.d of sugar, mace, nutmegs & cloves, and a little salt. Put in a good glass of Brandy three pound of good currants well washed & cleane some raisins stoned; then take 14 pippins minced small, mix them with the meat. Tis best not to put them in until the morning you bake them. Bake them an hour & half in a quick oven —

Another Way - one pound of tongue, 2 lb of suet, 4 lb of currents & raisins

++ To make Pancakes.

Take a pint of very thick cream, 6 eggs well beaten with the threads taken out, half a p.d of melted butter, a little salt, sugar, & nutmegs. ; so much flour as will make it the thickness of batter. Stir 'em well together. fair them into the pan thin, and they will fry of

of themselves without butter or any thing else.

Cheese Puffs

Take 4 quarts of skim milk, run it very hard that the curd may be tough. Then take 6 eggs & two handfuls of fine flour; mix them well together, and scrape a little nutmeg into them. Butter some papers & put your curd when mixed in round big balls upon the papers. Set them in an Oven & bake them a quarter of an hour. For sauce, put sack, butter & sugar.

Orange Cream —

Cut an orange in thin slices, boil it with cream till it be all to mash, then dish it and eat it cold.

Lemon Cream —

Take the whites of two eggs, half of one of the Yolks beat them well together with the juice of two good Lemons and half a pint of Water, and as much sugar as will sweeten it. Let it run thro' a sieve, keep it stirring over a fire till it come to be as thick as you please, & lie enough.

× To keep all sorts of fruit for the Winter

Gather goosberries, pease & artichokes green, shell the pease, and put them in a stone pot, boil the shells till they be tender, strain the decoction, and when 'tis

tis. Thorough cold, season it with a little salt, fill the vessel the pease were put in; shut it close from the air the like course must be taken with other fruit; only care must be had that they be not too ripe, before they be gathered, and that the weather be dry.

Sauce for any fresh fish.

Take a little water, and a little verjuice, claret or vinegar, boil in it an onion and a bundle of sweet herbs, a blade of mace, and a few oysters stewed, then put in a little beaten butter, and dissolve a little anchovy. You may put some gravy, and the yolks of 3 or 4 eggs.

Rice pankakes

Take a ℔ of Rice, & 3 quarts of water, boil them till the rice is very tender. Then put it in a pot, and cover it very close, and let it lie all night & it will be a jelly. Then put a quart of hot cream to the rice, 12 eggs well beaten, 3 quarters of a ℔ of butter, & some flour Use very little butter in frying.

An almond pudding

Take the yolks of eighteen eggs, a pound of butter beat to cream, one pound of almonds pounded with rose water and brandy, a ℔ of sugar & some nutmeg.

Take

Take 6 of the whites & beat them very wele, & put it in the pudding just as it goes into the oven. half an hour wile bake it.

Orange or Lemon Brandy

Take three gallons of brandy, one gallon of strong white wine and put to it 2 doken of Oranges or Lemons cut in quarters peel and all, three pound of sugar, as much saffron as you please, & let it lie a fortnight.

+ a Goosberry Custard.

Take a pint of goosberries, & half as much water. Let them boil together till they be all to mash then strain it, and when it is boiled to a good thickness sweeten it with sugar. Beat the yolks of seven eggs, put in a spoonful of rose water, and a grain of Musk, or ambergreas, let it stand tile it be cold.

To Collar Salmon

Bone your salmon, then season it with nutmeg, Salt, Mace, a little pepper & sweet herbs cut small. Roll it up as hard as you can with a tape. Boil it in strong beer Vinegar, and put in it Bay leaves, boil it till you can run a straw in it, and when it is cold, put pickle with ginger.

To

Buttermilk Cheese

Take two gallons of butter-milk fresh from the churn, put to it two quarts of new milk; set the new milk on the fire, and when it is hot put some runnet into it and then mix it with the butter-milk, & stir it well together. When it is come ville, gather it in a wet cloth and shift your cloths as often as you can. When it is hard enough, put it into your Vat, & let not your prest be too heavy; this may be ripe in two months. But if you would make it large, and not eat it like Cheese you must take such a quantity of butter milk as will make it four fingers thick; and the cream that it is churned from must be but two days old, and it will be extraordinary good.

Sweetmeat of Apples or Quinces.

Take your apples & pare them, & lay them in water, then weigh them, and put to a pound of apples a p.d of sugar: then lay y.e apples in a preserving pan or skillet with half y.e sugar & a little water, just to keep them from burning. So boil them very fast, keep feeding y.e with the remainder of y.e sugar like they are very clear. You must quarter y.e apples & core them. —

Jelly of Goosberries

Take some of the best red or Chrystal Goosberries slit them at the sides, and take out all the seeds. Then bruise all the pulp & strain it; to a pint of Liquor put a pound of sugar. You must not put in all your sugar at once. Then take the goosberrys you took the seeds out of, & wash them, put them into your jelly as it is boiling, and feed them with the remainder of your sugar, till they be very clear.

To make right good Metheglin —

1st Mix your honey & water very well together. Let it be of strength to bear a turkey egg; boil it & skim it very carefully, and after it is skimmed, put in a quantity of ginger as you think fit, just cracked, & a handful of bay leaves, or a handful of sweet bryer leaves. boil it softly till it is very clear, & then put it into a tub, and when it is cold, put a little barm into it, which must be neither too new nor too stale. Let it remain in the tubs two days. Then strain it thro' a woolen bag. Then tun it up, and let it work out of the barrel for four or five days. Take cloves mace and nutmeg, and a little carraway seed. Pound them

them together & put them into a linnen bag; put them into the barrel, take care that the cask be full.

Pumpion Tarts

Take one of the ripest pumpions you can get; cut it, & take out the seeds & tussy part, then pare off the outside rind, & slice it very thin. Take a p.d of sugar, wet it with the juice of three Lemons. Slice the yellow rind of two Lemons as fine as possible, put it into the juice & sugar; let it boil to a clear syrup, then put in the slices of pumpion, & let it boil till it be pretty tender & clear, then take up the slices, and put them into a bason, & let your syrup boil till it be pretty thick; pour it on your pumpion, and keep it for use. A p.d of sugar to a pound of pumpion.

To make Ginger bread

Take 3 quarts of flour, & put to it a few carraway seeds, & about 3 quarters of an ounce of ginger pounded and sifted very fine; put thereto a pint of honey & half a pound of brown sugar boiled together. Whilest it is hot work it up together to a paste, and roll them out to what size you please. Bake them till they are hard.

To Candy Angelica

Take your tender stalks that look very green, and are not spotty, put them over a fire boiling in a brass pot. Keep it covered while 'tis boiling, and when they are boiled tender, take them up and peel them very well, and put them in the water in which they were boiled. Keep the water boiling hot upon some coals, but do not let it boil after you put your angelica in, when 'tis well peeled, you may stifle your pot down close, & leave your Angelica in, while 'tis very green, then take it up and drain it; Weigh it, & to every pound, take a pound & two ounces of double refin'd sugar. You may use the best loaf sugar. put it in your skillet, and put to it a pint of spring water; put it over the fire & when it boils, put in your Angelica (if you use loaf sugar, whisk the white of an egg to it to clarify it, put it over the fire, and when any scum rises, skim it clean. Then take it off, and strain your syrup, and put it to your Angelica as you do the syrup you make with the double refined sugar) Let your Angelica boil leisurely over the fire, keeping it close covered, and turn it now and then but keep it as whole as you can. Then when 'tis boil'd

so that your syrup is consumed, and your Angelica sticks to your fingers, for the syrup will dry on them, and be like sugar, you may take it up. Then scrape a little double refin'd sugar on a dish or pye plate; then twist your Angelica & lay it on, some of it you may braide, some you may tie in knots.

To make diet Bread

Take eight eggs well beaten, three quarters of a pound of sugar dried and searched, a pound of flour well dried. Stir in the flour & sugar into the eggs, then put in an ounce of carraway seed. Butter your pans & half fill them. A quarter of an hour will bake them.

To make Water Vinegar

To every gallon of cold water put a gallon of boiling water & a pound of brown sugar. Put it in a clean cask, steep a toast in barm & put it in. Cover the bung of the cask with a piece of a glass bottle. And lay it in some place where the sun has power over it. It will be fit for use in six months.

Goosberry Vinegar

To every gallon of cold water put six pounds of ripe goosberries bruise them in a morter with a wooden pestle, then pour the water on them, & stir them well. then put them into a rundlet or other clean vessel: and let it stand in a warm place near the kitchen fire, or in the sun (if hot) until the liquor ferments & the fruit rise to the top, which it will do in about a fortnight. then draw off the liquor, and strain the berries from it very clean, and put the liquor into the same cask. Add to every gallon of it, one p.d of brown sugar which will make it ferment a second time, and when you see it hath done working stop the vessel close, & it will be fit for use in 6 months. But it must be kept in a warm place near the fire, wch will add much to its goodness, & ripen it the sooner.

To make a Veal Pye

Take a leg of Veal, cut it in thin pieces; then take sweet herbs, as Marjoram, thyme & Organy and grated nutmeg chop them small, mix with them three or four yolks of eggs: then roll up y^r^ meat

meat in it, and so place it in your pye, put some salt to season it, and a leaf or two of mace, so cover it with butter, & cut a lemon in slices, & lay it on the top of it, and so serve it up

To boil a Ham.

Put your ham down in cold water to boil, throw in a large handful of salt; Let it boil half an hour. then take it up, and put it into a platter with hay under and over it; cover it with a cloth so as not to let the steam out. Then put down fresh water, and as soon as it is warm, put in your ham, and let it boil till it is done.

An Almond Rice Pudding

Take a quarter of a ℔ of rice, steep it twenty four hours in water, pound it and boil it in a quart of sweet cream, let it stand till it is cold, then take a quarter of a pound of blanched almonds pounded, & half a ℔ of drawn butter, beat it up light, seven eggs, one white taken away, a nutmeg, some cinnamon, two spoonfulls of sack, some candy'd orange peel or citron cut small, as much sugar as will season it, two or three naple biskets grated. —

To make hung Beef or Bacon.

Take the Ribs, Rumps & Surloins & breast of of your beef, joint them well, & crack the ribs across. Then take a quarter of a pound of salt petre, a pound of brown sugar, half a peck of bay salt & half a peck of white coarse salt; mix all together and rub your beef therewith, and put it into a close covered powdering tub for ten days. Then take it out of the pickle, and let it drain for twenty four hours, after which wipe it dry with a coarse cloth. Then hang it in a dry kitchen or cabbin. If you would have it smoaked, smoke it with sawdust.

N. B. Bacon & tongues are done in the same manner.

Cucumber Mangoes —

Take large cucumbers that are not yellow, and green them by pouring salt and water on them for 8 or 9 days. Then take mustard seed bruised, three or four cloves of garlic, mace, cloves, ginger & white pepper, put these ingredients in two quarts of vinegar, which set over the fire, and give one boil. Then pour it hot on your cucumbers; cover them up close in a black crock, and let them lie. If you would have them stuffed. Scoop a little of the inside out of the top of each cucumber, and fill it w.th y.e spice. To

To pickle Oysters

Wash your oysters in their own liquor, strain a
he liquor and put it down with as much water as
will with the liquor be sufficient to cover your oyste
a little salt, white pepper, mace & a pint of fren
white wine into a skillet on the fire. When it boil
put in your oysters & boil them till they are fir
then take them off, pour them quick into an earthe
pot and cover them very close. If you would keep
them for any time, boil a noggin of vinegar with t
liquor.

To make Hogs liver Puddings

Wash all the hogs harslet, and put it into cold water
for four or five hours, then put it into a pot, & parboil
Take it up, and when cold, take off the livers & lights
clear from the wind-pipe. Put an equal quantity of pork
chopp'd small, to the livers & lights, which must also
chopped very small, add half the quantity of lard cut in
tty large bits. Mix all together with a handful of
e cut very small, pepper, salt, & allspice, work half
int of water therein. Then fill your guts, but not
e full, and put them in a kettle of boiling water, let
boil half an hour, lay them on clean straw to cool
cold, hang them in a dry place. for

Hogs black Puddings.

As your pig is killing, throw a handful of salt in the vessel that receives the blood, and keep stirring it round with your hand till the blood is cold, throwing out all the strings. Strain the blood, then take a pint of Groats pound'd & boiled in water, a quart of water, lard cut in large bits, half a dozen large leeks, cut small, a handful of Organy cut small, pepper, salt, & allspice to season it to your taste. Mix all together, & fill your guts 3 quarters full put your puddings into a kettle of boiling water, let them boil for a quarter of an hour. then lay them on Straw to cool. & hang them up for use.

Venison Pasty

Bone your haunch, or side of Venison, rub it well with pepper & salt, put it into an earthen pan with a quart of claret, and let it lie for two days in the seasoning. Then add a pint of water, and cover it puff paste. four hours will bake it.

a Lamb Pye

Cut your lamb in small pieces, season it with pepper and salt, and let it lie for twenty four hou Then make strong gravy of some of your lamb, and put the yolks of twelve eggs, and the

the top of over

the bottoms of 6 artichokes. make puff paste for the sides and cover of your dish, put it into a pretty quick oven: two hours will bake it.

To make whipt Syllabubs

Take a quart of thick cream, a pint of Lisbon wine, the juice of two Lemons, some sugar, lemon peel, and a glass of hot cinnamon water, whip it to a thick froth with a whisk, and just a little currantjelly in the bottom of your glasses. as the froth rises take it off with a spoon & lay it in your glasses. continue whisking till all are filled.

To make Dutch beef.

Take a round of good fat beef, season it with pepper sugar & salt petre, and a little common salt. let it lie a fortnight in this pickle in a pan, then take three or four pounds of suet, some bay leaves, and cover it under and over; put a cover of dough over it and bake it in a hot oven four hours at least. You may boil it, but it is better baked. Don't put too much salt petre, as it may make it too hard. Turn it every day whilst in the pickle.

To make Muffins

Take 3 pounds and half of flour, a little salt, half a pint of barm, a pint of Water, two eggs, mixt together. Beat it as a cake, put it an hour before the fire, to rise. Let a table cloth be well floured & mold them into cakes, & bake them on a griddle.

To preserve Oranges.

Grate off part of the skin of your Oranges, then lay them in water over the fire 'till they give a boil or two, clarify the weight of them of Lumpsugar, & put to it a small quantity of white Wine, throw in your Oranges, lay them over a very slow fire & keep turning of them, till you find they are transparent.

to make Orange Cake

Take one pound of fine sugar, Half pound fine flour, eighteen eggs, six of the whites beaten seperately, the rinds of 3 Seville Oranges, grated or pounded fine, beat the yolks of the eggs & sugar very well together, first let the whites be beaten to a Froth, then beat the [illegible] flower,

& put in the Batter, & the Orange rinds,
& bake it — It takes an hour to bake it well
& the greatest nicety is in baking.

To Pot Herrings

Take ye herrings cut off their heads, & tails
wipe them dry inside & out, rub them lightly
with salt & leave them in salt 6 or 8 hours
then place them in a basket with their heads
down to drain for one night clean them &
salt them again well sitting some in
their bellies Leave them so for 24 hours, wipe
them again quite dry with a linen cloth.
then mix Salt, Pepper & allspice of which
put a little in each herring. Lay
them one between each layer of herrings
as they are packd in the pan to be laid
heads & tails. Pour vinegar enough to cover
them, then bake them. when come from the
oven pour off all the fat, & pour on them more
vinegar in which Nutmegs mace cloves
white ginger & pepper & allspice has been boild
& then when well & keen stan

To Make a Potatoe Cake

Take the yolks of 8 Eggs whip them to Cream Nine whites whipt and set to drain a pound and Quartar of Sugar sifted & dried three Quarters of a pound of Potatoe flower a penny worth of Caraway seed. a glass full of Rataffie water. when you whip the yolks to Cream you put in the Sugar by handfulls when them are well mixed the flower and seed with the whites of Eggs Just as you are putting it into the pan you put in the Rataffie water for a change you may put in Lemon peel or orange peel flower or fruit

hours cover it close & when it tastes of the peel
add to it the whites of four Eggs and the yolks
of Two beat these well with Two spoonfuls of
Range flower Water then put to all these a
pint of Spring water Strain it & sweeten
with Double refin'd Sugar set it over a
gentle fire and stir it carefully till it is
as thick as Cream put it in clear glasses
for use

Citron water

to two Quarts of good whiskey add the rhinds
of six Lemons cut very thin & half a pound
of Sugar then add six spoonfulls of scalded
milk and let it stand a week often
shaking the bottle run it thro a flannen
bag and bottle it monday the 14th may made 1804

Apple Fritters

mix half a pint of cream very thick with flour, beat six egg put six spoonfulls of sack & strain them to the batter put in a little grated nutmegg Cinnamon ginger & a little salt then put in another half pint of Cream & beat the batter near an hour. pare & slices some apples & throw them in the batter fry them in a pan full of boiling lard

To Make Mrs Wentworths Cakes

take a pound of butter washed from the salt and beat it to a Cream then add half a pound of fine white Sugar sifted and beat it well in the batter and put to it half a pound of currants a little nutmeg mace and some sack

mix them all well together and while you are stirring add to it the quantity of three pints of flour then put them on tin plates and ice it on the top —

To Make Nunns Biscuetts

Take the Whites of six Eggs beat them up to Froth take half pound Blanch'd Almonds and beat them with the froth of the Eggs as it rises then put in ¼ lb. Flour then take the Yolks with a lb. of Sugar beat these well together you must put the Rind of two Lemons grated some Citron cut in slices beat them in little Cake pans in a quick Oven & when they are colour'd turn them to harden the Bottoms but before you put them in the Oven throw some double refin'd Sugar on them Remember to butter the pans & fill them half full

To Make Apple Mince Pyes.

Take Two pounds of Currants washd and
Picked Clean a pound of Raisins ston'd
& Chop'd Two Pounds Half of Sewet
Shred Small two pounds of Apples
chopp'd Small a pound of Sugar half
an Ounce of Mace half an Ounce of
Cinnamon & Alittle of Salt the Juice
of an Orange & Lemon the Rhind of a
Lemon grated a little Brandy & so beak

To Pott Beef

Cut a Buttock of Beef into thin Peices
& Season it with Salt petre & White Salt
finely Powd. Put it into an Earthen Pan
Closely together let it Stand two or three
Days then Bake it in an oven fit for Brown
Bread when it is Bak'd Drain the Liquor
from it & before it is quite Cold

string & pound it put to it ½ lb. of fresh
Butter put to it pounded Nutmeg Cloves
& Mace with more Salt according to your
taste when it is well mix'd put it into
potts smooth & close & next day Cover them
with Clarified Butter

To Make An Egg Cheese

Take 12 yolks of Eggs beat them & sweeten
them to your taste with a little Orange
Flour water & Sugar mix with it a pint
& half of Cream put it on the fire
with about a thimbleful of Salt and
a Quart of Spring water when it rises
take it off the fire & gather the Curd
stay it in a Fine Vale till it's dry enough
to turn out & Either eat it whipt or Clear
Cream in your dish & serve it up

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Potatoe Pudding

Take ½ ℔ of Boyld Dried Potatoes peel & Chop them fine take the Yolks of Nine Eggs ½ ℔ of Melted Butter ½ ℔ of Sugar half Nutmeg grated ½ Noggin Brandy & the Rind of a Lemon grated butter the bottom of the Dish put in the paste round the Dish & bake ½ hour

To Stew a Rump of Beef

Take & Season the Beef with 2 Nutmegs grated some Pepper & Salt lay the fat Side downward in a Stew pan put to it a little Vinegar a pint of Claret 3 pints of water 2 onions stuck with Cloves & a Bunch of Sweet Herbs Cover it close & let it Stand in a gentle fire four or five hours skim off the fat from the Liquor lay your meat on Dishes

pour the Liquor over & garnish the Dish
with Pickles

To preserve Oranges for Tarts

Take your oranges & quarter them take
out the Pulp but not the white as you
cut them throw 'em in Cold water then boil
them shifting the Water several times when
they're tender take 'em up & cut 'em slanting
in Bitts so as to leave some of the white to
each bit when they are cut take their
weight in Sugar & put it to the pulp
after the skins seeds are pick'd out when
its boyld a little put the peels in & let
them a little & if you intend to keep em
for any time give 'em a boyl in 2 or 3 days
for 3 or 4 Times

No. Admiral Pococke's rec.t for Pickling Beef, Mutton &c. and keeping Meats good with Improvement

Take 4 Gallons of Good Water, to which add one pound & half of Muscavado Sugar, Two Ounces of Saltpetre, and Six pound of Bay Salt, or common great Salt, put the whole into a Clean Pott, or Kettle, and let it boil, being careful to take all the Scum off as it comes up, when no more scum rises take the Liquor off, and let it stand till Cold; then having put the Meat you want to preserve into the Vessel you intend to keep it in, pour the Liquor over the Meat till it be quite cover'd, in which Condition it must be kept.

Beef preserved in this Manner has been taken out of the Pickle after lying in it Ten Weeks, and it has been found as good as if not salted more than Three Days & at the same time as tender as a Chick,—

If you intend to preserve your meat for a Considerable length of Time, 'twill be necessary once in two Months to boil the Pickle over again, Skimming off all that rises & throwing in during the Boiling. Two oz of Sugar & half a Pound of Common Salt. Then, the same Pickle will

hold good for Twelve Months ——— This
Pickle is incomparable to Cure hams, Neats Tongues
or Beef which you intend to Dry or make what is call
ing Beef. Observing when you take them out of the
Pickle first to Clean & Dry them, then put them in
paper Bags & hang them up in a warm place.

Some who have tried the above receipt & those that
Meat Salter than this Method will effect, instead of
Six pounds of Salt, take Eight, or Nine pound. In the
hotter Weather it has been found necessary before
the Meat is put in to the pickle to rub it well
over with Salt & let it lie from one hour to four
till all the Blood runs from it, if the Meat is the
least tainted before it is put into the Pickle
it will be quite Spoild in a days time in such
Weather ———

112 To Make a brown Bread Budding

Take half a pound of grated Brown Bread, half a pound of Beef Suet Shred Small, half a pound of Currants, half a pound of Sugar, five Eggs, a little Nutmeg and a Glass of Brandy well beaten to gether type it up Close and boil it three Hours, you may put a Little Cinnamon, Mace and Rose Water

If you Chuse Raisins you must put a Quarter of a pound of Currants and the Same Quantity of Raisins