V.a.561: Cookeries [manuscript].

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Veracopia

Cos: Chethams

Rec.eiptt for Punch

Eight of the best Sevill oranges to every quart of Rum

with as much Sugar as will please the Pallet put the

quantity you desighr making in a large Earthen

Vessell cover it & stir it about once a Day for ten or

twelve Days - ffilter it till it come out as fine as Roch-

Water, then Bottle it & it will keep the year round

if your Bottles are Very clean & dry - the orange Iuice

must be streined before you mix it.

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Cookeries

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A Brown Soup.

Take a Legg of Beef, and make strong broth and

strain the meat out Then take a peece of Gravy=

=Beef and cut it and put it into the Stewpan with

some bits of Bacon cut thin and all sorts of spices and

whole pepper and bits of Onyon so let it stew brown

as you would make Gravy of it Then take as much

Broth as will make a good Dish, take an handfull

of sellery wash it clean, cut it and put it into the

Broth: Then take a French rowl cut it into Slices and

toast it brown. then take Pallets very well boyled till

they be tender: then cut them into little slices and put

them in: Then take a Duck or fowl half roasted, fill'd

full of forc'd meat balls, put all these with your -

Broth into your Stewpan for half an hour, stew -

some Cocks combs in and an handfull of Vermegell

then serve it up with Crusts of Brownbread, grated -

round the dish edge, or with Greens.

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A white Soup

Take a knuckle of Veal with pieces of Mutton,

make a strong broth with some bits of Bacon -

and spices and Onyon, Then take a French Roal

Cut it into slices, bake it Crisp, then take a hand=

full of Endive and Sallery stewed very well in -

some of the Broth before you put it in, then take

a fowl and boyl it and put it into the broth, &

an handfull of Vermegelle, then put in your broth

and let them stew half an hour all together and -

Pallets and Cockcombs boyled very tender, and -

cut in long slices, and if you please forc'd meat

balls, Garnish the Dish with spinage boyled very

green, and laid half the breadth of the Dish edge.

Another Soup

Take a Legg of Beef or any lean piece of Beef and

boyl it to mash, then strayn the Broth from it

and set it on a fire not too hott three hours before

you design to serve it up, then put into it 4 or 5

Anchovies a bunch of sweet Earbs 3 or 4 large

Onyons stick one of them full of Cloves, put in some

spinage and some young beets, take some Carrots and

Turnips and pare them cut them like Dice & fry -

them brown, put in some balls of forc'd meat, a -

little whole pepper and if you have any Gravy ready

drawn put in what you please, If you have no Gravy

if you have any Beef at the fire wash it over with a

little broth, so it be not too salt, Or fry a little -

lean Beef brown & put it into the soup you may put

in a little wine if you please it will make it -

Better half an hour before you send it up take a -

little fresh Butter in a frying pan set it over the fire

till it be Brown then put in a little flowr keep it -

shaking till it be brown, then take some of your -

soup & rince it out, Fry some large pieces of bread

for it when you send it up and Garnish as you -

please.

You may add to this Soup pallets of Beef boyled tender

and cut into long thin slices and sweet breads cut in

Dices or lamb=stones or what other thing you please

as Vermegelle and if you please roast Pigeons and -

lard them and fill them with forc'd meat.

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Craw=fish soup.

Take some Crawfish and beat half of them in a

Morter, and boyl all sorts of fish in strong broth

and all sorts of spices and an Onyon and a bunch

of sweet Earbs boyl all together and strayn it off

and put some of it to the Craw fish and Rost a pike

to put in the middle & stick it if you please and -

Garnish it with Crawfish.

Meager soup.

Take all sorts of strong herbs and boyl them in -

water with all sorts of spice and whole pepper -

and salt, thicken it up with burned Butter, and a

good piece of fresh butter and some green pease

and bread cut in Dice and fry'd in butter and thrown

in the Dish, serve it up.

To make Winter=Pease soup

Take of the best white peas lay them to steep all night

in warm water, the next day set them to boyl,

when they are boyl'd pretty soft take them off -

the fire and put the water clean from them, -

then knock the peas in a Morter till the be well -

brused, then put them into the Pott again and put

some Clear water to them and let them boyl very well

then strain them through an hair sive, make clean

the pot and put in the liquor, that came from the

peas, set it upon the fire and put into it 5 or 6

anchovies an Onyon or two stuck with Cloves, let

it boyl very well and a little before you put it

into the soup dish put in a good quantity of Butter

then stirr it well together and so serve it up with

some fry'd bread toasts & some balls made of Crumbs

of bread, and seasoning and eggs as will make them

up fry them & put them in and about the soup,

If it be not upon a fasting day, in the room of water

steep them and boyl them in strong broth, and in

stead of the anchovies thin slices of Bacon & forc'd

meat Balls, so much of the peas as will come thro'

the sive must be put in at first, and take notice -

it will be thickning when off the fire, dryed spire=

=mint rub'd & put in is good; and in summer a few

spinnage leaves whole or cut great are good, and

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if your pease are very black you may put in a

porringer of Cream to change the Colour of your

Soup&nbsp;

A Soup of Green pease Leaves

Take and Sort of Strong broth & put in it a -

great many green pease leaves pulled one by one

and a little Spiremint, and if you please a little -

Bacon cut thin and when the Leaves are boyl'd

enough which must be put in when it boyls -

then thick it up with a little Cream, and the

Yolk of an Egg and a good piece of butter, and

dust a little meal if you see cause it must look

white and have some white bread cut into thin

slices, If you please put in one anchovie.

To make Green peas Soop for Summer

Take Green peas and set them upon the fire to boyl

with water whilst they are young as many as you -

think fitt for a dish, when they are tender role -

them in a Boul to a pulp, then rub the pulp with

the back of a Ladle through a Course Sive, then have

two necks of mutton, hack & boul them and take off

the fatt and put it to the pulp, set it over the fire

and let it boyl, then take some Lettice & spinnage

and parcelly & knock them and strain the juice to

the broth to make it green, As it boyls take a little

fine flower & thicken the broth be sure not to make

it too thick, when it is well boyl'd put in some young

Spinage leaves Lettice & parcelly, a jill of thick Cream

and about half a pound of thickned butter, be sure to

put in as much of the juice of herbs as will make it

green and when it is just boyl'd, put in a few of --

the peas that were boyl'd tender, and a little young

the green mint and a little salt and let it not boyl

too long so serve it up.

To make white peas soop for winter.

Take as many white peas as you think for a dish and

boyl them as you did the other, when they are boyl'd

tender bruse them & rub them through a sive as you

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a sive as you did the other, Then set the pulp on with

as much Mutton broth as you think fitt for it to

be on strength, then set some parcelly & spinage

over the fire & boyl them in butter till they be

tender, then put them into your broth, and as much

dryed mint as you think convenient for the tast -

three Jills of Creame 3 quarters of thickned butter

A little before you serve it up put in a few white

peas boyled tender a little old bread fryed Crisp -

cut in squares & the butter dreyned from it and so

put in.

To make Gravy Soop.

Take a good Legg of Beef wash it very well, a neck

of Mutton and any salt meat you have, Sett it

on to boyl all night, and let it be mash'd, then -

run it through a hair sive, be sure you do not -

let it boyl too much away, then have a good deal of

Lean beef and beat it well with a Rolling pin to mash

it, then have a large frying pan with half a pound

of butter and let it brown or 3 quarters at twice, -

drop in your Beef but fill not your pan too full

let it be in the butter till it be brown till all the

butter be dryed up, then take your strong broth and

put them into a pan with a bunch of savory -

Erbs, 2 Onyons some whole pepper and salt -

then rub it with the Ladle back till all the brown

be gone into the Gravy when all the goodness is

gone out of the beef through a Collender, then -

sett on the other Butter and do in the like manner

till you have gathered as much as a dish will hold

sett it by all night, in the morning take off the top

& the bottom, then sett a pot on the fire and put

in the other broth into it as much as will be a good

dish, And if you think you have too much strong

broth save some on it to make Gravy sause, you -

must take it out before you mix the other to it, then

set your broth on a slow fire grater a good deal of

Old bread and dry it at the fire, when it is dry put

it into the soop to thicken it, have 2 or 3 breeds of

veal per boyl them pretty tender, when they are

cold slice them thin and cut them into little pieces,

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put them in if you think the soop be not thick

enough you may take a little Clarret and fine

flower, mix them together and put into it

and be sure it be not too thick for that is

as ill as it were too thin, Slice some mace &

some Nutmegs & anchovy, Take out the bone of

the anchovy and season it to your tast, then have

savoury balls fryed a little before you dish it up

put them in & let them ^ not be too soft, make them not

too bigg nor too strong of herbs, but well tasted -

with the herbs and seasoning, cut some old bread

in squares fry them not too brown take them

out & put them into the soop, before you send

it up put into the soop with your forced balls and

what you please besides, Then for garnishing the

Dish as follows. Set on some hoggs lard, let it

be scalding hoott, and put in some green parcelly

till it be Crisp, then take some Box & dip it in

till the leaves arise, then dip in some more Box

and dip it in Yolks of Eggs and sprinkle some salt over

it and let it be Crisp in the lard, make little feathers

and dip them in the Lard your feathers must be made

with Milk, flower, and Eggs as little Nutmegg, salt

suet Parcelly, garnish your dish with it and Balls

so keep it for use.

To draw gravy for Soops or Sawces.

Take a Buttock of Beef and slice it & beat it very well

with a Rolling pin take a Brass stewing dish, Butter -

the Dish very well and let the Butter boyl a pretty while

then put in the Beef and let it boyl unstir'd till it be

a black Brown, then turn up the other side and let it

boyl, then take a Ladle or two full of strong beef=

=broth according to the quantity of the Beef, then -

take Chives Onyons Winter savory & tyme and put in &

give them a boyl, then Rub the Beef with a Ladle -

till all the Brown and the strength of the meat be -

gone out of it, then strain it and use it when you

please.

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Forc'd meat for Broths

Take a quarter of a pound of Veal Rabbet or Mutton

3 quarters of fine Beef=suet, when they are both

Shread beat them in a Morter with a little Mace, Cloves,

salt & pepper a little Onyon & sweet herbs beat it

all together to a past and make it up into little balls

with Eggs so throw them into a frying pan with -

boyling salt & water, when they are half enough -

take them out & fry them in fresh butter or bake them

in a pye, If you have none of the aforesaid meats -

you may use Beef, which will make them very good

and when you please add grated bread.

Peas soop another way.

Take some peas & boyl them soft, and some Bacon

& whole pepper and some Course Beef and Onyons -

all together and strain it hott, and when you boyl -

again put in some spice some Anchovies & white wine -

with the juce of a Lemon Burn some Butter -

Brown or yellow whether you please and boyl some

Spinage green to put in it.

Pottage.

Take some bones of beef and set them on a stewing

with some sweet herbs Onyons & pepper, let it stew -

altogether, then fry some Beef in a pan, then warm

some water and put it into it, and when it is stewed

together put it into the pot to the rest and strain it

off and brown some Butter and put it together and

some forc'd meat pallets & sweet bread & some -

Spinnage & french bread, You may season it to the

tast with spice Anchovies & Lemon.

A Poho

Take some Rice and boyl tender & mix with some -

strong broth and Gravy and all sorts of spice and the

juice of a Lemon with a little salt you must not let

it be too thick when you put it into your dish.

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Plumb Broth

Take a Legg of Beef and put it in to Boyl the day

before you make your porrage, keep it well skum'd -

and boyl it till the Beef be all boyl'd to pieces that the

Broth may be strong or Jelly'd, Then strain it into an

Earthen pott & let it stand all night, next day set it

to boyl with good store of Raisons & Currons and

pruins, when they are Boyled a good while slice -

thin or grate a manchet and put in it, season it

to your liking with a little salt, Cloves Mace Cinamon

suger & Ginger, put in some sack and a little white=

=wine, if you please take up a good quantity of pruins

bruse them & put them in again or rub them through a

sive for they will Colour the porrage and give them a

pretty tast for some would not have whole pruins -

seen, be sure your fruit be boyld enough 2 hours -

are little enough for them to boyl do not let it boyl

long after you season it only let the bread be boyl'd

not to be seen for to thicken the Broth half a Doz:

pound will be little enough, do not use the bottom of

the Jelly when it has stood all night, let the bones be

broke of the legg of Beef.

Almond pottage.

Take 2 pound of Almonds blanch them very fine, then

have a good Legg of Veal cut in pieces & soak'd in water

and a very good Rowl boyl it to pieces & strain your -

broth very fine from it, and let it stand till it be Cold -

then take off all the fatt, then set the broth in a tossing=

=pan over a Charcoal fire, when it boyls put in a little

salt, then pound your Almonds not too fine, put ^ them into

your broth & a pullet as fair an one as you can gett,

and let 'em boyl an hour, then take the Crust of a -

French Roll & put it into a tossing pan a pint of

the broth strain'd with them cover it with a plate and

let it stand before the fire for half an hour, take

6 Yolks of Eggs run 'em thro a sive, draw em very

thick with the broth, put your bread into a Dish and

put your Rowl in the middle of it, set it over a Char=

cole fire, then strain your broth into the Dish from

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almonds, then put your almonds over the fowl, and -

garnish the Dish with Lemon clofe by the brim -

and Raspings of Bread, so send it up hot, you may

Season it according to your pallat.

Brown Porridge.

Set on a Legg of Beef let it Stew 24 hours over a slow

fire, let it stand to be Cold take of the fatt sett it -

over the fire again & put about 6 ounces of harts=

horn in it, let it boyl 12 hours, after that strain it

then take half a quarter of Vermegelly put to some

of that broth, let it stew, take a fowl truss him in half

Roaft him at the fire, take him of brown him in a -

Tossing pan put about a Gallon of good broth to him. -

let him stew season it with all sorts of herbs in a

faggot very little Thyme but most parsly & Onyons

and let'em 'em boyl handsomely together, then take Cocks Combs

pallets Sweet breads, Sheeps trotters, for a Ragou=Crown

butter in a tossing pan with flower, but not too deep

throw all these ingrediants together then, put your broth

to'em & season to your pallet, Garnish your dish with

asparages. Add to these 12 pidgeons.

Asparagus porridge.

Set 4 quarts of Spring water let it boyl a full

hour, take Lettice & Spinage of Lettice an handfull, -

of Spinage 4 of Sorrel half an handfull Chervill

a quarter of an handfull & Crefses as you please -

Purflaw, Endive, Sallery about 3 blades, take them

and Rib'em, 'em, wash'em 'em very well & shread em very

fine, take half a quarter of a pound of Butter in a -

tossing pan & flour & Coular it white, then put in

your herbs with a little Salt, toss 'em up & let 'em -

disolve a minute, then disolve 2 Anchooies in a -

little milk & strain into it, break 8 Yolks & beat 'em

well, and mix 'em with a little of the Broth, then -

take your Asparagus raw cut it square and put it

into your porridge, let it boyl as long as you think fit

then thicken your Porridge with your Eggs and put

a french Roll in the middle of the porridge instead

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of a Fowl, Garnish your Dish with Raw Asparagus

Shread very fine.

How to make an Onyon Soup.

Take 6 or 10 Onyons and cut 'em small and -

take some butter & brown with flower in a Frying=

=pan and then put in your Onyons & fry 'em very

well and then put in 3 pints of water to your Onyons

and then put on salt & pepper & let it boyl a quarter

of an hour and have your bread Cut & put in your

Dish and put some of your broth to your bread

and let it stew and when you'r ready to send it up -

put the rest ore your Dish and send it up.

How to make pottage of the herbs without meat.

Take Lettice and Spinage and sorrel and 2 or 3 young

Onyons wash 'em very well & cut them as you think good

and then put them into a stew pan with some salt and -

set it over a Charcole fire and let it stew without

any thing else a quarter of an hour, and have a Gollon

of Water & have a Crust of Bread of a 2 peny loaf

it must be white bread and let it boyl with the water

and put the water and the Crust to your herbs -

having a Great many herbs and let 'em boyl very

well, and have 2 Rolls & cut the Crusts and put

into a Sause pan and put some of the broth of the

herbs & so let it stew very well and then put it

into your dish, and take six yolks of Eggs, beat

them very well and if there be more than your dish

will hold put some by and put your Egg yolks to the

rest and stew it very well and then let it boyl and

then take it off & set your Crust in the middle of -

your Dish and then put your herbs all over your

Dish and so send it up.

To make a Soop of Muscles.

Take a quarter of a peck of Muscles & beard 'em

& wash 'em very well then take a quarter of a pound

of Butter and brown with flour & have some -

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Parsly and Onyons shread & put in with your -

Muscles and fry them a little while, Then put in 3

pints of fair water to your Muscles, and let it -

boyl a quarter of an hour & so season it with pepper

and salt, Then have your bread Cut and put in a

sause pan, then strayn of your Liquor & then take

your Muscles & take the meat out of the shells, and

then garnish your Dish with the shells, then brown

a little butter with flower and then put in your -

Muscles and then a little of the brown broth so let it

boyl & have your bread slices and so put it in your

Dish, then put some of your broth over your dish

then put your Muscles over your dish, & so send it up.

Milk Soop.

Take Milk put it into a pan and put in a Lawrel -

leaf put some sugar & a little salt and so let it boyl

and then take it off & have your bread cut then put

it into your Dish that you send it up in, Then put

your Milk to your bread, Then take 5 Egg yolks

and beat them very well, heat some of your milk -

and mix with your Yolks but have a great care it -

doth not burn and then put it over your Dish, have

some Loaf=sugar and scrape over to send it up.

To stew Venison

Take a side of venison and bone it and Lard it with

Bacon and stuff it with forc'd meat underneath and

so set it on the fire to stew put in some Onyon -

some spice a bunch of sweet herbs and let it stew

all together, squeese some Lemon in & let it stew

4 hours and put an Anchovy or 2 in it and thick

it up with flour & make forc'd meat balls

To Ragou a Breast of Veal.

Take the Veal, lard it with Bacon stuff it with

forc'd meat underneath and strew it over with spice

and half roast it, then put it into a stewpan with -

some strong broth with a blade of Mace, 2 anchovies

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2 slices of Lemon and let all these stew till enough

and burn some butter brown as you do for the pottage

and thick it up and make it forc'd meat=balls Lamb=

stones and Sweet breads.

To Stew pigeons.

Take 6 pigeons cut them in pieces set them a stewing -

with some Gravy and all sorts of spice, some white

wine, The juice of Lemons some Catchoup and Oyster=

=liquor 2 Anchovies, a little spice very fine & grated -

bread throw it over the pigeons with a piece of Butter

and shake it together before you put it into the Dish.

Alamode a Breast of Mutton.

Take the Mutton lard all the lean with Bacon and

cut some sweet herbs fine all sorts of spice and pepper

and salt and slash the meat on both sides and rub the -

herbs and spice which mix together on both sides, half=

=roast it, then put it in a stew pan and some Lemon -

sliced and 3 Anchovies, Oysters & sausages, when you

take it up you must make the sawce brown as for --

Fricasees and thick.

To Roast a Westphalia ham.

Half boyl the ham then set it before the fire -

to Roast, but it must Roast very slow and when

it is soak'd through take it from the fire you -

must boyl some pigeons and Roast some Chickens

about it and fry some Oysters and lay all sorts

of Greens with Lemons & barberries about the

dish.

Chicken pye.

[ manicule ]

Take some Chickens cut them in pieces season them

with spice, and lay a lare of Chickens and a lare

of sweet breads and Lambstones forc'd meat & hard

Eggs, and then more Chickens, & so till the pye be

full and when baked make a sweet caudle of Gravy

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and white wine, sugar & the juice of a Lemon -

just squeezed in when you pour it in, thick it up

with Eggs and pour all over the pye.

Breast of Mutton.

Take the mutton and Lard it through with Bacon

and season it with all sorts of spice and halfroast

it brown, Then put it into the stewpan and stew it

with Gravy Oyster liquor Anchovies and a little

Claret, some Mace and whole pepper, shake all

these together and so thick it up and put in pallets

and sweet breads and garnish with Lemons.

Apple pudding

Take some Apples stew them in water with a -

little Cinnomon and sugar and let them ly till

Cold, then mix some Cream Egg sack & sugar and

mix all these together with all sorts of sweet meats

and bake it in what you please.

Carrot pudding.

Take some Carrots and boyl them soft and mash

them through a sive, and mix it with Crumb'd -

white bread and Cream and Eggs and some sack and

sugar and the juice of a Lemon & sweet Beef -

marrow or suet cut fine and either bake or boyl it:

A fricasie.

Take 2 or 3 sweet breads and thre pallets boyl them

tender and cut them in pieces and fricasie them with

brown sauce.

Lady Denbigh s way for boyl'd Rabbits

Perboyl the Levers, then take out the strings -

shread them very well with Spinage parcely and

sorrel and a little pepper, Rowl all these together

in butter and scure them in the Rabbets belly, when

they are boyled take it up and in a sause=pan -

mix it with Yolks of hard Eggs some Lemon -

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shread and a little of the juice a little salt and as

much Butter as will make it thick.

Fish Sauce

Take half a pint of Gravy made of Beef of -

Mutton boans or flesh, put into it 3 Anchovies

minced small, some Cloves mace and a little -

Nutmegs and a little horseradish half a pint of -

whitewine the juice of a Lemon or the peel boyl'd

in the Gravy a little mother time and an Onyon

stuck with Cloves, stew all these together and -

when it is stewed Enough strain it from the bones

and spice and when your fish is Ready draw the

sawce up with good store of Butter and a little horse=

=radish scraped and some minced mushrooms -

Oysters and Shrimps and half a spoonfull of vinager

and let them ly one hour after the fish is scaled and

Rub'd well with salt & vinager.

To make balls of forc'd meat.

Take as much lean Veal as a Duck Egg and a

pound of Suet, a little Shallot Parsly sage and

Time, pepper salt & Nutmegg whites of Eggs as

much as will make it into a past, these will either

boyl or fry or stuff or bake.

To make Oyster Sausages.

Take the lean of a Legg of Mutton and mince it

very small, then make twice as much Beef suet

as there is mutton and mince that small, Then put

them both together and mince them till they are well

mixt, then season them with pepper and salt as

you like best your self, Then you must put a quart

of Great Oysters liquor & all, and chop them so as to

mix them well together, then rowl up to what -

bigness you please of Sausages and fry them with

a little sweet butter.

To pickle Lobsters.

First boyl them then take the Claws and tayls as

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as whole as you can and leave no meat in the shells

then take white wine & whitewine vinager with Mace

Nutmegg and whole pepper, give them a boyl and

when it is Cold slice in a Lemon peel, then put in

your lobsters and keep it close covered for use.

To make Rammikins

Take 3 quarters of a pound of Cheese One half

pound of it mild, Shred it small and then beat

it in a stone morter a quarter of an hour, and -

then put a slice of butter into it, and beat it with

the Cheese and then put in 2 Eggs both Yolks &

whites and beat it till well mixed together, then -

take 2 French Rolls and Cut them into toasts, and

Toast 'em and then spread the Cheese ore the toasts

pretty thick especially in the middle and set it -

against the fire, then take a Red hott Iron -

and hold it over the Cheese till 'tis pretty -

brown so serve it up half the quantity makes

the plate full.

Stakes a' la' Maintenon.

Take some stakes of Mutton bruise them, then

take some Bacon cut it into small squares, put it

with all sorts of sweet herbs shread and some spice

of all kinds and some salt, put all together in -

melted butter which must be thick & turn them in

it and wrap them in dou^uble white paper rubbed -

with butter and turn the paper as if you would make

a little pye, that the sauce may keep in them,

then put on the Gridiron or frying pan take -

heed the fire does not catch them and turn them

till broyl'd.

Pusticho pudding

Take a quarter of a pound of pusticho nuts blanch

and beat them small put them to a quart of Cream

and the Yolks of 12 Eggs Nutmegg grated and a

pound of beef Suet or Marrow a penny loaf grated

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and a quarter of a pound of sugar all these well --

mixed and put into a Dish and bake it in an Oven

hott enough for white bread.

a Lobster pye

Take 2 or 3 Lobsters and take out all the meat

and cut the Tayls and Claws in halves then season it

with pepper salt nutmegg and Mace a pint of Oysters

or Cockles being parboyled put in with the Lobster

into the pye cover them with Butter then Lidd it

and when bak'd take the bodies with some juice of -

Lemon and if you please a little whitewine and make

a Caudle and cut up the Lid and put it in and shake

it well, some bake them only with butter.

Oyster Loaves.

Take little French Loaves cut off the tops and take

out all the Crumbs then take a pound & an half

of Butter melt it in a frying pan till all the froth

is gone then put in the Loaves and put of your -

melted butter into them till they are Crisp, then

take them out & set them before the fire, then take

3 pints of Oysters wash them in White=wine -

then stew them in their own Liquor with some -

strong Gravy and a little mace or Nutmegg -

and if you please a bit of Lemon peel, when they

are Enough stewed put in a piece of Butter and

a little juice of Lemon, then fill the loaves and

put on the tops being fryed with the rest. when

you cannot have Oysters Cockles will do.

To Salt hamms.

Take 2 pints of peters salt and one of Brown=

sugar cover the hamms over very thick with it, &

let 'em ly 5 or 6 days, then salt them again -

not pouring away the Brine, they may lye a -

fortnight before you hang 'em up Rub them up

with sheeps blood they may hang a month in the

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Chimney, The hams must be made of pork, for six

hamms take ten pound of peters salt, when they -

are to be boyl'd lay 'em in water One night &

boyl them 7 hours, and put an handfull of Bay

salt into the water you boyl them in, while the -

hamms are salting pour the Brine on 'em 20 times

a day.

To salt Tongues.

First salt the Tongues with Bay salt a day or two

then salt them with Salt peter or peters salt, let 'em

ly in that a fortnight, then boyl 'em and they -

will keep 2 or 3 months after they are boyled, or

else you may dry them.

To order Bacon

First cut out the Chine and 5 Ribs for a Sparribb

then straw it over with a pound of salt peter beaten

beaton small and let it ly about an hour before

you salt it, then salt it very well with white and

bay salt mixt, then let it ly a week and then salt it

over again, then let it ly a fortnight longer, then

move it and rub it all over with the same salt that

is upon it, then let it ly a fortnight longer, If it be

a great hogg let it ly 6 weeks in all, then when

you hang it up in the Chimney strow it all over

with wheat bran, then let it be dryed with wood=

=smoak, then let it hang 6 weeks or 2 months till

its very dry, then take it down and sweep it very -

Clean and lay it upon a Rack not too hot, when -

you salt it let it ly on a form or a place where

the brine may run away.

To make Sawsages.

Take a legg of the best white pork and cut it clean

from the shin, then mince it small and beat it in a

Mortar and take 2 pound of Beef suet shread it -

very small, beat half of it with the pork, when it

is well beaton put the other in, then take the Yolks

of 4 Eggs and 2 whites and half a pint of Cream

scald it & let it stand till it be cold grate 2 manchets

and mingle all these together with Sage pepper and

salt to your tast, then Rowl 'em out & fry 'em.

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To Coller Geese

Bone the geese, cut 'em Square fit to be Collered

let the soke one night in their Seasoning, it -

being of Cloves Mace Pepper and Salt, in the mor=

=ning take it out and put small pieces of anchovies

all over and Westphally Bacon mixt, then rowe

it up into Collers, and boyl it in Strong broth -

with a little whole pepper and mace, pickle in

the same liquor when you Dish them up cut'em 'em

in halves then the two sides will stand upwards

Garnish the Dish with Westphalie Bacon.

To Coller Salmon

Take a side of Salmon (you may cut of a handfull

of the Tayl it being drigged & wash'd) then wash it

over with Yolks of Eggs, Strew on a good handfull

of Sweet herbs, with a little Fennel Cloves Nutmegg

and Ginger, Season it with pretty seore of Salt and

a good quantity of the afores.d Spices adding a little -

pepper bind it into Collers with broad tape, let

the Liquor be Vinegar & Salt boyled together, then

put in the Collers and a faggot of Sweet herbs

Sliced Ginger & Nutmeggs; it will take an hour

and a half boyling, if they be great Collars

and so put in a Sauce pan with the Liquor

when it is cold.

To make a Fricasie of Eggs

Take ten Eggs & boyl 'em hard and cut them in

quarters and boyl the quarters in a Jill of thickned

butter and shread half a handfull of Green Sauce- --

and a little parsly and put it in with a little- --

Vinegar according to the tast, then put in a little

more drawn butter & Shake it well & let it boyl

a very little & so dish it.

To make Salmon Sawce

Take a Jill of Claret and shake a little flower

in and let it boyl, stirr it that the flower does not go

in lumps, then take 4 anchovies One handfull

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36of Capers and shred 'em together and have a -

Nutmegg sliced in and a bunch of Shaved Horse=

radishe and a bunch of Sweet herbs, a little -

lemon peel shread and a littel mustread, put 'em

all into the Clarret let 'em boyl, put in two -

pounds of butter by a little at a time and be sure

lade it up for fear of Oyling.

How to make Beef Stakes.

Take the Beef and cut it thin and hack it with a -

knife and season it with salt and sweet herbs shred

small, then fry them in butter till they be brown

then put them into the Stewpan with that they were

fryed in with a little white wine and a few Capers

and Anchovies shread together and a little Nutmegg

sliced in, so let them stew alltogether, then put in a

little butter and Shake it and so Dish 'em.

To make Beef Stakes another way

Take lean beef and scrape it and shread it as forc'd

meat, then take the like quantity in suett and shread

it with sweet herbs Onyon & Nutmegg what 'ere you

like best, so make them up with Eggs and Roll them

upon a table with bread crumbs into little Collops

then fry them & make a Gravy sawce to 'em with

some Catchoup.

To make Cutletts.

Take a Neck of Mutton and cut it into stakes, then

stew it in a frying pan with a little water a bunch

of Sweet herbs and an Onyon, then take out the -

stakes and fry them in sweet butter so lay them -

before the fire to keep hott, whilst you make a Sauce

of the broth the stakes were stew'd in, to which -

you put in a little white wine & anchovy with a -

few Capers and a little Nutmegg so thicken up the

Sauce with Yolks of Eggs and butter & send it up.

To dress a Calves head

Take a Calves head half boyl it then cut one side -

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and the Tongue in thin slices like an hash which put

into a stewpan and to it some wine Gravy and a

little strong broth and an Onyon stuck with -

Cloves a little bunch of Sweet herbs some -

anchovies, Capers shread a little of the pickle and

pickled Oysters if you please or any other pickle,

A little Jamaica pepper or sweet seasoning which

you please, Stew all these together till the meat be

enough and the liquor that it's stew'd in be savoury

Then take out the bunch of herbs, and with a piece

of Butter and the Yolk of an Egg thicken it up

on a quick fire shaking it all the time and take

the Onyon out, then have the other side ready -

broyl'd which when it is laid to the fire must be

Rubbed over with the Yolk of an Egg, lay this

in the middle of the Dish, then lay the hash'd

meat round about it, The Sawce must be thick

and have the brains ready fryed in little thin round

Cakes which must be beat with the Yolk of an

Egg and the white before its fry'd throw these

about and some broyld little Collops of Bacon -

and little thin pieces of fryed bread, sliced lemon

[ manicule ]

or any other Garnish you please, as Olives Capers -

Mushrooms &c so send it up, If you please you

may put in Vinegar to quicken it and fry Clary

in Eggs and lay about the meat, If you design

it for a great dish you must have two Calves heads

To make Cutlits

Take the better end of 2 necks of Mutton and

rub them till they be thick coverd over with -

Grated Bread salt pepper and sweet herbs, as

savoury, Time Marjoram and a little Onyon

Mince all these well together and if you have an

Oven Ready lay the Stakes upon a flat Stew=dish

with little pieces of Butter both under and over -

or you may fry them if you please, The Sauce must

be Gravy and butter with the Liquor of what

pickles you please with some Cut Oysters and -

Mushrooms and what you please You may add a

little Catchoup if you have a mind.

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A Fricasy of Chickens or Rabbets.

Take your Chickens and flea them and pull them

in pieces and let them ly in Cold water an hour

and an half then put some clean water into

a Stew=pan and let it boyl very well, then cut

your Chickens into as little pieces as you would

have 'em, and put them into the water with a -

little pepper salt Mace Cloves & 2 Nutmegs, let

all these Stew together till they be enough, then -

take 2 Chickens a quarter of a pint of Cream

and the Yolks of 3 Eggs and One Anchovy shread

small & put to your Chickens and shake them very

well together and so dish 'em up. You may lay

balls or Pallets with 'em and stew Lemon peel -

with 'em and some to garnish the Dish

To Stew a Breast of Veal

Take a Breast of Veal and Boyl it in milk and

water the Sweet Breads and all and when it is -

enough take a little of the Broth it's boyl'd in -

or any strong broth that is ready for the sawce -

and thicken it with any sort of Green pickles and

Oysters or any thing of that nature, then take

the sweet breads and cut in little pieces and throw it

in the Sawce with the rest, then have ready some

thin fry'd Collops of Bacon and throw 'em over

the Breast of veal and so serve it up with -

the Sauce which is to be thickned up with a little

Cream and a few Eggs yolks & butter sliced -

Lemon thrown upon your meat.

How to make French Fritters.

Take Eleaven Ounces of fine flower and a -

full pint of new or blew milk, mix your flour

and milk well together and a little salt so fry

them in thin pan cakes with as little butter as

you can and they must not be in the least brown'd

then put your pancakes into a Morter and beat

them untill they come to a stiff past, then break

an Egg and beat it again, then break in another -

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Egg and keep so doing till they come to Eleaven -

beating it very well betwisct every Egg, then put

in a Spoonfull of Orenge flower water or -

Rose water beating it well in, You may put it into

an Earthen pot and it will keep two or three days

and when you fry them have a Stewpan on with

some good sweet Seam, when it is very hott put

them into your fatt with a little keg end or a knife

made Crooked for the purpose, drop 'em into your

fatt they must be about the bigness of an Egg yolk

so as they fry brown, take 'em up and set them

near the fire to keep Crisp, serve them up with

some Scrap'd Sugar and Orange flower or -

Rosewater or sack and either Orange or Lemon

cut in quarters and thrown about it.

To pickle pigeons.

Take the pigeons and cut the skin down the back

and take out the Bones of it all then season it -

with Mace Cloves pepper salt and sometimes herbs

and Lemon peels shread, or what you like, then sow

up the skin again and fashion 'em right, then -

have ready boyling water and salt Vinegar and

white wine Bay leaves and some whole pepper -

into which put the pigeons and when they are -

enough take them up and boul the pickle til you

think it will keep and then take it off and when

both are Cold put in the Pigeons and so keep 'em -

which is usually eaten with Westphaly or hung beef

Cold do not cut the skin but turn it back at the neck

and so bone the pigeon and with the aforemention'd

seasoning and some Anchovies minc'd to it season

'em & then turn the skin back free from bones -

and sew up the neck and all the holes with fine

thread and take not the birds out till cold for -

fear of turning black. the same way they may do

Geese.

To Sawse Eels.

Take two large Eels and case 'em & cut 'em down

the Back or Belly which you please and take out -

the Bones, Then take good store of herbs Sage -

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Parsly Time Marjoram, mince 'em very small, season

'em with Nutmegg Ginger Pepper and salt, -

strew the herbs on the inside of the Eels and rowl

'em up like a Coller of Brawn put 'em into a Cloth

and boyl 'em tender with salt & Vinegar when -

they are boyl'd take 'em up and when the pickle is

Cold put 'em in and after two days you may Eat 'em

If you think it too sharp put some water in the -

Boyling its much better.

Scorcht Collops.

Take the Lean of a Legg of Veal cut into thin

slices beat it very well with the back of a knife, then

fry it brown in Rost fatt or butter, when it's fry'd

put the Collops into a Stewpan with as much -

water as will cover them and a good deal of butter -

then put a little savoury and time in and a little

Nutmegg or mace let em boyl close Covered a good

while till the broth be strong a little before you dish

it with Eggs. Sett it on the fire again and when -

its thick enough shake it well together so serve it

with balls and what Garnishing you please, If you

put a little white wine and Lemon it will be -

much better.

A Sauce for boyld or Rost Tench

When the Tench is Spitted spelk it on Each side -

and so tye it on the Spit and bast it with butter as

it Rosts, as for the Sauce observe what follows -

Take about a pint of clarret wine two or three

Anchovies a handfull of Capers set them on the

fire and let them boyl very well and when your -

Tench is laid on the Dish have a good deal of butter

Ready drawn up then pour the wine in and Capers

and shake 'em well together and pour it upon the

Tench and garnish the Dish with fry'd parsly -

and stick the fish all over with fry'd tosts.

To Coller Beef.

Take a flank of Beef take all the bones out of it

and gristles & skins and then make a pickle of bay=

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Bay=salt and Salt peter so strong as will bear

an - Egg and let it ly in that pickle five or six&nbsp;

days then take it out and let it dry and season it

with Cinnamon Pepper Nutmegs Cloves & Mace

Then take a good handfull or two of Sweet herbs

and Straw 'em all over, then Rowl it up hard

with filleting and set it in a pot upright and&nbsp;

put in a quart of Clarret wine or else of Pump

=water an handfull of Rosemary and put 'em

all together and cover the pot with past and so

bake it with a batch of Brown bread in the Oven

A Sauce for a Codds head

Take about a pint of Clarret wine set it on the&nbsp;

fire, Then Shread seven or Eight Anchovies, put 'em

into the Wine with a piece of Lemon peel a good

quantity of Capers, a little shread horse radish, let

these boyl well together if you please put in some

Liquor of Oysters and a good handfull of cockles&nbsp;

or Oysters take out the Lemon=peel, Then add to

this Sauce a good deal of Beaton butter, shake it&nbsp;

well together over the fire, Then have the fish ready

on a Dish pour on the Sauce lay on and about the

head the Breeches fry'd in Slices and Liver Sliced&nbsp;

and some fry'd bread and Shrimps Oysters or Cockles

Lemon Slices and what you please.

A Sauce for any fry'd Fish.

Take Oringe peels green or dryed stew 'em in vinager

and slice 'em in thin slices the Green before it be stew'd

then put if you like a little Vinager with Raw Onyons

infus'd in it, and so have ready beaten butter to which

put this and beat it on hot Coles together till it

be thick Then rub the dish with a little Garlick and

so lay on the fish, then pour the Sauce upon it&nbsp;

and spread the slices of Orenge about it and so

garnish it with fry'd parsley

To fry all sorts of Fish.

Take Beef Suet and render it whilst it's sweet&nbsp;

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and put to it when strained from the gross some

Bay leaves Mace some gross pepper and salt so&nbsp;

put in a pot for useing, this will make the fish

Crisp and hard

A Sauce for fresh white Herrings

Take the heads of the Herrings and fry them

in Butter, then bruse them in the Butter it being&nbsp;

no more than will fry them and so put strong ale

to them a little gross pepper and Jamaica pepper

and whole Onyon then set them to stew till it be

strong of them, and begin to thicken, then strain out

the heads and thick the Broth with a piece of Butter

as it boyls and then rub the dish bottom with&nbsp;

Garlick or shallot or a Raw Onyon which you

please, so having the sauce ready pour a little on

then lay in the Herringes broyled or fryed as&nbsp;

you like best and then pour the rest of the sauce

upon 'em and throw fry'd parsly and what other

Greens you please to fry about it.

To maranett Fish

Take Flounders Trouts Smelts or Salmon=smelts Mack=

=rell or any sort of fish, wash them and dry them with

a Cloth, Then fry them very Crisp in Clarifyed butter

then make a pickle with White=wine & water some&nbsp;

Rosemary, Time and bay leaves with Nutmeggs cut

in slices whole pepper and salt when it has boyled&nbsp;

half an hour take it off and let it cool, then put&nbsp;

the fryed into a Vessel and cover it with the liquor

and spices stop it close & use it when you please.

To stew a dish of Mutton stakes.

Take the better end of two necks of Mutton cut it

into stakes, then fry it till it be lightly brown and

cast a little salt upon it then put it in a stewdish&nbsp;

and put it to some white wine a little strong broth&nbsp;

and Gravy of Roast meat If you have neither put&nbsp;

as much fair water as will stew it enough, put a&nbsp;

little Jamaica pepper Capers and sweet herbs and an

anchovy or two and some pickled Oysters stew all

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these well together then put it on the Dish lay on

some fry'd Sausages and garnish it as you please.

To make a Lemon Sallad

Take of the thickest rind of Lemons that you can&nbsp;

get cut 'em in halves and cut out all the meat&nbsp;

clean from them lay the rinds all night in water

the next day shift 'em into another water, and

if there be any meat in them scrape it off, then&nbsp;

cut the Lemon rinds round so long as they will&nbsp;

hold, and then boyl them a little in fair water&nbsp;

then take 'em out & dry 'em with a Cloth, then

make this Syrrup with a pint of Water that the

Lemon rinds were boyl'd in and half a pint of&nbsp;

White wine vinegar with a pound of Ordinary

sugar this will serve for the rinds of Lemmons

You must not put the Lemon pills into the&nbsp;

Syrrup till it be Cold and it will be fit to&nbsp;

Eat the next day.

To make a Chesnut Sallad.

Take Chesnuts and boyl 'em till they'll shill pull

off the husks and slice 'em thin, Then take the&nbsp;

juice of two or three Lemm ons a Lemon or two

minced mingle them with your Chessnuts and put

to 'em as much hard sugar as will please your pallet

and when you have dish'd it up put to it a little&nbsp;

Clarret Wine the french way.

A Cabobe

Take a Neck of Mutton cut it bone from bone

as for stakes and lay slices of Onyon some forc'd

meat and some sweet herbs shred small with

an Anchovy and some Jamaica pepper betwixt every

stake, then lay 'em all close together and wrap

a Calves call about it as you would do an Hogs

harslet so rost it and make a savoury sauce with

the herbs and Anchovis stew'd in a little Vinegar

and water or wine and some seasoning then thick

it up with a little butter and so dish it up, the&nbsp;

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the meat whole pull'd of the spitt and throw

Barberries sliced Lemons and forc'd balls about

it.

To Stew a rump of Beef.

Take the great bones out of a rump of Beef&nbsp;

then season it with salt Nutmeggs mace and a&nbsp;

little pepper and stuff the lean part with Beef suet

shread very fine and mingled with some of the&nbsp;

aforementioned seasoning, stop it in very hard&nbsp;

put it in an Earthen pipkin or pott and put into

it a quart or better of White or Claret wine&nbsp;

a pint of Vinegar and Onyons split and a good

bundle of Sweet herbs season it with salt to&nbsp;

your tast, then put as much water to it as will&nbsp;

cover the meat and let it stew gently at least&nbsp;

six hours, when you take it up scum of the fat

and take away the Onyons and herbs, then put&nbsp;

it into a large dish with tosts of white bread&nbsp;

for Sippets then pour on all the Liquor and so

serve it up.

To Rost a Rump of Beef.

Take a Rump of Beef and stuff it with herbs An=

=chovies and Beef Suet well minc'd together then Rost

it and bast it with Claret wine till it be near enough

then disolve an anchovy in the Wine and Gravy and

put a few herbs in and so with a bit of Butter shake

it on a quick fire, and a shake of the dridging box to -

thicken it, so when the Beef is Rosted out put the

Sauce under it in the Dish and so serve it up with

Barberry or what garnishing you please, the Sauce

must be made Savoury to bast any Rost Beef with -

Vinegar and water will make it tender but basting

with wine is much Better.

Beef Alamode.

Take a piece of Lean Beef skin it and beat it very

small, lay it twenty four hours in pump water &

Cochineel, then season it with Mace Cloves pepper

and salt and a pound of Beef Suet shread small with

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with a little sweet herbs, then put it close down into

a pot bake it two hours, then clear out all the Gravy

and fill it up with Butter clarified.

Minc'd pyes.

Take Neats Tongues boyl 'em and shread 'em small

with as much suet as meat, as much Mace and&nbsp;

Cloves as will please your pallat a pound of sugar

an Ounce of Candid Oringes and Citron as much&nbsp;

Lemon a Glass of Sack and a little Orang flower=

water, Then you may use it, The same way will do

for Calves foot pyes putting in a pint of Cream,

and half a pound of Marrow, You may when you

please put in Currants.

To make a Fricasee of Oysters.

Take a quart of Oysters and put 'em into a frying=pan

with some White=wine and their own Liquor a little

Salt and some whole spice and two or three Bay=leaves,

when you think they be enough lay 'em into a Dish

well warmed, then add to the Liquor two Anchovies some

Butter and the Yolks of four Eggs Garnish your fish

with Barberries and what you please as Bread crumm s

Crisp'd and lay'd about the Dish.

To stew Fish in the Oven.

Take Soals Whitings and flounders and put em&nbsp;

into a Stew=pan with as much water as will cover

them with a little Spice and Salt a little White=wine

or Clarret, Some Butter two Anchovies and a bundle

of sweet Herbs cover them and set 'em in an Oven

not too hott, when they are enough serve 'em in and

Garnish your Dish with slices of Lemon and lay -

sippets in the Bottom.

To poott Pigeons or Wild fowl Goose or Rabbet.

First parboyl the fowl a little, so as to plump 'em

then take any of these sorts of Fowl and fill their Bellys

with Jamacia pepper Crush indifferent small & salt

and butter with it, and rub 'em over with the same seasoning

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then put 'em in a pott with as much good butter as

you think will Bake ' them, Cover them over with&nbsp;

paste and set 'em in an Oven of a reasonable heat&nbsp;

when they are baked enough put 'em out of that pott

and let the Liquor run clean from them, then lay

them in the potts you design to serve 'em up in, let the

Liquor they were bak'd in stand to clear, then pour

the clear off the top upon 'em and have ready as&nbsp;

much clarified butter as will cover 'em Ordinary -

pepper is much better.

To Bake a Hare.

Take out the Bones and beat the flesh in a Morter

with the Liver then season it with all sorts of Spices

then work it up with four Eggs yolks, then lay some

of it all over the bottom of the pye, then lay on some

Lard and do so till you have lay'd on all, then bake

it well with good store of sweet Butter. For putting

in any sort of Stew'd meat or Sauces in stead of Gravy

Take One peck of Cockles, three Gallons of water&nbsp;

half a Doz:en large Onyons shread, Two ounces of -

Black pepper grossly beaton half an ounce of Mace

an Ounce of Ginger thin slic'd, One pint & an half

of Vinegar, Three handfull of Salt a pint of Stale

strong beer if you would have it strong and high

Coulered put these in a Kettle and let 'em stand&nbsp;

twenty four hours upon a Gentle fire close cover'd

with past made of Bran and water, then when

you have taken it off the fire, let it stand six&nbsp;

hours till it be pretty cold, then strain it through

a double Canvis, which done take out the fish from

the shell, and put 'em to the Liquor, you may best

keep 'em in little Jarrs pitch'd up and for want of

them bottles well Cork'd and make use of them as

you have Occation.

To Stew Mushrooms.

Take 'em and pick 'em and set 'em on the fire&nbsp;

with a much water as will cover 'em, then take a

good deal of Gross pepper and salt a little Mace and

Cloves let them boyl till they be tender, then take all

the water from them, and take a jill of white wine&nbsp;

the Yolks of two or three Eggs well beaton together

then put 'em to the Mushrooms with a piece of butter

the bigness of an Egg and shake 'em together till&nbsp;

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the butter be melted, and that they are fit to serve up.

To Sauce a Calfs=head made in a Roll

First open it take out the Tongue and Brains,

and steep it two or three days in water, then the

Bones must be took out, then season it with pepper

and salt Cloves Mace and Nutmeggs and sweet=herbs

when they are to be had, then rowl it as you do&nbsp;

brawn, when it's cold put it into pickle and so keep

it to Eat with Vinegar and sugar, you must wrap

the head in a Cloth and bind it about with Inckles.

Neats Tongues and Udders Alamode.

Season 'em with pepper salt and Nutmeggs, then

lard 'em with great Lard and steep 'em all night,

in Clarret wine Vinegar sliced Nutmeggs and&nbsp;

Ginger whole Cloves beaten pepper and Salt, steep

'em in an Earthen pot or pan, past it up and&nbsp;

bake it, serve it up on Sippets of French bread&nbsp;

Cover 'em with Sliced Lemon and Sausages round

and over them or none then Adding Shallot Garlick

or Onyons and sweet herbs with Lemon peel does

well & some strong broth a Glass full of ale & some anchovis.

To pott Tongues

Take your Tongues and prick them with a penknife

under the Fatt to let in the Salt, Salt 'em first&nbsp;

with Common salt, when the Blood is out which -

will be three or four days first, Salt them with

Salt=peter for a fortnight, then boyl and peel 'em

and have ready mace Cloves pepper and Nutmegg

beaten fine and rub 'em all over with it and put

'em in a pott with Butter and bake 'em with light

things, when they are Baked put them in little potts

and Cover them with Clarified Butter.

To Stew Carps.

Take them whilst they are alive then Scale them&nbsp;

then take the Guts and all out, throw only the gutts and

gall away, then take the rest with the Blood and a&nbsp;

little Clarret and lay it aside in a Dish till the

Carp be half Stew'd in strong broth with a little&nbsp;

Claret and Vinegar, Then take sweet marjaram&nbsp;

Time Onyons Capers Anchovies Horsredish with some

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Lemon peel and a few Cloves Mace Ginger and&nbsp;

Nutmeggs mix all these together and cut 'em very&nbsp;

small and put 'em into a stew pan to the Carps&nbsp;

then put in at the same time the liver and Spawn

or Milt, the blood with all the first things that&nbsp;

were taken from the Guts and gall, Then put in as

much Claret white wine and Vinegar as requires

to the quantity of Carps you have a Stewing,&nbsp;

after the Carps are Stew'd enough put some&nbsp;

Butter fry'd brown, then put into it as much&nbsp;

flower as will thicken it, and then put into the&nbsp;

Stew'd Carps Liquor as much as you believe will

thicken it for Sauce.

To Bake a Pigg.

Take a fatt large Boar pigg and dress him and

cut him in quarters and take out all the bones&nbsp;

and wash it and dry it very dry with a Clean Cloth

then season it with pepper Salt Mace Cloves&nbsp;

Nutmegg and a little Ginger and a little dryed&nbsp;

Oringe=skins and beat to powder, mix all these&nbsp;

together, then take an handfull of time and strip it

from the Stalks, a little Sage, and a little pott=mar=

=joram, and a little penny=royal, and shread 'em

all together, then Straw it upon the pigg and lay

it in the pott one quarter upon another and pour

to it a quart of Whitewine and upon it a pound

of Butter, then tye a paper upon it close and so

bake it two hours and an half and when it is

drawn out of the Oven pour out all the Liquor

and then fill up the pott with clarifyed Butter

whilst it is warm and the Pigg hott.

To Pickle Sturgeon.

Take your Sturgeon and Open him take out all

that is in him, then cut off a good head to make the

Jowls large you must split the head in the Middle

then you must cut his body in pieces about a foot

long because it will shrink in boyling and splitt

them in two as you did your head, then it must be

water'd two days and two nights and shifted twice

a day with fresh water and the two first times&nbsp;

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you shift it with water it must be well scrap'd&nbsp;

and Rub'd with a Cloth to take away the slime&nbsp;

Then when you boyl him you must have a large

Kettle that it may have a good deal of room to

boyl in, You must tye your Jowls and your rands

very firm up with Basses, and when your Kettle&nbsp;

boyls almost full of fair water with a good&nbsp;

quantity of Salt, put in your Sturgeon, it may

boyl two hours, but when it is almost enough&nbsp;

it will rise to the top of the Kettle, but all the

time it boyls it must be kept well with scuming

for if the Sturgeon be good there will rise a great

deal of Oyl and if it be not taken off as it rises

it will Spoyl the colour of the fish, there must

be two quarters of Vinegar in the water it is&nbsp;

boyl'd in, then when it is taken up you must lay

it upon a thin board one piece by another, that

the stuff that comes from it may run away&nbsp;

then straw a good deal of Salt upon it when it is

hott, the day after it is boyl'd you must put it

into your Caggs or potts and put it to so much&nbsp;

pickle as will overflow it, it must be stale&nbsp;

strong Beer and a good quantity of Salt with a&nbsp;

little Vinegar, It must be cover'd with a thin Cloth

for a fortnight, then take off the skin that is&nbsp;

upon it and then you may stop it up close for

keeping.

To make a Ragou of Salmon.

Take Salmon and cut it in pieces the bigness of your

hand and half fry it, then put it into a Stewpan

with as much Claret wine and Ale as will cover it.

with pepper Salt and whole Cloves, and a bunch

of Sweet herbs and two or three whole Onyons

then sett it a stewing and put in two or three&nbsp;

Anchovies and some Capers and Lemon and let

it stew all together till the Liquor is half con=

=sumed, then take the Yolks of Eggs and with a&nbsp;

little Gravy and butter thicken your sauce and so

serve it up you must garnish your dish with any

little fish or fry'd Lemon and parsly and raw

Lemon cut in Slices and when you please add a&nbsp;

little Catchoup.

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To bake Salmon

Take Salmon, Scale it and take out the Great bone

then wash it and dry it of with a Cloth, and the

night before you intend to bake it season it -

pretty high with salt Mace Cloves and a little

gross pepper, then cut it into convenient pieces

for the pott you bake it in and put to it some

bay leaves and Lemon peel and two great Onyons

stuck with Cloves and some whole pepper with

some white wine Vinagar and what Butter you

think convenient for the proportion of the Salmon

tye the pot up close and Set it in an Oven,

with Brown Bread, It may stand I think about

three hours, when it is drawn out from the Gravy

and put it up close into the pott you would -

keep it in and pour the butter upon it so fill

the pott.

To pickle Salmon.

Take the Salmon and first take out the Belly

which makes a very good Soup, then Chine it&nbsp;

which is usually fry'd, and for the two sides

cut them in two, that is into Jowl and a Tayl

then have ready boyling on the fire Salt and&nbsp;

water, Some Fennel Lemon peel a few Bay=

leaves and a blade or two of Mace and before

the salmon come in put in some Vinegar, when

it boyls quick put in the Salmon which must boyl

fast till Enough, then take it up and make the

Liquor strong pickle by boyling it more, and&nbsp;

when both are Cold put in the Salmon and so

keep it for use, If you have nothing but salt&nbsp;

and water and a little fennel it will be good

pickle, And if you be where the salmon is catch'd

the quicker it's put in boyling water the better

it will Calder, that is will be harder & curlump

which is most commended

To Coller a Pigg.

Take a pigg, bone it and lay it in two days in -

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Milk and Water often chang'd then Season it&nbsp;

with Jamaca pepper and Sage which done roll

it hansomely up bind it with broad Tape and

sow it in a Cloth and so boyl it in Milk and&nbsp;

water and save the Liquor it is boyl'd in and&nbsp;

when it is cold put Vinegar to it and keep your

pigg in it and sometimes put it into new pickle.

To make Fritters

Take two penny loaves grated as much fine&nbsp;

flower, season it with Cloves Mace & Ginger

according to your tast, Six Eggs Yolks & whites

beaten well and mix 'em with the Flower and&nbsp;

bread, then put in as much warm water as will

make it of the thickness you think fit, put to

it a Glass of Sack and a little Ale Add some

Apple if you please and when they are ready drop

'em in to your fatt which must be boyled in a

pan over the fire.

To make Pancakes.

Take Ten Eggs take out of 'em three of the YWhites

beat 'em very well put to 'em a handfull or

two of flower, beat the Eggs and it very well

together Two Nutmeggs and a little Ginger very

near a quarter of a pint of Sack, then put to it

a pint of very sweet thick Cream beat them

very well together it must be mingled very thin

If it be mingled two or three hours before you

fry them it is better, put a bagg of Safron&nbsp;

into your Sack

An Eel

Cut it into pieces about four Inches, those

scarified again and well Salted in a Dish and&nbsp;

Vinegar poured on it put it into White=wine

fiercely boyling with a great handfull of Stript=

Time, the best part of an Ounce of Gross pepper

Two Onyons when it is well boyled put some&nbsp;

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Butter into the Skellett and shaking it well&nbsp;

together put it into a Dish to which you must

squeese Lemon.

To boyl Tripes.

Take a Strong Broth of Beef Mutton or Veal&nbsp;

or all of these together and of that and White=

=wine an equall quantity, put your Tripes into it

with a great handfull of green Onyons blades&nbsp;

and all Shread small, and a good many Sweet

herbs Salt and pepper according to your tast&nbsp;

boyl all these together till they be enough, then

Then mingle a good deal of Mustard with slices

of French bread in the bottom of the Dish.

To make an Oringe Pye.

Take Oranges and core them, then throw 'em into

hott water, severall waters to take off the bitterness

of the peel, then take pippins and boyl 'em down

to papp and Claret=wine and Sugar, fill the

Oranges full of it, then make your pye on the

fashion of a Quince pye Six Cornern'd, put&nbsp;

the open end of the Orange downward with good

store of Sugar, it must be in the Oven four hours.

To make Marrow Pastyes.

Take a good handfull of Raisins of the Sun,&nbsp;

stone them & Shred them Small, then take

Marrow cut in bigness of Dice and the Yolks of

two hard Eggs shred small with Cinamon suger

Rosewater and the Yolks of two Raw Eggs, stirr

them all together, make the past with two Raw

Eggs=Yolks Cold water Rose=water and sugar

mak 'em into little pastyes and fry 'em in&nbsp;

Butter, serve them upon a Pye=plate with

scraped Sugar over 'em.

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To Carbonado Tongues.

Your Tongue must be boyl'd and blanch'd,&nbsp;

Cut it into two thin pieces crossway on the inside

put it into your Broth again to keep warm till

your stuff be ready, then take Eight Eggs and a little

Cream, beat them together, put in some Lemon=

slices and Nutmeggs then beat all together and fry

your Tongue and put all these into your frying=pan

to your Tongues and fry all till it run to a Curd,

then dish your Tongue and stuff upon it, and serve

it up with slices of Lemon.

To Roast a Shoulder of Mutton

Let your Shoulder be more then half roasted,&nbsp;

then turn it upon the inside and stuff it with&nbsp;

Anchovies and pickled Oysters cut in little pieces&nbsp;

then save the Gravy that comes from it and lay it

to the fire again and roast it till it be enough

Then put to your Liquor called Gravy a little&nbsp;

Claret=wine liquor of pickled Oysters and&nbsp;

anchovies shread small, half a spoonfull of Vinegar

give all these a gentle b^oyl together upon a Chaffing=

dish of Coals, when you draw your meat lay it on

the Dish where your sauce is and cut it all over&nbsp;

the top in little nicks, then stick in slices of Lemon

all over it then dish it up and pour the sauce on

the Top, Garnish your Dish with Oysters and Capers

and slices of Lemon and serve it up.

To Broyl Eels

Take sage pennyroyal and Tine Two small Onyons

and the peel of an Orange or Lemon and mix 'em

all together, then cut the skin round about, the head of

the Eel and strip it off to the Tayl take out the Guts

and rub the Belly with pepper and salt, Scortch

the Eels and fill the Belly and necks with the&nbsp;

stuffings, anchovies mixt among it, then draw the

skin over again and broyl it over a slow fire on a

Gridiron, when it is ready draw back the skin again

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or take out the stuffings in as long pieces as you

can and beat up some butter with a little Claret=

=wine to serve it up.

To do Larks in Jelly.

Take a knuckle of Veal put to it a Gallon of&nbsp;

Spring=water and boyl it till it come to three&nbsp;

pints, it must not be covered but done over a&nbsp;

Clear fire and be sure to scum it very well, and

when it is boyl'd enough clarifie it, then season&nbsp;

your Larks with pepper and Salt and put 'em into

a pot with butter and Bake 'em, take 'em out of

the Butter when they are hott, then take the Jelly&nbsp;

and season it with pepper and Salt to your tast,

Then put the Jelly and Larks together into a pan&nbsp;

and give 'em a scald over the fire, then lay 'em in

little potts and cover 'em with the jelly all over&nbsp;

the Foul, but do not fill the pots full by two

fingers and then fill the pots with good butter&nbsp;

when it is clarified you must turn 'em out of the

potts when you send 'em to the table.

To force a Legg of Mutton.

You must take the meat out of the Legg of&nbsp;

Mutton at the but end, leaving about half an&nbsp;

inch thick with the skin, Shread the meat pretty

small and mix it with suet, the same quantity of

the meat or more if you please which must be minc't

pretty small before you mix it with the Lean,&nbsp;

then take some sweet herbs and chop 'em small and

mix em with the rest, with some Anchovies and

Capers and pickled Oysters if you please, and some

bread Crumbs, when they are all very well chopt

together, add four Eggs with Cloves mace and

salt to season 'em to your liking, then put it into

your Skin and fashion it into the same shape it&nbsp;

was at first and scuer the Flap end over very

close and wrap it in a Kell and put it into a flatt

Stewpan with slices of Butter under and over&nbsp;

and so bake it till it is enough and looks as if it

was Rosted, Then take it out and lay it upon a&nbsp;

Dish with Cutletts of Mutton fry'd brown in Eggs

and Herbs with a few bread=Crumbs mixt with 'em

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The Sauce must be a good Gravy Sauce such as you

make for Cutlets, and throw forc'd meat balls&nbsp;

all over your meat and Garnish it with Slic'd&nbsp;

Lemon or what pickles you please, When you&nbsp;

please you may boyl it with boyl'd Chickens laid

round it and Garnished with Lemon, the same&nbsp;

Sauce will serve as does to any boyld meat.

To make a Shaking Pudding.

Take a pint of the thickest Cream you can gett&nbsp;

boyl it with Mace Cinamon, Ginger & Nutmeggs&nbsp;

in pieces a little of Each, Take Eight Yolks of Eggs,

but One White beat 'em very well take one half=

quarter of a pound of Almonds blanch 'em and beat

'em with Rosewater to keep 'em from Oyling, and&nbsp;

strain the Cream Eggs & Almonds all together thro'

a hair Sive, Then slice in a Nutmegg and strow in

a spoonfull of fine flower and Stirr it well and

season it with sugar and a little salt to your tast,

Wet a Cloth and Rub it with Flower & tye it up

and boyl it with Liquor where some flesh is, and

it must seeth it before you put your Pudding in it

it will ask an hours boyling, then take a little&nbsp;

White wine, sugar and butter and warm together

for Sauce for it, Thus tempered you may make an

Almond Custard, and bake it in a Dish on the&nbsp;

top of a pott seething and when it is hardned&nbsp;

stick it with slices of Dates.

Pusticco Pudding.

Take a quarter of a pound of pusticho nuts blanched

and beat small, put 'em to a quart of Cream and the

Yolks of twelve Eggs a Nutmegg Grated and a pound

of Beef suet or Marrow a penny loaf grated and

a quarter of a pound of sugar all these well mixed

and put into a Dish and bake it in an Oven hott

enough for white bread.

A Green Pudding.

Take six spoonfull of Grated bread four spoonfull

of flower six Yolks of Eggs one white, what&nbsp;

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Spices you please, as Nutmegs, Mace and Cloves&nbsp;

Take a pretty quantity of Sweet Marjoram Penny=

=royal winter savoury and parsly chop all these

very fine and mingle it amongst the other,&nbsp;

Then take Spinage wash it and Stamp it & there

be as much just as will make 'em all Green:&nbsp;

then Stirr it together, then put it in a Bagg

with a Spoon, betwixt your Spoonfulls put in&nbsp;

good Lumps of Marrow and hard Eggs Yolks

when it is full sow up the Bagg and boyl it,

the bagg must be the kell of Veal when its&nbsp;

boild slice it in Two and serve it up.

To make Apple Pudding.

Take Twelve Apples Pippins if you have 'em and

take the pap and Twelve Eggs but Six whites and

Manchet Grated and a Nutmegg some sugar and

salt stirr it well together and put in some&nbsp;

melted Butter and so bake it.

Another way for an Apple Pudding

Take a quart of Cream, set it on the fire, put

into it Two Nutmegs grated Two Ounces of Sugar

Eight Eggs very finely beaten, when it is pretty

thick take it off and have in readyness three penny

Loaves cut like Dice, the Crust being pared

off pour it on the Bread, If the pudding be for&nbsp;

Dinner do this Overnigh if for supper in the&nbsp;

Morning that it may swell, break it with a spoon

and put to it half a pound of Beef suet finely shred

and the Marrow of Two or three Bones in great&nbsp;

pieces and a little salt, butter the Dish and lay

it all over with thin Slices of Apples put in the

pudding stick it with Dates on the top and bake it

yellow.

To make Orange Pudding.

Take the Rinds of four Oranges and boyl them

very tender, then cut 'em into small bits then pound

them in a Mortar very small so put in Ten ounces

of sugar and Ten of Butter and beat it well in a

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Mortar and then Add Ten Yolks of Eggs and so

beat 'em well all together and cover it with a&nbsp;

thin Crust in a Dish so bake it.

Fryed Puddings.

Take four Naple Biskets grate 'em and take a little

flower Nutmegs Cream Eggs and a Spoonfull or&nbsp;

two of Sack One spoonfull of Yest and parboyl

a few Currants and mingle 'em all together and

not thin, Clarifie Butter and when your pan is

hott fry your puddings in Spoonfulls and scrape

on sugar and serve 'em up hott.

An apple pudding another way.

Take Twelve large Apples and either Roast or&nbsp;

bake 'em very soft, then take off all the skins.

Together with the Brown and the 'Strings and beat

the pap very well in a Marble Mortar and then

order it just as you do the Orange=puding taking

the same quantity as you do for the Rinds of four

Oranges, The same way will make very good Cheesecakes

To make a Calf=foot pudding.

Take four feet and Boyl 'em tender, shread 'em

very small, take five Eggs, half a pound of Suet&nbsp;

half a Nutmegg One pint of Cream One grated&nbsp;

Roll, as much Currants and Sugar as you please

to the quantity, mix it indifferent stiff, and add

a little salt, then boyl it in a fine Cloth well-

buttered, let it boyl an hour and an half, the

Sauce is butter Sack and Sugar.

To make Marrow Puddings with the pith of Oxen

Take the pith of Six Beasts put in water, then&nbsp;

pill it and beat it with a Spoon very small in a Dish

Then take a pint of Cream when it is boyled with

a Race of Ginger a little Cinnamon and a Nutmeg

quartered, then take a quarter of a pound of Jordan=

=Almonds, blanch 'em in cold water and beat 'em

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in a Morter keep 'em from Oyling with some of

the Cream, Strayn 'em and put it to the pith

with sugar to your tast, Take the Yolks of eight

Eggs the whites but of three, and when they&nbsp;

are well beaton and put 'em thro' an hair Temse

then put in your Cream a little salt Rose=water

Orange=flower water ambergreece and Musk

with a Spoonfull of Grated bread and steept in

'em The Marrow of six beasts cut in pretty big

pieces, Lay it in Rose water first to take the&nbsp;

bloodiness of it, prepare Hoggs Guts very clean

and lay 'em in Rose water, fill 'em not too full

boyl 'em well, but not too fast.

To make Almond Puddings.

Take a pound of almonds blancht and beat 'em

verry small with a little Rose or Orange flower=

water boyl good milk with a flake of Mace&nbsp;

and a little Sliced Nutmeggs when it is boyled take

it clean from the spice then take the quantity of

a penny loaf grate it and Searce it thro a Callender

and then put it into the Milk and let it stand till it

be pretty cool, Then put in the Almonds and five or

six Yolks of Eggs, a little salt and sugar what

you think fitt and a pound of Beef=suet and Marrow

very finely Shread, when you please you may add

a little Orange Lemon or Citron peels cut in&nbsp;

thin long slices with a little Rose or Orange flowr=

=water, then fill your skins which must be&nbsp;

washed in Rose water, boyl 'em in Milk & Rose

or Orange flower water mixt with plain water

when you mix your puddings put in a little sack

be sure take one skin off the Guts to make 'em&nbsp;

look the thinner and finer and steep 'em well in

Rosewater

Liver Puddings.

Take half a pound of hoggs liver finely grated&nbsp;

three spoon full of Sugar twelve Eggs a Nutmegg

grated three spoon full of Rosewater a pint of&nbsp;

Cream half a pint of New milk a Spoonfull of

Cinnoman water as much hoggs Suet as you think

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will make 'em fatt enough, a little salt, Six ounces

of Currants plumpt and as much grated bread

as will make 'em thick enough to fill, To prepare

your suet for your puddings cut the leaves of the

Hogg in pieces as bigg as your Thumb, fry it &

Strain it, when it is cold put it in, be sure let

the Liver be well water'd & boyl'd and let it

be cold before you grater it

Another way to make Hoggs puddings

Take the lights, heart & hacking of a Swine, and -

after they are well water'd sett 'em over the fire

You must put the Hacking into a Nett or Bagg&nbsp;

to keep it together then let 'em boyl very well,

full Two hours, then take 'em up and take the

pipes & Skins from the Lights, then Shread the

Lights and Heart very small, and to a pound

and a quarter of that, take two pound of the hack=

=ing being small shread and put 'em into Two penny

Manchets finely grated, half a pound of Currrants

something more than a quarter of a pound of&nbsp;

sugar three Eggs five or six spoonfull of Cream

a spoonfull or two of Sack or Rosewater, then

take a few Coriander Carroway seeds, Cloves Mace

Cinnamon & Ginger, add to these a little salt and

season 'em with these Ingredients to your tast&nbsp;

mix 'em all well together then make 'em into&nbsp;

Rolls according to the bigness of the Skins, let 'em

stand all night, in the morning fill 'em into your

skins, and tye 'em into what fashion you please

and when the water boyls put in your puddings

something more than half an hour will boyl 'em.

To make a Rice Pudding.

Take half a pound of rice and first boyl it in

spring or Well water, then throw away the water

and boyl it in Milk till it be very soft and white

as you do for Rice Milk, only so much thicker.

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that it may be very Stiff when it is cold, Then put

half a Doz:en Eggs, but beat 'em before you put

them in a Nutmegg grated half a pound of plumpt

Currants some Marrow in pretty bigg pieces and&nbsp;

as much of the Hoggs Leaves small cut as you&nbsp;

please, a little salt and Sugar to your tast and&nbsp;

if you please a little Sack and a little Orange flower

or Rosewater to your tast, then add a pint of&nbsp;

Cream or as much as you think will make&nbsp;

it of a reasonable thickness for filling, and

a little grated bread done thro' a Callender&nbsp;

and fill 'em either into Hoggs Skins of Beef skins

boyl 'em in milk and water for half an hour&nbsp;

but be sure let it boyl before you put 'em in

The same way will make very good bak'd or&nbsp;

boyl'd puddings, only in stead of the Hogs Lard

put in a good deal of Beef Suet and of a fasting=

=day you may leave out your marrow & suet &

add as much butter cut in small Dice as you&nbsp;

think fit, and when it is bak'd put on a little

melted butter & Scrape some sugar on the top

be sure your Hogs Lard be rendered before you use it.

Black Puddings.

When you stick your Hogg Stir the blood&nbsp;

with your hand till it be cold then take out

all the Clods and put in as much Oat meal

as will make the blood thick, then let it stand

a day & a night, then put in Hogs suet shread

as small as you think fitting put in penny royal

parsly Tyme a little sweet Marjoram pepper and

Salt, as much new milk as will make 'em pretty

thin and fitt to be filled, you must not fill 'em

too full for fear they break.

Another way to make Black puddings.

Keep your Blood stiring all the while the Hogg or

Ox is Killing then strain it thro' a hair Sieve - and

as fast as you can put in your Groates, you must

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put so many Groats into your Blood as that when

the Groats are settled which will be in a short time

the blood must stand above the Groats and almost

a finger long, Then put in a little salt and stir it well

together and let it stand close covered stirring it twice

or three times a day, then you are ready to fill the

Skins season your blood with pepper Ginger&nbsp;

Carroway & Corriander seeds all Small beat, then

put in a good quantity of herbs small Shread, let

'em be pennyroyal, Wintersavoury Tyme parsly

young Fennel a few bay leaves or any other sweet

herbs and to about two Gallons of the blood and

Groats you may put in a pint of Cream or new

milk and six Eggs, mix all these well together&nbsp;

then having Lard or suet pretty small cut mix it

with the Blood and so fill the skins but not too&nbsp;

full for fear of bursting put 'em into your pan

let 'em boyl about an hour then take 'em up and

let 'em ly upon straw a little while, then put 'em

into your pan again let 'em boyl a very little while

so take 'em up and use 'em at your pleasure.

Lemon Cheesecakes.

Take half a pound of Almonds, blanch and&nbsp;

beat 'em fine with Roase & Orange flower water

half a pound of Suger take the yellow peel of a

Lemon thick par'd boyl it in water till it be -

tender, beat & mix it with the almonds & Sugar

Eight Yolks of Eggs and four whites, half a pound

of melted Butter almost cold, bake 'em in&nbsp;

little Tins, They will keep three or four days till

they be bak't.

To make Almond Cheesecakes.

Take a Gallon or more of new milk warm from

the cow and put it together as you do for Cheese&nbsp;

and when 'tis come enough Set an hair Sieve over

something for the whey to run into, and with a&nbsp;

Sciming dish put the Curd into the Sieve and let

it stand about an hour to drayn, sometimes stiring

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the Curd with a Spoon to make the Whey run

sooner from it but don't rub the Curd with

the Spoon and when tis pretty well drain'd hang

it up in a linnen Cloth upon a pegg over some=

=thing to drain and when 'tis pretty dry so as to

look like a pudding when 'tis turned out of the

Cloth, but don't tye it close for fear of making

the Curd hard, then take two pound of the Curd

and rub it very well in a Marble Morter with a

Wooden or Marble pestle with two pound of&nbsp;

Butter cut in thin slices and beat 'em together

till no butter be seen, then half a pound or -

rather more of Almonds small beat with&nbsp;

Orange Flower water and be sure you don't -

Oyl your almonds and beat 'em with the Curds

and Butter till none of the Almonds are to be seen

Then put in a full half pound of Loaf Sugar finely

beat and one Ounce of Nutmegs grated, mix these

well in, then take sixteen Egg yolks and four&nbsp;

whites and beat 'em a little with a spoon and

put 'em in and beat 'em with the rest of the things

in the Mortar, and when they are all well beat&nbsp;

together take out your pestle, and put in two pound

of Currants washt & very well dryed and mix 'em

very well with the other things with a Spoon, but

don't rub 'em for fear of blacking the Curd,&nbsp;

If you please to have half of 'em without Currants

take it up and put only One pound to the rest and

then fill your patty pans which must first be laid

over with a thin past, but remember to flower

the patty pans that they may come better out,&nbsp;

When they are well bak't take 'em out & pour

as much melted butter mixt with Orange=flower

=water as they will easily contain, and grate as

much double refin'd sugar over 'em as will make

a Candy over 'em, sett 'em into the Oven again

a while that the Butter & sugar may harden&nbsp;

upon 'em then take 'em out & keep 'em not

in a very weet place, If you please you may

put into the Curd two grains of Musk and&nbsp;

two of Ambergreece.

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A past for either Tarts or Cheeseckes.

Take a pound of flower and a quarter of a pound

of double refin'd sugar finely searced, mix em

with three Eggs and a little Cream into a stiff

past and beat it with a pastle pin till it be&nbsp;

so tough it will draw then rowl it as thin as

you can which will be as thin as paper if&nbsp;

you please.

Another Past for Tarts.

Take a pound of Flower and a pound of new

Butter four Eggs work it into a past, Then&nbsp;

rowl it out as thin a possible, so make up the

tarts into patty pans, you must be very care=

=full in the baking 'em and make your past quick up

To Make puff past.

Take a pint of flower and one Egg and make it

into a very stiff past with cold water, then rowl it

out and spread it all over with Butter then take

it up and rowl it out again with Butter so till&nbsp;

you have put in one pound of Butter.

An almond Tourt.

Take a quarter of a pound of Almonds blanch

'em and beat 'em, but not too small and in the

beating put in Orange Flower water thre biskits

grated Six Eggs but one white, and a quarter of

a pound of Butter half a pint of thick Cream&nbsp;

The Butter must be melted and the Cream made

hott as milk from the Cow, The Cream Butter

and some Sugar must be put in last for fear

of making it heavy, half an hour will bake

it, you must put in your knife and if it comes

clean out it is enough.

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Asses Ears.

Take a pound & an half of Flower put in&nbsp;

two Eggs to it, and a quartern and half of

melted butter, a little salt , and as much cold

water as you think will make it a stiff past

Then Rowl it into thin ^ round Cakes and when the -

water boyls on the fire put the Cakes in by

degrees and take 'em up when they rise to the

top, and lay 'em on a wet Cloth, then take&nbsp;

'em off and lay 'em on a dry Cloth till cold&nbsp;

Then you may lay 'em one on the other and keep

'em to fry when you please when you fry 'em

let your Lard be very hott, and grate over 'em

Sugar and send 'em up very hott.

A made Dish.

Take the flesh of a Legg of Mutton and as

much Marrow or Suet, and Chop 'em as small&nbsp;

as for pyes, then season it with Cloves Mace&nbsp;

Ginger & Currants & Yolks of hard Eggs chopt

small, and a little sweet herbs, then take three or

four raw Eggs and work 'em together and fashion

'em like pears or Tennis balls, then take Mutton or

Veal Broth and when it boyls put in your balls

and cover 'em, and when they are enough put in

wine and Butter and season it with spice & Sugar

and serve 'em up on sippets.

To make Barley Gruell.

Take Two handfull of French Barley put it into a

clean posnet with fair Spring water, let it boyl

a little while, then pour off the water, put to the

barley about three quarts more water Two handfull

of Currants clean washt two or three blades of

Mace then let 'em boyl very well till you see it

thick, Then put to it a pint of white Wine, or&nbsp;

Rhenish if you please and a Glass of Sack, then&nbsp;

sweeten it to your tast, the let it boyl & so take

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it off the Fire, and have ready beaten, the Yolks of

Two Eggs, Two or three spoonfull of thick Cream mix

'em together, then put it into your Gruell and stirr it

well together, then put it into your Porringers and&nbsp;

serve it up, and if you please you may add the juice

of Lemon or slices of Lemon to it.

To make Lemon Caudle.

Take the soft of one manchet grated fine, put it&nbsp;

into a Skellit with one pint of Whitewine and one

jill of Water, Then grate the rind of one large&nbsp;

Lemon into it with the juice of and Sugar to sweeten

it to your tast, set it over the fire with a blade of&nbsp;

Mace, let it boyl a little, then take the Yolks of four

or five Eggs well beat with a little Whitewine, put

'em in keeping it stirring till it be near boyling, so

serve it. You may if you please put a piece of&nbsp;

Butter in it or more Juice if it be not sharp enough.

To make Whitewine Caudle.

Take some Great Oatmeal and Bruise it a little

in a Mortar, the put it in a Clean pott with fair

Springwater set it on the fire and let it boyl very

fast often scumming & Stirring it, when it is thick and

well boyl'd put it into an hair Sieve, and let all

the Jelly run into a Clean pott Bason, If the Jelly

be thick to a pint of Jelly you may put a pint of

Whitewine, and a pint of Water a good deal of&nbsp;

large Mace Nutmegg & Cinnamon, then set it upon

the fire, and sweeten it with sugar to your tast,&nbsp;

so drink it when you please, but if you would have

the Caudle strong, in the room of Whitewine and

water, put to your Jelly Rhenish Wine and sack&nbsp;

or all Whitewine and some juice of Lemon and&nbsp;

slices of Lemon if you please, You need not boyl

the Wine without you please.

To make Ale Caudle with Eggs

Take a quart of the best Ale and strongest, put it&nbsp;

in a Clean pan with a blade or two of Mace&nbsp;

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or some shread Nutmegg and a little sugar, then&nbsp;

set it on the fire and when it boyls up, take it&nbsp;

of and let it stand till it be pretty cold, then&nbsp;

take six Eggs beat & break 'em, and be sure to

take out the Cocktreads and then mix your ale

and Eggs together, and sweetned with good sugar

to your tast, set it upon the fire keeping it&nbsp;

continually stirred, and when it boyls up and is

thick to your likeing take it off the fire & serve it up.

To make a Sack Posset.

Take a pint of sack half a pound of sugar fifteen

Eggs Yolks & whites strained, mix 'em alll together&nbsp;

then take two pints of New milk and one of cream

set it over the fire with a Nutmegg quarter'd in it

to boyl, then take your Sack & set it over a soft fire

keeping it stirring all the while, it must be no hotter

than you can abide your finger in it, Then take&nbsp;

your Milk and pour it on hott, and clap a pye plate

on it for half an hour, Your milk must boyl all

the while your sack is on the fire, pour the Milk on thro'

a Tinn Funnel and it will froth on the top, this will

be a good posset tho' you use ale in Stead of Sack, if

the Ale be strong.

Another Calves foot pudding

Take two Calves Feet tenderley boyled mince 'em&nbsp;

small and grate a penny lofe & put to it, beat&nbsp;

six Eggs very well and mix with it and some Beef=

suet shread small, some Currants and a little salt

and some Nutmegg Grated, and some Marrow and sew

it up in the Kell of the Veal, then tye it up in a Cloth

and boyl it two hours, The sauce for it must be thick

butter and Juice of Lemon and Sugar.

To make a Tart of green Plumbs.

First let the plumbs be in Warm water till the skins&nbsp;

will pill off, Then pull the skins off and throw 'em into

warm Water and cover 'em with a linnen Cloth that&nbsp;

will be the compass of the pan within that it may&nbsp;

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lie close to the water and so keep it warm on a slow -

fire till they be green, Cover 'em with what sugar

you think fit in your Tarts some put weight,

the same way green 'em for prese^rving.

To make good Vinegar.

Take seven Gallons of spring water, boyl it, when it

is cold put to it Eighteen pound of the best Malaga

Raisins let 'em be in a vessel well stopt, then set

it in the sun two months, then look at it and if -

any of the Liquor be wasted fill it up to the same

quantity as at first, so let it stand in the Sun till

it be Sour which will be two or three months

more then strain it and bottle it for use.

To pickle Cucumbers green

Put the Cucumbers in Salt & water for five -

days, then pour half the water away and put -

Vinegar to 'em, let 'em stand a fortnight or three

weeks, then take pickle and add more Vinegar and

boyl it with Dill and Spice, When it is well boyl'd

and Scum'd put in your Cucumbers, cover 'em -

down close and let 'em stand over the fire till they be

almost at boyling, then let 'em when taken of stand

close covered down till they are green which will be

in half an hour if the water be good, then let them

cool and put 'em in pots and heat your pickle again

and pour it scalding hott on, and cover 'em close till

they are cold, then cover 'em with Mutton Suet.

To Pickle Walnuts.

Prick 'em full of holes and slit 'em thro' on one

side and put 'em into water, shifting 'em every

day for a fortnight then drain 'em and put 'em into

a pott you design to keep 'em in and scatter some -

mustard=seed Ginger whole pepper long pepper, Salt

Cloves Mace and some heads of Garlick, then pour on

the Vinegar boyling it with a bunch of sweet herbs

first pour it on boyling hott and let 'em stand a -

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fortnight, then boyl the Liquor and pour hott on em

and so do till they are tender, they will keep all the year.

To Pickle Cucumbers.

Take two handfull of Hoodwise^ gr ass and put it into two -

Gallons of Water and put to the same Water half an

ounce of Allom & as much salt peter and boyl all -

together upon a slow fire till half be boyled away, and

this done take it off the fire and put the Cucumbers -

forthwith to the hott Liquor covering 'em with the same

hoodwisegrass which is boyl'd in the Liquor and in a -

quarter of an hour the Cucumbers will be as green as

grass, and when they are thus green take 'em out and

put 'em into some Coldwater to cool, then having -

cool'd 'em preserve 'em, in the best Alegar or Vinegar

you can get and cover 'em close up that no air can

get to em.

To pickle Great Cucumbers to keep all the year.

Take about four Dozen of Large Cucumbers pare 'em

and slice 'em about the thickness of your finger -

and put 'em into a Callender thirty hours to drain

over a deep Dish, with some salt strewed amongst -

and two or three whole Onyons, Then slice about

twenty Shallots, take an Ounce of Whole pepper

and Salt, then lay some Shallot pepper & salt, and

so laying of cucumbers, and so on till your Glasses

be full, Then pour in as much whitewine vinagar

as will cover 'em an inch oever, and then fill up your

Glasses with Oyl about an inch over the Vinegar, -

they must be put into deep thick Glasses, and keep

'em not too hot or cold, cover 'em very close, with

Double white paper & Leather, tyed verry hard -

they will Eat for Sallads or Sauces Its best to keep

'em in Glasses that will hold enough but for two

or thre times useing for when it's opened it will not

keep good long, They must be done before they be too

ripe or seedy.

How to pickle Oysters or Cockles.

Boyl your Oysters or cockles in their own Liquor

untill they be tender, then run your Liquor from 'em

and let it settle, then take one part of it and three

parts of white Wine, then boyl the wine and clear

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Liquor that comes from the Oysters or Cockles -

with as much whole Mace and Cloves and pepper

as to season it, and a little salt, when you have -

well boyl'd your pickle & that it is Cold, put your

Oysters or Cockles into it, so cover 'em close and -

sett 'em up carefully, when ever you take any out

be sure you cover 'em very close again.

To pickle French Beans

Take your French Beans when they are almost -

ripe, or if you please you may make use of 'em

when they are about a finger length, pull the -

String from the back of 'em then put 'em in -

a pan with fair Spring water, with a little piece of

Allum cover 'em close and let 'em Green, and when -

the Colour pleases you, let 'em boyl till they be -

tender, and take 'em up and let 'em stand till they be

cold, then take a little Dill a few Cloves and some

large Mace, a little Roasemary & a few Bay leaves

lay first a lay of herbs and then of Beans untill

you fill your pott, Then fill em up with Vinegar -

and cover 'em close & they'll keep all the Year.

To pickle Mushrooms.

Take the youngest Mushrooms, par 'em & throw 'em -

into water, then take 'em out and drain 'em in a -

Cullender and put 'em into a Stewpan with a pretty

deal of salt in the bottom of it, then set 'em on a -

slow fire till a great deal of water come from 'em

pour out your water, then take half Whitewine and

half Vinegar, give 'em a good boyl in it then take -

the Mushrooms ^ out of it and give the Liquor a Boyl by it

self with whole Mace and whole pepper, and when

both the Liquor and Mushrooms are cold put 'em -

both together in a broad mouth'd Glass with a little pure

oyl a top.

To pickle Clove Gilliflower.

Take a quart of Vinegar, put to it a pound of brown

sugar and one pennyworth of Cochinell beaten and

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tyed in a bit of fine Muslen and let it lye in the -

Vinegar never taking it out, then cut your Gilli=

=flowers as for Syrup, and put 'em into the pickle

made hott & so tye 'em up, and still as you get -

flowers heat the pickle and put 'em in, you must

dissolve in a little of this pickle a bit of Allum -

the bigness of a Hazell nut and put to the rest

before you put in your flowers.

To make Vinegar

Take five Gallons of Wort when it begins to run

pale, put into it pewter spoons (or such like) to -

blink it, after two days warm a little and put it to

the rest with Barm to work it, with, which wen-

does stirr it down two or three times, then at its -

next riseing pour in a pint of Blue Milk, take -

out the pewter and sett it steady in a warm place

close stopt for a month.

To make Alegar.

Brew very strong Ale, hopp it and boyl it as you

do other Ale, Tunn it boyling hott and sett Barm

on it when it is new tun'd sett it either in a Room

where the Sun comes or out of Doors in the sun

some say it is better way not to boyl the Ale, but set

Barm on it hott when it is new gathered, either

way the Liquor must be very strong, I think the boyl'd

keeps cooler better

To make Goosberry Vinegar

Gather your Goosberrys Green, bruse 'em in a -

Wooden morter with a Wooden pestell to every

three pints of Goosberries put a quart of boyling -

Water that has been well scummed, let the Goosberris

ly in the water two days, then strain out the Liquor

and to every four quarts of Liquor put a pound of

sixpenny sugar, put it in a drink pott and strr it

two or three times a day, till the sugar is all desolved

then tye a double paper upon the top of the pott set it

in your Cellar & let it stand till the beginning of the next Spring.

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To roast a Calves head.

Take four sprigs of time two of Sweet Marjaram -

a little Grated Bread, a little Suet, Shread all these -

together, then take out the Brains and put this stuffing

into the head where you took out the Brains and so Roast

it for the Sauce, take a little whitewine and half an

Onyon, a piece of Lemon peel, you must let it boyl

up, then take one Anchovie, a spoonfull of Vinagar

a little Grated Nutmegg, when the head is Roasted, -

you must take the stuffing out and put it into the -

Sauce and some pickled Oysters, you must take a quarter

of a pound of Butter and shake all these together -

then send it up, It must be par boyld a little first.

To pott Beef.

Take a Buttock of Beef or any fleshy part, -

cut off all the fatt & skins, then take the Lean part

and cut it into Stakes and Season it with Salt -

Bay salt & Salt peter and put it close up in a pott

let it stand five or six days, turn it over sometimes the

botton to the Top, then take it with all the Brine, and

some Butter in the top of it, let it stand in the Oven

sixteen or twenty hours, till it be verry tender, then

take it up and squeese all the Liquor from it as clean

as you can, Then beat it in a Mortar till it be very

small, take a good quantity of fresh Butter and put

in anchovies to your tast, let the Butter Boyl and

scum it, and clear it into the Beef and stirr it with

your hand, put so much Butter as will make the Beef

moist, then put it close down into pots & cover it with Butter

Paste for Tarts.

Take as much fine flower as you can hold in each -

hand, and a lump of Butter as big as a large Egg, -

break the Butter into small pieces and rub it in like

grated Bread, breaking into it two yolks of Eggs -

and work it up with water to a stiff past, and -

break it upwards with Butter, and Butter your

pans and roll your past as thin as a wafer or as

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you may see thro' it, cut your Apples extream thin

and then lay a lare of apples, throw in sugar Between

every lare, the same of any fruit, when they are -

lidded prick 'em full of holes just as they go into the

Oven, and if you please anoint 'em all over with -

melted Butter strowing or dridging a little fine sifted

sugar on 'em when they begin to be a little Brown

take 'em out and immediately give 'em a knock that -

they may come easily out.

Cakes of Patty pan Paste.

Only put a little sugar and a few seeds in &

rowl 'em to what thickness you please, and cut 'em -

with a Wine Glass and scrape Sugar upon 'em,

when you set 'em into your Oven, Or if you have

the great of Sugar that has been sifted dridge it on

when you use 'em pill 'em upon plates or little -

Salvers, or at any time when you make tarts if -

any past leave it you only make the Cakes what

thickness you please and cut 'em with a Glass and

shave sugar upon 'em when you sett 'em into the

Oven they will do very well without either Sugar

or Seeds.

To pott Hare.

Take out all the Bones and all the Gristles and

skins, then beat it very well in a Mortar and put

double weight of Beef Suet to it or something more

and so beat 'em well together till it be just like past

then season it with salt and pepper indifferent

high, then put it into the pott, and when it comes

out of the Oven pour nothing from it but put a

Weight upon it in the pott, and when tis cold pour

fresh Butter upon it to cover it well over.

To pott Neats Feet.

Boyl 'em very tender, they can scarse be too -

much, and then take all the Bones out and Chop

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the feet with the edge of a Trencher, and when -

they are very well chopt, season 'em with pepper

and salt, or sometimes with Jamaica pepper in -

then put 'em into a pott and lay a weight upon

'em to make 'em jelly, so be sure to pott 'em as

warm as you can, and when they are cold turn

'em out and put 'em into what souse drink you -

please and keep 'em for use, 'tis usually Eat cut -

thin with Oyl & Vinegar or as you please but

send it whole up to the Table.

Another way for Oyster Sausages.

Take a pound of Veal or Mutton and two pound of

suet and mince it very fine, season it very well -

with Pepper Nutmegg Salt and a good handfull of sage

as many Oysters as you think fitt in 'em, then work

it up with three or four Yolks of Eggs so fry 'em,

for use.

Stinking Cheese.

Take the Newmilk of Seven Cows and the nights

Cream, put into the Cheese tub, then take a Gallon

of Scalding water, into that put a good hand full of

Marygold Flowers pick'd and Bruised, then strain the

hott water into the Cream & Milk and stir it about

then put in as much Runnett as will make it come

hard, then cover it with Blankets, and when 'tis come

hard lay Cloths in two Stands, then take the Curd

up as thin as you can with the fleeting Dish, do not

break the Curd, put half into one Stand and half

into another, when the Curd is all in let it stand

one hour wheying itself, then turn the Cloth and -

press it with a Board till all the whey be out,

then pour as much cold water as will cover it all over,

after half an hour let the water run from it and

press it hard with the Board, till the curd is very dry

then put it all in one fatt, strowing a little salt in

the middle, sett fifty pound weight on it and let it

stand One hour, Then turn it in Clean weet Cloths

and let it stand in the press all day shifting every -

hour in Clean wet Cloths, It must stand all night

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in the press, next morning turn it and salt it

and let it stand an hour in the press, take it out

and pin a Cloth round the sides keep it Swadled -

till 'tis hard and begins to coat putting Clean -

Cloths every day

A Cream Cheese the Countess of Westmorland s way

Take three quarts of New milk and one quart of thick

sweet Cream, mix 'em together, Then of Boyling -

water that is so on the fire put to 'em a quart

and again mix 'em and stir 'em till new milk warm

Then put in the Runnet, when the Cheese is come, be

carefull not to break the Curd as it is put into the -

Coffins which should be little ones and lay the -

weights by little and little on a pound and an half

will serve but for that as you see cause, and ripen -

'em in wet Grass and tye 'em in Tiffany to make 'em

white, and shift the grass twice a day

A Cream Summer Cheese.

Take seven pints of New Milk, Two pints of Cream

put in two Spoonfull of good runnit, when you have -

made it near milk warm let it stand till it come, -

then take it up without breaking the Curd with a

fleeting Dish into such a Case as you bolt with and -

lay two pound upon it, the next day take it and

salt it, and lay Six pound upon it, the next day

take it out and every two hours turn it into a dry

Cloth till the Whey be all drayn'd, If you would

have it Slipcoat put it into greens if not, dry it -

longer and lay it betwixt two pewter Dishes or as

you please, I've known some laid in Flannel, the

bolt Cloth must be in the Bottom of the Cheese fat

and when the Curd's on it, lay a Linnen Cloth a top

and the sinker must be so a top as it will go within

the Cheesefat, when the Curd Settles, and the second

day shift the Cloths as they wet, when you turn

it, then it's to be all in Linnen.

To pickle Oisters Cockles or

Mushrooms from Sir Thomas Hermitage 's

French Cook.

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Boul your Oisters or Cockles in water but wash

'em first, and as you pick the Mushrooms throw -

'em into Salt and Water, then put 'em in a Cloth &

boyl 'em in Milk and strain the Milk from 'em

when they are boyl'd, so you must throw the -

Water away that the Oisters or Cockles are -

Boyl'd in, then make pickle for 'em of White wine

and vinegar, Cloves, Mace, Ginger, White pepper -

slic'd=Nutmeg, boyl 'em together a little and put

'em in when the Liquor is hott, In the pickle of

the Mushrooms, put in an Onyon and six bay leaves

tye 'em Close up, and at the fortnights end, warm

the pickle and put it to 'em hott & keep 'em close

If they get air they'll lose their Colour, Take

the Onyon out of the pckle when you heat it

the second time.

To make Slipcoat Cheese.

Take four quarts of New milk and one pint of

Cream put your milk as it comes from the Cow -

and cream together, with two spoonfull of Rennet -

when it comes hard take your Cheese fat and cut the

Curds as thin as you can with a Scimming Dish, and

lay it in your fatt a little at once, your Curd

must be four hours a laying in the Fatt, when 'tis

all in lay half a pound weight upon it at first, then

lay a pound and an half more, but be sure you lay

your weight on, you must lay a follower on the -

Cheese, but no Cheese Cloth, take it out at night

and let it stand upon the follower till next night

Then lay it in fresh grass and so keep it ten days -

and still changeing the grass twice a day, The quantity

of Grass for your Cheese must be three hand fulls

so your Cheese at ten days end will be ripe enough

to spend. the nature of this Cheese is that it will -

keep good but three days, you must put no salt into

your Cheese and in laying it into the fatt keep your

hands as much as you can from touching the Curds.

To make Cheese Balls.

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Take a Gallon of New Milk and Iron it, press the

Curds very hard till all the Whey be out, work 'em

small betwixt your hands, take half a pound of -

sweet Butter three Yolks of Eggs and one white

One Spoonfull of Ale Yest with sugar according to

your tast, then work 'em up with a little fine flour

that you may make 'em in little Cakes and bake

'em upon thin plates, If they be too sad put two -

Spoonfull of Cream to lighten 'em, and so serve

'em up with a little Sack sugar & Butter, If yo han't

an Oven ready you may fry 'em making 'em in thin Cakes.

To make a Tansey.

Take a pint of Cream and Ten Eggs, half of the Whites

and beat 'em very well together and then Strain 'em

Then take half a pint of the Juice of Spinage and green

Wheat, and if you like a little of the juice of Tansies,

to these things add a little grated Nutmegg sugar and

salt and Stir 'em well together, Then set it in a -

Sause pan over the fire to thicken a little, keeping

it constantly stirring one way, and when it grows thick

put it into a frying pan, with a little Clarified Butter

and fry both Sides of it, and turn it with a pie plate.

Garnish your Dish with Oranges cut in quarters.

To make Dutch Wafers.

Take a pint of New milk to One pound of fine flour

but first make your Milk Luke warm or a very little

warmer, then blend 'em well together, then take four -

Eggs and beat 'em well and put 'em in, & then take a

large porringer of melted butter and put it in, and

after that almost a spoonfull of Yest and set it by the

fire side, and let it stand three or four hours, but

not so near the fire as to make it hott, then when

you bake 'em lay your Iron on the fire till it be

warm thro' that it hiss, then take a little Butter -

in a Cloth and rub the Iron over with it and when

the Iron's Hott put in your Blatter and bake 'em

over a clear fire, and when the begin to stick to the

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Iron rub the Iron over with the linnen Cloth with

Butter in it, but put no butter in when the -

Blatter is in the Iron, and when you Dish 'em

up do a little Butter and Sack with Sugar & Cinnomon

over 'em.

Lady Burton s Pudding

Take a pound of the best Suet, Shread it very fine -

as is possible, take half a pound of Raisins Stone -

'em and Slit 'em in two, take six Eggs four Spoon=

=full of Flour four Spoonfull of sugar and some

Nutmeg, mix 'em together, then flour the Cloth

mighty well and boyl them in meat Broth Eight

or Nine hours, If you divide it in half four -

hours will boyl it.

To make a Posset.

Take Eight Eggs and beat 'em well, and put to

'em more than a Jill but not a pint of Ale, with

Sugar to season it, sett it on the Coles and stirr it

till it be pretty hott, then have your Cream or -

Milk boyling on the fire with Cinnamon or -

what Seasoning you please, and pour it boyling

hott upon it, stir it together, then let it stand a

little upon Coals so send it up.

To make a Straw Cheese.

Take three quarts of New milk from the Cow

and almost one quart of Sweet Cream, put a little

Rennit to it, and when 'tis come lay it into your

Straw strainer without breaking, lay about two or

three pound weight upon it and let it stand three

or four hours, then turn it into a fresh Strainer so

keep it often turning till the next morning, then

take it of the weight and Salt it, keep it afterwards

in the Strainer a Week changing it twice a day -

for another week and then it will be fitt to eat,

This Cheese must be dry'd in a very warm place.

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A Summer Angelett.

Take a quart of Cream and make it Scalding hott

then put it into seven pints of New Milk warm from

the Cow, and as much Rennett as will make it come -

then have ready the Angelett fatt set upon a Trencher

on a Cheese briggs over a Boul and when the Cheese

is well come, put it in with a Dish and be carefull

not to break the Curd, and when 'tis well Sunk -

in the fatt turn it, that Night salt one end, and

the next morning the other, let it stand in the fatt

three or four days turning it five or six times a

day, then take it out of the fatt and Salt the sides

and let it stand to drain in a Window to have some

air, but no Sun, You may Eat it at a fortnight

but a Month Old is better. Your Angelett fatt

must be square near a quarter high and full

five Inches on the inside.

These receipts following

were had from a kook who was five years in King

of France kitchin.

Almond Pottage.

Take two pound of Almonds, blanch 'em very fine

have a good Legg of Veal cut in pieces and Soak't in

Water, and a very good fowl, boyl it to pieces and

Strain your Broth very fine from it, and let it stand

till it be cold, Then take of all the fatt, and then set

the Broth in a Tossing pan over a Charcoal fire, When

it boyls put in a little salt, Then pound your Almonds

not too fine, put 'em into your Broth and a pullet as

fair an one as you can get, and let 'em boyl an hour,

then take the Crust of a French Roll and put it into

a Tossing pan, and a pint of the broth Strain'd to it -

then cover it with a plate and let it stand before the -

fire for half an hour, Take Six Yolks of Eggs run 'em

thro' a Sieve, draw 'em very thick with the Broth, put

your Bread into a Dish and put your fowl in the middle

of it, set it over a Charcole fire then strain your broth

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into the Dish from your Almonds, then put your

Almonds over the fowl and Garnish the dish with

Lemon close by the Brim and Raspings of Bread

so send it up hott, You may season it according to

your pallat.

Amulets.

Take Eight Eggs beat 'em very fine with some

Salt and Nutmeg and a grain of pepper and put

in some parsly Shread very fine and four ounces

of Butter in little bits, and about Eight Spoonfull of

Water, Then take your frying pan Burn a little Butter

in it, & throw the Butter out & clean the pan very well

Then put in about two ounces more Butter melt it in the

pan, then put in your Eggs and keep it over a slow

fire and carefully warm it on every side, after it

is half bak't hold it before the fire, till it be a -

little stiff on the top, then take your mazarine and -

turn it upon the back of it and lay 'em both upon

the Dish. garnish it with Orange & Lemon cut -

Diameter.

Another Amulett.

Take a pint of Oisters shred 'em all excep a Dozen

and take the same quantity of the other amulets

and put half of it into the Frying pan half fry it, -

Then put in your shread Oysters and then put in

the other half of your Amulets & so bake it, you -

must put your whole Oisters into the Amulet and a

Glass of Whitewine. Garnish your Dish with Scollopt

Shells of Oisters or Oisters boil'd Stale.

How to make the Bisk de Crawfish.

Take as many as you do for Peas Soupe and let 'em

boyl two hours, and take Eight Onyons and cut 'em

small, and take a quarter of a pound of Butter and

brown very well, and then put in your Onions and

two or three Crusts of Bread and Brown 'em very well

Then put in your pease broth to your Onyons and so

let it boyl, and Scim your Carps and then cut the meat

from the Body, and then cut the heads off and take the

Sweet breads & lay the heads & them in Water, and put

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the Skins and the Bodys into boyling Liquor and so let

it boyl half an hour, then strain the Liquor very well

and so set it by, and take the meat of the Carp and -

take some White bread & some Butter and a little young

Onyon blades, and parsly, grate the Bread very well and

break the Butter in and shred the young Onions & the parsly

and then shred 'em and the Carp all together indifferently

and then season 'em with pepper & Salt. Then shred it

well and then cut in half, and put flour to that you -

make your balls of, and make 'em in four or five -

and set the other by, and then take the Crowfish &

boyl 'em and fill the husk with the forc't meat of

the Carp, and take a little Butter and brown with flour

very well, and put in the Husks & Crisp 'em, then -

put in your Bodies and so let 'em stew a quarter of

an hour, then put some of the boyling in and so let it

Stew, and then take the Shells & beat 'em well in a -

Mortar, and have some Butter Brown'd, with flour

and put in your Shells and brown 'em well, and then

put in some Bullion and so let it boyl a while, and

then strain it thro' a Clean Cloth and set it by, and

then take and pick the Meat from the bones and -

shred it, and mix some of the forc't meat, & brown a

little Butter and put in your shred meat and put in

some Bullion, so let it boil till it be thick and then

set it by, and take some Butter brown it and put in

some Mushrooms, and put in some Bullion and then

put in your Carps head.

To pickle Mushrooms.

Gather Mushrooms and put 'em in Water, and wash

'em in two waters rubbing 'em with a piece of Crape -

which will take off all the skin, being well washt -

put 'em into water whited with milk, put in Salt

and let 'em boyl half a Score wholms, then have some

water and a little Milk cold, then have a pickle of -

Vinegar Whole pepper Mace & Cloves Slic'd Nutmegs

put 'em in cold & stop 'em up a Week or a fortnight

looking at 'em for they will work, then have another

pickle of the same, but strong of Spice, do so with

'em twice or thrice till they've done working, The -

pickle that they came out of, boyl'd & Scum'd will be

ready for the next that is gathered then put 'em into

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Glasses filled with pickle covered with Sweet Oyl, so

tye 'em close with Leather.

How to Fricasee Cucumbers the best way.

Take your Cucumbers and pare 'em and cut 'em as thin

as the back of a knife, and then take some Butter -

and Brown a little in the frying pan and put in your

Cucumbers & half fry 'em, Then have some young

Onyons cut thin & put in and season with Salt and

Pepper and then fry 'em very well, & then Strain 'em

very well thro' a Callender, and then put 'em in a -

Sause pan, and a little flour & strong broth and -

boyl 'em a little while & then put a little Vinegar.

How to make Beef Alamode.

Take a bit of Beef let it be four fingers thick -

& take fat Bacon and cut it as long and as thick as -

your finger and season it with pepper & salt and

Cloves & Mace and lard it very thick, and put in a

quarter of a pint of Water and a quarter of a pound

of Butter, and put it into an Earthen pott, the Beef

the Butter & Water, and set it over a slow Charcole

fire, and put in some Thyme & Cover it Close and -

turn it sometimes, and let it stew four hours, and -

when you send it up take the fatt off, and have two

or three Slices of Bread toasted Brown and put in

and so send it up.

How to make a Carp with boiling

Take two or three Carps & cut 'em in quarters and

season with pepper & Salt and two or three Onyons

and sweet herbs and a bottle of Clarret wine and

so set it over the store and let it boyl half an hour

and then take a quarter of a pound of Butter and

mix with some Flour and some Mushrooms and -

Anchovies, and so break that in pieces in the Carp

and so let it boil thick and so Garnish your Dish

with 'em and so send it up hott.

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How to Morenat a Couple of Chickens.

Take your Chickens & cut 'em in quarters, and then put

'em into a Sausepan & put some Vinegar & Verjuice &

Salt peter & three Cloves & a Bundle of Sweet Herbs -

and three or four young Onions and Lemon peel &

let 'em lye two hours in the Liquor & then give one

Boyl in the Liquor and then take three Eggs and -

two Yolks & One White & mix 'em with flour &

a little Vinegar Verjuice and Salt and make it thick

for frying, afterwards take good drippings and heat it

very hott in a Frying pann.

Swines feet.

Take your feet and cut 'em in half and then lay

'em very close, and fill it with Water and set it -

over the fire & let it boyl five hours and then

take 'em off & let it stand till you can abide your

hand in it, then take 'em up & lay 'em abroad untill

they be cold, heat some Butter very hot, & put in -

half your Bread grated very fine & so cover your

feet therewith & so set em 'by, and when you

use 'em, you may fry 'em or broil 'em, use -

Butter & Mustard for Sause so Dish them & send

them up hot.

Pistatia Tart.

Take six pistatia's boil'd & blancht and Stampt &

Strain'd thro' a fine Cloth & so let it stand till it

be cold, put some Orange flour water Rosewater

and Sack according to your pallat take four Naple=

Biskets and Soke 'em in Cream, after that Moulder

it well, then break twelve Eggs take all the Yolks

but take only four of the Whites beat 'em very -

fine, after that strain 'em thro' a fine Sieve, then

mix it together, then put Nutmegg Sugar and a very

little Salt, then make a Coffin about your Dish and

so put 'em into the Dish, raise the inner side about

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an Inch above the Dish, to fill the dish up before

you put it into the Oven pretty quick and bake -

it half half an hour Garnish your Dish Sugar China =

Orange.

Pidgeons Ragoud.

Take twelve pidgeons truss 'em as for boiling with

their Legs within, take some Butter in a Tossing pan

over quick charcole fire, burn the Butter, put in

the pidgeons toss 'em about on every side when they

are brown on every side take 'em out & clean your

pan, put in some butter brown'd with flour & a

pint of raw Mushrooms toss 'em up with your -

pidgeons, but be sure the fatt be clean drain'd -

from 'em, then Season 'em according to your -

pallat, and put in Anchovy & Sweet herbs let it

Stew a full hour, then take the Yolks of three Eggs

with the Gravy, when they be Stew'd down, lay -

your pidgeons in your Dish then Toss your Mush=

rooms up thick with Whitewine Lemon=squeesed and

Sippets fry'd and so send it up. Garnish your

Dish according to your pleasure.

Sheeps Trotters fricaseed.

Take two Gang of Sheeps Trotters blanch 'em

very white cut 'em in four take out the Inlee

take 'em & set 'em a Stewing, with a quart of

Water or more, & Season 'em with herbs -

according to your mind, Onions parsly Thyme -

Shallot & Spice, then take the Yolks of two Eggs

a Glass of Whitewine about three ounces of -

Butter, a little Tanzy cut as small as dust in it

and so toss it up with Cream and serve it accord=

=ing to your fancy.

A Marrow Tart.

Take six Marrow bones break 'em and put

the Marrow in the water to wash the Splinters

from the Marrow then take twenty Eggs take

all the Yolks & not one White, then take six

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Biskets & boyl 'em up with Cream till it come

to a pulp with a little Orange flour water

and grated Lemon in it, & Nutmeg, take your

Yolks of Eggs and mix 'em with the pulp very

well, and put a Spoon full of Rosewater the -

finest Sugar you can get and a little Nutmegg

mix it very Stift, and the finest past that can --

be made by hands for the Crust, but no Covering.

A Tersene Alamode Italian.

Take of the best of meat in the Shambles of -

all the Sorts, of Each Two pound, burn it to the --

fire and but half Rost it, take all the sorts

of Fowl that are in Season, & serve 'em likewise

viz: burn & but half rost 'em when they are cold

put 'em into an Earthen pot such as we call a --

Venison pot, lay your pork Lamb Veal, lay your

pidgeons, lay your Mutton roast Beef Turky partridge

Pheasant, Woodcock Chicken, Garlick betwixt your

Pidgeons & your Mutton, & Endive betwixt Mutton

and pork, Sallery, Shallot, break Six Marrow bones

and throw 'em into Water to clear it from the Splinters

then cut 'em in Dice, and put 'em over, then boyl

twenty Eggs hard, Stamp 'em in Mortar, Yolks &

Whites, put to 'em a pint of Whitewine, Strain it

in thro' a fine Cloth, Then take a quart of White=

=wine, & a quart of Strong broth, a pint of Gravy

two Oranges Scorcht one Lemon roasted all put in

Then let it Stew twenty four hours setting the pot

in Water over a Stove, then take off all the fatt

and send it in the pott, Season it according to your=

palat. Garnish your Dish as you please.

An Hogs Ears & Feet broil'd about it.

Take the Hogs feet & Split 'em and the Ears & Clean 'em

all Ears & feet, put 'em into a pan, and put a quart

of Water to 'em, after that put two pound of Lard to it

a great deal of Onion and all manner of herbs with

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a pint of Strong ale or Beer, cover it with water -

lay about two pound weight upon a plate or Trencher

let it stew twelve hours over a moderate fire, afterwards

take it out & let it cool, when they're cold grate some -

bread very fine, Salt, pepper, & parsly, mix 'em well

together, Take some butter & melt it in a pan, Toss up

your feet in it roll 'em up with the bread & herbs so

lay 'em by, take the Ears & slit 'em very fine, Brown

some Butter in a Tossing pan with flour very fine, -

throw in your Ears & toss 'em, then season it with all

sorts of herbs & seasoning, set a Charcole fire & set the

feet a broiling, Broil 'em brown on both sides very

fine, and when your Ragou is pretty thick lay your

feet about the Dish, thicken up the Ragou with -

Butter, Mustard & Vinegar according to your palat &c.

A Rump of Beef doab'd.

Take it and bone it, lard the lean part with Bacon

the next part with forct meat, the next with Marrow, -

force 'em all under , the forc't meat you make -

must be with Anchovy all manner of herbs, but not

too many sweet herbs, let there be good store of Spinage

two hand full of Grated Bread, half a pound of Suet to

a pound of Veal, Shred 'em very fine together, mix 'em

with six Eggs & a Glass of Claret, put it into a long

stewpan and let it stew twelve hours, or if you've

occasion Eight hours, but rather more than less,

Before you put it in the Oven all manner of spice -

that can be nam'd must be put in it (Except Ginger)

Throw four or five pound of Beef Suet in it shred very

small, then Bay leaves, cover it close & put it in your

Oven. For your Sauce Sheeps tongues Pallets and sweet

breads ragou'd all whole, Garnish your Dish at your pleasure.

A Brown Porridge.

Set on a Legg of Beef, let it stew twenty four -

hours over a slow fire, let it stand to be cold, take off the

fatt, sett it over the fire again, and put about Six ounces

of Harts horn in it let it boyl twelve hours after that

strain it thro' a strainer, Then take half a quarter of -

Vermegelly, put to some of that Broth, let it stew,

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Take a Fowl truss him, half roast him at the fire -

take him off, brown him in a tossing pan put about

a Gallon of good broth to him, let him Stew, season it

with all sorts of herbs in a faggot very little Thyme

but most parsly & Onions, and let 'em boil hansomely

together, then take Cocks Combs Pallets Sweet breads -

Sheeps trotters for a Ragou, brown Butter in a Tossing

=pan with Flour but not too deep, throw all these -

Ingrediants together, then put your broth to 'em &

Season to your pallatt, Garnish your Dish Asparagus

Add to these Twelve pidgeons.

A Pupton of Veal.

Take a Leg of Veal and cut it three Inches deep -

Clear cross the Bone, Lard it Diameter with Bacon

and then flour it on both sides, Brown some Butter

in a Tossing pan and Brown the Veal on both sides -

and then brown Butter & Flour a very fine Colour -

and then put in a quart of Strong Broth a pint of

Gravy and a pint of White wine & set it over to -

boil, when it boils put in your meat & let it stew,

with a Bundle of Sweet herbs & anchovies about two

hours, take Six Sheep's Tongues & blanch 'em & lard

'em with Bacon very fine, & Rost 'em in the Oven

Take Morella's & Truthrels & Shampinions & Scald 'em

in fair Water half an hour, then put 'em into a pint

of Broth that the meat was Stew'd in, then take some

then take some Butter brown in in a Tossing pan, having

sweet breads & Pallets in it, & put in the Morella's

and the Truthrels & Shampinions & the Broth that

they'r in & toss em up all together for your lare,

a little Butter work't with Flour and a Spoonfull of

Cream, and put in a Lemon cut like Dice so thicken

it up, Then lay your meat in the Dish, put the Ragou

over it Scollop Shells of Oisters or Oisters tall and -

Crisp parsly & Bacon frosted.

Asparagus Porridge.

Set four quarts of Springwater let it boil a full

hour, take Lettice & Spinage of Lettice, an handfull

of Spinage four of Sorrel half an handfull, Chervill

a quarter of an handfull, & cresses as you please, -

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Purslan, Endive, Sallery about three Blades, take 'em

and Rib 'em wash 'em very well and shred 'em very -

fine, Take half a quarter of a pound of Butter in a -

Tossing pan & flour & colour it white, then put in your

herbs with a little Salt, Toss 'em up & let 'em Dissolve -

a Minute Then dissolve two anchovies in a little milk

and strain into it, break Eight Yolks and beat 'em -

well, & mix 'em with a little of the Broth, then -

take your Asparagus raw, cut it square, & put it -

into your porridge, let it boil as long as you think fit

Then thicken your porridge with your Eggs & put a

french Roll in the middle of the Porridge in stead of

a foul, Garnish your Dish with Raw Asparagus -

Shread very fine.

A Turky doabd.

Take a Turky & draw his Legs thro' the Skin, lard

it with Bacon three Inches long cut Diameter, season

the Bacon with Salt, pepper, & Jamaica pepper, lard

it very thick under the line, Then Flour him well -

with Flour, brown him well on every side, but

be sure don't Burn him, Take a quart of whitewine

and put as much water as will cover him, and put a

good deal of Beef Suet shred small, & season him -

very high, and bake him in an Oven with the breast

downwards for an hour in a pan, after that take -

him hott out of the Liquor and let him cool, when

he is cold, take the fatt off the Broth, then put him

into his own pickle for five days, then when you

serve him up have a Napkin laid on a Dish folded in

six or eight Diamonds, Garnish with ^ Lemon & Orange -

and Greens as you please.

Almond Fritters.

Take a pound of Almonds & blanch 'em & pound

'em with Rosewater to keep 'em from Oiling keep pound=

=ing 'em till they be very fine, & now & then put in a

drop of Yest but let it not be bitter, break Egg by

Egg & put in the Yolks till you come to six or Eight

but be sure you beat it well & put in the best sugar

you can get, but neither Currants nor Nutmegg for

they spoil the Colour, then put in a Jill of Sack -

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for the Sauce & Garnish it with Sugar, If you please

you may put in Currans and Nutmegg.

A Pattee Royall, The Crust without any thing of Flour

Take three pound of a Legg of Veal take Onions Thyme

& Parsly & shred 'em very fine & put 'em to the Veal -

Shred it very well, Take a pound & an half of Suet &

shred that well season it with anchovies, pepper -

Salt & nutmegg, shred it very fine, break four Yolks

of Eggs, mix 'em well with it, Then break in Six

Yolks & Whites, work it well with your hands, -

then wet patty pans in water and work up your -

past, Take sweet breads, young Chickens, Morella's -

Sheep tongues Veal Pallets, the Ear of the Veal Parsly

Egg Yolks Pallets & put 'em in, garnish your -

Dish with Pattees of Lamb & Pattees of Fish of Larrain

Puddings of Seaven sorts of

Colours in one Dish.

Take Thirty Eggs, throw twenty of the whites away,

Beat 'em very fine with a little fair Water to keep

'em from Oiling, take three or four spoonfull of -

Orange flour water, about half a quarter of a pound

of poudered Sugar Nutmegg a Lemon and Orange

grated, Then take two quarts of Cream & mix with the

rest, take Spinage & pound it to make the first Green

Orange to make the second Orange=colour, plain -

=white, bath pudding, the Tanzy & Cowslip and the

Cochinell, the plain=White must be of Egg Cream,

Sack & Orange flour water, for the bath pudding -

you must shred Suet as fine as you can, and mix

it with Eight Yolks & four whites of Eggs and put

a Spoonfull of ^ Yest into it, plump a quarter of a pound

of Currans & put 'em into it, about an hand full

of flour, so let it stand by, as for the Tanzy you

must put only Tanzy & Sorrell & a Bay Leaf Stampt

as for the Cowslip, take Cowslips & stamp 'em with

Cream, squeeze it very fine, as for the Cochineel

pudding take an ounce of Cochinell & disolve it -

in Sack or Whitewine & boil it up with a little -

Cream, the first mixture is for all the puddings

only adding the Colours & so boil 'em in Dishes, but

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be sure you wet your Cloths & flour 'em very thick

and for your Sauce, Sack Orange Flour water Butter

& Sugar, & serve up the Bloodpudding in the middle.

A Leg of Mutton layroyall

with Cobbees of the same.

Take a Legg of Mutton, beat it to pouder with a -

Rolling pin with the Skin on, afterwards take the -

Skin off, cut off the Knuckle and Lard him as thick

as you can with the greatest Larding pin you can get

cut the Bacon seven Inches Long, brown the Mutton

very well in a pan with flour & Butter, put in a

Gallon of Water, let it boil, put in your Mutton &

season it with all spice, except Ginger, Anchovies -

shred fine, sweet herbs, and Orange & a Lemon -

cut in halves & thrown in, let it stew moderately -

for five hours, then take another Legg of Mutton

and cut into Collops like Veal Collops, hack 'em -

very fine, Take Thyme, parsly, Wintersavary Sweet=

=marjoram, pennyroyal Onion & shred 'em small -

of each a little, mix 'em with two Eggs & shred some

Beef Suet or marrow very fine & mix with it, then

Season it according to your pallat, bast 'em all over

and roll 'em like Olives of Veal, anoint a Tossing pan

with Butter, and lay 'em all in One by One, anoint

'em with Yolks of Eggs, & dridge 'em with bread crumbs

afterwards set 'em in the Oven & bake 'em off quick

for a quarter of an hour, then take your Leg of Mutton

and put in your Dish and garnish your Dish with -

the Cobbees, & for your Sauce Drawn butter Shalot & Clarret.

To pickle Cucumbers.

Wipe 'em and put 'em in water & Salt that will -

bear an Egg lay something on 'em to keep 'em under

the brine and put 'em in a Cool place for nine days -

Then drain the Brine from 'em, then put 'em in a -

Brass or Copper pott, and put to 'em as much good

allegar as will cover 'em, put in Slic'd Ginger & Dill

& Corriander seed, if you fancy the tast, put 'em over

a Clear fire & keep 'em Scalding, but don't let 'em -

boil for a good while, till you see they'r green,

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when the Colour pleaseth you hang 'em lower to have

to have just one boil and pour 'em quickly thro' a

Sieve or Callender, & when the Liquor is cold put

it to 'em & put 'em into a cool place close stopt and

keep 'em under the pickle, If you can't get Alegar -

take old Verjuice & a little Whitewine Vinegar.

How to make an Onion Soup.

Take Six or Ten Onions & cut 'em small and take

some Butter & brown with Flour in a frying pan &

then put in your Onions & fry 'em very well, Then

put in three pints of Water to your Onions, & then -

put Salt & pepper & let it boil a quarter of an hour

& have your Bread cut & put in your Dish & put

some of your broth to your bread and let it Stew -

and when you'r ready to send it up put the rest over

your Dish & send it up.

How to make Pottage of Herbs

without Meat.

Take Lettice and Spinage & Sorrel & Two or three

Young Onions, wash 'em very well & cut 'em as you

think good & then put 'em into a Stewpan with some

Salt and Set it over a Charcole fire, & let it stew

without any thing else a quarter of an hour & have

a Gallon of Water & have a Crust of Bread of a -

Two penny Loaf It must be Whitebread, & let it boil

with the Water, and put the Water & the Crust to your

Herbs, having a great many herbs & let 'em boil very -

well and have two Rolls & cut the Crusts & put it into

the Saucepan and put some of the Broth of the Herbs

and so let it stew very well, and then put it into your

Dish, and take six Yolks of Eggs, beat 'em very well.

and if there be more than your Dish will hold, put some

by & put your Egg Yolks to the rest & stew it very well

and let it boil, & then take it off & set your crust in the

middle of your Dish, and then put your herbs all over

your Dish, so send it up.

How to stew a Shoulder of Mut=

=ton in Blood.

Take a middle siz'd Shoulder of mutton & save the Blood

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stirr it well whilst 'tis hot that it may not cake -

together, Then grate two Manchets two Nutmegs & strip an

handfull of Thyme & half as much Wintersavoury &

half as much Sweet Marjoram, & a quarter as much

Pennyroyal, put in an handfull of Beef=Suet small

Shred, mix all these together in the Blood, then stew

your Shoulder of Mutton very well with this mixture

not forgetting to put in a little salt, before you Stew it

lap your Mutton for forcing the Stewing out, then -

being Stew'd lay it in the Mutton cold to keep it a -

moist, so rost it very well, Make your Sauce of elder

=Wine Cinnamon, Mace Cloves & Sugar & dish it up hot

You may dress a Shoulder of Venison the same way -

(in Blood) that you do your Mutton, putting in -

Sweet Marjoram & Thyme one handfull of Each, &

put in no Beef Suet at all, but all things else & the same

sauce.

To make Sausages.

Take the Lean of a Legg of Mutton & shred it very small

take twice the weight of it in Beef Suet as finely shred -

as you can, then take a quart of Great Oisters Liquor &

all & cut 'em small among it, then take an hand full

of Sage cut it very Small & mix it together, & for -

pepper & Salt as you please, to this put Six Eggs and

the whites of four.

To make Puff Paste.

Take a quart of fine Flour the Whites of three Eggs

& two Yolks and a little cold water & so make it into past

then drive it with a Rolling pin abroad, Then put in a

small piece of butter as big as a nut, then fold it -

over & drive it abroad, & put somuch butter again, so

continue to put Butter betwixt every fold for six or seven

times.

To make a Chicken Pie.

Season the Chickens with pepper & Salt, Nutmegg,

and a little Sugar of you please, Then lay 'em in a round

Coffin, with good store of Marrow cut in square pieces

bigger than Dice, Roll 'em up in Egg Yolks, well -

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beat with Whitewine & Grated Nutmeg, put in some

Artichoke bottoms boild, you may lay amongst the

Chickens some hard Egg Yolks, & if you would have

it a sweet relish put in a little shred Suet Citron &

a little sugar, some little Stalks candied, Raisins of

the Sun & an Onion a little whole Mace, then lay in

a good deal of Butter, put in a Caudle of White wine

and a little Sack & some Juice of Lemon so put it in

the pye & shake it & so send it up hott.

To make an Egg Pye.

Take twenty Eggs boil 'em hard, then take out the

Yolks & beat 'em very small & Shred the whites small

then take three pound of Suet & shred it small & a pound

& half of Currans, half an ounce of Cinnamon small

beaten as much grated Nutmeg, half a pound of Sugar -

some Orange & Lemon peel cut in pieces half a pint of

Rose water mix all these together & bake 'em but -

not in a very hott Oven.

To butter Chickens.

Take 'em and boil 'em in water & Salt & boil 'em -

till they are half enough, then pull 'em in pieces & put

'em in a Stew pan, with some of the Broth & an Onion

and a good piece of Butter & a Lemon cut Dice way, -

let 'em stew a good while & thicken it with a little flour.

To Stew a Rump of Beef

Take a Rump of Beef & put it into a long Stewpan -

take out some of the Bigest Bones, lard it with great Lard

very well, You may force in part of it, and season it -

with pepper, Salt & Spice, then put it in a Stewpan &

put in the quantity of Liquor as will cover it, a quart

of Clarret wine, almost a pint of Vinegar, as little Water

as you can, To do it in an Oven is the best way, & before

you send it in strow over the top of your Beef some

grated Bread, & set it in a pretty quick Oven to brown

make a Ragou of Sweet Breads & pallets & Mushrooms

& forc't meat, & pour over it when you send it up, you may

set it in the Oven over night & it will do/the better.

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To rost a Neck of Veal.

Cut the joints & so spit it, & take White bread -

& grate it with Nutmeg, pepper & Salt, so flour it

with that as with flour, & bast it with Sweet Butter -

when 'tis enough send it up hott.

To Stew a Carp.

Take your Carps quick, let 'em blood & Scrape the Scales

put 'em into a Sewing pan, put in some Claret and

some strong broth & Gravy one anchovie & a little spice

a little whole Mace with their own blood so set 'em on

a Charcole fire, then Stew 'em untill they be enough

Garnish your Dish with Hors radish, lay your Carps in

the dish & pour your Sauce over 'em, & send 'em up hot.

To Fricasy Mushrooms.

Take your Mushrooms & dress 'em & wash 'em very well

and if they'r greatones cut 'em in quarters, if not put -

'em in whole with a piece of Butter & an ounce of parsly

Thyme, Cloves, Mace, Pepper & Salt, & let these Stew -

all together till most of the Liquor be boil'd away, then

take anchovies shred very small and put in, Then having

Two Egg yolks beat with Shred parsly & some Juice of

Lemon, with Six spoonfull of Cream, so boil all these

well together with Nutmeg and when most of your Liquor

is boil'd away, so thicken it up, & so Dish it up. Garnish

your Dish with Lemon or Shred parsly & send it up hott.

Fried Puddings.

Take three quarts of Milk drain it as for Cheese and

and let the Whey be pressed clear from the Curd, the

Yolks of six Eggs, a little Sugar and some Nutmegg -

mix with it two handfull of grated bread & a very little

Flour, make 'em in a Round Cake, about half an Inch

thick, & fry 'em with Butter, but don't fry 'em too hard

melt a little Butter for 'em with a little Sack & Vinegar &

Sugar & serve 'em up hott.

To make Almond puddings.

Blanch a pound or three quarters of a pound of Almonds

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and beat 'em very small with some Rosewater, then

boil good Cream with a little large mace & put in -

your almonds with some grated bread and Suet or -

Marrow shred very small, with a little Sugar, salt &

a little beaten Nutmeg, the Yolks of four of the palest -

Coulered Eggs & one White being well beaton with a

little amborgreece in it if you please, so mix 'em together

to a good stiffness, then fill your guts with it & so boil

'em, You may put six yolks & three Whites to a pound

of Almonds, let your guts be Steept in Rosewater

before you use 'em.

To make a Fricacy of Pullets

and to Mornet a pullet.

About it make your Fricasy, the same way as you

do the other Fricasies of pullets cut your pullets in

Quarters, Then put 'em in a Saucepan with Vinegar

& Verjuice & Salt & pepper & Onions slit thin &

let ly an hour then take it out & lay it in & dry it

a little and then serve it up.

To make a Dish of Bread & Cheese

Take a penny White loafe & grate it very fine & take

as much Cheshire Cheese & grate it as fine as the

bread, & then take a quart of Cream & put it into a

Saucepan with the Bread & Cheese, & let it boil a

quarter of an hour, have a care that it don't burn

and so take a Dozen of Egg yolks beat 'em well with

a little Cream & Orange flour water, forget not

to put Sugar & Cinnamon, then put your Yolks

& keep it stirring till it be Stiff, and have a penny

white loaf cut in very thin Slices & so put it on 'em

& have a Yolk beaten & so wash your Bread & Cheese

on both sides with that, & then have some Butter very

hot & fry the Bread & Cheese, put the Breadside -

downward first & so fry 'em very Crisp on both

sides & so dish it up & send it hott &c.

To make a Ragou of a Duck

Cut your Duck up & have some Butter brown'd

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with flour, so put in your Duck & half a Bottle of -

Claret Wine, Two Ounces of pepper & Salt & so let 'em

stew all together, let it stew till it be thick, & then shred

a few Capers, & then when you send 'em up squeese a quarter

of a Lemon & Barberries & fry'd Sweet breads & send 'em up.

To stew a couple of Carps.

Take a Couple of large Carps & skin 'em but don't

Scale 'em, & leave the heads & Tails on, & with the bodies

make forc't meat such as you do for a Soup & put it

in the Bodies again, & put 'em in a Stewpan & cover -

'em with Beef Suet, & put 'em in a moderate Oven

& bake 'em very well, & have your milt of your Carp

in a Ragou with Mushrooms, & Cloves & Capers and

garnish your Dish with Lemon & so send it up hott.

How to make the Sauce for a Couple of Capons

Take a little Claret Wine & a Clove of Garlick & a few

Capers & shred 'em very small & boal 'em all together

with a little pepper & Salt, & so tast it, If it be pretty

good, and so put it under your Capons, & Garnish your

Dish with Barberries & Lemon, & send it up very hott.

Lemon Cream.

Take a pint of fair Water, steep the peel of three Lemons

par'd very thin, let it steep one hour, then beat four or five

Whites of Eggs, boil it with your Water, season it with the

Juice of Lemon & Loaf Sugar, put it in purslan Dishes serve

it up.

How to morenatt a Neck of Veal

in Cutlits the best way

take a Neck of Veal in Cutlets & beat it & put it in a -

Sauce pan & put in a little water & a bundle of Sweet herbs

& half a pint of Whitewine & Cloves & Mace & Salt & pepper

and set it over the stove and let it Stew a quarter of an

hour, put in a little Vinegar, & then take it up & take

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Six Egg Yolks & grate a little Lemon peel & a little -

Nutmegg, & a little beat Mace & Cloves, & a little salt

& flour & mix 'em all together, & make it as thick as -

pudding batter, & dip your Cutlets in it, & have good drippings

very hott, & fry 'em very crisp, & then set 'em against the

fire to drain, & lay 'em in the Dish & crisp a little parsly

about it & so send it up.

How to make a Ragou of the Sweet

=breads of Veal or the Sweetbreads of Lamb

Take your Sweet breads & skin 'em, & then take a little -

butter & brown with flour, & put in your Sweet breads

and stir 'em a little while, & put in some Gra^vy & some

strong broth, lay a few Cloves & pepper & salt & let

that Stew half an hour, and put some forc't meat balls

in, & garnish your Dish ^ with Lemon, & make your Ragou

thick, & put some Mourls if you have some and Artichokes

if you have some, but they must be cut thin & let 'em cool very well.

How to fry Artichokes.

Take your Artichokes & cut the Bottoms and then -

cut 'em in quarters, & Cut the Core out, & cut 'em -

very thin, & be sure cut it longways & put 'em in -

water & wash 'em well, then take three Egg yolks & one

White, & grate some Nutmeg, & Salt, & pepper & flour

& Verjuice & a little Vinegar, & beat 'em all very well

together, then take four pound of good Butter & take a -

Clean Stewpan & put it in, & heat it very well & so -

fry your Artichokes, boil 'em first.

How to make a Pudding of Pidgeons.

Take half a Dozen of Pidgeons & pull 'em & draw 'em &

lay the Livers by, & take a Rolling pin & beat 'em down

close, & then take the Livers of & Spread with Mushrooms

& anchovies a little parsly, a little Onions, a little Butter

& shred 'em very well together, & season it very well & put

it in the Bodies, so brown 'em very well, and when they

are brown'd rub the Dishes with Garlick & so make a

sharp Sauce, and so serve it up hot.

To make a Soop of Muscles.

Take a quarter of a peck of Muscles & beard 'em -

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& wash 'em very well, & then take a quarter of a pound of -

Butter & brown with flour, & have some parsly and -

Onions shred, & put in with your Muscles & fry 'em a little

while, & then put in three pints of fair Water to your Muscles

& let it boil a quarter of an hour, & so season it with pepper

& Salt, then have your Bread cut & put in a Saucepan -

then strain off your Liquor, & then take your Muscles -

& take the meat out of the shells, & then garnish your

Dish with the shells, & then brown a little Butter with

flour, & then put in your Muscles, & then a little of the

brown broth, & so let it boil, and have your bread Slic'd

& so put it in your dish, then put some of your broth -

over your Dish, then put your Muscles over your Dish & send it up

Milk Soop.

Take Milk, put it into a pan, and put in a Lawrell leafe

put some Sugar to a little Salt, & so let it boil, & then take

it off & have your bread cut, then put it into your Dish -

that you send it up in, then put your Milk to your bread

& then take five Egg yolks & beat 'em very well, heat some

of your Milk & mix with your Yolks but have a great -

care it doth not burn, & then put it over your Dish, have

some Loaf sugar & scrape over, & so send it up hott.

To pott Venison.

Take your Venison bone it & lard it, season it well with

Salt, pepper, Cloves, Mace, lay a bay leaf in the bottom

of your pott, lay on your Meat, bake it till it be tender

when you draw it out of the Oven, drain the Liquor from

it, when it is almost cold cover it with Butter to keep.

White Puddings.

Take three pound of Veal & as much pork & shred it indif=

ferently, & take half a Breast of Rosted Turky cut it in -

pieces, & put into it, & so shred it all very well, & then

put it into a Mortar & beat it very well, & then take it

up into a Stewpan and Break twenty Eggs in & beat it

well together, take about two penny loves crumble it

well & so put in, Season it well with all sorts of Spice

& stir it well, & take three pound of Hogs Lard and

shred it very small, & shred Onions, put in four quarts

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of Milk into a pan & the Onions with the Milk and

let it boil up, then take it off, & then set the Stewpan --

over the Stove, & stir it very well, & then strain some

of your Milk thro' a Sieve, as it heats put more in --

be sure you stirr it well, & when you've stir'd all your

Milk in, then stir in your Lard till it be all melted and

having your puddings ready, then fill 'em, & then have

your Water ready to boil, & then put in your puddings

& so let 'em boil up, & then take 'em off, let 'em stand

a little & put 'em into cold water, & then take 'em out

& wipe 'em well, & lay 'em in a clean Cloth, & when

your use 'em broil 'em, for the Sauce Mustard on a plate -

& so send 'em up hott.

How to fa orce a Breast of Veal.

Take Veal & Beef Suet, & a little Bacon & some Thyme

& some parsly & Salt & pepper & spread it very well and put

it into a Mortar, make Three pound of forc't meat & break

five or six Eggs Yolks & beat it well & take a middle sized

Breast of Veal, & stuff it with most of the forc't meat --

take half a pound of Butter & brown it in a great

Stew pan, & put in your Breast of Veal & brown it very well

then take it up, & then take half a pound of Butter and --

brown it with Flour, & then put in your Breast of Veal

and put in a pint of Water, & a quart of Strong broth &

a bunch of Sweet herbs, & Cloves & Mace, & so let 'em Stew

an hour & an half, & turn it sometimes, & if it be for a

great Dish, take a Neck of Veal, & cut it in Cutlits and

Brown in a frying pan with Butter, then put 'em to the

Breast of Veal, & so let 'em stew all together half an

hour, and take the rest of the forc't meat & make in

little Balls, & take a little Butter & brown with Flour

& put some of the Broth of the Breast of Veal, & so let

it boil very well, & then Dish your Breast of Veal & lay

your Cutlits about your Veal, & then put your Sauce over

and about your breast of Veal, Garnish your Dish with Lemon & send it up

How to Farce Mushrooms the best way

Take your Largest Mushrooms & pill 'em & cut the black

out & wash 'em very clean & melt a little Butter & put into

the Bottoms, Shread a little parsly & a little Onions and

put into the bottoms, & Salt & pepper over 'em & some

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cold Butter upon every one, & let 'em boil very well -

& when they are boil'd enough take a french Roll

& grate the Brown over the Mushrooms & let 'em -

boil after the bread is grated, then send 'm up.

How to make a Soop of a Couple

of Pullets the best way.

Take Spring Water & set it on the fire at six a Clock

in the Morning, & take a Legg of Beef & put it therein

& when 'tis at boiling, scum it very well, & when all the

Scum is taken off put in a bundle of Sweet herbs &

some Salt & Cloves, & so let it boil easily, & take a Couple

of large pullets & raise the Skin, & have some good -

forc't meat & Stuff 'em very well & tie that the forc't

meat cannot go out, & then get 'em & then take 'em up

& cut the Strings away & lap 'em with pack thread &

let 'em boil easily for an hour, & take some forc't -

meat & make four or five great Balls as long as will

garnish the Brim of the Dish, & put 'em into your pot

& let 'em boil, & make a great many little long balls -

of forc't meat & take a little Butter & brown with

Flour & put in your Balls, & some Mushrooms & let 'em

boil, but put in some strong broth, & have some Aspa=

=ragus half boil'd & put the Bud ends into your balls

and put your great balls in & so let 'em boil all together

half an hour & take two or three french rolls & cut

the Crust in pieces & put into a Sauce pan & some

strong broth & let it stew very well, then put it into your

porridge dish, & garnish your Dish with your Asparagus

& cut your great forc't meat balls & garnish your Dish -

& set your pullet in the Middle of Your Dish & then put

your little balls & your mushrooms roundabout your pullet

and put a little strong broth all over your Dish, & then put

a little Gravy all over & round your Dish & so send it up

do not forget to cut your Legg of Beef in pieces.

To Marionate Oisters or any other Fish

Wash 'em & dry 'em very clean, then flour 'em & fry

'em in Oil till they'r very crisp, then lay 'em on Dishes to

cool 'em, make a pickle of two quarts of Whitewine Vinegar

a quart of Whitewine, pepper & Ginger of each an ounce

Mace, Cloves, Nutmeggs of each half an ounce & Salt -

proportionably, boil these together, & when it is cold -

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pour it upon the Oisters, which must be in an Earthen

pott & over all put a pint or two of Oil an Onion

& a Lemon slic'd & a little Saffron.

To make an Olio.

Take a knuckle of Veal & beef to make your Stock -

& make it very strong, take four partridges four Teal

four Ducks, Larks two Dozen, half rost 'em, then -

take half a Dozen Savoys & Leeks & Scawld or fry some

Onions, Carrets parsnips, boil'd white, Peas boild

Kidney beans boil'd, Neck of Veal, Neck of pork, Neck

of Mutton all cut in pieces, so stew 'em all together

in one pan, Season it with a little whole pepper, -

Cloves Garlick, when you've Stew'd it about two hours

over a soft fire, then take up all your things from -

your Liquor & dish 'em up pyramidically pouring

your Liquor over 'em, when you send 'em away you

must have Hogs Feet & Ears, & two Marrow bones.

This is the French method of it, but take but one third

of every thing.

X To carbonado a Goose.

Your Goose being rosted & cut up with your knife -

long wayes & cress over again, so that it be like Checquer=

=work on both sides, then wash it over with Butter & Strow

it with Salt, then put it into a Dish, with the Skinny -

side downwards, so set it before the fire that it may

take a gentle heat, then turn the other side, then lay it

on the Gridiron & put it over a moderate fire of -

Charcole, when it is done take it off the fire & bast the

upper side with Butter & dridge it over with Flour &

grated bread, then turn it, & froth it on the fire & dish

it up. In order make your Sauce of butter Vinegar

& Mustard mixt together.

To pott Beef.

Take a Buttock of Beef, & take all the great Skin of it

and take all the Fatt & the Griles from it, & cut the lean

in slices & season it with pepper & Salt put it into a -

pott with the fatt & Gristles & Skins seasoned with the

Marrow bones broken to ly upon it to Moisten it, let it

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bake two hours, when 'tis Cold cut it in thin Slices and

Season it with Mace, Cloves & Nutmegg, Cover the pott

Bottom with Butter, then put in the meat again & all the

fatt & Marrow that run from it, put amongst it and Cover

it over with Butter, then set it in the Oven again & let it

stand an hour & an half, then take it out & mash it

small with your knife, then press down your Meat -

with a Spoon, & put in as much Clarified Butter as -

will make it appear above the meat & let it stand till

it is cold, then cover it all over with Clarified Butter.

To mango Mellons.

Take Mellons before they be ripe & set 'em on one side -

take out all the Seeds & put into 'em a Clove or two of Garlick

& some Mustard seed, then make your pickle of Vinegar &

Salt & Mustard, so put your Mellons into a pott, when your

pickle is cold, put into 'em & stop 'em Close & keep em for

use

A pennyroyall Dumplin.

Take an handfull of spinage and half an hand full of -

Pennyroyal, half an handfull of parsly & shred 'em

very fine, & take the quantity of three penny loaves and

grater 'em very fine, & two handfull of Suet & shred it

very fine, & an handfull & an half of Currans very well

washt, & a Nutmegg & Salt and mix 'em very well all -

all together, & just wet 'em with Eggs, forget not to put

an handfull of Flour in to make 'em bind & so roll 'em

in little balls & then have some Water & Salt boil'd up &

put 'em in & let 'em boil half an hour, so lay 'em in -

your Dish, and for Sauce, Sack, & Sugar, & butter & pour

it over & serve it up.

To make longliod Meat.

Take a Rosted patridge, pull of the Skin, shave the meat

very thin & small, stew it with a whole Onion a little -

Water & Gravy, then have in readiness in another Saucepan

Six Eggs, but half the whites, beaten well & strained,

then stir it over the fire till it thicken a little, then put

some melted butter to 'em and mix it with the meat, &

season it with pepper & Salt & keep it Stirring and -

beating all together, It must be as thick as buttered meat

so serve it up.

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To Rost a Rib of Beef.

Take the ribs of the best fatt beef in winter lay it on a

board where the brine may run from it, then rub it all

over with salt peter finely beaten & mixt with the treble

quantity of Salt, turn it every day & Salt it a little for

nine or Ten days, then hang it up in the Smoak as you do -

Bacon Water it a night before you rost it, and let it be

rosted more than other beef to keep cold.

To make green pease Soop for Summer.

Take green pease & set 'em upon the Fire to boil with -

Water whilst they'r young as many as you think fitt -

for a Dish, when they'r tender roll 'em in a Boul to a

Pulp then rub the pulp with the back of a Ladle thro a

coarse Sieve, then have two necks of Mutton, hack &

boil 'em and take of the fatt & put it to the pulp, set over

the fire & let it boil, then take some Lettice & Spinnage

& parsly, & knock 'em & strain the Juice to your broth

to make it green, as it boils take a little fine flour

and thicken your broth, be sure not to make it too thick,

when 'tis well boil'd put in some young Spinage Leaves

Lettice & parsly a Jill of thick Cream & about half

a pound of thickned Butter, be sure to put in as much

Juice of the herbs as will make it green, and when 'tis

just boil'd put in a few of the pease that were boil'd

tender and a little young green mint, add a little Salt

and let it not boil too long, so serve it up.

To make white pease Soop for Winter.

Take as many white peas as you think fitt for a Dish & boil

'em as you did the other, When they'r boil'd tender bruise

'em and rub 'em thro' a Sieve as you did the other, then

set the pulp on with as much Mutton Broth as you

think fitt for it to be on strength, then set some parsly

& Spinage over the Fire & boil 'em in Butter till they

be tender, then put 'em into your broth & as much

dried Mint as you think convenient for the tast &

three Jills of Cream three quarters of thickned Butter

a little before you serve it up, put in a few White pease

boil'd tender, a little old bread fried Crisp cut in squares

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and the Butter Drain'd from it & so put in.

How to make an Almond pudding.

Take a large penny Loaf take out the Crumb, slice the

Inside of the Crust, & put in a Jill of New milk & a -

quarter of a pound of Butter till it be all dissolved, then

take seven or Eight Eggs taking out two or three of the -

whites & beat your Eggs very well, with a little Rose=

=water and either a little Sack or Goosbery wine, then -

take a Quart of Cream and a quarter of a pound of

Bisket dried & grated, put the grated bread & milk over

the fire & the other Crumbs, a quarter of a pound of

Marrow finely shred, & half a pound of Butter Clarified

as much Nutmeg Salt & Cinnamon as you think fitt -

to tast 'em, Three quarters of Valentine, Almonds -

blancht & Slice'd two ounces of Candied Lemon two -

ounces of Candied Orange, some of it shred & some

of it cut in thin Slices, One Ounce of Citron Cut in

thin Slices, Sweeten with fine pouder=sugar to your tast

two or three spoonfull of fine flour, mix all these together

If you think it be too thick add as much Cream or -

New milk as you think fitt, mix all together half an hour

before you bake it, then Butter the bottom of your Dish

& bake your pudding with puff past about the Edge of your

Dish cut in small works, against you draw your pudding

make a Sauce of Sack Sugar & butter on the Juice of

Orange, Sugar or Butter

How to make Puffins.

Take six or Eight Chickens of a middling size, bone 'em

beginning at the Neck & take out the Carcase, but take -

care you don't break the Skin nor the Vent, then turn

the Chickens the Middle out and season 'em with Mace

pepper, Salt & some Nutmeg, & some Lemon peel -

shred fine, & let 'em ly all night in the Seasoning,

the next morning take an handfull of parsly Sweet

Marjoram and a little thyme, put in the breast of 'em

a good lump, then tye up the Neck close as you can, then

set over the fire some Water Alegar, Salt: when it

boils put 'em in & plump 'em, but put but one in at

a time, then take 'em & put 'em in a large Stewpan, -

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with a Gill of Whitewine & as much strong broth

as you think will cover 'em, lay 'em on their breast

& set 'em on to boil with a little Lemon peel a blade

or two of Mace a little Cockle Liquor stew all these -

together, when they'r half Enough keep turning 'em,

then thicken a little fine flour & a spoonfull or two

of Cream, when they'r almost enough cut in a few

large pickled Oisters, & as much Cream as will make

'em white, & a little Lemon cut in Slices, a little -

thickned Butter as you think will take it well, then

lay 'em on a Side Dish & lay 'em in that they were

Stew'd in for the Sauce & some slices of Lemon peel -

on the Breast, Add some Oisters in the Sauce &

put past Sippits about 'em, & garnish with pickles

& Lemon & serve it up, If you make 'em for a

large Dish, you may Garnish as for a forc't Turkey

they'll eat very well cold with Oil Vinegar or Sugar

To Force a Turkey.

When you've boan'd your Turkey whole turn it and

season the wrong side with pepper & Salt and a little

Mace not too much pepper, then take some sweet=

=breads & Lambstones, or only Sweet breads & par=

boil 'em, then shred 'em with a few roasted Ches=

=nuts and as much Marrow or Beef suet as you think

will make 'em fatt enough, for the Ingrediants

you must put in a good hand full of Mushrooms &

two or three large Oisters two Anchovies a little

Lemon peel, Season it with Mace Salt, grate an old

Manchet, two or three raw Eggs & a Spoonfull of

the Oister pickle & mix all these Ingredients together

& force the body of the Turkey, as you make a forc't

Meat without sweet breads only of hard Eggs a few

Oisters & Mushrooms & one Anchovy a little Lemon

pill a few Capers & Marrow or Beef Suet as before

a Spoonfull of Clarret, against you have done it

have a little strong broth as much as will cover it -

lay the breast Downwards, & when 'tis half Stew'd -

put in a Jill of Whitewine as it stews, have three or

four Chickens broil'd two Sweet breads parboild &

put into your Broth fried brown for your Sauce,

then Shread a little Mace a little Lemon pill a -

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few Mushrooms, one anchovy, & when it is half

enough put in a little Cream & Egg Yolks six or

Eight pickled Aisters, when it is enough put in a

Lump of Butter & Dish it up & lay slices of Lemon

upon your Turkey & garnish your Dish with pickles

& make Sippets of puff past, & lay in the Dish with

pickled Oisters upon your Turkey & lay your Chickens

above it

To Force an Hare.

Take a Large Hare & dress it, then two Sweet breads

& Dress them & shred 'em very small mix to it Beef=

Suet finely shred, a little Savoury a little Lemon pill

a little Onion Shred, & a little old Grated bread two

raw Eggs & a spoonfull or two of Clarret, a little

Salt a little Mace Nutmeg & pepper, mix all these -

together & fill the body of your hare & sew it up

then Spitt it & rost it & baste it with Clarret till

it be half enough, then take that up it was basted

with for Sauce & Dridge it & bast it well till it

be brown, then sett on a little brown Gravy sack

as you have for Gravy Sauces & Anchovis, then boil

it in a blade of Mace & little Water, keep it with

boiling till it be enough, & turn it first on the -

one side & then on the other & keep it with stir=

=ring till it be enough a little bitt of Lemon peel

& the Slice of Lemon, When you think it is -

enough, shake in some Butter & so serve it up.

To force a Legg of Veal.

Cut off all the meat from the Skin & break

the bone of it, shred the Meat very fine & take

out all the Skins & put to it some Beef Suet -

finely Shred as much as you think will make it fatt

enough, then shread some Lemon pill & season it

with Mace pepper & Salt, but most of all -

season it with Mace, then mix to it a little Gra=

=ted bread three raw Eggs a Spoonfull or two of

Cream a piece of an An Anchovy shread some

Oisters cut in halves or whole if little ones, but

before you put 'em in mix the Ingredients together

If you have any Mushrooms you may shred a few

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& mix 'em together, fill the Skin of your Veal & season

it up, lay the Keel about it, & Spit it & roast it & -

bast it with White Wine at the first, then take that up

you baste with for the Sauce, & baste it & dridge it -

with Butter till it be enough, then set on a little

bones or Skins to make strong broth, then put in flour

for Lithing to thicken it, put to it that you basted it

with & a little more Whitewine, a little Oister or

Cockle Liquor, a little Lemon peel shred, & some part

of the Inside of the Lemon slic't a Spoonfull or two

of Creame to make it White & thicken in it a little -

Butter & put in a little Anchovy & a little Mace -

Shred 'em & make a few balls about the bigness of a

Bullet of the same meat you stuff it with & fry 'em in

Butter till they be brown, then put 'em into your

Sauce with a few pickled Oisters or Cockles, then Dish

your meat & lay Slices of Lemon on the top of it -

& pour on your Sauce, then garnish your Dish with

pickles & Lemon.

To stew Pidgeons.

Take your pidgeons & cleanse 'em from the Blood &

stuff the Bodies of them with a few Savoury herbs,

shread, Lemon peel, Nutmegg Mace pepper & Salt

tie the Necks up with thread, & set 'em on to stew -

with Strong broth, with the breast Downwards, Lemon

peel, a few Mushrooms Sliced, some Nutmeg, Salt it

to your tast, mix in a little Whitewine & Flowr, make

them not too thick, when your pidgeons are enough

thicken some Butter, then put your Sauce to Turky -

sauce & dish it up

To make a Stew of Carp

Take large Carps, Dress 'em Stuff in the Bodies Cloves

& Mace, Sett on a pan & put in a quart of Clarret &

a Gill of Water two Bay leaves a little Lemon peel,

Sweet Marjoram a little Lemon, Time, & an Onion, -

when your Carps are enough take 'em up and Cover

'em close by the Fire, then thicken your Sauce. How

to order your Sauce, mix a little fine flour & Claret

thicken your Sauce, but not too light, Shred a few -

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Mushrooms & a few large Oisters, a little Oister Liquor shred

shred Mace Slic't Nutmeg, thicken some Butter, shake

'em all together, put in your Carp & let it heat thro';

then Dish up your Sauce on the Top, & garnish your -

Dish with pickled Oisters Cockles or Mushrooms a little

Lemon a few green pickles & Dish it up.

To dress a Cods Head.

Take a large Cods head dress it very well, & set it on

to boile with Water, & salt & Vinegar, then boil it till

it be enough, then take it up & dridge it & set it by the

fire to broil & dridge it well with Mace, pepper & salt

Sweet Marjorum Lemon & Thyme & dried bread Crumbs

dridge on with Butter by the fire. then prepare your

Sauce some Gravy & Claret, Mushrooms Liquor Oyster

Liquor, Cockles and Oisters & Mangoe, Two Anchovies a

few Capers, mix a little Claret with two Egg yolks,

thicken it but not boil it, shake all these together &

all sorts of fresh Fish for frying as small as you can

have three or four Lobsters & Crabs, take out all the

Meat & stew it in White Wine & Oister Liquor a little

Lemon peel shread Mace till it be tender a little Butter

make it not too stiff, have a Mould like a Scollop shell -

make Shells as you do Scollops of them, When they are

dry fill your Shells with Lobsters, & set them about your

Dish and garnish with pickles, & Dish your Cods head

& stick your small fish about, so pour on your Sauce -

& serve it up hot to the Table.

How to Rost a Coller of Veal.

Take a large breast of Veal & bone it & skin it or -

two if they be not large enough, roll on the other -

when you have bone'd them & skin'd 'em, season 'em -

the Night before with pepper Salt & Mace, & Cloves &

Nutmegg & a little Lemon pill, in the Morning strinckle

it over with a little anchovy & Capers & Beef Suet -

Shred, then roll it up very hard & Sew it in a Cloth

& tie it up on both ends, then roll it pretty hard with

a Tape as you do Veal for Collering, then have a pan

ready with as much water as you think will cover it

when it boils put it in & put in a little Alligar & -

salt & boil near half enough, then take it up and

let it lie till it be half cold, then spit it on a small

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Spit & lay the Keel about it, & bast it with Butter as

you do other meat, then have another breast of Veal -

Season it as you do the other except the Herbs, -

sprinkle that over with Oisters Mushrooms & Lemon,

pill, & Marrow, & then roll it up & boil it & rost it

as you did the other, Then take five or six large sweet=

=breads, parboil 'em & Cleave 'em, dust on a little

flour & fry 'em, then have in readiness against your

meat be rosted five or six stew'd pigeons, Then take a

little strong broth, put in a Jill of Clarret, an Anchovy

and a little Shred Mace, the Juice of an Orange, and

then boil it very well, When your pidgeons are enough

put that they were stew'd in to your Sauce and put

in your Sweet breads, then take your least Coller -

of Veal & cut it into slices & let it have a stew in -

the Sauce, then put into your Sauce a good Lump -

of Butter, a few pickled Oisters & shake all these -

together, then Draw your Coller of Veal & lay it

in the Middle of the Dish & pour on the Sauce &

lay the pidgeons about it & lay on the slices of your

Veal about & lay on your Sweet breads & some slices

of Lemon on it and garnish your Dish with pickles

and Oister. / When you Stew pidgeons for this use

you must put no green pickles to it. /

How to Stew Eels.

Order your Eels as you do for Collering and put 'em

in pickle for a Week before you use 'em, Wipe 'em -

Clean from the Wet, then set on a pan with a little -

strong broth & two or three spoonfull of Cream a little

White Wine a little Oister or Cockle pickle, when 'tis boild

put in your Eels, set 'em on a slow fire to heat thro'

but not to boil, lest it break them in pieces, then shred

a few Mushrooms or pickled Oisters very small, a little

Anchovy a little Lemon peel, make not your Sauce

too sharp, If you do you may put a Spoonfull or two

more of Cream to it, then thicken some Butter in it -

then serve your Eels up on a side Dish & pour on your

Sauce, lay pickles about.

To force a Wild Duck or Mallard

Take a piece of a Leg of Mutton scrap't very fine &

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and put to it a few pickled Mushrooms, Oysters and -

one anchovy, season it with Nutmegg, Mace pepper &

Salt, or you may do them another way, that is half

rost 'em Tieing the Necks up, & then draw it having

as much Claret & brown Gravy as will cover it -

laying the Breast downward with a Clove of Shallot

Anchovy, then Stew it, you may save a little of the

forc't meat for Balls to put into your Sauce & lay

'em in a dripping pan to broil with Butter, but you

must not put them in too soon, take a little Claret

& flour but not too thick, to thick your Sauce with -

Then take a little Mangoe & Mace shred fine & put in

your Sauce when you are going to serve it up, lay -

any sort of Rosted foul about it, Garnish your Dish -

with all sorts of pickles, forget not to put in a lump

of Butter when you take it of the fire.

To Force a Legg of Veal.

Cut off your meat from the skin & break the bone

of it, shred the meat very fine & take out all the

skins & put to it some Beef Suet finely shred as much

as you think will make it fatt enough then shred -

some Lemon peel & season it with Mace pepper &

Salt, but most of all season it with Mace, the mix

to it a little grated bread, three raw Eggs, a spoon full

or two of Cream a piece of an anchovy, shred some

Oisters cut in halves or whole if little ones, but before

you put 'em in mix the Ingredients together, if you have

any Mushrooms you may shred a few of Oisters sliced

and Cockles Anchovy a little Lemon peel shred, Nutmeg

& Mace shred pepper & Salt, a little Sweet Marjoram

Lemon Thyme, Beef Suet finely shred & Marrow mix

all these together & stuff the thick of your Veal, then

take some strong broth in a pan that your Veal may

be straight in thick side downwards, & when 'tis half

Stew'd put in a Jill of Claret & a bunch of Sweet herbs

a little Lemon peel an Onion, stuff'd with Cloves -

Two Egg Yolks, a little Nutmegg & Mace, thicken your

Sauce with Flour, thicken half a pound of Butter, -

mix it with your Sauce, then take two or three Sweet=

=breads parboil it & cut it in Slices fry 'em brown

in butter, then take 'em out, & when your Veal is

almost enough Dish it up & lay your Sweet breads

about it & some on the top of your Veal, then put

on your Sauce & Garnish your Dish with Lemon &

pickles & some Oisters, so dish it up hott.

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To make Veal Stakes.

Take a large neck of Veal cut it into thin Stakes all but

the neck, then take the Craby & mash it & set it on with

Water to make strong broth for your Sauce with a -

bunch of Herbs & some Salt among, one Whole pepper

Then season your Stakes, hack 'em & Salt 'em with a -

Cleaver, then season 'em with pepper Salt Nutmegs

Mace, a few savoury herbs a little Lemon peel shred

beat the Yolks of Eggs, then take a Clean fether wipe

'em lightly over, so let 'em ly for an hour, Then pre=

pare your Sauce when the Meat is boild all the good=

=ness from it draw your broth from it & set your

broth to boil again, thicken it with a little flour &

a little Claret, then put in Anchovy & Sliced nutmeg -

shred=Mace, a little Lemon peel, & Mushrooms shred, -

cut some Cowcumbers in thin slices, thicken near half

a pound of Butter & mix it with your Sauce & let it

stand in the same pan by the fire, then prepare your

Stakes, have a large frying pan, set it on a slow fire

& let it Stew, as the Gravy runs from it into your -

Saucepan till they be dry & brown, fry 'em up in

Butter & when they are enough, take 'em out &

make your pan clean, then put 'em in half of your

Sauce, shake 'em well but let 'em not boil, then

pour it on and heat the other Sauce pour it on,

& lay on the top of your meat Slices Lemon & pickles

& Sippets about & so serve it up.

To pickle pigeons.

Take pigeons & bone 'em & begin at the Neck and

turn 'em & season 'em very well with Nutmegs -

Mace Cloves pepper Salt parsley Thyme Sweet Mar=

jorum & a little Lemon peel Shred, mix all these

together & stuff your pigeons, then tie up the necks

& plump 'em, and when your pickle boils -

put in your pigeons, Your pickle must be

made of Water & Vinegar, When they -

are half enough put in a Gill of Whitewine

Whole Mace Cloves, Jamacia pepper, White=

pepper a pretty quantity of Salt, When -

they are enough take them out and let -

them cool, and put them into a deep pott -

together, keep them close covered from the

air, Eat them with Vinegar & Sugar.

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To make a Calv's Head hash.

Take Calves Heads boil 'em lightly & cut 'em in

thin Slices, & set 'em on to Stew in Water & strong -

broth with a Bunch of Herbs & an Onion stuck with

Mace & Cloves, When 'tis half enough a Gill of Whitewine

an Anchovy a little Lemon peel shred, Nutmegg a little

Salt, when 'tis almost enough take out the Herbs & Onion

then beat the Yolks of two Eggs with a little broth -

Savoury balls fried stirr all these together three Quarters

of a pound of Butter dish it up with Sippets about

& Garnish your Dish with pickles & Lemon peel -

make little Cakes of 'em with the Brains.

How to order the brains. Take 'em up & clean 'em

bruise 'em well & mix 'em with two or three Eggs -

Lemon peel Savoury herbs salt & Nutmeg a little Cream

a little fine flour, be sure you make it not too thin

when your pan & Butter is hott drop 'em in & fry 'em

brown

To make a Fricasie of Rabbits

Take three Couple of Rabbits clean 'em well from

the Blood & cut 'em into pieces, & hack 'em with a -

Knife & set 'em on the fire with a good deal of Water

& a bunch of Sweet Herbs & an Onion & a quantity of

Salt, & when your Rabbits be tender take 'em out &

take the Broth that's in 'em, & put to 'em a pint

of Whitewine, set it on the fire & let it boil with

some Sweet herbs a little Lemon peel, a little Shalot

an Anchovy some shred Nutmeg, three Egg Yolks -

beat with a little Cream and a few herbs in it,

three quarts of Butter mix it with your Sauce -

shake 'em well together over the fire & Wipe your

pan clean from the Butter, then put in your Rabbits

& Sauce, shake 'em well together so Dish 'em up -

with Sippets about & Garnish your Dish with Green

Lemon & Salt, If you would have your Sauce look

brown have some brown Gravy as you do for soop

a pint of Claret Oister Liquor, the same Ingredients

the other only the Wine & Broth.

To make a Fricasie of Chickens.

Take your Chickens & cut 'em in pieces & hack 'em

and Stew 'em in Water & Salt till they be tender

pour your Broth from 'em & fry 'em in Butter &

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order Sauce for 'em as you do for Rabbits.

To make an Olive pye.

Take a Legg of Veal and hack it into slices as you

do for Scotch Collops when it is hacked on both -

sides, season it with Nutmegg, Mace & Cloves pepper

& Salt, then take some Marrow of Beef Suet -

finely shred, some Mushrooms Anchovies & a few

Capers, Sprinkle it on the Top with Beef Suet -

or Marrow sweet Marjorum, then roll 'em up in

Rolls and close them up with an Eggs Yolk with

a Feather, then make some Savoury balls pickled

Oisters Anchovies, Mushrooms a little Veal that is

scraped and a little Lemon peel.

To make a Stake pye.

Take a quartern of fine flower a pound of freized

Butter four Eggs, take out three of the Yolks beat

'em well together, & make the past up with Cold water

and make into Two sheets, cut your Stakes, take a Neck

of Mutton, cut it as thin as you can, hack it with a

Bill, the season it with pepper, Salt, Mace, Nutmegs

Cloves Lemon peel, Savoury herbs & two Anchovies a

few Capers some Cowcumbers, Shred Mushrooms -

mix all these Ingredients together, & lay butter in the

bottom of your pye, lay in your Stakes & Savoury

balls five hard Egg Yolks & an Onion, lay on Butter

& close up your pye, At the Oven mouth put in -

Gravy or Water, when you draw it cut your Lid in four

then take the Onion out & have some Gravy & Claret

boil'd together, pour it into your pye so dish it up.

To pickle Herrings the French way

Take the largest Herrings you can get & the Clearest

cut off the Heads & take out the Milt & Rownes -

take a Wooden Skewer & tie a piece of Cloth on it -

put it into the Herring & Wipe the Blood from the -

back & out off the Belly, then wash it & wipe it. with

a Cloth, put your finger into it, & stick bits of Mace

into it with pepper & Salt, & rub a little on the Out

side, then take a little Whitewine or Vinegar as much

as will cover it, a little Lemon peel White pepper &

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Jamacia pepper, & put 'em in a pot, where they may

ly straight, Cover 'em & send 'em to the Oven and

let 'em stand till they be enough, so keep 'em in that

pickle for your Use but forget not to put in an Anchovy.

How to pickle Cockles or Shrimps.

Take your Cockles or Muscles & put 'em in a Clean

Frying pan & shake 'em over the fire, till they be open

& save the Liquor & set it over the fire & drain it from

the Sand, then set your pickle over the fire & drain it

from the sand, then set your pickle over the fire -

with a little Whitewine & Vinegar a little whole -

pepper, Mace Cloves & a Lemon peel & some Salt

When 'tis well tasted put in your Cockles & Muscles -

& let 'em have a Scald, then take 'em out & boil the -

Liquor well & scum it, & let it stand till it be half -

Cold, pour it on the Cockles & let it stand a Week -

boil it again, when 'tis cold put it on them again

you may either keep it in that pickle boiled the second

time or may take a Yolk or two of Eggs & thicken

it with a spoonfull of the Liquor, If you would have

the pickle White, but you must do it before you boil

it the second time, & you may do so when you pickle

Oysters if you would have the pickle white.

To make a sweet pye of Lamb or Chickens

Take your Lamb or Chickens when they are young

Cut your Lamb in Slices, your Chickens lay in whole

season 'em with pepper & Salt Mace & Nutmegs, If

you make of Lamb you may break your Mace in little

bits, then take as many Rasins of the Sun as will fill

it & stone 'em, & as many Currants, Three ounces of

Candy'd Lemon & Orange cut in slices & Citron &

some dates cut in slices, then lay butter in your

Dish & lay in your meat & Butter on the Top, &

lay on your past & send it to the Oven, against it is

done have a Caudle ready a pint of Whitewine a

Gill or two of Sack, set it over the fire, put in it

a blade or two of Mace a piece or two of Lemon=

peel 2 or 3 Cloves, sweeten it to your tast, then -

take two or three Egg Yolks beat 'em with a little wine

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or Water, put to it the Wine & Spices, be Carefull you

let it not Cruddle, when it tasts well of the Spices cut -

open your pye & serve it up.

To make a Lemon pudding.

Take five or six large Lemons pare of the Rinds &

lay it to steep in Water all night, Once or twice in

the Morning set it on a pan of Water, put it in -

when it boils & let it boil till it be tender, then take it up

when it's cold roll it in a bowl till it be fine, then mix to

it a quarter of a pound of long biskets that's grated & dryed -

Take Eight Eggs taking out six of the Whites beat 'em very

well with a little Lemon water Clarifie half a pound of

Butter & mix to it a pint of thick Cream, two or three

Ounces of Candy'd Lemon Slic'd two ounces of almonds

blanch'd & Slic'd, Sweeten it with Loaf Sugar to your

tast, put in a little Lemon Juice but not too much

for fear of making it too tart, mix all these together

Butter the bottom of your Dish and bake it with a

Border of puff past, so serve it up.

To make a Pippin pudding

Take Codlings the largest you can get, green 'em -

when they are young, and Scrape the apple Clean -

from the Core bruise it very fine, set over the fire

in a pan with a little water, mix it to a little Gum=

=bage & 'twill make it green & powder blew and a

little Rose Water, the Juice of two Lemons, when

it has had a boil take it off the fire, & mix half

as much pulp of Apples, then squeeze as much -

Juice of Spinage as will make it green two or three

long Biskets grated & dried four of five Eggs a Lemon

Rind, mix about a Jill of Cream & the pulp, make

it pretty stiff, sweeten it with Sugar to your tast,

let it tast pretty sharp with Lemon you may either

boil it or bake it

How to pickle Kidney Beans.

Take Kidney Beans being young & of a middle sort

lay 'em in salt & Water for a month, so take 'em

up & wash 'em well & set 'em on the fire to green

& shift your Water as you do other things so you

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may order Radish Codds Lupins Scarlet beans -

Ash Keys all after the same manner & lettice

Stalks only you must remember to pill 'em when

you green 'em the first time to keep 'em.

To pickle Oisters.

Take large Colchester Oisters or Scotch Oisters -

be carefull how you open 'em for breaking them

& save the Liquor that runs out & put it in a blade

or two of Mace and make as much pickle as will

cover 'em, it must be made of Whitewine, made

sharp, put your Oyster Liquor into it and set it

to boil with a little salt, when it is boil'd put in your

Oysters to plump, & be sure you plump 'em not

too much fear they be too soft, & take 'em up to

cool & drain the pickle from 'em, & make the pan

clean & set on your pan with some Whole pepper

Mace Cloves a little Lemon peel & put 'em all -

together & make the pickle very sharp or else it

will not keep.

To pickle Mushrooms.

Take little Buttons of one Nights growth, throw

'em into water & wipe 'em with salt & water

and be as quick as you can in dressing 'em, then

have a Tin Sauce pan, let it boil very fast a quarter

of an hour, the faster & better so fast as you can=

=not see 'em, & it will make the Colour Better, then

take 'em into a Clean Cloth & smother them till -

they be cold, While they cool make your pickle of

Claret vinegar boil in it Mace pepper Cloves &

salt, & let your pickle cool & put 'em together &

let 'em stand a Week, then pour your pickle from

'em & put new pickle to, & when 'tis cold put 'em

up & do not put 'em into too large a pott, so -

take Mutton suet & render it from the skin, pour

it into the pickle not too hott. so keep 'em for use.

To pickle Mangoe.

Take a root of Cowcumber which cut like Mellon

cut it down the middle & take out the seeds, then -

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take young Walnuts green & shred 'em from the

stone, & when they are pickled, take some Garlick

& stiff Mustard, beat 'em & put 'em together -

into the Cowcumber & roll it & tie it up with

a thread, & take a pen knife & pick it full of holes

& lay it in Vinegar all night, & take that Vinegar

& so much more to it as will cover it, & mind -

they be tied up so that nothing come out & when

tender throw in a little Jamaica pepper rust also -

& put 'em together, a little of these Ingredients will

serve to qualifie any Sauce.

To pickle Cucumbers.

Take little cucumbers which are Greenest and -

Roughest wipe 'em with a Cloth & put 'em in salt

& water & Dill a Week, then take 'em out & wash

'em & put 'em in a strait mouth'd pott and lay

Dill underneath & above & pour on boil'd -

Alligar so continue doing till they look green, then

take the pickle from 'em & wipe 'em very clean

& make new pickle of Alegar salt Mace Cloves.

& pepper, When the pickle boils put in the Cowcum=

bers, let 'em scald, take care you do them not too

much, lest you make 'em too soft, put 'em into -

your pott with Dill & lay 'em up close, put your

pickle hott to 'em, you may keep 'em all the Year.

To pickle Colly flowers Red

Take the Closest & Whites Collyflowers you can

get & set your Water & let it boil with a little

salt & when it boils put in your Colliflowers, & the

faster it boils the Whiter it will be, & take care

you boil 'em not too much, then take it out to cool

& prepare your pickle for red, you must boil -

Alegar & salt & some of your Colouring spice in

it, so you may do with Colliflower or Cabbage=

Stalks cutting 'em square, if you would have 'em

white, take Whitewine Vinegar Salt & Spices, having

the white of your Colliflowers, your pickle being

cold put 'em into it, so keep 'em for use.

To pickle Sparragrass

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Take the Greenest you can get & cut of the ends

that is the Hard part, put it into salt & Water -

and let it ly three Weeks, then take it out and

Wash it Clean & set it to green as you did the other

when it is green lay it to cool & put it to pickle -

& keep it for uce

To pickle Broom Buds.

Take broom buds of Elder berries when young

& green, throw 'em into Salt & Water in a Strait

mouth'd pott a fortnight, When you have green'd

'em take off the top & pick out the black ends &

wash 'em in Water, & set it on to Green as you

did before, then take 'em out & change your -

Water three or four times as they green let 'em

stand & put 'em to your pickle so you may do

by Elder tops or flying pease.

To pickle peas Swads.

Take peas swads when young & lay 'em in salt

and water a week; then take 'em out & set 'em in

cold water and a clean scour'd pan, smooth 'em close

till they look green, then take 'em out & smother 'em

while you scoure the pan, then set on water and

when it is hot put 'em in & cover 'em close and

let 'em stand a quarter of an hour, then take 'em

up & let 'em cool, your pickle being ready put 'em

in & keep 'em for your use, forget not to renew

your pickle some times, so you may do by broom -

swads parsley young tarragen & young Snails.

To pickle pottato Crabbs.

Take 'em & put 'em in salt & water & in a strait -

mouth'd pott, let 'em ly a Month or 6 week, then

take 'em out & wash 'em & set 'em on to green as -

you do others, when you see 'em pill as you do plumm s

and green 'em as you do Quodlings, take 'em and -

smother 'em between Cloths till they be dry & make

your pickle of Vinegar Mace Cloves pepper and

Salt, boil 'em & let 'em cool & put 'em together

& keep 'em for use./

To pickle Grapes.

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Take 'em when they are young & of a middle size, then

lay 'em in Salt water in a strait mouth'd pott in bunches

let 'em stand 10 days & take 'em & sett 'em on to green

as you do other things, then wash 'em clean, but do -

not let 'em boil for then they will fall of the bunch

when they begin to green, take 'em into another -

water, but smother them till they be hott, the sett

'em on again & stew 'em till they be enough, sett

then on the Harth & let 'em stand till they be half

cold boil some Vinegar & salt & boil your pickles

as you do for other things & so use 'em.

To pickle Barberries.

Take the barberries the fairest & ripest you can -

get some Vinegar hard sugar some Colouring, boyl

them all together, then let 'em cool and put 'em to the

Barberries cover 'em with pickles & keep 'em for

use so use 'em when you please.

To pickle Pursland.

Take green pursland, lay it in stale Beer and Salt

then wash it well & sett it in cold water & smother it

close till it be green, then take it out & smother it in

the water when ready heal more and then take the

pursland out & let it cool, Then take some Alogar

& salt and boil it well & scum it very well, let

it be cool & so put it together for your use.

To pickle young Almonds.

Take 'em before they have stones, heat some water

and put in your Almonds & let 'em just boyl and

take 'em off & smother 'em till they will scrape

Then scrape 'em & cool the water they were boil'd in

put in your Almonds & green 'em as you do Quod=

=lings, then take Vinegar & boil them with spices

as before, so you may do Nectarins Aprecocks or

young plumbs get 'em before they have stones

take care they be not too much before they are

scraped, Green 'em as you did before & pickle of -

Vinegar and spices & keep for your use

To pickle Walnuts.

Take 'em when young sett on some water and let it

boil put 'em in & smoor 'em till they pill, as you

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pill 'em throw 'em into water, but be as quick -

as you can in pilling of 'em then sett 'em onto

green as you did before, shift your water 4 or

5 times, be sure you be quick, and make your -

pickle of Vinegar & spices as before & so keep them

for use.

To pickle Carrots.

Take Carrots of a Middle sort & the Yellowest you

can gett half boyl 'em & so take 'em up & cut 'em

into Slices, when they are throughly cold cut 'em

into what shapes you please, Then take as much Vinegar

as you think will cover 'em, boyl in a pennyworth

of Saffron wrapt in Muslan and a little Salt, -

when your pickle is cold put 'em in a pott tie it -

up close & let 'em stand a while, then pour out your

pickle & sett over the fire with a little Jamaica -

pepper A blade or 2 of Mace 2 or 3 Cloves a little

more Salt, when it has had a good boil take it off

& sett it to cool & put it to 'em again so keep it for

use.

How to pickle Cowslips or Nertertion flowers.

Take your Cowslips when they are in their prime -

cut off the Green seeds and boil as much Vinegar -

as will cover 'em & pour it upon 'em and let it stand

2 or 3 days, then boyl your Vinegar again & keep

doing so for 2 or 3 times till it be enough, then -

take as much sugar as will make it sweet enough

boil it & pour it upon 'em & let it stand all night

and in the morning skin it & boyl in it a little -

Safron in a Muslin Ragg, when the Colour is -

well risen put the flowers in & boil 'em, then

take 'em up & put 'em in a bason to Cool and put

them upon and let 'em stand a week or 10 days close

tyed then pour your pickles from 'em & let 'em -

have a boil & take out the bagg & pour it on 'em

again so you may do by Nestertion flowers or Col=

=liflowers only leave out the Saffron & so keep 'em

for use.

To pickle red Cabbage.

Take red Cabbage slice it thin, throw on some

pepper & Salt, then squeeze some of the water

from it & put it into a pott with some Alegar

let it ly a fortnight & make a new pickle of Alegar

& some of your Colouring spices with a little salt

boyl 'em all together when it is cold put your

Cabage into the pickle & keep it for your use.

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To pickle Green peas that are green when ripe.

Take the peas & shull 'em when they are of a -

middle size and put 'em in salt & water in a pott

that has a strait mouth, then cover the top of 'em

with the Green swads & let 'em stand for a week

then take 'em out & wash 'em in water & have a

Clean scowred pan & have it half full of water

& as much Alegar as will make it indiffernt -

sharp, Then put in your pease & cover 'em ^ with a white

plate & cover the top of it with web Cloth & sett it

on a slow fire to stew but do not let 'em boyl &

when you think they begin to be green take off the

white plate & put in some salt & close 'em up on

the Hearth for a quarter of an hour, then sett 'em

on the fire & let 'em stew till they be a good colour

so take 'em out of the pan & let 'em stand till they

be Cold, & take 'em out of the water & put 'em into

the pickle which must be made of Alegar & salt &

when cold put 'em up & keep 'em for use.

To pickle large Cucumbers

that is fit for sliceing.

Take the greenest & roughest & those that have the

thickest rinds & the fewest Seeds, make a strong brine

of Salt & water, & when the salt is well dissolved -

lay some Dill at the Bottom of it, then put in

your Cucumbers & cover 'em with more Dill &

cover it close & let it stand 3 weeks, when you see

they are a good Yellow take 'em out & wash 'em

in 2 or 3 waters, then have a pan ready with

half water but rother more Alegar, then cover 'em

up when cold & cover 'em with a Cloth as before

and set 'em on a slow fire to green, be sure you

do not let 'em boil & let 'em stew for about --

2 hours and when you think they are a good Green

take 'em off the fire, & let 'em stand in the pot

till the other pickle is ready, then set as much

Alegar over the fire as you think will cover 'em

& put in a piece of Ginger and a little Clove -

pepper, when you have slic'd it well take the -

Cucumbers out of the pott you Green'd 'em in

then put in the Cucumbers and pour the pickle

on the top & lay some Dill on the bottom of the

pott & tie 'em close & so keep them.

To pickle Turnips white.

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Take some Colliflower Stakes before they be

too much wooded and when the water boils put

'em in & some salt to harden it, then searce -

half boild take 'em up & let 'em be cold and -

when they are cold cut 'em in slices, but cut 'em

not too thin then punch them in any shape as you

do Carrotts then take as much white wine vinegar

or Goosberry Vinegar that is made of the pearl -

Goosberrys & set it over the fire with a little salt

a blade of Mace 2 or 3 Cloves boil 'em and when

its throughly cold put the Turnips to it, & so let 'em

stand for a week or a fortnight & then boil the

pickle again, & so keep 'em.

To pickle Letice Stalks Green.

Take the greenest Lettice Stalks you can gett before

before they be woodey cut 'em in about half a -

quarter long, when you have stript the Leaves

off put 'em into a Strong brine of Salt & water

for 3 weeks or a Month according as they are of

an Oldness, then wash 'em out, set 'em to Green -

in a clean pan as you do ther things, when you see

them boiling hott put in some Salt and some cold

Alegar for it will harden, them, then take 'em off

the fire & sett 'em to smother with a Cloth very

close and after a while sett 'em on again for 2 or 3

times till they be green enough, but do not let 'em

boil then let 'em stand in water till they be almost

cool, then take 'em up & when throughly cold put 'em

into the Aligar after its boild & cool, If you would

use 'em soon you must take the pilling of some of

'them before you put 'em into the Alegar, but it is

better to let 'em be on for else they are apt to go

salt, be sure you boil the pickle once a week for

2 or 3 weeks & put some salt to it or else it will

be apt to cane so put 'em to it & keep for your use.

To pickle young water blobbs in

the imitation of Carps when in the buds.

Take young water blobbs when they are in the -

budd, & put 'em in salt & water of a Strong brine

with a little Alegar & let 'em ly in it 10 or 14 -

days as you think they are of an age, then take -

'em and sett em to green, be sure you do not let

'em boil but let 'em smother as you do the other

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things, and while you are so doing, take some -

of the hardest Capers you can gett & Grind 'em

in a bowl with a Mustard ball & mix 'em with

a little Alegar & put 'em into the pan to the -

blobbs to give 'em a tast, let 'em be hot, but

not boil while they are greening have as much

Aligar as you think will cover 'em ready boiled

with as many Capers well ground as you think -

will give 'em a Tast, then strain it & when your

blobbs are throughly cold, boil it as you did the

former, and so keep it for use.

How to pickle Samphire.

Take Samphire that is gotten at Sea, and if you -

can get it brought in Sea water it's better, take -

it out of the water and green it as you do other -

things & 3 or 4 times put in some Alegar else it

will be soft and some Salt, & when it is green

take it up & let it smother, but if you have no

salt water put into it some Alegar salt & water

and let it stand in for 7 or 10 days before you -

green it make a pickle of Alegar and salt &

put it up for use. Be sure you boil it sometimes

or it will cane.

To pickle sprats like anchovies.

Take a peck of the bigest Sprats without their heads & salt

'em a little over night, Then take a pott or Barrell & lay in

it a lay of Baysalt & then a lay of Sprats & a few Bay=

=leaves, Then Salt again, thus do till you've filled the Vessil,

put in a little Lemon pill also among your Bay leaves -

& cover the Vessel, & pitch it that no air get in, set it in

a Cool Cellar & once in a week turn it up side down, In

3 months you may eat 'em.

Sir Tho:mas Armatages french Cook.

To pickle pursland.

Take the freshest pursland you can get pick the leaves from

the stalks, Then make a strong pickle of Salt & water -

well boil'd & when 'tis Cold put in the Stalks, & cover 'em

Close, so let 'em stand, & as you make use of it take some

up & put it in a pan, with fair Spring water and a little

piece of Allom, When 'tis green let it boil till it be tender

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then take it out of the water, & when 'tis Cold put it in

a pot with some Vinegar & use it at your pleasure.

The french way of pickling Cucumbers

Take your Cucumbers dry 'em Clean then lay 'em in salt

& water 2 or 3 days, then take 'em out & pare 'em, -

then cut 'em in thin Slices, & beat 'em well in Salt, Cut

some Onyons thin among 'em, then put Vinegar & water

& Salt to 'em, & let 'em ly in it a Week or a fortnight

then take 'em out & let 'em run thro' a Sieve: then take -

some of the pickle & put fresh Vinegar to it & boil it -

When 'tis cold put your Cucumbers into it & keep 'em

for your use, These Cucumbers are good to put into -

Sauces or any Stew'd meat.

To pickle Mushrooms.

Take the smallest, them you call pills, & wash 'em very well

& boil 'em in fair spring water & Salt, with some whole

mace Cloves, & whole pepper & an Onion or 2. a bunch

of Thyme & Winter savoury, a slice or 2 of Lemon,

boil all these together & when they are tender take 'em

up & boil a little Whitewine with some of the Liquor

the Mushrooms were boil'd in & some Vinegar boil all -

these together & put it upon the Mushrooms with some -

whole Mace, It will keep there=in all the year.

To pickle Mushrooms.

Take your Mushrooms & pill 'em & thro' 'em in water

& Salt as you pill 'em When they are all pilled, take 'em

out of the water, & throw a little more Salt on 'em and

cover 'em Close till you make your pan boyl with Water

without Salt, Then put 'em into it, & let 'em boyl half=

a quarter of an hour, then drain 'em Clean from the -

Water, & let the Water they were boil'd in stand one

hour & pour the Clean off, and to one quart of that -

water, put a pint of Vinegar 6 blades of Mace a -

Spoonfull of White pepper, & make it tast of Salt, 3 or

4 Bayleaves, boyl them together half a quarter of an -

hour, put your Mushrooms in Glasses on pots, and -

when this pickle is cold put it to 'em tying 'em Close.

let 'em stand 3 days, then wash 'em Clean out of this -

pickle & boil it again, adding a little more salt if you

think it need, & when 'tis cold put it to 'em again & so -

keep 'em for use. If you would have 'em for present use

boil 'em in Milk & water it makes 'em white, but -

they'll not keep. /

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To pickle Cockles.

Take your cockles unwasht & set 'em over the fire

to open & then pick 'em out & save all the water -

that comes from 'em, & let it stand to settle, & so wash

your Cockles in it & let it settle again & so do till your

Cockles be very Clean, then set 'em over the fire with

as much of their own Liquor as is left clear, put into

'em some Mace Cloves & White pepper & let 'em boil

a pretty while, then drain off the Liquor, & put your

Cockles into the thing you design to keep 'em in & so set

your Liquor over the fire again, & put to it as much -

Vinegar as to make it pretty sharp and so let it boil

a pretty while, & then pour it to the Cockles & keep 'em

for use.

To pickle Kidney beans.

Take Kidney beans the youngest you can get, make

a pickle for 'em of Salt & water, very strong of Salt

let your water be the smoothest you can get, keep your

beans in this pickle a month, keeping 'em down with a

weight, then boil 'em in a brass pan clean scoured; &

before you set it on the fire put in your beans cover

'em close & let 'em boil a pace till they be tender -

& green, Then take as much white wine Vinegar as -

will cover 'em and put in a little salt & a little whole

white pepper, some Cloves Mace Nutmegg & Ginger

sliced, Boil all these in any thing that will not tast

of brass, & when your beans & pickle are cold, put

'em together, & if you want pickle at any time make

more they'll keep a year, So you may pickle Cucum=

=bers adding a little Dill New River water is the best.

Sauce for any Sea Fish

Take 2 raw Eggs, a Spoonfull of Mustard a little Vinegar

wherein Raw Onyons have been Steept, beat these together

Then have butter ready beaten on the fire, so put in the things

mixt, & shake it or Stirr it on a quick fire, till it be

so thicked as you like, Then pour it upon the fish hott -

which must be ready Disht.

Sauce for fish in Summer

Take Gooseberries Green & Coddle 'em, & so run 'em thro' a

Sieve, with which pulp thicken beat butter & sometimes put

in some boil'd parsley Shread, another time some thime=

leaves pulled one from another, which leaves unboiled are good

only mix'd in beat Butter. /

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To boil white Herrings.

Take fresh white Herrings and throw 'em in a pan of -

boiling water & Salt & a little Vinegar, when they'r -

enough take 'em up, skin & bore 'em, & so lay 'em in

quarters, in a Dish, the Heads being all set up an end

the Middle, let the tall end touch 'em, Straw 'em and

and the Dish edge over with Spear mint Shread small -

with a knife, & then pepper & salt over, & so cover 'em

with fresh butter beat very thick, which should have

been before the Herbs are thrown on. The mint is not

to be boild. The same way you may dress Mackrell. /

A Dish of Beef Stakes.

Take the Beef Stakes, cut thin & beat 'em very well, strow

some Salt upon 'em, & put 'em in the frying pan with

Savoury Thyme & Marjoram, of each one Sprig an anchovy

a pretty deal of sliced Nutmegg, & a Slice or 2 of Onyon

and then put in so much ale as almost covers 'em, to let

'em boil in the Liquor till the Stakes be enough, Then take

'em out & strain the Liquor, put it in the Frying pan

and beat an Egg very well & put in, & a little sweet Butter

So shake it well together, & set it on the fire to be just hott

But take care the Egg don't break; Then pour it on to the

stakes, & Squeese in some juice of Orrange, so serve it

up. If you would have the Sauce look well, then put

in 2 yolks of Eggs, well beaten, but no whites.

To dress a Lambs Head.

Take a Lambs Head & appurtenances, boil 'em then -

shred the appurtenances small with a few Leaves of Green

sorrel 6 anchovies a Shalot or 2 or an Onyon, when -

they are shred small put 'em in a Dish with a good piece of

Sweet Butter, set it on a Chaving dish of Coals, & stew it,

When it's almost ready put in some Vinegar & pepper &

boil the Lambs head in, & lay upon the Stew'd meat with -

Tongues only broil'd & slitt, & laid with the head & so serve

it, do not let the head & appurtenances be too much boil'd.

To make Bacon Westphaly fashion.

Take a Legg of pork cut fair with the foot at it and salt

it as you do other bacon, and when it's enough hang it in

the Chimney to dry it, and when it's dry take as much very

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sweet wort as will Cover it, & let it stand in it 2 hours

then take it out & stretch it out & press it very well,

& you may rub it with Calves Blood & hang it in a

Chimney where Wood is burnt

How to hang beef the best way

Take the thin end of the Brisket of beef, then make

a strong brine with Water & salt, boil it well & set it

to cool, then put the Beef in it to wet it, then take

it out & put it on a tray, Then beat the bigness of two

Walnuts of Salt peter & strew it over the Beef, let

it ly so 11. or 12 hours, then put it into the Brine

again, let it ly there 12 hours covered with it, take it

up & salt it very well with Ordinary salt, put it into

the Tray & let it ly so 24 hours, Then put it into your

Brine again, & let it ly 2 days & 2 nights, then take

it up & put as much Salt peter upon it as you did -

before and salt it well with Ordinary salt, so let

it ly 24 hours, then put it into the brine again

letting it ly 2 days & 2 nights, then if you think it be

Salt enough, take it & hang it in a Chimney where

it may dry & be smoakt a little, It will be dry

in a fortnight, then take it & boil it till the bones come

out easily. use it as soon as you please after 'tis Cold

some put hay into the bottom of the pot when they boil it. /

To pott Venison

Take an hanch of Venison, cut it upon the lean side

in deep inchs & lard it with the Fatt where it can be cutt

off & let it ly a night or 2 salted with Salt peter, Then

season it with Mace Cloves & Gross pepper, & lay it

with the fatt side downward, & put as much butter to it

as will bake it, let it stand in the Oven till it be very -

tender, then take it out of the pott, & let the Gravy

drain Clean from it, and put it in the pot you -

design to keep it in, and put good Clarified butter upon it,

till it be well covered.

To make my Lady Bradshaws posset

Take a pint of Milk something better than new, let it

boil, then let it stand till it be cold, then take half a

pint of Ale a good deal of Sliced Nutmegg, and as much

sugar as will sweeten your posset when your ale

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has boil'd, pur in the Yolks of 3 Eggs & the whites of 3

well beaten, then pour on your Milk, & set it over

the fire, till it be a good thickness, so serve it up.

If you please you may put in a few slices of bread -

the Milk and ale must both be but warm, when you

put in the Eggs, and mix 'em as a Caudle, five Eggs

both Yolks & whites to the quantity of Milk & ale is

the way at Castleton , let the ale be strong.

To stew Neats feet

Your feet being very well boild & dressed, take 2 of 'em

and put 'em into a Stewpan, with as much clean water

as will cover 'em, then put to 'em 5 or 6 blades of Mace

a good handfull of Currans clean pickt & washt, a little

white wine or for want of that a little ale, let 'em boil

close Covered very well, and a little before you dish 'em

put to 'em a piece of New butter & salt to your tast,

Then serve it upon sippets with the Currans lying all over

the feet. The feet are as good to make use on after they

have been in Souse drink, as when they are new boil'd.

To make Collered beef.

Take pump water and put in it bay salt, till it will -

bear an Egg, then Stirr it till it be all dissolved, clear

it off from the bottom, and boil it an hour or better,

Then let it cool, then clear it off again; Then take

a little Saunders & a little Clarret=wine & boil 'em

together, then put a little salt peter in it when its boil'd

so put it in the pickle. Then take a thin flank of -

Beef & bone it, & take the skins out of it, & put

in your Beef with some suet, and let it stand 3 or 4

days, Then take out your Beef & dry it well, & season

it with Sage, Cloves, Mace, & Nutmegs, and a little -

pepper, and roll it up very hard, & tye it with tape,

so put it in your pan with some Beef Suet & pump=

=Water with the skins over it, & cover it, & put it into

a very hott Oven; so when 'tis bak'd roll it in a -

Cloth till you Use it

To make Bacon look red.

You must make a Brine of pump water & Bay salt

boil it till it will bear an Egg, let it stand till it

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be Cold, Then put in your Bacon with 6 or 8 peny worth

of salt peter, let there be no more Liquor than will

cover it, It will be red in a fortnight, you may put

in Tongues or Beef, your Beef must be but a week:

Your Tongues till they be hard.

To make a French pye of Veal.

Take a pound of Veal & a pound of the fatt of Bacon

Mince both very Small, then season it to your tast

with Nutmeggs, a very little pepper & some salt.

then take parsly & Shallot small minst & mix with

your Meat, then if you like make it into Balls -

with the Yolk of an Egg, lay butter under & over

but most at Bottom, When bak'd put in a Caudle

made with Verjuice water, with Lemon boil'd in it

Thicken it with the Yolks of Eggs, so pour it on &

serve it up, If you keep it cold it needs no Caudle.

To Salt Tongues & hams to dry.

Take a half a peck of Bay salt, 6 ounces of Salt=

=peter beaten very fine, dry & beat your Bay salt

then mix it with the Salt peter, Then rub your Tongues

& hams all over with it very well. let 'em ly a month

or 5 week, If there be occasion, you may rub 'em

over with fresh salt once or twice in that time.

Then hang 'em up in a Chimney where they burn

wood to dry.

A Groat pudding.

Take 10 spoonfull of Groats & boil it in 5 pints

of New milk, & when 'tis almost creed put in 6 Eggs

well Beaten, season it with Salt sugar & Nutmegs

Raisins of the Sun, this quantity will mak 2 puddings

very thick, Lay the Capon in a Dish bak'd in an oven

and if you please put some butter in Cut like suet. /

To make Curd Cakes.

Take a pint of Cheese Curd 4 Egg Yolks, some -

sugar & a little Nutmegg, & a little flour, stirr -

'em all together & fry 'em in fresh butter, when you

would have 'em better than ordinary put in grated -

bread or Grated Bisket which is better in stead of

Flower.

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To Rost a Legg of Mutton the french way

Take a Legg of Mutton pare off all the skin as Clean

as you can & lard it with sweet Lard, & stick Cloves

round it, & when it's rosted, cut 3 or 4 Slices of the

Butt end, & mince it small with a few sweet herbs

& a little Beaten Ginger, some Capers & a ladle full

of Claret Wine, when it's boil'd, put in a piece of

Butter, some verjuice, & the Yolk of an hard Egg -

Chopt: then draw the Legg of Mutton & serve it

with the Sauce. /

To boil a Capon larded with Lemon

Take a Capon scalded & trust feet to boil, and put

him into a pipkin & boil him in Water tender, Dust

him before with Oatmeal, Then take 2 or 3 Ladles

full of strong broth, a faggot of Sweet herbs, 2 or 3

Dates cut into Large pieces, a few parrboild Currans

a little whole pepper, a flake of Mace a Nutmegg

quartered; thicken it with Almonds, season it with

Verjuice, Sugar, and a little Butter, then take up the

Capon & Lard him with preserved Lemons, very thick;

Lay the Capon in a Dish, & pour the broth on him,

Garnish it with Suckets & preserved Barberries./

An Intermess Dish.

Take 2 Chickens & flea off the Skin, Cut 'em in pieces

and put 'em in a frying pan, with water to cover 'em -

& a bunch of sweet herbs, Lemon peel, Whole Onion,

whole pepper stew 'em till enough, Then desolve An=

=chovies in Water & beat it up with Butter, & take

out all those Ingrediants, & put it to your Chickens &

shake it over the fire to be thick./

To make pankakes.

Take a pint of Sweet Canary sack or more and half a

pint of Ale and a quarter of a pint of Water, 6 yolks

of Eggs One Nutmegg a little Cinnamon & Ginger & sugar

blend these together with a fourth part of fine flour &

they'll make Excellent pancakes

To make Sheep puddings.

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Take as much Cream as Blood, & thicken it with grated

bread, but an handfull of Marjoram, Thyme, Savoury a

few Leeks, penny royal finely Chopt, Then season it

with Cloves, Mace Salt & Suet, you must boyl 'em -

more than Oatmeal puddings.

To make pears of Veal or Mutton

Take the flesh of a Legg of Mutton & as much Marrow

or Suet, & Schop 'em as small as for pyes, Then season

it with Cloves, Mace, Ginger & Currans, & yolks of

hard Eggs chopt small, & a little Sweet herbs; then take

3 or 4 raw Eggs & work 'em together & fashion 'em

like pears or Tennis balls: Then take Mutton or veal -

=broth & when it boils put in your Balls & cover 'em

and when they'r enough put in Wine & Butter & season

with it spice & sugar, & serve 'em up on Sippets.

To make a Cheese for the beginn ing of the Year

Take 8 quarts of Stroakings warm from the Cow

put to it Two spoonfull or less of of Rennet, stirr

'em together & cover 'em, when 'tis come put to it a dish of

Cold water, then put it Gently into a wet Cloth laid in an

Hair Sieve, when 'tis half laid in add more Cold water -

then the rest of the Curds, move the Cloth Gently that

the whey may soak out, then take the Cloth with the

Curds & lay it on your fatt at first lay on but 2

pound weight, 2 hours after as much more, then turn the

Cheese into a dry Cloth, & wash the fatt , & fold over -

the Cloths & so put it in again, an hour after turn it

again, & lay more weight upon it, & at evening take it

out & lay it on a dry Cloth & salt one side; an hour

after turn it on another dry Cloth, & salt the other -

side, keeping it turning twice a day on dry Cloths till

the third day, then lay it on fresh Nettles with chang=

=ing twice a day. wipeing the Cheese continually.

To make a Cream Cheese.

Take 2 quarts of Cream boil it & put it to 2 quarts of

new milk stirr 'em till they be no hotter than milk -

from the Cow, put a little Rennit to it, & when 'tis -

come lay it into the fatt without breaking by a little at

once, so that you may be 2 hours with laying it in.

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When all is laid in the fatt lay a pound weight upon it

so let it remain with often turning, till the next morning

Then salt it and about one hour after take it out and

lay it in a dry Cloth for about a week or more, -

often shifting 'em, then lay it in Ash leaves changing

them twice a day, & in 3 weeks time or thereabouts -

'twill be ready, dry this in a very cool place.

To make broken Curd Cheese.

Take your Milk & put Rennet to it as for New milk

=cheese, & when tis come, break it down, then take all

the Whey from the Curds, then put the Curds into a

Cheesefatt & let 'em stand without doing any thing -

to 'em, Next morning or when you think you've milk enough

to fill the Cheesefatt; then put Rennet to it as before:

When 'tis come take most of the Whey from it: then

break the Curds you set by as small as you can, then

put 'em to your New Curds & mix 'em very well together.

Then press 'em down, with your hands & take the Whey

clean from 'em, then put your Curds into your Cheesefat

make it up as you would do a new milk Cheese./

To bake Rabbits.

Take 5 or 6 young Rabbits & dress 'em, then lay 'em

in a pye, with butter under 'em and a little parsley

in their Bellys, & season it with pepper & salt, some

beaton Mace, some Marjoram, Thyme, parsley and -

Penny royal, of all an handfull, & chop 'em small

& put 'em on your Rabbets; then take Currans and

a few Barberries, Marrow, or sweet Butter Cinna=

-mon & Ginger, & a good quantity of Ginger Sugar, &

put it into your pye & serve it up hott.

To bottle Goosberries.

Get your Goosberries very dry & pick 'em very clean

and to every peck of Berries put about 2 ounces of -

Allam beat very small, & stirr 'em up amongst the

Allom very well, & so continue stirring them 3 or 4

times a day, for 3 days, then bottle 'em & Cocrk 'em up

very close afterwards put 'em in a pan of water over

an easy fire till the Berries be Codled white, then take

em off the fire, & cover 'em up close in a bed for 12

hours.

To bottle Gosberries to keep long.

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Gather your Goosberries dry when they'r at the full -

bigness before they begin to turn, & then pick 'em and

put 'em into a pan with a little spring water & sett 'em

over the fire, & stirr 'em with your hand, & let 'em

stand till it be too hott for your hand to be in it.

then put 'em into a Sieve for the water to drain -

from 'em & bottle 'em very close & tie Lethers over 'em

bottle 'em up hott, & Cork 'em close

To bottle plumbs.

Take your plumbs before they be too ripe, dry 'em

with a Cloth & put 'em into Bottles, & cork the Bottles

close up, & tie Leathers over 'em & set 'em into a pan

& wipe 'em fast with hay or Straw, & put as much

water into the pan as will reach to the bottle necks,

& sett 'em on a fire and let 'em stand till they be

too hot for you to put your hand into the water and

let 'em stand in it till they be cold & so use 'em.

A Lumber pye

Take Sheeps Tongues & pallats, & Lambs Stones &

sweet herbs, 20 balls of forct meat scorcht Collops

Chickens & Rabbets, boil your Tongues & pallets tender

then season 'em with Mace, Nutmegs pepper & salt, -

then the lare of one & the lare of another, Then put

in 20 pound of fresh butter & so use it. -

To make a pumpion pie.

Take a pumpion pare it & cut it in thin Slices, dip

it in beaten Eggs & herbs shred small & fry it till

it be enough then lay it into a pie with Butter,

Raisins Currans sugar & Sack, & in the bottom

some sharp apples; when 'tis bak'd butter it & 'tis ready.

Sauce for all sorts of Fish.

Take Vinegar 3 Oisters minc'd Nutmegs, Onion

& an anchovy a Lemon pill, so boil all together; -

Then put in what butter you please, & Garnish your

Dish with Barberries, & Sippets of White bread.

To stew a breast of Veal.

First bone it, skin it, & season it with Mace -

Nutmegg, pepper & salt, then roll it up like brawn

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and put it in a Cloth & boil it, then cut it cross in

5 pieces, then fry little slices of Bacon rolled in

Egg yolks to garnish your meat: then take an -

anchovy & a little strong broth, a little Whitewine -

minced Capers & Egg Yolks for Sauce & beat 'em all -

together.

To stew a Neck of Mutton.

Take your Neck of Mutton cut into stakes, put

it into so much Wine & water as will cover it with

some whole spice, let it stew till it be enough,

then put in 2 Anchovies minc'd & an handfull of -

Capers with a peece of Sweet butter shake it very

well & serve it up in Sippets.

To make an Artichoke pye.

Take the following past & roll it thin & lay it into

your baking pan, then lay it in Butter sliced thin,

Then your Bottom of Artichokes tenderly boil'd: season

it with a little salt, a little Gross pepper & shred=

=Nutmeg with a blade or 2 of Mace, & a little sugar

& lay in some Marrow Candied Eringoroots with Candi'd

Orange & Citron, then cover it with Butter and

Cover it with the paste & so bake it. Then cut it up &

put in Whitewine, Butter & the Yolks of Eggs & sugar

Cover it again & serve it up to the table.

To make Cold Butter paste for pasties

Take half a peck of flour, & half a pound of Sugar

and 3 Eggs then take half a quarter of a pound of Butter

break it in peeces, then as much water as will make it

to a stiff past, roll it out 2 or 3 times with Butter

so make it up fit for your pastis this past will serve

to pake Venison in.

To make an Oister pie.

Take the foregoing past & lay it in your pann, then

lay it in Butter & put in as many Great Oisters as

will almost fill your pan with the Liquor & Strain'd

some whole pepper, Mace, & Nutmegg, & lay in Marrow

& the Yolks of hard Eggs, so cover 'em with Butter, -

close 'em & bake your pie. Then put in Whitewine, -

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anchovies Butter & Yolks of Eggs cover it again and

serve it to the table.

The way how to order Brawn.

When 'tis boan'd lay it in Spring well water 3 or 4

days often shifting the water viz: once or twice a day -

alwayes alwayes scrapeing it Clean when you put it into -

fresh water: & the Night before tis rolled lay it on a Dresser

to drain & throw a good deal of salt upon it, if you have

a mind to have it Red, put some salt peter amongst -

the other Salt, but when you roll it, if you think it be

not salt enough, (for most of that salt will run off) -

put some more Salt upon it, you must lay your -

Cloth upon yor Dresser & your Brawn upon the -

Cloth: then Lace together with packthread as strait as -

you can, if you think 'tis not strait enough, when 'tis

boil'd, pull it straiter, but 'tis better if it needs none.

And when your Brawn's took out of the pan, set it up

on one end, & lay a good deal of Salt upon it, & then

turn the other end & do the same, Its to be boil'd

till a Straw will go easily through it. some I've known

when they've took the Brawn hott out of the pan,

sett the Rolls up an end in a deep Tub of Cold water.

For the pickle make use of which of these you please.

The first is made with Brawn & Salt & water boild as

long as you think fitt, & when cold you may put in

the Brawn when you please. The second is when

you Brew, whilst the Grains are warm, run some

hott water upon 'em & make that water as before -

with salt & Wheat Bran to a pickle. The third

is Whey well cleared & salt boil'd in it, but if you

have a large quantity of Brawn, you may keep some

of the Roll in dry salt; & when you design to use

it 10 days before you put it into pickle.

To make an Oister pie.

Take your largest Oyters & set 'em then take some

parsly, Winter savoury, a little Onion, mince 'em very

small, put to 'em a little Grated bread, Cloves, mace,

Nutmeg, pepper & Salt beten, & season your Oisters

with it, & lay 'em in your pie. put on 'em some -

Blancht Chesnuts & a potatoe or the bottoms of Arti=

=chokes boil'd cut in pieces with the Yolks of hard

Eggs cutt in halves. so put over it some sliced Lemon,

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large Mace, butter & close up your pie, when 'tis -

enough Leav it well with Oister Liquor Whitewne

The Yolk or 2 of an Egg & drawn Butter cut up your

pie & put it in, shake it together, & let it stand a little

in the Oven

A Fricasie of Veal.

Take a Neck of Veal cut it into stakes hack 'em with

the back of a Shreading knife, till you break the bones,

and Strow a little salt, & powder of Sweet Marjorum.

upon 'em, then put about a quarter of a pound of

Butter into the frying pan, when it boils lay in

your Stakes fry 'em brown, while they are frying

make your Sauce take 6 spoonfull of Claret a

quarter of a pint of Gravy 4 spoon full of water

and Nutmeg grosely beaten One Onion one anchovy

boil all these till the anchovy is dissolved, then put

in a good lump of Butter & stir it til 'tis thick,

then beat the Yolks of 2 Eggs & put 'em in, and

mix 'em well with the Sauce, pour the butter from

the Stakes, shake the Sauce & Stakes well together -

in a frying pan, so dish it up with slices of -

Lemon, take the Onion you may Ragou Chickens or

Lamb that wa.

To make Scorcht Collops.

Take a fine Legg of Veal & cut it into thin Slices &

hack 'em on both sides with the back of your knife

Then lay 'em close together of the back of a Dish=cover

or some such thing & take 6 or 7 Yolks of Eggs and

grater a Nutmeg into 'em, & with a feather do all

your Collop over with it, & then strow bread Crumbs

& time Chopped pretty small, & what herbs else -

you like all on the Egg, then lay your Collops with

that side downwards into your pan with melted butter

in it, then do the Outside, so do till all be fryed &

then put all that butter from it & put all your Col=

=lops into the pan together, & put to it broth made of

the bones that's left, & boild with herbs & Onyons and

an anchovy in it and a little wine & Gravy, you

must put the broth into the pan & give 'em the -

heat, Then put in about a quarter of a pound of But=

-ter and dridge it to be as thick as you please so

Dish it up./

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How to make Caithtup

Take the paring of the Mushrooms and all the -

Inside & all the Offal that you leave put 'em

into a pan with a good handfull of Salt no water

nor nothing to 'em, set 'em on a very slow fire

covered close so let 'em stew half an hour,

then pour the Liquor off 'em, so set 'em on the

fire again letting 'em stew till you can get no

more Juice from your Mushrooms, then put the

Liquor together into a pan, to a quart of Liquor,

put in 4 or 5 blades of Mace a few good Cloves,

some Raise Ginger & Nutmeg cut in peeces -

let it all boil together, half a quarter of an hour

When cold put it into Glass bottles, put the sea=

=soning in with it, It will keep till that time -

twelvemonths.

A Sack possit without Eggs.

Take to a quart of Cream 9 spoonfull of Sack -

sweeten it to your tast, & put to it Nutmegg and

Mace as you like; set it on a slow fire where

it will not boil, but Scald it well it will take 2 hours

in doing, & 'twill be like a Custard; when you set it

on the fire let the Sack & cream be well mixt, &

never stir it often but try on the side if it be jelly

your Masters posset is right for making it in.

Liver pudding.

Take half a pound of Hoggs Liver finely grated -

3 spoonfull of Sugar. 12 Eggs a Nutmegg grated thre

spoonfull of Rosewater, a pint of Cream, half a-

pint of New milk, a Spoonfull of Cinnamon=water,

a much hoggs suet, as you think will make 'em fatt

enough, a little Salt, 6 ounces of Currans plumpt

and as much grated bread as will make 'em thick enough

to fill. To prepare your Suet for the puddings cut the

leaves of the Hogg in pieces as bigg as your thumb,

fry & trean it, & when it is cold put it in: be sure let

the Liver be well watered & boiled, & let it be boil'd -

before you grater it.

A Ragou of Eggs.

Take 15 Eggs & boil 'em hard, then pill off the shells

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throw 'em into cold water, take some butter fried brown

Then put in your Eggs & frie 'em brown on every side -

Then take 'em clear from the Butter, & put 'em into a -

quart of Gravy, then put in a handfull of Capers &

4 anchovies a little thyme & Marjorum, a little piece

of Lemon pill, all shred together, a little mace and -

Nutmegg, and a little salt, let 'em stew a while, then

put in a pint of Clarit & let it stew half a quarter

of an hour, then take about the bigness of an Egg of

Butter worked in flower, then toss it up, Garnish the

Dish with Lemon & Oringe laying a slice upon every

Egg. Upon a fasting day do it only with Clarrit,

leave out the Gravy.

To roast a pike.

Take the pike & draw out all the Gutts at the gills -

without cutting open the belly, if it be a large one take

a quart of Stewing Oisters, sweet herbs as you like, 6

anchovies 2 Nutmeggs a little mace & shallot (or Onion)

& a pound of Beef suet, the Oisters must be just scalded

& put whole into the pudding, all the rest sliced small &

mixt with almost a 2 penny lofe grated, & the yolks of

3 or 4 Eggs, work all these into a paste & stuff your

pike with it, If it be very large the best way is to

run the spitt through it, & bind it round with filliting

else it will be apt to break, be sure to keep it with -

flowering & basting, & when it is Roasted take out the

pudding, drain it from the Liquor, & mix it with the

Sauce which is thus made. Some of the Liquor of the

Oisters, Gravy, anchovies & a little whitewine thickned

up with Butter.

A Lobster pie.

When the Lobsters are boiled, take the fish out of

the Claws & tail, slice it pretty thinn & season it -

with pepper, salt, mace, & Nutmeggs, then mince some

of it small with some Oisters, & mix 'em with some -

sweet herbs, grated bread, & the same seasoning of the

sliced, work it into balls with Raw Yolks of Eggs, & put 'em

into the pye, with the other fish, and a reasonable quantity

of Butter An hour will bake it, for the Caudle take -

the soft part of the bodies some anchovies & melted -

Butter stirr it over the fire till it is melted, but do

not let it boil, then put to it the juice of a Lemon and

a little whitewine, & when the pye is a little cool pour it in

It will take a pretty large quantity of the Caudle. and -

Oisters in the balls I think are needless.

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To pott Lampreys the Worcester way

Wash 'em well & put 'em into scalding water, till

you can scrape the skins off with a knife, then open 'em

and when you have taken all out of the belly open the

back within, & pull out a string, then slitt a little

further and you will find a foul black slime, which must

be scowred out, then wipe 'em clean & season 'em -

thus. To 6 Lampreys take almost 3 ounces of pepper

One ounce of Nutmeggs, grossly beaton, & pretty sharp

with Salt, & put within of every one a blade or 2 of

mace, & 6 Cloves, Then roll 'em up hard & round &

put 'em into an Earthen pott pann, that a plate or

little earthen Dish will cover 'em, you may add 4 or 5

Onyons if liked, & 2 pound of Butter will bake 'em

when they are very tender take 'em out & wipe 'em

very Clean from the Butter they were bak'd in, but

strain out the spice & put to 'em again, & Cover 'em

with fresh Clarified Butter keeping them alwayes with

a paper tied over 'em.

How to Collor Eels or large Trouts

Take large silver eels or large Trouts & when you have

Cased them cut 'em down, & take out the Bones & lay 'em

to steep in a Dripping pan or any thing they will ly straight

in, with white Vinegar all night & in the morning take 'em

out of the Vinegar & season one part of 'em with Nutmegg

Mace pepper & salt, & the other part with the same &

a little sweet Marjorum & Lemon Thime, & when you think

they are well tasted of the seasoning sow 'em Close up in a

Cloth & tie 'em up at both ends, & rowl 'em up, & rowl

it on the Outside with a broad tape, & have as much -

water as will cover 'em, when they are boiled a little put

in a pint of Whitewine, & as much Vinegar to that they

steept in as will make it sharp with a little Lemon

pill & whole pepper & salt, & when half boild take 'em

up & tie 'em together, when enough let 'em stand till they

be cold & take off the Cloth & let 'em ly in the pickle -

for your use.

To make good Alegar

Brew your Malt as you would for ale, work it -

hard for Tunning, let it stand till it be Clear, then draw

it off the Barm & put it into a Clean pott that has a strait

mouth, to 4 Gallon put a quart of the best Vinegar take

two or 3 of the Twirling things that grows on vines & a few

of the greenest leaves, put 'em into a pott, & have a little

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board that will just cover the pott, lay it on close or

set it in a garden where the sun comest most, or -

within the air of the fire, wet it often with Beef brine

to keep it from crackling, & let it stand for 14 or 21

days or while you think it will be sower & so keep it

for use, But be sure you have a Care to let it purge

well from the Barm, before you clear it.

Colouring made

Take a peck of poppies well pick'd Three Gill of

Vinegar set it on to boil & pour it on the poppies & let

it stand 3 days, then set it on the fire to stew till you

think the Juice of poppies is gone out, then strain it &

set it on to boil with some Salt & take off the Curd

Scum it & strain it & put in spices & let it have a boil

so bottle it up & mix it as you have Occasion.

To make Calves foot pudding

Take a Calves foot tenderly boiled mince 'em small and -

grate a penny lofe & put to it, beat 6 Eggs very well

& mix with it & some Beef suet shred small some

Currants & a little salt & some Nutmegg grated -

& some Marrow & sew it up in the kell of the

of the Veal, then ty it up in a Cloth & boil it two

hours, The Sauce for it must be thick Butter & Juice

of Lemon & sugar. Mrs . Palmer.

To Make Sawsages of Oysters

Take a pound of Veal or Mutton & 2 pound of suet

& mince it very fine season it well with pepper Nutmeg

salt & a good handfull of Sage as many Oysters as

you think fitt in them work it up with 3 or 4 yolks

of Eggs so fry them for your use

To make a fry'd pudding.

Take 2 Napples biskets grate them, take a little -

flour Nutmeggs Cream Eggs & a spoonfull or 2

of Sack & one Spoonfull of Yest & parboil a few -

Currants & mingle 'em all together & not thin -

Clarify butter & when your pan is hott fry your -

Puddings in Spoonfulls grate on sugar & serve 'em up

hott.

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To make puff paste.

Take a pint of flower & one Egg & make it into

a very stiff past with Cold water then roll it out

& spread it all over with Butter then take it up &

rowl it out again with Butter so till you have put

in One pound of Butter Mrs . P:almer

To make fish Sauce

Take a pint or more of either Clarret or White -

wine set it upon the fire & shred 7 or 8 Anchovies

into it & a piece of Lemon peel, & a good quantity of

Capers a little Scraped horsredish, let all these boyl

well together, If you please put in some pickle of -

Oysters or Cockles, and a good handfull of Oysters -

or Cockles, take out the Lemon peel, & add to this

Sauce a good deal of Beaton butter & shake it well

together, & if you have either Lobster or Crabb -

you may pull it in pieces & stew it amongst the -

rest before the Butter comes in, having the fish -

well drained & ready upon the dish pour om the

Sauce & garnish it as you please.

To make Fritters

Take 9 Eggs & beat 'em very well, & 2 or 3 -

Spoonfull of Sack & some 3 or 4 spoonfull of

Ale & 2 or 3 spoonfull of New ale yeast, & 3 spoon=

full of sweet Cream, mingle all these together and

run it through a strainer then season it with -

Cinnamon Ginger Salt & sugar, & thicken it with

flour stirring it & beating it with your hand -

till it come to a perfect thickness, & then cover

it with a Dish & sett it in a skellet on a few -

Embers to keep it warm that it may work a little

let it not stand above half an hour before you -

make 'em Mrs . Thorn :

A slight way for Stakes

Cut the stakes & fry 'em in a little Water -

then put the water from the stakes & put an Onyon

into the Water, & let it stand by the fire till -

the stakes are fryed Brown in fresh Butter, then

take out the Stakes & keep 'em very hott by the -

fire & put the water they was first fryed in to the

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Butter & thick it up for the Sauce & take out the -

Onyon which you put the Sauce to the stakes.

Fixby .

A Custard

Take a quart of Cream & boil it with a little Cin=

=namon & have ready beat 10 Eggs leaving out 2 of

the whites & put the sugar to the Eggs when they are

strained & so mix 'em with the Cream boyling hott &

then sett it upon the fire keeping it stirring all one way

till it's almost at boyling but do not let it boyl, -

but stand till it be as thick as thick Cream & so put out.

A slight way to stew any Fish

Lay the Fish in the Stew pan season it with Jamacia=

pepper, & other pepper & salt, a Bunch of sweet herbs

& Marjoram Savoury thyme & parsley & mint One

Onyon, Cover your Fish over with strong Beer

or Ale & when half stew'd turn 'em on the other side

& when they are stewed enough put a good piece of

Butter and a little Nutmegg & add what more you

please. Mr . Asbaldston .

To boil Sego to Eat hott.

Only boyl it in New milk till the Sego come to the

topp with a little Bit of Lemon pill & sweeten it with sugar

To Coller Beef.

Take the thin end of the Briskets & a quarter - &

an half of Salt peter & 1/4 or rather more of Comm on

salt mix 'em together & salt it on both sides very well

rubbed in & straw some of the same Salt after they -

are mixed upon a Copper Stew=dish & lay the Beef -

with the skin side down, let it ly 10 or 12 days unstirred

Then roll it hansomely up & sow the skin as close as pos=

=sible with strong thread, then tie it with Broad filliting,

after put it into a Cloth sowed up & tied at both ends, -

put in a pott long enough & cover it with pump water, set

it in the Oven after the household bread is drawn & let

it stand uncovered above 12 hours.

To pickle Hams or Tongues for

hanging or any piece of Beef.

Take 10 quarts of pump water & put into it half a

pound of Salt peter of that sort that lookes ^ like Allom -

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small beat & 3/4 of a pound of brown sugar & as

much Bay salt as to make the water Brine so

strong as to bear an Egg, I suppose you may -

put in 1/4 of a peck? of bay salt, but for want

of that ordinary white salt will do as well -

when these things are all melted, put in any of

the aforesaid Meats into the pickle & let Tongues

ly 3 weeks, but for ham let it be in the pickle

a month turning 'em over every other day, both

the Tongues & the hamms, then take 'em out &

strow them over with Wheat Bran & dry 'em

over the fire it's better than hanging 'em over the

Chimney except you pickle pork cut like West=phala

Hamms these must first be hung in the Chimney

then smother 'em in Elm Sawdust before they be too dry

To make Orang Tarts.

Take the Orranges & pare 'em & cut 'em in halfes

so that you may take out all the Inmeat & seeds, then

boyl 'em in a Cloth to take out the Bitterness & make

them tender, Then make a thin syrrup with White sugar

& put in the pills when it's hott. If you have time -

cover 'em up & sett 'em by till the next morning & then

heat 'em well again & so you may do for 2 or 3 days -

if you have no present use for 'em, & when you -

would use 'em cut 'em in quarters or thin slices as you

please then lay 'em into the tarts, but be sure they be

cold before; then take the Inmeat & lay it upon the

Orange peels that are in the Tarts, be sure you take

out all the seeds & put in a little sugar, when the

tarts are as full as you would have 'em, & it does well

to put in a little sugar in the bottom of the Tarts

& be sure bake 'em in a quick oven, then same way

you may do Lemmons.

To pickle Cockles.

Take the Cockles at the full of the moon & put 'em

into a pan over the fire till they open, then take

'em out of the shells & save as much of the pickle -

as you can lay the Cockles into a Cullender as you -

take 'em out of the shells, so let 'em drain all -

night, the next morning clear off the pickle and

boil it with Whitewine & whole pepper to your

tast, Then put the Cockles into the pickle & just

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let 'em boyl & then put 'em into Wide mouth'd bottles

& let the pickle have 2 or 3 boyls after, & when it is

cold put it upon the Cockles, & if any liquor leaves

more than fill the bottles, bottle it up by it self &

keep it for any fish Sawce.

As the Cockles open take 'em out of the pan from

the other, so be sure stand over 'em when they are

first set upon the fire, & be sure to put 'em in

a clean pan not a frying=pan, & when all the Cockles

are out pour out the Liquor through a Tiffany or -

any thing for be sure all the liquor be well drained

from the Greet. Mrs . Dorothy Nevil

To pickle quincies either for

Tarts or for preserving red.

If you have any parings or core of quincies that are

not not rotten take 'em & boil 'em in spring water

to a Score of Quincies, you may take about 2 Gallons

of Water & let it boyl till it tasts pretty strong of

the Quincies, When it is boyling very fast put in

your Quincies only rubbed neither pared nor cored

& let them stand over the fire till they be almost

hott clear through, which will be soon, then take

the pan off the fire & cover it very close, so that

none of the steam can get out, & let 'em stand

till they be cold, then take the whole Quincies

out & put 'em into a pott, & strain the Water

through a Canvis bagg upon the Quinces, & then

take the Canvis Bagg with the parings & Cores

all in it & so lay the Bagg upon the Quince in

the pott, & keep 'em down in the Liquor, & before

the Bagg be so large as to touch the side of the

pott all round Mrs . Dor:othy Nevill

To make fish sauce.

Take a pint or more of either Claret or -

Whitewine, sett it upon the fire, & shred 7 or 8

anchovies into it, & a piece of Lemon pill, & a good

quantity of Capers, a little scraped Horse redish, let

all these boyl well together, if you please put in some

pickle of Oysters or Cockles & a good handfull of

Oysters or Cockles take out the Lemon pill & add to

this sauce a good deal of Beaten Butter & shake it

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well together, & if you have either Lobster or Crabb -

you may pull it in pieces & strew it among the rest

before the Butter comes in, having the fish well drained

& ready upon the Dish pour on the sauce & garnish

it as you please.

Curd puffs.

Run a Gallon of New milk to a tender Curd whey

it well & beat it in a stone Morter, then put to it

as much Butter as a Large Egg melted, the whites

& Yolks of 6 Eggs, sugar salt & Nutmegg to your

tast, beat all these in the Mortar, & put to em 3

handfull of flour, bake 'em upon buttered papers

or tinns, & when they come out of the Oven wash -

'em o're with Milk & Butter & sift a little sugar

over 'em, the sauce is Sack Butter & sugar Mrs. Atheron

To make Cachoup

Take the parings of Mushrooms & all the Inside &

Offall that you have, put 'em into a pan with a good

handfull of Salt no water nor nothing to 'em, sett -

'em on a very slow fire covered Close, so let 'em -

stew half an hour, then pour the Liquor off 'em

so set 'em on the fire again, letting 'em stew till you

can get no more juice from the Mushrooms, then put

the Liquor together in a pan, & to every quart of the

Liquor put in 4 or 5 blades of Mace, a few good -

Cloves some Races of Ginger & Nutmegg cut in pieces

let it all boyl together half a quarter of an hour,

when cold put it into Glass bottles, put the seasoning -

in with it, it will keep till that time twelve month.

To dress Chickens.

Take your Chickens & cut 'em in pieces, then -

fry 'em in the Gravy of 2 Leggs of Mutton & white=

=wine, with One or 2 Nutmegs & a little salt, then make

a Caudle of Whitewine with Eggs Anchovies & a few

sweet herbs & so pour on 'em.

To make a Dish of Hartichokes

Take of your finest manchet & cut 'em very thin

& lay one lare in the Bottom of the Dish, then one lare

of Marrow, then one lare of Artichokes, one of pippin

one of preserved plumbs or Barberries or what -

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preserve you please, & so you must lay it in lares

till your Dish be full, then you must bake it in

a slow Oven as you do a White pott.

To dress a Legg of Mutton after

the French way.

You must take the meat out of the Legg of Mutton

at the Butt end leaving about half an Inch thick

with the skin, shred the meat pretty small, but -

not so small as you do for pies, then mix it with

suet a few sweet herbs & bread Crumbs, a few Capers

shred & 4 Eggs season it with Mace & Nutmegg, put

in the skin with a little salt, & pin the flap end -

over very close & so boyl it, that which remains of

filling the skin boyl with fresh Butter for the Sauce,

& when it is taken off the fire put in a little Vinegar

to it & so dish the Mutton with some thin pieces of

Mutton fried in Eggs & herbs thrown over the Legg &

Dish, strow bread round about the edge of the Dish, -

before you put the meat into the Dish cut bread of the

breadth of the Dish. & throw in the Bottom.

To make a French Fricasee.

Take 4 or 5 young Chickens or pullets (or as many

of them as you please) tear 'em in pieces while they are

alive pulling off the skin & knapping or breaking of the

bones (all but the gutts is very good) put 'em into water

to steep a While if you please if not but only wash

'em & put 'em into a skellet to parboyl with a reasona=

=ble quantity of Water let the time of their boyling

be according to their tenderness, then put 'em & the -

broth altogether into a frying pan, with a good -

quantity of Fresh Butter season it with salt to your

tast putting also amongst it a few Chives a sprigg

of Marjoram & 1 or 2 of thime 2 or 3 leaves of -

mint, when it is fryed enough take it off the fire

and put the Yolks of 3 or 4 Eggs well beaton with -

Verjuice to it & so put it over the fire again a little

and keep it continually moving for fear the Eggs -

turn some do put in Creame.

To dress Woodcocks

Take your Woodcocks & case 'em & pluck 'em one

joynt from another or quarter 'em as you please

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& fry 'em in Wine, then make a Caudle of Wine & Eggs

& Anchovies & so dish 'em up.

To make Scotch Collops

Take a fine Legg of Veal & cut it into thin pieces &

hack 'em of both sides with the back of your knife, -

then lay 'em Close together of the back of a Dish Cover

or some such thing, & take 6 or 7 yolks of Eggs &

grater a Nutmegg into 'em & so with a feather do all

your Collop over with it, & then strow bread Crumbs

& thyme Chopped pretty small & what herb else

you like on the Egg, then lay your Collops with

that side downwards into your pan with melted -

Butter in it & then do the other side, so do till all

be fryed, & then put all that Butter from it & put

all your Collops into the pan together & put to it -

broth made of the bones that is left & boild with -

herbs & Onyons, & an Anchovy in it and a little -

Wine & Gravy, you must put this broth into the

pan & give 'em a heat, & then put in about 1/4 of a

pound of Butter & dridge it to be as thick as you -

please so dish it up, Garnish it with what you please

as Mrs. S: S:

To make a Fricasie of Veal

Take a Neck of Veal cut it into stakes, hack 'em

with the back of a Shreading knife till you break the

bones, & strow a little salt & powder of Sweet Mar=

=joram upon them, then put about a quarter of a pound

of Butter into the Frying pan, when it boils lay in

your stakes, fry 'em brown, while they are frying

make the Sauce, take 6 spoonfull of Water one -

Nutmegg grossly beaten One Onion one Anchovy

boyl all these till the anchovy is dissolved, then put

in a good lump of butter & stirr it till it's thick,

then beat the Yolks of 2 Eggs & put 'em in & mix

'em well together with Sauce, pour the Butter from

the Stakes, shake the Sauce & Stakes well together in a

frying pan, so dish it up with slices of Lemon take -

out the Onion. You may do Chickens or Lamb the -

same way. Lady Wentworth

To force Hens.

Take 5 Hens & bone 'em & fill 'em with forc'd -

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meat of Beef, it must have a little Suet sage thyme

& Marjoram & a bit of Onion, half a Nutmegg a

bit of Mace, then put in an Egg & stir it in, then

Chop them well together, then put it into your hens, -

do not over fill 'em, then sew up the neck, then

half boyl them in fair water, keep that they was

boil'd in till it be cold, take the Hens & brown 'em

in a frying pan in Brown Butter, then put 'em

in a Stew=pan, put a pint of Claret to 'em & that

they was boyl'd in, till they be covered, then put in

One Nutmegg grated, & a blade of Mace, 2 or 3 Cloves

a little knock'd pepper, a little Salt 2 or 3 anchovies

a few Oysters & Capers, 4 or 5 Cowcumbers, Capers

& Cowcumbers Shred, Thyme & sweet=marjoram & a -

little Onion shred all together, then stew 'em 3 quarters of

an hour, then take 'em off, & cover 'em close till they

must be dished, then Garnish the dish with a Great -

deal of Lemon & pickles & fry'd parsley. Luke

How to make Marrow pasties

Take a quart of Cream & put to it half a penny Manchet

thin Sliced, then set it on the fire, let it boyl till half

be boyled away, then take the Marrow of 2 Bones,

put the Marrow into a little spring water let it ly in a

while, then take it out & shred it small & put it into

the milk, the Milk must be almost cold, then put in the

Yolks of 4 Eggs & One Nutmegg grated in, put in sugar

to your tast, Then put your past into your Tinns as you

do for tarts, then fill 'em, but not too full, then lay

some past over 'em lay'd in narrow pieces cross=wise

like dice in room of Lids, the past is the same you make

for tarts.

How to make a pillow.

Take a knuckle of Veal Scrag end of a Neck of -

Mutton or any other meat that will mak a good strong

broth. Take a pound of Rice 3 quarters of a pound of But=

=ter with a little whole pepper, a Blade or 2 of mace

Stew it in an Earthen pipken & cover it close, then set

it on a slow fire, when done strain in your strong -

broth by a little at a time, let it be free from fatt

Stew it till tender & the Rice not broke Order your -

Gravy or broth putting in so as to be dry when done

if not dry turn it on the Back of a sive or the like &

let it drein, then sew it up into a dish with a boil'd

fowl in the middle or a knuckle of Veal, browning

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it with a hot Iron or in an Oven according to pleasure -

you may put a few slices of Bacon about it.

Mrs. Win :

To pickle Walnuts

Make a strong brine of Salt & water so that it -

will bear an Egg, & lay the Walnuts in it & let 'em

ly 3 weeks or a Month, then take 'em out & drain 'em

very well, & lay a lare of Walnuts in a deep pott &

then a lare of Garlick & whole Mustardseed and bay

=leaves, & then a lare of Walnuts again, & then a lare

of Mustard & sliced Onion or Garlick which you like

best, then boyl as much Vinegar as will cover 'em with

a little Salt & some whole White pepper & Cloves & mace

& sliced Ginger pour this pickle hott upon 'em & cover

the pott close & they will be fitt to eat in a month, -

the Walnuts must be gathered before they be Shilled &

then they are as good as Ollives.

To pickle Mellons.

Gather them as green as you can, and as near the

size of Mangoes as you can, lay 'em in salt and

water for a fortnight, keep 'em down with a Trencher

then cut a little slice out of the side & fetch out all -

the seedy part very clean, then fill it up again -

with 2 or 3 Cloves of Garlick a little Jamaica pepper

a Race of Ginger, then tye 'em up close and flatt

'em a little like a Mango, then have a pickle made

of better half White=wine=Vinegar & the other part -

water, so boyl 'em lesurally for half an hour close

covered, then take 'em of the fire & let 'em stand till

they be thorrow cold, then put 'em into a Gally pott or

Glass with 2 or 3 spoonfull of made Mustard, so ty 'em

up & keep 'em for use. mix the Mustard well among -

the pickle Lady Kays

To make a Posset without Eggs

Take to a quart of Cream 9 spoonfull of Sack swee=

=ten it to your tast & put to it Nutmegg & Mace as -

you like, sett it on a slow fire where it will not boil

but scald, it will take 2 hours in doing and will be

like a Custard, when you sett it on the fire let the -

sack & Cream be well mixt & never stirr it after, but

try it on the side, if it be jelly it is right & you -

make it in a silver Bason. Lady Wentworth

Caveare.

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A strange Meat like black sope made (as is said)

of the Roe of a Sturgeon, beat it with Oyl and -

Vinegar & sometimes Lemon, & so eat it.

Caveare another way

Wash it in the juice of Lemons or (for want

of them) in Vinegar, & beat it up with good Oyl

& tost Manchet Sippets & spread it thereon & so

serve it, or if you have amind of spoonmeat you

may shake it up with Sack without Oyl & so Eat it.

These Receipts following are

took out of the Great Book.

To make Cheese Cakes.

For the past take a quart of fine flower or

more & a pound of Butter rub it in the flour, a

quarter of a pound of sugar, 2 spoonfull of rose=

=water, make it into a past with Cold water.

For the Curd the Yolks of 12 Eggs beaten, a pint of

thick Cream, boil it, then stirring the Eggs just as

it begins to boil, put it in a Cloth over a Cullender

to Whey it, sett some New=milk together, for your other

Curd, & when you would temper 'em both together, a

pound of Currants 3 quarters of a pound of Butter, a quarter

of a pound of Sugar & a quarter of an ounce of Nutmegs,

3 or 4 spoonfull of Rosewater to fill your petty=

=pans & bake 'em in a quick Oven Mrs . An: Byerly.

To make Cheese Cakes

Take a quart of Sweet Cream & boyl it with

a blade of Mace or 2 having ready 14 Yolks of -

Eggs verry well beaten with Rosewater, & a little

Cold Cream mix the Eggs & hott Cream by degrees

beating 'em very small all the while for fear of tur=

=ning, set it on the fire again, & let it just boyl, then

take it off & pour it presantly out of the pan & keep

stirring it till it be almost cold, then put to it half

a pound of Currants wash'd pick'd & plump'd & dry'd

season it with Rosewater or Orrange=flower=water

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to your tast, let it stand all night, the next day bake

them in puff past, or Rather good past

Mrs . Eliz:abeth Warton

The best way to make Cheese Cakes.

Take new milk & earn it no warmer than when -

its first milked from the Cow, when it is comm'd -

break it, & wring it in a Cloth, but not hard, rub

it much with a rolling pin, then put in a little salt

some butter proportionable to the Curd you take, &

the number you mean to make, if a Dozen pound 8

Yolks & 2 Whites of Eggs 2 pound of Currants, one

Ounce of Nutmeggs One penny lofe of White bread

or in the room of that half a pound of Almonds -

small beaten 3 pound & an half of sugar for the -

Crust, you must take near as much sugar as flour

finely searsed, a good handfull of both together, that

alone for one Cheese Cake, then knead it with Cold=

butter & some Rosewater, & whites of Eggs without

them it will be so short it will not hold rowling out,

when they are made up pin them up in papers or -

they will not come out of the Oven, when they are well

bak'd take 'em out & pour as much melted butter &

Rose=water on them as they will easily containe and

strew as much perfumed sugar over 'em as will -

make a Candey over 'em sett 'em again in the Oven

a while that the Butter & sugar may harden upon

them, remember to put flour on the papers, when

you pin your Cakes you may put into the Curd 2 -

Grains of Musk & 2 of Ambergreece, when the Curd

is dreined, the best way is to beat the Curd & Eggs -

together in a mortar till it be tender

Mrs . Osbaldston

To make a Sack posset.

Take a pint of sack half a pound of sugar 15 Eggs

yolks & whites strained mix 'em all together, then take 2

pints of New=milk & 1 of Cream, sett it over the fire with

a Nutmegg quartered in it to boyl, then take your Sack

& sett it over a soft fire, keeping it stirring all the while,

it must be no hotter than you can abide your finger in it,

then take your Milk & pour it on hott, & clap a pye=

=plate on it for half an hour your milk must boyl all

the while your sack is on the fire, pour the milk on thro'

a Tin Tunnel & it will froth on the top.

Mrs Warton

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