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V.a.680: Receipt book [manuscript]

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Another correspondent desires us to insert the following:-Meal for six people, price IS .

" Take a gallon of water, half a pint of split peas, a pound of lean beef cut into pieces, six potatoes, two onions, two ounces of rice, with some pepper and salt; put all into a pot, and bake it well in the oven."

I Shall esteem it a Favour if you will insert these Receipts in your Paper.

I am your constant Reader

And most humble Servant,

Sacerdos Paracialis rufticus.

RECEIPT designed for a SMALL FAMILY.

TAKE Half a Pound of Beef, Mutton, or Pork, cut it into small Pieces; Half a Pint of Peas, three sliced Turnips, and three Potatoes cut very small, an Onion or two, or a few Leeks; put to them three Quarts of Water; let it boil two Hours and an Half, then thicken it with a Quarter of a Pound of Oatmeal (or a Quarter of a Pound of Oatmeal and no Rice) boil if for a Quarter of an Hour after the Thickening is put in, stirring it all the Time; then season it with Salt, ground Pepper, or pounded Ginger, to the Taste.

N.B. If Turnips or Potatoes are not to be had, Carrots, Parsnips, or Jerusalem Artichokes, or any other Sort of Garden Stuff, will do. This well boiled, is far from unpleasant; is very nourishing, and will serve three or four Persons a whole Day without Bread or Drink, nor will is cost above Fourpence.

RECEIPT designed for a LARGE FAMILY.

TAKE two Pounds of Beef, Mutton, or Pork out of the Tub, or of Hung-beef refreshed in Water; cut it into very small Bits, and put it into a Pot with six Quarts of Water, letting it boil or stew till it is tender; then put to it a Quarter of a Pound of Carrots or Parsnips, with Half a Pound of Turnips, all sliced small; and sometimes instead of these, a few Potatoes sliced, or Jerusalem Artichokes; then some Greens may be added according to

discretion, such as Cabbage, Celery, Spinage, Parsley, as likewise two Ounces of Onions or Leeks unless disliked. The Whole thickened with about a Pint of Oatmeal, or even a Quart if intended to be of a thick Consistence.

N.B. These well boiled together, and seasoned with Pepper or pounded Ginger and Salt, will be a wholesome and well-relished Food that will support six People a whole Day without Bread or Drink, and will not cost above Six or Seven-pence .

Such charitable, well-disposed, truly wise, and considerate Christians who are not above the Trouble (the Expence need not be named) of giving the above among their poor Neighbours, may encrease its Goodness by giving the Water in which they boil any Pieces of Meat, and thickening it as above directed. This has for many Years been practised by those who now recommend it to considerate Christians, and they would not exchange the pleasing Reflections on such their Performance for the greatest Honours and Profits this World can bestow. Go and do ye likewise.

P/1

Mrs Gibbons

To Stew Carps or Eles

Make Some good Strong Gravey Seasoned with a Little Pepper. A Little Jamaica peper a Sprig of Time. Some Lemon peel and a little Horse Radish, Take the Carps and let them be well scaled Cutt *them* open and wash the Blood out well with Clarett after that stew them About half enough with a gentle Fire in the formentation,d Gravey then put in the Blood & Clarret and stew *alltogether* 'till they are tender Thicken it up with a Little Flower and a Little Bit of Butter ~~you may a few Capers Sliced very small~~: Eles may be done in the Same Gravey But in convenient lengths and Seasoned with peper and Salt before you put them in.

Take the Crumn of stale white Bread and Soake it in Spring Water Season it with Peper nutmeg cloves Mace Sweet herbs Anchovie chopt together with a Little Piece of Sweet Butt:er Soe stuff *the* Fish with it than Bake it with Water Salt Vinegar a Little White-wine Peper a Piece of Butt:er A Little Bundle of Time, Bake it abou. an hour than take Some of the Liquor *Butter* and make sauce with sippetts *under* it.

Sawce for Boyled Chicken

Take a Little Clarret & Water and therein stew a Piece of Horse Radish sliced a Pretty while untill it tastes strong of it, than strain it of, than put in some Capers mincd small and Parsely Boyled Green and mincd then put in a Quantity of Butter according to the Quantity of sauce to be made and an Anchovie washed clean and taken from the Bones

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2

To Pickle Beef or Bacon

Take half a pint of Sugar, a pint of water, wash it with the water & Sugar a little time. Then repeat it till the Blood is out, Dry it well, Then salt it as usual, 2 or 3 days, Then take half a pound of Sal-prunella, a quarter of a pint of Bay Salt, clear it from the first Salt, Then doe it with this 12 Days.

To Make Westphalia Hams

Cut the hind quarters of Pork Westphalia Fashion, then beat all *the* fleshy parts with a rowling pin but do not break *the* bones, put to every ham 2 ounces of brown Sugar, 4 ounces of Salt peter beat very Small, and mixed with Common Salt enough to Salt them, then Salt them Down close in a vessell *that* will hold pickle enough to cover them, The next day put to every Ham one pint of vinegar, & half a pint of Springe water, or as much of each in proportion as will cover them, And if you have any of *your* Mixed salt left, put it in, turn them once in two Days and Stir up the Pickle, & Keep them press'd Down in it 12 or 14 Days, then hang them 3 weeks in a Chimney where you burn wood.

3

A Reciept to Dress a Hare

The Liver pare boyl,d 6 ounces of Beef Suett, a few Sweet herbs The yellow of the Rine of Lemon peale one Pippin 2 or 3 shallots shread all these very Small and mix them with the Crum of a Penny Loaf grated fine than Break the Yolks of four Eggs and make it into a Pudding and sow it up in the Hares Belly, than when it is at the Fire continually bast it with new Milk till tis roasted

enough than before you take it up bast it with *Butter* The Sauce must be oysters stewed in their own Liquor when they are enough strain them out, than melt your *Butter* in that Liquor and put The oysters in when the *Butter* is melted, when the Hare is taken up open the Belly and take out the Pudding in Spoonfulls and Lay it in the Sauce about the Hare.

to Salt Hams

To ~~Doe Hams Marys Way~~

Let your Hams hang up 3 or 4 days then take Salt Peter as much as will cover it and rub it on well then Cover it over with Brown Sugar and let it lye a Week in that Brine and turn it every day, then put Bay Salt to it and let it lye 3 Weeks Longer and then put it into a Pot of Boyling Water and let it boyle half a Quart:er of an hour and when it is cold black it Paper Ashes and hang it up in the Chimney.

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4

Sauce for Beef a la Mode. Mrs Moon.

You must take some Mushrooms, a little Parsley, and a little Shallot, and slice them together, and put them into a stew pan with a bit of Fresh Butter, a bit of Bacon, a Laurel leaf, and whole Roccambole, set them upon a slow fire, brown them with a little flower, and mix them with a little clear Veal Gravy, & serve it up with Lemon Juice.

Nota Bene You may put a fresh Truffle to it if in Season.

Sauce for Beef Tremblant. Mrs Moon.

You must take a Bit of Butter, brown it with a little Flower, and put to it a little Parsley, a little Shallot, a little Capers & pickled cucumbers sliced together, some of the Liquor of Anchovies, and a few Mushrooms cut Small, put to the Butter a little Pepper Shaken into it, a Laurel leaf, and a whole Roccambole, and mix with it a little clear Gravy, and turn it like melted Butter, and put into it the Juice of a Lemon & then Serve it up.

5

To Stew a Rump of Beef

Take one that hath been Powdered 2 or 3 days and stuff it with Prikled oysters shallot & Anchovies and Sweet Herbs, And put it into A Pot with as much Water as will cover it, & 3 or 4 Anchovies, and a Good handfull of white Pepper, stop it up close, and let it stew 6 or 7

hours then take it up, Skim of the fatt from the Brouth and put some of the Brouth to *the* Beef with Sippetts *under* it.

A Fricasie

Take Rabbitts or Chickens Skinn,d cut them in Small Pieces and beat them them *with* a Rowling Pin, then Season *with* Pepper Salt Cloves Mace and Nutmeg: then put a Quarter of a Pound of Fresh Butter into a Frying Pan and make it very hot, flower your meat and *then* Fry it Brown, then take out the meat as clean as may be from the Liquor was fried in, put it into a stew pan *with* a Bunch of sweet herbs, 3 onions half a Pint of White Wine or Clarret, as much strong Broth, one Anchovie, A peice of Lemon Peal, stew It gently half an hour than put to it a Quarter of a Pound of Fresh Butter, the Iuice of half a Lemon, shake it well together that the Butter may not turn to oyle. If it Shoude not be thick Enough, rowl the Butter in fine Flower and Soe Serve it up.

To Collar A Breast of Veal

Take a Large fatt Breast, bone it & beat it well with a Rowling Pin, *then* wash And dry it well, besmear it on Both sides with yolk of Eggs, Strew all over It Sweet herbs chopt Small *with* Salt Pepper Cloves Mace Nutmeg, cover *the* Inside all over with thin slices of Bacon and 3 or 4 Anchovies, then Rowle, it up hard & close with the Caul about it, and sowe it in a cloth and bind it up *with* Tape: Boyle it tender and with a Little Peice of Bacon. When you dish it up, cut it to 6 or 7 round peices and *with* it slices of the Bacon: The sauce is made of Strong Broth whole Spice horse Radish Anchovis Shallot and soe thickned up *with* Butter rowled in Flower. Garnish your meat *with* *which* choice of things you please as Balls fried Bacon Pickles Slices of Lemon &c.

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6

To Stew a Rump of Beef

Take a fatt and Younge Rump of Beef & bone it, then take a pound of Sewit, and a quarter of a pound of veal and mince it small with some thyme, Parsley, & sweet Marjoram all together, Then Season it with pepper, Salt, Nutmegs, and 6 Eggs, Then Stuff it & flowre it, Then put Some Sewit or butter in a Stew pan, & let it be hott. Then put in your Beeffe & let it brown, Then put in a sprig of Rosemary, one quart of gravy, one pint of of white wine, & one quart of Clarret, Cover it over with Strong broth, a bundle of thyme 2 or 3 onions, 10 Cloves, and Some Large Mace, Season it with pepper & salt pretty high, and then let it Stew in a pan 6 or 7 hours with a fire at bottom & top, you may put it in the Oven, but cover it over, when it

is baked Scum of the Fatt, & Serve it up hott, with Sippits
in the bottom of *the Dish*
Garnish *the Dish* with Oranges & Lemmons
and Squeeze the juice of a Lemmon in *the Sauce*

7

To Make a Cake. Lady Clarke

Take 2 pound of flowre well Dryed, 2 nutmegs a
little Mace, a quarter of a pound of Sugar Sifted
Mingle these all in the flour, then rub in one pound
of butter into the flour, 4 Yolks of Eggs, & 2 whites,
beaten very well with 4 spoonfulls of Sack, then
Strain in better than half a pint of Ale Yest, &
boyle as much cream, & let it be cold again be-
-fore you put it in, Then put in 3 pounds of currents
well washed & Dryed, mingle them in after the
butter & Spice, Then put in your cream, Eggs, & yest,
when it is Worked well together, Flour a cloth &
Lay it before the fire and hour to rise, Then Tumble
it into the hoop, being well butter'd, then put it
into the Oven, & wet it with the white of an Egg,
Let it bake an hour and then see it, You may
put in Dryed Sweetmeats if you please-

To make a seed Cake

Take a quarter of a peck of flour well dried, rub
in 2 pounds of butter, one Nutmeg and a Little Mace,
the yolks of 6 Eggs , and 2 whites, half a pint of
Cream Boyled, and half a pint of Yest, and a Little
Sugar, Mingle them all together, Then work
in a pound of Sugar Caraway Seeds, Let it lye
half an hour before the fire, and an hour
will bake it.

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8

To Make a Seed Cake

Take two pounds of fine flour and a pound and half
of Fresh Butter and a pound & half of fine Sugar and
twelve Eggs, Six whites, a quarter of a pint of Sack or
Rose Water, and an Ounce of Caraway Seeds, or two if you
please, you must beat your butter with your hand against
the fire, it will be like a Cream, beat your Eggs very well
with your hand, put it in a hoop and Set it in a quick Oven.

To Make Little Cakes

Take three pounds of fine flour and four Yolks of Eggs and rub in the flour before you wet it. Then take one pound of Sugar and one of Butter and a Quart of Milk, a Tea Spoonfull of Salt, 2 Spoonfulls of Yest Mix all these together in a Sauce pan, set it over the fire to warm till the butter Melts, Then Strain it through a Seive and work it as you do bread, and if it requires More, put a Little More Milk, Cover it and Lay it by the fire to rise, Then roll them in what Shape you please and Cover them till your Oven is hott put them on Iron plates and bake them, Take them out of the Oven till its cold, then put them in to Crisp.

Shrimp Sauce. Mrs Jones.

A Quarter of a pint of Strong Gravy, one Anchovy, with as much Butter as will thicken the Gra=
=vy, when mixed ; and boil in it a bit of Horser=
=adish; Season it with Mace, Pepper, Salt, a bit of Lemon Peel, & a little Lemon Juice.

9

To Make Ginger Bread

Take a pound of Treacle, half an ounce of cloves, the same quantity of Cinamon, one ounce and half of Ginger, an ounce of Caraway seeds, one ounce of Coriander Seeds, Beat all the Spices and Severally, and Sift them a part; Then set the Treacle upon the fire, and put in a pound of Sugar, and break in a pound of butter, then put in all the Seeds and Spices, and stirr them together untill the Butter is melted and then cimer a Little, then take it off, and let it stand till cold; put in so much flour then, as will make it into a paste, Working it in with Your hands, when when done make it out into Small rolls, and so bake it upon Tinn plates in a quick Oven.

To Make Goosberrie Tarts

Take a quarter of a peck of the finest flour, & rub into it a pound and half of Butter, Make it into as stiff a paste as you can, with cold water, this

quantity of paste will make a Dozen of Tarts, three pounds of Goosberries, and Two pounds of white powder'd Sugar will fill them, putting in Two Spoonfulls of water into every one of them just before you lid them.

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10

To Make *the* Crust for *the*^{Mince} pyes

Take A *pound* & 3 quarters of *the* finest flower, & a piece of butter, rub *the* butter into *the* flower, & make it into A past with a little cold water, this Quantity makes past for a Dozen of Patty pans

To stew a Loin of Veal. Mrs Bayly .

Cut off the Kidney End of a Loin of Veal to roast, cut the other Part into Collops, season them with Pepper, Salt, Nutmeg, put them into a Stew Pan with a quarter of a Pint of Water a lean Slice of Bacon, let it stew a quarter of an hour, thicken it with a quarter of a Pound of Butter & a little Flour, put the roast Veal in the middle & garnish with Lemon & Sippets.

11

To Make Minced Pyes Mrs Gibbons

Take a pound & a quarter of Beef, two pounds of beef Sewet, a pound of Sugar, 3 pounds of Currents, one ounce of Spice viz: of cloves, mace, Nutmeg & Cinnamon, a quarter of Each, Sixteen Golden Renets grated, the peel & juice of three Lemmons grated, three quarters of a pint of Sack, and as Much Salt as you shall think Fitt.

To Make a Tansy Mrs Gibbons

Take a pint of Cream, a pint of the juice of Spinage, the Yolks of sixteen eggs, and six whites, Beaten very well, and Strained through a hair Sieve, and grate in two Naple bisketts, one Nutmeg, Twelve Spoonfulls of Sack, a Little Salt

Sweeten it to *your* taste, thicken it over the fire till you see it begins just to whey, then pour it into your pan Butter'd, Set it over a gentle Fire of Charcoal, When you think it is enough. Turn it out upon a Pye plate, and set it to Drain upon the fire.

To Make Crust For *the* Mince Pyes

Take a pound and half of the finest Flour & three quarters of a pound of Butter rub the Butter into *the* flour & Make it into a past with a little cold water, this quantity will Make past for a Dozen of patty pans.

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12

To Make a peneroyall Pudding

Take a pint of Oatmeal well pick'd boyle it in a pint and half of new milk a quarter of an hour, then take it of the fire, Cover it close and let it stand all night, Then take half a pound of Beef Sewit shred very fine, Season it with peper and Salt, Then take peneroyall *the* Most, a little thyme, Parsley, Spinage Shred Small, mix all together & tye it up in a cloath and boyle it two, or three hours with Beef or pork.

To Keep Musherrooms.

Take the small sort of Musherrooms, cut the stalks even with *the* Musherrooms, Rub 'em with a coarse cloth, and as you Rub 'em throw them into cold milk & water & a little Salt; Then put 'em into a Bell metal Skillet with a very little Milk & Water, when They have had one Boyl, take 'em out & stew them on a clean Napkin and cover them; when They are cold put 'em into Wide=Mouth'd Bottles; with a few Grains of white Pepper and fill up the Bottles with Pickle made of Salt and Water strong enough to bear an Egg: The Pickle must be boiled & quite cold before you put it to the Musherrooms; Cork the Bottles *then* put 'em with *the* Mouths downward.

When you want to make use of *the* Musherrooms You must Throw 'em into milk & Water for a few Hours before.

13

Mrs Jobber To Make a Carrot Pudding

Take and boyl some Carrots very tender, take a quarter of a pound of them, and beat them very fine a quarter of a pound of Maple biskets, and Soak them in a pint of cream or Milk, a quarter of a pound of Marrow, if not a quarter of a pound of beef Sewit Shred very small, Fine Sugar enough to sweeten it to your palate, half a Large Nutmeg grated, a little Salt, 6 Eggs well beaten; beat all these things well together, butter your pan, and when the Oven is ready, put it into the pan, Set it in and let let Stand an hour.

To Make a brown bread Pudding

Take half a pound of the Crums of brown bread Rubed very fine, a bove a quarter of a pound of beef sewit, shred very small, a quarter of a pound of Currents, half a Nutmeg grated in, a Little Salt, four Eggs beat very well, with a Little Milk, Mix these together pretty-stiff, butter some Little wooden Dishes & fill them & tye them over with Cloths, and boyle them Two hours, if you put all this quantity together in a Cloth, you must boyle it three hours, melt some butter for the Sauce, with or without white wine or Sack and eate it with or without Sugar as you please.

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14

To make a Sago Pudding Mrs Garrards way

Take a quarter of a pound of Sago & a pint of Milk, let it boyle together till the Sago is tender, Then put to it half a pound of Melted butter, without any water, & half a pound of fine Sugar and 3 quarters of a pound of Currans, one Nutmeg grated, & the Yelks of 4 Eggs, when you have butter'd your Dish & pour'd it in, Sift Some fine Sugar over it, 3 quarters of an hour will bake it

To Butter Oranges

Take Six Oranges and chip them very thin, Make a hole on the top, scoop out the seeds and

the pap, then boyl them in two or three waters till they are tender, Take the chipings of two of the Oranges unboyled and mince them very small, and the juice of Six, the juice of one Lemmon, the yelks of four Eggs with some *sugar*. Beat all these well together and sweeten to your tast, fill the Oranges with it. Then Set your Oranges upright in an Earthen pott, and put Your Syrup to them, and set them into an Oven. till the inside is as thick as a Custard, Then take them out, put them into Your Dish with Melted Butter, and Sugar over them and lay on the tops.

15

To Make Orange Cream Mrs Tobber

Take a pint of sack and half a pint of water, the juice of six oranges, and the peel of Two, and set them upon the fire, till it is Ready to Boyle, then take the Yelks of Ten Eggs beat with a spoonfull or two of Sack, Mix them all together, and sweeten it to your Taste, Then strain it, And set it upon a gentle fire, and stirr it all one way, till it is the Thickness of a Thick cream.
the peel of one
good orange is
enough

To Make Custards Mrs Tobber

Take three quarts of new Milk, and one of cream, boyle it with some Mace, and a good Nutmeg Sliced, when you take it off the fire, put in a quarter of a pound of Sweet Butter, when it is almost cold beat Twenty Eggs, and put in only five whites, Then put it all together and strain it through a hair Sive, Sweeten it to your taste, and when you are just going to fill your Custards put in a Little Salt, For the Crust take a quarter of a peck of flour, one pound of butter, Let your water & butter boyle up, and Nead it pretty Stiff.

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16

To Make a Custard Pudding: Mrs Tobbers
way

Take a quart of Cream, a pint of new Milk, boyle
the Milk very well by it Self with half a Nutmeg,
a blade of Mace, Then put in the cream and
give it a boyle or two, Then take Some bread
and Cutt it very thin Set it before the fire to
Drye, Then ^{^ make} *the* past & Butter *the* Dish, put in a
Layer of Raysins of *the* Sun & Citron & Ringo, or
you May Leave out the Sweets, & put in a
quarter of a pound of Almonds beat very small,
Then take Six Eggs leave out the whites, beat them
very well, & white Sugar to Your Tast, & a little
Salt, Stray it out a Little before you put it
into the Oven, then Mix it with the Milk & cream
when it is Cold, Three quarters of a hour will
Bake it.

To Make ricemas Rice - mas

Take nine spoonfulls of Rice flour to one Quart of Milk three
Spoonfulls of Sugar, two of rose water Mix them together cold
Then put them on the fire and let them boyle till they
come to be very thick Keeping them constantly stiring
put it into half pint thin Dishes, Then Stand till cold then
Eate it with white wine and Sugar.

17
Mrs Gibbons

To Make Crystal jellyvery good

Take a new Earthen Pipkin, put into it 3 quarts
and one pint of water, and one Calves foot
with three ounces of Hartshorn: Then put it over
a Soft fire, Let is stand 4, 5, or 6 hours, till
it be wasted to two quarts, Then Straine it
through a hair sive, and let it stand till the next
Morning, Take of all the fatt very clean, Then
put your jelly into the pipkin a gain, leaving
out the Settlings, Then put in half a pint of Sack
half a pint of Rhenish wine, the iuice of four
Lemmons and a Little of the peel, two penyworth
of Cinnamon water, and the bigness of a Small
Nut of Allome, put in what Double refined
Sugar you please, Then take the whites of Six
Eggs and whip it with a whisk till it is all in a

froth, put all this together into the Pipkin.
Set it over a quick fire, and let it just boyle:
Then take it off, and let it run through a
Flannell bag till you see it run clear, let
it hang before the fire, till it is all Dropt
out; Sweeten it to your taste with Double
refined Sugar when you put in the wine
and Lemmons.

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18
Mrs Sarah
Jobber

To Make a Ragoo of a Calves pluck very good

Take the lights and Cutt them in pieces as big as
wall-nuts, pepper and salt them, and flour them
Then put half a pound of butter into a stew pan,
Make it pretty hott, put in your lights and frye
them till they are a little brown, Then set them
over a gentle fire close cover'd, you may throw
in as they stew, a little Lemmon peel, a little thyme
a little parsley & a little Onion Stiring them often,
when slowed strain them from the Butter, take some
Bacon that is half boyled, and cut in Slices and Fryed,
Then take the Butter that they were stew'd in, and
put into the pan to frye the Liver, you may Season
the Liver with Salt, pepper, thyme, Nutmeg, parsley
and Lemmon peel a little of each, take out your
Liver, and put in a piece of Butter as big as an
Egg, Shake in a little Flour, when it is hot put in
your Lights and shake it up, Then put that into
the Dish, with the Liver, and Bacon on the Top,
and the Heart roasted, in the Middle, The Heart
Must be stuff'd with sewit and bread crums,
parsley, thyme, onion pepper salt & Nutmeg a
little of each, Wet it with one Egg, wrap it up
in a Veal Caul and Roast it an hour.

19

To Make Green Peese Soope

Take a bout a gallon of Veal or mutton broth,
and half a Bushell of green peese, pick out the
oldest, half of your peese, and boyle first in
your broth, Stamp them, and Strain them
through a Cullender till the pulp be all out,

Then Let your other half of your peese be boyled tender, and Mix it all together, with a pint or more of Gravy, or good Strong broth, Set them on the fire and let them boyl. up, then slice some bread and fry it brown in a bout half a pound of butter, then take it out with a Slice and let it Lye, and put herbs into the same butter, (viz) Mint, lettice, and Sorrel of each a handfull, Fry and flour them very well, Whilst they fry put - your broth into it, Then take 3 or 4 Rashers of Bacon, and stew in a bout a quarter of a pound of butter, Stir it all in and Season it with pepper and salt, Then put in your bread & Serve it up.

To make Pottage Lorain

Take *the* brawn of a Fowle, half a pound of blanch'd almonds, & *the* crums of 3 french rolls, beat them in a Marble Mortar very fine, adding a Little Strong broth or cream to keep *the* almonds from Oyle, 12 Yolks of hard Eggs, put in then a quart of cream & 2 quarts of Stronge broth well season'd, give these a boyle up & Straine them through a hair Seive, Then having the turn over

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20

Crust of *the* foresaid Rolls Dryed, put them into the Soop with one boyle, & Dish it, garnish as you fancy

To Pickle Pork Mrs Gibbons

Take Eight Stone of Porke, 10 ounces of Salt peter and 4 pounds of Bay Salt beat in a Mortar very small and mix with it 2 pounds of Brown Sugar, and a peck of Common Salt, rub in, and strow upon the pork this quantity at Once, and in three weeks or a Month's time, take as Much Water as you think will Cover the pork, put Common salt to it till it will bear an Egg, with a pound of brown sugar & boyl it about half an hour, and let it stand till cold, and then put it to the pork, Laying a weight upon the pork to keep it under the pickle. If the weather be dry hang up the Pork 3 days before you Salt it, and then rub in the Sugar & Salt peter & let it Lye two days before you Salt it with other Salt.

Westphalia Pork. Mrs Freeman 's Receipt

Cut your Pork like Westphalia Gammon, then rub an Ounce of Salt peter very well over, & let it Lye a day and night, Then take an Ounce more of Salt peter and beat it with a good handfull of Common Salt, and a handfull of Bay Salt, and a pound of Brown Sugar, & Mix all these together, and put them into a Stew pan & warm them through over Coals, but be Sure you do not Melt it, and while it is hott, rub it all over the Pork, with two handfulls More of cold white Salt, be sure to rub it well all over, So Set it by till it Melts to Brine, Then turn your Pork every day, and with a spoon bast it with that Brine twice a day for three weeks, Then hang it up a day & night to Drain, Then rub it very well all over with Oatemeal And hang it up to Dry.

To Make Mushroom Ketchup. Mrs Lloyd

Take large Mushrooms, peel them & Cut them & see that there is no worms in them, Leave all the Gills if they are ever So Black, Cut them Small & put them into a pot, put in a handfull of Salt, Stir them Twice a day, for three days Keep them dry that no wet may come to them. Set it all over the fire together & Boyle it, Skim it till it comes to a gray Scum, Strain it through a Jolly bag, and put in Sliced Nutmegs, a little ginger, whole pepper, Cloves & Mace, Boyle it up with the Spice & Stop it up Close.

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To Make Stoughton s Drops

Take a quart of the best French Brandy and put it in a large Mouth'd Bottle, and put into it the peel of twelve Seville Oranges par'd very thin, and two Ounces of Gentian root sliced thin, and four Drams of Cochineal in powder, two Drams of Snake root, and let it Stand a week close Stop't with a cork, then put it into other Bottles for your use, and you May put a pint of Brandy More upon the same Ingredients ant Let it Stand ten days before you put it into other Bottles. When the peels are dried two Ounces will doe, you May put in Some Saffron

if you please.

Doctor Lower's Cordial Tincture

Take of Senna leaves, Elicampane roots dried, & sliced, Annis Seeds, Coriander Seeds Guaiacum of each two Ounces, Raisins of the Sun one pound wash'd dried and Stoned, Steep these Ingredients in three quarts of the best Aqua Vita in a Glass Bottle a fortnight or till it comes to a Red Tincture, then Straine it and Keep it for use.

Nota Bene of Senna leaves take 4 Ounces
And 2 ounces of Liquorish

23

To Make the Steell Wine Dr Gibbons

Take two Ounces of filings of Steell to a pint of Strong White Wine and Stir it often, in about five or six days it will be Tincture'd Enough.

To Make the Bitter Infusion

Take Cardamums, Cubebs, Gentian Root Sliced, of each two Drachms, Centarry Tops two pugils To be Infused in a pint of Scalding Water 24 hours or More, (and if you do not Drink this with the Steell wine you May add a Scruple of Salt of Tartar to it.)

Take 4 Ounces of Brandy & 4 Ounces of the Steell Wine and Mix with a pint of the Bitter Infusion
And take two or three Spoonfulls in a Morning and about 4 or 5 a clock in the afternoon

Tincture of Rhubarb Dr Gibbons

Take Four Drachms of Rhubarb sliced thinn, and one Scruple of Salt of Tartar, Boyle Twenty Ounces of water and pour upon it, and let it infuse 4 or 6 hours
Then Decant it off, when cold, add to it 6 ounces of Compound of Wormwood Water and Keep it for use
it Strenthens the Stomack & Bowels, good in a Looseness and Sweetens the Blood The Dose is 4 Spoonfulls in a Morning

To Make a Seed Cake. Mrs Bigg's

Take one pound of Flour, one pound of Sugar Beaten and Sifted, one pound of Butter, Eleven Eggs, five of the whites left out, two Ounces of Almonds blanched and Sliced, one Ounce of Caraway Seeds, and a Grated Nutmeg, half a quarter of an Ounce of Mace beaten: The Sugar and the Flour must be Dry'd before the fire, Then Mix the flour, sugar and Spice together, the Butter must be beaten before the fire to a Cream, Then strow the flour, Sugar and Spice into the Butter, then your Eggs well beaten pour into it, Then beat it for an hour before it goes into the Oven.

A Rice Pudding Mrs Biggs's

Take six ounces of ground Rice put it into a Quart of Milk, and Boile it a quarter of an hour stiring it all the while, then put into it a half a pound of butter and half a pound of Sugar and keep it stiring till it is all Melted, when it begins to be Cool beat Six Eggs very well, and the peeke of two Lemmons grated and Mix them very well together & put it into your Dish with puff past round it and let it Bake an hour. If you please you May add Citron cut into Small pieces.

25

To pickle Cucumbers MrsT obber

Put as much salt into water till it will bear an Egg pour it Boiling hott upon your Cucumbers and let them stand in the same (covered) if they be small 24 hours, and if they be Large, 2 or 3 days. Then take them out & lay them upon a cloth to dry, then take as Much Rape Vinegar as will cover them, and when it Boiles put in your Cucumbers on the fire, and let your fire be quick, and Soon as they Boil take them off the fire & cover them till they are green, which will be very Soon Then strain the Liquor from them. And Make your pickle half white wine Vineger & half Rape and put into it a Little Mace, Nutmeg, ginger, long pepper and a Few Bay leaves, Boile it and let it stand a while and then put your Cucumbers into it. You may if you please green them in the same pickle for Keeping, but it Must be half white wine & half rape

Vinegar.

But if the pickle be the same Vinegar that they were greened in, it Makes them have a brackish Tast.

Noto Bene. You Must green them in a brass or Copper Vessell

Breakfast Cakes. Mrs Bayly.

Two Pound of Flour, Three Ounces of Butter, Some Small Beer Yest as much as will male it hollow, Two Eggs, a Little Salt, mix it with some warm milk, make it about the stiffness of French Bread, Before you put it into the Oven wash *the* Top over with *the* yolk of an Egg and a Little milk, Bake it in a quick Oven. After they are butter'd set them again in the Oven, for a few Minutes.

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26

To Make Fritters Mrs Gibbons

Take one quart of Milk, one quart of cream and 13 Eggs, a quarter of a peck of fine flour, two penny Loaves grated, one Nutmeg a little ginger, half a pint of sack & a little salt.

To Make pancakes Mrs Gibbons

Take six quarts of Milk, 24 Eggs three quarters of a peck of flour, a little Ginger, one Nutmeg a quarter of a pint of Brandy & Some Salt.

To Jugg a Hare

Case the Hare, cutt it in pieces as for a frigacy wash it, Season it with pepper cloves & Mace and a Little Salt, a little bunch of Thyme and Savory, put in a Little Onion, put it into a Jugg with half a pint of water cover the Jugg with a pewter plate Lay an Iron weight on the Top of the Jugg to keep it from Swimming, Sett it in a pott of water and, Keep the pott boyling, if it's a Young Hare 2 Hours will do it, if old it will require More, When tis tender take it out of the Gravie, and take Some Shred Lemmon peel, an Anchovy and a Little Nutmeg, and = the Gravie, burn Some butter and put in the Gravie & other Ingredients, and Toss it up together, lay some Slices of Lemmon, fryed Bacon on it when you Dish it up.

27

Mrs Gibbons To Stew a Hare

Take a pound of beef, and Make a pint of Strong gravey with a little Thyme, onion, horse Radish, Lemmon peel and a blade or two of Mace. Season it with pepper and Salt to your palate, then strain that off, and Make a pint of More gravey upon the same beef, Then take the Hare and wash it very clean, and Cut it into pieces as you think fitt, and Stew it with the last pint of Gravey about an hour (or till it is tender) Then add the first pint of Stronge Gravey with about half a pint of Clarret and let it Stew a little while, Then thicken it with flour and butter to a Moderate thickness, Squeeze the juice of Lemmons into it to Make it a little sharp to your Tast. when you send it up to the Table put some thin pieces of Lemmon upon it/

To Jugg a Hare

Wash the Hare clean Cutt her in pieces and put her in a Jug with four or five Cloves and a little Jamaice pepper & a little shallot Cover the Jug close & set it in a pan of water and let it Boyle near three hours, put to the Gravey that comes from the Hare a little wine and an Anchovey or two./

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28

To Dress a Hare M.rs Gowers way

Pirboyl the Liver and take Six ounces of beef sewit a few sweet herbs, the yellow of the rind of a Lemmon peel, one piping grated, 2 or 3 Shallots Shred all these very small and mix them with the Crums of a penny loaf grated fine Then take the Yelks of four Eggs and Make it into a puding and Sew it up in the Hares Belly, and when it is at the fire Continually bast it with New Milk till tis roasted Enough a little before you take it up bast it with butter
The Sauce must be Oysters Stewed in there one Liquor. and when they are Enough strain the Oysters from the Liquor, then Melt your butter in that Liquor, and put the Oysters in when the butter is Melted, when the Hare is taken up Open the Belly and take out, the pudding in Spoonfulls and lay it into the Sauce about the/

To Stew Turnips

Take a quarter of a peck of Turnips pare them and Cut them into Large dice, as you cut them put them into water, Then take them the out, and put them into a Sauce pan with a little water or gravie Salt & pepper a Little bit of Onion and a quarter of a pound of butter, Let them Stew very Slow & covered, do not Stir them but shake them or they will burn.

Mrs Torianoe

29

To Stew green Peese Mrs Torianoe

Take a peck of peese when shell'd put Eight Cabbage Lettuce, a loaf of purslane and Some parsley 3 or 4 Onions put the herbs first into the pott, and Some Salt with better then half a pint of Water or gravy which best, Then put in the peese and almost half a pound of Butter, let them Stew very slow till they are Enough. Mrs. Torianoe

A Carraway Cake Mrs Burkit

Dry three pounds of flour. and take near half of it and make a little past with a little yest & warm milk, set it to the fire to rise, then take three pounds of butter work it with your hand till tis very Soft and put it to the flour that was set by, and when tis well Mixed put to it 18 Eggs the whites of six, Then take the past Break it in thin flakes & mix it with the rest and when well incorporated put in two pounds of Carraway comfits, and put it into your hoop, an hour and quarter will bake it, wash the Butter with Rose Water.

To Make a Cake

Take 4 pounds of flour, 2^{ll} of Butter, rub half of it into the flour; the other half melt in the cream, a pint of Ale yest, a pint of cream, 10 Eggs, half the whites, one pound of Sugar 3 pounds of Currans, Spice to your tast, As Nutmeg, Mace & a few Coriander Seeds Bruised/

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30

To Make a Squab Pye

Take a neck of Mutton cut every bone asunder

Season it with as Much again Salt as pepper, Then put it in a Dish or patty pan with half a pound of Raisins of the Sun, And Six apples cut in quarters & three Onions sliced, cover it with your past & bake it two hours.

To Make Vinegar

Take the first runing of your strong wort when cleare. put it into a Convenient Vessell according to your quantity, when cold Enough put barm to it work it as you do Beer let it work out as Much as it will, Standing in a Warm place do not fill it up again put the quantity of an Egg of Allum in, when it has done working, stop it up close - till it is Sour, Then bottle it of for use. The stronger the Wort is the better, Your Vinegar Must not be boyled, Nor no hops./

Soop & Bouilli Playtors

Take 12 pd of Briskitt of Beef, a Serag of Mutton, & a Nuckle of Veal, put it into a Pott with as Much Water as Will Cover it; A Large fagott of Thyme, Cellery, & Leeks, 2 or 3 Carotts & Turnips, one Onion & some Whole Pepper & Salt, Let it Stew for 5 Hours, till tis a Strong Jelly. Serve it up with Square Pieces of *the* Beef in *the* Middle of *the* Dish. Toasted Bread, Carotts, & Turnips Cutt in Dice.

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Mrs Draper

To Make a Frigacie of Rabbits white

Take your Rabbits and let them be young wash them very well in two or three waters, if you put the heads in wash the blood well out of them, put them over a stove take them out & wash them in cold water. Then put them in a Sauce pan, add to them some strong broth, a little butter, pepper and Salt a bit of bacon Stuffed with cloves, one Onion, a bunch of sweet herbs, let them stew over a stove altogether, when you think they are half Enough pallit it, if you think your Sauce not Strong Enough, add to it a little pounded Spice, a drop of Ketchup, that will give it a fine flavour, but take care that you do not put too much of it, put to it pickled Mushrooms, and a little of the pickle from Cucumbers, take the yelks of three Eggs, add a little cream & about the quantity of a wallnut of butter rub it in flour then put it into the Eggs, and put it all together and keep it stiring over the fire, and it will

come to what thickness you please, Squeeze a little Juice of Lemmon in it and Send it up, add to it a Spoonfull of white wine.

To Make Goosberry Vinegar

Bruise goosberries in a Stone Mortar, to every quart of them, put three quarts of water boiled and cold, let it Stand Twenty four hours, then Strain it hard thro an hair or Canvass Bag, Then put to every Gallon of this Liquor one pound of Brown Sugar, Stir it well together, and put into a Vessell fit for the quantity, and set it in the warmest place you can within door's, lay a Bung over the hole, but do not stop it close. Mrs Allen s Receit

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32

To Make a Frigacie of Rabbits brown

Cut your Rabbits in what bigness you think they will frye without burning, put a bit of butter in your pan and set them over a brisk fire, when they are fryed Enough take them out and Drain them in a Cullander, put about the bigness of a Wallnut of Butter into the pan & a little flour out of your Druging box and a little Onion & Stir it about in the pan over the fire till you think the rauness of the flour is taken of, Then put in Some Strong Broth or gravy if you have it, is better, add to it a Spoonfull of Clarret, some parsley & sweet herbs, pepper and Salt, Then boyle it up altogether and strain it through a seive to your Rabbits, add to it some cloves & Mace, nutmeg, a bit of Midling Bacon, a little Ketchup.

French Rolls. Mrs Bayly .

A Gallon of Flour, the Yolks of three Eggs, a little Salt, half a Pint of good yeast, mix it well together with a little warm Milk, set it by the Fire to rise & then put in more warm Milk to make it a lightr Paste, set it again to rise before the Fire, make it into small Rolls, & bake them in a pretty quick Oven, & when they are wash'd, set them again in the Oven for a little time.

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Sturgion - Pickle - Doctor Thurston

Take fair water, & Wheaten Bran, boyle it 1/2 away
strain it, put 2 thirds of *the* Liquor, & one of
venigar, boyle it again very well, put a very
Little Salt, & as much sugar as will make it as
soft as a mouth water, when tis quite cold
put it to *the* sturgion be-sure you drain all
the other pickle from itt boyle it up sometimes
if it begins to Mother

For A Cough

Take dried Coltsfoot Leaves a good handfull, cutt *them* small &
boil *them* in A pint of spring water till it comes to 1/2 a pint
then take of *the* fire & when tis almost cold strain it throw
a Cloth squeezing *the* herb as dry as you can, & *then* throw it away
Dissolve in *the* Liquor an ounce of brown sugar candy finely
powder'd, & *then* give *the* Child, (if tis aboute 3 or 4 years old)
one spoonfull cold or warm as *the* season proves 3 or 4
times a day

Colonel Thompson . White Sauce for Boiled Carp. good

Take two Anchovies, a Peice of Lemon Peel, some sweet
herbs, a little whole Pepper, a little Mace, a quarter of
an ounce of Cinnamon, half a pint of Water, boil these
together 'till it comes to about two or three Spoonfuls, then strain
it and shake it up with about half a pound of Butter with
a little flour worked in it. *Nota Bene* For a Brace of Carp.

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To Make Goosberry Vinegar. Miss Allin

Bruise Goosberries in a Stone Mortar, To every quart
of them, put three quarts of water boyled and cold,
Let it stand Twenty Four hours, Then strain it hard
Thro an Hair or Canvass Bag, Then put to every Gallon
of this Liquor one pound of Brown Sugar, Stir it well
together, and put it into a Barrell that fits the
quanty, and set it in the warmest place you can
within Doors, Lay a Bung over the Hole, but don't
Stop it close, and as it waste's, fill it up with
boyling Water:

To Pickle Onions

Take half a peck of the Smallest Onions you can get
peell them and put them into water and salt, let them
Stand all night, Then Boyl them in fresh water a little
and Scum them, Make the pickle as for Cucumbers only
add a little Mustard Seed to it, Let the Onions and
the pickle ^{^be} both cold before you put them together,
And so Keep them for use.

To pickle red Cabbage

Take a red Cabbage pull of the outside Leaves, then
cutt it in rounds like chips, And in the Earthen pan where
you intend to put it, Strow a Layer of Bay salt & common
Salt, and then a Layer of Cabbage, and so doe till your
pott be full, Then take white wine Vinegar, Mace & whole
pepper, Boyl it well together and pour it hott upon your
Cabbage, Tye it up close and let it Stand by the fire
Six hours Turning the pott on every Side. The Cabbage
must not Touch either pewter or wood, it is best to tye
the Spice in a bitt of Muslin.

To Make Punch or Shrub Miss Ernle

Take the rines of Six Seville Oranges, and Six Lemmons par'd
very thin, put them in a Gallon of fine French Brandy to
Steep 24 hours, take 12 pints of water, and to it 3 pounds of
Double Refin'd Sugar cut in Small lumps and with it
the whites of 3 Eggs beaten to a froth, set it over a gentle
fire and boyl it a quarter of an hour, take of the foulness and
let it cool, then put to it the Brandy Taking out the peels
and put in the juice of Lemmons to your tast, with the juice
of 6 Oranges pass it through a large flannel bag, Then put
it in a Vessell that will just hold it either Wood, or Earthen
pot with a Tap in it, which I think is better than Wood, Stop
it close and let it Stand cool a Month, then if fine Bottle it off,
or if not, it may Stand longer it will Keep a great while, about
two Dozen of Lemmons usually is Enough.

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A Receipt For Shrub. Mrs Gunter 's

Take 6 Oranges & 6 Limons pare them very thin, put
the peels in Steep in a gallon of Brandy, close stopt
24 hours, take Six quarts of water, three pounds of loaf
Sugar, Clarified, with the whites of Six Eggs, let it
Boile half an hour, Scum it & let it stand till
cold, Then Skim out the rines, and put in as Much

Iuice of Limons, as you think fit to your taste, put it into a Vessell fit for the quantity you Make, Stop it close till fine, which will be in 5 or 6 weeks.

for the Rhuematism Mrs Dickens

A handfull of water cress, A handfull of Brooklime
A handfull of Red=Sage, A stick of horse=Radish
put it into five pints of Milk=whey, & boyl
it to three pints, & drink three=quarters of
a pint warm every Morning for a fortnight

A Custard Pudding. MrsTr...p.pe

Take 8 Eggs, the whites of 4, Beat them very well,
and Sweeten ^{i^t} to your tast, grate in Some Nutmeg,
and half a Spoonfull of flour, and a Small glass of
wine; Then Boil almost a pint of Milk, with half
an Ounce of Butter with it, Then Mix it altogether
and butter the pan it is boiled in, 20 Minutes does
it.

Lady Seymour.

A Nursery Puddings Mrs Jones Cook.

Take a white Loaf and slice it thinn, put to it half a pound
of butter and a quarter of a pound of Sugar, and half
a Nutmeg, put to it a pint of Scalding Milk & let it
Stand till it is well Soak'd, Then break in 5 Eggs take
out 3 of the whites, and mix it well together, & Butter
your pans that you Bake them in, half an hour will
Bake them, put to them Butter, Sack and Sugar.

P: 128 A Frigacy of Eggs. Mrs Jones Cook

Boyl 12 Eggs hard, quarter them, put to them a little
Veal broth, Break the yolks of 4 Eggs in a plate
mix them well with cream, white wine, Nutmeg and
a quarter of a pound of Butter put it to your hard Eggs,
Set it over the fire and Shake it till hot, Garnish with
Sipots and Lemon.

To Force Artichokes. Mrs Jones Cook.

Boyl them, take out the bottoms whole, and throw them
into cold water, when you take them out, wash them
with the Yelks of Eggs, Make a forceing of the Bottoms
and Yelks of Eggs boyled and a little Marrow Seasoned
with Salt, pepper & Nutmeg, let them be Beaten in a

Mortar very fine, with this fill your Bottoms pointed like a Sugar Loafe, Bake them gently and Serve them up with a Cup of Butter.

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To Drye Beef Mr Draper s way

Take a thin Brisket of Beef rub it over with half a pound of Salt petre let it Lye one Day, then rub it well with Common Salt and put to it as Much Spring water as will Cover it, then put in Common Salt till it is strong Enough to bear an Egg, turn it every day for nine days, Then take it out and hang it up a fortnight, when you Boil it, Boil it very tender with hay.
If you do a Ribs it must Lye 4 days longer in the pickle.

To Pickle Oysters Mr Draper

Take the Liquour of the Oysters, with the Oysters, white wine, some water, Juice of Lemons, Nutmegs, Mace, Cloves and pepper, let them stew till they are more than half done, They lay them in a cool Room; Boile the pickle again and then set it a Cooling, let them Stand one Night, then Barrel them.

To Make Walnut [^]Catchup Ketchup

Take a hundred of the Largest Wallnuts, gather them when they are dry and wipe them clean, when you can run a pin through them, cut them in small thin pieces, put to that quantity a quarter of a pound of Shallots cut through the Middle, beat them in a stone Mortar very fine, Then put to them a quarter of a pound of Salt, and a pint and half of the best white wine Vinegar, put them into an Earthen pot, and let them stand a week cover'd close, stiring them two or three times a day, then put them into a strong course cloth and press them till dry, Then let that Liquor run through a Jelly Bag till fine, Then put in a quarter of a pound of Anchovies wash'd and dryed, a quarter of an Ounce of Nutmegs sliced, a quarter of an Ounce of Mace, an Ounce of whole pepper, Boil your Liquor as long as the scum rises, Then put in your Anchovies and spice and Boil it half an hour, when tis cold Bottle it up, and Keep the spice in the Bottles, but not

Cork it in four days.

Veal Cutlets Mr Draper

Cut your Cutlets thin, season with grated bread, pepper, salt, Nutmeg, parsley, thyme Mixed altogether shred them on both sides, Broil them a quarter of an hour, let your sauce be Butter and Gravy Mixed with a little flour to Make it thick, when it is ^{hot} squeez in a piece of Lemon and serve them hot.

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To Make a white Fricascy Mr Draper

Take your Rabbits, let them be young wash them very well in three waters, if you put in the heads, wash the blood very well out of them, put them Over a Stove, and as they boile put in some salt to raise the scum, Then in a saucepan, add to them some Strong broth, a little Butter, pepper and salt, a bit of Bacon stufed with Cloves, one Onion, a bunch of sweet herbs, let them stew over a stove altogether, when you think they are 1/2 Enough, Palate it, Or if ... your sauce is not strong Enough, add to it a Little pounded spice, a little Catchup, put to it pickled Mushrooms, Take the Yelks of Three Eggs, a little Cream and a bout the quantity of a wallnut of Butter, keep it Stiring over the fire and it will come to what thickness you please, add a Spoonfull of white wine and the Juice of a Lemon.

To Stew Cabbage. Mr Draper

Take a large Close Cabbage, shred it from the stalks, slice six Onions and put to it in a sauce pan with half a pint of strong Broth, and a quarter of a pound of Butter, set it Over the fire and let it stew gently three hours, stiring it some times or it will burn, When it is Stewed dry, Season it with pepper, salt and Vinegar and Melted Butter.

To Make Fresh Cheese without Runnet Mrs LLoyd

Take six new laid Eggs, Break them into a Basen, and Beat them whits and Yelks together, taking out the Treads, then take a quart of Cream and put the Eggs and Cream into a skillet with Some white salt and a Nutmeg broke, and tyed up in a piece of Muslin and two or three Spoonfulls of Rose

water, Then set it over a clear fire till you set the whey run, Keeping it Stiring, when the whey runs clear from the curd, Then take it from the fire, and put it into a Cloth for the whey to run from it, Then put it into a Dish and break Your Curd, and with some fine Sugar Sweeten it to your tast, Then put it into your Cheese plates, and when you use it turn it out into a Dish and pour your Cream Over it, with Some fine Sugar.

Mutton Collops Mr Draper

Take a Leg of Mutton, Cut it into large Collops, Fry them in Brown Butter, Three Minutes will Fry them, have ready three parts of a pint of Gravy, one Anchovie, one Shallot Minst together, a bit of Butter as Much as a Walnut, put in a Flat Sauce pan and Make it brown, add to it Flour to thicken it, Let it Boile till tis as thick as Cream, you May add balls Cucumbers, or Capers Mins'd, place your Collops in the Dish, and pour your Sauce on the top, Garnish it with fryed parsley and Sippets.

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To Make Forced Meat. Mr Draper

Take half a pound of the lean of a Leg of Veal and chop it very small by it self, Then add a pound and half of Beefe Sewit, and some parsley and thime, Then Chop it together till it comes to a past, season it with pepper and salt, and Nutmeg and Mix it with your Eggs. Make your Balls, some round and some long, Let the Liquor you fry them in, be very hot, or they will break all to pieces.

To Pickle Onions Mrs Cooms

Take the smalles Onions, peel them and throw them into water and salt, let them lye all night, next day Boile some water and salt and put your Onions into it, Let them Boile gust up, and then strain them off, and put them directly into Distill'd vinegar to preserve their Colour, let them lye in it a day or two, and then ^{put them} in the pickle Made of two parts of Distill'd vinegar and one white wine with a little Mace and whole pepper.

To Make Forced Meat Mrs Gower

Take half a pound of Veal, three quarters of ^a pound of Beef sewit well beat in a stone Mortar, a little thime, Lemon peel, three shallots, all these

Must be shred very fine, Pepper, salt, Nutmeg four Eggs beat very well, leave out two of the whites, Mix all these together when you role them out, put a little grated bread into the Dish to prevent their sticking together.

Fish Sauce Mr Draper

Put half a pint of white Gravy into a sauce pan and Boile up four Anchovies in it, Let it boile a little while, and Then put three Quarters of a pound of Butter to it and a Glass of ~~red,~~ or white wine, and keep it stiring over the fire till it is almost ready to Boile, it must be as thick as Cream.

To Make Sauce Robart Mr Draper

Put into a sawce pan the bigness of and Egg of Butter, when it is allmost brown over the fire put to it a handfull of Minced Onion very small, fry them gently till they are brown and throw in half a spoonfull of Flower, fry it a little after the Flower is in, put to it a Ladle full of Gravy a little Peper and salt boyle it up a quarter of an hour before you serve it skim of the fat Just as you use it, put to it half a Spoonfull of Mustard a little vinegar or Lemmon

To keep Orrange Syrrup Mrs Tyndale

squeese *the* orranges, & to every pint of juice strain'd put a pound of single refin'd sugar boyle it up and when cold scum it, then bottle it and put in a good peice of the rind, and about a glass of Rum or Brandy in each pint or ellse it will work and not keep

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an equal quantity of the Juice of Lemmon & Orranges with a little Brandy put into the Bottle without boyleing or sugar will keep it some time

To Make Minst Pyes Mrs Bayly

a pound of Beef suit shred very fine, a pound of Nonpareil Apples chopt very small, a pound and a half of Currants, a quarter of a pound of Raisons stoned half a pound of white Powder sugar, of Cloves, Mace and Cinnamon and Nutmeg alltogether a quarter of an ounce, a quarter of a pint of sack, a quarter

of a pint of Brandy, the Juice of a Lemmon,
some Lemmon peel grated, two ounces of Candid
Orrange and Lemmon peel, one ounce of Candid
Cittern a little salt

To Make Lemon Cream (Draper)

Pare four Lemons thin, cut the Peel in Bitts into
a Pint of Water, strain it out, and to the Water put
5 or 6 Whites of Eggs, 1 Yolk very well beaten, and the
Juice of the Lemons, and as much sugar as will sweeten
it, & 2 Spoonfull of Orange Flower Water; strain
these into a skillet, set it on a gentle Fire & keep it
stirring till it thickens; it must not boil; put it into
a Dish & stir it till it is cold; remember to stir it
one way from the first.

To Make Curd Fritters (D....)

Have tender Curds the Quantity of a Quart and let
them drain from the whey, put it 2 spoonfulls of
Cream, 5 Eggs, a little sack, some grated Bread, or
Naples Bisket, and 2 spoonfulls of Flower, season
it with sugar, Nutmeg and Currants, and fry it in
brown Butter.

To Collar Beef (D....)

Take a thin Flank of Beef and soak it 3 Days in
Water, Pepper, and salt, hang it up to drain from
the water, then take off the skin and season it with
Pepper, salt, Mace, Cloves, Jamaica Pepper, and Nutmeg
beat alltogether very fine, mix some Parsley, Thyme,
Marjoram and Taragan chopped and thrown on Top.
bake it, and put in a Bottle of Claret, and some Water,
and some whole spice on the Top; when it is baked
till you can run a straw through it, tye it up and hang it up.
Nota Bene Before it is baked it must be rolled up and
bound with Tape.

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To stew Tripe. (Draper)

Take a tender Tripe, cut it in Peices, put them in a
Stew Pan, with as much strong Broth as will cover them,
half a dozen onions whole, some sweet Marjoram,
Thyme, winter savory, white Pepper whole, and Ginger

in slices: let them stew gently an Hour and when almost done enough put in some large Mace and cloves, and a couple of anchovies, with a little salt if needfull.

To make Orange Pudding. (Draper)

Take 2 caps of Orange boil'd in Sugar and cut very small; put to it the Yolks of ten Eggs, and three Quarters of a Pound of Butter melted, and 3 Spoonfulls of Sugar, Stir it all together, & make your Paste of Butter, Flower, Sugar and one Egg. - Three Quarters of an Hour will bake it.

To make Lemon Pudding (Draper)

Boil the Peel of 4 Lemons a little while, & pound them in a Mortar very well, grate a Quarter of a Pound of Naples Bisket, take the Yolks of 8 Eggs, with a little Cream, Sugar, and Nutmeg to your Taste, and a little Butter; Stir it all together, and put it in Paste, the same as was directed for the Orange Pudding.

To make a Pudding for a Hare. (Draper)

Take 3 Eggs and the Liver boiled hard together, mince the yolks and Liver very small. some grated Bread, Parsly and Thyme minced small, one anchovie, a little Lemon Peel, nutmeg, pepper and salt, and a Quarter of a Pound of Butter; mix all together and put it in the Belly of the Hare to roast, when roasted take it out and mix it with Butter, Gravey, and Claret for Your Sauce.

To make a Venison Pasty. (Draper)

To a Side of Venison put one ounce of Pepper with Salt equal for seasoning, and 4 Pound of Butter for your Paste (two of the Pounds must be rolled in) the Paste must be rolled three Times. Five Hours will bake it.

To stew Pigeons (Draper)

Clean your Pigeons & truss them as for boiling, & put them into Your Stew Pan, cover them with strong Broth, and put in a Faggot of Herbs, Parsly, Thyme, Marjoram

and some Lemon Peel with 3 anchovies, let them stew one Hour, then add half a Pint of gravey, thicken them with a bit of brown Butter and some Flower squeeze in half a Lemon and serve them upon Sippets.

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Calves Head a la daube (Draper)

Take a Calf's Head with the Skin on, and scald it as your do a Pig but not with Rosin, when scalded take out all the Bones, and make a force meat of Veal, when your forcemeat is made fill your calf's head as full as it was before, then sew it up and stew it three Hours in strong Broth, and Spice, and sweet Herbs; Make Your sauce with the Tongue, and Balls round and long fryed with half a Pint of Gravey, and 4 anchovies, a Glass of white wine, and three Quarters of a Pound of Butter, make it thick alltogether, squeeze in a Lemon and garnish it with the Brains fryed, and Rashers of Bacon.
line divider

To fry Brains. (Draper)

Chop them small and mix them with two raw Eggs: Season them with Pepper, Salt, Nutmeg grated, and Bread and a Spoonfull of Flower; fry them in Spoonfulls with Lard, and garnish your Dish.

To hash Calves Head. (Draper)

Boil your Calf's Head very tender, then take it up and cut one half into Peices, and broil the Other; to that which is cut put half a Pint of Gravey, some Nutmeg, Pepper, Salt and Lemon; thicken it with brown Butter, and Serve it up with fryed Brains & Bacon.

To make Gravey. (Draper)

Take four Pounds of lean Beef and put into a Sauce Pan dry, with out anything to it; set it over a Charcoal Fire and let it stand till there is a blue Smoak comes from it, then pour in 2 Quarts of Strong Broth and let it boil a Quarter

of an Hour.

To make bean Puddings^{Bad} (Draper)

~~To nine Spoonfulls of Flower add Six Spoonfulls of Suet, Seven Eggs, Seven Spoonfulls of Sugar, some Salt, Nutmeg, and Eight Spoonfulls of Cream; Mix alltogether, and make them into *the* Puddings, boil them three Hours, and serve them up with Melted Butter & Sugar~~

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To Roast an Eel (Draper)

Skin your Eel and slit it open to the Tail, fill it with Pasly, Thyme, grated Bread, Nutmeg, Pepper and Salt; turn it round and roast it half an Hour.

To collar Eels (Draper)

Take the largest Eels you can get, skin them and take out the back Bones, season them with all sorts of sweet Herbs, Lemon Peel, Anchovies, Pepper, Salt, Mace and Cloves, strew them all over and roll them up, boil them three Quarters of an Hour in Water, Salt, white wine vinegar, and Whole Spice; then tye them again when cold, & put them into your Pickle for use.

To Make Pickle for 2 Hams (Draper)

Cover your Hams in Spring Water, put to it a Pint of Vinegar, half a pound of Salt Petre, a pound of brown Sugar & as much common Salt as you think proper; let them lye three Weeks and then dry them.

To make minced Pyes. (Draper)

To a pound and a quarter of Meat put two, pound of Suet, a pound of Sugar, three pound of Currants, and an Ounce of Spice, Cloves, Mace, Nutmeg & Cinnamon, a 1/4 of an ounce of each, 16 golden Rennets grated, the Peel and juice of 4 Lemons grated, three quarters of a Pint

of Sacke, and as much salt as you please, with some Port Wine.

To make Peas Soup (Draper)

Hang over the Fire three Pints of white Peas, & put to them a Knuckle of Veal or a Leg of Beef, a pound of lean Bacon, 3 Roots of Salary, and a Bunch of Parsly and Thyme let it boil 4 hours and then strain it through a Sieve; put a quarter of a pound of Butter into a Sauce Pan, with 3 Spoonfuls of Flower, a little Spinage cut and some sorrel grass, fry it in your Butter and then put your Soup to it and let it boil a little while, but stir it all the Time or it will burn, cut some Bread in Dice fashion and fry it in Butter, sift in some dry'd mint, season it with Pepper and Salt, & put in a peice of Butter; pour your Soup on your Bread & serve it up.

Nota Bene He does not say of what the 1/4 of a pound must be.

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To make Salary Soup (Draper)

Put 5 pound of lean Beef into a broad Stew Pan with Nothing to it, let it stand three quarters of an Houre, there will a great deal of Liquor come out of the Beef but let it boile all away till You think your Sauce Pan is burning, then put in three quarts of strong Broth (do not stir Your Beef when you put in Your Broth for it will not look so well, put half a pound of Butter in a Sauce Pan and brown it, cut five Roots of Salary very small and fry them in your Butter, when it is brown throw in your Liquor and stir it all the while, and when it boils put in a good Handfull of Vermichelly, let it boile half an Hour, cut a French Roll and soak it in Gravy and serve it up.

To make Sugar Vinegar Mrs Eare

To a Gallon of Water put a Pound of the brownest Sugar, warm half the Water to dissolve the Sugars, then add the remainder, & work it 3 or 4 days with Yeast; then tun it, & let it stand in the Sun, or near a Fire

which last is best, from May to September, & draw it off for Use.

To make white Soup (Draper)

Take a Knuckle of Veal, a Neck of Mutton & a Peice of Beef, put them into six Quarts of Water and hang it over the Fire, with 2 Roots of Salary, some Thyme, 2 Turnips and 2 Carrots cut, some whole Pepper, Mace and Cloves, and 2 French Rolls soaked in Milk, let it boil all together 4 Hours then strain it off and fry some spinage in a quarter of a pound of Butter & Flower and put your Soup to it & let it boil a quarter of an Hour, season it to your Taste, boil some Rice, and put a French ^ Roll soaked in cream in the Middle and serve it up.

To make brown Scotch Collops. (Draper)

Take the lean part of a Leg of Veal and cut in thin slices beat them with your Knife as thin as half a Crown , fry them in brown Butter and Flower till they are brown on both sides, then drain them from the Grease, put them into a stew Pan with a Pint of Gravy & three Anchovies minced ~~and a little~~ , let them stew gently half an Hour, put in some forced Meat Balls fried, corn the Udder and put it in the Middle, some Rashers of Bacon & Lemon round.

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To make White Scotch Collops (Draper)

Fry your Collops brown and drain them, take the yolks of 4 Eggs and beat them, scrape in half a Nutmeg, put 6 Spoonfulls of Cream, a glass of white Wine & half a Pint of Strong Broth, mix alltogether and toss up your Collops with a Bit of Butter & some Flower, squeeze in Lemon and serve it up with Sippets & Lemon round it.

To pickle Mushrooms

Take the smallest Buttons and put them into water, rub them with a peice of black crape which will take off the discolour and make them very white, then put them

into a Skillet with a little Water and Salt, boil them up quick about half a quarter of an Hour, strain them from that Liquor and put them into Water and Salt and keep them so a week sifting them every two Days with fresh water & Salt, then take them very clean from that Pickle and put them into a Bottle with a wide mouth, with Mace, Jamaica Pepper, and race Ginger and lay the Bottles along in a cool Cellar, stopp'd very close and keep for your use.

Mrs Jones To carbonade a Shoulder of Mutton.

Take a Shoulder of Mutton & lay it down to the Fire, grate the Rind of a Lemon, & take a little grated Bread. with Pepper Salt, and Nutmeg, mix them all together and when Your Mutton is half roasted take a Knife and cut it cross both ways and shake on the Ingredients, cut the Lemon and squeeze on the juice, and shake on grated Bread after till your Mutton is enough roasted, and then serve it up with Gravy & Claret.

To stew Carp

Take a live Carp, scale it well and wipe it dry, then gut it and wash it well with Claret, and put your wine and Blood into the Stew Pan with the Carp, put to it 5 or 6 Anchovies & 3 or 4 Onions sliced, a Nutmeg sliced, a Blade of Mace, a Bundle of Sweet Herbs, some horse Radish and some Lemon, put all this into your Pan with as much Wine & Blood as will cover your Fish, then cover it close and let it stew till it is tender, and then take it up and strain the Liquor & thicken it with Butter and Flower mixed together, put it on Sippets and garnish your Dish with Horse Radish and the Spawn or Meet of the Carp.

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To dry Artichokes Bottoms.

Take some large Artichokes and boile them till till the Leaves will come off, and then pull them off and dry the Chokes in an Oven on a grate after the Bread is taken out, then thread them on a String and hang them by the Chimney where they may keep very dry or else they will be mouldy, when you use them boil some water & pour over them and let them stand till they are soft which will be in two or three hours.

To make Catchup. (Mr Bertie)

Take 18 Bottles of brown mummy Strong Beer, boil it (skimming it all the time) till it reduced to 12 Bottles, then put into it about a pound of Salt, a quarter of a pound of Pepper and 3 heads of Garlick boil all together gently for 2 hours, and when cold bottle it up for your use. If you please you may add some Anchovies.

To make Mead like Sacke

Take 10 Gallons of Water, 10 Quarts of Honey, & 12 Pound of Raisins of the Sun clean picked & stoned, put them together and let them boil till the Liquor is reduced to 10 Gallons, when it is cold strain it and turn it up in a Wine Vessel.

To make a Cake

Take 4 pound of Flower, 2 pound of Butter half of it rubbed into the Flower, the other half melt in the Cream, a pint of Ale Yeast, a pint of Cream, 10 Eggs, only half of the whites, 1 pound of Sugar, 8 pound of Currants, Nutmeg Mace and a few Coriander Seeds to your liking.

To make a Veal Pattie.

Take the Kidney of a Loin of Veal when roasted & 8 or 9 Eggs boild hard, and mince them as for Minced Pyes but not so small, put in some Currants, season it with a little Pepper, Salt, Nutmeg, Lemon & Sugar & put it into Puff-Paste, and when baked have a Caudle of White Wine, Verjuice, a little Butter and Sugar and the Yolks of three Eggs.

To make Ale Fritters.

Take a Quart of Alehouse Ale, & make your Batter the Thickness that you think proper, put into your Batter a little Ginger, Salt, and Sugar beaten fine, some Brandy, Orange Flower or Rose Water, and let the Batter stand a good while before your fry the Fritters; boil them in Lard in a Stew Pan & when you have cut your apples in slices the Bigness of a half crown dip them in your Batter one by one, & boil them in a great deal of Lard.

Quere, Shou'd it not be fry instead of boil?

To pickle Bacon or Beef.

Take half a Pint of Sugar & a Pint of Water, wash your Meat with the Water & Sugar a little while, & repeat doing so till the Blood is out; dry it well, and salt it as usual two or three Days, then take half a pound of Salprunella, & a quarter of a pound of Bay Salt, clear it from the first salt and do it with the last ^{salts} 12 Days.

To make Westphalia Hams.

Cut the hind Quarters of Pork Westphalia Fashion & beat all the fleshy Parts with a rolling Pin, but don't break the Bones: Put to every Ham 2 ounces of brown Sugar 4 ounces of Salt Petre beat very small and mixed with common Salt enough to salt them; then salt them down close in a vessel that will hold Pickle enough to cover them: the next Day put to every Ham half a Pint of Vinegar & half a Pint of Spring Water or as much of each in Proportion as will cover them, and if you have any of your mixed Salt left put it in; turn them one in 2 Days and stir up the Pickle, and keep them press'd down in it 12 or 14 Days & then hang them in a chimney where you burn wood.

note, the half Pint shou'd be a Pint of Vinegar.

To make Ginger Bread. Mr Draper

Two Pound of Flower, two pound of Treacle, two Ounces of Ginger, two ounces of Sugar, one ounce of Carraway Seeds, one ounce of Coriander Seed & four Eggs; mix it together and beat it half an hour.

To make Beef a la braise. (Mrs Mary Jones)

Take a Rump of Beef and half a Pound of fat Bacon and lard it, season it with Pepper and salt and sweet Herbs and bake it four Hours. Then you must take 6 Turnips and a Carrot, blanch them and cut them into Dice, take half a pint of gravy, two or three Anchovies, a little Pepper, an Onion and a peice of Lemon, let them all boil together and put in a little Claret; take half a pound of Butter and thicken it with a little Flower; take out the rump of Beef and drain the Fat from it and pour the Sauce over it.

To make Shrub. (MrsColtingham).

Take 5 Gallons of french Brandy, 5 quarts of the juice of Seville Oranges, and the juice of 6 Lemons & 5 pound of double refined Sugar beat to powder, put all together into a cask & stop the Cask very close, let it be well shaken 10 times a Day for 7 or 8 Days together, then let it stand and settle, which it will do in about 14 Days, and then draw it off into Bottles. When you drink it put 2 Glasses of Water to one of Shrub.

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To make a Millet Pudding.

Take 4 Ounces of Millet Seed and the like quantity of Butter, spread the Butter about the Bottom and side of the Dish, then strew the Millet Seed upon the Butter, boil three Pints of Milk with a little Nutmeg, and sweeten it to your liking, when the Milk is cold or near it put it in the Pan to the Millet Seeds and Butter and bake it. Let it stand half an hour before it goes to the Oven & an hour will bake it.

Another.

Take 6 ounces of Millet Seed to three Pints of Milk boil'd, a quarter of a pound of Butter to butter the Dish, some Salt & Nutmeg and sweeten it to your taste. Let it bake two hours.

To Make Goosberry Vinegar Mrs Wolford

Take to every Quart of Very ripe Goosberry's a Pound of Coarse Sugar and a Gallon of Water after 'tis boyl'd bruise your Goosberry's and put the Sugar to them and the Water when Cold, Mix it all together in a large Tubb & let it stand 4 or 5 Day's covered only with a Cloath Stir it Sometimes, then Straine it off thro'a hair Sieve or Bagg into Vessells that hold about 9 Gallons set it in the Sun cover'd only with a bit of Glass and a thin Cloath to keep out Flyes set it in the Kitchen in the Winter, 'twill be fitt to Bottle off about April be sure not to stop it Close

To Bottle Goosberry's rs Holford

Gather your Goosberrys before they be full grown, Pick them into Common Quart Bottles but Pick out the Largest Mouths, fill them as full as Possible and Shake them downe Cork them very close & dip the Corks in Rossin & Cover them over with pieces of wet Bladder, Put them in a Copper with a Little hay to keep them steady, then fill the Copper with Water and make a fire under it let it just boyle and then take all the ffire out, and let stand till quite Cold take them out and keep them always with the corks Downwardes, they will keep two Years good

To make an Irish Pudding M:rs Hungerford

Beat the Yolks of 8 Eggs & 2 Whites with a little Sweet Water put to it a Quarter & half Quarter of Sugar, ² a Pound of fresh Butter melted stir it well together then put in some candy'd Orange & Cittern cut small & lay some thin Slices of it on the Top just before your put it into the Oven & cover it with short Crust cut on the Top, less than half and Hour will bake it

Nota Bene Double this Quantity makes a good sizable Pudding.

Mrs Allen

To make a Lemon Pudding M.rs Hayward

Take 16 Eggs but 6 Whites & beat them with the juice of two Lemons, the Peel of two Large Lemons grated, put to your grated Peel a Pound of sweet Buter melted, strain your Eggs into your Butter & grated peel, add to it a Pound of white Sugar, three Spoonfulls of Sack, & three Spoonfulls of fresh Cream, you must put some good Crust to the bottom of the Dish very thin & if you please on the Top, an hour will bake it, put a knife in to see if it be baked enough, & if done the knife will come out Clean

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Miss Allen To make Cheese Cakes

Take a Pint of good Cream & boil it, beat seven Eggs, leave out three whites, when the Cream boyls take it off the fire, and mix your Eggs with your Cream, and keep it stirring till it comes to a tender Curd, but not to Whey, put in half a quarter of a Pound of Butter, stir it in, and set it to cook, blanch and beat a quarter of a pound of Almonds in a Stone Morter with some Rose Water, to keep them from byling, a few Currans plumpt, sweeten them white Sugar & Nutmeg, put in one raw Egg beat, you may if you please put in some kuie boil'd instead of the Almonds, but stir in some Butter when 'tis hot, and put it into the other Ingredients when Cold, a small quantity of ku ie will do. you may boil a little Cinamon in your Cream. If you make ku ie

Cheese Cakes boil half a Pound of Rice & stir in half a Pound of Butter let your Rice be boiled tender & stiff & put in Cream & Eggs, & season them as you do other Cheesecakes.

Miss Allen

To make a Froth Sossete Mrs Hayward

Take a quart of Cream & boil it, then take the Yolks of twelve Eggs & two whites, beat them well, & put in Sugar and Nutmeg to your taste, and keep it stirring till it is a thick as a Custard, but it must not boil, take it off and let it stand a quarter of an hour, you must take the whites and beat to a froth, and so take the froth off as it rises, and strew Sugar over it, then take a quarter of a pint of Sack & make it hot, then put in half the froth, & stir it in a little while one way, hold the Custard up very high and pour it into the Sack and put the rest of the froth at top, and let it stand over a few Coals full half an hour

To make Puff Paste Mrs Hayward

Take one Pound of Flower & one Pound of Butter & three Eggs except one white, take your flower and your Eggs and wet it up with water as light as you can, and then roll it to a length, and lay some Butter upon it and double it, and roll it with your rolling pin, and so work all your Butter in that manner, but shake flower betwixt every roll, you must rill it three times betwixt every buttering

Miss Allen

To make a Veal Pye Mrs Hayward

Take a Leg of Veal, cut it into thin slices, season it with Pepper, Salt Cloves, Mace, & sweet Herbs, shred small, fill the Pye and betwixt every laying of Meat put shred Lemon, not the peal, then put in a piece of butter, close the Pye and bake it, if you bring it to Table without the Lid, you may put in Artichokes Bottoms, hard Eggs and Balls sweet Breads or any things of that nature.

Miss Allen

To Coller Beef. Mrs Hayward

Take a flank of Beef, or any other piece of Beef that is fit to collar, bone it, and lay it in as much pump water as will cover it, then put in four ounces of Salt peter beat small, set it by in this 5 or 6 days, then take it out and dry it, to season it with Cloves, Peper, and Mace, & Nutmeg, then roll it up in a Cloath, and bind it up very fast with coarse Tape, bake it in the same Pickle, when baked take it out, and put it into a hot drain, and when it is between hot and Cold take of the Tape & tye it close at boath ends of the Collor in the Cloath, and roll it all over again with the Tape, then hang it up again till it is quite Cold, then take off the Cloath and Tape, and wrap it up in a dry Cloath, and keep it dry,

and within the air of the Fire, you must put in as much salt in the Pickle, as to make it bare an Egg, when you first lay the Beef in.

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Miss Allen

To Pott Venison, or Beef Mrs Hayward

Bone it, & skin it, and lay it 5 or 6 days in the same pickle as you make for Collerd Beef, then Bake it in the same Pickle, when baked beat it in a Wooden Morter very fine, but first press out all the Gravey, you must add as much Clarified Butter as will make it moist, then season it with Pepper, Cloves, Mace, & Nutmeg, then put it into Pots and cover it with Clarified Butter

Miss Allen

To Pott Pidgeons or any wild ffowls

Season them with Pepper, Salt & Nutmeg, & put butter into their Bellys, lay them into a Pot with Butter under them, & over them, cover the Pot with a Piece of Paste & bake them, when baked take out all the Gravey, & cover them all over with Clarified Butter, you may use the Butter they a re Bakes in, but none of the Gravey

To Pickles all sorts of fflowers

take Sugar and lay at the bottom of your Pan, then lay a laying of Flowers, & so another of Sugar, & then another of flowers till you have got your quantity you design, to have, then fill up the Pot with white Wine Vinegar, & White Wine, cover them close and keep them for use.

Miss Allen

To make Scotch Collips. white

Take a Leg of Veal & cut it in thin slices, hack it with the back of a knife on both sides, ~~lard some with Bacon,~~ & season them with Pepper, Salt, Cloves, Mace, Nutmegs, & some sweet Herbs shred small, & strew over them some grated Bread, then about half fry them, when so done, put them into a stew Pan, & put to them a Pint of White Wine, & a Pint of strong broth, three Anchoveys, & 2 or 3 Sherlots, some Sliced Lemon, & some fforce meat Balls, stew all together, take up the Collips, & put into your Dish, then thicken the Liquor with three Yolks of Eggs, beat up with a little White Wine, then Dish them up & Garnish the Dish, with Lemon, Orange, & Salt.

Miss Allen

To make Seed Cake

Take a Quarter of a Peck of fine Flower, & something more then a Pound of Butter, & Melt it thick, then put it into the Flower, take four Eggs and beat them, with above half a Pint of good Ale Yeast, then straine them into the Flower & Butter, & put in a Pound of rough Carraway Comfitts, leave out a few to strew on the top of it, and a Quarter of a Pound of Sugar, then warm about half a Pint of thick Cream and put to it, & add of Cloves, Mace, & Nutmeg, beaten together about a quarter of an Ounce, the same way you may make Bunnis.

To Pickle Cucumbers

Wash your Cucumbers in water & salt, but do not rub them, then let them lie in it an hour or two, make your Pickle with the best Wine Vinegar, Ginger, whole Pepper, Jamaica Pepper, & Mace, a little Salt, then drain your Cucumbers from the Water, & when your Pickle is boil'd pour it on them, & cover them down close to keep in the steem, and let them stand a week, then boil up your Pickle again, and when it boiles, put in your Cucumbers, and let them hang and Simmer till they are Green, be sure do not let them boil, for then they will not be Crisp, but when they are Green pour them out, and cover them close, and when cold they are fit for use.

French Beanes are done the same way as Cucumbers

To Pickle Walnutts

Take a hundred of Wallnuts, boil three Gallons of Water & pour upon them, then boil three more Gallons & pour that on them pouring the other off, then the third, but that must be Cold before it is pour'd off, then take the Wallnuts out and rub them with a Cloath, then take a Gallon of Vinegar and boil it, and pour hot upon them, and put to it Salt, Cloves, Mace Ginger, and Pepper, at your Discretion, a quarter of a Pint of Mustard, 3 or 4 Cloves of Garlick, and four Bay Leaves, boil nothing in your Vinegar but Salt.

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Miss Allen

To make Patys of Mushrooms

Your Mushrooms being fresh gather'd, well picked & wash'd put them into a Sauspan with a Quarter of a Pound of Butter, a little minced Parsley, a little Pepper & Salt, a little Slice of Bacon, stuck with four Cloves, a whole Onion, cover it up close, & stew it over the ffire, shake on a dust of Flower, giving them a shake as they Stew that they burn not, when their own Liquor comes to be as thick as Cream about them throw out the Bacon & Onion & let them cool, then sheet a little Tart pan the bigness of your Plate with good fine Paste, then pour on your cold Mushrooms & cover it

with a Sheet of Paste Bake it three Quarters of an hour, cut of your cover & squeeze in half a Lemon, if you Bake it without a Cover then you must strew over the brown Raspings of French Roles, & squeeze Lemon on it after Baked your Mushrooms being Prepared as aforesaid It is proper for little Saucers to garnish friggassee of anything.

Miss Allen . To make Veal Mutton Cutlets a la Maintenon

Cut your Cutlets handsome, & beat them thin with your Cleaver and Season them with a little Pepper and Salt, then lay all over them some forced Meat, except two Inches of the Rib Bone, & smooth it over with your knife to the thickness of a Crown piece, then take as many half Sheets of Writing Paper as you have Cutlets, & Butter them with Melted Butter on one side, likewise dip the stake in Melted Butter, & throw a little grated Bread on the Top of your forced Meat, all round a Stake on each half Sheet of Paper crop the Middle of it, leaving the Boan about an Inch out, then close the two Ends of your Paper, Closing it on the sides as you do a Turnover Tart, cut off your waste Paper, so Broil them half an hour, but of Veal three Quarters, You may take the Paper half off them for one side of your Dish, lay them round with the Bones out, & Sauce be Butter, Gravey & Lemon.

Miss Allen

To make little baked Puddings - Mrs Tracey

Take 6 Eggs Yelks & Whites extream well beaten, one Spoonfull of Ale Yeast, a little Nutmeg & Salt, as much Flower as will make it pretty thick, then pour in a Pint of Cream, Mix it well set it by the Fire to rise two hours, stir ir often, put it into little pans butter'd & fill them but half full, & put them into your Oven, half an hour bakes them if the Oven be quick

To make a Sagoe Pudding Mrs Tracey

Take a quart of Milk a Quarter of a Pound of Sugar, boil them together with a Laurel Leaf in the Milk, and when it has boil'd once or twice take it off, & add 6 Eggs, Yelks & Whites beaten, a little Nutmeg & Sugar to your taste, Just as you set into the Oven stir in half a Pound of Butter, put it into a Dish, & if you please you may put a Crust round it. Take out all the Laurel Leaf before you put in the Eggs

Miss Allen .

To make Quince Pudding Mrs Tracey

Take a Pint of Cream & two or three Eggs with one or two of the whites, & Scald Six or Eight Quinces whole, & run as much as you can through a Sieve, & mingle it all together, Sweeten it to your taste, & put it into Crust as as you doe Custards and bake them

To make Flower Pudding

Take five Eggs and beat them very well, then put flowers to them, till they are as thick as Paste, then take Cream, or good Milk, and make it almost as thin as batter, and Season it with Nutmeg and Salt, it requires about two hours Boiling

To make an Oyster Loaf Miss Allen

Take a Twopenny loaf of french Bread, cut round hole on the top, and take out all the Crum, keep the top whole to put in again, then take three pints of Oysters wash them in White Wine, set them with their own Liquor, or with a Blade of Mace, and a little whole pepper, take them clean out of the Liquor and put them in good Gravey, and let them Stew a little.

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then take a Pound and half of Butter melted in a Pan, and when the froth is over put in the Loaf, and fry it crisp, lading the boiling Butter into it as it fries, take it out and let it drain before the Fire, shake up the Oysters with a Little piece of Butter, and a Little Juice of Lemons, fill the Loaf, and Garnish it with Lemon and Orange
Miss Allen .

To Pickle Pidgeons

First bone the Pigeons, then for your forced meat take of Veal and Beef Suet an equal quantity according to the Number you design to Pickle, mix with them Parsley & Thyme & Pot Marjoram, chop them together very small, and season it with Pepper and Salt, and a little Jamaica Pepper with Nutmeg and Egg and white Bread Crums, make the force Meat up in Balls, and boil it over the Fire a very little time take the Balls out of the Water and drain them dry, and beat them with a Roleing Pin very well, then take a Spoonfull put into Each Pigeons Craw, tying them up Cloase then boil them
For the Pickle take some White Wine Vinegar and White Wine and Salt, make it Savorey but not tooo Sharp, boil some Mace and a little Iamaica pepper in a Little of your pickle, put it all together when Cold to your pigeons

To make a Plumb Pudding.

3 Roles slic'd ~~..t..p.t~~ ^{soakt} in half a Pint of warm Milk a full Pound

To make a Quaking Pudding

Temper 6 Yelks of Eggs & two Whites & a pint of Cream, with four Spoonfulls of Flower, season it with Nutmeg Rose Water & Sugar, wet a thick

Cloath & Flower it, & put it in a Dish, & put the Pudding in, tie it and Boil it a little above half an hour. for the Sauce a little Butter Sack and Sugar

To make a Savory Chicken Pye Miss Allen

Take four Chickens, cut them in Quarters, two or three Sweet-breads par boiled, & cut in pieces, some slices of Bacon, the Bottoms of Artichokes boild, Season your Meat with Pepper, Nutmeg, Mace & Salt, lay some Butter on the Top & Bottom of your pye, put a little Water into it Just as it goes into the Oven, let it Bake an hour, then put into it a leer of Butter, the Gravey of Mutton, some Shred Lemon, & shake it

To make a Welch Posset Miss Allen

Take a Quart of good Milk, and a Quarter of a Pint of Sack, & as much ale, Nutmeg & Sugar to your taste, 6 Eggs, leave out two of the whites Eggs must be strained, ^& Bread must be grated & Sifted thro' a Cullender, you must put your Sack, Ale, Eggs, Bread, Sugar, & Nutmeg, into your Milk, before it be set on the Fire, & when it grows thick, take it off before it Boils, it must be kept stirring all the while 'tis over the ffire:

To make a Boild plum pudding Miss Allen

Stone a Pound of Raisins of the Sun, & put to them a Pound of Beef Suet finely shred, & 4 Spoonfulls of fine fflower a little Salt, beat four Eggs Whites & Yelks, with 4 Spoonfulls of Milk, mix it all well together, & tye it up in a Cloath, & Boil it in a Beef pott 6 hours & an half, serve it up with Butter or without

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To make a Pudding with preserved Orange Miss Allen

Take almost a whole preserved Orange, cut it in thin slices, & then take the Yelks of fourteen Eggs, beat them very well, then take three *quarters*. of a Pound of very good Butter, & melt it carefully least it she'd oil then take it off the Fire, & put to it the Yelks of the Eggs, & stir it very well together, then put to it almost a Pound of good Loaf Sugar sifted, & a Spoonfull or two of Sack, & stir it a good while together, then put in two or three large Spoonfulls of fresh Cream then make puff paste, & lay some of it in the Bottom of your dish, & put in your pudding, and lay paste over it, & Bake it in a moderate Oven, let it stand a little to cool, before you send it up to the Table

To Ragoo a Breast of Veal Miss Allen

Bone your Breast of Veal, cut three parts of it in an handsom square

piece, then cut the other part into small pieces, brown it in Butter, then stew & top it up in a pint of Gravey, a little Claret, White Wine, & strong Broth, & Onion, two or three Anchoves, Cocks Combs, Lamb Stones, & Sweetbreads shred, with savory Balls & Lemon Juice, & toss it up with brown Butter, put your Ragoo in the Dish, & square piece dic'd Lemon, Sweetbreads, sippets, & Bacon fry'd in the Batter of Eggs.

To Ragoo Sweetbreads

Set lard and force the Sweetbreads with Mushrooms, the tender ends of Palletts, Cocks Combs boild tender, beat it in a Morter mix'd with fine herbs & spice, a little grated Bread, & an Egg or two then fry them thus forced, & toss them up in Gravy, Claret, White Wine, with Cocks Combs, Mushrooms, Spice & Oysters, a Diced Lemon thicken it with Brown Butter.

To make a Frigacy of Lamb

Cut a hindquarter of Lamb into thin slices, season it with Savory spice sweet herbs, & a shalot, when fryed toss them up in strong Broth, White Wine, Oysters, Balls, two Palatts, a little Brown Butter, & an Egg or two to thicken it or a bit of Butter rol'd up in fflower,

To Collar Veal Miss Allen

Bone a Breast, wash it & soak it in two or three Waters, Dry it in a Cloth, season it with savory spice, shread sweet herbs, & rashers of Bacon dipt in the batter of Eggs, & roll it up in a Collor in a Cloth, boil it with Water and Salt, with half a Pint of Vinegar & whole spice, scum it clean, when 'tis boil'd take it up, & when Cold keep it in this Pickle.

To make Savory Balls # Miss Allen

Take part of a Legg of Lamb or Veal, & mince it with the same quantity of Beef Suet, a little lean Bacon, Sweet herbs, a Shalot, & an Anchove, beat it in a Mortar till 'tis like a Paste, season it with savoury Spice, make it into little Balls.

To make Caudle for sweet Pyes Miss Allen

Take Sack & White Wine alike in quantity, a little Verjuice & Sugar, boil it & brew it with two or three Eggs, as butter'd Ale, when the Pye is baked pour it in with a Funnel & shake it together.

To make a Lear for Savoury Pyes Miss Allen

Take Claret, Gravey, Oyster Liquor, two or three Anchoves, a faggot of sweet herbs, and an Onion, boil it and thicken it with Brown Butter, and pour in the Pye when served up.

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To make a Lear for Fish Pyes.

Take Claret, White Wine, Vinegar, Oyster Liquor, two or three Anchoves, a Faggot of Sweet herbs & Drawn Butter.

To make a Lear for Pasties

Season the Bones of that Meat you make your Pasties of with Pepper & spice, cover them with Water, & bake them with the Pasties, when they are Baked, strain in the Liquour into the Pasties.

Miss Allen To make a Ragoo for made Dishes

Take Claret, Gravey sweet herbs, & savoury spice, top up in it Lamb stones, Cocks Combs boild, blanch'd & sliced Sweetbreads, Oysters, Trufels & Morels, thicken these with Brown Butter.

To make a Lamb Pye. Miss Allen

Cut an hind quarter of Lamb into thin slices, season it with savoury spice, lay them in the Pye with an hard lettis Artichoke Bottoms the tops of an hundred of Asparagrass, lay on Butter and close the Pye, when Baked pour in a Lear.

To make the Iceing Miss Allen

Beat & sift a Pound of Double refin'd Sugar, & put to it the White of 4 Eggs, put in but one at a time, beat them in a bason with a Silver Spoon, till 'tis very light & white.

To Collor Eels Miss Allen

Scour larg Silver Eels with Salt, slit them down the back, take out all the Bones, wash & dry them, season them with savoury spice, minced Parsley, & Thyme, Sage, & an Onion, then roll each in Collors in a little Cloth, tye them up close, boil them in Water & Salt with the heads & Bones & half a Pint of Vinegar, a Fagot of sweet herbs, Ginger, a Penny worth of Iseinglass, when they are tender take take them up and tye them close again, strain the Pickle & keep the Eels in it

Miss Allen To make Blan Mange

Put half a Pound of Hartshorn into an earthen Pipkin with two Quarts of spring Water, run your Jelly thro' a Bagg, put to it half a Pound of Jordan Almonds will beaten, mix with it Orange flower Water, a Pint of Milk or Cream, the Juice of two or three Lemons, and

Double refine Sugar, let it simmer over the Fire, & take care least it burn, run it thro' a Sive two or three times, put it in Glasses and Cover it if you Please.

To Stew a Breast of Veal

Skin it & cut it in Pieces, take half a Pound of the fatt of Bacon toss it up Brown, drain it very well from the fat, toss it up with ^{white} Gravey, a little White Wine, stew it till 'tis very tender, Season it with Salt, Nutmeg, & Pepper, thicken it with four Eggs, put in the Juice of a Lemon,

Miss Allen To make thin Cream Pancakes, called a Quire of Paper. Mrs Gallet

Take to a Pint of Cream Eight Eggs, leaving out two Whites, three Spoonfulls of fine fflower, three Spoonfulls of Sack, one Spoonfull of Orange flower Water, a little Sugar, a Nutmeg Grated, a *Quarter* of a Pound of Butter, melted in the Cream, mingle all well together, mixing the fflower with a little Cream at first, that it may be smooth, Butter your pan for the first pancake, & let them run as thin as possible you can to be whole, when one side if colour'd tis enough, take them carefully out of the pan and strew some fine sifted Sugar between each, lay them as even on each other as you can, this Quantity will make Twenty.

To Stew a Bullocks Face

Take a Bullocks fface & clean it very well, cut out all the Bones, lay them on the Meat in an Earthen pan, put in half an Ounce of Pepper, as much Salt as will season it to your taste, & a Quart of Stale Beer, put it into the Oven & let it Bake all Night, then let it stand.

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till 'tis cold, take of all the fat, then stew it over a Charcoale ffire, boil a Carrot & Turnep being cut in Pieces & put to it an Ounce of Verma Jelly, one Penny worth of Cloves & Mace, a little sweet Marjoram and Thyme, a handfull of Sallery & Spinnage, cut some Bread into pieces & fry it stew these all together when done, serve it up in the Soope.

Miss Allen

To Butter Crawfish

When your Crawfish are boiled & Cold break of the Claws and Legs, & the Shells of the Bodys & with a skewer take out the Gall whole, & pull of the shins on each side the Body, & the Shells off the Tails, then put them into a Slow pan with a little White Wine and Water a Bundle of Sweet herbs, & Onion, & a little pepper, Salt, Mace, & an Anchovey, then set it on the ffire to stew, and thicken it up with a little Drawn Butter, & the Yelk of an Egg Garnish your Dish with Lemon

To make a Carrot Pudding. Mrs Hayward

Take half a Pound of grated Bread, as much grated Carrot a Pint of Sweet Cream & Yelks of new laid Eggs, and 4 Whites, half a Pound of good Marrow or ^{Beef} Suet shred small, a Glass of Sack and a Spoonfull or two of Orange fflower Water, season it with Cinnamon Nutmeg and Suger, Mix all together & Bake it in a Dish, Garnished with Puff Past about it, when you mix it put in half a Pound of Melted Butter.

To Make an Artichoke Pye. Mrs Hayward

Boil them and take the Bottoms, cut them in thin slices Season them with Cinamon Nutmeg and Sugar, Rose Water, Canded Lemon, and Dates, shred small, put to it good store of Marrow, some Raisins of the Sun Stoned, mix all together, fill the Pye and Bake it moderately.

To Stew Cabbage Lettice

Let your Lettice be clean wash'd in Several Waters, take twelve for a Plate, Boil them in Water half an hour, then take them up & throw them in Cold Water, Squeeze the Water from them & place them in a Saucepan, & put to them a Quarter of a Pound of Butter & a little fflower, a blad of Mace, a little Bacon stuck with 6 Cloves, put to them as much Veal broth as will cover them, a little pepper & Salt, put them over a Clear Fire an hour or more, according to the Oldness of your Lettice, for the Summer Lettice will not take half the Boiling as the Winter when your Broth is Boil'd down as thick as Cream about your Lettice, pour over a little drawn Butter, & shake it well together but not break the Lettice, then slide it all out at once throwing out the bit of Bacon & the blade of Mace, let your Garnish be toasted or ffryed Broad, three Inches Long, & two Inches Broad, this is Propper for a little Dish for Supper, or to put under Boil'd Chickens for Dinner, then you may add to it a little Cream and the Yelk of an Egg Iust as you serve it. You may Stew Salery or Indive the same way.

To make a Goosberry Tansey Mrs Tracey

Boil a Quart of Goosberrys to mash, then beat Eight Eggs, with Rose Water and Sugar, and Bake it as you do other Tanseys, be sure take great care not to burn it./

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To make an Almond Tart. Mrs. Tracey

Take a Pound of Almonds Blanch them and Pound them in

a Morter, to a fine Past, as you Beat them wet them with Rose Water, to prevent turning to Oil, put to them one Pound of Butter warm'd before the Fire, but not melted, Six or Eight Eggs, three Yolks, You cannot err in the Whites, Sweeten it to your taste, put in some shred Citron, mix them well with your hand, then put it into a Mazarine or raised past the height of your Finger, pinched like a Cheesecake, leave it so long in the Oven as to Bake the Crust, which must be very thin, when Baked and Cold take it out. Butter the Mazarine very well-

To make New College Puddings

For one Dozen of Puddings take one Penny half penny of White Bread grated, half a Pound of Beef Suet minced small, half a Pound of Currans, one Nutmeg & Salt, as much Cream & Eggs as will make it almost as stif as Paste, then make them in shape of a Large Egg, then lay them in a Dish or Stewpan with a *Quarter* of a Pound of Butter melted at the Bottom, then lay the Puddings one by one, and set them over a clear Charcoale fire, and when they are a little brown all over put them into a Dish, for the Same take Sack, Sugar, & Butter, pour this over the Puddings and Strew over them fine Sugar, and send them hot to the Table

To make an Apple Tansey.-

Take ripe Apples pared & shred, & put them into a frying pan with sweet Butter, then take 3 or 4 Eggs, Yolks & Whites & beat them very well together then pour half the Eggs on one side of it, & fry it a little, then turn them:- upon a Dish, & put them into the pan again, & pour the rest on the other side, & so fry it & serve it to the Table with Sugar

To make Brandy Cake.

Take four pounds of Currans, four Pounds of Butter, three Pounds of Sugar, & five Pounds of flower, one whole Ounce of Nutmegs, a Pint of the best Brandy, Thirty Eggs, Yolks & Whites, but they must be beat Severaly, the Butter must be first work'd with your hands, 'till it comes almost to a Cream again, then put your Yelks of Eggs, still working with your hands upwards, a little after put in your Brandy & Spice, last of all put in your Flower & Currans, which must be first mix'd together, & so laid to dry some time before you mix them with the other things, it will be a full hour in mixing from the time it is begun, before it is finished, this Quantity will make two Cakes, it must be put in hoops, your Oven must be very hot, it will last three hours Bakeing, the Whites of Eggs must be beaten to a froth, & put in Just as 'tis going to the Oven after all is mix'd together. NB it may be made without the Currans, by Chainging them for Sweetmeats or Carraways

To Pott Mackerel

When your Mackerel are Wash'd & Dress'd the head & tails put away, cut off about an Inch before the fins, then have your Water boiling with a little Salt, and a good handfull of ffennell, put in your fish & let it boil till it leaves the Bones, then take them out, & let the Water drain from them, when they are near Cold pick of the skin very Clean, & take Care you doant break the ffish, when they are quite cold split them down the Middle, & take out all the Bones, season them pritty high with Pepper & salt, a Double quantity of Pepper, lay them Close & even as you can in an Earthen Pott, not so full but that there may be room enough left for Butter to cover them, which must be very

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Good & Melted over a slow fire, that the dross may settle to the bottom, then pour off the Clear upon your Mackerel, till your pot is full, & your ffish entirely cover'd, the Oven must be heated as for Brown Bread, & a pot which holds about a Dozen must stand in near two hours, when they come out of the Oven take them out of the Pot as hot as they can be done, & press them down as close as possible in the pots you intend to keep them in, cover them quite over with the Butter they were Baked in, they will keep thus the whole Year, if once in three or four Months you scrape off about a Straughs Breadth of the Butter & set them into the Ouen to be throughly hot, and fill them up again

To make Cray fish Soop

Clean your Cray fish, boil them in Water & Salt pool off their ffeet & Tailles & fry them, break the rest of them in a Stone Morter season them with savoury spice, an Onion, hard Eggs, grated bread & sweet herbs, boil'd in Strong Broth, strain it & put to it Scalded chop'd Parsley, & french Roll, then put in a few dry'd Mushrooms

Chickens Stuff'd with Oysters

Lard & truss them, make a force meat of Ueal, Oysters Sweetbreads, Parsley, Troufles, Mushrooms, Onions, chop them together and season it, mix it with a Piece of Butter, & the Yolk of an Egg tye them up at both Ends & Roast them, then make for them a Fine Ragoo

To do a Leg of Mutton a la Daube

Lard your Meat with Bacon, half Roast it, draw it off the Spit, & put it in as small a pot as will boil it, put to it a Quart of White Wine, Strong Broth, a Pint of vinegar, whole spice, Bay Leaves, Sweet Marjoram, Winter Savoury, & green Onions, when the Meat is ready make Sauce with some of the Liquor, Mushrooms, diced Lemon two or three Anchoves, thicken it with Brown Butter, lay it in the

Dish and pour on the Sauce

To do Beef a la Mode

Take a Buttock of Beef, interlard it with great Lard roll'd up in Savoury Spice, minced Sage, Parsley, Thyme & green Onions, put it in a great Saucepan & cover it close with coarse paste, when 'tis half done turn it, let it stand over the fire on a Stove twelve hours or in a Campain Oven, You may heat it again, cut in thin slices, & toss it up in a Ragoo of Sweetbreads, Oysters, Pallats & Mushrooms

To make a Ragalio of Cucumbers

Take a Dozen of Cucumbers & slice them as for eating, put them into a Coarse Cloath, beat and squeeze them very dry flower and fry them brown, then put to them Gravey, and Savoury Spice, and a bit of Butter roll'd up in flower, toss them up thick, they are Sauce for Mutton or Lamb

To make a Rice fflorendine or Pudding

Boil half a Pound of Rice tender in Water, then put to it a Quart of Milk, boil it thick & season it with sweet Spice, & Sugar mix it with Eight Eggs well beaten, half a Pound of Currans, half a

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Pound of Butter, or Marrow of two Bones, three grated Bisketts, a little Sack, if you like it put it in a Puff Paste

To Dress Carps a la Mode de la Vine

Rip up your Carps alive, let the Blood run out, & save it to put in the Sauce, take out the Guts clean, & the Galls whole, wash the inside with Claret made Blood warm, haveing a Pint made ready for that purpose to put into the same before you boil the Blood & the Claret together, add two Anchoves, when you have boild it strain it out & add to it a pint of Gravy, two blades of Mace, two Spoonfulls of Jamaica Pepper a whole Onion, then thicken it up with fflower, when you have washed the Blood out of the Carps throw them into a Pail of Water, Chainging it two or three times, seale them very carefully, & have ready a pickle made of a Gallon of Water, a Pint & half of verjuice, or a Pint of vinegar, a handfull of Jamaica Pepper, an handfull of Ginger, a Lemon Peel, a large Bundle of Marjoram & Thyme, two or three Onions, an handfull of Salt, make the Pickle warm then put in your ffish, with the milt and Spawn, let them boil near an quarter of an hour, or till you see them tender according to their size, takeing off the scum as it rises, let them stand in the Pickle ouer the fire till you are ready to dish them then boil the Sauce up, & add to it two or three Spoonfulls of the Pickle, have ready a Pound of Melted Butter & pour into it, with

the Juice of a Lemon, then drain the fish & put them into a Dish
pour the Sauce over them Garnishing them with sliced Lemon
The same Pickle will serve again only take out the Onions
and herbs when you set it by, & add fresh when you use it.
This quantity of Sauce is Sufficient for four Carps

To Stew Pigeons

Cut the Pinions & Feet off as you do for a Pye, bruse the Breast
Bone of them flat, season them pretty high with Jamaca Pepper, Black
Pepper, Salt, & Nutmeg, then take Rashers of Bacon & fry them in a
Pan, & with that Liquor fry the Pigeons of a Yellow Brown, take them
clean from the Liquor & place them in a slow pan, with the Breast's
upwards, Season the Giblets & put to them with some Lemon Peel,
Cover them with Water, & let them stew Gently, they must be close Cover'd,
whilst Stewing only shake them sometimes, when they are three parts
done, put in some knots of Cabbage Lettice, you may add Vermicelle, when
they are tender they are done Enough, then take them out of the Liquor & place
them in a Dish, & thicken the Liquor & Giblets with drudged Butter so
pour it over them, & Garnish it with Rashers of ffry'd Bacon, the Cabbage
must be Scalded to Shrink it, & the Kidney beans also

A Rump of Beef Stew'd

Take a Rump of Beef of Twelve Pounds, & Salt it one Day,
then wash it off & Stuff the Lean with Grated Bread, Thyme, Lemon Peel,
Marjoram, Onion, Nutmeg, Mace, Pepper & Salt, & Beef Suet, then Roast
it the Night before you use it, two hours Roasting is enough bast it
with Wine or Cyder, then make two Quarts of Gravey, put into your
Gravey, Nutmeg Thyme Pepper Lemon Peel Onion, & two Ounces of
ffrench Barley to thicken it, then put in two Anchoveys horseradish
and Red Wine to your tast, then put in your Beef, two hours and
half will stew it. Garnish your Dish with Horseradish and
Pickles

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To Make Curd Loaves

Take as much New Milk as you think will Yield a Quart
of Curd, Run it pretty cool, and when it is Whey'd mix it well with
a Pint of fine fflower, and break in the Yelks of 4 Eggs, and two
Whites Grate in a little Nutmeg, and when you have worked it
well with your hands, fill your Bisketpans which must be well
Butterd, Bake them in a Quick Oven and serve them up with a
Bason of melted Butter, Sack and Sugar, and Sift fine Sugar over *them* .

To make a Stanway Breakfast Cake

Take three Pounds & half of fflower well dried, three Pounds of Currence, washed and Picked, half a Pound of fine Powder Sugar, & a Quarter of an Ounce of beaten Cloves and Mace, mingle all these well together, and then put to it 5 Eggs Yelks & Whites well beaten with half a Pint of Ale Yeast, then Melt a Pound of Butter, and add to it half a Pint of Milk and a Pint of Cream and Mingle it well in your Cake, then set it before the fire to Rise, an hour & half Bakes it.

To make Pigeon Loaves

Bone them and season the Inside with Cloves Mace Pepper & Salt, turn them & Stew them tender in Gravey, then take as many ffrench Roles as Pidgeons, Cut a hole in the top, & take out all the Crumb, & fry them Crisp in Hogs Lard, then to 5 Loaves take three Pints of Gravey and put into it one Ox Pallet, Boiled tender Blanched and cut in Peices, thurly forced Meat Balls boil'd, a Veall sweet bread boil'd, and cut in Peices, toss all these up thick with Burnt Butter,

and the Pidgeons with the Gravey they were Stew'd in, then put the Pidgeons in the Loaves and fill up the Loaves with the Ragoo and some of it in the Dish with them, if you Pleas you may add to the Ragoo Some Cocks Combs, some small Oysters & some Mushrooms.
Mrs Russel.

To pickle Oysters.

Take a Bushel of Oysters when opened fling in an Handful of Salt and let 'em stand all Night, then wash them out One by One and strain your Liquor into them, set 'em on the Fire to boil and scum them very well and some times stir them that they may boil all alike, let 'em boil a Quarter of an Hour, then have ready half an Ounce of Pepper, half whole, and half just bruised and a Quarter of an Ounce of large Mace fling Your Oysters and Liquor boiling on the Spice and cover them till cold, If you have not Liquor enough to cover them put in some Water before you boil them; You may add some white Wine if you please.

Note, You must put the Salt to the Oysters with their own Liquor.

Mrs Jones

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Green Peas Soop

Take half a Bushel of the youngest Peas, separate the great from the small, boil the smallet in 2 Quarts of Water, the largest in One, when they are well boiled bruise the largest and when the thin is drained from them, boil the thick in as much cold Water as will cover it, then rub away the Skins, & take a little Spinage, Mint, Sorrel Lettice & Parsley, & a good quantity of Mary=golds washt and shred, and boil these in half a Pound of Butter; Drain the small Peas

save the Water, and mingle all together, with a Spoonful of whole Pepper, then melt a Quarter of a Pound of Butter and shake a little Flower into it, & let it boil put the Liquor to the Butter and mingle all well together, and let them boil up; So serve it with dried Bread.

Mr Dorman

To prepare Hogs Feet and Ears.

Put 'em in a Pot with as much Water as will cover them with 2 or 3 Pounds of Hogs Lard, Salt, whole Pepper, Cloves, Mace, a Bay Leaf & an Onion and let them stew till they are very tender then take them out and strew Raspings of bread over them.

For one Ear slice 2 large Onions, & fry them in Butter very tender & of a light Brown, shake in a very little Flower, then put into it as much boiling Water

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As will make the Sauce, slice the Ear thin and top it up with Salt, Pepper Vinegar & Mustard to your Taste; A little Catchup, and rub the Dish with Garlick if it is liked; Slit the Feet, broil 'em, and lay 'em round the Dish.

Mr Draper

To make Gravy Soop

Take a Leg of Beef make strong Broth, take 2^{ld} of Beef cut it in Stakes, butter the Bottom of a Saucepan, shake in a little Flour put in your Stakes and let them stand 2 hours over a gentle Fire, and when they are very brown put in your strong Broth, and rub the Meat from the Bottom of the Saucepan, strain it and season it with Pepper and Salt; Brown a quarter of a Pound of Butter, fry 6 Roots of Sallery in it then put in some toasted Bread or Sagoe.
our way

To Preserve green Gages or Plumbs of any other Sort

Take your Plumbs when grown to their full bigness, but before they are too ripe, let them be carefully gathered with their Stalks on and some of their Leaves, then make a clear Syrrup of two Pounds of Sugar to a Pint of Water; when it is cold put in your Plumbs and set them over a slow Fire in the Syrrup till they are Green, as soon as they begin to warm keep strawing a little Sugar over them, a Quarter of a Pound to each Pound of Plumbs, and prick them to let it get the more into them: Let them boil, when Green, slowly till they are tender enough, then take out your Plumbs, strain your Syrrup through a Muslin, and when cold, pour it over your Plumbs in your Glasses.

Mrs Combes

Herico'd Mutton

Take Mutton Chops and fry them gently, then put them to drain from the Fat, and put the Chops into some good Gravey, letting them stew slowly about 2 Hours with some Turnips and Carrots in Balls, thicken it with some brown Butter and Flower, and season it to your Taste.

Mrs Vipont

Stewed Soals

Fry your Soals pretty Brown then take a Stew Pan and brown a little Butter & put in a pint of Gravy, take an Onion stuck with Cloves, a little Mace, then take 1/2 a pint of red Wine, shaking your Butter and Gravy well together before you put in your Wine, and then serue them up with Sippits of Bread fried brown, and sliced Lemon.

Mrs Wilks

Oyster Soop

Take 2 large Onions stick them full of Cloves, a bunch of Sweet Herbs, some whole llaek, & Jamaco Pepper, & blade of Mace & a hard Crust of Bread Put all these in to three Quarts of Water, let them Simmer over the Fire 8 Hours till it comes to 2 Quarts then Strain it off before it is Cold; Take Sallery Endive, & 2, large Unions, cut all gross & stew them in half a pound of Butter; & then put them in to the above Liquor, and add 2 or 3 Anchovies to your taste, Then take a Score of large Oysters fry them of a pale Brown & put them, with the raw Oyster Liquor in to your Soop, add to it a quarter of a pound of Brown Butter a bunch of fresh Herbs, & let it stew all together till it is enough:

Mrs Wilks

To make Bladder Chicken

Bone your Chicken & fill them with Force meat ^{Balls} with Oysters some of the Liquor & sweet-Herbs, close them up & tye them in a Bladder close, that no water may come in & boil them Take some good Gravy thicken it up with Butter & the juice serue them with Force meat Balls & Sliced Lemmon Fowls may be don the same way, you may make them Brown or White as a Fricacee

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Mrs Triggs Dc 547

To make a rich Cake

Take four pound of fflower well dried before the ffire, five pound of Currants washed and picked and dried before the ffire Two pound of Loaf Sugar powdered and well dried, four pound of Butter 33 Eggs Yolks and Whites well beaten with a Whisk a pound of Sitterin ~~wist~~^{sliced} very thin a pound of Almons blancht and ~~Slit~~^{slit} very thin a Pint of Sack Nutmegs Cloves and Mace 3 Quarters of an Ounce You must work the butter well with your Hands first Then strew in a handfull of fflower, and a handfull of Sugar and some of the ffroth of the Eggs upon the Top of the Wisk and so do till it is all workt in and not cease, beating of it for Two Hours and a Quarter of an Hour before it goes into the Ouen Putt in all the other Ingredients and work it together for a quarter of an Hour. ffour Hours will bake it

To make Cowslip Wine Mrs Seaborn's

To Twelue Gallons of Water, Six Pecks of Clipt Cowslips Your Water must boyl an Hour and then putt in Twenty four Pounds of Sugar and lett it boyl an Hour longer and to euey Gall of Liquor Two Lemons and Two Spoonfulls of Yest Your Lemmons must be rolled soft

and pared and putt in both the Wine and the Lemons Your Liquor must be almost cold before you putt it to your Cowslips Then stop it up but giue it Air whilst it works, but Scum the Water all the time it boyles

To keep Walnutts - Mrs Walton

In the latter End of the Season dry your Walnutts without the Rind on the Top of an Ouen or a Kiln about the Space of 36 Hours till they are uery dry, when you use them open 'em from the Shell and lay 'em soaking in Riuer =Water Three days Shifting them three times euey day Then, peel them and keep 'em in fresh Water till you use them

To make Walnutt Catchup Mrs Bayly

Take one Hundred of the largest Walnutts while you may run a Pin thro' them Cutt them in thin small Peices, Putt to a quarter of a Pound of Shallotts cutt thro the Middle, Putt these into a Stone Mortar & beat them fine Putt to them half a pound of Salt & a pint and half of the best white Wine= Vinegar, lett them stand a Week in an Earthen Pan stirring them Two or Three times a day Then putt them in a thick flannell Bagg and press them & after they are pressed lett the Liquor run thro' a Jelly Bag Then putt in a quarter of a Pound

of Anchovies Two Nutmegs sliced Mace and whole Pepper
Boyle all these together and take the Scum off as it rises
when cold bottle it up but not cork of Two or Three days.

To make Musherroom Catchup

Aunt Gibbons

Take large Musherrooms peel them & cutt them & see that
there is no Worms in them Leave all the Gills if they are
ever so black Cutt them small and putt them into a Pott
Putt in a handfull of Salt Stir them twice a day for 3 days
Keep them dry that no Wett may come to them Sett it all
over the ffire together and boyle it and skim it till comes
to a gray Skum Strain it thro' a Jelly Bag and putt in
sliced Nutmeg a little Ginger whole Pepper Cloues & Mace
Boyle it up with the Spice and stop it up close

To make a fine Cake

Grate half a pound of Biskett then Pouer over it a
quart of Cream boyling hott Couer it up a little time
Putt into it 3 parts of a pound of Butter 8 Eggs but half
the Whites a little Sack a little Rose Water Sugar Stirr it
all together Butter a Dish & bake it about half an Hour
when it comes out of the Oven stick in it some sliced canded
orange Peel.

To make Mrs Jobbers Custards

Twenty Three Eggs none but the Yolks 4 Quarts of Milk
and one of Cream 2 Nuttmegs a Quartern of Butter melted
into it Putt in a little Salt and sweeten it to your Tast
the Milk must be boyled and the Butter stirred into it
3 Pound & half of fflower a pound of Butter to be made into
cold Crust a Quart of Cream but if your Cream is very
thick may putt a pint of Milk to it, the Yolk of eight
Eggs all yolk some whole Mace and half a Nuttmeg
boyld in the Cream & Milk, then pour it in a Pan & lett
it stand till its almost cold and stirr it all the while
then putt in the Eggs & Sugar and a little Salt, Strain it
& sett it over the the ffire to thicken & stirr it all the while
then pour it in a clean Pan & stirr it till almost cold, then
fill your Cup, then may beat your Eggs with a little Sack
a Quarter of a pound of Almonds blanch'd & beat & putt
it after its strained makes it very fine.

Westphalia Pork

Mrs Betty ffreeman

Cutt your Pork like Westphalia Gammon, then rub an Ounce of Salt Peter very well over & lett it lie a day & Night then take an Ounce more of Salt Peter & beat it with a good handfull of Common Salt & an handfull of bay Salt & a pound

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of brown Sugar and mix all these together & putt them into a Stew pan and warm them through over Coals, but be sure you do not melt it and while it is hott Rub it all over the Pork with Two handfulls more of cold white Salt. Be sure to rub it well allover So sett it by till it melts to brine then turn your Pork every day and with a Spoon bast it with that Brine twice a day for Three Weeks Then hang it up a day and Night to drain, then Rubb it very well all over with Oatmeal and hang it up to dry

A Plain Cake

Mary Robberts

A Gallon of fine fflower and a pound & 1/4 of Butter & a Quart of Cream 8 Eggs a Nutmeg & a little Cloves & Mace and 4 pound of Currants and a pound of Sugar half a Dozen Spoonfulls of Sack and a little Rose Water

To Stew Cabbage

Elliott

Cutt your Cabbage & cutt out the Stalk & putt it into a Sausepan & Cover it close Putt in a large Onion & sett it on a slow fire & lett it stew for an hour & half Then putt it a pint of good strong broth & lett it stew another halffhour till its pretty dry & putt in a little Butter Vinegar Pepper & Salt to your Tast.

To make Lemon Cream Mrs Jobber .

Take 3 Whites & one Yolk of an Egg Beat them very well in half a Pint of fayr Water Putt to it the Juice of Two Lemons and the Peal of half a one Beat it with half a pint of Water in a Mortar Putt to it and sweaten it with good Sugar to your Liking Then strain it out & sett it on a gentle ffire Keep it stirring till it is pretty thick Putt it into your Glasses & it will keep it Two days You may beat up your Eggs in a little Sack is very good as is also for Custard.

A Poetical Pudding

Of Oates decorticated take Two Pound and of new Milk enough the same to dround

Of Currants cleanly pick't take Ounces eight
Of Raisons of the Sun an equal Weight
Of Sewet finely stread a pound at least
and eight Eggs newly taken from the Nest
Mingle all these with Sugar Salt and Spice
It makes a pudding better far than Rice

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To make Lemon Water Mrs Burkit

Take a Quarter of a Hundred of the best Lisbon Lemons.
Pare them very thin (else the white will give a musty Taste)
Putt them into a Still with Three quarts of Brandy and one
Quart of white Wine Shutt the Still very close & after they
have steept Twelve or fourteen Hours putt ffire under & when
you are drawing off the 3d Quart lift up the Head of your
Still and putt in the Peel of Six Lemmons more & another
Quart of Brandy or white Wine which you please as you
would have it stronger or weaker then when you have
drawn off four Quarts take the smallest and putt into it
a pound and half of double refined Sugar and boyl it, and
when cold, putt all together and bottle it but do not stop it
close till next day This will keep Years

To make Lemon Pickle Miss Allen

Take your Lemons and quarter them butt not so as to
seperate them Stuff them full of Salt Putt them into a Dish
to dry but they must not touch each other If you make it
in the Summer you may dry them in the Sun or otherwise
before the ffire They will take a great deal of Drying & must
be very dry before you putt the Pickle to them Boyl your

Vinegar & lett it stand to be cold before you putt it to your Lemons
To eight Lemmons putt a Gallon of Vinegar a Pint of Mustard
Seed which must be first dried and the Husks taken from it
and very well beat Rub it thro' a Sive as for Mustard, or
you may putt the fflower of Mustard some Keya pepper and
Garlick to your Tast which must be cured a Race of Ginger
sliced and a few Jamaica pepper Corns, when the Lemons are
stuffed they must be tyed up as when you make Mangoes

The Way to cure Garlick.

Take the Heads and break them into Cloves Spitt them upon
Scures & dip them into boiling Water, then cover them with
Salt and lett them lye several days Dry them in the Sun or by
the ffire & keep them in a dry place for use, the older they are

the better, they are good in Lemmon Pickle Walnuts Mellons and every thing you use Garlic in.

To Dry Artichoke's Bottoms Mrs Walton

Take your large Artichokes and boyle them till the Leaves will come off and then pull off the Leaves and the Choke & dry them in an Oven after the Bread on a Grate. & then shread them on a String & hang them by the Chimney where they may keep very dry or else they will mould, when you use them boyl Water

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and pour over them and lett them stand till they are soft, which will be Two or Three Hours

P Spinnage with Toasts B

Your Spinnage being well picked and washed Blanch it off a Quarter of an Hour in boiling Water, then squeeze it well from the Water and mince it fine & when minced if it is as big as a French Roll you may putt to it half a pint of Cream a Quarter of a pound of Butter a little Pepper Salt and Nutmeg Stew it over the ffire a quarter of an Hour before you use it, then putt it in your plate and stick it full with Slips of Bread fryed brown

To pickle Walnuts Mrs . Townsend s Way

Gather your Walnuts on Midsummer day at noon Wipe them one by one, putt them into Vinegar and Salt till it will bear an Egg Lett them be Covered and tye them down and lett them stand 3 or 4 Months, then Wipe them dry and make your Pickle of the best Vinegar putting some Cloves black Pepper Ginger & Salt Boil them all together when you take it off the ffire to every 100 of Nutts putt four Spoonfulls of made Mustard Stirr it well together & pour it hott upon your Nutts Tye them down close one Month & then they will be ready for Use

Mr . Bertie s Receipt for Catchup.

Take 18 Bottles of brown Mammy Strong Beer, Boyle it (Skimming all the time) till it is reduced to Twelve Bottles then putt into it about one pound of Salt a quarter of a pound of pepper and heads of Garlick. Boyle gently for Two Hours and when cold Bottle it up for your use. You may add some Anchovies./

To pickle Mushrooms brown Mrs Townshend

Pick and Wash your Mushrooms in Salt and Water, drayn them dry & lett them stew over the ffire in their own Liquor with Cloves Mace Black Pepper and Horsereddish till they are almost dry then putt to them half Vinegar half Red Wine with some Garlick and Sharlot and an Anchovey or Two Let it all Stew together till the Mushrooms are tender Let it stand Covered up till cold, then bottle it u for Use altogether. the Spices and Horse Reddish must be beaten very fine.

Mushroom Powder Mrs Tyndale

Putt large stewing Mushrooms in a Pan over the fire with all sorts of Spice, then throw off the Liquor which will make a sort of Catchup and dry the Mushrooms in a cool Oven or before they fire till they are dry enough to pound into Powder

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To dry Mushrooms Mrs Tyndale

Peel and Scrape the Mushrooms and putt them to dry either in an Oven or Tin Oven before the ffire, then Sew them up in paper Baggs and hang them near the ffire and before you want them Take what Quantity you shall use at once & dry them again before the fire and beat them to Powder & mix it with Butter which makes incomparable Sauce for ffish or any thing else & is the best Way as the Tast of the Muserooms are wholly preserved.

To make Hamms. Mrs Lloyd of Sheam.

Take a leg of young Pork and cutt it like a Westphalia Ham beat it till it is tender, the softer the better so you do not break the Skyn Cutt the meat round under the Skyn half an Inch at least else when the Ham is boyled the Skyn will not Couver the Lean

To make the Pickle *Ditto*

Take so much Water as will cover the Pork Putt a pint of Salt peter in the Water and as much white Salt till it bears an Egg then lay in your Legs of Pork and putt something on them to keep them under the Pickle, when they have layn four or five days, turn them & when they

have layn nine days take them out and hang them high
in a Chimney over a Wood fire a Month Make your Pickle

of Pump Water You must not heat nor boyl the Pickle, a little
course Sugar in the Pickle does well Boyl the Ham in Pump
Water.

P

To make a Seed Cake

Take eight Eggs Beat the Whites and Yelks apart, then putt
a pound of good powder Sugar into the Yelks and as the
Froth rises from the Whites mix that with the Sugar & Yelks
Putt an Ounce Caraway Seeds into half a pound of the best
fflower and grate the Peel of a Lemmon into it, then Mix
it with the other Ingredients, the fflower and Sugar must
be well dried It must be kept stirring till tis putt into the
Oven Bake it in a Tin pudding pan and butter it well.

Fish Sauce Mrs Wear

A Pint of Port Wine, 12 Anchovies, a quarter of a pint
of Vinegar, as much beaten Pepper as will lay on a
half Crown, 2 or 3 Cloves, and as much Mace, a Nutmeg,
a small Onion, 2 Bay Leafs, a little Time and Parsley,
2 Bitts of Horse Redish, Putt it into a Saucepan together
and lett it Simmer till all the Anchovies are dissolved, then
strain it off, and, when cold, bottle it up.

Two Spoonfulls to half a pound of Butter.

Warm the Liquor first; No fflower to the Butter.

It will keep half a Year in a cold Place.

My Receipt says to a quarter of a Pound of Butter.

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To keep Lemmons

Make a strong Brine with Salt and cold Water till it will
bear an Egg, then putt in your Lemmons and stop them close
with a Bladder.

To Stew Sallery. Mrs Wilham

Take young Sallery pick and wash it very clean as you
would for a Sallett then slitt the Roots and blanch it, when
so done take and putt your Sallery in a Stew pan with
some good Gravy and stew your Sallery till it is tender
putt in a little Pepper and Salt then work up a Peice of
Butter with fflower to make it as thick as you shall think
proper and serve it up.

Mrs Wilks To pickle Pidgeons. Our way

You must bone them Take care you don't break the Skyn then putt them in a pan, have some boiling Water ready to putt on them & lett them stand a little while to sett them, then have your Herbs ready to stuff them which must be Parsley Tyme Sage Winter Savory Sweet Margorum Onion Anchovie Shread these very small Nutmeg Cloves Mace Pepper and Salt Pound them small Mix them altogether then stuff your Pidgeons but not too full, then Sow them up in a Cloath at each End and boyl them half an Hour, lett your Pickle be white Wine Vinegar & white Wine and a little salt Boyl it together Let it stand till

it is cold Then putt in your Pidgeons tye them up close they will keep a great while they will be fitt to eat in Two days when you send them to Table Putt them in Parsley When you putt them in the Pickle take them out of the Cloath

To Stew either Lamb or a Neck of Veal

Take a small Hind Quarter of Lamb Cutt it into Peices, Putt it into a Stew Pan covered with Water and with it putt three or four pound of Gravy Beef cutt in Two or Three peices & a peice of lean Bacon to give it a Relish Season it with Pepper Salt Spices as you like it (if you like it an Onyon) Sett it over a gentle ffire to stew You may add a little Gravy if you like it strong Iust before you take it off the ffire take out your Beef & Bacon and putt in a good deal of Tops of Assparagrass Green Pease or or any other Herbs you like or are in Season which with toasted Bread in the bottom of the Dish may be sent to *the* Table

To make a new Colledge Pudding Mrs Walton

Take a penny half penny white Bread and grate it. Putt thereto half a pound of Currants half a pound of Beef Suet minced small one Nutmeg a little Salt and as much Cream and Eggs as will make it almost as stiff as Past Then make them into the ffashion of an Egg. Putt them into the Dish which you bake them in with a quarter of a pound of Butter melted in the Bottom Sett them over a clear

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charcoal ffire and cover them and when they are brown, turn them till they are brown all over
Putt them into a clean Dish
The Sauce. Take Butter Rose Water Sack and Sugar, Pour

this over the Puddings Scrape over fine Sugar and Serve them to the Table.

To make Punch *Captain Jones*

Take the Rines of 6 Sevil Oranges and 6 Lemons pared very thin Putt them in one Gallon of fine french Brandy to steep 24 Hours take 12 pints of Water and to it 3 pound and a half of double refined Sugar cutt in small Lumps and with it the Whites of 3 Eggs beaten to a ffoth Sett it over a gentle ffire and boyl it a quarter of an Hour Take off the ffoulness and lett it Cool, then putt to it the Brandy taking out the Peels & putt in the Juce of Lemons to your Taste with the Juice of 6 Oranges Pass it thro' a large fflannen Bag Then putt it in a Vessell that will just hold it either Wood or Earthen Pott with a Tap at the Bottom which I think better then Wood Stop it close and lett it stand cool a Month, then if fine bottle it off or if not it may stand longer but mine ever grows fine in a Month as Rock Water, it will keep a great while About Two Dozen of good Lemons is usually enough /.

Potting any Fowls.

Season your Partridge with Pepper Salt and Nutmeg Putt Butter into their Bellys and lay them in a Pott with Butter under them and over them Cover the Pott with a Peice of Past and bake them when baked take out all the Gravey & cover them all over with Clarified Butter You may use the Butter they are baked in but none of the Gravey

To make Jelly of Bread to eat in a ffever *Miss Hales*

Take a large Toast of Bread and lett it lye before the ffire till it is very hard but not at all brown and then boyl it in Water till it is almost pap Then strain it and season it with Juice of Lemon and Sugar/.

Blacking for a Coach *Richard Davis*

One pint of drying Linseed Oyl 2 Ounces of Ivory Black, a quarter of an Ounce of the best powder Blue Two Ounces of Bees Wax and a quarter of an Ounce of Turpentine Oyle Putt it all together and the Bees Wax melted and stir it till Cold - Putt it on very thin and rub it very well

Inside of a Sirloyn of Beef *Draper*

Mince it pretty small and season with Shalott cutt very fine

a little Pepper and Salt and Crumbs of Bread what Gravey comes out of the Meat a little Vinegar Mix it well together the Meat is not to be cutt off to mince but minced on the Bones.

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To pickle Mellons Mrs Wear

Scrape them to make them look Green Take out the Seeds & wipe the inside with a dry Cloth and lett them be filled up with Pepper Ginger Shalott and Garlick and Horse Redish Then lett them be Tyed up with the Peece cutt out of them Then boyle your Vinegar and pour on them Keep them close stopt down and boyl the Pickle every third day till they are green To putt into the Melon some Mustard Seed And when the Pickle is boyled a Second time you are to putt the same Ingredients into the Pickle as are in the Melon with a little Salt/.

To Stew Veal

fflower it and fry it in Butter, then take it out and lett it drain from the fat and afterwards putt it into good Gravy letting it stew over a slow fire till it is tender turning it often/.

To Pott Salmon B

Take a side of Salmon scale and wipe it very clean and dry, but don't wash it Salt it well and lett it lye till the Salt is melted and drained from it, then Season it with beat Mace Cloves and whole Pepper Cutt it to the Seize of your Pott Putt it in double and the scaly Side Top and Bottom Putt in Two or three Bay Leaves and Butter at Bottom & Top to be well Covered When it is well baked take it out & lett it

drain quite from the Gravy then putt it in your Pott to keep & when quite cold Cover it with clarified Butter

NB. When you bake it Cover your Pott with Stiff Course Past Two Hours will bake a small ffish Three a large You may clarify the Butter it is bak'd in, but take care there is no Gravy in it

To make a sandy Lane Pudding Miss Allen

Take four Spoonfulls of grated Bread Putt to it a pint of boyling Milk, Cover it and lett it stand till cold Beat Two Eggs Yolks & Whites and mix them which with the Bread and Milk putt a little Salt and Nutmeg Sweeten it to your Tast, putt it into

a China Bason to boil About an Hour does it You may boil
a Laurel Leaf in the Milk if you like the Taste/.

To make Cowslip Wine Mrs Vipont

Ten Gallons of Water, 20 pounds of Sugar, the Whites of Ten
Eggs boiled slowly and scum it well, then poure the boiling
Water on 4 pounds of Cowslip fflowers well bruised, then
lett it stand all night Putt in the Juice of 10 Lemmons and
the Peel of 6 Putt Yeast upon some toasted Bread and Cover
it close up Lett it Work till the Head is ready to break Take
it all off together Strain your Wine in an Hair Sieve Putt
four pounds of ffresh Cowslip fflowers into your Vessell and
Tun your Liquor upon them and in a Month or Six Weeks time
Bottle it off &c

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To wash Linnens Miss Allin

Take a sufficient Quantity of Soap to make as many Lathers
as your Gown will require Putt it into cold Water Stirr it well
together and lett it stand all night In the Morning strain it
into as much cold Water as will be wanting to wash your
Gown and divide into proper Quantitys for Lathers wash
it as quick as you can thro' them all Rinse it well Have
your Starch ready made and while it is preparing lett the
Gown lye in Pump Water when starched hang it up to
dry in a Room where neither Sun nor wind comes

To Stew Carp Mrs Muldon

Take a live Carp Scale it very thin and wipe it dry, then Gutt
it and wash it with Claret then putt your Wine and Blood
into the Stew Pan with the Carp Putt to it 5 or 6 Anchovies
and 3 or 4 Onions sliced a Nutmeg sliced and a Blade of
Mace and a Bundle of sweet Herbs some Horseredish Root
and some Lemon peel Putt all this in your Pan with as
much Wine and Blood as will Cover your ffish, then Cover
it close and lett it stew till its tender Then take it up Strain
your Liquor and thicken it up with Butter and fflower mixt
together Pour it on Sippits and Garnish your Dish with
Horsereddish and the Spawn or Melt

P84 To preserve green Plumbs our way

Take your Plumbs when grown to their full Bigness, but before they
begin to ripen lett them be carefully Gathered with their Stalks

and Leaves Then make a clear Syrrup of 2 pounds of Sugar to a pint of Water when it is cold then putt in your Plumbs & sett 'em over a slow fire in the Syrrup till they are green As soon as they begin to warm keep strawing a little Sugar over them a quarter of a pound to each pound of Plumbs and prick them to lett it gett the more into them, then lett 'em boil slowly till they are tender enough Then take out your Plumbs and strain your Syrrup thro' Muslin and when cold, pour it over your Plumbs in your Glasses.

Mutton Stakes. Lady Granard

Cutt a Neck of Mutton into Cutletts ffry them brown in a Stew Pan Drain out the Fat, then putt them in one by one into the Stew Pan with Pepper Salt and a bit of Bacon stuck with Cloves Two Anchovies 10 Cloves of Garlick, Slice 2 or Three Cabages very thin Cover the Stakes with them, Putt in Two quarts of good Beef Broth Stew it two Hours and an half over a slow fire Dish it as it lyes in the Stew Pan with fryed bread round it.

To Pickle Barberries Mrs M: Hales

Boyle some vinegar & Salt Let it stand to be cold then put to *the* Barberries

Another

Boyl some Salt & Water Lett it stand to be cold Then putt it to *the* Barberries I think the Vinegar keeps best

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To make Sausages Mrs Gibbons

Of Pork and Veal an equal Quantity To a pound of Meat a pound & 1/2 of ffatt of Beef Suet and of the fat of the Pork & equal Quantity, shred it fine and pound it in a Mortar till it is as fine as a Paste To four pound of this Meat putt 2 large Nutmeggs, the Weight of the Nutmeggs in Cloves and Mace and almost the Weight of all the Spice in Pepper, Beat all fine and lett your Heap of Salt be as big again as the Spice and Pepper Of Sage and Thyme shred very small, a small Handfull Grate Two Spoonfulls of white Bread & bake Two Yolks of Eggs Mix all very well together and fill your Skyns If you ove Oysters half a pint with the ffinns cutt off does to this Quantity of Meat

To Pickle Walnutts. Mrs Weedon

Take your Walnuts and lett them lay 24 days in cold Water & Salt and shift every three days Take as much vinegar as will Cover them and boil it then take it off the ffire and putt in some whole Pepper Jamaica Pepper Cloves Mace Shalotts Garlick Mustard Seed & bay Leafs all according to your Discretion then Cover your Pickle & let it stand till it is cold, then Pour *the* Water from the Walnuts & sprinkle a little vinegar over them to wash the Water off Then putt your Nutts into your Pickle & cover them down & keep them for your Use They will keep some Years.

To make Black Puddings Mrs Bayly

Take a Quart of whole Oatmeal greats and boyl them in a Bag till they are tender, then pour them into an Earthen Pan, Putt boyling Milk or Broth and Cover it down close all night When you make your Puddings thin your Greats ^{with warm Broth} Putt in a good Quantity of sweet Herbs Thime Leeks and Peniroyal half a pound of Beef Sewit shred small 5 Eggs a good peice of household Bread grated a good Quantity of Ginger some Jamaica Pepper and other pepper Salt to your Tast Mix all these well together and putt in as much Blood as will Colour it Putt in as much Hogs fat as you like.

A Sagoe Pudding Kettleby

Take half a pound of Sagoe and wash it well in 3 or 4 hot Waters, then putt to it a quart of new Milk and lett it boil together till thick as a hasty Pudding Stir it carefully for 'tis apt to burn Putt in a Stick of Cinamon when you sett it on the ffire and when tis boiled take it out and before you pour it out Stirr in near half a pound of Butter Beat nine Eggs with 4 Spoonfulls of Sack Leave out 4 Whites Stir all together and Sweeten it to your Tast Putt a Garnish of Past if you like it

Cakes Mrs Hold itek

Take 1 pound of fine fflower half a pound of Butter full Weight Rub your Butter into the fflower very well with halfe a pound of Sugar finely sifted Wet your Cakes with a Spoonfull of Orange fflower Water and 2 Eggs Leaving out one white and 1 Spoonfull of Cardry Seeds
Rowl them thin & bake them on Tin Plater.

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Elder Wine Mrs Hungerford s

Take 6 Gallons of Water 12 pounds of white Sugar 6 pounds of

Raisins of the Sun cutt and stoned Boyle them together an Hour then take Elder fflowers when they are falling and ready to fly off & rub them gently the quantity of half a Peck Putt them in when the Liquor is cold and the next day putt in 8 Ounces of Syrupe of Lemmons and 4 Spoonfulls of good Yeast Two days after putt it into a ffirkin that may be full with it and when it hath stood Six Weeks bottle it off./

A ffloating Island Mrs Tyndale

Boil 4 Codlings Take the Pulp from the Core and putt to it a spoonfull of Orange fflower Water & the White of one Egg Beat it with a Spoon at least an Hour till its frothed Then putt Cream very much sweetned into a China Dish & put this upon it, It wont sink but swim on the Top.

To make an Oatmeal Pudding Mrs Walton

Take a pint of Middle cutt Oatmeal Season it with Cloves Mace Cinamon Lett the most Spice be Cinamon with a handfull of Sugar and a little Salt Mix all well together having in Readiness a quart of new Milk *which* putt in a pan & stir all well together till tis thick Lett it stand all night next Morning putt to it a pound of Beef Sewet a pound of fruit half Raisins half Currants Mix all well together Then butter your Bason and putt it in with a thin Leaf of Past over it & tye it up in a Cloth at the Bottom of the Bason Then Boyle it five Hours./.

To make white Quince Marmalade Mrs Jobber

Take Quinces & Codel them very tender & take the Pulph of them and to every pound of Quince take a pound of fine Sugar, boyle your Sugar to Sugar again then putt in your Quinces Sett it over a clear fire & keep it Stirring till it be well mixed & all hot, then putt it in your Glasses & keep it in your Store

P32 To make Sturgeon Pickle Mrs Gibbons

Take fair Water & wheaten Bran Boyle it half a Way Strain it Putt Two Thirds of the Liquor & one of vinegar Boyle it again very well Putt a very little Salt and as much Sugar as will make as soft as Mouth Water When it is quite cold put it to the Sturgeon Be sure you drain all the other Pickle from it Boyl it up sometimes if it begin to Muther.

To make Ginger Bread Mrs Bayly

Take 3 pound of Treakle 2 Ounces of Corriander Seeds 4 Ounces of

Ginger half a pound of Butter a little Sugar & the Yolks of 2 Eggs
Boyle it up then mix it with as much fflower as will make
it stiff enough to roll up into little Balls Take care your Oven
be not too hott.

Page P. To preserve Barberies Mrs M Neale s

Bouchery

Take Barberies without Stones slitt every one with a Needle (if they
have Stones you must pick them out) to a pound of Barberies take
a pound of double refined Sugar finely beaten & strew over them
lett them stand all Night then take some Barberies Strip them
from the Bunches & bruise them & strain off 3 or 4 Spoonfulls of the
Iuice & putt to them (if no Iuice take Water) they must not Boyl but a
little time Take out all the Barberies & boil up the Syrrup till it
comes clear from the Spoon & putt it to them

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Mrs Bell s ffish Sause.

Take a little Gravey a little Anchovy Horse Reddish a little White
Wine and then thicken it with Butter

Pickle for Brawn Aunt Gibbons

Bran and Water & a little Malt a pint of Ground Malt to a
dozen Gallons Salt it to your Taste & boyle the Salt in Let it
stand till its fine & Leave the Thick at the Bottom

To Boyle Onions.

Take your Onions & peel them & putt them into good Store of Water
and sett them upon the ffire & boyle them a little Then take them
out and putt them into warm Water shifting them 3 times
Boyling them very tender

To Stew Pidgeons - Mrs Wear .

Not to be Trust - Fill the insides with Crumbs of Bread Parsley
and Pepper & Salt mixt up with a little Butter Season them
with Pepper & Salt & tye them up both Ends fflower them &
brown fry them with some Butter to give them a fine light
Brown the Liver and Gizard with them when fryed putt them
in a small Stew or Sauce pan as close as you can & Cover them
with thin Gravy & a little Onion pepper a very little Salt and
a Blade of Mace Cover them close & lett them Stew till they are
quite tender then take your Pidgeons out Strain the Liquor
they have been stewed in & add a chopt Anchovy or 2 & thicken

it take a thick Cream with Butter & fflower & s ewe'em up
Chichens are very good don in the same Way only add
some Anchovy to the Stuffing Season it pretty high & add an
Egg to the mixing it with the Butter.

Sorrell & Eggs B

For a Plate take Two Handfulls of Sorrell well picked & wash't Put it
in a Saucepan with a Bit of Butter a little fflower Pepper Salt &
Nutmeg grated Stew it a quarter of an Hour before you use it Pour
to it 2 or 3 Spoonfulls of drawn Butter & garnish it with hard Eggs
quartered

To do Quince white in Jelly. Miss Allen

Take of the fairest Quinces & core them & scald them tender, then
drain them from the Water & when they are cold pare them, then
take their Weight in Sugar & putt half a pint of Water to every pound
of Sugar & boyle it to a Syrop then putt in your Quinces & boil them
pretty fast till they look clear then putt in a pint of Jelly which must
be made with the worst of your Quinces cutt and in Quarters and the
seeds taken out and as much of the Water the Quinces were boyled
in as will cover them Let it boil till the Water tast strong of *the* Quince
then strain it thro' a Hair Sive & putt the Quantity before mentioned
into your Quinces and boyl it a little then take them out & putt
them into Glasses and lett them Liquor boyl till it will Jelly When
'tis almost cold pour it over the Quinces.
You must putt half a pound of Sugr to your pint of Jelly.

To make Hartshorn fflummery.

Take half a pound of Hartshorn 3 Quarts of Water Boyle it
half away Then strain it off & putt 2 Ounces of fine sugar in it
a Quarter of a pint of Cream a Spoonfull of Orange fflower Water
stir it as you putt it in Then sett it upon the ffire & stir it till its ready
to Boyle Then putt it into your Cupps & sett it in a cool Place

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To pott Lobsters Mrs Wilham

Half boil your Lobsters & when they are cold take them out of the
Shells Season them with Pepper Salt Nutmegg & a very little mace
then putt them into an Earthen pan with as much Clarified Butter
as will cover them very well Then take them while warm out of
the pan and lett the Butter drain from them Then when they are
well drained putt them very close into Potts and putt the Butter
mixed with more clarified Butter over them

To make Almond Custard Mrs Thomas

Take a pint of thick Cream Boil it with a Blade of Mace & lett it stand to be cold then beat up the Yolks of 6 Eggs leaving out five Whites add 3 Spoonfulls of orange fflower Water Sweeten it to your Taste Strain all this thro a fine Sieve into your Cream which must be sett over a very slow fire and kept stirring all one Way till it is very thick, when it is, Stir it till quite cold to prevent Scumming in the Dish Just before you serve it up Stir in Two Ounces of Sweet Almonds pounded fine in Two Spoonfulls of Rose Water Sticking up Two Ounces more of Blanched Almonds neatly cutt. A pint of Cream is enough for a Soop Plate or a Small Dish.

The Cake Soop Mr Draper

Take a leg of Veal & 2 Shins of Beef putt it over the fire in a large Pott full of Water make it boil & scum it, putt in a little Pepper Cloves and Mace Let it boyle 3 or 4 hours gently Then putt in Two large young Cocks and lett it boyl till your Meat & fflowls are all boiled to a Mash then strain it off & lett it stand till tis cold then Sett it over the fire again & take off all the fat & pour it off into a clean Stew pan & throw away that at the bottom which is foul Then sett it over the fire and stir it gently till it is

wasted to Three Pints or thereabouts when it is done 'twill look black and be as thick as Cream then putt it into small Saucers & putt it by till it is cold Then turn it out of the Saucers & putt it in a dry Place not too hot nor too near the fire You must turn it & wipe it often for it will mold.

Mrs De Golls To make Pease Soop without Meat

Boil your pease till they will pulp then do them thro a Cullender and if you like your Soop very smooth run it after thro a Sive Putt it into a Saucepan with a Bunce of Sweet Herbs an onion Mint and Sallery cutt in small Bits Lett it boil till your Sallery is tender, take out the Herbs and onion and Season to your Tast with beaten Pepper and Salt To a Gallon of the Soop take half a pound of Butter Melt it in a ffrying Pan and putt to it Spinage, lett it Stew till tender then shake fflower into it enough to thicken the Soop and putt it into it Stir it well together over the ffire Cutt Bread in the form of Dice and fry and putt in So Serve it up to Table

To make ffry'd Cream B

Putt over the ffire in a Saucepan a pint of Cream half a pint of Milk a peice of Sugar & a little Cinamon, lett it Simmer over the

ffire softly a quarter of an Hour Break 8 Eggs into another Sauce pan but leave out 2 of the Whites Beat them well together with a wooden Ladle Then putt to them a quarter of a pint of Cream, a handfull or Two of fine fflower & mix all together as fine as can be your Stick of Cinamon being first taken out add to it your boiling Cream & boil it over the fire for quarter of a Hour stirring it hard all the time Add a little Salt and Citron shed fine if you like it Being all

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boiled together of a Thickness that you can just Stirr it fflower a Mazarine & pour it out upon it, make it run a Breadth with your Hand till it is the Thickness of your Thumb Strew a little fflower over it. Cutt it out with a Knife in Squares or Diamonds about 3 Inches long - fflower it as you eat it & ffry it in Hogs lard of a fine bright brown Serve it Hott with a little fine Sugar over it

Almond Cream

Make a very strong Jelly of Hartshorn of 1/2 a pound of Hartshorn to 3 pints of Water & lett it boyl near half away Strain it off thro' a Jelly bag then have ready beaten to a very fine paste 6 ounces of Almonds which must be carefully beat with 6 or 8 Spoonfulls of good Cream then take near as much Cream as Jelly & putt both in a Skellett and Strain in your Almonds, Sweeten it to your Tast with fine Sugar Sett it over the ffire & Stirr it with Care constantly till it is ready to boil then take it off & keep it stirring till it is near cold, then putt it in your Glasses

Potatoe pudding Mrs Walton

Boil the Mellowest potatoes peel and Grate them very fine or bruise them with a Spoon, To a pint of Cream putt 4 Eggs Whites and all first well beaten Then thicken it with your potatoes to the Thickness of a Bread pudding Sweeten it to your Tast and add half a small Glass of Sack Sweet Meats if you like it Half an Hour will bake this in a Dish.

Buttered Quince Mrs Walton

6 Apples & 4 Quinces codled & peeled then Scrape them & take 6 Spoonfulls of Water & Melt in it 1/2 a Quartern of Butter & then putt in your Quince and Apple & stir it together Sweeten it with white Sugar You may putt in a Spoonfull of Rosewater.

To make drinking Cakes Mrs Burkit

Take a pound of fine fflower well dried Mix it into a little past with one Egg & a little Milk then Roll into it 5 or 6 Ounces of Butter then

some Currants Roll it thin Cutt it with Glasses into little Cates
Prick and bake them on fflored papers

To make Mutton Collops

Take a leg of Mutton Cutt it the cross way very thin and beat it ffry
them in brown Butter and fflower they will soon be fryed Make
your Sauce of brown Butter & fflower & Greivy, the Juce of a Lemon
Anchovy and Shallott.

To make a Seed Cake Miss Allen without Butter

Take 8 Eggs Beat the Whites and Yelks apart then putt a pound
of good powder Sugar into the Yelks & as the froth rises from the
Whites Mix that with the Sugar & Yelks putt one Ounce of
Caraway Seeds into 1/2 a pound of the best fflower & grate the peel
of a Lemmon into it then mix it with the other Ingredients
the fflower and Sugar must be well dryed, It must be kept
Stirring till it is putt into the Oven Bake it in a Tin pudding
pan and butter it well.

To Sou²ce ffish.

Boil the ffish in as much Water as will just cover them, after
the ffish is boiled, putt in the Liquor a little Vinegar, whole pepper
and a handfull of Salt boil it together & lett it stand to be cold
then putt in the ffish

To Stew pease Take a Quart of pease an Onion stuck Mrs Bayly

with Cloves whole pepper some Marjorum & parsley the bigness of an Egg
of Butter putt these in a pipkin over a gentle fire for an hour & 1/2 then
take them of & putt some melted Butter over them & serve them up

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P82 Green Pease Soop Mrs Jones

Take half a Bushel of the youngest Pease Divide the Great from
the Small Boyle the smallest in Two Quarts of Water, the largest in
one, when they are well boiled bruise the largest and when the
thin is drained from it Boyle the Thick in as much cold Water as
will Cover it then rub away the Skins and take a little Spinage
Mint Sorrell Lettice and Parsley Boyle these in half a pound of
Butter drain the small Pease Save the Water and mingle all
together and a spoonfull of pepper whole then melt a Quarter
of a pound of Butter and shake a little fflower into it and lett it
boil putt the Liquor to the Butter and mingle all well together
and lett them boyl up So Serve it with dryed bread

Orange Pudding Mrs Jones

Half a pound of double refined sugar pounded and half a pound of Butter melted together, the Peels of Two Cevil oranges grated and the Yolks of 8 Eggs Stir it all together Putt it between two Sheets of Puff Paste Bake it half an Hour

Dryed Cherries Mrs Jones

Stone your Cherries to half a dozen pound take one pound of Sugar & sett them over a slow fire and lett them scaled, take them off and lett them stand in their own Liquor a day or Two & then Sett them on the ffire & scald them again and so do till they look very clear Don't lett them boyl and take off the Scum as it rises and dry them upon Glasses

To dry all Sorts of Plumbs Mrs Jones

To every pound of plumbs 4 ounces of Sugar Lay in your Plumbs Strowing some Sugar over them and some under them Sett them over the fire with a little Water till they are hot thro do so 4 times

and take care they do not boyle Lay them on glasses whilst they are drying

Dryed Apricocks. Mrs Jones

Pare the Apricocks and take their Weight in Sugar finely powdered, take out the Stones and lay them in the Sugar & lett them melt it to preserve them leisurely at twice Tis good to lett them stand a Night after the first Heat.

Stewed Cabbage Mrs Jones

Take four hollow Cabbages cutt them in Quarters Wash them clean Cutt out the Stem Putt them into a clean Stew Pan with 3 Quarts of Water and lett it stew tender, the Liquor will stew all away, then putt in half a pint of Gravy, a quarter of a pound of Butter, a little Salt Pepper and a Spoonfull of Vinegar lett it Stew a little and Serve it up If you have a Mind to it you may Stew in strong Broth instead of Water/.

To Stew Mutton Mrs Jones

Take the Meat cutt in Peices and fry it in Butter till it is Crimp then putt it into a pipkin and putt to it Parsley Sorrell & other Sweet Herbs one Ounce of Capers minc'd some sliced Lemmon a little Mace nutmeg Pepper and some strong Broth Let this stew with 3 Anchovies when you dish it putt in a little Vinegar

and Butter

To make Scotch Collops. Mrs Hamilton

Take a peice of lean veal of the Legg Cutt it into thin Bitts, Lay them on the Table & Hack them with the Back of a Knife very well on both Sides Season them with Pepper Salt Crumbs of Bread Nutmeg a little Thime & Parsley shread small ffry them gently over a soft ffire with a little sweet Butter then putt some strong Broth or Gravy to them a little white Wine & thicken them with fflower & squeeze the Juice of a Lemon & fry some Bitts of Bacon & putt round

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To pickle Mushrooms Miss Allen .

Take the small Buttons, throw them into Salt & water, rub them very clean with a Bit of fflannell and putt them into Milk and Water take them out of that and putt them into Milk & boil them in that when boiled strain them from the Milk & wash them very clean in Vinegar & Salt putt them in a Cloth to dry Make your Pickle with half white Wine & half Vinegar Mace White Pepper Ginger & Salt I boyl the Wine & Vinegar and pour upon the Spice when the Pickle is cold & the Mushrooms dry putt them into your Bottle and putt the Pickle upon them lett some of the Spice lay at the Top of the Bottle that preserves the Mushrooms Keep the Bottle close stopped

To Aladaub a Turkey. Mrs Wilks

Bone the Turky whole Stuff it full of light fforce meat, Skewer it in its proper Shake Then Stove it in half a pound of Butter till it is of a fine Brown You must have three Pints of good Gravy made of Beef and Veal Putt the Turkey in a clean Stew pan Putt the Gravy to it and season it with Cloves Mace Onions a Bunch of Sweet Herbs and Sallery and stew them together an hour Then Skim off all the Fat & thicken the Gravy with some burnt Butter & fflower to make the Ragoo You may putt in what you please as Mushrooms Morrells Truffells Palates Sweetbreads Artichoke's Bottoms & Cockscombs Sewe it up hot & Garnish it with what you please

Frangas incapadas Mrs Wilks

Take Two Quarts of Water Three Quarters of a pound of Old Ham very much smoaked Slice four large Onions, Three Cloves of Garlick 3 Head of Shalot season'd with Cloves Mace & Pepper

Stew all Gently till it comes to three Pints have ready Two or three

Chickens boyld enough to eat Cutt them as for a ffricasee Strain the Liquor from the Meat and putt into it Two Spoonfulls of Vinegar and Butter and fflower enough to thicken your Sauce & then Toss up your Chickens in it You may stew your Necks Pinions Livers and Gizzards in the Gravy have ready some Rice boiled, dry half white and half Coloured with Turmivie and lay a Toast in the Middle of the Dish with some of the Rice upon it laid high and the rest to Garnish your Dish

To Stew a Rump of Beef. Mrs Wilks

Take a Rump of Beef before it be Salted Make a Stuffing of Suet Bread Crumbs Parsley Onions Nutmeg Pepper and Salt, Mix it up with the Yelks of Eggs and Oysters If you think fitt putt it into cold Water and lett it Stew gently six or Seven Hours when it is half enough putt in a pint of red Wine an Onion stuck with Cloves Mace, whole black and Jamaica pepper and by degrees putt in another pint of Wine have ready some fresh Gravy & putt some of the Liquor that the Beef is stewed in to it Toss it up with browned Butter, a little fresh Wine & a little Lemon Iuice to make it palitable You may putt in Morrells Truffells Palates Coxcombs Artichoke Bottoms Mush=rooms and Oysters if you please

To Daube either a Rump or Buttock of Beef Mrs Wilks

Take either a Rump or Buttock of Beef Cutt it to the Size of the Dish you design to make then lard it with Slices of Bacon as thick as your ffinger Season the Bacon with Cloves Mace, then dip it in Vinegar with shred parsley in it when you have larded your Beef with this Putt it into the Stew pan with some Water lean Bacon Onion Turnips Carriotts & whole pepper Salt & a little sweete Herbs, then putt it over the Stove altogether and lett it

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Stew till it is very tender when it is enough take it out and have ready a good strong Gravy made in the manner of a Ragoo with Morrells Truffells & Sweetbreads if you like fforcemeat it must be made of Veal You may putt some of your forcemeat into Puff=paste in Pattys round the Dish You may putt some Wine in the Stewing of the Beef.

A Soop of Green Pease Mrs Tyndale

Take a Quart of full Grown Pease & boil them till all the Goodness is out then Strain off the Liquor Burn a quarter of a pound of Butter but not too high in a Stew pan and Crumble a large Slice of Bread as much as will dry up the Butter Boyl a quart of young pease in that Liquor till they are tender then putt in Herbs such as Mint Spinage Sorrell

and the Tops of Leaks lett them stew till tender and then pour it into the Stew pan and warm it thro'ly and season it with Salt and pepper.

To clean Grates Mrs Tyndale

Two Whites of Eggs and 2 Spoonfulls of Water beat together and as much black Lead powdered as will make it as thick as Butter. Wash the Grate clean and rub this over the Back and when dry, rub it with a hard Brush
Lined Oyl well boiled and Lamb black mixt in in for barrs of Grates and Stone Hearths when dried on Rub well with a Brush and often/.

To make Veal Glews. or Portable Soop.

Take a leg of Veal of Twelve pounds and after you have Cutt the ffatt and skyn clean off Putt it into a Gallon of Water Boyling

the same over the Fire till it be reduced to three Pints, which will be in about Seven Hours Then you must strain your Broth and sett it by to be cold till the next day when you must take away all the Scum or ffat then you must putt your Broth in a Stew pan placeing the Stew pan on an high chafing Dish of Charcoals it must be continued over the Charcoal till it be reduced to a strong Jelly Great Care is to be taken during this that your Liquor neither boyl nor burn to, so that tis to be kept stirring all the time this will require Seven Hours after which sett your Jelly by to be cold and then putt it in a China Bowl placeing your Bowl in a Stew pan of hott Water and your Water over a chafing dish of Charcoal keeping the same boyling till by the Steam the Jelly is reduced to a thick Substance which it will be in about three Hours After which pour it into little Sweet meat Potts and when cold it will be of a hard Substance This putt into fflannell for three days and then into white papers and it will keep many Years

NB. A peice the Bigness of a Nutmeg will make a pint of Broth It is made into Broth by pouring hott Water on it.

NB. This Receipt may be practised with any sort of Meat, but white Meats succeed the best.

Bread Puddings Mrs Gibbons

ffour Roles putt in a quart of cold Milk 8 Eggs leave out 4 Whites half a Nutmeg grated Salt and Sugar to your Tast 4 Spoonfulls of Sack Boil this an Hour in 3 half pint basons well buttered and fflowered filled quite full and tied down in a Cloth very close You may add 2 Ounces of almonds slict thin or pounded Shake on some fine powder Sugar & putt Two spoonfulls of Wine in the Butter & pour over them.

To make Custards. Mrs Tyndale

Putt a Nutmeg quartered and a little Mace into a quart of Cream and warm it scalding hott then pour it into a Bason to cool; (I should have added a half dozen of Apricock Kernells bruised, or a few Bay Leaves boyled in it) when cold putt it into the Saucepan again with the Yolks of 7 Eggs beat well and sweetned to your Taste Lett it Simmer over a gentle fire stirring it till tis thick Then pour it into Cupps.

To make fflomery.

Take a quart of the best Oatmeal Putt to it 3 or 4 Quarts of Water Lett it stand 5 or 6 days then Strain it & boil it, then it will Jelly Putt it Boyling into Dishes or Plates

To make thin Wafers

Take a pint & half of New Milk 6 Yolks of Eggs but 2 Whites Putt as much fine fflower as will make it thick enough for Pan Cakes then putt in 3 spoonfulls of Sack 2 Spoonfulls of Orange fflower Water as much Sugar as will sweeten it to your Taste Grate a Nutmeg into it So Bake them.

PPull'd Chicken B

Boyl six Chickens near enough then ffllea them & pull the fflesh all off from the Bones putt it in a Stew pan with 1/2 a pint of Cream which must first be made scalding hott, the Gravy that runs from the chicken & a few Spoonfulls of the Liquor they were boyled in, to this add some raw parsley shred fine Give them a ^{toss} soss or Two, over the fire & dust a little fflower upon some Butter and shake up with them Chickens done this way *should* be killed over Night & little more

then half boyled and pulled in Peices as broad as your ffinger and half as long You may add a Drop of white Wine if you please

Fish Sauce Mrs Gibbons

To half a pint of Water putt 2 Anchovies a Bit of Thyme a little Horseredish a Lemmon peel a Bit of Onion, a little whole pepper, Boyle these till the Anchovies are dissolved then Strain off the Liquor and thicken it up with Butter and fflower a drop or Two of Ketchup.

To Pott Cheshire Cheese B

Take 3 pound of Cheese and putt in a Mortar with half a pound of good Butter Pound it well together & in the Beating putt in a Glass or more of Sack and half an Ounce of Mace so finely beat & sifted that it may not be discerned & when all is extreamly well mixt press it hard down into a Pott and Cover it with melted Butter.

To Stew a Rump of Beef Olive

Take a fat & young Rump of Beef & bone it then take Two pound of Sewet & a quarter of a pound of Veal & mince it small with some Thyme Parsley & Sweet Margerum all together then season it with pepper Salt Nutmeg 6 Eggs, then stuff it then fflower it & putt some Sewet or Butter in a Stew Pan & lett it be hott then putt in your Beef and lett it brown then throw in a Sprig of Rosemary one quart of Gravy one pint of white Wine one quart of Clarett and Cover it over with strong Broth a Bundell of Time 2 or 3 Onions 10 Cloves some large Mace Season it with Pepper & Salt pretty high, then lett it stew in a pan 6 or 7 Hours with fire at Bottom & Top You may putt it in the Oven but Cover it over when it is baked,

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Skim off the ffat & serve it up hott with Sipitts in the Bottom of your Dish Garnish your Dish with Oringe and Lemmon & Squeeze the Juice of a Lemmon in the Sause

To pickle Pidgeons Mrs Walton

Bone them and Season them & turn them & shred the Livers and Gizards small and mince sweet Herbs and Seasoning & Stuff them & tye them at the Neck & Boyle them in thin Water Grewell and take them out when boyled & putt a little white Wine and Vinegar into the Liquor & when cold putt in the Pidgeons & so keep them.

To make brown Soope

Take a leg or Shin of Beef and boyl it down with a handfull of Sweet Herbs and skim off the ffat then take Two or Three pound of lean Beef or Veal and cutt it in thin Slices so liver the Bottom of your Stew pan or ffrying pan Take five or Six Onions and slice them over the same and Cover it and sett it over a charcoal ffire and lett it stand Covered ^ till it be brown then Stirr it from the bottom and putt in as much Broth as it will Colour and lett it

Stew half an Hour and Strain it off, take about half an Egg of Butter in a flat Sauce pan and Sett it over the fire and when it turns brown putt in about Two Spoonfulls of fflower and stir it till it be brown then putt what Gravy will fill the Dish and lett it boil and skim it well putt in one Onion stuck with Cloves and pepper but no Salt till you are about to Dish Putt in Spinage & Sorrell or else Cabbage or Dice Turnips and fir them & putt them in

Soop Meger Mr Draper

Take 5 quarts of Water cutt in 6 Carrotts 6 Onions 1 Turnip & 4 or 5 blades of Mace a Race of Ginger a Spoonfull of black Pepper half a Spoonfull of Jamaica Pepper a Nutmeg quartered a little Cinamon a Roll soaked in Milk Boyl all together 2 Hours then strain it off, then chop a handfull of parsley a hand full of Charvell a little Sorrell a Root or Two of Sallary a little Endiphth and Spinage 2 or 3 Lettice then fry them in 3 Quarters of a pound of brown Butter, and fflower then Boyle them in the Broth till they are tender and putt in a Bunch of Thyme and season it to your Palate when you are going to dish it up have a pint of Cream boyled ready and throw it in, putt in a little fryed Bread.

To make a Hare Soop⁹⁸ Mrs Walton

Take and Cutt your Hare in peices & putt it into 6 Quarts of Water & when it boyles skim it & lett it boyle an hour, then putt a peice of Lean Bacon into it Stuck with Cloves and 2 large Onions and boyle it 2 Hours, then thicken it with Burn't Butter and lett it boyl an Hour longer & have ready Crusts of Bread dryed & putt into the Dish and Strain the Soop thro a Cullender to the Bread & Serve it up Season it to your Tast with Salt.

To make Ginger bread Drops Mrs Combes

Two pound of fflower one Ounce of Ginger half a pound of Sugar half a pound of Butter melted in one pound of Treacle & when it is almost cold Mix it in a stiff paste & putt in the Yolks of three Eggs well beaten Roll it in small Drops and bake them on

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buttered tins, it is best to bake 'em after Household bread or a slow Oven Putt in what Orange and Citron you please cutt small

To pickle Walnutts Green Lady D Gray

Take them before shelled fresh Gathered Wrap 'em one by one in fresh Vine Leaves Lay 'em close in a Jarr putting the Leaves pretty thick at Bottom and Top of the Jarr ffill it with boiling hot Rape Vinegar Cover 'em & lett 'em stand one & Twenty days then take 'em out of that Pickle & Wrap 'em in fresh Vine Leaves as before putting to them white Wine Vinegar unboiled Cover them & lett them stand 3 Weeks as before Take 'em from that Pickle wrap 'em singly in fresh Vine Leaves putt 'em close in a Jarr as at first Mix the best white Wine Vinegar with Salt to bear an Egg Putt it boyling hott to the Nutts putt in a few Cloves with a little mace Ginger & Garlick if you like it Stop them close and sett them by for Use Keep 'em always Covered with Vinegar and lett not Air into them what you take out for Use must not be putt back to the others but in some Pickle by themselves if they are not used, if the Pickle wastes boyl some Vinegar and putt to them when cold.

A Ratifia Pudding B

Take a quart of Cream, boil it with 4 or 5 Laurel Leaves, then take them out and break in half a pound of Naple Biskit half a pound of Butter some Sack Nutmeg and Salt, take it off the ffire, cover it up & when it is almost cold Putt in 2 Ounces of Almonds blanched & beaten fine & the Yolks of 5 Eggs Mix it all well together & bake it in a moderate Oven half an hour Scrape Sugar over the Top before it is baked

Veal Olives Mr Draper

Cutt the lean part of a ffillett of Veal in thin Slices flat them very thin with a Clever make your Season with Parsley and Time chopt very small grated Bread Pepper and Salt and Nutmeg Mix all together and throw it all over your Cutletts, then Roll them up in little Collars and putt them on a Lark Spitt, Roast them half an Hour at a gentle Fire Bast them well with Butter whilst they Roast, the Sauce Butter Gravy and Lemmon If you putt in Mushrooms you must thicken it a little.

A Receipt for getting Eels in Jelly. Mrs Brooks

Take your Ells & clean them well with Sand Wash then well then cutt them in Peices Rub them with Pepper & Salt, then, putt them in a Stew pan with Water just enough to Cover them with a little Mace Lemmon peel a Shalott or two & when half done accordingly to the Quantity of Ells Squeeze Oranges & Lemmons & a little Vinegar & some Bay Leaves Lett them boil till they are enough take the Ells out & putt them in deep Cups or plates then Strain the Liquor & putt upon them laying some Bay Leafs between them. If you like sweet Herbs you may putt a small Bunch when boiling

P To Salt Tongues red Mr Gibbons

Hang up your Tongue two days in a cool dry Place, wiping them every day with a dry Cloth Then take 1/2 a pound of Bay Salt and half a pound of Common Salt one Ounce of Salt petre Beat the Salts fine and rub your Tongue well with it and let them lye in that Brine 3 Weeks turning them very day, they must be salted three times, the same quantity of Salt serves for all the times salting & they are fit for Use in three weeks time.

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To make Mutton Cobobs Lady Granard

Take 2 Necks of Mutton cutt in Cutletts putt them in a large Dish one by one with a pint of Elder Vinegar pepper & Salt and a little Saffron and half a dozen large Onions cutt in Slices and a little parsley lett it stand about 2 Hours in the Vinegar before you roast them, then when they are spitted, betwixt every Stake you must putt a Slice of Onion It must have the Dish with the Vinegar under it and baste it till enough Grate Bread on it, for the Sauce the Vinegar with burned Butter & some Gravy, it must be as thick as Cream

To Salt Hams. Mrs Dingly

If you have two or three Hams laid together, after you have throughly rubbed 'em with Common Salt, take two Ounces of Salt peter & two pound of the coarsest Powdery Sugar which you are to mix and throughly rub 'em with and what remains thereof, with the Addition of a little Common Salt You are to Cover them with basting 'em several times a day for three Weeks successively.

P: 37 A Frigacy of Eggs Mr Draper

Boyl 6 Eggs hard quarter them and putt to them a little Veal Broth Break the Yelks of 2 Eggs in a plate Mix them well with Cream white Wine Nutmeg and half a Quarter of a pound of Butter Putt it to your hard Eggs Sett it over the ffire & shade it till hott Garnish it with Sippets & Lemon

To make potted Beef Kettleby .

Take about eight pound of a leg of Mutton peice of Beef, then take 2 Ounces of Salt petre beaten & rub it well, then take two good hand fulls of Common Salt & rub that well in Putt a

Quart of pump Water to it & lett lay 3 days, turning it once a day in the Pickle then dry it from the Pickle & season it with Pepper Nutmeg Cloves Mace beaten & some Jamaica Pepper whole then putt it in your Pott to bake with the Pickle the Beef ley in and a pound & half of Butter Cover your Pott with Paste & lett it bake all night with great Bread then take it hott out of the Oven Cutt off the Outside and all the Skyn ffatt and Sinnews from it & scrape your Meat with a Spoon as fine as possible When your Liquor is cool and all your Fat from the Gravy & you have rubbed the Beef well with your Hands then clarify the fatt that comes from the Liquor & pour it into your Meat work it well with your Hands together till tis very small, then Butter the insides of some glazed pans and putt your Meat down as close as possible then take your butter clarified and pour over it

To make a Seagoe Pudding

Take a quarter of a pound of Sagoe & wash it well in 3 or 4 hott Waters then putt to it a pint of new Milk, lett it boyl together till the Seago is tender & tis thick as a hasty Pudding Stirr it carefully for tis apt to burn putt a little Cinamon in the Milk but when boyled take it out, then putt to it half a pound of melted Butter without any Water half a pound of fine Sugar alittle Nutmeg the Yelks of 4 Eggs and when you have buttered your Dish & poured it in Sift some fine sugar over it Three quarters of an Hour will bake it

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To make artificial Cream Miss Allen .

To a pint of Water 2 Ounces of Almonds Blanch 'em and beat them extreably fine Boil the Water and putt the Almonds in After which boil it up together then Strain it off and beat the Yolk of one Egg and stirr it together over the ffire not to boil and Sweeten it

P To make Sagoe Pudding Mrs Garrard

To a pint of Milk take a Quarter of a pound of Sagoe well washed in 3 or 4 hott Waters and boyl it in the Milk till the Sagoe is quite tender then putt to it half a pound of Butter melted without any Water the Yelks of 4 Eggs some Nutmeg Grated and Sugar to your Taste when you have buttered

your Dish and poured it in Sift some fine Sugar over it
Garnish it with Paste if you please Three Quarters of
an Hour will bake it

To make a Lye for French Pewter Betty Phillips

With Wood Ashes and putt in a little Pearl Ashes and boyl it
very well and Scowre it with fine red Sand and a soft Lather
you may putt in a little fullers Earth into the Lye if you please
and Rench it well in soft Water

To make Sasafrass Milk

Take of China Root one Ounce Sarsaparella one Ounce & half
Sasafrass 2 Drams Candid Eringo root one Ounce Stew these
Ingredients in 3 pints of Water till it comes to a Quart, lett
it stand till it is cold and then pour off the clear Liquor

For a Scald or Burn

Oyle of Roses and White of Egg beate together good for a Burn

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Miss Ernle

Marianated Skate to Eat
hote.

Cut you Skate into small Pieces and Fry it
in the best Butter till it is half done, then take it
out of the Pan & Strain the Butter, put to it a little
Vinegar, a handfull of Parsley, some whole Pepper,
a blade of Mace, a little Beef Gravy and Salt to
your Taste, when this has Simmer'd over the Fire a
quarter of an hour put in your Skate & let it all
Stew together till the Fish is enough then thicken it
up with a little Butter roled in Flour, Garnish'd with
the Liver fry'd and also some Horse raddish

Miss Ernle To Marianate Fish to Eate cold

Take the Fish & cut it in Pieces & Season it with
Pepper & Salt, Fry it in the best Sallad Oil till it is
quite done enough and very dry then take it out and
lay it to Drain till 'tis quite Cold, then Boil a Pickle
of good Vinegar, Spice of all Sorts, & a few Bay leaves, let
it Boil to taste of them all, and when it is a little
more than luke warm put your Fish into it, laying
the Spice boil'd in the Pickle upon the Fish, and when

it is put into Stone Potts pour a little Oil at the Top
of the Pot & Cork it down, if Stop'd close it will keep
3 Months; Mackarel & Soals are the best Fish for doing
& they must be Split instead of Cut.

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P Cream or Philipsburg . Cream. Mrs Combes

To a pint of Cream take *the* yolks of 8 Eggs, beat them well with
3 or 4 spoonfulls of Orange Flower water, & carefully mix a spoonfull
of fine flower sweeten it to your taste then strain it to your Cream
Set it on the fire *straini*'ing it all the while, Let it boil 'till 'tis
thick then put it in a Dish, and have in readiness the froth of
the whites of 10 Eggs well beaten, place it on your Cream as high as
your Please, set it in *the* oven 'till the whites are harden'd &
well coloured. this Quantity is for a side Dish.

P To Make a Frecando. Mrs Platyers

Take slices of a fillet of veal of about an inch & a half thick
Take out *the* inner skins & scure them round to what size you
think proper: & Lard them well with the fat of Bacon. put them
in a Stewpan & fry them of a pale brown with some slices of
Lean bacon & a Little butter. then put to it some boiling Water
(just to Cover it:) with a bunch of sweet herbs & 3 or 4 Onions, a
blade of mace, a clove, some whole pepper 3 Anchoves and a bit of Lemon=
peal. Let the veal Stue in this Liquor 'till it's near Stewed away.
then take out *the* Veal, keep it hot, & add to *the* Liquor a little

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Warm water to make sufficient for *the* Sauce. thicken it with flower &
Butter, & season it to your taste: throw into the sauce some sliced sweet=
breads & a pallat, add Truffles & Morells if you Like it. warm it
together & pour it over *the* Veal.

To Cure chops of Bacon. Mrs Combes .

After they are cut of Let them Lay 2 or 3 days, then rub some salt
Petre on them, after that Let them Lay a day or 2, then rub them with
Common Salt, & make a pickle with coarse sugar, a Little strong beer
Some Bay Salt, & Cochineal, rub & turn them every day for 3 weeks
hang them in *the* Chimney to dry, they must not hang too Long
Lest they be too hard.

To a Chop.

Half an ounce of Salt Petre, one handfull of Coarse Salt, a *quarter* of

a pound of Coarse Sugar, one pennyworth of Cochineal, half a pound of Bay salt, half a pint of Strong Beer.

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A Calves head a la Turtle. Mr Dorman

Leave the Skin on scalding of the hair as You would a Pig's, when Cleaned cut the horny part into thin slices with as Little Lean as possible put in a few Chopt oysters & the Brains then have Ready a pint of Madeira wine a Large Tea Spoonfull of Chian Butter a Large onion & Some Lemon peel Chopt Very Small, with herbs shred; the juice of 3 Lemons and a Little Salt stew them Alltogether till the Meat is tender then have Ready a Turtle Backe Shell Lind with a paiste of flower & Water. Which you must first put into *the* oven to harden, Then put all the Ingredients into *the* Shell & set it into the oven to Brown when Sufficiently Done Garnish *the* top with the Yolks of Eggs, & forc'd meat Balls Discretionally.

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To Stew Apples. Mrs Hungerford

Take good Golden peppins pare them fine, take out the Core with a scoop; take half the weight of Sugar, place the Apples in a flat pann, singly powder *the* sugar, for it ought to be Lump, & put it all over them, then cover them with a crust as you put over potted meat, & bake them with any meat pye or any other thing, but not with Houshold bread, because of staying too Long in *the* Oven.

Eggs in Jelly Mrs Tyndale

A Blamange put in Tin Egg Shells, made with a hinge and turnd out in a stiff Heartshorn Jelly, The Egg-Shells Bruiz'd and put in the Boiling makes the Jelly both thicker & clearer.

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Jelly for Fish. Mrs Jones

4 Ounces of Ising-glass a small nuckle of Veal 4 Calves feet, a little clove mace & pepper, 3 Anchovies & a Lobster (if you have it) with 4 Quarts of water, stew it altogether 'till it Comes to 3 Quarts on a slow Fire, then strain it off into a stew=pan; Let it be cold & skim it Bottom & top, Clear it with whites of Eggs.

Stuffing for Ducks. *Ditto*

A little crumbs of bread, a little onion pepper and salt rol'd up with a little butter.

Soop. Lady Emma Long

Take 3 handfulls of Spinage 3 Onions a Little parsley half a handfull of Sorrel 6 Cucumbers thick sliced 1 quart of peas put it into a Stewpan with all the herbs chopt together pepper & Salt with them put it on a slow fire and stew them for an hour, then put in 3 Quarts of strong broth made of Veal or Mutton a little Bit of Bacon and a quart of Good Gravy, boil it well together & scim it well.

Pickle for Salmon. Mrs Hungerford

A Bottle of common Cyder to be put in *the* Water in which you boil your fish one Handfull of pepper *Ditt* o of Salt & a Large peice of Horse-radish to Boil *the* salmon in & also by way of pickle to Keep it, if You keep your fish Every Now & Then Boil your pickle & when Cold put in your fish.

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Muffins or Mulford Cakes. Bradly

A pound of Flower a Spoonfull of Yeast *the* yolk of an Egg, a *Quarte* r of a pound of Butter melted in a Little Milk a little Salt mix these all well together as tender as white-bread this Quantity makes 5 Cakes.

Forced Carrots. Mrs Iones

Take Large Carrots, scoop out *the* inside as thin as you can, then take what you scoop out & pound in a Mortar with Sweet Herbs grated Bread & suet minced very small with Nutmeg Pepper and Salt the Yolks of 1 or 2 Eggs & a Little Cream Stuff the Carrots with the forced meat & half Boil them in a Cloth, then slice them flour them & fry them in Butter make Balls of what Remains & serve them up with Rashers of

Bacon & Gravy.

To Jug a Hare. Mrs Iones

Take your hare and cut it in peices wash it very clean & put it in a Jug or pan with about a pint of Water an Onion Stuck with Cloves, a Little Salt, Some whole pepper a Bunch of Sweet Herbs 2 or 3 Blades of Mace, Let it Boil 3 hours in a pot of Water, if Young 2 hours will do it, then take it out of the jug and put it in a Stew-pan, put in a bit of Lemmon Peel a little Bit Of Butter with a Little flour red Wine According to your Taste.

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Fricasee of Chicken. Mrs Jones

Take your chicken skin them cut them in peices Boil 'em just tender with an Onion stuck with cloves a few pepper corns and a Little salt, then take some of the Liquor the Chicken were boiled in put in half a pint of Cream 2 Yolks of Egg, a little bit of Butter with a Blade of Mace, and Nutmeg, & a bit of Lemon-peel.

Egg Cheese. Mrs Iones

Take half a pint of Milk and half a pint of Cream Some Cinnamon and Lemon peel the Juice of 2 Lemmons powder sugar to your Taste, 7 Eggs yolks and whites beat well together strain them thro' a sieve to your Milk and Cream mix them well together and set them on a slow fire 'till it Comes to a fine Curd then take it out with care and put it in Egg cheese moulds to drain well, take half a pint of Cream and thicken it with the yolk of 1 Egg, put in the peel of a Lemon and a Laurel Leaf, boil it up, then Let it Stand 'till it's cold, then put it carefully over your Cheese which must be made over Night that it May Drain well from the Whey.

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To Pickle Oysters Mrs Ware

Take large Rock Oysters, and let them be open'd as cleas as possible, & preserve the Liquor, & in that Liquor wash every Oyster very clean, then, strain the Liquor, & put it to the Oysters. Boil them half a Quarter of an Hour, & keep them shakeing all the time; then put to them Jamaica Pepper, black Pepper, & a little piece of Horseradish,

A few Bay-Leaves, &, if you like it, other spice's, as a few Cloves, or Mace, & a little Salt. Then let them stand to be Cold, & when you put them into a Jar, put in half a Pint of the best Vinegar; but, that must be According to the Quantity you make.

N B

Generally is put half a pint of Vinegar to a Quart of Oysters.

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Betty Phillips.

To Stew an Ox Cheek.

Wash it very well in several Waters, and put it over the Fire with as much water as will cover it, and when it boils skim it well, putting in 2 Carrots, and 2 or 3 Turnips with a little bundle of sweet Herbs, whole Pepper, and Salt, and let it stew till very tender, then strain the Liquor, and take a Quarter of a Pound of Butter, put it in a stew Pan with Flour, and set it over the Fire and stir it; and when very brown put in your Broth, and let it boil up till it is pretty thick, then serve it up with toasted Bread, some Carrots and Turnips cut in dice, and the Prime part of the middle of the Head put in the Dish.

Dr. Ward's Receipt for curing of Hams.

Put the Ham into Pump water for an Hour, Dry with a Cloth, then Rub upon it the following Composition; Salt Peter 4 Ounces, Bay Salt 9 Ounces, Lump Sugar 3 Ounces, all in fine Powder, & well dry'd apply hot Hot to the Ham. Rub it in very well, then put it upon a Table Slopeing Place upon it 40 or 50 pound weight for 5 Days, then Turn it and if any Salt about it Rub well in, & put on the weight again for 5 Days more, clean it with a Cloth and hang it in an old Sugar Cask, Put a chafeing dish of hot ashes in the Bottom with a handfull of Juniper Berries cover well with a Blanket or 2 may by refreshing with Berries and fresh ashes give as high a Flavour as you please. Tongues & Beef done the same way are Excellent.

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To preserve Oranges in Halves or Quarters.

Take out all the inside and Cut the Rind in slips according to Fancy, keep them in the Syrrup they are done in, which must be boiled up as often as you see Occasion, and fresh made when wanted.

To Preserve Strawberrys.

Take the Largest Scarlet Strawberrys full red but not too Ripe, & their weight in Double-Refined Sugar. Then Mash some other Strawberrys & take the clear Juice and to every Pound of Strawberrys allow a Quarter of a pint of Juice and a Quarter of a Pound more Sugar, Dip all the Sugar in Water and pour the Juice upon it, melt it over the Fire, then take it off, and stir it 'till it is almost cold, then put in your Strawberrys and boil 'em on a quick fire, Take 'em off & skim 'em often; when the Strawberrys Look clear they are Enough, Then put 'em into Glasses, If you Think your Syrrup is too thin, You may boil it after *the* Fruit is Taken out, Stir it 'till it is cold before you put it to The Strawberrys.

Cherries in Brandy Mrs Long

Six Ounces of white Sugar Candy to two quarts of Brandy, let it dissolve Fill the Bottles with Cherries, & pour the Brandy on them.

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To Pickel cucumbers or french beans.

Rub them very clean with a cloth take spring water And salt as much as will bear an Egg, boil it up then pour it boiling hot upon the Cucumbers, Let them stand 9 Days in it; the Salt and water must be chang'd 8 tiems & boiled up twice a Day, and stopt down very close, Then take *the* best white Wine Vinegar spice & salt boiled up pour it upon them boiling hot stop them down very close You may boil up *the* Pickel in a Month's time.

To pott oysters. Miss Ernle

Open & wash them very clean in their own Liquor, decant *the* Liquor, Take *the* clear & put in a good Quantity of Salt, & some pounded Pepper boil *the* oysters well in it; and then take them out & put them in a frying=pan, Let all *the* Liquor Evaporate, and lay them to cool, when so, place them close in a pott & put clarified Butter on them.

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Water Cakes. Mrs Combes

Take a pound of flower a quarter of a pound of butter a Quarter of a pound of sugar sifted & 2 ounces & a half of carroway Seeds & an ounce of ginger well beat, clean them from *the* Dust and mix it all well together and whet it wth warm milk, to make it of a midling stiffness, let them stand half an hour by the fire to rise, then roll them very thin & Bake them on tins in a slow oven prick them very well or else they will Blister.

Pickel Lillo.

Boil your Colliflower but not so tender as for eating, then cut it in peices Laying it in an Earthen Dish and set it in *the* Sun 'till it's as hard & dry as a Chip: Then take your vinegar with 6 or 7 heads of Garlick a spoonfull of powder of Termerick *the* Same of Mustard, seed beat fine, Boil it together and put it upon your Colliflowers adding some Salt.
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Currant Jelly. Miss Allen.

Dip your S-sugar in Water & let it stand a little, 'till 'tis almost melted; then boil it ^{^ near Candy high} well but not scum it; Let it stand to be almost Cold, & then put a pint of Liquor to a pound of sugar; your Liquor must be made in a bath: just let it scald after 'tis mixed:

Then Let it stand a Little & take of the scum; this is *the way the* Clear cakes are Done only drying them.

Orange flower space Cakes Mrs. Dixwell.

pound your sugar & sift it very fine just whet it then Boil it & Scum it, when it's almost Sugar again put in Some Orange flower Leaves, then put them over a Quick fire and when they are Sugar again have Ready some paper Dripping-pans upon a tin warm over the fire You must doe them in a silver Sauce-pan & a very few at a Time, if you put too many flowers it makes them Yellow.

N.B. they must be Done when *the* flowers are quite white & very Dry.

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Orange Drops. Mrs Dixwell.

Pare your Oranges as thin as possible cut it very Small then pound it in a stone mortar with a stone pestal: Squeeze your Orange & take out *the* Seeds. Pound *the* best double refin'd sugar and sift it. & put as much sugar to the Juice as will make it thick. mix *the* rine juice & Sugar alltogether then put it over a very slow fire in a Silver Saucepan be sure not to let it Boil, if you doe they will never dry. take them off the fire, & drop them upon Paper, when they are dry just whet *the* paper on *the* other Side, & they will come of; if you make it of Orange put a little juice of Lemon to Quicken it:

To make Shrewsbury Cakes. Mrs Bayly.

Take a pound & a half of flower half a pound of Sugar 3 *quarters* of a pound of Butter the yolk of 3 Eggs and 1 spoonfull of orange flower water 3 or 4 Spoonfulls of water Role them thin & Cut them out they must be took out of *the* oven before they are Brown.

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A receipt for the Rheumatism

Take 4 Ounces of the best Gum Guaiacum finely powder'd put it to a Pint of the best Rum in a Quart Bottle, cork it up well, letting it stand 10 Days before a Fire, shaking it often, then pour it into small Phials, and keep it corkt for Use; Take of it two Tea spoonfulls going to Bed in a large Glass of Water, repeating it every Night for a Month, if it purges more than twice then lessen the Quantity to a Tea spoonful and an half: You need no Confinement to House or Diet.

The Original Duffy's Elixir Mr S: Jones.

To two Quarts of Brandy put one Ounce and a Quarter of Rhubarb of Stick Liquorish 2 Ounces, Senna ^{+2 Ounces} Ilicampane Roots slic'd, Coriander Seeds, Anniseeds, and Carraway Seeds, Each one Ounce, Saffron 2 Drachms, Raisins stoned 1/2 a Pound, Lent Figs slic'd 1/4 of a Pound. Put all into a wide Mouth'd Bottle, let it stand near the Fire for a Fortnight, then squeeze it through a Cloth: Put the Drugs into the Bottle again let the Liquor stand till it is fine, and return the Settlement into the Bottle, Add half the Quantity of the Ingredients and two Quarts of Brandy make the same quantity again.

A Clyster for the Worms. Mrs Carey

A pint of Milk 1/2 an Ounce of Wormseed, let it simmer some time over the Fire, then put in a pennyworth of common Treacle, let it boil up strain it through a Cloth & then put in two common spoonfuls of Oil. To be given 6 in a fortnight & afterwards now & then One NB Half this quantity of every thing but the Wormseed for our Dear Betsy at 5 Years Old.

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Ice'ing for a Large Cake Mrs Wilks

Take two Pounds of the finest Sugar beat & Sift it very fine, and likewise a little Starch with it, then beat 6 whites of Eggs to a Froth & put to some Gum water (made of Gum steep'd in Orange flower or Rose Water) then mix & beat all these together two Hours, Put it on your Cake when Bake'd, & set it in the Oven again for a quarter of an Hour:

To make a cake Mrs Triggs

Take 4 Pound of Flour well dried before the Fire, 5 Pounds of Currants washt pickt and thoroughly dried, 2 Pound of Loaf Sugar pounded sifted and well dried 4 Pound of Butter, 33 Eggs Yolkes and Whites well beaten with a whisk, a pound of Cittern sliced very thin, a pound of Almonds blancht and sliced very thin, a pint of Sack, Of Nutmegs, Cloves and Mace three Quarters of an Ounce; You must work the Butter well with your Hands first, then strew in an handful of Flour and an handful of Sugar and some of the Froth of the Eggs on the Top of the Whisk, and so go on till it is all workt in, not counting beating of it for 2 Hours, a Quarter of an Hour before it goes into the Oven put in all the other Ingredients and work all well together for a quarter of an Hour, 4 Hours will bake it.

To Make Mulberry Wine.

Pick your Mulberries, that there be no mouldy or unripe ones; To a Quart of Juice, put a Quart of Spring Water, & to every gallon of this mixture, put four Pounds of Sugar. Shake this well together and in six Months' time it will fine off itself, & be fit for Bottling.

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Oven after Bread is Drawn and when they outwardly Dry Join two of them together, putting the Stalke of a Codling between, and so Dry them as you would Plums upon Sieves in the Oven till they are Dry, they Eat very Quick this way Dry them not into hot an Oven

To make Almond Leack Miss Allen:

Take a Quart of Cream to a Pint of Milk set ^{^it} over the Fire with a Stick of Cinnamon & almost 3 Ounces of Ising-glass picked & well washed in warm Water, let it boil till the Ising-glass be dissolved, then take it off the Fire & stir in a quarter of a Pound of Almonds blanched & beat very fine with Orange Flower Water & Sugar to your Taste, Set it again on the fire a little while, then strain it into a shallow dish through a Napkin, & stir it gently till 'tis cold, the next day cut it out & move your knife that it may be ribb'd like Brawn

To Stew Meat. Aunt Gibbons

Take 8 Pound of the thick part of a Brisket of Beef cut in large Pieces & put in to space Quarts of Water with some Salt to raise the Scum, & when it boils & is scumed clear then put in 2 Ounces of whole Pepper 2 large Leeks 4 Turnips 2 small Carrots & some Sallery, & stew all these together over a Slow Fire full 4 Hours, & when it is half done add 4 Pound of the best End of a Loin of Mutton cut in thick Chops, when it is done take out the Meat & strain the Liquor & have ready near a quarter of a Pound of burnt Butter to put to it, then give it a Boil up together with beaten pepper & salt to your Taste, put some Turnips Carrots & Sallery cut small boiled in Water into your dish with the Meat & pour your Liquor over it
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To Make Clary Wine Lady De Gray

Boyl what Quantity of Water you pleas, Take it of the Fire And let it Stand till Cold, Then to 9 Gallons of that Water Put 20 pound of the best Powder Sugar, The Whites of 6 Eggs well beaten, Then boyl it near 2 Hours, but not fast. Skim of the Froth, & put it in a Pan, or Earth Vessel, till tis near Cold, Then take a Peek & half of Clary Blossoms, with the Head they grow on, but no Leaves nor Stalks, Put them in a Vessel & pour on the Liquor with some new Yeast, be shure to Stur it well every 3 Hours for 24 Hours, Then Stop it up Close & take Care it does not work out of the Vessel, let it Stand till you think It fitt to Bottle, which must be more or less time According to the Quantity you make, but this Quantity is Usually Bottle'd about Christmass:

A Receipt for an Ague Roman

A Quarter of an Ounce of Bark powdered half an Ounce of Conserve of Wormwood mixt well together, take the half of this Quantity in a Glass of red Wine an Hour after the hot fit is quite of, the other half to be taken in the same manner 12 hours after the first. Repeat the 2 Doses as before nine Days after you first took it.

N:B: If the fit returns after the first Dose, you must repeat the two as first ordered.

Blacking for Shoes John Ware

Take ~~an Ounce of Ivory black~~, 4 Ounces of brown Sugar Candy, boil them 10 Minutes in a Quart of stale Beer with a small handfull of Kid Leather Shavings, when it is cold stir in 4 Ounces of Ivory Black When the Shoes are clean from Lint rub 'em over With this Blacking and when near dry they must be rubbed very well with an hardish Brush

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Thurd time let them boyl a little and when you take them off the Fire Squeeze in a little Juce of Lemon to mend the Colour and when they are Cold draine the Iuice from them and lay them in Sieves and set them in th eSun on Leads to dry when one side is dry turn the other

No 53 To Keep Plumbs all the Year Mrs Tracy

Take your Plumbs whilst they are Green without spots and lay a lay of Sugar and a lay of Plumms and so Continue till you have fill'd a Large deep Jelly Pott, then Stop it very close with Leather and Paper that no Air can come in and they will keep all the year

No 54 To keep Quinces ^{^raw} all the Year Mrs Tracy

Take some of your worst Quinces wipe them and cut them in peices Rines Cores and all and boil them in Spring Water till it be Strong of the Quinces and like Jelly then to every Gallon of that Liquor put two Spoonfulls of Honey and one of Salt and half a Pint of White Wine Vinegar then as much Allom as a Walnutt and let all these things boyl a little then Strain it off and when it is Cold put it into a Wooden Barrel and as many of your Quinces as the Liquor will Cover then stop them up as you do Oyster Barrels with Pitch that no Air may come in and do so when you take any out to use

No 56 To Make Quince Cream Mrs Hayward

Take 6 Quinces pare them and Cut them in Peices from the Core and put them into a Skillett with some Claret and Sugar and some Lemm on Peel cut small, let them boil till they are tender then take a Quart of Cream and boil it with Nutmeg, then put it into a Dish and stir it till it is Cold, then mix the Quinces and Cream together as thick as you Please, and put it into Basons or Glasses
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No 57 To Preserve Pippins Red Mrs Hayward

Take the Largest and best Colour'd Pippins and Pare them then take a Pound of Sugar and make a Syrop as will Cover them and to let them boil in a broad Preserving Pan very Gentley and Close Covered turning them very often for if you turn them not they will Spot and one Side will not look like the other and to let them boil till they begin to Jelly and you think they are enough, then take them up and put them into Glasses and Paper them the next day

No 59 To Make Almond Flumery

Take 4 Ounces of Hartshorn Shavings, one Ounce of Ivory Shavings, Boyl them in two Quarts of Water to a very stiff Jelly, then Straine it and let it stand till 'tis Cold, then melt it in a Pipkin or Silver Sauspan put to it as much very thick Cream as will make it as white as Milk, a Blade of Mace, a little Orange Flower Water, Sweeten it to your tast with Loafe Sugar (you may add a few Bitter Almonds if you Please Blanched and Pounded very fine) let it boil half a Quarter of an hour then Strain it through a thin Flannen Bagg, keep it Stirring till 'tis almost Cold then put it into Smooth China Cups let it stand till 'tis quite Cold then turn it out loosing it from the Edge with a Smooth Knife Stick the top with Blanch'd Almonds cut in fine long Slips as you cut them throw them into Orange Flower Water to keep them White

No 61 To Dry Codlings without Sugar Mrs Tracy

Take your Codlings pair and Core them leaving the Seeds then put them into an Earthen Pott cover them and set them into the Oven with White Bread and when you have drawn them and they are Cold, Mash them into a Bason with a Spoon being firs drained dry from the Syrup in a Hair Sieve, then take your Pulp and make it into the Shape of an Apple and put them upon a Board, into the
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No 10 To Make White Quince Marmalade Mrs Tracy

Take a Pound of Quinces pare and Quarter them and take out all the Cores and Spots, then beat a Pound of Double Refin'd Sugar pretty fine and put to your Quinces (only saving a little out) and put in 3 spoon ^{^ fulls^} of Water and set it on the Fire and let it Boile and when you see it begin to break have ready an other Pound of Quinces and pair and Cut them as before and Strew a Little Sugar as you cut them to keep the Coulour and put them into the boyling Quinces (to lay in lumps in *the* Marmalade and soon after stur in the remainder of the Sugar & when it has boyl'd till the Quinces that was last put in are Tender take it off and put it into Potts or Glasses in the boyling you must Constantly sturing in the Middle for being so thick 'tis very apt to burn

No 22. To Preserve Cherrys Mrs Tracy

Take a Pound of Cherrys Stone them, and take a Pound of Sugar and boyl it to a Candy height, and then put in your Cherrys and let them boil and then take them off and let them stand all Night, the next day boile them a little then put them up

No 39 The Nuns Bisket Mrs Tracy

Take a Pound of Loaf Sugar beaten and sifted, and half a Pound of Almonds Blanch and beat the Almonds in a Marble Morter very fine with the Whites of 5 or 6 New Laid Eggs, put your Sugar into a deep broad Bason with the Yolks of Five Eggs when they are well mixt together Stir in the beaten Almonds, by degrees grate in the Peel of a raw Lemmon or two and a little Piece of Candied Cittron, and let it
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all be Stirr'd together a good while, then stirr in a Quarter of a Pound of Flower Sifted and fill it into Long Bisketts Pans about half full let the Pans be well Butterd, and as you sett them into the Oven Strew a Little fine Sugar on Each of these Cakes, and bake them Quick Shutting up the Oven as soon as they begin to Colour on the Top, turn them upon Papers, or an Inch Board and sett them into the Oven a very little to Harden on the side

No 40 To Make Almond Bisket Mrs Tracy

Take half a Pound of Almonds Blanch'd and as much Double refin'd Sugar Sifted, beat your Almonds very fine with 3 Spoonfulls of Orange Flower

Water, when they are very fine Beat in the Sugar, and when they are well Mixt, take it out of the Morter, and put it into a Skillet and set it over the Fire for half a Quarter of an hour, Stir it well let it not Boyl but dry then take it off and stir it till 'tis almost Cold, then take the Whites of Three hew Layd Eggs beat them with Two Spoonfulls of Starch Flower, beat this all the while *the* Almonds are beating and Cooling, then mix it together, and beat it up hallow half a Quarter of an hour, then your Oven being ready and some Wafers cut and lay'd on Plates and Flower'd put a Spoonfull on every one and dust some fine Sugar on every one, Set them in Quick & Set not up the Oven Lid when they are risen and dry draw them they must not be Colour'd less than half an hour will bake them

No 61 To Dry Cherry's Mrs Tracy

Stone your Cherrys and to every 4 Pound put one Pound of fine Powder Sugar some of whcih must be Strew'd on as you stone them and to every every Pound of Cherrys put almost a Spoonfull of Water, then sett them on a Slow Fire till they are Scalding hot then shake them and set them by close Covered and when they are throughly Cold Scald them as before and the 152

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R

To Preserve Oranges Mrs Tracy

Take your best & fairest Oranges well Colour'd with Smooth Skins, and thick Peels, take off the outward Peel very thin & even, if you will have them whole, then with a Boareing Iron take out Some of the Meat and if you would have them in halves leave the best part of the Meat within, lay them in fair Water 3 dayes and 3 Nights Shifting the Water 3 times in a Day take them out of the Water and rub them with salt, then rub them very dry with a Cloath then boyle them in Several Waters till they be very tender, then take them out of the Water and with a Knife take off all the black Spots, Weigh them, and to every Pound of Oranges add a Pound and a half of Sugar and to every Pound of Sugar, a Quart of Water boyl and Scum it very well then take it off from the Fire Lay the Oranges in a Preserving Pan pour your Syrop through a Napkin upon your Oranges leave out some of your Syrup and as it boyles put it in set the Pan over a Quick Fire and let it boyle as fast as it can keeping it close Cover'd all the time you must have half a Pound of Sugar broke in Pieces as big a Walnutts and as it boyles put in 2 or 3 pieeces pour in a Pint of White Wine and let them boyle till they are very clear and the Syrrup very thick then take out your Oranges and lay them in a Silver Bason if your Syrrup benot enough boyle it a little more then take it from the Fire and Pour it on the Oranges put to it the Juce of 3 Lemons let them Stand till Cold then put them up

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R To Make the Jelly to put on them

Take John Apples and Slice them and Pick out the Seeds and boyle them in as much Water as will Cover them and to a Pint of that Jelly take a Pound of Double refin'd Sugar, and boyle it to a Candy and Pour the Jelly into it, and add to it either some Juce of Lemm ons or a little Renish Wine

No 15To Preserve Green Apricocks Mrs Tracy

First weigh your Apricocks & slit them on the side pare them as thin as Possible set on a Skillett of Water & when 'tis Scalding hot put in the Apricocks and cover them Close and let them stand on a soft Fire till they be Green, then take to a Pound of Apricocks a Pound of Double Refin'd Sugar wet it with some of the Liquor and when they be half Boyl'd with a Penknife Cut out the Stones and Close up the hole again so boyle them up they must be pretty Cold before you stone them put in a Little Juce of Lem mon and let them have one Boil after it

No 17Cherry Marmalade Mrs Tracy

Take a Pound of Cherrys not to Ripe Stone them, take two Pounds of Sugar beaten and the Iuce of 4 Quarts of Currance both Red and White it's best put your Cherry's and the Juice that comes from them into your Pan with half a Pound of Sugar over a very hot Fire Shakeing them often when there is a good deal of Syrup then put in the rest of the Sugar as fast as you can Scumm ing it clean you must keep it boyling as fast as Possible till you see Syrup is almost wasted then put in your Juce of Currance and let it Boyle fast till it begins to Jelly you must keep it Stirring before the Juice goes in and after

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To preserve red Currants Miss Allen

Take a pint of the Juice of red Currants and a pound of Sugar beaten, about a Quarter of a Pound of ston'd Currants & 6 Ounces more of the Juice of white Currants & six Ounces more of Sugar, set all together on a Fire keeping a little of the Sugar out to put in as they boil, the putting in of your white Jelly makes a most delicate Ruby Colour that when you come to turn 'em on a Plate they will Sparkle.

To preserve Grapes Miss Allen

Skin & stone your Grapes, to a Pound of Grapes a pound of double refined Sugar boil the Sugar to Syrrup, putting in your Grapes with half a Pint of Juice of Grapes boil'd in Water & allow half a Pound more of Sugar for that Liquor, then let 'em boil as fast as can be till they are enough.

To preserve Cherries in Jelly Miss Allen

Take a pound of Morella Cherries & stone 'em, having ready a Pound & Quarter of double refin'd Sugar boil'd to a Candy, then put in your Cherries, & let 'em boil till they begin to look clear, keeping 'em clean skimm'd, then, the next Day take half a Pint of Currant Juice & put it to half a pound of Sugar build to a Candy, & when it has boil'd a little put it upon your Cherries, which must be made hot, & let 'em boil on a very quick Fire till you see they will Jelly, when they are near cold put 'em into Glasses, for common Cherries take but an equal Weight of Sugar

P109 To preserve Barberries Miss Allen

Gather 'em in the Heat of the Day & stone 'em & to a pound of 'em take 3 pounds of refin'd Sugar, then make a pretty thick Syrrup of it, & when it is cool put in your Barberries, & let 'em boil a pace, but save a little Sugar out to strew on in the boiling.

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To do Quinces red & whole 2 Miss Allen

Take 6 of the fairest Quinces you can get, core 'em and scald 'em tender, then drain 'em from the Water, & when they are cold pare 'em, then take their Weight in Sugar & put a Pint of Water to every pound of Sugar & boil it to a Syrrup, then put in your Quinces, letting 'em stand all Night over a little Fire, but not to boil, & when you think they are red enough boil 'em as fast as you can, then put in two Porringers full of Jelly & when the Quinces are enough take 'em out & put 'em into Glasses letting the Liquor - boil till it will Jelly.

To make the Jelly for the Quinces Miss Allen

Take the worst & greenest of the Quinces and wipe 'em with a coarse Cloth, cutting 'em in Quarters & put to 'em as much fair Water as will over 'em, letting 'em boil a pace till the Water tastes strong of the Quince, & then strain it through an Hair Sieve; if it for white Quinces you must pick out the Seeds for fear they should make it look Red.

To preserve Pear Plumbs, Damsons, or any other Plumbs. Miss Allen

Stone your Plumbs and take their Weight in Sugar beaten very fine strew some in the

Bottom of the Pan, then put in your Plumbs, & strew the rest over 'em, & to every Pound of Plumbs put 12 Spoonfulls of the Juice of the same Plumbs, or if the Plumbs be too black put in other white Jelly, then set 'em over the Fire, & let 'em boil up once if they are black Plumbs, & set 'em by, heating 'em 2 or 3 times a day till they will Jelly, but if they be white Plumbs they must be boil'd at once.

To make Marmalade of Oranges Miss Allen

Take as many Oranges as you please pare 'em as thin as possible, put 'em in Water cut 'em in halves & squeeze the Juice into a Pot or Bason of white Earth, then take the half Oranges & put 'em into fair Water, letting 'em lay for three Days shifting the Water twice a Day then boil 'em in 3 Waters till they are very tender & not bitter, then scrape the Meat out of the Halves & dry 'em in Coarse Cloths very well then bruise 'em in a stone Mortar as small as you can, then weigh the Pulp & the Juice & take the Weight of 'em in double refin'd Sugar which must be boil'd to Candy height then the Pulp & Juice put into it, & set on the Fire till 'tis hot, then Glass it.

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To make red Marmalade of Quinces Miss Allen

Take your Quinces and pare 'em and quarter 'em & cut out all the Coars & Specks & lay by your pieces of Quince & take all the rest except it is any that is rotten / with a dozen of John Apples sliced, & let it boil a Quarter of an Hour in 3 Quarts of Water then run it through a Sieve & to three Pounds of Quince take 2 Quarts of that Water & put in a pound & half of beatten Loaf Sugar, cover it very close & let it boil an Hour gently before you stir it, then tie a Race of Ginger, / being first pared / in a & put into it, & boil it as fast as you can, keeping it stirring & by slow degrees put in a pound more of Sugar; If you find it not red enough let it stand off the Fire, close covered then keep it boiling very fast & some times stir it till you see it is Jelly'd, then put it into Pots or Glasses.

To Preserve Apricocks Miss Allen

Take the fairest Apricots & weigh 'em before they are pared or stoned then take the weights of 'em in double refin'd Sugar beaten small, pare 'em & cut 'em in halves, strew a little Sugar on 'em to keep their Colour, then put in half the Sugar & set 'em over a soft Fire till the Sugar be melted, when you are to boil 'em up a pace putting into 'em half a pint of Jelly of Codings to a pound of Apricots & let 'em boil till they Jelly strewing on the rest of the Sugar.

To make Fruit Jumbals Miss Allen

Take your Fruit & scald it running it thro' a Hair Sive taking the Weight

Days longer; then wash it, & put it in a sieve, to dry in the Sun. Take Cabbages, quarter them, & salt them for 3 days, then squeeze out all the Water; & dry them in the Sun; so do Colliflowers, & Celery, Cutting the Celery as far as the white is good, but not thro' the stalks. Radishes may be done the same way, leaving on the young Tops;- French Beans, & Asparagus must be salted about 2 days, & boil them twice in Salt, & Water; then dry them like the other. Take long Pepper, salt it, & dry it in the Sun, but not too much; take a quarter of a Pound of mustard seed, first bruis'd, 1 oz Turmeric, put all the Ingredients into a stone Jarr, with a Quart of the strongest Vinegar; to 3 quarts of smaller; fill your Jar three Parts full, & look at it once a fortnight after, & if you see Occasion, fill it again after the same Mannier, you may do Melons, Peaches, Plumbs apples, or any thing of that sort, you shou'd never Empty your Jar, but as things Come in Season, put them in, & fill it up with Pickle.

See page 169.

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O

A Good Sear Cloth Mrs Freeman

Gum Elleme, 4 ounce's, Burgundy pitch, 8 ounce's venice Turpentine, one ounce, Bee's wax, 2 ounce's Melt *the* Turpentine, & Elleme together, & stir it *then* melt all *the* Ingredients together, lett *them* Just boyle & *then* Make *your* Sear Cloth.

Mrs Andersons Receipt for the Green Sickness

Take fileings of Needles one Ounce, Cinnamon in powder one Ounce; fine Love Sugar powdr'd One Ounce, Mix all these together, and take a Tea Spoonfull twice a day drinking ^ nothing after it.

The fileings of Needles are to be had in Crookedlane by the Monument.

To Pickle Mushrooms Brown - Mrs Jones

Excellent

Take your Mushrooms, & clean them with a bit of Flannel, dipt in cold Water; then put them in a pan, & Strew some Salt over them, & let them stand 24 Hours; then stew some ~~over the fire~~ in their own Liquor, with Cloves, Mace, black - Pepper, a Lump of Sugar, till the Liquor is dry'd up then

put as much Crab Vinegar as will Cover them, & boil them up; & when Cold, put them in a Pot, & tye them down Close, for use

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M

To make a Pickle for Sturgeon

Put 5 Quarts of small beer and a quart of Strong, & a quart of vinegar & a large handfull of salt, as Soon as You have the Sturgeon take it all out of the barrell & put out the Liquor, & then put in the Sturgeon again & pour this pickle over it till the Barrell is full and so let it stand./

Native Pickle for Sturgeon.

To two quarts of Spring Water, put a handfull of Salt, boil it to three Pints, put a Pint of Vinegar to it, & when cold, put it to the Sturgeon.

The Elderberries must be Squeeze [^]the Juice out & Strain it through a Canvass to keep out the Seeds, & then put it into an Earthen Vessll or Jug, & put it into a pot of water on the fire, for the Space of 2 hours, then let it Run through a Jelly bagg, & when cold put it to the wine/

N.B. This belongs to the Receipt for Vigura Wine.

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N

To Make Vigura Wine

Take Malaga Raisins pict, & Chop't small, Lay *the* Stalks a Side; to every quart of Soft water which has been boyled Some time, put a pound of Raisins, Let it be Stirred from the bottom (with a Staff) 3 or 4 times in a day, let it Firment in the Tubb (Covering it with a cloak & a board) for eight Days, the Ninth Day you Must Squeeze the Liquor from *the* Raisins, which must fall through a Seive into a Tub, or pan. put the Liquor into the Vessell, let it

be full to an Inch, & put to it a Spoonfull or
two of Yest, lay a paper over the bung hole to
Keep out the Dust, but doe not Stop it up till it
Makes no Noise by working, let your Vessell have
a Cock fixed in it, when you put in the Liquor,
and Tilt the Vessell a Little backward, because there
will be a great Settlement in the bottom, you May try
it at 9 or 10 Weeks end, & if it be very fine
Bottle it off,

Put in a pound of ^{black} Tamarinds in proportion
of a pound to 10 Gallons & must be put into the Tub at the
same time with the Raisins,

If you would make Red wine of it, you must put in
the Juice of a Gallon of Elder berries to 16 Gallons of
wine, put the Juice & the wine up together in the vessell
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You may if you please give the juice, & Sugar,
and peel a boyle in it when it is done let it run
through a jelly bagg.

Pidgeons in Surtout. Mrs Playters

Wash your Pidgeons, & fill them with
Forcemeat, then tie a large thin Collop of
Veal over each Pidgeon, season'd with Pepper
& Salt; then cover them with Paper well
butter'd & roast them, & serve them with a
strong Gravy, thicken'd with Flour & Butter,
& some forcemeat Balls, & garnish with Lemon.

To pickle Walnuts White.

Take the Walnuts when a Pin will pass thro'
them, pare off all the green, & throw them
instantly into the cold Water, with a little Salt
in it. Then put them into boiling Water, & let them
boil for two or three Minutes, then put them
into cold Water. The Pickle must be equal
Quantities of White Wine Vinegar, & White Wine
& the same Spices, as for Mushrooms. When the
Walnuts are cold, & well dry'd, put them into Jars, &
pour the Pickle on them, cold. Put Oil on the Top,
& tye the jars close with Bladder, & Leather.

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liquor put four Pounds of Sugar. Cover it close till next Morning, then put in a quarter of a Pound of Raisins of the Sun stoned, & a little handful of Grapes, & stop it close, & let it stand a twelvemonth.

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K

Lady Cole s' Receipe to make mead

To Every Gallon of Water, take two Pound of Honey, And boyle it an hour, And Skim it as long as any thing will rise than put in Cinnamon Cloves Mace Ginger and Nutmges of each half an ounce and boyle it an hour after the Spice is in, bruise *the Spices* And put it into a Bag, and keep the Bag allways in *the Vessell* Let it stand till 'tis Cold before you Tun it up: This Quantity will wast 3 Gallons when the Skum hath done rising, and put in your Spices and keep it coverd all the while.

very good To make Rasberrie Brandy

Take three pounds of Rasberries& a pound of Double Refined Sugar, to a Gallon of the beste Nance Brandy, put in *your* Rasberries & Sugar & let it Stand for 2 months, & let it Run through a Flannel bagg & Bottle it/

To make Saloop

Take three quarts of water put this a quarter of an Ounce of Saloop finely powdered, Mix it with a Little of the water that it may not Clott, then put it in a pipkin, & let it boyle gently till a pint & a half is wasted, & you find it will jelly, then pare a Lemmon as thin as you can, & put it in as Soon as you take it of the fire, & as Much juice as will quicken it to *your* tast, & as much Sugar turn over

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Indian Pickle. Mrs Andrews

Put one Pound of Ginger into Salt & Water, let it lay one Night, then scrape it, & cutt it in thin slices, put it into a Bowl with some dry Salt, & set it in the Sun to dry Do two Ounces of long Pepper in the same manner. Cut a Pound of Garlic in thin slices, salt it, & let it stand three days; then wash it well, salt it again, & let it stand three days more; then work; & drain it, & set it in the Sun to dry. Put a quarter of a Pound of Mustard-seed bruis'd, & one ounce of Turmerick into a large Stone Jar, with the before mention'd Ingredients, with a gallon of good White Wine Vinegar, stir it very often for a fortnight, & tie it up close. Quarter Cabbages, salt them for three days, squeeze out the Water, dry them in the Sun, & put them into the Pickle. So do Colliflowers. Celery, cutting it as far as the white is good: Radishes with the young Tops on, Cucumbers, Melons, Apples, Plumbs, Pears, Peaches & Apricots. All the Fruit ston'd be put in just before it is ripe. French Beans & Asparagus must be salted about two Days,

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A

To Make Pipping Punch

Take 200 of Goulden Pippins, Pear them and cut them into Quarters Boyle them in Six Quarts of Water in a New Pipkin 'till they come to Four: than let them run through a Jelly Bag, And whens it is Cold Add to every Gallon of this Liquor 12 Lemons, A Pound of Double Refin,d Sugar three Pints of Brandy. Six Sevill Oranges Squees,d half A Pint of Canary . The zeast of 12 Lemons to be Squees,d into *the* whole Liquor, the white of one Egg whip,t to a Froth and than beat well into *the* Liquor: Than put it into a Vessell to Settle and when fine Bottle it of Take care *the* vessell is well Seasond you put it into Least it give the Punch an ill Tast

To make Vinegar Mr Foxall s Receipt

Take 4 Gallons of Pump Water And warm it and put it into an Earhten Pott than put thereto Eleven Pound of Malaga Raisons And half a Pint of East and Vinegar stirr them well together and Sett the the Pott in the Sun for 6 Weeks and when 'tis clear draw It of

To make Mead

Take 20 Gallons of Honey to 12 Gallons of River Water put it Together on the Fire, Skim it very well, and when it boyles put in-to it the Peal of two Lemons and about one Ounce of Raze Ginger, Let it boyle one hour, than take it of & strain it, Let It stand till tis Cold, then draw it of and set it a working with Two Quarts of Ale-yest Let it stand 3 days *then* Bottle it for use. days, boil'd twice in Salt & Water, & dry'd like the others. You need never empty the Jar, but as Things come in Season, put them in, and supply the Vinegar as you see Occasion.

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Green Pease Soop. The French way.

A large Cabbage Lettuce, or two small Ones, six small Onions, cut them all very small, Melt half a Pound of Butter in a Stew Pan, then put in the Lettuce & Onions, cover them up, & let them stew on a slow Fire for half an hour; then put to them a Peck of Pease, & let them stew for an hour, then put Broth to it by half a pint at a time, untill your Soop is made.

To Stew Pease. *Ditto*

Boil a large Cabbage Lettuce quite tender; melt a quarter of a Pound of Butter in the Stewpan, & put in the Lettuce, which must not be drain'd quite dry, and a Peck of Pease with a little Pepper & Salt &, if you like it, a Spoonful of Sugar; They must be near three hours on the Fire.

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G

To make Cashea Cakes

Take a Pound of Loaf Sugar beat it very well & Search it, than Take an Ounce of Gum Cassha beat it fine and sift it through a Seive, than take 26 Grains of Musk and 4 grains of Ambergrease

And put them into a Mortar with a Little Sugar and beat it
Small than Wett your Sugar and Cassha with fair Water pretty
Stiff. And Set it over a clear Fire and Boyle it together
Keeping it Still Stirring and when it is allmost enough to run
into Cakes put in your Musk and Ambergrease still Stirring it
than pour it into Coffins of Paper as Large as you will. And when
they are pretty Cold take them out but doe not break them

The Steel Infusion

Take of Filings of Steel 4 Ounces of Coriander Seeds bruised
2 Ounces, of Cammomile Flowers one handfull of Rosemary
2 Pugills of Gention 3 Quarters of an Ounce, Put all these
together into a Quart of Strong White Wine, or Sherry, A
Pint of Compound Wormood Water, and a Pint of Milk Water
Let it Steep 4 or 5 days and than strain it of for use
squeezing the Ingredients. Take 3 or 4 Spoonfull twice in a day.

Three Pound of Malaga Raisons to a Gallon of Water
Boyle the Water and pour it upon the Raisons and
Let it Stand in the Sun 'till 'tis Sower.

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172

E

very good

To Make white Quince Marmalade

Take of the clearest Apple Quinces that are not
too Yellow and pare them and quarter them, and
put them into fair water, Then take a pound of
Quince, and put it into the preserving pann and
put to it about half a pint of fair water
and boyle it as fast as ever you can, till it
begins to be pretty Tender, then have readie
a bout half a pint of Jelly of Pippins with
a Little juice of the Quince Clarified, & put
this with 3 quarters of a pound of Double re-
fin'd Sugar Sifted into *Your* Quince that is
boyling, & give it one boyle up together as
fast as is possible, Stirring and Shaking it
all the while on the fire; for if you are not
very quick twill change the Colour, you May
either break your Quince as tis aboyling, or let
it be in Large pieces as You like best provided
they ^{be} Tender.

To make *your* Juice of Quince, pare it
and grate it on a grater and squeeze it through a Canvas

and Set it on the fire and twill rise with a thick Scum
like a Posset Crud which take Carefully off, and your
Liquor will be clear underneath,

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F

To Pickle Quince

To a hundred of Quinces If Large take twenty and cut them over
~~Them to~~ thwart in Slices not to thin and boyle them that are Cut in
Spring Water very well Let it stand 'till it be Cold The Cut Quince and
that together put your Whole Quince into two Earthen Potts and
power over them Soe much of that Water as will cover them and
Lay that *which* is Boyled upon them all over and tye your Pott over
very close with *Leather* and Double Paper, Let them stand in a dry Place
when you take any out to use you must be very carefull noe
Air gets in you must parings & [space] *alltogether* and pick out
All the Black Noses of Your Quinces You Pickle but not cut them
nor Core them but let them be very clear & whole they will
keep good till Quince time again.

To Make Lemon Water very good

Take two Quarts of Brandy the Rine of Six Large Lemons pared
very thin and steep them in as much of Brandy as will cover,
For 3 days; take 3 Quarte rs of a Pound of double refine Sugar
And put to it a Pint of Water and boyle it to a thin Syrrup
And pour it boyling hot to the Lemon Peal infused in the Brandy
Squeeze in the Iuce of two Lemons and pour in the remainde r of
The Brandy that was Left out of the Infusion. Let it Stand
till it is Cold and run it thorough a Jelly Bag. If you would
have it very fine, About a Month after you may let it run
thorough a Jelly bag again/

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Ice Puddings Mrs Bayly

Three quarters of a Pound of Reasons stoned and Chopt, half a Pound of
Flower half a pound of Suet, half a Pound of Sugar, five Eggs Two
Spoonfulls of Brandy a little Sack, Salt and nutmeg & to your taste
boyl it four Hours.

Ice it as you do a Cake, set it before the Screen to the fire to dry it
You may make it in one, three or four as you please, it is usually
made in Three.

To Dress Lyng Mrs Cooper

The Evening before the Lyng is to be dressed, it should be laid in Warm Water, not boiling hot, where it should remain till taken out to be dressed. The Fish Kettle should not be more than Two thirds fill'd with Water; the Fish hung on a Fish Plate above the water not in it. then the Cover put on the Kettle, the Steam of the boiling Water will dress it much better, than the Water itself if by this means it is too fresh Salt may be added. It will in this way require double the Time to what it does in the Water.

To preserve Seville Oranges with the Pulp. Mrs Leigh

Score them, then boyl them till tender in 3 or 4 Waters full
2 Hours you must have a Clear Syrrup ready, well scum'd
Then put in your Oranges & boyl them in the Syr^r up about half
an Hour, or more, as you see fit When Cold serve them in the
Syrrup
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To Make Orange Water D

Take a Dozen of the Best Sevill -Oranges pare them and cut the Parings into Little Peices and put them into an Earthen Steen or Pott then put to them 3 Quarts of the Best Nants brandy and three Pints of Good Canary . Cover the Pott or Steen very close *with* double Paper and a double Cloath tying it down and letting it stand a day & a night laying a Pye Plate upon itt. Then take a Cold still of Middle Size, Sitt your Still and when the first Bottle is drawn of, put in a Pint of Brandy and then draw of the rest 'till it begins to turn Sowre: than mingle alltogethe r and Sweeten it *with* Treble refine Sugar, To your Tast. Put it up in Bottles straining it into your Bottles *with* a peice of Muslin If your Oranges be Large, Eleven Oranges are Enough for one Still-full.

Take four Ounces of Shavings of Hartshornand 3 Ounces of Ivory Shavings, and put them to 3 Quarts of Spring Water Let them stand in Soak 12 hours, and then Send it to *the* Oven To stand there all night, Than Strain it of whites, & it is warm And when it is cold put it to a Pint of Wine half Sack, and half Rhenish, A Blade of Mace, and half *the* Peel of a Limon. than Boyle all these up togethe r, And than Squeese in the Iuice of Two Lemons and Sweeten it *with* Loaf Sugar to your Tast.

Two Drums of Rhubarb Sliced, one Dram of Anniseed bruised,

Infuse these in a Quarts of a Pint of Milk Water and a Quarter of a Pint of good Sherry, After 3 days Infusion, Give a Childs Spoonfull 2 or 3 times in a Week as you see occasion, And when half of the Liquor is used you may put a Quarter of a Pint of milk Water and Sherry together to the Same Infusion.

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The Indian way of pickling Melons.

Before they are ripe cut out the side to take out the seeds, salt them & lay them in an earthen Dish two or three days or more according to the saltness; take Ginger well salt it, lay it all in the Sun to dry three days; when it is so, wash it all in Vinegar; dry Mustard seed rowl it, to break it, & blow the Husks off, then put in the Garlick, Ginger & Musterd seed into the Melons, & close in the Pieces with thorns; put them in a Jar with raw Vinegar, some Garlick bruised, Musterdseed, Ginger & a little Oil & Turmerick; in a Month open it, & if it is not enough to cover it, add some more vinegar stop it mighty close. This way you may do Apricots Peaches, Golden Pippens, Buds of Colliflower, only all these must be scalded two days with hot Water & salt, the Fruit must not be soften'd or ripe but ston'd To a Quart of Pickle an Ounce of Ginger a spoonful of Musterd seed husk'd & bruis'd, two Pods of Indian Pepper, the Garlick must be parboild, then salt it, & dry it; & run thirteen cloves on a Skewer put three Cloves to a Quart, & colour the Vinegar with Turmerick.

Currant Cakes. M Noel

Take any quantity of clear strain'd Juice of Currants, & set it over a gentle Fire by itself without Sugar & let it Simer 'till it is as thick as Honey, then put it into clear Cakes Glasses & set it in a Stove 'till it's dry enough to take out, then cut it into what little pieces you please.

NB It does as well in Patty Pans of Cards to remain in them 'till dry.

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To Make Cherry Wine By Lady Orrery very good

Take Cherries Bruise them Stones and all than press out All the Iuice and to every Gallon put a Pound of fine Loaf

Sugar or more than put it into a Vessell Leaving out the thickest *which* will lye at the Bottom and when it is fine Bottell It out, with a Lump of loafe Sugar in every Bottell. It must not Sower in the Vessell. If it doth twill never recover again in the Bottle, It will work as much as any liquour & must be allow,d soe to doe

A Receipt for making Ratifea Reitifiea

Take a Gallon of French Brandy putt it into an open vessell, Take the Kernells of 200 Apricoks Stones Bruise them allmost to a Past than put them into the Brandy. Putt therein Sixteen Ounces of White Sugar Candy, A Quarter of an ounce of Saffron seperated the Juice of Eight Lemons moderately Squeesed with the Peals exh eested add more or less of the Goa Stone as you like it *perfumed*, than let it stand 'till the Brandy is impregnated and when fine draw it of into Bottles. To a Gallon of Brandy put two Pound & half of White Sugar Candy And half an Ounce of Whole Cinnament four hundred Apricoke Stone bruised, Putt all into a Great Wide Mouth,d Bottle And Stirr all twice a day, Stop it very close And If you can put the Glass into *the* Sun with convinieny it will doe better you may Bruise the Kernells of the Stones and slice them. In 3 Weeks time twill be fitt to drink.

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Stew'd Mutton Mrs Bayly

Take a Loin of Mutton & cut it into six pieces, put it into a Saucepan with as much Water as will cover it, with a few sweet Herbs a little Pepper & salt & two Anchovies; stew it two Hours; thicken it with Butter & Flour; put to it some strong Gravy & Red Wine. Boil some Carrots & Turnips cut them in Dice & put over it. Gaarnish the Dish with Carrots & Turnips cut.

To make Honey-Wine. Mrs Ernte

To a Gallon of Water 3 Pound & half of Honey, warm the Water to dissolve the Honey; but the sure way of knowing when 'tis strong enough, is when the Honey & Water well mix'd & free from the least motion, will bear an Egg the breadth of a shilling above the Water: then put it on the Fire, & let it fairly boil half an hour, & scum it very clean as it rises, then let it stand full 24 hours to be quite Cold, & tun it, put into the

Barrel some Sevil Oranges not pared, but cut in halves, & the Seeds taken out. Put two Oranges to seven Gallons: stop the Barrel as soon as 'tis Tund. The Oranges may be put in two or three Months after the Wine is made, or as soon as they can be got very good. It is generally fine & fit for bottling in three quarters of a Year.

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B

To Make The Clear Lemon Cream

Take the Juice of four Lemons and half a Pint of Spring Water and 3 Quarters of a Pound of Double refine Sugar Set it upon the Fire 'till the Sugar be dissolved Stirring it Sometimes than take it off the Fire and Strain it through a Jelly Bag and Let it Stand 'till tis Cold than put in the whites of Six Eggs well beaten put in Some of the Lemon Juice to keep the Eggs from oyling than put it again on the fire otherwise it will Suddainly grow white strain the Cream into your Dish.

To Make Yellow Lemon Cream

Take four Good Lemons Grate of all the Rinds and Squeeze the Juice to it, than take the Yolks of Eight Eggs and the Whites of Two Eggs beat them very well together than strain them And put to them a Pint of Spring Water and a Pound of Double refine Sugar than Strain the Raspings from the Juice than Mix the Juice and Eggs and Sugar and Water alltogether and Set them over a quick Fire but take it doth not boyle, keeping It with Constant Stirring untill it be as thick as Cream, than take it off the Fire and put it in the Dish you intend to Send it up in, You must let the Raspings and the Juice Steep all Night or at Least four or five hours.

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To make Metheglin.

To make Punch.

B.

To make the clear Lemon Cream.

To make the yellow Ditto.

C

To make Cherry Wine.

To make Ratafia.

D

To make Orange Water. &c.

E

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To make Quince Juice.

F

To pickle Quince.

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G

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something without a Name.

H

To make Pippin Punch

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I

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K

To make mead.

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To make a Strong Wine

M.

To Make Pickle for Sturgeon.

N

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O

To make a Searchcloth.

Receipt for the Greek Sickness

P

Red Marmalade of Quince's

to Preserve Apricocks

to Make Fruit Iumballs

to Make Iumballs

to Preserve apricock in Jelly

to Make Marmalade of Apricocks

Q

to Preserve Currant

Grape's

Cherrys in Jelly

Barberrys

Quinces Red & White

Jelly for De

Plumbs &c -

to Make Marmalade of Oranges

R

to Preserue Oranges & Jelly for *them*

- Apricocks

Cherry Marmalade

S

to make *White* Quince Marmalade

to Preserve Cherrys.

The Nuns Bisket

to Make Almond Bisket

to Dry Cherrys.

T

to keep Plumbs all *the* year

to keep Quince's Raw all *the* year

to Make Quince Cream

to Preserve Pippins Red

to Make Almond Flummery.

to Dry Codlings without Sugar.

A.

Mrs Hart 's Receipt for making Methegin

Metheglin

Take to Every Gallon of Water Three Pound of honey Sett it on

The Fire to Boyle for three hours, Keep it Scum'd very clear when it has

Boyl'd two hours putt in a Bag (made of Tiffany) with Mace Gl...

Cinnamon Nutmeg & Ginge r of Each one Ounce well Bruised The

Quantity of Spice is for ten Gallons of Water when you take it off

The Fire putt it into Severall Coolers that it may not Scum [damage]

The next day Tun it up, mind to keep *the* Bag of Spice in [damage]

the Time after it has Ferment, fine it with half an Ounce of [damage]

A Receipt how to make Punch

Take a Quart of Brandy, A Quart of Good White Wine, A

Quart of Water. Take twelve Lemons The Peal of half of them

Steeped all night in Brandy, when you have squee,d the Lemons

take half a Pint of the Water and wash the Lemons soe squee,d

Than put to it a Pound of the best refined Sugar, the Water Lemons

and Sugar must be boyled bout a Quarter of an hour, Scum it

clean as it rises, next day put it all together and Zeist in

the other Lemons, It must stand 'till 'tis fine and soe decant

it of/

To a Quart of Brandy Putt Sixscore Kernells of

Apricocks Blancht and a Quarter of a Pound of White

Sugar Candy Let it Stand in the Sun 3 Weeks, it must ^{be} taken

in Every night & whenever it rains, At 3 Weeks End filter

it of.

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back outside cover

[grid lines drawn with leaf decoration]

spine

head

fore-edge

tail