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Yᵉ Gentlewoman’s Housewifery
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Ye Gentlewoman's Housewifery
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Scarce, Curious, and Valuable Receipts
For making ready all sorts of Viands
A REPOSITORY of USEFUL KNOWLEDGE
Adapted to meet the wants of
GOOD WIVES AND TENDER MOTHERS

ALSO
Sundry Salutary Remedies of Sovereign
and Approved Efficacy
And
Choice Secrets on the Improvement
of Female Beauty

COMPILED FROM OLD AND RELIABLE SOURCES

By
MARGARET HUNTINGTON HOOKER

At the Publishing House of Dodd, Mead
and Company, New York . . .
MDCCXCVI
TO

MY MOTHER.
Preface.

The discerning Reader will see at once that in this little book it has been my Intention to Present for the Edification of the Amiable Sex, a cursory glance at the table plenishings and Domestic customs of our Forebears in this country; Not only of those whose Fortune it was to partake of the delectable Repafts served at the tables of the Opulent, but also of those less favored families, whose homely Fare preserved the mean between Prodigality and Parsimony.

Some of these Recipes have been collected from quaint family Manuscripts, contributed by ancient Ladies, whose assurances of support and testimonials of Approbation have cheered not a little the tiask
task of Accumulation. Others have been gathered from old and esteemed printed Works, often so fraught with extravagant Recipes and full of odd and fantastic Messes, meant only for the palate of the Gourmand, that the task of Selection has been one of exceeding Perplexity.

It has not been my Endeavor to write these Recipes in a high polite Style, but rather to keep intact the choice Dictation of those with whom they Originated, and to present those which illustrate in some Fashion or other the Characteristics of the last Century, and that part of this previous to the general Introduction of that Modern Abomination—an iron Cook-stove.

The Faultfinder—who perchance "never shook hands with a Stewpan"—may say that I have too often trespassed into English fields. Those who have exercised their understanding know of the Paucity of early gastronomic Literature in this Country, and how many a female Manager, circumscribed in her Knowledge, hailed with joy the reprint of an English
English book, adapted to the Wants and Requirements of the American Publick.

If the Skeptic requires further evidence of the Esteem in which one of the most popular of English books was held, let me quote for his Enlightenment from a Book on American Cookery published early in the Century.

"Mrs. Hannah Glaws — who hath done more for the happiness of mankind than all the blue stockings of this or any other age, There is scarcely a civilized being who hath not been benefited by her labours in the cause of human happiness, and it is one of the indications of a base ungrateful world that neither statue nor monument, nay, not even a biography or a pudding hath been consecrated to her memory — Mrs. Glaß's unparalleled genius as far outshines and outtions that of Mrs. Hemans and other female venders of empty poetry, as doth a white fricassee or a dish of buttered eggs exceed the frothy evaporation of a brain moistened by the dews of Parnassus. What comparison can there be between the false sentiment
sentiment and flimsy philosophy of Madame de Staël and the solid puddings of Mrs. Glass? Talk of an Epic poem! Verily, gentle reader, it is little better than downright nonsense. There are the Iliad, the Odyssey, the Aeneid, the Pharsalia, the Argonaut, the Jerusalem Delivered, the Paradise Lost, the Henriade, and the Vision of Columber. But there is only one plum pudding and one Mrs. Glass!

This Excursion into the "affairs of the mouth" of long ago is presented with some Reluctancy in the melancholy prospect that a Critical Publick may expect to find an exhaustive Dissertation on the Culinary art and its Appurtenances, where only Housewifely hints and some curiosities of old time practice have been given.

If perchance some portions of the Recipes prove in practice not altogether a grievous Penance to modern organs of Taste, and others Contribute somewhat to the entertainment of our fair Patrones, the labour will not have been in Vain.
I wish to acknowledge my obligation to those who have so kindly brought forth family heirlooms, to illustrate these pages, and especially to the Deerfield Memorial Hall with its rare treasures, the American Antiquarian Society, Worcester Society of Antiquity, Concord Antiquarian Society, Connecticut Historical Society and the Long Island Historical Society.
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"To lyue at home in housewyvertye,
To order well my famlyye,
To see they lyve not idillye,
To bryng upe Children vertuoslye,
To relyewe poure foulkes willinglye,
This ys my care with modestye,
To leade my Lyfe in honestye,
Then serve we God duely i engage,
Not willing our owne Wyl, but juft willing hys;
Obeying our Housbands in what lawful ys;
Who housewivelye taketh dailys joys in thys,
Well may be called good Matron or Maifris."
Ye Gentlewoman's Housewifery.

SOUPS AND SAUCES.

Of Soups.

Observation. No good Housewife has any pretensions to Rational Economy who boils Animal Food without converting the Broth into some sort of Soup.

Hotch-Potch. Take a Neck of Mutton of about six pounds, and cut it into Chops. Leave the scrag-end Whole. Put it into a Bag with half a pint of Water; sweat it gently over a Stewpan with half a pint
pint of Water. Put in six round Onions and six middle-sized Turnips whole, a Carrot cut in Quarters, a savoy or white cabbage cut in quarters and tied up with pack. Thread all well washed, with a little Thyme; sweat it gently for half an Hour, then pour three quarts of boiling Water over it, Season it with Salt and Pepper, and skim it Well. Stew it for two hours, skim off all the Fat, put the Chops into a Soup Dish, leave out the Scrag, untie the Cabbage put over with the Soup. Garnish with toasted Sippets. Add two ounces of Scotch Barley if you like it.

Asparagus Soup. Take twelve Pounds of lean Beef cut in Slices, then put a Quarter of a pound of Butter in a Stew-pan over the Fire, and put your Beef in. Let it boil up quick till it begins to brown, then put in a Pint of Brown Ale and
and a Gallon of Water, cover it close, and let it Stew gently for an hour and a half. Put in what Spice you like in the Stewing. Strain out the Liquor, Skim off the Fat, then put in some Vermecelly and Asparagus cut small and Potatoes boiled tender and cut. Put all these in, and Boil gently until Tender.

Just as it’s going up, Fry a Handful of Spinage in Butter, and throw in a French Roll.

*Soup of Lambs Head and Pluck.* Put the Head, Heart and Lights, with one pound Pork into five quarts of Water. After boiling one Hour add Liver. Add also Potatoes, Carrots, Onions, Parsley, Summer Savory and Sweet Marjoram. Take half pound of Butter worked into one pound of Flour a small quantity of Summer Savory Pepper and two Eggs, work well together, make into small Balls, and drop in Soup while Hot. Now serve it up.
A Pepper-pot. To three quarts of Water, put such Vegetables as you choose, — in Summer, Peas, Lettuce, Spinach and two or three Onions, in Winter, Carrot, Turnip, Onions and Celery. Cut them in Bits, and stew them with two pounds of Neck of Mutton and a pound of Pickled Pork, till quite tender. Half an hour before serving clear a Lobster from the shell, and put it into the Stew. Some People choose very small Suet Dumplings boiled in the above. Season with Salt and Cayenne.

Instead of Mutton you may put Fowl. Pepper-pot may be made of various Things, and is understood to be a proper mixture of Fish, Flesh, Fowl, Vegetables and Pulse. A small quantity of Rice should be boiled with the Whole.

Portable Let Veal or Beef Soup get quite cold, then skim off every Particle of the Fat, boil it till of a thick Glutinous consistence. Care should be taken
taken not to have the Soup Burn. Season it very Highly with Pepper, Salt, Cloves and Mace; add a little Brandy, and pour it over earthen Platters not more than a quarter of an inch in Thickness. Let it be till Cold, then cut it in three-inch Square pieces, set them in the Sun to Dry, often turning them. When very Dry place them in a Earthen Vessel, having a layer of White Paper between each layer of Cakes. These will keep good for a long time and will be found very Convenient for those whom travel or business compels to dine hastily. They form an Extemporaneous dish of the most Nutritious order.

A Family Take a Piece of Butter rolled Cullis. in Flour, and Stir it in your Stewpan till your Flour is of a yellow Color; then put in some Fine Broth a little Gravy, a Glass of White Wine, a Bundle of Parsley, Thyme, Laurel and Sweet
Sweet Basil, two Cloves, a little Nutmeg or Mace, a few Mushrooms and Pepper and Salt. Let it stew an Hour over a Slow Fire; cover close. Then skim all the Fat clean off and Strain through a Lawn Sieve.

To Make a Quart Peas-Porridge. Take a Quart of Green Peas, put them to a Quart of Water, a Bundle of dried Mint and a little Fat; boil till tender, then put in some beaten Pepper a Piece of Butter rolled in Flour. Stir it, let it Boil, then add two Quarts of Milk, boil, take out the Mint, and serve up.

Cock-a-leekie. Boil from four to six Pounds of good Shin-beef, well broken till the Liquor is very good. Strain it, and put to it a Capon or large Fowl, trussed for boiling, and, when it boils, half the Quantity of Blanched Leeks intended to be used, well cleaned and cut in Inch Lengths or longer. Skim this carefully.
In a Half-hour add the remaining Part of the Leeks, and the first Part will be boiled down into Soup, till it becomes a Green lubricious Compound.

This is a good Leek-soup without the Fowl.

Of Sauces.

Observation. "Mustard is meete for Brawn, Beef or powdred Mouton, Perdins to boyled Capoun, Veel, Chicken or Bakoun Rooft Beef and Goos with Garlek, Vineger or Peper Gynger Sawce to Lambe, to Kyd, Pigge, or Fawn. To Phyfland, Partriche or Cony, Mustard with the Sugure."

Boke of Nurture.

Tomatas These have gone down in or Love France, but are just coming in Vogue in other Countrys. They are used in Soups and Sauces and are pickled. Some People hitherto have thought them only Ornamental or of a Poisonous Nature, but they are a delectable Addition to our Aliments.
Tomata  Take from Ten to Fifteen 
Sauce.  ripe Tomatas or fewer accord-
ing to their Size, put in a Jar and set 
on the Hot hearth.  When they are soft 
take off the Skins, pick out the Seeds, and 
mix the Pulp with a Capsicum, a Clove 
of Garlic and a very little Vinegar, Gin-
ger, Cayenne, White Pepper and Salt. 
Pulp this through a Sieve, and fimmer it 
for a few Minutes.  Beet root Juice is 
used to improve the Colour. 
An imitation of Tomata 
Sauce is made by Roasted 
Apples properly seasoned and 
Colored with Tumeric.  
Note. In this Sauce French 
Cooks stew Onion, a Piece 
of Ham, a Sprig of Thyme, 
a Bay leaf, and use Top Fat or a rich 
Cullis to moisten the Ingredients.  Good 
Practice.

Pap Sauce  Grate white Bread, and boil 
for Venison.  it with Port Wine, Water and 
large Stick of Cinnamon; when smooth 
take out Cinnamon, and add Sugar.
Essence. Take Three Pounds of lean of Ham. Ham, and cut it into Pieces about an Inch thick. Lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parsnips, and three or four Onions cut thin. Let them stew till they stick to the Pan, but do not let them burn. Then pour on some strong Veal Gravy by degrees, some fresh Mushrooms cut in Pieces, (but if not to be had, Mushroom Powder) Truffles and Morels, Cloves, Basil, Parsley, a crust of bread, and a Leek. Cover it down Close, and when it has simmered till it is of a good Thickness and flavour, strain it off. If you have preserved the Gravy from a dressed Ham, you may use it with the before-mentioned Ingredients, instead of the Ham, which will make it equally good, but not quite so high Flavoured.

Aspic Sauce. Infuse Chervil, Tarragon, Burnet Garden Cress and Mint, into
into a little Cullis for about half an Hour, or until it is as good as you want it; then strain it, and add a Spoonful of Garlic-Vinegar with a little Pepper and Salt.

*Walnut Ketchup* Boil or simmer a Gallon of the expressed Juice of Walnuts when they are tender, and skim it well; then put in two Pounds of Anchovies’ Bones and Liquor, ditto of Shallots, one Ounce of Cloves, Mace, Pepper and one Clove of Garlic. Let all simmer till the Shallots sink. When cold bottle. Cork Close, and tie a bladder over. Will keep 20 Years.

*Bill-Berries or Whortle-Berries. A most excellent Summer Dish.* They usually eat of them put in a Bason with Milk and Sweetened a little more with Sugar and Spice, or for Cold Stomachs in Sack. When dryed they use them instead of Currence, putting of them into Puddens, both boyled and baked and into Water Gruel.

10  *Vingaret*

A pretty little bruise it with a little of the Sauce. Liquor, melt some good butter, cut a little Lemon peel fine, and mix with the Liver by degrees; give it a boil, and pour it into the dish.

Carrier Take seven Spoonfuls of Sauce for Spring Water, Slice two Onions of moderate Size into a large Saucer, and put in as much Salt as you can hold at thrice betwixt your Forefinger and Thumb if large, and serve up.

Fennel Boil a Bunch of Fennel and Sauce. Parsley, Chop it very small, and Stir it into some melted Butter.

Cranberry
Cranberry or Bearberry Sauce. The Indians and English eat them much, boyling them with Sugar to eat with their meat, and it is a delicate Sauce, especially for roasted Mutton. Some make Tarts with them.

They are also good to allay the fervour of hot Diseases.

Pompi̊n Sauce. The Housewives' Manner is to Slice them when ripe and cut them into Dice, and so fill a Pot with them of two or three Gallons, and stew them upon a gentle Fire the whole Day. And as they sink fill again with fresh Pompions, not putting any Liquor to them, and when it is stirred enough it will look like bak'd Apples. This they Dishes putting Butter to and a little Vinegar with some Spice as Ginger which makes it tart like an Apple, and serve it up to be eaten with Fish or Flesh.
Apple Sauce for Goose and Roast Pork. Pare, Core and Slice some Apples and put them in a stone Jar into a Saucepan of Water, or on a hot Hearth. If on a Hearth, let a Spoonful or two of Water be put in to hinder from burning. When they are done bruise them to a Mash. Add a little brown Sugar. Serve in a Sauce-tureen.

Waffle Gravy. As Waffles are rather hard and dry when baked, they are improved by the following Sauce. Boil a Pint of Milk, take it from the Fire, and stir in a Teaspoonful of Salt and half a Cup of Butter. When the Butter is melted and stirred in with the Milk, it is ready to serve with the Waffles.
Of Fish.

To Collar Take your Eels. Scour well with Salt, wipe it clean; then cut it down the Back, take out the Bone, cut the Head and Tail off. Put the Yolk of an Egg over it and then take four Cloves, two Blades of Mace, half a Nutmeg beat fine, a little Pepper and Sweet Herbs chopped very fine. Mix them all together and Sprinkle over it. Roll the Eel up very tight and tie it in a Cloth; Put on Water enough to Boil it, and put in an Onion, some Cloves and Mace, four Bay-leaves. Boil it up with the Bones, Head and Tail
Tail for half an Hour with a little Salt and Vinegar; then take out the Bones and so forth, and put in your Eels. Boil them, if large, two Hours, lesser in Proportion. When done put them away to cool. Then take them out of the Liquor and Cloth and cut them in Slices or send them Whole, with raw Parsley under and over.

*To Pitch*—Take a large Eel, and scour cock Eels. it well with Salt to clean off all the Slime; then slit it down the Back, take out the Bone, and cut it in three or four pieces; take the Yolk of an Egg and put over the Inside, sprinkle Crumbs of Bread with some sweet Herbs and Parsley chopped very fine, a little Nutmeg grated, and some Pepper and Salt, mixed all together; then put it on a Grid-iron over a clear fire, broil it to a fine light Brown, dish it up, and garnish with raw Parsley and Horse-radish; or put
a boiled Eel in the middle and the Pitchcocked round. Garnish as above with Anchovy-sauce, and Parsley and Butter in a Boat.

Cod's Dish. This is a good Maigre-day Dish. Wash three large Sounds nicely and boil in Milk and Water but not too tender. When cold put forcemeat of Chopped Oysters, Crumbs of Bread, a Bit of Butter, Nutmeg, Pepper, Salt and the Yolks of two Eggs. Spread it thin over the Sounds, then roll up each in the Form of Chickens, Skewering it; then lard them as you would Chicken, dust a little Flour over them and roast them in a tin Oven slowly. When done pour over them a fine Oyster Sauce and Serve as a Side or Corner Dish.

Roast We give no Receipt for Lobster. Roast Lobster, being of the Opinion with Dr. King who says: —

"By
"By Roasting that which our Forefathers Boiled and Boiling what they Roasted, much is Spoiled."

A Codfish Take thin Slivers of Codfish, lay them on hot Coals and when a yellowish brown, set them on the Table.

To dress Lay them in Water all Night Cod's and then boil them; if they Zoons be Salt shift them once in the boiling; when they are tender cut them in long Pieces; dress them up with Eggs as you do Salt-fish; take one or two of them and cut into square Pieces; dip them in Egg, and fry them to lay round your Dish. It is proper to lay round any other Dish.

To Butter Stew a Quart of Shrimps Shrimps with half a Pint of White-wine, with Nutmeg; then beat four Eggs with a little White-wine, and a Quarter of a Pound of beaten Butter;
then shake them well in a Dish till they be thick enough, then serve them up with one Sippet for a Side dish.

*Stewed* Put the Oysters into a Sieve and set it on a Pan to drain the Liquor from them. Then cut off the hard Part and put the Oysters into a Stew-pan with some whole Pepper, a few blades of Mace, and some grated Nutmeg. Add a small Piece of Butter rolled in Flour. Then pour over them about half the Liquor or a little more. Set the pan upon hot Coals and simmer about five minutes. Try one, and if it tastes raw, cook them a little longer. Make some thin Slices of Toast, having cut off all the Crust, Butter the Toast and lay it in the Bottom of a deep Dish. Put the Oysters upon it with the Liquor in which they were Stewed.

*Oyster* Make a Hole in the Top of some little round Loaves, and take out all the Crumbs. Put some Oysters
Oysters into a Stew-pan, with Oyster liquor, and the Crumbs that were taken out of the Loaves, and a large Piece of Butter; stew them together five or six Minutes, then put in a Spoonful of good Cream, then fill your Loaves. Lay a bit of Crust carefully on the Top of each, and put them in the Oven to crisp.

Pickled Oysters. Take a Quart of Oysters and wash them in their own Liquor very well till all grittiness is out, put them in a Stew-pan, Strain the Liquor over them and set them on the Fire and scum them. Then put in three or four Blades of Mace, a Spoonful of whole Pepper-corns; when you think they are enough; it will take about five Minutes; throw in a glass of White-wine. Let them have a thorough Scald, then take out. Take them up, put them in a Pot, boil up the Pickle, scum it, and pour it over them.

Caveach
Caveach or pickled Mackerel. Take half a Dozen of large Mackerel and cut them into round Pieces. Then take an Ounce of beaten Pepper, three large Nutmegs, a little Mace and a Handful of Salt. Mix your Salt and beaten Spice, make two or three Holes in each Piece and thrust the Seasoning into the Holes. Rub them over with the Seasoning, fry them brown in Oil, when Cold Cover them with Vinegar and pour Oil on the top. They make a fine Mess for Supper.

To dress a Turtle. You must first cut off the Turtle's Head, then cut it all around and part the two Shells as you do a Crab, but take Care that some Meat be left on the Breast-shell which is called the Cullupy, and season it with Butter, Pepper, Spice and put some Forced-meat Balls between the Flesh, and with some Meat with it. Bake and baste it with Madeira Wine and Butter. Then from the deep Shell called the Callabash, take out all the Meat and the Intrails, except the
the Monsieur, which is the Fat and looks green, that must be left in and baked with the Shell: and with a Pen-knife open every Gut, and Clean them well and cut them an Inch and a half long or two Inches as you think fit, and cut the other Meat into Quarters of Pound Pieces. You must clean the Fins as you do Goose Giblets and cut them into Pieces, Stew the Fins and Meat together till tender—an Hour will do it—and then Strain it off, thicken your Soup, and put all your Meat and Guts in it as you do Goose Giblets, Season it with Cayan, Butter, Pepper, Spice, Salt, Shallots, Sweet-herbs and Madeira Wine to your Liking, and put it all into the deep Shell. Send it to the oven to bake and Serve it up.

To make Take some of the smallest Water-Plaice or Flounders you can get, wash them clean, cut the Fins
Fins close, put them into a Stew-pan, with just Water enough to boil them, a little Salt, and a Bunch of Parsley; when they are cooked enough send them to Table in a Soup-dish, with the Liquor to keep them hot; have Parsley and Butter in a Cup.

*Eals in a Wreath.* Stuff the Eals with Nutmegs and Cloves, Cook them in Wine, place on a Chafing Dish in a Wreath, and garnish with Lemon.

**Rules to be observed in roasting Meat, Poultry and Game.**

I shall give the most modern Fashions and must desire the Cook to order her Fire according to what she has to dress: if Anything very little or thin, then a pretty little brisk Fire, that it may be done quick and nice; if a very large Joint, then be Sure a good Fire be laid
to Cake. Let it be clear at the bottom: and when your Meat is half done move the Dripping-pan and Spit a little from the Fire and Stir up a good brisk Fire: for according to the Goodness of your Fire, your Meat will be done sooner or later. Take great Care the Spit be very clean, and be sure and clean it with nothing but Sand and Water, wash it clean and wipe it with a dry Cloth: for Oil, Brick-dust and Such things will Spoil your Meat.

To Roast Never roast a Piece of Beef in the Oven. No Meat is so much injured as Beef by roasting in an Oven. Sprinkle Salt upon the Beef when it is put upon the Spit, and rub it in with your Hand, then dredge it with Flour, put Water into the Pan with a little Salt, and place the whole before a moderate Fire for Fifteen or twenty Minutes, turning every Part to the Fire in order.
order that the Salt and Flour may be incorporated with the Juices of the Meat; then quicken your Fire and place the Beef close before it; as fast as the Beef browns, baste and dredge it, turning the Spit as often as necessary until the Meat is cooked.

To broil Take your Beef Steaks and beef beat them with the Back of a Steaks. Knife, strew them over with a little Pepper, and Salt, lay them on a Gridiron over a clear Fire, turning them till they are enough; set your Dish over a Chafing-dish of Coals, with a little brown Gravy; chop an Onion small and put it among the Gravy (if your Steak be not over-much done, Gravy will come therefrom), put it on a Dish and shake it together. Garnish your Dish with Shalots and Pickles.

To fry Cut your Tripe in long Pieces Tripe. about three inches wide, and all
all the Breadth of the Double, put it in some small Beer and the Yolks of Eggs; Have a large Pan of good Fat, and fry it brown, then take it out and put it to drain.

Dean Swift’s Receipt for Roast Mutton.

Gently Stir and blow the Fire Lay the Mutton down to roast. Dress it quickly, I desire, In the Dripping put a Toast, That I hunger may remove Mutton is the Meat I love.

In the Dresser see it lie; Oh! the charming White and Red; Finer Meat ne’er met the eye, On the sweetest grass it fed: Let the Jack go swiftly round Let me have it nicely browned.

On the Table spread the Cloth Let the Knives be sharp and clean Pickles get and Salad both

Let
Let them each be fresh and green.
With small Beer, good Ale, and Wine
Oh ye Gods! How I shall dine!

Veal. Slice your Veal, lard it with
Cutlets. Bacon, season with Nutmeg,
Pepper, Salt, Lemon-thyme and sweet
Marjoram, wash them with Eggs first,
Strew over the Seasoning, dip them
in melted Butter and wrap them in
buttered white Paper. Then broil them
on a Gridiron some distance from the
Fire. When done enough, take off the
Paper, serve with Gravy, garnish with
sliced Lemon.

Various. First Skin your Pig up to the
Ways of Ears whole, then make a good
dressing Plumb Pudding Batter, with
good beef Fat, Fruit, Eggs,
Milk and Flour; fill the Skin and Sew
it up; it will look like a Pig; but you
must bake it, flour it very well, and rub
it all over with Butter, and when it is
near enough, draw it to the Oven's
mouth, rub it dry, and put it in again
for a few Minutes; lay it in the Dish,
and let the Sauce be small Gravy and Butter in the Dish; cut the other Part of the Pig into four Quarters, roast them as you do Lamb, throw Mint and Parsley on it as it roasts; then lay them on Watercresses, and have Mint Sauce in a Bason. Any one of these Quarters will make a pretty Side-dish: or take one Quarter and roast, cut the Other in Steaks, and fry them fine and brown. Have stewed Spinage in the Dish, and lay the Roast upon it, and the Fried in the Middle. Garnish with hard Eggs and Seville Oranges cut into Quarters, and have some Butter in a Cup; or for Change, you may have good gravy in the dish, and garnish with fried Parsley and Lemon; or you may make a Ragoo of Sweetbreads, Arti-
choke Bottoms, Truffles, Morels, and good Gravy, and pour over them. Garnish with Lemon. Either of these will do for a Top-dish of a first Course. You may fricasse it white for a second Course at Top, or a Side-dish.

You may take a Pig, skin him and fill him with Force-meat thus: take two Pounds of young Pork, fat and all, two Pounds of Veal the same, some Sage, Thyme, Parsley, a little Lemon-peel, Pepper, Salt, Mace, Cloves, and a Nutmeg: mix them and beat them fine in a Mortar, then fill the Pig, and Sew it up. You may either roast or bake it. Have Nothing but good Gravy in the Dish.

Venison. Should be rather under than overdone. Spread a Sheet of Paper with Butter and put it over the Fat, first sprinkle it with Salt, then lay a coarse Paste on strong Paper and cover the haunch; tie it with fine Pack thread, and set it at Distance from the Fire which must be a good One. Bake it often; ten minutes before serving, take off Paste, draw
draw Meat nearer Fire, and baste with Butter and a good deal of Flour to make froth up well. Garnish Knuckle-bone with Ruffle of cut Writing Paper.

Pap Sauce is eaten with venison.

The Useful and Polite Art of Carving.

I am sure that Poets as well as Cooks are for having Words nicely choosen, and must regret to hear some Persons of Quality say, “Pray cut up that Goose, Help me to some of that Chicken, Hen, or Capon,” or “Halve that Plover,” not considering how indifferently they talk before Men of Art, whose proper Terms are “Break that Goose,” “Frust that Chicken,” “Spoil that Hen,” “Sauce that Capon,” “Mince that Plover.” If they are so much out in common Things how much more will they be with Herons, Cranes and Peacocks.

To Cut Raise up the Leg fairly, and open the Joint with the Point of your Knife, but take not off the Leg: then with your Knife lace down both
both Sides of the Breast and open the Breast-Pinion, but do not take it off: then raise the Merry-Thought betwixt the Breast-Bone and the Top of it: then raise up the Brawn: then turn it outward upon both Sides, but break it not, nor cut it off: then cut off the Wing-Pinions at the Joint next the Body, and stick each Pinion in the Place you turned the Brawn out: but cut off the sharp End of the Pinion, and take the Middle-Piece, and that will just Fit in its Place. You may Sauce a Capon the same way.

To Dress a Goose, kill, and hang it up in the Feathers, two or three Nights as it suits you. When you dress it, season it well with Pepper and Salt; take two middle sized Onions, half a four Apple, a few Sage leaves, chop these well, put into the inside with a Lump of Butter the size of an Egg and a Teacup full of Water. Tie it up
The Conch-shell Call to Dinner.
up close at both Ends. If a large Goose it will take an Hour and a half, if a small One an Hour. Dish it up. Pour into your Dish some brown Gravy with two Spoonfuls of red Wine, the same of Ale. Serve it up with Apple Sauce.

How to Take a Goose or Turkey, and Roast a to make Stuffing for the Breast, Goose or Turkey. take Beef-fuet, the Liver shred fine, and Bread-Crumbs, a little Lemon-peel, Nutmeg, Pepper and Salt to your Taste, a little fresh Parsley, a Spoonful or two of Cream, and two Eggs; and as soon as you have put them to the Fire, take great Care to singe them with white Paper, and baste them well with Butter; dredge them with a little Flour, and when the Smoke draws to the Fire, and they look plump and brown, baste and dredge them and take them up. For Sauce for the Goose, make
make a little good Gravy, put it into a Basin by itself, and Apple-sauce in another. For Turkey, some good Gravy in the Dish, and either Bread or Onion Sauce in a Basin. Or else take a little whole Pepper, let them boil well together, put a little Flour and a Lump of Butter, which you pour upon the Turkey; you may lay round your Turkey Forced-meat Balls. Garnish your Dish with Slices of Lemon.

* Celery 1 coffee cup of soft Bread
  Stuffing for
  Turkey.
  1 cup of finely chopped celery, 1 piece of onion, size of
  a Walnut, chopped Fine. To this add salt, pepper, sweet Basil, sweet
  Marjoram, and a large spoonful of sweet
  Butter.

* To Stew Ducks, either Wild or Tame. Take two Ducks, and half
  roast them, cut them up as you
  would for eating, put them in a
  Stew-pan with a little brown
  Gravy, a Glass of Claret, two
  Anchovies, a small Onion shred very fine,
and a little Salt; thicken it with Flour and Butter, so serve it up. Garnish your Dish with Onion Sippets.

To Stew Take three or four Breast Pullets. Pullets, and boil them very tender, Blanch and cut them in long Pieces the Length of your Finger, then in small Bits the cross Way; shake them up with a little good Gravy and a Lump of Butter; season them with a little Nutmeg and Salt, put in a Spoonful of White-wine, and thicken it with the Yolk of Eggs as you do a white Fricassey.

How Take six or eight Pigeons, to jug and Truss them, season them Pigeons with Nutmeg, Pepper and Salt. (To make the Stuffing.) Take the Livers, and Shred them with Beef-fuet, Bread-crumbs, Parsley, Sweet-Marjoram,
and two Eggs; Mix all together, then Stuff your Pigeons, sew ing them up at both ends, and put them into your Jug with the Breasts downwards, with Half a Pound of Butter; stop up the Jug close with a Cloth, that no steam can get out, then set them in a Pot of Water to boil; they will take about two Hours boiling; mind you keep your Pot full of Water, and boiling all the Time; when they are enough, clear from them the Gravy, and take the Fat clear off; put to your Gravy a Spoonful of Cream, a little Lemon-peel, an Anchovy shred, a few Mushrooms, and a little White-wine, thicken with a little Flour and Butter, then dish your Pigeons, and pour over them the Sauce. Garnish the Dish with Mushrooms and Slices of Lemon. This is proper for a Side-dish.

Pigeons
Transmogrified.

Take your Pigeons, season them with Pepper and Salt, take a large Piece of butter,
make a Puff Paste and roll each Pigeon in a Piece of Paste; tie them in a Cloth so that the Paste does not break, boil them in a good deal of water; they will take an hour and a half boiling, untie them carefully that they do not break; lay them in a dish, and you may pour a little good Gravy in the dish. They will eat exceeding good and nice, and will yield sauce enough of a very Agreeable relish.

To force Parboil your Cock's-combs, Cock's-combs. then open them with the point of a Knife at the great end: take the white of a Fowl, as much bacon and beef-marrow, cut these Small, and beat them fine in a marble mortar; Season with Salt, Pepper, and grated Nutmeg, and mix it with an Egg; fill the cock's-combs, and Stew them in a little Strong gravy Softly for half an Hour; then Slice in Some fresh Mushrooms.
rooms and a few pickled ones; then beat up the Yolk of an Egg in a little gravy, Stirring it. Season with Salt. When they are Enough, dish them up in little Dishes or plates.

*Chickens* Take half a Pound of Rice, Surprise. set it over a Fire in soft Water, when it is half boiled put in two or three small Chickens trussed, with two or three Blades of Mace, and a little Salt; take a Piece of Bacon about three Inches square, and boil it in Water till it is almost enough, take it out, pare off the Outfides and put into the Chickens and Rice to boil a little together; then take up your Chickens, lay them on a dish, pour over them the Rice, cut your Bacon in thin Slices to lay round your Chickens, and upon the Breast of each a Slice. This is proper for a Side-dish.
OF MADE DISHES.

To Grill Wash your Calves head clean, and boil it almost enough, then take it up and hash one half. Rub the other half with Yolk of an Egg, a little Pepper and Salt. Strew over it bread crumbs, Parsley chopped fine, and a little grated Lemon Peel. Set it before the fire, and keep basting it all the time to make the froth Arise. When it be of a light brown, dish up your half, and lay the grilled Side upon it. Blanch your tongue, flit it down the middle, and lay it upon a Soup Plate. Skin the brains, boil them with a little Parsley and Sage. Chop them fine and mix them with some Melted butter and a Spoonful of Cream. Make them hot, and Pour them over the Tongue. Serve them up and they are sauce for the Head.

37 Mutton
Take a loin of a Mutton and joint it between every bone; Season it with Pepper and salt Moderately, grate a small nutmeg all over, dip the Chops in the yolks of three eggs, and have ready crumbs of Bread and sweet Herbs, dip them in, and Clap them together in their former Shape again, and put it on a small spit and roast it before a quick Fire. Set a dish under and baste it with a little piece of Butter, and with what comes from it. Throw some Crumbs of bread and sweet herbs all over it while roasting; When it is enough, take it up, lay it on a Dish, and have ready half a pint of good Made Gravy, and what comes from the Mutton, take two spoonfuls of Catchup, and mix a tea spoonful of Flour with
with it, and put it to the gravy. Stir it
Together, give it a boil and pour over the
Mutton.

**Beef** Take a brisket of Beef, bone it,
*Royal.* and with a Knife make holes in it
about an inch from each other. Fill one
hole with fat Bacon, a second with Par-
fley Chopped, and a third with chopped
oysters. Let these Stuffings be seasoned
with Pepper, Salt, and Nutmeg.

When the beef be completely Stuffed
pour upon it a pint of wine boiling hot;
then dredge it well with flour, and send it
to the Oven.

Let it remain in the oven better than
three Hours, and when it comes out, skim
off the fat, strain the Gravy over the beef,
and garnish with pickles.

**Bubble** "When 'midst the frying pan,
and in accents savage,
Squeak. The Beef so surly, quarrels with
the Cabbage."

For this as for Hash, select those Parts
of the joint that have been least done; it

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is generally made with slices of cold boiled Salted Beef, Sprinkled with a little Pepper, and just lightly browned with a bit of Butter in a frying-pan,—if it is fried too much it will be Hard.

Boil a Cabbage, squeeze it quite dry, and chop it small, take the Beef out of the Frying pan and lay the Cabbage in it: Sprinkle a little Pepper and Salt over it; Keep the Pan moving over the Fire for a few minutes. Lay the Cabbage in midst of dish and the meat around it.
Head Boil the fore head, Ears and Cheefe. feet of a fresh Pig until the meat will almost drop from the Bones, then cut all the meat off in Pieces about three quarters of an inch square, Season with Pepper, Salt, sage, and sweet marjoram; put these pieces into a Stew pan with just enough of the Liquor in which they were boiled to prevent their Burning; put the stew pan over a slow Fire, when the pieces are thoroughly heated mix all well together and Pour into a strong bag, Press the bag between two flat Surfaces, with a fifty pound Weight on top until its contents are quite cold, then Remove the bag and cut the Cheefe into slices.

This is a nice dish at breakfast.

To make Take the Lights, Heart, and a Scotch Chitterlings of a calf, chop them Haggars. very fine, and a Pound of Suet chopped fine; season with Pepper and Salt to your palate; mix in a Pound of Flour.
or Oatmeal, roll it up, and put it in a Calf's Bag and boil it; an Hour and a half will do it.

Some add a Pint of good thick Cream, and put in a little beaten Mace, Cloves, or Nutmeg; or Allspice is very good in it.

_Sausages._ Chop fat and lean pork or beef together, Season with sace, pepper, salt, allspice and nutmeg. Add to this a fourth part of Bread-crumbs soaked in water. Stuff this into well cleaned Hog's-guts. When dressed observe to prick them with a Fork.

_Gammon_ Take off the skin or rind, of _Bacon._ and lay in Loo-water for two or three hours: Then put it in a Pan, pour over a quart of Canary-wine, let soak half an Hour. When you have spitted it, put a clean Paper over the fat side, pour the Canary in which it was soaked into the dripping-pan, and _Baste_ the meat while it
is roasting. When it is enough Dredge it well with crumbled bread and parsley, shred fine. Make the fire Bristk and brown it well. If you serve it hot Garnish with rasplings of bread, but if cold for second course Garnish with green parsley.

To Boil a Ham in Syder or Otherwise. This is an Important article, and requires Particular attention in order to render it elegant and Grateful. It should be boiled in a large Quantity of Water, or if you prefer it Syder. One quarter of an hour to each Pound. The rind taken off when Warm. It is most Palatable when cold, and should be sent to table with Eggs, horse-radish or mustard. This affords a sweet Repast.

Baked Ham in Cider. Put a pint of Cider and a cup of brown sugar into enough Water to cover the Ham. Boil three
three hours, or until the Skin will peel off easily. Remove the Skin, cover the ham with a crust of sugar and bake in a slow oven, three hours. Dissolve a cup of sugar in a pint of Cider, and baste frequently while baking.

If the cider is very Sweet use less sugar.

_A Chine_ Make a stuffing of the fat of _Pork_. Half of pork, parsley, thyme, sage, eggs, crumbs of bread; Season it with pepper, salt, shallot, and Nutmeg, and stuff it thick; then roast it gently, and when it is about a quarter Roasted, cut the skin in slips; and make your Sauce with apples, lemon peel, two or three cloves, and a Blade of mace; sweeten it, put some butter in, and mustard in a cup.

_To Barbecue_ Prepare a Pig, about ten weeks old, as for roasting. Make a _Shoot_. forcemeat of two anchovies, six sage leaves, and the liver of the Pig; all chopped very Small; then put them into a mortar with the Crumb of half a penny loaf, four Ounces of butter, half a tea-

44 spoonful
spoonful chyan pepper, and Half a pint of red wine. Beat them all Together to a pastè, put it into the Pig's belly and few it up. Lay your Pig down at a good Distance before a large brisk Fire, jinge it well, put into your Dripping-pan three bottles of red Wine, and bafte it well with this all the time it is roasting. When it is half done, put under the Pig two penny loaves, and if you find your Wine too much reduced, add More. When your pig is near enough, take the loaves and Sauce out of your dripping-pan, and put to the sauce one anchovy chopped Small, a bundle of sweet herbs, and half a Lemon. Boil it a few minutes, then draw your pig, put a small lemon or Apple in the pig's mouth, and a loaf on each side. Strain your Sauce, and pour it on boiling Hot. Send it up whole to Table, and garnish with Barberries and sliced lemon.
To make a Brown Fricassey of Rabbits.

Take a Rabbit, cut the Legs in three Pieces, and the Remainder of the Rabbit the same Bigness, beat them Thin, and fry them in Butter over a quick Fire; when they are fried put them in a Stew-pan with a little Gravy, a Spoonful of Catchup, and a little Nutmeg, then shake it up with a little Flour and Butter, Garnish your Dish with crisp Parsley.

Fugged Cut your Hare into small Hare. pieces, and lard them here and there with little slips of Bacon, season them with pepper and salt, and put them in an earthen Jug, with a blade or two of Mace, an onion stuck with cloves, and a bunch of sweet Herbs. Cover the jug close, that nothing may get in; set it in a pot of boiling Water, and three Hours will do it. Then turn it into the Dish, take out the onion and sweet Herbs and send it hot to Table.

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A fine Way to pot a Tongue, a Fowl and a Goose.

Take a dried Tongue, boil it until it is Tender, then peel it: take a large Fowl, bone it; a Goose, bone it, take a quarter of an ounce of Cloves, a large Nutmeg, a quarter of an ounce of black Pepper, beat all together; a spoonful of Salt; rub the inside of the Fowl well, put in the tongue; and then season the goose, and fill it with the Tongue and Fowl, and the Goose will look as though it was Whole, lay it in a Pan that will just Hold it and cover with melted Butter, bake it an hour and a half; then Drain it from the butter, lay on it a coarse Cloth to cool, put your goose in the Pot and pour butter
butter over so it is an inch above the Meat. It will keep a great While, looks Beautiful and eats fine. When you cut it, it must be cut Crossways clear through, and looks very Pretty; it makes a pretty corner Dish. If you will be at the Ex-pense a Turkey can go outside of the Goose.

*Pig's* Wash and dry some Liver, 
*Harflet*. Sweetbreads and fat and lean Pieces of Pork, beating the latter with Rolling-pin to make it tender; season with Pepper, Salt, Sage, and a little Onion shred fine; when mixed, put all into a Crawl and fasten up tight with Needle and Thread. Roast it on a Hanging Jack, or by a String. Serve with a Sauce of Port Wine, Water, and Mustard just boiled up.

*Entrée of* Take eighteen fine *Larks*, pick *Larks.* and bone them, season with Salt and Pepper, and stuff them with Farce fine. Put them into a Dish with some of the Farce between them, and ornament the
the Birds with fried Bread cut in fanciful Shapes. In arranging the Birds around the Dish if any remain raise them in the middle above the Rest: cover with Bacon and bake twenty Minutes. Serve with a rich Sauce.

*A Salma-* Wash and cut open at the gundi. Breast two large Dutch or Lochfine pickled herrings; take the meat from the Bones without breaking the Skin, and keep on the head, tails, fins, &c. Mince the Fish with the breast of a cold roast Chicken skinned, a couple of hard-boiled Eggs, an Onion, a boned Anchovy, and a little grated Ham or Tongue. Season with salad-oil, vinegar, cayenne, and salt, and fill up the Herring-skins, so that they may look plump and well-shaped. Garnish with scraped horseradish, and serve Mustard with the dish. — Observation. An ornamental Salmagundi was another of the frippery dishes
of former times. This Edifice was raised on a china Bowl reversed, and placed in the middle of a Dish, crowned with what, by the courtesy of the Kitchen, was called a Pine-apple, made of fresh Butter, around were laid, stratum above stratum, chopped Eggs, minced Herring and Veal, rasped Meat, and minced Parsley; the whole surmounted by a triumphal arch of Herring-bone, and adorned with a garnishing of Barberries and Samphire.

*Veal* Take two pounds of Veal, some Olives. Marrow, two anchovies, the yolks of two hard Eggs, a few Mushrooms, some Oysters, a little bit of thyme, marjoram, parsley, spinach, lemon-peel, salt, pepper, nutmeg, and mace, finely beaten, take your Veal caul, lay a layer of Bacon, and a layer of the Ingredients, roll it in the Veal caul, and either Roast it or bake it. An hour will do either. When enough, cut in Slices and lay on a Dish with lemon.
OF BREAD, BUNNS AND BREAKFAST CAKES.

Yeast. Those who make their own Bread should make their Yeast too. One handful of Hops, with two or three handfuls of malt and rye bran, should be Boiled fifteen or twenty minutes in two quarts of Water, then strained, hang on to Boil again, and thicken with half a pint of Rye and water stirred up quite Thick, and a little Molasses; boil it a minute or two, and then take it off to Cool. When just about Lukewarm, put in a cupful of good lively Yeast, and set in a cool Place in summer, and a warm place in Winter. If it is too Warm when you put in the old yeast, all the Spirit will be killed.

Bread. Put twenty-four pounds of Flour into the wooden Bread trough. Make a deep round Hole in the middle
of the Flour, and pour into it diluted Yeast; stir into enough of the surrounding meal as will make it like paste. Cover the Mixture with dry flour. Cover the Mixture well to the depth of at least an eighth of an inch, and then throw over the Trough a Cloth.

After some time Cracks will appear in the covering of Flour, when these cease it is Time to make up the Dough. Add gradually twelve pints of Warm water until the whole becomes Sufficiently moist to be formed by Kneading into a compact Mass. Then Dust it over with flour and leave it to Swell. In cold weather it should be near the Fire. The Mass is likely to be Dilated in an hour if the ferment be good. Then it may be formed into Loaves.

Straw- 
berry 
Take of the berries, Bray them in a Mortar, mix them 
Bread. 
with meal, and make them into Strawberry Bread.
To prepare a brick Oven
the Oven. is the only one proper for the Baking of bread. If you are so unfortunate as to have one of those New-fangled, iron ovens. Do not try to use it. Send your Bread to the Bakers. The fire should be kindled in the Oven when you make up the Dough. There are various ways of Knowing when the Oven is at the right heat. Sprinkle flour on the bottom, and if it burns quickly it is too hot. If you cannot hold your hand in to count twenty moderately it is hot enough. When ready Clear out the Ashes and wash the Bottom of oven with a wet Mop. Put in your loaves with a Bread peel, and if the fire has been well Managed it will bake in one Hour.
To make  Take one half a pound of Bisquit very fine Wheat flour, and as much Sugar finely scarced, and dry them very well before the Fire, dry the flour more than the Sugar; then take four new-laid Eggs; take out the Strain, then swing them very well, then put the Sugar in, and swing it well with the Eggs, then put the Flour in, and beat it all together half an Hour at the leafl; put in some Anise-feed, or caraway seed, and rub the Plates with butter, and set them into the Oven.

Apple Mix stewed and strained Bread. Apple, or grated apple uncooked, with an equal quantity of Wheat flour; add Yeast enough to raise it, and mix Sugar enough with the apple to make it quite Sweet. Make it in Loaves, and bake it an hour and a half, like other Bread.

Pilgrim Cake. Rub two Spoonfuls of Butter into a Quart of Flour, and wet it to
to Dough with cold Water. Rake open a Place in the hottest part of the Hearth, roll out the Dough into a Cake an Inch thick, flour it well on both Sides and lay it on the hot Ashes, cover it with hot Ashes and then with Coals. When cooked wipe off the Ashes and it will be sweet and good.

*Hominy Bread.* Their Bread also they make of the Hominy so boiled, and mix their Flower with it, cast it into a deep Bason in which they form the Loaf, and then turn it out upon the Peel, and presently put it into the Oven before it spreads abroad: the Flower makes excellent Puddins.

*Indian Corn Biscuits.* To one-half pound of Butter, add six ounces pounded Sugar, and three Eggs well beaten; when well Mixed, add three-quarters of a pound of Cornflower, a little Nutmeg, and some Caraway seeds; beat well, and bake on little Tins.
**Waffles.** To a quart of Milk add five Eggs, one and one quarter pounds of Flour, one half pound of Butter; beat them well together; when baked sift Sugar and cinnamon on them. If you make the Waffles before it is time to Bake them, add a spoonful of Yeast.

**Beaten Warm one tablespoonful of Biscuit.** Lard or butter in equal quantities of Milk and water, as much as will make a quart of Flour a very Stiff dough. Beat the Dough for thirty Minutes with an Axe or rolling Pin. Work it very Smooth. Roll it Thin and cut it into round Biscuits, and prick full of Holes. About six minutes will Bake them.

**Naples Take one pound of Sugar, one Biscuit.** pound of Flour, ditto of Eggs, beat to a Froth, put the sugar in by 56 Handfuls,
Handfuls, beat it very well, then add the flour in the same manner, carraway seed and as much rose water as agreeable.

Johnny   Scald one pint of milk and put
Cake or  two thirds Indian meal and one
Hoe      third flour, add salt, molasses,
Cake.    and shortening, work up with
cold water pretty stiff, and bake before
the fire.

Indian   One quart of milk, one pint
Slap-    Indian meal, four eggs, four
Jack.    spoons flour, a little salt, beat
together. Baked on gridles, or fry in
a dry pan or baked in a pan which has
been rubbed with suet. Spat them down
with a spoon. This makes a nice mels
for breakfast with maple syrup.

Pink    Pancakes of a beautiful pink
Pancakes. colour are easily made by the
following simple process. Boil till ten-
der a large blood-beet root; bruise it in
a marble mortar. Put to it the yolks
of four Eggs—two Spoonfuls of Flour, three of Cream, half a grated Nutmeg, Sugar to palate and a Glass of Brandy; mix them well together, fry them carefully and serve them up with a garnish of Sweet meats.

Pan-Cakes should be made with half a pint of Milk, salt, three great spoonsful of Sugar, spiced with Cinnamon, Cloves, Rose-water or Lemon-brandy, just as you happen to have it. Flour stirred to make a batter. If you have no Eggs or wish to save them supply the Place of eggs with two or three spoonsful of Lively emptings, but they must stand five or six hours to Rise. A spoonful or more of New England Rum makes pan-cakes Light. Flip makes very nice Pan-cakes. In this case nothing is done but to Sweeten your mug of beer with Molasses: put in one glass of N. E. rum, heat it till it Foams by putting in a red hot Poker: and stir it up with Flour as thick as other Pan-cakes.
**Tops** Beat the Yolks of eight Eggs and the whites of Four with a quarter of a pint of Yeast. Melt a quarter of a pound of Butter in half a pint of new Milk warm from the Cow. Strain it into a pound and a half of flour with two ounces of Beaten sugar. Make it up into a Batter and set before the Fire for half an Hour. Then work up into a little more Flour. Bake in tins two inches square in Breadth and three inches High, flattened on all Sides. When baked let them stand to Cool, then part them in two and brown a Little. If made about like a Sauce, and eaten after the first Baking, they are very nice buttered for Tea.

**French** Weigh a pound of Yolks of Rutsks. eggs and a pound and a half of beaten Sugar. Stir them well about for ten Minutes. Add an ounce of caraway-seed and two pounds of Flour. Mix together in a paste and Mould upon a clean
Pye-board into rolls fourteen or fifteen inches long, and between two or three inches thick. Lay these on a paper, and Press them with the Hand till about an inch in thickness, and to a point at the Edges. Put them on a wire Plate, with two or three papers under. Bake with care, and Wet the paper to take it off. Cut with a sharp Knife into rüksks about a quarter of an inch thick. Put in the Oven till crisp and Dry.

_Bunns._ At Night take three cups of Milk, one cup of fugar, one cup of good Lightening. Thicken with Flour as thick as Pan-cakes. Let rise til Daylight; then add one cup of fine fugar, one cup of sweet Butter, two small spoonsful of pearl-ash, with pleasant spices. Mix the whole stīf as Bisquit. Leaf it again till very Light, then roll out your Bunns, place them on Tins. Leaf them a short Time, and bake quickly. Then thou wilt have bunns which, with butter to prevent Adhesion to thy
thy Mouth, eat as thou mayest have Appetite.

_Sally_ This Cake is called after the _Lunn_. Sift into a pan a pound and a half of Flour. Make a hole in the middle, and put in two ounces of Butter warmed in a Pint of Milk, a salt-spoonful of Salt, three well beaten Eggs, and two table-spoonfuls of the best fresh Yeast. Mix the flour well into the other ingredients, and put into a square tin Pan that has been greased with Butter. Cover it, set it in a Warm place, and when it is Light, bake it in a moderate Oven. Send to table hot and eat with Butter. Or, you may bake it in Muffin-rings on a griddle.

_Muffins._ Lay a quarter of a pint of Ale yeast of as light a Colour as can be got, into cold water for over Night. The Next Morning pour the Water off clear from it. Put a quart of loo-Water into it, with a quarter of an ounce of Salt, let stand five or six Minutes. Strain this into
into half a peck of fine Flour. Mix it lightly and let it lie in the Trough for an hour to rise, covered with Flannel. Pull the dough into small pieces, roll them thin with a Rolling-pin well floured, lay them directly under a flannel, and they will rise to a proper Thickness. Bake them upon a hot Hearth. When done on one side turn on the other, but they must not be Browned. They eat very Well.

**Crumpets.** The Dough may be made as for the Muffins. When it has stood to rise give it a Roll with the hands, pull it into little Pieces about the size of a Small pullet’s egg, roll them like a Ball and lay them directly under the Flannel. Bake on a hot Hearth lightly brown.

*Turtoings fine for Breakfast.*

Take a quarter of a pound of Butter, three ounces of powdered Sugar, one pound and a half of Flour, six eggs yolks and whites Together, and a very little salt, and mix them Altogether on your
your Dresser, and have a preserving Pan on the fire, with Clean boiling water in it, roll your batter out about four inches Long and almost as Thick as your little finger. Join it in two round Rings, the two ends of them, and put them into this boiling Water, not too many at a Time: then on the other side, have a Basin with cold water, and as the Biscuits swim on the top of the boiling Water, take them out, put them in the Cold water, and let them lie all Night: take them out the next Morning, put them in a sieve, and Drain all the water from them: put them on your plate without any paper under, let your Oven be very hot, and Watch them, and you will see them Rise very much, the more the Better. See they are not burnt, but let them be of a fine Brown, then take them out, and Serve them up.

Short If you have Sour-milk or Cake. Butter-milk you better make Short-cake for Tea. Rub a bit of shortening or three tablespoons of Cream with the Flour: put a teaspoonful of strong dissolved
solved Pearlash into your four milk, mix rather Stiff and bake in a Spider on a few Embers.

*Tea*  
Dry a pound and a half of *Cakes*. Flour before the fire. Beat up the Yelks of two eggs with two spoonsful of good Lightning. Add three quarters of a pint of new Milk. Strain through a Sieve into the flour. Mix into a Dough and let stand before the Fire an hour. Make up into cakes like a Saucer. Let stand allittle, then half an hour will bake them. Spread with Butter when pulled open and serve.

*Wafers.* Two tablespoonfuls of rolled white Sugar, two Tablespoonfuls of Butter
ter, one Coffee-cup of Flour, and essence of Lemon or Rose-water to flavor. Add Milk enough for a thick Batter, Bake in Wafer Irons buttered, and strew on white Sugar.

Of Milk, Butter, Cheese and Eggs.

To As soon as you have Milked, Make Strain your Milk into a Pot and Butter. Stir it often for Half an Hour, then put it away in your Pots or Trays. When it's Creamed, skim it exceedingly Clean from the Milk, and put your Cream into an Earthen Pot, and if you do not Churn immediately for Butter, shift your Cream once in twelve Hours into another clean Pot.

When you have Churned, Wash your Butter in three or four Waters, and then Salt it as you will have it, and Beat it well. Let it stand
stand in a Wedge if it be to pot, till the next Morning, beat it again and make your Layers the thickness of three Fingers, and then strew a little Salt on it. And so do until your Pot is full.

*To take Rancid Taste from Butter.*

When fresh Butter has not been Salted in proper Time, or when Salt Butter has become Rancid or Musky, after melting and simmering it, dip in it a Crust of Bread well Toasted on both Sides, and in a few Minutes the Butter will lose its disagreeable Taste.

*To make Fairy Butter.*

Take the Yolks of two hard Eggs and beat them in a Mortar with a large Spoonful of Orange-flower Water, and two Teaspoonsful of fine Sugar beat to Powder; beat this all to a fine Paste, then mix with as much fresh Butter out of the Churn, and force it through a fine Strainer full of Holes into a Plate. This is
is a pretty Thing to set off a Table at Supper.

To Roast a pound of Butter.
Lay it in Salt and Water two or three Hours, then spit it and rub it all over with Crumbs of Bread, with a little grated Nutmeg, lay it on the fire, and as it roasts baste it with the Yolks of two Eggs and then with Crumbs of Bread all the Time it is roasting; but have ready a Pint of Oysters stewed in their own Liquor, and lay in the Dish under the Butter. When the Bread has soaked up all the Butter, brown the Outside, and lay it on your Oysters. Your fire must be very flow.

To prepare Rennet.
Take the Stomach of a young Calf, and having taken out the Curd contained therein, wash it clean and salt it thoroughly inside and out, leaving a white Coat of Salt over every Part of it. Put it into an earthen Jar and let it stand three or four Days. Take it out of
of the Jar and hang it up to drain two or three Days. Re-salt it, plunge it again in a Jar; cover it tight down with a Paper pierced full of Holes by a large Pin, and in this State it ought to remain twelve Months. It may be used, however, a few Days after the second salting; but it will not be so Strong as if kept a longer Time.

Sage. Take the tops of young red Cheese. Sage, and having pressed the Juice from them by beating in a Mortar, do the same with the Leaves of Spinach, and then mix the two Juices together. After putting the Rennet to the Milk, pour in some of this Juice, regulating the Quantity by the Degree of Colour and Taste it is intended to give to the Cheese. As the Curd appears break it gently, and in an equal Manner; then emptying it into the Cheese-Vat, let it be a little Pressed in order to make it eat Mellow. 68

Having
Having stood for about seven Hours, 
Salt and turn it daily for four or five 
Weeks, when it will be fit to Eat.

To make a Milk and a Quart of good 
Brick-Bat 
Cheese. 
in two Spoonsful of Rennet, and when it is 
come, break it a little, then 
put it into a wooden Mold in 
the Shape of a Brick. It must 
be half a Year old before you 
eat it; you must press it a 
little, and so dry it.

Cream The Consistency of Cream 
Cheese. increases by Exposure to the Air. 
In three or four Days it becomes so thick 
that the Vessel which contains it may be 
inverted without its being Spilt. In 
eight or ten Days it becomes a soft Solid, 
and its surface becomes tough. It has 
now no longer the Flavour of Cream, but 
has acquired that of Cheese. This is the 
Process for making what is termed Cream 
Cheese.
Welsh Mix well in a Galli-mafr tyr. Mortar, Cheefe with Butter, Mustard, Wine, flavoured Vinegar, or any Ingredients admired, ad libitum.

Welsh "Happy the man that has each Rabbit. fortune tried,
To whom she much has given and much denied,
With abstinence all delicats he sees
And can regale himself on Toast and Cheese."

Cut a Slice of Bread about half an Inch thick, pare off the Crust and Toast it very slightly on both Sides, so as just to brown it without making it Hard or burning it. Cut a Slice of Cheefe (good fat mellow Cheshire Cheefe is the best) a quarter of an Inch thick, not so big as the Bread by half an Inch; pare off the Rind,
Rind, cut out all the Specks and rotten Parts (rotten Cheese toasted is the *ne plus ultra* of Haut Goût, and only eatable by the thoroughbred Gourmand in the most inverted State of his jaded Appetite), and lay it on the Toasted Bread in a Cheese Toaster, carefully watch it that it does not burn, and stir it with a Spoon to prevent a Pellicle forming on the Surface. Have ready good Mustard, Pepper, and Salt. If you observe the Directions here given, the Cheese will eat mellow and will be uniformly done, and the Bread crisp and soft, and will deserve its ancient appellative of a “Rare Bit.”

Obs. Ceremony seldom triumphs more completely over Comfort than in the serving out of this Dish; which to be presented to the Palate in perfection, it is imperatively indispensable that it be introduced to the Mouth as soon as it appears on the Table.

*Another Toasted Bread buttered on Welsh both Sides, profusely, then a Rabbit.* Layer of cold Roast Beef, with Mustard
Mustard and Horse-Radish. Then a Superstratum of Cheshire Cheese thoroughly saturated while toasting with cwrw, or if absent genuine Porter, Black Pepper and Eschalot-Vinegar.

Observations. Eggs keep very well when you can exclude Air, which is best done by placing a Grate in any running Water, and putting Eggs as the Hens lay them on the upper Side, then let them lie till you want to use them, when they will be as if laid that Day. In Places where they may be stolen, make a Chest with Holes for the Water to Pass through.

N. B. The Water must continually cover the Eggs. Mill-dams are proper Places.

A Boil six Eggs hard, peel them pretty and cut them in thin Slices. Dish of Put a quarter of a Pound of Eggs. Butter in a Stew Pan, then put in your Eggs and fry them quick. Then lay
lay them in a Dish before the Fire. Pour out all the Fat, shake in a little Flour, and two Shalots cut small; throw them into the Pan, pour in a quarter of a Pint of White Wine, a little Juice of Lemon and a Piece of Butter rolled in Flour. Stir all together until thick. Pour this over the Eggs in the Dish.

Egg and Bacon Pie. Steep a few thin Slices of Bacon all Night in Water to take out the Salt, lay your Bacon in the Dish, beat eight Eggs with a Pint of thick Cream, put in a little Pepper and Salt and pour it on the Bacon, lay over it a good cold Paste, bake it in a moderate Oven. Very good eaten cold.

Poached Eggs. The Cook who wishes to dif-play her Skill in poaching must endeavour to procure Eggs that have been laid a couple of Days. Those that are new
new laid are too milky. The Beauty of a poached Egg is for the Yolk to be seen blushing through the White, which should only be just sufficiently hardened to form a Transparent Veil for the Egg. This is done by carefully flipping the Egg into boiling Water until the White sets.

_Mar-malade_ four Eggs, beat them for an Hour; clarify one Pound of the best moist Sugar, four Spoonfuls of Orange Flower Water, one Ounce of blanched and pounded Almonds; stir all together over a very slow charcoal Fire, keeping stirring it all the while one Way till it comes to a Consistence; then put it into Coffee Cups, and throw a little beaten Cinnamon on the Top of the Cups.

_Eggs on Toast_. Having cut Toast, brown it, lay it on your Dish, butter it, and very carefully break six or eight Eggs on the Toast. Take a red hot Shovel
Shovel and hold it over them. When they be done, squeeze a Seville Orange over them, grate a little Nutmeg over it and serve it up.

Amu-lers. Take six Eggs, beat them up as fine as you can, strain them through a hair Sieve, and put them into a frying Pan, in which must be a quarter of a Pound of hot Butter. Throw in a little Ham scraped fine, with shred Parsley, and season them with Pepper, Salt and Nutmeg. Fry it brown on the under Side, and lay it on your Dish, but do not turn it. Hold a hot Salamander over it for half a minute, to take off the raw Look of the Eggs. Stick curled Parsley in it, and serve it up.

Two Roasted Eggs are incomparably better than boiled.

Never eat any Butter with Eggs in the Shell. You cannot imagine how much more you will have of their

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their Flavour and how much Easier they will fit upon your Stomach.

To fry Having a deep frying Pan Eggs as and three Pints of Clarified Round Butter heat as hot as for Frit- ters, and Stir it with a Stick till it runs round like a Whirlpool.

Then break your Egg in the Middle and turn it round with your Stick till it be as hard as a poached Egg; the whirling around of the Butter will make it like a Ball. Then take it up with a Slice and set it in a Dish before the Fire. So you may do as Many as you please.

OF THE KITCHEN GARDEN.

To dress Always be very careful that Roots and your Greens be nicely picked. Greens. Boil them in a Copper or Saucepan. Use no Iron Pans for they are
are not proper; but let them be copper, bras, or Silver. Most people spoil garden things by overdoing. All things that are Green should have a little Crispness or they have neither Sweetness nor Beauty. If your Water is hard, put in a small Spoonful of Salt of Wormwood previous to laying in your Vegetables.

**Sampe** — Take the Indian *A kind of* Wheat beat in a *Loblolly*. Mortar and Sift the Flower out of it: the Remainder called Hom-miney Put into a Pot of two or three Gallons with Water, and boyl it upon a gentle Fire till it be like Hasty Puddin: they put of this into Milk and so eat it.

**Hull** One Quart of Indian Corn, *Corn*. one Gallon of Water, one Quart of strong Lye, boil until the Hulls come off, Wash it in Cold Water, then boil till Tender and eat in Milk.

77 **Succotash**
Succotash. One Pint of Beans and one Pint of Corn, half a Pound of Pork or Bacon, a Pint of Water and a Pint of Milk. Cook about four Hours.

Soyer Take a large Potato and cut out a round Piece as big as a Shilling through the Potato; put in the Scoup and take out some of the Inside, fill this with Sausage Meat or Veal. Cover the Hole with Part of what you cut out and Bake with cut Part utmost.

Potato- Choose White, Mealy, Smooth Snow. Potatoes; Skin them, boil them carefully, and when they crack pour off the Water, and put them to dry on the Trivet till quite dry and powdery. Rub them through a coarse wire-Sieve on the Dish they are to go to the table on; and do not move it or the Flakes will Fall and Flatten.
A Potato - Collar, rolled handsomely up, scored in diagonal Lines, and nicely Browned, makes a good Potato-Dish. Garnish it with Potato Balls around it, and a Brown Onion Gravy-Sauce, or plain melted Butter, which we would recommend in place of the Wine Sauce ordered by learned Cooks.

To fry Take middling Sort of Parfnips, not too thick, boil them as for eating: peel and cut them in two the long way. Only use the small Ends, beat three or four Eggs, put to them a Spoonful of Flour, dip in your Parfnips and fry them in Butter a Light Brown. Use for Sauce a little Butter and Vinegar, and so Serve them up.

79 Squashes
Squashes or Squonter-Squashes. A pleasant Food Boyled and Buttered and Seasoned with Spice. The Apple-Squash is the best Kind.

Squirits. The sweetest, whitest and most pleasant of Roots. Wash them thoroughly Clean and when you have boiled them until tender, Skin the Roots and Cut them in Slices. Have ready a little Cream, Piece of Butter rolled in Flour, Yolk of an Egg, Nutmeg, some White Wine, Stir all together, and when enough, pour over the Roots.

Cabbage Take one Pound of Beef Suet Pudding. and as much of the Lean part of a Leg of Veal. Then take a little Cabbage well washed and scald it. Bruise the Suet, Veal, and Cabbage together in a marble Mortar and season it with Mace, Nutmeg, Ginger, a little Pepper and Salt, and put in some Green Gooseberries, Grapes, or Barberries. Mix them all well with the Yolks of four or five Eggs well beaten. Wrap all up together in a green
green Cabbage Leaf, and tie in a Cloth. It will take about an Hour to boil.

*Kidney* Put some young and small *Beans.* Beans into a strong Salt and Water for three Days, Stirring them two or three Times each Day. Then put them into a Pan with Vine Leaves both under and over them, and pour on them the same Water they came out of. Cover them Close and set them over a very slow Fire till they be of a very fine Green. Then put them into a hair Sieve to Drain, and make a Pickle for them of White Wine Vinegar or fine Ale Allegar. Boil it five or six Minutes with a little Mace, Jamaica Pepper, long Pepper, and a Race or two of Ginger Sliced. Then pour it Hot upon the Beans, and tie them down with a Bladder and Paper.

*Cale-* Boil separately some Potatoes *Cannon.* and Cabbage. When done, Drain and Squeeze the Cabbage, and Chop
Chop or Mince it very Fine. Mash the Potatoes and Mix them gradually but thoroughly with the Chopped Cabbage, adding Butter, Pepper and Salt. There should be twice as much Potatoe as Cabbage.

Cale-cannon is eaten with Corned Beef boiled Pork or Bacon.

Artichokes. Wring the Stalks off and lay the Artichokes in Water cold with the Bottoms up; by which means the Dirt concealed between the Leaves will boil out. After the Water boils, they will take nearly two hours to be done. Serve with melted Butter, Salt and Pepper.

Sallets. Leaves eaten raw are termed Sallet Herbs, they Correct the prufruitcent Tendency of Animal Food. They make a pleasent Addition to other Aliments and have a graceful Look on the Dinner Table. Lettuce is the principal Ingredient in these vegetable Messes, altho' the blanched Foot Stalks of the Celery
Celery or Smallage is liked by some for its nutty Flavour. A Variety of other Herbs mingle in full well selected Sallets such as Sorrel, Endive, young Onions, Cucumbers, Succory, Cress, Radish, Leaflets, etc. Many mild Herbs are used as Saladings. As the Composition of Sallet is quite a dainty and jaunty Branch of the Culinary Art we would recommend that young Ladies in the Country gather their own Sallet Herbs and dress the Sallets for their Families as in the Hurry of the Stew-pan and the Spit the Dinner Hour is too distracting for the Cook to do justice to so gallant a Dish.

Foreigners call many things Sallets. We would merely mention cold little dressed Dishes. Sallets are likewise compounded of Cold Oysters, Salmon, Cray-Fish, etc., but these Gothic Mixtures are seldom or never touched.

The Spaniards say that it requires four Persons to make a good Sallet. A Spendthrift
Spendthrift for Oil, a Miser for Vinegar, a Counsellor for Salt and a Madman to stir it up.

**Slow.** For Cold Slow nothing more is necessary than to cut a Cabbage into small strips and leave it lie in Cold Water for half an Hour. It should be cut in the same manner for hot Slow, leaving out the stalky Part. Melt in a Pot a Piece of Butter the Size of a Hen's Egg or some nice Top Pot, put in the Cabbage, stir till Tender, add Salt and Pepper and a Cup of Vinegar.

**Hops.** They are to be boiled in Water with a little Salt and eat as a Salad with Salt, Pepper, Oil, and Vinegar.

**To dress Cucumbers.** Pare and slice the Cucumbers thin, and with a Pen-knife cut the Slices into small Skeins (the Length of the Dish) wound up. Dress these along the Dish, and pour Vinegar over. Cucumbers thus cut may be Served over Beet-root sliced. Cucumbers in Skeins may also be served Cooked.
A Salad  Let the Herbs be fresh-gathered, nicely Trimmed and Picked and Washed in Salt and Water, drain and cut them. Just before Dinner rub the Yolks of two hard boiled Eggs very Smooth on a Soup-plate with a very little rich Cream. When well mixed add a Teaspoonful of made Mustard, a little Salt, a Spoonful of Olive-Oil, one of oiled Butter and when this is Mixed put in as much Vinegar as will give the proper Degree of Mellifluence—about two large Spoonful: Add a little pounded Lump Sugar if the Flavour is liked. Put this Sauce in the Dish and lay the Cut Herbs lightly over it: or mix them well with it, and garnish with Beet-root Sliced and marked, Rings of the Whites of Eggs in Chains young Radishes, etc. Salads admit of many elegant Decorations of contrasted Colour as scraped Horseradish, squirted Fairy Butter, Plov- ers and Sea-Birds Eggs.

N. B. Some knowing Persons like

85 grated
grated Parmesan put to their Salad and Sauce.

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**All Sorts of Pastry.**

"Unless some Sweetmeat at the bottom lye
Who cares for all the Crinkling of a Pye?"

*A Lumber Pye.* Take a pound and a half of a fillet of Veal and Mince it with the same quantity of Beef suet. Season it with sweet spice, Five Peppers, and a handful of spinage and a Head of Lettuce, Thyme, and Parsley. Mix it with a penny grated white Loaf, the Yolk of an Egg, sack, and Orange-flower Water, a pound and a half of Currants. Humble Pye is made the same way.

*A Lear for Savoury Pyes.* Take Claret, Gravy, Oyster-Liquor two or three Anchovies a Faggot of Sweet Herbs and an Onion; boil it up and 86 thicken
thicken with Brown Butter, then pour into your Savoury Pies when called for.

_A Caw-dle for_ and _White Sweet Pyes_ in quantity, a little Verjuice and Sugar, boil it and brew it with two or three Eggs, as butter'd ale; when the Pyes are baked, Pour it in at the Funnel and shake it together.

_Beef Stake Pie._ Take Slices of Beef Stake, half an Inch thick lay them three Deep in a Paste, adding Salt, Pepper and Slices of raw Onion between each laying, dusting Flour at the same Time together with a sufficient Quantity of Butter. Add half Pint water, bake one and a half Hour. Put in an earthen Vessel and cover with a Crust.

_A Foot Pie._ Scald Neat's feet, and clean them well (grafts fed are best) put them into a large Vessel of cold water,
Water, which change daily during a Week, then boil the Feet till Tender. Take away the Bones: when cold, chop Fine. Add one Pound Beef Suet, four Pounds Apples raw. Chop together very Fine. Add one Quart of Wine, two Pounds stoned Raisins, one Ounce Cinnamon one Ounce of Mace. And Sweeten to your Taste. Bake in a Pastie three quarters of an Hour.

**A Sea Pie.**

Four Pounds Flour, one and a half of Butter rolled in a Pastie wet with cold Water. Line the Pot therewith. Lay in split Pigeons one Dozen with Slices of Pork, Salt, Pepper, and duft on Flour doing thus till the Pot is full, or your Ingredients expended. Add three Pints of Water. Cover Tight with Pastie, and stew Moderately two and half Hours.

**Marrow Pasties.** Make your little Pasties the Length of your Finger, and as broad
broad as two Fingers, put in large Pieces of Marrow, dipped in Eggs, and seasoned with Sugar, Mace, Nutmegs; Stew a few Currants over the Marrow. Bake or fry them.

To Make Take the Kidney of a Loin Pasties to of Veal or Lamb, Fat and all, Fry. shred it very Small; season it with a little Salt, Cloves, Mace, Nutmegs, all beaten Small, some Sugar and the Yolks of three hard Eggs minced fine. Mix all these together with a little Sack or Milk or Cream. Put them in Puff paste and fry them. Serve them Hot.

Oyster Put a fine Puff-crust into Patties. small Patty Pans, and cover with Paste, with a bit of Bread in each; and against they are Baked, have ready the following, to fill with, taking out the Bread.

Take off the Beards of Oysters, cut
the other Parts into small Bits; put them into a small Toffer with a Grate of Nutmeg, the least White Pepper, and Salt; a Morf of Lemon Peel, cut so small you can scarcely See it, a little Cream and a little of the Oyster Liquor. Simmer a few Minutes before you fill. Observe to put a Bit of Crust in all Patties to keep them Hollow while baking.

_Fried Apple Pies._ Make a sweet Crust, roll and cut out with a Saucer. Fill with Apple Sauce, double over the Crusts and pinch the Edges. Fry in smoking Fat. To be eaten hot for Supper.

_Cherry Pie._ Cherry Pies should be baked in a deep Plate. Take the Cherries from the Stalks, lay them in a 90 Plate,
Plate, and sprinkle a little Sugar, and Cinnamon, according to the Sweetness of the Cherries. Bake with a Top and bottom Crust three quarters of an Hour.

*Whortle-* Whortleberries make a very good common Pie, where there is a large Family of Children. Sprinkle a little Sugar and sifted Cloves on each Pie. Bake with a Crust.

*Custard* It is a general Rule to put eight Eggs to a Quart of Milk in making Custard Pies; but six Eggs are plenty for any Common Use. The Milk should be Boiled and Cooled before it is used; and Bits of Stick-cinnamon and Bits of Lemon-peel boiled in it. Sweeten to your Palate with clean Sugar; a very little Sprinkling of Salt makes them Better. Grate in a Nutmeg. Bake in a deep Plate. About twenty Minutes are usually
usually Enough. If you are Doubtful whether they are Done, dip in the Handle of a Silver Spoon, or the Blade of a small Knife; if it comes out Clean, the Pie is done. Do not pour them into your Plates till the Minute you put it in the Oven, it makes the Crust Wet and Heavy. To be baked with an Under Crust only. Some People bake the Under Crust before the Cuf- tard is poured to keep it from being Clammy.

To make Make a little Shell Pafte, roll it, and line your Tins, prick them in the Inside, and so bake them; then you may Serve them up in any Sort of Sweet-meats, what you please. You may have a different Sort every Day, do but keep your Shells by you.

To make Make Puff Pafte, roll it thin, and if you have any Shaws. Moulds, work it upon them; make them up with Preserved Pippins; you
you may Fill some with Gooseberries, some with Raspberries, or what you please; then Close them up, and either fry or bake them; throw grated Sugar over them and Serve them up.

Gooseberry Tart. Lay clean Berries and sift over them Sugar, then Berries and Sugar, till a deep Dish be filled intermingling a Handful of Raisins and one Gill of Water. Cover with the following Paste.

Rub half a Pound of Butter into one Pound of Flour, four Whites beat to a Foam, two Ounces of fine Sugar.

Bake somewhat longer than other Tarts.

To Make Fine Cheese-cakes. Take a Pint of Cream, warm it and put it to five Quarts of Milk warm from the Cow, then put Rennet to it, and give it a Stir about: and when it is come, put the Curd in a linen Bag, and let it draw well away from the Whey.
Whey but do not Squeeze over much: then put it in a Mortar, and break the Curd as fine as Butter: put to your Curd half a Pound of Sweet Almonds blanched and beat exceeding Fine, and half a Pound of Mackeroons beat also: then add to it the Yolks of nine Eggs beaten, a whole Nutmeg grated, two perfumed Plums dissolvido in Rose or Orange Flower Water, half a Pound of fine Sugar. Mix all well together, then melt a Pound and a quarter of Butter and stir it well in it, and half a Pound of Currants plumped, to let stand to cool till you use it: Then make your Puff Paste thus: take a Pound of fine Flour, wet it with cold Water, roll it out, put into it by Degrees a Pound of fresh Butter, and shake a little Flour over each Coat as you roll it. Make it just as you use it.

N. B. You may leave out the Currants, for Change; nor need you put in the perfumed Plums, and for Variety when
when you make them of Mackeroons put in as much Tincture of Saffron as will give them a high Colour, but no Currants: this we call Saffron Cheese cakes, the other without Currants Almond Cheese cakes: with Currants fine Cheese cakes: with Mackeroons, Mackeroon Cheese cakes. Do not put them into the Coffins until just as they go into the Oven.

**Boiled** One Cup boiled Cider; one Cider Cup Flour; two Cups Water; Pie. two Cups Molasses; mix thoroughly with two Crusts. This will make enough for several Pies.

**An Herb** Pick two Handfuls of Parsley Pie. from the Stems, half the Quantity of Spinach, two Lettuces, some Mustard and Cress, a few Leaves of Forage and White-beet leaves. Wash and Boil them a little. Cut small, lay in a Dish with some Salt. Mix a Batter with Flour, two Eggs, a Pint of Cream, pour over. Cover with a Crust and bake.
Squab Cut Apples as for other Pies Pie. and lay them in Rows with Mutton Chops. Shred Onion and Sprinkle it among them also some Sugar.
Pour over them about a Pint of Water and Cover with a good Paste.

Pumpkin Take out the Seeds and pare the Pumpkin; Stew and Strain it through a Colander. Take two Quarts of scalded Milk and eight Eggs and stir your Pumpkin into it; sweeten it with Sugar or Molasses to your Taste. Salt this Batter and season with Ginger, Cinnamon, or grated Lemon Peel to your Mind. Bake with a Bottom Crust.

Mince Take about a Pound of very tender Beef, two Pounds of excellent Suet and about two Pounds of Currants; Cloves and Mace to your Taste; Lemon Peel and the Juice of two
two good Lemons, White Wine and Red sufficient to moisten the Meat. Add some Sweetmeats (if you please) beat the Spice with a little Salt and sweeten with moist Sugar to your Taste. Bake for one Hour between two Layers of Paste.

To make Make a good Crust and lay an Apple it around the Sides of a deep Pie. Dish, pare, quarter and take out the Cores of your Apples.

Lay a Row of Apples thick, then some Sugar, throw over a little Lemon-peel minced fine, squeeze a little Lemon, then a few Cloves, then the rest of your Apples and more Sugar. You must sweeten to your Palate, and squeeze a little more Lemon.

Then boil in fair Water the Peelings and Cores with a Blade of Mace till it is very good; then Strain it and Boil it with Sugar till there is but very Little and Good. Pour this into your Pie. Put on a Crust and Bake it.
If you Please you may put in a little Quince or Marmalade.

Of Puddings.

Observations on Puddings. In boiled Puddings take a Care that the Cloth be very Clean not Soapy but dipped in hot Water and Floured. If a Bread Pudding, tie it Loose, if a Batter, tie Close. Be sure that the Water boils. Puddings should be Served with the first Course.

Minute One Quart of sweet Milk Pudding, boiling, and three Eggs. Beat the Flour and Eggs well together and stir it all in your Milk until Thick enough for Pudding. This eats well with Sugar and Cream.

Hasty Boil one or two Quarts of Pudding. Water according to your Family, sift your Meal and wet some of it with Cold Water and pour in Salt to your
your Liking, then stand over the Kettle and Sprinkle in Meal Handful after Handful and beat like Mad with the Pudding Stick letting it boil between Whiles. When it is Labourious to stir it, it is enough. It takes at least half an Hour. Eat with Milk or Treacle.

Either Indian or Rye Meal may be used. If the System is in a restricted State nothing can be better than Rye Hafty Pudding and West India Molasses. This Diet would save Many a one from the Horrors of Dyspepsia.

To make Take a Quart of Ready-boiled Furmity. Wheat, two Quarts of Milk, a quarter of a Pound of Currants clean Picked and Washed; stir them Together and boil them; beat up the Yolks of three or four Eggs, a little Nutmeg, with two or three Spoonfuls of Milk, and add to the Wheat; stir them together for a few Minutes; then sweeten to your Palate, and send it to Table.
To make a Flum- mery Caudle.

Take a Pint of fine Oatmeal and put it to two Quarts of fair Water. Let it stand all Night, in the Morning stir it and strain it into a Skillet with three or four blades of Mace and Nutmeg quartered, set it on the Fire and keep it stirring and let it boil a quarter of an Hour, if it is too Thick put in more Water and let it boil Longer; then add a Pint of Wine, three Spoonfuls of Orange Flower Water, the Juice of two Lemons and one Orange, a bit of Butter and as much Sugar as will Sweeten it. Let all these have a Warm, and thicken it with the Yolks of two or three Eggs.

Drink it hot for Breakfast. When Cold it eats very pretty with Cyder and Sugar.

Baked Gooseberry Pudding.

Stew the Gooseberries in a Jar over a hot Hearth till they Pulp. Take a Pint of Juice rubbed through a coarse Sieve 100 and
and beaten with the Yolks and Whites of three Eggs, beaten and strained, and one and one half Ounces of Butter. Sweeten it well, and put a Crust around the Dish. A few Crumbs of Roll should be mixed with the Above to give a little Consistence.

*Cherry* For Cherry Dumpling make a *Pudding*. Paste about as rich as you make Shortcake, roll it out, and put in a Pint and a half or a Quart of Cherries, according to the size of your Family. Double the Crust over the Fruit, tie it up Tight in a Bag and boil one Hour and a half.

*A Grateful* To a Pound of Flour add a *Pound of White Bread grated*. Take eight Eggs, but only half the Whites; beat them up, and mix with them a Pint of new Milk. Then stir in the Bread and Flour, a Pound of Raisins stoned, a

101 Pound
Pound of Currants, half a Pound of Sugar, and a little beaten Ginger. Mix all well together, pour it into your Dish and send it to the Oven. If you can get Cream instead of Milk it will be a Material Improvement.

Cranberry A Pint of Cranberries stirred into a Quart of Batter made Pudding, like a Batter Pudding is very nice eaten with a Sweet Sauce.

Yorkshire This nice Dish is usually Pudding, baked under Meat, and is thus made: Beat four large spoonsful of Flour, four Eggs and a little Salt for fifteen Minutes. Then put to them three Pints of Milk and Mix them well Together. Then butter a Dripping Pan and set it under Beef, Mutton, or Veal while Roasting. When it is Brown, cut it in square Pieces and turn it over; and when the under Side is browned also, send it to Table on a Dish.
To make  First before you kill your
Black  Hog get a Peck of Grits, boil
Puddings. them half
an Hour in Water,
then Drain them and
put them into a
Clean Tub or large
Pan, then kill your Hog, and save two
Quarts of the Blood of the Hog, and
keep Stirring it till the Blood is quite
Cold, then mix it with your Grits and
stir them well Together. Season with a
large Spoonful of Salt a quarter of an
Ounce of Cloves, Mace and Nutmeg
together, an equal Quantity of each:
dry it, beat it well and Mix in. Take
a little Winter Savory, Sweet Marjoram
and Thyme, Pennyroyal stripped off the
Stalks for a Flavour. The next Day
take the Leaf of the Hog cut in Dice,
scape and wash the Guts, tie one End
and begin to Fill them. Put in much
Fat, and when three-quarters Full tie the
other End. Prick them with a Pin and
boil them an Hour. Take out and lay
on clean Straw.

103  To
To make Chip a Manchet well and cut it round Ways in Toasts, then take Cream and eight Eggs, seasoned with Sack, Sugar and Nutmeg and let these toast steep in it about an Hour then fry them in Sweet Butter. Serve them up with plain Melted Butter or with Butter, Sack and Sugar. As you please.

To make Take four Eggs and beat them very well, put to them four Spoons full of fine Flour, a little Milk, about a Quarter of a Pound of Sugar, a little Nutmeg and Salt, so beat them very well together; you must not Make them very thin, if you do it will not Stick to the Apple; take a middling Apple and pare it, cut out the Core, and cut the Rest in round Slices about the Thickness of a Shilling; (you may take out the Core after you have cut it with your Thimble) have ready a little Lard in a
Stew-pan or any other deep Pan; then take your Apples every Slice single, and dip it into your Batter, let your Lard be very hot, so drop them in, you must keep them turning till Enough, and mind that they are not too Brown; as you take them out, lay them on a Pewter Dish before the Fire till you have Done; have a little White-Wine, Butter, and Sugar for the Sauce, grate over them a little Loaf Sugar and serve them up.

**To make**  Take Half a Dozen Coddlings

*Apple* or any other good Apples, Pare and Core them. Make some Cold Butter Paste, and roll it about the Thickness of your Finger. So lay around every Apple, and tie them single in a fine Cloth, boil them in a little Salt and Water and let the Water boil before you put them in. Half an Hour will boil them. You must have for Sauce a little White-Wine and Butter. Grate some Sugar round the Dish and Serve them up.
Oatmeal  This antique Scotch Dish, which is now seldom seen at any Table, is made of Suet and Oatmeal, with a Seasoning of Pepper, Salt and Onions, as for White Puddings, the Mixture bound together with an Egg, and Moulded somewhat in the form of a Fowl. It must be Boiled in a Cloth like a Dumplin.

Tansey  This is with many a Favour-Pudding. Bruise sufficient Tansey to obtain three Table Spoonfuls of its Juice; pour it on as much Crumb of French Roll as will imbibe it. Pound three Ounces of blanched Almonds to a fine Paste with two Ounces of Loaf Sugar, the same Quantity of Butter, and a Tea-Spoonful of grated Seville Orange Peel. Beat up a Pint of Cream with six Eggs and Mix all the Ingredients thoroughly together. This Pudding may be either boiled or baked; if the Former, it requires a Sauce
of melted Butter, Sugar, and Lemon Juice.

To make Take two Quarts of new White Milk, eight Eggs and half the Pot. Whites beat up with a little Rose-Water, a Nutmeg, a Quarter of a Pound of Sugar — cut a Penny-Loaf in very thin Slices, and pour Milk and Eggs over. Put a little Bit of sweet Butter at the Top. Bake in a buttered Dish for one Hour.

Bread Slice Bread spread with Butter and lay in a Dish spread withCurrants between each Layer, and Zest if it be very Nice. Pour over an unboiled Custard of Milk two or three Eggs a few Pimentos and a very little Water a two Hours at least before it is to be Baked.

Quaking Scald a Quart of Cream, Pudding. when almost Cold, put to it four Eggs well beaten, a Spoonful and half
half of Flour, some Nutmeg and Sugar, tie it Close in a buttered Cloth and boil an Hour. Turn it out with Care left it should Crack.

*Hunters* Mix a Pound of Suet, ditto *Pudding*. Flour, ditto Currants, ditto Raisins stoned and a little Cut, the Rind of half a Lemon shred as fine as Possible, six Jamaica Peppers in fine Powder, four Eggs, a Glass of Brandy, a little Salt, and as little Milk as will make it of a proper Consistence. Boil it in a floured Cloth or Melon Mould eight or nine Hours. Serve with Sweet Sauce. Add sometimes a Spoonful of Peach Water for a Change.

This Pudding will keep after boiled six Months if tied up in the same Cloth and hung up, folded in a Sheet of Cup Paper to preserve it from the Dust. When to be used it must boil a full Hour.
CREAMS, CUSTARDS AND CODLINGS.

"Here find they entertainment at the Height
In Cream and Coddlings rev'ling with Delight."

*Gooseberry Fool.* Take a Quart of Gooseberries: pick, Coddle and bruise them very well in a Marble Mortar or Wooden Bowl, and rub them with the Back of a Spoon thro' a Hair-Sieve, till you take out all the Pulp from the Seeds: take a Pint of thick Cream, mix it well among your Pulp, grate in some Lemon-Peel and sweeten it to your Taste. Serve it either in a China Dish or an Earthen one according to your Fancy.

*Apple Fool* may be made the same by pulping the Apples.

For *Orange Fool* beat three Eggs very well,
well, add the Juice of three Seville Oranges and Cook till like Butter. Nutmeg and Cinnamon to your Palate.

*To make* Put a Pint of Cider and a Bottle of strong Beer into a large Bowl, grate in a Nutmeg, and sweeten it to your Palate. Then Milk from the cow as much milk as will make a strong Froth. Let it stand an Hour, and then Strew over it a few Currants well washed, picked, and plumed before the Fire; and it will be Fit for use.

*To make* Take a Quart of thick Cream Whipt and half a Pint of Sack, the Syllabubs. Juice of two Seville Oranges or Lemons, half a Pound of double refined Sugar, pour it in a broad earthen Pan, and whisk it well: but first Sweeten some Red Wine or Sack and fill your Glases as full as you choose then as the Froth rises take it off with a Spoon, and lay it on a Sieve to drain: then lay it carefully on your Glases till they are as full.
full as they will hold. Do not make these Long before you use them. Many use Cyder sweetened, or any Wine you please or Lemon or Orange Whey made thus. Squeeze the juice of a Lemon or Orange into a quarter of a Pint of Milk. When the Curd is hard pour the Whey clear off and Sweeten to your Palate. You may Colour some with the Juice of Spinach, some with Saffron and some with Cochineal (just as you Fancy).

To make Take a Quart of thick Cream Whipt and the Whites of eight Eggs, Cream. beat well with half a Pint of Sack: mix it together and Sweeten to your Palate with double refined Sugar. You may Perfume it (if you please) with a little Musk or Ambergris tied in a Rag and Steeped a little in the Cream. Whip it up with a Whisk and some Lemon Peel tied on the Whisk. Lay the Froth on your Glasses or Basins or over a fine Tart.
Christmas Bowl.

Break nine Sponge Cakes half a Pound of Mackaroons in a deep Dish: pour over one Pint Raisin Wine, half Pint Sherry, leave them to soak, Sweeten with two Ounces of Powdered Sugar Candy and pour over one Pint and a half of Custard. Stick with two Ounces Sliced Almonds Place on a Stand and Ornament with Christmas Evergreens.

A Froth to set on Cream Custard or Trifle which looks and eats well. Sweeten half a Pound of the Pulp of Damsons or any Sort of Scalded Fruit, put to it the Whites of four Eggs beaten, and beat the Pulp with them until it will Stand as High as you Choose, and being put on the Cream with a Spoon will take any Form. It should be Rough to imitate a Rock.
Almond Beat the Almonds fine with Custards. Rosewater in a Mortar. Beat four Yelks of Eggs with two Spoonsful of Sugar. Whisk a Pint of Cream until it is Light. Mix all together and pour in Cups.

The You may take a Soup-Dish Floating Island. according to the Size and Quantity you would Make, but a Pretty Glass Dish is best, and set it on a China Dish; first take a Quart of the thickest Cream you can get, make it pretty Sweet with fine Sugar, pour in a Gill of Sack, grate the yellow Rind of a Lemon in, and mill the Cream till it is all of a thick Froth; then carefully pour the Thin from the Froth into a Dish; take a French Roll, cut it as Thin as you can, lay a Layer of that as Light as possible on the Cream, then a Layer of Currant Jelly, then
French Roll, and then Hartshorn Jelly, then French Roll, and over that whip your Froth that you have Saved off the Cream very well Milled up, and lay at Top as High as you can Heap it; and as for the Rim of the Dish, set it Around with Fruit or Sweet Meats according to your Fancy. This looks very pretty in the Middle of a Table with Candles around it, and you may make it as many Colors as you happen to have Jams or Sweetmeats, but that is as you Fancy.

To Make a Bieft Custard. 

Take a Pint of Bieft, set it over the Fire with a little Cinnamon, or three Bay Leaves, let it be boiling Hot, then take it Off, and have ready Mixed one Spoonful of thick Cream; pour your hot Bieft upon it by Degrees, mix it exceeding Well together, and Sweeten it to your Taste; you may either put it in Crufts or Cups to Bake it.
To make Take half a Pound of Almonds Blanch and beat them with Rose Water and a little Milk; then strain it Out, and put in a Piece of Ising-glas, and let it boil on a Chafing-Dish of Coals half an Hour; then strain it in a Bason and Sweeten it, and put a Grain of Musk in it, and let it Boil a little longer, and put to it three or four Drops of Oil of Mace or Cinnamon and keep it till it's Cold.

To make Take one Pint of Milk and Blomonge. half a Handful of picked Isinglas, put the Isinglas into the Milk and boil it, till all the Isinglas is Melted; Strain it through a Sieve; pound four ounces of Sweet, and fix or seven Bitter Almonds very Fine; put a little Spice in your Milk, when you Boil it, mix your Almonds with the Milk to make it Palatable: pass it through a Sieve again, put it in your Moulds, and let it Stand till it is Cold.
Wassail-Bowl, a centre Supper Dish. Crumble down as for Trifle a nice fresh Cake (or use Macaroons or other small Biscuit) into a china Punch-Bowl or deep Glass Dish. Over this pour some sweet rich Wine, as Malmsey Madeira, if wanted very Rich, but Raisin-Wine will do. Sweeten this, and pour a well-seasoned rich Custard over it. Strew Nutmeg and grated Sugar over it, and stick it over with sliced blanched Almonds. This is, in fact, just a rich eating Posset.

A very good Wassail-Bowl may be made of Mild-Ale well spiced and sweetened, and a plain Rice-Custard made with few Eggs. The Wassail-Bowl was anciently Crowned with Garlands and Ribbons.

Curds Put four Quarts of new Milk and to warm and add a Pint to a Cream. Quart of Buttermilk according to its Sourness. Cover until the Curd is of Firmness to cut three or four Times across
across with a Saucer, as the Whey leaves it. Lade it into a Shape and fill it till it be Solid enough to take the Form. Serve with a Whip of Cream, Sugar, Wine and Lemon.

Rennet If your Husband brings Pudding. Home Company when you have not made Ready, Rennet Pudding can be made at Five Minutes Notice provided you keep a Piece of Calf’s Rennet ready Prepared, Soaking in a Bottle of Wine. One Glass of this wine with Sugar and Nutmeg to your Taste will Make a pleasant Cold Cufard.

Clouted String four Blades of Mace on Cream. a Thread, put them in a Gill of new Milk and six Spoonfuls of Rosewater, simmer a few Minutes, then by Degrees stir this Liquor strained into the Yolks of two new Eggs well beaten. Stir the Whole into a Quart of very good Cream, and set it over the Fire. Stir it till Hot,
Hot, but not Boiling Hot, pour it in a deep Dish, and let Stand twenty-four Hours. Serve it in a Cream dish to eat with Fruits. Many prefer it without any Flavor but the Cream; in that Case use a Quart of new Milk and the Cream. When it is Enough, a round Mark will appear on the Surface of the Cream the Size of the Bottom of the Pan it is done in. This they call the Ring, and when seen Remove from the Fire.

*Curd* Put a little Rennet into two *Puffs* Quarts of Milk, and when it is Broken, put it into a coarse Cloth to drain. Then rub the Curd through a Hair Sieve and put it in four Ounces of Butter, ten Ounces of Bread, half a Nutmeg, a Lemon Peel grated, a Spoonful of Wine. Sweeten with Sugar to your Taste, rub your Cups with Butter and put them in the Oven for about half an Hour.

*A Trifle.* Fill a Dish with Biscuit finely broken, Rusk and Spiced Cake, wet with

\[118\] Wine,
Wine, then pour a good boiled Custard (not too Thick), over the Rusk, and put a Syllabub over that; garnish with Jelly and Flowers.

_A Standing-Dish in New England._

Put into a Pottle of Milk about ten or twelve Spoonful of Silver beaten Small in a Morter. So Boyle it leisurly, Stirring of it every Foot last it burn too; when it is almost boiled Enough, they hang the Kettle up higher, and let it Stew only, in short Time it will Thicken like a Custard; they Season it with a little Sugar and Spice, and so Serve it to the Table in deep Basons, and it is altogether as Good as a White Pot.

_To make_ Take five Ounces of Hartshorn and two Ounces of Ivory, Cream, and put them in a Stone Bottle, fill it up with fair Water to the Neck, put in a small Quantity of Gum-Arabic, and Gum-Dragon, then tie up the Bottle very Close,
Close, and set it into a Pot of Water, with Hay at the Bottom: let it stand fix Hours, then take it out and let it Stand an Hour before you Open it, lest it fly in your Face; then Strain it out, and it will be a strong Jelly; then take a Pound of blanched Almonds, beat them very Fine, mix it with a Pint of rich Cream, and let it Stand a Little. Then mix it with a Pound of Jelly, set it over the Fire till it is scalding Hot, sweeten to your Palate with double-refined Sugar, then take it Off, put in a little Amber, and pour it into small high Gallipots, like a Sugar-Loaf at Top. Turn them out, and lay around them Heaps of whipt Cream.

*Devonshire Milk* the Cow into a Bowl in which a little Rennet is put. Stir it up when Full; and when Firm pour over it scalded Cream, pounded Sugar, and Cinnamon.
For Codling Cream. Codle forty fair Codlings, green and tender, then Peel them and Core them, and Beat them, Strain them with a Quart of Cream and Mix them well Together in a Dish, with fine Sugar, fack and Rose Water.

A Hedge-Hog. Take two Pounds of blanched Almonds, and beat them well in a Mortar, with a little Canary and Orange-Flower Water to keep them from Oiling. Work them into a stiff Paste, and then beat in the Yolks of twelve, and the Whites of seven Eggs. Put to it a Pint of Cream, sweeten it to your Taste, and set it over a clear Fire. Keep it constantly Stirring till it is Thick enough to make in the Form of an Hedge-Hog. Then Stick it full of blanched Almonds, split and stuck up like the Bristles of a Hedge-Hog, and then put it into a Dish. Take a Pint of Cream, and the Yolks of four Eggs beat up, and sweeten it to your Palate. Stir the Whole over a slow Fire till it is quite Hot, and then pour it into the Dish round the Hedge-Hog, let it Stand
Stand till it is Cold, when it Forms a pleasing Effect.

Of All Sorts of Cakes.

Observation on Cake. It was a Mistake of old to think that the White of eggs made cakes and puddings heavy; on the Contrary, if beaten long and Separately they contribute greatly to give Lightness.

Independence Cake. Twenty pounds of flour, fifteen pounds of Sugar, ten Pounds of butter, four dozen eggs, one quart of Wine, one quart of brandy, one Ounce of nutmeg, cinnamon, cloves, currants, raisins, five pounds Each, one quart of yeast. When Baked frost with Loaf sugar; dress with box and gold Leaf.

Queens Cake. Whip half a pound of Butter to a cream, add one pound of sugar, ten eggs, one Glafs of wine, half a gill
gill of Rose water and spices to your Taste. All worked into one and one quarter pounds of flour. Bake in a Quick oven in about Ten Minutes.

Pound. Take One pound of Sugar, one pound of butter, one pound of flour, ten eggs, one gill rose water, spices to your Taste; Watch it well, it will bake in a Slow oven in about Fifteen minutes.

Old. Five pounds of Dried and Hartford Sifted flour, two pounds of Election butter, two pounds of sugar, three gills of Distillery Yeast, or twice the quantity of Home Brewed, four eggs. A gill of Wine and a gill of Brandy. Half an ounce of nutmegs, Two pounds of Fruit, One quart of Milk.

Rub the Butter into the Flour, then add the Yeast, then Half the milk, hot in winter, blood warm in Summer, then the eggs Well beaten, the Wine and the Remainder of the Milk.

123 Beat
Beat it well, and let it stand to rise over Night. Beat it Again in the morning, adding the brandy, the sugar, and spice. Let it rise three or four hours, till very Light. When you put the Wood into the oven put the Cake into buttered Pans, and put in the Fruit as directed previously.

If you wish it richer add a pound of Citron.

Great Grandmother Cole's Fried Cakes.

Take some Cream in a Bowl, break in an egg or two and some Sweetning, then put in one Thing and another til its just right. Have your Lard hot, and if you use your Judgment they'll be good.

Shrewsbury Cakes. Take to one Pound of Sugar, three Pounds of Finest Flour, a nutmeg grated, some beaten Cinamon; the Sugar and Spice Must be sifted into the Flour, and Wet it with Three
Three Eggs and as much melted Butter as will Make it of a good Thickness to roll into a Pafte; Mould it well and Roll it, cut it into what Shape you please. Perfume Them, and prick them before they go into the Oven.

Molly ("'Tis victory to-night my Starke's boys, or Molly Starke's a Fruit widow.")

Three Cups of Sugar, five Cups of Flour, one Cup of Butter, one Cup of four Cream, five Eggs, one Glaf of Wine, one pound of Raisins, one Teaspoon Pearlash, Spices at your Pleasure.

To make Take the whites of three Eggs, Jumbals. beat them Well, and take off the Froth; then take a little Milk, and a little Flour, near a pound, as much Sugar sifted and a few Carraway-seeds Beaten very fine; work all these together into a stiff Pafte, and make them into what Form you Please. Bake them on white paper.
To make Take four pounds of Flower, Wiggs. half a pound of sugar, one nutmeg Grated, a Little salt, and one ounce of Caraway seed, then mix them with Your Flower, with one ounce of Coriander seed well Bruised, then set over the Fire, a pint of Milk with a pound of butter, till the butter be just Melted, then put in your flower, a pint of Yeast and four eggs not Beaten, mix all into a paste but not stiff, then role them into wiggs and put them on tinn Plates and Bake them in a quick Oven. Lay them on paper as you Drain them, and so eat them when you are Hungry.

General One bowl of Milk, one bowl Training butter, one bowl of yeast, two Cake. and one half bowls of sugar, two and one half bowls of raisins, four bowls of flour, three eggs.

Chop one half of the Raisins, Cinnamon and Cloves.

126 Dutch
Dutch Pudding, or Albany Cake. Mix two pounds or Rather a pint of good flour with a pound of butter, Melted in half a pint of milk. Add to This the whites and Yolks of eight eggs Separately well beaten, a half-pound of fine Sifted sugar, a pound of cleaned Currants, and a few chopped almonds or a little Candied orange-peel sliced fine. Put to this four Spoonfuls of Yeast. Cover it up for an Hour or two, and bake it for an hour in a Wide flatish dish. When cold it Eats well as a Cake.

Cyder Cake. Cyder cake is very good to Bake in small loaves. One pound and a half of Flour, half a pound of butter, half a pint of cyder, one Teaspoonful of Pearlash; spicce to your Liking. Bake till it Turns easily in your Pans. I should think about half an Hour.

Federal Cake. Take one half a Pound of flour, six ounces of Butter, the Same of sugar, one egg, beat Well. Add rose water and Spice.

127 Ballance
Ballance  Ballance twelve eggs with sugar, 
Cake.  add one 
half the weight of 
flour, and a Little 
mace.

To ice    Take 
a great the whites 
Cake. of twenty-
four Eggs and a 
pound of double- 
Refined sugar, 
beet and sifted: mix both Together in a 
deep earthen pan, and with a whistle, 
Whistle it well for two or three hours till 
it looks white and thick: then with a 
Thin broad board or bunch of Feathers 
spread it all over the Top and sides of 
the Cake: set it at a Proper distance be- 
fore a good clear fire and keep Turning 
continually for fear of its Changing Color. 
You may perfume the Icing with what 
perfume you Prefer.

Whistles.  Half a pound white sugar, 
Quarter of a pound of butter, and fix 
128  eggs,
eggs, the Whites and yelks beaten Separately. Stir the sugar and butter to a Cream, then add the eggs Previously beaten, and sifted flour to Make a Thick Batter: flavor with rosewater, if you like. Drop the Mixture by the large spoonful onto buttered paper. The mixture should be Dropped several inches Apart, and Spread out Thin. Bake then till of a light Brown, on a board, which will not be over five Minutes. Lay them on a Moulding-board that has white sugar Sprinkled on it; roll them on a stick while Warm. When cold fill them with any kind of Jelly that is Thick.

I always take some Flour: just enough Flour for the Cakes I want to make: I mix it up with some Butter-milk, if I happen to have it, just enough for the Flour, then I take some Ginger; some like more, some like less: I put in a little Salt and Pearlash, and then
then I tell John to pour in Molasses till I tell him to stop.

*Plumb-Cake.* Take six pounds of Currants, Five pounds of Flour, an ounce of Cloves and Mace, a little Cinnamon, blanched Almonds, half a pound of Sugar, three quarters of a Pound of Sliced Citron, Lemon and Orange peel, half a pint of sack, a little Honey water and a quart of Ale yeast, a quart of Cream, a Pound and a half of Butter melted and poured into the middle thereof; then strew a little Flour thereon and let it lie to rise, then work it well together and lay it before the fire to rise, then Work it up till it is Very smooth, then put it in a Hoop with a Paper flour'd at the Bottom.

*Crullers.* Two pounds of flour; one pound of butter; one pound of sugar; six eggs; and one Nutmeg, grated; mix them well together, roll half an inch thick, and cut them in fancy Shapes, or
or make them in rings, and drop them in Boiling lard.

To make You must take four pounds of the finest Flour, and three pounds of double-refined Sugar beaten and sifted; Mix them together, and dry them by the Fire till you prepare the other Materials; take four pounds of Butter, beat it with your Hand till it is soft like cream; then beat thirty-five eggs, leave out Sixteen whites, strain off your Eggs from the tread, and beat them and the Butter together till all appears like butter; put in four or five Spoonfuls of rose or orange flower water, and beat again; then take your Flour and sugar, with six ounces of caraway seeds, and Strew them in by Degrees, and beating it up all the Time for two hours together; you may put in as much tincture of Cinnamon, or Ambergris as you please; butter your Hoop, let it stand three hours in a Moderate oven.
You must observe always, in beating of butter to do it with a cool Hand, and beat it always one Way.

To make Gingerbread Cake.

Take three pounds of flour, one pound of sugar, one pound of butter, rubbed in very Fine, two ounces of ginger beat fine, a large nutmeg Grated; then take a pound of Treacle, a quarter of a pint of cream, make them Warm together, and make up the bread Stiff; roll it out, and make it up into thin Cakes, cut them out with a small glass, or roll them round like nuts, and bake them on tin Plates, in a flack Oven.

To make Mrs. Prat's way.

Take six pounds of Flower, two ounces of Ginger, two ounces of caraway seed, half a Pound of powdered loaf sugar. Mix these well Together, neet it with four pounds of clarified Treacle, mix it till there is no Flower to be seen, then take a pound
Is the Gingerbread done?
pound of butter and work it in for some Time. Make it in what Fashion you please.

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**Confects for Routs and Balls.**

*To make* Take three pounds of Flour finely dried, three ounces of Lemon and Orange Peel dried and beaten to powder, one ounce of Coriander seeds beaten fine and feared; Mix these together with fifteen eggs, half the whites taken out, a quarter of a pint of Rosewater, as much Orange Flower Water. Beat the Eggs and Water well together; then put in your Orange Peel and Coriander seeds and beat very well with two spoons, one in each Hand; then beat your sugar in little by little, then your Flour by a little at a time, so beat with both Spoons an Hour longer.
longer, then strew Sugar on Papers, and drop them the Bigness of a Walnut and set them in an oven. The Oven must be hotter than when your Pyes are drawn. Do not touch them with your finger before they are Baked. Let the Oven be ready for them against they are done. Be Careful that the Oven does not Colour them.

To make Take a pound of Jordan Almonds blanch and beat them in a mortar, then put to them three quarters of a Pound of double-refined Sugar, and beat with them a few Drops of Orange-flower water; beat all together till 't is a very good Paste; then roll it into what shape you please; To ice it scarce double refined Sugar as fine as Flour, wet it with Rose-water, and with a Feather spread it over your March-pane. Bake them in an oven that is not too Hot.
Mix two pounds of Flour, one ditto of Butter, one ditto of Sugar, one ditto of Currants, clean and Dry, then wet into a stiff Paste with two eggs, a large spoon of Orange-flower, ditto Rose-water, ditto sweet wine, ditto brandy, drop them in a tin Plate floured: A very short Time bakes them.

One pound of grated Cocoa-nut, only the white part. One pound sifted white Sugar. The whites of six Eggs, cut to a stiff Froth. You must have enough Whites of eggs to wet the whole Stiff. Drop on buttered plates the size of a Penny and bake immediately.

Take a quarter fruit of a pound of Biscuits. Preserved orange peel and cut it in Pieces about half an inch long and not quite a quarter.
Wide: then take six ounces of Angelico, cut it the same way as the orange peel; put some whites of egg, Sugar and orange flower water in a Basin, and make an icing: then put all these into it and paper your Plate three papers, make them what size you choose, then take a little brush and touch them here and there with a little Cochineal color: let your Oven be moderately hot just to dry the icing, as it will stick together well: let them be cold, and they will be like a piece of Rock, &c.

Ratafia Take half a pound of bitter
Bisquit. Almonds and half a pound of Sweet almonds, and pound them in a Mortar very fine with whites of Eggs: put three pounds of powdered Sugar, mix it well with the whites of Eggs to the proper thickness, in a Basin: put two or three Sheets of paper on the plate, you Bake on, take your Knife and the Spaddle, made of wood,
and drop them on the Paper: let them be round and about the size of a Nutmeg: put them in the Oven, which must be Quick, let them have a fine Brown and all alike: let them be Cold before you take them off the Paper.

*Fresh* Take your Barberries, and put them in the Oven: pass them through a Sieve, and allow to every two pounds of Barberries, five pounds of powdered Sugar sifted through a lawn Sieve: mix the Sugar with the Barberries: break four Eggs, put the whites in a copper pan, and Whisk them very strong, mixing them with the Jam: glaze some thick white Paper, cut it in small Pieces, and make them in small square Boxes, commonly called Coffins: put the jam in as smooth as possible, and put them in a sieve: then put them in your Oven, and let them be in six or eight Days. When dry tear the paper off and put them in your Papered box.
**Orange Prawlangs.** Take China oranges, and peel the Rind off in four quarters; take all the White off from the inside of the Rind; cut the yellow rind in pieces about one inch long, and about the tenth part of an inch Wide; have a pan of boiling Syrup on the fire, and let it boil till it comes almost to Caramel; put the Prawlangs in, and stir them with a large wooden spoon till they are cold; then put them in a large sieve, and shake them, just to let the sugar that does not Stick to them go through the sieve; Put them in your box and keep them in a dry Place.

**Burnt Almonds White.** Take fine Jordan almonds and sift all the Dust from them; then have some Syrup boiling in a pan, and let it Boil till it comes almost to caramel; put your almonds in and stir till they are Cold; pick them in your sieve, break those that Stick together, and then have another pan of Syrup.
Syrup boiling, the same as before, and give them two coats of Sugar; when done, Pick them from each other.

Pistachio Prawlongs are made in a similar manner.

To candy Take it in April, boil it in Angelica. Water until tender, then drain it from the water very well, then scrape the outside of it and Dry it in a clean Cloth and lay it in a Syrup, and let it lie in three or four Days and cover it close. The Syrup must be strong of sugar, and keep it Hot a good while, and let it not Boil; after it is heated a good While lay it upon a pie plate and so let it Dry, keep it near the fire left it Dissolve.

Candied This is Prepared in nearly Eringo. the same way as Candied Angelica, but the Roots are only slit and Washed three or four times in Cold water before they are put into the Syrup.

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Little
Little Steep gum tragacanth in Rose-water, and with some double refined Sugar make it up into a Paste. You may colour your Powders and jellies as your Fancy shall direct you, and then make them up into what Shape you like. You may have Moulds made into what shape you Please, and they will be pretty Ornaments placed on the tops of iced Cakes. In the middle of them put little pieces of Paper, with some pretty smart Sentences written on them, and they will Afford much mirth to the younger part of a Company.

To make Take half a gill of Sack, half Peeper a quarter of an ounce of whole Cakes. white Pepper, put it in, and Boil it together a quarter of an Hour; then take the pepper out, and put in as much double-refined Sugar as will make it like a paste; then drop it in what shape you Please on plates, and let it Dry itself.

Ginger
Ginger. Melt a pound of loaf Sugar Tablet, with a little melted Butter over the Fire, and put in an ounce of powdered Ginger; keep it Stirring until it begins to rise into a Froth, then pour it into pewter Plates to cool; the platter must be rubbed with a little Oil, and then put them in a china Dish and send them to Table. Garnish with flowers of any Kind.

Sugar. Chip off the white Part of some Rose buds and dry them in the Sun: bray an ounce of them in a Mortar, then take a pound of loaf-Sugar, wet it with Rose-water and boil to a Candy height: then put in your powder of Roses and the juice of a lemon. Mix well Together, and then put it on a flat Dish, and cut it into lozenges, or any kind of Shape your fancy may draw. You may gild or color them to your Taste.

141 Barley
Barley. Take a small Stew pan, put some syrup into it, and boil it till it comes to a Caramel: rub a little butter on a marble Stone just to Grease it that it may not stick: then take your sauce-pan by the Handle and let the syrup run out of the Spout along the Stone in long sticks: twist it while Hot at each end.

To Candy Take the best treble-refined Sugar, break it into Lumps, and dip it piece by piece into Water, put them in a vessel of silver, and melt them over the Fire: when it just Boils strain it and set it over the Fire again, and let it boil till it draws Hairs: then put in the Flowers and set them in glasses: when it is of a hard candy, Break it in lumps and lay it as High as you please. Dry in the sun.
Candied Take an ounce of race Ginger. Ginger grated fine, a pound of loaf Sugar beat fine, and put them into a Preserving-pan, with as much water as will dissolve the sugar. Stir them well Together over a very slow Fire till the sugar begins to Boil. Then stir in another pound of Sugar, beat fine, and keep Stirring it till it grows thick. Then take it off the fire, and Drop it in cakes upon earthen Dishes. Set them in a Warm place to dry, and they will be Hard and brittle, and look White.

Preserves, Conserves, and Syrups.

To Preserve Cut the Stalks half off, put them in a Jar, and fill them up with Brandy sweetened to your taste with Sugar-candy, pour in a little currant Jelly, dissolved at the Top, and tie them down for Use.
Apple  Take new Cider pressed from sweet Apples, and boil down from four to one. Then pare and core sweet Apples, and put into the syrup and Cook until tender. Skim out and put in More. If the Weather is warm it may be necessary to Reduce the whole Batch.

Black  Take any kind of Ripe berries, and put to them half their weight of brown Sugar. Bruise and seethe them Gently for half an hour, stirring them Frequently. This is an Elegant substitute for butter, and much liked by the Children on their bread. It is more healthy, especially if given to Humors in the blood.

Calves- feet  Take two pair of good Feet and boil the Bones out. Strain it and skin the Feet off with Paper: then add one half pint of Madeira, two Lemons, three whites of eggs, fix 144 egg.
egg Shells and one half of Sugar. Pour it back and forth until it becomes Clear. Put it in Glasses to cool.

To make Lay about one ounce of Isinglass in steep a Day and a Night, then take about a quart of Milk and boyle the Isinglass till it jellys, put in some Cream, a little Rose-water, a few Bay leaves, and a little Musk or ambor grease, boyle it all together till it jellys hard, take it off and strain it through a strainer and Power it on a thin Dish and cut it in narrow Pieces and put it on a plate as you think Fitt.

To make Infuse three pounds of da-Syrup of msk Rose-leaves in a gallon of Roses warm Water, in a well-glazed earthen Pot, with a narrow Mouth, for eight hours, which stop fo close that none of the Virtue may exhale; when they have infused so long Heat the water again, squeeze them out,
and put in three pounds more of Rose-leaves, to infuse eight hours More; then press them out very hard; then to every quart of this infusion add four pounds of fine sugar, and boil it up to a Syrup.

To Preserve

Plumbs when a pin will pass through them, set them covered with Water, in which a little Alum has been dissolv'd in a brass kettle on a hot Hearth to Coddle; they must be a beautiful Gras' green. Then if you prefer, peel and Coddle again.

Dissolve eight pounds of double refined Sugar into a Syrup with a quart of Water. Scum and put in your Plumbs. Then let boil until clear, scumming often, and they will be of a delectable green. Put them up in Glasses. Cherries, Apricots, or Grapes, can be done this Way.
To Preserve Cherries with the Leaves and Stalks green. First dip the Stalks and leaves in the best vinegar boiling Hot, flick the sprig upright in a seive till dry. In the mean time boil some double-refined sugar to syrup, and Dip the cherries, stalks and leaves in the syrup, and just let them Scald: lay them on a seive, and boil them to a candy height, then flick the Branches in seives and Dry them as you do other sweetmeats. They look very Pretty at Candle-light in a DeSSERT.

To Preserve Raspberries whole. Take the full weight of your Raspberries in double refined Sugar beaten and sifted, lay your Raspberries single in the Bottom of the Pan; then set them on a quick fire 'til all the Sugar be thoroughly melted: give them two or three Walms, scum them, and take them up in glasses.
To Preserve Of Apricocks take a Pound, and a Pound of Sugar, and clarifie your Sugar with a Pint of Water; and when your Sugar is made perfect, put it into a Preserving-pan and put your Apricocks into it, and so let them Boyle gently; and when they bee boyled enough, and your Syrupp thicke, pot them, and so keepe them.

To Preserve Take your best coloured Pip-serves and pare them; then make a Pippins Piercer and bore a Hole thorow them: then make Syrupp for them, as much as will cover them, and so let them Boyle, covered close, very leisurely, turning them verie often; for if you turn them not verie often they will spot, and the one Side will not be like the Other: and let them thus Boyle untill they begin to gelly; then take them up and pot them, and you may keepe them all the Yeare.
To Preserve Pippins white.

Take faire large Pippins and pare them, and Bore a hole thorow them as you did for the red ones, then make a weake Syrup for them, and so let them boyle till they be Tender; then take them up, and Boyle your syrup a little Higher; then put them in a gally-pot, and let them Stand all night, and the next morning, the Syrup will be some what Weaker; then Boyle the syrup againe to his ful Thickness, and so pot them, you may Keepe them all the Yeare.

If you pleafe to have them Taffe a pleafante taste, more than the natural Pippin, put in one graine of Muske and one drop of the Chymicall oyle of Cinnamon, and that will make them taffe a more pleafant Taffe.

To keep Damsons. Take Damsons when they are firt Ripe, pick them off carefully, Wipe them clean, put them into Snuff bottles, ftop them up Tight...
so that no Air can get to them nor Water, but put the bottles into Cold water, hang them over the Fire, let them Heat slowly, let the water boil slowly for half an Hour, when the water is Cold take out the Bottles and set them in a cold Place, they will keep twelve Months if they are stopped Tight. The plumbs must be Hard.

*The American Water-melon (seeds excepted)*

not too Ripe, cut it into small Pieces, take two pounds of loaf Sugar, one pint of water, put it all into a kettle, let it boil Gently for two Hours, then put into Pots for use.

*To make a Gooseberry Gam.*

Gather your Gooseberries full ripe but green; top and tail them and weigh them; a Pound of Fruit to three quarters of a Pound of double refined Sugar, and half a Pint of Water; boil them till clear and tender, then put it in Pots.

150
To make Take twelve Oringes and four Oringe of the peals and Bouil them tender in water to take out the bitterness, and byle them fo tender you can pull a froy through them, and Bett them in a Morter and take the jufe pulp, and putt into your jufe free from the fkin and Seededes, and to a pint of Jufe a pound of Sugger, lett itt Byle very well, and when it is Byled itt will jelley, and then keep it for your Youfe.

To make Gather Hips before they grow Conserve Soft, cut off the Heads and of Hips. stalks, slit them in Halves, take out all the Seeds and white that is in them very Clean, then put them into an earthen Pan, and stir them every Day, or they will grow Mouldy; let them stand till they are Soft enough to rub them through a coarse Hair sieve; as the Pulp come, take it off the sieve; they are a dry Berry, and will require Pains to rub them through; then add 151
its weight in Sugar, mix them well together without Boiling, and keep it in Deep gallipots for Use.

**Black Currant Jelly.** Put your black Currants into a preserving pan over the Fire; mash them with your Spaddle, and just let them boil; take them off and Drain them through a very fine Sieve; boil them a quarter of an hour; to every pound of currant Jelly put fourteen ounces of powdered Sugar; boil them ten Minutes; put it in your Pots; let it stand two Days before you Cover it up, and put brandy Papers over the Jelly before you tie the Papers.

**Hartshorn Jelly.** Simmer eight ounces of hartshorn Shavings with two quarts of Water to one; strain it, and boil it with the rinds of four China Oranges, and two lemons pared thin. When Cool add the juice of both, half a pound
pound of sugar and the whites of six eggs beaten to a Froth. Let the jelly have three or four Boils without stirring, and strain through a Jelly bag.

OF PICKLING.

To pickle Wash them and Dry them in a Cloth; then take water, vinegar, salt, fennel tops, dill-tops, and a little mace; make it Sharp enough for taste; then Boil it awhile; then take it off and let it Stand till cold; then put in the Cucumbers and stop the Vessel close, and within a week they will be Fit for use.

The Take a gallon of the best Pickle. Vinegar, with one quart of Water and a handful of Salt, an ounce of Pepper, boil them and let stand till 153 Cold
Cold, then take a quarter of a pound of Ginger, salt it cut in pieces and let stand a Week: take half a pound of Mustard-seed, wash and lay to Dry. When dry, bruise half of it; now lay a row of Cabbage, a row of Cauliflower and Beans, and throw betwixt every row, your mustard-seed, some black pepper, some Jamaica pepper, some ginger, mix an ounce of the root of Tumerick powdered; put it in the Pickle which must go over all. It is best when it hath been made two years, though it may be used the First year.

*To pickle the fine Purple Cabbage so much admired at the great Tables.*

Take two Cauliflowers, two red Cabbages, half a peck of kidney-Beans, fix sticks, with six cloves of Garlic on each stick: wash all well, give them one Boil up, then drain them on a Sieve, and lay them Leaf by Leaf upon a large Table, and salt them with bay-salt: then lay them
them a drying in the sun, until as dry as cork.

To pickle Make a strong Pickle, with cold spring-water and bay-salt, strong enough to bear an Egg. then put your Pods in and lay a thin Board on them to keep them under Water, let them stand ten Days, then Drain them in a Sieve and lay them on a Cloth to dry; then take white-wine Vinegar as much as you think will Cover them, boil it and put your Pods in a jar, with Ginger, Mace and Jamaica pepper, Pour your vinegar boiling Hot on and cover them with a coarse Cloth, let them stand two Days; repeat this two or three times. When cold cover it Close.

To pickle Set spring-water on the Fire, Fennel. with a handful of Salt: when it boils, tie your Fennel in bunches, and put them in the Water, just give them a Scald, lay them on a cloth to Dry: when
when cold put in a Glass, with a little mace and nutmeg, fill it with cold Vinegar, lay a bit of green Fennel on top, and over that a Bladder and leather.

*To pickle Samphire.* Pick your Samphire from dead or withered Branches; lay it in a Bell metal or Brass Pot; then put in a pint of water, and a pint of Vinegar; so do till your pickle is an inch above your Samphire; have a lid fit for the Pot, and paste it close down, that no steam may go out; Keep it boiling an Hour, take it off and cover it with old Sacks or any old cloths, all about the Pot; When it is cold, put it up in Tubs or Pots, the best by itself. The Vinegar used must be the best.

*To pickle Walnuts to eat like Mangoes.* Take green Walnuts, before the Shell has grown to any Hardness in them; pick them from the stalk and put them in cold
cold Water, and set them on a gentle Fire, till the outward skins begin to Peel off; then, with a coarse cloth, wipe it off; then put them into a Jar, and put water and salt Therein, shifting it once a day for ten days, till the bitterness and discoloring of the Water be gone; then take a good Quantity of mustard seed, which beat up with Vinegar, till it becomes Coarse mustard; then take some clove of Garlick, some Ginger, and a little Cloves and Mace; make a hole in each nut, and put in a little of this; then take white wine Vinegar, and boil them Together, which put to the Nuts boiling hot, with some pepper, ginger, cloves and mace, as also, some of the mustard seed and garlick, which keep close stopped for Use.

To pickle Gather your little Nubs quickly after the Blossoms are off. Put them in cold water and Salt three Days, shifting them
them once a Day: then make a pickle for
them (don’t boil them at all) of some
white wine, some white wine vinegar,
Shalot Horfe-Radish, whole pepper and
sald, and a Blade or two of Mace: then
put in your seeds and stop them close up.
They are to be eaten as Capers.

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**OF BEVERAGES.**

"For to keep your stomach warm,
A moderate glass can do no harm."

*Some Hints about Coffee.* If the Hob is too hot the
Coffee will never clear. The
Receipts that are
given in the
Cookery books com-
pletely Drive off the fla-
our of the Berry by the
length of Time it is told
to be Boiled. Flower of
Mustard, a tablespoonful to the ounce is
thought by some to improve the Flav-
our. Coffee made before hand and
158 Heated
Heated up is ever a Vile flop, detested by every Coffee drinker and every one else who has the Taste of his Mouth.

As Substitutes for Coffee, some use dry brown Bread crusts and roast them. Others soak Rye grain in Rum and Roast it. Where there is a large family of Apprentices and Workmen it may be worth while to use the substitutes or mix them Half and Half with coffee, but after all the best Economy is to go without.

Orgeat. Pound three Ounces of sweet and six single Bitter almonds, add one Pint of water, Strain through a lawn Sieve, and then add two tablespoonfuls of Orange flower water.

Rasberry Vinegar. To a market Gallon of Raspberries take a gallon of Common vinegar, put it into an Earthen pan, and let it Stand three Days;
Days; then Strain it through a Flannel bag, turning back the Juice until it runs Bright; and to every Quart of juice take a quart of Clarified Sugar, Boil it till it Snaps, put in your juice and boil it one Minute, take off the Scum, put it into a Stone bottle, and it will Keep if necessary, two Years.

Switchels Mix Ginger, or Hay-Vinegar, Molasses, maker's and what Water Drinks. you will, according to Taste.

Tamarind Boil three Pints of Water with an Ounce and a Half of Tamarinds, three ounces of Currants, and two Ounces of toned Raisins, till near a third be consumed. Strain it on a Bit of Lemon-peel, which Remove in an hour, as it gives a Bitter taste if left too long. A delightful Beverage.
Verjuice. Gather some Ripe Crab-apples, and lay them in a Heap to Sweat; then throw away the Stalks, and having Mashed the fruit Express the Juice: strain it and in a Month it will be Ready.

Mint Put into a Tumbler about Julep. a Dozen sprigs of the Tender shoots of Mint; upon them put a Spoonful of white Sugar, an equal proportion of Peach and common Brandy, so as to fill up one Third, or perhaps a little Lefs. Then take Rasped or pounded Ice, and fill up the Tumbler; Epicures Rub the lips of the Tumbler with a piece of Fresh Pineapple, and the Tumbler itself is very often Incrusted outside with Stalactites of Ice. As the Ice Melts, you Drink.

Treacle- Beer a Table Beer. Boil, for twenty Minutes, three Pounds of molasses, in from Six to Eight gallons of Soft water, with a Handful of

161 Hops
Hops tied in a Muslin rag, or a little Extract of Gentian. When cooled in the Tub, add a Pint of good Beer-yeast, or from four to six Quarts of Fresh Worts from the brewer's Vat. Cover the Beer (and all Fermenting liquids) with Blankets or coarse Cloths. Pour it from the Lees and Bottle it. You may use Sugar for Molasses, which is Lighter.

For Take four Ounces Hops, 
Brewing boil half an Hour in one Gallon water, Strain it, then add 
Spruce sixteen Gallons Warm water, 
Beer. two gallons Molasses, 
eight Ounces essence 
Spruce dissolved in one quart Water, put it in a 
Clean Cask, Shake it well together, add half pint 
Emptins, let it Stand and Work one Week, if very warm Weather less time will Do, when Drawn off add one spoonful of Molasses to each Bottle.
Spring. Take a Bunch of Beer. Sarsaparilla, Sweet Fern, Wintergreen, Sassafras, Burdock Root, Cumfrey Root, Nettle Root, Spice Bush, Solomon's Seal, Black Birch, 3 Ounces of Hops 3 raw Potatoes, pared and sliced. Boil together in 4 Gallons of Water for 6 Hours; strain and add a Quart of Molasses to 3 Gallons of Beer. To have the Beer very rich, brown half a Pound of Bread and add to the Liquor. If the Liquor is too thick, dilute with cold Water. When luke-warm, put in a Pint of fresh lively Yeast. Place in a temperate Situation, covered, but not too closely. After Fermentation, bottle it close, or keep in tight Keg.

To make. Take five quarts of Elder Berry juice and three Gallons of Water and Twelve pounds of good Brown sugar: mix them all well and Boyl them together and scum it as long as any Scum arises.

163

When
When it is almost cold, work it with year & a day or two, and when it hath done
Working put it into a Cask, and in March when it is Fine, bottle it after it
is Strained through a Woolen Bagg.

*L’Eau de* "Grown Old, and grown Stup-
là Vie." stupid, you just think me Fit
To transcribe from my Grandmother’s
book a Receipt;
And Comfort it is for a Wight in Dis-
treßs,
To be still of some Use: he could Scarce
be of Lefs.
Were greater his Talents, fair Anne
might command
His head if more Worth than his Heart
or his hand.
Your Mandates obeying, he Sends with
much glee,
The Genuine Receipt to make *l’Eau de
la Vie.*"

Take seven large Oranges, and Pare
them as thin
As a Wafer, or What is much Thinner,
your Skin,

164         Six
Six Ounces of Sugar, next take, and bear Mind,
That the Sugar be of the Best Double-refined.

Clear the Sugar in near half a Pint of spring-water,
In the Neat silver Saucepan you Bought for your Daughter.
Then the Fourth of a Pint, you must Fully allow,
Of new Milk, made as Warm as it Comes from the Cow.
Put the Rinds of the Lemons, the Milk, and the Syrup,
In a Jar, with the Rum, and Give them a stir up.
A full quart of Old Rum (French Brandy is better,
But we ne'er in Receipts, should Stick close to the Letter;)
And then, to your Taste, you may Add some Perfume,
Goa-stone, or Whatever you like in its Room.
Let it stand thus ten Days, but Remember to shake it,
And the Closer you Stop it, the richer you Make it.
Then filter through Paper, 't will sparkle and Rife,
Be as Soft as your Lips, and as Bright as your Eyes.
Last, bottle it up, and Believe me, the Vicar
Of E— himself never Drank better Liquor.
In a word, it Excels, by a million of Odds,
The nectar your Sister presents to the Gods!
Capillaire Put seven Pounds of common or Syrup Lump sugar into a Pan, add of Thereunto seven pints of Water, Maiden Hair. Boil it well, and keep Skimming it: then take the White of an Egg, put it in some Water, and beat it up well with a Whisk: take the Froth off and scatter it therein, and keep it Skimming until it is quite clear; then add thereto Half a pint of orange-flower Water. When well Mixed and Cold put it into a Stone Bottle for use; the bottle must be Dry and Clean or it will Mother.

Mead or Take ten Gallons of water, Meth- and two Gallons of Honey, a glin. handful of Raced ginger: then take two lemons, cut them in Peaces and put them into it, Boil it very well, keep it Skimming: let it Stand all Night in the same Vessell you Boil it in, the next Morning barrel it up with Barm. About a Month after you may Bottle it.
To make Take two Gallons of very good Brandy and a peck of Poppy Poppies, and put them together in a Wide mouthed Glass, and let them Stand forty-eight Hours, and then Strain the Poppies out: take a pound of Raisins of the sun, stone them, and an Ounce of Coriander seeds, an ounce of sweet-Fennel seeds, and an ounce of Liquorice sliced. Bruise them all Together, and put them into the Brandy, with a Pound of good powder Sugar; and then let them Stand four or Eight weeks, Shaking it every Day: and then Strain it off, and Bottle for Use.

Usquebaugh. Take Three gallons of Strong rectified Spirits, half a Gallon of Rich sweet English Wine, four pounds of Raisins, the sun-dried stoned: six Nutmegs, two ounces of Mace, four ounces of Cinnamon, one ounce of Cloves, one ounce of Coriander seed, and one ounce of Ginger: Steep the whole
whole for a Fortnight in the Spirits, then put the Raisins and half a pound of stick Liquorice in a gallon of Soft Water and let it Boyle till it be Half a gallon; then put it through a Sieve, and dissolve eighteen pounds of Loaf sugar in a Mortar, with half a pint of Spirits of Wine, an ounce of Oil of Cloves, bray it until the oil Disappears, and it is Fit to Barrel. To make it a fine Yellow use a little Saffron steeped in Water and put it to the Liquor: Fine it with Allum Water.

Cherry Mix together six Pounds of Bounce. Ripe morellas and six Pounds of large Black heart Cherries. Put them into a wooden Bowl or Tub, and with a Pestle or Mallet Mash them so as to Crack all the Stones.

Mix with the Cherries, three pounds of Loaf-sugar, or of Sugar Candy broken up, and put them into a Demijohn, or into a Large stone Jar. Pour on two 169 gallons
gallons of the best Double Rectified Whiskey. Stop the Vessel closely, and let it Stand three Months, shaking it Every Day during the first Month. At the End of the three Months you may Strain the liquor and Bottle it off. It Improves by Age.

Cool Tankard or Beer Cup.

A quart of Mild Ale, a glass of white Wine, one of Brandy, one of Capillaire, the juice of a Lemon, a roll of the Peel pared thin, Nutmeg grated on the top (a sprig of Borage or Balm) and a bit of toasted Bread.

Cider Cup is the same, only substituting Cider.

Ratafia. Blanch two Ounces of peach and apricot Kernels, Bruise and put them into a Bottle, and Fill nearly up with brandy. Dissolve half a pound of white Sugar candy in a Cup of Cold Water, and Add to the Brandy after it has Stood a month on the Kernels, and
they are Strained off; then Filter through Paper and Bottle for Use.

Tea

*Hot tea two Pints*;
*Arrack thirteen Ounces; Sugar four ounces; Flavoured by Rubbing off the Yellow peel of the lemons, or Green Tea, Juniper and Champagne.*

Milk

*Take two gallons and a half Punch* of French Brandy, and infuse in it for one Night the outer rind of fifteen lemons, and as Many oranges pared very Thin. Add to it the before-mentioned Quantity of Fruit, and fifteen Quarts of cold water that has been Boiled, seven pounds and a half of fine loaf Sugar, and half a Pint of milk, let them be Mixed and Stand till cold, then add a Bottle of Jamaica Rum, put it into a Cask the proper size and 171 Stop
Stop it up close for a Month or six Weeks.

N. B. Take out the Lemon and Orange peel before you Add the Fruit.

_Egg Nog, or Auld Man's Milk._

Beat the yolks and Whites of six Eggs Separately. Put to the beat Yolks, sugar and a Quart of new Milk, or thin Cream. Add to this Rum, Whisky, or Brandy to taste (about a half Pint) Slip in the Whipped whites, and give the whole a Gentle Stir up in the china Punch Bowl, in which it should be Mixed. It may be Flavored with Nutmeg or Lemon-zest.

_Lambs Woole._ Goode ale, high Spiced and Seasoned, mingled with the Roasted Apples and Toaste.

_Wassail Bowle._ Ye shal take a Guide measure of Milde Ale, not ye Strengest, and mingle with high Spices, well Sweeten,
Sweeten, also Toaste, and the Eggs of Fowle if it be to youre Minde, and Seething Hot.

*Flip.* Keep grated Ginger and Nutmeg with a fine dried Lemon Peel, rubbed together in a mortar. To make a quart of Flip: Put the Ale on the fire to warm, and beat up three or four Eggs with four ounces of moist Sugar, a teaspoonful of grated Nutmeg or Ginger and a quartern of good old Rum or Brandy. When the Ale is near to boil, put it into one pitcher, and the Rum and Eggs, etc. into another: turn it from one Pitcher to another till it is as smooth as cream. To heat plunge in red hot Loggerhead or Poker.

N. B. This quantity I styled *One Yard of Flannel.*

Obs. The above is given in the words of the Publican who gave us the Receipt.

173 Mulled
Mulled  Boil the spiceries (Cinnamon, Wine. Nutmeg grated, Cloves, and Mace, in any quantity Approved, in a Quarter-pint or better of Water; put to this a full pint of Port, with sugar to Taste. Mix it Well. Serve hot with Toasts or Rusk. The yolks of Eggs were Formerly mixed with Mulled wine, as in making Custard or Egg-Caudle, and many Flavoring ingredients were Employed which are now Discarded.

Sack  Put ¾ lb. of white Sugar into Poffet. a pt. of Canary Wine. Strain into this the beaten Whites and Yolks of 15 Eggs. Place over Fire until scalding hot. Add 1 qt. boiling Milk with little grated Nutmeg. In pouring Milk into Eggs and Wine, hold Hand very high and stir constantly. Set before Fire ½ Hour. Serve.

174  Ancient
Ancient A Quart of Red Wine, an 
Ypocras. ounce of Cinnamon, half an 
ounce of Ginger, a Quarter of an ounce 
of Pepper, all put in a Bag and Infused 
in the Wine.

Clary or Claret mingled 
Night- with Honey and 
Cap. Aromatics. 
A favorite Composing 
Draught of the Sixteenth 
Century.

Tewah- A pint of Table Beer (or Ale, 
diddle. if you intend it for a supple- 
ment to your "Night-Cap," a table-
spoonful of Brandy and a tea spoonful 
of brown Sugar; a little grated Nutmeg 
or Ginger may be added, and a roll of 
very thin Cut Lemon Peel. 

Obs. Before our 
readers make any re- 
marks on this Com-
position, we beg of 
them to taste it; if the materials are 
good and their Palate vibrates in Unison 

175 with
with our own, they will find it one of the Pleasantest beverages they ever put to their Lips, and as Lord Ruthven says, "This is a right Gossip's Cup that far exceeds all the Ale that ever Mother Bunch made in her life time."

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**ON THE IMPROVEMENT OF FEMALE BEAUTY.**

*Fixing* A very ingenious Mode is employed for fixing the perfumes of Plants in expressed Oil without the assistance of any but the gentlest Heat. The oil used is either oil of bhen, or the purest olive oil. The flowers whose aroma is to be extracted are thickly spread upon flakes of Wool, previously soaked in the Oil; then they are enclosed in tin Boxes, and suffered to remain till the Flowers begin to decay, and lose their Colour.
and Texture. They are then removed, fresh flowers are added, and the Maceration repeated till the oil becomes richly Impregnated with the Scent of the flower used. This oil is then Put into a still with Water, and the Essential oil comes over with the Water; or the wool is pressed, and the fragrant oil separated from the flowers is put into close-Stopped bottles.

A hand- There is a little Beast called a some Muskquash that liveth in small Scent. Houses in the Ponds like Mole Hills. Their Cods scent as sweet and as strong as Musk, and will last a long time handsomely wrapped in Cotton wool. They are very good to lay amongst Cloaths. Their Cods scent strongest in May.

Rose Take of the leaves of fresh Water. damasck Roses, with the heels cut off, six pounds: Water to prevent burning. Distil off a Gallon.

Hungary To one pint of highly rectified Spirit of Wine, put an ounce of oil of Rosemary, and two drams essence of Ambergris, shake the bottle well several Times, then let the Cork out for twenty-four hours. After a Month, during which shake it Daily, put it in small bottles. Leave out the Rosemary and it is Honey Water.

Lavender Take a pint of highly rectified spirit of wine, one ounce of eessential oil of Lavender, two drams essence of Ambergris. Put all into a quart Bottle and shake extremely Well.

178 Pearl
Pearl Powder for the Face. The finest is made from real Pearls, and is the least hurtful to the Skin, but it is too dear for common Use.

To turn Should one be so afflicted as to have red Hair it may be dyed black in this manner. Take a pint of the liquor of pickled Herrings, half a pound of Lamp black, and two ounces of the rust of Iron. Mix, boil and Strain them, then rub the liquid well into the roots of the Hair.

Turkish Rouge or Secret of the Seraglio. Infuse, for three or four days, in a bottle of the finest white wine vinegar, half a pound of Brazil wood, of a golden red Color, well pounded in a Mortar, Boil them together half an hour, strain them through a Linen, and place the
the Liquid again over the Fire. In the mean time having dissolved a quarter of a pound of Alum in a pint of white wine Vinegar, mix the two liquids well Together with a Spatula. The scum which now arises on being Carefully taken off and gradually Dried, will prove a most Beautiful, delicate and perfectly Inoffensive rouge or Carmine.

Vegetable roots, cut them into lengths of five or six inches, and of the thickness of middling rattan Cane. Dry them in the Shade. Next finely pulverize two ounces of good Dragons blood, and with four ounces of Spirit and half an ounce of fresh conserve of Roses, set over a Charcoal fire. When Dragons blood is dissolved put in about thirty of the Marshmallow sticks, stir them about that all Parts may absorb the Dye.

Both ends of the Sticks should pre-

180 previous
vulous to immersion be Bruised gently by a Hammer so as to open its Fibres, and thereby form a Brush.

Used by dipping one of the ends in Powder or opiate, and rubbing against the Teeth, which they cleanse and whiten Admirably.

An Ointment to cause Hair to Grow. Take two Ounces of Boars grease, one Drachm of the Ashes of burnt Bees, one Drachm of the Ashes of Southernwood, one Drachm of the Juice of a white Dilly root, one Drachm of pure musk: and according to Art, make an Ointment of these; and the Day before the full Moon shave the Place and anoint it every Day with this ointment. It will cause Hair to grow where you’ll have it.

181 Bandoline
Bando- Take Quince seeds and cover them with Water. When it will be found that a Gummy substance will exude from them, useful in holding the Hair in Waves, or in making the Beau catchers adhere to the Head.

Spermacetti- Melt one drachm of white Wax, one of Spermacetti, and two ounces of Olive Oil; and two ounces of Rose water, and half an ounce of Orange-flower water. Beat to a Cream while cooling.

To Whiten and Clean the Hands. Boil a quart of new milk and turn it with a pint of Aquavitæ. Then take off the Curd, then put into the Pofset a Pint of Rhenish wine, and that will raise another Curd, which take off; then put in the whites of six eggs well beaten, and that will raise another Curd, which you must take off, and mix the three Curds together very well, and put them into a Gallipot, and put the
Possel into a Bottle. Scour your Hands with the Curd, and wash them with the Possel.

To Procure a good Colour. Take Germander, Rue, Fenitory of each a good Handful, one Pennyworth of Saffron tied up in a rag, half a pound of blue Currants bruised, stamp the Herbs, and infuse all these ingredients in three Pints of sack over a gentle Fire til half be consumed, drink a quarter of a Pint Morning and Evening, and walk after it; Repeat this quantity once or twice.

To Cure a Pimpled Face, and Sweeten the Blood. Take Sena one Ounce, put it in a small Pot and pour a quart or more of boiling Water on it; then put as many Prunes as you can get in. Cover it with Paper and set in the Oven with Household bread and take of this every day according as it operates. Continue this always or at least half a year.

183 Maconba
The varied flavour of Snuffs of different kinds arises less from the state of the original Leaf, than the factitious additions of Manufacturers.

The snuff of Martinico, celebrated under the term "Maconba," is made from the best leaves, which being moistened with Juice from their excellent Sugar canes, undergoes fermentation, and having thrown off the offensive Fetor in scum and residuum is Evaporated and ground in the usual Manner.

Take a large piece of Camphire, the quantity of a Goose-Egg, and break it so that it will go into a Pint Bottle, which fill with water; when it has stood a month, put a Spoonfull of it in three Spoonfuls of Milk and wash in it.

Wear a Piece of Lead, beaten exceeding thin, for a Forehead piece, under a Forehead-cloth; it keeps the Forehead smooth and plump.
To take, Take Bean flower Water or Elder-flower Water, or May Freckles. Dew gathered from Corn, of either the quantity of four Spoonfuls, and add to it one Spoonful of Oil of Tartar very new drawn; mix it well together, and often wash the Face with it.

For Boiled potatoes are said to Chopped Cleanse the Hands. Hands as well as Common Soap; they prevent chops in the winter season and keep the skin soft and healthy.

Approved Secrets in Physicke and Chirurgery.

Observations. The gracious acceptance of the Widows Offering Encourages me to cast my Mite into the Treasury and publish a Treatise to lead the poorer sort into the Pleasant Paths of
of Health, and as it is designed for those who cannot Afford to dye by the Hand of a Doctor, I hope that the Legitimate sons of Esculapius will be the more Merciful. But as for the spurious Breed they have no right to find fault with what they can't Mend and t'will be prudent to make a Secret of their own Ignorance.

For any The Turpentine that issueth Ach. from the cones of the Larch Tree is singularly good to heal Wounds, and to draw out the Malice of any Ach: rubbing the Place therewith and throwing upon it the Powder of Sage-leaves.

For The Tar that is made of all Stitches. sorts of Pitch wood is an excellent Thing to take away those desperate Stitches of the Sides which perpetually afflicteth those poor People that are stricken with the Plague of the Back.

Note.—You must take a large Toast
or Cake, flit and dip it in the Tar, and bind it warm to the Side.

Small Tongue, Ground ivy, Flowers of the dead nettle, Mallow flowers, Elder flowers, a handful: Snails, freed from their Shells, and whites of Eggs each four ounces; nutmegs half an ounce: milk one Gallon. Diftil in a Water bath to dryness.

Vapours Some of the Symptoms are, and a Thumping at the Heart, a Hysteric Croaking of the Guts and a Fulness of the Stomach. She has a great Heaviness and Di- ection of Spirit, and a Cloud seems to hang upon all her Senses. She is continually out of Humor, she knows not Why, and out of Order, she knows not Where. In the first place I would have her Stomach cleansed with a vomit of Indian Physic.
The Rest of the cure can be performed by an exact Observation of the following Rules: —

Endeavor to preserve a Cheerful spirit, putting the best Construction on Every-bodys Words and Behavior.

Plunge three mornings every week into cold water, which will rouse the Sluggish Spirits surprisingly. Stir Nimbly about your affairs.

I forbid all sorts of Drams which will rife the Spirits only to sink them, nor do I allow one Pinch of Snuff or one drop of Bohea Tea, which makes people very Lumpish and Miserable. Nor must she eat one morsel of Beef which inclines People too much to Hang themselves. She must suffer none of the Disturbances and Disappointments of an Empty world to prey upon her Mind or ruffle her sweet Temper. She must be cheerful in Spite of a Churlish Husband or Cloudy Weather.
For the Take two Toades, and let them fast two or three dayes, then Boyle them in a pint of Oyle in a new pipkin covered so long, till they be brought to a Black coal broken in Peeces. Press out the Oyle, from the said Toades, reserve a fourth part, to the other three parts add halfe a Pound of yellow Wax, havd small. Let the Wax melt in the Oyle, in which dippe linnen cloths, that they may be well covered: Cere Cloathes with the fourth part of the Oyle left, annoyn all the places infected, and then strewe of my Black powder of Toades upon the Sores or Swellings, and then put on of ye Cere cloth. Dress the running Sores everie twenty-four houres. Every fourth day at furthest give of ye said Black powder.

The Rattle Snake who Poy-sons with a Vapour that comes thorough two crooked Fangs in their Mouth: the Indians when weary with travelling
travelling lay hold with one hand behind
their Head, with the other taking hold of
the Tail, with their teeth tear off
the skin of their Back and feed
upon them alive: which greatly
refreshes them, they have Leafs
of Fat in their Bellies, which is
excellent for to anoint frozen
Limbs, and for aches wondrous
soveraign. Their Hearts swollowed fresh
is an Antidote against their venome and
their Liver bruifed and applied to their
Bite is a present Remedy.

*Strange* A Drummer's wife much af-
*Gure for* icted with Wolf in the Breast
*Wolf* for some time suaged the pain by
*in the* bathing it with
*Breast.* ftrong Malt Beer
which it would Suck in
greedily as some living
Creature: when she could
come by no more Beer,
she made use of Rhum, a
ftrong Water drawn from Sugar Canes,
with which it was lull'd a Sleep. At laft

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she put a Quantity of Arsnick to the Rhum, and bathing of it as formerly, she utterly Destroyed it, and Cured her self: but her kind Husband wholicked out the Poyson as the Sore was healing lost all his Teeth, but without further danger.

For Paines Weare a Wilde Catts skin in ye Breast on ye Place grieved.
or Sinnues.

For A good quantity of Old Cheefe Indigestion. is the best Thing to eat when distressed by eating too much Fruit or oppressed with any kind of Food. Physicians give it in Cases of extreme Danger.

A Remedy for The Skin of a Gripe dreft with the Down on is good to wear upon the Stomach for the Pain and Coldness of it.

For Take y° herbe Hypericon Madness. and boile it in Water or drinke, untill it be Strong of it, and redd in colour;
colour; or else putt a Bundle of it in new drinke to worke, and give it ye Patient to drinke, permitting him to drinke Nothing else. First purge him well with two or three seeds of Spurge. Let them not eat much, but Keepe dyet, and ye shall see Wondrous Effects in fewe dayes. I haue knowne it to cure perfectly to admiration in five dayes.

For Ye

Purge first with ye Extract of Hellebore, and use meadow Cinquefoile, and God Willing he shall be Perfectly cured in Short

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or
Loading for B'ar.
or longer tyme, according as the Disease hath taken roote. Care should be taken to Calm the Spirits of the Patient, and keep them from running Riot in an unhappy Manner. For that Intention bleed him and then burn Feathers under his Nose or else Leather or the Hoofs of any Animal.

When To lye upon Bear Skins newly flead off, and with some upon one until he sweat, every night, is a Gallant remedy. Anointing with Bears Grease will harden one to the Cold, and is good for Aches and Cold Swellings.

A purging Diet-drink in the Spring.

Take six gallons of Ale, three ounces of Rhubarb, twelve ounces of Senna, twelve ounces of Madder-root, twelve ounces of Dock-root, twelve handfuls of Scabius, twelve handfuls of Agrimony, 13 three
three ounces of Aniseeds; slice and cut these, put them in a Bag and let them Work in ale. Drink of it three or four times a Day.

Drafts Mix well together one pound of or Poul Linseed-Meal and a pint of Ale yeast. Expose this Cataplasm to a gentle heat. Take a Flapjack and Sprinkle well with mustard and Apply.

Bread boiled in Milk is a good ordinary Poultice; it may be made a stimulating Draft by using vinegar, or adding Horseradish, garlick, or mustard.

To make Children cut their Teeth easy.

Take the Brains of a Hare, or the Brains of a Hen, and rub the Child’s Gums with them, once or twice a Day, and it will make the Teeth cut without Pain.
Another. Take a Tooth out of a Calves Head and hang it about the Neck of the Child.

Tic Dolor. This dreadful Disease is treated by Strengthening the general system by tonics. Mesmerism or Fascination is the only One that promises much Relief.

For The Beaks of the Osprey excell for the Tooth-ach, picking the Gums therewith till they bleed.

Inflammation of the Throat. A swallow’s Neft stamped (the inside) and Applied to the throat outwardly will allay an Inflammation.

The A Gentleman of good quality living sometime in Virginia was Troubled for a long time with the Bloody-Flux, having tried several Remedies without any good Effect, at last was induced with a longing
Desire to drink the Fat Drippings of a Goose newly taken from the fire, which absolutely Cured him, who was in Dispair of ever recovering his Health again. To prevent this Disease avoid sleeping on the Cold ground and wading in Cold Water. Never eat immoderately of any sort of Fruit, nor venture to drink new or foul Cider by any means.

An Easy A Cold in the Head. Pare and Natural method of Curing
very thin the Yellow rind of an orange, Roll it up inside out, and Thrust a roll into each Noftril.

A Cold. Drink a pint of Cold water, lying down in Bed.

A Burn or Scald. Immediately plunge the Part into cold water, Keep it in an Hour if not well before.

A Bruise. Immediately apply Treacle on a piece of Brown Paper.

The Asthma. Take a Pint of cold water
water every night as you lie down in Bed.

Bleeding at the Nose. To prevent drink Whey largely every Morning and eat Raisins much.

Deafness. Be Electrified thro' the Ear.

Chin-Cough or Hooping Cough. Rub the feet thoroughly with Hog's lard before the Fire at going to Bed and keep the Child warm therein.

Apoplexy. To prevent use the Cold bath and drink only Water.

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For the Hickup. Take three or four preserved Damsons in your mouth at a Time and swallow them by Degrees.

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

An Achar- The tops of Green Spruce
ifson for Bougs boyled in Bear, and
t the drunk, is assuredly a Gallant
Scurvey. Remedy for the Scurvey: they
also make a Lotion of the decoction, adding Hony and Allum.

Nota No man can with a good Con-
benè. science take a Fee or a reward
before ye Partie receive benefit Appar-
ent: and then he is not to Demand any-
thing, but what God shall putt into the
heart of the Partie to give him. And he
is not to Refuse anything, that shall be
so Given him, for it comes from God.

A man is not to Neglect that partie,
to whom he hath once Administred, but
to visit him at leaft once a Day, and to
medle with no more than he can well
Attend.
PALATABLE DISHES FOR THE INDISPOSED.

Directions for the Sick.

I do not pretend to meddle here in the Physical Way: but a few Directions for the Cook or Nurse I presume will not be improper, to make such a Diet, &c. as the Doctor shall order.

A very supporting Broth against any kind of weakness.

Boil two Pounds of Loin of Mutton, with a very large Handful of Chervil, in two Quarts of Water to one. Take off part of the Fat. Any other Herb or Root may be added. Take half a pint two or three times a Day.

Panada. Set a little Water on the fire with a glass of white wine, some sugar and a Scrape of nutmeg and lemon-peel: meanwhile grate some crumbs of Bread. The moment the mixture boils up, keeping it still on the Fire, put the crumbs
crumbs in, and let it Boil as fast as it can. When of a proper thickness to Drink, take it off.

To make Take a little Sage, a little Sage—Baum, put it in a pan, slice a Tea. Lemon, a few knobs of Sugar, one glass of white wine, pour on these two or three Quarts of boiling water, cover it and Drink when thirsty; when strong enough take out the Herbs.

Egg in An Egg broken into a cup of Tea. Tea makes a Breakfast more Supporting than tea if Taken Alone.

Artificial Boil two ounces of Hartshorn shavings, two ounces of Pearl Asses Barley, two ounces of candied Milk. Eringo root, and one dozen of Snails, that have been Bruised in two quarts of Water, to one, mix with an equal quantity of new Milk, when taken twice a Day.
To make Take a gallon of the Pectoral Water and half a pound of Pearl-barley, boil it with a quarter of a pound of Figs split, a pennyworth of liquorice sliced to pieces, a quarter of a pound of Raisins of the sun stoned; boil all together till half is Wafted, then strain it off. This is ordered in the Measles, and several other Disorders for a Drink.

To make Take of Pearl Barley, four Barley ounces, put it in a large Pipkin, Water, and cover it with Water; when the Barley is thick and tender, put it in more Water and boil it up again, and so do till 'tis of a good Thickness to drink: then put in a Blade or two of Mace or a Stick of Cinnamon. Let it have a warm or two and strain it out and squeeze in the Juice of two or three Lemons and a bit of
of Peel, and sweeten it to your Taste with fine Sugar; let it stand till 'tis cold, and then run it thro' a Bag and bottle it out, it will keep three or four Days.

To boil It is a hard Stone ground to Salop powder. Take a large teaspoonful of the Powder and put it into a pint of boiling Water, keep Stirring it till it is like a fine Jelly, then put in wine and sugar to your Palate, and Lemon if it will agree.

Milk Prepare a fine Porridge. Gruel of split Grits, strain it, and then add a Sufficiency of milk and serve with Toast.

Water- A large Fruit, but nothing Mellon. near so big as a Pompion, of a sad Grass-green, the Seeds are black, the Pulpe exceeding juicy. It is often given for Heat and Thirst in Feavers and other hot Diseases with good Success.
Brown  Take two Quarts of Water Caudle. and mix it with four Spoonfuls of Oat-meal, a Blade of Mace and a Piece of Lemon-peal. Let it boil, and keep stirring it very often. Let it boil a Quarter of an Hour, and be careful not to let it boil over; then strain it through a coarse Sieve. Add a Quart of Ale that is not bitter. Boil it and then sweeten to your Taste, and add half a Pint of white Wine or Brandy.

Cold  Boil a quart of Spring Water; Caudle. when cold add the yolk of an Egg, the juice of a small Lemon, six Spoonfuls of sweet Wine, Sugar to your Taste and Syrup of Lemon one Ounce.
OF SUNDRY OTHER THINGS.

Candle The wicks of Candles should be made of Cotton and some have thought it Advantageous to steep them in Lime - water, in which there has been considerable Saltpetre dissolved. It is of the utmost Importance that your wick should be of the right Proportion to the material of which your Candle is composed.

Wax Soften and work the Wax in a Candles. Kettle of warm water; then take it out in Pieces and bit by bit dispose it round a Cotton Wick slightly twisted, which is hung upon a Hook in the wall, beginning at the bottom and proceeding up. The Hands should be rubbed with Olive
Making Tallow Dips.
Olive oil or Lard. When the Candles are large enough make them Round and Smooth by rolling them on a Table with a board that is kept moistened by hot Water.

_Dipped_ Place the Wicks a short Distance apart over your rods, and when your tallow is melted and skimmed, dip the Wicks into it, taking care that they do not Stick together. Hold them over the Pot a moment to drain, and then Place the rod across the Backs of two chairs. Other Rods may be dipped now, and by the time you have been the Rounds the first ones will be Hard enough to dip again. Repeat this until the Candles are of the desired thickness. During the process your pot will probably have to be supplied with fresh hot Tallow. But not too Hot, or it will melt that already formed on the wicks.
Mould Pewter candle-moulds are now made, with an Aperture at the bottom, through which the wick is Passed and brought up to the top where it is held in Place by a small stick. The wicks adjusted, the Tallow is Poured into the mould and allowed to Harden.

To make Take a quantity of rushves during the Season, and strip off the Lights. Skin from two sides, leaving the Pith bare; these being quite Dry, dip them in melted Grease repeatedly, and a good light for all the Purposes of a Family may be obtained.

Swarming of Bees when they begin to swarm and the Heat of the Sun hath drawn them out of their Hive, do fly about until their Queen doth
doth by her sitting down determine the Place of their Rendezvous, which they immediately take note of, and all those huge Numbers of them do pitch their camp round about their Queen. Presently after which, a certain kind of Bees, which are called Scouts are sent to discover Places for them to hive. These scouts on their return rush violently upon the swarm and carry away to the Place which they have found, some Part of the swarm, together with the Queen, on whom depends the Unity, good Fortune and Safety of them all.

It is remarkable, that most Swarms, as soon as they come out, do rest themselves in some place near to their old Hives for two or three Hours together, in which time, unless they have Hives provided them, they forfake their former Master and betake themselves to the Woods and solitary Places.

But if they have Hives provided, they submit
submit themselves to the Owners of the Hives. The best Hives are those made of clean, unblighted Rye-straw. A Swarm should always be put into a new hive. Over the Hives there should be a cap of thatch, made also of clean rye straw. The Hives should be placed on a bench, the legs of which mice and rats cannot creep up. The common practice of ringing Bells and pans at the time of swarming is by no means advisable, as it tends to confuse rather than unite your Bees.

_Telling_ If you would keep your Bees, in the case of a death in the Bees. Family, you must acquaint the little Creatures with the fact either by rapping on the Hives and then saying the Name of the Departed, or else by draping the Hives in black and humming in mournful Tune. If you do not do this they will either defert you or die inside of the Hive.
Telling the Bees.
Cookery. A few Hints to enable every Family to assist the Poor of their Neighborhood. At the discretion of the Mistress they can be varied.

A jug of skimmed Milk is of good Value. When the Oven is already hot a large pudding may be made to be given to a sick or young Family thus. Into a deep coarse Pan put half a Pound of Rice, four Ounces of coarse Sugar or Treacle, two quarts of Milk and two Ounces of Scraps or top-pot, set it cold in the oven. It will take a good while to be enough.

A very good Meal may be bestowed in a thing called Brewis, thus made. Cut a very thick upper crust of Bread, and put it in the Pot where salt beef is near ready: it will attract some of the Fat, and when swelled out, will be quite a delectable Dish to those who rarely taste Meat.

Soups. The Cook should save the boiling of every piece of Meat, Ham and Tongue, however salt, and by adding Bones,
Bones, barley, the Trimmings of the Vegetables and the odds and ends otherwise wasted, and by putting them on as soon as the dinner is served, to save a second fire, very nutritious Soups for the laborious Poor can be obtained, affording them better Nourishment than they would otherwise get. What a Relief to the labouring Husband instead of Bread and Cheese, to have a warm comfortable Meal! to the sick, aged and infant branches how important an advantage! nor less to the industrious Mother, who often forbears that others may have a larger Share.

To Extinguish Fire in Female Dresses.

So many fatal Accidents arise from light Dresses catching Fire no Manual for Females is complete without the following cautions.

1st. Let every Female mind be impressed that Flame tends always upward: that she will burn more rapidly if upright than if laid on the Floor.
2nd. Give instant Alarm by screaming or pulling the Bell, (which is usually near the fire-place), but if possible avoid opening the door.

3rd. The Alarm should be given while the Female is rolling in the rug, tearing off the burnt clothes, or turning her clothes over her head.

4th. A Man may quickly strip off his coat and wrap it around a Female.

5th. If the Victim cannot save herself entire, let her protect her bosom and face by crossing her hands and arms over these Parts.

6th. A Piece of green or scarlet-baize called a Fire-extinguisher should be in universal Use in Sitting-Rooms and Nurseries, and its Name and use known, although it serve as a Table or Piano-forte Cover.

7th. Let the injured Person have cold Water plentifully pored over them if they cannot be immersed in Water till Medical Advice is obtained.
A Gentlewoman being at table abroad or at home must observe to keep her Body straight, and lean not by any means with her Elbows, or by ravenous Gesture discover a voracious appetite; talk not when you have Meat in your Mouth; do not smack like a Pig nor venture to eat spoonmeat so hot that the Tears stand in your Eyes, which is as unseemly as the Gentlewoman who pretended to have as little Stomach as she had Mouth, and therefore would not swallow her Peas by Spoonful, but took them one by one and cut them in two before she would eat them. It is very uncomely to drink so large a Draught that your Breath is almost gone, and are forced to blow strongly to recover yourself, throwing down your Liquor as into a Funnel is an Action fitter for a Juggler than a Gentlewoman. In carving at your own Table distribute the best Pieces first, and it will
appear very comely and decent to use a Fork; so touch no piece of Meat without it.

To fit Take all the Grease from your Cloth by washing with Pearlash and Soap, in soft Water, afterwards rincing thoroughly, and put into the Dye while still moist.

Use a Brass or Copper Kettle, scoured very bright, and stir the Goods constantly while in the Dye. Most Goods should be passed directly from the Dye into clear Water and rinced several times and hung up without wringing. It is best to press them before any Part becomes dry.

Nankeen Boil equal Parts of Annatto Die. and common Potash in Water till the whole is dissolved; this will produce the pale reddish Buff so much in use and fold under the Name of Nankeen Die.

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To Dye  The Scarlet muscle found near
Scarlet. Boston hath a purple Vein,
which being prickt with a Needle yieldeth
a perfect scarlet Juice, dying Linnen so
that no washing will wear it out, but keeps
its Lustre for many Years. Handker-
chiefs and Shirts are marked with it.

To Die  Let the Twift or Yarn be
Cotton boiled in pure Water to cleanse
a Fine it; then wring it, and run it
Buff. through a diluted Solution of

iron Liquor: wring and run through lime
water to raise it; wring it again, and run
through a Solution of Starch and Water;
then wring it once more and dry, wind,
warp, and weave for use.

Dressing
**Dressing**  Tie Handsfuls of flax at both Ends to prevent its tangling, but spread out the middle as much as possible, place in a Kettle, the Bottom of which has been covered with Straw; cover Flax with Cloth, then continue, covering each Layer of Flax with Cloth, until the Kettle be nearly full. Pour over a clear Lie of one part Lime and two parts wood Ashes, with due proportion of Water. After boiling some hours take out and throw into cold Water. The Flax must be then dried, hackled, beaten and rubbed Fine; and dressed first through a large comb, then through a fine one. By this process the Flax acquires a bright and soft Thread.

**Soap.**  In the city, I believe, it is better to exchange Ashes and Grease for Soap; but in the Country, I am certain,
it is good Economy to make one's own Soap. If you burn Wood, you can make your own Lye; but the ashes of Coal is not worth much. Bore small Holes in the Bottom of a Barrel, place four Bricks around, and fill the Barrel with Ashes. Wet the Ashes well, but not enough to drop; let it soak thus three or four Days; then pour a gallon of Water in every hour or two, for a Day or more, and let it drop into a Pail or Tub beneath. Keep it dripping till the color of the Lye shows the strength is exhausted. If your Lye is not strong enough, you must fill your Barrel with fresh Ashes and let the Lye run through it. Some people take a Barrel without any bottom, and lay sticks and straws across to prevent the Ashes from falling through. To make a Barrel of Soap, it will require about five or six Bushels of Ashes, with at least four quarts of un-flacked Stone Lime; if flacked double the quantity. When you draw off a part of the Lye, put the Lime (whether flack
or not) into two or three Pails of boiling Water, and add it to the Ashes, and let it drain through. Three pounds of Grease, should be put into a pailful of Lye. The great Difficulty in making Soap 'come,' originates in want of Judgment about the Strength of the Lye. One Rule may be safely trusted: If your Lye will bear up an Egg, or a Potato, so you can see a piece of the Surface as big as ninepence, it is just strong enough. If it sinks below the top of the Lye, it is too weak, and will never make soap; if it is buoyed up half-way, the Lye is too strong, and that is just as bad. A bit of quick-lime, thrown in while the Soap is boiling is of service. When the Soap becomes ropy, carry it down cellar in Pails and empty it into a barrel. It takes about twenty-four pounds of Grease for a Barrel of Soap.
To Prepare Herbs and Simples. No young Female should contemplate Matrimony until she has learned the use of the Simples that grow at her door. For all the Diseases of a Locality there is a remedy provided if we have the wit to find it. Apothecaries make a very great profit on the Sales thereof, and if you have them not you can go Simpling on the roadside in August and gather all you will, only be sure that the day be Sunny and the Herb is in the full of its Bloom, not on the Wane. Many Simples are good as Potherbs, and the same Rule governs both. Let them be dried in a Dutch Oven before the fire, then stalk them and bray them in a Mortar to a Powder, put them in open mouthed Bottles and Label them, it is much tidier than tying them in Bunches. Among the Savoury Herbs, the Basil, marjorum, Thyme, Sage, Mint, Rosemary, Summer Savoury and Saffron are the most useful. The Simples in all
well ordered Households, are Pennyroyal, Rue and Hyslops, Elderblows, Thoroughwort, Smartweed, Motherwort, Wormwood, Burdock and Horse radish Efficacious as Drafts. Sweet Balm and Pepper boiled with milk is a rare vapour for a quinsy. These are generally prepared as Ptisans.

*To take* After washing very Care of nicely with Soda and Board warm water, brushing Floors. them the way the Boards run, dry with clean Cloths, rubbing hard the same way. The Floor should not often be Wetted, but once a week dry rubbed with hot Sand. It makes a very pretty Floor to lay the Sand on in a Pattern.
To those who have the inclination for the Voyage, I would commend a few lines from the pen of Experience. Although every man have ship-provisions allowed him for his five pounds a man, which is salt Beef, Porke, salt Fish, Butter, Cheefe, Pease, Pottage, Wattergrewell, and such kind of Victuals, with good Biskets and five-shilling Beere; yet will it be necessary to carry some Comfortable Refreshing of fresh Victuall. As first, for such as have Ability, some Conserves, and good Claret Wine, for such as are seasick, Sallet-oyle, likewise Prunes are good to be stewed. Sugar for many things; White Biskets, and Eggges and Bacon, Rice, Poultry, and some Weather Sheepe to kill aboard the Ship: and fine flour-baked Meats, will keepe about a Weeke or nine Days at Sea. Juice of Lemonds well put up, is good either to Prevent or Cure the Scurvy. Here it must not be Forgotten to carry 220 Skillets.
Weaving a Hat for Brother Peleg.
Skillets or Pipkins and small Frying-pans, to dress their Victuals in at Sea. For Bedding, so it be Easie and Cleanely, and Warne it is no Matter how old or coarsé it be for the use of the Sea, and so likewise for the Apparell, the oldeft Clothes be the fitteft, with a long coarfe coat, to keep better things from the pitched Ropes and Planks. Whosoever shall put to Sea in a Stoute and well-conditioned Ship, having an honest Master and loving sea-men shall not neede to feare, but shall find as good Content as on Land.

Plaiting     In the Country where Grain Straw. is used it is a good Plan to teach Children to prepare and braid Straw for their own Bonnets, and their brothers Hats. It is an elegant and useful Accomplishment.

Fans       Where Turkeys and Geese and Wings. are kept, handsome feather Fans may as well be made by the younger Members of the Family as to be bought. Never throw away Wings of
fowls, they are most useful. Even the left-hand wings are useful to Ambidexters or left-handed People.

Odd Scraps for the Economical. In this Country we are apt to let Children romp away their existence in useless play. This is not well either for the purses and Patience of Parents, or the Morals and Habits of children. They can make Mats for the Table and Mats for the Floor. They can weed the Garden, pick Cranberries from the Medow to carry to market, and they can Drive the Cows.

Patch- It is indeed a foolish Waste work. to tear Cloth to bits for the Sake of arranging it anew in fantastic Figures, but Patchwork is good Economy when a large Family may be kept out of Idleness and a few Shillings saved by thus using scraps of Gowns, Curtains and so forth.

222 Picking
Picking Blackberries. Provided Brothers and Sisters go together, and are not allowed to go with bad Children, it is better a great deal for the Boys and Girls to be picking Blackberries at six cents a Quart than to be wearing out their Clothes in senseless Play. They enjoy themselves just as well, and are earning something to buy Clothes at the same time they are tearing them.

Knitting. Stockings should be knit at Home, as they wear twice as long as woven Ones, and can be done at odd Moments which otherwise would be wasted. Where there are Children or aged People it is sufficient to recommend Knitting that it is an Employment.
To take all the black or blazing Warm Coals out of the pan, and scatter a little salt on the remainder. This will prevent the Smell of sulphur, so disagreeable to delicate persons.

Method Paste on Glass of sufficient of Taking Size, a Sheet of very thin posting Paper, which has been well oiled to render it more transparent. Erect this in some Manner so that it is Stationary. Place the Person whose Portrait is to be taken in an Arm Chair, with Glass next the Face. The Light used must be Brilliant and very Steady. A patent Argand Lamp being better than a Candle if to be obtained, but a large Candle will answer the Purpose. Place as near the subject as possible, then draw on the Paper on the other side of the Glass, with a fine black Lead pencil, the outline of the shadow; when finished
ished to be transferred by Tracing to other Paper. The best Method of Reducing Shades is by a pentagraph, tho' a Person who has any knowledge of Drawing may do very well by the Eye or by the method of squares, which is used in reducing large Pictures.

**Black** Take a Gallon of Rain or soft
*Ink.* Water, and three Quarters of a Pound of blue galls bruised; infuse them three Weeks, stirring them daily. Then add four ounces of green Copperas, four Ounces of Logwood-chips, six Ounces of gum arabic, and a wine glafs full of Brandy.

**Sympathetic Ink.** Write with an infusion of galls, and when the writing is required to appear, dip it into a solution of sulphate of Iron; the Letters will appear Black.

15 225 To
To make Take of Shell-lac well-pow-dered two parts, of Resin and Sealing Vermilion, pow-dered each one part. Mix well and melt them over a gentle fire, and when thoroughly in-corporated Work the Wax into Sticks. Where Shell-lac cannot be procured, take Seed-lac.

To make Take a Pound of Orris-roots, a Sweet Pound of sweet Calamus, a Bag for Pound of Cyprus-roots, a Pound of dried Lemon-Peel, a Pound of dried Orange-peel, a peck of dried Roses, make these into a gross Powder; Coriander-seeds, four Ounces, Nutmeg One Ounce and half, an Ounce of Cloves; Make all these into fine powder and mix with the other; Add Musk and Ambergrease, then four large Handfuls of Lavender-flowers, a Handful of Sweet-marjoram, a Handful of
of Orange-leaves, a Handful of young Walnut-leaves, all dry'd and rubbed; mix all together with some bits of Cotton perfumed with Essences, and put in Bags to lay in your Linen.

*Expedi tious Method of Distilling Simple Water.* Tie a piece of Muslin or Gauze over a glazed earthen Pot, whose Mouth is just large enough to receive the Bottom of a warming Pan, on this cloth lay the herb, clipped, then place upon them the warming pan of live coals, to cause heat, just enough to prevent burning; the Steam issuing from the Herb must descend into the Pot, and collect into Water.