

ANNEX

Farley
VT

THE
LONDON ART OF COOKERY,

AND

Domestic Housekeepers' Complete Assistant,

UNITING

THE PRINCIPLES OF
ELEGANCE, TASTE, AND ECONOMY;

AND ADAPTED

TO THE USE OF SERVANTS,

AND

FAMILIES OF EVERY DESCRIPTION.

CONTAINING

Every elegant and plain Preparation in improved Modern Cookery;

Pickling, Potting, Salting, Collaring, and Southing;

The whole Art of Confectionary, and making of Jellies, Jams, Creams, and Ices;

The Preparation of Sugars, Candying, and Preserving;

Made Wines, Cordial-waters, and Malt-liquors; Bills of Fare for each Month;

Wood-cuts, illustrative of Trussing, Carving, &c.

BY

JOHN FARLEY,

FORMERLY PRINCIPAL COOK AT THE LONDON TAVERN.

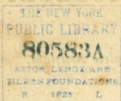
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PREFACE.

COOKERY, like every other Art, has been moving forward to Perfection by slow Degrees; and yet daily Improvements are still making, as must be the Case in every Art depending on Fancy and Taste. From the many Books of this Kind already published, it could hardly be supposed there would be occasion for another, yet we flatter ourselves, that the Readers of this Work will find, from a candid Perusal, and an impartial Comparison, that our Pretensions to the Favours of the Public are not ill founded.

The Generality of Books on Cookery are grouped together, without Method or Order, and therefore rendered intricate and bewildering; even the Receipts are written with so much Carelessness and Inaccuracy, that they are not only perplexing, but frequently unintelligible. In this Work, however,

we hope, that Perspicuity and Regularity will be seen in every step we have taken. We have divided the whole Book into separate Parts, and those Parts into Chapters; so that our Readers have only to look into the Contents, and they will there find at one view, the whole of that Branch of Cookery they may want to consult. The Utility of regularly classing every Thing in a Book of this Kind is too obvious to need Arguments to support it.

The greatest Care and Precaution have been taken to admit nothing inelegant, or prejudicial to the Constitution, in any of the Receipts; and we have not only given, in the Appendix, a distinct Section on Culinary Poisons, but have also in different Parts of the Work reminded the Cooks of the fatal Consequences of not keeping their Coppers and Saucepans properly clean and tinned.

As Farley's Cookery is intended for the Use of all Ranks in general, not only for those who have attained a tolerable Knowledge of Cookery, but also for others less experienced, we have occasionally given the most simple with the most sumptuous dishes, and thereby afforded the means of decorating the Table of the Peer, or the Mechanic.

The various Branches of Pastry and Confectionary, comprising Pies, Puddings, Cakes, Custards,

Jams, Creams, Jellies, Preserves, Conserves, Ices, and all the other numerous and elegant Articles of that Class; as well as the Preparation of Pickles, the Art of making Wines, Liqueurs, and Cordials, are treated under distinct Heads, and rendered plain, easy, and familiar, to every Capacity. We shall only add, that neither Labour, Care, nor Expense have been spared to make this Work worthy of the Patronage of the Public.

John Farley

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of the Patronage of the Public.

Wm. Taylor

BILL OF FARE FOR JANUARY.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR FEBRUARY.

FIRST COURSE



SECOND COURSE.



BILL OF FARE FOR MARCH.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR APRIL.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR MAY.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR JUNE.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR JULY.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR AUGUST.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR SEPTEMBER.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR OCTOBER.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR NOVEMBER.

FIRST COURSE.



SECOND COURSE.



BILL OF FARE FOR DECEMBER.

FIRST COURSE.



SECOND COURSE.



THE

LONDON ART OF COOKERY.

INTRODUCTION.

IN a publication like the present, it would be of little utility to trace the origin of cookery; nor would it be easy to say at what period man exchanged vegetable for animal diet: certain it is, that he no sooner began to feed on flesh, fowl, and fish, than seasonings of some kind became requisite, not only to render such food more pleasing and palatable, but also to help digestion and prevent putrefaction. Of these seasonings, salt was probably the first discovered; though some are inclined to think, that savory roots and herbs were previously used. Spices, however, such as ginger, cinnamon, pepper, cloves, and nutmegs, by degrees came into practice, and the whole art of cookery gradually improved, till it reached its present perfection.

Boiling, or stewing, seems to have been the first mode of dressing; toasting, or broiling, succeeded next; and beyond these, no improvements were made in the art of cookery for several centuries. The introduction of trade and commerce into Europe, soon made us acquainted with the products of other countries; and rich fruits and spices, im-

ported from the most remote regions of the globe, were soon sought after with avidity. Cookery, including pickling, and the various branches of confectionary, soon became an art, and was as methodically studied as the more polite sciences. A regular apprenticeship is now served to it; and the professors of it are incorporated by charter, as forming one of the livery companies of London. Since then Cookery must be considered as an art, we shall proceed to treat of its different branches in regular order; but preface our directions, by some useful hints on domestic economy.

HINTS

ON

DOMESTIC ECONOMY.

To every mistress of a family, we cannot too strenuously recommend the superintendence of her domestic concerns, the investigation of all accounts, particularly those of her tradesmen and her servants; and the most strict scrutiny into the characters of those she may admit as inmates of her house. Amongst the minor duties inseparable from her situation, are, the attention to her storeroom, and linen of every description. In the former, should be a selection of the most unperishable stores, of which description are groceries, candles, soap, starch, &c.; and of the latter, no more should be delivered to the housekeeper, than are absolutely requisite for constant use; and of these a correct inventory made, as a check upon the housekeeper, who will thereby be compelled to account for every deficiency.

The Housekeeper

SHOULD take her orders for the day, early in the morning; by which means all the under-servants will have sufficient time to perform their several duties, without either hurry or neglect: it is also *her* indispensable duty, not only to see that all the female servants perform their work in the most perfect manner; but that, in the discharge of it, they do not waste any thing. As all the linen in constant use is committed to her charge, she should see that it is neatly mended if torn; and should take care that it is not heedlessly torn or unnecessarily soiled: and before any more is given out, that the different articles already used, have been put in their proper places. As under-servants are ever too ready to consider coarse cloths, such as dusters, &c. of little value; no more should be given them, unless they produce the remains of the old ones, and sufficiently account for their being worn out. As she will have the care of the stores for immediate consumption, she should be sparing in the distribution of

them; particularly groceries, soap, and candles: the former are too often demanded for the purpose of entertaining friends; and the latter, frequently for a worse purpose. She should daily register the notes of the butcher, baker, fishmonger, and others; and see that the articles specified in those notes, are actually of the implied weight and quality. As the housekeeper has more confidence placed in her than any other servant, of course her responsibility is greater; and she cannot do better than consider herself as the faithful steward of her master. Her bill of fare should contain a sufficient variety; and the different articles selected should, when dressed, be so placed upon the table, as to accord with each other, thereby forming a picture, that, by pleasing the eye, may excite an appetite.

The Cook

WILL be immediately under the inspection of the housekeeper; but it is her province to dress the meat according to the modern costume, and afterwards to dish it up in an elegant manner. The larder must be particularly attended to, for on its neatness, the keeping of the meat, poultry, &c. will very much depend. The dressers, shelves, &c. must be well scoured, and the floor washed with plenty of cold water, and thoroughly mopped dry: for want of this precaution, mustiness is produced. All butcher's meat should be sent in before sun-rise; but as it is almost impossible to prevent flies from blowing it, the whole should be carefully looked over, and wiped clean and dry. All meat intended to be eaten cold, should be rather over-done in summer; for the gravy makes it spoil: roasted meat must be sprinkled with salt before taken from the fire. Cold meat of every kind, should be changed morning and evening into clean and dry dishes. Stews, sauces, and soups, should be boiled every second day at least in summer, to prevent fermentation. Lardings returned whole to the kitchen, should be covered with the sheets of bacon that covered them before they were taken out of the braise; and then put again into the same braise. Tenderones of lamb and veal, ox rumps, beef or veal olives, roulards of mutton or veal, rump of beef, and every other thing done in braises, should be carefully attended to; as they may be repeatedly served at table, with the same elegance as at first. Remember never to overstock the larder. For the care of different joints, poultry, &c.—See *Marketing*.

Very much will depend upon the care and economy of the cook: by good management, she may be the means of saving a large sum in the article of coals, by carefully reserving the cinders for the laundry. As much very valuable china is an-

nally broken, for want of a little care; she will do well to change all the best dishes for common ones, as soon as the dinner is sent from the dining-room. Respecting her culinary vessels, they should be ever kept with the greatest cleanliness; and fresh tinned whenever they may want it. Tin meat-covers are soon spoiled if not wiped dry after being used, and they may be restored to their former polish without injury, by using the following preparation: take fine whiting, barely moistened with olive oil; with this and a piece of soft leather rub the covers: wipe clean with a soft linen, and lastly, sprinkle over them some dry whiting in fine powder, and polish with leather.

The Housemaid

WILL also be particularly under the inspection of the house-keeper; but still a great deal will depend upon her own cleanliness and exertions: the beds not in use should be every day aired by shaking them, and the blankets nicely folded and placed between the bed and mattress: the curtains and hangings should be slightly shaken and dusted with a proper brush, and replaced in their former order. Before sweeping the rooms, they should be sprinkled with tea-leaves, and the carpets swept with a proper whisk-brush. In towns, carpets are very liable to be soiled by smoke, dust, &c. in which case, the following application, published by the Society for the encouragement of Arts, &c. will be invariably found to remove the dirt, &c. For every gallon of water intended to be used, take eight raw potatoes, grate them into fine pulp, mix them with the water, and wash the carpet slightly with a large sponge: this mixture will not only clean, but restore the colour of carpets to their former beauty.

For removing grease-spots on the boards—Apply a few drops of oil of turpentine, rubbing it in with the finger: this will dissolve the grease, and make it mix with the soap when washed.

For preventing steel and iron from rusting.—Take mutton suet, melt and strain it; warm the steel, or iron; rub it with the melted suet, and sprinkle finely powdered hot lime over it: or take two pounds of unsalted hogslard, melt it, and whilst warm, add as much blacklead as will thicken it; rub this over the iron or steel.

For taking rust out of polished grates, fenders, &c.—Apply olive oil, letting it remain on the spot for forty-eight hours: powder some hot or unslacked lime, sprinkle it over the place, and rub till the rust disappear.

For taking the black or burnt parts out of polished steel bars.—Boil in two quarts of water, one pound of soft soap, till re-

duced to one quart: this when cold will form a jelly; of which take three spoonful, and mix to the thickness of paste by adding powdered emery: rub the bars with some of this mixture put on a piece of clean cloth, and polish with glass paper.

For blacking stoves.—Take blacklead one pound, table beer one pint, soft soap about the size of a walnut; boil till the soap is dissolved: with this mixture brush over the stove, and when dry, polish with a common stove brush. Or take blacklead one pound, water a pint and a half, common gum one ounce: boil till the gum is dissolved, and apply it as in the former case.

For blacking stone chimney-pieces.—Grind together oil varnish and lamp black, add spirits of turpentine, till reduced to the thickness of paint. Having previously well cleaned the stone, and dried it, apply a coat of this varnish with a fine brush, and when quite dry a second coat. This varnish is usually sold under the name of Brunswick blacking.

For taking iron-moulds out of marble.—Drop a very small quantity of weak oil of vitriol on the spots, rub with a linen rag, and they will disappear: but observe immediately to wash the part with soap and water. As marble will in time become yellow, the following preparation will both remove it and also fresh polish it: mix unslacked lime with strong soap-ley, as thick as batter; lay it on with a brush, and in two months time wash it off with a strong lather of soap and water: the polish may be heightened by well rubbing with a clean hard brush.

The Laundrymaid

SHOULD always use the cinders reserved for her use by the cook, as they will answer equally well with coals; and when burnt either in the ironing stove or under the copper, will give an intense heat. She will find that by soaking the clothes over night in soft water, that they will wash much more easily; especially if the parts most soiled be slightly rubbed with soap. The best laundresses use a ley made by pouring water upon wood-ashes, and straining through an hair-cloth: this ley not only saves soap, but gives a beautiful whiteness to the linen. In washing flannels, be careful never to pour boiling water upon them, as it will thicken them; but take the flannels, and put them in scalding water, which will keep them thin. Ink-stains, fruit-stains, and iron-mould, are easily removed by using the essential salt of lemons. Spirit of salt may be also used for the same purpose; but if the part is not immediately washed with soap and water, the texture of the linen may be hurt by it. In getting up fine-

things, the clear-starchers use gum-water; but as gum-arabic is very dear, its use should be confined to the finest articles.

The Butler

HAS, in most situations, nearly as great responsibility as the housekeeper; of course, like her, he has the superintendence of the footmen, and he should be particularly careful that the table, sideboard, &c. are well cleaned and rubbed; that the glasses and plate are brilliant and unsullied; and that both the disposition of the table and sideboard are neat and elegant. For cleaning plate, there is not any thing equal to rouge, the substance used for that purpose by the silversmiths and their polishers: it may be had at Fenn's, in Newgate Street; and at Knight's, in Forster Lane. In using it, a very small quantity may either be wetted with water, and slightly rubbed over the plate with a soft sponge, and afterwards polished with soft leather: or it may be mixed with olive oil, and use the leather. The cellar should be ever kept with the greatest neatness; and it will be highly creditable to the butler, if a regular cellar-book is kept; by means of which, his master will easily perceive the faithful disposal of every bottle consumed.—*See Wines and Beer.*

The Footman

WILL be under the control of the butler, and it will be greatly to his credit if every thing be kept in the neatest and best order. The decanters are apt to become furred, in which case they may be effectually cleansed and restored to their brilliancy, by scraping a raw potatoe into a pint of water: with this, rinse them, and wash it out with clean water. An highly polished table and sideboard should be the footman's pride: to obtain which, the Speenhausan receipt will very much contribute: take cold-drawn linsed oil, two quarts; alkanet-root bruised, two ounces; rose-pink, one ounce: put them together into a bottle, let them stand for a fortnight, shaking the bottle three or four times a day. To use this oil, the table must be first washed with warm vinegar, and when dry, the oil rubbed on with a *linen* cloth; in this state it should remain at least six hours, when it may be wiped off with *linen*, and then polished with a linen cloth. Observe, you must never use a woollen cloth. At every other cleaning, it will be sufficient to use the oily cloth, and polish with a dry one. Tables rubbed with oil, acquire in time a polish unattainable by any other means: the common tables at Speen Hill are a proof of this. But as this oil requires a constant and continued use, it may not perhaps, on the whole, be as well liked as the following: take four ounces of bees-wax, and half an ounce of white rosin, melt them in one ounce of olive oil, adding rose-pink to make it of a beautiful colour:

to this composition add as much spirit of turpentine as will make it of the thickness of honey. Rub it on the table with a piece of linen cloth, and polish with a clean cloth. The turpentine will fly off, consequently a little more must be added, as it grows too thick. Nothing will more effectually clean coats, &c. after they have been first beaten and brushed, than by sprinkling them with a little dry sand, and brushing it off with the grain of the cloth. Grease spots may be removed by scraping upon them a little French chalk, rubbing it in well with the finger, and afterwards brushing it off: or by dropping a few drops of spirit of turpentine upon it, and rubbing it in well. The best blacking for shoes, is made by dissolving the improved blacking-cake in water, which is sold by Bailey, in Cockspur Street. And the following is an invaluable recipe for cleaning boot-tops: take half an ounce of oil of vitriol, two ounces of water, and mix gradually in a strong earthen pot; (if not mixed gradually with the water, it will heat too much and crack the pot). With this liquid wash the boot-tops, and wipe them dry. Have ready the white of one egg well beaten in the juice of a lemon, and when well mixed, add half a pint of milk. With this mixture, wash over the boot-tops: when dry, wash them with milk and water, wipe them quite dry, and brush them with a clean hard brush.

The Coachman

GENERALLY is entrusted by his master to purchase the hay, oats, beans, and straw: in the choice of all these he cannot be too particular, as his horses cannot thrive upon bad corn or hay, nor will straw of a bad quality last nearly as long as good. In case of the illness of his horses, he should not consult every ignorant farrier, nor undertake the cure of them himself. It will be less expense to take the advice of a veterinary surgeon. The varnish of carriages becomes, after a little use, rather dull, even by the best care: in this case it may be much heightened by using a little fine tripoli, moistened with olive oil, and put upon soft leather: with this let the carriage be rubbed and then wiped off, and polish off with olive oil and a clean leather. The harness should be oiled in the inside, and blacked on the outside: by this means it will always look well, and never crack: the plate may be cleaned with fine whiting.

The Groom

MAY always easily clean his stirrups, bits, &c. by rubbing them over-night with olive oil, and by sprinkling hot lime on them in the morning: rub this off with a soft leather. The saddle may be cleaned by the composition already directed for boot-tops.

CHAPTER I.

MARKETING.

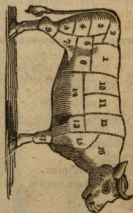
DIRECTIONS FOR THE PROPER CHOICE OF DIFFERENT KINDS OF PROVISIONS.

Beef.

In the choice of ox-beef, observe, that, if the meat is young, it will have a fine smooth open grain, of a pleasing carnation red, and feel tender; the fat must be rather white than yellow; for when it is quite yellow, the meat is seldom good; the suet must be perfectly white. The grain of cow-beef is closer, the fat whiter than that of ox-beef, but the lean has not so bright a red. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and has a stronger smell than either cow or ox-beef.

THE JOINTS IN THE OX ARE :

	No.
Sirloin - - - - -	1
Rump - - - - -	2
Edge-bone - - - - -	3
Buttock - - - - -	4
Mouse ditto - - - - -	5
Veiny-piece - - - - -	6
Thick-flank - - - - -	7
Thin, ditto - - - - -	8
Leg - - - - -	9
Fore-rib: containing five ribs -	10
Middle-rib: containing four ribs	11
Chuck: containing three ribs	12
Leg-of-mutton-piece, or shoulder	13
Brisket - - - - -	14
Clod - - - - -	15
Neck or sticking-piece - - - -	16
Shin - - - - -	17
Cheek - - - - -	18



CARE OF THE DIFFERENT JOINTS.

Sirloin.—In this the flies are apt to blow under the loose side of the fat: wipe clean and dry, sprinkle the fat with salt; take out the pipe running along the chine-bone, and rub the place and the bone with salt; take out the kernel at

the thick end, fill the hole with salt; and take out the pith, and rub the place with salt.

Rump.—Take out the kernel left in the fat, filling the hole with salt; and sprinkle salt slightly over the whole.

Ribs.—Cut off the piece of skirt; rub the chine-bone, the inside of the ribs, and the tops of the ribs with salt. The above, should be all hung up.

Round or buttock.—Take out the kernel called the Pope's eye, and the other in thick fat. Without this precaution, no quantity of salt will preserve it in summer.

Thick-flank.—Take out the kernel in the middle of the fat.

Edge or aitch-bone.—Take out the kernel where the rump is cut off.

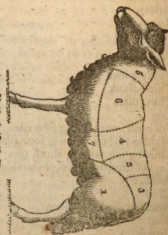
Brisket.—Joint the bones, to let in the salt.

Mutton.

If you squeeze young mutton with your fingers, it will feel very tender; but if it be old, it will feel hard and continue wrinkled, and the fat will be fibrous and clammy. The grain of ram mutton is close, the flesh is of a deep red, and the fat is spongy and yellow. The flesh of ewe mutton is paler than that of the wether, and the grain is closer. Most people give the preference to short-shanked mutton.

THE JOINTS IN THE SHEEP ARE:

	No.
Leg - - - - -	1
Loin, best end - - - - -	2
Ditto, chump ditto - - - - -	3
Neck, best ditto - - - - -	4
Ditto, scrag ditto - - - - -	5
Shoulder - - - - -	6
Breast - - - - -	7
Chine, is two loins.	
Saddle, is two necks.	



CARE OF THE DIFFERENT JOINTS.

Leg.—Take out the kernel from the fat of the upper part; fill the hole with salt, and sprinkle salt slightly over the whole in summer.

Shoulder.—Rub the inside well with salt.

Chine.—Take out the kernel near the tail, rub the place

with salt; take out the kidney-fat quite clean, cut the pipe running along the back-bone, and rub the inside with salt.

Neck.—Wipe quite dry with a cloth; trim the scrag; sprinkle the chine-bone and the inside of the ribs with salt.

Breast.—Cut out the skirt, and sprinkle both sides with salt. These joints are all to be hung, and these directions are chiefly applicable to summer.

Lamb.

THE head of a lamb is good, if the eyes are bright and plump; but if they are sunk and wrinkled, it is stale. If the vein in the neck of the fore-quarter appear of a fine blue, it is fresh; but if it be green or yellow, you may be sure it is stale. In the hind-quarter, if there be a faint disagreeable smell near the kidney, or if the knuckle is very limber, it is not good.

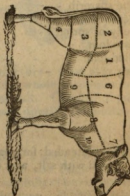
Lamb is generally cut in quarters—if divided into joints, observe the same rules as those for mutton.

Veal.

THE flesh of a cow-calf is whiter than that of a bull, but the flesh is not so firm; the fillet of the former is generally preferred, on account of the udder; if the head is fresh, the eyes will be plump; but if stale, they will be sunk and wrinkled. If the vein in the shoulder is not of a bright red, the meat is not fresh: and if there are any green or yellow spots in it, it is very bad. A good neck and breast will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are stale. The kidney is the soonest apt to taint in the loin, and if it is stale, it will be soft and slimy. A leg is good if it be firm and white; but bad if it is limber, and the flesh flabby, with green or yellow spots.

THE JOINTS IN A CALF ARE :

	No.
Loin, best end - - - -	1
Ditto, chump ditto - - -	2
Fillet - - - - -	3
Hind-knuckle - - - - -	4
Fore-knuckle - - - - -	5
Neck, best end - - - - -	6
Ditto, scrag ditto - - -	7
Blade-bone - - - - -	8
Breast, best end - - - -	9
Ditto, brisket ditto - - -	10



CARE OF THE DIFFERENT JOINTS.

Leg.—Wipe the udder perfectly dry : take out the skewer which fastens down the udder, and rub the hole with salt ; and take out the kernel from the thick fat.

Loin.—Cut out the pipe running along the chine-bone ; wipe dry with a cloth ; examine the kidney of the loose side, wipe dry ; and having taken out the kernel in the inside of the chump, sprinkle the whole over slightly with salt.

Neck.—Cut out the pipe running along the chine-bone ; wipe the chine and the inside of the ribs very dry, and slightly sprinkle with salt.

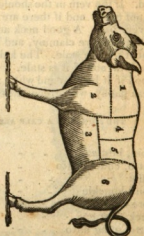
Breast.—Cut off the skirt on the inside, rub dry, and sprinkle with salt.

Pork.

MEASLY pork is very dangerous to eat ; but this state of it is easily discovered, by the fat being full of little kernels. If it is young the lean will break on being pinched, and the skin will dent, by nipping it with the fingers ; the fat, like lard, will be soft and pulpy. If the rind is thick, rough, and cannot be nipped with the fingers, it is old. If the flesh is cool and smooth, it is fresh ; but if it is clammy, it is tainted ; and, in this case, the knuckle part will always be the worst. Observe, a thin rind is always best.

THE JOINTS IN A PIG ARE :

	No.
The sparerib - - - -	1
Hand - - - - -	2
Belly or spring - - -	3
Fore-loin - - - - -	4
Hind-loin - - - - -	5
Leg - - - - -	6



Pork intended for roasting, should be always previously sprinkled with salt, as it eats with much more relish.

Hams.

THOSE are the best which have the shortest shank. If you put a knife under the bone of a ham, and if it come out clean,

and smell well, it is good; but if it is danbed and smeared, and has a disagreeable smell, be sure not to buy it.

Bacon.

IF bacon is good, the fat will feel oily, and look white, and the lean will be of a good colour; and stick close to the bone; but it is, or will be rusty very soon, if there are any yellow streaks in the lean. The rind of young bacon is always thin; but thick, if old.

Brawn.

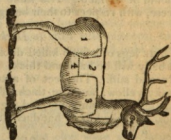
THE rind of old brawn is thick and hard; but young, if moderate. The rind and fat of barrow and sow brawn are very tender.

Venison.

THE fat of venison must, in a great measure, determine your choice of it. If the fat is thick, bright, and clear, the clefts smooth and close, it is young; but a very wide tough cleft, shows it is old. Venison will first change at the haunches and shoulders: run in a knife, and you will judge of its newness or staleness, by its sweet or rank smell. If it is tainted, it will look greenish or inclining to be very black.

THE JOINTS IN A DEER ARE:

	No.
Haunch - - - -	1
Neck - - - -	2
Shoulder - - - -	3
Breast - - - -	4



Rub the different joints till perfectly dry; wipe over with a fresh dry cloth; and sprinkle over the whole, a composition of three parts of pepper and one of salt. Observe to take the kernel out of the haunch, as already directed for mutton.

Turkeys.

IF a cock turkey is young, it will have a smooth black leg, with a short spur; the eyes will be full and bright, and the feet limber and moist; but you must carefully observe, that the spurs are not cut or scraped to deceive you. When a turkey is stale, the feet are dry and the eyes sunk. The same rule

will determine whether a hen-turkey be fresh or stale, young or old; with this difference, that if old, her legs will be rough and red; if with egg, the vent will be soft and open; but if she have no eggs, the vent will be hard.

Cocks and Hens.

THE spurs of a young cock are short; but the same precaution will be as necessary here, in that point, as just observed in the choice of turkeys. Their vents will be open, if stale; but close and hard, if fresh. Hens are always best when full of eggs, and just before they begin to lay. The combs and legs of an old hen are rough; but smooth when young. The comb of a good capon is very pale, its breast is peculiarly fat, and it has a thick belly, and a large rump.

Geese.

A YELLOW bill and feet, with but few hairs upon them, are the mark of a young goose, but these are red when old. The feet will be limber, if fresh, but stiff and dry if old. Green geese are in season from May or June, till they are three months old. A stubble goose will be good till five or six months old, and should be picked dry; but green geese should be scalded. The same rules will hold good for wild geese, with respect to their being young or old.

Ducks.

THE legs of a fresh-killed duck are limber; and if it is fat, its belly will be hard and thick. The feet of a stale duck are dry and stiff. The feet of a tame duck are inclining to a dusky yellow, and are thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour. Ducks must be picked dry; but ducklings should be scalded.

Pheasants.

THESE very beautiful birds are of the English cock and hen kind, and are of a fine flavour. The cock has spurs, which the hen has not, and the hen is most valued when with egg. The spurs of a young cock pheasant are short and blunt, or round; but if old, they are long and sharp. If the vent of the hen be open and green, she is stale; and when rubbed hard with the finger, the skin will peel: if with egg, the vent will be soft.

Woodcocks.

A WOODCOCK is a bird of passage, and is found with us only in the winter. They are best about a fortnight or three weeks

after their first appearance, when they have rested after their long passage over the ocean. If fat, they will feel firm and thick, which is a proof of their good condition. Their vent will be also thick and hard, and a vein of fat will run by the side of the breast; but a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean; but the contrary, if stale.

Partridges.

AUTUMN is the season for partridges, when, if young, the legs will be yellowish, and the bill of a dark colour. If they are fresh, the vent will be firm; but if stale, it will look greenish, and the skin will peel when rubbed with the finger. If old, the bill will be white, and the legs blue.

Bustards.

THE same rules given for the choice of the turkey, will hold good with respect to this curious bird.

Pigeons.

THESE birds are full and fat at the vent, and limber-footed, when new; but if the toes are harsh, the vent loose, open, and green, they are stale. If old, their legs will be large and red. The tame pigeon is preferable to the wild, and should be large in the body, fat and tender; but the wild pigeon is not so fat. Wood pigeons are larger than wild pigeons, but in other respects like them. The same rules will hold good in the choice of the plover, fieldfare, thrush, lark, black-bird, &c.

Hares.

BOTH the age and freshness of a hare are to be considered in the choice of it. When old, the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large; but on the contrary, if the claws are smooth and sharp, the ears tear easily, and the cleft in the lip is not much spread, it is young. The body will be stiff, and the flesh pale, if newly killed; but if the flesh is turning black, and the body limber, it is stale; though hares are not always considered as the worse for being kept till they smell a little. The principal distinction between a hare and a leveret, is, that the leveret should have a knob, or small bone, near the foot, on its foreleg, which a hare has not.

Rabbits.

THE claws of an old rabbit are very rough and long, and grey hairs are intermixed with the wool; but the wool and

claws are smooth, when young. If stale, it will be limber, and the flesh will look bluish, with a kind of slime upon it; but it will be stiff, and the flesh white and dry, if fresh.

Fish.

THE general rules for discovering whether fish are fresh or stale, are by observing the colour of their gills, which should be of a lively red; whether they are hard or easy to be opened, the standing out or sinking in of their eyes, their fins being stiff or limber, or by smelling to their gills. Fish taken in running water are always better than those taken from ponds.

Turbot.

If a turbot is good, it will be thick and plump, and the belly of a yellowish white; but they are not good, if they appear thin and bluish. Turbot are in season the greater part of the summer, and are generally caught in the German and British Ocean.

Soles.

GOOD soles are thick and firm, and the belly of a fine cream-colour; but they are not good, if they are flabby, or incline to a bluish white. Midsummer is their principal season.

Lobsters.

If a lobster is fresh, the tail will be stiff, and pull up with a spring; but if stale, the tail will be flabby, and have no spring in it. This rule, however, concerns lobsters that are boiled; and it is much better to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is known by the narrow back part of his tail. The two uppermost fins within his tail are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the higher flavour, the flesh firmer, and the body of a redder colour, when boiled.

Sturgeon.

THE flesh of a good sturgeon is very white, with a few blue veins, the grain even, the skin tender, good-coloured, and soft. All the veins and gristles should be blue; for when these are brown or yellow, the skin harsh, tough, and dry, the

fish is bad. It has a pleasant smell when good, but a very disagreeable one when bad. It should also cut firm without crumbling. The females are as full of roe as our carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt; it is then dried in the air and sun, and afterwards in ovens: it should be of a reddish brown colour, and very dry. This is called caviare, and is eaten with oil and vinegar.

Cod.

A COD should be very thick at the neck, the flesh very white and firm, and of a bright clear colour, and the gills red. When they are flabby, they are not good. They are in season from Christmas to Lady-day.

Skate.

THIS fish should be very white and thick. When they are too fresh, they eat tough; and if stale, they have a very disagreeable smell: so that some judgment is required to dress them in proper time.

Herrings.

THE gills of a fresh herring are of a fine red, their eyes full, and the whole fish stiff and very bright; but if the gills are of a faint colour, the fish limber and wrinkled, they are bad. The goodness of pickled herrings is known by their being fat, fleshy, and white. Good red herrings are large, firm, and dry. They should be full of roe or milt, and the outside of them of a fine yellow.

Trout.

ALL the kinds of this fine fresh-water fish are excellent: but the best are those that are red and yellow. The female are most in esteem, and are known by having a smaller head and deeper body than the male. They are high in season the latter end of June; and their freshness may be known by the rule we have already laid down for that purpose, concerning other fish.

Tench.

THIS is also a fresh-water fish, and is in season in July, August, and September. This fish should be dressed alive; but if they be dead, examine their gills, which should be red, and hard to open, the eyes bright, and the body firm and stiff, if fresh. Some are covered with a slimy matter, which, if clear and bright, is a good sign.

Salmon.

THE flesh of salmon, when new, is of a fine red, and particularly so at the gills; the scales should be bright, and the fish very stiff. The spring is the season for this fish; but whether that caught in the Thames, or the Severn, be best, is a matter of some dispute.

Smelts.

WHEN perfectly fresh they are of a fine silver hue, very firm, and have an agreeable smell, resembling that of a cucumber.

Eels.

THE Thames silver eel is generally the most esteemed; and the worst are those brought by the Dutch, and sold at Billingsgate market. They should be dressed alive; and they are always in season, except during the hot summer months.

Flounders.

THIS fish is found in the sea as well as rivers, and should be dressed alive. They are in season from January to March, and from July to September. When fresh, they are stiff, their eyes bright and full, and their bodies thick.

Oysters.

THE Colchester, Pyfleet, and Milford oysters, are esteemed the best: though the native Milton are reckoned very good, being the fattest and whitest. They are known to be alive and vigorous when they close fast upon the knife, and let go as soon as they are wounded in the body.

Prawns and Shrimps.

THEY have an excellent smell when in perfection; are firm and stiff, and their tails turn stiffly inwards. Their colour is very bright, when fresh; but when stale, their tails grow limber, the brightness of their colour goes off, and they become pale and clammy.

Butter.

IN buying of butter, you must not trust to the taste the seller gives you, lest he give you a taste of one lump, and sell you another. In choosing salt butter, trust rather to your smell than taste, by putting a knife into it, and applying it to your nose. If the butter be in a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for the top of the cask is sometimes better butter than the middle, owing to artful package.

Cheese.

OBSERVE the coat of your cheese before you purchase it; for if it be old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it is moist, spongy, or full of holes, it will give reason to suspect that it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe to the bottom of them; for, though the hole in the coat may be but small, the perished part within may be considerable.

Eggs.

To judge properly of an egg, put the greater end to your tongue, and if it feel warm it is new; but if cold, it is stale; and according to the degree of heat or cold there is in the egg, you will judge of its staleness or newness. Another method is, hold it up against the sun or candle, and if the yolk appear round and the white clear and fair, it is a mark of goodness; but if the yolk be broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodness of an egg, put it into a pan of cold water: the fresher it is, the sooner it will sink to the bottom; but if it be addled or rotten, it will swim on the surface of the water. The best method of preserving eggs is to keep them in meal or bran; though some place them in wood-ashes, with their small end downwards. When necessity obliges you to keep them for any length of time, the best way will be to bury them in salt, which will preserve them in almost any climate; but the sooner an egg is used, the better it will be.

 CHAPTER II.

DIRECTIONS FOR TRUSSING.

PRELIMINARY HINTS AND OBSERVATIONS.

THOUGH the London poulterers truss every thing before they send it home, yet it is absolutely necessary that every cook should know how to perform this business properly, as it frequently happens that families take their cooks with them into the country, where they are obliged to draw and truss all kinds of poultry and game themselves. Let them therefore be careful to attend to this general rule; take care that all the stubs are perfectly removed; and when they draw any kind

of poultry or game, they must be very particular not to break the gall, because it will give the bird a bitter and disagreeable flavour, which neither washing nor wiping will be able to remove. We shall now proceed to particular rules.

Turkeys.



WHEN you have properly picked your turkey, break the leg-bone close to the foot, and draw out the strings from the thigh, for which purpose you must put it on a hook fastened against the wall. Cut off the neck close to the back; but be careful to leave the crop skin sufficiently long to turn over to the back. Then proceed to take out the crop, and loosen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. With a crooked sharp-pointed iron pull out the gizzard, and the liver will soon follow. Be careful, however, not to break the gall. With a wet cloth wipe out the inside perfectly clean. With a large knife cut the breast-bone through on each side close to the back, and draw the legs close to the crop. Then put a cloth on the breast, and beat the high bone down with a rolling-pin till it lies flat. If the turkey is to be trussed for boiling cut the legs off; then put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer in the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions; but take care first to open the gizzard, and take out the filth and the gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on, put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the leg and body. On the other side put another skewer in at the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, close above the pinions, another skewer through the body of the turkey.

Turkey polts must be trussed in the following manner: Take the neck from the head and body, but do not remove the neck skin. They are drawn in the same manner as a turkey. Put a skewer through the joint of the pinion, tuck the legs close, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe-nails. It is very common to lard them on the breast. The liver and gizzard may or may not be used, as you like.

Geese.



HAVING picked and stubbed your goose clean, cut the feet off at the joint, and the pinion off at the first joint. Then cut off the neck close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger loosen the liver and other matters at the breast end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the soal. Wipe it out clean with a wet cloth, and beat the breast-bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put the skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman, run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as it holds the seasoning much better by that means.

Ducks.

DUCKS and Geese are trussed in the same manner, excepting that the feet are left on the ducks, and are turned close to the legs.

Fowls.

THEY must first be picked very clean, and the neck cut off close to the back. Then take out the crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast-bone flat with a rolling-pin. If your fowl is to be boiled, cut off the nails of the feet, and tuck them down close to the leg. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and through the body. Do the same on the other side. Having opened the gizzard; take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinions, and turn the point on the back. Remember to tie a string over the tops of the legs, to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the small of the leg, and through the sidesman. Do the same on the other side. Put another skewer through the skin of the feet. You must not forget that the nails are to be cut off.

Chickens.

THESE must be picked and drawn in the same manner as fowls. If the chickens are to be boiled, cut off the nails, give the sinews a nick on each side of the joint, put the feet in at the vent, and then put in the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the points on the back. If your chickens are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer into the sidesman, put the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back and over the neck, and pull the breast skin.

Wild Fowl.

THE directions we are giving will answer for all kinds of wild fowl in general. Having picked them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinions at the first joint, then cut a slit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer into the pinions, pull the legs close to the breast, and run the skewer through the legs, body, and the other pinion. First cut off the vent, and then put the rump through it.

Pigeons.

YOU must first pick them, and cut off the neck close to the back. Then take out the crop, cut off the vent, and draw out

the guts and gizzard, but leave in the liver, for a pigeon has no gall. If your pigeons are to be roasted, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a skewer through the pinions, legs, and body, and with the handle of a knife break the breast flat. Clean the gizzard, put it in one of the pinions, and turn the point on the back. If you intend to make a pie of them, you must cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. If they are to be stewed or boiled, they must be done in the same manner.

Woodcocks and Snipes.



THESE birds are very tender to pick, especially if they be not quite fresh. They must therefore be handled as little as possible, for even the heat of the hand will sometimes pull off the skin, when the beauty of your bird will be destroyed. When you have picked them clean, cut the pinions off at the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the pinion, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes and put the head on the point of the skewer with the bill close to the breast. Woodcocks, snipes, or plovers, are trussed in the same manner, but must never be drawn.

Larks, Wheat-ears, &c.

WHEN you have picked them clean, cut off their heads, and the pinions at the first joint. Beat the breast-bone flat with the handle of a knife, turn the feet close to the legs, and put one into the other. Draw out the gizzard, and run a skewer through the middle of the bodies of as many as you mean to dress. They must be tied on the spit.

Pheasants and Partridges.



PICK them very clean, cut a slit at the back of the neck, take out the crop, and loosen the liver and gut next the breast

with your fore-finger, then cut off the vent and draw them. Cut off the pinion at the first joint, and wipe out the inside with the pinion you have cut off; for you never need pick these birds beyond the first joint of the pinion. With a rolling-pin beat the breast-bone flat, put a skewer in the pinion, and bring the middle of the legs close. Then run the skewer through the legs, body, and the other pinion; bring the head, and put it on the end of the skewer, the bill fronting the breast. Put another skewer into the sidesman, and put the legs close on each side the apron, and then run the skewer through all. You must leave the beautiful feathers on the head of the cock pheasant, and put paper to prevent the bad effects of the fire. You must also save the long feathers in the tail to stick in the rump when roasted. In the same manner are trussed all kinds of moor-game. If they are to be boiled, put the legs in the manner as in trussing a fowl for boiling.

Hares.



HAVING cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Cut the skin off the neck and head; but take care to leave the ears on, and mind to skin them. Take out the liver, lights, &c. but be sure to take the gut out of the vent. Cut the sinews that lie under the hind legs, bring them up to the fore legs, put a skewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body, put the head between the shoulders, and run a skewer through to keep it in its place. Put a skewer in each ear to make them stand erect, and tie a string round the middle of the body over the legs to keep them in their place. You may truss a young fawn in the same manner, only mind to cut off the ears.

Rabbits.

RABBITS are to be cased in the same manner as hares, only observe to cut off the ears close to the head. Cut the vent open, and slit the legs about an inch upon each side the rump. Make the hind legs lie flat, and bring the ends to the fore legs. Put a skewer in the hind leg, then in the fore leg and through the body. Bring the head round, and put it on the skewer. If you want to roast two together, truss them at full length, with six skewers run through them both, so that they may be properly fastened upon the spit.

CHAPTER III.

BOILING.

PRELIMINARY HINTS AND OBSERVATIONS.

NEATNESS being a most material requisition in a kitchen, the cook should be particularly cautious to keep all the utensils perfectly clean, and the pots and saucepans properly tinned. In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a sufficient quantity of soft water; dust your veal well with fine flour, put it into your pot, and set it over a large fire. It is the custom with some people to put in milk to make it white; but this is of no use, and perhaps better omitted; for, if you use hard water, it will curdle the milk, give to the veal a brownish-yellow cast, and will often hang in lumps about it. Oatmeal will do the same thing; but by dusting your veal, and putting it into the water when cold, it will prevent the foulness of the water from hanging upon it. Take the scum off clear as soon as it begins to rise, and cover up the pot closely. Let the meat boil as slowly as possible, put in plenty of water, which will make your veal rise and look plump. A cook cannot make a greater mistake, than to let any sort of meat boil fast, since it hardens the outside before it is warm within, and contributes to discolour it. Thus a leg of veal, of twelve-pounds weight, will take three hours and a half boiling; and the slower it boils, the whiter and plumper it will be. When mut-

ton or beef is the object of your cookery, be careful to dredge them well with flour, before you put them into the pot of cold water, and keep it covered; but do not forget to take off the scum as often as it rises. Mutton and beef do not require so much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, should be well boiled, as they will otherwise be unwholesome. A leg of pork will take half an hour more boiling than a leg of veal of the same weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight. To put in the meat when the water is cold, is allowed to be the best method, as it thereby gets warm to the heart before the outside gets hard. To boil a leg of lamb, of four pounds weight, you must allow an hour and a half.

Grass Lamb.

So many pounds as the joint weighs, so many quarters of an hour it must boil. Serve it up with spinach, carrots, cabbage, or brocoli.

Calf's Head.

WASH it very clean, soak it in water for two hours, then parboil one half; beat up the yolk of an egg, and rub it over the head with a feather; then strew over it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon-peel, grated bread, and a little nutmeg; stick bits of butter over it, and send it to the oven. Boil the other half white in a cloth; put them both into a dish. Boil the brains in a bit of cloth, with a very little parsley, and a leaf or two of sage. When they are boiled, chop them small, and warm them in a saucepan, with a bit of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains round it; have, in another dish, bacon or pickled pork; greens or carrots in another.

To boil Veal like Sturgeon.

TAKE a small delicate fillet of veal, from a cow-calf; take off the skin, and then lard it all over, top, bottom, and sides, with some bacon and ham. Put into a stewpan some slices of bacon and veal; strew over them some pepper, salt, and sweet herbs; then put in the fillet with as much broth as will just cover them. Cover the stewpan very close, and let them simmer very gently. When the veal is nearly enough, put in a pint of white wine, an onion shred, a few cloves, and a little mace; put on the cover of the stewpan, set it over a stove, and lay some charcoal upon it. When it has been kept hot ten minutes, take it off the fire, and remove the charcoal. If it is intended to be eaten hot, the following sauce must be

made while it is stewing. Set on a saucepan, with a glass of gravy, a glass and a half of vinegar, half a lemon sliced, a large onion sliced, and a good deal of pepper and salt. Boil this a few minutes, and strain it. Lay the meat in a dish, and pour the sauce over it. If it is to be eaten cold, it must not be taken out of the liquor it is stewed in, but set by to cool all night, and it will be exceedingly good.

Haunch or Neck of Venison.

HAVING let it lie in salt for a week, boil it in a cloth well floured; and allow a quarter of an hour's boiling for every pound it weighs. For sauce, you may boil some cauliflowers, pulled into little sprigs, in milk and water, with some fine white cabbage, and some turnips cut in dice, add some beet-root cut into narrow pieces, about an inch and a half long, and half an inch thick. Lay a sprig of cauliflower, and some of the turnips mashed with some cream and a little butter. Let your cabbage be boiled, and then beat in a saucepan with a piece of butter and salt. Lay that next the cauliflower, then the turnips, then the cabbage, and so on till the dish be full. Place the beet-root here and there, according to your taste. Have a little melted butter. This is a very fine dish, and looks very prettily.

The haunch or neck, thus dressed, eats well the next day hashed with gravy and sweet sauce.

Hams.

PUT your ham into a copper of cold water, and when it boils, take care that it boils slowly. A ham of twenty pounds will take four hours and a half boiling: and so in proportion for one of a larger or smaller size. No soaking is required for a green ham; but an old and large ham will require sixteen hours soaking in water, after which it should lie on damp stones, sprinkled with water, two or three days to mellow. Observe to keep the pot well skimmed while your ham is boiling. When you take it up, pull off the skin as whole as possible, and save it; and strew on it raspings. When the ham is brought from table, put the skin upon it, which will preserve it moist.

Another way of dressing a Ham.

HAVING put the ham in a copper as before, add two pounds of veal: after boiling a quarter of an hour, add celery, three heads; young onions one handful, or one old one; thyme and sweet-marjorum, a small quantity; two turnips; winter savory, one handful; one or two eschalots; and boil as before, till sufficiently tender. The broth will form a valuable present to poor families.

Tongues.

STEEP the tongue in water all night, if it be a dry one; but if it be a pickled one, only wash it out of water. Boil it three hours.

Pickled Pork.

HAVING washed your pork, and scraped it clean, let it lie half an hour in cold water, put it in when the water is cold, and let it boil till the rind be tender.

Leg of Mutton with Cauliflowers and Spinach.

CUT a leg of mutton venison fashion, and boil it in a cloth; boil three or four cauliflowers in milk and water, pull them into sprigs, and stew them with butter, pepper, salt, and a little milk; stew some spinach in a saucepan; put to the spinach a quarter of a pint of gravy, a piece of butter, and flower. When it is enough, put the mutton in the middle, the spinach round it, and the cauliflower over all. The butter the cauliflower was stewed in must be poured over it, and it must be melted like a smooth cream.

Chickens.

PUR your chickens into scalding water, and as soon as the feathers will slip off, take them out, otherwise they will make the skin hard. After you have drawn them, lay them in skimmed milk for two hours, and then truss them with their heads on their wings. When you have properly singed, and dusted them with flour, cover them close in cold water, and set them over a slow fire. Having taken off the scum, and boiled them slowly for five or six minutes, take them off the fire, and keep them close covered for half an hour in the water, which will stew them sufficiently, and make them plump and white. Before you dish them, set them on the fire to heat; then drain them, and pour over them white sauce.—*See Sauces.*

Fowls.

PLUCK your fowls, draw them at the rump, and cut off the head, neck, and legs. Take out the breast-bone carefully; and having skewered them with the ends of their legs in their bodies, tie them round with a string. Singe and dust them well with flour, put them into cold water, cover the kettle close, and set it on the fire; but take it off as soon as the scum begins to rise. Cover them close again, and let them boil twenty minutes very slowly. Then take them off, and the heat of the water, in half an hour, will stew them suffi-

ciently. Then treat them in the same manner as above directed for chickens, though melted butter is as often used as white sauce.

Turkeys.

A TURKEY should not be fed the day before it is to be killed; but give it a spoonful of allegar just before you kill it, and it will make it white and tender. Let it hang by the legs four or five days after it is killed; and when you have plucked it, draw it at the rump. Cut off the legs, put the end of the thighs into the body, and skewer them down, and tie them with a string. Having cut off the head and neck, grate a penny loaf, chop fine a score of oysters at least, shred a little lemon-peel, and put in a sufficient quantity of salt, pepper, and nutmeg. Mix these up into a light forcemeat, with a quarter of a pound of butter, three eggs, a spoonful or two of cream, and stuff the craw with part of it; the rest must be made into balls, and boiled. Having sewed up the turkey, and dredged it well with flour, put it into a kettle of cold water; cover it, and set it over the fire, and take the scum off as soon as it begins to rise, and cover it again. It must boil very slowly for half an hour; then take off your kettle, and let it stand close covered. A middling turkey will take half an hour to stand in the hot water, and the steam being confined will sufficiently stew it. When you dish it up, pour a little of your oyster-sauce over it, lay your balls round it, and serve it up, with the rest of your sauce in a boat. Barberries and lemon will be a proper garnish. Set it over the fire, and make it quite hot before you dish it up.

Geese.

SALT a goose a week, and boil it an hour. Serve it up with onion sauce, or cabbage boiled or stewed in butter.

Another way.

SINGE a goose, and pour over it a quart of boiling milk. Let it lie in it all night, then take it out, and dry it well with a cloth. Cut small a large onion and some sage, put them into the goose, sew it up at the neck and vent, hang it up by the legs till next day, then put it into a pot of cold water, cover it close, and let it boil softly for an hour. Onion sauce.

A smoked Goose.

TAKE a large stubble goose, take off the fat, dry it well inside and out with a cloth; wash it all over with vinegar, and then rub it over with some common salt, salt-petre, and

a quarter of a pound of coarse sugar. Rub the salts well in, and let it lay a fortnight; then drain it well, sew it up in a cloth, and dry it in the middle of a chimney. It should hang a month. Serve it up with onions, greens, &c.

Ducks.

As soon as you have scalded and drawn your ducks, let them remain for a few minutes in warm water, then take them out, put them into an earthen pan, and pour a pint of boiling milk over them. Let them lie in it two or three hours, and when you take them out, dredge them well with flour; put them into a copper of cold water, and cover them up. Having boiled slowly about twenty minutes, take them out, and smother them with onion sauce.

Pigeons.

SCALD and draw your pigeons, and take out the craw as clean as possible. Wash them in several waters; and having cut off their pinions, turn their legs under their wings; dredge them, and put them into soft cold water. Having boiled them very slowly a quarter of an hour, dish them up, and pour over them good melted butter; lay round them a little brocoli, and serve them up with butter and parsley.

Rabbits.

CASE your rabbits; skewer them with their heads straight up, the fore legs brought down, and the hind legs straight. Boil them at least three quarters of an hour, and then smother them with onion sauce. Pull out the jaw bones, stick them in their eyes, and serve them up with a sprig of myrtle or barberries in their mouths.—*See Sauces.*

Partridges.

BOIL them quick in a good deal of water, and fifteen minutes will be sufficient. For sauce take a quarter of a pint of cream, and a piece of fresh butter as large as a walnut; stir it one way till it be melted, and pour it into the dish.

Pheasants.

BOIL your pheasants in a good deal of water, and be sure to keep it boiling. If it be a small one, half an hour will boil it; but if it be of the larger sort, you must allow it a quarter of an hour longer. Let your sauce be celery stewed and thickened with cream, and a little piece of butter rolled in flour; and when your pheasant is done, pour your sauce over it, and garnish with lemon. Observe so to stew your celery, that the liquor may not be all wasted before you put in your cream. Season with salt to your palate.—*See Sauces.*

Snipes or Woodcocks.

YOUR snipes or woodcocks must be boiled in a good strong broth, or beef gravy, made thus: cut a pound of beef into little pieces, and pour on it two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close, let it boil till about half wasted, then strain it off, and put the gravy into a saucepan, with salt enough to season it. Gut the birds clean, but take care of the trails. Put them into the gravy, cover them close, and ten minutes will boil them. In the meantime, cut the trails and liver small, then take a little of the gravy the snipes are boiling in, and stew the trails in it, with a blade of mace. Fry some crumbs of bread crisp in some butter, of a fine light brown. You must take about as much bread as the inside of a stale roll, and rub them small into a clean cloth; and when they are done, let them stand ready in a plate before the fire. When your snipes are ready, take about half a pint of the liquor they were boiled in, and add to the trails two spoonfuls of red wine, and a piece of butter as big as a walnut, rolled in a little flour. Set them on the fire, shake your saucepan often, (but do not stir it with a spoon) till the butter is all melted. Then put in the crumbs, give the saucepan a shake, take up your birds, lay them in the dish, and pour your sauce over them. Lemon is a proper garnish.

Pig's Pettitoes.

LET the feet boil till they are pretty tender; but take up the heart, liver, and lights, when they have boiled ten minutes, and shred them rather small. Take out the feet, and split them; thicken your gravy with flour and butter, and put in your mincemeat, a little mace, a slice of lemon, a little salt, and give it a gentle boil. Lay sippets round the dish, and pour in your mincemeat, and in the centre the pettitoes.

Salmon.

HAVING scalded your salmon, take out the blood, wash the fish well, and lay it on a fish plate. Put your water in a fishpan, with a little salt, and when it boils, put in your fish for half a minute; then take it out for a minute or two. Do this four times, and then boil it till it be enough. When you take it out of the fishpan, set it over the water to drain, and cover it with a cloth dipped in hot water. Fry a few slices of salmon, or some small fish, and lay them round it. Scraped horse-radish and parsley will be a proper garnish.

Soles.

THEY must be boiled in salt and water, and served up with anchovy sauce.

Soles the Dutch way.

TAKE a pair of large soles, skin, gut, and wash them very clean in spring-water. Set them on in a stewpan with some water and a little salt, and when it boils put in the soles, and let them boil a few minutes. Then put on a saucepan with some parsley cut small in a little water, and let it stand till the water is all consumed. Then shake in some flour, and put in a good piece of butter. Shake them well together till all is well mixed, and then lay the soles, when they are drained, upon a dish, and pour the sauce over them.

Trout.

BOIL them in vinegar, water, and salt, with a piece of horse-radish. White sauce, anchovy sauce, and plain butter.

Cod's Head.

FIRST take out the gills and the blood clean from the bone, and wash the head well; then rub over it a little salt, and a glass of vinegar. Lay it on your fish-plate, and when your water boils, throw in a large handful of salt, and a glass of vinegar. Put in your fish, and boil it gently half an hour; but if it be a large one, it will take three quarters. Take it up very carefully, and see that no water or scum hang about the fish. Garnish with a few smelts, or oysters fried, parsley, scraped horse-radish, and lemon cut in slices, laid round it. The roe and liver must be cut into slices, and laid close to it.

Salt Cod.

SOAK the fish six hours in soft water, then lay it on a stone or brick floor for eight hours: if very salt, repeat the soaking for six hours, otherwise three will be sufficient, and lay it again on the floor for two. Brush it well with a moderately hard brush, and boil gently in *soft* water. Serve in a napkin. Thus dressed it will swell considerably, and come off in fine flakes. Serve with egg sauce, mashed potatoes, and parsnips.

Cod Sounds.

SOAK them in warm water half an hour, then scrape and clean; boil in milk and water till tender. Serve in a napkin, with egg sauce.

Turbot.

YOUR turbot must be washed clean. Rub some vinegar over it, which will add to its firmness. Put it on your fish-plate, with the white side upwards, and pin a cloth over it tight under your plate, which will prevent its breaking. Boil it gently in hard water with plenty of salt and vinegar, and skim it well, which will prevent the skin being discoloured; and when enough, take it up and drain it. Take the cloth off carefully, and slip the fish on your dish; garnish with double parsley, lemon, and horse-radish. The proper sauces, are lobster, anchovy, and plain butter.—*See Sauces.*

Turbot boiled with Capers.

WASH and dry a small turbot, then take some thyme, parsley, sweet herbs, and an onion sliced. Put them into a stewpan, then lay in the turbot, (the stewpan should be just big enough to hold the fish.) Strew over the fish the same herbs that are under it, with some chives and sweet basil. Then pour in an equal quantity of white wine and white wine vinegar, till the fish is covered. Strew in a little bay salt, with some whole pepper; set the stewpan over a gentle stove, increasing the heat by degrees, till it be enough. Then take it off the fire, but do not take the turbot out. Set a saucepan on the fire with a pound of butter, two anchovies split, boned and washed, two large spoonfuls of capers cut small, some chives whole, and a little pepper, salt, some nutmeg grated, a little flour, a spoonful of vinegar, and a little water. Set the saucepan over the stove, and keep shaking it round for some time, and then set the turbot on to make it hot. Put it in a dish, and pour some of the sauce over it; lay some horse-radish round it, and put what remains of the sauce in a boat.

Pike.

GUT and gill your pike, and having washed it well, make a good forcemeat of chopped oysters, crumb of bread, a little lemon-peel shred fine, a lump of butter, the yolks of two eggs, a few sweet herbs, and season them to your taste with salt, pepper, and nutmeg. Mix all these well together, and put them into the belly of the fish; which must be sewed up, and skewered round. It must be boiled in hard water, with a little salt, and a tea-cup full of vinegar put into the fish-pan. Put in the fish as soon as the water boils, and if it be of the middling size, half an hour's boiling will be sufficient. Serve it up with oyster sauce in a boat. Use pickled barberries and parsley for a garnish.

Sturgeon.

LAY as large a piece as you please of your fish all night in salt water, having first taken care to wash it clean. Take it out the next morning, and rub it well with vinegar, and let it lie in it two hours. Put your sturgeon into the fish-kettle when full of boiling water, and throw in an ounce of bay-salt, a few sprigs of sweet marjorum, and two large onions. When you perceive the bones begin to leave the fish, take it up, and strip off the skin; then flour it well; put it before the fire, and having basted it with fresh butter, let it stand till it be of a fine brown. When you dish it up, you must make use of the white sauce. Crisp parsley and red pickles, for garnish.—*See Sauces.*

Mackarel.

WHEN you have gutted your mackarel, dry them carefully in a clean cloth, and gently rub them over with vinegar. Lay them on your fish-plate, and handle them as little as possible, as they are liable to break. Put them into your fish-pan when your water boils, put in a little salt, and let them boil gently about a quarter of an hour. When you take them up, drain them well, and serve them with fennel and parsley sauces. Your fish must be dished up with their tails in the middle, and scraped horse-radish and barberries will serve as garnish.

Flat Fish.

UNDER this article we include flounders, plaice, and the various species of flat fish of that tribe. First cut off the fins, nick the brown side under the head, and take out the guts. Dry them with a cloth, and boil them in salt and water. Garnish them with parsley, and serve them up either with shrimp, cockle, or anchovy sauce.

Herrings.

SCALE, gut, and wash them, clean and dry them, and rub them over with a little salt and vinegar. Skewer their tails in their mouths, and lay them on your fish-plate. Put them in when the water boils, and in about ten or twelve minutes take them up. Let them drain properly, and then turn their heads into the middle of the dish. Use parsley and butter for sauce, and garnish with scraped horse-radish.

Perch.

WHEN you have scaled, gutted, and washed your fish, put it into the water when it boils, with some salt, an onion cut into slices, and separated into round rings, a handful of parsley

clean picked and washed, and as much milk as will turn the water. Put the fish into a soup dish as soon as it is enough, and pour a little of the water, and the parsley and the onions, over it. It may be served up with butter and parsley in a boat, and with or without onions, as you choose. The same method may be observed in boiling a trout.

Eels.

HAVING skinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fish-plate: Boil them in salt and water, and serve them up with parsley sauce, and anchovy sauce.

Mullets.

BOIL them in salt and water; when they are enough, pour away part of the water, and put to the rest a gill of red wine, some salt and vinegar, two onions sliced, with a bunch of sweet herbs, some nutmeg, beaten mace, and the juice of a lemon. Boil these well together, with two or three anchovies. Then put in the fish, and when they have simmered in it some time, put them into a dish, and strain the sauce over them. Shrimps or oysters may be added.

CHAPTER IV.

ROASTING.

PRELIMINARY HINTS AND OBSERVATIONS.

PUT a little salt and water into the dripping-pan, and with it baste the meat a little. When dry, dredge well with flour, and baste with fresh butter; because it will give a better colour to your meat. The fire should be regulated according to the thing to be dressed: if very little or thin, then you should have a pretty brisk fire, that it may be done quickly and nicely; if a large joint, take care that a large fire is laid on to cake. The fire must be always clear at the bottom; and when the meat is half done, move the dripping-pan and spit a little from the fire, and stir it up, to make it burn clear and brisk; for a good fire is a material thing in the business of cookery. If you are roasting beef, take care to paper the top, and baste well while at the fire, not forgetting to sprinkle some salt on it. When the smoke draws to the

fire, it is a sign that it is nearly enough; and then take off the paper, baste well, and dredge with flour, to make it frothy; but never salt your meat before you lay it to the fire, as that will draw out part of the gravy. In roasting *mutton* or *lamb*, the loin, the chine, and the saddle, must have the skin raised and skewered on, and when nearly done, take off the skin, and baste and flour, to froth it up. All other sorts of mutton and lamb must be roasted with a quick clear fire, without the skin being raised. You must be careful to roast *veal* of a fine brown; and if it be a fillet or loin, be sure to paper the fat, that you may lose as little of it as possible. At first keep it at some distance from the fire, but when it is soaked, put it nearer. When you lay it down, baste well with butter; and when nearly done, baste again, and dredge with a little flour. The breast must be roasted with the caul on, till the meat be enough done, and skewer the sweetbread on the back side of the breast. When sufficiently roasted, take off the caul, baste it, and dredge a little flour over it. *Pork* should be well done, or it will otherwise be apt to surfeit. When you roast a loin, cut the skin across with a sharp knife, in order to make the crackling eat the better. When you roast a leg of pork, score it in the same manner as the loin, and stuff the knuckle part with sage and onion, and skewer it up. Put a little drawn gravy in the dish, and send it up with apple-sauce in a tureen. The spring, or hand of pork, if very young, and roasted like a pig, eats very well; but, otherwise, it is much better boiled. The sparerib should be basted with a little butter, a very little dust of flour, and some sage and onions shred small. Apple sauce is the only sauce made for this joint. *Wild fowls* require a clear brisk fire, and should be roasted till they are of a light brown, but not too much; for it is a great fault to roast them till the gravy runs out of them, as they thereby lose their fine flavour. *Tame fowls* require more roasting, as they are a long time before they get thoroughly heated. They should be often basted, in order to keep up a strong froth, and as it makes them of a finer colour, and rise better. *Pigs* and *geese* should be roasted before a good fire, and turned quickly. *Hares* and *rabbits* require time and care, to see the ends are roasted enough. In order to prevent their appearing bloody at the neck when they are cut up, cut the neck skin, when they are half roasted, and let out the blood. Having thus premised these general rules for roasting, we shall now proceed to particulars.

A Fore Quarter of House Lamb.

HOUSE lamb requires to be well roasted. A small fore-quarter will take an hour and a half; a leg, three quarters of

an hour. For sauce, mint sauce, with salad, brocoli, potatoes, celery raw or stewed: or for a fore quarter of lamb, cut off the shoulder, pepper and salt the ribs, and squeeze a Seville orange over it.

Tongues or Udders.

THE tongue should be parboiled, before it is put down to roast; stick eight or ten cloves about it; baste it with butter, and serve it up with some gravy. An udder may be roasted after the same manner.

Sweetbreads.

FIRST parboil them, and when cold lard them with bacon, and roast them in a Dutch oven, or on a poor man's jack. For sauce, plain butter, ketchup and butter, or lemon sauce.

Venison.

IN order to roast a haunch of venison properly, as soon as you have spitted it, you must lay over it a large sheet of paper, and then a thin common paste, with another paper over that. Tie it fast, in order to keep the paste from dropping off; and if the haunch be a large one, it will take four hours roasting. As soon as it is done enough, take off both paper and paste, dredge well with flour, and baste with butter. As soon as it becomes of a light brown, dish it up; serving brown gravy, and currant jelly sauce, in tureens.

Saddle of Mutton.

TAKE a saddle, and remove the skin very neatly near the rump, without taking it quite off, or breaking it. Take some lean ham, truffles, morels, green onions, parsley, thyme, sweet herbs, all chopped small, with some spice, pepper, and salt. Strew it over the mutton where the skin is taken off; put the skin over it neatly, and tie over it some white paper, well buttered, and roast it. When nearly enough, take off the paper, strew over it some grated bread, and when it is of a fine brown, take it up. Have ready some good gravy for sauce. Or it may be roasted without any force.

Haunch of Mutton.

TO dress a haunch of mutton venison fashion, take a hind fat quarter of mutton, and cut the leg like a haunch. Lay it in a pan with the back side of it down, and pour a bottle of red wine over it, in which let it lie twenty-four hours. Spit and roast it at a good quick fire, and keep basting all the time with the same liquor and butter. It will require an hour and an half roasting; and when done, send it up with a little

good gravy in one boat, and sweet sauce in another. A good fat neck of mutton done in this manner, is esteemed delicate eating.

Mutton with Oysters.

TAKE a leg of mutton, after it has been killed two or three days, stuff it all over with oysters, and roast it. Garnish with horse-radish. It may be roasted with cockles in the same manner.

Pigs.

COOKS who choose to have the killing of the pig they are to dress, must proceed thus: stick the pig just above the breast-bone, and run the knife into its heart; for if the heart is not touched, it will be a long while dying. As soon as it is dead, put it a few minutes in cold water, and rub it over with a little rosin, beaten exceedingly fine, or you may make use of its own blood for that purpose. Let it lie half a minute in a pail of scalding water, then take it out, lay it upon a clean table, and pull off the hair as fast as possible; but if it do not come clean off, put it into the hot water again, and when perfectly clean, wash it in warm water, and then in two or three cold waters, in order that it may not taste of the rosin, when dressed. Take off the four feet at the first joint, slit it down the belly, and take out all the entrails. Put the heart, liver, lights, and pettitoes together; wash the pig well in cold water, and having perfectly dried it, fold it in a wet cloth to keep it from the air. Make a stuffing with chopped sage, two eschalots, two eggs, grated bread, and fresh butter; and season with pepper and salt: put it into the belly, sew it up, spit it, and rub it over with a paste-brush dipped in sweet oil. Roast gently, and when done, cut off the head; then cut the body and head in halves, lay them on a dish, put the stuffing with the brains into a stewpan, add to them some good gravy, make it boil, and serve up the pig with the sauce under it.—*See Sauces.*

Hind Quarter of a Pig, Lamb fashion.

AT that season of the year, when house lamb bears an extraordinary price, the hind quarter of a large pig will be a very good substitute for it. Take off the skin and roast it, and it will eat like lamb. Serve with mint sauce, or a salad.

Ham or Gammon.

TAKE off the skin of the ham or gammon, when you have half boiled it, and dredge with oatmeal sifted very fine. Baste with butter, and roast gently two hours. Stir up your fire,

and then brown it quickly; and when so done dish up, and pour brown gravy into the dish.

Calf's Head.

WASH the head very clean, take out the bones, and dry well with a cloth. Make a seasoning of beaten mace, white pepper and salt, some bacon cut very small, and some grated bread. Strew this over it, roll it up, skewer it with a small skewer, and tie it with tape. Roast and baste it with butter; make a rich veal-gravy, thickened with butter, and roll it in flour. Some like mushrooms and the fat part of oysters: but it is very good without.

The German Way of dressing a Calf's Head.

TAKE a large calf's head, with great part of the neck cut with it. Split it in half, scald it very white, and take out the jaw-bone. Take a large stewpan or saucepan, and lay at the bottom some slices of bacon, then some thin beef steaks, with some pepper and salt. Then lay in the head, pour in some beef stock, a large onion stuck with cloves, and a bunch of sweet herbs. Cover the stewpan very close, and set it over a stove to stew. Then make a ragout with a quart of good beef gravy, and half a pint of red wine. Let the wine be well boiled in the gravy; add to it some sweetbreads par-boiled, and cut in slices, some cocks-combs, oysters, mushrooms, truffles, and morels. Let these stew till they be tender. When the head is stewed, take it up, put it into a dish, take out the brains, the eyes, and the bones. Then slit the tongue, cut it into small pieces, cut the eyes in pieces also, and chop the brains; put these into a baking-dish, and pour some of the ragout over them. Then take the head, lay it upon the ragout, pour the rest over it, and on that some melted butter. Then scrape some fine Parmesan cheese, and strew it over the butter, and send it to the oven. It does not want much baking, but only requires to be of a fine brown.

Calf's Liver.

WASH and wipe it; cut a long hole in it, and fill it up with a stuffing made of grated bread, chopped anchovy, sweet herbs, fat bacon shred fine, onion, salt, pepper, a bit of butter, and an egg: sew the liver up; then lard it, or wrap it in a veal-cawl, and roast it. Serve with good gravy, and sweet sauce.—*See Sauces.*

Stuffing for Turkeys, Hares, Rabbits, Veal, &c.

CHOP very fine, beef suet, parsley, thyme, eschalots, a very small quantity of marjorum; savory, basil, and lemon peel,

with grated nutmeg, two eggs (or milk), pepper, salt, and an anchovy; mix all together, with grated bread.

Green Geese.

PUT a large lump of butter into the goose, spit it and lay it down to the fire. Singe it, dredge it with flour, and baste it well with butter. Baste it three or four different times with cold butter, which will make the flesh rise much better than if it were basted with the contents of the dripping-pan. If the goose be a large one, it must be kept to the fire three quarters of an hour; and when you think it is enough, dredge it with flour, baste it till a fine froth rises on it, and the goose be of a nice brown.—*See Sauces.*

Stubble Geese.

TAKE a few sage leaves and two onions, and chop them as fine as possible. Mix them with a large piece of butter, two spoonfuls of salt and one of pepper. Put this into the goose, spit it, and lay it down to the fire. Singe it, and dust it with flour, and when it is thoroughly hot, baste it with fresh butter. A large goose will require an hour and a half before a good fire, and when it is done, dredge it and baste it, pull out the spit, and pour in a little boiling water.—*See Sauces.*

Chickens.

PLUCK your chickens very carefully, draw them, and cut off their claws only, and truss them. Put them down to a good fire, singe, dust, and baste them with butter. A quarter of an hour will roast them; and when they are enough, froth them, and lay them on your dish. Serve up with parsley and butter, or white sauce.—*See Sauces.*

Fowls.

HAVING cleansed and dressed your large fowls, put them down to a good fire, singe, dust, and baste them well with butter. They must be near an hour at the fire. Make your gravy of the necks and gizzards, and when you have strained it, put in a spoonful of browning. Take up your fowls, pour some gravy into a dish, and serve them up with egg sauce.—*See Sauces.*

Pheasants.

PHEASANTS and partridges may be treated in the same manner. Dust them with flour, and baste them often with fresh butter, keeping them at a good distance from the fire. A good fire will roast them in half an hour. Serve up with poivrade sauce, and bread sauce.—*See Sauces.*

Fowls, Pheasant fashion.

If you should have but one pheasant, and want two in a dish, take a large full-grown fowl, keep the head on, and truss it just as you do a pheasant. Lard it with bacon, but do not lard the pheasant, and no body will know it.

Pigeons.

SCALD, draw, and take the craws clean out of your pigeons, and wash them in several waters. When you have dried them, roll a good lump of butter in chopped parsley, and season it with pepper and salt. Put this into your pigeons, and spit, dust, and baste them. A good fire will roast them in twenty minutes, and when they are enough, serve them up with parsley and butter.—*See Sauces.*

Larks.

SKEWER a dozen larks, and tie both ends of the skewer to the spit. Dredge and baste them, and let them roast ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter about the size of a walnut, into a tossing pan, and having shaken them over a gentle fire till they are of a light brown, lay them between the birds, and pour a little melted butter over them.

Larks roasted a la François.

WHEN the larks are trussed, put a sage or vine leaf over their breasts: and having put them on a long skewer, put between every lark a thin piece of bacon. Tie the skewer to the spit, and roast the birds before a clear brisk fire. Baste with butter, and on removing the leaves, strew on them some grated bread, mixed with a little flour. When neatly roasted, put the larks round a dish, with grated bread fried in butter, in the middle.

Quails.

TRUSS the quails, and make a stuffing for them with bee suet and sweet herbs chopped very small, seasoned with a little spice. Put them upon a small spit, and when they grow warm baste them with water and salt; then dredge them and baste them with butter. For sauce, dissolve an anchovy in good gravy, with two or three eschalots cut very fine, and the juice of a Seville orange. Lay some fried bread crumbs round the dish.—*See Sauces.*

Ducks.

KILL and draw your ducks; then shred an onion, and a few sage leaves. Season these with salt and pepper, and put them into your ducks. Singe, dust, and baste them with butter, and a good fire will roast them in twenty minutes; for the quicker they are done the better they will be. Before you take them up, dust them with flour, and baste them with butter to give them a good frothing, and a pleasing brown. Your gravy must be made of the gizzard and pinions, an onion, a tea-spoonful of lemon-pickle, a few pepper corns, and a large blade of mace, a spoonful of ketchup, and the same of browning. Strain it and pour into your dish.

Turkeys.

HAVING dressed your turkey, according to the preparatory directions already given for boiling it, truss its head down to the legs, and make your stuffing as before directed. Spit it, and lay it down to a good fire, which must be clear and brisk. Singe, dust it with flour, and baste it several times with cold butter, which will froth it much better than the hot contents of the dripping-pan, and make the turkey more plump. When properly done, renew the frothing in the same manner as before, and dish up. A middling sized turkey must be down at the fire an hour and a quarter.—*See Sauces.*

Ruffs and Rees.

THESE birds are said to be peculiar to Lincolnshire, being very rarely found in any other county. The properest food to give them is white bread and boiled milk, and they will be fat in about eight or ten days; but they must be fed separately, they being so delicate a bird, that they will not both eat out of the same pot or trough. When you kill them, strip the skin off the head and neck, with the feathers on, and then pluck and draw them. Put them at a good distance from the fire in roasting, and they will be done enough in about twelve minutes, if the fire be good. When you take them up, slip the skin on again with the feathers on. Garnish the dish with crisp crumbs of bread round it, and send them up with gravy under them, such as is directed for the pheasant, and bread sauce in a boat.—*See Sauces.*

Rabbits.

CASE your rabbits, skewer their heads with their mouths upon their backs, stick their fore legs into their ribs and skewer the hind legs double. Use the stuffing before di-

rected. Put it into their bellies, sew them up, and dredge and baste them well with butter. Take them up when they have roasted an hour; chop the livers, and lay them in lumps round the edge of your dish. Serve them up with parsley and butter for sauce.—*See Sauces.*

Rabbits dressed Hare Fashion.

LARD your rabbit with bacon, and roast it in the manner of a hare. If you lard it, you must make gravy sauce; but if it be not larded, white sauce will be most proper.—*See Sauces.*

Hares.

HAVING skewered your hare with the head upon one shoulder, the fore legs stuck into the ribs, and the hind legs double, proceed to make your stuffing as before directed. While roasting, dredge with flower, and baste with milk, and so alternately, till a quarter of an hour before the hare is done: then baste it with a quarter of a pound of fresh butter put into the dripping pan. Serve up with a cullis sauce, and currant jelly.—*See Sauces.*

Woodcocks and Snipes.

HAVING put your birds on a little spit, take a round of a threepenny loaf, and toast it brown; lay it in a dish under the birds; and when you lay them down to the fire, baste them with a little butter, and let the trail drop on the toast. When they be roasted enough, put the toast in the dish, and lay the birds on it. Pour about a quarter of a pint of gravy into the dish, and set it over a lamp or chafing-dish, for three or four minutes, when the whole will be in a proper condition to be sent to the table. Observe never to take any thing out of a woodcock or snipe.

Eels and Lampreys.

EELS and lampreys are roasted with puddings in their bellies in the same manner. Cut off their heads, gut them, and take off the blood from the bone as clean as possible. Make a forcemeat of shrimps or oysters, chopped small, half a penny loaf crumbled, a little lemon-peel shred fine, the yolks of two eggs, and a little salt, pepper, and nutmeg. Put this into the bellies of the fish, sew them up, and turn them round on the dish. Put flour and butter over them, pour a little water into the dish, and bake them in a moderate oven. When you take them out, take the gravy from under them, and skim off the fat, strain it through an hair sieve, and add to it

a tea-spoonful of lemon pickle, two of browning, a large spoonful of walnut ketchup, a glass of white wine, and anchovy, and a slice of lemon. Let it boil ten minutes, and thicken it with butter and flour. Lemon and crisp parsley may serve as a garnish.

Lobsters.

PUT a skewer into the vent of the tail of the lobster, to prevent the water from getting into the body of it, and put it into a pan of boiling water, with a little salt in it, and if it be a large one, it will take half an hour boiling. Then lay it before the fire, and baste it with butter till it has a fine froth. Dish it up with plain melted butter in a boat. This is a better way than actually roasting them, and is not attended with half the trouble.

Cod's Head.

HAVING washed the head very clean, and scored it with a knife, strew a little salt on it, and lay it in a large tin oven before the fire. Throw away all the water that comes from it for the first half hour; then sprinkle on a little nutmeg, cloves, mace beat fine, and salt. Flour, and baste it with butter. When that has lain some time, turn and season it, and baste the other side the same. Turn it often, then baste it with butter and crumbs of bread. If it be a large head it will take four or five hours baking. Have ready some melted butter with an anchovy, some of the liver of the fish boiled and bruised fine, and mix it well with the butter, and two yolks of eggs beat fine. Then strain them through a sieve, and put them into the saucepan, with a few shrimps or pickled cockles, two spoonfuls of red wine, and the juice of a lemon; serve up.

CHAPTER V.

BAKING.

Leg of Beef.

CUT the meat off a leg of beef, and break the bones; put it into an earthen pan, with two onions and a bundle of sweet herbs, and season it with a spoonful of whole pepper, and a few cloves and blades of mace. Cover it with water, and having tied the pot down close with brown paper, put it into

the oven to bake. As soon as it is enough, take it out and strain it through a sieve, and pick out all the fat and sinews, putting them into a saucepan, with a little gravy, and a piece of butter rolled in flour. Set the saucepan on the fire, shake it often, and when it is thoroughly hot, pour it into the dish, and send it to table. Ox cheek may be done in the same manner; and if you should think it too strong, you may weaken it by pouring in a sufficient quantity of hot water; but cold water will spoil it.

Rump of Beef.

TAKE a rump of beef and bone it, beat it well with a rolling pin, cut off the sinew, and lard it with a large piece of bacon. Season your lards with pepper, salt, and cloves: and lard across the meat, that it may cut handsomely. Season every part of the meat with pepper, salt, and cloves; put them in an earthen pot, with all the broken bones, half a pound of butter, some bay leaves, some whole pepper, one or two shallots, and some sweet herbs. Cover the top of the pan well; then put it in an oven; and let it stand eight hours. Serve it up with some dried sippits, and its own liquor.

Calf's Head.

TAKE a calf's head, and pick and wash it very clean. Get an earthen dish large enough to hold the head, and rub the inside of the dish with butter. Lay some long iron skewers across the top of the dish, and lay the head on them. Skewer up the meat in the middle, that it may not touch the dish, and then grate some nutmeg on every part of it, a few sweet herbs, shred small, some crumbs of bread, and a little lemon-peel cut fine. Then flour it all over, and having stuck pieces of butter in the eyes, and on different parts of the head, flour it again. Let it be well baked, of a fine brown. You may throw a little pepper and salt over it, and put into the dish a piece of beef cut small, a bundle of sweet herbs, an onion, a blade of mace, some whole pepper, two cloves, a pint of water, and boil the brains with some sage. When the head is enough, lay it on a dish, and put it before the fire to keep warm; then stir all together in the dish, and put it in a saucepan; then strain it off, and put it into the saucepan again. Put into it a piece of butter rolled in flour, the sage and the brains chopped fine, a spoonful of ketchup, and two spoonfuls of red wine. Boil them together, take the brains, beat them well, and mix them with the sauce. Pour all into the dish, and send it to table. The tongue must be baked in the head, and not cut out, as the head will then lie in the dish more handsomely.

Pigs.

WHEN necessity obliges you to bake a pig, lay it in a dish, flour it well all over, and rub the pig over with butter. Butter the dish in which you intend to put it, and put it in the oven. Take it out as soon as it is enough; and having rubbed it over with a butter cloth, put it into the oven again till it be dry; then take it out, lay it in a dish, and cut it up. Take off the fat from the dish it was baked in, and some good gravy will remain at the bottom. Add to this a little veal gravy, with a piece of butter rolled in flour, and boil it up; put it into the dish, with the brains and sage in the belly.

Salmon.

CUT a piece of salmon in slices of an inch thick, and make forcemeat as follows: take some of the flesh of the salmon, and the same quantity of the meat of an eel, with a few mushrooms. Season with pepper, salt, nutmeg, and cloves. Beat all together till very fine. Boil the crumb of a halfpenny roll in milk, beat it with four eggs till it be thick, then let it cool, and mix it all together with four raw eggs. Take the skin from the salmon, and lay the slices in a dish. Cover every slice with forced meat, pour some melted butter over them, and add a few crumbs of bread. Lay a crust round the dish, and stick oysters round it. Put it into an oven, and, when it is of a fine brown, pour over it a little melted butter, with some red wine boiled in it, and the juice of a lemon.

Carp.

HAVING scaled, washed, and cleaned a brace of carp properly, get an earthen pan deep enough for them to lie in properly; and having buttered the pan a little, lay in the carp. Season them with a little black and white pepper, mace, cloves, nutmegs, a bundle of sweet herbs, an onion, and an anchovy; pour in a bottle of white wine, cover them close, and put them into a hot oven. If they are large, they will require an hour baking; but if small, less time will do them. When they are enough, take them up carefully, and lay them in a dish. Set it over hot water to keep hot, and cover close. Pour all the liquor in which they were baked into a saucepan; let it boil a minute or two, strain it, and add half a pound of butter rolled in flour. Keep stirring it all the time it is boiling; squeeze in the juice of half a lemon, and put in a proper quantity of salt, observing to skim all the fat off the liquor. Pour the sauce over the fish, lay the roes round them, and garnish with lemon.

Cod's Head.

MAKE the head very clean, and lay it in the pan, which you must first rub round with butter. Put in a bundle of sweet herbs, an onion stuck with cloves, three or four blades of mace, half a large spoonful of black and white pepper, part of a nutmeg bruised, a quart of water, a little piece of lemon-peel, and a little piece of horse-radish. Dust the head with flour, stick a piece of butter on various parts of it, and sprinkle raspings all over it, put it into the oven, and when enough, take it out of the dish, and lay it carefully in the dish in which you intend to serve it up. Set the dish over boiling water, and cover it up close, to prevent its getting cold. In the meantime, as expeditiously as you can, pour all the liquor out of the dish, in which it was baked, into a saucepan, and let it boil three or four minutes; then strain it, and put in a gill of red wine, two spoonfuls of ketchup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, a quarter of a pound of butter rolled in flour, and stir all together till it be thick and boils: then strain it, and pour it into the dish, and have ready some toast, cut three corner ways, and fried crisp. Stick pieces of the toast about the head and mouth, and lay the remainder round the head.

Herrings.

HAVING scaled, washed, and dried your herrings properly, lay them on a board, and take a little black pepper whole, allspice in fine powder, a few whole cloves, and plenty of salt; mix them together, and rub the fish all over with it. Lay them in a pot, cover them with half vinegar and half small beer, tie a strong paper over the pot, and bake them in a moderate oven. They may be eaten either hot or cold, and they will keep good two or three months.

Sprats.

MAY be dressed in the same manner, only they should be slightly rubbed with saltpetre the preceding night; in order to make them red.

CHAPTER VI.

BROILING.

PRELIMINARY HINTS AND OBSERVATIONS.

BEFORE you lay your meat on the gridiron, be careful that your fire be very clear: the kind of cinder termed coak makes the best fire for broiling. Let your gridiron be very clean, and when heated by the fire, rub the bars with clean mutton suet: this will both prevent the meat from being discoloured, and hinder it from sticking. Turn your meat quickly while broiling, and have a dish, placed on a chafing-dish of hot coals, to put your meat in as fast as it is ready, and carry it hot and covered to table. Observe never to baste any thing on the gridiron, because that may be the means of burning it, and making it smoky.

Beef Steaks.

THE best beef steaks are those cut off a rump, and should not be more than half an inch in thickness. Lay on the steaks, and turn them often to keep in the gravy: or, having put them on the gridiron, keep them continually turning; whilst dressing, lay upon them a piece of fat; and when taken from the fire, put upon them a little grated horse-radish, together with a small portion of butter, mixed with white pepper and salt. Put into the dish a little hot gravy, in which let there be shred some eschalot, or young onions.

Mutton Chops.

TAKE a loin of mutton, and cut chops from it about half an inch thick, and cut off the skin, and part of the fat. Keep turning them often, and take care that the fat which falls from them do not make the fire blaze and smoke your chops. Put them into a dish as soon as you think they are done, and rub them with butter. Slice an eschalot very thin into a spoonful of water, and pour it on them with a spoonful of mushroom ketchup, and a little salt. Or cut the best part of a neck of mutton into chops, having previously cut off the fat, and season them with white pepper and salt: keep frequently turning them. When sufficiently done, serve them up as hot as possible.

Pork Chops.

THE same rules we have laid down for broiling mutton, will hold good with respect to pork chops, with this difference only, that pork requires more broiling than mutton. As soon as they are enough, put a little good gravy to them, and strew a little sage, rubbed fine, over them, which will give them an agreeable flavour.

Chickens.

HAVING slitted your chickens down the back, season them with pepper and salt, and lay them on the gridiron, over a clear fire, and at a great distance. Let the inside continue next the fire, till it be nearly half done. Then turn them, taking care that the fleshy sides do not burn, and let them broil till they are of a fine brown. Have good gravy sauce, with some mushrooms, and garnish them with lemon, and the liver broiled, and the gizzards cut, slashed, and broiled with pepper and salt.—*See Sauces.*

Pigeons.

WHEN you broil pigeons, take care that your fire be clear. Take some parsley shred fine, a piece of butter as big as a walnut, with a little pepper and salt, and put it into their bellies. Tie them at both ends, and put them on the gridiron. Or you may split and broil them, having first seasoned them with pepper and salt. Serve them up with a little parsley and butter.

Broiled Fish prepared thus :

WIPE the fish dry; flour them well, and have the gridiron clean; then rub the bars with a veal caul, and put the fish at a proper distance. Broil them gently over a clear fire till of a fine colour, and serve them up directly. Fish in general to be floured, except herrings, which are only to be scored with a knife.

Weavers.

GUT, and wash clean; dry in a clean cloth, and flour; then broil them. Serve with plain butter and anchovy sauce.—*See Sauces.*

Cod.

CUT the cod into slices about two inches thick, and dry and flour them well. Make a good clear fire, rub the grid-

iron with a piece of chalk, and set it high from the fire. Turn them often, till they be quite enough, and of a fine brown. They require a great deal of care to prevent them from breaking. Lobster or shrimp sauce.—*See Sauces.*

Crimped Cod.

PUT a gallon of pump water into a pot, and set it on the fire, with a handful of salt. Boil it up several times, and keep it clean scummed. When well cleared from the scum, take a middling cod, as fresh as possible, and throw it into a tub of fresh pump water. Let it lie a few minutes, and then cut it into slices two inches thick. Throw these into the boiling brine, and let it boil briskly a few minutes. Then take out the slices, take great care not to break them, and lay them on a sieve to drain. When they are well dried, flour them, and lay them at a distance upon a very good fire to broil. Lobster or shrimp sauces.—*See Sauces.*

Trout.

CLEAN and wash, and dry them well in a cloth; tie them round with packthread from top to bottom, to keep them entire and in shape. Then melt some butter, with a good deal of basket salt. Pour it all over the trout till it is perfectly covered; then put it on a clear fire, at a great distance, that it may do gradually. When done, lay it in a warm dish, and serve with anchovy sauce.

Cod Sounds.

LAY them a few minutes in hot water, then take them out, and rub them well with salt, and take off the skin and black dirt. Put them into water, and boil till tender. Take them out, flour them well, pepper and salt them, and then put them on the gridiron. Whilst broiling, season a little good brown gravy with pepper, salt, a tea spoonful of soy, and a little mustard: give it a boil with a bit of flour and butter, and pour it over the sounds.

Lobsters.

WHEN the lobsters are broiled, split their tails and chines, crack their claws, and pepper and salt them. Take out their bodies, and what is called the lady. Then put them again into the shells, and then upon the gridiron over a clear fire, as also the tails and the claws. Baste them with butter, and send them to table, with melted butter and anchovy sauce.

Mackerel.

HAVING cleaned your mackerel, wipe dry, split them down the

back, and season them with pepper and salt. Flour them, and broil them of a fine light brown.—*See Sauces.*

If you choose to broil your mackerel whole, wash them clean, cut off their heads, and pull out their roes at the neck end. Boil their roes in a little water; then bruise them with a spoon, beat up the yolk of an egg, a little nutmeg, a little lemon peel cut fine, some thyme, some parsley, boiled and chopped fine, a little salt and pepper, and a few crumbs of bread. Mix these well together, and fill the fish with them. Flour them well, and broil them nicely. Butter, ketchup, and walnut pickle, will make a proper sauce.

Salmon.

TAKE pieces or slices of salmon, wipe dry, dip in sweet oil (or for want of oil, in fresh butter that has been oiled), and season with pepper and salt; fold them in pieces of writing paper, broil over a clear fire, and serve them up hot.

Eels.

HAVING skinned, gutted, and washed your eels, dry them with a cloth, and rub them with the yolk of an egg. Strew grated bread over them and chopped parsley, and season them with pepper and salt. Baste them well with butter, and broil them on a gridiron. Serve with parsley and butter, and anchovy sauce.

Eels pitch-cocked.

HAVING skinned and cleansed your eels as before, sprinkle them with pepper, salt, and a little dried sage. Turn them backward and forward, and skewer them. Rub your gridiron with beef suet, and broil them till they are of a fine brown. Put them on your dish, serve them up with melted butter, and lay fried parsley round the dish.

Haddocks and Whittings.

HAVING gutted and washed your fish, dry them with a cloth, and rub a little vinegar over them, which will contribute to preserve the skin whole. Dredge them well with flour, and rub your gridiron with beef suet. Let your gridiron be very hot when you lay your fish on, otherwise they will stick to it. Turn them two or three times while they are broiling, and when enough, serve up with melted butter and anchovy sauce.

Another method is, when you have cleansed and dried your fish as before directed, put them in a tin oven, and set them before a quick fire. Take them from the fire as soon as the skin begins to rise, and having beaten up an egg, rub it over

them with a feather. Sprinkle a few crumbs of bread over them, dredge them well with flour, and rub your gridiron when hot with suet or butter; but it must be very hot before you lay your fish on it. When you have turned them, rub a little butter over them, and keep turning them as the fire may require, till they be enough, which may be known by their browning. Serve them up with either shrimp sauce, or melted butter and anchovy sauce.

Mullets.

ARE to be dressed as directed for salmon.

Herrings.

SCALE, gut, and wash clean, dry in a cloth; score, and broil them. Plain butter and mustard for sauce.

Potatoes.

HAVING first boiled them, peel them, cut them into two, and broil them till they are brown on both sides. Then lay them in the plate or dish, and pour melted butter over them.

Mushrooms.

CLEAN fresh mushrooms with a knife, wash and drain them: make a case with a sheet of white paper; rub the inside well with fresh butter, and fill it with the mushrooms; season them with white pepper and salt; put the case containing them upon a baking plate of cast iron (in the country called a back-stone) over a slow fire; cover them with the cover of a stew-pot, upon which place some fire, and when nearly dry, serve them up, with some rich cullis.—*See Sauces.*

Eggs.

HAVING cut a toast round a quartern loaf, 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, and hold it over them. When done, squeeze a Seville orange over them, grate a little nutmeg over it, and serve it up for a side-plate. Or you may poach your eggs, and lay them on a toast; or toast your bread crisp, and pour a little boiling water over it. Season it with a little salt, and then lay your poached eggs on it.

CHAPTER VII.

FRYING.

PRELIMINARY HINTS AND OBSERVATIONS.

BE careful always to keep your frying-pan clean, and see that it is properly tinned. When you fry any sort of fish, first dry them in a cloth, and then flour them. Put into your frying-pan plenty of dripping or hog's lard, and let it be boiling hot before you put in your fish. Butter is not so good for the purpose, as it is apt to burn and blacken the fish, and make them soft. When you have fried your fish, lay them in a dish or hair sieve to drain, before you send them up to table.

Venison.

BONE your venison, if it be either the neck or breast; but if it be the shoulder, the meat must be cut off the bone in slices. Make some gravy with the bones; then take the meat and fry it of a light brown; take it up and keep it hot before the fire. Put some flour to the butter in the pan, and keep stirring it till it be quite thick and brown. Take care it does not burn. Stir in half a pound of fine sugar beat to powder, put in the gravy that came from the bones, and some red wine. Make it the thickness of a fine cream; squeeze in the juice of a lemon, warm the venison in it, put it in the dish, and pour the sauce over it.

Ox Feet.

LET them boil till they are tender; then skin and split them, and take out the bones, and fry them in butter. When they have fried a little, put in some mint and parsley shred small, a little salt, and some beaten butter; beat the yolks of eggs, some mutton gravy and vinegar, the juice of a lemon or orange, and nutmeg. Lay it in the dish, and pour the sauce over it. Some put a little shred onion in it.

Beef Steaks.

HAVING cut your steaks in the same manner as for broiling, put them into a stewpan, with a good piece of butter, set them over a very slow fire, and keep turning them till the butter becomes of the consistence of white gravy. Pour it into a bason, and add more butter to them. When they are nearly fried, pour all the gravy into a bason, and put more

butter in your pan. Fry your steaks over a brisk fire till they are of a light brown, and then take them out of the pan. Put them into a pewter dish made hot, slice a eschalot among them, and put in some of the gravy that was drawn from them, and pour it hot upon them.

Another method is, take rump-steaks, pepper and salt them, and fry them in a little butter very quick, and brown: then put them into a dish, and pour the fat out of the frying-pan. Take half a pint of hot gravy, half a pint of hot water, and put into the pan. Add to it a little butter rolled in flour, a little pepper and salt, and two or three eschalots chopped fine. Boil them up in your pan for two minutes, and pour it over the steaks. You may garnish with a little scraped horse-radish. Or fry the steaks in butter a good brown, then put in half a pint of water, one onion sliced, a spoonful of walnut ketchup, a little chopped eschalot, and some white pepper and salt. When enough, thicken the gravy with flour and butter, and serve up very hot.

Loin or Neck of Lamb.

HAVING cut your lamb into chops, rub both sides of them with the yolk of an egg, and sprinkle some grated bread over them, mixed with a little parsley, thyme, marjoram, winter savory, and a little lemon-peel, all chopped very fine. Fry in butter till of a nice light brown, and garnish with fried parsley.

Veal Cutlets.

CUT your veal into pieces about the thickness of half a crown, and as long as you please. Dip them in the yolk of an egg, and strew over them grated bread, a few sweet herbs, some lemon-peel, and a little grated nutmeg, and fry them in fresh butter. While they are frying, make a little gravy, and when the meat is done, take it out, and lay it in a dish before the fire; then shake a little flour into the pan, and stir it round. Put in a little gravy and pickled mushrooms, squeeze in a little lemon, and pour it over the veal.

Cold Veal.

CUT your veal into pieces of the thickness of half a crown, and as long as you please. Dip them in the yolk of an egg, and then in grated bread, with a few sweet herbs, and shred lemon-peel in it. Grate a little nutmeg over them, and fry them in fresh butter. The butter must be hot, just enough to fry them in. In the meantime, make a little gravy of the bone of the veal, and when the meat is fried, take it out with a fork, and lay it in a dish before the fire. Then shake

a little flour into the pan, and stir it round. Then put in a little gravy, squeeze in a little lemon, and pour it over the veal.

Sweetbreads.

CUT them into long slices, beat up the yolk of an egg, and rub it over them with a feather. Make a seasoning of pepper, salt, and grated bread; dip them into it, and fry in butter; or you may fry them in the following batter. For sauce, ketchup and butter, with gravy or lemon sauce. Garnish with small slices of toasted bacon and crisped parsley.—*See Sauces.*

Batter for frying different Articles; such as Celery, Ox Peths, Sweetbreads, Artichoke Bottoms, Tripe, Eggs, &c.

TAKE four ounces of best flour sifted, a little salt and pepper, three eggs, and a gill of beer; beat them together with a wooden spoon for ten minutes. Let it be of a good thickness to adhere to the different articles.

Tripe.

CUT your tripe into pieces four inches long, and about three inches wide; put it into batter, and fry in boiling lard. Fry till brown; then take it out, and put it to drain, and serve it up with plain butter in a boat: or you may add fried onions, and serve up with butter and mustard.

Sausages.

TAKE six apples, and slice four of them as thick as a crown piece; cut the other two in quarters, and fry them with the sausages till they are brown. Lay the sausages in the middle of the dish, and the apples round them. Garnish with the quartered apples. Sausages fried, and stewed cabbage, make a good dish. Heat cold pease-pudding in a pan, lay it in the dish, and the sausages round; heap the pudding in the middle, and lay the sausages all round up edgeways, except one in the middle at length.

Eggs.

PUT clarified butter in a frying-pan, break fresh eggs, one at a time; put a little white pepper and salt, and turn them half over. They should be fried of a nice brown, but not hard.

Potatoes.

CUT your potatoes into thin slices, as large as a crown piece,

and fry them brown. Lay them in a dish or plate, and pour melted butter over them.

Artichokes.

HAVING blanched them in water, flour them and fry them in fresh butter. Lay them in your dish, and pour melted butter over them.

Celery.

CUT celery heads three inches long, boil them till half done, wipe dry, and dip in batter: have ready boiling lard, take out the heads singly with a fork, fry them of a light colour, drain dry, and serve with fried parsley.

Parsley.

TAKE fresh gathered parsley, pick, wash, and drain it very dry with a cloth: have ready clean boiling lard, put the parsley into it, keep stirring with a skimmer, and when a little crisp, take it out, put it on a drainer, and strew salt upon it.

Turbots.

THE turbot must be small; cut it across as if it were ribbed; when it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it. Fry it till it is brown, and then drain it. Clean the pan, put into it half a pint of white wine, and white gravy enough to cover it, anchovy, salt, nutmeg, and a little ginger. Put in the fish, and let it stew till half the liquor is wasted. Then take it out, and put in a piece of butter rolled in flour, and a squeeze of lemon. Let them simmer till of a proper thickness; rub a hot dish with a piece of eschalot, lay the turbot in the dish, and pour the hot sauce over it.

Soles.

HAVING skinned your soles in the same manner you do eels, except taking off their heads, which must not be done, rub them over with an egg, and strew over them grated bread. Fry them over a brisk fire in hog's lard till they are brown. Serve them up with melted butter, and anchovy sauce.

Smelts.

DRAW the guts out at the gills, but leave in the milt or roe; dry them with a cloth, beat an egg, rub it over them with a feather, and strew grated bread over them. Fry them with hog's lard, and put in your fish when boiling hot. Shake them a little, and fry them till they are of a fine brown.

Drain them on a dish, or in a sieve. Fry a handful of parsley in the manner already directed.

Oysters.

WHEN you intend to fry your oysters, you must always choose those of the larger kind. Open twenty-four large oysters, blanch them with their own liquor; and when three parts done, strain them, and preserve the liquor; then wash, and let them drain: in the meanwhile, make a batter with four table-spoonfuls of flour, two eggs, a little pepper and salt, and their liquor. Beat it well with a wooden spoon for five minutes. Put the oysters into the batter, mix them lightly, and have ready boiling lard. Take the oysters out singly with a fork, put them into the lard, and fry them of a nice brown colour. Then put them on a drainer, strew over a small quantity of salt, and serve them up. If intended for a dish, put fried parsley under them, or stewed spinach.

Carp.

SCALE and gut your carp, then wash them clean, lay them in a cloth to dry, flour them, and fry them of a fine light brown. Take some crusts, cut three-corner ways, and fry them and the roes. When your fish are done, lay them on a coarse cloth to drain, and prepare anchovy sauce, with the juice of lemon. Lay your carp on the dish, the roes on each side, and garnish with lemon and the fried toast.

Tench.

CLEAN your fish, slit them along the backs, and with the point of your knife raise the flesh from the bone. Cut the skin across at the head and tail, strip it off, and take out the bone. Take another tench, and mince the flesh small, with mushrooms, cives, and parsley. Season them with salt, pepper, beaten mace, nutmeg, and a few savory herbs, minced small. Mix these well together, pound them in a mortar with crumbs of bread (in quantity about the size of two eggs) soaked in cream, the yolks of three or four eggs, and a piece of butter. When these have been well pounded, stuff your fish with it. Put clarified butter into a pan, set it over the fire, and when hot, flour your fish, and put them into the pan one by one. Having fried them till brown, take them up and lay in a coarse cloth before the fire to keep hot. Then pour all the fat out of the pan, put in a quarter of a pound of butter, and shake some flour into the pan. Keep it stirring with a spoon till the butter is a little brown, and then pour in half a pint of white wine. Stir them together,

and pour in half a pint of boiling water, an onion stuck with cloves, a bundle of sweet herbs, and two blades of mace. Cover these close, and let them stew as softly as you can for a quarter of an hour; then strain off the liquor, and put it into the pan again, adding two spoonfuls of ketchup, an ounce of truffles or morels, boiled tender in half a pint of water, a few mushrooms, and half a pint of oysters, clean washed in their own liquor. When you find your sauce is properly heated, and very good, put your tench into the pan, and make them quite hot; then take them out, lay them into the dish, and pour your sauce over them. Carp may be dressed in the same manner, as may tench in the manner above described for carp.

Eels.

MAKE your eels very clean, cut them into pieces, and having seasoned them with pepper and salt, flour them and fry them. Let your sauce be plain melted butter and anchovy sauce; but be careful to drain them properly before you lay them in the dish.

Lampreys.

BLEED them, and save the blood; wash them in hot water to take off the slime, and cut them in pieces. When nearly fried enough, pour out the fat, put in a little white wine, and give the pan a shake round. Season with pepper, sweet herbs, a few capers, a good piece of butter rolled in flour, and the blood. Shake the pan often, and cover close. Take them out as soon as enough, strain the sauce, and give it a quick boil. Then squeeze in a lemon, and pour it over the fish.

Mullets.

SCALE and gut them; melt some butter, and pour it into a deep dish. Score the mullets across the back, and dip them into the butter. Then set on in a stewpan some butter, and let it clarify. Fry the mullets in it, and when they are enough, lay them on a warm dish. For sauce, anchovy and butter.

Herrings.

HAVING scaled, washed, and dried your herrings properly, lay them separately on a board, and place them at the fire two or three minutes before they are wanted, which will prevent their sticking to the pan. Dredge your fish with flour; and when your butter boils in the pan, put in your fish, a few at a time, and fry them over a brisk fire. As soon as sufficiently fried,

set their tails up one against another in the middle of the dish, and fry a large handful of parsley crisp; take it out before it loses its colour, lay it round them, and serve them up with parsley sauce in a boat. Some fry onions, lay them round the dish, and make onion sauce; and others cut off the heads of the herrings after they are fried, chop them, and put them into a saucepan, with ale, pepper, salt, and an anchovy; they then thicken it with flour and butter, strain it, and put it into a sauce-boat.

CHAPTER VIII.

*STEWs AND HASHES.**Rump of Beef.*

IN order to stew rump of beef properly, you must first half roast it, and then put it into a large saucepan, with two quarts of water, one pint of small beer, one pint of red wine, two or three blades of mace, an eschalot, two spoonfuls of walnut ketchup, one of lemon pickle, two of browning, and a little cayenne pepper and salt. Let these stew over a gentle fire for two hours, closely covered; then take out your beef, and lay it on a deep dish, skim off the fat, and strain the gravy. Put into it an ounce of morels, half a pint of mushrooms, and thicken your gravy, and pour it over your beef. Lay forcemeat balls round it. Or wash the beef well, season high with pepper, cayenne, allspice, three cloves, and a blade of mace, all in fine powder. Bind up tight, and lay in a pot that will just hold it. Fry three large onions sliced, put them to it, with three carrots, two turnips, an eschalot, four cloves, a blade of mace, a bundle of sweet herbs, and some celery. Cover the meat with beef broth: simmer as gently as possible till tender. Clear off the fat, and add to the gravy half a pint of port wine, a glass of vinegar, two spoonfuls of ketchup; simmer for half an hour, and serve in a deep dish.

Brisket of Beef a La François.

BONE a brisket of beef, and season with sweet herbs, eschalots, beaten spices, pepper, and salt: bind it round with a packthread, and add beef gravy one quart, port wine one pint, walnut ketchup four spoonfuls; braise (stew gently) till tender; wipe the top dry, glaze, and serve it up with the

gravy round. Either onion, savoy, haricot, or ashée sauces may be used. For making glaize, &c.—*See Sauces.*

Brisket of Beef a L'Anglois.

STEW in two gallons of water, for two or three hours over night, about ten pounds of brisket of beef. When sufficiently tender, take out the bones. Then boil in some of the liquor a few carrots, turnips, onions, celery, and white cabbage, till they become quite tender. Add these and some salt and a little pepper to the beef, and remainder of the broth, and stew all together till sufficiently done.

Beef Gobbets.

CUT any piece of beef, except the leg, into pieces about the size of a pullet's egg, and put them into a stewpan. Cover with water, stew, skim clean, and when they have stewed an hour, take mace, cloves, and whole pepper, tied loosely in a muslin rag, and some celery cut small. Put them into the pan with some salt, turnips and carrots pared, and cut in slices, a little parsley, a bundle of sweet herbs, and a large crust of bread. You may put in an ounce of barley or rice, if you like it. Cover it close, and let it stew till tender. Take out the herbs, spices, and bread, and have ready a French roll cut in four. Dish up all together, and send it to table.

Beef stewed savourily.

CUT out the inside of a sirloin of beef, and take from it all the fat; prepare a sufficient quantity of rich forcemeat (*see Sauces*), and put it within the beef, which must be tightly rolled and bound with a tape. Fry to a light brown, and after suffering the fat to drain from it, put it into a stewpan with a quart of good gravy, a little ketchup, anchovy liquor, and a few oysters, if in season.

Beef Steaks.

HAVING procured rump steaks, cut thick for this purpose, pepper and salt them, and lay them in a stewpan, with some butter and a little water; when brown, add half a pint of water, a blade or two of mace, two or three cloves, an anchovy, a small bundle of sweet herbs, a piece of butter rolled in flour, a glass of white wine, and an onion. Cover close, and let them stew softly till tender; then take out the steaks, and pour off all the fat. Then strain the sauce they were stewed in, and pour it into the pan, add a glassful of port wine, and toss it all up together, till the sauce be quite hot

and thick; and if you choose to enrich it, you may add a quarter of a pint of oysters. Lay your steaks into the dish, and pour the sauce over them. Or take three or four beef steaks cut thick, and season with white pepper, salt, and eschalot shred fine. Lay them in a stewpan, with some slices of bacon under and over them, together with a piece of butter. Stew over a slow fire for a quarter of an hour, after which put to them a pint of brown gravy, a few pickled mushrooms, a cucumber, a few morels, and two spoonfuls of port wine. Stew till the steaks are sufficiently tender; then take out the bacon, skim off the fat, and thicken the gravy with flour rolled in butter.

Beef Steaks stewed with Cucumber.

PARE four large cucumbers, and cut them into slices about an inch long, and put them into a stewpan, with four onions sliced, and a piece of butter. Fry till brown, and add a pint of gravy; dust in a little flour. When the cucumbers are sufficiently tender, skim off the fat. Take four rump steaks, having previously beaten and seasoned them with white pepper and salt. Fry these quickly in butter; and, when done, put them into a dish, pouring the cucumbers, onions, and gravy over them.

Ox Tongue.

STEW it in just water enough to cover it, and let it simmer two hours. Peel and put it into the liquor again, with some pepper, salt, mace, two cloves, and whole pepper, tied in a bit of fine cloth; a few capers, chopped turnips, and carrots sliced; half a pint of beef gravy, a quarter of a pint of white wine, and a bunch of sweet herbs. Let it stew very gently until tender; then take out the spice and sweet herbs, and thicken with a piece of butter rolled in flour.

Hashed Beef or Mutton—Savoury.

TAKE some onions and cut into slices, put a piece of butter into a saucepan, and then put in the onions, with two spoonfuls of good gravy; let them stew for ten minutes, taking care to keep them of a good yellow colour. Take off all the fat; cut the beef or mutton into thin slices, and put it into the sauce with a spoonful of walnut ketchup, four spoonfuls of port wine, salt, white pepper, and add a little gravy a short time before serving up.

Hashed Beef or Mutton—Plain.

TAKE the bones of the meat, break small, and stew in a little water with onions and sweet herbs; strain. Take a

lump of butter rolled in flour, fry it till of a nice brown; add the gravy and the meat, previously seasoned with pepper, onion, and shred parsley, to the fried butter in the frying pan, and when warm serve up.

Lamb's Head.

IN order to stew a lamb's head, wash and pick it very clean. Lay it in water for an hour, take out the brains, and with a sharp knife carefully extract the bones and the tongue; but be careful to avoid breaking the meat. Then take out the eyes. Take two pounds of veal and two pounds of beef suet, a very little thyme, a good piece of lemon peel minced, part of a nutmeg grated, and two anchovies. Having chopped all these well together, grate two stale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of fresh mushrooms, clean peeled and washed, the yolks of six eggs chopped, half a pint of oysters clean washed, or pickled cockles. Mix all together; but first stew your oysters, and put to them two quarts of gravy, with a blade or two of mace. Tie the head with packthread, cover it close, and let it stew two hours. While this is doing, beat up the brains with some lemon-peel cut fine, a little chopped parsley, a little grated nutmeg, and the yolk of an egg. Fry the brains in little cakes, in boiling dripping, and fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and strain the gravy the head was stewed in. Put to it the truffles and morels, and a few mushrooms, and boil all together; then put in the rest of the brains that are not fried, and stew them together for a minute or two. Pour this over the head, lay the fried brains and balls round it, and garnish with lemon.

Lamb's Head and Appurtenances.—See Made Dishes.

Knuckle of Veal.

BEFORE you begin your stew, take care that the pot or saucepan is very clean, and lay at the bottom of it four clean wooden skewers. Wash and clean the knuckle carefully, and lay it in the pot, with two or three blades of mace, a little whole pepper, a little piece of thyme, a small onion, a crust of bread, and two quarts of water. Having covered it down close, make it boil, and let it only simmer for two hours. When enough, take it up, lay it in a dish, and strain the broth on it.

Calf's Head.

TAKE a head without the scalp, chopped in half; wash and blanch it, peel the tongue cut in slices, and likewise the meat

from the head: add blanched morels and truffles, egg and forcemeat balls, stewed mushrooms, artichoke-bottoms, and well seasoned gravy. Let the meat stew gently till nearly done, and then add slices of throat sweetbreads. When serving up, put round the hash the brains and fried rashers of bacon. If desired, half the head may be put on the top, and prepared thus: when the head is blanched, one half is to be rubbed over with the yolk of a raw egg; then season with pepper and salt, strew with fine grated bread, bake till very tender; and brown with a salamander. The brains to be mixed with yolk of egg, and rolled in grated bread, and fried in boiling lard. Or take a calf's head with the skin on; scald off the hair, and when well washed, split the head and take out the brains: boil the head till tender, then from one half of it take off the flesh, and cut it into small pieces; dredge with a little flour, and let it stew for a quarter of an hour in a rich white gravy made of veal and mutton, a piece of bacon, and seasoned with white pepper and salt, onion, and a very little mace. Take off the meat from the other half of the head in one whole piece, and roll it like a collar, having previously stuffed it with a rich forcemeat (*see Sauces*), and bind with a tape. Stew till tender in good gravy: when done enough, put it in a dish, with the hash made of the other part of the head round it, and garnish with forcemeat balls, fried oysters, and the brains made into cakes with grated bread and yolk of egg, and fried in butter; add wine, truffles, morels, mushrooms, or any other kind of seasoning to the taste.

Hashed Veal.

CUT your veal into thin round slices, of the size of a half-crown, and put them into a saucepan, with a little gravy. Put to it some lemon-peel cut exceedingly fine, and a tea-spoonful of lemon-pickle. Put it on the fire, and thicken it with butter and flour. Put in your veal as soon as it boils, and just before you dish it up put in a spoonful of cream, and lay sippets round the dish.

Minced Veal.

HAVING cut your veal into slices, and then into square pieces (but do not chop it), put it into a saucepan, with two or three spoonfuls of gravy, a little pepper and salt, a slice of lemon, a good piece of butter rolled in flour, a tea spoonful of lemon-pickle, and a large spoonful of cream. Keep shaking over the fire till it boil; but it must not boil above a minute, as otherwise it will make the veal hard. Serve it up with sippets round the dish.

Minced Beef.

SHRED the beef least roasted very fine, with some of the fat; put it into a stewpan, with a small quantity of onion or eschalot, and a large spoonful of vinegar, or instead of onion two large spoonfuls of eschalot vinegar, a little water or broth, some of the gravy of the meat, and pepper and salt: let the whole simmer gently, but do not let it boil, as that will harden the meat. Serve in a dish with sippets.

Hashed Beef and broiled Bones.

CUT the fillet from the inside of a sirloin that has been roasted the preceding day; or for want of it, the other part, into small collops; cut the bones into neat pieces, leave plenty of meat on, score, pepper, and salt the bones; put them into a tart-pan, and pour a little oiled butter over them; a short time before they are wanted, put them in the oven to warm through, and then on the gridiron to brown: put the trimmings of the meat and the rough bones into a stewpan, and two large onions sliced, a little vinegar, and a pint of stock (*see Sauces*): set it on a stove to stew slowly for an hour; then strain and skim off the fat; put an ounce of butter into the stewpan, and set it on the fire to melt, then add a table spoonful of flour; stir over the fire for a minute or two; then put in the liquor the beef bones, &c. were stewed in; stir till it boil, then add a little ketchup, strain through a tamis, and put the collops to it; set it by the side of a stove to keep hot, for it should not boil, as that would harden the meat; season with pepper and salt; serve up with the broiled bones round the side.

Hashed Lamb and broiled Blade-bone.

CUT the blade-bone from the shoulder of lamb, leaving a little meat upon it; score, pepper, and salt it; put it on a tart-dish; pour over it a little oiled butter, and put it into the oven to warm through: cut the other part of the meat into neat collops; put a little coulis (*see Sauces*) into a stewpan; make it hot, and add a little mushroom ketchup, and half a spoonful of eschalot vinegar: put in the collops, set them by the side of a stove to get hot, but do not let them boil; take the blade-bone out of the oven; put it on a gridiron to brown, and put the hash on the dish, and the blade-bone on the middle of the dish.

Lamb's Head minced.

CHOP the head in halves, and blanch it with the liver, heart, and lights: clean the brains in warm water, dip them in yolk

of egg, grated bread, and chopped parsley, seasoned with white pepper and salt; and whilst the head is blanching, fry them in boiling lard, and drain. Chop the heart, &c. and add a little parsley and lemon-peel, chopped very fine, seasoned with white pepper and salt; stew in some cullis till tender. Wash the head over with yolk of egg, strew over grated bread, seasoned with white pepper and salt, and bake gently till very tender. Serve up, having browned the head with a salamander, put the mince under it, and the brains round it, with rashers of broiled bacon.

Ox Palates for Made Dishes.

STEW them till tender, which must be done by putting them into cold water, and letting them stew softly over a gentle fire, till they are as tender as you wish. Then take off the two skins, cut them in pieces, and put them into either your made dish or soup, with cocks-combs and artichoke bottoms cut small.

Neats Tongues whole.

PUT two tongues in water just sufficient to cover them, and let them stew two hours. Then peel them, and put them in again with a pint of strong gravy, half a pint of white wine, a bundle of sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; a spoonful of capers chopped, turnips and carrots sliced, and a piece of butter rolled in flour. Let all stew together very softly over a slow fire for two hours, and then take out the spice and sweet herbs, and send the dish to table.

Venison hashed.

TAKE the part least done of ready dressed venison, cut it in slices, and put them into a stewpan; then pass a bit of fresh butter and flour, and chopped eschalots, over a slow fire for ten minutes, and add to them half a pint of port wine, two spoonsful of browning, a pint and an half of veal stock, its own gravy, a little grated lemon-peel, cayenne pepper, salt, and lemon-juice. Season to the taste; boil all together for a quarter of an hour, and strain through a tamis on the venison: let it simmer till perfectly hot. Or cut the venison into neat thin slices, as near the shape of a cutlet as the meat will admit; lay the venison in a stewpan round the sides, like cutlets on a dish; put the gravy belonging to the venison in the stewpan, together with a quarter of a pint of stock (*see Sauces*); sprinkle with pepper and salt, adding a little cayenne: cut a sheet of paper to the size of the stewpan, and put it

over the meat to keep the steam in while it is warming by the side of the stove; put the trimmings and lean pieces into another stewpan, with two large onions sliced, three cloves, a faggot of sweet herbs, a pint of stock, a table spoonful of browning, and a glass of port wine: let the stewpan simmer for two hours; then strain through a tamis, and skim off the fat; put an ounce of butter into the stewpan, and set it on the fire to melt; when melted, put as much flour as will dry up the butter; stir over the fire for a few minutes, then strain through a tamis into the stewpan containing the venison, and let it simmer till hot.

Mutton Venison.

SKIN and bone a loin of fine old wether mutton; after removing the suet, put it into a cold stewpan for one night, with the bones round it, and pour over it a pint of port wine and a quart of water: the following day, put it over the fire, together with the bones, laying the fat side downwards, and adding one eschalot, one blade of mace, a little parsley, marjoram, six pepper-corns, and a little lemon-peel: after stewing an hour, turn the fat side uppermost, and when enough, take up the meat, hold a salamander over it, skim off the fat, and strain the gravy.

Turkies or Fowls.

WHEN you stew a turkey or a fowl, put four clean skewers at the bottom, and lay your turkey or fowl thereon. Put in a quart of gravy, a bunch of celery cut small and washed very clean, and two or three blades of mace. Let it stew gently till there remain only enough for sauce, and then add a large piece of butter rolled in flour, two spoonful of red wine, the same quantity of ketchup, and a sufficient quantity of pepper and salt to season it. Lay your turkey or fowl in the dish, pour the sauce over it, and send it to table.

Turkey stewed brown.

BONE your turkey, and fill it with forcemeat, made in the following manner: Take the flesh of a fowl, half a pound of veal, the flesh of two pigeons, and a pickled or dried tongue peeled. Chop these all together, and beat them in a mortar, with the marrow of a beef bone, or a pound of the fat from a loin of veal. Season it with a little pepper and salt, two or three blades of mace, as many cloves, and half a nutmeg dried at a great distance from the fire, and pounded. Mix all these well together, and fill your turkey with it. Then put it into a little pot, that will just hold it, having first laid four

or five skewers at the bottom of the pot, to prevent the turkey sticking to it. Put in a quart of good beef and veal gravy, in which sweet herbs and spice have been boiled, and cover it close. When it has stewed half an hour, put in a glass of white wine, a spoonful of ketchup, a large spoonful of pickled mushrooms, and a few fresh ones, if in season; a few truffles and morels, and a small piece of butter rolled in flour. Cover close, and let it stew half an hour longer. Get little French rolls ready fried, and get some oysters and strain the liquor from them. Then put the oysters and liquor into a saucepan, with a blade of mace, a little white wine, and a piece of butter rolled in flour. Let them stew thick, and then fill the loaves. Lay the turkey in the dish, and pour the sauce over it. If there is any fat on the gravy, take it off, and lay the loaves on each side of the turkey, but if you have no loaves, garnish with lemon, and make use of oysters dipped in batter and fried.

Stewed Chickens.

TAKE two fine chickens, and half boil them. Then take them up in a pewter dish, and cut them up, separating every joint one from the other, and taking out the breast bones. If the fowls do not produce liquor sufficient, add a few spoonful of the water in which they were boiled, and put in a blade of mace, and a little salt. Cover it close with another dish, and set it over a stove or chafing dish of coals. Let it stew till the chickens are enough, and then send them hot to the table.

Fowl stewed in Rice.

TAKE a fowl and half boil it in a moderate quantity of water: boil a quarter of a pound of rice, which, together with the fowl and a pint of veal gravy, must be put into a stewpan: add a blade of mace, and season with white pepper and salt.

Geese Giblets.

CUT the neck in four pieces, and the pinions in two, and clean well, and slice the gizzard. Let them stew in two quarts of water or mutton broth, with a bundle of sweet herbs, a few pepper corns, three or four cloves, an anchovy, an onion, and a spoonful of ketchup. When the giblets feel tender, put in a spoonful of cream, thicken it with flour and butter, lay sippets round it, and serve up in a soup dish.

Giblets stewed plain.

CUT two pair of giblets into pieces of two inches long; then blanch them, trim the bones from the ends, and wash

the giblets: drain them dry, put them in a stewpan with half a pint of stock (*see Sauces*), cover close, and simmer over the fire till nearly done; then add good seasoned cullis (*see Sauces*), and stew till tender.

Giblets stewed with Pease.

PROCEED as above, but instead of cullis, take a pint of shelled young green pease, and mash them in a stewpan with a little fresh butter and salt, till three parts done: then add some cullis, and the giblets, and stew them till tender.

Pheasants.

STEW your pheasant in veal gravy, and let it stew till there is just enough liquor left for sauce. Then skim it, and put in artichoke bottoms parboiled, a little beaten mace, and white pepper and salt enough to season it, with a glass of white wine. Thicken it with a piece of butter rolled in flour, if not already thick enough. Squeeze in a little lemon; then pour the sauce over the pheasant, and put some forcemeat balls into the dish. A good fowl, trussed with the head on, like a pheasant, will eat equally as well.

Woodcocks and Partridges.

YOUR woodcock must be cut up as for eating, and the entrails worked very fine with the back of a spoon. Mix with them a spoonful of red wine, the same quantity of water, and half a spoonful of eschalot vinegar; roll a piece of butter in flour, and put all into your tossing-pan. Shake it over the fire till it boil, then put in your bird, and when thoroughly hot, lay it in your dish with sippets round, and strain the sauce over it. A partridge is dressed in the same manner.

Duck stewed.

YOU may lard it or not, as you like. Half roast it, and then put it into a stewpan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped small, a spoonful of eschalot vinegar, a piece of lemon-peel, cayenne and salt. Stew it gently, close cover it till tender. Take out the duck from the sauce, boil it up quick, strain and pour over the duck; add truffles and morels, if agreeable.

Duck stewed with Green Pease.

HALF roast a duck; put it into a stewpan with a pint of good gravy, a little mint, and three or four leaves of sage cut small. Cover up close, and let the duck continue in the pan for half an hour. Put a pint of green pease boiled as

for eating, into the pan, after having thickened the gravy. Serve up, pouring the gravy and pease upon the duck.

Hashed Turkeys, Fowls, and Rabbits.

CUT either of the above very neatly into pieces, and put it into a stewpan: into another stewpan put a piece of butter rolled in flour, and some chopped onions or eschalots; cover close and stew for ten minutes: add veal stock (*see Sauces*), half a pint; lemon pickle, one spoonful; walnut ketchup, two spoonsful; browning, one spoonful; boil for ten minutes, and strain into the stewpan containing the hash: let this simmer till enough; and serve with grilled fowl round it.

Wild Ducks hashed.

HAVING cut up your duck as for eating, put it in a tossing-pan, with a spoonful of good gravy, the same of red wine, an eschalot sliced exceedingly thin, and a tea spoonful of garlic vinegar. When it has boiled two or three minutes, lay the duck in the dish, and pour the gravy over it. You may add a little browning; but remember that the gravy must not be thickened.

Hares hashed.

HARES are hashed in the same manner as venison.

Jugged Hare.

CUT your hare into little pieces, and lard them here and there with little slips of bacon. Season them with a little pepper and salt, and put them into an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bundle 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 out into the dish, take out the onion and sweet herbs, and send it hot to table. As to the larding, you may omit it, if you please. Or, case the hare, cut off the shoulders and legs, and the back in three pieces. Lard them well with fat bacon, and put them into a stewpot with the trimmings. Add to them allspice, mace, whole pepper, a little of each; a small clove of garlic or a spoonful of garlic vinegar, three onions, two bay leaves, and a small bundle of parsley, thyme and savory, tied together; a quart of veal stock, and three gills of port wine: let it simmer till nearly done; strain the gravy, skim off the fat, adding two spoonsful of browning, cayenne, salt, and lemon juice, and thicken with butter rolled in flour: put in the hare, and simmer it till sufficiently done.

Stewed Peas and Lettuce.

PUT a quart of green peas, two large cabbage-lettuces, cut small across, and washed very clean, into a stewpan, with a quart of gravy, and stew them till tender. Put in some butter rolled in flour, a spoonful of essence of ham, and season with pepper and salt. As soon as they are of a proper thickness, dish them up.

Pease stewed for Sauce.

TO a quart of shelled young green pease add two ounces of fresh butter, a very little sifted sugar, and some salt: put them into a stewpan, cover close, simmer till nearly done, then add some good seasoned cullis (*see Sauces*), and stew them till tender. They may be served with lamb, veal, or chickens.

Cucumbers.

TAKE fresh gathered cucumbers, pare them, and cut them into slices: put them into a stewpan, and add a little salt, vinegar, and an onion, simmer over a fire till nearly done and the liquor consumed: or fry them with a bit of fresh butter, and add a strong cullis (*see Sauces*), letting the cucumbers stew till sufficiently done.

Mushrooms (brown).

WITH a knife, clean a pottle of fresh mushrooms, put them into water, and when stewed, take them out with a small tin slice: put them into a stewpan with two ounces of fresh-butter, a little salt, some white pepper, a tea spoonful of essence of anchovy, and the juice of half a lemon; cover the stewpan close, put it over the fire, and let it boil for five minutes: thicken with a little flour and water; add a spoonful of browning, two spoonsful of port wine, and stew gently for five minutes.

Mushrooms (white).

PROCEED as above, only instead of browning, and port wine, add a gill of good cream.

Sorrel.

TAKE some sorrel, and after being well washed and chopped, put it into a stewpan with a slice of ham, and a bit of butter: when stewed, squeeze gently, adding some stock (*see Sauces*), a spoonful of mushroom ketchup, a tea spoonful of vinegar, two tea spoonsful of lemon-pickle, a bit of butter,

and a lump of sugar: stew gently, and after taking out the ham, and chopping the sorrel smooth with a wooden-spoon, add a little more stock, and season with white pepper and salt.

Spinage.

MAY be stewed in the same way, and when there is a scarcity of sorrel, may be made to nearly resemble it in flavour, by squeezing in a sufficiency of lemon-juice to render it acidulous: or, it may be stewed with a few spoonsful of water, drained, and squeezed: returned into the stewpan after being well beaten, adding veal stock, cream, white pepper and salt: serve with poached eggs.

Artichoke bottoms.

BOIL six artichokes till half done; then take the leaves and choke away, trim the bottoms neatly; put them into a stewpan, with half a pint of veal stock (*see Sauces*), a little salt and lemon juice, and stew gently till done: serve up with benshamelle over them.—*See Sauces.*

Endive.

TAKE white endive, and put it into a stewpan of cold water; when it boils take it off, and throw into cold water for an hour: take it out of the water, and squeeze very dry; lay it in a stewpan, covering it with weak stock (*see Sauces*), and let it boil till the stock is reduced: if intended to be brown, add coulis; if white, add benshamelle.—*See Sauces.*

Chardoons.

CUT them about six inches long, string them, and stew them till tender. Then take them out, flour them, and fry them in butter till they are brown. Serve, with melted butter. Or you may tie them up in bundles, and boil them like asparagus. Put a toast under them, and pour a little melted butter over them.

Muscles.

HAVING washed your muscles very clean from the sand in two or three waters, put them into a stewpan, and cover them close. Let them stew till the shells are opened, and then take them out one by one, and pick them out of the shells. Be sure to look under the tongue to see if there be a crab, and if you find one, throw away that muscle. Having picked them all clean, put them into a saucepan, and to a quart of muscles put half a pint of the liquor strained through a sieve; add a

few blades of mace, a small piece of butter rolled in flour, and let them stew. Lay some toasted bread round the dish, and pour in the muscles.

Carp and Tench.

CARP and tench may be stewed in the following manner: gut and scale your carp and tench, and having dredged them with flour, fry them in dripping, or good suet, till they are brown. Put them into a stewpan, with a quart of water, the like quantity of port wine, a large spoonful of lemon-pickle, the same of browning, and the like of walnut ketchup: add a little mushroom powder, a proper quantity of cayenne pepper, a large onion stuck with cloves, a spoonful of garlic vinegar, and a stick of horse-radish. Cover your pan close, that none of the steam may escape, and let them stew gently over a stove fire, till the gravy is reduced to barely the quantity sufficient to cover them in the dish. Then take them out, and put them on the dish you intend to serve them up in. Put the gravy on the fire, and having thickened it with a large piece of butter, and some flour, boil it a little, and strain it over your fish. Or, having scaled the carp, and cleaned the tench, dredge them with flour, and fry in dripping. When fried, put the fish into a stewpan with some good gravy, a few anchovies, a bunch of thyme and sweet herbs, a little mace, four spoonsful of ketchup, two spoonsful of browning, and a small slice of onion: stew till nearly enough; take up the fish into another stewpan, strain the gravy, skim off the fat, and having added half a pint of port wine, pour on the fish; stew till enough, thickening with flour and butter.

Carp stewed white.

HAVING scaled, gutted, and washed your carp, put them into a stewpan, with two quarts of water, half a pint of white wine, a little pepper, salt, and whole mace, a bunch of sweet herbs, two onions, and a stick of horse-radish. Cover the pan close, and let it stand an hour and a half over a stove. Put a gill of white wine into a saucepan, with an onion, two anchovies chopped fine, a quarter of a pound of butter rolled in flour, a little lemon peel, and half a pint of veal gravy. Having boiled them a few minutes, add the yolks of two eggs, mixed with a little cream, and when it boils, squeeze in the juice of half a lemon. Pour this hot upon the fish, and serve them up.

Barbel.

TAKE a large barbel, scale, gut, and wash it in vinegar and salt, and afterwards in water. Put it into a stewpan, with eel

broth enough to cover it. Let it stew gently, then add some cloves, a bunch of sweet herbs, white pepper and salt. Let them stew gently, till the fish is done; then take it out, thicken the sauce with butter and flour, and pour it over the fish.

Lobsters.

BOIL the lobsters, and pick the meat clean from the shells. Take a pint of water, a little mace, a little whole pepper, and the shells of the lobsters. Let them boil till all their goodness is out; then strain off the liquor, and put it into a saucepan. Put in the lobsters with a bit of butter rolled in flour, half a pint of veal gravy, a spoonful or two of white wine, a spoonful of essence of anchovy, and a little juice of lemon. Let them boil, and then lay them in the dish.

Lampreys and Eels.

HAVING skinned and gutted your lampreys, season them well with salt, pepper, a little lemon peel shred fine, mace, cloves, and nutmeg. Cut some thin slices of butter into the bottom of your saucepan, and put your fish into the pan, with half a pint of good gravy, a gill of white wine or cyder, the same of claret, a spoonful of essence of anchovy, a bundle of marjorum, winter savory, and thyme, and an onion sliced. Stew them over a slow fire, and keep the lampreys turning till quite tender; then take them out, and thicken the sauce with the yolk of an egg, or a little butter rolled in flour, and having poured it over the fish, send them up to table.

Eels may be stewed in the same manner.

Flounders, Plaice, and Soles.

THESE three different species of fish may be stewed in one and the same manner. Half fry them in butter till of a fine brown; then take them up, put to your butter a quart of water, two anchovies, and an onion sliced, and boil them slowly a quarter of an hour. Put your fish in again, with two anchovies, and stew gently twenty minutes. Take out the fish, put in a spoonful of lemon pickle, and thicken the sauce with butter and flour; having given it a boil, strain it through a tamis over the fish, and serve up with oyster, cockle, or shrimp sauce.

Stewed Cod.

CUT some slices of cod, and season with nutmeg, pepper, and salt: put them into a stewpan with a gill of water, and two gills of gravy: cover close, and after stewing a short time, add half a pint of white wine, some lemon juice, a few oysters with their liquor, a piece of butter rolled in flour, and

two or three blades of mace: the fish will take a quarter of an hour to stew, when they are to be served up, with the sauce over them.

Stewed Cod's Head and Shoulders, in the Scotch manner.

BOIL the fish till nearly enough, take it out; put it in a stewpan with two bottles of strong ale; two ounces of butter; one spoonful of essence of anchovy; one spoonful of lemon pickle; a pint of beef gravy; two onions; a few oysters; white pepper and salt: let it stew till the fish is done; and strain the sauce over it.

Holibut may be done in the same manner, adding force-meat balls, made of a part of the fish chopped, shred thyme, parsley, and marjorum, a little nutmeg, pepper, and salt, rolled in egg, and fried butter.

To make Water-Souchée, of Perch, Plaice, or Flounders.

WASH clean, and cut the fins close off the fish; take three pints of water, a few of the fish, some clean picked and washed parsley, parsley-roots washed and sliced, and stew till quite tender: pulp them through a sieve: put the liquor and pulp into a stewpan, together with the fish you mean to water-souchée, adding more parsley and parsley-roots as before, a little white pepper and salt: stew till done, and serve up with the liquor, parsley, and roots.

Stewed Oysters.

OYSTERS for stewing, should be of the largest kind: put the oysters in their own liquor on to blanch, and as soon as they boil, take them up, lay them on a cloth to dry, and strain the liquor through a tamis: melt a bit of butter in a stewpan, and when melted, add a little flour and their liquor: stir till it boil, and add half a glass of white wine, a little beaten mace, white pepper and salt, and half a pint of coulis (*see Sauces*): boil for a few minutes; put in the oysters, and simmer for a minute or two: serve with sippets.

Escaloped Oysters.

BLANCH the oysters, beard them, and strain the liquor; put a bit of butter into a stewpan, and when melted, add as much flour as will dry up the butter: now add the oyster liquor and a little good stock (*see Sauces*), half a spoonful of essence of anchovy, a little grated nutmeg, white pepper, and salt: boil for a few minutes; put in the oysters to heat through, and fill the escalop-shells, having previously buttered them: strew

grated bread over them, and drop oiled butter on the top : put them into an oven, or Dutch oven, and if not sufficiently brown, hold the salamander over them.

Prawns, Shrimps, or Crawfish.

TAKE about two quarts, and pick out their tails. Bruise the bodies, and put them into half a pint of white wine or cyder, with a blade of mace, and some coulis (*see Sauces*). Let them stew a quarter of an hour, then stir together, and strain : wash out the saucepan, and put to it the strained liquor and tails. Grate in a little nutmeg, add salt, white pepper, and a quarter of a pound of butter rolled in flour. Shake all together ; cut a thin toast round a quartern loaf, toast brown on both sides, cut into six pieces, lay close together in the bottom of your dish, and pour your fish and sauce over it. Send it hot to table.

CHAPTER IX.

RAGOUTS.

A fore Quarter of House Lamb.

CUT off the knuckle bone, and take off the skin. Lard it all over with bacon, and fry of a nice light brown. Then put it into a stewpan, and just cover over with mutton gravy, a bunch of sweet herbs, some pepper, salt, beaten mace, and a little whole pepper. Cover close, and stew for half an hour. Pour out the liquor, and take care to keep the lamb hot. Strain off the gravy, and have ready half a pint of oysters fried brown. Pour all the fat from them, add them to the gravy, with two spoonsful of red wine, a few mushrooms, and a bit of butter rolled in flour. Simmer all together, with the juice of half a lemon. Lay the lamb in the dish, and pour the sauce over it.

Beef.

TAKE a large piece of flank of beef, which is fat at the top, or any piece that is fat at the top and has no bones in it, even the rump will answer the purpose. Strip the bone very nicely, flour the meat well, and fry it brown in a large stewpan, with a little butter ; then cover with stock (*see Sauces*), adding a pint of port wine, two spoonsful of walnut ketchup, an ounce of truffles and morels, cut small, and some fried or

dried mushrooms also cut small. Cover close, and let it stew till the sauce be rich and thick. Then have ready some artichoke bottoms quartered, and a few pickled mushrooms. Give the whole a simmer, and when your meat is tender, and your sauce rich, lay the meat into a dish, and pour the sauce over it. You may add a sweetbread cut in six pieces, a palate stewed tender, and cut into little pieces, some cockscombs, and a few forcemeat balls.

Ox Palates.

CLEAN them well, and boil very tender.

Calf's Feet.

BOIL the feet, bone and cut the meat in slices, brown the frying-pan, and put them in some good beef gravy, with morels, truffles, and pickled mushrooms, the yolks of four eggs boiled hard, some salt, and a little butter rolled in flour.

Breast of Veal.

HAVING half roasted a breast of veal, bone it, and put it into a tossing-pan, with a quart of veal gravy, an ounce of morels, and the same quantity of truffles. Stew till tender, and just before you thicken the gravy, put in a few oysters, some pickled mushrooms, and pickled cucumbers, all cut in small square pieces, and the yolks of four eggs, boiled hard. Cut your sweetbread in pieces, and fry of a light brown. Dish up your veal, and pour the gravy hot upon it.

Neck of Veal.

HAVING cut a neck of veal into steaks, flatten them with a rolling-pin. Season them with salt, pepper, cloves, and mace; lard them with bacon, lemon-peel, and thyme, and dip them into the yolks of eggs. Make a sheet of strong foolscap paper up at the four corners, in the form of a dripping-pan. Pin up the corners, butter the paper, and also the gridiron, and set it over a charcoal fire. Put in your meat, and let it do leisurely, keeping it basting and turning to keep in the gravy. When enough, have ready half a pint of strong cullis (*see Sauces*), season high, and put in mushrooms and pickles, forcemeat balls dipped in the yolks of eggs, oysters stewed and fried, to lay round and at the top of your dish, and then serve it up. If for a brown ragout, put in red wine; but if for a white one, put in white wine, with the yolks of eggs beat up with two or three spoonsful of cream.

Sweetbreads (brown).

TAKE throat sweetbreads, previously blanched and cut into slices; morels blanched and cut in halves; stewed mushrooms; egg balls (*see Sauces*); artichoke bottoms or Jerusalem artichokes, parboiled and cut in pieces; green truffles pared and cut in thick slices, and stewed in stock till nearly reduced; and cocks-combs almost boiled; mix all together, and add coulis (*see Sauces*), half a pint; port wine, four spoonsful; walnut ketchup, two spoonsful; browning, two spoonsful; cayenne and salt; stew gently for a quarter of an hour, and serve.

Sweetbreads (white).

IN a stewpan, put stewed mushrooms, egg balls, slices of blanched throat sweetbreads, cocks-combs nearly boiled, four spoonsful of white wine, a tea spoonful of garlic vinegar, and half a pint of coulis; stew ten minutes, strain the sauce into another stewpan, and reduce over the fire to half the quantity: beat up the yolks of two eggs, a gill of cream, a little mace, white pepper, and salt; and strain through a sieve to the sweetbreads, &c.: simmer for five minutes (but do not boil), and serve.

Leg of Mutton.

TAKE off all the skin and fat, and cut it very thin the right way of the grain; then butter your stewpan, and shake some flour into it. Slice half a lemon, and half an onion, cut them very small, and add a little bundle of sweet herbs, and a blade of mace. Put these and your meat into the pan, stir a minute or two, and then put in six spoonsful of gravy. Have ready an anchovy, minced small, and mixed with some butter and flour. Stir it all together for six minutes, and then dish it up.

Goose.

BREAK the breast bone of the goose, and make it quite flat. When it is skinned, dip it into boiling water; season with pepper, salt, and a little mace beaten to powder: lard, and then flour it all over. Take near a pound of beef suet cut small, put it into a stewpan according to the size of the goose; when melted, and boiling hot, put in the goose. When brown all over, add to it a quart of beef stock (*see Sauces*), boiling hot, a bunch of sweet herbs, a blade of mace, a few cloves, some whole pepper, two or three small onions, and a bay leaf.

Cover very close, and stew very softly. An hour will do it, if a small one; if a large one, an hour and a half. Make the following ragout for it: some turnips and carrots cut as for a harrico of mutton, and some onions, all boiled enough, and half a pint of rich beef stock. Put them all into a stewpan, with some pepper, salt, and a piece of butter rolled in flour. Let them stew a quarter of an hour. Take the goose out of the stewpan when done, drain well from the liquor it was stewed in, serve in a dish, and pour the ragout over it.

Pigs Feet and Ears.

HAVING stewed the feet and ears in good veal stock, split the feet down the middle, and cut the ears in narrow slices: dip them in yolk of egg and grated bread, and fry brown. Put a little veal stock in a tossing-pan, with a tea-spoonful of lemon-pickle, a large one of mushroom ketchup, the same of browning, and a little salt. Thicken with a lump of butter rolled in flour, and put in your feet and ears. Let them boil gently, and when enough, lay your feet in the middle of the dish, and the ears round them; then strain your gravy, pour it over them.

Livers.

TAKE as many livers as you would have for your dish. The liver of a turkey, and six fowl livers, will make a pretty dish. Pick the galls from them, and throw them into cold water. Put the livers in a saucepan with a quarter of a pint of stock, a spoonful of mushrooms, either pickled or fresh, the same quantity of ketchup, and a piece of butter the size of a nutmeg, rolled in flour. Season to your taste with pepper and salt, and let them stew gently ten minutes. In the meantime broil the turkey's liver nicely, and lay it in the middle, with the stewed livers round it. Pour the sauce over all, and serve.

Mushrooms.

PEEL some large mushrooms, and take out the inside. Broil them on a gridiron, and when the outside is brown, put them in a tossing-pan, with stock (*see Sauces*), sufficient to cover them: let them stand ten minutes, add a spoonful of port wine, the same of browning, and a very little eschalot vinegar. Thicken with butter and flour, and boil a little. Serve it up with sippets round the dish.

Artichoke Bottoms.

LET them lie in warm water for two or three hours changing the water. Put to them some good gravy, mushroom

ketchup, or powder, cayenne and salt. Thicken with a little flour, and boil all together.

Asparagus.

SCRAPE one hundred of grass very clean, and throw it into cold water; then cut it as far as it is good and green, about an inch long, and take two ends of endive, clean picked and washed, and cut very small; a young lettuce, clean washed, and cut small, and a large onion peeled and cut small. Put a quarter of a pound of butter into a stewpan, and when melted, throw in the above ingredients. Toss them about, and fry them ten minutes; then season with a little pepper and salt, shake in a little flour, toss them about, and pour in half a pint of veal stock. Let them stew till the sauce is very thick and good, and then pour all into your dish. Garnish the dish with a few of the little tops of the grass.

Cucumbers.

TAKE two cucumbers and two onions: slice and fry them in a little butter: drain them in a sieve, and put them into a saucepan; add six spoonsful of stock, two of white wine, and a blade of mace. Let them stew five or six minutes; and take a piece of butter the size of a walnut, rolled in flour, a little salt and cayenne pepper. Shake them together, and when thick, serve up.

Cauliflowers.

WASH a large cauliflower very clean, and pick it into pieces as for pickling: take brown cullis, and stew till tender: season with pepper and salt, and put them into the dish with the sauce over them.

Muscles.

MELT a little butter in a stewpan, take the muscles out of their shells, fry them a minute with a little chopped parsley; shake over them a little flour, put in a little cream, white pepper, salt, nutmeg, and lemon juice. Boil them up. If they are to be brown, put good gravy instead of cream.

Another Method.

WHEN the muscles are well cleaned, stew them without water till they open. Take from them the shells, and save the liquor. Put into a stewpan a bit of butter, with a few mushrooms chopped, a little parsley, and a little grated lemon peel: stir this a little about, put in some stock, with pepper and salt; thicken with a little flour, boil it up, put in the

muscles with a little liquor, and let them be hot. When muscles are stewed, throw among them half a crown, or any piece of silver; if that be not discoloured, the muscles may be eaten with the greatest safety, without taking any thing out of them, as is the usual method.

Oysters.

BLANCH two dozen large oysters, and having preserved the liquor, wash and beard them: put into a stewpan, adding stewed mushrooms; a throat sweetbread, blanched and cut into slices; the liquor strained from the sediment; a quarter of a pint of strong veal stock (*see Sauces*); two spoonfuls of ketchup; one spoonful of lemon pickle; cayenne, and salt to the palate: thicken with butter and flour; add a spoonful of browning; and simmer gently for ten minutes.

CHAPTER X.

FRICANDEAUS.

Veal.

FROM a fillet of veal, cut a long or round piece; flatten with a chopper; make an incision in the under side; stuff with forcemeat containing oysters (*see Sauces*); fasten up the incision with a small and clean wire skewer; lard neatly with fat bacon, and put into a stewpan with a little weak stock; stew till brown and tender: into another stewpan put carrots, onions, turnips, celery, all cut small; allspice, two cloves, and a little pepper: over these put some slices of fat bacon; then put in the fricandeau, with some good veal stock (*see Sauces*): let the whole simmer till the veal is exceedingly tender, and the gravy is nearly reduced. Have ready some stewed sorrel (*see Stewing*), and serve the veal upon it: or for want of sorrel, take stewed spinage (*see Stewing*), and make it a little acid with lemon juice.

Beef.

CUT some slices of beef five or six inches long, and half an inch thick; lard them with bacon, dredge with flour, and set it in a Dutch oven before a brisk fire to brown: then put it in a stewpan with a quart of good stock (*see Sauces*), some truffles, morels, and half a lemon cut in slices; stew half an hour; add one spoonful of ketchup, one spoonful of browning, and a little cayenne pepper: thicken with butter and flour: serve, and lay over it, forcemeat balls (*see Sauces*), and hard-boiled yolks of eggs round it.

Mutton.

FROM the leg, cut long slices with the grain; flatten with a chopper; and having larded it with fat bacon, put it in a stewpan with a pint of stock (*see Sauces*); two spoonfuls of walnut ketchup; a spoonful of eschalot vinegar; a gill of port wine; some onions, carrots, turnips, and celery, all cut small; cover close and stew till very tender, and all the liquor is nearly reduced: take up the mutton, glaze it (*see Sauces*), and serve with stewed sorrel or spinage.—*See Stewing.*

N. B. All lardings should be put into the oven a few minutes before they are glazed.

Fowl.

BONE a large fowl without cutting the skin, and singe it; lard it, and lay the bottom of a stewpan with slices of bacon; upon the bacon lay the bones of the fowl and any other trimmings, and upon these, the fowl; put in a pint of weak stock (*see Sauces*), a few bay leaves, onions, a faggot of sweet herbs; cover the fowl with slices of bacon, and over that a sheet of paper cut to the size of the stewpan: set it on a stove, put fire on the top of the stewpan, and simmer slowly for one hour and a half: take it up, put into an oven for a few minutes to raise the larding; glaze (*see Sauces*), and serve up on stewed endive.—*See Stewing.*

Turtle

MAY be dressed in the same manner as veal, having a little white wine added to it.

CHAPTER XI.

FRICASEES.

Lamb-Stones.

TAKE what quantity you please of lamb-stones, dip them in batter, and fry them of a nice brown in hog's lard. Have ready a little veal stock (*see Sauces*), and thicken with butter and flour. Put in a slice of lemon, a little mushroom ketchup, a tea-spoonful of lemon pickle, and a little grated nutmeg. Beat the yolk of an egg and mix with two spoonfuls of cream. Put in your gravy and keep shaking it over the fire till it look white and thick; then put in the lamb-stones, and give them a shake. When they are properly heated, serve up, and lay boiled forcemeat balls round them.

Calf's Feet.

BOIL them, take out the long bones, split, and put them into a stewpan with some veal stock, and a very little white wine. Beat the yolks of two or three eggs with a little cream, and put to them a little grated nutmeg, some salt, and a piece of butter. Stir till of a proper thickness.

Sweetbreads (white).

SCALD, and cut them in long slices; thicken some veal stock with a bit of butter mixed with flour, a little cream, some grated lemon peel, and nutmeg, white pepper, salt, and a little mushroom powder and liquor. Stew this a little time, put in the sweetbreads, and simmer them, shaking the pan. Squeeze in a little lemon juice.

Sweetbreads (brown).

FIRST scald two or three, and then slice them; dip them in the yolk of an egg, mixed with pepper, salt, nutmeg, and a little flour. Fry them a nice brown; thicken a little good stock with some flour; boil it well, and add cayenne, ketchup, or mushroom powder, and a little juice of lemon. Stew the sweetbreads in this a few minutes, and garnish with lemon.

Sweetbreads and Palates.

PARBOIL one or two sweetbreads; stew two or three palates till very tender; blanch and cut them in pieces, and slice the sweetbreads. Dip these in eggs, strew over them very fine grated bread, seasoned with pepper, salt, nutmeg, and a pounded clove; fry and drain them; thicken some good gravy with a little flour; add cayenne, ketchup, and salt, if necessary. Stew them in this about a quarter of an hour; add a few pickled mushrooms or lemon-juice; lamb-stones may be added, parboiled and fried. Palates do very well alone, dressed as above, or with the sweetbread roasted, and put in the middle of the dish.

Ox Palates.

WASH your ox palates in several waters, and lay them in warm water for half an hour; then put them in a stewpot, and cover them with water. Put them in the oven for three or four hours, take them out, strip off the skins, and cut them into square pieces. Season with cayenne, salt, mace, and nutmeg. Mix a spoonful of flour with the yolks of two eggs, dip your palates into it, and fry till of a light brown. Put them in a sieve to drain, and have ready half a pint of veal stock, with a little caper liquor, a spoonful of browning, and a few mushrooms. Thicken with butter and flour, pour it hot into your dish; then lay on your palates.

Chickens (white).

CUT them into pieces, and blanch and drain them dry; put them into a stewpan with a little veal stock (*see Sauces*), a blade of mace, and an onion: stew gently till three parts done; add slices of blanched throat sweetbreads; white button mushrooms, stewed; egg-balls (*see Sauces*), and pieces of artichoke bottoms previously blanched and parboiled; when nearly stewed, season with white pepper, salt, and lemon juice; simmer till done; take up the chickens; set the sauce on the fire till nearly reduced, and add benshamelle (*see Sauces*).

Chickens (brown).

CUT the chickens into pieces; fry them in a little lard till of a light brown; drain them in a cloth very dry; put them in a stewpan; add button mushrooms stewed, pieces of artichoke bottoms previously blanched and parboiled, blanched truffles, morels, egg balls (*see Sauces*), a spoonful of browning (*see Sauces*), and some well seasoned cullis; stew gently till done, and serve with fried oysters.

Pulled Chicken.

BOIL a chicken till three parts done, and let it stand till cold; take off the skin, cut the white meat into slips, put them into a stewpan, add a little cream, four spoonsful of veal stock, a very little grated lemon peel, and pounded mace, cayenne, salt, one eschalot chopped, a little lemon juice, and a spoonful of consommé (*see Sauces*); thicken it with a little flour and water, set over the fire for ten minutes to simmer; in the meantime score the legs and rump, season with pepper and salt, broil of a good colour, and serve them up over the pulled chicken.

Pulled Fowl.

PROCEED as with the chicken; but instead of thickening with flour and water, add, five minutes before it is to be served up, a leason (*see Sauces*) of two eggs.

Pulled Turkey.

PROCEED as with the chicken; but instead of thickening with flour and water, add, ten minutes before it is to be served up, some benshamelle.

Pigeons.

CUT your pigeons as above described for chickens, and fry them of a light brown. Put them into some good mutton stock, and stew them near half an hour; then put in a slice of lemon, half an ounce of morels, and a spoonful of browning. Thicken your gravy, and strain it over your pigeons.

Another method to fricasee pigeons is as follows: take eight

pigeons, just killed, and cut them in small pieces. Put them into a stewpan, with a pint of water, and the same quantity of claret. Season them with pepper and salt, a blade or two of mace, an onion, a bundle of sweet herbs, and a large piece of butter rolled in a little flour. Cover close, and let them stew till there is just enough for sauce. Then take out the onion and sweet herbs, beat up the yolks of three eggs, grate a little nutmeg, and with a spoon push the meat to one side of the pan, and the gravy to the other, and stir in the eggs. Keep them stirring to prevent their curdling, and when the sauce is fine and thick, shake all together. Put the meat into the dish, pour the sauce over it, and have ready some slices of bacon toasted, and oysters fried: scatter the oysters over it, and lay the bacon round it.

Rabbits (white).

PROCEED as directed for chickens; but when nearly stewed, season with salt, white pepper, and a little lemon juice; add a leason (*see Sauces*) of three eggs; simmer for five minutes, take care not to let it curdle, and serve up hot, with the mace and onion taken out.

Rabbits (brown).

MAY be dressed after the manner already described for chickens brown.

Neal's Tongues.

BOIL your tongues till tender, peel and cut them into slices, and fry them in fresh butter. Then pour out the butter, put in as much stock as you may want for sauce, a bundle of sweet herbs, an onion, some pepper and salt, a blade or two of mace, and a glass of white wine. Having simmered all together about half an hour, take out the tongues, strain the gravy, and put both that and the tongues into the stewpan again. Beat up the yolks of two eggs, a little nutmeg grated, and a small piece of butter rolled in flour. Shake all together for four or five minutes, and dish it up.

Tripe (white).

CUT the tripe into small slips, and boil in a little consommé (*see Sauces*), till the liquor is nearly reduced; add a leason (*see Sauces*) of two yolks of eggs and cream, salt, cayenne, and chopped parsley: simmer over a slow fire for five minutes, and serve: or instead of the leason, benshamelle and chopped parsley may be added.

Tripe (brown).

CUT the tripe into triangular shapes; add mushrooms chopped fine, a little scalded parsley chopped, an anchovy rubbed

through a hair sieve, a spoonful of ketchup, browning, and white wine, a gill of cullis (*see Sauces*), season to the palate with cayenne, white pepper, and salt; simmer gently till done, and serve hot.

Artichoke Bottoms.

THESE may be fricaseed, either dried or pickled; if dried, lay them three or four hours in warm water, shifting the water two or three times: have ready a little cream, and a piece of fresh butter, stirred together one way over the fire till it is melted: put in the artichokes, and when hot, serve them up.

Mushrooms.

HAVING peeled and scraped the inside of your mushrooms, throw them into salt and water; but if buttons, rub them with flannel: take them out and boil them in water, with some salt in it, and when tender, put in a little shred parsley, and an onion stuck with cloves. Toss them up, with a good piece of butter rolled in flour, and add two spoonfuls of thick cream, and a little grated nutmeg; the onion must be taken out before you send your mushrooms to table. Instead of the parsley, you may, if you choose, put in a glass of wine.

Skirrets.

HAVING washed the roots well, and boiled them till they are tender, take off the skin of the roots, and cut them into slices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten, a little nutmeg grated, two or three spoonfuls of white wine, a very little salt, and stir all together. Put your roots into the dish, and pour the sauce over them.

Eggs.

BOIL your eggs hard, and take out some of the yolks whole. Then cut the rest in quarters, yolks and whites together. Set on some stock, with a little shred thyme and parsley in it, and give it a boil or two. Then put in your eggs with a little grated nutmeg, and shake it up with a piece of butter, till of a proper thickness. Fry artichoke bottoms in thin slices, and garnish with eggs boiled hard, and shred small.

Eggs, with Onions and Mushrooms.

BOIL the eggs hard, take the yolks out whole, cut the whites in slips, with some onions and mushrooms, and fry the onions and mushrooms. Throw in the whites, and turn them about a little. If there is any fat pour it off. Flour the onions, &c. put to it a little good stock, boil this up, and add pepper and salt, and the yolks.

Cod Sounds.

CLEAN them well, and cut them into small pieces. Boil them tender in milk and water, and put them to drain. Put them into a clean saucepan, and season them with beaten mace and grated nutmeg, and a little white pepper and salt. Pour in a cupful of cream, with a good piece of butter rolled in flour, and keep shaking it till thick enough.

Soles.

SKIN, gut, and wash your soles very clean, cut off their heads, and dry your fish in a cloth. Then very carefully cut the flesh from the bones and fins on both sides, and cut the flesh longways, and then across, so that each sole may be in eight pieces. Take the heads and bones, and put them into a saucepan, with a pint of water, a bundle of sweet herbs, an onion, a little whole pepper, two or three blades of mace, a little salt, a small piece of lemon peel, and a crust of bread. Cover close, and let it boil till half be wasted. Then strain through a fine sieve, and put it into a stewpan. Put in the soles and with them half a pint of white wine, a little parsley chopped fine, a few mushrooms cut small, a little grated nutmeg, and a piece of butter rolled in flour. Set all together on the fire, but keep shaking the pan all the while till the fish is enough.

Plaice and Flounders.

RUN your knife all along upon the bone on the back side of the fish, and raise the flesh on both sides, from the head to the tail. Then take out the bone clear, and cut your fish in six collops. Dry it well, sprinkle with salt, dredge them with flour, and fry them in a pan of hot beef dripping, so that the fish may be crisp. Take it out of the pan, and keep it warm before the fire; then clean the pan, and put into it some minced oysters, and their liquor strained, some white wine, a little grated nutmeg, and three anchovies. Having stewed these up together, put in half a pound of butter, and then your fish. Toss them well together, dish them on sippets, and pour the sauce over them.

Skate or Thornback.

HAVING cut the meat clean from the bone, fins, &c. make it very clean. Then cut it into thin pieces, about an inch broad, and two inches long, and lay them in your stewpan. To one pound of the flesh put a quarter of a pint of water, a little beaten mace, and grated nutmeg; a small bundle of sweet herbs, and a little salt. Cover it and let it boil fifteen minutes. Take out the sweet herbs, put in a quarter of a pint of good

cream, a piece of butter, the size of a walnut, rolled in flour, and a glass of white wine. Keep shaking the pan all the time one way, till it is thick and smooth; then serve.

Fish in general.

To fricasee fish in general, melt butter according to the quantity of your fish, and cut your fish in pieces of the length and breadth of three fingers. Then put them and your butter into a stewpan, and put it on the fire: but take care that it does not boil too fast, as that may break the fish, and turn the butter into oil. Turn them often, till enough, having first put in a bunch of sweet herbs, an onion, two or three anchovies cut small, a little pepper and salt, some nutmeg, mace, lemon peel, and two or three cloves; then put in some claret, and let them stew altogether. Beat up six yolks of eggs, and put them in with such pickles as you please, as mushrooms, capers, and oysters. Shake them well together, that they may not curdle; and if you put the spice in whole, take it out when done. The seasoning ought to be stewed first in a little water, and the butter melted in that and the wine before you put your fish in. Jacks eat very well done in this manner.

CHAPTER XII.

MADE DISHES.

PRELIMINARY HINTS AND OBSERVATIONS.

As this is one of the most important chapters in this book, it may not be improper to give the young cook some general hints. It is an important point to take care that all the copper-vessels are well tinned, and kept perfectly clean from any foulness or grittiness. Before you put eggs or cream into your white sauce, have all your other ingredients well boiled, and the whole of a proper thickness; for neither eggs nor cream will contribute much to thicken it. After you have put them in, do not stir them with a spoon, nor set your pan on the fire, for fear it should gather at the bottom, and be lumpy; but hold your pan at a proper height from the fire, and keep shaking it round one way, which will keep the sauce from curdling; and be particularly cautious that you do not suffer it to boil. Remember to take out your collops, meat, or what-

ever you are dressing, with a fish slice, and strain your sauce upon it, which will prevent small bits of meat mixing with your sauce, and thereby leave it clear and fine. In browning dishes, be particularly cautious that no fat floats on the top of your gravy, which will be the case if you do not properly skim it. It should be of a fine brown, without any one predominant taste, which must depend on the judicious proportion in the mixture of your various articles of ingredients. If you make use of wine, or anchovy, take off its rawness, by putting it in some time before your dish is ready; for nothing injures the reputation of a made dish so much as raw wine, or fresh anchovy. Be sure to put your fried forcemeat balls to drain on a sieve, that the fat may run from them; and never let them boil in your sauce, as that will soften them and give them a greasy appearance. To put them in after the meat is dished up, is indisputably the best method. In almost every made dish, you may use forcemeat balls, morels, truffles, artichoke bottoms, and pickled mushrooms; and, in several made dishes, a roll of forcemeat may supply the place of balls; and where it can be used with propriety, it is to be preferred.

Beef-à-la-mode.

HAVING boned a rump of beef, lard the top with bacon, and make the following forcemeat: take four ounces of marrow, the crumb of a penny loaf, a few sweet herbs chopped small, one clove of garlick, and season with salt, pepper, and nutmeg; then beat up the yolks of four eggs, mix all together, and stuff it into the beef where the bone was extracted, and also in several of the lean parts. Skewer it round and fasten it properly with a tape. Put it into the pot, adding a pint of red wine, and tie the pot down with a strong paper. Put it into the oven for three or four hours, and when it comes out, if to be eaten hot, skim the fat from the gravy, and add a spoonful of pickled mushrooms, and half an ounce of morels. Thicken with flour and butter, serve up, and pour on your gravy. Garnish it with forcemeat balls.

Or take a thick flank, and with a sharp knife make holes deep enough for the following larding: bacon cut into long slices nearly an inch thick, dipped first into vinegar, and afterwards into black pepper, allspice, a clove, and salt, all finely powdered; parsley, thyme, marjoram, and chives, shred very fine: with this larding fill all the holes in the beef; rub the remainder of the spices and herbs upon the beef, and bind up tight with a tape: put the beef into a stewpan with a pint of

water, a pint of table beer, four spoonsful of vinegar, four onions previously roasted, two carrots, one turnip, and two heads of celery, cut in pieces: stew very gently for six or eight hours; take up the beef, pull off the tape, skim the gravy, strain off the herbs, and to the gravy add a glass of port wine: let it boil five minutes; and serve in a tureen, pouring it over the beef.

Beef-à-la-royal.

TAKE a brisket of beef, bone it, and with a knife make holes in it about an inch from each other. Fill one hole with fat bacon, a second with parsley chopped, and a third with chopped oysters. Let these stuffings be seasoned with pepper, salt, and nutmeg. When the beef is 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 serve.

Beef-à-la-daub.

BONE a rump of beef, or take a part of the leg-of-mutton piece, or a piece of the buttock, and daub either of them with slips of fat bacon, seasoned with sweet herbs, eschalots, beaten spices, pepper, and salt: bind it round with tape, and having put it into a stewpan with a sufficiency of weak stock, braise till tender (*see Sauces*); wipe dry, glaze the top, serve up with the same round it; and either onion, savoy, haricot, or ashée sauces.

Beef Olives.

TAKE rump-steaks cut rather thin, and having trimmed them neatly, beat well with a paste-pin; rub them over with yolk of egg, and sprinkle them with sweet herbs shred fine, and seasoned with pepper and salt: roll them up tight, and having put a little stock at the bottom of a stewpan that will exactly hold them, lay them in, cover with sheets of fat bacon, and over them with writing paper: stew them very gently over a stove till tender, take up the beef, put aside the bacon, strain and skim the gravy, and to it add a spoonful of ketchup, the same of port wine, half a pint of sauce tournay (*see Sauces*), a spoonful of browning, cayenne pepper, and salt: thicken with flour; let it boil, and pour over the beef.

Beef tremblonque.

TIE up closely the fat end of a brisket of beef, and boil it six hours very gently. Season the water with a little salt,

allspice, two onions, two turnips, and a carrot. In the meantime, put a piece of butter into a stewpan, and melt it. Then put in two spoonfuls of flour, and stir till smooth. Put in a quart of stock, a spoonful of ketchup, the same of browning, turnips and carrots, and cut them as for harrico of mutton: stew gently till the roots are tender, and season with pepper and salt. Skim the fat clean off, put the beef in a dish, and pour the sauce over it.

Beef Chops.

TAKE rump-steaks, or the fillet from the under part of a rump of beef: cut into small thin slices, fry in butter till half done: add slices of pickled cucumbers, small mushrooms stewed, oysters blanched, and some well seasoned coulis (*see Sauces*): stew till tender.

Fillet of Beef.

FROM a small rump of beef, take out the bone, and force the cavity with the following forcemeat: lean veal, ham, and fat bacon cut in pieces; chopped parsley, thyme, eschalots, blanched oysters, pepper, salt, lemon juice, a few cleaned mushrooms, grated bread, and yolks of eggs: turn it round like a fillet of veal; and having covered it with paper, half roast it: put it in a stewpan with some good stock; simmer till tender and the gravy is nearly consumed, take up the beef, wipe dry, and glaze: skim the gravy, and add a spoonful of lemon pickle, two of ketchup, and a quarter of a pint of ravigot sauce (*see Sauces*): give the sauce a boil, and serve, pouring the sauce round the meat.

Bouillie Beef.

PUT the thick end of a brisket of beef into a kettle, and cover it over with water. Let it boil fast for two hours, then stew it close by the fireside for six hours more: put in with the beef some turnips cut in slices, some carrots, and some celery cut in pieces. About an hour before it is done, take as much stock as will fill your tureen, and boil in it, for an hour, turnips and carrots cut out in little round or square pieces, with some celery, and season it to your taste with salt and pepper. Serve in the tureen.

Bouillie Beef au Choux.

TAKE six pounds of brisket of beef which has been salted two days: stew in weak stock till tender: whilst stewing, cut a large cabbage in slices, wash clean, then blanch and squeeze it: put into a stewpan with half a pound of fresh butter, an

onion stuck with four cloves, half a gill of vinegar, a tea-spoonful of coriander seeds pounded and sifted, a clove of garlic, white pepper and salt: set the whole over a slow fire till the cabbage is nearly done; then add a pint of veal stock (*see Sauces*), and a little flour; stew the cabbage till tender, without burning it: wipe the beef dry, glaze it; and serve, with the cabbage round it.

Sirloin of Beef en Epigram.

HAVING roasted a sirloin of beef, take it off the spit, and raise the skin carefully off. Then cut out the lean part of the beef, but observe not to cut near the ends or sides. Hash the meat in the following manner: cut it into pieces about the size of a crown-piece, put half a pint of stock into a tossing pan, an onion chopped fine, two spoonful of ketchup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and toss it up for five minutes; put it on the sirloin, and then put the skin over, and send it to table.

The Inside of a Sirloin of Beef forced.

LIFT up the fat of the inside, and with a sharp knife cut off all the meat close to the bone. Chop it small: take a pound of suet, and chop that small; as much grated bread, a little lemon peel, thyme, pepper and salt, half a nutmeg grated, and two eschalots chopped fine. Mix all together with a glass of red wine, and then put the meat into the place you took it from; cover it with the skin and fat, skewer it down with fine skewers, and cover with paper. The paper must not be taken off till the meat is put on the dish, and your meat must be spitted before you take out the inside. Take a quarter of a pint of red wine, two eschalots shred small, and a spoonful of garlic vinegar; boil them, and pour into the dish with the gravy that comes out of the meat.

The Inside of a Rump of Beef forced.

THIS must be done nearly in the same manner as the above; only lift up the outside skin, take the middle of the meat, and proceed as before directed. Put it into the same place, and with fine skewers put it down close.

A Round of Beef forced.

FIRST rub it with some common salt, a little bay-salt, some saltpetre, and coarse sugar; then let it stand a full week or

more, according to the size, turning it every day. Wash and dry it, lard it a little, and make holes, which fill with grated bread, marrow, or suet, parsley, grated lemon-peel, sweet herbs, pepper, salt, nutmeg, yolk of an egg, made into stuffing. Bake it with a little water, and some small beer, some whole pepper, and an onion. It may be boiled, and is a handsome sideboard dish for a large company.

Baked Beef.

TAKE either the sticking, clod, leg, or tops of the ribs boned: wash clean, chop together parsley, thyme, eschalots, marjoram, savory, and basil, of each a moderate quantity, and season with kitchen pepper (*see Sauces*): with these ingredients rub the beef well, lay it in an earthen pan, adding half a pint of port wine (or stale strong beer) a gill of vinegar, ten whole onions peeled, two bay leaves, and a few fresh mushrooms, or mushroom powder, let it remain twenty-four hours; then add water to cover it, and bake in a slow oven, tying paper over the pan: when baked, take up the meat, strain the gravy, skim off the fat, and serve in a tureen with the beef.

Beef steaks rolled.

TAKE what quantity you want of beef steaks, and beat them with a cleaver to make them tender; make some forcemeat with a pound of veal beat fine in a mortar, the flesh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean; the kidney fat of a loin of veal, and a sweetbread, all cut very fine: some truffles and morels stewed, and then cut small, two eschalots, some parsley, a little thyme, some lemon-peel, the yolks of four eggs, a little grated nutmeg, and half a pint of cream. Mix all these together, and stir them over a slow fire ten minutes. Put them upon the steaks, and roll them up; then skewer them tight, put them into the frying-pan, and fry them of a nice brown. Then take them from the fat, and put them into a stewpan, with a pint of good stock, a spoonful of red wine, two of ketchup, a few pickled mushrooms, and let them stew for a quarter of an hour.

Bœuf à la Vinaigrette.

FROM the round of beef cut a slice of three inches thick, with very little fat. Stew it in water and a glass of white wine, seasoned with salt, pepper, cloves, a bunch of sweet herbs, and a bay leaf. Let it simmer till the liquor is almost consumed; and when cold, serve it up. What liquor remains, strain off, and mix with a little vinegar.

Ox Cheek.

BONE and clean wash the cheek; tie it up like a rump of beef, put it in a stewingpan with some stock (*see Sauces*); skim it when it boils, adding two bay leaves, a little garlic, some onions, mushrooms or mushroom powder, celery, carrots, half a cabbage; turnips, a bundle of sweet herbs, whole pepper, mace, and allspice: in this let the cheek stew till nearly done, and having cut the string, put the cheek in a clean stewpan; in the meantime strain the gravy, skim clean, season with lemon juice, cayenne, and salt: add two spoonsful of browning, clear the whole with eggs, and when cleared, strain through a tamis over the cheek in the clean stewpan, and stew till tender.

Beef Tails.

HAVING cut them into joints, blanch and wash them: put them in a stewpan with a sufficient quantity of stock, and braise till tender: drain them, and serve with haricot sauce over them.—*See Sauces.*

Beef Escarlot.

TAKE a brisket of beef, half a pound of coarse sugar, two ounces of bay salt, and a pound of common salt. Mix all together, rub the beef with it, lay it in an earthen pan, and turn it every day. It may lie a fortnight in this pickle: then serve it up with savoy or pease pudding, but it eats much better when cold and cut into slices.

Beef Palates.

BLANCH, peel, and broil the palates; trim them into the shape of cutlets; braize with a pint of veal stock till nearly all is reduced: serve with allemand sauce.—*See Sauces.*

Beef Palates baked (brown).

HAVING blanched, peeled, and boiled the palates, line a tin mould with a veal caul; lay a palate upon it, and over it some light forcemeat containing green truffles pounded: fill the mould with alternate layers of caul, palates, and forcemeat: add a sufficient quantity of stock, and bake in a moderate oven: take out the palates, &c. and put aside the caul; lay the palates in the dish with the forcemeat over each: strain the gravy, skim off the fat, add two spoonsful of port wine, one of browning, and four of Spanish sauce (*see Sauces*): boil all together, and pour it over the palates.

Beef Palates baked (white).

WHEN the palates come out of the oven, strain the gravy and skim off the fat, adding a leason (*see Sauces*) of two yolks of eggs, and two spoonsful of benschamelle.

Tripe à la Kilkenny.

THIS dish is very much admired in Ireland, and is thus prepared: take a piece of double tripe cut in square pieces, and two cow-heels also cut in pieces. Peel and wash ten large onions, cut them in two, and boil in water till tender. Then put in your tripe and cow-heels, and boil it ten minutes. Pour off almost all your liquor, shake a little flour into it, and put in some butter, with a little salt and mustard. Shake all over the fire till the butter is melted, then put it into your dish, and send it to table as hot as possible.

Tongue roasted.

LET the tongue, if a dried one, be soaked in water for at least four days, changing the water daily: if a green tongue fresh out of pickle, twenty-four hours will be sufficient: in either of these cases, the tongue must be simmered in water till tender, and the skin can be easily taken off: if a fresh tongue is used, blanch it till the skin can be easily taken off: scrape, trim neatly, and wash clean: make several incisions with a sharp knife, and fill with a savory forcemeat (*see Sauces*): cover with a veal caul, and tie on a spit: when done, take off the caul, wipe dry; glaze, and serve with stewed spinage under it.—*See Stewing.*

Cold roasted Tongue and Barberries.

PUT into a stewpan half a pint of sauce tounay (*see Sauces*), and two spoonsful of preserved barberries: when these have boiled up, add slices of cold roasted tongue, letting them remain in the sauce till thoroughly warm; and serve with the barberries in the middle of the dish.

Hodge Podge.

TAKE half a pound of pickled pork, half a pound of brisket of beef, each cut into two pieces, and four beef tails cut into joints: having put them into a pot and covered them with water, boil: then skim clean, and add two ounces of dried mushrooms, turnips, carrots, onions, leeks, celery, all cut small, and kitchen pepper (*see Sauces*): when the liquor is nearly consumed, add two quarts of veal stock, and stew the

meat till tender, when it is to be taken up, and the gravy strained from the vegetables and skimmed: add browning two spoonsful, and cayenne, salt, and lemon-juice to the palate: in the meantime, cut turnips and carrots into shapes, and celery into lengths about two inches; sweat them in a stewpan till quite tender, and strain their liquor to the gravy obtained from the meat: now put in the meat, simmer till thoroughly hot, add the vegetables which have been sweated, and serve.

Porcupine of a Breast of Veal.

TAKE the finest and largest breast of veal you can procure, bone, and rub it over with the yolks of two eggs. Spread on a table, and lay over it a little bacon cut as thin as possible, a handful of parsley shred fine, the yolks of five hard-boiled eggs chopped small, a little lemon peel cut fine, grated bread steeped in cream, and season to your taste with salt, pepper, and nutmeg. Roll the breast close, and skewer it up. Then cut fat bacon, and the lean of ham that has been a little boiled (if you use the ham raw, it will turn the veal red), and pickled cucumbers, about two inches long, to answer the other lardings. Lard it in rows, first ham, then bacon, and then cucumbers, till you have larded every part of the veal. Put it in a deep earthen pot, with a pint of water, and cover it, and set it in a slow oven for two hours. As soon as it comes from the oven, skim off the fat, and strain the gravy through a sieve into a stewpan. Put in a glass of white wine, a little lemon pickle and caper liquor, and a spoonful of mushroom ketchup. Thicken it with a little butter rolled in flour, lay your porcupine on the dish, and pour it hot upon it; and serve with forcemeat balls round it.

Shoulder of Veal à la Haut-gout.

CUT off the knuckle and flaps of a shoulder of veal; raise the skin, leaving it fast at the knuckle, and lard all over with fat and lean bacon, seasoning with white pepper and salt: rub the larding with the yolk of an egg, and sprinkle it with grated bread, parsley, pickled mushrooms, a little lemon peel, and green truffles, all shred very fine: skewer the skin over these, and put the veal in a stewpan with fresh butter: stew till of a light brown, frequently turning the meat; then add a quart of weak stock (*see Sauces*), a spoonful of ketchup, the same of garlic vinegar, and a glass of white wine: stew till sufficiently tender; take up the veal, strain and skim the gravy, to which add forcemeat balls, fresh mushrooms, truffles, and morels: give these a boil, put in the veal for a few minutes, and serve, having previously removed the skin.

Veal à la Bourgeoise.

HAVING cut veal into thick slices, lard them with bacon, and season them with kitchen pepper (*see Sauces*) and chopped parsley. Cover the bottom of your stewpan with slices of fat bacon, lay the veal upon them, cover the pan, and set it over the fire for eight or ten minutes, just to be hot, and no more. Then, with a brisk fire, brown your veal on both sides, and shake some flour over it: add a quart of veal stock, cover close, and stew gently till enough. Then take out the slices of bacon, and skim all the fat off clean, and add a leason of eggs and a spoonful of benshamelle to the gravy. Mix all together, and stir one way till it is smooth and thick, and serve with the sauce over the meat.

Roasted Loin of Veal à la Benshamelle.

TAKE a cold roasted loin of veal, or a part of one that has been already served at table; and having poured a little melted butter over it, paper, and put it into an oven till warm through: take it out; and having cut out the underside or fillet, mince the same, adding Benshamelle (*see Sauces*), a little garlic vinegar, white pepper, lemon, salt, and a small lump of sugar: simmer in a small stewpan; take up the mince, and put it into the place from whence you cut it; sprinkle over it a little grated bread, and pour over it some clarified butter: put the veal, with the mince upwards, into an oven to brown; and serve with benshamelle sauce under it. A cold neck may be done in the same manner.

Neck of Veal larded.

TRIM the veal neatly, taking off the under part of the bone, and leaving only a part of the long bones: lard with fat bacon, cover with a veal caul, and roast gently till nearly done: take off the caul, roast till sufficiently done, wipe dry, glaize the upper side, and serve with sorrel sauce under it.

Neck of Veal à l'Espagnol.

HAVING trimmed the neck as for larding, set it on with water to blanch: take it out of the water, and put it into a stewpan with a white braise (*see Sauces*); let it simmer till sufficiently done; take it out of the braise, to which add a quarter of a pint of Spanish sauce: let the braise with this addition boil a few minutes; and serve with the sauce over it, and Spanish onions boiled round the veal.

Neck of Veal braised with Oyster Sauce.

PROCEED in the manner already directed for the same joint a l'Espagnol: but instead of serving it with the braise and benschamelle, serve a part of the braise mixed with oyster sauce (*see Sauces*) poured over the veal.

Breast of Veal à la Flammand.

HAVING covered the bottom of a stewpan with a sheet of fat bacon, put in the veal, covering it with slips of bacon; add a pint of stock (*see Sauces*), half a pint of white wine, white pepper and salt: stew till quite tender, take up the meat, lay aside the bacon, strain and skim the gravy, and add mushrooms, a spoonful of eschalot vinegar, a small lump of sugar, and a little lemon-juice; give the same a boil, and serve with the veal.

Breast of Veal à l'Ecossois.

HAVING boned the veal, lay over it a light forcemeat (*see Sauces*), and over that layers of minced ham, pickled cucumbers, fat bacon, and an omlet of eggs: roll tight in a cloth, tying the ends, and braise in a brown-braise till tender: take up the meat, wipe dry, and glaize it; serving with stewed celery and benschamelle.—*See Sauces.*

Breast of Veal à l'Italienne.

BRAISE in a brown-braise (*see Sauces*), into which cut a pound of truffles: let the truffles stew with the veal for half an hour; take them up and put into a separate stewpan, with half a pint of good coulis, two spoonsful of garlic vinegar, a glass of port wine, a little lemon-juice, ketchup, and browning, of each one spoonful; season with pepper and salt: when the meat is sufficiently braised, take it up and put it into the stewpan with the truffles and sauce; give the whole a simmer, and serve with the truffles over, and the sauce round.

Breast of Veal à l'Anglois.

BONE the meat, and having nicely trimmed it, lard with fat bacon: put into a stewpan with a quart of good veal stock (*see Sauces*), a few fresh mushrooms, or mushroom powder, an onion and carrot minced very small, a glass of white wine, a tea-spoonful of essence of anchovy, cayenne and salt: let the meat stew till tender; take it up, wipe dry, and glaize: to the gravy in the stewpan add blanched morels, truffles, slices of sweetbread, egg balls (*see Sauces*), arti-

choke bottoms, a spoonful of ketchup, the same of browning, season with cayenne and salt: let these boil for a few minutes, and serve with the veal in the middle, and the sauce poured over it.

Veal Olives.

TAKE a fillet of veal, and having cut off large collops, flatten them well with a beater: spread very thinly forcemeat over each of them, and roll them up, and roast them, or bake them in an oven. Make a ragoo of oysters and sweetbreads, cut in square bits a few mushrooms and morels, and lay them in the dish with the veal. If you have oysters enough, chop and mix some of them with the forcemeat, as it will add much to its goodness. Put nice brown gravy into the dish, and send them up hot, with forcemeat balls round them.

Fillet of Veal with Collops.

TAKE a small fillet of veal and cut what collops you want: then take the udder, and fill it with forcemeat; roll it round, tie it with a packthread across, and roast it. Lay your collops in the dish, and lay your udder in the middle. Garnish with lemon.

Bombarded Veal.

HAVING nicely taken out the bone from a fillet of veal, make a forcemeat in the following manner: Take grated bread, half a pound of fat bacon minced, an anchovy boned, two or three sprigs of sweet marjoram, a little lemon-peel, thyme, and parsley: chop these well together, and season to your taste with salt, cayenne, and a little nutmeg grated: mix all together with an egg and a little cream, and with this forcemeat fill up the place from whence the bone was taken. Then make cuts all round the fillet, at about an inch distant from each other: fill one with forcemeat; a second with spinach that has been well boiled and squeezed; a third with crumbs of bread, chopped oysters, and beef marrow; a fourth with the forcemeat, and thus fill up the holes round the fillet. Wrap a caul close round it, and put it in a deep pot, with a pint of water. Make a coarse paste to lay over it, in order to prevent the oven giving it a disagreeable taste. As soon as it is taken out of the oven, skim off the fat, and put the gravy into a stewpan, with a spoonful of mushroom ketchup, another of lemon-pickle, five boiled artichoke bottoms cut in quarters, two spoonfuls of browning, and half an ounce of morels and truffles: thicken with butter and flour, give it a gentle boil, and serve with your sauce over the veal.

Shoulder of Veal à la Piedmontoise.

CUT the skin off a shoulder of veal so that it may hang at one end, then lard the meat with bacon and ham, and season with pepper, salt, mace, sweet herbs, parsley and lemon-peel: cover it again with the skin, stew it with stock, and, when tender enough, take it up. Then take sorrel, some lettuce chopped small, and stew them in some butter with parsley, onions, and mushrooms. The herbs being tender, put to them some of the liquor, some sweetbreads, and some bits of ham. Let all stew together a little while; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, wet it with melted butter, strew it over with crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish. The French, before it goes to the oven, strew it over with parmesan.

Sweetbreads of Veal à la Dauphine.

LARD the largest sweetbreads you can get, and open them in such a manner that you can stuff in forcemeat (*see Sauces*): fill your sweetbreads, and fasten them with fine wooden skewers. Take the stewpan, lay layers of bacon at the bottom of the pan, and season with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced. Upon that lay thin slices of veal, and then lay on your sweetbreads: cover close, let it stand eight or ten minutes over a slow fire, and then pour in a quart of boiling weak stock. Cover close, and stew two hours very softly: take out the sweetbreads, lay aside the bacon and veal, keep them hot, strain the gravy, skim all the fat off, and boil till it is reduced to about half a pint: put in the sweetbreads, and give them two or three minutes stew in the gravy; then lay them in the dish, and pour the gravy over them.

Sweetbreads en Gordiniere.

PARBOIL three sweetbreads; take a stewpan, and lay layers of bacon, or ham and veal; over that lay the sweetbreads, with the upper side downwards. Put a layer of veal and bacon over them, a pint of veal stock, and three or four blades of mace: stew gently three quarters of an hour, then take out the sweetbreads, strain the gravy through a tamis, and skim off the fat: to this add a leason of eggs (*see Sauces*), and two spoonfuls of sauce à la reine.

Sweetbreads larded.

LARD the sweetbreads with fat bacon; and, having covered the bottom of a stewpan with bacon, lay them upon it,

adding a sufficient quantity of veal stock (*see Sauces*); cover with bacon, and paper over that: let them stew till tender; take them up, laying aside the bacon; glaze them, and having strained the gravy in which the sweetbreads were stewed, carefully skim off the fat, and add a quarter of a pint of benshamelle: put in the sweetbreads, and when hot, serve with the sauce over them.

Sweetbreads boiled.

HAVING blanched two fine sweetbreads, wash and trim off the pipe, and boil in milk and water for half an hour: take them up, drain dry, and serve with a leason of eggs, adding two spoonfuls of sauce à la reine.—*See Sauces.*

Sweetbreads broiled.

PROCEED with the sweetbreads as above directed, but only boil for a quarter of an hour: drain dry, cut into large slices, seasoning with cayenne and salt: broil till of a nice brown, and serve with haricot sauce.—*See Sauces.*

Sweetbreads fried.

BLANCH three fine sweetbreads; drain and cut them into slices; dip them into the following batter; four ounces of flour, three eggs, a gill of table beer, salt and white pepper, well beaten with a wooden spoon for ten minutes: fry of a nice brown, and serve with a good cullis under, and fried parsley round them.

Sweetbreads en Erison.

ON three sweetbreads lay a little light forcemeat, and having brushed them over with whites of eggs, work a sprig with strips of pickled cucumber, ham, breast of fowl, omlets, boiled carrot, and capers: put into a stewpan with a little stock (*see Sauces*), and stew gently till sufficiently done, taking care not to disturb the ornament: glaze the plain part; and serve with a cullis under them.

A Calf's Appurtenances.

BOIL the lights and part of the liver; roast the heart stuffed with suet, sweet herbs, and a little parsley, all chopped small, a few crumbs of bread, some pepper, salt, nutmeg, and a little lemon-peel; mix up with the yolk of an egg. When the lights and liver are boiled, chop them very small, and put them into a saucepan with a piece of butter rolled in flour, some pepper and salt, with a little lemon or vinegar if agreeable. Fry the other part of the liver as before mentioned,

with some little slices of bacon. Lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with some crisped parsley.

A Midcalf.

STUFF a calf's heart with forcemeat, and send it to the oven in an earthen dish, with a little water under it. Lay butter over it, and dredge it with flour. Boil half the liver, and all the lights for half an hour; then chop them small, and put them in a stewpan with a pint of stock, a spoonful of ketchup, and one of lemon-pickle. Squeeze in a half a lemon, season with pepper and salt, and thicken with a good piece of butter rolled in flour. When you serve up, place the mincemeat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin slices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the minced meat.

Calf's Heart roasted.

HAVING made a forcemeat of grated bread, a quarter of a pound of beef suet chopped small, a little parsley, sweet marjoram and lemon peel, mixed up with a little white pepper, salt, nutmeg, and the yolk of an egg, fill the heart with it, and lay a veal caul over the stuffing, or a sheet of writing paper to keep it in its place. Lay it in a Dutch oven, and keep it turning till it is thoroughly roasted. Serve with a good cullis under it.

Calf's Liver roasted.

CUT a slit in the under part of the liver, and fill it with the following stuffing: grated bread, marrow, nutmeg, parsley and thyme shred fine, two mushrooms and one eschalot chopped small, mix with one egg: sew it up, lard the top with slips of fat bacon, cover with a veal caul, and roast gently: when enough, lay aside the caul, glaze the top, and serve with good cullis under it (*see Sauces*), and fried parsley round it.

Calf's Head surprised.

TAKE the hair off a large calf's head, then raise off the skin with a sharp pointed knife, and as much of the meat from the bone as you can possibly get, so that it may appear like a whole head when stuffed; but be careful not to cut holes in the skin. Then fill with forcemeat (*see Sauces*), and put a little of it into the ears, then lay it in a deep pot, just wide enough to take it in, and put to it two quarts of water, half a

pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonsful of walnut and mushroom ketchup, the same quantity of lemon-pickle, and a little salt and cayenne. Lay a coarse paste over it to keep in the steain, and put it for two hours and a half in a very quick oven. When you take it out, lay the head in a soup-dish, skim off the fat from the gravy, and strain it through a tamis into a stewpan: thicken with a lump of butter rolled in flour, and when it has boiled a few minutes, put in the yolks of six eggs well beaten, and mixed with half a pint of cream. Have ready boiled a few forcemeat balls, half an ounce of truffles and morels; but do not stew them in the gravy. Pour the gravy over the head, and serve.

Breast of Veal in Hodge-Podge.

CUT the brisket of a breast of veal into little pieces, and every bone asunder. Then flour it, and put half a pound of good butter into a stewpan. When hot, throw in the veal, fry it all over of a fine light brown, and having ready boiling water, fill up the stewpan, and stir it round. Throw in a pint of green peas, a fine whole lettuce clean washed, two or three blades of mace, a little whole pepper tied in a muslin rag, a small bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt: cover close, and let it stew an hour, or till boiled to your palate, if you would have soup made of it; but if you would only have sauce to eat to the veal, you must stew till there is just as much as you would have for sauce, and season with salt to your palate. Take out the onion, sweet herbs and spice, and pour it all together into your dish. If you have no peas, pare three or four cucumbers, scoop out the pulp, and cut them into little pieces; and take four or five heads of celery clean washed, and cut the white part small. When you have no lettuces, take the little hearts of savoy, or the little young sprouts that grow on the old cabbage stalks. If you would make a very fine dish of it, fill the inside of your lettuce with forcemeat, and tie the top close with a thread. Stew it till there is just enough for sauce. Set the lettuce in the middle, and the veal round, and pour the sauce all round it.

Disguised Leg of Veal and Bacon.

HAVING larded your veal all over with slips of bacon, and a little lemon-peel, boil it with a piece of bacon. When enough, take it up, cut the bacon into slices, and have ready some dried sage and pepper rubbed fine. Rub it over the

bacon, lay the veal in the dish, and the bacon round it; strew it all over with fried parsley, and serve with sorrel sauce.

Loin of Veal en Epigram.

HAVING roasted a fine loin of veal, take it up, and carefully take the skin off the back part without breaking it. Cut out all the lean meat; but leave the ends whole, to hold the following mincemeat: mince all the meat very fine with the kidney part, put it into a little veal stock, enough to moisten it with the gravy that comes from the loin. Put in a little white pepper and salt, some lemon-peel shred fine, the yolks of three eggs, and a spoonful of benshamelle (*see Sauces*). Thicken it with a little butter rolled in flour. Give it a shake or two over the fire, and put it into the loin, and then pull the skin over: brown it with a salamander, and serve.

Pillow of Veal.

HAVING half roasted a neck or breast of veal, cut it into six pieces, and season it with white pepper, salt, and nutmeg. Take a pound of rice, put to it a quart of stock, some mace, and a little salt. Do it over a stove, or very slow fire, till it is thick; but butter the bottom of the pan or dish you do it in. Beat up the yolks of six eggs, and stir them into it. Then take a little round deep dish, butter it, and lay some of the rice at the bottom. Then lay the veal on a round heap, and cover it all over with rice. Wash it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich good gravy.

Savoury Dish of Veal.

HAVING cut large collops out of a leg of veal, spread them abroad on a dresser, hack them with the back of a knife, and dip them into the yolks of eggs. Season with salt, mace, nutmeg, and pepper, beaten fine. Make forcemeat with some of your veal, beef suet, oysters chopped, sweet herbs shred fine, and kitchen pepper: strew all these over your collops, roll and tie them up, put them on skewers, tie them to a spit, and roast them. To the rest of your forcemeat add a raw egg or two, and roll them in balls and fry them. Put them into your dish, with your meat when roasted, and make the sauce with strong stock, an anchovy, an eschalot, a little white wine, and some spice. Let it stew, and thicken it with a piece of butter rolled in flour. Pour the sauce into the dish, lay the meat in, and serve.

To make Stove Veal.

CUT out the middle bone from a fillet of veal of a cow-calf, so that the meat may lie flat in the stewpan. Cut off the udder, and slice it in long pieces, and roll it in seasoning of pepper, salt, nutmeg, and sweet herbs, finely shred. Make holes in the fillet, and stick in these seasoned pieces as thick as you can, until the whole is stuffed in. Then lay butter in the pan, and put in the meat, set it on a gentle fire, turning and shaking it: skim the fat off, and put in an onion stuck with cloves, a lemon pared and cut in half, and squeeze in the juice. Continue to shake it, and let it simmer five hours. One hour before it is done, put in a pint of strong stock. When the meat is just done enough, set on a pint of mushrooms, with a little of the gravy, and let the meat be again skimmed clean from the fat, and thicken it with flour and butter, and serve in the dish with the meat.

To dress the Umbles of Deer.

TAKE the kidney of a deer, with the fat of the heart; season them with a little pepper, salt, and nutmeg. First fry them, and then stew them in some good stock till they are tender. Squeeze in a little lemon; take the skirts, and stuff them with a forced meat made with the fat of the venison, some fat of bacon, grated bread, pepper, mace, sage, and onion chopped very small: mix with the yolk of an egg. When the skirts are stuffed with this forced meat, tie them to the spit to roast; but first lard them with thyme and lemon-peel. When they are done, lay the skirts in the middle of the dish, and the fricasee round it.

Haricot of a Neck of Mutton, or Mutton Cutlets.

HAVING cut the best end of a neck of mutton into chops, or a loin with the fat cut off, flatten and fry them of a light brown. Put them into a stewpan, with a little weak stock, to prevent their burning, and simmer till tender: serve with haricot sauce over them.—*See Sauces.*

Shoulder of Mutton surprised.

PUT a shoulder of mutton, having first half boiled it, into a stewpan, with two quarts of veal stock, four ounces of rice, a little beaten mace, and a tea-spoonful of mushroom powder: stew it an hour, or till the rice is enough, and then take up your mutton, and keep it hot. Put to the rice half a pint of

cream, and a piece of butter rolled in flour, shake it well, and boil it a few minutes. Lay your mutton on the dish, and pour your gravy over it.

A Basque of Mutton.

LAY the caul of a leg of veal in an earthen pan, of the size of a small punch-bowl, and take the lean of a leg of mutton that has been kept a week. Having chopped it exceedingly small, take half of its weight in beef marrow, half a pound of grated bread, the rind of half a lemon grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix it as you would sausage meat, lay it in the caul in the inside of the pan, fasten the caul, bake it in a quick oven, and having taken off the caul, serve with a coulis under it, and venison sauce in a tureen.

Mutton Rumps and Kidnies.

BOIL six rumps in veal stock; then lard your kidnies with bacon, and set them before the fire in a tin oven. As soon as they are tender, rub them over with the yolk of an egg, a little grated nutmeg, and some cayenne: fry till of a light brown; glaize the kidnies, and serve with stewed sorrel under them.

Mutton Rumps à la Braise.

BOIL six mutton rumps for fifteen minutes in water; then take them out, and cut them into two, and put them into a stewpan, with half a pint of good stock, a gill of port wine, an onion stuck with cloves, and a little salt and cayenne. Cover close, and stew them till they are tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a spoonful of browning, and the juice of half a lemon: boil till it is smooth, but not too thick; put in your rumps, give them a toss or two, and serve them up hot.

Mutton Rumps marinated.

CLEAN, trim, and cut the rumps of an equal size, laying them in a pan, covered with marinate (*see Sauces*), for a night: put the whole into a stewpan, and simmer till nearly done: take them out of the marinate, let them cool, and brush them over with the yolk of an egg, sprinkling grated bread over them: fry gently in boiling lard till of a nice brown, and sufficiently done; drain dry, and serve with a good coulis and two spoonsful of ketchup under them.

Beef and Mutton Steaks marinated

IN the same manner as mutton rumps; except that for beef an eschalot may be chopped very fine, and mixed with the grated bread: serve with purée of potatoes.—*See Sauces.*

Pork Steaks marinated

IN the same manner as mutton rumps; except that an onion and a few leaves of sage may be finely shred and mixed with the grated bread: serve with sauce piquant under them.

Mutton kebobbed.

HAVING cut a loin of mutton into four pieces, take off the skin, rub them with the yolk of an egg, and strew over them a little grated bread, and parsley shred fine. Spit and roast them, basting them all the time with fresh butter, in order to make the froth rise: when properly done, serve with sauce ravigot.—*See Sauces.*

Mutton the Turkish Way.

HAVING cut your meat into thin slices, wash it in vinegar, and put it into a pot or saucepan that has a close cover to it. Put in some rice, whole pepper, and three or four whole onions. Let all these stew together, skimming it frequently. When enough, take out the onions, and season with salt to your palate. Lay the mutton in the dish, and pour the rice and liquor over it.

Leg of Mutton à la Haut-gôût.

TAKE a leg of mutton that has hung a fortnight; stuff every part of it with cloves of garlic, rub it with pepper and salt, and then roast it. When properly roasted, send it up, with some good gravy and sweet sauce in a tureen.

Leg of Mutton roasted with Cockles.

HAVING boned it, fill the cavity with a forcemeat containing minced cockles: sew it up, roast of a nice brown, and serve with a quarter of a pint of coulis, two spoonful of the cockle liquor, a few stewed mushrooms, and blanched cockles, all simmered together.

Leg of Mutton roasted with Oysters.

BONE the leg, fill the cavity with a forcemeat, containing bearded oysters pounded, and two eschalots shred very fine:

sew it up, roast, and serve with sauce poivrade (*see Sauces*), containing a little of the oyster liquor, and a few blanched and bearded oysters.

Leg of Mutton roasted with Lobster or Crab.

BONE the leg, fill the cavity with a forcemeat, containing the meat of a crab or lobster shred and pounded, a little grated lemon-peel, and nutmeg: sew it up; roast, and serve, with lobster or crab sauce under it.

Mutton Chops in Disguise.

RUB them with the yolk of an egg, and sprinkle with pepper, salt, nutmeg, and a little parsley. Roll each chop in half a sheet of white paper, well buttered in the inside, and rolled close at each end. Boil some hog's-lard or beef dripping in a stewpan, and put the steaks into it. Fry them of a fine brown, drain them dry, and serve with sauce royal in a tureen.

Shoulder of Mutton en Epigramme.

TAKE a shoulder of mutton, and when roasted almost enough, carefully take off the skin about the thickness of a crown piece, and also the shank bone at the end. Then season both the skin, blade and shank bone, with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and crumbs of bread. Lay this on the gridiron, till of a fine brown; and in the meantime, take the rest of the meat, and cut it like a hash, about the bigness of a shilling. Save the gravy, and put it to it, with a few spoonful of strong coulis, a little grated nutmeg, half an onion cut fine, a small bundle of herbs, a little pepper and salt, some gerkins cut very small, a few mushrooms, two or three truffles cut small, two spoonful of port wine, and a little flour dredged into it. Let all these stew together very slowly for five or six minutes, taking care that it do not boil. Take out the sweet herbs, lay the hash in the place from whence it was taken, and the broiled upon it, so as to make it appear like a whole shoulder; and serve with a good coulis under it.

Leg of Lamb braised.

HAVING boned a leg of lamb, fill it with forcemeat, cover it with slices of lemon and sheets of fat bacon, and braise in a white braise over a stove or gentle fire for two hours: take it up, drain it, pouring beshamelle over it.

Leg of Lamb braised, and savoury Jelly.

FORCE and braise the lamb as in the preceding directions: take it up, put it in an earthen pan, pouring the braise over it: let it lie all night in the braise, and when wanted, take it up, and serve with savoury jelly over it.—*See Sauces.*

Shoulder of Lamb braised, and Sorrel Sauce,

MAY be prepared as directed for leg of lamb, only serving it on sorrel sauce.

Shoulder of Lamb glaized,

MAY be prepared also as directed for leg, &c. When taken out of the braise, it must be drained dry, wiped, glaized, and served with a good coulis under it.

Shoulder of Lamb en Epigramme,

MAY be prepared in the same manner as already directed for mutton.

Shoulder of Lamb grilled.

HAVING roasted the shoulder till three parts done, take it up, and with a sharp knife score it in small diamonds, seasoning with pepper and salt, or if intended to be highly seasoned, with cayenne; broil of a nice brown, and serve with a good coulis under it, to which add two spoonsful of ketchup, a little lemon juice and butter, and place over thin slices of lemon.

Hind Quarter of Lamb marinated.

BONE the leg, and fill with forcemeat, as directed for leg of lamb braised: sew it up, and lard the loin part: lay it in the marinate (*see Sauces*) for six hours, turning it frequently: take it up, cover with a veal caul, and roast it: glaize the larding, and serve with the marinate boiled down till nearly consumed, adding a good coulis.

Neck of Lamb glaized.

HAVING cut off the scrag, and sawed off the chine, carefully take away the skin and part of the fat: lard with fat bacon, cover with a veal caul, and roast gently: take it up, glaize it, and serve with white onion sauce.—*See Sauces.*

Lamb Cutlets, with Cucumber Sauce.

Cut the chine off a neck of lamb, cut it into cutlets, and trim them neatly: into a stewpan put three ounces of butter,

pepper, salt, chopped eschalots, thyme, parsley, and lemon juice: melt the butter, and put in the cutlets till three parts done: take them up, and when nearly cool, brush them over with yolk of egg, sprinkle with grated bread, and fry in boiling lard: drain off the fat, and serve with cucumber sauce in the middle of the dish.—*See Sauces.*

N. B. Veal and mutton cutlets may be dressed in the same manner.

Lamb Cutlets, with Tendrons.

PROCEED as above with the cutlets; and serve with tendrons braised in the centre, and turnip sauce poured over the tendrons.—*See Sauces.*

Tendrons are the gristle bones of the breast, cut into slices: braise these in a brown braise.—*See Sauces.*

Lamb Cutlets, with mashed Potatoes.

PROCEED exactly as already directed for cucumbers, instead of which place mashed potatoes in the middle of the dish.—*See Potatoes mashed, Chap. Vegetables.*

Lamb Cutlets, with Sauce Robert.

PROCEED as above, and serve with sauce Robert under them.—*See Sauces.*

Lamb's Head and Appurtenances.

Having sawed the head in halves, take out the brains, wash them in warm water, wipe them dry, and having dipped them in yolk of egg, sprinkle them over with grated bread, when they will be ready for frying: blanch the head, liver, heart, and lights, and having chopped the three latter small, add a little parsley and lemon-peel shred very fine, and a pint of seasoned coulis; in which gently stew them till tender: brush the head over with yolk of egg, strewing grated bread over it, and bake in a moderate oven till tender; and when done, brown it with a salamander: fry the brains in boiling lard, drain dry; fry also thin rashers of bacon; and serve with the mince in the middle of the dish, the head over it, and the brains and rashers of bacon placed alternately round it.

Lamb's Head and Appurtenances, with Poivrade.

SAW the head in two, take out the tongue whole, and clean and prepare the brains as above directed: boil the head and tongue till quite tender; pull out all the bones, and with a light forcemeat stuff the meat, and mould it into the shape of a lamb's head: brush this and the tongue with yolk of egg,

strewing over them grated bread; put them into an oven, and when become firm, brush them over again with egg, and strew grated bread over them: repeat this three times, still preserving the head of a proper shape, and make the tongue look large: cut the liver and heart in slices, and fry them and the brains: serve with poivrade sauce (*see Sauces*) in the dish, the tongue in the middle, the head on each side, and the fry round it.

Lamb's Rumps and Ears (brown).

SCALD an equal number of each very clean; take a pint of veal stock, in which braise them till half done: take up the rumps, and having brushed them over with yolk of egg, strew with grated bread, and broil gently: stew the ears till the liquor is nearly reduced, and having now added coulis, stew till tender, and serve with the rumps round the ears and sauce.

Lamb's Rumps and Ears (white).

PROCEED as above directed; and when they are tender, and the liquor is nearly reduced, add a leason of eggs, and serve.

Lamb Cutlets à la Maintenon.

HAVING sawed off the chine bone of a loin of lamb, cut it into chops, trim off the fat, shape them nicely, and put them into a stewpan, with a little fresh butter, eschalots, thyme, and parsley, all shred fine; pepper, salt, pounded mace, and a little lemon juice: keep moving in the stewpan till nearly done; take them up, strain the gravy over them, and when nearly cold, strew grated bread over them: fold them up separately in white paper oiled; broil over a slow fire, and serve with poivrade in a tureen.—*See Sauces.*

Mutton chops may be done in the same manner.

Scotch Collops.

CUT your collops off the thick part of a leg of veal, the size and thickness of a crown piece, and put a piece of butter browned in your stewpan: lay in the collops, and fry them over a quick fire: shake and turn them, and keep them on a fine froth. When fried of a light brown, put them into a stewpan, with half a pint of coulis, to which add half a lemon, a little essence of anchovy, half an ounce of morels, a large spoonful of browning, the same of ketchup, two tea-spoonful of lemon pickle, and season to your taste with salt and cayenne: thicken with butter and flour, let it simmer five or six minutes, and serve with forcemeat balls, and little

slices of fried bacon round them, and a few mushrooms over them.

Oxford John.

CUT a stale leg of mutton into as thin collops as you can, and take out all the sinews. Season with salt, pepper, and mace, and strew among them a little shred parsley, thyme, and two or three eschalots. Put a good lump of butter into a stewpan, and as soon as it is hot, put in the collops, stirring them with a wooden spoon till they are three parts done; then add half a pint of coulis, a little juice of lemon, and thicken it with flour and butter. Let them simmer four or five minutes, and serve with the sauce strained over them.

A Pig au Père Duillet.

HAVING cut off the head, and divided the pig into quarters, lard them with bacon, and season them well with salt, pepper, nutmeg, cloves, and mace. Place a layer of fat bacon at the bottom of a stewpan, lay the head in the middle, and the quarters round it. Then put in a bay leaf, an onion shred, a lemon, some carrots, parsley, and liver, and cover again with bacon. Put in a quart of second stock, stew it for an hour, and then take it up: put the pig into a stewpan, pour in a pint of white wine, cover close, and let it stew for an hour very slowly. While the pig is stewing in the wine, take the first gravy it was stewed in, skim off the fat, and strain it: then take a sweetbread cut into five or six slices, some truffles, morels, and mushrooms, and stew all together till enough: thicken with the yolks of two eggs, or a piece of butter rolled in flour; and when the pig is enough, take it out, and lay it in your dish. Add the wine it was stewed in to the ragoo, and pour all over the pig, and serve.

Fillet of Pork with Sauce Robert.

HAVING boned a loin or neck of pork, cut off the rind: put some second stock into a stewpan, and lay in the pork, covering it with shred onions and sage, seasoned with white pepper and salt: over these place the rind, and stew gently for three hours: take it up, and having dried it, glaize, and serve on sauce Robert.—See Sauces.

Leg of Pork à la Boisseau.

TAKE a leg of pork that has been in salt for four days, put into boiling water, and boil for ten minutes: take it up, skin, spit, and roast it: when done, brush it over with yolk of egg,

strew grated bread all over it, and brown with a salamander, serving it with sauce poivrade under it.—*See Sauces.*

Ham braised.

HAVING soaked the ham for twenty-four hours in warm water, set to boil in cold water for twenty minutes: take it up, and having taken off the rind and trimmed it, lay it in a stewpan with a pint of white wine and a brown braise (*see Sauces*); cover very closely, and stew very gently till sufficiently done: take it up, wipe dry, and glaze, serving it on stewed spinach.

Loin of Pork à la Sicilienne.

CUT the loin of pork as for chops, but do not entirely divide them: shred small a sufficient quantity of sage, and with it stuff all the cuts between the chops: tie it together with a tape, and having put it into an earthen pan, cover it with equal parts of vinegar and water, and let it lie covered for ten days: cover the pan with a strong sheet of white paper, and bake it: take the pork out of the liquor, and serve with currant jelly; or a little of the liquor skimmed, a lump of sugar, and a glass of port wine.

Petit-toes, or young Pigs' Feet.

HAVING scalded two or three sets of feet, and the plucks, take them up, and put them into a stewpan, with half a pint of water, two eschalots, a little parsley and sage, all shred fine; season with a blade of mace, a little grated nutmeg, white pepper, and salt: when they are nearly done, and the liquor consumed, mince the pluck, and add it to the feet with a white coulis, two tea-spoonsful of lemon pickle, a table-spoonful of white wine, and season with cayenne and salt: stew the whole till tender, and serve with sippets round them.

Large Pigs' Feet and Ears.

SCALD and clean them; split the feet, and tie them together with string: having put them into a pot covered with water, let them boil; skim clean, and add a little thyme, onions, eschalots, two cloves of garlic, two bay leaves, whole pepper, two blades of mace, allspice, and salt: stew till tender; take them up, and put them in an earthen pan for use: when wanted, take any number, put them into a stewpan with a bit of fresh butter, a little chopped parsley, thyme, eschalots, pepper, salt, and lemon juice: shake them about in the stewpan till they have imbibed all the flavour of the

herbs, and are sufficiently done; take them up, brush them with yolk of egg, strew grated bread over them, and broil over a gentle fire: cut the ears in slices, put them into a stewpan for ten minutes with a good seasoned coulis (*see Sauces*), and serve with the feet over them.

Goose à la Royale.

HAVING boned the goose, stuff it with the following forcemeat: twelve sage leaves, two onions, two apples, shred all very fine; mix with grated bread, four ounces of beef marrow, two glasses of port wine, grated nutmeg, pepper, salt, shred lemon peel, and four yolks of eggs: sew up the goose; fry in butter of a light brown; and put it into a stewpan with two quarts of good stock, letting it stew two hours, and till the liquor is nearly consumed: take up the goose; strain the liquor, and skim off the fat, adding a spoonful of lemon pickle, the same quantity of browning and port wine, a teaspoonful of essence of anchovy, beaten mace, cayenne, and salt: give it a boil, and serve over the goose.

Ducks à la Mode.

CUT a couple of fine ducks into quarters, and fry them in butter till they are a little brown: pour out all the fat, dust a little flour over them, and put in half a pint of good stock, a quarter of a pint of red wine, an anchovy, two eschalots, and a bundle of sweet herbs. Cover close, and let them stew a quarter of an hour. Take out the herbs, skim off the fat, and let your sauce be as thick as cream.

Ducks à la Braise.

HAVING singed and dressed your ducks, lard them quite through with bacon rolled in shred parsley, onions, thyme, pepper, salt, and beaten mace. Put a few slices of fat bacon in the bottom of a stewpan, the same of gammon of bacon or ham, two or three slices of beef or veal, and lay your ducks in with their breasts downwards. Cover the ducks with slices the same as you put under them, and cut in a carrot or two, a turnip, a head of celery, an onion, four or five cloves, a blade of mace, and a little whole pepper. Cover them close down, and let them simmer a little over a gentle fire till the breast is of a light brown: add some good stock, cover them down again closely, and stew them gently till enough, and the liquor is nearly consumed, which will require two or three hours: take some parsley, an onion or eschalot, a few gerkins or capers, and two anchovies; chop all very fine, and

put them in a stewpan, with the liquor from the ducks, a little browning, and the juice of a lemon. Boil it up, and cut the ends of the bacon even with the breasts of your ducks. Lay them on your dish, pour the sauce hot upon them, and serve them up.

Ducks à la Daube.

HAVING larded two ducks, fill them with a good forcemeat, containing two eschalots minced very fine, and put them into a stove with a little second stock for ten minutes: add a pint of good stock, the bones, giblets, six onions, two cloves, a faggot of herbs, cayenne, salt, lemon juice, two blades of mace, and half a pint of claret: cover with sheets of bacon, and stew slowly for two hours: take them up, and having strained and skimmed the liquor, pour it over them.

Ducks larded.

PROCEED as above directed, except that the breasts of the ducks must be larded: having stewed for two hours, take them up, wipe dry; glaze them, and strain the gravy, pouring it into the dish, and serving the ducks upon it.

Ducks aux Naves.

PROCEED as above directed à la daube, omitting the eschalots; and when sufficiently stewed, serve on turnip sauce, with the gravy in a tureen.

Ducks aux Concombres.

PROCEED as for ducks larded, omitting the eschalots, and substituting white wine for claret: take them up, wipe dry, glaze, and serve on cucumber sauce, with the gravy in a tureen.

Ducks à la Benshamelle.

PROCEED as directed aux concombres, substituting benshamelle for cucumber sauce.

Turkey à la Daube.

PROCEED as for the ducks à la daube, adding some chopped oysters to the forcemeat, and larding the breast: take up the turkey, wipe dry, and glaze: strain and skim the gravy, add a little oyster liquor, and some bearded oysters: let these simmer, and serve with the turkey over the sauce.

Fowl à la Daube.

HAVING boned a large fowl, fill it with a good forcemeat (*see Sauces*), and braise in a white braise: when done, take it up, wipe dry, and glaze it: strain the braise into a small stewpan, adding a spoonful of essence of ham, and some pickled mushrooms; let this sauce simmer, and serve with the fowl over it.

Fowl à la Menchout.

HAVING taken the bones out of the legs and wings, draw them in, and split the fowl down the back: skewer it flat, and put it into a stewpan, with a little butter, eschalots, thyme, parsley, lemon juice, salt, and pepper: shake it about (or pass it) till nearly done: take it up, and when cold, brush it over with yolk of egg, strewing over it grated bread: broil gently till enough; and having strained the liquor in which it was passed, adding a good coulis, two spoonful of ketchup, a tea-spoonful of lemon pickle, and a few pickled mushrooms: let these simmer, and serve with the fowl over it.

Chickens in savoury Jelly.

TAKE two chickens, and roast them. Boil some calf's feet to a strong jelly; take out the feet, and skim off the fat; beat up the whites of three eggs, and mix them with half a pint of white wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper-corns, and a little salt. Put them to the jelly; and when it has boiled five or six minutes, strain it several times through a jelly bag till very clear. Then put a little in the bottom of a mould large enough to hold the chickens, and when they are cold, and the jelly set, lay them in with their breasts down: then fill the mould quite full with the rest of the jelly, which you must take care to keep from setting, so that when you pour it into the bowl it will not break. Let it stand all night; and the next day put the mould into warm water, pretty near the top. As soon as you find it loose, lay your dish over it, and turn it out whole.

Chicken Surprise.

ONE large fowl will do for a small dish. Roast it, and take the lean from the bones; cut it into thin slices, about an inch long, and toss it up with six or seven spoonful of cream, and a piece of butter, as big as a walnut, rolled in flour. Boil it up, and set it to cool. Then put six or seven thin

slices of bacon round it, place them in a pattypan, and put some forcemeat on each side. Work them up into the form of a French roll, with a raw egg, leaving a hollow place in the middle. Put in your fowl, and cover them with some of the same forcemeat, rubbing them smooth with a raw egg. Make them of the height and bigness of a French roll, and throw a little fine grated bread over them. Bake them three quarters, or an hour, in a gentle oven, or under a baking cover, till they come to a fine brown, and place them on your mazarine, that they may not touch one another; but place them so that they may not fall flat in the baking; or you may form them on your table with a broad kitchen knife, and place them on the thing you intend to bake them on. You may put the leg of a chicken into one of the loaves you intend for the middle. Let your sauce be gravy, thickened with butter, and a little juice of lemon.

Chickens Chiringrate.

HAVING cut off the feet of the chickens, break the breast-bone flat with a rolling pin; but take care you do not break the skin. Flour them, fry them of a fine brown in butter; drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy-beef cut very thin over your chickens, and a piece of veal cut very thin, a little mace, two or three cloves, some whole pepper, an onion, a little bunch of sweet herbs, and a piece of carrot. Then pour in a quart of second stock, cover close, and let it stew for a quarter of an hour: take out the chickens, and keep them hot; let the gravy boil till rich and good; strain it off, and put it into your pan again, with two spoonsful of red wine, and a few mushrooms. Put in the chickens to heat; and serve with the sauce over them.

Large Fowls forced.

HAVING cut the skin of a large fowl down the breast, carefully slip it down so as to take out all the meat, and mix it with a pound of beef suet, cut small. Then beat them together in a marble mortar, and take a pint of large oysters cut small, two anchovies, an eschalot, a few sweet herbs, a little pepper, some nutmeg grated, and the yolks of four eggs. Mix all these together, and lay it on the bones, then draw the skin over it, and sew it up. Put the fowl into a bladder, and boil it an hour and a quarter. Stew some oysters in good gravy, thickened with a piece of butter rolled in flour, take the fowl out of the bladder, lay it in your dish, and pour the sauce over it.

Fowls marinated.

WITH your finger raise the skin from the breast-bone of a large fowl or turkey; cut a veal sweetbread small, a few oysters and mushrooms, an anchovy, a little thyme, some lemon peel, and season with pepper and nutmeg. Chop them small, and mix them with the yolk of an egg. Stuff it in between the skin and the flesh, but be careful not to break the skin, and then stuff what quantity of oysters you please into the fowl: or you may lard the breasts of the fowls with bacon; roast with a paper over the breasts, and serve with a good coulis under them.

Pigeons compote.

SKEWER six young pigeons in the same manner as for boiling, put forcemeat (*see Sauces*) into the craws, lard them down the breast, and fry them brown. Put them into strong stock, and when they have stewed three quarters of an hour, thicken it with a lump of butter rolled in flour. When you serve them up, strain your gravy over them, and lay forcemeat balls round them.

Pigeons in savoury Jelly.

AFTER having roasted the pigeons with the head and feet on, put a sprig of myrtle in their bills, and make a jelly for them in the same manner as before directed for chickens, and treat them the same in every other respect.

Pigeons à la Daube

MAY be prepared in either of the modes already described for ducks, &c.

Pigeons au Poire.

HAVING made a forcemeat like the above, and cut off the feet, stuff them in the shape of a pear; roll them in the yolk of an egg, and then in crumbs of bread; stick the leg at top, and butter a dish to lay them in; then send them to an oven to bake, but do not let them touch each other. When enough, lay them in a dish, and serve with a good coulis under them.

Pigeons Surtout.

HAVING forced your pigeons, lay a slice of bacon on the breast, and a slice of veal beat with the back of a knife, and seasoned with mace, pepper, and salt. Tie it on with a small packthread, or two small fine skewers are better. Spit them

on a fine bird spit, roast, and baste them with a piece of butter, then with the yolk of an egg, and then baste them again with the crumbs of bread, a little nutmeg, and sweet herbs. When enough, serve them upon a good coulis, adding truffles, morels, and mushrooms.

French Pupton Pigeons

HAVING put savory forcemeat, rolled out like paste, into a tin dish; add a layer of very thin bacon, squab pigeons, sliced sweetbread, asparagus tops, mushrooms, cocks-combs, a palate boiled tender and cut into pieces, and the yolks of hard eggs: make another forcemeat, and lay it over like a pie: bake it, and when enough, turn it into a dish, and pour gravy round it.

Pigeons transmogrified.

SEASON your pigeons 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 do not break, and boil them in a good deal of water. When they have boiled an hour and a half, untie them carefully that they do not break. Lay them on the dish, and pour a little good gravy round them.

Pigeons à-la-Soussell.

BONE four pigeons, and make a forcemeat (*see Sauces*): stuff them, and put them into a stewpan with a pint of veal stock. Stew them half an hour very gently, and then take them out: in the meantime make a veal forcemeat, and wrap it all round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Take the gravy they were stewed in, skim off the fat, thicken with a leason of eggs and cream. Season with pepper and salt, mix all together, and stir one way till it is smooth. Strain it into your dish, and serve the pigeons on it: or instead of the leason and cream; glaze the breasts, and serve on stewed sorrel, with the gravy in a tureen.

Pigeons en Poqueton.

PUT some forcemeat into a small stewpan, and spread it at the bottom and sides as a paste, rubbing your stewpan first with butter. Put in a couple of pigeons, some sweetbreads and palates neatly cut and ranged in your pan, and some fresh mushrooms. Close the top with forcemeat, cover it over with slices of bacon, and bake it in a gentle oven. Before you close it, pour some gravy in the inside. Your pigeons, &c.

should be seasoned with pepper, salt, and a little eschalot. When done, turn it out carefully into your dish; and pour into it a good coulis.

Partridges à la Braisé.

TRUSS two braces of partridges with the legs in the bodies: lard them, and season with beaten mace, pepper, and salt. Take a stewpan, lay slices of bacon at the bottom, then slices of beef, and then slices of veal, all cut thin; a piece of carrot, an onion cut small, a bundle of sweet herbs, and some whole pepper. Lay the partridges with their breasts downwards, lay some thin slices of beef and veal over them, and some parsley shred fine. Cover them, and let them stew eight or ten minutes over a slow fire. Then give your pan a shake, and pour in a pint of weak stock. Cover close, and let it stew half an hour over a little quicker fire. Then take out the birds, and reduce the gravy till there is about half a pint: strain it off, and skim off the fat. In the meantime, have a veal sweetbread cut small, truffles and morels, cockscombs, and fowl's livers, stewed in a pint of good gravy half an hour, some artichoke bottoms, and asparagus tops, both blanched in warm water, and a few mushrooms. Then add the other gravy to this, and put in your partridges to heat. If not thick enough, take a piece of butter rolled in flour, and toss up in it.

Pheasants à la Braise.

HAVING put a layer of beef all over your pan, a layer of veal, a little piece of bacon, a piece of carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of pepper, black and white, and a bundle of sweet herbs, lay in the pheasant. Then lay a layer of beef, and a layer of veal, to cover it. Set it on the fire for five or six minutes, and then pour in two quarts of boiling stock. Cover close, and let it stew very softly an hour and a half. Then take up your pheasant, and keep it hot: let the gravy boil till it is reduced to about a pint, strain it off, and put it in again. Put in a veal sweetbread, first being stewed with the pheasant: add truffles and morels, some livers of fowls, artichoke bottoms, and asparagus tops, if you have them: let these simmer in the gravy about five or six minutes, and add two spoonsful of ketchup, two of red wine, and a little piece of butter rolled in flour, with a spoonful of browning. Shake all together, put in your pheasant, let them stew altogether, with a few mushrooms, about five or six minutes more. Then take up your pheasant, and pour your ragoût all over, with a few forcemeat balls.

Small Birds in savoury Jelly.

PUT a good piece of butter into the bellies of eight small birds, with their heads and feet on, and sew up their vents. Put them in a jug, cover it close with a cloth, and set them in a kettle of boiling water, till they are enough. Drain them, and make your jelly as before, and put a little into a mould: when it is set, lay in three birds with their breasts down, and cover them with the jelly: when this is set, put in the other five, with their heads in the middle, and proceed in the same manner as before directed for chickens.

Florendine Hares.

LET the hare be a full grown one, and let it hang up four or five days before you case it. Leave on the ears, but take out all the bones, except those of the head, which must be left entire. Lay the hare on the table, and put into it the following forcemeat: take the crumb of a penny loaf, the liver shred fine, half a pound of fat bacon scraped, a glass of red wine, an anchovy, two eggs, a little winter savory, some sweet marjoram, thyme, and a little pepper, salt, and nutmeg. Having put this into the belly, roll it up to the head, skewer it with packthread, as you would a collar of veal. Wrap it in a cloth, and boil it an hour and a half, in a saucepan covered, with two quarts of weak stock: as soon as the liquor is reduced to about a quart, put in half a pint of red wine, a spoonful of lemon pickle, one of ketchup, and the same of browning: stew till it is reduced to a pint, and thicken it with butter rolled in flour. Lay round your hare a few morels, and four slices of forcemeat boiled in a veal caul. When you serve it up, draw the jaw-bones, and stick them in the eyes for horns. Let the ears lie back on the roll, and stick a sprig of myrtle in the mouth. Serve on the sauce.

Florendine Rabbits.

SKIN three young rabbits, but leave on the ears, and wash and dry them with a cloth. Carefully take out the bones, but leave the head whole, and proceed in the same manner as above directed for the hare. Have ready a white sauce made of veal stock, a little anchovy, the juice of half a lemon, or a tea-spoonful of lemon pickle. Strain it, and take a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick. Keep stirring it while the flour is dissolving. Add a leason of eggs and cream, nutmeg, and salt, and mix with the gravy: let it simmer a little over the fire, and pour it over the rabbits.

Rabbits Surprised.

TAKE young rabbits, skewer them, and put the same pudding into them as directed for roasted rabbits. When roasted, draw out the jaw-bones, and stick them in the eyes to appear like horns. Then take off the meat clean from the bones; but the bones must be left whole. Chop the meat very fine, with a little shred parsley, some lemon-peel, an ounce of beef marrow, a spoonful of cream, and a little salt: beat up the yolks of two eggs boiled hard, and a small piece of butter, in a marble mortar; then mix all together, and put it into a stewpan: having stewed it five minutes, lay it on the rabbit where you took the meat off, and put it close down with your hand, to make it appear like a whole rabbit: brush it over with yolk of egg, strew over it grated bread, and with a salamander brown it all over: pour a good brown coulis, made as thick as cream, into the dish, and stick a bunch of myrtle into their mouths.

Rabbits in Casserole.

HAVING divided your rabbits into quarters, you may lard them or not. Shake some flour over them, and fry them in lard or butter: put them into an earthen pan, with a quart of good stock, a glass of white wine, a little pepper and salt, a bunch of sweet herbs, and a small piece of butter rolled in flour: cover close, and let them stew half an hour; then serve them up, and pour the sauce over them.

Turtle.

TAKE a turtle weighing one hundred pounds; the evening before you dress it, tie a cord to the two hind fins, and hang it up: tie a cord in like manner to the fore fins to pinion it; and cut off the head. Lay the turtle with the back shell downwards upon a block, and loose the shell all round the edge by cutting it, and raise the shell clean off the flesh: take out the gall without breaking it; cut the fore fins off, and all the flesh will come away with them: cut off the hind fins; take out the liver whole, and the heart and kidneys: cut out the entrails from the back bone, and put them into a large pan: wash the shell so as to free it from the blood, and turn it down to drain: cut the fins from the lean meat; and cut the belly shell into twelve pieces: turn up the back shell, and take all the fat from it, putting it into a stewpan: saw off the upper part of the back shell about six inches deep: set a large stewpan full of water upon the fire, and when it boils, dip the fins, head, and pieces of shell, separately into it, clearing each as it

is scalded, peeling the fins, head, and shell: put the pieces of shell into a stewpan with eighteen large onions; and a faggot of turtle herbs; and having filled it with water, make it boil, and then set by the side of the fire to simmer till they are tender: cut the fore fins into four, and the hind ones into two pieces; and having put them into a stewpan that will exactly hold them; add twelve large onions and a faggot of turtle herbs; cover with water and set on a stove to boil; when it boils, set by the side of the fire to simmer till the fins are tender: draw out all the bones and put them by themselves on a dish; take up the pieces of shell on another dish, and strain the liquor both were boiled in, into one pan: cut off the lean meat, and let what is not reserved for the callipée, be added, together with three fowls, a faggot of turtle herbs, a dozen large onions, and two pounds of lean ham: put the ham at the bottom of a soup-pot, with the fowls cut in pieces, and the lean meat over them, adding a bottle of madeira, and set the pot on a stove to draw-down, taking care it does not burn: let it stew an hour, and fill it up with the liquor strained from the fins and pieces of shell; and when it boils, set it by the side of the fire to stew for two hours: strain it off, taking what lean meat may be wanted for the tureens, and keep it covered with stock that it may be hot: scour and scald the entrails quite clean, cutting them into pieces about two inches long; and set them on in cold water to blanch: having washed them clean, cover the bottom of a stewpan with fat bacon, put in the entrails with the liver blanched, adding a few onions, two lemons peeled and cut into slices, a quart of stock, and cover with fat bacon, letting them stew gently for three hours: put two pounds of butter into a stewpan with a pound of lean ham cut small, some mushrooms, truffles, eschalots, parsley, marjoram, thyme, basil, a large onion, and a pint of stock; set the stewpan over a stove to stew for an hour, add a plateful of flour by degrees, and the remainder of the turtle stock that the fins and shell were stewed in: to these add four or five quarts of rich veal stock, and a bottle of madeira: let it boil for a few minutes, and rub it through a tamis: take one half of this soup, and put it into a soup-pot with the lean meat cut in pieces about two inches square, forcemeat balls and egg balls, to be served in tureens: take the other half of the soup, and having put it into a soup-pot, add the fins and head cut in pieces, together with forcemeat balls and egg balls, to be served in tureens: put the green fat to stew with a little stock and madeira; and when done, cut it into small pieces, and add it to each of the soup-pots: take a little of the soup out of each pot, and season with cayenne, pounded spices, and salt; and divide it equally: just before the turtle is

served, squeeze into a bason four lemons, and three Seville oranges, adding a pint of madeira, a table-spoonful of pounded sugar, and a little salt: divide this equally between the soup-pots, and serve in tureens.

Callipee.

TAKE a quarter of the under part of the turtle, and scald it; taking out the shoulder-bone, and filling the cavity with a well high seasoned forcemeat made with the lean of the turtle; put it into a stewpan, with a pint of madeira, cayenne, salt, lemon juice, a clove of garlic, mace, cloves, allspice pounded, faggot of turtle herbs, six large onions, and four quarts of strong veal stock; and stew gently till three parts done: take up the turtle, and put it into another stewpan with some of the entrails boiled, and egg balls; add a thickening of flour and butter to the liquor, let it boil, and strain it to the turtle: stew till tender, and serve in a deep dish, having a border of paste ornamented, and previously baked.

Mock Turtle without Calves Head.

TAKE three cow-heels, and having cut them in pieces, stew till tender in four quarts of second stock: add five anchovies, a piece of butter, salt, cayenne, mace, cloves, shred lemon-peel, three leeks, parsley, and lemon-thyme, all finely shred: stew gently for two hours: cut two pounds of lean veal into small pieces, fry in butter of a light brown, and add to the above, with a pint of madeira, four spoonfuls of ketchup, and stew another hour: have ready some forcemeat balls and egg balls, which add a quarter of an hour before serving, and immediately before put into the tureen, add the juice of two lemons.

Mock Turtle of Calves Head.

TAKE a scalp cleaned by the butcher, scald for twenty minutes, wash it clean, and cut into pieces two inches square; add four quarts of veal stock, and boil till nearly done: take two pounds of veal cut into pieces about an inch square, and stew in a quart of strong veal stock, seasoned with a faggot of turtle herbs, six onions, cayenne, salt, mace, and cloves; stew till tender, and strain, adding the meat and strained liquor to the head, &c.: let the whole stew a quarter of an hour adding a pint of madeira, forcemeat balls, and egg balls: just before serving, squeeze in the juice of a large lemon.

Or having scalded a calf's head with the skin on, saw it in two; take out the brains, tie up the head in a cloth, and boil it one hour: cut the meat in small square pieces, and throw

them into cold water, washing them clean: put the meat into a stewpan with a sufficient quantity of good veal stock to cover it; let it boil till tender, and remove it from the fire: into another stewpan put half a pound of butter, the same of lean ham cut fine, parsley, thyme, eschalots, mushrooms, marjoram, basil, and four onions, all chopped very fine, and add a pint of stock: let them all simmer for two hours; strain, and thicken with flour, adding stock sufficient to make two tureens, and a bottle of madeira; let it boil five minutes, add forcemeat balls, egg balls, and the meat with the stock; season with cayenne, salt, and pounded spices: let the whole heat thoroughly without boiling, add the juice of a lemon and Seville orange, and serve immediately.

Souties of Carp, Tench, Salmon, Eels.

HAVING cleaned the fish, bone and cut them into thin collops; flat, and put them into a souties-pan prepared in the following manner: having taken a bit of fresh butter, shake it over the fire till melted, sprinkling thyme, parsley, eschalot, and a little basil, all finely shred, and seasoned with white pepper, salt, and cayenne: shake the fish gently over a stove till half done; and having turned the slices, continue to move the pan till they are enough: take them up, place them round a dish, and change the herbs, &c. into a small stewpan, adding a glass of claret or port, a tea-spoonful of essence of anchovy, the same of oyster ketchup and lemon pickle, a lump of sugar, and half a pint of good coulis: boil for a few minutes, and having strained the sauce through a tamis, pour it into the middle of the dish.

Souties of Haddocks, Cod, &c.

HAVING boned the fish, cut them into collops; butter a souties-pan, and sprinkle it with pepper and salt; and having flattened the collops, put them on the souties-pan: set them on a stove for five minutes, turn them and put them on a dish: put the liquor that comes from the fish into a stewpan with half a pint of benshamelle (*see Sauces*), a tea-spoonful of essence of anchovies, the same of garlic, vinegar, and lemon pickle, and half a tea-spoonful of sugar; let the whole boil, and serve over the fish.

Entrée of Crimped Cod.

TAKE a slice of crimped cod three inches thick, put it into boiling salt and water, and let it boil ten minutes: when cold, prick it into flakes, and dip each flake separately into the following batter: two spoonful of flour, one of sweet oil, and

the same of white wine, seasoned with a little salt and white pepper: fry in boiling lard till of a nice brown; and having drained them dry, serve with fried parsley round, and oyster sauce in a tureen.

Entrée of Fish in a Mould.

HAVING wiped the mould clean, rub the inside with fresh butter, and strew over the bottom a layer of grated Parmezan cheese an inch thick, and upon that another layer of boiled ribband maccaroni: upon this, place slices of fish boned, and strewed with parsley, thyme, and eschalots, kitchen pepper, and cayenne, all shred fine: on these lay maccaroni and Parmezan cheese, as at first: put the mould into a moderate oven, bake it an hour, turn it out, and serve with a good coulis round it.

Entrée of Eels.

HAVING skinned and boned two large eels, cut them in pieces three inches long; pass them over a fire in a small quantity of sweet herbs and eschalots chopped very fine, fresh butter, pepper, salt, and lemon juice: when three parts done, put all on a dish, dip each piece into the liquor, roll it in grated bread, and broil it: serve with anchovy sauce.

Entrée of Soles.

HAVING cleaned and filleted the soles, roll them up; put them into a stewpan, adding a little fresh butter, lemon juice, pepper, and salt, and simmer over a slow fire till done: serve with a strong coulis coloured with pounded lobster spawn, adding to it a few button onions, mushrooms, sliced pickled cucumbers, cayenne, and salt.

Entrée of Fillets of Soles.

HAVING boned and filleted the soles, roll them up, tying them with thread: wipe one half of them dry, dip them in egg, roll in grated bread, and fry of a nice brown: boil the other half in salt and water, and place them alternately in the dish, with nicely coloured lobster sauce under them.

Entrée of Salmon.

HAVING made white paper cases, put a little sweet oil in the bottom of each: cut the salmon into pieces, pepper and salt them, and put them into the cases: set them on a baking plate over the fire, or put them into the oven: when done, serve with a poached egg on each, and anchovy sauce in a tureen.

Entrée of Skate.

BOIL four or five rings of crimped skate in strong salt and water for ten minutes: drain dry, and serve with the following sauce over it: a gill of weak veal stock, a gill of melted butter, a gill of cream, the yolks of four eggs, and a little mustard, beaten well together, to these add the liver previously boiled and rubbed through a sieve, a little chopped parsley, white pepper and salt; let the whole warm thoroughly, but not boil.

Entrée of Mackarel.

HAVING split them down the back, season with white pepper and salt, and lay a sprig of fennel in each: broil them gently, take out the fennel, and serve with the following sauce: melted butter, green onions and parsley chopped very small, white pepper, salt, and lemon juice.

Entrée of any kind of Fish in Balls.

HAVING boned the fish, pound it in a mortar, adding to it parsley, thyme, basil, and eschalots, chopped very fine; kitchen pepper, a spoonful of white wine, cayenne, salt, grated bread, half a gill of cream, and the yolks of four eggs; mix all well together, and roll into small balls: put them into boiling water, simmer for a quarter of an hour, drain dry, and serve with a strong coulis over them.

Fillets of Salmon.

HAVING cut six thin slices of Salmon, flat them gently; brush them over with yolk of egg, season with white pepper and salt, roll them up, tying them with thread, and put them into a stewpan that will just hold them: cover them with bacon, and add half a pint of stock, and set the stewpan on a stove for half an hour: take up the salmon, skim the liquor, add a gill of coulis, a glass of madeira, a tea-spoonful of essence of anchovy, a small lump of sugar, a few chopped capers, cayenne, and salt: let the sauce simmer, and serve with the fish over it.

Fillets of Soles.

HAVING filleted a pair of soles, shred two of the fillets and as much fat bacon, and put them into a mortar with a little parsley and eschalots shred: pound these, and add two ounces of grated bread previously soaked in cream, the yolk of an egg, two anchovies washed, boned, and shred, white pepper

and salt : pound these well together, and having flattened the fillets, brush them over with yolk of egg, and spread over them a thin sheet of the above force : roll them up, tying the rolls with thread ; and having lined a tart-pan with sheets of fat bacon, put in the rolls, cover with sheets of fat bacon, and add a little stock : put the tart-pan into a slow oven for half an hour, take up the rolls, and serve with Italian sauce over them.

Fillets of Whittings.

HAVING boned and filleted the whittings, put the fillets for five minutes into boiling water ; take them up, and serve, with Italian sauce over them.

Fillets of Sturgeon

ARE to be dressed exactly in the way already directed for soles, except that a very little garlic finely shred may be added to the farce : serve with sauce royal over them.

Matelot of Carp and Tench.

HAVING scaled and cleaned the fish, put them into a stewpan with a pint of port wine, a pint of stock, two dozen small onions, a quart of mushrooms, a faggot of turtle herbs, and a few blades of mace : set it on a stove for half an hour : into another stewpan put an ounce of butter, parsley, eschalots, four anchovies, all shred ; set these on the fire for a minute or two, taking care that they do not burn, and add a gill of stock : let this simmer till the fish is done ; take up the fish, mix the contents of both stewpans together, let them boil, strain through a tamis, and serve over the fish, with two dozen blanched oysters.

Salmon à la Royale.

HAVING skinned and cleaned a large eel, take out the bone, chop the meat quite fine, adding two anchovies, a little lemon peel shred fine, pepper, grated nutmeg, parsley, and yolk of an egg boiled hard and shred : mix all together, and roll up in a piece of butter ; and with this make a stuffing for a handsome piece of the salmon : lay the fish in a stewpan that will just hold it, adding half a pound of fresh butter, and when it is melted shake in a little flour, and stir till it is brown : to this put a pint of fish-stock (*see Sauces*), a pint of madeira, an onion, a faggot of turtle-herbs, and season with kitchen pepper ; let the whole stew till nearly done, and add mushroom powder, truffles, and morels ; when quite done, take up the salmon, and strain the sauce over it.

Turbot, Soles, and Flat Fish, a la Française.

HAVING cleaned the fish, put them into an earthen dish, with a quart of water and half a pint of vinegar; let them lie two hours, take them out, dry them with a cloth, and put them into a stewpan, with a pint of white wine, a quarter of a pint of water, a little marjoram, winter savory, and an onion stuck with four cloves, sprinkle in a little bay-salt, cover close, and stew till done: take up the fish, and keep it warm: to the liquor add a piece of butter rolled in flour, boil till sufficiently thick, and strain over the fish.

Matelot of Tench, Carp, Pike, and Perch.

HAVING scaled and cleaned the fish, put them into a stewpan with a pint of stock, a pint of port wine, two dozen button onions, half a pottle of mushrooms, a few blades of mace, and a faggot of turtle herbs; set it on to stew for half an hour; take out the fish, and to the liquor add, chopped parsley, eschalots, three anchovies, and half a pint of good coulis; let the whole boil well, and having strained it through a tamis, add two dozen blanched oysters, and a little lemon juice, and serve over the fish.

Lobster (hot).

PICK the meat from the shells of two lobsters, and put them into a stewpan with some melted butter, a table spoonful of essence of anchovy, a little white pepper, salt, and powdered mace: stew all together, and shake the pan till the lobster is thoroughly hot; or add a little lemon juice, or lemon pickle.

Lobster in the shell (hot).

CUT the fleshy parts of two or three middling sized lobsters into small squares, and season them: put the contents of the body into a mortar, with a quarter of a pound of butter, and some white pepper and salt; pound it well, and pulp through a sieve: boil a little good stock, and add the flesh of the lobsters: when cold, put the meat into the body shells, and lay the forced meat that has been pulped evenly over it; sprinkle it with grated bread, put it into the oven to heat, and serve with a good coulis under it.

Lobster (cold).

TAKE the flesh as whole as possible from the tails and claws, and having split the tail, make the sauce in the following manner: bruise the yolks of two hard boiled eggs, and when

rubbed fine, add a little mustard, oil, vinegar, essence of anchovy, white pepper, salt, and a little elder vinegar.

Crab (hot).

BEAT the flesh and inside of a crab in a marble-mortar, with white pepper, salt, grated nutmeg, and crumbs of bread; to this add half a pint of good veal stock, and two spoonsful of wine: put the whole into a stewpan with some butter rolled in flour, and when quite hot, add a little lemon juice.

Crab (cold).

To be dressed in the same manner as lobster.

Cucumbers with Eggs.

PARE, quarter, and cut six large cucumbers into squares, about the size of a dice. Put them into boiling water, and give them a boil: take them out of the water, and put them into a stewpan, with an onion stuck with cloves, a slice of ham, a quarter of a pound of butter, and a little salt. Set it over the fire a quarter of an hour, keep it close covered, skim it well, and shake it often, for it is apt to burn. Then dredge in a little flour, and put in as much veal stock as will just cover the cucumbers. Stir it well together, and keep a gentle fire under it till no scum will rise. Then take out the ham and onion, and put in the yolks of two eggs beat up with a tea-cup full of good cream. Stir it well for a minute, then take it off the fire, and just before you put it into a dish, squeeze in a little lemon juice. Lay on the top of it five or six poached eggs.

Potatoes, Purée of.

BOIL the pared potatoes in very good stock; rub them through a tamis, and add a little sauce tounay.

SANDWICHES.—*Shrimps.*

PUT a layer of potted shrimps, between two slices of bread and butter, and with a mould cut them into shapes.

Lampreys.

To be made as directed for shrimps.

Lobsters and Anchovies.

To be made as directed for shrimps.

Beef, Ham, Chicken, Veal, Game, &c.

To be made as directed for shrimps.

Cold Meat.

TAKE equal quantities of butter and grated Cheshire cheese, and a sufficient quantity of mustard, beat the whole in a mortar, and having spread it upon thin slices of bread, lay on it thin slices of cold meat, cover with bread, and cut into shapes with a mould.

Cheshire Sandwich.

TAKE anchovies, Cheshire cheese, and butter, in equal proportions; made mustard to the palate; pound well in a marble mortar, and with this composition spread thin slices of bread, and cover with thin slices of any kind of cold meat, and again with bread, &c. : cut into shapes.

Curry, with gravy.

CUT two chickens into pieces, and fry gently in butter, strewing over them at the same time three table spoonsful of curry powder: have ready fried six large onions chopped small; put these with the chickens and a pint of veal stock into a stewpan; cover closely, and stew gently till tender: just before serving up, add the juice of a lemon. As curry is generally eaten with rice, the East India mode of dressing it is subjoined:

Rice.

TAKE half a pound of Patna rice, wash it in salt and water; strain and put it into two quarts of boiling water; let it boil twenty minutes, and strain through a colander; set the colander before the fire for the rice to dry, and when perfectly so, shake the colander over the dish, so that every grain of rice may be separated. Carolina rice will require a pint more water.

Curry, without gravy.

HAVING cut a chicken into pieces, take a table spoonful of curry powder, and a tea-spoonful of powdered turmeric, mix together in a mortar with a little water, add a clove of garlic finely shred, and beat them well; add a little salt and water, and rub part of this mixture over each piece of the chicken: put a large piece of butter into a stewpan, and hold it over the fire till completely melted, and having sliced a large onion, put together with the chicken into the melted butter, and fry till thoroughly done: before serving up, add a little lemon-juice.

Curry of Pork, Mutton, Giblets, Lobsters, and Prawns,
ARE made in either of the ways above described.

Burdwan, Indian, to be dressed at table.

CUT up a boiled fowl, and put it into a pan over a lamp, with three table spoonful of essence of anchovy, three table spoonful of madeira, a little water, a lump of butter rolled in flour, a large onion shred fine, cayenne and salt: stew till the onions are tender.

Burdwan, English, to be dressed at table.

TAKE either cold rabbit, fowl, veal, or lamb, and having cut it into pieces, put it into a pan over a lamp, with as much good gravy as will cover it: add a piece of butter rolled in flour, an onion shred fine, two spoonful of essence of anchovy, a glass of port wine, cayenne and salt: stew slowly for a quarter of an hour.

Brado Fogado.

HAVING picked and washed some spinach very clean, put it into a stewpan without water; when enough, squeeze the liquor from it. Shred some onions, and fry them in butter: put to the spinach, a pint of shrimps cleared from the shell, or the tail of a large lobster shred small, a table spoonful of curry powder, a little water, and salt: stir well together, adding the fried onions, and let the whole stew a quarter of an hour, without burning.

A Solama-gundy.

TAKE a handful of parsley, two pickled herrings, four boiled eggs, both yolks and whites, and the white part of a roasted chicken. Chop them separately, and exceedingly small. Take the lean of some boiled ham scraped fine, and turn a china bason upside down in the middle of a dish. Make a quarter of a pound of butter into the shape of a pine-apple, and set it on the bason's bottom. Lay round your bason a ring of shred parsley, then a ring of yolks of eggs, then whites, then ham, then chickens, and then herrings, till you have covered your bason, and disposed of all the ingredients. Lay the bones of the pickled herrings upon it, with their tails up to the butter, and let their heads lie on the edge of the dish. Lay a few capers, and three or four pickled oysters round the dish.

Maccaroni.

HAVING boiled four ounces of maccaroni till quite tender, lay it on a sieve to drain, and then put it into a tossing-pan, with about a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate, lay Parmesan cheese all over it, brown with a salamander, and send it up on a water-plate.

Omelettes.

BEAT six eggs, strain them through a hair sieve, and put them into a frying-pan, with a quarter of a pound of hot butter. Throw in a little boiled ham scraped fine, a little shred parsley, and season 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.

Omelette of Asparagus.

BEAT up six eggs with cream, boil some of the largest and finest asparagus, and when boiled cut off all the green in small pieces. Mix them with the eggs, and put in some pepper and salt. Make a slice of butter hot in a pan, put them in, and serve them on buttered toast.

Ramequins.

BRUISE in a stewpan a piece of Parmesan or mild Cheshire cheese, with about a quarter of a pound of butter, half a pint of cold water, a very little salt, and an anchovy minced very fine. Let it all boil, and put as much flour as the sauce requires to thicken it. Let it dry upon a slow fire, until it becomes like thick batter. Then put it into another stewpan, and beat up as many eggs as the butter can bear without becoming too liquid, for it should be rather stiff. Serve in square papers, pinched up at the four corners, and lay them on a tin, which you must put into the oven until they become of a fine yellow brown: then serve.

CHAPTER XIII.

FRUGAL DISHES.

Beef and Cabbage.

CUT the cabbage in slices as for pickling, and having rubbed the bottom of an iron pot with butter, put in layer of cabbage, either white or red, seasoned with white pepper; on this place a piece of salted beef, cover it with the remainder of the cabbage, and over the whole pour a quart of boiling water: cover the pot close, and let the whole stew gently till enough: a piece of bacon may be added if approved of.

Leg of Beef.—(See Plate.)

WITH a sharp knife cut off all the meat, leaving the gristly part fast to the bone: saw the bone into several pieces, and put them with three gallons of water, six onions, four carrots, sweet herbs, two leeks, a little allspice, salt, and black pepper, into an iron pot to stew over the fire all night: in the morning skim off the fat, and having cut the meat into thick slices, fry it a nice brown with a part of the fat thus skimmed; the remainder will make good pie crust. In the same pan fry six large onions; put these and the slices of meat, together with a quart of table beer, into the pot with the liquor of the bones, adding more onions, carrots, turnips, &c.: let the whole stew gently eight hours; take up the meat, and strain the liquor over it.

Pepper Pot.

TO one gallon of water, take three pounds of neck of mutton and a pound of pickled pork; to these add, in summer, pease, spinach, lettuce, onions, and sweet herbs; in winter, carrots, turnips, celery, onions, and sweet herbs: put the whole into a pot, and when boiling, skim it; season with pepper and salt, and stew gently till enough. A pepper-pot may be made with a variety of things, observing a proper proportion of each.

Vegetable Soup.

TAKE any cold meat, bones, &c.; add carrots, onions, turnips, celery, pepper, and salt: put these with a proper proportion of water into a pot; stew gently four or five hours;

strain off the bones, vegetables, &c. ; and adding fresh vegetables cut in the form of a dice ; simmer till tender, and serve.

Cold roasted Beef, different modes of dressing.

HAVING cut the beef into very thin slices, season with pepper, salt, and a very little ground allspice ; to these add a handful of parsley, and an onion, shred small : put these into a small saucepan : take the bones of the meat, break them small, put them into a saucepan with an onion, carrot, thyme, and other sweet herbs, all shred, and draw a little good gravy : strain this gravy into the saucepan with the meat, adding a gill of table beer and a spoonful of vinegar : let it simmer very gently a quarter of an hour, and stir in the yolks of two eggs previously well beaten : serve immediately.

Or, having made the gravy as in the former receipt, cut the meat and fat into rather thicker slices, dredge them with flour, and fry of a nice brown : chop an eschalot and anchovy, put them into a small saucepan, and add the fried beef, and the gravy strained upon it, season with pepper and salt ; let the whole simmer very gently till thoroughly hot : add two spoonsful of vinegar, and serve.

Or, having prepared the gravy as before directed, cut the meat into slices half an inch thick, and four inches square ; on these spread a forcemeat of grated bread, cold fat, eschalot, and an anchovy, all shred fine ; season with pepper and salt, roll them up, tie with tape or string, and put them into a saucepan, pouring on them the drawn gravy, and stewing very gently till tender.

Or, having prepared the gravy as above, mince the beef with an onion, anchovy, pepper, and salt ; add a little gravy, and put the meat into escalop shells, or saucers, till three parts full ; fill the remaining part with mashed potatoes, and put them into an oven, or Dutch oven, to brown.

Or, having prepared the gravy as above, mince the meat, and add to it grated bread, onion, anchovy, parsley, and lemon-peel, all shred very fine ; put these into a saucepan with a bit of butter to warm, stir all well together ; let it cool, and make into balls with yolk of egg, strewing grated bread over them : fry of a nice brown, thicken the gravy with a little flour, strain it on the dish, and serve the balls upon it.

Beef à la Vinaigrette.

CUT slices of undone cold boiled beef about two inches thick, and stew in a gill of water, a gill of vinegar, and a gill of table beer : to these add an onion stuck with cloves, a fag-

got of sweet herbs, and having seasoned to the palate, stew till the liquor is nearly consumed, and turning it once. When cold, skim off the fat, strain the liquor, adding a little vinegar to it, and serve with the beef.

Ox Heart.

HAVING cut off the deaf ears, wash them, and put them into a saucepan with an onion stuck with four cloves, two large onions sliced, a carrot sliced, sweet herbs, pepper, and salt: set these by the side of the fire to stew for gravy: wash and wipe the heart clean, stuff it with forcemeat made of grated bread, suet shred, parsley and thyme chopped, and season with pepper and salt: skewer up the holes that the stuffing may not come out, and roast gently for an hour and an half; or bake it: strain the gravy over it, and serve.

Ox Cheek.

HAVING boned and washed the cheek clean, tie it up like a rump of beef, and put it into a stewpan with a pint of water and a pint of table beer; when it boils, skim it, and add two carrots cut in pieces, a turnip, two large onions sliced, and one stuck with two cloves, a faggot of sweet herbs, pepper and salt: let the cheek stew till nearly done, take it up, strain the liquor, return it into the same stewpan, adding half a gill of ketchup, a spoonful of vinegar, white pepper and salt to the palate; put in the cheek; and having stewed till tender, serve with the gravy.

Bubble and Squeak.

TAKE cold boiled cabbage or greens of any kind, and having chopped them, add a little butter, pepper and salt; fry all together, and keep warm in a dish before the fire: fry some slices of underdone beef slightly, and serve upon the fried cabbage.

Calf's Liver roasted.

HAVING washed and wiped the liver, cut a long hole in it, and fill with a forcemeat of grated bread, an anchovy chopped, fat bacon chopped, sweet herbs and an onion finely shred, a bit of butter, the yolk of an egg, salt and pepper: sow up the hole, and having covered the liver with a caul, roast it gently: serve with gravy made from bones of any kind, with an onion, sweet herbs, a gill of table beer, and the same of water; all well stewed, and strained over the liver.

Liver and Lights.

TAKE an equal quantity of liver and lights, and boil them; cut them into mince, adding a few spoonfuls of the liquor they were boiled in, a bit of butter rolled in flour, salt, pepper, a little ketchup, and a spoonful of vinegar: let the whole simmer a few minutes, and serve on sippets of toasted bread.

Pickled Mackarel or Caveach.

HAVING cleaned the mackarel, divide them along the back, and fry them in oiled butter of a nice brown: when cold, lay them in a large pot, and cover them with boiling vinegar, prepared in the following manner: take a sufficient quantity of vinegar, and put into it pepper, allspice, a few cloves, and a blade of mace, all beaten to powder; let the whole boil till the goodness is extracted from the spices, add salt to the palate, and strain over the fried mackarel.

China Chilo.

MINCE a pound of raw mutton with a little of its fat, add two onions and a lettuce sliced, a pint of green pease, half a gill of water, three ounces of clarified butter, season with white pepper and salt, and simmer gently in a stewpan closely covered, for two hours: serve in the middle of a dish of plain boiled rice.

N. B. When the rice is boiled, pour it into a colander, let it remain till all the water is run off, and lightly shake it into the dish, so that every grain may appear separated from the rest.

Calf's Liver, Bacon, Eggs, and Herbs.

TAKE two large handfuls of green parsley, one of green onions, and chop them together very small; clean and drain a good quantity of spinage, and having put it into a stewpan, sprinkle it in layers with the chopped onions and parsley: add a little butter, white pepper, and salt; let the whole stew very gently; and when done, serve in the middle of the dish, with fried liver, bacon, and eggs alternately.

Haddocks and Whitings, to dry and dress.

CHOOSE the largest, and having taken out the gills, eyes, and entrails, remove the blood from the back bone: wipe dry, and put salt into the eyes and bellies; lay them on a board

for a night, hang them up in the chimney corner, and in three days they will be fit to dress in the following manner: take off the skin, rub them over with yolk of egg, strew grated bread over them, put them into a Dutch oven, baste with butter, and serve with egg sauce.

Pig's Harslet.

WASH and dry some liver, pig's sweetbreads, and fat and lean pieces of meat, trimmed from the chine, or hams; season with white pepper, salt, sage, and an onion, shred fine; mix all together, and having sewed them in the pig's caul, roast by a string before the fire: serve with gravy made from the bones, onion, sweet herbs, &c.

Herrings to dry and dress.

CLEAN and lay them in salt and a little saltpetre for one night: run a stick through their eyes, and let its ends rest upon the sides of a wide cask, into which you have previously put some sawdust; on the sawdust drop a red-hot heater, and let the herrings be thus smoked twenty-four hours; they are best dressed in the following manner: pour over them a sufficient quantity of boiling table beer, in which let them soak for half an hour: drain them dry, put them on a toasting-fork before the fire till they are hot through, and serve with egg sauce, or butter and mustard.

Hotch Potch.

TAKE a knuckle of veal, and a scrag of mutton, put them into a saucepan with three pints of water, four large onions fried, a piece of butter rolled in flour, a quart of pease, two lettuces, and four whole onions; season with white pepper and salt, and stew gently till perfectly tender.

Or take bones of any sort, add to them the vegetables as above, and when they have stewed an hour and a half, take out the bones, and add some fried mutton, lamb, or beef-steaks fried: let these stew gently half an hour, and serve.

Jugged Hare.

HAVING skinned and cleaned an old hare, cut it up in pieces, and season them with kitchen pepper, common pepper, and salt; lay these in a jar with some sweet herbs, three onions with a clove in each, and two spoonful of ketchup and vinegar: tie the jar with a bladder, put a little hay in the bottom of a saucepan, in which place the jar, and pour in water till it is as high as the neck: let the saucepan boil for five hours,

filling it up as the water wastes: take up the pieces of hare, place them in a deep dish; strain the gravy, and thicken it with flour and butter, and serve over the hare.

Soy, English, for Roasted Meat, Poultry, and Fish.

TAKE green walnuts as for pickling, cut them in pieces, and pound in a mortar; squeeze all the juice through a sieve, and to every pint of it, put a pound of anchovies: boil till the anchovies are dissolved, and strain through a sieve: boil again, adding eight eschalots shred, three cloves of garlic, allspice, and whole pepper; after these have boiled a short time, add a pint of vinegar, and a bottle of strong stale ale or beer: boil till the eschalots are tender; strain through a sieve, and when cold, bottle for use in small bottles.

Pilchard or Herring, and Leek Pie.

CUT the white part of some large leeks, wash them in cold water, drain them, and having scalded them in milk and water, put a laver of them into the dish, and upon them either salted pilchards or herrings, which have soaked for a day in water: upon these place another layer of the cut leeks; cover with a plain crust (*see Pies*), and when baked, raise the side crust, pour off the liquor, and through the same hole pour half a pint of scalded cream.

Marrow Bones.

Having sawed off both ends of the bone, tie a piece of clean rag dipped in boiling water and floured over each, put into boiling water, and when enough, serve in the middle of a dish, with dry toast round it.

Ox Cheek.

CLEANSE a cheek the day before using it, and let it soak all night in salt and water; wipe clean and put into a stew-pan with two quarts of water, and a quart of table beer: after it has boiled up, skim it well, and let it simmer gently for two hours, skimming it frequently: then add, six onions cut in slices and fried brown with flour, four large onions with a clove in each, three turnips cut in quarters, two carrots, two leeks also cut, pepper and salt: let it stew till perfectly tender; take out the cheek, keep it hot, strain the gravy, and when cold, take off the fat; heat the gravy afresh, and serve in a tureen or bowl, with the cheek in it.

Cow Heels.

BOIL till tender, (save the liquor they were boiled in and use it in making soup), and serve with melted butter, mustard and vinegar; or parsley and butter.

Or, having cut the heel into four parts, dip them in yolk of egg, strew grated bread over them, and fry of a nice brown in dripping: fry sliced onions, lay them in the middle of the dish, and the heel round it.

Herrings baked.

GUT, wash, and drain the herrings without wiping them; rub them over with saltpetre, and let them lie all night on a board. Having put them into an earthen pan, sprinkle them over with powdered allspice, black pepper, and salt; cover them over with equal parts of vinegar and table beer, adding two whole onions with two cloves in each, and a few bay-leaves: cover the pan with paper, and having tied it down, bake them in a slow oven.

Sprats baked.

SPRATS are done in the same manner as herrings, but they do not require gutting.

Beef Steaks stewed.

FRY the steaks of a nice brown, with an onion sliced; pour on them half a pint of table beer, half a pint of water, a spoonful of vinegar, a spoonful of ketchup, pepper and salt: let them stew in the pan very gently for half an hour; take up the steaks, and having thickened the gravy with a bit of butter rolled in flour, strain over the steaks.

Irish Stew.

CUT a piece of the best end of a neck of mutton into thin chops; pare a sufficient quantity of unboiled potatoes, and cut them also into thin slices; shred four large onions, and take a stewpan, on the bottom of which lay a row of clean skewers, on these place a layer of steaks seasoned with pepper and salt, then a layer of sliced potatoes and shred onions, and so alternately till the whole is put in; add a pint of boiling water, and stew gently for an hour.

Alamode Beef.

TAKE either of the following pieces of beef, thick flank, shoulder-of-mutton piece, clod, veiny piece; and take a deep

tin pot that will rather more than hold the beef, cover the bottom with clean skewers, and put upon them four large onions fried a nice brown; put in the beef, sprinkling it with powdered allspice, four cloves powdered, black pepper and salt; add one turnip, two heads of celery and three carrots, all cut small; fill up the pot with one part of table beer and two parts of water, cover it very close, and let it stew gently ten hours.

Potatoe Salad.

THE potatoes being boiled and skinned, cut them into thin slices, and pour over them the sauce usually eaten with common salads, adding a little essence of anchovy, or anchovy liquor.

Soup for the Poor.

TAKE one pound of lean beef cut into small pieces, half a pint of split pease, two ounces of rice or Scotch barley, four potatoes pared and sliced, two onions cut in quarters, pepper and salt to the palate: put these into a stone jar with nine pints of water, and bake for three hours.

Or, take the skimmings of the pot in which meat of any kind is boiled; to this add a sufficient quantity of the liquor, together with half a pint of split pease, two onions shred small, two leeks washed and cut, turnips, carrots, and sweet herbs; let the whole boil half an hour, and add four onions shred small, and fried in dripping or fat of any kind: let them simmer half an hour, and put into each jug or bowl some slices of cold potatoes previously fried, pouring the soup over them.

CHAPTER XIV.

SAUCES.

Beef Stock.

HAVING cut lean beef into pieces, put it into a pot with sufficient water to cover it: let it boil, and when boiling skim it well, adding a faggot of parsley and thyme, carrots scraped, leeks, onions, (in winter, turnips), celery, and a little salt; let the whole stew till tender, and strain through a fine sieve into broad shallow pans, not containing more than four quarts each: let the fat remain on the top till wanted, as it excludes air, and preserves the stock.

Second Beef Stock

Is made by adding half the quantity of water put in at first, to the beef and vegetables from which the first stock has been drawn.

Veal Stock.

TAKE a knuckle of veal and some lean ham, free from all rancidity; and having cut the meat into pieces, put it into a pot with three pints of water, carrots, (in winter turnips), onions, leeks, and celery: stew the whole till tender, taking care that it do not contract any degree of colour; add a sufficient quantity of second beef stock, stew for one hour longer; skim off all the fat, and strain into pans. Game added to the above will greatly improve its flavour.

Clear Brown Stock.

TAKE three quarts of veal stock, perfectly free from fat, adding a small quantity of browning to make it of a good colour: season with cayenne and salt; beat up the yolks of two eggs, and whisk them with some of the stock: let it boil gently for a few minutes, and strain through a fine sieve.

Jelly Stock.

PUT four calves feet with four quarts of second stock into a stewpan; boil gently for four hours, strain through a tamis, and when cold scrape off the fat: when used, season with cayenne, salt, and lemon juice.

Fish Stock.

CLEAN and cut two eels, two tench, and two carp into thin pieces; put these into a large stewpot, together with any fish bones that may be left from fillets; add eight heads of celery, a faggot of thyme and parsley, four blades of mace, one dozen unwashed anchovies, one dozen onions, and a pint of water: set on a slow stove, and draw down for two hours, when the stewpot will be nearly dry; but take care not to burn: add six quarts of second stock; boil gently for three hours, and strain through a tamis. Plaice, soles, &c. will do as well as carp and tench.

Glaze, for Poultry, Larding, Hams, &c.

TAKE a leg of veal, lean of ham, beef, a couple of indifferent fowls, a small quantity of celery, turnips, carrots, onions,

leeks, all cut in pieces; a little lemon-peel, mace, and black pepper: put all these into a large stewpot with three quarts of second stock, and sweat them down till three parts done: cover the whole with second stock, and boil till all the goodness is extracted: skim and strain into a large pan: when cold, take off the fat very clean, set it in a stewpan over the fire, and when warm, clear it with whites and a few yolks of eggs; add a little browning, and strain through a tamis: return it into a clean stewpan, and boil quickly till reduced to a glaze, taking care it do not burn.

Glaze of Herbs

MAY be prepared in the same way, from each herb separately; in order to extract the essence of each, and to render them portable; but the different glaizes must be preserved in bottles closely stopped down.

Consumé, or Essence of Veal,

Is made by reducing veal stock to a thick consistence, taking care not to burn it.

Coulis.

TAKE slices of veal and ham, add celery, (in winter, turnips), carrots, onions, leeks, a faggot of sweet herbs, allspice, mace, and a little shred lemon-peel: put all these into a stewpan with a quart of second beef or veal stock, and draw them down to a light colour, taking care not to let them burn: add a sufficient quantity of beef stock to cover the whole, and when boiling skim it, and thicken with butter rolled in flour or passing: let it boil three quarters of an hour; season with cayenne, salt, and lemon-juice: strain through a tamis, and add a little browning to make it of a good colour.

Browning for Sauces, &c.

PUT into a clean fryingpan a quarter of a pound of good brown sugar, and half a gill of water; set over a gentle fire, stir with a wooden spoon till burnt of a fine brown: when it boils, skim it well, and add half a pint of water; strain, and put by in a covered pot for use.

Passing of Butter.

MELT fresh butter in a stewpan over the fire; and when melted, shake in a sufficient quantity of flour with a dredger to make it into a paste, mix well together, and whisk over a very slow fire for ten minutes.

To melt Butter in the best way.

LET the cook have a *plated* saucepan for this purpose, into which put a quarter of a pound of fresh butter with two tea-spoonful of cream : shake the pan over a clear fire one way, till the butter is completely melted.

Royal Sauce (brown).

TAKE half a pound of lean Westphalia ham free from all rancidity, a chicken cut in pieces, six eschalots shred fine, a faggot of parsley, and two or three blades of mace ; put all into a stewpan with a little stock to draw it down, then add a sufficient quantity of coulis ; strain through a tamis, and season with cayenne, salt, and lemon juice.

Royal Sauce (white).

DRAW the sauce with the same materials as those in the former receipt ; and instead of adding coulis, use benshamelle.

Benshamelle Sauce.

TAKE white veal, lean ham, turnips, celery, onions shred, a blade of mace, and a little whole pepper ; sweat them down over a very gentle heat till three parts tender, and add beef stock : when it boils skim it clean, and thicken it with passing, adding cream enough to make it quite white, and of the thickness of light batter : let it simmer gently half an hour, and strain through a tamis.

Italian Sauce (brown)—Sauce Italienne.

MINCE a slice of lean ham very fine, put it together with a few chopped truffles and eschalots into a stewpan, adding a little stock, and a glass of madeira : let it simmer a quarter of an hour, and season with cayenne, salt, lemon juice, a dust of sugar, little browning, and a few drops of garlic vinegar ; strain through a tamis.

Italian Sauce (white)—Sauce Italienne.

PROCEED as above directed till the ingredients have simmered a quarter of an hour : add benshamelle to make up the requisite quantity, and let this simmer a minute : strain through a tamis, and season with white pepper, salt, lemon juice, a dust of sugar, and a few drops of garlic vinegar.

German Sauce, or Sauce Allemande.

PUT a little minced ham into a stewpan, and a few trimmings of poultry, dressed or undressed; four eschalots, a small clove of garlic, a bay-leaf, two tarragon-leaves, and a few spoonsful of stock: let it simmer gently for half an hour; strain through a tamis, return into a clean stewpan, and add a sufficient quantity of coulis to make up the requisite quantity, give it a boil, and season with cayenne, salt, a dust of sugar, and a little lemon juice.

Spanish Sauce—Sauce Espagnole.

SLICE four large onions, and put them into a stewpan with a little vinegar, half a pint of sherry, two slices of ham shred small, a small clove of garlic, a truffle chopped, two eschalots shred, a bay-leaf, three blades of mace, and half a pint of coulis: boil all slowly for a quarter of an hour, rub through a tamis; season with cayenne and salt, and squeeze in a little lemon juice.

Flemish Sauce—Sauce Flammande.

BOIL a sprig of thyme, two eschalots, and a bit of lemon-peel, a few minutes in a gill of stock; strain through a tamis; return into a clean stewpan, adding a sufficient quantity of coulis, season with cayenne, salt, a dust of sugar, and lemon juice; let it boil a minute.

Dutch Sauce—Sauce Hollandoise.

HAVING sliced an onion, put it into a stewpan with a little scraped horse-radish, two anchovies, a little elder vinegar, and a gill of second stock: boil for ten minutes, strain through a tamis; return into a clean stewpan, and having made a liaison of eggs, add it gradually to the sauce, let it get hot.

Sauce Tournay.

COVER the bottom of a stewpan with clean skewers, and lay a layer of lean ham upon them; cover them with a fowl cut up, and a pound of lean veal: add a faggot of thyme and parsley, a few onions, three blades of mace, and a pint of veal stock: let these stew, till the stock is nearly reduced, and fill up again with veal stock, letting it boil an hour: strain through a tamis, and when cold, skim off the fat, and return into a clean stewpan with a passing, adding a few mushrooms; let these simmer, put in a pint more veal stock, boil for ten minutes, and strain through a tamis.

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Queen's Sauce—Sauce à la Reine.

CUT up a fowl, half a pound of lean ham, six eschalots, and three blades of mace: put all these into a stewpan, with half a pint of stock, and let them simmer a quarter of an hour: add three pints of stock, boil for half an hour, and strain through a tamis into a clean stewpan: add a passing and half a pint of cream, boil a few minutes, and again strain through a tamis; season with white pepper and salt.

Ravigot Sauce.

PUT into a stewpan a gill of stock, adding a small clove of garlic, a little burnet, tarragon, eschalot chopped, mushrooms, truffles and parsley shred fine; let them simmer a few minutes, and add as much coulis as is requisite for the quantity; rub through a tamis, season with cayenne, salt, a dust of sugar, and lemon juice.

Poivrade Sauce.

SHRED twelve eschalots, adding to them a gill and a half of vinegar, a spoonful of consommé, half a spoonful of essence of anchovy, cayenne and salt: boil, and serve hot if for hot meat; if for cold, boil, and let it get cold.

Piquant Sauce for hot Poultry or Meat.

PUT four shred eschalots into a stewpan, and season with salt, adding half a gill of stock; let it simmer till the stock is consumed, taking care not to burn it: add as much coulis as there is required of sauce, let it boil a few minutes, season with cayenne, salt, a dust of sugar, a few drops of garlic vinegar, and a little lemon juice.

Hash Sauce—Sauce Hathis.

CUT a few mushrooms, onions, pickled cucumbers, pickled walnuts having the black skin scraped off, and carrots, into dice; boil them in a little stock, till it comes to a glaze; add the requisite quantity of coulis, and let it boil up.

Robert Sauce.

TAKE a gill of coulis, a bay-leaf, an onion sliced, a blade of mace, a little made mustard, and a gill of Rhenish wine: boil all together a quarter of an hour, strain through a tamis; return into a clean stewpan, and reduce it till half is consumed.

Sauce Piquant for cold Meat.

BONE two anchovies, and after pounding them in a marble mortar, add two table-spoonsful of salad oil, and a tea-spoonful of made mustard; mix well together, adding two eschalots and a little parsley shred very fine, season with white pepper, cayenne, salt, and vinegar to the palate.

Russian Sauce for cold Meat.

TAKE grated horse-radish, four spoonsful; made mustard, two tea-spoonsful; salt, one salt spoonful; sugar, one tea-spoonful; vinegar, sufficient to cover the ingredients.

Sauce for a Goose.

TAKE a table-spoonful of made mustard, half a tea-spoonful of cayenne, a salt-spoonful of salt, and three spoonsful of port wine; mix well together, heat over a lamp, and pour quite hot into the goose through a slit in the apron.

Hachis Sauce mellee.

TAKE the breast of a cold roasted or boiled fowl, two eggs boiled hard, pickled cucumbers, capers, eschalots, parsley and lean ham, all chopped small; add to them coulis, and two spoonsful of mushroom ketchup: let them simmer half an hour.

Apple Sauce, for Pork, Geese, &c.

PARE, quarter and core, baking apples; and having put them into a stewpan, add a small stick of cinnamon, a few cloves, a bit of lemon rind, and a small quantity of water; cut a piece of white paper to fit the stewpan, press it down close on the apples, put on the cover, and simmer gently till the apples are tender: take out the peel and spices; add a bit of fresh butter, sugar to the palate, and beat fine with a wooden spoon.

Gravy for Poultry, Meat, and Steaks.

CUT slices of lean beef, lean ham, and veal; pare onions, turnips, carrots, and celery; cut them small, adding a faggot of parsley and thyme, a little mace and whole pepper, and a few spoonsful of water: having put them into a stewpan, sweat them over a gentle fire, till the liquor is of a light brown: add stock, and a little browning, season with salt, and let it simmer till the meat is thoroughly done; strain through a tamis, and when cold, skin off the fat.

Green Sauce, for Green Geese, Ducklings, &c.

WASH sorrel, and having bruised it in a marble mortar; strain the juice through a tamis: add a little loaf sugar, the yolk of an egg well beaten with it, and a spoonful of vinegar to every gill of the juice; let it barely simmer, stirring with a wooden spoon, and serve.

Or having picked green spinach, wash and bruise it in a mortar, and strain the liquor through a tamis: to every gill of the juice, add a little lump sugar, the yolk of an egg, and two table-spoonsful of the pulp of gooseberries rubbed through a sieve: let them simmer, &c. as above.

Bread Sauce, for Game, Turkeys, &c.

SOAK grated bread in half a pint of milk or cream; add a small onion; set them over the fire, stirring with a wooden spoon till all the milk is taken up: take out the onion, add two ounces of fresh butter, white pepper and salt to the palate; beat all very fine, and serve hot.

Essence of Ham for Sauces.

TAKE four pounds of raw but lean Westphalia ham; put it into a stewpan with a little water, six peeled eschalots, and two bay-leaves: cover the pan closely, and simmer till three parts done; add two quarts of water, and boil till tender: strain through a fine sieve, and when cold skim off all the fat: return it into a clean saucepan, and when warm, clear it with whites of eggs: strain through a tamis; return it into a stewpan, and boil till reduced to a pint: when cold, put it into small bottles, and cork them close.

Liaison or Leason, for Fricassees, &c.

TAKE the yolks of four eggs, half a pint of cream, and a little salt, mixed well together: simmer, and mix as directed in the different receipts.

Lemon Sauce for Fowls, &c.

HAVING pared two lemons, cut them into very small pieces of the shape of dice; and take the liver and scalded parsley chopped fine: put them into a stewpan, adding boiling ben-shamelle and a little melted butter: simmer for a minute or two.

Marinate.

TAKE a little stock, salt, whole pepper, vinegar, onions sliced, a clove of garlic, a few bay-leaves, and a little thyme : boil all together, and strain through a tamis.

Onion Sauce.

HAVING boiled the onions, take off two coats from the outsides ; chop the remainder quite smooth, and add them to fresh butter melted with a little good cream : season with salt and white pepper, and simmer till quite hot.

Queen Sauce of Chicken.

TO half a pint of boiling veal stock, add two ounces of grated French bread, two ounces of Jordan almonds blanched and pounded very fine ; also the yolks of two hard-boiled eggs, and the white meat of a fowl cut and pounded ; let these all simmer, and rub them through a tamis : add a little cream and season to the palate, making it quite hot when put over the chickens, &c.

French Olive Sauce.

STONE the olives, and stew in veal stock till tender, and the liquor nearly reduced ; season with cayenne, salt, and lemon juice.

Sweet Sauce for Venison, Mutton, &c.

TAKE half a gill of coulis, two spoonfuls of vinegar, a gill of port wine, an onion boiled and rubbed through a sieve, a little pounded cinnamon, and lump sugar to the palate : let the whole boil, and serve hot.

Truffle Sauce for Turkeys, &c.

HAVING cleaned and pared green truffles, put them into a stewpan with a pint of beef stock, and stew them gently : when the liquor is almost reduced, add a well seasoned coulis, and serve hot.

Sauce for Wild Ducks, &c.

TAKE a gill of stock, the same of port wine, two eschalots shred, a blade of mace, a little grated nutmeg, cayenne, and salt : let these simmer ten minutes, and strain through a tamis.

Stock Sauce.

TAKE a quart of white wine, the juice of two lemons, and put them into a stone jar: take five large anchovies, some whole Jamaica pepper, ginger sliced, mace, cloves, lemon peel, sliced horse-radish, a faggot of sweet herbs, a few sliced eschalots, two spoonsful of capers and a little of the liquor; and having tied these all loosely in a muslin bag, put into the jar with the wine, stop it close, and set it in a kettle of hot water for an hour, and keep in a warm place. In a month this sauce will be fit for use, and a spoonful is a great improvement to any other sauce.

Sauce for Roast Meat.

WASH an anchovy very clean, and put to it a glass of red wine, a little strong stock, grated nutmeg, an eschalot chopped, and the juice of a Seville orange; let these stew gently five minutes, and strain to the gravy that runs from the meat.

Sauce for Pies.

TAKE some veal stock, one anchovy, a bunch of sweet herbs, and a little mushroom liquor; boil for a few minutes, and thicken with butter rolled in flour; add half a glass of claret, and pour through a funnel into the pie.

Lemon Sauce (white).

PARE a lemon, and having cut it into slices, pick out the seeds, and chop very small; boil the liver of a fowl, and with a spoon rub it through a sieve; mix these in a little veal stock, and add a liaison (*see Sauces*): season with white pepper and salt.

Mushroom Sauce.

HAVING chopped some pickled mushrooms, add three spoonsful of veal stock, salt, and grated nutmeg; let them simmer a few minutes, and add melted butter.

Parsley Sauce.

TAKE some parsley seed, and having bruised it, tie it in a linen rag, and boil ten minutes in a saucepan with half a pint of water: take out the seed, and reserve the water. Take as much of the water as is wanted, and to it add butter and flour; melt together, and add a little finely chopped spinach.

Sauce for cold Chicken, Partridge, or Veal.

TWO anchovies boned, washed, and chopped; shred parsley, a small onion or eschalot chopped; white pepper, oil, vinegar, mustard, mushroom and walnut ketchup: mix well together.

Quin's Fish Sauce.

HALF a pint of walnut pickle, half a pint of mushroom pickle, six anchovies pounded, six others whole, a glass of white wine, three blades of mace, and half a tea-spoonful of cayenne: let it stand a fortnight or longer, and strain into small bottles for use.

Quin's Game or Meat Sauce.

PUT two ounces of butter into a stewpan, with two onions, two eschalots, and a clove of garlic sliced; the outward parts of a carrot and parsnip, a bay-leaf, thyme, basil, and two cloves: shake over the fire till it begins to colour, and add a dust of flour, a glass of port, half a pint of strong stock, and a spoonful of vinegar: boil half an hour; skim off the fat, strain through a tamis, and season with cayenne and salt: boil again, and strain over the meat.

Egg Sauce.

SHRED hard-boiled eggs very fine, and add them to butter melted in a little good cream.

Sauce for Fish Pies (with cream).

HAVING chopped an anchovy very small, dissolve it in half a gill of veal stock; to these add a gill of good cream, and a little passing; let them simmer till quite hot, and pour in through a funnel.

Keeping Fish Sauce.

TAKE a gill of mountain wine, a pint of port, half a pint of walnut ketchup, a gill of walnut pickle, twelve anchovies and their liquor, the rind and juice of a fine lemon, six eschalots shred small, three ounces of grated horse-radish, two tea-spoonful of made mustard, three blades of mace, three cloves, cayenne and salt: let these all boil till half consumed; strain through a tamis, and when cold, put in small bottles corked and sealed.

Sauce for Fish Pies (without cream).

TAKE equal quantities of Lisbon wine, vinegar, oyster liquor, and mushroom ketchup; with these, boil a chopped anchovy till dissolved: strain through a tamis, and pour into the pie.

Essence of Anchovies.

TAKE one pound of anchovies; put them into a stewpan with two quarts of water, two bay-leaves, a little whole pepper, scraped horse-radish, a sprig of thyme, two blades of mace, six eschalots sbred small, a gill of port wine, a gill of mushroom ketchup, and half the rind of a lemon: boil for half an hour, strain through a tamis, and when cold, put the essence into small bottles, corking them well, and keeping them in a dry place.

Fennel Sauce.

TAKE green fennel, mint, and parsley, a little of each; wash them clean, and having boiled them tender, chop all fine; add them to butter melted with a little cream, and when quite hot, add two spoonsful of green gooseberries scalded and pulped through a sieve: serve immediately, as the herbs lose their colour by standing in the butter.

Lobster Sauce.

TAKE the meat and spawn of a large lobster, and having cut it into small pieces, pound it in a marble mortar, and rub through a tamis cloth: melt a pound of fresh butter with half a pint of good cream, in this put the pulp, and thicken with a passing: when it simmers, season with essence of anchovy, lemon juice, cayenne and salt.

Crab Sauce

MAY be prepared as above directed for lobsters; the inside being pounded with the meat.

Oyster Sauce, for Fish.

HAVING blanched the oysters, strain, and preserve their liquor: wash, drain, and beard them; putting them into a stewpan with fresh butter, and their liquor (free from any sediment): let them warm, when add a passing; let these simmer, stirring one way with a wooden spoon, and season with cayenne, salt, essence of anchovy, a little lemon juice, and a spoonful of mushroom ketchup.

Oyster Sauce (white), for Fish.

BLANCH large oysters till half done, strain and preserve the liquor: beard, wash, and drain the oysters; and put their liquor free from sediment into a stewpan with two ounces of fresh butter, half a pint of good cream, a bit of lemon peel, and a blade of mace; set it on the fire, and when nearly boiling, mix a passing to thicken it: season with cayenne, salt, and lemon juice, and strain through a hair sieve upon the oysters previously put into another stewpan: let them simmer gently five minutes.

Oyster Sauce, for Steaks.

BLANCH a pint of oysters, and having preserved their liquor; wash, beard, and drain them, putting their liquor (free from sediment, into a stewpan with a spoonful of soy, and ketchup: to these add a gill of coulis, a bit of horse-radish, and a quarter of a pound of fresh butter: when near boiling thicken with a passing, season with cayenne, salt, and lemon juice: strain through a sieve to the oysters, and stew gently five minutes.

Shrimp Sauce.

HAVING picked, washed, and drained the shrimps, put their shells into a stewpan, with a gill of water and a blade of mace: let them simmer till all the flavour is extracted from them; and strain the liquor through a sieve into another stewpan containing fresh butter, anchovy essence, lemon juice, cayenne, and salt: shake in a sufficient quantity of flour to thicken, bring it to boil, and skim it: put in the shrimps, and let them simmer five minutes.

Anchovy Sauce.

HAVING put half a pound of fresh butter into a stewpan, with three spoonful of essence of anchovy, of mushroom and walnut ketchup, each a spoonful; soy, a tea-spoonful; juice of half a lemon, cayenne, and passing, to thicken; boil together, and skim clean.

Celery Sauce (brown).

HAVING cut celery heads three inches long, blanch them, and drain off the water; adding a sufficient quantity of stock to boil them in till tender: when the liquor is nearly reduced, add coulis well seasoned, and simmer till hot.

Celery Sauce (white).

PROCEED as above till the celery is tender; and add benshamelle.

Carrot Sauce.

HAVING cut the red part of a large carrot into small dice, boil in stock till it comes to a glaze; then add coulis.

Chervil Sauce.

PICK a large handful of chervil leaves, and having put them into a stewpan with stock; stew till the stock is almost reduced: add coulis sufficient for the quantity, a little madeira, lemon juice, and a dust of sugar.

Cucumber Sauce.

HAVING pared the cucumbers, cut them into quarters, cutting out all the seeds, and dividing each quarter into four pieces: take as many small onions as pieces of cucumbers, and put them together with the cucumber into vinegar, salt, and water, for two hours: drain them, and put into a stewpan with as much stock as will cover them, boiling them down to a glaze; add coulis sufficient to make the quantity of sauce.

Eschalot Sauce.

HAVING shred six eschalots, put them into a stewpan with a little stock, letting them simmer till tender; add a little coulis, and season with lemon juice, and a dust of sugar.

Purée of Potatoes.

HAVING pared some mealy potatoes, boil them in stock, and rub them through a tamis, adding some tournay, and a little salt.

Tarragon Sauce

Is made in the same manner as chervil sauce.

Turnip Sauce.

HAVING pared four turnips, sweat them with a little water till they are done; rub them through a tamis, and add a small quantity of benshamelle.

Sorrel Sauce.

HAVING chopped four large handfuls of picked sorrel, put it into a stewpan with a small piece of butter, a slice of

ham, and two onions shred: let these gently simmer in the juice of the sorrel for ten minutes; add a gill of stock, and simmer half an hour longer: rub all through a tamis, add a little coulis to it, and season with cayenne, salt, and lemon juice.

Haricot Roots.

HAVING scooped an equal quantity of turnips and carrots, peel as many button onions: put on the carrots to boil in stock, a quarter of an hour before the onions and turnips, and having boiled them to a glaze, add a sufficient quantity of coulis, for the sauce required.

Salad Sauce.

TAKE the yolks of two eggs boiled hard, a dessert spoonful of Parmesan cheese, a tea-spoonful of made mustard, a dessert spoonful of tarrogon vinegar, and a spoonful of ketchup: when well mixed together, add four spoonsful of salad oil, and having made it unite with the former ingredients, add one spoonful of elder vinegar.

Or, take the yolks of two raw eggs, add a salt-spoonful of powdered lump sugar, mix together, and add by degrees four spoonsful of salad oil, mixing it very well the whole time: to these put best vinegar and salt, to the palate.

Broken Braise.

CUT some beef suet, and trimmings of any kind of meat, and put them into a stewpan with four onions, a faggot of thyme, parsley, basil, and marjoram; two blades of mace, a carrot cut in slices, six heads of celery, a few bay-leaves, a bit of butter, and a little stock: set it over the fire, and draw down for half an hour, fill it up with second stock, and add a little white wine to it.

White Braise.

TAKE part of the udder of veal, and having put it into cold water, make it boil; take it out, put it into cold water for a few minutes, take it out and cut into small pieces, putting them into a stewpan with a bit of butter, onions, a faggot of thyme and parsley, a pared lemon cut in thin slices, a few blades of mace, and a spoonful of water: set over a very gentle fire, stirring for a few minutes; then add a little white stock.

Forcemeat hot, or Farce.

TAKE veal free from sinews and gristle, cut it into small pieces; as much fat of ham, or bacon; half as much marrow,

or beef suet; put these into a stewpan with a little bit of butter in the bottom, season with parsley, thyme, mushrooms, truffles, and eschalots all very finely shred, cayenne, white pepper, and salt; put it over the fire, add a little grated nutmeg, and stir with a wooden spoon till the juice of the meat begins to draw; let it simmer very gently for ten minutes; put it to cool, and when cold, beat the whole in a marble mortar till very fine.

Cold Force meat, for Balls, &c.

TAKE the same ingredients as above directed, and having well beaten them in a mortar, add yolk of egg and grated bread, sufficient to make into balls.

Turtle Herbs, to preserve.

TAKE basil, pot marjoram, orange thyme, lemon thyme, common thyme, parsley four times the quantity of the other herbs; let them dry gradually in a warm dry place, and rub them through a hair sieve, preserving them in a wide-mouthed bottle, closely corked.

Mushroom Powder.

DRY the mushrooms whole, set them before the fire to crisp; grind, and sift the powder through a fine sieve, preserving it in small bottles, closely corked.

Mushroom Ketchup.

TAKE mushrooms, and having cut off part of the stalk towards the root, wash them clean, drain, and then bruise them a little in a marble mortar; and having put them into an earthen pan, cover them with a moderate quantity of salt, letting them remain for four days: strain through a tamis cloth, and pour off the clear liquor into a stewpan; to every pint of juice add half a gill of port wine, a little whole allspice, cloves, mace, pepper, and cayenne: boil for twenty minutes, then skim and strain the ketchup, and when cold, put it into small bottles, closely corked.

Curry Powder.

TAKE mustard seed, scorched and finely powdered, one ounce and a half; coriander seed in powder, four ounces; turmeric in powder, four ounces and a half; black pepper in powder, three ounces; lesser cardamoms in powder, one ounce; ginger in powder, half an ounce; cinnamon in pow-

der, one ounce; cloves in powder, half an ounce; mace in powder, half an ounce; mix all the powdered ingredients well together, and keep in a wide-mouthed bottle, closely stopped.

Camp Vinegar.

CHOP a large head of garlic fine, and put into a wide-mouthed bottle, with half an ounce of cayenne, a spoonful of soy, two spoonfuls of walnut ketchup, four anchovies chopped, a pint of vinegar, and a sufficient quantity of cochineal to give it a good colour; let it stand six weeks, strain through a tamis, and keep in small bottles, closely corked.

Küchen Pepper.

TAKE ginger, one ounce; cinnamon, a quarter of an ounce; black pepper, Jamaica pepper, and nutmeg, half an ounce of each; ten cloves, and six ounces of salt, all finely powdered: keep in a wide-mouthed bottle, closely stopped.

Spices

SHOULD each be finely powdered, and kept in separate bottles, with glass stoppers.

Walnut Ketchup.

HAVING put any quantity of walnuts into jars, cover them with cold best vinegar, and tie them close for twelve months: take out the walnuts from the vinegar, and to every gallon of the liquor put two heads of garlic, half a pound of anchovies, a quart of red wine, and of mace, cloves, long, black, and Jamaica pepper, and ginger, an ounce each: boil them all together till the liquor is reduced to half the quantity, and the next day bottle it for use.

Or, take green walnuts before the shell is formed, and grind them in a crab-mill, or pound them in a marble mortar. Squeeze out the juice through a coarse cloth, and put to every gallon of juice a pound of anchovies, the same quantity of bay-salt, four ounces of Jamaica pepper, two of long, and two of black pepper; of mace, cloves, and ginger, each a quarter of an ounce, and a stick of horse-radish. Boil all together till reduced to half the quantity, and put it into a pot. When cold, bottle it, and in three months it will be fit for use.

Lemon Pickle.

GRATE off very thin the out-rinds of two dozen of lemons, and cut the lemons into four quarters, but leave the bottoms

whole. Rub on them equally half a pound of bay-salt, and spread them on a large earthen dish. Put them into a cool oven, or let them dry gradually by the fire, till all the juice is dried into the peels. Then put them into a well-glazed jar, with half an ounce of mace, a quarter of an ounce of cloves beat fine, an ounce of nutmegs cut into thin slices, four ounces of peeled garlic, and half a pint of mustard seed a little bruised, and tied in a muslin rag. Pour over them two quarts of boiling white wine vinegar, and close the pitcher up well. Let it stand by the fire five or six days, shake it up well every day, then tie it up, and let it stand three months, by which time it will lose its bitter taste: strain through a hair sieve, press them well to get out the liquor, and let it stand another day. Then pour off the fine, and bottle it; let the other stand three or four days, and it will fine itself. Then pour off the fine, and bottle it; and let it stand again to fine, and thus proceed till the whole is bottled.

Garlic Vinegar.

TAKE four large heads of garlic, two drams of mace, four cloves, and a quart of vinegar, boil for half an hour, and stop close in a jar for a month: strain into small bottles.

Eschalot Vinegar.

TAKE half a pound of eschalots peeled, and proceed as directed for garlic.

Mustard.

TAKE four onions, eight eschalots, two cloves of garlic, two ounces of grated horse-radish, and a spoonful of salt; boil in a pint of water for half an hour: strain, and when rather more than milk-warm, mix gradually with half a pound of best flour of mustard.

Tomata Sauce (Love Apple).

TAKE tomatas when ripe, and having baked them till soft, scoop them out with a tea-spoon, and pulp them through a sieve: to the pulp add as much Chili vinegar as will bring it to a proper thickness, with salt to the taste: to each quart, add garlic half an ounce, and eschalot one ounce, both sliced very thin; boil for a quarter of an hour, skimming the mixture well. Strain, and when quite cold, put into bottles, letting them stand a few days before they are corked.

Mock Tomata Sauce

Is made by substituting sharp-tasted apples for tomatas, and after baking them, colouring the pulp with turmeric, so as to resemble tomatas.

Oyster Ketchup (brown).

HAVING opened the oysters, save the liquor, and scald them in it; let it settle, and strain through a tamis; add to it browning sufficient to colour, two cloves, two blades of mace, a quarter of an ounce of whole pepper, a little salt, cayenne, a clove of garlic sliced, a spoonful of essence of anchovy, and a glass of port wine: boil all together for ten minutes, strain, and when cold, put into small bottles well corked.

Oyster Ketchup (white).

TAKE the scalded liquor as above, add a glass of sherry, lemon juice and peel, white pepper, mace, and nutmeg: boil together as above.

Cockle Ketchup (white and brown).

TREAT in the same way as oysters.

CHAPTER XV.

SOUPS AND BROTHS.

PRELIMINARY HINTS AND OBSERVATIONS.

TAKE great care that your pots, saucepans, and covers, are very clean, and free from all sand and grease, and that they are properly tinned; since, if this be not cautiously attended to, your soups and broths will not only acquire a bad taste, but become pernicious to the health and constitutions of many. When you make any kind of soup, particularly vermicelli, portable or brown gravy soups, or any other soups that have herbs or roots in them, be sure to remember to lay your meat at the bottom of the pan, with a large piece of butter. Then cut the roots and herbs small, and having laid them over your meat, cover your pot or saucepan very close, and keep under it a slow fire, which will draw all the virtues out of the vegetables, turn them to a good gravy, and give the soup a very different flavour from what it would have by a contrary conduct. When your gravy is almost dried up, replenish it with water; and when it begins to boil, take off the fat, and follow the directions given you for the particular kind of soup or broth you are making. Soft water will suit

your purpose best in making old peas soup; but when you make soup of green peas, you must make use of hard water, as it will the better preserve the colour of your peas. In the preparation of white soup, remember never to put in your cream till you take your soup off the fire, and the last thing you do, must be the dishing of your soups. Gravy soup will have a skin over it by standing; and from the same cause peas soup will often settle, and look thin at the top. Lastly, let the ingredients of your soups and broths be so properly proportioned, that they may not taste of one thing more than another, but that the taste be equal, and the whole of a fine and agreeable relish.

Soup à la Reine.

PUT three quarts of water to a knuckle of veal and three or four pounds of beef, with a little salt, and when it boils, skim it well. Then put in a leek, a little thyme, some parsley, a head or two of celery, a parsnip; two large carrots, and six large onions, and boil all together till the goodness is quite out of the meat: strain through a hair sieve, and let it stand about an hour: skim it well, and clear it off gently from the settlings into a clean pan: boil half a pint of cream, pour it on the crumb of a halfpenny loaf, and let it soak well. Take half a pound of almonds, blanch and beat them as fine as possible, putting in now and then a little cream to prevent their oiling: then take the yolks of six hard eggs, and the roll that was soaked in the cream, and beat them all together quite fine: make your broth hot, and pour it to your almonds, strain it through a tamis, rubbing it with a spoon till all the goodness is gone quite through into a stewpan: add more cream to make it white, and set it over the fire. Keep stirring it till it boils, skim off the froth as it rises, and soak the tops of French rolls in melted butter in a stewpan till they are crisp, but not brown: take them out, and lay them on a plate before the fire; and, about a quarter of an hour before you send it to table, take a little of the hot soup, and put it to the rolls in the bottom of the tureen. Put your soup on the fire, keep stirring it till it nearly boils, and then pour it into your tureen, and serve it up hot. Be careful to take off all the fat of the broth before you pour it to the almonds, or they will curdle and spoil it.

Soup and Bouillie.

To make the bouillie, roll five pounds of brisket of beef tight with a tape; put it into a stewpot, with four pounds of the leg of mutton piece of beef, and about seven or eight

quarts of water. Boil these up as quick as possible, and skim it very clean; add one large onion, six or seven cloves, some whole pepper, two or three carrots, or a turnip or two, a leek and two heads of celery. Stew these very gently, closely covered, for six or seven hours. About an hour before dinner, strain the soup through a tamis cloth. Have ready boiled carrots cut like wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive, and one or two of celery cut into pieces. Put these into a tureen, with a Dutch loaf or a French roll dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and cayenne. Take the tape from the boullie, and serve it in a separate dish.

Mutton Broth,

CUT a neck of mutton of about six pounds into two, and boil the scrag in about a gallon of water. Skim it well, and put in a little bundle of sweet herbs, an onion, and a good crust of bread. Having boiled this an hour, put in the other part of the mutton, a turnip or two, a few chives chopped fine, and a little parsley chopped small. Put these in about a quarter of an hour before your broth is enough, and season with salt. A quarter of a pound of barley or rice may be added.

Portable Soup.

THIS is a very useful soup for travellers, and must be made thus: cut into small pieces three large legs of veal, one of beef, and the lean part of half a ham. Put a quarter of a pound of butter at the bottom of a large stewpot, and lay in the meat and bones, with four ounces of anchovies and two ounces of mace; cut off the green leaves of five or six heads of celery, wash them quite clean, and cut them small. Put in these, with three large carrots cut thin, and cover the stewpot close. Put it over a moderate fire, and when you find the gravy begin to draw, take it up till you have got it all out: cover the meat with water, set it on the fire again, and let it boil four hours slowly: strain through a tamis into a clean stewpan, and let it boil three parts away: strain the gravy drawn from the meat into the pan, and let it boil gently till of the consistence of glue, observing to keep skimming off the fat clean as it rises. Great care must be taken, when nearly enough, that it do not burn. Season it to your taste with cayenne, and pour it into flat earthen dishes a quarter of an inch thick. Let it stand till the next day, skim off all the fat, and then cut it out by round tins a little larger than