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A. Swinton of Soles 183

T H E
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V O L. I.

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2 *The* LADY'S COMPANION.

of this Life; which as they differ widely from each other, so for the discharging their respective Duties, there are particular Cautions worthy to be observed.

VIRGINITY, or the VIRGIN-STATE, is first in Order of Time: The grand Element, essential to this State, is Modesty, which, tho' necessary to all, is in a more eminent Degree required here. It is the very Characteristic of this Sex, as Courage is of the other; for as the great Mr. *Addison* observes, As a Man without Courage is said to be no Man, so a Woman without Modesty is as much out of Nature and Kind. Modesty in Virgins should appear in its highest Elevation: But as all Virtues are to be acquired by the Helps of Religion, and none can be truly virtuous or happy without it, we shall, in the first Place, endeavour to give our Fair Readers an Idea of the true Spirit of the Christian Religion, which in every View and Design directly tends to make us easy with ourselves, kind and comfortable to one another here, and happy with God hereafter.

It is evident that our holy Religion is a wise Institution to every one, who considers that God is its Author, whose Wisdom appears in all his Works: Thus the Frame of visible Nature being agreeably set together, and having each Part of it suited to useful and proper Ends, demonstrates itself to be the Work of divine Wisdom; in like Manner the whole Plan of pure Religion, having also its Parts suitable to each other, and every one of them agreeably set to the same good and great Design of the whole, does thereby prove itself to be the Contrivance of an All-wise God.

And hereby the Wisdom of the Christian Religion will particularly appear, because every Part of it tends to promote the universal Good of Mankind; thus Temperance promotes our Health, Justice in our Dealings prevents us from sustaining the Re-
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venge of the Injured, and gains us Trust among Men, with all the Benefits which arise from thence; Charity, by promoting the common Good of others, draws back their Love and Affection to ourselves, while Patience preserves Quiet within our own Breasts; and Self-Denial, by restraining our extravagant Appetites, establishes the just Power of Reason over us, thereby fitting us for all Conditions of Life; and thus the Law of Christ answers to the Character of Wisdom, by its Agreeableness to the best Design of God in the chief Good of Man: And upon this Account *Solomon* charactered the Idea of Religion under the Name of Wisdom.

Besides these moral Duties, there are several Threats of God's Judgments and Promises of his Favour contained in Christ's Institution, the former were wisely design'd to restrain us from Immoralities, which are our greatest Follies; and the latter to engage us in the Practice of Virtue, which is our greatest Wisdom.

The Wisdom of God cannot be conceived to aim at any other Design in communicating itself to us, than the Information of our Minds in the Nature of Good and Evil, and this in order to direct our Choice; and all Instructions must of Necessity be plain, since it is by Things easy and familiar, such as at first Sight we may apprehend, whereby we can be led on to the Knowledge of Matters more remote and difficult; but obscure and unintelligible Doctrines can have no Effect upon us besides unprofitable Amusement: And *whatsoever is by the Wisdom of God laid out of our Reach, can be no Part of our Concern.*

To what End did he give us intellectual Faculties? Surely not to amuse but improve us, by enabling us thoroughly to understand each Part of our holy Religion, which directly tends to this End, that is to say, our moral Improvement, as you will

ill Offices to another: This one short comprehensive Rule, taking for its Foundation the Equality of Mankind in Respect of their common Nature, renders Religion itself a Matter sensible to us.

For we can feel the Wound of a sharp slanderous Tongue as sensibly as that of a Sword; we can feel the Wrongs done to ourselves and Families; and are as much sensible of the Benefits we enjoy from the just and kind Dealings of those with whom we are concerned, and hereby we are in the shortest and plainest Way admonished of our Behaviour to others; and, if this one short Rule was reduced to Practice, the State of Paradise would be restored, and we should enjoy a Heaven upon Earth.

For hereby, *First*, All Persecutions for Conscience Sake, which have occasioned such violent Disorders, and vast Effusion of Blood, would be at an End, because every one, who has any Conscience, would most willingly preserve it free from the Impositions of Men in the Worship of God. To compel Men by Fire and Faggot to partake even of a delicious Entertainment, is a savage Sort of Hospitality.

Secondly, All Factions in any State would be at an End, if every Member thereof were contented, that every one of his Fellow-Members, who was not an Enemy to the Government, might, having equal Pretence of Merit, enjoy equal Privileges with himself.

Thirdly, The Occasions of War and Law-Suits would be taken away; since nothing but manifest Wrong can be the just Cause of either.

And *Fourthly*, There would be no private Quarrels and Uneasiness among Neighbours, since, by this Rule of doing as we would be done unto, all rash Censures, sharp Reflections, ungrounded Suspicions, and Jealousies, which are the Seeds of private Animosities, are taken away. And, hereby

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we may expect a plentiful Store of God's Blessings among us, who will measure out his Kindness to us, in the same Manner as we measure out ours to one another.

The Reason why Religion should be both a short and plain Institution, will appear, if you consider the common Circumstances and Conditions of Men in this World. For, tho' many have Leisure enough to read and digest whole Volumes of useful Knowledge, if there are any such, yet the greatest Part of Mankind, being necessary employed in making daily Provisions for themselves and Families, and discharging the common Offices of Life, cannot attend to any religious Institution which is either difficult or tedious.

It is certain, that the whole Life of Man is not sufficient for him to read all the Controversies which have been written upon Pretence of Religion; but, tho' there are so many Books of controversial Divinity, yet, there cannot be one Controversy about Matter of meer Religion; as, Whether we maintain in our Hearts a high Reverence and Veneration for Almighty God? Whether we ought to walk before him in Sincerity and Uprightness? Whether, or no, we should be thankful to him for all the Benefits which we have received from him? Whether we should submit to his Will with Patience, and endeavour to govern our Passions, to bring them to a due Moderation and Temper, by making them subject to the Law of Reason? Whether we should be true to our Promises, just in our Dealings, charitable to the Poor, and sincere in our Devotions? Whether we should be temperate and sober, modest and chaste, and demean ourselves in an humble, civil, and agreeable Manner, towards those with whom we converse? Whether we should be heartily sorry when we come short of our Duty, and should be watchful in the Denial of our irregular Appetites, Passions,

Passions, and evil Inclinations for the future? In short, it has not been disputed whether Justice, Bignity, Meekness, Charity, Moderation, Patience, and Sobriety, should be received into our Affections; or, Whether we should love God [and our Neighbour? Orthodoxy of Faith is made the Pretence of Controversy, but the one Thing necessary is Orthodoxy of Practice. //

While we are on the Subject of Religion, we must not forget *Devotion*, because *Thankfulness* is a necessary Part of Religion, and *Prayer* is the Preservative of the whole. A frequent Repetition of our Thanks for all the Benefits we enjoy, preserves in our Minds the Consideration of God as the greatest and best of Beings, and thereby nourishes Veneration and Gratitude. In like Manner Prayer for Pardon of Sin, and Preservation of our Persons, is a constant Recognition of the Mercy and Bounty of God; But Prayer against the Power of Sin is the actual withdrawing of our Inclinations from Evil; and Prayer for any Grace is an actual Application of our Minds, to attain the particular Virtue for which we pray.

Now, altho' we would not advise against set Hours and Forms of Devotion, either private or publick, yet, we would rather recommend a Sort of habitual and occasional Devotion, as very proper to preserve the strongest Impressions of Religion upon your Mind.

Every Night and Morning are proper Times of Leisure, to call to Mind the Preservation, Support, and Advantages we have received the Day or Night preceding; And this Recollection, being accompanied with Thankfulness to our great Preserver, is the actual Continuance and carrying on our Gratitude to God. If we perceive Pride or Passion to arise in our Hearts, so that we are apt to put a great Value upon every Thing we do, and despise others; or, if we find ourselves eagerly concerned for

for any little worldly Advantage, or any small Punctilio of Honour, and hereupon we beg God for an humble Spirit, and a heavenly Mind, we are herein endeavouring to expel the Poison of Sin by its proper Antidote.

We cannot but feel the Disorders of our Minds, as much as the Diseases of our Bodies ; and the Causes of a disorder'd Mind are much more easily discerned, than the Causes of a bodily Distemper : For either our Minds are troubled for Want or Losses, or it may be for the Prosperity of others ; or Want of a Revenge, or because we cannot have our Will in what we designed. Upon these, or such like Occasions, the proper Cure is Devotional, in begging God's Pardon for our Discontent ; and being desirous that our Wills should be submitted to his, who has taught us that we should not return Evil for Evil, but that we should love our Neighbours as ourselves. This Sort of Soliloquy, and occasional mental Address to God, is a sure Way to compose the Disorders of our Thoughts.

The same Method may be used as to Sins of Omission. A serious Person will observe Neglects of common Duties, which respect either God or Man. He cannot but take Notice how much he has neglected his Business, or his Health, how little he has considered God as his Owner, Governor, and Benefactor, and how small a Portion of what God has bless'd him with, he has laid out upon the Good of his Fellow Creatures. And if hereupon a Man is seriously desirous to become more dutiful to God, more useful to himself, and beneficial to others, he is therein actually bending his Mind to supply his former Omissions.

This casual Devotion, arising from the Observation of ourselves, under the common Circumstances of Life, altho' it can have no set Times and Forms prescribed to it, will be very effectual to produce,
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preserve, and increase a true Sense of Religion within us.

This Exercise is commonly reserved to be performed all at once, in an actual Preparation before receiving the Sacrament of the *Lord's Supper*, which is usually performed by Help of an artificial Catalogue of Sins, methodically collected out of the ten Commandments; according to which Catalogue; set Forms of Confessions are drawn up, which the Preparant is to take upon Content, and without any Sort of Judgment or Discretion of his own, he confesses himself guilty of all the Sins therein mentioned, together with all their Aggravations, tho', it may be, many of them were of such an heinous Nature, as never to have entered into his Heart to commit: But sure, it is better to keep a constant customary Watch over ourselves, and, upon the first Discovery of any evil Design or Action, immediately to retract it within our own Hearts, as in the Presence of God, and by mental Prayer, proper to the Occasion, arm ourselves against committing the like for the future.

A serious, well-inclined Temper of Mind, is certainly the best Preparation for the *Lord's Supper*, or any other of the Ordinances of Jesus Christ, that we may partake of them with Advantage and Delight.

Men ought likewise to be discouraged from coming to Prayer, Preaching, or communicating at the Lord's Table with a careless or profane Temper of Mind; because such Unpreparedness does harden Men's Hearts, and renders the Ordinance unprofitable.

Let Men consider with themselves what was the Meaning of that Duty which they were to perform at the *Lord's Table*, which Duty was this, *viz.* to call to Mind the Death of Jesus Christ: And this Commemoration is, by St. Paul, stiled *discerning the Lord's Body*. The visible Signs of our Saviour's Death,

Death, which we discern on the *Lord's Table*, do prepare our Minds to contemplate a divine Person, who, for his great Charity to the stupid World, suffered the highest Injustice with such an invincible Patience and heroick Fortitude, as was superior to the sharpest Malice of his Enemies: Thereby setting before us the brightest Example of an unshaken Resolution to do Good in Spite of all Discouragements.

It is to be hoped that it may appear by this Discourse, that the Christian Religion is a wise, a plain, and a short Institution, the Belief whereof was designed to save our Souls from the Power and Danger of Sin, by ingrafting virtuous Habits in our Minds. The Readers will likewise perceive, that it is necessary to keep a constant Watch over ourselves, to repent as often as we perceive ourselves transgress, and by occasional mental Devotion, incline our Hearts to observe the Law of Christ; and all this in order to build up a Habit of Virtue within us. They will also perceive, that the Contemplation of the Death of Christ, with all its Circumstances, tends to the same admirable End.

And if these, or any other Means, shall work upon them to be generously just, to bear a good Will to all Men, to do what Good we can, and to be unconcerned for the Events of Things which are not within their Power, they will be easily within themselves, and satisfy'd in their own Consciences, which is the Dawn of Heaven upon Earth, and they may cheerfully communicate at any Time.

C H A P. II.

Of MODESTY.

HAVING said all that we thought proper, and all that we believe will be necessary on the Head of *Religion*, we shall speak next of that amiable Quality in the Fair Sex, called *Modesty*, which is properly termed the *Science of decent Motion*; being a Guider and Regulator of all decent and comely Carriage and Behaviour, it checks and controuls all rude Exorbitances, and is the great Civilizer of Conversations. It is indeed a Virtue of a general Influence, does not only ballast the Mind with sober and humble Thoughts of ourselves, but also steers every Part of the outward Frame. It appears in the Face in calm and meek Looks, where it so impresses itself, that it gives the greatest Lustre to a Feminine Beauty.

But Modesty is not only confined to the Face, she is there only in Shadow and Effigy; but is in Life and Motion in the Words; whence she banishes all Indecency and Rudeness, all insolent Vauntings, and supercilious Disdains, and whatever else may render a Person troublesome, or ridiculous to Company. It refines and tunes the Language, modulates the Tones and Accents, not admitting the Intrusion of unhand-some, earnest, or loud Discourse; so that the modest Tongue is like the imaginable Musick of the Spheres, sweet and charming, but not to be heard at a Distance.

As *Modesty* prescribes the Manner, so it also does the Measure of speaking; it restrains all excessive Talkativeness, for that, indeed, is one of the greatest Assumings imaginable; and so rude an imposing
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on Company, that there can scarce be a greater Indecency in Conversation.

He who engrosses the Talk, enforces Silence upon the rest, and so is presumed to look upon them only as his Auditors and Pupils, while he magisteriously dictates to them. It is universally an insolent, unbecoming Thing, but most peculiarly so in Women. The ancient *Romans* were so much of this Opinion, that they allow'd not that Sex to speak publicly, tho' it were in their own necessary Defence; inso-much, that when *Amelia* stood forth to plead her own Cause in the Senate, they look'd on it as so prodigious a Thing that they sent to consult the Oracle what it portended to the State. Besides this assuming Sort of Talkativeness, there is another usually charged upon the Fair Sex, a meer chatting prating Humour, which maintains itself at the Cost of their Neighbours, and can never want Supplies as long as there is any Body within the Reach of their Observation. This, it is to be hoped, is chiefly the Vice of the vulgar Sort of Women, the Education of the nobler setting them above those mean Entertainments: Yet, such a degenerate Age do we live in, that every Thing seems inverted, even Sexes, whilst Men fall into the Effeminacy and Niceness of Women, and Women take up the Confidence, the Boldness of Men, and this too under the Notion of good Breeding. A Blush, which was formerly accounted the Colour of Virtue, is now look'd upon as worse Manners than those Things which ought to occasion it. And not only the Air, but Vices of Men are carefully copied by some Women, who think they have not made a sufficient Escape from their Sex, 'till they can be as daringly wicked as the other. A sober modest Dialect is too effeminate for them; a blustering ranting Stile is taken up, and to shew themselves proficient in it, adorned with all the Oaths and Imprecations their Memory

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or Invention can supply, as if they meant to vindicate their Sex from the Imputation of Timoroulness, by daring the Almighty : And when to this a Woman adds the Sin of Drunkenness, nothing that is human approaches so near a Beast. She who is first a Prostitute to Wine, will soon be so to Lust also : She has dismissed her Guards, discarded all the Suggestions of Reason, as well as Grace, and is at the Mercy of any, nay, of every Assailant : And, unless her Vice secures her Virtue, and the Loathsomeness of the one prevent Attempts on the other, it is scarce imaginable, that a Woman who loses her Sobriety should keep her Chastity. If we consider Modesty in this Sense, we shall find it the most indispensable Requisite of a Woman ; a Thing so essential and natural to the Sex, that every the least Declination from it, is a proportionable receding from Woman-hood. This Virtue is so much an Instinct of Nature, that tho' too many make a Shift to suppress it in themselves, yet they cannot so darken the Notion in others, but that an impudent Woman is so look'd upon as a Sort of Monster, a Thing diverted and distorted from its proper Form.

As it is the Concern of every Woman then to keep herself strictly within the Bounds of *Modesty* and *Virtue*, there is nothing more important to them, than a judicious Choice of their Company.

Vice is contagious, and this especially has that worst Quality of the Plague, that it is malicious, and would infect others. A Woman that knows herself scandalous, thinks she is reproached by the Virtue of another, looks on her as one that is *made to, reprove her Ways*, as it is, *Wis. ii. 14*. And therefore, in her own Defence, strives to level the Inequality, not by reforming herself, (that she thinks too hard a Task) but by corrupting the other. To this End, such are willing to screw them-

themselves into an Acquaintance, will be officiously kind, and by Arts of Condescension and Obliging, endeavour to ensnare a Woman of Reputation into their Intimacy: And if they succeed, if they can but once entangle her into their Cobweb Friendship, they then, Spider like, infuse their Venom, and never leave their vile Insinuations 'till they have poisoned and ruined her. But if, on the other Side, they meet with one of too much Sagacity to be so entrapped, if they cannot taint her Innocence, they will endeavour to blast her Fame; represent her to the World to be what they would have made her: So that there is no conversing with them, but with a manifest Peril either of Virtue or Honour, which should be a sufficient Dissuasive. It is true, it is not always in one's Power to shun the Meeting with such Persons, they are too numerous, and too intruding to be totally avoided; but all voluntary Converse supposes a Choice.

Modesty ought to diffuse itself thro' all their Actions, and embellish the whole Conduct of the Female Sex. It is fabled, that *Jupiter*, in composing the Passions, gave each its particular Residence: *Modesty* was forgotten in this Distribution, and presenting itself, he was at a Loïs where to place it, and therefore permitted it to mingle with all the other: Since that Time it is inseparable from them.

C H A P. III.

Of MEEKNESS.

THAT Meekness is a necessary Feminine Virtue, Nature seems to teach, which abhors Monstrosities and Disproportions, and therefore, having allotted to Woman a more smooth and soft Composition of Body, infers thereby her Intention, that the Mind should correspond with it. For, tho' the Adulterations of Art can represent in the same Face, Beauty in one Position, and Deformity in another, yet, Nature is more sincere, and never meant that a serene and clear Forehead should be the Frontispiece to a cloudy tempestuous Heart. It is therefore to be wished, they would take the Admonition, and whilst they consult their Glasses, whether to applaud or improve their outward Form, they would cast one Look inwards, and examine what Symmetry is there held with a fair Outside, whether any Storm of Passion darken and overcast their interior Beauty, and use, at least, an equal Diligence to rescue that, as they would to clear their Face from any Stain or Blemish.

But it is not Nature only which suggests this, but the God of Nature too, *Meekness* being not only recommended to all as a Christian Virtue, but particularly enjoined to Women, as a peculiar Accomplishment of their Sex, 1 *Pet.* iii. 4. where, after the Mention of all the exquisite and costly Deckings of Art, this one *Ornament of a meek and quiet Spirit* is confronted to them, with this eminent Attestation, that it is *in the Sight of God of great Price*, and, therefore, to all who will not enter Dispute with God, and contest his Judgment, it must be so too. Now tho' *Meekness* be in itself a single entire

fire Virtue ; yet, it is diversifying according to the several Faculties of the Soul, over which it has Influence ; so that there is a *Meekness* of the Understanding, a *Meekness* of the Will, and a *Meekness* of the Affections ; all which must concur to make up the meek and quiet Spirit.

First, The *Meekness* of the Understanding consists in a Pliableness to Conviction, and is directly opposite to that sullen Adherence observable in too many, who judge of Tenets not by their Conformity to Truth and Reason, but to their Prepossessions, and tenaciously retain Opinions, only because they, or some in whom they confide, have once owned them ; and certainly such a Temper is, of all others, the most obstructive to Wisdom. This puts them upon the Chance of a Lottery, and what they first happen to draw, determines them merely upon the Privilege of its Precedency : But whilst we decry this prejudicated Stiffness, we ought not to plead for its contrary Extreme, and recommend a too easy Flexibility, which is a Temper of equal, if not more, ill Consequence than the former. The adhering to one Opinion can expose but one Error, but a Mind that lies open to the Effluxes of all new Tenets, may successively entertain a whole Ocean of Delusions, and to be thus yielding, is not a Meekness, but Servileness of Understanding.

A Second Sort of *Meekness* is that of the Will, which lies in its just Subordination and Submission to a more Supreme Authority, which in divine Things is the Will of God ; in Natural or Moral, right Reason ; and in human Constitutions, the Command of Superiors. And so long as the Will governs itself by these in their respective Orders, it transgresses not the *Meekness* required of it. But Experience attests, that the Will is now in its Depravation an imperious Faculty, apt to cast off that Subjection to which it was designed, and act inde-

pendently from those Motives which should influence it. This, God knows, is too common in all Ages, all Conditions, and Sexes; but the Feminine lies more especially under an ill Name for it. Whether that hath grown from the low Opinion conceived of their Reason, less able to maintain its Empire, or from the multiplied habitual Instances, which they themselves have given of unruly Wills, is not easy to determine; but either Way it is so great a Reproach, as they should be very industrious to wipe off. And, truly, there can be no stronger Incentive to that Endeavour, than having a right Estimate of the Happiness, as well as Virtue, of a governable Will: How calmly do those glide thro' all, even the roughest Events, that can but master that stubborn Faculty? A Will resigned to God's, how does it enervate and enfeeble any Calamity? Nay, indeed, it triumphs over it, and by that Conjunction with him that ordains it, may be said to command, even, what it suffers.

Proportionable, tho' not equal to this, is the Happiness of a Will regulated by Reason in Things within its Sphere: It is the Dignity of human Nature, and that which distinguishes it from that of Beasts. And, even those grow the more contemptible in the Kinds, the farther they are removed from it.

An ungovernable Will is the most precipitous Thing imaginable, and, like the Devil in the Swine, hurries headlong to Destruction; and yet deprives one of that poor Reserve, that faint Comfort of the Miserable, Pity, which will not be so much invited by the Misery, as averted by that Wilfulness which caused it.

In the last Place, a Will duly submissive to lawful Superiors, is not only an amiable Thing in the Eyes of others, but exceedingly happy to one's self; it is the Parent of Peace, and Order, both publick and

and private. A Blessing so considerable, as is very cheaply bought, with a little receding from one's own Will or Humour : Whereas, the contrary Temper is the Spring and Original of infinite Confusions, the grand Incendiary which sets Kingdoms, Churches, Families in Combustion ; a flat Contradiction not only to the Word, but even the Work of God ; a Kind of anticreative Power, which reduces Things to that Chaos from whence God drew them. Our Age has given us too many and too pregnant Instances of its mischievous Effects, which may serve to enhance the Value of that governable and malleable Temper we would commend. And as a Will thus resigned to Reason and just Authority, is a Felicity all rational Natures should aspire to, so especially the Feminine Sex, whose Passions, being naturally the more impetuous, ought to be the more strictly guarded, and kept under the severest Discipline of Reason ; for where it is otherwise, where a Woman has no Guide but her Will, and her Will is nothing but her Humour, the Event is sure to be fatal to herself, and often to others also.

And the Hazard of this renders that other Restraint of the Will, *viz.* that of Obedience to Superiors, a very happy Imposition, tho' perhaps it is is not always thought so, for those who resist the Government of Reason, are not very apt to submit to that of Authority : Yet, sure, God and Nature do attest the particular Expediency of this to Woman, by having placed that Sex in a Degree of Inferiority to the other ; Nay, farther, it is observable, that as there are but three States of Life, thro' which they can regularly pass, *viz.* *Virginity, Marriage, and Widowhood* ; two of them are States of Subjection, the First to the Parent, the Second to the Husband, and the Third, as it is casual, whether ever they arrive to it or no, so, if they do, we find it by God himself reckoned as a Condition the

most desolate and deplorable. If we should say this happens upon that very Score, that they are left to their own Guidance, the sad Wrecks of many would too much justify the Gloss: But, however, it evinces, that God sets not the same Value upon their being Masterless, which some of them do, whilst he reckons them most miserable when they are most at Liberty.

And since God's Affignation has thus determined Subjection to be the Woman's Lot, there needs no other Argument of its Fitness, or for their Acquiescence: Therefore, whenever they oppose it, the Contumacy flies higher than the immediate Superior, and reaches God himself: And it is likely that there would not many of that timorous Sex dare so far, were it not for some small Punctilio's of Honour, which, like those among our Duellists, they have imposed upon themselves. These represent Meekness and Submission as a silly sheepish Quality, unfit for Women of Breeding and Spirit; whilst an imperious Obstinacy passes for Nobleness and Greatness of Mind: But, alas! they are wofully mistaken in their Notion of a great Spirit, which consists in scorning to do unworthy and vile Things, and couragiously encountering the adverse Events of Life, not in spurning at Duty, or seeking to pull themselves from that Sphere where the divine Wisdom has placed them. No, sure, Stubbornness is the Mark only of a great Stomach, not of a great Mind; and the Cruelty of a Coward may as well denominate him valiant, as the Ungovernableness of a Woman can speak her generous.

The last Branch of *Meekness* is that of Affection; and consists in reducing the Passions to Temper and Calmness, not suffering them to make Uproars within, to disturb one's self; nor without to the disturbing of others; and to this Regulation *Meekness* is generally subservient. The correcting some

particular Passions are more immediately assignable to other Virtues; but that on which this has a more direct and peculiar Influence, is, Anger, a two-edg'd Passion, which whilst it deals its Blows without, yet wounds more fatal within. The Commotion and Vexation which an angry Man feels, is far more painful than any Thing he can ordinarily inflict upon another; herein justifying the Epithet usually given to Anger, that it is a short Madness, for who that was in his right Wits, would incur a greater Mischief to do a less? We find it the Sentence of the wisest of Men, that *Anger rests in the Bosom of Fools.* Eccles. viii. 9.

And what is universally unbecoming human Nature; must needs be undecent for the gentler Sex: It is rather more so, every Thing contracting so much more of Deformity, by how much more it recedes from its proper Kind. Now Nature hath befriended Women with a more cool and temperate Constitution, put less of Fire, and consequently of Choler, in their Compositions; so that their Heats of that Kind are adventitious and preternatural, raised often by Fancy or Pride, and so both look more unhand-somely, and have less of Pretence to veil and cover them. Besides, Women have a native Feebleness, unable to back and assert their Anger with any effective Force, which may admonish them it was never intended that they should give a Loose to that Passion, which Nature seems by that very Inability to have interdicted them. But when they do it, they render themselves at once despised and abhorred; nothing being more ridiculously hateful than an impotent Rage.

But as the most feeble Insect may sometimes disturb, tho' not much hurt us, so there is one Feminine Weapon, which as it is always ready, so proves often troublesome, and this is the Tongue, which, tho' in its loudest Clamours can naturally invade no-

thing but the Ear, yet even that is a Molestation. The Barking of a Dog, tho' we are sure he cannot bite, is a grating unpleasant Sound, and while Women seek that Way to vent their Rage, they are but a Sort of speaking Brutes, and should consider whether that do not reflect more Contempt upon themselves, than their most virulent Reproaches can fix upon others.

But some Things have had the Luck to acquire a Formidableness no Body knows how. And, sure, there is no greater Instance of it than in this Case. A clamorous Woman is look'd upon, tho' not with Reverence, yet with much Dread, and we often find Things done to prevent or appease her Storms, which would be denied to the calm and rational Desires of a meeker Person. And, perhaps, such Successes have not been a little accessory to the fermenting the Humour: Yet, sure, it gives them little Cause of Triumph, when they consider how odious it makes them, how unfit, yea, intolerable for human Society: *It is better, saith Solomon, to dwell in a Corner of a House-Top, than with a brawling Woman in a wide House.* Nor does the Son of Sirach speak less sharply, tho' more ironically: *A loud crying Woman and a Scold shall be sought out to drive away the Enemy.* And tho' he takes the Feminine Vices impartially enough, yet there is scarce any of them which he more often and more severely brands than this of Unquietness. Much more need not be said of this Fault if we were to speak only to Gentlemen, for if neither moral nor divine Considerations have prevented it, yet probably Civility and a genteel Education hath. A Scold being a Creature to be looked for only in Stalls and Markets. Yet, if there be any among Women of Fashion, who have descended to so sordid a Practice, they have so far degraded themselves, that they are

not to wonder if others subtract that Respect which upon other Accounts they might demand.

To such as these the usual Method of Physic should be recommended, which is to cure by Revulsion. They should let that sharp Humour which so habitually flows to the Tongue, be taught a little to recoil, and work inward; and, instead of reviling others, discipline and correct themselves; let them upbraid their own Madnets, that to gratify an impotent, nay, a most painful Passion have degenerated from what their Nature, their Qualities, their Education designed them. And if they can thus reverse their Displeasures, it will not only secure others from all their indecent Assaults, but it will at last extinguish them: For Anger is corrosive and if it be kept only to feed upon itself, must be its own Devourer, if it be allowed to fetch no Forage from without, nor to nourish itself with Suspitions and Surmises of others, nor to make any Sallies at the Tongue, it cannot long hold out.

How much they will herein consult their Interest and Reputation too, may be taught by *Solomon*, who makes it the distinctive Sign of a foolish Woman to be clamorous, *Prov. ix. 13.* whereas when he gives the Character of his excellent Woman, he links Wisdom and Gentleness together, *She openeth her Mouth with Wisdom, and in her Tongue is the Law of Kindness. Prov. xxxi. 26.*

To conclude. Meekness is so aimable, so endearing a Quality, and so peculiarly embellishing to Women, that if they did but all consider it with half the Attention they do their more trivial exterior Ornaments, it would certainly be taken up as the universal Mode.

CHAP. IV.

Of COMPASSION.

COMPASSION and Mercy are of near Affinity to the Virtue of *Meekness*, and, indeed, can scarce thrive in any Place where the latter hath not prepared the Soil: Anger and Obstinacy being like that rough East Wind which brought the *Egyptian* Locust to eat up every green Thing in the Land. A Mind harrassed with its own Impatience, is not at Leisure to observe, much less to condole the Calamities of others: But as a calm and clear Day befriends us with a more distinct Prospect of distant Objects; so when all is quiet and serene within us, we can then look about us and discern what Exigencies of others invite our Pity.

There need not much be said to raise an Estimate of this Virtue, since it is so essential to our Nature, so interwoven in the Composition of Humanity, that we find in Scripture Phrase, Compassion is generally seated in the most inward sensible Part of our Frame and Bowels: So *Col. iii. 12. Put on therefore the Bowels of Mercy*; and *Phil. ii. 1. Bowels and Mercies*. So that a cruel ruthless Person unmans himself, and is, by the common Vote of Mankind, to be listed among Brutes; nay, not among the better, but only the more hateful, noxious Sort of them.

This is yet more unnatural in the Female Sex, which being of softer Mould, is more pliant and yielding to the Impressions of Pity, and by the Strength of Fancy redoubles the Horrors of any sad Object; yea, so remarkable is this Tenderness, that God, when he would most magnify his own Compassion, illustrates it by that of Women, as the highest

highest of human Instances. Indeed, such a Propension have Women to Commiseration, that they are usually taxed with an Excess in it; so that any imprudent Lenity is proverbially called, a Womanish Pity; and therefore it may be thought an Impertinence to exhort them to that which they can scarce avoid: But, to this it may be answered, *First*, That in this degenerate Age, it is no News to see People violate their Instincts as well as their Duties, and be worse than their Nature inclines them; many Sins being committed, even against the Grain, and with Violence to Constitution.

Yet, *Secondly*, it is not a meer melting of the Eyes, or yearning of the Bowels we would recommend: Alas! their Tears will not be Drink to a thirsty Soul, nor will shivering at his Nakedness cloath him; this is an insignificant Mercy: She who weeps over those Distresses she will not relieve, might be fit to be entered in the List of the mourning Women among the *Jews* and *Heathens*, who were hired to make up the tragic Pomp of Funerals with their mercenary Sorrow, but had no real Concern in that Loss they seemed to bewail. It is a more active Sort of Compassion that we would recommend, and for Method's Sake shall consider it under two Heads, *Giving* and *Forgiving*.

By Giving, in this Place is meant, not a general Liberality, tho' that prudently bounded, is an Excellence well becoming Persons of Fortune, but only such a Giving as terminates upon the Needy, and is applied to succour their Indigencies. To give to those from whom we expect Returns, may be a Design, but at best, can be but Generosity and Frankness of Humour. It is only then Mercy, as Christ himself has defined it, when it is to those from whom we can hope for nothing again.

And in this Virtue Women have, in former Ages, eminently excelled; it was even so essential, that we

Charity which we peculiarly call Clemency, a Virtue which not only Christianity but Morality recommends. The ancient *Romans* had it in such Veneration, that they numbered it not only among Virtues but Deities, and built it a Temple: And they were a little towards the Right in it, for it was, tho' not God, yet so eminent an Attribute of his, that nothing can more assimilate Man unto him.

There are many heroic Acts of this Kind to be met with among the virtuous Heathens. *Lycurgus* not only forgave *Alexander* who had struck out his Eye, but entertained him in his House, and by his gentle Admonitions reclaimed him from his former vicious Life. *Aristides* being, after signal Services, and without Crime, unjustly banished by his Citizens, was so far from acting or imprecating against them, that at his Departure from *Athens*, he solemnly prayed the Gods, that they might never, by any Trouble or Distress, be forced to recall him: So *Phocion* being unjustly condemned, left it as a solemn Charge to his Son *Phocas*, that he should never revenge him. A Multitude of the like Examples might be produced, but we need not borrow Light from their faint Tapers, when we have the Sun-beams of Righteousness, our blessed Saviour, who, as he has recommended this Grace by his Precept, so he has signally exemplified it to us in his Practice; the whole Design of his Descent to Earth being only to rescue his Enemies from Destruction: And as every Part of his Life, so the last Scene of it was particularly adapted to this End, and his expiring Breath expended in mediating for his Crucifiers: And this Copy of his was transcribed by his first Followers, the Primitive Christians, in their severest Martyrdoms, praying for their Persecutors.

Thus are we, in the Apostle's Phrase, compassed about with a Cloud of Witnesses, *Heb. xii. 1.* of eminent Examples, which ought to have a forcible Influence

fluence upon all, but, methinks, should not fail to have it on that Sex, whose native Tenderness pre-disposes them to the Virtue, and who need but swim with the Stream of their own Inclinations. How can we think their melting Eyes should ever sparkle Fire, or delight in Spectacles of Cruelty? That their flexible tender Hearts should turn into Steel or Adamant, be incapable of all Impressions of Pity? Yet, God knows, such Changes have too often been seen: Women have not only put off that Softness peculiar to them, but the common Instinct of Humanity, and have exceeded not only savage Men, but Beasts in Cruelty. There have been too frequent Instances of the implacable Malice and insatiable Cruelties of Women. We need not call in the Aid of Poetic Fiction, and tell them of *Clytemnestra*, *Medea*, or the *Belides*, with Hundreds of others, celebrated as Instances of heroic Wickedness. There are Examples enough in more authentick Stories; the *Roman Tullia*, the *Persian Parysatis*; and that we may not pass by the sacred Annals, *Jezebel* and *Athalia*. We forbear to multiply Examples of this Kind, of which all Ages have produced some so eminent, as have render'd it a common Observation, that no Cruelty exceeds that of an exasperated Woman; and it is not much to be wonder'd at, since nothing can be so ill in its pristine State as that which degenerates from a better. No Enmity we know so bitter as that of alienated Friends; no such Persecution as that of Apostates, and proportionably no such Ferocity as that of a perverted Mildness. So that the Poets were not much out, who, as they represented the Graces under the Figures of Women, so they did the Furies too; and since it is in their Election which Part they will act, they ought to be very jealous over themselves. The Declinations to any Vice are gradual, sometimes at first scarce discernible, and probably the greatest Monsters

sters of Cruelty would, at the Beginning, have ~~de~~ tested those Inhumanities which afterwards they acted with Greediness.

It concerns them, therefore, to ward those Beginnings whose End may be so fatal. She that is quick in apprehending an Affront, perhaps, will not be so quick in dismissing that Apprehension; and if it be permitted to stay, it will quickly improve; twenty little Circumstances shall be suborn'd to foment it with new Suspicions, 'till at last it grows to a Quarrel, from thence to Hatred, from that to Malice, and from that to Revenge: And when that black Passion overspread the Mind, like an *Egyptian* Darkness, it admits no Gleam of Reason or Religion, but hurries the Enraged blindfold to their own Ruin often, as well as others.

Every one ought to consider at the first Incitement to Wrath, what is the real Ground of it: Persons are sometimes angry, perhaps, because scandalous, or at least suspicious Behaviour, may have engaged a Friend to admonish them, an Office that has sometimes prov'd very fatal; those commonly that have most Guilt having less Patience to hear of it: And if this be the Case, it is the greatest Injustice in the World to make that a Quarrel which is really an Obligation: And, therefore, instead of maligning their Monitor, they ought to thank and reverence him.

Let, therefore, the Person thus admonished not look back upon what she may account an Injury, but forward to the Benefit she may receive from the Advice that is given her, and to the Michiefs which too sharp a Resentment may betray her to. If she would, instead of those magnifying Optics wherein they view the Wrong, make Use of the other End of the Perspective, to discern the dismal Event at a Distance, of giving Way to Wrath, and slighting Advice, it would fright them from any nearer

nearer Approach ; and keep them within the Bounds of right Reason.

Was the Asperſion of an Acquaintance not only unkind, but untrue, it would not even then be ſafe to let looſe our Indignation. *Fiſt*, In Reſpect to Prudence, an angry Vindication ſerving the Deſign of an Enemy, and helping to ſpread the Calumny ; whereas, a wiſe Neglect and Diſſembling does often ſtifle and ſuppreſs it. *Secondly*, In Reſpect to our Duty, for all who own themſelves to be Chriſtians muſt confeſs, that they are under an Obligation to forgive and not to revenge. Now if they intend to pay a real Obedience to this Precept, it will be the more eaſy the ſooner they ſet to it. He that ſees his Houſe on Fire, will not dally with the Flame, much leſs blow, or extend it, reſolving to quench it at laſt. And Anger is as little to be truſted, which if once too roughly kindled, will ſcarce expire but with the Deſtruction of the Subject it works on.

Forgiving Injuries and obliging the Injurious, is a much greater and more ingenious Pleaſure than the higheſt Revenge can give. It is a Pleaſure ſo pure and refined, ſo noble and heroic, that none but rational Natures are capable of it ; whereas, that of Spight and Revenge, if it can be called a Pleaſure, is a meer beaſtial One ; every the moſt contemptible Animal, can be angry when it is moleſted, and endeavours to return the Miſchief.

It ought, therefore, to be an eaſy Determination, whether to embrace that Clemency and Compaſſion, which we ſee exemplified in the wiſeſt and beſt of Men ; nay, in the omniscient and immortal God, or that ſavage Pierceneſs of the ignobleſt Creatures. This is certain, that no Woman would be content to aſſume the outward Form of any of thoſe ; why then ſhould they ſubject their nobler Part, the Mind, to ſuch a Transformation ; For, as there are no Monſters ſo deformed, as thoſe which are compounded

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of Man and Beast; so among them all, nothing can be more unnatural, more odious, than a Woman-Tyger.

To conclude this Chapter: Let us observe the Advice of Solomon, Prov. xvii. 14. *The Beginning of Strife is as when one letteth out Water: Therefore leave off Contention before it be meddled with.* When once a Breach is made upon the Spirit by immoderate Anger, all the consequent Mischief will flow in, like a rapid Stream when the Banks are broken down; nor is there any Way to prevent it, but by keeping the Mounds entire, preserving that Tenderness and Compassion which God and Nature do equally enforce and recommend.

CHAP. V.

Of AFFABILITY.

AFFABILITY and *Courtesy*, are, without doubt, amiable in all, but more especially in the Fair-Sex, and more necessary to them than to the other; for Men have often Charges and Employments which justify, nay, perhaps, require somewhat of Sternness and Austerity, but Women ordinarily have few or no Occasions of it, and those who have well digested the former Lectures of Meekness and Compassion, will not be apt to put it on unnecessarily. Now Affability may be considered either as a mere human Accomplishment, or as a divine Virtue; in either Notion it is commendable, but it is the latter that gives it the highest Excellence and Perfection.

We may take an Estimate of its Worth by its Cause and by its Effects. For its Cause, it derives itself

itself either from a native Candour and Generosity of Mind, or from a noble and ingenious Education, or something jointly from both ; and these Originals are as good as any Thing merely moral can flow from : And that these are its Sources, common Experience shews us, we may almost always observe that those of the greatest Minds, and best Extractions, are the most condescending and obliging ; whereas, those of the most abject Spirits and Birth, are the most insulting and imperious. *Alexander the Great*, tho' terrible in the Field, yet was of a gentle complaisant Conversation, familiarly treating those about him : Yet *Crispinus*, *Narcissus*, *Nymphidius*, and other enfranchised Bond-Men, we find insolently trampling on the *Roman* Senators and Consuls. It is, therefore, a great Error for Persons of Honour to think they acquire a Reverence by putting on a supercilious Gravity, looking coily and disdainfully upon all about them ; it is so far from that, that it gives a Suspicion that it is but a Pageantry of Greatness, some Mushroom newly sprung up, that stands so stiff, and swells so much : But instead of teaching others to keep their Distance, this fastidious Disdain invites them to a closer Inspection, that if there be any Flaw, either in their Life or Birth, it will be sure to be discovered, there being no such prying Inquisitor as Curiosity, when it is egged on by a Sense of Contempt.

On the other Side, if we consider the Effects of Courtesy, they are quite contrary ; it endears to all, and often keeps up a Reputation in Spight of any Blemishes ; a kind Look or Word from a Superior, is strangely charming, and insensibly steals away Men's Hearts from them. It is *Plutarch's* Observation of *Cleomenes*, King of *Sparta*, that when the *Grecians* compared his Affability and Easiness of Access, with the sullen State and Pride of other Princes, they were so enamoured with it, that they

judged him only worthy to be a King : And as there is no certainer, so also no cheaper Way of gaining Love. A friendly Salutation is as easy as a Frown or Reproach ; and that Kindness may be preserved by them, which if once forfeited, will not, at a far greater Price be recovered. Besides, when human Vicissitudes are considered, it may be a Point of Prudence too ; the greatest Persons may sometimes want Assistance from the Meanest ; nay, sometimes the Face of Affairs is quite changed, and the Wheel of Fortune turns them lowest that were uppermost, and proportionably elevate the Meanest. It is Wisdom, therefore, so to treat all as to leave no Impression of Unkindness, since none is so despicable but may possibly at one Time or other have an Opportunity to retaliate.

Therefore, let one who meets with a cold neglectful Treatment from any above her, examine her own Resentments, and then reflect, that if she gave the like to those below her, she will doubtless have the same Sense ; and therefore, let her resolve never to offer what she so much dislikes to bear ; and she that does thus, that makes such Inferences, will convert an Injury into a Benefit, civilize herself by the Rudeness of others, and make that ill Nurture her own Discipline.

But hitherto we consider Affability only in its ethnic Dress, as it is a human Ornament, it will appear yet more enamouring upon a second View, when we look on it as bearing the Impress of the Sanctuary, as a divine Virtue : And that it is capable of being so, we have the Authority of St. Paul, who inserts it in the Number of those Christian Graces, which he recommends to his Roman Proselytes, *Condescend to them of low Estate, Rom. xii. 16.* And that we may the better discern its Value, it is observable, that he links it with the most eminent Virtue of Humility ; for it immediately follows

lows his Precept of *Be not high-minded*. Indeed, it is not only joined with it as a Friend and Ally, but derived from it as its Stock and Principal: And certainly a more divine Extraction it cannot have, Humility being the *Alpha* and *Omega* of Virtues, that which lays the Foundation, without which, the most towering Structure will but crush itself with its own Weight, and that which perfects and consummates the Building also, secures and crowns all other Graces; which, when they are most verdant and flourishing, are like *Jonas's* Gourd, that may afford some Shadow and Refreshment for a Time, but are apt to breed that Worm which will destroy them. When once they are smitten with Pride they instantly fade and wither, so necessary is Humility both for acquiring and conserving all that is good in us.

We may, therefore, conclude, that Courtesy and Obligingness of Behaviour, which proceeds thence, is in Respect of its Spring and Original, infinitely to be preferr'd to that which descends from no higher Stock, than natural or prudential Motives: And, since it is natural for every Production to have some Similitude to that which produces it, we shall find it no less excellent in respect of its Properties than its Descent: For Instance only in two, *Sincerity* and *Constancy*.

For the *First*, as far as Ability partakes of Humility, it must of Sincerity also, that being a Virtue whose very Elements are Plainness and Simplicity: For as it has no Designs which want a Cover, so it needs none of those Subtilties and Simulations, those Pretences and Artifices, requisite to those who do: But let us beware of Deceit and fair Shews, for we know, sometimes, smooth and plausible Addresses have been designed as the Stale to vile and treacherous Practices. The extraordinary Blandishments, and endearing Behaviour of *Abfalom* to the

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People, was only to *steal their Hearts*, and advance his intended Rebellion, 2 Sam. xv. and David tells us of some, *whose Words are softer than Butter, having War in the Heart, whose Words were smother than Oil, and, yet, were very Swords.* Psalm lv. 21. And, God knows, this Age has not so much improved in Sincerity, that we should think the same Scenes are not daily acted over among us.

But besides all the blacker Projects of this Kind, which nothing but the Event can detect, there is a lower Sort of this Treachery, which is visible, nay, so avowed, that it is one of the most common Subjects of Mirth and Entertainment, and that is Scoffing and Derision, a Thing too frequent among all, but it is to be feared, more particularly among Women, those, at least, of the modish Sort, their very Civilities and Caresses being often designed to gain Matter of Scorn and Laughter. Mutual Visits we know, are an Expression of Respect, and should flow from real Kindness, but if those now in Use be sifted, how few will be found of that Make? They are at the best but formal, a Tribute rather paid to Custom than Friendship, and many go to see those for whom they are perfectly indifferent, whether they find them alive or dead, well or sick, nay, very often they are worse than thus, designed only to make Observations, to bolt out something ridiculous wherewith to sport themselves as soon as they are gone. Such Visits as these are but the insidious Instructions of a Spy, rather than the good Offices of a Neighbour, and when it is remembered how great a Portion of Time some Women spend in this Kind of Diversion, we must conclude there have a Multitude of Acts gone to make up the Habit. It were to be wished they would seriously reflect on it, and unravel that injurious Mirth by a penitential Sadness, and either spend their Time better than in visiting, or else direct their Visits to better Purposes; and
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this they would certainly do, if they would exchange their meer popular Civilities, for that true Christian Condescension which admits of no Deceit.

A Second Property of it is Constancy, for as it is true to others, so it is to itself; it is founded on the solidest of Virtues, and is not subject to those light and giddy Uncertainties, that the vulgar Civilities are: For he, that out of a Disesteem of his proper Worth, has placed himself in a State of Inferiority, will think it not an arbitrary Matter, but a just Debt, to pay a Respect to those he thinks his Betters, and an humble Mind will in every Body find something or other to prefer to himself: So that he acts upon a fixed Principle, and is not in Danger of those Contradictions in his Manners, which shall render him one Day sweet and affable, and another sower and morose: But such Changes are frequently incident to those who are swayed by other Motives: Sometimes an Interest changes, and then the most fawning Sycophant can transplant his Flatteries, and court a new Patron; yea, many Times, to the Despight and vilifying of the old one.

Sometimes, again, Fortune may change, a Man may fall from a prosperous to an adverse State, and then, those who were prodigal of their Civilities, whilst he needed nothing else, will withdraw even those from him, lest they should encourage him to demand something more. An Experiment in this *Job* made of his Friends, or rather Flatterers, whom he fitly compares to Winter Brooks running over when not needed, but quite dry when they are.

But the most frequent Change is, that of Fancy and Humour, which has a more general Sway than Reason and Judgment. This is so observable in the vulgar Rabble, that often, in an Instant, they will shift Passions, and hate this Hour what they doated on the last. Of this all popular States have afforded many costly Experiments, but we need not

go farther than the sacred Story, where we find the Acclamations and *Hosannas* of the Multitude, quickly converted into *crucify him, crucify him*. This Levity of Mind, has been observed so incident to Women, that it is become almost proverbial; for by how much their Passions are more violent, they are commonly the less lasting, and as they are reckon'd among those colder Bodies that are particularly influenc'd by the Moon, so they seem to bear a great Resemblance to her in her Vicissitudes and Changes.

We need not bring Instances of their Inconstancy from that common Place of passionate Widows, who have let a new Love sail even through those Floods of Tears wherewith they bewailed the old: For (besides that that is a Case wherein possibly they may find Matter enough for Retortion) it is here a little wide from our Purpose, which designs no farther Inquisition than into their ordinary Conversation, wherein that Love of Variety, which is so remarkable in their Habit, their Diet, and their Diversions, often extends itself to their Company, their Friendships also, and Conversation. Those Intimacies which they cherished lately, quickly grow despicable, and at last nauseous, and consequently their Behaviour falls from kind and civil to cold and disdainful. It is not to be doubted but this has often been prov'd by many of those humble Companions, who officiously attend them, and who cannot always fix themselves, no, not by those Flatteries that first introduced them; some new Comer, perhaps, has better refined upon the Art, and does the same Thing more acutely and ingeniously, and then the old one is to be turned off as too gross a Sycophant.

This is far from being an universal Charge, there are certainly Women of the highest Quality, who guide themselves by other Rules, who are deaf to all the Songs of Syrens, and have the Prudence to value

value a seasonable Reproof before the most extravagant Panegyrick ; but this is owing to that Humility which we are now recommending, and of which excellent Virtue it is none of the meanest Attributes that it can fix and poise the Mind, cure those Vertigoes and giddy Humours incident to those who are mounted aloft ; and above all, that it is a sure Antidote against the most insinuating Poison of Flattery, and a holy Spell or Amulet against the Venom of a Parasite.

It would be a Point of Wisdom for all Persons of Honour to encrease their Caution with their Fortune, and as they multiply their Retinues without, so especially to inforce their Guard within, that they become not Slaves to their own Greatness, fix not themselves in such a Posture of State as to become immoveable to all the Offices of Humanity and Civility ; nor think that their Admission to Greatness is upon the same Terms on which the *Jews* were wont to receive their Proselytes, that they must renounce all their former Relations, but to remember, that in a very little Time, that great Leveller, Death, will make the Difference undiscernable between the greatest Queen and the meanest Servant ; that in the Grave no Inquisition will be made who came thither embalmed or perfum'd : And that, as a learned Man says, *The Ulcers of Lazarus will make as good Dust as the Paint of Jezebel.*

C H A P. VI.

The Duty of VIRGINS.

HAVING given an Account of those general Qualifications, which are at once the Duty and Ornament of the Female Sex; there are, notwithstanding, specifick Differences arising from the several States and Circumstances of Life, some whereof may exact greater Degrees even of the former Virtues, and all may have some distinct and peculiar Requisites adapted to that particular State and Condition : And our proposed Method engages us to consider these in their proper Order: That is, *First, The Virgin State. Secondly, The Married. And, Lastly, That of Widowhood.* Which, as they differ widely from each other, so, for the discharging their respective Duties, there are particular Cautions worthy to be adverted to.

Virginity, or the *Virgin State*, is first in Order, the Infancy and Childhood of which we shall pass over, and address to those who may be supposed to be arrived at Years of Discretion, which may be properly reckon'd about the Age of Sixteen, and so onward. The two grand Elements essential to the Virgin State, are Modesty and Obedience, which, tho' necessary to all, are, yet, in a more eminent Degree, required here : And, therefore, tho' we have spoken largely of the Virtue of Modesty, in another Chapter already, yet, it will not be impertinent to make some farther Reflections on it, by Way of Application to Virgins, in whom Modesty should appear in its highest Elevation, and should come up to Shamefacedness. Her Look, her Speech, her whole Behaviour should own an humble Distrust of herself; she is to look on herself but as a Novice,

vice, a Probationer in the World, and must take this Time rather to learn and observe, than to dictate and prescribe. Indeed, there is scarce any Thing looks more indecent, than to see a young Maid too forward and confident in her Talk.

But there is another Breach of Modesty, as it relates to Chastity, in which they are yet more especially concerned. The very Name of Virgin imports a most critical Niceness in that Point. Every indecent Curiosity, or impure Fancy, is a deflowering of the Mind, and every the least Corruption of them gives some Degrees of Defilement to the Body too. For between the State of pure immaculate Virginity, and arrant Prostitution, there are many inter-medial Steps, and she who makes any of them, is so far departed from her first Integrity. She who listens to any wanton Discourse, has violated her Ears; she who speaks any, her Tongue; every immodest Glance vitiates her Eye, and every the lightest Act of Dalliance leaves something of Stain and Sullage behind it. There is, therefore, a most rigorous Caution requisite herein; for, as nothing is more clean and white than a perfect Virginity, so every the least Spot or Soil is the more discernible: Besides, Youth is for the most Part flexible, and easily warps into a Crookedness, and, therefore, can never set itself too far from a Temptation. Our tender Blossoms we are fain to skreen and shelter, because every unkindly Air nips and destroys them; and nothing can be more nice and delicate than a Maiden Virtue, which ought not to be exposed to any of those malignant Airs which may blast and corrupt it, of which, God knows, there are too many, some that blow from within, and others from without.

Of the first Sort, there is none more mischievous than Curiosity, a Temptation which soil'd human Nature, even in Paradise: And, therefore, sure a feeble Girl ought not to trust herself with that
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which subdued her better fortify'd Parent. Truth is, an affected Ignorance cannot be so blamable in other Cases as it is commendable in this. Indeed, it is the surest and most invincible Guard for she who is curious to know indecent Things, is odds but she will too soon and too dearly buy the Learning. The suppressing and detesting of such Curiosities, is therefore, that eminent fundamental Piece of Contenance we would recommend to her as that which will protect and secure all the rest.

But when they have set this Guard upon themselves, they must provide against foreign Assault too; the most dangerous whereof we take to be idleness and Company and Idleness. Against the first they must provide by a prudent Choice of Conversation, which should generally be of their own Sex; yet not all of that neither, but such who will at least entertain them innocently, if not profitably. Against the Second they may secure themselves by a constant Series of Employments: We mean not such frivolous ones as are more idle than doing nothing, but such as are ingenuous, and some Way worth their Time wherein, as the first Place is to be given to the Office of Piety, so in the Intervals of those there are divers others, by which they may not unusefully fill up the Vacancies of their Time, such are the acquiring of any of those ornamental Improvements which become their Quality, as Writing, Needle-Works, Languages, Musick, or the like. If we should here insert the Art of Oeconomy and Household Managery, we should not think we affronted them in it; that being the most proper Feminine Business, from which neither Wealth nor Greatness can totally absolve them. And from what is to follow in this Treatise, we shall give them ample Matter to exercise their Talents that Way. In a Word, there are many Parts of Knowledge useful for civil as well

as divine Life; and the improving themselves in any of those, is a rational Employment.

But we know not how to reduce to that Head many of those Things, which, from Divertisements, are now stept up to be the solemn Business of many young Ladies, and, perhaps, of some old. Such is in the first Place *Gaming*, a Recreation whose Lawfulness we question not, whilst it keeps within the Bounds of a Recreation; but when it sets up for a Calling, we know not from whence it derives its Licence.

There is another Thing to which some devote a very considerable Part of their Time, and that is, the reading *Romances*, which seems now to be thought the peculiar, and only becoming Study of young Ladies. It must be confessed their Youth may be a little adapted to them when they were Children, and we wish they were always in their Event as harmless, but it is to be feared they often leave ill Impressions behind them.

As for the Entertainments they find Abroad, they may be innocent, or otherwise, according as they are managed. The common Intercourse of Civility is a Debt to Humanity, and, therefore, mutual Visits may often be necessary, and so, in some Degree, may be several harmless and healthful Recreations which may call them Abroad, for we write not now to Nuns, and have no Purpose to confine them to a Cloister. Yet, on the other Hand, to be always wandring, is the Condition of a Vagabond; and of the two, it is better to be a Prisoner to one's own Home than a Stranger's.

There is also another great Devourer of Time subservient to the former, we mean *Dressing*; for they who love to be seen much Abroad, will be sure to be seen in the most exact Form: And this is an Employment that does not steal but challenge the Time; what they waste here is *cum Privilegio*, it being,

44 *The* LADY'S COMPANION:

being, by the Verdict of this Age, the proper Business, the one Science, wherein a young Lady is to be perfectly vers'd : So that now all virtuous Emulation is to be converted into this single Ambition, who shall excel in this Faculty : A Vanity which we confess is more excusable in the Youngest than in the Elder Sort ; they being supposeable not yet to have outworn the Reliques of their Childhood, to which Toys and Gaiety were proportionable. Besides, it is sure, allowable upon a soberer Account, that they who design Marriage should give themselves the Advantage of decent Ornaments, and not by the negligent Rudeness of their Dress belye Nature, and render themselves less amiable than she has made them : But all this being granted, it will by no Means justify that excessive Curiosity and Sollicitude, that Expence of Time and Money too, which is now used. A very moderate Degree of all those, will serve for that ordinary Decency which they need provide for, will keep them from the Reproach of an affected Singularity, which is as much as a sober Person need to take Care for : And we must take Leave to say, that in order to Marriage, such a Moderation is much likelier to succeed than the contrary Extravagance. Among the pruder Sort of Men it certainly is, if it be not among the Loose and Vain, against which it will be their Guard, and so do them the greater Service.

There is also another very requisite Quality, and that is Obedience. The younger Sort of Virgins are supposed to have Parents, or if any has been so unhappy as to lose them early, they commonly are left in the Charge of some Friend or Guardian that is to supply the Place ; so that they cannot be to seek to whom this Obedience is to be paid : And it is not more their Duty than their Interest to pay it. Youth is apt to be foolish in its Designs, and heady in the Pursuit of them ; and there can be nothing more

more deplorable than to have it left to itself: And, therefore, God, who permits not even the Brutes to destitute their young ones 'till they attain to the Perfection of their Kind, has put Children under the Guidance and Protection of their Parents, 'till, by the maturing of their Judgments, they are qualified to be their own Conductors. Now this Obedience (as that which is due to all other Superiors) is to extend itself to all Things that are either good or indifferent, and has no Clause of Exception, but only where the Command is unlawful; and in so wide a Scene of Action, there will occur so many particular Occasions of Submission, that they had need have a great Reverence of their Parents Judgments, and Distrust of their own: And if it should happen that some Parents are not qualified to give them the former, yet, the general Imbecility of their Age, will remain a constant Ground of the latter; so that they may safer venture themselves to their Parents Mis-guidance, than their own, by how much the Errors of Humility and Obedience are less malignant than those of Presumption and Arrogance.

C H A P. VII.

Of the Manner of BEHAVIOUR towards MEN.

THE Female Sex ought to maintain a Behaviour towards Men, which may be secure to themselves without offending them. No ill-bred affected Shyness, nor a Roughness, unsuitable to their Sex, and unnecessary to their Virtue, but a Way of living that may prevent all Cause of Railleries or unmannerly Freedoms; Looks that forbid without
Rude-

Rudeness, and oblige without Invitation, or leaving Room for the saucy Inferences Men's Vanity suggests to them upon the least Encouragement. This is so very nice, that it must engage them to have a perpetual Watch upon their Eyes, and to remember that one careless Glance gives more Advantage than a hundred Words not enough considered; the Language of the Eyes being very much the most significant, and the most observed.

The Civility of Women, which is always to be preserved, must not be carried to a Compliance, which may betray them into irrecoverable Mistakes. This *French* ambiguous Word *Complaisance*, has led Women into more Blame than all other Things put together. It carries them by Degrees into a certain Thing, called a *good Kind of Woman*, an *easy idle Creature*, that doth neither *Good* nor *Ill* but by Chance, has no Choice, but leaves that to the Company she keeps. *Time*, which by Degrees adds to the Signification of Words, has made her, according to the modern Style, little better than one who thinks it a Rudeness to deny when civilly required, either her Service in Person, or her friendly Assistance, to those who would have a Meeting, or want a Confident. She is a certain Thing always at Hand, an easy Companion, who has ever great Compassion for distressed Lovers: She censures nothing but Rigour, and is never without a Plaister for a wounded Reputation, in which chiefly lies her Skill in Surgery: She seldom has the Propriety of any particular Gallant, but lives upon Brokage, and waits for the Scraps her Friends are content to leave her.

There is another Character, not quite so criminal, yet not less ridiculous: which is, that of a Good-humour'd Woman, one who thinketh she must always be in a Laugh, or a broad Smile, because Good-humour is an obliging Quality; thinks it less ill-manners

manners to talk impertinently than to be silent in Company. When such a prating Engine rides Admiral, and carries the Lanthorn in a Circle of Fools, a chearful Coxcomb coming in for a Recruit, the Chattering of Monkeys is a better Noise than such a Concert of senseless Merriment. If she is applauded in it, she is so encouraged, that, like a Ballad-Singer, who, if commended, breaks his Lungs, she lets herself loose, and overflows upon the Company. She conceives that Mirth is to have no Intermission; and, therefore, she will carry it about with her, tho' it be to a Funeral; and if a Man should put a familiar Question to her, she does not know very well how to be angry, for then she would be no more that pretty Thing, called a Good-humour'd Woman. This Necessity of appearing, at all Times, to be so infinitely pleased, is a grievous Mistake, since, in a handsome Woman, that Invitation is unnecessary; and in one who is not so ridiculous. It is not intended by this, that Women should forswear laughing; but, let them remember, that Fools being always painted in that Posture, should frighten those who are wise from doing it too frequently, and going too near a Copy which is so little inviting; and much more from doing it loud, which is an unnatural Sound, and looks so much like another Sex, that few Things are more offensive. That boisterous Kind of Jollity is as contrary to Wit and good Manners, as it is to Modesty and Virtue. Besides, it is a coarse Kind of Quality, that throws a Woman into a lower Form, and degrades her from the Rank of those who are more refin'd. Some Ladies speak *loud*, and make a Noise to be the more minded, which looks as if they beat their Drums for Volunteers; and if by Misfortune none come into them, they may, not without Reason, be a good deal out of Countenance.

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There is one Thing yet more to be avoided, which is, the Example of those who intend nothing farther than the Vanity of Conquest, and think themselves secure of not having their Honour tainted by it. Some are apt to believe their Virtue is too obscure, and not enough known, except it is exposed to a broader Light, and set out to its best Advantage by some publick Trials. These are dangerous Experiments, and generally fail, being built upon so weak a Foundation, as that of a great Confidence in ourselves. It is as safe to play with Fire, as to dally with Gallantry. Love is a Passion that has Friends in the Garrison, and for that Reason must, by a Woman, be kept at such a Distance, that she may not be within the Danger of doing the most usual Thing in the World, which is conspiring against herself. Else the humble Gallant, who is only admitted as a Trophy, very often becomes the Conqueror, he puts on the Stile of Victory, and from an Admirer grows into a Master, for so he may be called from the Moment he is in Possession. The first Resolutions of stopping at good Opinion and Esteem, grow weaker by Degrees against the Charms of Courtship skilfully applied. A Lady is apt to think a Man speaks so much Reason whilst he is commending her, that she has much ado to believe him in the wrong, when he is making Love to her : And when, besides the natural Inducements the Sex has to be merciful, she is bribed by well-chosen Flattery, the poor Creature is in Danger of being caught like a Bird listening to the Whistle of one who has a Snare for it. Conquest is so tempting a Thing, that it often makes Women mistake Men's Submissions ; which, with all their fair Appearances, have generally less Respect than Art in them. Women should remember, that Men, who say extreme fine Things, many Times say them most for their own Sakes ; and that the vain
Gallant

Gallant, is often as well pleased with his own Compliments, as he could be with the kindest Answer. Where there is not that Ostentation, you are to suspect there is a Design: And as strong Perfumes are seldom used but where they are necessary to smother an unweleome Scent, so excessive good Words leave room to believe they are strewed to cover something, which is to gain Admittance under a Disguise. Women must, therefore, be upon their Guard, and consider, that of the two, Respect is more dangerous than Anger; it puts even the best Understandings out of their Place for the Time; 'till second Thoughts restore them; it steals upon us insensibly, and throws down our Defences, and makes it too late to resist, after we have given it that Advantage. Whereas, Railing goes away in Sound, it has so much of Noise in it, that by giving Warning, it bespeaks Caution, Respect is a slow and sure Poison, and like Poison, swells us within ourselves. Where it prevails too much, it grows to be a Kind of Apoplexy in the Mind; turns it quite round, and after it has once seized the Understanding, becomes mortal to it. For these Reasons, the safest Way is to treat it like a sly Enemy, and to be perpetually upon the Watch against it.

One Advice may be added to conclude this Head, which is, that Women should let every seven Years make some Alteration in them towards the graver Side, and not be like the Girls of fifty, who resolve to be always young, whatever Time with his Iron Teeth determines to the contrary. Unnatural Things carry a Deformity in them never to be disguised; the Liveliness of Youth in a riper Age, looks like a new Patch upon an old Gown; so that a gay Matron, a cheerful old Fool, may be reasonably put into the List of the rarer Kind of Monsters. There is a certain Creature called a grave Hobby-Horse, a Kind of a *She Nump*, that

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pretends

pretends to be pulled to a Play, and must needs go to *Bartholomew-Fair*, to look after the young Folks, whom she only seems to make her Care ; in Reality, she takes them for her Excuse. Such an old Butterfly, is, of all Creatures, the most ridiculous and soonest found out. It is good to be early in your Caution, to avoid any Thing that comes within Distance of such despicable Patterns, and not like some Ladies, who defer their Conversion 'till they have been so long in Possession of being laughed at, that the World doth not know how to change their Style, even when they are reclaimed from that which gave the first Occasion for it.

The Advantages of being reserved are too many to be set down ; we will only say, that it is a Guard to a good Woman, and a Disguise to an ill one. It is of so much Use to both, that those ought to use it as an Artifice, who refuse to practise it as a Virtue.

C H A P. VIII.

Of Female FRIENDSHIP and CENSURE.

WE would recommend to the Fair Sex, in a particular Manner, a strict Care in the Choice of their Friendships. Perhaps the best are not without their Objections ; but however, they ought to be sure that they do not stray from the Rules that the wiser Part of the World has set them. The Leagues offensive and defensive seldom hold in Politics, and much less in Friendships. The violent Intimacies, when once broken, of which they scarce ever fail, make such a Noise ; the Bag of Secrets untied, they fly about like Birds let loose from a Cage,

Cage, and become the Entertainment of the Town. Besides, these great Dearnesses, by Degrees, grow injurious to the rest of their Acquaintance, and throw them off, there is such an offensive Distinction when the dear Friend comes into the Room, that it is flinging Stones at the Company, who are not apt to forgive it.

It is wrong to lay out Friendship too lavishly at first, since it will, like other Things, be so much the sooner spent; neither should it be suffer'd to be of to sudden a Growth; for as the Plants which shoot up too fast, are not of that Continuance as those which take more Time for it, so too swift a Progress in pouring out Kindness, is a certain Sign that by the Course of Nature it will not be long liv'd. Ladies who pitch upon Friends under the Weight of any criminal Objection, must be responsible to the World for it. In that Case they bring themselves under the Disadvantages of their Character, and must bear their Part of it. Choosing implies approving; and if a Friend be chose against whom the World has given Judgment, it is not so well-natured as to believe that Person averse to her Way of Living, since she is not discouraged by it from admitting her into her Kindness: And Resemblance of Inclinations being thought none of the least Inducements to Friendship, she will be looked upon at least as a Well-wisher, if not a Partner, with her in her Faults. Those who can forgive them in another, will not be less gentle to themselves.

If a Friend happens to fall from the State of Innocence after Kindness is engaged to her, a Woman should be slow in her Belief in the Beginning of the Discovery: But as soon as she is convinced, by a rational Evidence, she ought, without breaking too roughly, to make a fair and quick Retreat from such a mistaken Acquaintance. The Anger a Lady

must put on to vindicate the Reputation of an injur'd Friend, may incline the Company to suspect she would not be so zealous, if there was not a Possibility that the Case might be her own. For this Reason, Women are not to carry their Dearness so far as absolutely to lose their Sight where their Friend is concerned ; because Malice is too quick-sighted, it does not follow that Friendship must be blind. There is to be a Mean between these two Extremes, else the Excess of Good-nature may betray one into a very ridiculous Figure, and by Degrees may bring a Lady to such Offices as she should not be proud of.

Good Sense ought to be a chief Ingredient in the Choice of Friends, else let a Woman's Reputation be never so clear, it may be clouded by the Impertinence of her Confident. It is like our Houses being in the Power of a drunken or a careless Neighbour ; only so much worse as that there will be no Insurance here to make Amends, as there is in the Case of Fire.

To conclude this Head. If Formality is to be allowed in any Instance, it is to be put on to resist the Invasion of such forward Women, as shall press themselves into the Friendship of others, where, if admitted, they will either be a Snare or an Incumbrance.

CH A P. IX.

Of VANITY and AFFECTATION.

WE must with more than ordinary Earnestness give Caution against Vanity, it being the Crime to which the Female Sex seems to be most inclined ; and since Affectation for the most Part attends

attends it, they are not well to be divided. They cannot be properly called *Twins*, because more properly Vanity is the Mother, and Affectation the darling Daughter; Vanity is the Sin, and Affectation is the Punishment; the first may be called the Root of Self-Love, the other the Fruit. Vanity is never at its full Growth 'till it spreads into Affectation, and then it is complete.

Vanity makes a Woman, tainted with it, so topful of herself, that she spilleth it upon the Company: And because her own Thoughts are entirely employed in Self-Contemplation, she endeavours by a cruel Mistake, to confine her Acquaintance to the same narrow Circle of that which only concerns her Ladyship, forgetting that she is not of half that Importance to the World that she is to herself. So mistaken she is in her Value by being her own Appraiser: She will fetch such a Compass in Discourse to bring in her beloved Self, and, rather than fail, her fine Petticoat, that there can hardly be a better Scene than such a Trial of ridiculous Ingenuity. It is a Pleasure to see her angle for Commendations, and rise so dissatisfied with the ill-bred Company if they will not bite. To observe her throwing her Eyes about to fetch in Prisoners, and go about cruising like a Privateer, and so out of Countenance if she return without Booty, is no ill Piece of Comedy. She is so eager to draw Respect that she always misses it, yet thinks it so much her Due, that when she fails, she grows waspish, not considering, that it is impossible to commit a Rape upon the Will; that it must be fairly gained, and will not be taken by Storm; and that in this Case the Tax ever raises highest by a Benevolence. If the World instead of admiring her imaginary Excellencies takes the Liberty to laugh at them, she appeals from it to herself, for whom she gives Sentence, and proclaims it in all Companies.

On the other Side, if encourag'd by a civil Woman she is so obliging, that she will give Thanks : being laughed at in good Language. She takes a Compliment for a Demonstration, and sets it up as Evidence, even against her Looking-Glass : For the good Lady being all this While in a most profound Ignorance of herself, forgets that Men would not let her talk upon them, and throw so many senseless Words at their Heads, if they did not intend to put her Person to Fine and Ransom for Impertinence. Good Words of any other Woman are so many Stones thrown at her, she can by Means bear them, they make her so uneasy, that she cannot keep her Seat, but up she rises and goes home half burst with Anger and strait-lacing : by great Fortune she happens, in Spite of her Vanity to be honest, she is so troublesome with it, that far as in her lies, she makes a scurvy Thing of it. Her bragging of her Virtue looks as if it cost her so much Pains to get the better of herself, that her Inferences are very ridiculous. Her Good-humour is generally applied to the Laughing at good Sense. It would do one Good to see how heartily she despises any Thing that is fit for her to do. The great Part of her Fancy is laid out in choosing her Gown as her Discretion is chiefly employed in not paying for it. She is faithful to the Fashion, to which not only her Opinion, but her Senses are wholly resigned so obsequious she is to it, that she would be ready to be reconciled even to Virtue, with all its Faults if she had her Dancing-Master's Word that it was practised at Court.

This Picture may supply the Place of any other Rules which might be given to prevent a Woman resembling it; the Deformity of it, well considered is Instruction enough, from the same Reason, that the Sight of a Drunkard is a better Sermon against

that Vice, than the best that ever was preach'd upon that Subject.

CH A P. X.

Of PRIDE and DIVERSIONS.

AFTER having said this against Vanity, we do not intend to apply the same Censure to Pride, well placed, and rightly defin'd. It is an ambiguous Word; one Kind of it is as much a Virtue, as the other is a Vice: But we are naturally so apt to choose the worst, that it is become dangerous to commend the best Side of it.

A Woman is not to be proud of her fine Gown; nor when she has less Wit than her Neighbours, to comfort herself that she has more Lace. Some Ladies put so much Weight upon Ornaments, that if one could see into their Hearts, it would be found, that even the Thoughts of Death are made less heavy to them by the Contemplation of their being laid out in State, and honourably attended to the Grave. One may come a good deal short of such an Extreme, and yet still be sufficiently impertinent, by setting a wrong Value upon Things which ought to be used with more Indifference. A Lady must not appear solicitous to ingross Respect to herself, but be content with a reasonable Distribution, and allow it to others, that she may have it returned to her. She is not to be troublesomely nice, nor distinguish herself by being too delicate, as if ordinary Things were too coarse for her; this is an unmanly and an offensive Pride, and where it is practised deserves to be mortify'd, of which it seldom fails. She is not to lean too much upon her Quality,

lity, much less, to despise those who are below it. Some make *Quality* an *Idol*, and then their Reason must fall down and worship it. They would have the World think, that no Amends can ever be made for the want of a *great Title*, or an ancient *Coat of Arms*; they imagine, that with these Advantages they stand upon the higher Ground, which makes them look down upon Merit and Virtue, as Things inferior to them. This Mistake is not only *senseless*, but *criminal* too, in putting a greater Price upon that which is a Piece of *good Luck*, than upon Things that are valuable in themselves. *Laughing* is not enough for such a Folly; it must be severely whipp'd, as it justly deserves.

These and many other Kinds of *Pride* are to be avoided. That which is to be recommended, is an Emulation in a Woman to rise to a Character, by which she may be distinguished; an Eagerness for Precedence in Virtue, and all such other Things as may gain a greater Share in the good Opinion of the World. *Esteem to Virtue* is like a *cherishing Air* to *Plants* and *Flowers*, which makes them blow and prosper; and for that Reason it may be allowed to be in some Degree the Cause as well as the Reward of it. That *Pride* which leads to a *good End*, cannot be a *Vice*, since it is the Beginning of a Virtue; and to be pleased with just Applause, is so far from a Fault, that it would be an ill Symptom in a Woman who should not place the greatest Part of her Satisfaction on it. Humility is, no Doubt, a great Virtue, but it ceases to be so, when it is afraid to scorn an ill Thing.

The last Thing we have to recommend to young Women *particularly*, tho' it likewise affects those of every Age and Station of Life, is, a wise and safe Method of using Diversions. To be too eager in the Pursuit of Pleasures whilst they are young is dangerous;

dangerous ; to catch at them in riper Years is grasping a Shadow. Those who are idle have no Need of them, and yet they, above all others, give themselves up to them. To unbend our Thoughts, when they are too much stretched by our Cares, is not more natural than it is necessary, but to turn our whole Lives into a Holiday, is not only ridiculous, but destroys Pleasure instead of promoting it.

Some Ladies are bespoken for merry Meetings, as *Bessus* in the Play, was for Duels. They are engaged in a Circle of Idleness, where they turn round for the whole Year, without the Interruption of a serious Hour. They know all the *Players* Names, are acquainted with every *Fidler* in Town. No Soldier is more obedient to the Sound of his Captain's Trumpet, than they are to that which summoneth them to a *Puppet Show* or an *African Monster*.

The Spring, that brings out Flies and Fools, makes them Inhabitants of the *Park* and *Vaux-Hall* ; in the Winter they are an Incumbrance to the Play-House, and the Ballast of the Drawing-Room. These jolly Ladies do so continually seek Diversion, that in a little Time they grow into a Jest, yet are unwilling to remember, that if they were seldomer seen, they would not be so often laugh'd at.

To play sometimes to entertain Company, or for Women to divert themselves, is not to be disallowed, but to do it so often as to be called Gamesters, is to be avoided, next to Things that are most criminal. Too deep Play there will be yet more Objection ; it will give the World Occasion to ask spiteful Questions : As how they dare venture to lose ? and what Means they have to pay such great Sums ? Besides, if a Lady could but see her own Face upon an ill Game, at a deep Stake, she would certainly forswear any Thing that could put her Looks under such a Disadvantage. And as a certain ingenious

nious Poet says, speaking of Ladies playing Hazard :

*If the Fair One's their Charms did sufficiently prize
Their Elbows they'd spare for the Sake of their Eye.*

To dance sometimes will not be imputed to Lady as a Fault ; but then she is to remember, that the End of her learning it was, that she might the better know how to move gracefully. It is only a Advantage so far ; when it goes beyond it, one may call it excelling in a Mistake, which is no very great Commendation.

C H A P. XI.

Of WIVES.

HAVING now conducted the Virgin to the Entrance of another State, we must shift the Scene, and attend her thither also : And here she is launched into a wide Sea, that one Relation of a Wife drawing after it many others ; for as she espouses the Man, so she does his Obligations also ; and where-ever he, by Ties of Nature, or Alliance, owes a Reverence or Kindness, she is no less a Debtor. Her Marriage is an Adoption into his Family, and therefore she is, to every Branch of it, to pay what their Stations there do respectively require. To define which more particularly, would be a Work of more Length than Profit ; we shall, therefore, confine the present Consideration to the Relation she stands in to her Husband, (and what is usually concomitant with that) her Children, and her Servants, and so shall consider her in the three Capacities of a Wife, a Mother, and a Mistress.

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In that of a Wife her Duty has several Respects, as it relates, *First*, To his Person. *Secondly*, To his Reputation. *Thirdly*, To his Fortune. The first Debt to his Person is Love, which we find set as the prime Article in the Marriage Vow; and, indeed, that is the most essential Requisite; without this it is only a Bargain and Compact, a Tyranny, perhaps, on the Man's Part, and a Slavery on the Woman's. It is Love only that cements the Hearts, and where that Union is wanting, it is but a Shadow, a Carcase of Marriage. Therefore, as it is very necessary to bring some Degree of this to this State, so it is no less to maintain and improve it in it. This is what facilitates all other Duties of Marriage; makes the Yoke sit so lightly, that it rather pleases than galls. It should, therefore, be the Study of Wives to preserve this Flame, that, like the vestal Fire, it may never go out: And to that End carefully to guard it from all those Things which are naturally apt to extinguish it; of which Kind are all Frowardness and little Perversenesses of Humours; all sullen and morose Behaviour, which by taking off from the Delight and Complacency of Conversation, will, by Degrees, wear off the Kindness.

But of all we know nothing more dangerous than that unhappy Passion of Jealousy, which, tho' it is said to be the Child of Love, yet, like the Viper, its Birth is the certain Destruction of the Parent. As, therefore, they must be nicely careful to give their Husbands no Colour, no least Umbrage for it, so should they be as resolute to resist all that occurs to themselves, be so far from that busy Curiosity, that Industry to find Causes of Suspicion, that even where they presented themselves they should avert the Consideration, and put the most candid Construction upon any doubtful Action. And, indeed, Charity in this Instance has not more of the Dove than of the Serpent. It is infinitely the wisest Course,

Course, both in Relation to her present Quiet, and her future Innocence.

But, perhaps, it may be said, that some are not left to their Jealousy and Conjecture, but have more demonstrative Proofs. In this Age it is, indeed, no strange Thing for Men to publish their Sin, and the Offender does sometimes not discover but boast of his Crime. In this Case it will, it must be confess'd, be scarce possible to disbelieve him; but even here a Wife has this Advantage, that she is out of the Pain of Suspence. She knows the utmost, and, therefore, is at Leisure to convert all that Industry which she would have used for the Discovery, to fortify herself against a known Calamity; which sure she may as well do in this as in any other; a patient Submission being the one Catholicon in all Distresses, and as the slightest can overwhelm us if we add our own Impatience towards our sinking, so the greatest cannot if we deny it that Aid. They are, therefore, far in the Wrong, who, in Case of this Injury, pursue their Husbands with Virulences and Reproaches. This is, as *Solomon* says, *Prov. xxv. 20. The pouring Vinegar upon Nitre*, applying Corrosives when Balsams are most needed; whereby they not only increase their own Smart, but render the Wound incurable. They are not Thunders and Earthquakes, but soft gentle Rains that close the Scissures of the Ground; and the Breaches of Wedlock will never be cemented by Storm and loud Outcries. Many Men have been made worse, but scarce any better by it; for Guilt covets nothing more than an Opportunity of recriminating; and where the Husband can accuse the Wife's Bitterness, he thinks he needs no other Apology for his own Lust.

A wise Diffimulation, or very-calm Notice, is sure the likeliest Means of reclaiming; for where Men have not only put off Humanity, there is a native

nativè Compassion to a meek Sufferer. We have naturally some Regret to see a Lamb under the Knife, whereas the impatient Roaring of a Swine diverts our Pity; so that Patience in this Case is as much the Interest as Duty of a Wife.

But there is another Instance wherein that Virtue has a severer Trial, and that is, when a Wife lies under the causeless Jealousies of the Husband. This is, sure, one of the greatest Calamities that can befall a virtuous Woman, who, as she accounts nothing so dear as her Loyalty and Honour, so she thinks no Infelicity can equal the aspersing of those, especially when it is from him, to whom she has been the most solicitous to approve herself.

Women are to consider that they live in a Time that hath render'd some Kind of Frailties so habitual, that they lay claim to large Grains of Allowance. The World in this is somewhat unequal, and the Masculine Sex seems to play the Tyrant in distinguishing partially for themselves, by making that in the utmost Degree criminal in the Woman, which in a Man passes under a much gentler Censure. The Root and Excuse of this Injustice, is the Preservation of Families from any Mixture, which may bring a Blemish to them: And whilst the Point of Honour continues to be so placed, it seems unavoidable to give the Female Sex the greatest Share of the Penalty: But if in this it lies under any Disadvantage, it is more than recompensed, by having the Honour of Families in their Keeping. The Consideration so great a Trust must give the Woman, makes full Amends; and this Power the World has lodged in them, can hardly fail to restrain the Severity of an ill Husband, and to improve the Kindness and Esteem of a good one.

We shall next speak of a Wife's Behaviour to a Drunkard. It will be granted, that though there are Vices of a deeper Dye, than the Love of Wine,
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yet there are none of a greater Deformity, when is not restrained : But with all this, the same Custom, which is the more to be lamented for its being so general, should make it less uneasy to every one in particular, who is to suffer by the Effects of it, so that in the first Place it will be no new Thing for a Woman to have a Drunkard for her Husband and there is, by too frequent Examples, Evidence enough that such a Thing may happen, and yet a Wife may live too without being miserable. Self Love dictates aggravating Words to every Thing we feel ; Ruin and Misery are the Terms we apply to whatsoever we do not like, forgetting the Mixture allotted to us by the Condition of human Life by which, it is not intended we should be quite exempt from Trouble.

When a Drunken Husband falls to the Lot of a Woman, if she be wise and patient, his Wine shall be of her Side, it will throw a Veil over her Mistakes, and will set out and improve every Thing she does, that he is pleased with. Others will like him less, and by that Means, he may, perhaps, like his Wife the more. When, after having dined too well, he is received at Home without a Storm, or so much as a reproachful Look, the Wine will naturally work out all in Kindness, which a Wife must encourage, let it be wrapp'd up in ever so much Impertinence. On the other Side, it would boil up into Rage, if the mistaken Wife should treat him roughly, like a certain Thing called a kind Shrew, than which the World with all its Plenty, cannot shew a more senseless, ill-bred, forbidding Creature. A Woman should consider, that where the Man will give such frequent Intermissions of the Use of his Reason, the Wife insensibly gets a Right of governing in the Vacancy, and that raises her Character and Credit in the Family, to a higher Pitch, than, perhaps, could be done under a sober Husband,

band, who never puts himself into an Incapacity of holding the Reins. If these are not entire Consolations, at least they are Remedies to some Degree. They cannot make Drunkenness a Virtue, nor a Husband given to it a Felicity; but Ladies will do themselves no ill Office in the endeavouring by these Means to make the best of a bad Lot.

The next Case, is the Misfortune of a Cholerick or Ill-humour'd Husband. To this may be said, that passionate Men generally make Amends at the Foot of the Account. Such a Man if he is angry one Day without any Cause, will the next Day be as kind without any Reason: So that by marking how the Wheels of such a Man's Head are used to move, a Woman may easily bring over all his Passions to her Party. Instead of being struck down by his Thunder, she may direct it where, and upon whom she shall think it best applied. Thus are the strongest Poisons turned to the best Remedies; but then there must be Art in it, and a skilful Hand, else the least bungling makes it mortal. There is a great deal of nice Care requisite to deal with a Man of this Complexion. Choler proceeds from Pride, and makes a Man so partial to himself, that he swells against Contradiction, and thinks he is lessened if he is opposed. Women, in this Case, must take Heed of increasing the Storm, by an unwary Word, or kindling the Fire whilst the Wind is in a Corner which may blow it in their Faces: They are dexterously to yield every Thing 'till he begins to cool, and then by slow Degrees they may rise, and gain upon the Man: Gentleness, well-timed, will, like a Charm, dispel his Anger ill-placed; a kind Smile will reclaim, when a shrill pettish Answer would provoke him; rather than fail, upon such Occasions, when other Remedies are too weak, a little Flattery may be admitted, which by being necessary, will cease to be criminal.

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If in the Lottery of the World a Woman should draw a covetous Husband, it must be confessed she has no great Reason to be proud of her good Luck; yet even such a one may be endured too, though there are few Passions more untractable than that of Avarice. She must first take Care that her Definition of Avarice may not be a Mistake: She is to examine every Circumstance of her Husband's Fortune, and weigh the Reason of every Thing she expects from him, before she has a Right to pronounce the Sentence. The Complaint is now so general against all Husbands, that it gives great Suspicion of its being often ill-grounded; it is impossible they all should deserve that Censure, and therefore, it is certain that it is many Times misapplied. He that spares in every Thing is an inexcusable Niggard: He that spares in nothing is an inexcusable Madman. The Mean is, to spare in what is least necessary, to lay out more liberally in what is more required in our several Circumstances. Yet, this will not always satisfy. There are Wives who are impatient of the Rules of Oeconomy, and are apt to call their Husband's Kindness into question, if any other Measure is put to their Expence than that of their own Fancy. A Woman should be sure to avoid this dangerous Error, such a Partiality to herself, is so offensive to an understanding Man, that he will very ill bear a Wife's giving herself such an injurious Preference to all the Family, and whatever belongs to it.

But to admit the worst, and that the Husband is really a close handed Wretch, she must in this, as in other Cases, endeavour to make it less afflictive to her; and, first, she must observe seasonable Hours of speaking, when she offers any Thing in Opposition to this reigning Humour; a third Hand, and a wise Friend, may often prevail more than she will be allowed to do in her own Cause. Sometimes

times she is dextrously to go along with him in Things where she sees that the niggardly Part of his Mind is most predominant, by which she will have the better Opportunity of persuading him in Things where he may be more indifferent. Our Passions are very unequal, and are apt to be raised or lessened, according as they work upon different Objects; they are not to be stopped or restrained in those Things where the Mind is more particularly engaged. In other Matters they are more tractable, and will reason a Hearing, and admit of a fair Dispute. More than that, there are few Men, even in this Instance of Avarice, so entirely abandoned to it, that at some Hours, and upon some Occasions, will not forget their Natures, and for that Time turn Prodigal. The same Man who will grudge himself what is necessary, let his Pride be raised, and he shall be profuse; at another Time his Anger shall have the same Effect; a Fit of Vanity, Ambition, and sometimes Kindness, shall open and enlarge his narrow Mind; a Dose of Wine will work upon his tough Humour, and, for the Time, dissolve it. The Wife's Business must be, if this Case happens, to watch these critical Moments, and not let one of them slip without making her Advantage of it: And a Wife may be said to want Skill, if by these Means she is not able to secure herself, in a good Measure, against the Inconveniencies this scurvy Quality in her Husband might bring upon her, except he should be such an incurable Monster, as it is to be hoped there are not many of.

The last Supposition is, of a Woman's meeting with a Husband, weak and incompetent to make Use of the Privileges that belong to him. It will be yielded, that such a one leaves Room for a great many Objections: But God Almighty seldom sends a Grievance without a Remedy, or at least, such a Mitigation as takes away a great Part of the Sting

66 . *The* LADY'S COMPANION.

and Smart of it. To make such a Misfortune heavy, a Wife is to bring first to her Observati-
 that she very often makes a better Figure for
 Husband's making no great one : And there see
 to be little Reason, why the same Lady that choo-
 a Waiting Woman with worse Looks, may not
 content with a Husband with less Wit; the Ar-
 ment being equal from the Advantage of the Co-
 parison. If she may be more ashamed in some Co-
 of such a Husband, she will be less afraid th-
 perhaps she would be of a wise one. His un-
 sonable Weakness may, no Doubt, sometimes gri-
 her ; but then set against this, that it gives her
 Dominion, if she will make the right Use of
 It is next to his being dead, in which Case
 Wife has a Right to administer ; therefore, if
 has such an Ideot, she should be sure, that none,
 cept herself, may have the Benefit of the Forfeitu-
 Such a Fool is a dangerous Beast, if others h-
 the keeping of him ; and she must be very und-
 trous, if, when her Husband shall resolve to be
 Ass, she does not take Care he may be her A-
 But she must go skilfully about it, and above
 Things take Heed of distinguishing in Publick w-
 Kind of Husband he is : Her inward Thoughts n-
 not hinder the outward Payment of the Consid-
 tion that is due to him : Her slighting him in Co-
 pany, besides that it would, to a discerning
 Strander, give too great Encouragement for
 making nearer Applications to herself, is in i-
 such an indecent Way of assuming, that it may
 voke the tame Creature to break loose, and sh-
 his Dominion for his Credit, which he was con-
 to forget for his Ease. In short, the surest and n-
 approved Method will be, to do like a wise M-
 ster to an easy Prince, first give him the Or-
 which are afterwards to be received from him.

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With all this, that which she is to pray for, is a wise Husband ; one, that by knowing how to be a Master, for that very Reason will not let her feel the Weight of it ; one, whose Authority is so softened by his Kindness, that it gives her Ease without abridging her Liberty ; one that will return so much Tenderness for her just Esteem of him, that she will never want Power, tho' she will seldom care to use it.

A little must be added, concerning a Wife's Behaviour to her Husband's Friends, which requires the most refined Part of her Understanding to acquit herself well of it.

The Family into which she is grafted will generally be apt to expect, that, like a Stranger in a Foreign Country, she should conform to their Methods, and not bring in a new Model by her own Authority. The Friends, in such a Case, are tempted to rise up in Arms as against an unlawful Invasion ; so that she is, with the utmost Caution, to avoid the least Appearances of any Thing of this Kind. She is to consider, that a Man governed by his Friends, is very easily inflamed by them ; and that one who is not so, will yet, for his own Sake, expect to have them considered. It is easily improved to a Point of Honour in a Husband, not to have his Relations neglected ; and nothing is more dangerous, than to raise an Objection, which is grounded upon Pride : It is the most stubborn and lasting Passion we are subject to, and where it is the first Cause of the War, it is very hard to make a secure Peace. A Wife's Caution in this is of the last Importance to her.

And that she may the better succeed in it, she should carry a strict Eye upon the Impertinence of her Servants, and take Heed that their Ill-humour may not engage her to take Exceptions, and their too much assuming in small Matters, raise Conse-

Nursery, and may have a competent and discreet Care of them, without letting it break out upon the Company, or exposing herself by turning her Discourse that Way, which is a Kind of laying Children to the Parish, and it can hardly be done any where, that those who hear it will be to forgiving, as not to think they are overcharged with them. A Woman's Tenderness to her Children, is one of the least deceitful Evidences of her Virtue; but yet, the Way of expressing it must be subject to the Rules of good Breeding: And though a Woman of Quality ought not to be less kind to them, than Mothers of the meanest Rank are to theirs, yet she may distinguish herself in the Manner, and avoid the coarse Methods which in Women of a lower Size might be more excusable.

Servants are in the next Place to be consider'd; and a Woman must remember not to fall into the Mistake of thinking, that because they receive Wages, and are so much inferior to her, therefore, they are below her Care to know how to manage them. It would be as good Reason for a Master Workman to despise the Wheels of his Engines, because they are made of Wood. These are the Wheels of a Family; and, let her Directions be never so faultless, yet, if these Engines stop, or move wrong, the whole Order of her House is either at a Stand, or discomposed. Besides, the Inequality which is between her and them, must not make her forget that Nature makes no such Distinction, but that Servants may be looked on as humble Friends, and that Returns of Kindness, and good Usage, are as much due to such of them as deserve it, as their Service is due to us when we require it. A foolish Haughtiness in the Style of speaking, or in the Manner of commanding them, is in itself very indecent; besides, that in begetting an Aversion in them, of which the least ill Effect to be expected, is,

is, that they will be slow and careless in all that is enjoined them : And she will find it true by her Experience, that she will be so much the more obey'd, as she is less imperious. She should not be too hasty in giving her Orders, nor too angry when they are not altogether observed, much less is she to be loud, and too much disturbed ; An Evenness in distinguishing when they do well or ill, is that which will make her Family move by a Rule, and without Noise, and will the better set out her Skill in conducting it with Ease and Silence, that it may be like a well disciplin'd Army, which knows how to anticipate the Orders that are fit to be given them. A Woman must allot well-chosen Hours for the Inspection of her Family, which may be so distinguish'd from the rest of her Time, that the necessary Cares may come in their proper Place, without any Influence upon her Good-humour, or Interruption to other Things.

We must not forget one of the greatest Articles belonging to a Family, which is, the Expence. It must not be such, as by failing either in the Time or Measure of it, may rather draw Censure, than gain Applause. If it was well examin'd, there is more Money given to be laugh'd at, than for any one Thing in the World, tho' the Purchasers do not think so. The Art of laying out Money wisely is not attained to without a great deal of Thought ; and it is yet more difficult in the Case of a Wife, who is accountable to her Husband for her Mistakes in it. It is not only his Money, his Credit too is at Stake, if what lies under the Wife's Care is managed either with indecent Thrift, or too loose Profusion. The Woman is therefore to keep the Mean between the two Extremes ; but it being hardly possible to hold the Balance exactly even, let it rather incline toward the liberal Side, as more suitable to her Quality, and less liable to Reproach.

A Wife in her Cloaths should avoid being too gaudy, and not value herself upon an embroider'd Gown; she ought to remember that a reasonable Word, or an obliging Look, will gain her more Respect than all her fine Trappings. This is not said to restrain Women from a decent Compliance with the World, provided they take the wiser, and not the foolisher Part of their Sex for their Pattern.

We will close the Consideration of this Article of Expence, with this short Word: Do not fetter yourself with such a Restraint in it as may make you remarkable; but remember, that Virtue is the greatest Ornament, and good Sense the best Equipage.

C H A P. XII.

Of W I D O W S.

THE next State that can succeed to that of Marriage, is *Widowhood*, which, tho' it supercedes those Duties which we terminated merely in the Person of the Husband, yet, it endears those which may be paid to his Ashes: *Love is strong as Death*, Cant. viii. 6. and, therefore, when it is pure and genuine, cannot be extinguish'd by it, but burns like the Funeral Lamps of old, even in Vaults, and Charnel-Houses. The conjugal Love, transplanted into the Grave, as into a fine Mould, improves into Piety, and lays a Kind of sacred Obligation upon the Widow, to perform all Offices of Respect and Kindness which his Remains are capable of.

Now those Remains are of three Sorts, his Body, his Memory, and his Children. The most proper Expression of her Love to the First, is in giving it
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an honourable Interment ; we mean not such as may vie with the *Poland* Extravagance, of which it is observed, that two or three near succeeding Funerals ruin the Family, but prudently proportioned to his Quality and Fortune, so that her Zeal to his Corpse may not injure a nobler Relief of him, his Children: And this Decency is a much better Instance of her Kindness, than all those tragical Furies where-with some Women seem transported towards their dead Husbands, those frantic Embraces, and Carresses of a Carcass, which betray a little too much the Sensuality of their Love: And it is something observable that those vehement Passions quickly exhaust themselves, and by a Kind of Sympathetic Efficacy, as the Body on which their Affection was fix'd, moulders, so doth that also ; nay, often it attends not those leisurely Degrees of Dissolution, but by a more precipitate Motion, seems rather to vanish than consume.

The more valuable Kindness, therefore, is that to his Memory, endeavouring to embalm that, keep it from perishing ; and by this innocent Magic (as the *Egyptians* were wont by a more guilty) she may converse with the Dead, represent him so to her own Thoughts, that his Life may still be repeated to her : And as in a broken Mirror, the Refraction multiplies the Images, so by his Dissolution every Hour presents distinct Ideas of him ; so that she sees him the sfiner for his being hid from her Eyes : But as they use not to embalm without Odours, so she is not only to preserve, but perfume his Memory, render it as fragrant as she can, not only to herself, but others, by reviving the Remembrance of whatever was Praise-worthy in him, vindicating him from all Calumnies and false Accusations, and stifling, or allaying, even the true ones as much as she can : And, indeed, a Widow can no Way better provide for

for her own Honour, than by this Tenderness of her Husband's.

Yet there is another Expression of it, inferior to none of the former, and that is, the setting such a Value upon her Relation to him, as to do nothing unworthy of it. It was the dying Charge of *Augustus* to his Wife *Livia*, *Behave thyself well, and remember our Marriage*: And she who has been Wife to a Person of Honour, must so remember it, as not to do any Thing below herself, or which he, could he have foreseen it, should justly have been ashamed of.

The last Tribute she can pay him, is in his Children. These he leaves as his Proxies to receive the Kindness of which himself is incapable; so that the Children of a Widow may claim a double Portion of the Mother's Love; one, upon their native Right as her's; the other, as a Bequest in Right of their dead Father: And, indeed, since she is to supply the Place of both Parents, it is but necessary she should put on the Affections of both, and to the Tenderness of a Mother add the Care and Conduct of a Father: *First*, in a sedulous Care of their Education; and next, in a prudent Managery of their Fortunes, an Order that is sometimes unhappily inverted; and Mothers are so concerned to have the Estate prosper in their Tuition, that the Children cannot, whilst, by an unreasonable Frugality, to save a little Expence, they deny them the Advantages of an ingenious and genteel Breeding: Swell their Estates, perhaps, to a vast Bulk, but so contract and narrow their Minds, that they know not how to dispose them to any real Benefit of themselves or others: A Mother by this seems to adopt the Fortune, and abdicate the Child, who is only made the Beast to bear those Loads of Wealth she will lay on him.

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Yet sometimes the same Effect springs from another Cause, and Children are ill bred, not because the Mother grudges the Charge, but out of a Feminine Fondness, which permits her not to part with them to the proper Places for their Education. Indeed, it is not to be denied, but there are also Dangers consequent to the breeding Children Abroad; Vice having insinuated itself, even, into the Places of Erudition, having not only as many, but the very same Academies with Virtue and Learning; so that the extreme Depravation of the Times new states the Question; and we are not to consider which is best, but which is the least Ill-disposure of Children; and in that Competition, sure the Home Education will be cast, for there they may suck in all the Venom and nothing of the Antidote; they will not only be taught base Things, but, by the basest Tutors, sordid Servants and Flatterers, who, to secure their own Stations, and partake of my young Master's Bounty, will add the worst Circumstances for improving the Vices he is addicted to.

As to the other Part of the Mother's Obligation, the managing of her Children's Fortunes, there is the same Rule for her in that as for all other Persons that have a Trust, *viz.* to do as for herself; that is, with the same Care and Diligence, if not a greater, than in her own peculiar Concern.

We have hitherto spoke of what a Widow owes to her dead Husband; but there is also somewhat of peculiar Obligation in relation to herself. God, who has placed us in this World to pursue the Interest of a better, directs all the signal Acts of his Providence to that End, and intends we should so interpret them: So that every great Change that occurs, is designed either to recall us from a wrong Way, or to quicken our Pace in the Right; and a *Widow* may more than conjecture, that when God takes away the Mate of her Bosom, reduces her to
a Solitude,

a Solitude, he does by it found a Retreat from the higher Jollities and Gaieties of the World, and in Compliance with civil Custom she immures herself in Darkness for a While, so she should put on a more retired Temper of Mind, a more strict and severe Behaviour; and that not to be cast off with her Veil, but to be the constant Dress of her Widowhood.

Marriage is so great an Adventure, once seen enough for the whole Life; for whether they have been prosperous or adverse in the first, it does almost discourage a second Attempt. She that has had a good Husband, may be supposed to have his Idea so fixed in her Heart, that it will be hard to introduce any new Form: Nay, farther, she may very reasonably doubt, that in this common Dearth of Virtue, two good Husbands will scarce fall to one Woman's Share, and one will become more intolerable to her, by the Reflections she will be apt to make on the Better. On the other Side, if she have had a bad, the Smart, sure, cannot but remain after the Rod is taken off; the Memory of what she has suffered should, one would think, be a competent Caution against new Adventures; yet, Experience shews, that Women, tho' the weaker Sex, have commonly Fortitude enough to encounter and baffle all these Considerations. It is not, therefore, to be expected that many will, by any Thing that hath or can be said, be diverted from re-marrying: And, indeed, she that does not preserve her Widowhood upon the Accounts before-mentioned, may, perhaps, better relinquish it. *St. Paul*, we see advises, that those Widows who found no better Employment than going from House to House, that grew by their Vacancy, to be *Tattlers and Busy-bodies*, *1 Tim. v. 13.* should marry again, it being the best Way to fix these wandering Planets, to find them Business of their own at Home, that so they may not ramble
Abroad

Abroad to intermeddle with that of others: And the Truth is, they that cannot brook the Retiredness and Gravity, which becomes a Widow, had better put themselves in a State that requires it; and if they resolve not to conform their Minds to their Condition, to bring their Condition to their Minds: But in the doing that, there will be some Cautions very necessary to be observed.

First, in respect of Time, common Decency requires, that there be a considerable Interval between the parting with one Husband and the chusing another. The next Thing is, the Equality of the Match. There is one Particular wherein any great Disproportion is much to be avoided, and that is in Years. The Humours of Youth and Age differ so widely, that there had need be a great deal of Skill to compose the Discord into a Harmony. When a young Woman marries an old Man, there are commonly Jealousies on the one Part, and Loathings on the other, and if there be not an eminent Degree of Discretion in one or both, there will be perpetual Disagreements. But this is a Case that does not often happen among those we now speak to; for tho' the Avarice of Parents sometimes forces Maids upon such Matches, yet, Widows, who are their own Choosers, seldom make such Elections. The Inequality among them commonly falls on the other Side, and old Women marry young Men. Indeed, any Marriage is in such, a Folly and Doatage. They who must suddenly make their Beds in the Dust, why should they think of a Nuptial Couch? And to such, the Answer of the Philosopher is apposite, who being demanded what was the fittest Time for marrying; replied, *For the Young not yet, for the Old not at all.*

But this Doatage becomes perfect Frenzy and Madness when they chuse young Husbands: This is an Accumulation of Aburdities and Contradictions.
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The Husband and the Wife are but one Person; and yet at once young and old, fresh and wither'd. It is reversing the Decrees of Nature; and, therefore, it was no ill Answer which *Dionysus* the Tyrant gave his Mother, who in her Age design'd such a Match, *That tho' by his regal Power he could dispense with positive Laws, yet he could not abrogate those of Nature, or make it fit for her, an old Woman, to marry a young Man.* It is, indeed, an Inversion of Seasons, a confounding the Kalendar, making a Mongrel Month of May in December.

No young Man who does not need her Fortune will take her Person. For tho' some have the Humour to give great Rates for inanimate Antiquities, yet, none will take the Living *gratis*. Next, she never misses to be hated by him she marries: He looks on her as his Rack and Torment, thinks himself under the lingering Torture devised by *Mezentius*, a living Body tied to a Dead. Nor must she think to cure this by any the little Adulteries of Art: She may buy Beauty, and, yet can never make it her own; may paint, and never be fair: It is like enamelling a Mud Wall, the Coarseness of the Ground will spoil the Varnish; and the greatest Exquisiteness of Dress serves but to illustrate her native Blemishes. So that all she gains by this, is, to make him scorn as well as abhor her.

Indeed, there is nothing can be more ridiculous than an old Woman gaily set out; and it was not unaptly said of *Diogenes* to such a one, *If this Decking be for the Living you are deceiv'd; if for the Dead, make Haste to them:* And, without doubt, many young Husbands will be ready to say as much.

Now we wish all the ancient Widows, would seriously weigh how much it is their Interest not to sever those two Epithets; that of Ancient they cannot put off, it daily grows upon them; and that of Widow is, sure, a more proportionable Adjunct to it
than

than that of Wife, especially when it is to one to whom her Age might have made her Mother. There is a Veneration due to Age, if it be such as disowns not itself, when it will mix itself with Youth, it is disclaim'd by both, becomes the Shame of the Old, and the Scorn of the Young.

Let her that is amorous, place her Love upon him who is, as the Spouse tells us, *Cant. v. 10. The Chiefest among Ten Thousand*; she that is angry, turn her Edge against her Sins; she that is haughty, disdain the Devil's Drudgery; she that is fearful, dread him who *can destroy both Body and Soul in Hell*, Matt. v. 29, and she that is sad, reserve her Tears for her penitential Offices.

Let us once more, as a farewell Exhortation, commend to our Female Readers, as that which virtually contains all other Accomplishments, that Pearl in the Gospel for which they may part with all and make a good Bargain too. *The Fear of the Lord is the Beginning of Wisdom*, says the wisest of Men, *Prov. i. 7.* and by his Experience he shews; that it is the completing End of it too; for he no sooner declin'd from that, but he grew to Doatage and Dishonour. Let all those, therefore, to whom God has dispens'd an outward Affluence, and given them a visible Splendour in the Eyes of the World, be careful to secure themselves that *Honour which comes from God only*, John v. 44. unite their Souls to that Supreme Majesty who is the Fountain of true Honour; who, in his bestowing the Crown of Righteousness, proceeds by the same Measures by which he disposed the Crown of *Israel*, when he avowed to *Samuel*, that he *looked not on the outward Appearance, but beheld the Heart*, 1 Sam. xvi. 7. If God sees not his own Image there, all the Beauty and Gaiety of the outward Form is despicable in his Eyes, like the Apples of *Sodom*, only a Kind of painted Dust: But if Piety be firmly rooted there, they

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they then become, like the King's Daughter, all glorious within too ; a much more valuable Bravery than the *Garment of Needle Work and Vesture of Gold*, Psalm xlv. 14. And this is it that must enter them into the King's Palace, into that *new Jerusalem*, where they shall not wear, but inhabit *Pearls and Gems*, Rev. xxi. 19. be beautiful without the Help of Art or Nature, by the meer Reflection of the divine Brightness ; be all that their then enlarg'd Comprehensions can wish, and infinitely more than they can here imagine.

Having now said all that we think sufficient for the Instruction of our Fair Readers, for their Religious and Moral Behaviour, we shall proceed, according to Promise, to give them Directions in all Parts of GOOD HOUSEWIFERY, and begin with Rules to be observed in the Art of COOKERY, and a Collection of Receipts, which we propose to make the fullest and most compleat of any ever yet published.



C H A P.

C H A P. XIII.

C O O K E R Y.

*Of GRAVIES, SOOPS, BROTHS,
and POTTAGES.**To make a strong Broth for Soops and Sauces.*

TAKE a Leg of Beef, or a large Quantity of any other Part, and set it over the Fire in four Gallons of Water; scum it clean, season it with Salt, whole Pepper, both Black and *Jamaica*, six or eight Onions, some whole Cloves and Mace, a good Bundle of Thyme and Parsley. Boil it four Hours, 'till it has boiled half away; then strain it off, and keep it for Use.

To make a Brown Gravy for Soops and Sauces.

TAKE three or four Pounds of coarse lean Beef and put it into a Frying-pan, with some fat Bits of Bacon at the Bottom, and cut five or six Onions in Slices; cut a Carrot in Pieces, which, with some Crusts of brown Bread, and a Bundle of Thyme, cover up close, and put all over a gentle Fire, and let it fry very brown on both Sides, but not burn; then put into it two or three Quarts of the strong Broth, mentioned in the Receipt above; season it with Pepper, and let it stew an Hour, and then strain it through a Hair-Sieve; scum off the Fat, and keep it for Use: If it is for Soops, you must make a larger Quantity.

G

Gravy

Gravy for Brown Sauces.

TAKE some Neck of Beef, cut it in thin Slices, then flour it well, and put it in a Sauce-pan, with a Slice of fat Bacon, an Onion sliced, some Powder of sweet Marjoram, some Pepper and Salt, cover it close, and put it over a slow Fire; stir it three or four Times, and when the Gravy is brown, put some Water to it; stir altogether, and let it boil about half an Hour; then strain it off, and take the Fat off the Top, adding a little Lemon-juice.

Gravy for White Sauces.

TAKE Part of a Knuckle, or the worst Part of a Neck of Veal, boil about a Pound of it in a Quart of Water, an Onion, some whole Pepper, six Cloves, a little Salt, a Bunch of sweet Herbs, half a Nutmeg sliced; let it boil an Hour, then strain it off, and keep it for Use.

A Cheap Gravy. ✕

TAKE a Glas of Small Beer, a Glas of Water, an Onion cut small, some Pepper and Salt, a little Lemon-peel grated, a Clove or two, a Spoonful of Mushroom Liquor, or pickled Walnut Liquor, put this in a Bason; then take a Piece of Butter, and put it in a Sauce-pan on the Fire, and let it melt; then druge in some Flour, and stir it well, 'till the Froth sinks, and it will be brown; then put in some sliced Onion, and your Mixture to the brown Butter, and give it a Boil up.

To make Gravy in Haste.

CUT an Ox-Kidney into Slices, season it high with Salt and Pepper, put it into a Stew-pan, with just Water enough to cover it, a Shalot or two cut,

cut, and a slic'd Onion, a Bit of Butter, and a Bunch of sweet Herbs, and let it stew gently.

Or thus.

CUT a Pound or two of lean Beef into Slices, beat it well, and put it into a Frying-pan 'till it be brown; add to it a Pint of strong Broth, and an Onion, boil it a little, and strain it for Use.

To make Mutton-Gravy.

ROAST your Mutton a little more than half, then cut it with a Knife, and squeeze out the Gravy with a Press; then wet your Mutton with a little good Broth, and press it the second Time; put a little Salt into it, and keep it in an earthen Vessel for Use.

To make Veal-Gravy.

CUT Steakes off of a Fillet of Veal, beat them well, lay them in a little Stew-pan; slice Carrots, Parsnips, and Onions, and lay over them: Cover your Pan, and set it over the Fire by Degrees; strain into it, through a Pan, and is become a Bunch of Parsley Broth, a whole Onion: Season it with Salt, Cloves; then boil all of it together, and put in a Bunch of three Correl, and another of Chervil, and two or three Spoonfuls of Juice of Onions; see that the Broth is well tasted, and make Use of it to simmer all sorts of Soops made of Legumes.

A Green Peas-Soop without Meat.

WHILE you are shelling the Peas, separate the Young from the Old, and boil the old 'till they are so soft that you can pass them through a Colander; then put the Liquor and the pulped

and a Bunch of sweet Herbs; let it stew, but do not let it boil; when it comes to be of a good brown Colour take it up, and put it into an earthen Pan; when it is cold, skim off the Fat, and keep it one Week under another; if it begins to change, boil it up again.

If it be for a white Fricassey, melt your Butter with a Spoonful or two of Cream, and the Yolks of Eggs, and White-Wine.

A Fish Gravy for Soop.

TAKE Tench or Eels, cleansed from Mud, and scour their Outfides well with Salt, then having pulled out their Gills, put them into a Kettle with Water, Salt, a Bunch of sweet Herbs, and an Onion stuck with Cloves; let all these boil an Hour and a half, and then strain off the Liquor through a Cloth; add to this the Peelings of Mushrooms, well washed, or Mushrooms themselves cut small; boil these together, and strain the Liquor through a Sieve, into a Stew-pan, upon some burnt or fry'd Flour. and a little Lemon, which will soon render

TAKE a Glas of ^{of} a fine Flavour, fit for Water, an Onion cut in ^{according to the} Palate, Salt, a little Lemon-peel grate ^{ices into the} Soop, a Spoonful of Mushroom Liquor,

Liquor, put this in a Bason; then take Butter, and put it in a Sauce-pan on the Fire, let it melt; then druge in some Flour, and stir it well, 'till the Froth sinks, and it will be brought then put in some sliced Onion, and your Mixture, then the brown Butter, and give it a Boil up.

To make Gravy in Haste.

CUT an Ox-Kidney into Slices, season it with Salt and Pepper, put it into a Stew-pan with just Water enough to cover it, a Shalot or two

brown Stock, you must pass your Fish off in browned Butter, and stove it; then put in your Liquor and Seasoning.

A Stock for an Herb Sloop.

GET Chervil, Beets, Chards, Spinage, Sellery, Leeks, and such like Herbs, with two or three large Crusts of Bread, some Butter, a Bunch of sweet Herbs, and a little Salt; put these with a moderate Quantity of Water into a Kettle, and boil them for an Hour and an half, and strain out the Liquor through a Sieve, and it will be a good Stock for Soops, either of Asparagus-Buds, Lettuce, or any other Kind, fit for *Lent* or Fast Days.

Broth of Roots.

BOIL about two Quarts of Seed Peas; when they are very tender, bruise them to a Mash; put them into a Boiler, that holds a Bushel of Water, and hang it over the Fire for an Hour and a half; then take it off, and let it settle. Take next a middle-siz'd Kettle, and strain into it, through a Sieve, the clear Puree; into which put a Bunch of Carrots, a Bunch of Parsnips, and a Bunch of Parsley Roots, with a Dozen Onions: Season it with Salt, a Bunch of Pot Herbs, and an Onion stuck with Cloves. Boil all of it together, and put in a Bunch of Sorrel, and another of Chervil, and two or three Spoonfuls of Juice of Onions; see that the Broth be well tasted, and make Use of it to simmer all Sorts of Soops made of *Legumes*.

A Green Peas-Sloop without Meat.

WHILE you are shelling the Peas, separate the Young from the Old, and boil the old ones 'till they are so soft that you can pass them through a Colander; then put the Liquor and the

pulped Peas together into this ; put in the young Peas whole, adding some Pepper, two or three Blades of Mace, and some Cloves.

When the young Peas are boiled enough, put a Faggot of Thyme and sweet Marjoram, a little Mint, Spinach, and a green Onion shred, but not too small, with half, or three Quarters of a Pound of Butter, into a Sauce-pan ; and as these boil up, shake in some Flour to boil with it, to the Quantity of a good Handful, or more ; put also a Loaf of *French* Bread into the Broth to boil, then mingle the Broth and Herbs, &c. together ; season it with Salt to your Palate ; and garnish with some small white Toasts, neatly cut, and some of the young Peas.

A Young Green Peas Soup.

PUT some young Peas into a Stew-pan, with a Piece of good fresh Butter, and a Faggot of sweet Herbs ; season them with Pepper and Salt, and, after you have tossed them three or four Times on the Stove, put some Veal Gravy to them, and let them boil gently : Then take two round Loaves of *French* Bread, of about a Pound Weight each, cut them in Halves, and take out all the Crumb ; if the four Crusts will go into your Dish, use them all, or as many as it will contain. Put your Crusts into a Stew-pan, with a Pinch of half-beaten Pepper, and a little Salt dash'd over them ; then take a Spoonful of good Broth, and strain it over your Crusts, let them take a Boil or two, 'till they are tender, and immediately put them into your Soup-Dish, and put them over the Stove, and let them just stick to the Dish, but not burn ; your Peas being well tasted, put them upon your Crusts, and serve them hot.

A dry'd Peas-Soop.

YOU may make this of Beef, but a Leg of Pork is much better; or the Bones of Pork, or of the Skin and Hock of a Leg of Pork. Strain the Broth through a Sieve, and to every Quart of Liquor put half a Pint of split Peas, or to three Quarts of Liquor a Quart of whole Peas.

The whole Peas must be pass'd thro' a Colander, but the split Peas do not need it; put in Sellery accordingly as you like it, cut small; dry'd Mint and sweet Marjoram in Powder; season also with Salt and Pepper, boil all 'till the Sellery is tender.

If you boil a Leg of Pork this is to be done when the Meat is taken out of the Pot; but if you make Soop from the Bones, boil these Ingredients afterwards in the Liquor.

When you serve it up, lay a *French Roll* in the Middle of the Dish, and garnish the Border of the Dish with will B read si' good .

Some put Colour, add to it your which is agreeable enough knuckle of Veal, leaving it toasted Bread cut into Dice;ullet white, to soak your egg. add the Leaves of white Beet her Uses in the Kitchen.

ing in Readiness, take such
A very where you are will afford, such

BOIL three or four Pe little Chervil, or Cab- in two Gallons of Water, washed, mince them Peas, 'till the Meat is all in K squeeze the Wa- from the Meat and Husks; but half an or deep fore you strain it, put in two or three Anchovies. Then put into a Sauce-pan as much as you would have for that Meal, with an Onion stuck with Cloves, a Race of Ginger bruised, a Faggot of Thyme, Savoury, and Parsley, and a little Pepper; boil it for near half an Hour, then stir in a Piece of Butter, and having fried some Forc'd-
F 4 Meat

Meat Balls, Bacon, and *French* Bread, cut in Dice, with Spinach boiled green; put these to a Soop in the Dish.

A Peas-Soop for Lent, or any Fasting Days.

BOIL a Quart of good Peas in six Quarts Water, 'till they are soft; then take out for of the clear Liquor, and strain the Peas from the Husks, as clean as may be; then boil some Butter and when it breaks in the Middle put in an Onion and some Mint, cut very small, Spinach, Sorrel and a little Sellery, cut grossly; let these boil for a Quarter of an Hour, stirring them often; then with one Hand shake in some Flour, while with the other Hand you pour in the thin Liquor; then put in the strained Liquor, some Pepper, Mace and Salt, and boil it for an Hour longer: Put a Pint of sweet thick Cream to as much of it as will make a large Dish, laying a *French* Roll crisped, and dipped in Milk, in the Middle of the Dish.

Have tosted a three c

put some Veal Gravy!

GET oil gently: Then take two *French* Bread, of about a Pe, six green Cucumbers cut them in Halves, and take out the Cores; if the four Crusts will go in scald them in boiling water, or as many as it goes into strong Broth; let the Crusts into a Stew-pot, with a Handful of Green Pepper, and a little Roll.

take a Spoonful

your Soop de Santé the *French* Way.

PUT over the Fire twelve Pounds of Beef, seasoned moderately with Spices and Salt, boil it 'till your Broth is strong, strain it to a good Knuckle of Veal blanched, then boil it up a second Time, putting your Pullet to it that you design to serve in the Middle of your Soop; let it boil 'till it comes

to

to the Strength of a Jelly, put to it, in the Boiling, a Bit of Bacon that is not rusty, stuck with six Cloves : Your Broth being thus ready, at the same Time, make a Pan of good Gravy thus : Take a Stew-pan, or Brass Dish, place in the Bottom of it a Quarter of a Pound of Bacon cut in Slices, clean from Rust, likewise the Bigness of half an Egg of Butter ; take five or six Pounds of a Fillet of Veal, and cut it in Slices as thick as you do for *Scotch* Collops, and place it on your Bacon in your Stew-pan, covering all the Bottom over. If you have no Veal use Buttock of Beef, set it over a clear Fire, not very hot, and let it colour : When it begins to crack, put a little of the Fat of your boiling Broth to it, stir it as little as possible, because it makes it thick, and throw in three or four sliced Onions, one Carrot, two Turnips, a little Parsley, a Sprig of Thyme, a little whole Pepper, and Cloves : All these Ingredients being fry'd together, 'till you think it comes to a good Colour, if in Summer, a few Mushrooms will give it a good Taste. When it is of a good Colour, add to it your boiling Broth from your Knuckle of Veal, leaving some to keep your Veal and Pullet white, to soak your Bread with for the Soup, and other Uses in the Kitchen. Your Broth and Gravy being in Readiness, take such Herbs as the Country where you are will afford, such as Sellery, Endive, Sorrel, a little Chervil, or Cabbage-Lettuce, well picked and washed, mince them down with your mincing Knife, and squeeze the Water from them, place them in a little Pot, or deep Sauce-pan, put to them so much of your Broth and Gravy as will just cover them, let them boil tender ; then take the Crusts of two *French* Rolls, and boil them up with three Pints of Gravy, and strain it thro' a Strainer, or Sieve, and put it to your Herbs ; if you have no *French* Bread to thicken it with, take the Bigness of an Egg of Butter, a small

Handful

Handful of Flour, and brown it over the Fire, and a little minced Onion, if the Eaters be Lovers of it, if not, let the Onion that was in the Gravy serve. Add to your Brown some Gravy, and boil it, and strain it through a Sieve to your Herbs, instead of *French* Bread; let your Herbs be pretty tender before you put your Thickening in; boil all together half an Hour, and scum off the Fat, place in the Bottom of your Dish, that you intend to serve your Soup in, some *French* Bread in Slices, or the Crust dried before the Fire, or in an Oven, boil it up with some of your Broth, so put your Fowl and Herbs on the Top of it; let your Garnishing be a Rim, on the Outside of it Sellery, or Endive, tender boiled in good Broth, and cut in Pieces about three Inches long; if you cannot spare Herbs, take a Bit of Forced-Meat, and boil'd Carrot to garnish it: Serve it hot, and take Care there is no Fat on it.

A Soup de Santé the English Way.

YOUR Gravy and Broth being ready, as in the above Receipt, instead of Herbs take Carrots, and Turnips, and cut them in square Slices an Inch long, and the Bigness of a Quill, blanch them off in boiling Water, but blanch the Carrots more than the Turnips, and strain them out in a Colander, from the Water where they are blanched in; then take two Quarts of Gravy, the Crust of two *French* Rolls, and boil them as before directed, strain it through a Strainer or Sieve, and put it to the Carrots and Turnips, let them boil gently in it over the Fire, 'till they are tender; your Bread being soaked in your Dish, put in the Middle of it a Knuckle of Veal, or a Pullet, or Chicken. Let your Garnishing be Carrot, or Turnip, cut in small Dice, and boiled tender; skim off the Fat, so serve it.

Soup

Soop Lorraine.

HAVING very good Broth, made of Veal and Fowl, and strain'd clean, take a Pound of Almonds, and blanch them, pound them in a Mortar very fine, putting to them a little Water, to keep them from oiling, as you pound them, and the Yolks of four Eggs tender boiled, and the Lean of the Legs and Breast of a roasted Pullet or two, pound all together very fine; then take three Quarts of very good Veal Broth, and the Crust of *French* Rolls cut in Slices, let them boil up together over a clear Fire, then put to it your beaten Almonds; let them just boil up together, strain it thro' a fine Strainer to the Thickness of Cream, as much as will serve the Bigness of your Dish; hash or mince the Breast of two roasted Pullets, and put them into a Loaf as big as two *French* Rolls, the Top cut off, and the Crum taken out, season your Hash with a little Pepper and Salt, a scraped Nutmeg, and the Bigness of an Egg of Butter, together with five or six Spoonfuls of your strained Almonds; let the Bread that you put in the Bottom of your Soop, be *French* Bread dry'd before the Fire, or in an Oven; soak it with clean Broth, and a little of your strained Soop, place your Loaf in the Middle; put in your Hash warm; you may put four Sweetbreads, tender boil'd, about your Loaf if you please. Let your Garnishing be a Rim and a sliced Lemon, so serve it up.

A Vermicelly Soop.

GET two Quarts of good Broth made of Veal and Fowl, put to it about two Ounces of Vermicelly, and a Bit of Bacon stuck with Cloves; rub a Piece of Butter about the Bigness of half an Egg, in half a Spoonful of Flour, and
dissolve

dissolve it in a little Broth, to thicken your Soup : Boil a Pullet, or a Couple of Chickens for the Middle. Let your Garnishing be a Rim, on the Outside of it cut Lemon, soak your Bread in the Dish with some of the same Broth ; take the Fat off, and put your Vermicelly in your Dish, so serve it.

You may make Rice-Soup the same Way, only your Rice being first boiled tender in Water, must be boiled an Hour after in strong Broth ; but half an Hour will boil the Vermicelly.

Soup au Bourgeois.

HAVING good Broth and Gravy in Readiness, take four Bunches of Sallery, and ten Heads of Endive, wash them clean, and take off the Outside ; cut them in Pieces an Inch long, and swing them well from the Water. This Soup may be made brown or white : If you intend it brown, put the Herbs into two Quarts of boiling Gravy, having first blanch'd them in boiling Water five or six Minutes ; then take the Crusts of two *French* Rolls, boil them up in three Pints of Gravy, strain them thro' a Strainer or Sieve, and put them to the Herbs, when they are almost ready ; for that is to be minded in all Soups, that your Thickening is not to be put in 'till your Herbs are almost tender : You may put in the Middle of your Soup a Pullet or Chickens. Let your Garnishing be a Rim, and on the Outside some of your Sallery, cut in Pieces three Inches long, your Bread being soaked in some good Broth or Gravy, and your Herbs boiling hot ; so serve it.

A Savoy

A Savoy Soop.

LET your Savoys be cut in four Pieces, and three Parts boiled in fair Water ; then squeeze them, when cold, with your Hand, clean from the Water ; place in a large Sauce-pan, or little Brass Dish, such a Quantity as your Dish will hold ; there must be Room between each Bit of Savoy, to take up Soop with a large Spoon ; put them a boiling with as much Broth or Gravy as will cover them : Set them a stewing over the Fire two Hours before Dinner ; at the same Time, take a Sauce-pan, with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flour, keep it stirring 'till it is brown ; put to it two minced Onions, and stir it a little afterwards, then put to it a Quart of Veal Gravy, boil it a little, and pour it all over your Savoys. You force Pigeons between the Skin and the Body with good Forc'd-Meat, made of Veal ; or you take a Duck, or Ducklings, being trussed up for boiling, then fry them off, and put them a stewing with your Savoys ; let a little Bacon, stuck with Cloves, be put in with them to stew. Let your Garnishing be a Rim, and on the Outside of it Slices of Bacon, a little Heart of Savoy between each Slice, taking the Fat clean off ; soak your Bread in your Dish, with some good Broth or Gravy, place your Savoys at a due Distance, and your Fowl in the Middle ; so serve it up.

A Kervel Maes Pottage.

GET a Knuckle of Veal, chop it all in little Pieces, except the Marrow-bone, season the Flesh with a little Salt, Nutmeg, pounded Biscuit, and Yolks of Eggs, and make little Force-Meat Balls, of the Bigness of a Pigeon's Egg ; which being boiled in a Broth-Pot for the Space of a full Hour, then

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then take three or four Handfuls of Chervil picked clean, two or three Leeks, and a good Handful of Beet Leaves, mince them together, and add two or three Spoonfuls of Flour, well mixed with two or three Spoonfuls of Broth, that it may not be lumpy, and do it over the Stove as you would do Milk Pottage. This Pottage must appear green. On Fish Days cut some Eels in Pieces, with which make the Broth, and you may put in a Handful of Sorrel among the other Herbs.

A Sorrel Soup with Eggs.

BOIL a Neck of Mutton, and a Knuckle of Veal; scum them clean, and put in a Faggot of Herbs; season with Pepper, Salt, Cloves, and Mace, and when it is boiled enough, strain it off, let it settle, and skim the Fat off, then take your Sorrel, and chop it, but not small; pass it in brown Butter, put in your Broth, and some Slices of *French* Bread, and stow in the Middle a Fowl, or a Bit of a Neck of Mutton; then garnish your Dish with Slices of fry'd Bread, and stew'd Sorrel, with six poached Eggs, laid round the Dish, or in the Soup.

A Crawfish Soup.

TAKE half a Dozen Whittings, half a Thorn-back, and a large Eel, cleanse them, and boil them in as much Water as will cover them; skim the Pot well; season with a little Salt, whole Pepper, Ginger, Mace, an Onion stuck with Cloves, Thyme, and Parsley, and boil them all to mash; then take the Tails of half a hundred Crawfish, pick out the Bag, and all the woolly Parts that are about them, put it into a Sauce-pan with Water, Vinegar, Salt, Lemon, and a Faggot of sweet Herbs; when these have stew'd over a gentle Fire, 'till they are ready to boil, take out the Crawfish Tails, and lay them by, and beat all

all the other Shells in the Liquor they were stewed in, with a *French Roll*, 'till the Shells are beaten very fine; wash out all the Goodness with their own Liquor, then pour the other Fish-Liquor through the Shells, and strain all from the Filth and Grit. Then having, in the mean Time, a Carp stewed, lay it in the Middle of the Dish: Add the Body of a Lobster to the Soop, with good Gravy, and burnt Butter; heat the Crawfish Tails in the Soop, and pour all over the Carp. Garnish with a Rim of Forc'd-Meat, or clean Paste, laying some of your Crawfish thereon; and so serve it up.

Another Crawfish Soop.

Cleanse your Crawfish, and boil them in Water, Salt, and Spice, pull off their Claws and Tails, and fry them; break the rest of them in a Stone Mortar; season them with savoury Spice, and an Onion, hard Eggs, grated Bread, and sweet Herbs, boiled in strong Broth; strain it; then put to it scalded chopt Parsley, and *French Rolls*, with a few dry'd Mushrooms, garnish the Dish with sliced Lemon, and the Claws and Tails of the Crawfish.

A Lobster Soop is made the same Way.

A Brown Pottage Royal.

SET a Gallon of strong Broth over the Fire, with two shivered Palates, Cocks Combs, Lamb-stones sliced, with savoury Balls; a Pint of Gravy, two Handfuls of Spinach, and young Lettuce minc'd; boil these together with a Duck, the Leg and Wing Bones being broke, and pulled out, and the Breast slashed, and drowned in a Pan of Fat; then put the Pottage in a Dish, and the Duck in the Middle, lay about it a little Vermicelly, boiled up in a little strong Broth, with savoury Balls, and Sweet-breads; garnish with scalded Parsley, Turnips, Beet-Root, and Barberries.

A

A Muscle Soop.

GET a Quantity of Muscles, make them clean, boil them, and pick them out of the Shells, then wash them again, and put them into a Sauce-pan : Take three or four Pounds of fresh Fish, and a Cullis, strain it through a Sieve to the Thickness of a Cream, put a little of it to your Muscles ; cut off the Top of a *French Roll*, take out the Crumb, and fry it in a little Butter, place it in the Middle of your Soop, your Bread being soaked with some of your Cullis. Let your Garnishing be a Rim of Paste ; lay the Muscle Shells round the Outside of it ; thicken up your Muscles with the Yolk of an Egg, as you do a Fricasey, and put one or two in a Shell round your Soop, likewise fill up the Loaf in the Middle ; the Cullis being boiling hot, squeeze into that, and on the Muscles, a little Lemon ; to serve it.

You may make Cockle-Soop the same Way.

A Scate or Thornback Soop.

MAKE your Stock, or Cullis, as you do for a Crawfish Soop, only without Shells to colour it : Your Scate or Thornback being skinned, take half a Pound of the best of the Fish from the Bones, cut it to Pieces, and throw it into your Cullis, with some other fresh Fish, such as the Country affords. Your Cullis being strained off ready, to the Thickness of a Cream, mince the lean Part of the Fish you cut from the Bones, and put it over the Fire in a little Sauce-pan with a little Butter, Pepper and Salt, stirring it 'till the Raw is off of it ; then mince it with your Knife on a clean Table the second Time, and put it in your Sauce-pan again : If it is good Fish, it will eat as tender as a Chicken hashed ; put a little Lemon to it, and place in it a *French Roll* in the Middle of your

your Sloop ; your Cullis being hot, and your Bread soaked in the Bottom of your Dish, squeeze in some Lemon. Let your Garnishing be a Rim on the Outside ; so serve it.

An Oyster Sloop.

YOUR Stock must be of Fish ; then take two Quarts of Oysters, set them, and beard them, take the hard Part of the Oysters from the other, and beat them in a Mortar, with ten Yolks of Eggs ; put in some good Stock, season it with Pepper, Salt, and Nutmeg ; then thicken up your Sloop as Cream ; put in the rest of your Oysters, and garnish with Oysters.

A good Gravy Sloop.

GET a Leg of Beef, and boil it down with some Salt, a Bundle of sweet Herbs, an Onion, a few Cloves, a Bit of Nutmeg ; boil three Gallons of Water to one ; then take two or three Pounds of lean Beef cut in thin Slices ; then put in your Pan a Piece of Butter, as big as an Egg, and flour it, and let the Stew-Pan be hot, and shake it 'till the Butter be brown ; then lay your Beef in your Pan over a pretty quick Fire, cover it close, give it a Turn now and then, and strain in your strong Broth, with an Anchovy or two, a Handful of Spinach and Endive boiled green, and drained, and shed gross ; then have some Palates ready boiled, and cut in Pieces, toasted and fryed : Take out the fry'd Beef, and put all the rest together with a little Pepper, and let it boil a Quarter of an Hour, and serve it up with a Knuckle of Veal, or a Fowl boiled in the Middle.

Another Gravy-Soop.

TAKE a Leg of Beef, and a Piece of the Neck, and boil it 'till you have the Goodness out of it; then strain it from the Meat; take half a Pound of fresh Butter, and put it in a Stewpan, and brown it; then put in an Onion stuck with Cloves, some Endive, Sallery and Spinach, and your strong Broth, and season it to your Palate with Salt, Pepper, and Spices, and let it boil together; put in Chips of *French Bread*, dry'd by the Fire, and serve it up with a *French Roll* toasted in the Middle.

An Almond-Soop.

YOUR Stock must be of Veal and Fowl, then beat a Pound of *Jordan Almonds* very fine in a Mortar, with the Yolks of six hard Eggs, putting in a little cold Broth sometimes; then put in as much Broth as you think will do; strain it off, and put in two small Chickens, and some Slices of *French Bread*; season it gently, so serve away; garnish with Whites of Eggs beat up.

Rice Soop.

YOUR Stock must be of Veal and Fowl; put in half a Pound of Rice, and a Pint of good Gravy, and a Knuckle of Veal, stove it tender; season with Mace and Salt, then make a Rim round your Dish, and garnish with Heaps of Rice, some coloured with Saffron, placing one Heap of White, and one of Yellow all round.

An Italian Pottage.

IT is a Sort of Olio, dished in separate Compartments, in the Middle of your Dish, for which Purpose make a Cross of Paste, then bake it in the Oven; in the First Angle make a Bisque, in the
Second

*Eager bring a summer
about a new. See. Receipts Nov.*

Second a Pottage of small Chickens, in the Third a Pottage *à la Reine (en Profittrole)*; and in the Fourth a Pottage of forced Partridges. Observe that each Soop is to have its different Broth belonging to it, with different Garniture.

A Soop of Forced Green Geese.

MAKE a Force-Meat of Goose-Liver, a Piece of Bacon, a Calf's Udder, or Beef-Sewet, some Crumbs of Bread soaked or boiled in Milk, and three or four Eggs; chop all together, and season with Pepper, Salt, sweet Herbs, and Spices; when this is done, put your Force-Meat into your Goose's Belly, then put it into a Pot with some good Broth, and set it a doing gradually over the Fire; then take the Crusts of *French Rolls* as usual, and put them in a Stew-pan, with some of the same Broth your Goose is boiled in, and set your Crusts a simmering and soaking gently over a Stove; when they are tender, put them in your Soop-Dish, and the Goose upon them; then put over your Goose a Cullis of Green Pease, if in Season, or else Asparagus Tops. Garnish the Rim of your Dish with middling Bacon, and serve it hot.

A Turnip Soop.

HAVING good Veal Gravy in Readiness, take some good Turnips, pare them, and cut them in Dice, one or two Dozen, according to the Size and Bigness of your Dish; fry them of a brown Colour, in clarified Butter, or Hog's Lard. Take two Quarts of good Gravy, and the Crusts of two *French Rolls*, boiled up, together, and strained, through a fine Strainer. Your Turnips being strained from the Fat they were fryed in, put them together, boil them 'till tender. You may roast two Ducks to put in the Middle. Let your Garnish be a Rim, on the Outside of it some small dic'd Turnips,

nips, boiled white in Broth, and betwixt every Parcel of them a Piece of fry'd Turnip, in Shape of a Cock's Comb. Soak your Bread in some good Fat and Gravy, and then serve it.

A Pottage of Chesnuts.

TAKE some large Chesnuts, and peel them, then put them into a Pasty-pan, with Fire under and over, put them in an Oven, peel off the under Skin, then set them a boiling in good Broth; put in a Stew-pan about half a Pound of Veal, a few Slices of Ham, some sliced Carrot and Onion, set them in a Stove to sweat 'till they stick to the Pan without burning, moisten them with good Broth; you must have some Carcasses of Partridges, or Pheasants, ready pounded; take the Meat out of your Stew-pan with a Skimmer, and put in your pounded Carcasses; observe that your Broth be well tasted; put in a little of your Cullis, and strain it through a Strainer, afterwards put it into a little Pot, or Sauce-pan, and keep it hot. Pare off the Crusts of a *French Roll*, and put them in a Stew-pan; put some good Broth to your Crusts, and let them simmer a while over the Stove, but take Care there be no Fat: When enough, put them in your Soup-Dish, garnish the Rim with Chesnuts; put in your Pottage two large Pigeons, or two Partridges, with your Cullis over them; and serve it hot.

A Pottage of Lentils.

PUT a Quart of Lentils into a Gallon of soft Water, with two Pounds of good Ham, or pickled Pork, two Pounds of Mutton, two Pounds of Pork; season with All-Spice and Salt; put in a Faggot of Herbs, and stowe all very tender; save a few whole to put in a *French Roll* for the Middle; the

the rest pulp off as thick as Cream; so serve away.
Garnish with Bacon and Lentils.

A Millet Soop.

STEEP a Pound of Millet an Hour in good Strong Broth; then set it on a gentle Fire to simmer; season with Salt and Mace, then put in two Pidgeons, and a Quart of good Gravy; stov it two Hours, make a Rim of Paste round the Edges, and lay some Millet stoved, round, with some Slices of *French* Bread.

A Veal Soop.

CUT a Knuckle of Veal in Pieces, boil it with a Pullet, and half a Pound of *Jordan* Almonds, beat small, stov it well, and very tender: You may boil a Chicken to lay in the Middle; then skim it clean, and season it with Salt, and a Blade of Mace, then take the Yolks of four Eggs, and beat them in a little good Broth; so draw it up thickish as Cream, and serve it away hot.

A Veal Soop with Barley,

YOUR Stock must be with a Fowl, a Knuckle of Veal, and some Mutton, seasoned only with Mace; then strain all off; put in half a Pound of *French* or Pearl Barley; boil it one Hour, season it well, and boil in the Middle a Fowl, or two Chickens, and just as you serve it put in chopp'd Parsley.

Scotch Barley-Broth.

GET a Neck, a Loin, or a Breast of Mutton, cut it to Pieces, wash it, put as much Water as will cover it; then when it boils skim it clean, and season it with Pepper and Salt, some diced Carrots, Turnips, some Onions, a Faggot of Thyme and Parsley, and some Barley; stov all this well together; then skim it well: You may put in a
H 3 Knuckle

Knuckle of Veal, or a Sheep's Head singed, with the Wooll on, soaked and scraped, and it will be white; so serve away with the Meat in your Broth.

A Hodge-Podge.

TAKE about six Pounds of the Sticking-Piece, or Briscuit of Beef; a Knuckle of Veal, a Cow-Heel, and a Pig's Ear; let them be a little more than covered with Water, put them on the Fire, keep skimming them, and let them boil about an Hour; then season them with Pepper and Salt; put in Carrots and Turnips, cut in handsome Pieces, not sliced, some Onions, Beet-Leaves, Sellery, Thyme, and Winter-Savory in a Faggot, to be taken out again, then let them all stew over a moderate Fire above two Hours more.

Another Way to make a Hodge-Podge.

TAKE some of the lower End of a Briscuit of Beef, cut it into Pieces two Inches long and broad, put them into cold Water, then blanch them, afterwards put them into a Pot with a great many Carrots, Parsnips, and a few Turnips; then season with Pepper, Salt, a Bunch of Sweet Herbs, half a Dozen Onions, a Piece of Ham, and, if you think proper, a Piece of Cervelas; then cover it with Slices of Beef, moisten it with Broth, cover the Pot, and put Fire under and over it, when done, take out the Meat and the Carrots; then put the Briscuit Piece, with other Meat, into a Stew-pan, and dress your Carrots as neatly as you can, put them to your Meat, then strain off the Broth the Briscuit Pieces were boiled in, with the rest of the Meat, skim it well, and let it be well season'd; if there is too much Liquor boil it to a smaller Quantity; put some Butter in a Stew-pan, with a Handful of Flour, stir it with a wooden Ladle 'till it is pretty

pretty brown, then moisten it with the Broth of the Hodge-Podge; skim it well, let it be well tasted; put to it Parsley cut small, and put over your Gristles of Beef, and your Carrots; keep it hot: Being ready to serve up, place it in a Terrine, and serve it for Entry.

You may serve it up in a Dish, as well as a Terrine; you may also add to it Mutton Gristles.

To make a Pottage with Ducks and Turnips.

TAKE a Duck, draw and truss it very neatly; blanch it, and put a Piece of Beef in a Stew-pan, with a Piece of Mutton, and your Duck; set all a doing slowly over the Stove: When your Pottage begins to stick to the Stew-pan, put some good Broth into it, then take out your Meat, strain your Broth, and put it in a Pot with some Turnips, Carrots, and Onions; then put your Pot on the Fire, and make it boil gently; in the mean Time cut some Turnips in the Form of Dice, or in any other Form you please, to be thrown upon your Pottage, then blanch them, and put them in a small Pot of very good Broth, let them boil 'till they are enough: As soon as you are ready to serve, take off the Crusts of a *French Roll*, and put them in a Stew-pan, strain some good Broth upon them, without Fat, then let them simmer over the Stove 'till they are tender; when they are enough, put them in your Soop-Dish, garnish the Rim of it with Turnips ready for that Purpose; then put in your Duck and the remaining Turnips, cut into small Dice: fill up your Soop-Dish, and serve it hot, but be sure it be well tasted.

Young Geese, Teals, Knuckles of Roe-bucks and wild Boars, at very grand Tables, may be served in the like Pottages of Turnips; as likewise Wood-Pigeons, and other Pigeons.

H 4

A Pottage

A Pottage à la Jacobine.

P Répare a Brace of Partridges with a Chicken, and roast them, take off all the Flesh, and chop it very small, then put it in a Stew-pan with a little Cullis, then take all the Crumb out of a *French* Roll, and fill it with this minced Meat; but observe to keep some to put upon your Pottage; pound all your Partridge Bones, and put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two Boils, and let them be well relished; then strain them thro' a Strainer, and put the Liquor into a little Pot, with the rest of your minced Meat; cut a *French* Roll into very thin Slices at the Botton of your Dish, and a Layer of glazed *Parmesan* Cheese, and put a Row of Bread, continuing them alternately, 'till you have enough for the Pottage; then put your Dish on a Stove, and put to it some Broth; let it simmer gently; being ready to serve up, put in your *French* Rolls, stuffed with the minced Meat, and fill it up very gently with good Broth: Garnish the Rim of your Dish with Pieces of Puff-paste, cut in Triangles, throwing your Cullis over all; serve it hot.

A Cow-Heel Pottage.

P U T in your Pot seven or eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham; put your Pot over the Stove 'till the Meat sticks a little to it, then pour out some Broth without Fat; put in also a Fowl, and an old Partridge, some Carrots, Parsnips, Turnips, and a Bunch of Sellery, and let it boil very slowly: Then boil your Cow-Heel, and finish the doing of it in a little Braze, that is, in a good Seasoning; when all is ready take the Crusts of *French* Rolls, and

and put them into a Stew-pan; strain some clear Broth upon them, taking off all the Fat, and let them soak and simmer a-while over the Stove; then put it into the Soop-Dish, with your Cow-Heel upon it. Lastly, fill it up with Broth, and serve it very hot. Let it be well tasted.

A Pottage of Forced Pigeons with brown Onions.

HAVING got some large Pigeons, you must pick, draw, and truss them well, loosen the Skin of the Breast with your Finger, and force them with a Force-Meat thus: Get some white Flesh of Fowls, or else a Piece of Veal with a little Bacon and Calf's Udder, blanched and season'd with Pepper, Salt, Sweet Herbs and Spices; a few Mushrooms, Truffles, Parsley, and young Onions, three or four Yolks of raw Eggs, and a few Crumbs of Bread boiled in Cream; mince all well together, and pound them in a Mortar; force your Pigeons with this Forced-Meat, stop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water, and pick them clean over again, and set them a boiling in a Pot of good Broth. Take some small round Onions, cut off the Ends, and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal Gravy, and set them a boiling; when boil'd, take them out very carefully for fear of breaking them, and put them into a Sieve to drain: Take a *French Roll*, cut off the Crust, and put it into a Stew-pan, and put to your Crust the Broth your Onions were boil'd in, and set them to soak and simmer; when tender, put them in your Soop-Dish with your forc'd Pigeons upon them, and garnish your Dish with the Onions, fill up your Soop-Dish with Veal-Gravy, and see that it is well tasted; serve it hot.

If you would have a Binding instead of Veal-Gravy, bind it with clear Cullis of Veal and Ham.

Pottage

Pottage of Turkies with Onions is made the same Way.

Pottage of Partridges.

YOUR Partridges being picked, drawn, trussed, and scalded, lard them with middling Lards of Bacon well season'd, and half roast them; then take them off, and put them into a Pot with a Bundle of Roots, some Onions, and some good Broth; set them a boiling. Make a Cullis after this Manner: Take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut them in Slices to garnish the Bottom of a Stew-pan, slice an Onion, Carrot, and Parsnip, and put the whole cover'd up over a slow Fire; when the Liquor sticks to the Pan without burning, put in a little Butter, and a Dust of Flour; toss that seven or eight Times over the Stove; then wet it with half-Gravy, half Broth, and put in some Crusts of Bread, a little Parsley, a Chibbol, Mushrooms, Truffles, and a very little Sweet Basil, and let all simmer together; pound a roasted Partridge; the Cullis being enough, take out the Slices of Veal and put in the Partridge; strain it thro' a Strainer, and put it into the Pot and keep it hot; boil some Crusts of *French* Rolls in the Soop-Dish you intend to serve it in, or in a Stew-pan, with the Liquor that your Partridges were boil'd in; when tender, lay them in your Soop-Dish, and lay your Partridges handsomely upon them; see that your Cullis be well tasted, pour it upon your Pottage, and serve it hot.

A Pottage of Partridges à la Reine.

HAVING picked, drawn, and trussed your Partridges, lard them with large Lardoons of Bacon, and half roast them, then take them off the Spit, and put them into a Pot with some good Broth of a Piece of Beef and Veal; set them a
boiling

boiling over a slow Fire, then take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut both into Pieces or Slices, and garnish the Bottom of a Stew-pan, and add an Onion or two, a few Carrots and Parsnips; set them a sweating on a Stove slowly; and when they begin to stick to the Pan, and appear brown, pour in some good Broth, and season the whole with two or three Cloves, some Mushrooms cut in Slices, Parsley, Cives, and Crumbs of Bread; let them all stew together very slowly, and when they are well soaked, and the Veal and Ham enough, take them out of the Pan, and mix one of your Partridges, being pounded, in it. Then strain your Cullis over it, and put to it the Crust of a *French Roll*, or two, soaked in some of the Broth the Partridges were boil'd in; put a Brace of roasted Partridges in the Middle, and serve away hot.

A Pottage à la Houzarde.

TAKE two Chickens, pick them very clean, truss them, and put them in the Broth Pot for half an Hour, then take them out, and cut them in Pieces as for a Fricassey, and put them into a Stew-pan with some melted Butter, season'd with Pepper, Salt, Sweet-Herbs, and fine Spices, and rasped Bread, and *Parmesan* Cheese, upon them, one after another as you do Smelts, or fry'd Gudgeons; then put them handsomely in a Pasty-pan, and let them take a fine Colour in the Oven. Take a *French Roll*, cut it in Slices, make a Layer of Bread in your Soop-Dish, and another of *Parmesan* Cheese, another of Cabbage, and one of Bread over all, that the Cabbage may not appear; put your Dish on the Stove, with some good Broth in it; let it simmer 'till the Bread be almost dry, then drudge it with *Parmesan* Cheese, and brown it with the Cover of a Pasty-pan; then shove a thin Skimmer under

der your Bread in the Dish, and put in some Broth 'till your Bread swims in it. When it is ready to serve, lay your Chickens on handsomely, and serve it hot.

Pottage of Rice, the Polish Way, called Rouffole.

PICK and wash your Rice very clean, put it in a Pot with a Knuckle of Veal, and a Fowl cut in Quarters; moisten them with hot Water, and let them boil very slowly; put in a Handful of Parsley Leaves and Roots, a good Pinch of Mace pounded, a Pinch of Pepper, and a Piece of Butter; boil it gently, and keep it from thickening; give it a good Taste, and just before you serve, put in a Handful of Parsley, and dish up your Pottage in the Dish you serve it up in; put your quarter'd Fowl upon it, and serve it up hot.

A Rice Olio, with a Cullis à la Reine.

BOIL a Fowl with your Rice, in a Pot of good Broth, and make a white Cullis thus: Take a Piece of Veal and Ham, and cut them like small Dice, add an Onion, with some good Broth; take the White of a roasted Fowl, and pound it in a Mortar; when pounded, take the Meat out of your Cullis, and put in the White of your pounded Fowl; strain it all through a Strainer, and put it to your Rice, and put your Fowl in the Dish that you serve your Pottage in: Let it be well tasted, and serve it hot.

A Pottage of Spanish Cardoons.

TAKE a French Roll or two, and having cut off the Crusts; put them into a Stew-pan, with some good Broth, let them take a Boil or two; when your Crusts are tender, put them in your Soup-Dish, and garnish your Dish with Cardoons; then lay on your Crusts two Partridges, or
two

two Pigeons, which you must have ready, or else a little Loaf of Profitrolle, and some Hearts of Cardoons in thin Slices over it: Pour over it some good Veal Gravy half thickened, let it be well tasted, and serve it hot. When the Veal Gravy is thus prepared, then take a Pound and a half of a Fillet of Veal, and a little Piece of Ham, cut both in Slices, and garnish the Bottom of a large Stew-pan with it, and an Onion, a Carrot, and a Parsnip; cover it, and let it stew gently on a Stove: When the Liquor sticks to the Pan, and has taken a fine Colour, put in a Piece of Buttet, and drudge it lightly over with Flour, then toss it it round about seven or eight Times over the Stove, and put to it half good Broth, and half Gravy; season it with a white Chibbol, a little Parsley, a little sweet Basil, a few Mushrooms, and Truffles, if you have any, and with two or three Cloves; let it all boil gently, then take out the Slices of Veal, and strain the rest through a Strainer; let it be of a good Colour, and use it to throw on your Pottage.

A Terrine à la Bavoroise.

TAKE half a Dozen Quails all ready trussed, four middling Pigeons, two young Rabbits; cut off the Hind-Legs, and lard them with Bacon, and the Backs with small Bacon, cut off the Heads and Flanks, and lard them also. Take an Eel cut in Pieces, the Length of your Rabbits; put in your Stew-pan some Slices of Veal and Ham, then put in your Quails and Legs of Rabbits, together with Champignons and Truffles; season it with Pepper, Salt, sweet Basil, Onions, some Slices of Lemons, and a Couple of Glasses of White-Wine; cover them Top and Bottom alike; cover the Stew-pan, set it a stewing with Fire under and over; it being half done, put in your Pigeons, with Veal Sweetbreads, and let it stew 'till done: Your Eels
and

and Rabbits being larded, put a Stew-pan over the Fire, with half a Bottle of White Wine, seasoned with Salt, Cloves, sweet Basil, and Onions cut into Slices; as soon as your Wine boils, put in your Eels, let them boil a little; after that take them out, and put your Rabbits in a Stew-pan, with some Slices of Ham and Veal; moisten them with Broth, adding to it a Couple of Onions, and so let them stew: When they are stowed, take them out, strain the Broth through a Silk Strainer, and put them again into your Stew-pan; then put them over the Fire, and let them stew 'till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Ashes, that they may glaze, and your Eels may be quite done: Take out your Quails, Pigeons, and Rabbits Legs, place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the Fire, and moisten it with a Ladlefull of Gravy, and as much Cullis; skim it well, then strain off this Cullis; let it have a good Taste; place your Quails, and Pigeons, &c. in your Terrine, and pour your Cullis over them, with the Juice of a Lemon, and then your Rabbits and Eels glazed, cross-ways, laid upon them, and serve them up hot.

A Spanish Olio.

TAKE some Gristle of Beef from the lower Part of the Briscuit, cut in Pieces, the Bigness of two Fingers, and put them in Water; take also some Gristle of a Breast of Mutton, and some Gristle of a Breast of Veal, and Sheeps Rumps, and cut them into handsome Pieces; then garnish a Broth Pot all round with Slices of Beef, an Inch thick, and put in your Gristle of Beef, with a good Quantity of Roots, a Bunch of Sellery very neat, because it must be used in serving up, a Bunch of Leeks, moisten the whole with Broth; and when the Beef is some-

somewhat forward, put in your Gristle of Veal and Mutton, and Sheep's Rumps, two Hog's Feet and Ears, two Partridges, two Pigeons, the Knuckle of a Ham, half a White Cabbage, being well blanched, drained, and tied up with Packthread; season the Whole with Onions, and put in a Mignonette, and then cover it with Slices of Beef; take two Pounds of Veal, cut them in Slices, and set them to sweat gently over the Stove, 'till they stick to the Stew-pan; but don't let them burn; put some good Broth into it, and put it in your Olio. You must put to steep over Night some Gravance, that is, *Spanisk* Peas, in lukewarm Water, in the Morning pick them clean one after another, then wash them in hot Water, and boil them in a Sauce-pan with good Broth. Your Olio being done, give it the best Taste you can; then take out all your Meat and Roots, and put them in a large Dish; range handsomely in the Dish or Olio-pot you serve up in, your Gristles of Beef, Veal, Mutton and Roots, which must be well cleaned: When every Thing is in good Order in your Dish, then put in your Hog's Feet and Ears, Cabbage, *Sellery* and Leeks, in the same Form, add lastly, your Gravance, with a little Olio Broth, and serve it hot. You must serve it in covered *China* Cups, with Slices of toasted Bread as big as your two Fingers; fill each Cup with Broth, and put a Toast at their Sides. Take Care your Broth be well relished, and serve it as hot as you can.

Another Way to make an Olio.

FILL a Pot that will hold three Gallons, with Water, put in a Rump of Beef, two Neats Tongues green boil'd and larded, also a Couple of dry'd Neats Tongues, and *Bologna* Sausages; boil them together, scum the Pot well; and when they have boil'd two Hours, put in Mutton, Pork, Venison,

nison, and Bacon cut in Bits as big as a Duck's Egg; put likewise Turnips, Carrots, Onions, and Cabbage cut in Pieces, the Bigness of your Meat; some Borage, Endive, Marigolds, Sorrel, and other sweet Herbs grossly shred, and some Spinach whole; and you may also add *French Barley*, or Lymes dry or green. A little before you dish your Olio out, put in some Saffron, Cloves, Mace, Nutmeg, &c. Then put into another Pot a Goose or Turkey; Capons, Pheasants, Widgeons, and Ducks, two of each; Partridges, Teals, and Stock-Doves, four of each; Snipes, half a Dozen; Quails, two Dozen; and Larks, four Dozen; boil them in Water and Salt. Also set on in a Pipkin, with a little White Wine, strong Broth, and sweet Butter, Bottoms of Artichoaks, and Chestnuts boil'd and blanch'd, with a Couple of Cauliflowers, some Bread, Marrow, Yolks of hard Eggs, large Mace, and Saffron: When these are ready, dish your Olio thus: First, your Veal, Beef or Pork; then your Venison, Mutton, Tongues, Sauages, and Roots over them all: Then next lay your largest Fowls: As first a Goose or Turkey, a Couple of Capons, a Couple of Pheasants, four Ducks, four Widgeons, four Stock-doves, four Partridges, eight Teals, twelve Snipes, twenty-four Quails and forty-eight Larks. Then pour in your Broth, and put on your Pipkin of Cauliflowers, Artichoaks, Chestnuts, some Sweet-breads fry'd, Yolks of hard Eggs, Marrow boiled in strong Broth, Pistachoes, Mace and Saffron all being finely stewed; over all, some red Beets, Slices of Lemon, Lemon-peel whole, and run it over with beaten Butter.

Another Way.

TAKE any Sort of good Meat, Part of a Buttock of Beef, a Leg of Mutton, a Fillet of Veal, some raw Gammon, Chickens, Pigeons, Par-

Partridges, and Quails, and some Sausages, and a Cervelas, all roasted or fry'd brown: Put all these into a Pot, one after another, according to the Time that each will require for boiling it, and make a thickening Liquor of brown Sauce to be mingled together. When it boils, skim it well, season your Meat with Salt, Pepper, Ginger, Nutmeg, Cloves, and Coriander Seed, pounded together; then add some sweet Basil and Thyme, ty'd up in a Linnen Cloth, then scald Turnips, Carrots, Parsnips, Leeks, Onions, and Parsley Roots; also, Cabbage, and other Herbs in Bunches. When your Pottage is boiled, break some Crusts in Pieces, and lay a soaking in the Broth, having taken off the Fat, and seasoned it well: Before you serve it up, put in a good deal more of the Broth, having taken off the Fat; then dress your Meats and Fowls; garnish them with Roots.

An Olio. for Days of Abstinence.

GET Fish Broth, and good Peas Soop, put them into a Pot, with the Herbs and Roots mentioned in the other Receipt for Olios, and let them boil together as long as is requisite, then dress your Olio, with a Loaf of white Bread in the Midst of it, and garnish with Roots.

A Rice Olio, with a Cullis of Crawfish.

WASH some Rice very clean, and put it in a Pot of good Broth; make it boil very slowly, and add half a Dozen live Crawfish: When your Rice is done enough, and well tasted, pour upon it a good Cullis of Crawfish, with the Tails; take the Crawfish out of your Pottage, and serve it hot.

A Pottage of Wood-Pigeons, by Way of an Olio.

AFTER your Wood-Pigeons are trussed, blanch them in Water, and put them in the Pot with some good Gravy, a Bunch of Roots,
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such as Carrots, Turnips, Parsnips, &c. some young Onions, a Faggot of Sellery, and a Bunch of sweet Herbs; when all are boiled, prepare the Crusts of Rolls as usual, in the same Broth your Wood-Pigeons are done in; then put the Bread in your Sloop-Dish, and over it your Wood-Pigeons. Garnish the Rim of your Dish with the Roots, pouring in good Veal-Gravy over all; then serve it hot: The Garniture should only just cover the Rim of the Dish, in order to have Room for the Sloop.

You may make Use of Quails, or any other Fowl, and Wood-Pigeons may serve for Cabbage Sloop, as you think fit.

A Pottage of Teals, or other Birds, with Mushrooms.

GET some Teals, or such like Birds, draw and truss them; lard them with large Lardoons of Bacon well seasoned, then half roast them, and take them off, and set them a doing in a Pot, with some good Broth, Pepper, and Salt, and a Bunch of sweet Herbs; when they are half done, have some picked Mushrooms in Readiness, cut them in small Dice, and toils them in melted Bacon, putting two good Pinches of Flour to them; your Mushrooms being enough, put them into the Pot where your Teals are boiling, let them all boil well together; when the Broth is enough, order the Crusts of *French* Rolls as usual, and put them in your Sloop-Dish, and put your Teals on the Crusts; and before you serve up, put some good Gravy to them, with the Juice of a Lemon. Garnish the Rim of your Dish with Mushrooms prepared in the following Manner: Take as many small Mushrooms as will serve to garnish your Dish, pick and wash them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and some Broth; when they are done, garnish the Rim of your Dish with

with them ; but let them be very white : Another Time you may force them for the same Garniture.

A Bain-Marie.

GET three Pounds of Beef, three Pounds of Fillet of Veal, and a Pound of a Leg of Mutton, the whole without its Fat, with a Capon and a Partridge ; take an earthen Pot big enough to hold all this Meat ; scald the Pot before you use it, then put into it the Meat aforesaid, and season it with an Onion stuck with two Cloves, and a little Salt, pour into it three Pints of Water, cover the Pot, and stop it round close with Paste and Paper, to keep in the Steam. Put on the Fire a large Kettle of Water, and set it a boiling ; then put your earthen Pot into this Kettle, and keep so much Water always boiling, ready to put into the Kettle, as the other wastes ; keep always filling so, for the Space of five Hours ; after which, take it off, and open it, and strain the Broth thro' a Sieve or Napkin, let it settle. This is used for sick People, or to soak Crusts in for Pottages ; and when you have a Mind to do it with Rice, you need only to fill the Belly of the Capon with Rice, picked very clean, and do it the same Way as above-mentioned.

Plumb-Pottage for Christmas.

TO ten Gallons of Water take a Leg and Shin of Beef, boil it very tender, and when the Broth is strong enough, strain it out, wipe your Pot, and put the Broth in again ; slice six *French* Rolls, the Crumb only, and mittony it, that is, soak it in some of the Fat of the Broth over a Stove a Quarter of an Hour, then put in five Pounds of Currants well washed, five Pounds of Raisins, and two Pounds of Prunes ; let them boil 'till they swell ; then put in three Quarters of an Ounce of Mace, half an Ounce of Cloves, two Nutmegs, all of them beat fine, and mix it with a

little Liquor cold, and put them in a very little while. Take off the Pot, and put in three Pounds of Sugar, a little Salt, a Quart of Sack, and a Quart of Claret, the Juice of two or three Lemons. You may put in a little Sagoe if you like it. Pour this into earthen Pans to keep it for Use.

Another.

GET two Gallons of strong Broth, put to it two Pounds of Currants, two Pounds of Raisins of the Sun, half an Ounce of sweet Spice, a Pound of Sugar, a Quart of Claret, a Pint of Sack, the Juice of three Oranges and three Lemons; thicken it with grated Biscuits, or Rice Flour, with a Pound of Prunes.

To make a Veal Glue, or Cake Soop, to be carried in the Pocket.

TAKE a Leg of Veal, strip it of the Skin and the Fat, then take all the muscular or fleshy Parts from the Bones; boil this Flesh gently in such a Quantity of Water, and so long a Time, 'till the Liquor will make a strong Jelly when it is cold: This you may try by taking out a small Spoonful now and then, and letting it cool. Here it is to be supposed, that tho' it will jelly presently in small Quantities, yet all the Juice of the Meat may not be extracted; however, when you find it very strong, strain the Liquor thro' a Sieve, and let it settle; then provide a large Stew-pan, with Water and some China Cups, or glazed earthen Ware; fill these Cups with Jelly taken clear from the Settling, and set them in a Stew-pan of Water, and let the Water boil gently 'till the Jelly becomes as thick as Glue; after which, let them stand to cool, and then turn out the Glue upon a Piece of new Flannel, which will draw out the Moisture; turn them once in six or eight Hours, and put them upon a
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fresh Flannel, and so continue to do 'till they are quite dry, and keep it in a dry warm Place: This will harden so much, that it will be stiff and hard as Glue in a little Time, and may be carried in the Pocket without Inconvenience. You are to use this by boiling about a Pint of Water, and pouring it upon a Piece of the Glue or Cake, of the Bigness of a small Walnut, and stirring it with a Spoon 'till the Cake dissolves, which will make very strong good Broth. As for the seasoning Part, every one may add Pepper and Salt as they like it, for there must be nothing of that Kind put among the Veal when you make the Glue, for any Thing of that Sort would make it mouldy. As we have observed above, that there is nothing of Seasoning in this Soop, so there may be always added what you desire, either of Spices or Herbs, to make it savoury to the Palate; but it must be noted, that all the Herbs that are used on this Occasion, must be boil'd tender in plain Water, and that Water must be used to pour upon the Cake Gravy instead of simple Water: So may a Dish of good Soop be made without Trouble, only allowing the Proportion of Cake Gravy answering to the abovesaid Direction: Or if Gravy be wanted for Sauce, double the Quantity may be used that is prescribed for Broth or Soop. There has been made a Cake Gravy of Beef, which for high Sauces and strong Stomachs, is still of good Use; and, therefore, we shall here give the Method of it.

To make Cake Soop of Beef, &c.

GET a Leg, or what they call, in some Places, a Shin of Beef, prepare it as prescribed above for the Leg of Veal, and use the muscular Parts only, as directed in the foregoing Receipt; doing every Thing as above-mentioned, and you will have a Beef Glue, which, for Sauces, may be more

desireable in a Country House, as Beef is of the strongest Nature of any Flesh : Some prescribe to add to the Flesh of the Leg of Beef, the Flesh of two old Hares, and of old Cocks, to strengthen it the more ; this may be done at Pleasure, but the Stock of all these Cakes, Gravies, or Glues, is the First. These, indeed, are good for Soops and Sauces, and may be enriched by Sellery, Chervil, Beet, Chards, Leeks, or other Soop Herbs. A little of this is also good to put into Sauces, either of Flesh, Fish, or Fowl, and will make a fine Mixture with Travelling Sauce.

To make Broth for Breakfast.

TAKE the Chine of a Rump of Beef, the Crag End of a Neck of Mutton, a Neck of Veal, a Knuckle of Veal, and a Couple of Chickens : Pound the White, or Breasts of the Chickens in a Mortar, with some Crumb-Bread soaked in Broth. Then all being well seasoned, strain it through a Sieve, and pour it on Crusts of Bread, laid simmering in the same Broth.

To make Calves-Feet-Broth.

BOIL the Feet in just so much Water as will make a good Jelly, then strain it, and set the Liquor on the Fire again, putting in two or three Blades of Mace ; put about half a Pint of Sack to two Quarts of Broth ; add half a Pound of Currants pick'd and wash'd, and when they are plump'd, beat up the Yolks of two Eggs, and mix them with a little of the cold Liquor, and thicken it carefully over a gentle Fire ; then season it with Salt, and sweeten it with Sugar to your Palate ; then stir in a Bit of Butter, then put in the Juice and Peel of a fresh Lemon, just before you take it off.

Jelly

Jelly-Broth for Consumptive Persons.

GET a Joint of Mutton, a Capon, a Fillet of Veal, and three Quarts of Water, put these in an earthen Pot, and boil them over a gentle Fire 'till one half be consumed ; then squeeze all together, and strain the Liquor thro' a Linnen Cloth.

A good savoury Broth for Mornings.

MAKE very good Broth with some Lean of Veal, Beef, and Mutton, and with a brawny Hen, or young Cock ; after it is scummed, put in an Onion quartered, and, if you like it, a Clove of Garlick, a little Parsley, a Sprig of Thyme, as much Mint, a little Baum, some Coriander Seeds bruised, and a very little Saffron, a little Salt, Pepper, and a Clove ; when all the Substance is boiled out of the Meat, and the Broth very good, you may drink it so, or pour a little of it upon toasted sliced Bread, and stew it 'till the Bread has drank up all that Broth, then add a little more, and stew ; so adding Broth by little and little, that the Bread may imbibe it and swell ; whereas, if you drown it at once, the Bread will not swell, and grow like Jelly ; and thus you will have a good Pottage : You may add Cabbage, or Leeks, or Endive, or Parsley Roots, in the due Time, before the Broth hath ended boiling, and Time enough for them to become tender. In the Summer you may put in Lettuce, Sorrel, Purslane, Borrage, and Bugloss, or what other Pot-Herbs you like ; but green Herbs take away the Strength and Cream of the Pottage.

To make an Asparagus Soop.

TAKE twelve Pounds of lean Beef, cut in Slices, then put a Quarter of a Pound of Butter in a Stew-pan over the Fire, and put your Beef

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in ; let it boil up quick 'till it begins to brown, then put in a Pint of Brown Ale, and a Gallon of Water, cover it close, and let it stew gently for an Hour and half ; put in what Spice you like in the Stewing, and strain out the Liquor, and scum off all the Fat ; then put in some Vermicelli, and some Sellery, washed and cut small, half an hundred of Asparagus cut small, and Palates boiled tender, and cut ; put all these in, and let them boil gently 'till tender ; just as it is going up, fry a Handful of Spinach in Butter, and throw in a *French Roll*.

Another Way.

HAVING got some strong Beef Broth, or Mutton, or both, boil in it a large brown Toast, a little Flour sifted from Oatmeal, and three or four Handfuls of Asparagus cut small, so far as they are green, some Spinach, white Beets, and what Herbs you like, a little Sellery, and a few Sprigs of Parsley ; bake some small white Toasts, butter them, and pour your Soop upon them ; the brown Bread must be strained off before your Asparagus is put in ; then season it to your Taste.

A good Gravy Soop.

TAKE twelve Pounds of Beef, of the Neck and Sticking-Piece, a Crag of Mutton, and a Knuckle of Veal ; put your Beef in a Pan, and half fry it, with a Bit of Butter, then put all in a Pot, with somewhat more than two Gallons of Water, a good Handful of Salt, and a Piece of Bacon ; boil and scum it, then season it with three Onions stuck with Cloves, whole Pepper, *Jamaica* Pepper, and a Bunch of sweet Herbs ; let it boil five or six Hours close covered ; then strain it out, and put it in your Dish, with stewed Herbs, and toasted Bread.

C H A P.

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Of F I S H.

S A L M O N S.

To dress Salmon au Court-Bouillon.

AFTER having drawn and cleaned your Salmon, score the Sides pretty deep, that it may take the Relish of *Court Bouillon* the better : Lay it on a Napkin, and season it with Salt, Pepper, Cloves, Nutmeg, Onions, Cives, Parsley, sliced Lemon, Bay Leaf, and Basil. Work up the Quantity of about a Pound of Butter with a little Flour, and put it into the Belly of the Salmon ; then wrap the Salmon in the Napkin, bind it about with Packthread, and lay it in a Fish-Kettle, of a Size proportionable to the Largeness of your Fish ; put to it a Quantity sufficient to boil it in, of Wine, Water, and Vinegar, and set it over a quick Fire : When it is done enough take it off, and keep it simmering over a Stove 'till you are ready to serve : Then take up the Salmon, unfold the Napkin it is in, and lay another in the Dish in which you intend to serve it ; place the Salmon upon it. Garnish with green Parsley, and serve it for first Course.

To dress a Whole Salmon, or Pieces of it à la Braise.

LARD it with large Lardoons, well seasoned, and bind it about with Packthread : Take two or three Pounds of a Fillet of Veal, cut it in Slices, and lay it with some Bards of Bacon, on the Bottom of a Stew-pan, cover the Pan, and set it over a slack Fire ; when the Meat begins to stick,

stick, powder it with a Handful of Flour, and give it seven or eight Turns over the Stove, keeping it always moving; then moisten it with good Broth, and a few Spoonfuls of Gravy. Lay the Salmon in an oval Stew-pan; pour the Liquor of your Braite upon it, and lay it over your Slices of Veal; put in a Bottle of Champaign, or White-Wine. See that there be Liquor enough; strew in a Seasoning of Pepper, Salt, Spices, and savoury Herbs, Cives, Parsley, and some Slices of Onion and Lemon, add a Lump of Butter, and lay some Slices of fat Bacon over all. So set it to stew over a gentle Fire; when it is enough done, take it off the Fire, and let it stand a Couple of Hours in the Liquor, to give it a Relish, but let the Pan be always covered to keep it warm; when you are ready to serve, take it up, drain it, untie the Packthread, lay it in the Dish you intend to serve it in, pour upon it a Rago of Crawfish made with Gravy, or else a Ragoo of Veal Sweetbreads, Cocks Combs, &c. and serve it hot.

The same, dressed Maigre for Fish Days.

YOU must lard it with Anchovies and the Flesh of Eels, bind it about with Packthread, and put it in an oval Stew-pan, or Fish-kettle, of the Size of your Fish: Put a Lump of Butter as big as your Fist, into a Sauce-pan; set it over a Stove, and when it is melted, throw in a Handful of Flour, and brown it, keeping it always moving; then put to it some Fish Broth, and pour the Whole into the Stew-pan to your Salmon, to which put likewise a Bottle of Champaign Wine, or White Wine, so that there may be Liquor enough to stew it in. Season it with Salt, Pepper, savoury Herbs, and Spices, Onions, Cives, Parsley, and Slices of Lemon; so get it ready over a slack Fire. When it is enough done, let it stand a Couple of Hours in its

its Liquor, that it may have the Relish of it; then take it up, unbind and drain it, lay it in the Dish you intend to serve it in, and pour upon it either a Ragoo of Melts, Mushrooms, and Truffles, or one of Crawfish Tails, and its Garnishings; so serve it.

Salmon in Cases.

TAKE a Piece of Salmon, take off the Skin, cut it in thin Slices; mince some Parsley, green Onions, and Mushrooms, put your Parsley and green Onions into a Stew-pan, with some Butter, seasoned with Pepper and Salt; then put in your Salmon, without putting it over the Fire again, and toss it up to give it a Taste; place your Slices of Salmon in a Paper Case, put your Seasoning upon it, and strew Crumbs of Bread over all; let it bake to a fine Colour: Your Salmon being done, serve it up with Lemon-juice for a small Entry, or *Hors d'Oeuvre*.

To dress a Jole of Salmon the Dutch Way.

GET a Jole of Salmon, scale and wash it very clean, and put some Water upon the Fire; take your Salmon, and put it upon a Fish-plate, which you must put into your Kettle: Put a Stew-pan with a little Vinegar over the Fire, season your Salmon with Salt, some Onions sliced, Thyme, sweet Basil, and Parsley in Bunches; then put your Vinegar hot over it, moisten it with boiling Water, and let the Liquor be of a good Taste; when done, make a Sauce with a Piece of good Butter, a little Flour and Water, a Dash of Vinegar, a few Anchovies, a little Nutmeg, and some Shrimps picked, and thicken it; when ready to serve, dish up your Salmon. Let your Sauce be well tasted, put it upon your Salmon, and serve it up hot for your Entry.

To

To broil Salmon.

YOU may take either a whole Salmon, a Jole, Rand, or Chine; slice it, or cut it round about the Thickness of an Inch; steep it in Claret and Wine-Vinegar, Salt, and Sallad-Oil, with Grois-Pepper, sliced Ginger, a Clove of Garlick, large Mace, and whole Cloves; then broil it on a slack Fire, basting it with the Liquor it was steeped in, with some strait Sprigs of Rosemary, Thyme, Parsley, and sweet Marjoram; in the mean Time boil up the Gravy with some Oyster Liquor, and when the Salmon is broiled, dish it, pour the Sauce over it, lay the Herbs about it, and serve it up.

Or thus.

BR O I L some Pieces of Salmon, seasoned with Pepper, Salt, and rubbed with Butter. Make a Sauce in this Manner; take some Butter, put it into a Stew-pan, with a Dust of Flour, a green Onion, and an Anchovy. Season the same with Salt, Pepper, and Nutmeg, moisten it with Water, and a little Vinegar, and toss it over the Stove; put half a Ladleful of Crawfish Cullis into it, put it again over the Stove to heat: Let your Sauce be relishing; dish it up, put your Pieces of Salmon over it, and serve it up hot for an Entry.

To broil Salmon with Brown Sauce.

CUT your Salmon in Slices, melt some Butter in a Sauce-pan, and put in some Salt; when it is melted, rub the Slices of Salmon with the melted Butter, and lay them on a Gridiron over a gentle Fire. For the Sauce, put a Lump of Butter as big as an Egg into a Sauce-pan, and set it over the Fire; and when the Butter is melted, put
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In half a Spoonful of Flour, and keep it moving over the Fire 'till it is brown; then put in a Glass of White Wine and Fish-Broth, season the whole with Salt and Pepper, a Bunch of sweet Herbs, an Onion stuck with Cloves, and a little Parsley shred. When the Salmon is broiled enough, put them into this Sauce, and let them simmer in it, 'till as much of it is wasted away as you think proper; then lay the Slices of Salmon in a Dish; then bind the Sauce with a Thickening of the Yolk of an Egg, or two, beaten up with a little Verjuice, pour it upon the Salmon.

To dress a Tail-Piece of Salmon in Casserole.

GET a Tail-piece of Salmon, scale it, loosen the Skin, so as it may fall off from the Flesh, take away the Fillets, and fill up the void Space with good Fish-Farce, or with fine Herbs, Butter, and Chippings of Bread; afterwards put the Skin upon the Tail again, then bread it handsomely, and bake it in an Oven with White-Wine, Salt, Thyme, Chibbol, a Bay-Leaf, and Lemon-peel. When it is baked, pour a Ragoo upon it, garnish it with what you please, and serve it up.

To farce Slices of Salmon.

CUT Slices of Salmon an Inch thick, take off the Skins, then make a Farce as follows: Mince some Flesh of a Salmon with the Flesh of an Eel, Mushrooms, Cives, and Parsley; season it with Salt, Pepper, Nutmeg, and a little sweet Basil: When you have shred all these together, beat three or four Cloves, and about Dozen Coriander Seeds in a Mortar, put the minced Fish to them with a good Piece of Butter, and pound them all together: Then put a Piece of Crumb of Bread about as big as your Fist into a Sauce-pan with Cream or Milk, and beat up in it the Yolks of
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four Eggs, and when it is grown thick, take it off the Fire, and set it by to cool; then put into a **Mortar** the Yolks of four, or five, more raw Eggs, and the Bread and Cream when it is cold, and pound it all well together; then cover the Slices of the Salmon with this Farce, and rub them over with beaten Eggs and melted Butter. Then lay a little Butter in a Pastry-pan or Dish, season it with Salt, Pepper, Spices, sweet Herbs, minced Parsley, and whole Cives; having laid this Seasoning in your Pastry-pan, lay in your Slices of farced Salmon, and put them into an Oven, and when they are baked of a curious brown Colour, put into a Dish a Ragoo of Crawfish, lay your Slices of farc'd Salmon on the Ragoo, and serve it hot.

To Fricassey Salmon.

YOU may take a Piece of fresh Salmon, either Tail or Middle Piece, and cut it into Pieces of the Length and Thickness of your Finger; then mince sweet Herbs, Parsley, and Fennel, very small; then season your Salmon with Salt, Mace, Cloves, Ginger, and Nutmeg, all pounded small, and mix them together with the Yolks of half a Score Eggs; then fill a Pan with clarified Stuff, make it very hot; scatter in your Fish and Seasoning very quick, and take Care in frying it, that it does not get into Lumps; when it is about three Quarters fry'd, pour out the Fat you fry'd it in, and instead of that put in White Wine, large Oysters, and their Liquor, a large Onion, a Couple of Anchovies, some minced Thyme, and a little Nutmeg: Then beat up the Yolks of four Eggs with some of the Liquor, and when it is enough, dish your Fricassey on Sippets; pour this Sauce over it, run it over with drawn Butter, garnish with Oysters, and serve it up.

To

To roast a Salmon whole.

YOUR Salmon being drawn at the Gills, stuff the Belly of it with some whole sweet Herbs, such as Thyme, Rosemary, Winter Savoury, sweet Marjoram, a small Onion, and Garlick, scale the Salmon, wipe off the Slime, and lard him with pickled Herring, or a Salt Eel; then season some large Oysters with Nutmeg, and fill up his Belly with them; baste him with Butter, lay him upon Sticks in a Tin Dripping-pan, set it into the Oven; draw it out, turn the other Side upwards, then put some Claret in the Dripping-pan under it, with Wine, Anchovies, Pepper and Nutmeg, let the Gravy drip into it, baste it out of the Pan, with Rosemary and Bays; when the Fish is done enough, take all the Fat off the Gravy, boil it up, and beat it thick with Butter; then dish your Salmon, pour the Sauce over it; rip up his Belly, take out some of the Oysters, put them into the Sauce, take away the Herbs, and serve it up hot.

To stew Salmon.

AFTER your Salmon is drawn, score it on the Back, then put it either whole or in Pieces into a Stew-pan, and pour upon it as much Beer-Vinegar, Water, and White Wine, as will cover it; put in a Seasoning of Salt, whole Pepper, sliced Ginger, large Mace, whole Cloves, a Faggot of sweet Marjoram, Rosemary, Winter Savoury, Thyme, and Parsley, and an Orange cut in Halves; add a good Lump of Butter: Let all stew together very leisurely, and when the Salmon is enough, dish it upon Sippets, lay on it your Spices, and Slices of Lemon, run it over with Butter, beaten up with some of the stew'd Liquor, &c. garnish with grated Bread; and serve it up hot for a first Course Dish.

To

To bask Salmon.

TAKE any Part of a Salmon, either Jole, Rand, or Tail, with some fresh Eel ; set it in warm Water, take off the Skin, mince it fine ; season it with Salt, Pepper, beaten Cloves, Mace, and sweet Herbs, put it in a Pipkin, with some Claret, blanch'd Chesnuts, Gooseberries, Barberries, or Grapes ; when it has stewed enough, dish it with Sippets, run it over with beaten Butter, garnish the Dish with grated Bread sifted, Oysters fry'd in Butter, Cockles or Prawns.

To make a Pupton of Salmon.

WHEN you have scaled, skinn'd and bon'd your Salmon, lay the Flesh on the Dresser with the Flesh of Eels, minced Mushrooms, Cives and Parsley, season'd with Salt, Pepper, Nutmeg, and a little sweet Basil : Let all these be shred very well together ; beat three or four Cloves with a Dozen Coriander Seeds, in a Mortar, then put in the minced Meat, and a sufficient Quantity of Butter, and pound them all together : Next put a Piece of the Crumb of Bread as big as your Fist into Cream or Milk, and set it a simmering over a Stove ; then beat up the Yolks of four Eggs in it, and when it is thick enough take it off, and let it a cooling ; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, pound it all well together, then make a Ragoo of Salmon as follows : Take small Mushrooms, peel them, take a Slice or two of Salmon rubbed with melted Butter, and broiled ; then put Butter into a Sauce-pan, and set it over a Stove 'till it is melted, then brown it with a little Flour ; put your Mushrooms into it, and let them have a few Turns over the Stove ; put in some Fish-Broth, Salt, Pepper, and a Faggot of sweet Herbs,

Herbs; take the Skin off the Slices of Salmon that were broiled, cut it into little long Slices, and put them into the Sauce-pan to the Mushrooms, &c.

Add also some Crawfish Tails, and blanched Asparagus Tops, and let them simmer together for a while; when your Ragoo is enough, take off all the Fat, and set it a cooling, then run a Sauce-pan with fresh Butter, butter a Sheet of Paper, and lay over the Bottom and Sides of it; spread some of the Farce over it an Inch thick or more; beat up an Egg, and rub it over with it to make the Farce lye the smoother; place the Ragoo of Salmon in the Bottom, and cover the Pupton with the same Farce; rub it over with beaten Egg, and bake it in an Oven, or Baking-Cover, with Fire over and under it; when it is baked, turn it upside-down into the Dish in which you intend to serve it; take off the Paper, make a Hole in the Top of the Size of a Crown-Piece, pour in some Cullis of Crawfish, and serve it up hot for first Course.

To broil Salmon.

HA V I N G cut your Salmon into Pieces, melt some good Butter in a Stew-pan, season it with Salt, Pepper, and Bay-Leaves, then put in your Pieces of Salmon, to take a Taste; then broil them gently. Make a white Sauce in this Manner. Put good fresh Butter into a Stew-pan, with a Dust of Flower, a Couple of Anchovies minced, take out their Bones and wash them, add some Capers, Salt, Pepper, Nutmeg, whole green Onions, with a little Water and Vinegar: Your Salmon being broiled, tosse it up, and let it be well tasted, then take out your Onions, put your Sauce over your Pieces of Salmon, and serve it up hot for Entry.

To fry Salmon.

TA K E either a Chine, Rand, or Jole of Salmon, put thin Slices of Butter into the Pan, and fry it 'till it grows crisp : In the mean Time prepare your Sauce as follows : Put in a Sauce-pan some Claret, sweet Butter, the Liquor of pickled Oysters, the Juice of Oranges, and grated Nutmeg ; set them over a slack Fire, beat them continually ; dish your Fish, pour the Sauce over them, garnish with Sage-leaves and Parsley fry'd in Butter, but not too crisp, and serve it up hot.

Or you may add to the Sauce some Vinegar, and to the Garnish Slices of Orange and Pippins slic'd and fry'd in clarify'd Butter, or Yolks of Eggs, with Quarters of Oranges round the Dish, and some fry'd Greens.

Or you may make a Sauce with Butter beaten up with three or four Spoonfuls of hot Water, in which an Anchovy has been dissolv'd.

To marinate Salmon to be eaten either hot or cold.

TA K E a Salmon, cut it into Joles and Rands, and fry them in Sallad-Oil, or clarified Butter, then set them by, then put into a Pipkin as much Claret and Wine-Vinegar as will be sufficient to cover them ; put in a Faggot of sweet Herbs, as Rosemary, Thyme, Sweet Marjoram, Winter-Savory, Parsley, Sage, Sorrel, and Bay-Leaves ; Salt, gross Pepper, Nutmeg and Ginger slic'd, large Mace and Cloves ; boil all these well together ; lay your Salmon into a Pan, and all being cold, pour this Liquor over it, lay on slic'd Lemons and Lemon-Peel, and cover it up close ; and you may either serve it hot or cold, with the same Liquor it was souc'd in, with Spices, Herbs and Lemons on it.

To

To marinate and fry Salmon.

CUT your Salmon in Slices, take off the Skin, then take out the middle Bone, and cut each Slice afunder; then put them into a Sauce-pan, season them with Salt, Pepper, half a Dozen Cloves, an Onion cut in Slices, some whole Cives, a little sweet Basil, Parsley, and a Bay-leaf; then squeeze on them the Juice of three or four Lemons; or, instead of that, use Vinegar; let the Salmon lye in this Marinade for two Hours, then take it out, dry it with a Cloth, drudge it with Flour, and fry it brown in clarified Butter; then lay a clean Napkin in a Dish, lay the Slices of fry'd Salmon upon the Napkin; garnish with fry'd Parsley, and serve it up.

To dress Salmon with sweet Sauce.

CUT your Salmon into Slices, flour them, and fry them in refined Butter; then soak them a little while in sweet Sauce, made of red Wine, Salt, Pepper, Cinnamon, Cloves, Sugar and green Lemon, and serve them up with what Garniture you think proper, such as fry'd Sippets dusted with powdered Cinnamon and Sugar, or sliced Lemon powder'd with Sugar.

To dress Salmon in Stofado.

TAKE a whole Rand or Jole of Salmon, Scale it, and put it in an earthen Stew-pan, put to it Wine Vinegar, Salt, gross Pepper, sliced Ginger, four or five Cloves of Garlick, large Mace, and a few whole Cloves; add also a Faggot of Rosemary, Thyme, and Sweet Marjoram, Parsley, and two or three Bay-Leaves; put in also a Pound of good Butter, close up the Earthen Pot with Paste, bake it in an Oven, serve it up on Sippets, with some of the Liquor and Spices on it: Run it

over with beaten Butter and Barberries ; lay on it some of the Herbs, Slices of Lemon and Lemon-Peel.

To pickle Salmon.

CUT a Salmon into half a Dozen round Pieces, boil it in two Parts Water, and one of Vinegar ; but do not put in the Fish 'till the Liquor has boiled for half an Hour ; when the Salmon has boiled enough, take it up and drain it ; then put in two Quarts of White Wine, and two Quarts of Vinegar ; boil a good Quantity of Cloves, Mace, whole Pepper, Rosemary-Leaves, and Bay-Leaves, for half an Hour : When your Salmon is cold, rub it with Salt and Pepper, and put it up in what you design to keep it in, laying a Layer of Salmon, and another of Spice that was boiled in the Liquor ; pour your Liquor on the Salmon, and if you renew it once in three Months, the Fish will keep the whole Year.

Another Way to pickle Salmon.

TAKE two Quarts of good Vinegar, half an Ounce of black Pepper, half an Ounce of *Jamaica* Pepper ; Cloves and Mace, of each a Quarter of an Ounce, near a Pound of Salt ; bruise the Spice grossly, and put all these to a small Quantity of Water, just enough to cover your Fish ; cut the Fish round, three or four Pieces, according to the Size of the Salmon, and when the Liquor boils put in your Fish, boil it well, then take it out of the Pickle, and let it cool ; and when it is cold put it into the Barrel, or earthen Vessel, you intend to keep it in, strewing some Spice and Bay-Leaves between every Piece of Fish ; let the Pickle cool, and skim off the Fat, and when it is quite cold, pour it on your Fish, and cover it up very close.

To

To recover pickled Salmon that is decayed.

TA K E a Gallon of White-Wine Vinegar, boil it by itself, with three or four Slices of Ginger in it; boil separately two Quarts of Water, and a Pint of White-Wine, with a Handful of Salt; mix these together, then steep the Fish four or five Hours in warm Water, take it out, and dry it; mix the Pickles together, and put them to it lukewarm; cover, or head up, close the Cask or Vessel you put them in, and let them stand ten or twelve Days before you open them.

To keep Salmon fresh for a Month, or more.

FI R S T having scaled and cleaned your Salmon as usual, put it in an earthen Pan, and cover it with good White-Wine Vinegar, putting therein a Sprig or two of Rosemary, and keep it close stoppt; when you would boil it, slide it into a large Quantity of Water when it boils, and let it have a Walm or two, it will retain its Taste and Delicacy thus for a long while.

T U R B U T S.

To boil a Turbut.

P U T the Turbut into a Kettle, with White-Wine Vinegar, Verjuice and Lemon; season with Salt, Pepper, Cloves, Onions, and Bay-Leaf; add to these a little Water, and some Milk, to cause it to boil white; boil it over a gentle Fire: Garnish with Slices of Lemon on the Top, Parsley, and Violets, when in Season.

A Turbut au Court-bouillon.

AFTER having gutted, washed and dry'd your Turbut, fold it up in a Napkin, and lay it in a large round Sauce-pan; put as much Salt and Water into another Sauce-pan as will be sufficient to boil it, stir it about from Time to Time, 'till the Salt is melted; then let it stand awhile, and strain it thro' a Linnen Cloth into the Sauce-pan to the Turbut. When it is enough, take a Sauce-pan and set over live Embers; put in two Quarts of Milk, and let it stand 'till you are ready to serve; then take up the Turbut, lay it on a Napkin folded, in a Dish. Let your Garnishing be green Parsley, so serve it for the first Course.

A Turbut with Veal-Gravy.

AFTER having prepared your Turbut, lay it in a large round Sauce-pan, with a seasoning of Salt, Pepper, two Bunches of sweet Herbs, two Onions stuck with Cloves, and one Bay-Leaf: Lay into another Sauce-pan, two or three Pounds of a Fillet of Veal cut in Slices, and some Bards of Bacon; cover the Sauce-pan, and set it over a Stove with a slack Fire: When the Meat begins to stick, put in a Piece of Butter, and a small Handful of Flour; stir it about over the Stove with a wooden Spoon, and when it is brown, moisten it with good Broth, and scrape off with the Spoon all that sticks to the Sauce-pan; cover the Turbut with Slices of Bacon; make a Bottle of Champaign, or White-Wine boiling hot, pour it on the Turbut with the Veal-Gravy, and lay the Slices upon it; so set it a stewing, and when it is enough done, let it stand in the Liquor a Couple of Hours over live Embers, that it may have the Relish of it: Then
serve



serve it for the first Course, with a Ragoo of Sweet-breads, Cocks Combs, Truffles and Mushrooms, or with a Ragoo of Crawfish.

We likewise dress a Turbut for Fish-Days in the same Manner, only that instead of the above Ingredients of Flesh, we use Butter and Fish-Broth, and serve it with a Ragoo of the Melts of Carps, or with any other Meagre Ragoo.

To bake a Turbut.

LA Y some Butter in a Dish, of the Size of your Turbut, and spread it all over it; let your Seasoning be Salt, Pepper, a little scraped Nutmeg, some minced Parsley, some whole Cives, near a Pint of Champaign, or White-Wine: Cut off the Head and Tail of the Turbut, and having laid it in the Dish, season it above as under, rub it over with melted Butter, drudge it well with Bread crumbed very small, and bake it in an Oven, take Care it be very brown, and serve it with a Crawfish Cullis, or with a Sauce of Anchovies; we sometimes serve it dry.

Turbuts the Italian Way.

TA K E a middling Turbut, gut, wash, and drain it, take a baking Pan, and put in it some Slices of Bacon, sweet Basil, and Lemon cut in Slices, then put in your Turbut, season it with Salt, Pepper, fine Spice, Cloves, Lemon Juice, and Lemons cut in Slices; cover it with some Slices of Bacon, and put it to bake in the Oven: Mince a Dozen Shalots, put them into a Stew-pan with a Glass of Champaign, put in some Beef-Gravy, a little Gravy of Ham; put it over the Fire, and put in it two Spoonfuls of good Oil, the Juice of two Lemons, some Salt and pounded Pepper; your Turbut being done, dish it up, put your Sauce

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over

over it; serve it up hot for a first Course or Remove.

To fry a Turbut.

SLICE your Turbut, hack it with a Knife as if it were ribbed; flour it, fry it with clarified Butter 'till it begins to turn brown; then drain it, make the Pan clean, put into it Claret or White-Wine, Anchovy, Salt, and Nutmeg, Ginger, and beaten Saffron; put in your Fish, fry it 'till half the Liquor is wasted, then put in a Piece of Butter, and put in a minced Lemon, mix them, rub a Dish with Shalot, or an Onion, or a Clove of Garlick, and put in the Fish and the Sauce it was last fry'd in, and serve it up.

To souce a Turbut.

BOIL your Turbut, put it into White-Wine Vinegar, some of the Water it was boiled in, and Salt; then put in Tops of Fennel and Bay-Leaves, Ginger, Nutmegs, and Cloves, cover it close for Use.

Another Way to souce Turbut.

MAKE your Water boil, put in your Turbuts, season with Salt, let it boil leisurely, and skim it often. If you would keep them a good while, boil them in as much Water and White-Wine as will cover them; some Wine Vinegar, season with Cloves, whole Mace, sliced Ginger, and Lemon-Peel; when they are boiled, and cold, put in sliced Lemon, and keep them in an earthen Pan.

To stew a Turbut.

CUT it in Slices, and fry them; when they are half fry'd, put them into a Stew-pan with Claret, a little Verjuice, some fresh Butter, three
or

or four Slices of Onion, and grated Nutmeg ; when the Fish is stew'd enough, dish it up, run it over with beaten Butter, Slices of Orange or Lemon, and Lemon-Peel, and serve it up.

C O D.

To crimp Cod the Dutch Way.

TA K E a Gallon of Pump Water, put in one Pound of Salt, and boil it half an Hour ; skim it well ; you may put in a Stick of Horſe-Radiſh, a Faggot of ſweet Herbs, and an Onion, but Water and Salt are beſt ; put in your Slices of Cod when it boils, and three Minutes will boil them : Take them out and lay them on a Sieve or Pye-Plate, and ſend away with raw Parſley about it, and oily Butter in a Cup.

To roaſt a Cod's Head.

GE T a Head, waſh and ſcour it very clean, then ſcore it with a Knife, and ſtrew a little Salt on it, and lay it on a Stew-pan before the Fire with ſomething behind it ; throw away the Water that runs from it the firſt half Hour ; then ſtrew on it ſome Nutmeg, Cloves, Mace, and Salt, and baſte it often with Butter, turning it 'till it is enough. If it be a large Head, it will take four or five Hours roaſting ; then take all the Gravy of the Fiſh, as much White-Wine, and more Meat-Gravy, ſome Horſe-Radiſh, one or two Shalots, a little ſliced Ginger, ſome whole Pepper, Cloves, Mace and Nutmeg, a Bay-Leaf or two ; beat this Liquor up with Butter, the Liver of the Fiſh boiled, and broke and ſtrained in it, the Yolks of two or three Eggs, ſome Oyſters and Shrimps, with Balls made of Fiſh, and fry'd Fiſh round it. Garniſh with Lemon and Horſe-Radiſh.

To

To boil a Cod's Head.

SET a Kettle on the Fire with Water, Vinegar, and Salt, a Faggot of sweet Herbs, or an Onion or two: When the Liquor boils put in the Head on a Fish Bottom, and in the Boiling put in cold Water or Vinegar; when it is boiled, take it up, or put it in a Dish that fits your Fish-Bottom: For the Sauce take Gravy or Claret boiled up with a Faggot of sweet Herbs, or an Onion, two or three Anchovies drawn up with two Pounds of Butter, a Pint of Shrimps, Oysters, the Meat of a Lobster shred fine, then put the Sauce in Silver or China Basons, stick small Toasts on the Head, lay on, and about it, the Spawn, Melt, or Liver. Garnish it with fry'd Parsley, sliced Lemon, Barberries, or Horse-Radish, and fry'd Fish.

A stewed Cod.

TAKE your Cod and lay it in thin Slices in the Bottom of a Dish, with a Pint of Gravy, and half a Pint of White-Wine, some Oysters and their Liquor, some Salt, and Pepper, a little Nutmeg, and let it stew 'till it is almost enough, then thicken it with a Piece of Butter rolled in Flour, let it stew a little longer; serve it hot. Garnish with Lemon sliced.

Fricassey of Cod.

GET the Sounds, Roes, &c. of several Cods, split them and scrape them well; then blanch them: Being blanch'd, put them in fresh Water, wash them very clean, and cut them into square Pieces, the Bigness of the End of your Thumb. Then put a Lump of Butter in a Stew-pan, tosse it up with an Onion cut small; after that put in your Pieces, and give them two or three Tosses; this
done,

done, put a little Flour over them, moisten them with a little Fish-Broth, season'd with Salt, Pepper, sweet Herbs, fine Spice, and let them stew gently: Being done, thicken it with Yolks of Eggs, Parsley cut small, with a Dash of Vinegar or Verjuice, and serve them hot for Entry.

Fricassey of Cod the Italian Way.

GET the Sounds of Cods, according to the Bigness of the Dish you would make; cut them into Fillets, and toss them up in Oil with an Onion cut small, moisten them with a Glass of White Wine, and a little Fish Broth, season'd with Salt, Pepper, and beaten Spice, and let them stew softly; let them be of a good Taste; thicken them with Yolks of Eggs, much Lemon Juice, and Parsley cut small. You may add *Champignons* and Truffles; being thickened, dish them up, and serve them hot for Entry.

You may also make them in Hotch-Potch, called *Menu du Roi*, or Beef Palates, and Hogs Ears: And you may likewise fill up these Sounds with forced Meat, made with Fish high season'd; serve them up with a white Sauce, or an *Italian* Sauce. You garnish your Dish with soft Roes of Cods fried.

Fresh Cod in Ragoo.

TAKE a Cod, scale it, and boil it in Water, with Vinegar, Pepper, Salt, and a Bay-Leaf, with a little Lemon; make for it a Sauce of burnt Butter, fry'd Flour, Capers, and Oysters; when you serve it up, put to it some black Pepper, and Lemon Juice.

To

To dress a Cod's Tail.

SCALE it, loosen the Skin, so that it may fall from the Flesh; take away the Fillets, and fill up the void Space with a good Fish-Farce, or with fine Herbs, Chippings of Bread, and Butter, then put the Skin upon the Tail again, bread it neatly, and put it into an Oven to give it a Colour. Make a Ragoo for it; garnish it with proper Garnitures, and serve it up.

To fry a Cod's Tail.

SCALD it in hot Water, but do not boil it, drain it, flour it, fry it in refined Butter; serve it up with white Pepper and Orange Juice; garnish it with Pieces taken off from the Cod's Back, put into Paste, and fry'd.

*C A R P S.**To stew Carps white.*

FIRST scale them, gut them, and cleanse them; save the Roes and Melts, then stove them in some good White Broth, and season them with Cloves and Mace, Salt, and a Faggot of Herbs; put in a little White Wine, and when stewed enough, thicken your Sauce with the Yolks of five Eggs, and pass off the Roes, and dip them in the Yolks of Eggs, and Flour, and fry them with some Sippets of *French Bread*; then fry some Parsley, and when you dish them, garnish with the Roes, Parsley, and Sippets.

To stew Carps brown.

SCALE and cleanse them, then pass them off in brown Butter on both Sides, or lay them in your Pan raw; strew all over some grated Bread,
Pepper,

Pepper and Salt, Thyme and Parsley minced ; put into them one Quart of Clarer, and one Pint of Gravy, according to the Largeness of your Fish ; they must not be quite covered ; put in also four Anchovies, some grated Horse-Radish, one Shalot chopped small, two Slices of Lemon, and a Piece of Butter, Gold Colour, with a Spoonful of Flour, and put to your Carp, which will thicken it as Cream ; fry some Sippets with the Roe and Melr, and some Parsley, so serve up hot.

To fry Carp.

AFTER having scaled and drawn them, slit them in two, strew them over with Salt ; drudge them well with Flour, and fry them in clarified Butter. When they are fried, you may either serve them dry, and eat them only with Juice of Orange, or else you may prepare a Ragoo of Mushrooms, the Melts of Carps and other Fish, and Artichoke Bottoms : Fry some thin Slices of Bread, and put them into the Sauce, together with some sliced Onion, and some Capers, let them boil in it. Dish up your Carp, throw your Ragao upon it, and let your Garniture be fried Crusts of Bread and sliced Lemon.

To dress Carp á la daube.

GET a Couple of Soles and a Pike, and bone them : Of the Flesh of them make a Farce, hashing it very small, together with a few Gives, some Spice, Salt, Pepper, Nutmeg, fresh Butter, and some Crumb of Bread soak'd in Cream : Thicken your Farce with Yolks of Eggs. Then take a large Carp, fill the Body of it with this Farce, and put it a stewing in an oval Stew-pan, over a little Fire, in White Wine, seasoned with Salt, Pepper, Cloves, some Slices of Lemon, a Bunch of sweet Herbs, and good fresh Butter : While it is a stewing get ready
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a Ragoo of Mushrooms, Truffles, Morels, Artichoke Bottoms, Melts of Carp and Tails of Crawfish : Lay your Carp on an oval Dish, pour your Ragoo upon it, and serve it up very warm.

A Carp á la Chambor.

YOU must take a large Carp, scale and wash it, lard it with thick Bacon and Ham ; being larded, take half a Dozen of Pigeons with fat Livers, Sweetbreads, Mushrooms and Truffles, if you have any ; put altogether for a Moment in a Stew-pan, season it with Pepper, Salt, sweet Herbs, a little Cullis, and Lemon Juice ; then put this into your Carp, and sew it up. Lay a Napkin over your Dresser, take some Slices of Bacon, spread them over your Napkin the Length of the Carp, put more Slices over it ; then fold it up in the same Napkin, and tie it on both Ends ; then take a Leg of Veal, cut it into thin Slices ; put them in a Stew-pan with small Slices of Ham, Onions and Carrots cut in Slices : Put the Stew-pan over the Fire, let them sweat like Gravy of Veal ; and when they begin to stick, moisten them with Broth ; then put them in an oval Stew-pan, together with the Meat and Gravy : Now put in your Carps season'd with Pepper, Salt, sweet Herbs, Cloves, Mace, three Bottles of White Wine, and a Lemon cut into Slices : Cover your Carp with the Liquor, let it boil very gently. Make a Ragoo with Sweetbreads of Veal, Mushrooms, Truffles, Cocks Combs, fat Livers and soft Roes of Carps. Take half a Dozen of young Pigeons, which you dress *au Soliel*, or with sweet Basil, or instead of Pigeons, a Couple of Chickens cut in four and marinated, or else larded with thin Bacon, and glazed like Fricandos. Take half a Dozen Vcal Sweetbreads, larded with fine Bacon ; let them stew and glaze like Fricandos. Take also a Dozen of large fine Crawfish ; boil them

them, then pick their Tails, cut off the small Claws; if you have Crawfish enough to make a Cullis, you may use it instead of other Cullis. Your Carp being done and ready to be served up, take it out, let it drain, keep in Readiness your Ragoo of Pigeons, Sweetbreads of Veal and Crawfish; unfold the Napkin, take off the Fat; then dish up your Carp with the Ragoo over it. Garnish your Dish with one Crawfish, one Pigeon, and one Sweetbread, placed by Turns 'till it is full; serve it up hot.

These Sorts of Entries generally serve to remove Soops:

Entry of Carps à l'Estoufade.

WHEN you have scal'd and wash'd your Carps, gut and wash the Inside with Wine; take an oval Stew-pan, the Bigness of the Carp, put in some Onions cut in Slices, and then your Carp; season it with Pepper, Salt, Cloves, a Dash of Vinegar and a Bottle of Wine, moisten it with hot Water, put it over a Stove, let it stew; when stewed, take it off, put the Wine with which you have washed your Carp into a Stew-pan, with some Anchovies cut small; let it have a Boil or two, then strain it off; put it again into the Stew-pan with a good Lump of Butter, and a Dust of Flour to thicken the Sauce; add Lemon Juice: Put your Stew-pan over the Fire, thicken your Sauce; let it be relishing; being well done, put in some good Butter rolled in Flour: Being ready to serve, dish it, and serve it up hot.

Other Entry of Carps Stewed.

YOUR Carp being scaled, washed, and gutted, split it in two, cut each Half in three Pieces, put them in a Stew-pan, with a Dozen of small Onions blanched, season them with Pepper and Salt,

Salt, a Bunch made with Parsley and sweet Herbs; moisten them with half a Bottle of good Wine; put them a stewing; take some Butter, put it in a Stew-pan with some Flour; put it over the Fire, stir it 'till it begins to have a Colour; moisten it with a little Fish Gravy, or with Water; this being well mixed and stirred together, put it into the Stew-pan with your Carp: Let it be relishing, dish it, and serve it up hot.

To stew Carps.

CUT them in Pieces according to their Size, set them a stewing in a Kettle, or Sauce-pan, with White Wine or Claret, and season them well with Salt, Pepper, Onion shred small, Capers, and some Crusts of Bread: Let all this stew together, and when it is enough, and the Sauce grown thick, serve it up.

Entry of a broiled Carp.

SCAL E and gut your Carp, slice it upon the Back, rub it with melted Butter, pepper and salt it, then broil it; put to it a Ragoo made with Mushrooms, soft Roes, Artichoke Bottoms, with Onions and Capers: Being ready to serve, dish it, with this Ragoo over it; serve it up hot.

A forc'd Carp.

GET a Couple of Soles, with a Pike, bone them, mince the Flesh with a few Onions, fine Spice, Pepper, Salt, Nutmeg, fresh Butter, and some Crumbs of Bread boil'd in Cream or Milk; thicken your minced Flesh with Yolks of Eggs, with the Whites whipped up to Snow. Take a large Carp, fill it with this minced Flesh, stew it with White-Wine in an oval Stew-pan, over a slow Fire, season'd with Pepper, Salt, Cloves, a Bunch of sweet Herbs and fresh Butter. Keep in Readiness a large

large Ragoo made with Morels, Truffles, Mushrooms, Bottoms of Artichokes, soft Roes of Carps, and Crawfish Tails; let it be palatable. Make your Ragoo pretty thin; put to it a good Cullis of Crawfish, or any other Cullis, then dish your Carp with the Ragoo over it; serve it up hot.

To dress a Carp au Court-bouillon.

WHEN the Carp is sealed and drawn, pull out the Fins, put it in an earthen Pan, and throw some scalding hot Vinegar and Salt upon it. Boil it in White-Wine and Vinegar, with Butter, Pepper, Onion, Cloves, and a Bay-Leaf; when it is boiled, garnish with Parsley, serve it up in a clean Napkin for the first Course.

To dress a Carp in a Demi-Court-bouillon.

CUT the Carp into four Quarters, leaving the Scales on, then boil it in Wine, a little Vinegar and Verjuice, Salt, Pepper, Cloves, Nutmeg, Chibbols, Bay-Leaves, burnt Butter, and Orange-Peel: Boil the Broth 'till there is but a small Quantity left; put in some Capers, and when you serve it, garnish with Slices of Lemon.

A Carp larded with Eel in a Ragoo.

TAKE a live Carp, knock him on the Head, scale and slice him from Head to Tail in four or five Slices, on one Side, to the Bone; then take a good silver Eel, and cut it as for larding, as long and as thick as your little Finger, rolled in Spice and sweet Herbs, and Bay-Leaf powder'd; then lard it thick on the slash'd Side, fry it in a good Pan of Lard: Then make for it a Ragoo with Gravy, White-Wine, Vinegar, Claret, the Spawn, Mushrooms, Balls, Capers, grated Nutmeg, Mace,
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a little Pepper and Salt, thicken it with brown Butter, and garnish with sliced Lemon.

To stew Carps à la Royale.

WHEN they are cleansed and gutted, lay them in a Marinade of Claret, Salt, Vinegar, whole Spice, whole Onions, Lemon-Peel shred, and Horse-Radish scraped; then set them a stewing gently for three Quarters of an Hour; then beat some Butter up in a Sauce-pan, with some of the Fish-Broth, a Couple of Anchovies, Shrimps, and Oysters. Dish your Carps on Sippets, pour this Sauce over them; garnish the Dish with the Melts, Slices of Lemon, and Horse-Radish.

To hash a Carp.

SCALE your Carp, skin him, and bone him, then hash the Flesh; put it into a Sauce-pan, and dry it over the Fire till it grows white; then lay it on the Table; take Mushrooms, Truffles, Cives, Parsley, shred them very small, mix them together and put to it. Brown a little Butter and Flour over the Fire, and put your Hash into it, giving it two or three Turns; season it with Pepper, Salt, and a Slice of Lemon, moisten with good Fish-Broth, and thicken with three Spoonfuls of a Cullis of Crawfish, or other Fish; then serve it up for first Course.

To dress a Carp à la Daube.

CLEAN and bone a Pair of Soles, and a Pike, then make a Farce of the Flesh of them, hashing it together very small, with a few Cives, Salt, Pepper, Mace, Nutmeg, fresh Butter, and some Crumbs of Bread soaked in Cream; thicken the Farce with Yolks of Eggs. Then take the Carp, fill the Body of it with this Farce, and set it

it a stewing in an oval Stew-pan, over a gentle Fire, in White-Wine, seasoned with Salt, Pepper, Cloves, good fresh Butter, a Bunch of sweet Herbs, and Slices of Lemon. While it is stewing, prepare a Ragoo of Melts of Carps, and Tails of Crawfish, Mushrooms, Truffles, Morels, and Artichoke Bottoms; let these be well seasoned and tossed up in a Sauce-pan with fresh Butter; put to it a Cullis of Crawfish. Lay your Carp in an oval Dish, pour on it your Ragoo, and serve it hot.

To marinate a Carp.

CLeanse and scale, then dry your Carp, and split it down the Back; flour and fry it crisp in Sallad-Oil; then fry it in a deep Dish; then put White-Wine Vinegar into a Pipkin, with Salt, Pepper, sliced Ginger, Nutmeg, whole Cloves, and large Mace, with a Bundle of all Sorts of sweet Herbs; boil all these together a little, and pour it on your Fish, then presently cover it close for two Hours, then lay some Slices of Lemon on it, and keep them close covered for Use.

To make a Florendine of Carps.

TAKE the Yolks of half a Dozen Eggs, and three Quarters of a Pound of Butter, and work them up in a Quarter of a Peck of Flour; dry it, add as much Water as will make it into a Paste, make it up as near as you can in the Form of the Fish. Scale a Carp, scrape off the Slime, draw it, take away the Guts and Gall, season it lightly with Salt, Pepper, and Nutmeg; put the Melt into the Belly, lay it into the Pye; lay on it Dates sliced in Halves, Barberries, Raisins, Orange and Lemon sliced, and Butter, close it up, bake it, when it is almost baked, liquor it with Butter, Claret, White-Wine,

Verjuice, and Sugar. Ice it over, and serve it up hot for second Course.

To make a Bisk, or Pottage of Carps.

GET twelve small Carps and one large one, draw them, take out the Melts, flay the small Carps, cut off their Heads, take out their Tongues, pick the Flesh from the Bones, put to it a Dozen large Oysters, and the Yolks of three or four hard Eggs; season with Salt, Cloves, and Mace; mash these all well together, and make it into a stiff Paste, with the Yolks of Eggs; roll the Paste up in Balls, lay them into a Stew-pan, put to them the Tongues and Melts of your Carps, three or four Anchovies, and twenty or thirty large Oysters, with about half a Pound of fresh Butter, a little White-Wine, a whole Onion, and the Juice of one or two Lemons, and set them over a gentle Fire to stew. In the mean Time scald and draw your large Carp, lay it with the Heads of your other Carps in a deep Pan, pour to it so much White-Wine Vinegar as will cover it, and be sufficient to boil it in; season it with Salt, Pepper, a Race of Ginger, whole Mace, an Onion or two, and a Lemon shred; put in also a Bunch of sweet Herbs; let your Carp lie in this for half an Hour. Put this Liquor, with the Seasoning, into a Stew-pan, lay in your Carp when it boils; let it stew gently, and after some Time put in your Heads. When it is stew'd enough take it off, and let it stand by in the Stew-pan: Then to dress your Bisk, set a large Silver Dish over a Chafing-dish, put in Sippets, and a Ladleful of Broth, then lay your Carp in the Middle of the Dish, with the Heads of the other twelve Carps round it, and the Melts, Tongues, and Oysters; then pour in the Liquor in which the Balls, Tongues, &c. were stew'd, and squeeze in the Juice of a *Seville* Orange or Lemon:
Gar-

Garnish with Slices of Orange or Lemon, and pickled Barberries, and serve it up to Table.

To broil a Carp.

WHEN your Carp is prepared, rub it over with melted Butter, and strew it with Salt; then lay it on the Gridiron: In the mean time, prepare a Sauce of drawn Butter, Anchovies, Capers, Vinegar, and sliced Lemon, season'd with Pepper, Salt, and Nutmeg.

To bake a Carp with Oysters.

SCAL E a Carp, scrape off the Slime, and bone it; then cut it into large Dice Work, as also the Melt, being parboiled; then have some great Oysters parboiled, mingle them with the Bits of Carp, and season them together with beaten Pepper, Salt, Nutmeg, Cloves, Mace, Grapes, Gooseberries, or Barberries, blanched Chestnuts, and Pistaches, season them lightly, then put in the Bottom of the Pye a good big Onion, or two, whole, fill the Pye, and lay upon it some large Mace and Butter, close it up and bake it, being baked, liquor it with White-Wine and sweet Butter, or beaten Butter only.

L A M P R E Y S.

The best of this Sort of Fish are taken in the River *Severn*, and when they are in Season the Fishmongers and others in *London*, have them generally potted from *Gloucester*; but if you are where they are to be had fresh you may dress them different Ways.

To fry Lampreys.

BLEED them and keep the Blood, then wash them in hot Water to take off their Slime, and cut them in Pieces. Fry them in clarified Butter with a little fry'd Flour, White-Wine, Salt, Pepper, Nutmeg, a Bunch of fine Herbs and a Bay-Leaf; fry all this together very well, then put in the Blood and a few Capers, and serve it hot.

To dress Lampreys with Sweet Sauce.

AFTER having sliced and cut them in Pieces, take out the String that runs along their Backs: Toss them up in Butter and a little fry'd Flour, 'till they are brown; then add some red Wine, a little Sugar, Cinnamon, Salt, Pepper, and two or three Slices of Lemon; when they are enough done, put in the Blood, give them a Turn or two more; so dish up your Ragoo and serve it hot.

To make a Lamprey-Pie.

YOUR Lampreys being well cleans'd from the Slime, set by the Blood, and let your seasoning be Salt, Pepper, Currants, Dates, beaten Cinnamon, candy'd Lemon-Peel and Sugar; then put them into a Pie; when it is baked, pour in the Blood and a little White-Wine, and when you serve it squeeze in the Juice of a small Lemon.

To broil Lampreys.

TAKE off the Slime, and then cut them in Pieces, as you do Eels that you intend to broil; melt a Lump of Butter, and put to it some shred Gives, Parsley, and savoury Herbs, with Pepper and Salt; put your Pieces of Lamprey into the Sauce-pan, and stir it all well together; then take

take them out, and drudge them with very fine Crumbs of Bread, and broil them over a gentle Fire. Serve them with a brown Sauce made as follows: Take a little Lump of Butter, put it into the Sauce-pan, with a Pinch of Flour, and brown it; add some Cives, Parsley, and Mushrooms, all shred very small, a few Capers, and an Anchovy, and season the whole with Pepper and Salt; moisten it with a little Fish Broth, and thicken it with a Crawfish or other Cullis. Pour this Sauce into the Bottom of your Dish, lay your Lampreys all round it, and serve them hot.

We serve it likewise with a sweet Sauce made with Wine or Vinegar, a Lump of Sugar, a small Stick of Cinnamon, and a Bay-Leaf, all boiled together. Then we take out the Cinnamon and Bay-Leaf, pour the Sauce into a Dish, and lay the broil'd Lamprey round it: so serve it warm.

Sometimes we serve a broil'd Lamprey with Oil, in this Manner: We take some Oil and Vinegar, Pepper, Salt, a little Mustard, one Anchovy, a few Capers, and a little Parsley, shred very small; we beat all this together in a Porringer, then pour it into a Saucer, which we place in the Middle of the Dish, and garnish it all round with Lampreys; so serve it.

At other Times we serve our broiled Lampreys dry, in Plates or little Dishes.

To bake Lampreys in Patty-Pans.

LET your Lampreys be roasted very tender, and basted with Butter; then either hot or cold, put them into your Pans, having first butter'd the Bottoms; season them with Salt, Pepper, Nutmeg, and savoury Herbs shred; put in Dates, Currants, and Slices of Lemon, and close them up; when they are baked, moisten them with White-Wine, Butter, Sack or Sugar.

To dress Lampreys the Italian Way.

SK I N them and season them with Salt, Pepper, Ginger, Cinnamon, and Nutmeg; put them into your Paste, either whole or cut in Pieces; put in Raisins, Currants, dried Prunes, Dates, and Cherries, and cover it all over with Butter; close up your Pie, and bake it. Then chop some sweet Herbs, pound some *Jordan* Almonds, and boil with Grapes, Raisins, Sugar and Verjuice, and when it is baked, pour in this Liquor strained. Ice it, and serve it up hot with White-Wine, the Blood of the Lampreys, the Juice of Oranges and Cinnamon.

E E L S.

The Eels that are taken in Rivers and running Waters are better than Pond-Eels; and of those the Silver Ones are most esteemed.

To farce Eels.

YO U may farce them on the Bone, in the Nature of a White Pudding, you make your Farce of the Flesh of your Eels, which you must pound in a Mortar, and put to it some Cream, some Crumbs of Bread, with Parsley, Gives, Truffles, and Mushrooms, season'd as usual. Lay this Farce very handsomely on the Bones of your Eels, drudge them well with very small Crumbs of Bread, and bake them in an Oven in a Tart-Pan, 'till they are of a fine brown Colour.

To dress Eels with White Sauce.

HA V I N G skin'd and cut them in Pieces, blanch them in boiling Water, then dry them with a Napkin, toss them up in Butter, with Salt, Pepper,
Cloves,

Cloves, and Lemon-Peel, together with a Glass of White-Wine. Toss up likewise some Artichoke Bottoms, Mushrooms, and Asparagus, with Butter and savoury Herbs; then make a White Sauce with the Yolks of Eggs and Verjuice, so serve them.

To dress Eels with brown Sauce.

YOUR Eels being cut in Pieces, toss them up in clarified Butter, a little Flour, a little Fish Broth, or thin Puree, Mushrooms, Cives, and Parsley shred very small, and a Faggot of Herbs; to which add Salt, Pepper, Cloves, and Capers; make all this boil together, and when your Ragoo is almost ready, put to it a little Verjuice and White-Wine, and let it boil a little longer; then thicken it with an Egg to take off the Fat, and serve it warm.

To fry Eels.

STRIP them, take out the Bones, cut them in Pieces, and lay them to marinate for two Hours in Vinegar, Salt, Pepper, Bay-Leaves, sliced Onion and Juice of Lemon; then drudge them well with Flour, and fry them in clarified Butter; serve them dry with fried Parsley.

To broil Eels.

AFTER having stripp'd and cut them in Pieces, make Gashes in them, and lay them awhile in melted Butter, a few savoury Herbs, Parsley, Onion, Pepper, and Salt, then warm this a little, and shake it all well together; this done, take out the Eels Bit by Bit, drudge them with the Crumbs of Bread, and broil them over a gentle Fire 'till they are of a fine brown Colour; when they are broiled make a brown Sauce with Cives, Parsley, and Capers,

pers, then put your Sauce in the Dish, and lay the Eels round it.

We likewise serve broiled Eels with green Sauce, which we make as follows: Pound some Sorrel, and squeeze out the Juice; then cut an Onion very small, and toss it up with Butter, and minced Capers: Mix with it your Juice of Sorrel, squeeze in an Orange, and add some Pepper and Salt; so serve it for first Course; we also serve it with *Sauce Robart*.

To dress Eels à la daube.

MINCE the Flesh of Eels and Tench, season it with Salt, Pepper, Cloves, and Nutmeg; cut the Flesh of another Eel into Lardoons, of which lay one Layer on the Skins, and then another of the minced Flesh, continuing to do so, 'till you have made it into the Shape of a Brick of Bread; wrap it up in a Linnen Cloth, and stew it in half Water, half Red-Wine, season'd with Cloves, Bay-Leaf, and Pepper. Let it cool in its own Liquor, cut it in Slices, and serve it in Plates or little Dishes.

To dress Eels the English Way.

RUB an Eel with Salt, then with a Towel, to take off the Slime, skin it, and cut it in three or four Pieces according to its Length; lay them in a Dish, and pour on them some good White-Wine; when they have lain a little while in it, take them out, and cut Notches from Space to Space on the Back and Sides, fill up these Incisions with a Sort of Farce, which make as follows: Take the Crumb of White Bread, and crumb it very small; take likewise all Sorts of savoury Herbs, Parsley, and Cives, and shred them very small; some Pepper, Cloves, Nutmeg, and Salt; add to this the Yolks of some hard Eggs, a convenient Quantity of fresh Butter, and having mixed all this together, fill up
with

with this Farce the Incisions you made in the Eel; which you then slip again into its Skin, and tie it at both Ends, prick it in several Places with a Fork, and then either roast it on the Spit, or broil it on the Gridiron; when it is done enough, take off the Skin, and serve it dry with Juice of Lemons, or else make a White Sauce of good Butter, Vinegar, Salt, and White Pepper, together with Anchovies and Capers.

Note, That only the large Eels are dressed in this Manner.

To spitcock an Eel.

YOU must split a large Eel down the Back, and joint the Bones, but do not strip off the Skin; cut the Fish in three or four Pieces, and while they are boiling over a gentle Fire, baste them with Butter, Vinegar, and Salt. Use no other Sauce but Butter and Juice of Lemon.

For Collar'd Eel, see among the Receipts for Collaring.

To bask Eels.

GET large Eels, draw, wash, bone, and mince them; season them with Cloves, Mace, and an Onion cut into four Quarters, put in a little White-Wine, and some Oysters, and an Anchovy or two; let them stew over a gentle Fire, and serve them up on Sippets. Garnish the Dish with some Slices of Orange.

To stew Eels.

PUT them into a Stew-pan with White-Wine, and a little Salt; when they are half stewed, put to them some Horse-Radish, an Onion quartered, a little grated Bread, and a little beaten Cloves

Cloves and Mace; when they are almost done, put in a little Butter, and a Glass of Claret, and an Anchovy quartered; give them a Walm or two, and serve them up.

To soufe Eels.

GET four large fat Eels, scour them in Salt, draw, wash, and cleanse them; cut them in Pieces four Inches long, score on the Back, and lay them to soak in White-Wine Vinegar, and Salt, for about two Hours; then boil them with Onions, sweet Herbs, and some Blades of Mace; then pour away the Liquor, let them cool; then boil a Pint of that Liquor with a Pint of White-Wine, and boil it up with some pounded Saffron; then take out the Spices that were boiled with the Eels, and pour them into your White-Wine; put your Eels into a Pot, and pour this Soufe over them.

Eel-Powts in Casserole.

HAVING cleansed your Eel-Powts, lay by their Livers, and fry the Powts in burnt Butter; then put them with the same Butter into a Stewpan, adding a little Flour and White-Wine: Season them with Salt, Pepper, Nutmeg, a Faggot of sweet Herbs, and a Slice of Lemon. Make a Ragoo with the same Sauce as that of the Eel-Powts, adding their Livers and Mushrooms; when you are ready to serve, garnish your Dish with it, adding the Juice of Lemon.

To make a Ragoo of Eel-Powts.

Cleanse them well from their Slime with hot Water, then flour and fry them; then put them into a Dish with burnt Butter, Flour, and dissolved Anchovies; season them with Salt, Cives, Nutmeg,

Nutmeg, and Verjuice ; and stew them well. Garnish with fry'd Parsley, and serve them.

T E N C H.

To stew Tench.

CUT them in Pieces, and fry them in browned Butter ; then set them to stew in the same Butter with White-Wine, Verjuice, Salt, Pepper, Nutmeg, a Bunch of sweet Herbs, a Bay-Leaf or two, and a little Flour. When the Fish is stewed enough, put in some Capers, and Oysters, with the Juice of Mushrooms, and Lemon. Garnish the Dish with fried Bread.

A Fricasey of Tench with White Sauce.

HA V I N G taken off the Slime, gut them, and cut off their Heads ; slit them in two, and cut each Half in three Pieces. Melt some Butter in a Sauce-pan, and put in your Tench, together with some Mushrooms. Let your Seasoning be Salt, Pepper, a Bunch of sweet Herbs, and an Onion stuck with Cloves : Toss up all this together, and then add to it a little boiling Water, and a Pinch of Flour ; make a Pint of White-Wine boiling hot, and put it into the Fricasey ; when it is wasted away as it ought to be, prepare a Thickening with the Yolks of Eggs, three or four, beat up in a little Verjuice, or boiled White-Wine, and bind your Fricasey with it, as you do one of Pullets ; put in a little minced Parsley, and a little scraped Nutmeg, so serve it.

A Fricasey

A Fricasey of Tench with Brown Sauce.

P Repare your Tench, as in the last Receipt, put some Flour and Butter into a Sauce-pan, and brown it; then put in your Tench with Mushrooms, and the Seasoning last before-mentioned; when you have toss'd them up, moisten them with a little Fish-Broth, or Juice of Onion, and having boiled a Pint of White-Wine, put it into the Fricasey; when it is enough, bind it with a brown Cullis, and serve it. When Asparagus and Artichoke Bottoms are in Season we use them in this Fricasey, having first blanched them.

To farce Tench.

T A K E off the Slime, and slit the Skin along the Back of your Tenches, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Tail and Head, and strip it off; then take out the Bone. This done, bone a Tench or a Carp; put to the Flesh of it, some Mushrooms, a little Parsley and some Cives; season it with Salt, Pepper, sweet Spices, and a very little sweet Herbs; then having minced it all well together, pound it in a Mortar, put to it a Piece of Butter, the Yolks of three or four raw Eggs, the Bigness of a couple of Eggs of the Crumb of Bread soaked in Cream, and pound it all well together; then farce your Tenches with it, and sew them up. Set a Pan over the Stove with some clarified Butter, and when it is hot fry the Tenches in it, one by one, 'till they are brown, and then take them up. Melt the Bigness of two Eggs of Butter in a Sauce-pan, then put to it a little Flour, and keep moving it 'till it is brown, moisten it with a little Fish-Broth, and a little White-Wine boiling hot; lay your Tenches into this brown, adding a Seasoning of Salt, Pepper, a Bunch of sweet Herbs,
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an Onion stuck with Cloves : So keep them simmering in it over a gentle Fire ; when they are enough, lay them in a Dish, pour on them a Ragoo of Melts, and serve them.

At other Times they may be served with a Ragoo of Crawfish or Oysters.

You may likewise broil these farced Tenches, rubbing them first over with melted Butter or Salt ; and when they are broiled of a fine brown Colour, serve them with a Ragoo of Truffles or Mushrooms.

Boiled Tench.

GET Tench fresh from the Pond, gut them, and clear them from their Scales, then put them into a Stew-pan, with as much Water as will cover them, some Salt, Pepper whole, some Lemon-Peel, a Stick of Horse-Radish, a Bunch of sweet Herbs, and a few Cloves ; then boil them 'till they are tender, and when they are enough, take some of the Liquor, and put to it a Glass of White-Wine, and a little Lemon-Juice, or Verjuice, and an Anchovy shred ; then boil it a few Minutes, and thicken it with Butter rubbed in Flour, tossing up a Pint of Shrimps with the Sauce, and pour it over the Fish. Serve it with Garnish of fry'd Bread, cut the Length of one's Finger, some Slices of Lemon and Horse-Radish scraped, with some pickled Mushrooms, if you will, or you may toss some of them in the Sauce.

To bake Tench.

TAKE your Tench fresh from the Pond, gut them, and clean them from the Scales, then kill them, by giving them a hard Stroke on the Back of the Head ; or else they will live many Hours, and even jump out of the Pan into the Oven, when they are half enough : Then lay them in a Pan, with some

some Mushrooms, Ketchup, some strong Gravy, half a Pint of pickled Mushrooms, as much White-Wine as Gravy; three or four large Shalots, an Anchovy or two, two or three Slices of fat Bacon, some Pepper, Cloves, and Nutmeg, at Pleasure, a little Salt, some Lemon-Peel, and a Bunch of sweet Herbs; then break some Bits of Butter, and lay them on your Fish, then cover all as close as you can, and give them an Hour's baking.

When they are enough, lay them in a hot Dish, and pour off the Liquor, and strain it, only preserving the Mushrooms; then add to it a Spoonful of Lemon-Juice, and thicken your Sauce with the Yolks of four Eggs, beaten with Cream, and mix'd by Degrees with the Sauce. Pour this over your Fish, and serve it hot with a Garnish of Beat-Roots sliced, some Slices of Lemon-Peel, and some Horse-Radish scraped.

Another Way to bake Tenches.

GET your Tenches, prepare and farce them as above; rub a silver Dish or a Pastry-pan with Butter; over which lay a Seasoning of Salt, Pepper, sweet Herbs, and Spices, an Onion cut in Slices, some whole Cives, and a little minced Parsley; then lay in your Tenches: Lay some of the same Seasoning over them, sprinkle them with melted Butter, drudge them with very fine Crumbs of Bread, and bake them in an Oven; we serve them with Ragoos of all Sorts of *Legumes*, which must be laid under them; or with a Cullis of Crawfish, or with Anchovy Sauce, and sometimes dry.

To roast Tench.

HAVING cleans'd it well from the Slime, make a little Hole as near the Gills as you can, take out the Guts, and cleanse the Throat; stuff the
Belly

Belly of the Fish with sweet Herbs; then tye the Fish to the Spit with two or three Splinters, and roast it; mix Butter with Vinegar or Verjuice, and Salt, and baste it often.

To soufe Tench.

DR A W your Tench at the Gills, and cut them off, that will make them boil the whiter: Season the Water with Vinegar, Salt, Bay-Leaves, Faggots of sweet Herbs, whole Cloves, and Mace, wipe off the Slime, but do not scale them; and when they are boiled, wash off the loose Scales, strain the Liquor thro' a Jelly-Bag, and put some Isinglass into it that has been washed and steeped, and boil it; lay your Fish into the Dish, strain the Liquor thro' the Bag into the Dish; let it stand 'till it is cold, and serve it.

This Jelly will serve to jelly Lobsters, Prawns, or Crawfish; hanging them in some Glass by a Thread at their full Length, and filling the Glass with the Jelly while it is warm, and turning it out of the Glass when it is cold.

B A R B E L S.

To stew Barbels.

HA VING scaled and drawn your Barbels, put them into a Stew-pan, with Wine, fresh Butter, Salt, Pepper, and a Bunch of sweet Herbs; when they are ready, knead a Bit of Butter with a little Flour, and put it in to thicken the Sauce; so serve them:

Others dress them as above, excepting the Butter, of which they use none: But when the Barbels are stewed, then serve them up with a Ragoo made of Mushrooms, Truffles, Morels, Artichoke

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Bottoms,

Bottoms, Salt, Pepper, fresh Butter, Broth made of Fish, or Juice of Onions.

To dress Barbels au Court-bouillon.

IT is generally the largest Fish that is dressed in this Manner : Take, therefore, a large Barbel, and draw it, but do not scale it. Lay it on a Dish, and throw on it Vinegar and Salt scalding hot : Then set your Fish over the Fire with White-Wine, Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-Leaves, Onions, Lemon or Orange-Peel ; when it boils very fast put in your Barbel, and when it is boiled, take it up, and serve it dry upon a clean Napkin, instead of a Dish of Roast-Meat. Let your Garniture be Parsley, or Garden Cresses.

To broil Barbels.

YOU must scale and draw them, then cut small Notches in their Sides ; then rub them over with melted Butter, and strew pounded Salt upon them, so broil them on a Gridiron. Let the Sauce be fresh Butter, with Salt, Pepper, Nutmeg, Capers, Anchovies, and Cives shred small ; use a little Flour to thicken it, and put in a little Water, with two or three Drops of Vinegar, and keep it continually shaking 'till it is come to a due Thickness, then pour it on the Fish. Let your Garniture be fried Mushrooms, with Roes of Carps, and Slices of Lemon.

To hash Barbels.

BONE them, and hash the Flesh ; put it into a Sauce-pan, and dry it over the Fire 'till it is grown white ; then mix it with Mushrooms, Truffles, Cives, and Parsley cut very small : Brown some fresh Butter in a Sauce-pan with a little Flour, and put in the Hash ; let it have two
or

or three Turns, season it with Salt, Pepper, and a Slice or two of Lemon; moisten it with some Fish Broth, and three or four Spoonfuls of Crawfish Cullis, or of other Fish, to thicken it, and serve it hot for a first Course.

To boil Barbels.

AFTER they are scaled and drawn, make small Incisions in the Sides of them; then rub them with melted Butter, and strew them over with pounded Salt: This done, lay them on the Gridiron, and when they are broiled, make your Sauce with fresh Butter, Salt, Pepper, Nutmeg, Anchovies, Capers, Cives shred small, with a little Flour to thicken it, put to it likewise a Drop of Water, and as much Vinegar, shaking it continually 'till it be thickened, and then pour it on your Fish: Otherwise you may use the same Sauce as for a roasted Pike.

M U L L E T S.

There are two Sorts of Mulletts, the Sea-Mullet and River Mullet, both equally good.

To boil Mulletts.

YOU must boil the Fish, but lay by the Roes and Livers; when the Fish is boiled, pour away most Part of the Water, and put into the rest a Pint of Claret, some Salt, and Vinegar, and two sliced Onions, with a Bundle of Winter Savoury, Marjoram, and Thyme, sliced Nutmeg, broken Mace, and the Juice of a Lemon. Boil all these well together, then put in the Fish, and when you judge that it tastes strong of the Ingredients, put in three or four Anchovies, and serve it up with stewed Oysters.

To broil Mulletts.

WHEN we have scaled and gutted them, we cut Gashes in the Sides of them; dip them in melted Butter, and then broil them. We make a Sauce with clarified Butter, fried Flour, Capers, Slices of Lemon, Faggot of Herbs, Pepper, Salt, Nutmeg, and Verjuice, or Juice of Orange.

To fry Mulletts.

After you have prepared them as above, fry them in clarified Butter: Let your Sauce be some of the same Butter in which they were fried, with Anchovies, Capers, Juice of Orange, and Nutmeg. Rub the Dish with a Shalot, or a Clove of Garlick.

You may likewise put them in a Pye, as you do several other Fish.

To marinate a Mullet.

YOU must, to a Quart of Water, take a Gallon of Vinegar, a good Handful of Bay-Leaves, as much Rosemary, a Quarter of a Pound of beaten Pepper; put all these together, and let them seeth softly, and season it with a little Salt, then fry your Fish with frying Oil, 'till it is enough, and afterwards put it into an earthen Vessel, and lay the Bay Leaves and Rosemary between and about the Fish, and pour the Broth upon it, and when it is cold, cover it up to keep 'till you want it.

To bake Mulletts.

TAKE some Mulletts, scale, draw, wash and dry them, then lard them with salted Eel, season them, and make a Pudding for them with grated Bread, fresh Eel minced, and sweet Herbs, Salt, Nutmeg, the Yolks of hard Eggs
and

and Anchovies minced small; put this into the Bellies of the Mulletts: if you keep them whole, or else cut them in four Pieces, and season them with Pepper, Ginger, and Nutmeg, and lay them in your Pye, and make Balls of your Farce; and lay them upon the Pieces of Mullet; then lay on also Prawns or Cockles, Capers, Yolks of Eggs minced, large Mace, Butter, and Barberries, and close up your Pye; when it is baked stick the Lid with Lozenges, Cuts of Paste, or other Garnishes; fill it up with beaten Butter, and garnish it with Slices of Lemon.

P I K E.

To dress a Pike the German Way.

GUT your Pike, and wash it very clean; then split it in two Parts close by the Bone, and half boil it in Water; then take it out and scale it, 'till it becomes very white; then put it into a Stew-pan, with White Wine, Capers, Anchovies, Mushrooms, Thyme, and sweet Herbs chopt very small, and also some Truffles and Morels. Let these all stew together gently, that the Fish may not break; then put in a good Piece of Butter, and a little Cheese grated; when the Sauce is grown thick, dish it handsomely, garnish it with what you please, and serve it hot.

Pike au Swimmier.

TAKE a Pike, gut, wash, and dry it; then make a good deal of Force-Fish with Eel, Whiting, Anchovy, Sewet, Pepper, Salt, and crumbed Bread, also Yolks of Eggs, Thyme, and Parsley, and a Bit of Shalot; then fill the Belly full of this Forcing, and draw with a Pack Needle,

M 3

some

some Packthread through the Eyes, the Middle and Tail, in the Shape of an S; then wash it over with Butter and Egg, and crumb it over with Bread: You may bake it, or roast it with a Caul over it, and sauce it with Capers and Butter the *French* Way.

Another Way to dress a Pike.

YOU may roast it with a good Forcing in the Belly, with Oysters, Liver, Sewet, Crumbs of Bread, Thyme, Parsley, and Eggs, Anchovies, and a Shalot; fill the Belly, and either bake or roast it; sauce it with Oyster Sauce; the *French* Way is with Caper Sauce; and you may boil it with Anchovy Sauce, or fry it in Slices; and serve it with plain Butter or fried Parsley.

To souse a Pike.

AFTER having put your Pike into as much Water as will cover it, with a Handful of Bay-Leaves, some Cloves and Mace, let it boil 'till it is so tender that a Straw may be run thro' it; then take it up, and put it in Liquor, White-Wine and Vinegar with an Anchovy: When your Pike is cold, slip it into the Pickle, which will turn to a Jelly, and keep for a considerable Time.

To dress a Pike with Oysters.

SCALE and gut it, wash it clean, cut it in Pieces, and put them in a Stew-pan, with White-Wine, Parsley, Cives, Mushrooms and Truffles, all of them hashed together, with Salt, Pepper, and Butter, and set over a Stove to stew; blanch some Oysters, in Water, and a little Verjuice; then throw them with their own Liquor, into the Stew-Pan, but not 'till the Pike is near enough; when done serve it, garnishing your Dish with sliced Lemon.

To

To farce a Pike.

TAKE a Pike, draw, scale, and take out the Bone by the Back, so that the Head and Tail may be left hanging by the Skin; then mince the Flesh with a Piece of Carp or Eel, Mushrooms, Cives, and Parsley; season all with Salt, Pepper, and Nutmeg; then add a Clove and half a Dozen Coriander Seeds bruised; put Butter to it, and pound all together, with Crumb of Bread simmering over the Fire in Cream, and the Yolks of two raw Eggs; these being all mixed together, stuff your Pike with this Farce, sew it up, and lay it in a Stew-pan at its full Length. Put some Butter and Flour into a Sauce-pan, and brown it; then put in some White-Wine and Fish-Broth, of each a like Quantity; pour this into your Stew-pan to the Pike; season with Salt, Pepper, Cloves, sweet Herbs, Parsley, and Onions; let your Pike only simmer, lest it break. In the mean time, prepare a Ragoo of the Tails of Crawfish, Mushrooms, the Tops of Asparagus, if in Season, toss these up in a little fresh Butter, add to them a little Fish-Broth to moisten it, and a little Crawfish, or other good Cullis to thicken it. When your Pike is enough, take it up, lay it in a Dish to drain; then dish it in another Dish, pour the Ragoo upon it, and serve it up to Table hot.

Take Notice, that if you use the Tops of Asparagus, they must be first blanched, and not put into the Ragoo, 'till you are just going to serve it up, or else they will be too much done.

To boil a Pike the French Fashion.

TAKE a Pike, cut it in three Pieces, boil him in Wine and Water, an equal Quantity of each, and a little Lemon-Peel: When the Liquor boils,

put in the Pike, with a good Handful of Salt. Then, having prepared a Sauce of beaten Butter, Water, two or three Lemons in Slices, the Yolks of two or three Eggs, and some grated Nutmeg, dish your Pike on Sippets, and stick it with some fry'd Bread; run the Sauce over it: Garnish with some Barberries, or Lemon, and sliced Ginger.

To dress a Pike a Cubilo, the Dutch Way.

TAKE a large Pike, scale it, gut it, wash it clean, and cut off the Head; then cut it in Slices about an Inch thick, endeavouring to cut it in the Joints. When you come toward the Tail, cut through the Bone, and leave the Fish whole on the Underside, so that it may hang together; then put it into a Pan of cold Water. Set on good Store of Water, season it pretty high with Salt: When it boils up, pour in a Quarrer of a Pint of Vinegar, skim it well, divide the Head in two, and put that and the Tail in the boiling Water about five or six Minutes before you put in your Slices; take the Gall from the Milt, and put the Milt in also. When they have boiled about a Quarter of an Hour, take them up and drain them, lay the Head and Tail in the Middle of the Dish, and the Slices round with some Sippets under. For the Sauce, the *Hollanders* use only oiled Butter, melted gently over the Fire, stirred about with a Ladle, and poured over the Fish: But you may use drawn Butter. A Pound of Butter, with a Spoonful of Water drawn up, will be, as thick as Cream, squeeze in a Lemon, and serve it up hot.

To dress a Pike in Casserole.

AFTER having scaled your Pike, lard it with the Flesh of an Eel; then put it into a Stewpan with White-Wine, burnt Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bay-Leaf, green Lemon,

mon, and a Faggot of Sweet Herbs. Let them stew over a gentle Fire ; in the mean Time prepare a Ragoo of Mushrooms, Oysters, Capers, some of the Liquor wherein they are stewed, and some Flour. When all is enough, dish your Fish, pour your Ragoo over it, garnish with fry'd Mushrooms, Carps Roes, and Slices of Lemon, and serve it up hot.

To fry a Pike in Fillets.

GUT and scale your Pike, cut it into Slices or Fillets, put them into a Marinade of Verjuice, Salt, Pepper, the Juice of Lemon, Cives, Bay-Leaves, but not above half an Hour ; then dip them in a thin Paste or Batter, and fry them, dish them, garnish with Slices of Lemon, and Parsley, and serve them up. Or you may put them into white Sauce, which is made of the Crumb of Bread pounded, and strained through a Sieve, after it has had two or three Walms in a Stew-pan with a little Broth, or a Cullis of Fish ; when you serve it up, squeeze in some Juice of Lemon.

To marinate a Pike.

MAKE a Marinade as mentioned in the last Receipt. Gut and scale your Pike, then lay it in this Marinade for two Hours ; take it out, drudge it with Flour, and fry it, or you may bake it in a Patty-pan ; then dip it in melted Butter, drudge it with Bread grated fine, and sifted through a Sieve, and Salt, bake it brown, and serve it up with Sauce made of clarified Butter, the Juice of an Orange, Salt, Pepper, and Anchovies, melted and strained through a Sieve. Garnish with the Milts of Carps, or Livers of Pikes fry'd, and fry'd Parsley, and serve it up hot.

To

To dress Pikes à la Sainte Robert.

GUT, scale, and slit your Pikes, divide each into Pieces, score them, then lay them for an Hour in a Marinade of Vinegar, Salt, Pepper, sweet Basil, Bay Leaves, Slices of Onions and Lemon; then take them out, dry them with a Linnen Cloth, flour and fry them in Butter; make your Sauce *Robert* in the following Manner; set a Sauce-pan over a Stove with a good Quantity of Butter; put into it some Onions cut in Slices, fry them brown, moisten them with good Fish-Broth; let them stew in it for some Time; when they are stewed enough, skim off all the Fat and thicken the Liquor with a Cullis. Lay your Pikes into this Sauce, let them simmer in it a little while, then dish your Pikes, and set the Dish over a Stove, put in a little Mustard and a Drop of Vinegar, pour your Sauce on your Pikes, and serve them up hot.

To stew a Pike the French Way.

YOUR Pike being gutted, and split down the Back, let the Liquor be Water and Salt, and boil before you put it in; then take a Stew-pan, put into it as much Claret as will cover the Pike, take your Pike out of the Water, cleanse it from the Blood, put it into the Wine in the Stew-pan, add three or four Onions sliced, Salt, gross Pepper, and three or four Blades of Mace; then put in the Pike; when it boils up, cover your Stew-pan; when it is enough, dish it with Sippets round about, pour all your Broth, Spice, &c. over it; garnish it with Slices of Lemon and Lemon-Peel, run it over with beaten Butter; garnish the Dish with dry grated Manchet and serve it up hot.

To

To stew a Pike after the City Fashion.

WHEN you have drawn and cleansed your Pike, put it into a Dish, with as much White Wine as will just cover it, set it over the Fire, and when it boils put in your Fish, and as it boils skim it ; add some Salt, whole Cinnamon, and large Mace ; when it is enough, dish it, having some Currants and Prunes ready boiled, lay them over it ; thicken the Broth with the Yolks of three or four Eggs, beaten Butter, Cream, and Sugar, pour it over your Fish, lay over it Mace, Cinnamon, and some Bunches of Barberries, Slices of Lemon, and scrape over it a little Lemon Peel, and serve it hot.

To roast a Pike.

GET a large Pike, gut it, and clean it, and lard it with Eel and Bacon, as you lard a Fowl ; then take Thyme and Savoury, Salt, Mace, and Nutmeg, some Crumbs of Bread, Beef Sewet and Parsley ; shred all very fine, and mix it up with raw Eggs ; make it in a long Pudding, and put it in the Belly of your Pike, skewer up the Belly, and dissolve Anchovies in Butter, and baste with it ; put two Splints on each Side the Pike, and tie it to the Spit ; melt Butter thick for the Sauce, or, if you please, Oyster Sauce, and bruise the Pudding in it. Garnish with Lemon.

Another Way to roast a Pike.

SCALE your Pike, and slash it from Head to Tail, and lard it with Lardoons of Eel roll'd in sweet Herbs and Spice ; fill it with Forced-Meat of Fish ; roast it at Length, baste and bread it ; or you may turn its Tail into its Mouth, and brown it off in the Oven. Let the Sauce be drawn
Butter,

Butter, Anchovies, the Roe and Liver with Balls, Mushrooms, Capers, and Oysters: Garnish with sliced Lemon.

Another Way.

CLEAN, scrape, and gut your Pike, lard the Back with pickled Herring; take Claret and large Oysters, season your Oysters with Pepper and Nutmeg; mix with them some Slices of Onion, Winter Savoury, and Thyme; and fill the Belly of your Pike with them; sew up its Belly, and bolster up its Sides with two flat Sticks, about the Breadth of a Lath; lay it down to the Fire, tie Rosemary and Bays to keep off the Heat from coming too much to it, where it is not defended by the Laths from scorching; baste it with Butter beat up with Claret; when it is roasted enough, take it up, take the Stuffing out of the Belly, and make a Sauce of that and its own Dripping, some beaten Butter, and Claret; and having dished it, serve it up hot.

Another Way.

TAKE a large Pike, draw, wash, and clean it; then take a Pint of Oysters, or Shrimps, three or four Anchovies, an Onion or Shalot, Nutmeg, Cloves, and Mace, with a little Parsley, shred these very small, and mix it with Butter; with this stuff the Belly of the Pike, and strew some of it upon the Outside of it; then fasten your Pike on the Spit, and baste it either with Butter or Claret, some of the Liquor of your Oysters, Butter, Anchovy, Spice, and Vinegar, with a little Flour to thicken it.

S C A T E

S C A T E and T H O R N -
B A C K.

To crimp Scate.

IT must be cut into long Slips cross-ways, the Flesh into ten Pieces, Inch broad, and ten long, more or less, according to the Breadth of your Fish ; then boil it off quick in Water and Salt, and send it dry on a Dish turned upside down in another, and serve Butter and Mustard in one Cup, and Butter and Anchovy in another.

Scate or Thornback, the Dutch or English Way.

HAVING skinned them on both Sides, cut the two Sides from the Body, and each Side down through the Middle ; then lay each Half cross-ways, and cut it in Slices cross-ways, half an Inch thick. When you come up toward the thick Part, cut it thinner ; throw it in cold Water with the Liver, an Hour or two before you boil it. If your Fish is fresh, it will make it curdle and turn crimp. Then boil it in a brass Dish, with fresh Water, Salt, and Vinegar ; skim it well in the Boiling ; put your Liver a boiling two or three Minutes before you put in your cut Fish, which will be boiled in a Quarter of an Hour ; take up your Slices carefully, that you break them not ; for they will be turned round like a Hoop, and very tender ; drain them well, and slip them into your Dish, with some Sippets under them. Let your Sauce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flour, the Yolks of two Eggs, some scraped Nutmeg, a little beaten Pepper, and minced Anchovy ; draw this up together to the Thickness of a Cream ; then put in a good Spoonful of Mustard,

tard, and half a Lemon; pour it hot over your Fish, and lay the Liver upon it. Let your Garnishing be a little picked Parsley, clean washed; so serve it up.

This Sauce is proper for boiled Smelts or Sparlings, or for boiled fresh Herrings.

Scate or Thornback, au Court-bouillon.

WA S H it clean and gut it, then boil it in Water with Vinegar, Salt, Pepper, Cloves, and savoury Herbs; when it is almost boiled, throw in the Liver to boil in a Moment, then take the Fish off the Fire, and let it stand in its own Liquor. When it is almost cold take it up, skin it, and pick out the Thorns; having cleaned it well, lay it in a Dish, and serve it with a brown Sauce, made of oiled Butter and Parsley tossed up in it, with a Drop of Vinegar.

Scate, with Anchovy Sauce.

TH E Scate being boiled, as in the foregoing Receipt, let it stand to cool, then skin it and take out the Thorns in like Manner; lay it handsomely in the Dish you intend to serve it in, and set it over a Chafing-Dish of Coals; mean while prepare the following Sauce; put into a Sauce-pan some fresh Butter and a Pinch of Flour; season it with Salt, Pepper, and Nutmeg, moisten it with a little Vinegar and Water; wash a Couple of Anchovies, mince them, and put them into the Sauce, and turn it over the Stove; when the Sauce is thickened, pour it on your Scate, and serve it hot for the first Course.

At another Time you may serve it with Capers in White Sauce, or with a Crawfish Cullis in White Sauce likewise, and pour it on your Fish.

To fry Scate with a Brown Sauce.

YOUR Scate being gutted, cut it in two in the Middle, and blanch it in scalding Water, take off the Skin and the Thorns, and set it a cooling; then drudge it with Flour, and fry it in clarified Butter; when it is fried, take it up, drain it, and put it into a Sauce-pan. Make a brown Sauce as follows: Mince some Cives and Parsley; set a Sauce-pan over a Stove with a Lump of fresh Butter, and melt it; then put in a little Flour and brown it; when it is browned put in the Cives and Parsley, together with Fish-broth, or Juice of Onions; season it with Salt and Pepper; let it simmer a while, then put it into the Sauce-pan to your Scate, with some minced Capers, and let it all simmer together; take up your Scate, and having laid it in a Dish, bind your Sauce with a Crawfish or other good Cullis, pour it on your Scate and serve it.

At another Time the Scate being fried, and having simmered in the brown Sauce, as above, it may be served with pouring on a Ragoo of Crawfish, or of Milts, or Muscles.

FLOUNDERS *and* PLAICE.

Flounders with Sorrel.

TAKE Flounders, gut and cleanse them well, then slash them cross ways three Cuts only on one Side, and lay them in your Sauce-pan; put in as much Water as will just cover them, with a little Vinegar, Salt, and one Onion, boil them quick, then boil four Handfuls of Sorrel, pick'd off the Stalks, and chop it very small, and put about half a Pound of melted Butter, or more, according to the Quantity of your Fish, so put it over your Flounders, and serve away quick.

To

To dress Flounders or Plaice with Garlick and Mustard.

TAKE Flounders or Plaice, that are very fresh, cut all the Fins and Tails, then take out the Guts and wipe them very clean, they must not be at all washed; then with your Knife score them on both Sides very grossly; then take the Tops of Thyme, and cut them very small, and take a little Salt, Mace, Nutmeg, and mingle the Thyme and those together, and season the Flounders, lay them on a Gridiron and baste them with Oil or Butter, let not the Fire be too hot; when that Side next the Fire is brown, turn it, baste it on both Sides till you have broiled them brown, when they are enough make your Sauce with Mustard, according to your liking, six Anchovies dissolved very well, about half Pound of Butter drawn up with Garlick, Vinegar, or bruised Garlick in other Vinegar, rub the Bottom of your Dish with Garlick, so put your Sauce to them, and serve them; you may fry them if you please.

A Pricasey of great Plaice or Flounders.

RUN your Knife all along upon the Bone, on the Back-Sides, from Head to Tail, and take the Bone clear out; then cut your Plaice in six Collops, dry them very well from the Water, sprinkle them with Salt, and flour them well, and fry them in a very hot Pan of Beef-Dripping, so that they may be crisp; take them out of the Pan and keep them very warm before the Fire; then make clean the Pan, and put into it Oysters and their Liquor, some White Wine, the Meat out of the Shell of a Crab or two: Mince half the Oysters, some grated Nutmeg, three Anchovies; let all these stew up together, then put in half a Pound of Butter, and put in your Plaice or Flounders, and toss them well

well together, and dish them on Sippets, and pour the Sauce over them. Garnish the Dish with Yolks of hard Eggs minced, and sliced Lemon. After this Manner do Salmon, or any firm Fish.

Another Way to dress Flounders.

HAVING flead off the black Skin, and scored the Fish over on that Side with a Knife, lay them on a Dish, and pour on them some Vinegar, and strew good Store of Salt, let them lie for half an Hour; in the mean Time set on the Fire some Water and a little White Wine, Garlick, and Sweet Herbs, as you please, putting into it the Vinegar and Salt wherein they lay, when it boils put in the biggest Fish, then the next, 'till all be in; when they are boiled take them out, and drain them very well, then draw some sweet Butter thick, and mix with it some Anchovies shred small, which being dissolved in the Butter, pour it on the Fish, strewing a little sliced Nutmeg, and minced Oranges and Barberries.

To boil Flounders or Plaice.

PUT Salt, whole Spice, White-Wine, and a Bunch of sweet Herbs into your Water; when it boils put in a little Vinegar, for that will make the Fish crisp; let it boil apace before you put in your Fish; let them boil 'till they swim; then take them up, and drain them well; take a little of the Liquor, put into it some Butter, two or three Anchovies, and some Capers; set it over the Fire, and beat it up thick; then pour it over the Dish, with Parsley, Capers, Orange and Lemon.

Another Way.

BOIL sweet Herbs, Tops of Rosemary, Thyme, Winter Savoury, and sweet Marjoram, pickt Parsley, and a little whole Mace, in White-Wine and Water, of each an equal Quantity; when they have boiled for some Time, then put in your Flounders, skim them well, then put in the Crust of a *French Roll*, a Quarter of a Pound of Butter; season with Salt, Pepper, and Verjuice, and serve it up hot.

To stew Flounders.

GET large Flounders, and score them; then lay them in a Pan; pour round them a Pint of Sallad-Oil; slice two or three Races of Ginger over them, also some whole Cloves, and a Blade or two of Mace: Pour upon them a Pint of White-Wine Vinegar, mixed with a Pint of Claret; add a Nutmeg sliced, two or three Onions cut, and a Bunch of sweet Herbs; Stew all these together, mince a Handful of Parsley small, put it in a little before they are stewed enough, lay Sippets in the Dish, put in your Fish, pour on the stewed Liquor; garnish with green Parsley and Slices of Lemon.

Another Way.

TAKE small Flounders, clean them, cut them a-cross in the Middle, and place these Halves Heads and Tails in your Stew-pan, with as much Water as will cover them; put into the Liquor a Blade of Mace, some Salt, a Bit of Lemon-peel, and a Spoonful of Lemon-juice; mix together some Crumbs of Bread, Salt, Pepper, Nutmeg, Thyme, and Onion, shred very fine, and strew these over your Fish, when enough serve up hot; garnish with rasp'd Bread and sliced Lemon.

To

To make a Flounder or Plaice Pye.

WHEN they are drawn and washed, cut off their Fins, and score them, then season them with Salt, Pepper, Nutmeg, and Mace; mince some Leeks very small, and strew them over the Bottom of the Pye; then lay on your Flounders, and lay upon them the Meat of the Tails and Claws of Lobsters, cut into small Pieces, the Yolks of hard Eggs, and Onions; then lay on Butter, close up your Pye, and bake it; when it is done, mince Parsley very small, put it into White-Wine, the Meat of the Body of a Lobster, the Yolk of an Egg, and some drawn Butter, shake these together in the Pye, and serve it up hot.

S A L T - F I S H.

To fry Salt-Fish.

HAVING water'd the Tail of the Salt-Fish 'till it is very fresh, cut it in Slices, or fry it whole, as you please; when you have dry'd it well, drudge it with Flour, fry it in clarified Butter 'till it is brown, and serve it up dry, with nothing but fry'd Parsley.

To farce the Tail of a Salt-Fish.

MINCE the Flesh of a Carp, and half the Quantity of the Flesh of an Eel together, with Mushrooms, and add to them Cream, and the Yolks of three or four Eggs raw; season them with Salt, Pepper, Spices, Cives, Parsley, and sweet Herbs minced, mingle all these well together, and pound them in a Mortar with sweet Butter. Boil the Salt-Fish Tail, take out the Flesh in Flakes, keep the Bone whole, with the End of the Tail

hanging to it. Then brown some Butter with Flour in a Sauce-pan, and toss up some Mushrooms and Truffles in it ; put in a little Fish-Broth to moisten them, let them stand a little while to simmer ; then skim off all the Fat, and add to the Ragoo the Flakes of your Salt-Fish, with the Milts of Carps ; put in some Crawfish Cullis to bind it, and set it by to cool. Lay the Bone of your Salt-Fish, with the Tail, in a Dish or Pasty-pan, and lay your Fish about it in the Shape of a Salt-Fish's Tail ; make round it a Rim two or three Inches high, pour your Ragoo into it, and cover it with some Farce of Carps, &c. smooth it over with a Knife dipt in beaten Egg ; pour over it melted Butter, drudge it with grated Bread, and set it in an Oven 'till it is of a fine Colour, and serve it up for a first Course.

If it be but a Pasty-pan, thin Slices of Bread must be laid under it, to prevent it from sticking to the Pan ; and that you may slide it the easier out of the Pasty-pan into the Dish you intend to serve it in.

To dress Salt-Fish à la Sainte Menebout.

TAKE a Couple of Tails of Salt-Fish, put them into boiling Water, and when they are boiled, divide them into Stakes as large as you can. In the mean Time make a Sauce for them thus ; take a Stew-pan, put in it some sweet Butter, a Pinch of Flour, set it over a Stove ; put in also some Cream, Pepper and Nutmeg, Capers, Mushrooms, Truffles, and Parsley shred ; when these have simmered together for some Time over a Stove, set it by to cool, while you make a Hash of Carp in the Manner following : Take a Carp, scale, skin, and bone it, hash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire 'till it grows white ; then take it out, put to it a few Mush-

Mushrooms and Truffles, some Cives and Parsley, all minced very fine, and mixed well together. Then set a Sauce-pan over a Stove, with a good Piece of fresh Butter in it, 'brown it with Flour; then put your Hash into it, season with Salt, Pepper, and a Slice of two of Lemon; let it have two or three Turns over the Fire; then moisten it well with Fish Broth, and thicken it with three Spoonfuls of Crawfish, or other Fish-Cullis. When this Hash is made, put it into a Dish. Garnish the Brims all round with your Salt-fish, but lay them not so as to cover the Hash in the Middle; strew over the whole Crumb-Bread, crumbled very fine, set it in an Oven to brown, and serve it up hot for a first Course.

To dress Salt-Fish a la Mountizeur.

PICK the Flesh of a Carp from the Bones, and clear from the Skin, mince it small; put a Stew-pan over a Stove with a good Quantity of Butter, and five or six whole Onions; when the Butter is melted put in the minced Carp; season it with Nutmeg and Pepper. In the mean Time boil your Salt-Fish, pick the Flesh of that from the Skin and Bones, and mince that very small with two, or four Rolls soaked in Milk very thick; mix all these together with a Piece of fresh Butter, and some Nutmeg; when you have done this, spread your Cod as long as the Size of your Dish will allow; lay on the Dish some of the minced Fish; lay the whole Cod in the Middle of the Dish; lay some of your minc'd Fish about it; lay upon it Oysters, pour over it melted Butter, strew over it some grated Bread, and set it under a baking Cover, or in an Oven. Make a Sauce for it of Butter, Milk, and Nutmeg; pour a little over the Fish when it comes out of the Oven, put the rest

in a Baſon or Porringer, and ſerve it up hot for a firſt Courſe.

S O A L S.

Soals, with a Ragoo of Crawfiſh.

TAKE ſome Soals, and having gutted, ſcraped, waſhed and dry'd them, cut off the Heads and the Tails; ſlit them along the Back and take out the Bones. Take a ſmall Soal and bone it, lay the Fleſh on a Table, with a little Parsley and Cives, ſome Muſhrooms, the Yolks of three or four raw Eggs, the Bigneſs of an Egg of Bread ſoaked in Cream, and freſh Butter in Proportion; ſeaſon this with Salt, Pepper, ſweet Herbs, and a little Spice, mince it all well together, and pound it in a Mortar, then farce your Soals with it. Rub the Bottom of a Diſh, or Paſty-pan, over with Butter, ſeaſon it with Salt, Pepper, a very little ſweet Herbs, and minced Parsley, together with a Couple of whole Leeks; then turn in the Soals, the farced Side downwards, and ſeaſon the uppermoſt Side with Salt, Pepper, and Nutmeg; ſprinkle them over with melted Butter, drudge them ſlightly with Bread crumbed very fine, and ſet them to bake in the Oven, or under a baking Cover; when they are done enough, and of a fine Colour, lay them in a Diſh, and pour a Ragoo of Crawfiſh upon them. We likewiſe ſerve them with a Ragoo of Oyſters, or of Muſhrooms or Truffles.

To dreſs Soals in Champaign Wine.

GET ſome middle-ſiz'd Soals, and having gutted, and ſcaled them, cut off the Head and Tail, and the Fins all round them; lay them in a Stew-pan, ſeaſon them with Salt, Pepper, an Onion ſtuck

stuck with Cloves, a Bunch of sweet Herbs, some whole Cives, minced Parsley, and Slices of Lemon: Pour on them a Pint of Champaign Wine, and a little Fish-Broth; to which add a Lump of Butter, and some Crumbs of Bread grated very fine; set all this over a Stove with a quick Fire. When the Soals are enough stewed, and the Liquor is wasted away as it ought, thicken it with a brown Cullis, or with one of Crawfish: Lay the Soals handsomely on a Dish, pour the Sauce upon them, and serve them warm for first Course.

To marinate Soals.

LET large Soals be well washed, skinn'd, and dry'd; that done, beat them with a Rolling-pin, and dip them on both Sides in the Yolks of Eggs temper'd with Flour: Then putting your Fish into a Frying-pan, with as much *Florence* Oil as will cover them, fry them 'till they are brown, and come to a bright yellow Colour. At that Instant, take them up, drain them on a Plate, and set them by to cool. For the Pickle take White-Wine Vinegar well boiled with Salt, Pepper, Nutmeg, Cloves, and Mace: It is requisite to turn the Liquor into a broad earthen Pan, that the Fish may lye at full Length, and the Dish is to be garnished with Flowers, Fennel, and Lemon-peel.

A Surtout of Soals.

YOU must make a Farce of the Flesh of a Carp and an Eel, as follows: Mince it on a Table with some Mushrooms, Parsley, and Cives; season the whole with Salt, Pepper, a little sweet Herbs, and Spice, and put it into a Mortar; take the Bigness of two Eggs of the Crumb of Bread, put it into a Sauce-Pan, with some Cream or Milk, and boil it over a Stove; when it comes to be half thickened, put in the Yolks of two Eggs, stir them

well about in it, and when it is boiled very thick, take it off and set it a cooling: Mean while, the Farce being well pounded, add to it as much Butter as your Discretion thinks fit, three or four Yolks of raw Eggs, and the Bread Cream; pound the whole again together, then take it out of the Mortar: Fry two or three Soals, and when they are fried, raise up the Flesh in long Flakes or Slices; set a Sauce-pan over a Stove with a Lump of Butter, a Handful of small Mushrooms, and some Truffles cut in Slices; toss them up, moisten them with a little Broth, season the whole with Salt, Pepper, and a Bunch of sweet Herbs, and boil it; when it is enough boiled, take the Fat clean off; and having bound the Sauce with a brown Cullis, or one of Crawfish, put in the Slices or Flakes of your Soals, and let them simmer over a gentle Fire, then take them off and set them a cooling: Take a Silver Dish, spread the Bottom of it with some of the Farce round it; when your Ragoo of Soals is cold, pour it into the Dish, and cover it with some of the same Farce; dip a broad Knife in beaten Eggs, and rub it gently over the Farce to make it lie smooth; lay all round it some thin Slices of Bread, sprinkle it over with melted Butter, drudge it with very fine Crumbs of Bread, and set it to bake in an Oven; when it is baked and of a fine Colour, take it out of the Oven, clear it well of the Fat, wipe the Brims of the Dish very clean, and serve it hot for the first Course.

Note, We make all Sorts of Surtouts of Fish, in the same Manner, that is to say, always with the same Farce; it is only the Ragoo you put in that makes the Difference and gives the Name to it.

To

To boil Soals.

FLEA and draw your Soals, then boil them in Vinegar, White-Wine, Salt, and Mace, but make the Liquor boil before you put in the Soals; when they are enough, dish them on Sippets, garnish with Slices of Lemon, whole Mace, Gooseberries, Barberries, or Grapes; run the Fish over with Butter beat up thick with the Juice of-Oranges; and you may lay stew'd Oysters over the Soals.

Another Way.

HAVING flea'd and drawn them, score them on one Side with a Knife, lay them in a Dish, and pour on them some Vinegar and Salt, then let them lie in it for half an Hour; in the mean Time, set some Water on the Fire with White-Wine, Salt, half a Dozen Cloves of Garlick, and a Bunch of sweet Herbs; when the Liquor boils, put in your Soals, and pour in the Vinegar and Salt that they lay to steep in; when they are boiled, drain them well, and beat up Butter very thick and put in some Anchovies minced very small, and dissolve them; dish your Fish, pour on the Sauce, strew on a little grated Nutmeg, and Orange minced, and mix it with the Butter.

To dress Soals with Cucumbers.

AFTER having scaled, gutted, and dry'd your Soals, slit them down the Back and fry them, cut off their Heads and the Ends of their Tails, and set them to drain; cut three or four Cucumbers into Dice, lay them for two Hours in a Marinade of Vinegar, Salt, Pepper, and an Onion cut in Slices, turn them often, and when they have lain the Time, dry them with a Linnen Cloth, put Butter into a Sauce-pan, melt it, put in the Cucumbers, brown

brown them, then put in Fish-Broth to moisten them, set them over a gentle Fire, and let them simmer a little; when they are enough, clear off all the Fat, and put in a brown Cullis to bind it, or else a Brown made of fry'd Flour, put the fry'd Soals into the Sauce-pan to the Cucumbers; let them simmer a while then dish them, pour the Ragoo over them, and serve them up.

To dress Soals in Fricandos.

SC R A P E, gut, wash and dry your Soals; cut off their Heads, Tails, and Fins, quite round them; then flea off the upper Skins, and lard them with small Lardoons and flour them; then set a Stew-pan over the Fire with a little melted Bacon, and when it is hot, lay in the Soals one by one, and brown them; when they are come to a good Colour, take them up. Mince Mushrooms, or Truffles small, put them into a Dish with an equal Quantity of Cullis of Veal, and Ham, and Essence of Ham; then lay the Soals in the Dish the larded Sides uppermost; lay another Dish over them, and let them simmer awhile over a gentle Fire; when they are done enough, take off the Soals, pour the Cullis into the Dish you design to serve in, squeeze in the Juice of a Lemon, lay your Soals on the Cullis, and serve them up hot.

To fry Soals.

GU T your Soals, wash them, dry them with a Cloth, drudge them with Flour, and fry them brown in clarified Butter; then drain them well, lay a Napkin in a Dish, lay them upon it with fry'd Parsley, and serve them up hot for a first Course. They are commonly eaten with Salt, Pepper, and the Juice of Lemon or Orange.

Another

Another Way.

C U T open your Soals on the Back and both Sides, and bone them 'till the whole Flesh appears, and drudge them with Flour, and fry them with clarified Butter. Then garnish them with the Flesh of other Soals, and make a white Sauce with an Anchovy and Capers, or *Robart* Sauce, or else a Ragoo of Mushrooms, with Livers of Pikes, Artichoke Bottoms chopt very small, and the Roes of Carps, and squeeze in the Juice of a Lemon when you serve it up to Table.

To fry Soals with a brown Cullis.

Y O U R Soals being gutted, scaled, wash'd, and dried, slit them down the Back, and fry them; then cut off their Heads; and the Ends of their Tails; set some Butter over the Fire in a Sauce-pan, with some Cives and Parsley shred; when it has stood a little, put in some Fish-broth to moisten it; put in also some Salt, and Pepper, let them simmer for awhile, then put in a few Capers, and pour in some brown Cullis to bind it, put the Soals into the Sauce, let them simmer in it a little, then dish them, pour the Sauce over them and serve them.

Another Way to fry Soals.

T A K E a Pair of large Soals, flea off their Skins on both Sides; fry them in sweet Sewet, ty'd up with Spice, Salt, and Bay-Leaves; lay them in a Dish, and put to them Claret, Anchovies, and Butter; lay another Dish over them, and set them over a Chafing-Dish of Coals; let them stew awhile, squeeze in some Juice of Lemon; garnish with Orange or Lemon, and serve them up.

To

To roast Soals.

HAVING drawn them, skin and dry them, mince Winter-favoury, Thyme, sweet Marjoram, and a Sprig of Rosemary together; mix these with Salt, grated Nutmeg, and season your Soals with them; having first larded them with fat fresh Eel, and laid them to steep for an Hour in White-Wine that has had Anchovies dissolved in it; roast them on a small Spit, set under them the Dish wherein they were steeped, baste them with Butter; and when they are enough, boil up the Gravy and the Liquor in the Dish it dropped into together; then dish them, pour the Sauce over them, lay on them Slices of Lemon, and serve them up.

To soufe Soals.

SCOTCH your Soals on the white Side thick, but not deep; boil them in White-Wine, Wine-Vinegar, Salt, slic'd Ginger, Cloves and Mace, just as much as will cover them; when your Liquor boils, put in your Soals, then put in slic'd Onions, Winter-favoury, sweet Marjoram, Rosemary, Sage, Thyme, and Parsley; when they are boil'd enough, set them by to cool.

To dress Soals the Spanish Way.

FR Y your Soals, and afterwards cut them into Fillets; make a Sauce for them of Champaign Wine, Salt, Pepper, a Couple of Cloves of Garlick, Thyme, and a Bay-Leaf. Then soak them by Degrees in this Sauce, and garnish them with what you please.

To

To stew Soals.

TAKE a Pair of Soals, lard them with water'd salt Salmon, then lay them on a smooth Board, cut the Lard out of an equal Length; on each Side let it be but short, then drudge the Fish with Flour, and fry them in Ale 'till they are half done; then lay them into a Dish with six Spoonfuls of White-Wine, three of Wine Vinegar, three Ounces of Butter, and some Slices of Orange and Lemon, with Salt and grated Nutmeg; lay another Dish over it, and let them stew; then dish them up with Slices of Lemon; beaten Butter, and the Juice of Oranges.

To dress Soals a la Sainte Menchoute.

GUT, scrape, wash, and dry your Soals, and cut off their Fins; boil a Quart of Milk, then put it into a Stew-pan, and put the Soals to it, with a good Lump of Butter; season it with Salt, Pepper, Spices, whole Cives, Bay-Leaves, sweet Basil, Parsley, and some sliced Onions; put in your Soals, let them stew, when they are enough, take them out, rub them over with the Fat of their own Liquor, drudge them with grated Bread, broil them on a Gridiron over a gentle Fire; when they are enough, and finely browned, lay a Napkin in a Dish, lay the Soals upon the Napkin, and serve them up. You may, if you please, set a Saucer of Ramolade in the Middle of the Dish.

To farce Soals with sweet Herbs.

FR Y your Soals, let them stand to cool, then make a Farce of fine Herbs, *viz.* Thyme, Savoury, sweet Basil, Parsley, and Cives, all minced small together, seasoned with Salt, Pepper, Nutmeg, and Cloves. Then dress all these with a
good

good Piece of Butter, take out the Bones of your Soals at the Top of the Back, and farce them with this Farce ; then soak them in melted Butter, drudge them with grated Bread, broil them on a Gridiron, and bring them to a fine brown Colour with a red-hot Iron ; serve them up with Lemons cut in Halves.

L O B S T E R S.

To roast Lobsters.

HAVING run a small Bird-Spit thro' the Lobsters Belly, tie them fast to the Spit with Packthread, and when they are enough they will crackle ; lay a whole one, the largest of all, in the Middle of the Dish ; butter the rest in Shells, as in the Receipt below, with Pepper, Lemon, and an Anchovy dissolved in White-Wine ; mix the whole together, and serve them up with Lemon and Oysters.

To roast Lobsters alive.

AFTER having tied them fast on the Spit, baste them with Salt and Water, 'till they look red, and then with Butter and Salt ; let the Sauce be Anchovies dissolved in White-Wine, a little Pepper, and the Juice of a Lemon.

To butter Lobsters.

TAKE out the Meat, pick it small, and set it to stew gently in a Sauce-pan over a Stove, with White-Wine, Salt, and a Blade of Mace ; when it is very hot, put to it some Butter and Crumbs of Bread ; warm the Shells before the Fire, fill them with Meat, and so serve them up.

To

To broil Lobsters.

GET Lobsters, boil them, then lay them on a Gridiron; baste them either with Butter alone, or mixed with Vinegar; let them broil leisurely, and when you think they are enough, serve them up with Butter and Vinegar beat thick, to which put some grated Nutmeg, and sliced Lemon.

To bake Lobsters.

BOIL your Lobsters, let them stand 'till they are cold; take the Meat out of the Shells; season it with Salt, Pepper, Ginger, Nutmeg, and Cinnamon; then lay it in a Pye; lay over it large Mace, Dates, and Lemons sliced, Yolks of hard Eggs, and Barberries; close it up, and bake it; when it is baked, liquor it with Butter, White-Wine, and Sugar, and ice it; serve it up hot.

To fry Lobsters.

TAKE a boiled Lobster, take out the Meat, slice it long Ways, flour it, and fry it in sweet Butter, white and crisp; or roll it in a Batter made of Cream, Eggs, Flour, and Salt, and fry it; beat some Butter up thick, with grated Nutmeg, Claret, and the Juice of Oranges. For Sauce, rub the Dish with an Onion, or Shalot, lay in the Lobster, pour on the Sauce; garnish the Dish with Slices of Lemon and Orange, and serve it up.

To marinate Lobsters.

PArboil them, take out the Meat, and lard the Tails with a salted Eel; then cut the Tails long-ways, and fry them in Oil; then make a Sauce with White-Wine Vinegar, Salt, Pepper, Cloves, Mace,
sliced

sliced Ginger, Parsley, Sage, Winter-Savoury, sweet Marjoram, the Tops of Rosemary, and Thyme, and Bay-leaves; dish your Fish, and pour Sauce upon them, and lay on them three Lemons sliced, and run it all over with Butter.

To make a Patty of Lobsters.

BOIL your Lobsters, and cut them into small Pieces; take the small Claws, and the Spawn, and beat them in a Marble Mortar; add to them a Ladleful of Broth, or Gravy, with some of the Crust of a *French Roll*: Boil these together, strain it to the Thickness of Cream, and put one half of it to your Lobsters, and keep the other half to be a Sauce for them when baked. Put to the Lobsters a Bit of Butter, about the Bigness of an Egg, some Salt, and Pepper; put in half an Anchovy minced, and squeeze in a Lemon; set this over the Fire just 'till the Butter is melted; then set it by to cool: Then sheet your Tartpan the Bigness of your Plate with a good fine Paste, such as you use for Tarts. Then put in your Lobsters, and cover your Patty with a Paste: Set it in an Oven for three Quarters of an Hour, and when it is enough cut up the Lid; and draw up that half of your Sauce that you reserv'd, with a little Butter, to the Thickness of Cream, and pour it into your Patty; squeeze in a little Lemon, cut the Lid in two, and lay it on the Top, at about the Distance of two Inches one from the other, and serve it up hot.

To pickle Lobsters.

BOIL them in Vinegar, White-Wine, and Salt; then take them up; then put into the Liquor all Sorts of sweet Herbs, some whole Cloves, Pepper, and large Mace; then put in your Lobsters again, boil them all together; put them up in

in a Barrel or Vessel, that will just hold them, and pour the Liquor upon them, and keep them for Use.

Another Way.

BOIL them in Water and Salt, 'till they will slip out of their Shells ; then take the Tails out whole. Make a Pickle for them of Port-Wine and Water, an equal Quantity ; put in a Sprig or two of Rosemary, Thyme, Savoury, a Couple of small Cucumbers, Capers, and whole Mushrooms ; put your Lobsters in this Pickle, and let them have a boil or two ; take them out, set them by to cool ; boil the Pickle a little more, let it stand 'till cold ; then put both Lobsters and Pickle in a long Pot, and tye it up close.

To stew Lobsters.

PUT the Meat of the Lobster into a Stew-pan, with Vinegar, Claret, Butter, Salt, and Nutmeg ; stew it somewhat dry, and then take it up, and lay it in a Dish ; pour Butter over it, and garnish it with Slices of Lemon.

To dress Crabs.

HAVING taken out the Meat and cleansed it from the Skins, put it into a Stew-pan, with a Quarter of a Pint of White-Wine, or Canary, some Crumbs of White Bread, an Anchovy, and a little Nutmeg : Then setting them over a gentle Fire, slip in the Yolk of an Egg, with a little beaten Pepper, and stir all well together, in order to be served up for a fide Dish.

*P E R C H E S.**Perches with Anchovy Sauce.*

GUT your Perches, and stew them in a *Court-bouillon*, as follows : Lay them into a Stew-pan with some sliced Onion and Lemon, some Parsley, Cives, Bay-Leaves, Basil, Cloves, Pepper, and Salt, two Glasses of White-Wine, a little Vinegar, and as much Water as will cover them; so stew them over a Stove; then take them off, and set them to cool a little in the *Court-bouillon* : When they have stood a while take them out, skin them without breaking the Flesh, lay them in a Dish, and cover them that they may not grow cold. Put some fresh Butter into a Sauce-pan, with a little Flour, a Couple of minced Anchovies, some Capers, and a whole Leek, a Slice or two of Lemon; the whole being seasoned with Salt, Pepper, and a little Nutmeg, add to it a little Water and Vinegar. Keep turning the Sauce over a Stove with a Spoon, and when the Butter is melted and thickened, take out the Leek and sliced Lemon, pour it on the Perches, and serve them up for the first Course.

Perches with a Cullis of Crawfish.

ST E W your Perches in a *Court-bouillon*, skin them, and lay them in a Dish, as in the foregoing Receipt, make a Sauce as follows : Put the Quantity of two Eggs of fresh Butter into a Sauce-pan, with one minced Anchovy, some Pepper, Salt, a little grated Nutmeg, a Pinch of Flour, a Drop or two of Water, and as much Vinegar, turn it over a Stove with a Spoon; when the Butter is melted, and a little thickened, put in some
Craw-

Crawfish Cullis; pour this Sauce on your Perches, and serve them for the first Course. They may be served likewise with all Sorts of Cullises as well as this.

Perch dressed in Fillets.

Cleanse Mushrooms well, and beat them in a little Cream; then having cut your Perches into Fillets or Slices, the whole Length of the Body, dividing each Perch into four Pieces, mix them together, and boil them with a Thickening made of the Yolks of three Eggs, some Nutmeg grated, a little Parsley shred, and the Juice of a Lemon. Stir them very carefully that you do not break your Fillets; and when they are boiled enough, dish them, pour your Ragoo over them, and as much Parsley, with Slices of Lemon, &c.

To fry Perches.

AFTER having scraped off the Slime and Scales, wash them in Salt and Water, gut them, and dry them in a Cloth; flour them and fry them in sweet Butter, 'till they are brown and crisp; then lay them in a warm Dish before the Fire, and pour away that Butter: Take other fresh Butter, and fry in it a good deal of Parsley and Sage crisp: Lay these fry'd Herbs in your Fish. In the mean Time let an Anchovy be dispersed in three or four Spoonfuls of scalding hot Spring-Water, and with them beat up some Butter; pour this on your Perches; garnish with Parsley, and Straw-berry-Leaves.

To make a Ragoo of Perches.

GUT your Perches, half broil them on a Gridiron, then take them up, and take off their Skins neatly; then take a Sauce-pan, put into it a little Fish-Broth, half a Pint of White-
O 3 Wine,

To pot Trouts.

CLEAN and scale your Trouts very well, wash them in Vinegar, and slit them down the Back, after which put Pepper and Salt into the Incision, and on their Outfides, and let them lie upon a Dish three Hours; then lay them in an earthen glazed Pan, with Pieces of Butter upon them, and put them in an Oven two Hours, if they are Fish of fourteen Inches long, or less in Proportion, taking Care to tie some Paper close over the Pan. When this is done, take away from them all the Liquor, and put them into a Pot, and as soon as they are quite cold pour some clarified Butter upon them; so cover them; and they will eat as well as potted Charrs.

To soufe Trouts.

TAKE a Quart of Water, a Pint of White-Wine, and two Quarts of White-Wine Vinegar, with Pepper, Salt, Nutmeg, Cinnamon and Mace, an Onion stuck with Cloves, a little Lemon-peel, and a Faggot of sweet Herbs; let these boil together a little while, and put in your Trouts, and boil them according to their Bigness; then take them out of the Liquor to be cold, and put your Souce Liquor into a Stone-Jar to cool: If 'tis not sharp add more Vinegar, and a little Salt, and keep your Fish therein; if you would have them hot, you may take them out of the above Soufe, when enough, and take for Sauce, a little of the Liquor, some White-Wine, an Anchovy washed clean, and some Mace, with Oysters and Shrimps, and Butter kneaded in Flour. Garnish with fried Smelts, and sliced Lemon, and serve it.

You may do Salmon, Pike, Mullet, and most other Fish the same Way; only if you dress them to eat hot immediately, you may alter the Sauce if you please.

To

To make Virginia-Trouts.

TAKE pickled Herrings, cut off their Heads, and lay the Bodies two Days and Nights in Water; then washing them well, season them with Pepper, Cinnamon, Cloves, Mace, and a little red Saunders: Afterwards lay them close in a Pot, with a little chopp'd Onion, strew'd over them, and cast between every Layer. When you have done thus, put in a Pint of Claret, cover them with a double Paper ty'd on the Pot, and set them in an Oven with Household Bread. They are to be eaten cold.

To pickle Trouts.

PUT all Sorts of Spice, and a Faggot of sweet Herbs into as much Water and Vinegar as will cover the Fish; boil the Fish in them 'till it is enough, let it lie in the Pickle 'till you are dispos'd to eat it.

To marinate Trouts.

FRY them in good Store of clarified Butter, Sewet, or Oil, 'till they are crisp, then lay them a draining in a Dish 'till they are cold; then make a Marinade of White-Wine and Vinegar, of each an equal Quantity; put in Salt, whole Pepper, Nutmegs, Cloves, Mace, sliced Ginger, Winter savoury, sweet Marjoram, Thyme, Rosemary, a Bay-Leaf, or a Couple of Onions; boil these together for a Quarter of an Hour, put your Fish into a Stew-pan, pour the Marinade to them hot, put in a Pint of Oil, and slice in a Lemon-peel; it will keep a Month covered with the Liquor; serve them with Oil, Vinegar, and Lemon.

To

To stew Trouts.

HAVING put three or four Trouts in a Dish, with better than a Quarter of a Pint of White-Wine, and a Quarter of a Pound of Butter, with a little whole Mace; then mince Thyme, Winter-savoury, and Parsley together, and put to them; let them stew for a Quarter of an Hour, then mince the Yolk of an Egg, and put to your Trouts; when they are enough dish them, lay the Herbs on them; pour the Liquor over them, and serve them up.

Another Way.

WASH them in Vinegar and Water, let them lie in it a little while; then put them into a Pan with a Cover; add four or five Spoonfuls of Vinegar, as much White-Wine, a good Quantity of Salt, a Stick of Cinnamon, some whole Mace, a few Cloves, some Sorrel, and a Faggot of sweet Herbs; set this Pan into a Kettle of boiling Water, and keep it boiling for three Hours.

Thus you may dress Salmon, Carps, Eels, &c.

Another Way of dressing Trouts.

YOU must take two or three good Trouts, gut them at the Gills, scrape them, and wipe them well; then lay them on a Dresser-board, heat a Fire-shovel red hot, pass it over them lightly several Times to harden them; then lard them with Slices of Bacon in Rows: Garnish the Bottom of a Stew-pan with Bards of Bacon, lay the Trouts upon them, cover the Stew-pan, put Fire over and under it; you must stir them now and then, to keep them from sticking; when they are well coloured, take away the Bacon, lay the Fish to soak in good Gravy, a little *Champaign* Wine, and an Onion

Onion stuck with Cloves; stew these gently together, and season them in the Sauce-pan : When a pretty deal of the Liquor is stewed away, and the Trouts are near enough, put Mushrooms, Truffles, and other Garnitures in Season, into Gammon Essence, and make a Ragoo ; then dish your Fish, take away the Fat, pour your Ragoo about them ; garnish with Artichoke Bottoms, or small Trout Collops well larded, serve them up.

H A D D O C K.

To dress Haddock the Dutch Way.

B EING scaled and gutted, gash them with a sharp Knife into the Back Bone on both Sides, and throw them into cold Water and Vinegar. They will boil in less than half an Hour, but that must be according to the Bigness, only boil them 'till they will come from the Bone : Then for your Sauce take Turnips, cut them small as Yolks of Eggs, and boil them tender in Water and Salt : In *Holland* they boil them with the Fish, and they take very little more boiling than they, because they are better than ours ; but if you boil *English* Turnips, you must boil them a little before you put in your Fish ; but you must not boil your Turnips so tender as if they were to eat with Beef or Mutton ; then drain them from the Liquor, and put two or three Dozen of Turnips, according to the Bigness of your Dish, into a Pound of drawn Butter, and a little minced Parsley, so put your Haddocks into the Dish, and Sippets under them, and pour your Turnips and Sauce over them ; throw a little minced Parsley about your Dish, so serve it. You may do Whittings or Soals the same Way.

C H U B S.

C H U B S.

To roast a Chub.

SCALE your Chub, wash it well, and take out the Guts ; to that End, make a little Hole, as near the Gills as you can, and cleanse the Throat ; afterwards, having put some sweet Herbs into the Belly, tie the whole with two or three Splinters to the Spit, and roast it, basting the same often, with Vinegar, or Verjuice and Butter, mixed with good Store of Salt : By this Means, the watery Humour, with which all Chubs abound, is effectually dried up. A Tench may be dressed after the same Manner.

To broil a Chub.

AFTER having scaled your Chub, cut off its Tail and Fins, wash it clean, and slit it thro' the Middle ; then give it two or three Cuts or Scotches on the Back, with a Knife, and broil it on Wood-Coals ; all the Time it is broiling, baste it with sweet Butter, mingled with a good deal of Salt, and a little Thyme shred very small.

To boil a Chub.

YOU must set a Kettle over the Fire, with Vinegar and Water, so much as will cover the Fish, and put Fennel therein, with good Store of Salt : As soon as the Water boils, slip in your Chub, being first scalded, gutted, and cleansed about the Throat : When it is enough, take it out, lay it on a Board to drain, and after an Hour's lying thus, pick all the Fish from the Bones : Then turn it into a Pewter Dish, set over a Chafing Dish

Dish of Coals, with melted Butter, and send it very hot to the Table.

S T U R G E O N.

Of a Sturgeon, how it ought to be cured, for cold Meat, or dressed hot for the Table.

TH E Sturgeon is a Fish commonly found in the Northern Seas, but now and then we find them in our great Rivers, the *Thames*, the *Severn*, and the *Tyne*; this Fish is of a very large Size, even sometimes to measure eighteen Feet in Length; they are in great Esteem when they are fresh taken, to be cut in Pieces of eight or ten Pounds, and roasted or baked, besides to be pickled and preserved for cold Treats; and moreover, the Cavier, which is esteemed a Dainty is the Spawn of this Fish.

To cure or pickle Sturgeons from Hamborough.

TA K E a Sturgeon, gut it, and clean it very well within Side with Salt and Water, and in the same Manner clean the Outside, wiping both very dry with coarse Cloths without taking any of the great Scales from it: Then take off the Head, the Fins, and Tail, and if there is any Spawn in it, save it to be cured for Cavier; when this is done cut your Fish into small Pieces of about four Pounds each, and take out the Bones as clean as possible, and lay them in Salt and Water for twenty-four Hours, then dry them well with coarse Cloths, and such Pieces as want to be rolled up tie them close with bafs Strings, that is, the Strings of Bark, which compose the bafs Mats, such as the Gardeners use, for that being flat, like Tape, will keep the Fish close in the boiling, which would otherwise break if it was tied with Packthread; strew some Salt
over

over the Pieces, and let them lie there three Days, then provide a Piece of Wicker made flat, and wide as the Copper or Cauldron you boil your Fish in, with two or three Strings tied to the Edges, the Ends of which should hang over the Edges of the Copper: The Pans we generally boil our Fish in, are shallow and very broad: Then make the following Pickle, *viz.* One Gallon of Vinegar to four Gallons of Water, and to that Quantity put four Pounds of Salt. When this boils, put in your Fish; when it is boiled enough, take it out, and lay it in single Pieces, upon Hurdles, to drain, or upon such Boards as will not give any extraordinary Taste to the Fish; some will boil in this Pickle a Quarter of a Pound of whole black Pepper.

When your Fish is quite cold, lay it in clean Tubs, which are called Kits, and cover it with the Liquor it was boiled in, and close it up, to be kept for Use.

If at any Time you perceive the Liquor to grow mouldy or begin to mother, pass it thro' a Sieve; add some fresh Vinegar to it, and boil it; and when it is quite cold, wash your Fish in some of it, and lay your Pieces a fresh in the Tub, covering them with Liquor as before, and it will keep good several Months. This is generally eaten with Oil and Vinegar.

To prepare the Cavier, or Spawn, of the Sturgeon.

WASH it well in Vinegar and Water, and then lay it in Salt and Water two or three Days; then boil it in fresh Water and Salt; and when it is cold put it up for Use. This is eaten upon Toasts of White Bread, with a little Oil.

To roast a Piece of fresh Sturgeon.

GET a Piece of fresh Sturgeon of about eight or ten Pounds: Let it lie in Water and Salt, six or eight Hours, with its Scales on; then fasten it on the Spit, and baste it well with Butter for a Quarter of an Hour, and after that drudge it with grated Bread, Flour, some Nutmeg, a little Mace, powder'd Pepper, and Salt, and some sweet Herbs dried and powder'd, continuing drudging and basting it 'till it is enough; then serve it up with the following Sauce, *viz.* One Pint of thin Gravy and Oyster-Liquor, with some Horse-Radish, Lemon-peel, a Bunch of sweet Herbs, some whole Pepper and a few Blades of Mace, with a whole Onion, an Anchovy, a Spoonful or two of Liquid Ketchup, or some Liquor of pickled Walnuts, with half a Pint of White-Wine, strain it off and put in as much Butter as will thicken it; to this put Oysters parboiled, Shrimps, or Prawns pick'd, or the Inside of a Crab, which will make the same Sauce very rich; then garnish with fryed Oysters, Lemon sliced, butter'd Crabs, and fryed Bread cut in handsome Figures, and pickled Mushrooms.

N. B. If you have no Ketchup you may use Mushroom-Gravy, or some of the travelling Sauce mentioned in this Book, or else a small Tea Spoonful of the dry Pocket Sauce.

To roast a Fillet or Collar of Sturgeon.

TAKE a Piece of fresh Sturgeon, gut it, take out the Bones, and cut the fleshy Part in Lengths, about seven or eight Inches; then provide some Shrimps, chopp'd very small, with Oysters; some Crumbs of Bread, and such Seasoning of Spice as you like, with a little Lemon-peel grated; when this is done, butter one Side of your Fish, and strew some of your Mixture upon it; then begin to roll it

it up, as close as possible, and when the first Piece is rolled up, then roll upon that another, prepared as before, and bind it round with a narrow Fillet, leaving as much of the Fish apparent as may be; but you must remark, that the Roll should not be above four Inches and a half thick; for else one Part would be done enough before the Inside was hardly warmed; therefore, we have sometimes parboiled the inside Roll before we begin to roll it.

When it is at the Fire baste it well with Butter, and drudge it with sifted Rasplings of Bread. Serve it with the same Sauce as directed for the former.

A Piece of fresh Sturgeon boiled.

CLEAN your Sturgeon, prepare as much Liquor to boil it in as will cover it; that is, take a Pint of Vinegar to about two Quarts of Water, a Stick of Horse-Radish, two or three Bits of Lemon-peel, some whole Pepper, a Bay Leaf or two, and a small Handful of Salt, boil your Fish in this, 'till it is enough, and serve it with the following Sauce:

Melt a Pound of Butter, then add some Anchovy Liquor, some Oyster Liquor, White-Wine, some Katch-up boiled together, with whole Pepper, and Mace strained; put to this the Body of a Crab, and serve it with a little Lemon Juice. You may likewise put in some Shrimps, the Tails of Lobsters cut to Pieces, stewed Oysters or Crawfish, cut into small Pieces. Garnish with pickled Mushrooms, and roasted, or, fried Oysters, Lemon sliced, and Horse-Radish scraped.

A Ragoo of Sturgeon.

YOUR Sturgeon being cut into Pieces, and those Pieces larded, flour them a little, in order to fry them brown with Lard: As soon as they are come to a Colour, slip them into a Stew-pan, with good Gravy, sweet Herbs, some Slices of Lemon, Truffles, Mushrooms, Veal Sweetbreads, and a good Cullis: Afterwards, the whole Mefs being well cleared from the Fat, put in a Drop of Verjuice, and serve it hot.

To fry Sturgeon.

TAKE a Rand of fresh Sturgeon, and cut it into Slices, about half an Inch thick, hash it, and fry it brown in clarified Butter; when it is fried it will look as if it was ribbed; then take up the Sturgeon, clean the Pan, and put in some Claret, Salt, an Anchovy, and beaten Saffron, put in your Sturgeon, fry it again in these, and when half the Liquor is wasted, put in a Piece of Butter, Nutmeg, and Ginger grated, and Lemon minced; rub the Dish with a Clove of Garlick, dish it, garnish the Dish with Lemon.

To farce and bake a Sturgeon.

CUT a Rand of Sturgeon into Pieces about the Bigness of Wallnuts, mince it with fresh Eel, savoury Herbs, Penny-royal, and green Onions, mix it with grated Bread; season it with Salt, Pepper, and Nutmeg, add Currants, Gooseberries, and Eggs; mix these all well together, and make them into Balls, and lay on them whole Mace, Yolks of hard Eggs, Barberries, Chestnuts, and Butter, fill your Pye with these, bake it, when it is done, liquor it with Butter and Verjuice of Grapes.

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To

To dress Sturgeon in Haricot with Turnips.

BOIL your Sturgeon in Water, with Salt, Pepper, Cloves, Onions, and Thyme; and you may pour in some Broth, and then you must fry your Sturgeon brown with Lard. Then you must clear it from the Fat, and put it into a Cullis that you have ready prepared, with Turnips, and a little Gammon cut into Slices, or chopp'd small; it may be served with Lemon-juice, and set out with Marinade, or some other Garniture.

To dress Sturgeon a la Sante Menehout.

CUT your Sturgeon into thick Slices, and stew them leisurely in Milk, White-Wine, a little melted Lard, with a Bay-leaf, and all well seasoned with the usual Seasonings; then take them out, drudge them with grated Bread, and broil them on a Gridiron, and serve them up upon a Sauce of Anchovies, Capers, Chibbols, and Parsley shred a-part, good Gravy, a Clove of Garlick, and a Drop of Oil.

To marinate Sturgeon.

LET your Sturgeon be fresh, cut it into Joles and Rands, wash it well, wipe it dry, flour it, and fry it in four Gallons of Rape-Oil clarified; when it is fry'd brown and crisp, put it into Trays, then pack your Sturgeon in them in the same Manner that you do boiled Sturgeon that is kept in Pickle: Then make a Marinade or Pickle with two Gallons of White-Wine, and three Gallons of White-Wine Vinegar, with half a Dozen Handfuls of Salt, three Ounces of sliced Ginger, six Ounces of whole Pepper, and four Ounces of whole Mace; put the Sturgeon into your Casks or Vessels, pour the Pickle upon them; and when you serve it, do
it

it with some of its own Pickle, the Spices on it, and Slices of Lemon.

To pickle Sturgeon.

TAKE a Sturgeon, draw it; if it be a Female, keep the Spawn to make Cavier; split it down the Back, cut the Joles to the Bodyward, cut your first and second Rand very fair, cutting the Tail-piece least; bind the Pieces close with Tape, or Flag; season them very well with Salt, boil them for an Hour and half, skim off the Oil all that Time, and keep supplying the Liquor with hot Water as it boils away, or else the Sturgeon will be rusty.

To fouse Sturgeon.

DRAW the Sturgeon, and divide it down the Back in equal Sides and Rands, put it into a Tub with Water and Salt, wash and cleanse it well, bind it up with Tape, or Flag, and boil it in Water, Vinegar, and Salt, but take Care not to boil it too tender, take it up, and lay it to cool, then pack it up close with the Liquor it was boiled in.

To make Welch Sturgeon.

SEASON a Leg of Beef with Salt, White Pepper, beaten Mace, Sweet-Marjoram, Winter Savoury, Thyme, Penny-royal, and Parsley, shred small; some Lemon-peel, and a small Onion; bone a Neat's-Foot, and cut it into Dice, or Diamond-wise, and lay it so together in the Pan; put to it as much Water as will just cover it, set it into an Oven, and bake it 'till it is tender; make a Dinner of it, then pick it all out of the Liquor, clean from the Bones, and when it is cold, shred it very small with Beef Sewet; then pound it in a Stone Mortar, and squeeze it into a Venison Pot,

And put to it the Fat that came off when it was first baked, and set it into a cool Oven for an Hour.

R O A C H E S.

Roaches Ragoo'd.

BR O I L the Roaches on a Gridiron after they have been soaked in Butter: Fry the Livers in a Pan with a little Butter, in order to be beaten in a Mortar, and pass'd thro' the Strainer: Then put a Cullis to your Fish, season'd with Salt, White Pepper, and Orange or Lemon-juice; before they are dress'd rub the Dish with a Shalot, or a Clove of Garlick.

To boil Roaches.

SC A L E, draw, wash, and cleanse your Roaches well, wipe them dry with a Cloth, give them three or four Scotches with a Knife to the Bone, only on one Side: Then put into a Stew-pan as much stale Beer, Vinegar, and Water, with a little White-Wine, as will cover the Fish: Then put in a Handful of Salt, a Bunch of Rosemary, Winter-savoury, Thyme, and Parsley, and a Handful of Horse-Radish Root slic'd; then set the Stew-pan over a quick wooden Fire, and boil the Liquor up to a Height.

To fry Roaches.

G U T, scale, and wash them in Salt and Water, and wipe them clean with a Napkin; then flour them and fry them in fresh Butter 'till they are brown and crisp; then take them out, and lay them in a heated Dish; set them before the Fire to keep; pour off the Butter you fry'd them in.
Then

Then in other Butter fry Sage and Parsley crisp, and lay them on your Roaches. In the mean time, let some Butter be beaten up with a few Spoonfuls of scalding hot Water, in which an Anchovy has been dissolved, and pour this Sauce over your Roaches. Garnish the Dish with Parsley and Strawberry-Leaves, and serve it up.

To marinate Roaches.

GET Roaches, steep them in Oil, Wine, and Lemon-juice, and other usual Seasonings, then bread them well, and bake them in a gentle Oven, so as they may take a fine Colour: Afterwards they are to be neatly dressed in a Dish, and garnished with fried Bread, and green Parsley.

S H A D S.

To broil Shads.

TH E S E Fish are to be well scal'd and cut: Afterwards, having rubbed them with Butter and Salt, broil them on a Gridiron, 'till they come to a fine Colour: They are to be dished with Sorrel and Cream, adding Parsley, Chervil, Chibbol, Salt, Pepper, Nutmeg, and sweet Butter: They may also be served up with a Ragoo of Mushrooms, or a brown Sauce with Capers.

To boil Shads.

HAVING scaled and cut them, let them boil in White-Wine, with Vinegar, Salt, Pepper, Cloves, a Bay Leaf, Onions, and green Lemon, and send them to the Table on a Napkin.

To dress a Shad au Court-bouillon.

AFTER having scal'd and scor'd it, boil it in White-Wine with a little Vinegar, Salt, Pepper, Bay Leaf, Onions stuck with Cloves, Slices of Lemon, and a Lump of Butter; when it is boiled, serve it dry on a Napkin for a Dish of the first Course.

S M E L T S.

To fry Smelts.

LA Y them to marinate in Vinegar, Salt, Pepper, Bay Leaves and Cives, then dry them well with a Linnen Cloth, drudge them well with Flour, and very fine Crumbs of Bread, dry them, and serve them up hot with fry'd Parsley.

To dress Smelts in Ragoo.

HAVING put them in a Sauce-pan with a little White-Wine, scraped Nutmeg, sliced Lemon, and fry'd Flour; when they are almost enough, add some minced Capers, and serve them.

To dress Smelts au Court-bouillon.

WH E N you have laid them in a Stew-pan, put to them some White-Wine, sliced Lemon, Pepper, Salt, and Bay Leaf; when they are enough, serve them on a Napkin with green Parsley, or else with a Ramolade.

To marinate Smelts,

PU T a Quart of Sallad-Oil into a Frying-pan, when it is hot, put in the Smelts, and as it wastes supply it with more; and put in also some Bay Leaves in the Oil the Fish was fry'd in, and put some

some Claret into an earthen Pan; put the fry'd Leaves into the Bottom of it, and let some of them lie above, slice an Ounce of Ginger and Mace, and an Ounce of Nutmeg; put in some White-Wine and Cloves, and then put in your Fish, so that the Bay Leaves and Spices may cover them, and serve them with Bay Leaves and Spices.

To stew Smelts.

YOUR Smelts being laid in a deep Dish, put to them a Quarter of a Pint of White-Wine, some whole Pepper, a little Thyme, Winter-savoury shred small, and a Quarter of a Pound of Butter, with the Yolks of three or four Eggs minced; let them stew together, turn them now and then with the Fish, and when they are enough serve them up on Sippets; garnish with pickled Barberries.

Another Way to stew Smelts.

PUT them into a Sauce-pan with Butter, White-Wine, Nutmeg, fry'd Flour, and a Piece of green Lemon; when you serve them up to Table do it with Capers and Lemon-juice.

Another Way.

YOU may fry them, and serve them up in a Sauce of burnt Butter, dissolved Anchovies, white Pepper, and Orange-juice.

D A B S.

To marinate a Dab or Sandling.

CUT your Fish along the Back, to the End that the Pickle may penetrate the same: When it is marinated bread it well with Chippings season'd,

and bake it in an Oven. Garnish your Dish with Petty-Patties.

Dab in a Sallad.

LET your Dab be boiled in a Pickle after the usual Manner, and when cold, cut into Fillets, with which you are to garnish a Plate, and a small Sallad; seasoning the whole with Salt, Pepper, Vinegar, and Oil.

Or you may dress them with Anchovy Sauce, and serve them up, when cold, on a Napkin for Inter-mess. You may also bake them in a Pye like Turbuts: Or you may leave your Dab entire, and serve it up hot with White Sauce and Cream for a Side-Dish.

G U D G E O N S.

To stew Gudgeons.

AFTER having put an equal Quantity of Wine and Water over a Fire in a deep Dish, put in a Race of Ginger shred, a Nutmeg quartered, a little whole Mace, a little Salt, and a Faggot of Marjoram, Thyme, and Parsley; let these boil a little, then put in your Gudgeons; put in some Butter, make them boil apace: When they are enough, pour out all the Liquor into a Pipkin, and set it on the Fire with the Spice and Herbs that were in before; then mince a Handful of Parsley with a little Thyme and Fennel, and boil them in the Fish-Broth. Then beat the Meat of a Couple of Crabs, the Carcass of a Lobster, the Yolks of three Eggs, with a Ladle of drawn Butter, and some of the Fish Broth, and put it into the Pipkin, and keep stirring it 'till it thickens; then dish your

your Gudgeons on Sippets, pour your Sauce over them, and serve them up.

L U M P S.

To bake a Lump.

YOU may either flea your Lump, or not; cut it in two Pieces and part it on the Sides; season it with Salt, Pepper, and Nutmeg; lay it in the Pye; lay on a Bay Leaf or two, three or four Blades of Mace, and an Orange cut in Slices, Barberries, Grapes, Gooseberries, and Butter; close it up, bake it, liquor it with beaten Butter.

To fry a Lump.

FLEA the Lump, split it, divide it, and cut each Side into two Pieces; season it with Salt, Pepper, and Nutmeg; fry it in clarified Butter, made very hot; dish it with Slices of Oranges, Barberries, Grapes, Gooseberries, and Butter.

To roast a Lump.

FLEA it, and cleanse it well on the Inside; season it with Salt, Pepper, Mace, and Nutmeg; put an Onion and Bay-Leaf into the Belly of it; roast it, and serve it up with Butter and Slices of Lemon.

To souse Lumps.

CLEAN, scrape, and scald your Lumps very well, boil them in their Skins; then take the the Tails of Lobsters, large Oysters, Prawns, and the Yolks of hard Eggs, and mince them together with sweet Herbs; then add to them grated Bread, Salt, Ginger, Mace, Cloves, and Nutmeg; and, if you please, an Anchovy for every Lump; put these

these into the Bellies of the Lumps, and boil them in Vinegar, White-Wine, Water, and Salt; serve them to the Table with some of the Liquor.

MACKAREL.

To dress Mackarel.

GUT and wash your Mackarel, then either slit or gash them down the Back, that they may take the Seasoning, then lay them awhile in Oil, Salt, Pepper, and Fennel; then wrap them up in the Fennel; lay them on a Gridiron, and broil them. Make a Sauce for them of clarified Butter, sweet Herbs shred very small, Salt, Nutmeg, Gooseberries, Fennel, a little Vinegar and Capers.

Or you may serve them up with clarified Butter, Salt, Pepper, a little Vinegar, and fry'd Parsley.

They may also be serv'd in a Soop, being first fry'd in clarify'd Butter, and then set a simmering in good Fish-Broth, or Broth of Herbs. Garnish with a Ragoo of Mushrooms, and some Capers.

To pickle Mackarel.

AF T E R having slit your Mackarel in Halves, take out the Roes, gut, clean, and strew Salt over them, and lay one on another, the Back of one to the Inside of another, so let them lie two or three Hours; then wipe every Piece clean from the Salt, and strew them over with beaten Pepper, and grated Nutmeg; let them lie two or three Hours longer; then fry them well, take them out of the Pan, and lay them on coarse Cloths to drain; when cold put them in a Pan, and cover them over with a Pickle of Vinegar boiled with Spice and a little Bit of Lemon-peel, when it is cold.

To

To broil Mackarel.

HAVING drawn the Mackarel at the Gills, wash and dry them, then salt and broil them with Mint and green Fennel on a soft Fire, and baste them with Butter and Vinegar, or Oil and Vinegar, with Rosemary, Thyme, and Parsley; dish it up with beaten Butter, Slices of Lemon or Orange.

This may be done with a Stuffing made of Parsley, Butter, Pepper, Salt, Crumbs of Bread, Nutmeg, and the Liver, mixed together, with the Yolk of an Egg, and put into the Belly where the Roe came out.

To roast Mackarel.

ROAST them with Fennel, after they are roasted open them, and take out the Bone; then make a good Sauce with Butter, Parsley, and Gooseberries, all seasoned; soak your Mackarels, a very little, with your Sauce, then serve them hot.

M A I D S.

To fry Maids.

AFTER you have skinned them, put them into boiling Water, seasoned with Salt, let them lie a while, dry them with a Cloth, flour them, beat the Yolks of half a Score Eggs, and the Whites of four, with a little Canary, Flour, Salt, Ginger, Nutmeg, and a little Parsley boiled green, and minced small, beat them 'till the Batter is pretty thick: Put clarified Butter into a Frying-pan, make it hot, dip your Maids in the Batter, and fry them brown and crisp; dish them, let the Sauce be Butter, Vinegar, the Livers of the Fish and Nutmeg beaten together; fry a good
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sweet Herbs that were in it before; mince a Handful of Parsley with a little Thyme and Fennel, and put them into the Fish-Broth; then take the Carcass of a Lobster, with the Meat of two Crabs, and the Yolks of three Eggs, and a Ladleful of drawn Butter; beat all these well together with some of the Liquor, put them into the Fish-Broth, and stir them together 'till it thickens; then dish the Whittings in another Dish upon Sippets, pour on your Sauce, and serve it up: After the same Manner you may dress Smelts and Gudgeons.

Another Way.

S C R A P E and wash your Whittings, slit them down the Back, cut off their Heads, take out the Bones and spread them on a Table or Dresser, and lay a good Fish Farce over them, and roll them up, and stew them in good Fish Broth, seasoned with Salt, Pepper, Spices, Nutmeg, &c.

H E R R I N G S.

To dress fresh Herrings.

G U T them through the Gills, wash them, rub them over with melted Butter, drudge them with Crumbs of Bread, and broil them on a Grid-iron: Make your Sauce of Vinegar, Butter, Salt, Pepper, and Mustard. Or else you may brown some Butter, and shred some sweet Herbs very small and put into it; season with Vinegar, Salt, Pepper, Anchovies, and Capers.

To make a Herring Pye.

T A K E pickled Herrings, water them well, take off their Skins whole; mince your Flesh with two Roes; add some grated white Bread, seven or eight Dates, Rose-Water, Sugar, a little Sack with

with Saffron, make of these a pretty stiff Paste; then fill the Skins of your Herrings with this Farce, lay Butter in the Bottom of your Pye, lay in your Herrings, and Dates with them, and on Top of them lay Gooseberries, Currants, and Butter. Then close it up, bake it; and when done, liquor it with Vinegar, Butter, and Sugar.

Another Way.

GET soft-roed Herrings, slit them down the Back, and bone them; then rub them over with Salt and Pepper; mince Apples, Onions, and Leeks; lay Slices of Butter, mixed with Flour, in the Bottom of your Pye, lay in your Herrings, strew under and over them your minced Apples, &c. grate Nutmeg, scrape Lemon-peel, put in half a Pound of Currants, and lay Flour and Butter mixed over all.

To bake Herrings.

TAKE an Hundred Herrings, put them into a Pan, and cover them with three Parts Water and one Part Vinegar, with a good deal of All-Spice, Vinegar, some Cloves, a Bunch of sweet Herbs, two whole Onions, and a few Bay-Leaves, tie them down close, and bake them; when they come out of the Oven, heat a Pint of red Wine scalding hot, and and put to them, then tie them down again, and let them stand four or five Days before you open them, and they will be very firm and fine.

Another Way to bake Herrings.

GET some Herrings, wash them, and strew them with Salt, put them into a deep glazed Pot, season them with whole Pepper, Mace, Onions, and Bay-Leaves to your Taste; pour as much good Vinegar to them as will cover them, then tie strong

brown Paper over the Pot they are in, and let them stand all Night in the Oven with Bread. They will keep good a Month at least.

M U S C L E S.

To bake Muscles.

FIRST parboil the Muscles, then take out the Fish, and wash them very clean in the Water they were boiled in, and a little White-Wine; mince them small with the Yolks of Eggs, season them with Salt, Pepper, and Nutmeg, and squeeze in the Juice of a *Seville* Orange, or two; then put them in your Paste, close them up, and bake them; when baked, liquor with Butter, White-Wine, and garnish with Slices of Orange.

To fry Muscles.

PUT them in a Pot that has as much boiling Water as will cover them; when they are scalded take off their Beards, and wash them in warm Water, dry them with a Cloth, and flour them; fry them crisp, beat up some Butter with the Juice of Lemon, fry some Parsley crisp and green, strew it over them, pour the Butter upon them, and serve them up.

To make a Ragoo of Muscles.

WASH them, and scrape them very clean, then put into a Sauce-pan fresh Butter, seasoned with Salt, Pepper, Cives, and Vinegar, Parsley, and Chippings of Bread, so toss them up, and serve them hot.

To

To stew Muscles.

W A S H them clean, boil them in Beer and Salt, then take them out of the Shells, take off their Beards, cleane them from Gravel, then fry them in Butter, pour the Butter out, and put into their own Liquor a Piece of fresh Butter, a little White-Wine, Salt, sliced Orange, the Yolks of three or four Eggs, and some sweet Herbs shred small; give all these a Walm or two in a Sauce-pan, and serve them up in Scollop-shells.

C O C K L E S.

To stew Cockles.

T A K E them out of the Shells, wash them well with Vinegar, broil or broth them before you take them out of the Shells, then put them in a Dish with a little Claret, Vinegar, a Handful of Capers, Mace, Pepper, a little grated Bread, minced Thyme, Salt, and the Yolks of two or three hard Eggs minced, stew all together 'till you think them enough; then put in a good Piece of Butter, shake them well together, heat the Dish, rub it with a Clove of Garlick, if you like it, and put two or three Toasts of white Bread in the Bottom, laying the Meat on them. Crawfish, Prawns, or Shrimps, are excellent good the same Way, being taken out of their Shells, and make Variety of Garnish with the Shells.

Another Way.

H A V I N G got some Cockles, stew them with Claret, Capers, Rose, or Elder Vinegar, Wine Vinegar, large Mace, gross Pepper, grated Bread, minced Thyme, the Yolks of hard Eggs

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minced

minced, and Butter; stew them well together. Thus you may stew Scollops, but leave out Capers.

S C O L L O P S.

To stew Scollops.

BOIL them very well in White-Wine, fair Water, and Salt, take them out of the Shells and stew them with some of the Liquor, Elder Vinegar, two or three Cloves, some large Mace, and some sweet Herbs chopped small; being well stewed together, dish four or five of them in Scollop-shells and beaten Butter, with the Juice of two or three Oranges.

T U N N I E S.

To dress Tunnies.

YO U may dress them in Slices, or Fillets, with *Poor Man's Sauce*, viz. Shalot cut small, White Pepper, Vinegar, and Oil, or in a Sallad with Ramolade.

Or they may be broiled on a Gridiron, first rubbing with Butter, and strewing them with Salt and Pepper; eat them with burnt Butter and Orange.

They are sometimes fry'd in round Slices, and served up in a Marinade made of Slices of Lemon or Orange, put into a Frying-pan, with Bay-Leaves, clarified Butter, Salt, Pepper, Nutmeg, Chibbols, and Vinegar.

P I L C H A R D S.

To broil Pilchards.

GILL them, wash them, dry them, season them with Salt, then broil them over a gentle Fire, baste them with Butter; when they are enough, serve them up with beaten Butter, Mustard, and Pepper, or you may make a Sauce of their own Heads, squeezed between two Trenchers, with some Beer and Salt.

H O L L I B U T.

To fry Hollibut.

CUT the Fish into thin Slices, hack it with a Knife, and it will be ribbed, then fry it almost brown with Butter, take it up, draining all the Butter from it; make clean the Pan, and put it in again with Red Wine, sliced Ginger, Nutmeg, Anchovy, Salt, and Saffron beaten, fry it 'till half is consumed; then put in a Piece of Butter, shaking it well together with a minced Lemon, and rub the Dish with a Clove of Garlick.

N. B. Hollibut may be dressed all the Ways that Turbut is.

Broth. Then add a Bunch of sweet Herbs, and let it simmer over a gentle Fire : When it is enough, put in some Tops of Asparagus, half a Dozen Artichoke-Bottoms, and thicken it with the aforesaid Cullis. Set some Crusts of Bread a simmering in good Fish Broth, 'till they stick to the Bottom of the Dish ; then garnish your Dish with a Border of your pickled Crawfish : Put a Roll stuff'd with Oysters, or any Thing else you like, in the Middle, and the Artichoke-Bottoms about it, with some Pieces of the Milts of Carps : Pour upon it the Rago and Crawfish Cullis, and serve it very hot.

A Cullis of Crawfish half Brown.

C L E A N your Crawfish well, and boil them, pick out the Flesh, take half a Dozen blanch'd Almonds, pound them in a Mortar with the Shells of the Crawfish. Roast a Pullet, take the white Flesh, mince it and pound it in a Mortar with the Shells and the Yolks of four hard Eggs. Cut a Pound and half of Fillet of Veal into Slices, and likewise some Ham, lay them in the Bottom of a Stew-pan ; lay over them some Slices of Carrots, Parsnips, and Onions ; cover the Pan, and let them stew over a gentle Fire ; when the Meat begins to stick to the Bottom, put in a little melted Bacon, and half a Spoonful of Flour ; keep it moving over the Stove for seven or eight Turns ; then put to it some strong Broth ; then put in the Crust of two *French* Rolls, some Mushrooms, and Truffles, a whole Leek, some Parsley, a little Basil, and six Cloves. Set them a simmering 'till the Veal is enough ; then take them out of the Stew-pan, and put in the Shells, and Almonds, and Pullet, &c. that you pounded ; mix them well, strain them, and set the Liquor by for Use.

To

To make a Crawfish Cullis meagre.

P Repare your Crawfish as before; and pound a Dozen Almonds, then take two or three Parsnips, as many Carrots, and one Onion, and slice them, and tofs them up with a little Butter; and when they begin to be brown, put in a little Fish Broth: Season with Salt, Mushrooms, Truffles, a whole Leek, a little Parsley, and Basil, three Cloves, and put in some Crusts of Bread: When all these have simmered together, put into them your pounded Crawfish Shells, and Almonds; let them boil a little, and strain it for Use in all meagre Soops and Ragoos.

To make a Ragoo of Crawfish.

YOUR Crawfish being boiled, pick out the Tails, and tofs them up in a Sauce-pan with a little Butter, some small Mushrooms, and Truffles, cut in Slices; put in Fish Broth to moisten them, let them simmer a while, take off the Fat, put in some Cullis of Crawfish to bind your Ragoo, and serve it up in Plates or little Dishes.

P R A W N S.

To fricasey Prawns.

TAKE the Meat out of the Shells, put it into a Dish with a Pint of Claret, an Onion slic'd small, a Couple of Anchovies, and a Bunch of sweet Herbs; let these stew over a Chafing-Dish of Coals with Nutmeg and Ginger; then put them into a Frying-pan with the Yolk of an Egg or two, some Butter and Vinegar; and when they have had a Tofs or two, serve them up on Sippets.

To

into the Frying-pan to the Oysters, shake them, let them have a Walm or two, and serve them.

To broil Oysters the Dutch Way.

OPEN the Oysters, parboil them in their own Liquor; put them in a Strainer; then put them into a Sauce-pan with Butter, Onions slic'd, and a little Mace; stew them; then put two or three of them into one Shell, and broil them; then put them on Plates, fill them with beaten Butter, and serve them up.

To farce Oysters.

FIRST open the Oysters, then blanch them, afterwards mince them small with Cives, Parsley, and Anchovies, season with Salt and Pepper, add to them Butter, and the Crumb of a *French Roll* soaked in Cream, the Yolks of two or three Eggs, sweet Spices and Nutmeg: Beat all these together in a Mortar; then fill your Scollop-shells, or Oyster-shells with it; grate Bread over them, and lay them on a Gridiron, or set them in an Oven, and serve them up dry, or with Lemon-juice.

To bask Oysters.

PARBOIL three Pints of Oysters in their own Liquor, mince a Quart of them small, and stew them in a Quarter of a Pint of White-Wine Vinegar, and an Onion quartered; two Blades of Mace, grated Nutmeg, Chestnuts slic'd and Pistaches; add to them Salt, Pepper, half a Pound of sweet Butter, and a Faggot of savoury Herbs, let these stew together over a gentle Fire, and season the Pint of Oysters you left, with Salt, Pepper, and Nutmeg, and fry them in Batter made of Flour, Cream, and Eggs; put in a little Spinage to make it green, and serve them up with Lemon-juice; garnish with slic'd Oranges and Olives.

Another

Another Way.

TAKE three Pints of large Oyſters, parboil them, and preſerve their Liquor ; then mince a Quart of them very fine, and ſtew them in a Pipkin with ſome of the Oyſter-Liquor, and near half a Pint of White-Wine, an Onion, grated Nutmeg, and large Mace, two Spoonfuls of White-Wine Vinegar, three Ounces of Butter, ſome Piſtaches and Cheſnuts, ſome Salt, Pepper, and a Faggot of ſweet Herbs ; let all theſe ſtew together over a gentle Fire for half an Hour. Then ſeaſon the other Pint of Oyſters with Salt, Pepper, and Nutmeg ; dip them in Batter made of Flour, Eggs, Salt, and Cream ; (the one half of the Batter being made green with the Juice of Spinage, and ſweet Herbs ſhred ſmall) and fry them in clarified Butter : Then ſet them by, and keep them warm : Cut Sippets, ſteep them with ſome Gravy of the Haſh, or Oyſter-Liquor, and White-Wine boiled together : Lay the Sippets in a Diſh, and the Haſh upon them, and the fried Oyſters upon the Haſh, with the Piſtaches, and Cheſnuts : Then beat up a Sauce of Butter, White-Wine, Juice of Oranges, or Lemons, and the Yolk of an Egg, and pour this Sauce over the Haſh ; lay on Slices of Lemon, and Lemon-peel. Garniſh the Diſh with fried Oyſters, carv'd Lemons, Cheſnuts, Piſtaches, and grated Bread, dried and ſearſed.

Oyſters grilled in Scollop Shells.

FIRST let them be bearded, and lightly ſeaſoned with Salt, Pepper, and ſhred Parſley : Afterwards, the Scollop Shells being well buttered, lay your Oyſters in neatly, adding their Liquor and grated Bread : Let them ſtew thus half an Hour, and then brown them with a red hot Fire-ſhovel, or a broad Iron heated for that Purpoſe. Shrimps may

and set them a stewing, with Fire over and under them, 'till they are of a fine brown Colour; then take off all the Fat, clean the Brims of your Dish, and serve them very hot.

N. B. Instead of grated Cheefe, you may put only Crumbs of Bread, and then they are called stewed Oysters.

Oysters à la Daube.

OPEN your Oysters, and season them with Parsley, Basil, and Cives, shred very small, putting a little of it to each Oyster, with Pepper and a little White-Wine: Then cover them with the upper Shell, and broil them on a Gridiron; lay, from Time to Time, a red hot Shovel over them. When they are enough, take off the upper Shell, and serve them in the under one.

Petty Patties of Oysters.

GET as many Oysters in the Shells as you would make Patties, then mince the Milts and Flesh of Carps, Tenches, Pikes, and the Flesh of Eels; season all this with Pepper, Salt, pounded Cloves, and White-Wine; wrap up your Oysters in it, of which only one is to be put into each Patty, with a little fresh Butter. Bake them, and serve them hot, either as *Hors d'Oeuvres*, or for Garnishing.

To make an Oyster Pye.

FOR a Plate or little Dish, blanch off a Quart of Oysters, or more; take them from the Tails and Shells, and drain them from the Liquor; then take a Quarter of a Pound of Butter, a minced Anchovy, two Spoonfuls of grated Bread, a Spoonful of minced Parsley, a little beaten Pepper, a scraped Nutmeg, a little or no Salt, because your Oysters and the Anchovy have a Seasoning in themselves;

selves ; then make a Paste as follows : Take about a Quarter of a Pound of Butter, work it with a good Handful of Flour, put to it a Spoonful or two of cold Water, then part it in two, and roll out each Half as if it were for a Tart : It is proper you should bake your Oyster Pye on the Mazarine you serve it in, or a little Patty Pan ; then place on the Bottom Paste half of your mixed Butter, Anchovy, and Parsley afore said. Lay on your Oysters, two or three thick at most ; put the rest of your Butter and Parsley on the Top, and a Slice of Lemon ; then wet it about with some of your Oyster-Liquor, strewing a little beaten Pepper and Nutmeg over your Oysters, and two Spoonfuls of your Liquor : Then cover it up as you do a Tart, only turn and cut it handsomely round, and turn the Edge of your Paste, all round, an Inch high. Bake it three Quarters of an Hour before you have Occasion for it ; then cut up its Cover, and squeeze in a Lemon, shake it gently together, and cut your Cover in Bits, and lay handsomely round it : So serve it for the first Course. *Note*, you may bake it without a Cover.

Another Way to make an Oyster-Pye.

TAKE very large Oysters, parboil them, then season them with Salt, beaten Pepper, Nutmeg, Cloves, and Mace, mince a Couple of Onions, Winter-Savoury, Thyme, and Parsley, very small, mix these with grated Bread, and all with your Oysters ; put them into your Pye with Chestnuts boild and blanch'd, the Yolks of hard Eggs cut in Halves, and Potatoes boild and peel'd ; lay over them Marrow, Slices of Lemon, Butter, some Blades of Mace, and close up your Pye, bake it in a gentle Oven ; when it is done, pour in Oyster-Liquor, White-Wine, the Yolks of a Couple of Eggs,
R
and

put it to your Fish. Garnish with fried Parsley, Lemon, and Sippets.

Another Fish-Sauce.

GET two Anchovies, and boil them in a little White-Wine a Quarter of an Hour, with a little Shalot cut thin; then melt your Butter very thick, and put in some picked Shrimps, and pour it over your Fish. You may add Oyster-Liquor.

Fish-Sauce to keep the whole Year.

YOU must take twenty-four Anchovies, chop them, Bones and all; put to ten Shalots, a Handful of scraped Horse-Radish, four Blades of Mace, one Quart of Rhenish Wine, or White-Wine, one Pint of Water, one Lemon cut in Slices, half a Pint of Anchovy-Liquor, one Pint of Claret, twelve Cloves, twelve Pepper Corns; boil them together 'till it comes to a Quart, then strain it off into a Bottle, and two Spoonfuls will be sufficient to a Pound of melted Butter.

A Sauce for Mackarel, with Fennel and Gooseberries.

BROWN some Butter in a Sauce-pan with a Pinch of Flour, then put in a few Gives shred small; add a little Fish-Broth to moisten it, season with Salt and Pepper; make these boil, then put in two or three Sprigs of Fennel, and some Gooseberries; let all simmer together 'till the Gooseberries are soft, then put in some Cullis.

Another Sauce for Fish.

BOIL a little Thyme, Horse-Radish, Lemon-peel, and whole Pepper, in fair Water, add four Spoonfuls of White-Wine, with two Anchovies, and let all boil together for a while; then strain them out, and turn the Liquor into the same Pan,

Pan, with a Pound of fresh Butter ; as soon as it is melted, remove the Pan, and slip in the Yolks of two Eggs, well beaten, with three Spoonfuls of White-Wine. Lastly, set your Sauce over the Fire again, and stir it continually, 'till it is as thick as Cream ; then pour it on your Fish very hot, and send it to the Table.

A particular Sauce called Ramolade.

THIS Sauce, being proper for several Sorts of Fish cut into Fillets or thin Slices, is made of Parsley, Chibbols, Anchovies, and Capers, all chopp'd small, and put into a Dish with Oil, Vinegar, a little Salt, Pepper, and Nutmeg, well tempered together. After the Fillets are dress'd, this Ramolade is usually turned over them, and sometimes Juice of Lemon is added, when they are to be served up cold.

A Sauce for Fish or Flesh.

TAKE a Quart of Verjuice, and put it into a Jug ; then take *Jamaica* Pepper whole, some sliced Ginger, Mace, a few Cloves, some Lemon-Peel, Horse-Radish Root sliced, some sweet Herbs, six Shalots peeled, and eight Anchovies, two or three Spoonfuls of shred Capers ; put all these into a Linnen Bag, and put the Bag in your Verjuice ; stop the Jug close, and keep it for Use ; a Spoonful cold or mixed in Sauce for Fish, or Flesh, is very agreeable to most Palates.

The Times when Fish are in Season.

Severn Salmon, in Season from *Albollantide* 'till June.

R 3

Thames

Thames Salmon, in Season from *April*, and allowed to be caught 'till *Holy-Rood*, the 13th of *September*.

Sturgeon, catch'd in the Eastern Parts, in *April*, *May*, and *June*, excellent Fish roasted fresh, but is chiefly eaten pickled; most caught at *Hamborough*, and at a Place belonging to the King of *Prussia*, called *Pillaw*: Sometimes catch'd in the River *Severn*, and now and then in the *Thames*.

Turbut, in Season all the Year, but scarce in the Months of *December*, *January*, and *February*.

Hollibut, in Season in *February* and *March*.

Carp spawn, in *May*, in Season all the Year at some Place or other: *Thames* Carp reckon'd the best.

Whitings and Cod, in Season here chiefly in *November*, but in the Northern Countries longer.

Lampreys, in Season from *Christmas* to *June*, to be potted; catch'd in the River *Severn*.

Mackarels, in Season the latter End of *April*, and continue *May* and *June*.

Lobsters, and Crabs, come in in *August*, and hold 'till *Christmas*, which is called the first Season; and from *Christmas* to *June*, is called the second Season.

Oysters, in Season from the Beginning of *September* to *April*.

Herrings, in Season in *June*, but the biggest Season, when in full Roe, is in *September*, *October*, and *November*.

Trouts, in Season in *April*, *May*, and the Beginning of *June*: *Hampshire* the chief Country for them.

Soals, Thornback, Crawfish, and Eels, always in Season.

CHAP. XV.

BUTCHER'S MEAT.

B E E F.

To dress Beef à la Braise.

GET two, or more, Ribs of Beef, only the fleshy Part of them that is next the Chine, cutting off the long Bones, and taking away all the Fat; lard it with large Pieces of Bacon, season'd with Spices, sweet Herbs, Parsley, young Onions, a little Quantity of Mushrooms, and Truffles shred very small. When your Beef is thus larded, bind it about with Packthread for Fear it should break to Pieces, when you come to take it out of the Stew-pan, which must be bigger or less according to the Size of your Beef: Cover the Bottom of it with Slices of fat Bacon, and over that lay Slices of lean Beef an Inch thick, well beaten, and season'd with Spice, Herbs, Onions, Lemon-peel, Bay Leaves, Pepper, and Salt; then put in the Beef, observing to lay the fleshy Side downwards, that it may the better take the Taste of the Seasoning. You must season the upper Part of it as you did the lower, and lay over it, in like Manner, Slices of fat Beef, and over them Slices of Bacon: This done, cover your Stew-pan, and close it well with Paste all round the Edge of the Cover; then put some Fire as well over as under it: While your Beef is thus getting ready, make a Ragoo of Veal Sweetbreads, Capons Livers, Mushrooms, Truffles, Asparagus Tops, and Artichoke Bottoms, which you must toss up with a little melted Bacon; moisten with good Gra-

vy, and thicken with a Cullis made of Veal and Gammon of Bacon. When you are ready to serve take up your Beef, and let it drain a little; then lay it in the Dish in which you intend to serve it, and pour your Ragoo upon it.

This Beef *à la Braise* is sometimes served with a hashed Sauce, made in the following Manner: We take a little of the Lean of a Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms, and Truffles; and shred all of them very small together: Then we to's it up with a little Lard, moisten it with good Gravy, and thicken it with the Cullis last mentioned, and when we serve up the Beef, we pour this Sauce upon it.

At other Times, it may be served up with a Ragoo of Cardoons, or Succory, or Sellery, or of roasted Onions, or Cucumbers; which last is made as follows:

Take some Cucumbers and pare them, cut them in two in the Middle, take out the Seeds; then cut them in small Slices, and marinate them for two Hours, with two or three sliced Onions, Vinegar, and a little Pepper and Salt; after this, squeeze your Cucumbers in a Linnen-Cloth, and then toss them up in a little melted Bacon; when they begin to grow brown, put to them some good Gravy, and set them to simmer over a Stove. When you are ready to serve, take off the Fat from your Cucumbers, thicken them with a good Cullis made of Veal and Gammon of Bacon, and pour them on your Beef.

This Ragoo of Cucumbers serves likewise for all Sorts of Butcher's Meat, that is either roasted, or stewed in whole Joints in its own Gravy.

Beef *à la Braise*, is made of all the Pieces that grow next the Chine, from the Neck to the Rump, as well as of the Ribs.

Beef

Beef farced.

THE same Pieces of Beef only are farced that are dressed *à la Braise*, that is to say, those that are commonly called, Roasting Pieces, and those may be farced with a Salpicon; or else when your Beef is almost roasted, raise up the Skin or Outside of it, and take the Flesh of the Middle, which you must shred very small, with the Fat of Bacon and Beef, fine Herbs, Spices, and good Garnishings. With this you farce or stuff Beef between the Skin and the Bone, and sew it up very carefully to prevent the Flesh from dropping into the Dripping-Pan, when you make an End of roasting it.

Briscuit of Beef à la Chalonnoise.

YOU must take a Briscuit of Beef, and set it a boiling, when it is half boiled, take it up and lard it with large Lardoons of Bacon; then put it on a Spit, and to make it stick fast, take two Sticks and tie them at both Ends of it. Have in your Dripping-Pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onion, the Rhine of Lemon and Orange, Rosemary and Sage; and keep basting it with this all the while it is roasting: When it is enough, set it a simmering in the Sauce, which you may thicken with Chippings of Bread or Flour, stirred in a little strong Broth. Let your Garnishings be Mushrooms, Palates, and Asparagus.

A Rump of Beef rolled.

HAVING taken out the Bones, make a Slit the whole Length of it, and spread it as much as you can: Lard it with large Lardoons of Bacon well seasoned: Make a Farce of the Flesh of the
Breasts

Breasts of Fowls, Beef-Sewet, Mushrooms, and boiled Ham: Season your Farce with Pepper, Salt, sweet Herbs, Spices, Parsley, and small Onions, a few Crumbs of Bread, moistened with Cream, and three or four Yolks of raw Eggs; hash all these together and pound it in a Mortar. Having spread this Farce on the Piece of Beef, roll it up at the two Ends, and tie it fast with Packthread: Take a Pot, or Kettle, of the Size of your Piece of Beef, and garnish the Bottom of it first with Bards of Bacon, and then with Slices of Beef well season'd with Salt, Pepper, Herbs, Spices, Onions, Carrots, and Parsnips; put the Piece of Beef into the Pot, and cover it with Beef and Bacon, as under it; cover your Pot very close, put Fire under and over it, and keep it stewing for ten or twelve Hours: Make hashed Sauce with some Ham or Bacon cut in Dice, with hashed Mushrooms and Truffles, small Onions, and Parsley. Toss up all this in a Sauce-pan with a little melted Bacon, and moisten it with good Gravy; when it is enough, take off all the Fat, and thicken the Sauce with a Cullis of Veal and Bacon. When you are going to serve, mix among it a hashed Anchovy and a few Capers: Take up your Beef and drain it very well; then lay it in your Dish, pour your Sauce upon it; so serve it very warm.

• At another Time you may serve it with a Ragoo of Calves Sweetbreads, and Cocks Combs, or with a Ragoo of Cucumbers and Succory.

To boil a Rump of Beef.

LET it be well rubb'd over with common Salt, all Sorts of Pot-herbs, Pepper, and a little Saltpetre, and lie three or four Days; then put it into a Pot, according to its Size, and fill the Pot with Water, putting in some Onions, Garden Pot-herbs, Bay Leaves, Salt, Pepper, and Cloves, put in also
some

some Carrots. When it is boil'd sufficiently, lay it in a Dish; garnish it with green Parsley, and serve it up for the first Course.

To boil a Rump of Beef the French Fashion.

PArboil your Rump of Beef for half an Hour, take it up, and put it into a deep Dish; cut Gashes in the Side, that the Gravy may come out; then put Salt and Pepper in every Gash; then fill up the Dish with Claret, and put in two or three Blades of Mace, set it over a Chafing-dish of Coals, and cover it close, and let it stew for an Hour and half; but turn the Meat often: Then take off the Fat; put in a Handful of Capers, five or six Onions slic'd, half a Dozen of hard Lettuce slic'd, and a Spoonful or two of Verjuice. Boil all these together, 'till the Meat is tender, and serve it up to Table with brown Bread and Sippets fry'd in Butter.

To carbonado, broil, or roast Beef, the Italian Fashion.

HAVING got Ribs of Beef, cut them into Steakes, and hack them; then sprinkle them with Rose-Vinegar, and Elder-Vinegar, and season them with Salt, Pepper, and Coriander-Seed; then lay them one upon another in a Dish, for an Hour, and broil them on a Gridiron, or toast them before the Fire, and serve them up with the Gravy that came from them, or the Gravy and Juice of Orange boil'd together.

To

To make Beef Cullis.

HAVING roasted a Piece of Buttock of Beef very brown, cut off all the brown Part, and beat it hot in a Mortar, with the Carcases of Partridges, and any other Fowl that you have, and Crusts of Bread; then put it into a Stew-pan, with strong Gravy and good Broth; season it with Salt, Pepper, Cloves, Thyme, sweet Basil, and a Piece of green Lemon. Let these have four or five Boilings up, then strain them for Use.

To bake Beef like Red Deer, to be eaten cold.

CUT Buttock of Beef long Ways with the Grain, beat it well with a Rolling-pin, and broil it; when it is cold, lard it, and marinate it in Wine-Vinegar, Salt, Pepper, Cloves, Mace, and two or three Bay Leaves, for three or four Days; then bake it in Rye-Paste, let it stand 'till it is cold; then fill it up with Butter, let it stand for twelve or fourteen Days, and then eat it.

A short Rib of Beef farced.

WHEN the short Rib is almost roasted, take some of the Flesh out of the Middle, mince it small with Bacon, Beef Sewet, some Herbs, Spice, and good Garnitures; then farce the Rib betwixt the Skin and the Bone with it; then sew it up again, that the Meat may not fall into the Dripping Pan, Garnish with Fricandos or Scotch-Collops, in Form of larded Cutlets, with fried Bread; and when it is served up at Table, the Skins are to be taken off, that the Meat may be eaten with a Spoon.

A Side Dish of Beef Fillets.

GET some Beef Fillets, or Slices larded, and marinated with Vinegar, Salt, Pepper, Cloves, Thyme, and Onions, let them be roasted leisurely on a Spit, and then put into good Gravy, with Truffles, and garnished with marinated Pigeons or Chickens.

To ragoo Beef, see the Chapter of Ragoos.

Beef escarlot.

HAVING got a Briscuit of Beef, rub it all over with half a Pound of Bay-Salt, and a little white Salt mixed with it ; then lay it in an earthen Pan or Pot, turn it every Day, and in four Days it will be red ; then boil it four Hours very tender, and serve it with Savoys, or any Kind of Greens, or without, with picked raw Parsley all round.

Beef à la Daub.

HAVING got a Rump, or Buttock, of Beef, lard it, and force it, then pass it off brown ; put in some Liquor, or Broth, and a Faggot of Herbs ; season with Pepper, Salt, Cloves, and Mace ; stove it four Hours very tender, and make a Ragoo of Morels, Truffles, Mushrooms, Sweetbreads, and Palates, and lay all over. Garnish with Petty Patties, and stick Atlets over.

Beef à la Mode in Pieces.

YOU must take a Buttock, and cut it in two Pound Lumps, lard them with gross Lards seasoned ; pass them off brown, and then stove them in good Liquor, or Broth, of sweet Herbs, as will just cover the Meat ; put in a Faggot, and season with Cloves, Mace, Nutmeg, and Salt ;

Salt; and when tender, skim all well, and so serve away hot or cold.

Beef Olives.

CUT a Rump of Beef into long Streaks, cut them square, and wash them with some Eggs, and season them; lay on some Force-Meat, and roll them, and tie them up fast, and either roast them or stow them tender. Sauce them with Shalots, Gravy, and Vinegar.

A Hash of raw Beef.

CUT some thin Slices of tender Beef, and put them in a Stew-pan, with a little Water, a Bunch of sweet Herbs, some Lemon-peel, an Onion, with some Pepper, Salt, and some Nutmeg; cover these close, and let them stew 'till they are tender; then pour in a Glass or two of Claret, and when it is warm, clear your Sauce of the Onion, Herbs, &c. and thicken it with burnt Butter. It is an excellent Dish. Serve it hot, and garnish with Lemon sliced, and red Beet-Roots, Capers, and such like.

Thin Beef Collops Stewed.

CUT raw Beef in thin Slices, as you would do Veal for *Scotch* Collops; lay them in a Dish, with a little Water, a Glass of Wine, a Shalot, some Pepper, and Salt, and a little Sweet Marjoram powdered; then clap another Dish over that, having first put a thin Slice or two of fat Bacon among your Collops; then set your Mefs so as to rest on the Back of two Chairs, and take six Sheets of whited-brown Paper, and tear it in long Pieces, and then lighting one of them, hold it under the Dish 'till it burns out, then light another, and so another, 'till all your Paper is burnt, and then your Stew will be enough, and full of Gravy. Some will

will put in a little Mushroom-Gravy, with the Water and the other Ingredients, which is a very good Way.

Stewed Beef-Steakes.

WHEN you have got Rump Beef-Steakes, season them with Pepper and Salt; then lay them in the Pan, and pour in a little Water, then add a Bunch of sweet Herbs, a few Cloves, an Anchovy, a little Verjuice, an Onion, and a little Lemon-peel, with a little Bit of Butter, or fat Bacon, and a Glass of White-Wine. Cover these close, and stew them gently, and when they are tender, pour away the Sauce, and strain it; then take out the Steakes, and flour them, and fry them; and when you put them in the Dish, thicken the Sauce, and pour it over them.

To fry Beef-Steakes.

AFTER they are well beaten with a Roller, fry them with half a Pint of Ale; shred some Onion small, and mix it with Salt; and strew them therewith. When they are fryed, take a little Onion, a Shalot, Thyme, Parsley, and Savoury, and chop them very small; add some grated Nutmeg, then roll up a Piece of Butter in Flour, and shake it up very thick, and serve it up.

Another Way.

CUT the Beef into Steakes, beat them with the Back of the shredding Knife; then put only the Lean into a Frying-pan with just so much Butter as will moisten the Pan; set them on a gentle Fire, turning them often; and as the Gravy runs from them, keep pouring it out; then fry the Fat by itself, and lay it on the Lean; then put a little Anchovy,

chovy, Onion, Nutmeg, Pepper, and Claret in the Gravy, and stew it a little.

A Side Dish of a Piece of Beef with Cucumbers.

ROAST a good Piece of tender Beef larded, or covered with thin Bards of Bacon, and wrap'd up in Paper; when it is roasted, cut it into Fillets, or thin Slices, and lay them in a Dish; then let some Cucumbers be sliced and marinated, then squeeze them, and put them into a Stew-pan with some Lard, and stew them well; then drain off all the Lard, and put in a little Flour, and toss them up again a little while; then soak them in good Gravy, and add some Thickening Liquor to make the Ingredients incorporate well together, a Spoonful of Gammon Essence is very good for that Purpose, put to it a little Verjuice or Vinegar, and let not the Fillets boil too long, lest they grow hard. Garnish with fried Bread, Marinades, or Rissoles, and serve them hot to Table.

To dress a Buttock of Beef.

LARD your Buttock with Gammon and other Bacon, well seasoned with Salt, Pepper, Cloves, Cinnamon, Coriander-Seed, and grated Nutmeg; also Onions, Parsley, Shalots, all mixed together. Let as much of these, as you can, be stuffed into the Bacon, and lard the Buttock both on the Top and underneath; then season it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while with Onions, Gallick, Shalots, Parsley, sweet Basil, Thyme, Slices of Lemons, Verjuice, and a little Broth. Let it lie in these two Hours, then put it in a Napkin with thin Slices of Bacon, wrapping it up close, so that no Fat may enter. Put a Plate in the Bottom of
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the Pot, to keep the Napkin and Meat from being burnt to the Bottom, and boil it in the Evening against the next Day. To season it, you may put in about two Pound of leaf Fat of a Hog's Belly, or of Beef Sewet, putting in some White-Wine, Verjuice, Salt, long Pepper, Ginger, Cinnamon, Nutmeg, Slices of Lemon, Onion, Parsley, Bay Leaves, sweet Basil, and whole Coriander, Annis, and Fennel ; when all these are put into the Pot, let it be covered very close, and let the Beef be stew'd very gently ; and when it is enough, let it cool in its own Fat ; then make a Godivoe, put it into the Dish in which the Piece of Beef is to be dressed ; then cover it with the same Godivoe, and then put it into the Oven for an Hour. Before you serve it up, prepare a well seasoned Beef-Cullis, and make a round Hole in the Top of the Godivoe, and pour in your Cullis so that it may penetrate into every Part, and the Juice of a Lemon upon that. This Beef may be served up cold in thin Slices instead of *Beef a la Royal*.

To roast a Fillet of Beef.

THIS Fillet lies only in the Inside of the Sirloin next to the Chine, and is the tenderest Part of the Ox ; spit this on a small Spit, and do not run it thro' the best of the Meat ; roast it gently, and baste it with Butter ; catch the Gravy in a Dish whilst the Beef is roasting ; in the mean Time make a Sauce for it with sweet Herbs and Parsley shred small, the Yolks of three or four Eggs, an Onion, and some Orange-peel minc'd : Put these into sweet Butter, Gravy, a Spoonful or two of strong Broth and Vinegar ; stew them all together, then put your Beef into it, and serve it hot up to the Table.

To make a Beef Hotch-pot.

TAKE a Briscuit-Rand of Beef, some Mutton, and Veal, boil them together in a good Quantity of Water, skim it well, then mince Cabbage, and sweet Herbs, and slice Carrots, and put in, season with Salt and Pepper; let them boil 'till they are almost a Jelly, then serve them up on Sippets.

Beef Steaks rolled.

TAKE three or four large Beef Steaks, and flat them with a Cleaver. Make a Farce with the Flesh of a Capon, some of a Fillet of Veal, and some Gammon of Bacon, both Fat and Lean; add to this the Fat of a Loin of Veal, Sweetbreads, young Onions, Parsley, Mushrooms, and Truffles, the Yolks of four Eggs, with a little Cream; season all these with Spice and Herbs, and hash them, then strew them on your Slices of Beef, and roll it up very handsomely that they may be firm and of good Size. Then let them stew a good while. When they are enough, take them up, and drain away the Fat very well, then slit them in two, and lay them in a Dish, the cut Sides uppermost. You may put to them a Ragoo, or a good Cullis, as you please.

To stew a Rump of Beef.

HAVING boiled it 'till it is more than half enough, take it up, and peel off the Skin; take Salt, Pepper, beaten Mace, grated Nutmeg, Parsley, Marjoram, Savoury and Thyme shred, and stuff them in large Holes thro' the Fat; and lay the rest of the Seasoning all over the Top, and spread over it the Yolk of one or two Eggs to bind it on. Save the Gravy that runs out while you are stuffing it, and put to it a Pint of Claret,

ret, and some Vinegar ; put it into a deep Pan, so fit for it, that the Liquor will fill it up to the Top ; let it bake for two Hours, then put it into a Dish, and pour the Liquor it was baked in all over it.

Another Way.

CUT Beef Steaks off from the Rump, half broil them, then season them high, and put them into a Stew-pan, and cover them with Gravy ; roll a Piece of Butter in Flour, put it in, add the Yolk of an Egg, and serve them up.

Another Way.

GET an Oval Stew-pan, with a close Cover, lay in a Rump of Beef, but cut off the Bone, cover the Beef with Water, put in a Spoonful of whole Pepper, two Onions, a Bunch of sweet Marjoram, Savoury, Thyme, and Parsley, half a Pint of Vinegar, a Pint of Claret, and season it with Salt ; set it on the Stove, close covered, to stew four Hours, shaking it sometimes, and turning it four or five Times ; if it be too dry, pour in warm Water ; make Gravy as for Soup, and put in three Quarts of it ; keep it stewing 'till Dinner is near ready, then stew twelve Turnips, cut the broad Way in four Slices, and flour them well, and fry them at twice in boiling Beef-Sewet, and drain them. When the Beef is tender, put it dry in a Dish, and put the Turnips into the Gravy ; shake them together, and let them heat over the Fire, and pour it over the Beef ; melt two Ounces of Butter in the Sauce-pan where you shook up your Turnips, and a little Gravy, and pour all over the Beef, and serve it.

Portugal Beef.

BROWN the Thin of a Rump of Beef in a Pan of brown Butter, and force the Lean of it with Sewet, Bacon, boiled Chesnuts, Anchovies, an Onion, and season it; stew it in a Pan of strong Broth, and make for it a Ragoo of Gravy, pickled Gerkins, and boiled Chesnuts; thicken it with brown Butter, and garnish it with sliced Lemon.

To stew a Rump, or fat End of a Briscuit of Beef, the French Way.

AFTER having boiled a Rump of Beef skim it clean, let it be close covered, and stewed for an Hour; then put to it Salt, whole Pepper, Cloves, and Mace, slash the Meat with a Knife to let out the Gravy; then put in some Claret, and five or six sliced Onions; when they have boiled an Hour, put in some Capers, or a Handful of Broom Buds, and having boiled half a Dozen Cabbage Lettuces in Water, put them into your Meat, with two or three Spoonfuls of Wine Vinegar, and as much Verjuice: Let all stew together 'till the Meat is tender, then put Sippets of *French* Bread in the Dish, and dish it on them; take the Fat off the Broth, and stick it with fried Bread.

To stew a Fillet of Beef the Italian Fashion.

TAKE the Skins and Sinews from a Fillet of Beef, put it into a Bowl with White-Wine, crush it in it and wash it well; then strew upon it a little Pepper, and a Powder called the *Italian Tamara* (which is made of one Ounce of Coriander Seed, half an Ounce of Fennel-Seed, half an Ounce of Anniseed, an Ounce of Cinnamon, and an Ounce of Cloves, beaten into a gross Powder, with a little Powder of Winter Savoury; these all kept in a Glass Vial) and as much Salt as will season

season it; mingle them all well together and put in as much White-Wine as will cover it; put a Board on it to keep it down, and let it lie in Steep for two Nights and a Day; then take it out, and put it into a Stew-pan with some good Broth that is salt, but none of the Pickle; put in whole Cloves, and Mace, cover it close, let it stew 'till it is tender, then serve it with as much of the Broth as will cover it.

To stew Beef in Gobbets the French Fashion.

GET any Piece of Beef, except the Leg, cut it in Pieces as big as Pullet's Eggs, both of Fat and Lean; stew it in a Stew-pan with Water, skim it clean, and when it has boiled an Hour, put in Salt, whole Pepper, Cloves, and Mace, Carrots, Turnips, Parsnips, and whole Onions, cover it close, and let it stew 'till it is tender, putting in, half an Hour before it is enough, Parsley, Thyme, sweet Marjoram, Spinage, Sorrel, and Winter Savoury, and some Claret; then dish it on Sippets, and serve it to Table hot: Garnish with Barberries, Grapes, or Gooseberries.

Olives of Beef stewed and roasted.

CUT Slices off a Buttock of Beef as broad as your Hand, hack them with the Back of a Knife, lard them with small Lard, and season them with Salt, Pepper, and Nutmeg; then make a Farce of the Yolks of hard Eggs, Beef-Sewet, or Lard, sweet Herbs, Thyme, and Onions, all minced small, Barberries, Grapes, or Gooseberries, minced small, and seasoned with Salt, and the former Spices; mix these well together, and lay it on the Slices of Beef, roll them up round with some Caul of Mutton or Veal; bake them, or roast them, then put them into a Stew-pan with some Butter, blow the Fat from the Gravy, and and put the Gravy into the Stew-pan; and having,

in the mean Time, blanch'd and boiled Artichokes, Potatoes, or Skirrets in Claret, put them into your Meat, dish them on Sippets, and serve them with Slices of Orange, Lemon, Barberries, and Grapes, or Gooseberries.

A Way of eating cold boiled Beef.

SLice your Beef as thin as possible, and also an Onion or Shalot, then squeeze on it the Juice of a Lemon or two, and beat all together between two Plates as you do Cucumbers; when it is well beaten, and tastes sharp of the Lemon, put it into a deep Dish, pick out the Onion, and pour Oil on it, shred some Parsley and strew over it; garnish it with Lemon, and serve it up.

To stew a Leg of Beef.

YOU must break it, then put to it two or three Quarts of Water, Salt, whole Pepper, and a Bundle of sweet Herbs; then let it stew for seven or eight Hours; then pour out all, both Meat and Broth into a Pan, and let it stand 'till the next Day; then set it on the Fire again, and put in a Quart of Ale, and let it boil about half an Hour; then take it off, and put it in a Dish with Toasts upon it.

Beef Royal.

TAKE a Surloin, or large Rump of Beef; bone it and beat it very well; then season it with Salt, Pepper, Nutmeg, Cloves, and Mace, with Lemon-peel, Thyme, Savoury, and Marjoram; then lard the Meat quite through with large Pieces of Bacon; in the mean time, make a strong Broth of the Bones; then put into your Stew-pan a good deal of sweet Butter and brown it; then put in the Meat and brown it on both Sides; then pour in the Liquor with the Butter, put in two Bay-Leaves, six Truffles,

Truffles, Ox-Palates, or Sweetbreads pull'd in Pieces; and cover the Stew-pan close, letting it stew 'till it is tender; then take it out and scum off all the Fat; then pour in a Pint of Claret, and put in three Anchovies; then put the Beef in again to be made thoroughly hot, and add what Pickles you have with fry'd Oysters; thicken your Sauce and pour over the Meat, and send it up. It is to be eaten hot or cold.

To ragoo a Piece of Beef.

AFTER larding the hinder Part of a Buttock of Beef with thick Lardoons of Bacon, put it into a Stew-pan with some Slices of Bacon at the Bottom; season with Salt, Pepper, Nutmegs, Cloves, and sweet Herbs; cover it with Bards of Bacon; put in two Pounds of good Lard; cover your Pan and stew it gently between two Fires for twelve Hours, then put in a little Brandy. Garnish with Pickles and serve it up.

Beef a la Viniagrette.

GET a large Slice of Beef, three Inches thick, most lean, from the Buttock, or elsewhere; stew it with Water and a Glass of White-Wine, season'd with Salt, Pepper, Cloves, a Faggot of Herbs, and a Bay-Leaf; let it boil 'till most of the Liquor is boiled away; then set it a cooling, and when it is cold, serve it up, with Slices of Lemon and a little Vinegar.

To soufe Beef.

GET either Buttock, Chuck, or Briscuit of Beef; season them with Salt and Pepper for four Days; then roll them up as even as you can; then tie a Cloth fast about it, and boil it in Water and Salt 'till it be tender; then take it up and soufe it in Water, Vinegar, a little White-Wine, and
S 4. Salt;

Salt; then put it into a Hoop Frame, to fashion it round and upright; then dry it in some smoaky Place, or in the Air. When you use it, cut it out in Slices, and serve it up with Sugar and Mustard.

To make Dutch Beef.

GET eight Pounds of Buttock of Beef, without Bone, and rub it all over with about six Ounces of coarse Sugar, let it lie two Days, then wipe it a little, then take a Pint of white Salt, a Pint of Salt-petre, and six Ounces of Salt-petre beaten, and rub it well into the Beef; then let it lie for three Weeks, turning and rubbing it every Day; then sew it up in a Cloth, and hang it up in the Chimney to dry; let it be turn'd upside down every Day, that the Brine do not settle; afterwards boil it in Pump-Water 'till it is very tender.

Another Way to dry Beef after the Dutch Manner.

CUT the best Part of the Buttock of a fat Ox into what Shapes you please, then take a Quart of Petre Salt, and as much good Bay-Salt, as will salt it very well, and let it stand in a cold Cellar ten Days in Salt, in which Time you must turn it and rub in the Salt; then take it out of the Brine, and hang it in a Chimney, where a Wood-Fire is kept, for a Month; in which time it will be dry, and will keep a Twelve-Month. When you eat it, boil it tender, and when cold, cut it in thin Shivers, and eat it with Vinegar, Bread and Butter.

Palates of Beef, en gratin.

SOME rasped Parmesan being put in the Bottom of your Dish, with a little Cullis, put in your Palates, pour some Cullis, and strew some Parmesan over them, then send your Dish to the Oven to
get

get a Colour, and when that is done, add some Essence of Ham and Juice of Lemon.

Filletts of Beef after the Indian Way.

PRepare a Fillet of Beef, lard it with middling Bacon, and slice it on the Side it is not larded; then marinate your Fillet during two Hours, with Salt, Pepper, sweet Herbs, Garlick cut small, the Juice of two Lemons, and a Glas of good Oil. Put your marinated Fillet, wrap'd up in Paper, upon a Skewer, tie this to the Spit and baste it with your Marinade, which must be mixed with a Glas of White-Wine. Your Fillet being done, take off the Paper, dish it up with Sauce, and serve it hot for a first Course.

A Dutch Way of dressing Beef called, Pater-Stuck-Gheroockt.

IT is a Briscuit of Beef soaked eight Days in Brine, and then hung up for three Months. It is then to be washed in several Waters to get the Salt out, and boiled with Cauliflowers, Cabbage, Spinage, and thickened Butter served with it. It may be likewise stewed with Carrots.

Roast-Beef with a Salpicon.

A Salpicon is a Sort of Ragoo, so called, and is used in great Dishes of roast Meat, in the first Course, such as Chines of Beef, or Mutton, Barons of Beef, and Quarters of Mutton, or Veal, &c. It is made as follows:

PRepare some Cucumbers, cut them in Dice, and lay them in a Dish to marinate in Vinegar, Pepper, and Salt, and an Onion or two, cut in Slices; cut some of the Lean of a Ham or Bacon in Dice; take some Mushrooms and Truffles, the Breasts of Pullets, fat Livers and Veal Sweetbreads. Squeeze

Squeeze the Cucumbers, toss them up in a Sauce-pan over a Stove with a little melted Bacon; moisten them with Gravy, and let them simmer in it over a gentle Fire; then take the Fat clean off: Set over a Stove another Sauce-pan with a little melted Bacon, into which put the Ham you had cut in Dice, a few Cives and a little Parsley. Mince the Mushrooms, Truffles, and Sweetbreads, and toss up all the Ingredients together, and then moisten them with some Gravy, season them with Pepper, Salt, and a Bunch of Herbs; and when they have simmer'd awhile in it, take off all the Fat; when they are almost enough, put to them the fat Livers, and the Breasts of your Pullets cut in Dice; then bind your Salpicon with some Cullis of Veal and Ham, and some Essence of Ham. When the Cucumbers are ready, bind them likewise with the same Cullis, and put the whole into the same Sauce-pan, that is to say, put the Ragoo of Cucumbers into the Salpicon.

Make a Hole in your Piece of Roast-Meat, in the Part you think most convenient; for Example, if it be a Quarter of Veal, or Mutton, make it in the Leg, and having taken out the Flesh, that may serve for some other Use, put the Salpicon in the Room of it.

A Salpicon may be served in a Dish by itself.

To roast a Tongue and Udder.

BOIL the Tongue a little, blanch it, and lard it with Bacon, the Length of an Inch, being first seasoned with Nutmeg, Pepper, and Cinnamon, and stuff the Udder full of Cloves; then spit and roast them, baste them with sweet Butter, and serve them up with Claret Sauce. Garnish with sliced Lemon.

Tongues

Tongues *with forced Udders roasted.*

YOU must first boil off your Ox Tongues, and your Udders, then make a good Forced-Meat with Veal; and as for your Tongues, you must lard them, and your Udders you must raise in the Inside, and fit them with Forced-Meat, washing the Inside with the Yolk of an Egg; then tie the Ends close, spit and roast them: Make a Sauce with Syrrup of Claret or Gravy. You may draw the Udders on the Top with Lemon-peel and Thyme.

Ox Tongues *a la Mode.*

HAVING large Ox Tongues, boil them tender, then blanch them, take the Skin off, and lard them on both Sides, leaving the Middle, then brown them off, and stove them one Hour in good Gravy and Broth; season with Spice and a Faggot of Herbs, and put in some Morels, Truffles, Mushrooms, Sweetbreads, and Artichoke Bottoms; then skim off the Fat, and serve them either hot or cold.

Neats Tongues *a la Braise.*

CUT away the Roots of the Tongues, and then put them into boiling Water, that you may take off the Skin as clear as possible; lard them with large Bits of raw Gammon of Bacon well seasoned: Then take a Boiler, and cover the Bottom of it with Bards of Bacon, and Slices of Beef well beaten: Lay in your Tongues with sliced Onions, and all sorts of sweet Herbs and Spices, and season them besides, with Pepper and Salt; cover them besides with Slices of Beef and Bacon, in the same Manner as under them, so that they may be entirely wrapped up in them; put them to stew *a la Braise*, with Fire over and under: You must keep

keep them so eight or ten Hours, that they may be thoroughly done: After which, you must have in Readiness a good Cullis of Mushrooms, or some other good Ragoo, with all Sorts of Ingredients, as Mushrooms, Morels, Truffles, Sweetbreads, &c. Having taken up your Tongues, you drain them, and take off the Fat; then lay them in a Dish, and your Ragoo over them; if you would garnish the Dish, you may cut one of the Tongues in Slices, or else garnish it with Fricando's, all served very warm.

Calves Tongues are sometimes dressed in the same Manner; and if you will, they may be farced without larding, and served up with the same Ragoo.

To boil a Neat's Tongue.

LET your Tongue be salted three or four Days, boil it in fair Water, and serve it with Brewis, with boiled Turnips, and Onions; run it over with beaten Butter; serve it on carved Sippets, with Barberries, Gooseberries, or Grapes, and serve it with what Sauce you please.

To fricasey Neats Tongues.

WHEN you have boiled your Tongues tender, cut them into thin Slices, and fry them in fresh Butter; then pour out the Butter, and put in strong Broth, or Gravy, season with Salt, Pepper, Nutmeg, Thyme, Savoury, Marjoram, and Parsley chopp'd small; when these have stewed together a while, dissolve Yolks of Eggs in White-Wine Vinegar, or Grape Verjuice, and put them in with whole Grapes, or Barberries, thicken with grated Manchet, or Almond-paste strained, and sometimes put Saffron to it.

After the same Manner you may fricasey any Udder, being tender boiled.

To

To braise a Neat's Tongue, or any other Tongue.

LET your Tongue be fresh, boil it tender, set it by to be cold ; then cut it into thin Slices, fry it in Butter, put to it strong Broth, Salt, Nutmeg grated, the Yolks of Eggs, Saffron, Cloves, and Mace, some Verjuice, and Grapes ; when the Tongue is done, dish it on Sippets.

To roast a Neat's Tongue.

YOU must boil a Neat's Tongue tender, peel the Skin, set it by 'till it is cold, cut a Hole in the Root-end of it ; take out some of the Meat, mince it with Beef-Sewet and Pippin, and the Yolks of hard Eggs ; season it with Salt, beaten Ginger, Thyme, and Savoury shred small ; fill the Tongue with this Farce, and cover the End with a Piece of a Caul of Veal, or Mutton, lard the Tongue, and roast it ; make a Sauce for it with Butter, Juice of Oranges, and Nutmeg grated ; garnish with Barberries, and Slices of Lemon, and serve it up.

To stew a Neat's Tongue whole.

TAKE a Neat's Tongue raw and fresh, set it a stewing between two Dishes, in strong Broth and White-Wine, with Salt, whole Pepper, whole Cloves, and Mace, Turnips, Carrots, or any other Roots cut, and some Capers ; set these over a gentle Fire, and let them stew gently for two or three Hours ; then take up your Tongue, blanch it, put some Marrow to it, let it have a Walm or two, and serve it on carv'd Sippets ; garnish with minced Lemon, Barberries, or Grapes, run it over with beaten Butter ; garnish with seared Manchet, and serve it up hot.

Another

Another Way.

YOU must boil it in Water with a little Salt, and a Faggot of sweet Herbs : When it is almost enough, cut off the Root, take off the Skin, and lard it with long Bits of Bacon, then lay it down to the Fire, and while it is roasting baste it with Butter, Salt, Pepper, and Vinegar. When it is roasted, cut it in large Slices, and tosse it up in a Stew-pan with a Ramolade made of Anchovies Capers, Parsley, and Onions, shred very small : Then tosse all up in good Beef Gravy, with Salt, Pepper, a few Rocamboles, and a Drop of Vinegar, and serve it for the first Course.

We serve it likewise after having cut in it Slices, with a Ragoo of Mushrooms, Sweetbreads, Artichoke-Bottoms, Salt, Pepper, Butter, or melted Bacon : We set it a simmering in this Ragoo, and so serve it, but observe, that when we serve it this Way, we use no Vinegar in basting it but only Butter.

Calves Tongues are dressed in the same Manner, and may be served whole, either with a *Poivrade*, or a sweet Sauce.

To make a Sauce Poivrade.

PUT Soufe Vinegar into a Sauce-pan with a little Veal-Gravy, one whole Leek, an Onion cut in Slices, and two or three Slices of Lemon ; season it with Pepper, and Salt, and when it is boiled strain it thro' a Sieve, pour it into a Porringer, and serve it hot.

O X - C H E E K S.

To bake Ox-Cheeks.

B O N E them, pick out the Balls of the Eyes, cleanse the Mouth, soak them, wash out the Blood, wipe them dry with a Cloth, season them with Salt, Pepper, and Nutmeg, put them into an earthen Pan with three or four large Onions, Mace, and Cloves; lay the Jaw Bones on the Top of the Meat, then put in half a Pint of Water and half a Pint of Claret; cover the Pan with coarse Paste, and bake it. Serve it on fry'd Greens, and run it over with beaten Butter.

To boil an Ox-Cheek to be eaten cold.

B O N E your Ox-Cheek well, then lay it to steep in White-Wine for twelve Hours; then season it with Salt, Pepper, Nutmegs, Cloves, and Mace, roll it up, tie it tight with Tape, boil it in Water, Salt, and Vinegar, 'till it is very tender; press it hard, and, when it is cold, cut it into Slices, and serve it up with Oil and Vinegar.

Another Way.

B O N E your Cheeks, lay them in soak for four or five Hours, then wash and pick them very clean, pare off the Roof of the Mouth, and pick out the Balls of the Eyes, stuff them with Beef-Sewet, hard Eggs, Salt, Pepper, Fat, and sweet Herbs, mingle all together, and stuff them on the Inside, skewer both the Sides of the Head together, and boil them among other Beef; when they are tender, serve them on Brewis with interlarded Bacon, and Bologna Sausages, or Pork Links laid on the

the Cheeks, cut the Bacon into thin Slices, and serve them with Saucers of Mustard or green Sauce.

To marinate Ox-Cheeks.

BONE your Ox-Cheeks, then either roast them, or stew them with Red-Wine, and Wine-Vinegar, season'd with Salt, Pepper, and slic'd Nutmeg; stew them 'till they are tender, then take them up, and put to the Liquor you stewed them in a Quart of White-Wine, and a Quart of Wine-Vinegar, and Sage, Parsley, sweet Marjoram, Thyme, a Bunch of Rosemary, and Bay-Leaves, tie them up tight together; add Salt, whole Pepper, Nutmegs, and Ginger slic'd, Cloves, and large Mace; boil all these together; put the Cheeks into a Vessel, and pour the Liquor upon them, lay on them some Slices of Lemon, cover them very close and keep them for Use.

To fricasey Ox Palates.

After having boiled your Ox Palates 'till they are very tender, blanch and pare them clean, then season them with Salt, Pepper, Nutmeg, and Cloves, beaten fine, add some grated Bread; then fry them in Butter, brown on both Sides, then dish them; dissolve two or three Anchovies in Mutton-Gravy, and pour to them; grate a little Nutmeg, and squeeze a little Lemon into the Sauce, and serve them up.

To marinate Palates, Noses, and Lips.

After having boiled them tender, blanch them, then fry them in clarified Butter, or sweet Oil: Make for them a Pickle with Wine Vinegar, and White-Wine, Salt, whole Pepper, Nutmeg, and Ginger sliced, large Mace, and Cloves; add a Faggot of sweet Herbs, as Sage, Parsley, Savoury, sweet Marjoram, Thyme, Rosemary, and Bay-Leaves;

Leaves ; boil them all together, Spices and Herbs, put the Palates, Lips, and Noses in a Vessel, pour this Marinade to them ; add Slices of Lemon, and cover them close for Use. When you serve them, do it in a Dish with Sallad Oil.

To roast Ox-Palates.

HAVING boiled your Palates tender, blanch them, cut them into Slices about two Inches long, lard half of them with small Lardoons ; then having drawn, scalded, and trussed Pigeons, and Chicken-peepers, lard half of them, spit them on a Bird-spit, putting a Slice of interlarded Bacon, and a Sage-Leaf betwixt every Bird ; take also Cocks Combs and Stones, and Lamb-stones parboiled and blanch'd, large Oysters parboiled, and larded with small Lardoons of Bacon, Sage, and interlarded Bacon, spit them with your Ox-Palates on a small Spit, with a Bit of Bacon and a Sage-Leaf between them ; then beat up the Yolks of Eggs with Salt, Nutmeg, Thyme, and Rosemary shred very small, and grated Manchet ; and when they are hot at the Fire, baste them often : In the mean time, prepare Artichoke-bottoms, boil'd, quarter'd, and fry'd, dipp'd in Butter and kept warm, and also Marrow dipp'd in Butter and fry'd : Then rub the Dish with a Clove of Garlick, pile up the Fowls in the Middle of the Dish upon one another, the roasted Materials round about ; then lay the Palates by themselves, the Lamb-stones by themselves, the Cocks Combs, and Stones by themselves, the fry'd Marrow and Artichokes by themselves, and the Sweetbreads by themselves ; then having prepared a Sauce of Claret, Gravy, Oyster-Liquor, with a Couple of dissolv'd Anchovies, sweet Butter, Salt, and an Onion slit or quarter'd, giving it a Walm or two over the Fire, put in three or four Slices of Oranges, pour it on, and garnish it with Oranges and Lemons sliced.

To stew Ox-Palates, Lips, and Noses.

BOIL them, blanch them, cut them into Bits about the Bigness of a Shilling; put them into an earthen Pipkin with strong Broth and White-Wine; add raw Calves-Udders, Veal Sweetbreads, Sausages, and Sparrows or Larks, or other small Birds, Anchovies, or Potatoes boil'd; season with Salt, two or three whole Cloves, large Mace, small pickled Cucumbers; add also Marrow, Butter, Grapes, Barberries or Gooseberries, and the Yolks of hard Eggs. Let all these stew together till tender, then serve them upon Toasts of French Bread, and Slices of Lemon; you may thicken the Broth with Yolks of Eggs strained with Verjuice.

To pickle Ox-Palates.

TAKE your Palates, and wash them well with Salt and Water, and put them in a Pipkin with Water and some Salt, and when they are ready to boil, scum them very well, and put into them whole Pepper, Cloves, and Mace, as much as will give them a quick Taste: When they are boil'd tender, which will require four or five Hours, peel them and cut them into small Pieces, and let them cool; then make the Pickle of White-Wine Vinegar, and as much White-Wine; boil the Pickle, and put in the Spice that was boiled in the Palates, with a little more fresh: Put in six or seven Bay-Leaves, and let both Pickle and Palates be cold before you put them together; then keep them for Use.

MUTTON.

MUTTON.

To dress a Leg of Mutton à la Royale.

HAVING taken off the Fat, and the Flesh and Skin that is about the Shank Bone, lard the Leg with large Lardoons well seasoned; lard likewise, at the same Time, a round Piece of a Buttock of Beef, or of a Leg of Veal; then season all this very well, drudge it with Flour, and put it into boiling Hog's Lard to give it a Colour: Then put it into a Pot with all Sorts of savoury Herbs, an Onion or two stuck with Cloves, and put in some Broth or Water; cover the Pot very close, and let it boil two Hours, mean while get ready a Ragoo of Mushrooms, Truffles, Asparagus Tops, Artichoke Bottoms, and Veal Sweetbreads, to which put a good Cullis. Take up your Leg of Mutton, lay it in a Dish, and cut your Piece of Beef, or Veal, into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it, and so serve away.

Shoulder of Mutton in Epigram.

TAKE a Shoulder of Mutton and roast it, take off the Skin as neatly as you can, about the Thickness of a Crown, leaving the Shank Bone to it; then take the Meat and cut it in small thin Slices, the Bigness of a Shilling; then put it in a Cullis that is well season'd, and take Care not to let it boil; then take the Skin of your Shoulder of Mutton, and put some Crumbs of Bread, with sweet Herbs, over it, and put it on the Gridiron, and when it has taken Colour, see that your Hash be well season'd; dish it up, putting on the broiled Skin.

This some call a Shoulder of Mutton in *Gallimans fry*.

T 2

Mutton

Mutton Collops.

YOU must take some Mutton that is well mortified, that is, stale, but sweet, take out the Skin and Sinews, and cut them small and thin, about the Bigness of a Crown Piece, such a Quantity as you think will be enough for your Dish; take a Stew-pan with some Butter, and lay your Collops in, one after another; take Care they are very thin, and put a little Salt, Pepper, Spices, Parsley, and green Onions, chopped very fine, over them, with some Truffles, or Mushrooms, and put your Stew-pan over a Fire that is very quick, and stir them with a Spoon, and when you think they are done, dress them in the Dish you are to serve them in: Then put in the Pan a little Cullis and Gravy, with a Rocambole, and when it is boiled up, and a little thick, put in the Juice of a Lemon, and put it over your Collops, and serve them up hot.

A Harrico of Mutton.

TAKE a Neck, or Loin of Mutton, cut it into six Pieces, season it with Pepper and Salt; then pass them off on both Sides in a Frying-pan or Stew-pan; put to them some good Broth, a Faggot of Herbs, some diced Carrots, or Turnips, fried off, and two Dozen of Chestnuts blanched, and three or four small Lettuces; stew all this well together: You may put in half a Dozen small, round, whole Onions, and when very tender, skim off the Fat well, and serve away. Garnish with forced Lettuce, and Turnips, and Carrots sliced.

Hind

Hind Saddle of Mutton.

After having cut off the two Hind Quarters of a Sheep, cut off the two Knuckles, that it may set even on the Dish; then take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take some lean Ham, Truffles, green Onions, Parsley, Thyme, sweet Herbs, Pepper, Salt, and Spices, well chopp'd together, and strew it over your Mutton, where the Skin is taken off; then put the Skin over neatly, and wrap it over with Paper well buttered, and tie it, and put it to roast, and being roasted, take off the Paper, and strew over some Crumbs of Bread, and when it is well coloured, take it off the Spit, dish it up, and put under it an Essence of Ham, or a Shalot Sauce, and serve it up hot for the first Course.

Hind Saddle of Mutton *done à la St. Menchout.*

CUT your Mutton as above-mentioned, and lard it with large Lardoons of Bacon seasoned with Pepper, Salt, sweet Herbs, small Onions, and Parsley; then garnishing an oval, or large Gravy-pan that will hold it, put at the Bottom some Bards of Bacon, and Slices of Beef, put in also some small Onions, Parsley, and sweet Herbs, and then put in your Mutton, seasoned with Pepper, Salt, and Spice, a Bottle of Wine, and strong Broth, and put the same over it as under, Bards of Bacon, Slices of Beef, with a little Garlick, and Bay Leaves, and put it a stewing with Fire over and under; and when done, take it out, and put it in the Dish, pare it neatly, and put some Crumbs of Bread over it, mixed with *Parmesan* Cheese, and put it in an Oven to take a good Colour, then serve it up hot, with Essence of Ham under it, for the first Course.

Leg of Mutton, Ham Fashion.

GET a hind Quarter, very large, and cut it like a Jigget, that is, with a Piece of the Loin; then rub it all over with Bay Salt, and let it lie one Day; then put it into the following Pickle: Take a Gallon of Pump Water, put into it two Pounds, of Bay Salt, two of White Salt, six Ounces of Salt Petre, and four of Peter Salt, one Pound of common brown Four-penny Sugar, six Bay Leaves, one Ounce of Lapis Prunella: Mix all this in your Liquor, then put in your Mutton, and in seven Days it will be red thorough, then hang it up by the Handle, and smoke-dry it with Deal-Dust, and Shavings, making a great Smother under it, and in five Days it will be ready: You may boil it with Greens, and it will cut as red as a Cherry; so serve it as you would a Ham.

Amphilius of Mutton.

GET two Necks, or two Loins, bone them, leaving the upper top Bones on about an Inch; then lard one with Bacon, the other with Parsley; skewer them, and you may either stove or roast them; you may fry some Cucumbers, and stew them after, and lay under, or make a Sauce Robart with Onions, Mustard, Vinegar, Gravy, and lay under either stewed Sellery or Endive, which you choose.

To force a Leg of Mutton or Lamb.

LET all the Meat be taken out, leave the Skin whole; then take the Lean of it, and make it into Force-Meat thus: To two Pounds of your lean Meat, three Pounds of Beef Sewet; take away all Skins from the Meat and Sewet; then shred both very fine, and beat it with a Rolling Pin, till you know not the Meat from the Sewet, then

then mix with it four Spoonfuls of grated Bread, half an Ounce of Cloves and Mace beaten, as much Pepper, some Salt, a few sweet Herbs shred small, mix all these together with six raw Eggs, and put it into the Skin again, and sew it up. If you roast it, serve it with Anchovy Sauce, if you boil it, lay Cauliflowers, or *French Beans*, under it. Garnish with Pickles, or stewed Oysters, Forced-Meat Balls, or Sauzages fried in Butter.

To boil a Leg of Mutton.

YOU must lard your Mutton with Lemon-peel and Beet-Root, and boil it as usual: For Sauce, take strong Broth and White-Wine, Gravy, Oysters, Anchovies, an Onion, a Faggot of Herbs, Pepper, Salt, and Mace, and a Piece of Butter rolled up in Flour.

Mutton Cutlets the French Way.

SEASON your Cutlets with Pepper, Salt, Nutmeg, and sweet Herbs; then dip two *Scotch Collops* in the Batter of Eggs, and clap on each Side of each Cutlet, and then a Rasher of Bacon on each Side again: Broil them, or bake them in a slow Oven; when they are done, take off the Bacon, and send your Collops and Cutlets in a Ragoo, and garnish them with sliced Orange and Lemon.

Cutlets à la Maintenon.

CUT your Cutlets handsomely, beat them thin with your Cleaver, and season them well with a little Pepper and Salt; then cover them all over, except within two Inches of the Rib-Bone, as thick as a Crown Piece, with some Forced Meat, and smooth it over with a Knife. This done, take as many Half Sheets of white Paper as you have

Cutlets, and butter them, on one Side, with melted Butter: Dip your Cutlets likewise in melted Butter, and throw a little grated Bread on the Top of your Forced Meat all round: Lay each Cutlet on a Half Sheet of Paper cross the Middle of it, leaving the Bone about an Inch out; then close the two Ends of your Paper on the Sides, as you do a Turnover-Tart; cut off the Paper that is too much, broil your Mutton Cutlets half an Hour, your Veal three Quarters of an Hour: Then take off the Paper, and lay them round in the Dish, with the Bones outmost: Let your Sauce be Butter, Gravy, and Lemon.

To bask a Shoulder of Mutton.

YOUR Shoulder being half roasted, cut it in very thin Slices, then take a Glass of Claret, a Blade of Mace, two Anchovies, a few Capers, a Shalot, Salt, a Sprig of Thyme, Savoury, and Lemon-peel, and let it stand covered for half an Hour; and when enough, shake it up with some Capers, and serve it up.

A Mutton Hash.

TAKE a roasted Leg of Mutton, take off all the Skin, and cut the Meat from the Bone in thin Slices, and strew upon it some Parsley and Cives, with some Truffles, and Mushrooms cut pretty small; then put it all together into a Sauce-pan, with some Pepper and Salt, and a Slice or two of Lemon, with the Rind taken off. Put some good Gravy, and give it two or three Turns over the Stove; thicken it with a Cullis, and serve it.

A Hash of cold Mutton.

GET Gravy, Oyſter Liquor, Anchovies, and Nutmeg, according to the Quantity of Meat, and boil it up, then ſtrew in your Meat, and give it a Heat or two; put in half a Pound of ſweet Butter, and half a Pint of White-Wine, and ſend it to the Table. Garniſh the Diſh with Raſpings of *French Bread* and Lemon.

Carbonaded Mutton.

GET a Joint of Mutton, cut it into thin Slices as if for broiling, and fry them in melted Lard, before they are ſtewed in Broth, with Salt, Pepper, and Cloves, a Bunch of Herbs, and Muſhrooms; then flour it a little to thicken it. Garniſh the Diſh with Muſhrooms and fried Bread, and ſerve it with Capers, and a little Lemon-juice.

To roll a Breſt of Mutton.

BONE the Mutton, and make a ſavoury Forced-Meat, waſh it over with the Batter of Eggs; then ſpread the Forced-Meat on it, and roll it into a Collar, and bind it with Packthread; roaſt it 'till enough, and put under it a Regalia of Cucumbers.

To ſouſe a Breſt of Mutton.

TAKE a Breſt of Mutton, bone it, ſoak it well from the Blood, wipe it dry, and ſeaſon it on the Inſide with Salt, Nutmeg, and beaten Ginger, ſweet Herbs ſhred ſmall, and Lemon-peel minced; lay broad Slices of ſweet Lard over the Seaſoning; then roll it into a Collar, tie it up in a Cloth, and put it into boiling Liquor, ſkim it well; then put in Salt, Nutmeg, and Ginger ſliced, Fennel and Parsley Roots; when it is almoſt boiled, put in a Pint of White-Wine; when it is enough, take it off, and put in Slices of Lemon, a whole

a whole Lemon-peel, and half a Score Bay Leaves, and let it boil close covered, or you may bake it in a Pot with White-Wine and Water.

To roast a Chine of Mutton.

TAKE a Chine of Mutton, and having rais'd up the Skin from the Chine-Bone downwards, leave it hanging to the lower Part; then take some Slices of a lean Gammon of Bacon, season with white Pepper, Cives, and Parsley; spread them over your Chine, lay Bards of Bacon upon them, then turn the Skin over them; tie up your Chine with Tape or Packthread, put Paper over it, and roast it; when it is near enough, drudge it with Crum-bread, put a Ragoo under it, and serve it up to Table, garnished with Mutton Cutlets.

The same may be done with a Quarter of Mutton or Lamb.

To dress a Neck of Mutton.

LARD the Neck with Lemon-peel, boil it in Salt and Water, and a Bunch of sweet Herbs: In the mean time, stew half a Pint of Oysters in half a Pint of White-Wine, as much strong Broth, and a little of their own Liquor, put in two or three Anchovies, two or three whole Onions, some grated Nutmeg, and a little Thyme. Then take a little of the Broth, and beat in it the Yolks of three or four Eggs to thicken it; then dish it upon Sippets, laying your Oysters upon your Meat. Garnish with Lemon or Barberries.

After the same Manner you may dress a Chine, Leg, &c.

Another

Another Way.

DR A W your Neck of Mutton with Parsley, and roast it. When it is almost roasted, dredge it with Salt, white Pepper, and grated Bread. Serve it up to Table with Gravy, and the Juice of Orange.

Another Way.

C U T your Neck of Mutton into Steaks; season them with Salt, Pepper, and Nutmeg; put them into a Stew-pan with as much Water as will cover them, let them stew, scumming it as there is Occasion. In the mean time, parboil some Cabbage, Carrots, and Turnips, drain them well, and when your Steaks are half-stewed, put in your Roots and Cabbage; then put in a Handful of Capers, then shred sweet Herbs, Spinage, and Parsley, a Handful of each, and put them into the Stew, also a Couple of Anchovies chopt; brown a little Butter, and shake into it a little Flour, and a Ladleful of the Broth: Boil it up, and pour it over the Meat, and let all stew together a little while; when it is enough, lay Sippets in the Dish, put in your Stew, squeeze in an Orange or Lemon or two, and serve it up to Table.

To dress a Leg of Mutton a la Dauphine.

F L E A off all the Skin and Flesh of the Shank-bone, and also all the Fat, and scrape it clean; then parboil it, and lard it with small Lardoons of Bacon: Spit it, put Paper over it, and roast it with a soft Fire; see that it be well coloured. When it is roasted enough, dish it, and serve it up with some Ragoo of Legumes, as Cucumbers, young Onions, or Succory; or with a good Cullis under it, or an Essence of Ham.

To

To dress a Loin of Mutton.

HAVING cover'd the Bottom of a Stew-pan with Bards of Bacon, lay on them Slices of Veal, and on the Veal, Slices of Onions; then lay your Loin of Mutton upon them, and cover it with Slices of Onion, Veal, and Bacon, as under it. Season all with Salt, Spice, and sweet Herbs. Then set the Stew-pan cover'd either between two Fires, or in an Oven; when they come out, bread them, and broil them on a Gridiron. In the mean time, prepare this Sauce call'd a Ramolade: Take Cives and Parsley, shred them small, Capers and Anchovies, and stew them in good Gravy with a Clove of Garlick, and other Seasonings, put in a little Oil. When all is done lay your Loin in a Dish, pour your Sauce upon it, and serve it up hot.

To roast a Leg of Mutton with Oysters.

STUFF a Leg of Mutton with Mutton-Sewet, Salt, Pepper, Nutmeg, and the Yolks of Eggs; then lay it down at the Fire to roast, stick it with Cloves; when it is about half done, cut off some of the underside of the fleshy End in little Bits; put these into a Pipkin with a Pint of Oysters, Liquor and all, a little Salt and Mace, and stew them 'till half the Liquor be wasted. Then put in a Piece of Butter, and when the Leg is thoroughly roasted, dish it, pour this Sauce over it, strew Salt about the Sides of the Dish, and serve it up.

To dress a Shoulder of Mutton in Blood.

SAVE the Blood of a Sheep, take all the Strings and Knots out of a Shoulder of Mutton, lay it in the Blood five or six Hours to soak; then stuff it with sweet Herbs, then put it into a Caul, sprinkle

sprinkle it with Blood, and roast it. Serve it up with Venison or Anchovy Sauce.

To dress Mutton the Turkish Way.

CUT your Meat into thin Slices; then wash it in Vinegar, and put it into a Pot or Sauce-pan that has a close Cover to it, then put in some Rice, whole Pepper, and two or three Onions; let all these stew together, skimming it frequently; when it is enough, take out the Onions, and dish it with Sippets, and serve it up.

Shoulder of Mutton, with a Ragoo of Turnips.

TAKE a Shoulder of Mutton, get the Blade taken out as neat as possible, and put in the Place a Ragoo of Sweetbreads, with Mushrooms, Truffles, Cocks Combs, well season'd; when done, let it be cold before you put it in, and take Care to sew it tight; that it may keep its natural Form, and put it in a Stew-pan, with some Bards of Bacon, Slices of Veal and Ham, Onions, Parsley, Thyme, sweet Herbs, Salt, Pepper, Spices, with a Ladleful of Broth, and put it a doing with Fire under and over; then you must have some Turnips cut in what Shape you think proper, and blanch them in boiling Water; then strain them off; and let them be well drained; then put them in a good Cullis, and let them be done enough; then take your Shoulder of Mutton out of the Braise, and see it be well drained from all the Fat, dish it up, and pour over it your Ragoo of Turnips, and serve it in the first Course.

Shoulder

Shoulder of Mutton à la Rouchi.

TAKE a Fore Quarter of Mutton, take out the Bones as neatly as you can from the Neck and Breast, and lard the Fillet, not parting them from the Shoulder, and put it on a Spit to roast; and when it is done, put under some stewed Endive, and serve it up hot, with the larded Part uppermost, for the first Course.

Leg of Mutton larded à la Braise; with a Ragoo of Chestnuts.

YOU must get a Leg of Mutton, take off the Skin, and lard it with Bacon and Ham through and through, but season your Ham and Bacon well, tie it, and put it in a Braise; then take some Chestnuts, roast them, and take off both Skins very clean, and put them in some good Cullis of Veal and Ham, and put them over a slow Fire; and when you find they begin to be very soft, see they be well relished, and put them over your Mutton; and serve it hot for the first Course.

Sheeps Rumps with Rice.

HAVING got some Sheeps Rumps, clean and blanch them, and put them a stewing in a good Braise; and when they are enough, take them out to cool; then take some Rice well washed and picked, put it in a Pot with some good Fat Broth, with an Onion stuck with Cloves, a little Pepper and Salt, and see it be well seasoned, and very thick, and when it is done, put it to cool; then take your Sheeps Rumps, and put them round the Rice as neatly as you can; do them round in Eggs, and Crumbs of Bread over them: And when you have done them all, take a Frying-pan with some Hog's Lard, put it over a Stove, and when your Fat is hot, put your Sheeps Rumps in it, and
see

see they be of a good Colour, and dish them with fried Parsley round.

To dress Rumps of Mutton a la Sauce Robart.

TAKE half a Dozen Sheeps Rumps cut large, boil them for three Hours in Water, and three or four Spoonfuls of Vinegar, seasoned with a Handful of Salt, a Spoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme, and a Bay Leaf. Put the Spice and Herbs in after the Pot has been scum'd : When the Rumps are boiled tender, take them out, and lay them in a Colander to drain, score them on the Sides with a Knife, dip them in drawn Butter, roll them in grated Bread, and broil them brown : In the mean Time, make your Sauce Robart thus : Put a Piece of Butter, the Bigness of an Egg, into your Sauce-pan, set it over the Fire 'till it is almost brown, then put in a Handful of Onions minced very fine ; let them stew gently 'till they are brown, then put in half a Spoonful of Flour ; let them stew a little longer ; then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a Quarter of an Hour, skim off the Fat, and put in half a Spoonful of Mustard, the Juice of a Lemon, or a little Vinegar, pour the Sauce into your Dish, lay the Rump upon it : Garnish with fried Parsley, or Lemon, or both, and serve it up for a first Course.

To dress Rumps of Mutton a la St. Menchout.

GARNISH the Bottom of a Stew-pan with Slices of Bacon, and then lay over them Slices of Veal, seasoned with Salt, Pepper, all Sorts of Spice, and sweet Herbs, and on them Slices of Onions ; then lay in your Rumps, lay Slices of Onions upon them, Slices of Veal on the Onions, and Slices of fat Bacon on the Veal ; cover the Stew-pan close, and either set it in an Oven, or *a la braise* between

between two Fires : When the Rumps are enough, take them out, and drudge them well with grated Bread, and broil them on a Gridiron. While they are doing, make for them a Sauce called Ramolade, thus ; tols up Anchovies, minced Capers, Cives, and Parsley, and a Clove of Garlick, in some good Gravy, a little Oil, and with Salt, Pepper, and other common Seasonings ; pour this Ramolade in the Dish, lay the Rumps upon it, and serve them up to Table hot.

To farce and fry Rumps of Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, &c. as in the Receipt above directed, and stew them *a la braise*, or bake them in an Oven. Then wrap them up in Forced-Meat made as follows : Take a Pound of a Leg of Veal, half a Pound of fat Bacon, and half a Pound of Sewet, boil them for half an Hour, then throw them a little into cold Water, that your fat Bacon may not run to Oil in mincing. Then mince each of them separately by themselves very fine, then mince all together, and pound them well in a Marble Mortar, with the Crumb of a *French Roll*, soaked in Milk or Broth, and four raw Eggs, seasoned with Salt and Pepper, according to your Discretion, a little Nutmeg, a little Parsley and Onion minced very fine. Having pounded all these together to a Paste, wrap the Rumps up in this forced Meat, dip them in beaten Eggs, drudge them with Flour, and fry them in Hog's Lard, 'till they are of a fine brown Colour ; then dish them, and serve them up.

Sheeps Rumps with Parmesan Cheese.

PUT your Sheeps Rumps in a good Braise, as before, and when done, put them to cool ; then take some Crumbs of Bread very fine, and as much
Par-

Parmesan Cheese mixed together, then take your **Rumps** and dip them in Eggs, and put the **Crumbs** of Bread and **Parmesan Cheese** over; and if you find that once doing over is not enough, do them twice, and fry them in good **Hog's Lard** of a good Colour; and serve them with fry'd **Parfley**.

L. A. M. B.

To roast a Quarter of Lamb.

ONE half being larded, drudge the other with small Crumbs of Bread, wrap it up in Paper before you lay it down, for Fear it should burn; when it is almost roasted, drudge, as before, the Part of it that is not larded, with Crumbs of Bread, adding to them some Salt, and Parsley shred small; make a brisk Fire to brown it well, and serve it with Juice of Lemon and Orange.

Lamb with Rice.

TAKE a Fore-Quarter of Lamb, and roast it about three Parts; take a Pound of Rice, and put it into two Quarts of good Broth, with two Blades of Mace, some Salt, and Nutmeg; stowe it an Hour, and take it off; put in the Yolks of six Eggs, and a Pound of Butter, then put your Lamb in Joints in the Dish and the Rice over it, wash it over with Eggs and so bake it.

A Leg of Lamb forced.

YOU must take the Meat out of the Leg, close to the Skin, and bone and mince it with Beef Sewet, Thyme, Parsley, and Onions; beat it in a Mortar with savoury Spice and two Anchovies; then wash the Inside of the Skin with the Batter of Eggs and fill it, baste Flour and bake

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it: The Sauce may be seasoned with Gravy, or put to it a Regalia of Cucumbers, Cauliflowers, or *French Beans*.

For Lamb Pic, see the Chapter of Pastry.

Another Way to force a Leg of Lamb.

TAKE a large Leg of Lamb, cut a long Slit on the Backside, take out all the Meat, but don't deface the other Side; then chop the Meat small with Marrow, Beef Sewet, Oysters, Anchovies unwash'd, an Onion, sweet Herbs, some Lemon-peel, season'd with Salt, Pepper, a little beaten Nutmeg, and Mace. Then pound all these well in a Mortar, stuff your Skin, sew it up, wash it over with the Yolks of Eggs beaten, put it on the Spit, drudge it with Flour, and lay Pieces of Butter over it; or you may bake it, if you please: Stew some Oysters in White-Wine, with a Blade of Mace; keep out the largest to lay with Anchovy Sauce, Mushrooms, and a good deal of Gravy, and so serve it. Fricassey the Loin to lay round it, cut into small Pieces very thin, season'd with Salt, Pepper, Nutmeg, Cloves, Mace, Cives, and savoury Herbs: Fry them in clarified Butter, and when they are fry'd enough, pour out the Butter, clean the Pan, put in a Quarter of a Pint of White-Wine, a Pint of strong Gravy, stew your Lamb in the Gravy; then add an Anchovy, a few Oysters, and Mushrooms with the Liquor; then roll up a Piece of Butter in Flour, and the Yolk of an Egg, and squeeze in the Juice of a Lemon. Garnish with Pickles and Lemon, and serve it up.

To fry a Neck or Loin of Lamb.

CUT the Ribs asunder, beat them with your Knife; then fry them in a little Ale; season them with a little Salt, and cover them close with a Plate; take them out of the Pan with the Gravy in them, set them in a Dish before the Fire; clean your Frying-pan; put in half a Pint of White-Wine, some Capers, and the Yolks of two Eggs beaten with a little Salt and Nutmeg, add to this the Liquor they were fry'd in; stir it with a Spoon, all one Way, 'till it be thick; then put in the Lamb; stir all together; garnish with Parsley and Lemon, and serve it up.

To dress Lamb in a Ragoo.

AFTE R having cut a Quarter of Lamb into four Quarters; lard it with middle-siz'd Slips of Bacon, and tosse it up a little in a Sauce-pan, to brown it; boil it in an earthen Pot, or Stew-pan, with Broth, Salt, Pepper, Cloves, a Bunch of fine Herbs, and Mushrooms. Make a Sauce for it of fry'd Oysters, with a little Flour, and a Couple of Anchovies; when you are ready to serve up, add some Lemon-juice, and garnish with fry'd Mushrooms.

Another Way.

TAKE a Quarter of Lamb, roast it, and, when it is near enough, drudge it well with grated Bread. Into the Dish, in which you intend to serve it in, put a Cullis of Veal, with Salt, Pepper, an Anchovy, the Juice of a Lemon, and a few Cives. Warm it, lay in your Lamb, and serve it up.

To stew a Lamb's Head.

HAVING taken out the Brains, make a Pudding of them; boil them, and, when they are cold, cut them into Bits; then mince Lamb and Beef Sewet together, add to it some grated Bread, season with Salt, Pepper, and sweet Herbs minc'd small, add four or five raw Eggs. Fill the Lamb's Head with these; then stew it in a Stew-pan with some strong Broth; make Balls of the Remainder of your minc'd Meat.

To dress a Lamb's Head in Pottage.

TAKE the Head, Feet, and Liver of a Lamb, and young Bacon, scald them; then boil them all together in a large Pot in some Broth: When they are boiled and well seasoned, lay your Pottage a soaking with good Broth and Gravy, and put the Lamb's Head in the Middle: Bread the Brains, and fry them thoroughly; then put them into their Place again. Garnish your Pottage with the Feet, Bacon, and Livers. Thicken with a white Cullis made of Crumb-bread soaked in good Broth, a Score of sweet Almonds, and the Yolks of three hard Eggs, pounded and strained, well soaked, and seasoned with the Juice of a Lemon. Then serve it up.

To soufe a Side of Lamb.

BONE it, soak it well from the Blood, wipe it dry, and season it with Salt, Nutmeg, and Ginger beaten, sweet Herbs, and Lemon-peel minced, and Coriander-Seed whole. Lay broad Slices of Lard over the Seasoning, then roll it into a Collar, and bind it up in a Linnen Cloth; put it into boiling Liquor, skim it well, put in Salt, Nutmeg, and Ginger sliced, Fennel, and Parsley Roots; when it is almost boiled, put in a Quart of White-Wine;

Wine ; when it is enough, take it off, put in Slices of Lemon, the Peel of two whole ones, and a Dozen Bay-Leaves, and give it a Boil close covered.

Another Way.

TAKE the Bones out of a Side of Lamb, lay it to soak in Salt and Water, then wipe it dry ; season it with Salt, Pepper, Nutmeg, and savoury Herbs shred small, and Lemon-peel. Lay this Seasoning upon the Lamb, and broad Slices of Bacon upon the Seasoning ; then roll it up into a Collar, tie it up tight in a Cloth, and boil it in Water and Salt ; when it is scumm'd, put in Fennel, Parsley Roots, Ginger sliced, and Nutmeg, and, when it is near boiled enough, pour in a Quart of White-Wine ; when it is boiled, put in half a Dozen Bay-Leaves, the Peel of a Lemon, and Slices of Lemon, then put all in a Pot, and cover it close for Use.

To make Lamb like Venison.

BONE your Lamb, then dip it in the Blood of a Pig, Sheep, or Calf ; then parboil it in small Beer and Vinegar, one Part of the first, and three of the latter, let it stand in it all Night : Then put in some Alkanet Root, or Turnsoile, and bake it with Pepper, Cloves, Mace, Claret, and Butter, and some Sprigs of Rosemary.

To fry Lamb-Stones.

PArboil them, mince them small, fry them in sweet Butter, strain them with some Cream, Pepper, and beaten Cinnamon, and, when it is strained, put to it some grated Cheese ; then fry them, and serve them up with Sugar and Rose-Water.

*V E A L.**Loin of Veal à la Braïse.*

HAVING parboiled your Veal, lard it with large Lardoons, seasoned with Pepper, Salt, and Nutmeg. Garnish the Bottom of an oval Stew-pan with Slices of Bacon and Veal, seasoned with Salt, Pepper, sweet Herbs and Spices, minced Parsley, Slices of Onions, Carrots, Parsnips, and Lemon: Then lay in your Loin of Veal, the Kidney Side uppermost, season it over as under, cover it in like Manner with Slices of Veal and Bacon; so having covered your Stew-pan very close, stew it with Fire over and under it; when it is enough, drain it well, then lay it in a Dish, pour upon it a Ragoo of Veal Sweetbreads, Cocks Combs, Mushrooms, Morels, and Truffles, or of Cucumbers, or of Lettuce; so serve it for the first Course.

To make Veal à la Mode.

CUT out the Bone, and take the hard Skin off a Filler of Veal, take Salt, Pepper, Mace, and Cloves in Powder, mix them with Thyme, Savoury, Lemon-peel, and Shalot shred small: Then cut the Rind off from about half a Pound of Bacon, cut it into Pieces about the Thickness of your Finger, and the Breadth of two Fingers; roll them up in the Seasoning, skewer it up close, and tie it in the same Fashion as before you cut it. Beat the Yolks of some Eggs, and wash it all over with them, put it into a Dish and bake it, with Pieces of Butter all over it, and when it is baked, take out the Veal, and serve it.

If you would pot it, take it from the Gravy, and pour over it as much clarified Butter as will
cover

cover it, and tie a Paper over it, and when you eat it, cut it out into thin Slices, and eat it with Oil and Vinegar, or Juice of Lemons, or Lime-juice beat up thick together.

To dress Veal a la Bourgeoise.

YOU may cut pretty thick Slices of Veal, and lard them with pretty large Lardoons of Bacon; season them with Salt, Pepper, all Sorts of Spices, Parsley, and Cives minced; then garnish the Bottom of a Stew-pan with Bards of Bacon; lay in your Slices of Veal upon them; set your Stew-pan over a gentle Fire, that may keep them sweating for some Time; then brisk up the Fire, and brown them on both Sides; then add a little Flour, and brown that; put in some good Broth to moisten them, and let them stew gently; when they are enough, take off the Fat, and put in the Yolks of two or three Eggs, beaten up with Verjuice, to bind it. Dish it, and serve it up.

To boil a Leg of Veal and Bacon.

LA RD your Leg of Veal all over with pretty large Lardoons of Bacon, and Lemon-peel, boil it with a Piece of middling Bacon; when the Bacon is enough cut it into Slices, season them with dry Sage and Pepper mixed together. Dish the Veal, lay the Bacon round it, strew it over with Parsley, and serve it up with green Sauce in Saucers; which green Sauce you must make as follows:

Beat two or three Handfuls of Sorrel in a Mortar, with a Couple of Pippins quartered, and put to it Vinegar and Sugar.

Or take a Couple of Handfuls of Sorrel, pound it in a Mortar, squeeze out the Juice, and put it in a Pipkin, with a little drawn Butter and Sugar,

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and

and grated Nutmeg. Warm it, and pour it on your Veal and Bacon.

To boil a Leg of Veal.

STUFF it with Beef-Sewet, and sweet Herbs chopp'd, seasoned with Salt, and Nutmeg, and boil it in Water and Salt; then take some of the Veal, and put to it some Capers, Currants, whole Mace, a Piece of interlarded Bacon, two or three whole Cloves, some Artichoke-suckers boiled; and put in beaten Butter, boiled Marrow, and Mace, and Pieces of Pears. Then take Sorrel, Sage, sweet Marjoram, Thyme, and Parsley; mince them coarsly, and bruise them with the Back of a Ladle; put these into your Broth to make it green, and give them a Walm or two, then your other Materials, some Barberries, or Gooseberries, beaten Butter, and Lemon.

Loin of Veal marinated.

PArboil and lard it with large Lardoons, lay it in a great deep Dish, put to it a sufficient Quantity of Vinegar, together with Salt, Pepper, some Slices of Lemon and Onion, Bay Leaves, and whole Cives, and let it marinate in it three or four Hours, then put it on a Spit, lard it with Slices of Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire; put into the Dripping-pan a Pound of Butter, together with the Pickle in which you marinated the Veal, and baste it with it from Time to Time as it is roasting; when it is enough, take off the Paper and Slices of Bacon, brown it well with a brisk Fire, to serve it, with some Essence of Ham under it, and garnish with fried Veal Cutlets.

A Pillaw of Veal.

A Neck or Breast of Veal being half roasted, cut it in six Pieces, and season it with Pepper, Salt, and Nutmeg, and butter the Inside of your Dish, then stowe a Pound of Rice tender, with some good white Broth, Mace, and Salt; you must stowe it very thick; put in the Yolks of six Eggs; stir it about very well, and cool it, and put some at the Bottom of your Dish, and lay your Veal on a round Heap, and cover it all over with Rice; wash it over with the Yolks of Eggs, and bake it one Hour and half; then open the Top and pour in some good thick Gravy, and squeeze in an Orange, and so serve away hot. Garnish with sliced Orange and Veal Cutlets.

Bombarded Veal.

GET a Fillet of Veal, cut out of it five lean Pieces, as thick as your Hand, round them up a little, then lard them very thick on the round Side; lard five Sheeps Tongues, being boiled, blanched, and larded with Lemon-peel and Beet Root, then make a well seasoned Forced-Meat, with Veal, lean Bacon, Beef Sewet, and an Anchovy, roll it up into a Ball, being well beat, then make another tender Forced-Meat with Veal, fat Bacon, Beef Sewet, Mushrooms, Spinage, Parsley, Thyme, sweet Marjoram, Winter Savoury, and green Onions; season and beat it: Then put your Forced Ball into Part of this Forced-Meat, put it into a Veal Caul, and bake it in a little Pot: Then roll up that which is left in another Veal Caul, wet with the Batter of Eggs, roll it up like a *Bologna* Sausage, tie it at both Ends slightly round and boil it; your Forced Ball being baked, put it in the Middle of the Dish; your larded Veal being stewed in strong Broth, lay round it, and the Tongues fried brown, between each, then pour on them a Rago,

Ragoo, lay about it the other Forced-Meat, cut as thin as a half Crown, and fried in the Batter of Eggs; then squeeze on it an Orange, and garnish it with sliced Lemon.

Veal à la Daub.

WHEN you have interlarded a good Fillet of Veal, as the Beef is done, add to the stewing of it a little White-Wine; then make for it a Ragoo, and garnish it with sliced Lemon.

To stew Veal.

WHEN you have cut your Veal into small Pieces, season it with Salt, whole Pepper, Mace, an Onion, and Lemon-peel, in order to be stewed in Water, with a little Butter: When your Meat is enough, stir in the Yolks of Eggs beaten, and let all have a Walm or two, before they are taken off from the Fire.

To make Balls of Veal.

MINCE the Lean of a Leg of Veal, and cut out the Sinews; then mince with it some Fat of Beef Sewet, if the Leg be of a Cow-Calf, the Udder will be good instead of Sewet; when it is very well tempered together with the Chopping Knife, have some Cloves, Mace, and Pepper beaten, and with Salt season your Meat, putting in some Vinegar; then make up the Meat into little Balls, and set them to boil in good strong Mutton-Broth; as soon as they are boil'd enough, take the Yolks of five or six Eggs well beaten, with as much Vinegar as you please, and some of the Broth mingled together; stir it into all your Balls and Broth, give it a Walm on the Fire; then dish up the Balls upon Sippers, and pour the Sauce on it.

Olives

Olives of Veal.

WASH ten or twelve *Scotch* Collops with Batter of Eggs, and season them; then lay over them a little Forced-Meat, roll them up, and roast them: Make for them a Ragoo, and garnish the Dish with sliced Orange.

Olives of Veal another Way.

WE take the Flesh of a Fillet of Veal, with some Marrow, two Anchovies, the Yolks of two hard Eggs, a few Mushrooms, and Oysters, a little Thyme, Marjoram, Parsley, Spinage, Lemon-peel, Salt, Pepper, Nutmeg, and Mace, finely beaten; then take your Veal Caul, and lay several Lays of middling Bacon, and of the Ingredients above, one upon another, and roll all up in the Caul to be roasted or baked; and when it is enough cut it in thin Slices, and serve it in a Dish of strong Gravy.

Another Way.

CUT the Flesh of a Leg of Veal into thin Slices; take Thyme, Marjoram, Parsley, Marrow, Cloves, Mace, Nutmeg, and Salt; chop all these together, and roll them up in some of the long Pieces; then spit them on a Bird-Spit, and tie them on; and when they are roasted, make Sauce for them of Butter, and the Juice of two or three Oranges.

An admirable Way of dressing Collops.

CUT a Leg of Veal into thin Slices, and hack them with the Back of a Knife; then lard them thin with Bacon; then take a few sweet Herbs, cut small, some Nutmeg grated, and strew over the Meat, flour them, and salt them; then take them and fry them brown in sweet Butter. For the Sauce take half a Pint of Gravy, a Quarter of a Pint of Claret, one Anchovy, one Shalot; shred them
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and boil them together; then put in a Quarter of a Pound of sweet Butter, the Yolks of two Eggs well beaten; then pour out the Butter you fried them in, if any is left, and put in your Sauce, and shake it together; dish them up very hot, with Lambs Stones, and Sweetbreads, fried brown. Garnish your Dish with Lemons, or Truffles, and Morels.

Scotch Collops another Way.

PRepare a Fillet of Veal and cut it into thin Slices, then cut off the Skin and Fat, lard them with Bacon, and make three Pints of Gravy, as for Soop; flour your Collops, and fry them brown, and lay them by; then take a Quarter of a Pound of Butter, and put it into a deep Stew-pan; let it melt, and strew in a Handful of Flour, shaking and stirring it 'till it is brown; then put in the Gravy, and one whole small Onion, a Bunch of Herbs, which must be soon taken out; let it boil a little, and put in the Collops to stew half a Quarter of an Hour: Put in Balls of Forced-Meat ready fried; beat the Yolks of two Eggs, break into them six Ounces of Butter, a little Vinegar; take up a little Liquor out of the Stew-pan and mix with it, then pour it all in, and shake them well together; take out the Collops, lay them on the Dish, and let the Sauce thicken a little more, and pour it over the Meat: You may add fried Bacon, Mushrooms, and Palates; put in the Juice of a Lemon.

White Scotch Collops.

AFTER you have cut your Veal in thin Slices, lard it with Bacon, and season it with Cloves, Mace, sweet Herbs, and grated Bread; stew the Knuckle with as little Broth as you can, a Bunch of sweet Herbs, a little Cloves, and Mace; then take a Pint of it, and put in two Anchovies, a Quarter of a Pint of White-Wine, and some Mush-

Mushrooms; thicken it up with the Yolks of three Eggs, and a Piece of Butter.

Another Way to dress Scotch Collops.

LA R D the fleshy Part of a Leg of Veal with Bacon, as much as you think fit, sliced very thin; then take half a Pint of Ale, and do the Veal in it, 'till the Blood be out; then pour out the Ale into a Porringer, and take a little Thyme, Savoury, and sweet Marjoram, chopp'd small, strew it over the Veal, and fry it in Butter, and flour it a little, 'till enough; then put it into a Dish; put the Butter away, and fry thin Bits of Bacon and lay in the Middle of the Dish. For the Sauce, put into the Ale four Anchovies, and a little White-Wine, the Yolks of two Eggs, a little Nutmeg, or Pepper: Melt the Anchovies before you put in the Eggs; and when it begins to thicken, put in a Piece of Butter, and shake it about 'till it is melted; then pour it over your Meat. You may do it in Gravy instead of Ale; melt your Anchovies in White-Wine.

To make Savoury Balls.

WE take the Flesh of Fowl, Beef Sewet, and Marrow, of each the like Quantity; seven Oysters, a little lean Bacon, with sweet Herbs, Pepper, Salt, Nutmeg, and Mace; pound them, and make it up into Balls.

To make Force-Meat-Balls.

GET a Pound of Veal, and the same Weight of Beef Sewet, and a Bit of Bacon, shred all together; beat it in a Mortar very fine; then season it with sweet Herbs, Pepper, Salt, Cloves, Mace, and Nutmegs; and when you roll it up to fry, add the Yolks of two or three Eggs to bind it: You may add Oysters, or Marrow at an Entertainment.

Breast

Breast of Veal in Galantine.

BONE a Breast of Veal, stretch it, and beat it as flat as you can ; season it with Parsley, Thyme, Marjoram, Winter Savoury, Marygolds, all well minced, Pepper, Salt, and Nutmeg ; roll it up well, and tie it very close, then tie it up in a Cloth, and boil it in good seasoned Broth, Wine, and a little Thyme. When it is boiled, let it cool in the same Liquor ; send it up either whole or in Slices, upon a Napkin. Garnish it as you like.

Jigget of Veal à la Daub.

AFTER having taken off the Skin, blanch it, lard it with small Lardoons, and lay it to soak in Verjuice, White-Wine, Salt, a Faggot of sweet Herbs, Pepper, Bay-Leaves, and Cloves : Then roast it, basting it with the same Wine, mixed with Verjuice, and a little Broth : When it is roasted, if you intend to eat it hot, make your Sauce of the Dripping, a little fried Flour, Capers, Slices of Lemon, Juice of Mushrooms, and Anchovies. Let your Jigget simmer in it for some Time, and serve it away.

A Leg of Mutton may be done the same Way.

A Loaf of Veal.

HAVING beat some thin Slices of Veal flat with your Cleaver, take Meat enough to make your Loaf with ; then take another Lump of your Slices of Veal, and cut into Bits, together with some Beef Sewet, some Bacon, and a Calf's Udder blanched ; put all together in a Stew-pan over the Fire, season it with Pepper, Salt, sweet Herbs, fine Spice, Chibbols, Parsley, Garlick, Mushrooms, and Truffles, if you have any ; tosis it up, and stir it together, and put into it Crumbs of Bread boiled in Milk, and four or five Yolks of Eggs :
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All this being well minced, garnish the whole Bottom of a Stew-pan with some thin broad Slices of Bacon, and over them some Slices of Veal, and then your Forced-Meat all round it, the Thickness of two Fingers : At last, put in a small Ragoo made of Gristles of Veal, and some green Pease ; let all be well done, and of a good Taste, and put this Ragoo into your Loaf of Veal, putting, at the same Time, more of your Forced-Meat, and small Slices of Veal over the same ; bring your Slices of Bacon to lay about it, and let them stew : It being done, take out the said Slices of Bacon, pour out the Fat, turn it upside down in the Dish, skim it well, and put your Ragoo of green Pease over it ; or, instead of Pease, a Cullis.

At another Time you may serve up your Loaf with a Ragoo of Sweetbreads of Veal, Cocks Combs, Mushrooms, Truffles, or an Essence of Ham.

At another Time, you may make Use of a Calf's Caul, instead of Slices of Veal, and serve it up.

At another Time, instead of taking Gristles of Veal to put into your Loaves, take Fillets of all Sorts of Fowls, and put over your Loaf an Essence, or a Ragoo of *Spanish* Cardoons, or such other Sauce, or Ragoo, as you think fit.

At another Time, instead of such Fillets, you may make Use of a Ragoo of Sweetbreads.

To make Stove Veal.

YOU must take the Fillet of a Cow-Calf, cut away an Inch of the middle Bone, on each Side, cut off the Udder, and cut it in long Slices, and roll it in a Seasoning of Salt, Pepper, Nutmeg, and sweet Herbs shred small ; make Holes in the Fillet of Veal, and in them stick these Pieces of seasoned Udder as thick as you can ; then put into a Stew-pan your Fillet, set it over a Stove with

with a gentle Fire, turning it and shaking it as you find Occasion ; when it is pretty near enough, skim off the Fat, and put in an Onion stuck with Cloves, pare and cut a Lemon in half, squeeze it and put it in, shake it now and then ; it will take five Hours stewing if your Fire be slack : About an Hour before it is enough, put in a Pint of strong Broth ; when it is quite enough, put in a Pint of Mushrooms, and a Pint of Oysters, with a little of the Broth, and two Spoonfuls of Capers. Then skim off the Fat again ; before you use the Liquor, thicken it with Flour, and pour it on the Dish of Meat, and serve it up.

To stew Veal.

AFTER having cut your Veal into small Pieces, season them with Salt, whole Pepper, an Onion, Lemon-peel, and Mace, and two or three Shalots ; stew all in Water, or Port Wine, with a little Butter ; when your Meat is stew'd enough, put in some Yolks of Eggs beaten, give them a Walm or two, dish them, and serve them up.

Veal Blanquets.

ROAST a Piece of Veal, cut off the Skin, and nervous Parts, into little thin Slices ; put some Butter in a Stew-pan over the Fire, with some chopp'd Onion ; fry it a little, then add a little Dust of Flour to it, and wet it with good clear Broth : Put to it a Faggot of sweet Herbs, and young Onions, season it with Spice ; make it of a good Taste, then put in your Veal, bind it with Eggs and Cream like a Fricassey, some Shalot, Rocambole, and Parsley, chopp'd small, and some grated Nutmeg, and grated Lemon-peel, with some Lemon-juice, make it savoury ; and lastly, put in a Spoonful of Oil ; serve it hot.

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A Shoulder of Veal à la Piemontoise.

HAVING a Shoulder of Veal, take off the Skin, that it may hang at one End, cut Lardoons of Bacon and Ham, seasoned with Pepper, Salt, fine Spice, fine Herbs, and lard the Shoulder of Veal with it ; cover it again with the Skin, and braise it ; then take Sorrel and Lettuce picked and washed clean, chop it very well, put it over the Fire in a Stew-pan with a little Butter, chopp'd Parsley, Onions, and Mushrooms. The Herbs being stewed tender, put to it some good Cullis, Bits of Ham, and Sweetbreads, cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Dish you intend it for ; take off the Skin, put some of the sweet Herbs under and over, put the Skin over it again, wet it with melted Butter, and strew over it some Parmesan ; give it a Colour in the Oven, and serve it hot.

A Neck of Veal in Farced-Meat Cutlets.

BOIL the Neck of Veal in your Soop ; when it is boiled, take it out, and cut all the Flesh from off the Bones, and make it into a good Farced-Meat, then form the Farced-Meat like Cutlets, with the Ribs sticking out, put them into a Baking-pan, do them over with Yolks of Eggs and Crumbs of Bread ; put them in the Oven, give them a good Colour, then put them in a Dish with Gravy under them ; serve them hot.

For ragooing a Breast of Veal, see the Chapter of Ragoos.

To hash a Calf's Head.

YOUR Calf's Head being slit and cleaned; and half boiled, and cold, cut one Side into thin Slices, fry it in a Pan of Butter; then having a Sauce-pan on the Stove, with a Pint of Gravy, a Pint of strong Broth, a Quarter of a Pint of Claret, and as much White-Wine, a few Savoury Balls, and a Pint of Oysters, with Lambs Stones and Sweetbreads, boiled and blanched, and sliced, with Mushrooms and Truffles, two or three Anchovies, with two Shalots, and a Faggot of sweet Herbs, tossed up and stewed together; season it with Nutmeg, Mace, Pepper, and Salt; then scorch the other Side a-cross and a-cross; flour, baste, and broil it: The Hash being thickened with brown Butter, put it in the Dish, lay about it fried Balls, and the Tongue sliced and larded with Bacon, and Lemon-peel; then fry, in the Batter of Eggs, sliced Sweetbreads, carved Sippets, and Oysters; lay in the Head, and place these about the Dish, and garnish it with sliced Orange.

Another Way.

BOIL your Calf's Head 'till the Meat is near enough for eating, take it up, and cut it into thin Slices; then put to it half a Pint of White-Wine, and three Quarters of a Pint of Gravy; put to this Liquor two Anchovies, half a Nutmeg, a little Mace, and a small Onion stuck with Cloves; boil this up in the Liquor, a Quarter of an Hour; then strain it, and let it boil gently again; then put in your Meat, with a little Salt, and some Lemon-peel shred fine, and let it stew a little; mix the Brains with the Yolks of Eggs, and fry them for Garnish; when your Head is ready, shake in a Bit of Butter, and serve it up.

An admirable Way to roast a Calf's Head.

GET a Calf's Head with the Skin on, and scald it, and boil it an Hour and an half; when cold, lard it with Lemon-peel, and then spit it; when it is enough, make a good savoury Sauce, as you do for a hashed Head, and put into it Forced-Meat-Balls, fried Sweetbreads, Eggs, and Claret, a little Bacon, some Truffles, and Morels, Mushrooms, and Oysters, and a little Lemon-juice, and mix it all well together, with the Sauce, and pour over the Head. It may be done as well with the Skin off, as it comes from the Butcher's

Calf's Head Surprise.

YOU must bone it, and not split it, cleanse it well, and fill up the vacant Place with Meat, and make it in the same Form as before; you may put in the Middle, a Ragoo, and cover it with Force-Meat; then wash it with Egg, and crumb it, and bake it; so serve it.

To roast Veal Sweetbreads.

HAVING larded them with small Lardoons, run a Skewer thro' them, fasten them to the Spit, and roast them 'till they are very brown; then lay them in a Dish, in which you have put some Essence of Ham, or good Gravy; so serve them.

To fry Veal Sweetbreads.

AFTER having blanched and cut each Sweetbread in three or four Pieces, lay them in a Dish with an Onion cut in Slices, some whole Cives, and a Bay-Leaf, Salt, Pepper, two or three Cloves, and Juice of Lemon; let them marinate in this for two Hours; mean while, make a Batter as follows: Put into a Pan one Handful of Flour,

and a little Salt, beat it into Batter with fair Water, and one Egg, melt as big as a Walnut of Butter and add to it: Take Care it be not too thick, nor too thin: Take the Sweetbreads out of the Marinade, and having dried them well between two Napkins, put them into the Batter; heat some Hog's Lard in a Frying-pan, and put in your Sweetbreads one by one, draining them well from the Batter; when they are fried brown, take them up and drain them; then fry some Parsley; lay a Napkin in a Dish, place your Sweetbreads upon it, and the fried Parsley in the Middle; so serve them for Plates, or little Dishes.

Sweetbreads of Veal a la Dauphine.

TAKE the largest Sweetbreads you can get, order them as for a Ragoo, open them and slit them round, then fill them with Stuffing made of Chickens: Put Slices of Veal and Bacon in a Stew-pan, season them with Salt, Pepper, sweet Herbs, fine Spices, whole Chibbols, and an Onion cut in Slices. Then put in the Sweetbreads, season and cover them with Slices of Veal and Bacon; cover the Stew-pan, stew them with Fire under and over: The Sweetbreads being done, take them out, take out the Slices of Bacon, put in a Ladleful of good Broth, let it stew, strain the Broth through a Silk Strainer, take off the Fat, then put the Broth in a clean Stew-pan 'till it turns to a Jelly, put in the Sweetbreads to glaze; being glazed, put an Essence in your Dish, with your Sweetbreads laid upon it.

To farce Veal Sweetbreads a la Dauphine.

SCALD the Sweetbreads a little, and lard them with boil'd Gammon; having prepar'd a very delicious Farce, cut a Hole in the Sweetbreads, but not quite through, and stuff them with your Farce;

Farce; then bake them in a Pan between two Fires; in the mean time, prepare for them a Ragoo of Mushrooms, Truffles, and Artichoke Bottoms, Cocks Combs, stuff'd with some of the same Farce, and a little Chicken Cullis; then clear your Sweetbreads from the Fat, and put them into the Ragoo, let them stew a little, dish them, squeeze in the Juice of an Orange, and serve them up to Table hot.

There are other Ways of dressing Veal Sweetbreads.

YOU may either lard them with thin Slips of Bacon, and roast them, and order them with a good Ragoo or Sauce poured upon them; or you may marinate them; cut them into thin Slices, flour them, fry them, and serve them up with fry'd Parsley and Lemon-juice.

Fricando's of Veal.

HAVING a Leg of Veal, cut off some Slices, beat them well with a Knife, lard them, lay them on a Table, the larded Side downwards, cover them the Thickness of a Crown Piece, with a Farce made of Veal, Beef Marrow, a little Bacon, and some Eggs, season'd with Salt, Pepper, and savoury Herbs. Having thus farced them, dip your Hand in beaten Eggs, and smooth the Edges of them: Lay them in a Stew-pan with a little Bacon under them, cover the Pan, and set it over the Stove; put likewise a little Fire upon it. You must keep them thus, 'till they are brown on both Sides, then take them up, let the Fat drain from them, and then put them again into a Stew-pan, with some Beef Gravy; let them simmer a while in it; take off all the Fat, put in a Drop of Verjuice; then lay them in a Dish; pour on them a Ragoo of

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Mush-

Mushrooms, Truffles, and Sweetbreads, and serve them hot.

When Fricando's are used for Garnishing, they are dressed the same Way, but not larded.

Calf's Chitterlings or Andouilles.

TAKE some of the biggest Calf's Guts, cleanse them, cut them in Pieces proportionable to the Length of the Puddings you design to make, and tie one End of these Pieces, then take some Bacon, with a Calf's Udder, and Chaldron blanch'd, and cut in Dice or Slices; then put them in a Stew-pan, and season with fine Spice pounded, a Bay-Leaf, some Salt, Pepper, Shalot, cut small, and about half a Pint of Cream; toss it up, then take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and some Crumbs of Bread; then fill up your Chitterlings with the Stuffing, keep it warm, then tie the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liqueur. Before you serve them up, boil them over a moderate Fire, and serve them up pretty hot. This Sort of *Andouilles*, or Puddings, must be made in Summer, when Hogs are seldom killed.

Calf's Chitterlings another Way.

CUT a Calf's Nut in Slices of its Length, and the Thickness of a Finger, together with some Ham, Bacon, and the White of Chickens cut after the same Manner; put the whole into a Stew-pan, season it with Salt, Pepper, sweet Herbs, and Spice; take Guts cleans'd, cut and divide them in Parcels, fill them with your Slices; then lay in the Bottom of a Kettle some Slices of Bacon and Veal, place them over your little Chitterlings, season them with sweet Basil, Bay-Leaves, Salt, Pepper, Slices of Onion, and Cloves of Garlick, and make another

other Laying with Slices of Bacon and Veal over them, pour in it a Pint of White-Wine, and let it stew with Fire under and over; being done, broil your Puddings on a Sheet of Paper, and serve them up hot.

P O R K and P I G.

To do a Leg of Pork Ham Fashion.

TAKE a Leg of Pork, and let it be cut like a Ham; then take a Quart of ordinary Salt, and a Quart of Bay Salt, and heat it very hot, then mix it with a Pound of coarse Sugar, and an Ounce of Salt Petre beaten fine, and rub the Ham well with it, and cover it all over with what is left, for it must all go on, so let it lie three Days; then turn it every Day for a Fortnight; then take it out, and smoke it as you do Bacon or Tongues: The Salt must be put on as hot as you can.

To salt Hams to taste like Westphalia ones.

GET Salt Petre, salt your Ham with it very well, let it lie therein for a Week; take clean Ashes of Ash-Wood, boil them in fair Water, to a strong Lee, let it stand and settle; then take off the clean Water, and boil it again, making it a strong Broth with ordinary Salt; when it is cold, put in the Ham, let it lie a Month in Brine; then dry it well, without smoaking, and they will have the right Taste of *Westphalia* Hams.

Another Way to salt Hams.

LET the Ham be hot, being just kill'd, and prepare two Ounces of Bay Salt, and two Ounces of Salt Petre; then cover it, and let it stand nine Days; then salt it with these two Salts,
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and hang it up in a Chimney of Wood Smoak for three Days; then hang it in the Kitchen, where it may have a little Warmth of the Fire.

To pickle six Hams of Pork.

ON E Peck of Bay Salt, half a Pound of Salt Petre, and five Pounds of brown Sugar, being put to as much hot Water as will heat the Hams Blood-warm, mix it well together; if your Hams are large, they must lie three Weeks in Pickle, or more; but if small, two will do: Keep them under the Pickle, and stir your Pickle twice a Week well to them. If you love the right *Westphalia* Taste, let them hang in the Smoak three Weeks or a Month.

The same Time will do for a Tongue in the Pickle and Smoak, and is the right Way for a Piece of Beef of the same Substance.

To pickle Pork.

BONE your Pork, and cut them into Pieces, of a Size, to lie handsomely in the Tub or Pan you intend to pickle it in; then rub every Piece well with Salt Petre, and take common Salt, and Bay Salt, of the last half the Quantity of the other, and rub the Pieces well again with these; put Salt at the Bottom of the Vessel, and lay in the Pieces one upon another, as close as you can, cover every Piece with Salt, and fill the hollow Places on the Sides with Salt likewise; and as the Salt melts on the Top, strew on more; thus ordered, it will keep a great while.

To dress a Ham a la Braise.

CLEAN the Knuckle, take off the Sward, and lay it in Water to freshen; then tie it about with a String; take Slices of Bacon and Beef, beat and season them well with Spice, sweet Herbs,

Herbs, lay them in the Bottom of the Kettle with Onions, Parsnips, and Carrots sliced, also some Cives and Parsley; lay in your Ham the fat Side uppermost, lay over it Slices of Beef, and upon them Slices of Bacon, and cover them with the sliced Roots and Herbs as under it, cover the Kettle with its own Cover, and close it up with Paste; put Fire both over and under it, and let it stew with a gentle Fire for twelve Hours. Then set it by to cool; when it is cold, untie it, put it into a Pan, drudge it well with grated Bread, and brown it with a hot Iron; then serve it up on a clean Napkin, garnished with raw Parsley.

If it is to be eat hot, lay it in a Dish, and pour over it the Ragoo following: Make your Ragoo of Veal Sweetbreads, Livers of Fowls, Cocks Combs, Mushrooms, and Truffles; tofs these up in a little melted Bacon, moisten them with Gravy, and set them on the Fire a simmering for half an Hour, then take off the Fat, and thicken with a Cullis of Veal and Ham. Serve it thus for a first Course.

Sometimes it is served up with a Ragoo of Crawfish, and sometimes with a Carp Sauce.

To roast a Ham or Gammon.

TAKE off the Sward, and lay it a freshening in luke-warm Water; then lay it in a Pan, pour upon it a Quart of Canary, and let it steep in it for ten or twelve Hours. When you have spitted it, put some Sheets of white Paper over the fat Side, pour the Canary, in which it was soaked, into the Dripping-pan, and baste it with it all the while it is roasting; when it is roasted enough, pull off the Paper, and drudge it well with crumbled Bread and Parsley shred fine; make the Fire brisk, brown it well, and set by to cool; serve it up in a clean Napkin; garnish it with green Parsley for a second Course.

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To make a Ragoo of Ham with Sweet Sauce.

TOSS up Slices of raw Ham in a Sauce-pan; make the Sauce of Claret, beaten white Pepper, a pounded Macaroon, Cinnamon, and Sugar. Put the Bacon to this Sauce, squeeze in the Juice of an Orange, and serve it up.

To make Essence of Ham.

GET the Fat off a Ham, and cut the Lean in Slices; beat them well, and lay them in the Bottom of the Stew-pan, with Slices of Carrots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire; let them stew 'till they begin to stick, then sprinkle on a little Flour, and turn them; then moisten with Broth and Veal Gravy; season them with three or four Mushrooms, as many Truffles, a whole Leek, some Basil, Parsley, and half a Dozen Cloves; or instead of the Leek, you may put a Clove of Garlick: Put in some Crusts of Bread, and let them simmer over the Fire for three Quarters of an Hour; strain it, and let it by for Use.

Pork stuffed and roasted.

HAVING made a Stuffing in your Leg of Pork with Sage, Onion, Parsley, Pepper, and Salt, Crumbs of Bread, a little Fat, and two Eggs; then stuff your Pork with it, after which lay a Caul all over it, and roast it, when half roasted, take it off, and scotch it with a Knife and crisp it.

Pork Cutlets.

YOU must take a Loin, or Neck of Pork, cut off the Skin, and cut it into Cutlets, season them with Sage, Parsley, and Thyme, cut small,

small, Pepper, and Salt, and Crumbs of Bread; mince all together, and broil them; sauce them with Mustard, Butter, Shalot, Vinegar, and Gravy; so serve them away hot.

To bake Pork to be eaten cold.

BONE a Loin of Pork, and cut Part of it into Collops, take also as many Collops of Veal of the same Bigness, beat them both with the Back of a Cleaver; season your Veal with Cloves, Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; season the Pork with Salt, Pepper, minc'd Sage, and the Yolks of hard Eggs; then lay in your Dish a Layer of Pork, and a Layer of Veal, 'till you have laid your Meat all in; then close up your Pye, and liquor it with Saffron-Water, or the Yolks of Eggs: When it is bak'd, and cold, fill it with clarified Butter; let your first and last Layer be Pork, bake it, and set it by for Use.

To broil a Leg of Pork.

SKIN Part of the Fillet, cut it into thin Slices, hack it on the Back with your Knife, then season with Salt, Pepper, Sage, and Thyme, minc'd small; then broil them on a Gridiron, dish them, and let their Sauce be drawn Butter, Vinegar, Mustard, and Sugar.

A Hog's Head Cheese Fashion.

BONE it, and lay it to cleanse twenty-four Hours in Water and Salt, and scrape it well and white, lay Salt on the Inside, to the Thickness of a Crown Piece, and boil it very tender, then lay it in a Cheese Press, cover it with a Cloth, and when cold, it will be like a Cheese: You may sauce it.

Chine

Chine or Leg of Pork roasted and stuffed.

TAKE a Leg, or Chine, and make a Stuffing with Sage, Parsley, Thyme, and the Fat Leaf of the Pork, Eggs, and Crumbs of Bread; season with Pepper, Salt, Nutmeg, and Shalot, and stuff it thick, then roast it gently, and when a quarter roasted, cut the Skin in Slips; make your Sauce with Lemon-peel, Apples, Sugar, Butter, and Mustard.

A Pig roasted.

PUT in the Belly a Piece of Bread, some Sage and Parsley chopped small, and some Salt; sew up the Belly, and spit it and roast it, when warm thorough, rub it all over with a Feather dipp'd in Oil to prevent its blistering, then split it, and cut off the Ears and the Under-Jaws, and lay round, and make a Sauce with the Brains, thick Butter, Gravy, and Vinegar, and lay under: Make Currant Sauce in a Cup.

A Pig three Ways.

FIRST skin your Pig up to the Ears, and then cut it in Quarters, and draw it, with Thyme, and Lemon, as you do Lamb, or roast it plain as Lamb; send it to Table with Mint Sauce, and garnish with Water-Cresses; then take the Skin and make a good thick Plumb Pudding Batter with good Sewet, Fruit, and Eggs; fill up the Skin to the Ears, which sew up, and put it in your Oven and bake it, and it will appear as a roast Pig. Another Way is, when you go to kill your Pig, whip him about the Yard 'till he lies down, then stick him, scald him, and roast him, and he will eat well; or you may bone him, and stuff him with good Savoury Force-Meat, or roast him plain

plain with Sage, Salt, and Bread in his Belly, and serve with Currant Sauce, and savoury Sauce under.

A Pig Lamb Fashion.

SKIN it, and leave the Skin whole with the Head on, then chine it down as Mutton, and lard it with Lemon-peel and Thyme, and roast them in Quarters as Lamb; the other Part fill full with a good Country thick Plumb-Pudding; sew up the Belly, and bake it; the Pig will look as if roasted.

A Pig Rolliard.

YOU must bone it, leaving the Head whole, and wash it over with Eggs; season it with Pepper, Salt, and Nutmeg, and lay over some Force-Meat, then roll it up, and either roast it or bake it, or stove it: You may cut it in six Pieces and send the Head in the Middle; make Sauce with the Brains and Sage, Butter, Gravy, and Vinegar; so serve away hot.

A Pig in Jelly.

CUT it in Quarters and lay it in your Stew-pan: To one Calf's Foot and the Pig's Feet, put in a Pint of Rhenish Wine, the Juice of four Lemons, and one Quart of Water; season with Nutmeg and Salt; stove it gently two Hours, let it stand 'till cold, and send it up in its Jelly.

To dress a Pig the French Way.

SPIT your Pig, lay it down to the Fire, and let it roast 'till it is thoroughly warm, then cut it off the Spit, and divide it into about twenty Pieces, set them to stew in White-Wine and strong Broth, season'd with grated Nutmeg, Pepper, two Onions cut small, some stripped Thyme, Gravy, Butter, Elder Vinegar, and two or three Anchovies; when

when it is enough, dish it in the Liquor it was stewed in, with sliced Orange and Lemon upon it.

To dress a Pig au Pere-douillet.

CUT off the Head, cut the Pig in Quarters; lard them with large Lardoons well seasoned: Lay a Napkin in the Bottom of a Kettle, and put some Bards of Bacon upon it; upon them place the Fore Quarters of the Pig, and the Head in the Middle of them; season it with Cloves, Nutmeg, Mace, and Cinnamon, with Basil, Bay-Leaf, Salt, Pepper, two Rocamboles, a sliced Onion, and Lemon, Carrots, Parsnips, Parsley, and Cives, then cover it with Bards of Bacon; and having laid them in a Stew-pan, cover it, and set it over a Stove; when it begins to stick, as when you make Veal Gravy, moisten it with good Broth, but take Care to keep it from browning; pour it into the Kettle, with a Bottle of White-Wine, and stew your Pig in it: When it is enough, take it off the Fire, and if you would serve it cold, in Plates and little Dishes, let it stand 'till it is cold in its own Liquor, then take it out and drain it well, wipe it with a Linen Cloth to make it as white as you can, and serve it on a Napkin laid in a Dish, the Head in the Middle, the four Quarters round it, and garnished with Parsley. You may likewise serve it hot for a Dish of the first Course, as follows: When your Pig is almost ready, take some Veal Sweetbreads, Mushrooms, and Truffles, toss them up in a Sauce-pan, with a little melted Bacon, moisten them with good Gravy, and when they have simmered, 'till they are ready, take off the Fat, and thicken them with a Cullis of Veal and Ham; having thus prepared your Ragoo, and the Pig being ready, take it up, drain it well, lay the Head in the Middle of the Dish, the four Quarters round it, so pour the Ragoo upon it, and serve it hot.

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To dress a Pig the German Way.

GET a Pig, cut it in Quarters and toss them up in melted Bacon, then boil them in good Broth, seasoned with an Onion stuck with Cloves, a Faggot of Herbs, Salt, Pepper, and Nutmeg; when it is almost boiled, put in half a Pint of White-Wine: Then toss up in the same melted Bacon, in which you toss'd up your Pig, some Oysters, and a little Flour, a Slice or two of Lemon, some Capers and ston'd Olives; when you are ready to serve away, squeeze in the Juice of a Lemon, and garnish the Brims of your Dish with the Brains of your Pig fried, and some fried Parsley.

A Pig Matelote.

GUT and scald your Pig, and cut off the Head and Petty-Toes, then cut your Pig in four Quarters, put them with the Head and Toes in cold Water: Cover the Bottom of a Stew-pan with Slices of Bacon, and place over them the said Quarters with the Petty-Toes, and the Head cut in two. Season the whole with Salt, Pepper, sweet Basil, Thyme, Bay-Leaves, Onions cut in Slices, and Garlick, with a Bottle of White-Wine; lay over more Slices of Bacon, put over it a little Water, let it boil. Take two large Eels, skin, gut, and wash them; cut them into Pieces of five or six Inches long, and when your Pig is half boiled, put in it your Eels; then boil a Dozen of large Crawfish, cut off the Claws and take off the Shells of the Tails. When your Pig and Eels are enough, lay first your Pig with the Petty-Toes, and the Head into the Dish you design to serve them up in, then place over them your Eels and Crawfish, with some Ham Gravy and some Cullis of Crawfish, if you have any, and then serve it up for a first Course or Remove.

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close ; then set them to stew *a la Braise*, or between two Fires, the one under and the other over, but let not your Fires be too brisk, that the Petty-toes may stew leisurely for ten or twelve Hours ; then take them out, cool them, and bread them neatly, then lay them on a Gridiron, and broil them, to be served up hot among the Intermeffes.

To make Royal-Saufages.

GET some Flesh of Partridges, Quails, Snipes, and Pigeons, some of a Chicken, with Veal, and Fat of Ham ; all must be raw, and mix these with Cives, Parsley, Mushrooms, and Truffles, five Eggs, the Whites of but two, and two Spoonfuls of Cream ; season all this with Pepper, Salt, Mace, Nutmeg, and Cinnamon, and a little Onion, and roll it up in large Rolls ; and cut Slices of Veal, and roll round each Sausage, being about six Inches in Length, and three in Thickness, stew them in your Pan upon Slices of Bacon, and cover them with thin Slices of Beef, over a clear Fire, not too fierce, and cover your Pan very close ; they will take up some Time in doing ; and when done, set them by to be cold, and take them from the Fat, and the Veal, and cut them in what Size you will, and serve them. Garnish with Lemon-peel.

To make common Saufages.

TAKE a Pound of the Flesh of a Leg of Pork, and shred it fine ; then take a Pound of Hog's Fat, and cut it small with a Knife, and to every Pound of Fat take half an Ounce of White-Pepper, one large grated Nutmeg, a Pennyworth of beaten Cloves and Mace, a Spoonful of shred Sage, and two or three Tops of Rosemary cut very fine, and salt it to your Palate ; then mix all these well toge-

together, with a little cold Water, and so fill your Guts prepared for the Purpose.

Another Way.

HAVING got Pork, more Lean than Fat, shred it, then take off the Fleak of Pork, and mince it; season each Part with minced Sage, and pretty high with Pepper, Salt, Mace, and Nutmeg; then clear your small Guts, and fill them, mixing some Bits of fat Bacon between the minced Meat; sprinkle a little Wine with it, and it will fill the better, then lay them in Links.

Bologna Sauages.

TAKE four Pounds of lean Buttock of Beef, cut it in thin Pieces; put into it one Pound of diced Sewet, and one Pound of diced Bacon; season with All-spice and Pepper just bruised, and with Bay-Salt, and Salt Petre mixed up with your Seasoning; then tie them up in Skins as big as your Wrist. You must mix in a little Powder of Bay-Leaves, then dry them as you do Tongues, and eat them without boiling.

Black Puddings.

PUT in a Stew-pan some Hog's Blood, a little Milk, and a Ladleful of fat Broth; then cut a sufficient Quantity of thin Slices of Hog's Fat, with some Parsley, Cives, and sweet Herbs cut small; put the whole into your Stew-pan, season it with Salt, Pepper, Spice, and Onions, done in hot Ashes, and cut small, mix this with your Blood, then make your Puddings as big as you please: Your Guts being well cleansed, scraped, and scalded, blanch them in hot Water, and prick them with a Pin, and if you see the Fat come out, they are blanchd enough, then take them out of the Water, broil them, and serve them up hot.

Another Way to make Black Puddings.

WHEN you catch the Blood from the Hog, sprinkle a Handful of Salt into it, to prevent the Blood from cloding: To two Quarts of Blood, put a Quarter of a Peck of Oatmeal once cut, then boil a Quart of Milk, and put in the Crumb of a fine Penny Loaf: And after it is cold, put it to the Blood, and stir it all together, then put in half an Ounce of *Jamaica* Spice, and a whole Nutmeg beat together, stir in a large Handful of Pennyroyal, and sweet Marjoram cut small. When you fill your Gut, have by you Hog's Lard, cut in Dice, and mix it with the other Ingredients as you fill the Gut: After you have made as many Links as you design, tie them in Bunches, then put them into a Kettle of boiling Water, and let them boil half an Hour; observe that you prick the Links with a Pin, and take Care you breathe not in the Kettle, for, if you do, they will burst. After which, hang 'em in a Chimney and they will keep good a Fortnight.

Hog's Chitterlings, or Andouilles.

HAVING the large Gut of a Hog, cleanse it well, and put it to soak a Day or two in Water, and then blanch it in hot Water, with a little Salt, Slices of Onions, and some Slices of Lemon; then put it in fresh Water, take it out again a little while, cut it on a Table, into Pieces, according to the Length you would have your Puddings, then dip them in White-Wine for a little while, to take off the ill Scent; cut some Fat off the Hog's Belly into Slices, the Length you will make your Puddings, and some Lean into the same Slices, and season them well; then put them on a limben Skewer, and slide them through your Gut, and when your Skewer is quite in it, tie up both Ends with Pack-thread:

thread: Your *Andouilles*, or Puddings, being thus formed, put them in a Kettle with Water, Onion shred, Cloves, and two Bay Leaves; let them boil slowly, skim them well, and put in a Quart of Milk; let these Puddings grow cold in the same Liquor they are boiled in, then take them out, and take Care not to break them; they may be broiled on Paper, and served up immediately.

V E N I S O N.

To roast a Haunch of Venison.

MA K E up a substantial Fire before you lay it down, then baste it, and flour it, and with very fine Skewers fasten a Piece of Veal Caul over the fat Part; if that cannot be had, the White of an Egg, or Paper well butter'd will serve. A Haunch of twelve Pounds Weight will take up three full Hours to be well soaked. Your Sauce must be Gravy, with a great deal of Claret in it; the fashionable Sweet Sauce is Jelly of Currants made hot: What was formerly used was Pap Sauce made of White Bread boiled in Claret, with a large Stick of Cinnamon, and when boiled 'till smooth, take out the Cinnamon and add Sugar. It is difficult to give general Rules about Roasting and Boiling, because Cooks are apt to neglect a Fire, and not mind the Distance, that it may neither scorch nor pawl; but as to Time, allowing a Quarter of an Hour to every Pound of Meat, at a steady Fire, your Expectations will hardly ever fail, from a Fowl to a Sirloin of the largest Ox: And the same Method may be allowed in boiling.

A Civet of Venifon.

BOIL your Venifon, a Breast or Neck, cut it in Cutlets, and when it is almost boiled, take a Sauce-pan, and brown in it half a Pound of Butter, and as it browns add a Quarter of a Pound of Flour, little and little, 'till the Brown be of a good Colour; be sure not to burn it: Then add half a Pound of Sugar, and as much Claret as will make it of the Thickness of a Ragoo. When you are going to serve it up, put in the Venifon, and toss it three or four Times, and so serve it with the Juice of Lemon.

To keep Venifon all the Year.

A Haunch of Venifon being parboil'd, season it with two Nutmegs, a Spoonful of Pepper, and a good Quantity of Salt, mingle them all together, then put two Spoonfuls of White-Wine Vinegar, and having made the Venifon full of Holes, as you do when you lard it, when it is larded, put in at the Holes, the Spice and Vinegar, and season it therewith, then put Part into the Pot, with the fat Side downwards, cover it with two Pounds of Butter, then close it up close with coarse Paste; when you take it out of the Oven take away the Paste, and lay a round Trencher with a Weight on the Top of it to keep it down, 'till it be cold, then take off the Trencher, and lay the Butter flat upon the Venifon, then cover it close with strong White Paper; if your Pot be narrow at the Bottom it is better, for it must be turned upon a Plate, and stuck with Bay Leaves when you please to eat it.

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Another Way to dress Venison.

IT must be blanched on a Gridiron, then larded and marinated according to the Season. Spit it with Slices of Bacon, and Paper round; besprinkle it with your Marinade. When roasted enough, it must be served up hot, either with a Pepper Sauce, or Sweet Sauce.

To make artificial Venison for a Pasty.

GET a Sirloin of Beef, or a Loin of Mutton, bone it, beat it with a Rolling-pin, and season it with Pepper and Salt, then lay it twenty four Hours in Sheep's Blood, then dry it with a Cloth, and season it a little more, and it is fit to fill your Pasty.

Boiled Venison.

HAVING a Haunch of Venison, salt it well, and let it remain a Week, then boil it, and serve it with a Furniture of Cauliflowers, *Russia* Cabbages, some of the *Hertfordshire* Turnips cut in Dice, and boiled in a Net, and tossed up with Butter and Cream, or else have some of the yellow *French* Turnips, cut in Dice, and boiled like the former; or you may add some red Beet Roots boiled in Dice, and buttered in the same Manner. Place these regularly, and they will afford a pleasant Variety both to the Eye and to the Taste.

Another Way.

WHETHER your Venison be a Haunch, or other Pieces, powder it a little, and boil it in fair Water; in the mean Time, boil half a Dozen Cauliflowers in Milk and Water; when they are boiled, put them into a large Pipkin with drawn Butter; set them so as to keep them

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warm,

warm, then take half a Dozen Handfuls of Spinage, wash it, and boil it in strong Broth ; then pour off the Broth, and put some Vinegar to it, some drawn Butter, and Nutmeg grated, lay Sippets in a Dish, lay your Spinage on them round towards the Sides of the Dish ; lay the Venison in the Middle, and the Cauliflowers all over it, pour your drawn Butter over all ; garnish with Barberries, and the Dish with your Parsley minc'd.

If you please, you may farce your Venison before you boil it, with sweet Herbs and Parsley, minc'd with Beef Sewet, and the Yolks of hard Eggs, seasoned with Salt, Pepper, and Nutmeg.

To broil Venison.

CUT half a Haunch of fat Venison into Slices about half an Inch thick, salt them, and broil them over a brisk Fire ; when they are pretty well soaked, bread them, and serve them up in Gravy.

You may broil a Chine raw the same Way, or a whole Haunch or Side ; or you may first boil it in Water and Salt, then broil it, and drudge it with Bread, and serve it up with Gravy, Vinegar, and Pepper.

To make Venison Semey.

AFTER having boiled your Venison, take it up, and having also made a sweet Paste of a brown Loaf, grated fine, a Pint of White-Wine, two Pounds of Sugar, and an Orange-peel minced small, season it with Salt, and Nutmeg ; and having mixed all well together with your Hand, wrap your Venison up in it, set it into the Oven for about an Hour, and when it is bak'd, serve it up with Rhenish or White-Wine, boiled up with Sugar, and Spice, and scrape Sugar over it.

To

To soufe Venifon.

BOIL your Venifon in Water, Beer, and Vinegar, fcum it, put in Fennel, Rosemary Tops, Savoury, Thyme, and Bay-Leaves; then put in your Venifon, parboil it, then prefs it, and feafon it with Salt, Pepper, and Nutmeg.

To flew Venifon.

WHEN your Venifon is cut into Slices, put it into a Stew-pan, with a little Claret, a Sprig or two of Rosemary, half a Dozen Cloves, a little Vinegar, Sugar, and grated Bread; when these have flew'd some Time, grate in some Nutmeg, and ferve it up.

Venifon in Blood.

YOUR Shoulder, Neck, or Breast, must be boned, and laid in Blood, feafoned with Winter Savoury, sweet Marjoram, and Thyme, having a little Sewet in it, chopp'd small, and stirred on the Fire to be thick; then roll up your Neck or Breast with some of the fet Blood and sweet Herbs, and roast, or stove it gently in good Broth and Gravy, with Shalots, and Claret, and so ferve away hot.

To recover Venifon when it flinks.

TAKE as much cold Water in a Tub as will cover it a Handful over, and put in a good deal of Salt, and let it lie three or four Hours; then take your Venifon out, and let it lie as long as before; then have your Crust in Readiness, and take it out, and dry it very well, and feafon it with Pepper and Salt pretty high, and put it in your Pafty. Do not use the Bones of your Venifon for Gravy, but get fresh Beef, or other Bones.

Venifon

Venison in Auet.

GET your Venison cut into Pieces the Bigness of a Shoulder of a Hare, lard them with thick Bacon, seasoned with Salt and Pepper; then put them in a Pot with Broth, White-Wine, a Bunch of sweet Herbs, Salt, Pepper, Nutmeg, Bay-Leaves, and green Lemon Slices; the whole being well stewed, thicken your Sauce with Cullis, put in a Dash of Vinegar, and serve it up for first Course.

All Sorts of Venison should be dressed with a Sauce high seasoned.

To dress a Shoulder of Mutton like Venison, see in the Article of Mutton; Page 284.

To Harrico Venison, see the Article to Harrico Mutton; Page 276.

T R I P E.

To dress Tripe hot out of the Pan.

HAVING made a Sauce with beaten Butter, Gravy, Pepper, Mustard, and Wine Vinegar, rub the Dish with a Clove of Garlick; put in the Tripe, run the Sauce over it, with a little bruised Garlick amongst it, and sprinkle a little Vinegar on the Tripe.

To roast Tripe.

CUT your Tripe in two square Pieces, somewhat long, having a Force-Meat, made of Crumbs of Bread, Pepper, Salt, Nutmeg, sweet Herbs, and the Yolks of Eggs, spread it upon one Piece of your Tripe on the fat Side, and lay the
other

other Piece upon that, the fat Side upon the Force-Meat, then roll them both up together tight, and tying your Roll on the Spit, flour it, and baste it with Butter, and the Liquor that drops from it. Serve it with melted Butter, and garnish with sliced Orange and Raspings.

For Tripe ragoo'd, see the Chapter of Ragoos.

C H A P. XVI.

Of CULLISES and SAUCES for BUTCHER'S MEAT.

The most usual Cullis.

THIS Cullis is made several Ways, which are here explained; but this first is reputed the best, and the most in Vogue among all those that have any Skill in COOKERY. They take Meat according to the Quantity of Cullis they have a Mind to make: As for Example; if you treat about ten or twelve Persons, you can take no less than a Leg of Veal to make your Cullis with, and the Nut of a Ham to make it good: Cut the Leg of Veal in Pieces the Bigness of your Fist, place them in your Stew-pan; then put in your Slices of Ham, a Couple of Carrots, and Onions cut in two, and put over your Cullis covered; let it stew softly at first, and as it begins to be brown, take off the Cover, and turn it, to colour it on all Sides the same; but take Care not to burn the Meat: When it has a pretty brown Colour, moisten your Cullis with Broth made of Beef,

Beef, or other Meat ; season your Cullis with a little sweet Basil, some Cloves, with some Garlick ; pare a Lemon, cut it into Slices, and put it into your Cullis with some Mushrooms. Put into a Stew-pan a good Lump of Butter, and set it over a slow Fire ; put in it two or three Handfuls of Flour, stir it with a Wooden Ladle, and let it take a Colour : If your Cullis be pretty brown, you must put in some Flour : Your Flour being brown with your Cullis, then pour it very softly into your Cullis, keeping your Cullis stirring with a Wooden Ladle ; then let your Cullis stew softly, and skim off the Fat, put in a Couple of Glasses of Champaign, or other White-Wine ; but take Care to keep your Cullis very thin, so that you may take the Fat well off, and clarify it : To clarify it, you must put it upon a Stove that draws well, and cover it close, and let it boil without uncovering, 'till it boils over, then uncover it, and take off the Fat that is round the Stew-pan ; then wipe it off the Cover also, and cover it again, and by that Means you will have the finest Cullis in the World, provided you follow these Rules close. If by Chance your Cullis is too pale, and that you would give it a good Colour, you need but put a Bit of Sugar in a Dish or Stew-pan, with a Drop of Water, and set it over a Stove, and let it turn to a Caramel, moistening the same with a little Broth, and then put it into your Cullis, and with a Spoon take off the Fat, 'till you see your Cullis is of a good Colour, and if it is, Caramel need not be put in. When your Cullis is done, take out the Meat, and strain it thro' a Silk Strainer.

This Cullis is proper for all Sorts of Ragoos, and to be over Fowls, put in Pies and Terrines.

An-

Another Way.

CUT some Veal in Pieces, place them in your Stew-pan with Slices of Ham, a Couple of Carrots cut in two, and a Couple of Onions; cover your Stew-pan over a gentle Fire; when the Meat begins to stick to the Bottom of your Pan, take off the Lid, and cover it all over, but let it not be burnt; if it is done as it should be, moisten it with Broth, and season it with sweet Herbs, Slices of Lemon, some Cloves of Garlick, and Cloves; take what Flour you think fit, according to the Quantity of Cullis you are to make, and mix it thin with cold Broth, or Water, then strain off your Flour into your Cullis and put, by Degrees, more to it, let it stew softly and be well done; if the Colour is not deep enough, put Gravy in it, then the Fat being well taken off, and it having a good Taste, take out the Meat, strain off your Cullis, and you may make Use of it on all Occasions.

Cullis another Way.

YOUR Veal being cut in Pieces, put them into your Stew-pan with some Slices of Ham, a Couple of Carrots cut in two, a Couple of Onions cut in Slices; cover your Stew-pan, and let it stew softly, your Meat being of a good Colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the Fire, take a Wooden Ladle, and scrape the Brown off well that sticks to your Stewpan; put in it as much Flour as you think fit, according to the Quantity of Cullis you will make, let it stew 'till it be of a good Colour, then moisten it with Broth, and put the Meat in again, and season it with a few sweet Herbs, Cloves of Garlick, Lemon Slices, with some Glasses of Champaign, or other White-Wine, let it stew well, and take the Fat well off, and being well done, and
of

of a good Relish, strain it off in a Sieve, or else in a Silk Strainer, and you may use it with all Sorts of Entries.

Cullis of Ham.

THIS Cullis is made divers Ways; we begin with that which, according to the Judgment of the best Cooks, is best, which is ordered as followeth, *viz.* Take a Stew-pan, put in it three Pounds of Veal cut like Dice, take a Ham, take off the Swerd and the Fat, and cut it into Slices well shaped, and put them in a Stew-pan, with your Veal, and a Couple of Carrots cut in two, and a Couple of Onions: Cover your Stew-pan, and do it very gently over a slow Fire at first, and when you see your Meat begin to stick to your Pan, uncover it, and turn your Slices of Ham, that they may take a Colour, then take out your Slices of Ham and the Veal; put in your Stew-pan a Lump of Butter, and a little Flour, and stir it well with a Wooden Ladle, moisten it with good Broth, not salt, and put in again your Meat and your Ham, and season it with Lemon Slices, some Cloves of Garlick, and some Glasses of Champaign, or other White-Wine; go on a thickening your Cullis with the most usual Cullis: Skim off the Fat; when done, take out all your Meat with the Ham; strain off your Essence in a Silk Strainer, and use the same with all Sorts of Meat, and hot Pastry made with Meat, or Fish dressed with Gravy; put again your Slices of Ham into your Essence, to make Use of them on several Occasions, *viz.* being cut into Dice when for a Piece of Beef, or Artichoke Bottoms, and when cut in Slices for Chickens, for young Fowls, or what you think fit.

Cullis

Cullis the Italian Way.

PUT in a Stew-pan half a Ladleful of Cullis, as much Effence of Ham, half a Ladleful of Gravy, and as much of Broth, three or four Onions cut in Slices, four or five Cloves of Garlick, a little beaten Coriander Seed, with a Lemon pared and cut in Slices, a little sweet Basil, Mushrooms, and good Oil; put all over the Fire; let it stew a good Quarter of an Hour, take the Fat well off, let it be of a good Taste, and you may use it with all Sorts of Meat and Fish, particularly with glazed Fish, with Chickens, Fowls, Pigeons, Quails, Ducklings, and, in short, with all Sorts of tame and wild Fowl.

Cullis of Crawfish.

YOU must get the middling Sort of Crawfish, put them over the Fire, season'd with Salt, Pepper, sweet Herbs, and Onions cut in Slices; being done, take them out, pick them, and keep the Tails after they are scaled; pound the rest together with the Shells in a Mortar; the more they are pounded the finer your Cullis will be: Take a Bit of Veal, the Bigness of a Fist, with a small Bit of Ham, an Onion cut in four, put it to sweat gently, if it sticks but a very little to the Pan, powder it a little, moisten it with Broth, put in it some Cloves, sweet Basil in Branches, some Mushrooms, with a Lemon pared, and cut in Slices; being done, skim the Fat well, let it be of a good Taste, then take out your Meat with a Skimmer, and go on a thickening it a little, with Effence of Ham, then put in your Crawfish, and strain it off; being strained, keep it to make Use of it with all Sorts of first Course, with Crawfish.

Another

Another Way.

BOIL your Crawfish for Soops; being boiled, pick them, pound your Shells to make your Cullis; take a Piece of Veal cut into Slices, put them in a Stew-pan with some Slices of Ham, two or three Onions, with some Bits of Carrots, and put it over the Fire; let it be doing gently, being a little sticking, moisten it with good Broth; put in it some Crumbs of Bread used for Soops, your Crawfish being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let it be of a good Taste, put in your pounded Crawfish, strain it off, and put this into a small Kettle, pick the Crawfish Tails, and put them in your Cullis, keeping it hot: This Cullis may serve for all Sorts of Soops with Cullis of Crawfish Tails, with those of Rice, and with soaked Crusts.

White Cullis à la Reine.

WE take a Piece of Veal, and cut it in small Bits, with some thin Slices of Ham, and two Onions cut in four Pieces, moisten it with Broth seasoned with Mushrooms, a Bunch of Parsley, green Onions, three Cloves, and so let it stew; being stewed, take out all your Meat and Roots with a Skimmer, put in a few Crumbs of Bread, and let it stew softly; take the White of a Fowl, or of a Couple of Chickens, and pound it in a Mortar; being well pounded, mix it in your white Cullis, but it must not boil, and your Cullis must be very white, but if it is not white enough, you must pound one or two Dozen of sweet Almonds blanch'd, and put into your Cullis; then boil a Glass full of Milk, and put it in your Cullis, let it be of a good Taste, and strain it off, then put it in a small Kettle, and keep it warm; and you may use

use it for all Sorts of white Soops, and for white
Crusts of Bread and Bisques.

Green Cullis with Green Pease.

GET green Pease, let them be heated without
Liquor, take a Handful of Parsley, as much
Spinage, with a Handful of green Onion Tops;
blanch all these in boiling Water, then put them
into fresh Water; take them out, and squeeze
them well, and pound them; put into a Stew-
pan a Piece of Veal cut in Dice, some Slices of
Ham, also an Onion cut small, put it over the
Stove to stew gently; being a little clammy, moist-
en it with your soaking Broth, and let it stew
softly; put in it a Handful of green Parsley, green
Onions, Cloves, and a Bunch of Savoury; being
stewed, and of a good Taste, take out your Meat
and Greens, then pound your Pease, and mix them
with your Cullis, and the Tops of green Onions,
and strain it off with a Ladleful of Cullis. This
Cullis may be used with all Sorts of Terrines with
Green Pease, Ducklings, with Green Pease Purey,
and with all Sorts of Dishes that are made with a
green Sauce; when you stew your green Pease, or
Cucumbers cut in Dice in their Season, put some
of this Cullis over them.

Green Cullis for Soops.

GET Pease, boil them in a small Kettle, with
good Broth; take a Piece of Veal, a Bit of
Ham, and an Onion, cut all together into small
Dice, and put them a sweating very gently over a
Fire; being a little clammy, moisten them with
your soaking Broth; season it, and let it stew
softly; take Parsley, the Tops of green Onions,
and Spinage, of each a Handful, and after they
are picked, washed, and blanched in boiling Wa-
ter, squeeze them well, and pound them, then
Z take

take them out of the Mortar, and pound your Pease ; your Meat being stewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good Taste, and mix your Pease and the Tops of green Onions with it, and so strain it off. This Cullis may be used with all Sorts of green Soops, and Soop Crufts.

Sauce in Ragivotte.

YOU must take Terragon, Pimpernel, Mint, Parsley, green Onions, a little of each, blanch the whole in boiling Water, then put it into cold Water ; take it out again and squeeze it, and cut it very small, then put it in a Stew-pan with a Rocambole bruised, a little Gravy, a little Cullis, and the Juice of a Lemon, Salt, beaten Pepper, an Anchovy cut small, and a little Oil ; put all this a Moment over the Fire, and let it be well relished. This kind of Sauce may be used with all Sorts of roasted Meat, putting it in a Saucer.

Another Way.

TAKE the same Sort of Herbs prescribed in the Ragivotte above, wash them well, cut them small, and pound them, putting into the Mortar a little Gravy, a Couple of Rocambles, a little Pepper, and a little Cullis ; put all together in a Stew-pan, heat it, and strain it off ; being strained off, add to it a Spoonful of Oil, keep it warm, and serve it up in a Saucer with roast Meat ; you may also use it with Chicken.

A Sauce with Fennel and Gooseberries.

HAVING young Fennel, cut it very small, put it in a Stew-pan with a little Butter, and a Dust of Flour, season it with Pepper, Salt, and Nutmeg, moisten it with a little Gravy or Water ; your Sauce being thickened, throw in it your Goose-

Gooseberries blanched; let it be of a good Taste, and use it with what you think fit: This Sauce is commonly used with Mackarel.

Minced Sauce.

CUT Onions, Mushrooms, and Truffles, if you have any, very small, with Capers and Anchovies; put into a Stew-pan a little Butter with your Onions; put your Sauce-pan over a brisk Fire; give it two or three Tosses; now put in it your Mushrooms and Truffles strewing over them a Dust of Flour, and moisten them with good Gravy, then put in it your Capers and Anchovies, with a Glass of White-Wine; thicken your Sauce with a Spoonful of Cullis. Let it be of a good Taste, and you may use it with all Dishes with a minced Sauce.

Hot Sauce in Ramolade.

PUT into a Stew-pan some Onions cut in Slices, with one or two Spoonfuls of Oil; set this a Moment over the Fire, and put into it some Gravy and Cullis, a Glass of Wine, two or three Cloves of Garlick, half a Lemon cut into Slices, a little sweet Herbs, Cloves, Capers cut small, and Parsley: Let it be of a good Taste; put into it a small Spoonful of Mustard, and strain it off; make use of this Sauce with all Dishes with hot Ramolade.

Another Way.

TAKE some green Onions, Capers, Anchovies and Parsley, cut small, each by itself upon a Plate, with a Clove of Garlick, and a Crumb of Shalot; put all this into a Stew-pan together, with a few sweet Herbs, two Spoonfuls of Oil, as much of good Mustard, the Juice of a Lemon, with a little Cullis: Stir all well together,
Z 2 and

and you may use it with all Sorts of Fowls and broiled Meat, and with roasted Meat in a Saucer.

A thick Sauce with Pepper.

PUT into a Stew-pan Slices of Onion, Thyme, sweet Basil, a Bay Leaf, two or three Cloves of Garlick, a Ladleful of Gravy, and as much Cullis, some Slices of Lemon, with a Glass of Vinegar; put it over a Stove, let it be of a good Taste, and take off the Fat; strain it off, and serve it up in a Saucer with roasted Meat; the same Sauce may be used with all Sorts of Meat that requires a thick Pepper Sauce, and may also be made without Cullis.

Caper Sauce.

PUT in a Stew-pan some Cullis of Ham, with Capers, to which give three or four Chops with a Knife; season it with Pepper and Salt; let it be relishing, and serve it up hot.

Sauce with Truffles.

TAKE Truffles, pare, wash them in Water, and cut them very small; this done, put them in a Stew-pan with thin Cullis of Veal and Ham; season it with Salt and Pepper; let it stew softly; let it be of a good Taste, and serve it up hot.

The Sauce with Mushrooms is made after the same Manner.

Onion Sauce.

TAKE a Stew-pan, put into it some Veal Gravy, with a Couple of Onions cut in Slices; season with Pepper and Salt, let it stew softly, then strain it off; put it in a Saucer, and serve it up hot.

Green

Green Onion Sauce.

YOU must put into your Stew-pan green Onions, pared and cut small, with a little melted Bacon, seasoned with a little Pepper and Salt; moisten it with Gravy, and let it stew a Moment; thicken your Sauce with Cullis of Veal and Ham; let your Sauce be of a sharp Taste and good Relish, and serve it up hot.

Sauce with fresh Mushrooms.

TAKE Mushrooms, pare, and mince them with a little green Onion and Parsley; put in a Stew-pan a little melted Bacon, and having given it four or five Tosses, moisten it with Gravy; let it stew softly over a slow Fire, skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be relishing, and serve up hot.

Carriers Sauce.

TAKE green Onions, pare and cut them very small, put them in a Sauce-boat with Pepper, Salt, and Water; serve it up cold. This is Sauce for roast Mutton.

The same with Oil.

WE take a few green Onions and Parsley, and put them in a Saucer with Oil, Pepper, and Salt; you may add to it a little Vinegar, and serve it up cold.

Sauce with Pepper.

PUT Vinegar in a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in Slices, with a Slice of Lemon, seasoned with Pepper

tom of the Vessel; let this boil by itself, as soon as it does so, slip in half a Pound of Butter; when it is melted, remove your Pipkin from the Fire, and holding it up by the Handle, shake it round strongly, for a good while, and the Butter will come to be so thick, that you may almost cut it with a Knife; then squeeze some Lemon or Orange into it, or else put in Verjuice or Vinegar, and heat it again, as long as you please, over the Fire. It will ever after be thick, and never grow oily, tho' it be cold and heated again 20 Times: If you would have Spinage, Pease, or Fish boiled the ordinary Way, you may take some of their Liquor instead of Water.

Having put this Butter to boiled Pease in a Dish, cover it with another; then shake them very strongly, and a good while together: This is by far the best Method that can be used to butter Pease, without putting in (as is commonly done) Butter, to melt in the Middle of them, for that will turn to Oil if you heat them again; whereas, this Sort will never change. Therefore it is most expedient to make use of such thickened Butter upon all Occasions.

To burn Butter for any Sauce.

SET the Butter over the Fire in the Sauce-pan, and let it boil 'till it is as brown as you like it; then shake in Flour, stir it all the while; so use it for any Sauce that is too thin.

CHAP. XVII.
OF POULTRY.

TURKIES.

A young Turkey with Oysters.

PICK your Turkey, draw it, and finge it neatly, cut the Liver of it into Bits, and put it in a Stew-pan, together with a Dozen Oysters and a Bit of Butter, seasoned with Salt, Pepper, sweet Herbs, All-Spice, Mushrooms, Parsley, and Chibbol; let it be a Moment over the Fire; then stuff your Turkey with these Ingredients, and let it be blanched a little, as before, then spit it, and tie over it Bards of Bacon and Paper, mean while, have a Ragoo ready for your Turkey; make it thus: Take three Dozen of Oysters, and blanch them in boiling Water, drain them, take off your Bards; then put in a Stew-pan some Essence of Ham, and set it a boiling; skim off the Fat, taste it, and put this with your Oysters into another Pan: When your Turkey is roasted, dish it up, and put your Ragoo over it, with the Juice of a Lemon; let it be relishing, and serve it up hot for a first Course.

To dress a Turkey farced with fine Herbs.

LOOSEN the Skin on the Breast of the Turkey, and stuff it with a Farce of raw Bacon, most Sorts of sweet Herbs, Parsley, and Chibbol, chopt small, pounded in a Mortar, and well seasoned; also put some of this Farce into the

the Body, spit it, roast it; when it is enough, dish it, pour on a good Ragoo of all Sorts of Garnitures, and serve it up to Table hot.

After the same Manner you may dress Pullets, Pigeons, and other Sorts of Fowls.

A young Turkey with Oysters, and Crawfish Cullis.

TAKE a young Turkey, and order it as that before; but instead of using Essence of Ham, you may put a Crawfish Cullis over it, with the Juice of a Lemon; let it be relishing and serve it up hot for a first Course.

A young Turkey with Oysters after the Dutch Fashion.

TAKE a young Turkey ordered as that above, put it to roast; make a Ragoo with Oysters as followeth: Blanch as many Oysters as you please, take out the Beards; then put Butter in a Stew-pan, with about half a Spoonful of fine Flour, and a Drop of Gravy; season the whole with Salt, Pepper, Nutmeg, and a little Vinegar; as soon as your Sauce is thickened, put in your Oysters, and let it be relishing. When your Turkey is roasted, dish it up with your Ragoo over it; serve it up hot.

Young Turkey roasted with Shalots.

ORDER your Turkey as those before; the Shalot only makes the Difference: Your Turkey being roasted, make a Sauce thus: Warm some Shalots, cut small, in a Stew-pan with Gravy and Cullis, some Juice of Lemon, and pounded Pepper, and serve up your Turkey hot, pouring this Sauce over it.

A young Turkey roasted with Mangoes.

TAKE your Turkey, and order it as before, the Ragoo only making the Difference. Take some Mangoes, the softest you can get, take off the Flesh by thin and small Slices, take out the Inside, and blanch them in boiling Water; then put them in fresh Water, put them in a Stew-pan with some Essence and Gravy, and let them have a Boil. When your Turkey is ready, dish it up with your Mangoes over it, and serve it up for a first Course.

Young Turkeys with Chestnuts and Sausages.

DO a Turkey-Poult in the same Manner aforementioned; but besides the Stuffing, put in the Body of this Turkey a good many Chestnuts, after they have been in hot Embers, peel them, with small Sausages; then blanch it with Slices of Bacon and Paper round it; put it on the Spit, and take more of the same Chestnuts, and put them in a Baking-pan, with Fire under and over; then put them in a Stew-pan with some Broth, let them stew 'till they are done; then take out the Broth, and put in a Ladleful of Essence, some Cullis and Gravy. Your Turkey being roasted, dish it up, put your Chestnuts over it, and serve it up hot for the first Course.

Young Turkeys with Saffron after the Polish Way.

DRAW, truss, and spit your Turkey with Slices of Bacon and Paper round it; then put in a Stew-pan Slices of Onions, and boil them with some Broth; being done, strain them off, and if they are too thick, put some more Broth to them; and these Onions must be as thick as an Essence of Ham; then put a very little pounded and dry'd Saffron in a Cup, mix it with a little Pot Broth, and pour it by Degrees into your Cullis 'till it begins to

to have a fine Colour, but not too deep: Your Turkies being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up for the first Course.

At another Time, you may take some Parsley Roots cut in Slices, boil and mix them with Cullis and the Saffron as before; and instead of roasting your Turkey, you may boil it in a Kettle; serve it up hot for a first Course, with the Cullis of Parsley Roots over it.

Young Turkies Stuffed with Crawfish.

PICK and draw young Turkies clean, and singe them; then put your Fingers between the Skin and the Flesh, and having taken out the Breast, make your Forced-Meat as follows: Take some Beef Sewet, blanched Bacon, Calf's Udder blanched, the Flesh of a Chicken, some Mushrooms, Truffles, Salt, Pepper, sweet Herbs, All-spice, Crumbs of Bread boiled in Cream, and a couple of Eggs. The whole being well minced and palatable, put Part of it in the Belly of your Turkies, with a small Ragoo of Crawfish Tails, and a little of their Cullis; tie both Ends of your Turkies to keep in your Stuffing; put the Remainder over it, and blanch it again with Butter, Salt, Pepper, Parsley, and Chibbol, taking particular Care it be done very white; thrust a Skewer through the Thighs, spit it, and wrap it up in Bards of Bacon, and Paper tied with Packthread, and roast them with a moderate Fire: When done, unspit them, take off the Bacon, dish them handsomely up, putting over them a Ragoo of Crawfish; so serve up for the first Course.

Another Way of dressing young Turkies with Crawfish.

A Young Turkey being pick'd and drawn, put the Liver upon your Dresser, with a little scraped Bacon, some Parsley, Chibbols, Salt, Pepper, sweet Herbs, All-spice, Mushrooms, Truffles, and some Butter, mince all this well and put it in your Turkey; let it fry a little in a Stew-pan, with Butter, Sprigs of Parsley, Cives, Salt, Pepper, and sweet Herbs; let your Turkey be well blanched, and when you have spit it, cover it with Bards of Bacon and Paper, and when roasted, dish it up, and put a Ragoo into it, or some Cullis of Crawfish.

Another Time, instead of mincing the Liver of your Turkey, cut it in four or six Bits, with some other Livers, Crawfish Tails, some scraped Bacon, shred Parsley, Cives, Salt, Pepper, All-spice, and sweet Herbs; the whole being well mixed together, stuff therewith your Turkey, blanched as before; when done, dish it up, putting over it a Crawfish Cullis, and serve it up for the first Course.

Entry of Turkey Wings.

HAVING the Wings of Turkies, scald them; being well picked and scalded, blanch them, when blanched, cut off the small End, and break the Bone with a Knife in the Middle of the Wing: Put them in a Stew-pan, put in it some Champignons, a Bit of Butter, a Bunch made of Parsley, green Onions, and a Branch of sweet Basil, with three Cloves; the Bunch being tied together, put it, with your Wings, over the Fire, and toss them up now and then, strew a Dust of Flour over them, and moisten them with Broth; being moistened, season them with a little Salt and Pepper, and let them boil very softly; being boiled, make a thick
Sauce

Sauce with five Yolks of Eggs, and beat them up with Cream or Milk; put in it a little Nutmeg, a couple of Shalots cut very small: Let your Fricassey be of a good Taste, and thicken it; being thickened, put in a little Parsley cut small, with a little Lemon-juice: It being dished, serve it up for Entry, or *Hors d'Oeuvres*.

You may make your Fricassey with a brown Sauce, in moistening it with Gravy; and being done, thicken it with Cullis.

Roasted young Turkeys with Spanish Cardoons.

GET young Turkeys, pick and draw them, then lay the Liver on the Dresser with scraped Bacon, some Parsley, Chibbol, Mushrooms, Salt, Pepper, sweet Herbs, and fine Spice; and being minced, put it in the Bellies of your Turkeys, then blanch them with a Bit of Butter, some Parsley, and Chibbols; when blanched, put them on the Spit, with Slices of Bacon and Paper round it; keep your Cardoons ready, let them be very white, and cut half a Finger's Length, and put them in a Stew-pan, with half a Ladleful of Veal Gravy, and half a Ladleful of Ham Cullis; let them have a Boil, and having taken off the Fat, add to them the Juice of an Orange. Your Turkeys being done, and the Bacon and Paper taken away, dish them up with your Cardoons over them, and serve them up hot for the first Course.

To carbonado a Turkey.

ROAST a Turkey 'till it is near enough, carve it, scotch it with your Knife long-ways, cross it over again, that it may look like Chequer-work; then wash it over with Butter, strew Salt over it, then set it in the Dripping-pan to have a Heat, turning it two or three Times, then lay it on a Grid-iron over a gentle Fire of Charcoal; when it is broil'd

broil'd enough, take it up, dish it, pour over it a Sauce made of Gravy and strong Broth boil'd up with a Ladleful of drawn Butter, Salt, an Anchovy, a little slic'd Nutmeg, and some grated Bread, strew it over with Barberries, and garnish with Orange or Lemon. Or you may boil Manchet slic'd, and soak'd in strong Broth with Onions, in Gravy, Nutmeg, Lemon cut in Dice, and drawn Butter, and put this under the Turkey.

Turkey with Onion Essence.

SLICE Onions, and fry them with Lard in a Stew-pan; drain the Fat a little from them, and toss them up again with a Pinch of Flour; add some Gravy, Cloves, Pepper, Salt, and the usual Seasonings; when they are stew'd, strain them thro' a Hair Sieve, with a little Bread Cullis, and a few Drops of Verjuice. In the mean time, let the Turkey be roasting; when it is enough, dish it, pour the Sauce over it, garnish, and serve it up.

To roast a Turkey.

YOUR Turkey being drawn, shred sweet Herbs, and put them into a Linnen Bag with Butter and Spices, then put them into the Belly of the Turkey, roast it, baste it with Butter, drudge it with Flour, and serve it up with Anchovy Sauce; garnish with Slices of Lemon.

To soufe Turkies.

BONE your Turkies, tie up the Flesh in the Manner of Sturgeon; put into a Pan two Quarts of Wine Vinegar, and a Quart of Water; make it boil, season it with Salt; put in your Turkies, boil them 'till they are tender; if you find the Liquor is not sharp enough, put in more Vinegar,

Vinegar, and boil them a little longer ; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it stand three or four Weeks ; when you use them, serve them up as you do Sturgeon, with Elder Vinegar, and garnished with Fennel.

After the same Manner you may pickle Capons, but then you must first lard them with great Lardoons.

To stew a Turkey.

TAKE a fine young Turkey, kill'd, pull'd, and drawn, fill the Skin on the Breast with Forc'd-Meat, and lard it on the Sides with Bacon ; put into the Belly half a Shalot, and two Anchovies, and a little Thyme shred small ; brown it in a Pan with a little Butter ; when it is very brown put it in a Stew-pan, with strong Gravy, some White-Wine, or Claret, two or three Anchovies, some Mace, sweet Herbs, a little Pepper, and let it stew 'till it is thoroughly enough, then thicken the Liquor with Butter and Eggs ; fry some *French* Loaves dipp'd in Cream, after the Top and the Crumb is taken out ; then fill them with stew'd Oysters, or Shrimps, or Cockles, and with them garnish the Dish, or with sliced Lemon.

A Hen, Goose, or Duck, does well this Way.

A Turkey with Raspberries.

WHEN it is dressed, take up the Brisket, and take out the Flesh, which you shall mince with Sewet and some little of Veal Flesh, which you shall mix together with Yolks of Eggs, and young Pigeons, and all being well seasoned, you shall fill your Turkey with it, and shall season it with Salt, Pepper, beaten Cloves, and Capers, then you shall spit it, and turn it very softly ; when it is almost roasted, take it up, and put it into an earthen Pan with good Broth, Mushrooms, and

and a Bundle which you shall make with Parsley, Thyme, and Chibbols, tied together; to thicken the Sauce, take a little sliced Lard, pass it in the Pan, and when it is melted, take it out, and mix a little Flour with it, which you must make very brown, and then allay with a little Broth, and some Vinegar; then put it into an earthen Pan, with some Lemon-juice, and serve it. When Raspberries are in Season put a Handful over it, at another Time, you may put some Pomegranate.

Young Turkies with Cream.

HAVING a young Turkey or two, according to the Bigness of your Dish, and being ordered and roasted as before, let them be cold; then take a Bit of a Nut of Veal, take off the Skin, and cut it into Bits, with some Bacon well blanch'd, some Beef Sewer, a Calf's Udder, some Mushrooms, Parsley, Chibbol, sweet Herbs, fine Spice, Salt, and Pepper; put the whole on the Fire in a Stew-pan, and when done take it out, and mince it upon a Dresser, then take the White of your Turkey, put it into a Mortar, with a Piece of Bread boiled in Milk, together with six Yolks of Eggs, and half the Whites beat up to Snow; pound it all together, then take a Dish, or Baking-pan, and put in the Bottom of it some of this minced Meat, and lay your Turkey over it, and fill up your Dish with the rest of your Meat; leave a hollow Place in the Middle of your Dish, put in it a Ragoo of Sweet-breads, Cocks Combs, and Mushrooms, lay also some minced over the same; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and having strewed some Crumbs of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, with Fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean well the Border of

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your Dish ; put a little Essence, or Cullis round your Turkey, and serve it up hot for a first Course. If you have no Silver Dish, let it be done in a Baking-pan, and afterwards slide the whole into your Dish.

The Manner of trussing Turkeys, and all other Fowls, see at the End of this Chapter.

F O W L S and P U L L E T S .

Fowls farced with Crawfish.

YOU must take some Fowls, pick them very clean, gut and singe them, thrust your Finger between the Skin and the Flesh ; take out the Craw, then make Forced-Meat with the Flesh of the Breast as follows: Take Beef Sewet, blanch'd Bacon, a Calf's Udder also blanch'd, Chicken's Flesh, some Champignons, Truffles, or Mushrooms, when in the Way, Pepper, Salt, sweet Herbs, fine Spice, Crumbs of Bread soaked in Milk or Cream, and a Couple of raw Eggs, all which must be cut small, mixed together, and well relished ; put Part of this Forced-Meat into your Fowls Bellies, and a Ragoo of Crawfish Tails and Mushrooms, with a little Crawfish Cullis ; then put the Remainder of the Forced-Meat over it, and sew up both Ends close ; do them in the Stew-pan with Butter, Salt, Pepper, Parsley, and green Onions, and above all, let them be very white ; then stick a Skewer thro' the Legs of your Fowls, and put them on the Spit, wrapping them up in some Slices of Bacon, with Paper round them ; tie them well, and roast them at a slow Fire ; and when they are roasted, take them off the Spit, and dish them handsomely ; then pour over them a Ragoo

goo of Crawfish-Tails, and serve them up hot for an Entry.

Another Time, you may serve up your Fowls in pouring a Cullis over them instead of Crawfish Tails.

Fowls with Crawfish another Way.

YOUR Pullets being pick'd clean, gut and singe them; put the Livers upon the Dresser, with a little scraped Bacon, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, with Champignons and Truffles, if you have any, a Bit of Butter; mince all together, and put it into the Bellies of your Fowls; then put them into a Stew-pan with a Lump of Butter, Branches of Parsley, green Onions, Pepper, Salt, and sweet Herbs; let your Fowls be well blanched before you put them to the Spit; wrap them up in Slices of Bacon, with a Paper round them; when they are done, dish them, and serve them with a Ragoo as above, or else in a Cullis of Crawfish.

Another Time, instead of mincing the Livers of your Fowls, cut them in four or six Pieces, with some other Livers and Crawfish Tails, scraped Bacon, Parsley cut small, green Onions, Pepper, Salt, sweet Herbs, and fine Spice, all being well minced together, put it in the Bellies of your Fowls, and let them be blanched the same Way as those above; after they are done, dish them, add to them Crawfish Cullis, and serve them up hot.

Fowls with Oysters.

SINGE and pick your Fowls, and gut them; cut the Livers into Bits with a Dozen Oysters, and a Bit of Butter, seasoned with Pepper, Salt, sweet Herbs, fine Spice, Champignons, Parsley, and green Onions, put all into a Stew-pan for a Mo-

ment over the Fire, then put all together into the Bellies of your Fowls, and do them again, as above, and in spitting them, cover them with Slices of Bacon, and a Sheet of Paper; keep a Ragoo of Oysters in Readiness for the Time your Fowls be dressed, and make your Ragoo thus: Take three Dozen Oysters, blanch them in boiling Water, put them in a Colander to drain, and take out the Hard in the Middle; put in a Stew-pan a Ladleful of Ham Cullis, or as much as you think fit: If you have but one Fowl, there need not be so much of it; put it over the Fire, skim off the Fat, and taste it; then put your Oysters in, changing your Stew-pan: When your Fowls are done put your Ragoo over them, with the Juice of a Lemon, and let it be relishing, and serve your Fowls up for an Entry.

Fowls with Oysters the Dutch Way.

HAVING dress'd your Fowls as before, roast them, and make your Oyster-Ragoo in this Manner: Blanch what Quantity of Oysters you think fit, being blanched, singe them, and take off the Beards and Hard in the Middle; put in a Stew-pan good Butter, a Dust of Flour, with a little Gravy; season the whole with Pepper, Salt, Nutmeg, and a Dash of Vinegar; put your Stew-pan upon the Stove; your Sauce being thickened, put in your Oysters, let it be of a good Taste; when your Fowls are ready, dish them up, put your Oyster-Ragoo over them, and serve them up hot.

Chickens with Oysters the Flemish Way.

DR E S S your Chickens as before, and make your Ragoo as follows: Blanch your Oysters in their Liquor, which lay by, and pick them as before, put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, some Butter, Parsley, Ter-

Terragon, all together, well blanch'd and cut small, **Lemons** cut in Slices or small Squares, an Anchovy cut small, Pepper, Salt, and Nutmeg; then put your Oysters over the Fire, and take Care the Sauce don't turn; when your Fowls are roasted, take them off the Spit, and take the Wings and Legs from the Body, slice them upon the Breast, and crush them between two Dishes, then put your Ragoo of Oysters over them; let it be of a good Taste, and serve it up hot for an Entry.

Roasted Fowls with Anchovies.

YOUR Fowls being dress'd as before, put them on the Spit; then take some Anchovies, wash them, cut a Couple of them small, and the other in Slices; put those that are cut small in a Stew-pan, with good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon; your Fowls being roasted, take them off the Spit, and dish them up, put your Anchovy-Cullis over them, and your Anchovies in Slices, and serve them up hot for an Entry.

A roasted Fowl with Shalots.

ORDER your Fowl as that before, except only, that you put a few Shalots into the Forced-Meat; your Fowl being done, take it off, then order your Shalots as follows, viz. take some Shalots cut very small, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon, and a little beaten Pepper, and place in it your Fowl and Sauce, and serve them up hot for an Entry.

A Fowl with Cream.

ONE or two Fowls being got, according to the Bignets of your Dish, clean, order, and spit them; they being roasted, take them off, and let them grow cold: Take a Bit of a Nut of Veal, take the Skin well off, and cut it into Slices, together with a Piece of Bacon blanched, some Beef-Sewet, a Calf's Udder, some Champignons, Parsley, green Onions, sweet Herbs, fine Spice, Pepper, and Salt, put all together in a Stew-pan over the Fire; when it is enough, take it off put it upon a Dresser, and mince it well; take the Breasts of your Fowls and mix them with this Forced-Meat, being cut small, put them in a Mortar, with some Crumbs of Bread boiled in Milk; which being cold, put it to your Forced-Meat, together with six Yolks of Eggs, and the Half of the Whites whipped up to Snow: Pound all well together, and put this Forced Meat in the Bottom of a Silver Dish, or other Dish, and your Fowls upon it, and fill it up with what was left of the Forced-Meat, with a Hole in the Middle, to put in a small Ragoo of Sweetbreads of Veal, Cocks Combs, and Champignons; then cover your Ragoo, and make your Fowls as round and as plump as you can: Beat up an Egg, and cover your Fowls therewith; see you make them very smooth, strew them with fine Crumbs of Bread, and bake them in the Oven, or under the Cover of a Baking-pan: They being bak'd, and of a good Colour, skim off the Fat; wipe the Border of your Dish clean, and set a Cullis on the Side of your Fowls, and serve them up hot for an Entry. If you cannot get a Silver Dish, you may take a Baking-pan, with an Abbes on the Bottom, after that your Fowls are put in to the Dish.

A Fowl à la Braise.

WHEN you have pick'd and gutted a Fowl, truss the Legs inside the Belly, and lard it with thick Bacon, the Bigness of the Half of a small Finger; season it with Pepper and Salt, sweet Herbs, and fine Spices, then lard your Fowl, and bind it with Packthread; take a long deep Stewing-pan, and put in it some Slices of Bacon and Veal, then put your Fowls into it, seasoned with Pepper and Salt, sweet Basil, Thyme, Bay Leaves, Onions, and a Crumb of Garlick; continue to cover it with Slices of Bacon and Veal, and moisten it with a Glass of Wine, and one or two Ladles full of Broth; stew it, Fire under and over; being done, dish it up, putting a minced Sauce over it, or a Ragoo of Sweetbreads of Veal, Cocks Combs, and Champignons, or a Cullis of Ham, or a Ragoo of Oysters: All which depends on the Fancy of the Cook, if only it hath a good Taste; then serve it up hot for an Entry.

Roasted Fowl with Chestnuts.

GUT your Fowl, cut the Liver small, together with Parsley, green Onions, scraped Bacon, Butter, Pepper, Salt, sweet Herbs, and fine Spice; take Chestnuts, peel them, and put them into a Braise, to take off the small Skin; then mix them with Force-Meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan with a Bit of Butter. Spit your Fowl, wrapped up in Bards of Bacon, with Paper tied round it. Take your peeled Chestnuts, put them in a Baking-pan, Fire under and over, and take off the small Skin, then put them in a Stew-pan with Broth, and let them be done thoroughly; pour out the Broth, and put in half a Ladleful of Essence of Ham, a little Cullis,

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and a little Gravy; your Fowl being done, draw it off the Spit, and take off the Bards of Bacon; dish it up, put your Chesnuts over it, with the Juice of a Lemon, and serve it up hot for an Entry.

Pullets à la Sainte Menehout.

After having truss'd the Legs in the Body, slit them along the Back, spread them open on a Table, beat them, take out the Thigh Bones. Take a Pound and a half of Veal, cut it in Slices, lay it in a Stew-pan of a convenient Size to hold your Pullets; cover it, and set it over a Stove; when it begins to cleave to the Stew-pan, put in a little Flour, and keep moving your Pan over the Fire to brown it, moisten it with as much Broth as is necessary to stew the Pullets. Season it with Salt, Pepper, savoury Herbs, and Spices, some shred Parsley, a Bunch of Herbs, and some Onions; lard your Pullets with large Lardoons well seasoned, place them in the Stew-pan, lay some Bards of Bacon on the Pullets, cover the Stew-pan, and set them over a slack Fire. When they are about half done, uncover the Stew-pan, put in half a Pint of Milk, and a little Cream; then cover your Pan again, and continue to stew them. When they are done enough, take off the Stew-pan, and let the Pullets cool in their Liquor; when they are cool, take them out, rub them over with the Fat of the Liquor in which they were stewed, drudge them well with Bread crumbed very fine, place them in a Pasty-pan, or a Silver Dish, and brown them in an Oven, or under a Baking-Cover; when they are come to a fine Colour lay them in a Dish, pour on them some Essence of Ham, and serve them up for a first Course.

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You may broil them on a Gridiron over a little Fire, instead of putting them into the Oven, or else

You may fry them ; but in this Case, before you drudge, you must dip them in beaten Eggs, then drudge them with Bread, as above, and fry them in Hog's Lard 'till they are brown ; then take them up, and set them a draining. Fold a Napkin in the Dish in which you intend to serve them, lay them handiomey upon it with fried Partley, and serve them for the first Course.

Pullet or Chicken Surprize.

R OAST them off ; if a small Dish, two Chickens, or one Pullet will be sufficient. Take the Lean of your Pullet, or Chickens, from the Bone, cut it in thin Slices an Inch long, and tois it up in six or seven Spoonfuls of Milk or Cream, with the Bigness of half an Egg of Butter, grated Nutmeg, Pepper, and Salt ; thicken it with a little Dust of Flour, to the Thickness of a good Cream, then boil it up, and set it to cool ; then cut six or seven thin round Slices of Bacon, place them in a Patty-pan, and put on each Slice some Forced-Meat, then work them up in Form of a *French Roll*, with raw Egg in your Hand, leaving a hollow Place in the Middle ; then put in your Fowl, and cover them with some of the same Forced-Meat, rubbing it smooth over with your Hand, and an Egg, make them of the Height and Bigness of a *French Roll* ; throw a little fine grated Bread over them, bake them three Quarters of an Hour in a gentle Oven, or under a Baking-Cover, 'till they come to a yellow brown, place them on your Mazarine, that they may not touch one another, but so that they may not fall flat in the baking : But you may form them on your Kitchen-Table, with your Slices of Bacon under them ; then lift them up with your broad

broad Kitchen-Knife, and place them on that which you intend to bake them on. Let your Sauce be Butter and Gravy, and squeezed Lemon, and your Garnishing fried Parsley, and cut Orange. You may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle of your Dish. This is proper for a Side-Dish, for a first Course, either in Summer or Winter, where you can have the Ingredients above-mentioned.

To dress Pullets à la Tartare.

AFTER you have truss'd a Couple of Pullets as for boiling; slit them along the Back, spread them open upon a Dresser, and beat them. Put in a Stew-pan of the Size of the Pullets, some Parsley, Cives, and Savoury Herbs shred very small, and seasoned with Salt, and Pepper: Lay the Pullets into the Stew-pan with the Breasts downwards; put some of the above Seasoning upon them, then pour in some melted Bacon, stir them about, and let them lie in this Mixture two Hours, to give them the Taste of it. Then set the Stew-pan over the Fire, to melt the Bacon again, and keep the Pullets moving in it for half a Quarter of an Hour; after which take them out, drudge them well with Bread crumbed very fine, and lay them to broil on a Gridiron over a slack Fire, 'till they are grown brown: Prepare a hashed Sauce, lay it in the Bottom of a Dish, and the Pullets upon it.

Hens or Pullets roasted.

TAKE either Hen or Pullet, full of Eggs, draw it, and roast it; being enough, cut it up, and shred the brauny Part in small Slices, leave the Wings, Legs, and Rump whole, stew all in the Gravy, with some Salt, add thereunto a minced Lemon; being enough, let the Meat lie in the Middle

dle of the Dish with the Legs, Wings, and Rump about it ; garnish the Dish with Oranges and Lemons quarter'd.

Fat Hen.

GET a fat Hen, dress it, cut off the Wings and Legs, and lard with small Lardoons ; after it is flour'd, pass it in the Pan with Lard, then soak it with good Broth, and season it ; when it is almost enough, fry it with Mushrooms, fat Livers, a little Flour, and an Onion stuck with Cloves ; after all is well stewed, and the Sauce well thickened, you may serve it garnished with Pomegranate.

Another Way.

FARCE it with Oysters, or with young Pigeons, stew it the same Way, and garnish as you like ; then serve.

Another Way.

CUT it in half, pass it in the Pan, season it, and garnish as before ; then serve.

Another Way.

WHEN it is sticked or covered with a Paper over the Bard, roast it ; when it is well roasted, powder it with Crumbs of Bread, and small Salt ; then serve it with *Poor Man's Sauce*, Verjuice, or Orange, and in Winter with Cresses.

A Fowl in Fillets with Pistaches.

SPIT your Fowls, and let them roast ; they being done, take them off, and cut off the Wings, and the White off the Breast ; keep a small Sauce ready in a Stew-pan, made with sweet Herbs, a little good Butter, small Champignons cut into Slices ; put it over the Fire with a Dust of Flour
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in it, stir and moisten it with a Ladleful of good Broth; see it be of a good Taste; the Pistaches being scalded, and cut into Slices, put them in, and make a thick Sauce with four or five Yolks of Eggs, beat the same up with Cream; then put in the White and Legs of your Fowls, with the Juice of a Lemon; you must cut your Wings only in two, then place the Slices of your Fowls in the Bottom of the Dish, with your Sauce over it, and let there be no Sauce remaining; make it as relishing as possibly can be, and serve it up hot for an Entry.

A Fowl, Chicken, or Capon à la Bourgeoise.

GET a Fowl, singe, pick, draw, and truss it; take a Kettle, or Earthen Pot, put Water in it, enough to soak your Fowl; put your Pot over the Fire with a Handful of Salt; and when the Water boils, put in your Fowl, but let it not boil too much: Put a Lump of Butter in a Stew-pan, or earthen Pot, with a Dust of Flour, Nutmeg, Pepper, Salt, and Oysters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty relishing, take out your Fowl, and dish it up with Oyster Sauce over it.

At another Time you take a little Parsley, some green Onions, a little Mint, and a little Terragon, if you have any; but you may make your Sauce with Parsley only; but if you can get Anchovies, cut a Couple small, and put them into it; cut half a Lemon, after having taken off the Rind, into small square Pieces, and squeeze in the other half, then put in a little Butter, with a Dust of Flour, and a little Water, Pepper, and Salt, and set your Sauce a stewing. Your Fowl being done, dish it up with your Sauce over it.

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At another Time, put some Endive with your Fowl; and when it is done, give it two or three Cuts with a Knife, and put it into a Stew-pan with a little Butter, and a Dust of Flour, and set it over the Fire; then moisten it with a little of the same Broth your Fowl hath been boiled in; if it be not thick enough, thicken it with Eggs.

At another Time, you may dress your Fowl with Onions, in boiling them with your Fowl; you may put them in a Stew-pan or Earthen Dish, with a Lump of Butter rolled in Flour, Pepper, and Salt; put it over the Fire with some of the Broth your Fowl was boiled in; thicken your Sauce, and serve it up hot for an Entry.

A Fowl in Hash.

GET some Fowls ready dressed, then take the Flesh and cut it very small; take the Carcasses, put them in a Stew-pan with good Broth, an Onion cut in Slices, Parsley, and sweet Herbs; when it is boiled enough, strain it off; then put in it a Bit of Butter rolled in Flour, and let it stew a Moment again, then put in it your Hash of Fowls; let your Hash be relishing, thicken it with three Yolks of Eggs, or more, according to the Quantity of Hash you make; it being thick, put in it the Juice of a Lemon, and serve them up hot for *Hors d'Oeuvre*.

A Hash of Fowls the English Way.

LET your Fowls be ready dressed, take off the White, cut the same into small square Pieces, and put it in a Stew-pan; boil the Carcasses in a little Broth, then strain it through a Silk Strainer; take this Broth, and put in it your Pieces of Fowl, cut into small Squares, and put it over the Fire; add to it a Bit of Butter rolled in Flour, a little Pepper and Salt, and if there is Occasion for it
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the Juice of a Lemon ; dish it up, garnish it with small Pieces of Bread fried, and serve it up hot for *Hors d'Oeuvre*.

Fowls à la Mommorency.

SINGE, gut, and truss a Fowl, and blanch it over a Charcoal Fire ; then lard it with thin Bacon ; being larded, split it in the Back, put into the Belly a small Ragoo with Sweetbreads of Veal, Champignons, Truffles, and some Bottoms of Artichokes ; put it a stewing in a Stew-pan with Slices of Bacon, Ham, and Veal ; being stewed, take it off, and put in it a little Broth ; let it have a Boil, then strain it off in a Silk Strainer, and skim the Fat well off ; then set it on again and let it stew 'till it turns to Caramel, then put it in your Fowls, and put your Bacon Side into the Caramel, put it upon hot Cinders, that it may glaze as it should : Being ready to serve up, put a Cullis of Ham, or a Sauce made the *Italian* Way into your Dish, then your Chickens over it, and serve it up hot for an Entry.

To dress Pullets with Slices of Ham.

FIRST truss your Pullets, cut some Slices of Ham, for each Pullet one ; beat them a little, and season them with shred Cives and Parsley ; loosen the Skins of your Pullets Breasts with your Finger, and slide in a Slice of Ham, between the Skin and Flesh ; then blanch your Pullets, by laying them before the Fire ; wrap them up in Bards of Bacon, and roast them ; when roasted, and the Bards taken off, put them in a Dish, and pour on them some Essence of Ham.

CHICK-

C H I C K E N S.

Chickens with Mushrooms and Sweet Herbs roasted.

TAKE Chickens, clean them well, and draw them; rasp some Bacon, and put a few Mushrooms, Parsley, and young Onions, and a little sweet Basil, with the Livers of your Chickens seasoned with Pepper and Salt. Hash all, and mix it together, put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a Piece of Butter, Parsley, young Onions, Salt, and sweet Basil. Being done, packthread them and spit them, and put them to the Spit wrapped with Bards of Bacon, and let them roast slowly. Make a Ragoo of Mushrooms, after this Manner: If they are dried Mushrooms, steep them in lukewarm Water for one Hour or two, then take them out, and put them in a Stew-pan with some Gravy, and let them stew on a slow Fire. Having stewed a Quarter of an Hour, thicken them with some Cullis. When your Chickens are done, take them from the Spit, unbard them, and dress them handsomely in their Dish: See that your Ragoo of Mushrooms be of a good Taste, and sharp, put it upon your Chickens, and serve it hot for a first Course.

Chickens with Sweet Herbs roasted.

YOUR Chickens being neatly dress'd, rasp some Bacon and a little Ham, hash them well with Parsley, young Onions, and the Livers of Chickens hashed, seasoned with Pepper and Salt; mix it all together, and put it in the Bodies of your Chickens. You must observe to fasten them always at both Ends: Let them do in a Stew-pan with a Bit of Butter, whole Parsley, young Onions whole; spit

spit them, and wrap them with Bards of Bacon, and covered with Sheets of Paper, and put them to roast slowly. When they are done, take them off and unbard them, and dress them neatly in their Dish, throw an Essence of Ham on them, and serve them hot for a first Course.

Chickens with Farce-Meat and Cucumbers roasted.

DR E S S your Chickens neatly, take off the Breasts and bone them, put the Flesh upon the Table, with some Ham and blanch'd Bacon, and a Calf's Udder blanch'd, some Champignons, a little Parsley, and young Onions, a few sweet Herbs, fine Spices, three or four Yolks of Eggs, some Crumbs of Bread, soaked in Cream or Milk, and boil the Bread, then leave it to cool; being cool, put it with the Farce, and hash all well together, and stuff your Chickens with it. Close them at both Ends, keep a little of the Farce, let them stew as before, run a Skewer thorough their Legs, and spit them, wrapp'd with Bards of Bacon, and covered with Sheets of Paper, and let them do slowly. Take four middling Cucumbers, pare them, and empty their Insides; being well emptied, blanch them in some Broth; being blanch'd, put them into cold Water, then stuff them with the Farce, and flour them at each End. Take a Stew-pan, and put some Bards of Bacon in it, and lay your Cucumbers over; season them and wet them with a Ladleful of Broth, and let it boil, take half a Spoonful of your Cullis, and put it in a Stew-pan; let your Cullis be of a good Taste. When your Chickens are done, take them out, dress them in their Dish, and put your Cucumbers to drain, then put them round your Chickens, and put your Cullis over them, with the Juice of a Lemon, and serve it hot.

You may dress Capons the same Way.

Chickens

Chickens à la Braise.

HAVING the fattest Chickens you can get, parboil them ; lard them with large Lardoons of Bacon, and of Ham, both very well seasoned ; when they are larded, tie them about with a Packthread ; then garnish the Bottom of a small Kettle with Bards of Bacon and Slices of Beef, well beaten, and seasoned in the same Manner as for the other Braises already mentioned : Put the Chickens into the Kettle, the Breasts downwards, season them above as underneath ; lay over them Slices of Beef and Bards of Bacon, cover the Kettle, and set them to stew, with Fire over the Kettle as well as under it. Then make a Ragoo as follows : Take some Veal Sweetbreads and cut them in Morfels, add to them some Cocks Combs, some Mushrooms and Truffles cut in Slices ; season all this with Pepper, Salt, and a Bunch of savoury Herbs ; put it into a Sauce-pan, and toss it up over a Stove with some melted Bacon. Then put some Gravy amongst it, and set it to simmer over a gentle Fire ; when it is half done, put to it some Asparagus-Tops, and Artichoke-Bottoms, cut in Quarters, and blanched ; then continue to prepare your Ragoo, and when it is enough, be careful to take off all the Fat, and thicken it with a Cullis of Veal and Ham ; take up your Chickens, let them drain, and then put them into the Stew-pan amongst your Ragoo ; and when you are ready to serve, take them out, unbind the Packthread, and lay them handsomely in the Dish you intend to serve them in : Take Care your Ragoo be well relished, and the Fat be well taken off ; then pour it on the Chickens, and serve them warm for the first Course.

We serve Chickens *à la Braise* sometimes with a Ragoo of Crawfish, or of Oysters ; as likewise with all Sorts of Ragoos of Legumes.

B b

To

To farce Chickens with Anchovies.

RAISE the Skin from the Breasts of your Chickens with your Finger; then grate some fat Bacon, season it with Pepper, Salt, two Anchovies, some Cives, and Parsley, shred small; mix these together, and stuff the Chickens Breasts with it; then tie them with Packthread, wrap them up in Bards of Bacon and Sheets of Paper; spit them and roast them. In the mean time, wash and bone two Anchovies, mince them very small, and melt them in a Sauce-pan with a clear Cullis of Veal and Ham. Keep the Cullis warm, and, when the Chickens are roasted enough, take off the Bards, put them in a Dish, pour the Cullis upon them, and serve them up for the first Course.

After the same Manner you may dress Capons, Pullets, Partridges, Quails, Fillets of Veal, and Mutton with Anchovies.

To dress Chickens with Gravy.

TAKE as many Bards of Bacon as you have Chickens, and of the same Size; season them with Salt, Pepper, Parsley, Cives, and savoury Herbs, all shred together very fine; then loosen the Skin from the Chickens Breasts, and thrust one of these season'd Slices of Bacon between the Skin and Breast of each; then bind them in with Packthread, then wrap them up in Bards of Bacon, put them on the Spit and roast them; when they are done, take off the Bards, dish them, and pour in them some Veal-Gravy, and serve them up in little Dishes.

To marinate Fowls.

YOU must take Pullets, Chickens, or Veal Sweetbreads, Mushrooms, Oysters, Anchovies, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, and a little Thyme, Marjoram, Savoury, and a few Cives; mingle all these together with the Yolk of an Egg, then raise up the Skin of the Breasts of your Fowls, and stuff it; and stick it up again, and lard them, fill their Bellies with Oysters, and roast them; make strong Gravy Sauce: So you may do Pheasants, Turkies, or what Fowls you please.

To broil Chickens.

GET some fat Chickens, slit them down the Back, and season them with Salt and Pepper, lay them on a very clear Fire, and at a great Distance, and let the Inside lie next the Fire, that the fleshy Side be not scorch'd nor discolour'd; when they are half done, you may turn them often, and baste them mightily; strew on some Rasplings of a *French Roll*; that it may be crisp, it must be finely grated; shred Parsley and melted Butter, is a good and a ready Sauce; or you may take a large Handful of Sorrel, dip it in scalding Water, then drain it, and have ready half a Pint of strong Broth or Gravy, a Shalot shred small, a little Thyme, a little Parsley, a Bit of burnt Butter to thicken it; lay the Sorrel in Heaps, and pour the Sauce over it: Garnish with sliced Lemon.

Pull'd Chickens.

BOIL six Chickens near enough, then flea them, and pull the white Flesh all off from the Bones, put it in a Stew-pan with half a Pint of Cream, which must be first made scalding hot, the Gravy that runs from the Chickens, a few

B b 2

Spoon-

Spoonfuls of that Liquor they were boiled in ; to this add some raw Parsley shred fine, give them a Toss or two over the Fire, and dust a little Flour upon some Butter, and shake up with them. Chicks done this Way must be killed the Night before, and little more than half boiled, and pull'd in Pieces as broad as your Finger, and half as long ; you may add a Spoonful of White-Wine.

Chickens hashed.

BOIL them in Water and Salt ; then take Turnips, cut them in Slices, and after cut them like Lard an Inch long, but small, a good Quantity, putting them into a Pipkin with a Pound of Butter, three or four Spoonfuls of strong Broth, with a little Wine-Vinegar, some Pepper and Ginger, Sugar and Salt ; thus let them stew leisurely, with some Mace, about two Hours ; being enough, put them on Sippets, running them over with Butter, Cream, and Yolks of Eggs beaten up together.

To farce Chickens Buillon blanc.

AFTER you have minced the White of their Breasts with fat Bacon boiled, the Crumb of a French Roll boiled in Milk, and a little Marrow, take the Yolk of one Egg boiled hard, and the Yolk of another raw ; mince all these together, and season them with Salt, Pepper, Nutmeg, and the Juice of Lemon ; lap this up in your Chickens, and bake them ; of the Forc'd-Meat, you may make Patties to garnish your Chickens, but put neither Bread nor Eggs to your Forc'd-Meat.

To dress Chickens the Barbary Way.

TRUSS them, break their Bones with a Rolling-pin ; farce the Bodies of them with a very high Farce, then boil them in Milk, but put them not in 'till it boils ; season with high Seasoning

ing and savoury Herbs; when they are enough, broil them on a Gridiron 'till they are brown, then serve them up with a Ramolade.

To boil Chickens and Asparagus.

TAKE some Chickens, force them with a good Forc'd-Meat, and boil them white: Cut your Asparagus about an Inch long, parboil them in Water, into which put a little Butter and Flour; and, when it is parboil'd, drain it, then dissolve a little Butter and Salt gently in a Sauce-pan, being careful that it does not become brown; then put a little minc'd Parsley and Cream, some Salt, Nutmeg, Pepper, and a Faggot of Fennel to the Asparagus; stew it over a gentle Fire, squeeze in a Lemon over the Chickens; pour and serve them up.

A particular Manner of stewing Chickens or Rabbits.

GET two, three, or four Chickens, about the Bigness of a Partridge, and boil them 'till they are half done: Then take them off, and cut them into little Pieces, separating the Joint-Bones one from another; let not the Meat be minced, but cut into great Slices, not so exactly, but more or less; the Breast Bones are not so proper to be put in: However, put the Meat, together with the other Bones (upon which there must also be some Meat remaining) into a good Quantity of that Water or Broth wherein the Chickens were boiled; and set it over a Chafing Dish of Coals, between two Dishes, that so it may stew on 'till it be fully enough, but first season it with Salt, and gross Pepper, and afterwards, add Oil to it, more or less according to the Goodness thereof. A little before you take the Meat from the Fire, put in such a Quantity of Juice

B b 3

of

of Lemons as may best agree with your Taste. This makes an excellent Dish of Meat, which is to be served up in the Liquor; and though, for a Need, it may be made with Butter instead of Oil, and with Vinegar instead of Lemon-juice, yet, the other is incomparably better for such as have not an Aversion for Oil. The same Dish may be also made of Veal, or Partridge, or Rabbits; and indeed, the best of them all is Rabbits, if they be so dress'd before *Michaelmas*; for afterwards they grow rank; since though they are fatter, yet the Flesh is more hard and dry.

Chickens *Chiringrate*.

CUT off their Feet and lard them, brown them off, make a Ragoo Sauce, and stew them in it; when you are going to serve, put to your Chickens cold Ham sliced. Let it stew a little with your Chickens; so serve them with your sliced Ham about them.

For Fricassey of Chickens, see the Chapter of Fricasseys.

Chickens *with Sellery*.

BOIL them off white with a Piece of Ham, then boil off two Bunches of Sellery; cut them two Inches along the white End, and lay them in a Sauce-pan; put in some Cream, Butter, and Salt; stove them a little and thickish, then lay your Chickens in your Dish, with your Sellery between. Garnish with sliced Ham and Lemon.

Chickens

Chickens with Tongues, Cauliflowers, and Greens.

TAKE fix Hogs Tongues, boil them and skin them, fix Chickens boiled off white, one Cauliflower boiled, and some Spinage, put your Cauliflower in the Middle of your Dish, your Chickens about, and between, a Tongue with Heaps of Spinage round, and Slices of Bacon.

Chickens Royal.

LARD them and force the Bellies and pass them off; then stove them in good Gravy and Broth, Gold Colour: Make a Ragoo of Mushrooms, Morels, Truffles, and Cocks Combs, and when your Chickens are enough, dish them up, lay your Ragoo over, and garnish with Petty Patties and fried Sweetbreads.

Scotch Chickens.

CUT your Chickens in Quarters; singe them and wash them well, and then put as much Water as will just cover them; put them on a gentle Fire, and, when they boil, skim them well, and put in some Salt, Mace, and Nutmeg, a Faggot of Thyme, Parsley, and a little Pepper; and when your Chickens are tender, chop half a Handful of Parsley, and put it in them; then beat up six Eggs, Yolks and Whites together; and as your Chickens boil up, put in your Eggs a-Top; and so serve them all together; the Broth will be very clear.

To dress Chickens with Slices of Ham.

TAKE Chickens, and truss them, but don't blanch them; then cut a Slice of Ham for each Chicken, and season your Ham with Cives and Parsley, shred small; then with your Finger loosen the Skins from your Chickens Breasts, and put the

B b 4

Slices

Slices of Ham between the Breasts and Skin; then blanch them before the Fire, wrap them up in Bards of Bacon, tie them about with Packthread, put them on the Spit, and roast them; when they are enough, take off your Bards, dish your Chickens, and pour on some Essence of Gammon of Bacon, and serve them up hot for first Course.

To marinate Chickens.

TAKE Chickens, quarter them, and lay them for two or three Hours to marinate in Vinegar or Verjuice, and Juice of Lemon, Salt, Pepper, Cloves, Bay-Leaves, and Cives; then make a Sort of clear Paste or Batter with Flour, White-Wine or Water, the Yolks of Eggs, Salt, and melted Butter; beat all these well together, drain your Chickens, and dry them with a Cloth, dip them into it, and fry them in Hog's Lard; and, when they are well coloured, dish them up in the Form of a Pyramid; and serve them up with fry'd Parsley and Slices of Lemon.

To dress Chickens the Polish Way.

HAVING larded your Chickens with half Bacon and half Anchovies, season them with savoury Herbs and Spices; then take some blanch'd Bacon, the Chickens Livers, raw Spice, sweet Herbs, and the Yolks of three Eggs, hash them all very small, and make a Farce; then fill your Chickens, spit and roast them; when they are something better than half roasted, heat a Fire-shovel almost red hot, put thereon some Bards of Bacon, and baste the Chickens with it, but take Care not to black them; when they are roasted, serve them up with a warm Ramolade.

To

To stew Chickens.

WHEN you have quartered your Chickens, put them into Wine and Water; but let there be more Wine than Water, stew them 'till they are tender; then add a good Quantity of Butter, a Bunch of sweet Herbs, and large Mace, and rasp in it a Manchet to thicken it; season it with Salt, Pepper, and Nutmeg, and put in some Parsley and Sage if you please; beat some Yolks of Eggs well with the Juice of a Lemon in the Sauce, and lay Marrow on the Top of your Chickens; garnish with Parsley and slic'd Lemon, and serve them up.

D U C K S.

Ducklings à la Mode.

CUT them in Quarters, and lard one half and brown them off; stove them in half a Pint of Claret, a Pint of Gravy, and two Shalots, one Anchovy, and a Faggot of Herbs; stove them tender, skim off the Fat, take out the Faggot, and squeeze in a Lemon; shake it together; the Sauce must be thick as Cream, so serve away to Table hot.

Ducks with Ragoo.

Lard them, and pass them in the Pan; then put them into an earthen Pot, and put therein some Salt, beaten Spice, Chibbols, and Parsley, according to your Palate; stew them well, and garnish with what you shall find to come-nearest to the Colour, then serve.

Stoved Ducks the Dutch Way.

YOU must truss two Ducks close without the Legs, and lard one; season with Pepper and Salt, and fill the Bellies with small Onions; then

then lay at the Bottom of your Stew-pan half a Pound of Butter, and put in your Ducks, and cover them with sliced Onions; then another half Pound of Butter; stowe this two Hours gently, keeping it covered all the while; when you find all discoloured, and your Ducks tender, dish them, shaking a little Vinegar amongst them.

Duck or Teal with Horse-Radish.

TRUSS them to boil, if two, lard one, and pass them off in brown Butter, then put to them a Pint of clear Broth and two Plates of Horse-Radish; season with Salt, and stowe these together 'till tender; then strain off your Horse-Radish from your Ducks, and put in a good Piece of Butter; you may scrape your Horse-Radish very fine, which is the best Way; then lay your Ducks in your Dish, and your Horse-Radish all over, and garnish with scraped Horse-Radish and sliced Lemon, and serve away hot.

To dress a Wild Duck with Lemon Juice.

GET a Duck, half roast it, then take it off the Spit, and lay it in a Dish; carve it, but leave the Joints hanging together: In the Incision put Salt, and beaten Pepper, and squeeze the Juice of Lemons; turn it on the Breast, and press it hard with a Plate, and set it a little to stew on your Stove; turn it again, and serve it hot in its own Gravy.

You may do it the same Way with Juice of Orange.

To stew a Duck wild or tame.

GET a Stew-pan, put at the Bottom of it Slices of Bacon and Beef; add some Parsnips, Carrots, and Onions sliced, and some Slices of Lemon, a few savoury Herbs, with Pepper, Salt, and Cloves; then put in your Duck, cover when it is stewed enough

enough, take up the Duck, and make a Ragoo of Lambs Sweetbreads, with Cocks Combs, Truffles, Mushrooms, and Artichoke Bottoms; toss up all this in melted Butter, and pour on the Duck.

To boil wild Ducks.

DR A W and truss your wild Ducks, parboil them, and half roast them; then carve them, and save their Gravy; put the Gravy in a Pipkin, with Pepper, slic'd Ginger, Parsley, and a good Store of Onions, a Quart of Claret, Barberries, large Mace, and wash'd Currants; boil all these together, scum it clean, put in Butter and Sugar; dish your Ducks in the Sauce, and serve them up.

To boil a tame Duck.

PAR BOIL the Duck, then chop an Onion, and a Handful of Parsley together; put them into a Pipkin with strong Mutton Broth, a Turnip cut and parboil'd till the Rankness is taken away; Endive, and pick'd and wash'd Barberries: Then put in half a Pound of Butter, and a little Vegetable juice: Boil all together, stirring it 'till it is enough, and serve it up with the Turnip, large Mace, Pepper, and a little Sugar.

To farce a Duck.

FA R C E the Breast of your Duck with the Flesh of the Breast of a Capon, Beef-Marrow minc'd small, and the Yolks of raw Eggs, season'd with Salt, Pepper, and a little Nutmeg; then stew the Duck *à la Braïse*, and make a Ragoo of Sweetbreads of Veal, or Lamb, fat Livers, Cocks Combs, Truffles, Mushrooms, Artichoke Bottoms, and Asparagus Tops; toss up all these in melted Bacon, moisten it with Gravy; thicken with a Cullis of Veal and Ham; pour this Ragoo upon it, and serve it up.

To

To dress a Duck with Green Peas.

AFTER having dress'd your Duck *à la Braise*, toss up some green Peas in a Sauce-pan, with sweet Butter, Salt, Pepper, a Dust of Flour, and a Faggot of savoury Herbs; moisten them with Gravy, thicken'd with the Yolk of an Egg beaten up with a little Cream; dish the Duck, pour the Ragoo over it, and serve it up.

To dress a Duck with Cucumbers.

DR E S S your Duck *à la Braise*; then pare Cucumbers, cut them in two in the Middle, and take out the Seeds, cut them in small Slices; then marinate them for two Hours in Vinegar, Pepper, Salt, and two or three sliced Onions; then squeeze them in a Cloth, and toss them up in melted Bacon; when they begin to brown, simmer them over a Stove in Gravy; take off the Fat, thicken with a Cullis of Veal and Gammon of Bacon, and when your Duck is enough, pour it upon it, and serve it up.

To dress Ducks with Olives.

TA K E Ducks and dress them *à la Braise*, or roast them; then toss some Mushrooms up in a Sauce-pan, and moisten them with Gravy, and bind it with a Cullis of Veal and Ham: Then stone some Olives, and put them into scalding Water, take them out, drain them, and put them into the Ragoo; give them a Boil, dish your Ducks, pour the Ragoo over them, and serve it up.

To

To roast a Sea-Duck.

BA S T E it as it is roasting with Butter and Salt, and make the Sauce for it with the Liver minc'd very small, and put into Dripping, with Salt, Pepper, Nutmeg, Mushrooms, and Juice of Orange.

To dress a Duck à la Braise.

TA K E a Duck and lard it with large Lardoons of Bacon, well seasoned; then garnish the Bottom of your Stew-pan with Bards of Bacon and Slices of Beef; to this put Parsnips, Carrots, and Onions slic'd, Salt, Pepper, Cloves, some sweet Herbs and Slices of Lemon; then put in your Duck, and cover it with the same Ingredients, and in the same Manner as you put them under it, then cover it; set it a stewing with Fire over and under; when it is enough, lay your Duck on Sippets in your Dish, pour the Ragoo upon it, and serve it up.

To dress Ducks with Oysters.

TA K E wild Ducks, truss them, make a Ragoo with Veal Sweetbreads, Mushrooms, Truffles, and Oysters, season'd with fine Herbs, Cives, and Parsley; when it is almost ready, fatce the Ducks with it; tie them up well, and roast them; a little afterwards make a Mushroom Cullis, such as is usually made for Partridges, pour it upon them, and serve them up hot for a Side-Dish.

Or Thus.

DR E S S your Duck *à la Braise*; then toss up Mushrooms and Truffles in melted Bacon, and moisten them with Gravy; then bind it with a good Cullis of Veal and Ham; then put some Oysters into a Sauce-pan, give them three or four Turns in
their

their own Liquor over the Fire, clean them well, and put them into the Ragoo, and set it over the Fire again for a Moment or two, but let them ~~not~~ boil; lay your Duck in the Dish, pour your Ragoo upon it, and serve it up.

To dress a Duck with Succory.

GET a Duck and dress it *à la Braise*; scald your Succory, squeeze out the Water, give it two or three Cuts with a Knife, toss it up in a Sauce-pan with Gravy, thicken it with some Cullis of Veal and Ham; dish your Duck, pour the Ragoo over it, and serve it up.

To boil Ducks after the French Fashion.

LET the Ducks be larded, spitted, and half roasted; then draw them and put them into a Pipkin; as also a Quart of Claret Wine, some Chestnuts, a Pint of great Oysters, that have the Beards taken from them, three Onions minced very small, some Mace, a little beaten Ginger, and a little Thyme stripped: Then put in the Crust of a *French Roll* grated, to thicken it, and so dish it upon Sippets; this may be diversified: If there be strong Broth, there need not be so much Wine put in it, and if there be no Oysters, or Chestnuts, you may put in Artichoke Bottoms, Turnips, Cauliflowers, Bacon in thin Slices, Sweetbreads, &c.

Ducks à la Braise with Turnips.

GET a Duck and lard it with large Lardoons, well seasoned; take a Srew-pan of a convenient Size, and garnish the Bottom of it with Bards of Bacon and Slices of Beef, to which add some Onions, Carrots, and Parsnips sliced, some Slices of Lemon, some savoury Herbs, Pepper, Salt, and Cloves; then

then put in your Duck, cover it in the same Manner as under it, and put Fire, likewise under and over it, This is a Dish for the first Course, which is served in several Manners. When it is with Turnips, they are to be cut in Dice, or round them in the Shape of Olives; they must be toss'd up in Hog's Lard, to give them a brown Colour; then set them to drain; and, after that, put them to simmer in good Gravy, and thicken them with a good Cullis. When the Duck is ready to be served up, drain it well, then lay it in the Dish, pour upon it a Ragoo of Turnips, and serve it hot. If you will be at the Charge of stewing it *à la Braise*, when you have larded your Duck, drudge it well with Flour, and toss it up in melted Bacon to brown it; then put it into a Pot and make a Brown, either with melted Bacon, or Butter and Flour, to which put some good Broth, and near a Pint of White-Wine, seasoning the whole with Salt, Pepper, Cloves, Onions, Slices of Lemon, Parsley, and savoury Herbs; so set the Duck to stew, and when it is done, serve it with the following Ragoo:

Ragoo for a Duck à la Braise.

IT is made either with Veal or Lambs Sweet-breads, with fat Livers, Cocks Combs, Mushrooms, Truffles, Asparagus Tops, and Artichoke Bottoms: Toss up all this in melted Bacon, moisten it with good Gravy, bind it with a Cullis of Veal and Ham, and when you have dished up your Duck, pour the Ragoo upon it.

Ducks Tongues.

TAKE as many Ducks, or Geese Tongues, as you can get; fifty Tongues will fill up a small Dish. Blanch them, put them in a Stew-pan over some Slices of Bacon, with Onions cut in Slices, and some Sprigs of sweet Basil; season it with Salt,

Salt, Pepper, and some Slices of Bacon, moisten it with a Spoonful of Broth, let it stew together. The Tongues being done, drain them, and put them in some Essence of Ham, or an *Italian Sauce*; put them, for a Minute, over the Fire to take a Relish. Being ready to serve, let your Tongues be relishing, and add the Juice of a Lemon; serve them up hot for a dainty Dish.

At another Time you may garnish them with Mushrooms, Truffles, Cocks Kidneys, and Cocks Combs.

G E E S E.

To dress a Green Goose.

CUT your Goose in two, put it in a Stew-pan of a convenient Size; put at the Bottom of your Pan Bards of Bacon and Beef, with Onions, Savoury, Thyme, and Marjoram; with Carrots, Slices of Lemon, Pepper, Cloves, and Salt; put in the Goose over a good Charcoal Fire, 'till enough, often stir and turn it; then make a Ragoo of Green Peas, tossed up with a little fresh Butter, and Flour, a Bunch of Herbs, Salt, and Pepper; moisten it with Gravy; and when you serve it, thicken it with the Yolks of two Eggs beat in Cream: Dish up your Goose, and pour the Ragoo upon it.

This Ragoo serves for a Breast of Veal, or Pigeons stewed.

Geese larded and stewed.

HAVING truss'd your Geese close, lard one Side, put in some Sage and Onion chopped small, rolled up with Eggs, Crumbs of Bread, Pepper, Salt, and Butter; then pass them, and stow them gently in good Broth and Gravy 'till tender: Make
a clean

a clean thick Lear, squeeze in an Orange, and serve away hot:

Green Geese à la Daube.

L A R D your Green Geese with large Lardoons, season with Salt, Pepper, Cloves, Nutmeg, Bay Leaf, Cives, Lemon-peel, and wrap them up in a Napkin; boil them in Broth and White-Wine; when the Broth is pretty well wasted away, and you judge them to be enough, take them off, and set them to cool in the Liquor in which they are boiled; then take them out, and serve them dry on a clean Napkin, and garnish with green Parsley: We sometimes boil with them some Slices of Veal and Bards of Bacon, to strengthen them and keep them white.

We dress Turkeys, Capons, Partridges, and other Fowls in the same Manner.

To boil a Goose with Cabbage or Sausages.

S A L T your Goose, two or three Days, then truss it to boil; cut Lardoons as big as the Top of your Finger, as much as will lard the Flesh of the Breast; and season your Lardoons with Pepper, Mace, and Salt. Afterwards, set all a boiling in Beef Broth, if you have any, or Water, seasoning your Liquor with a little Salt, Pepper grossly beaten, an Ounce or two, a Bundle of Bay Leaves, Rosemary, and Thyme, tied all together: In the mean while, having prepared your Cabbage or Sausages boiled very tender, squeeze all the Water from them, put them into a Pipkin, with a little strong Broth or Claret Wine, and an Onion or two; season it with Pepper, Salt, and Mace to your Taste; add six Anchovies dissolved, and let all stew a good while on the Fire: Put in a Ladleful of thick Butter, with a little Vinegar, when your Goose is boil'd

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enough, and lay your Cabbage on Sippets of Bread, the Goose on the Top of your Cabbage, and some of the Cabbage on the Top of your Goose.

To boil a Goose.

PUT it into a Pot with fair Water or strong Broth; let it boil, and skim it clean; then put in Salt, Pepper, three or four sliced Onions, and three or four Cloves, some White-Wine, Mace, Raisins and Currants, a little grated Bread, and a Bundle of sweet Herbs. When it is done enough dish it up on Sippets; slash it on the Breast, and garnish with Slices of Lemon and Barberries.

To dry a Goose.

GET a fat Goose, and powder it for a Month; then hang it up in a Chimney to dry, as you do Bacon; when it is well dried boil it well, and serve it up to the Table with Mustard and Sugar; you may garnish the Dish with Bay-Leaves.

To fouse a Goose.

BONE your Goose, cut the Flesh square, lay it a steeping in White-Wine, Salt, Pepper, Cloves, and Mace for twelve Hours; then take it out, and lay Pieces of Anchovies over it, and *Westphalia* Ham minced small; then roll it up hard, and boil it in strong Broth, and a little White-Wine, whole Pepper, and some Blades of Mace; put it in a Pan, let it stand in this Liquor 'till you use it: When you serve it, cut it in half, and garnish the Dish with minc'd *Westphalia* Ham.

To dress a Goose in Ragoo.

AFTER having beat it down with a Cleaver, flat it on the Dresser; then blanch it in scalding Water, let it be cold; then lard it with Lardoons, as large as two Quills; season with Salt, Pepper, Nutmeg, and Cloves beaten; season the Goose both Inside, and Outside, as you do for a Pye; and lay it in the Bottom of a Sauce-pan, or Brass-dish, with a Pound of Sewet, and half a Pound of Bacon, both cut in Slices; flour the Breast of your Goose, lay the Breast downwards in your Dish or Sauce-pan; put in half a Pint of Broth, or Gravy, two whole Onions, two Bay-Leaves, and a Sprig of Thyme, and let it stew for two Hours gently, 'till it comes to a good Colour; cover it with a baking Cover, and put a little clear Fire over the Top; when the Breast is browned, turn the Back downwards, and add a little Broth or Gravy, and let it stew 'till it is tender. In the mean Time set a Sauce-pan over the Fire, with a Quarter of a Pound of Butter, and a small Handful of Flour, and a Couple of Onions, rub it softly, 'till it is well browned; then put to it a Quart of Gravy. Your Ragoo may be Turnips, Carrots, and Onions.

Geese à la mode.

TAKE two Geese, and raise their Skins on the Breasts, and making a Stuffing of Pullet, Chicken, or Veal Sweetbreads, Mushrooms, Anchovies, Oysters, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, Thyme, Marjoram, and a Clove of Garlick, mingle all these with the Yolk of an Egg; put a little under the Skin on the Breasts, and some in their Bellies. Lard your Geese with Lemon and Thyme, then put in as much Butter in your Stew-pan as will brown them on both Sides; then put them in the Butter with strong

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Gravy,

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Gravy, seasoned very high, and when they are stewed enough, take them out ; thicken the Sauce with Butter rolled up in Flour, and the Yolks of Eggs, with half a Pint of Claret, and let them boil to be thick ; then fry Oysters and Forced-Meat Balls, and crisped Sippets to lay round your Dish, and serve it. Garnish with grated Bread, and Flowers, round your Dish.

G I B L E T S.

To boil Giblets.

PICK and scald your Giblets clean, boil them in Water and Salt, with two or three Blades of Mace, and serve them up on Sippets with melted Butter, scalded Grapes, or Gooseberries, Barberries, and sliced Lemon.

To make a Ragoo of Giblets.

HAVING scalded the Giblets, if you have any Cocks Combs scald them by themselves, and skin them ; then put them into a Pan with good strong Broth, seasoning them high with Salt, Spice, and sweet Herbs, and simmer them ; then fricasey them in melted Bacon, with some Cives and shred Parsley ; then put them again into their own Broth, and simmer them, thicken with the Yolks of Eggs, and serve them up in Plates.

To stew Giblets.

WHEN you have parboil'd your Giblets, then toss them up in a Sauce-pan, as a Fricasey of Chickens ; then set them over a gentle Fire in a Stew-pan, with good strong Broth ; cover it close, and let them stew till half the Broth is consumed ; in the mean Time let a Couple of
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French Rolls to simmer in strong Broth, and place them in the Middle of the Dish, lay your GIBLETS round and upon them; pour Mutton Gravy upon them, and serve them up hot.

P I G E O N S.

To boil Pigeons.

STUFF your Pigeons with Parsley and Butter, put them into an earthen Pot, with some sweet Butter, and let them boil: Afterwards, add thereto some Parsley, Thyme, Rosemary, and Spinage shred; with a little gross Pepper, and Salt: Then strain in the Yolk of an Egg, with some Verjuice, lay Sippets in the Dish, and let it be served up.

Pigeons au Poir.

MAKE a good Forced-Meat of Veal, take small Squails, and stowe them off in Gravy; fill the Bellies with Forced-Meat in the Shape of a Pear; stick a Leg on the Top, and it will be the Bigness of a *Windsor* Pear, wash them over with an Egg, and crumb them, and bake them gently.

Pigeons forced and stowed.

CUT the Legs off, truss them close, and lard them with gross Lard; pass them off, and stowe them with half a Pint of *Rhenish* Wine, some clear Broth, and Cabbage Lettuce; force your Lettuce, season with Pepper, Salt, and Mace; squeeze in a Lemon, and serve away; let your Sauce be thick as Cream, and garnish with your Forced Lettuce and Lemon.

Pigeons Surtout.

HAVING cleansed your Pigeons, make for them Forcing, then tie a large *Scotch Collop* on the Breast of each; spit and cover them with Paper, and roast them; then make for them a Rago, and garnish the Dish with sliced Orange.

Pigeons à la Crepeaudine.

WHEN you have picked and gutted your Pigeons, truss them with their Legs within their Bodies; then cut up the Breast, and throw the same over their Heads, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, some Parsley, green Onions, Pepper, Salt, and sweet Herbs; put all over the Fire to make it have a Taste, then strew them with fine Crumbs of Bread, and let them be broiled, and serve them up with Gravy, a Shalot cut small, or green Onions, and the Juice of a Lemon over them, and serve them up hot for an Entry.

Pigeons en Compôte.

FIRST pull and draw your Pigeons, truss them handsomely, the Legs in the Bodies, and par-boil them; then lard them with large Lardoons, seasoned with Salt, Herbs, Pepper, Spices, minced Cives, and Parsley, and stew them *à la Braise*. While they are a stewing, make a Rago of Cocks Combs, Fowls Livers, Truffles, and Mushrooms, tossing them up in a little melted Bacon, then moisten your Rago with Gravy, set it to simmer over a gentle Fire, take off the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pigeons and drain them, then put them into the Rago, and let them simmer in it to give them the Taste of it: Lay them in a Dish, pour the Rago upon them, and serve them for the first Course.

Pigeons

Pigeons en Compôte *with* White Sauce.

YOUR Pigeons being scalded, drawn, trussed, and blanched, put them into a Stew-pan, with a little melted Bacon, a Bunch of Herbs, an Onion stuck with Cloves, Veal Sweetbreads, Cocks Combs, Mushrooms, and Truffles, the whole seasoned with Salt and Pepper; toss them up over a Stove, put in a little Flour, and give them three or four Turns: Put to them some good Broth, and make them simmer in it over a gentle Fire: When they are enough done, take off the Fat, and thicken them with a white Cullis; but, if you have no Cullis, make use of, instead of it, the Yolk of two or three Eggs beaten up in Cream, with a little shred Parsley. So dish them up, and serve them for the first Course.

Pigeons au Gratin.

TAKE young Pigeons picked dry, blanch them again over a Charcoal Fire, then pick them very clean, and when they are well picked, split them in the Back; then take the Livers, which you mince with scraped Bacon, Parsley, green Onions, Champignons, and Truffles, seasoned with Pepper, Salt, fine Spice, and sweet Herbs; but all moderately: Then put in a Dish Slices of Bacon, of Veal, and of Ham; after that place in it your Pigeons, and put your Forced-Meat, mentioned before, in their Bellies; and lay over each Pigeon a small Slice of Ham and Veal: There is no need to put Seasoning, by reason of the Ham: Cover them with another Dish, half as small again as the other, and take a white Napkin moisten'd, which put all round the Dish, to hinder it from taking Vent; then put it a stewing over a small Stove; it being done, dish it up with Essence of Ham in another Dish, and serve it up hot for a small Entry, or *Hors d'Oeuvre*.

Another Way of dressing Pigeons au Gratin.

GET some Pigeons as above, pick and order them very clean ; put some Slices of Bacon and Veal in a Stew-pan ; also some Slices of Ham and Onions, then place in your Pigeons : Make a small Seasoning with Parsley, scraped Bacon, green Onions, Salt, sweet Herbs, some fat Liver, Champignons, and Truffles ; the whole being well minced together, put it in the Bellies of your Pigeons, and let the Seasoning be as it should, but take Care not to make it too salt, then cover it with a Layer of Veal and Slices of Bacon ; and when they are done, make a little Cullis of Partridges, which you must put into your Dish about the Breadth of two Fingers deep ; then put your Pigeons into it, and so put your Dish upon a Stove, to make 'em stick to the Bottom of it ; keep the Border of your Dish clean ; then put in it a little Essence of Ham, or else an *Italian* Sauce, and serve up hot.

A Puyton of Pigeons.

TAKE savoury Forc'd-Meat, and roll it out as Paste, and put it in a toasting Pan, then lay in thin Slices of Bacon, Squab Pigeons, sliced Sweet-breads, Tops of Asparagus, Mushrooms, Yolks of hard Eggs, the tender Ends of shiver'd Palates, and Cocks Combs boiled, blanch'd, and sliced : Then cover it over with another Forc'd-Meat as a Pye, when baked, turn it into a Dish, and pour Gravy in it.

To

To stew Pigeons.

ME L T a good Quantity of Butter, mingle it with Parsley, Sorrel, and Spinage, which you must stew in some Butter, and when it is cold put it into some of their Crows with a Bay-Leaf; save some of it for Sauce: Then stew the Pigeons in as much strong Gravy as will cover them, with some Cloves, Mace, Salt, Pepper, and Winter Savoury, a little Lemon-peel, a Shalot or two; then brown some Butter and put in; and when they are stewed enough, put in a little Bit of Butter rolled up in Flour, and the Yolk of an Egg, with some of the Herbs you left out, shake it up all together, and serve away hot.

Another Way.

GE T young Pigeons and parboil them, then chop some raw Bacon very small, with a little Parsley, a little sweet Marjoram, or sweet Basil and a small Onion; season this with Salt and Pepper, and fill the Bodies of the Pigeons with it. When this is done, stew the Pigeons in Gravy, or strong Broth, with an Onion stuck with Cloves, a little Verjuice and Salt; when they are enough, take them out of the Liquor, and dip them in Eggs that have been well beaten, and after that, roll them in grated Bread, that they may be covered with it. Then make some Lard very hot, and fry them in it 'till they are brown, and serve them up with some of the Liquor they were stewed in, and fried Parsley.

Pigeons in Paste.

WH E N the Belly of your Pigeon is fill'd with Butter, a little Water, some Pepper and Salt, cover it with a thin light Paste, and then
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put it in a Linnen-Cloth, and boil it for a Time, in Proportion to its Bigness, and serve it up. When this is cut open, it will yield Sauce enough of a very agreeable Relish.

Pigeons à la Braise.

PICK, gut, and truss large Pigeons, lard them with thick Bacon, well season'd; then take a Stew-pan, and garnish it with Slices of Bacon, Veal, and Onions; place in it your Pigeons, and season them with Pepper, Salt, fine Spices, and sweet Herbs, and cover them under and over, and let them stew, being stewed, let them drain, keep your Ragoo ready made with Sweetbreads of Veal, Truffles, and Champignons, your Sweetbreads of Veal being blanched, put them into the Stew-pan, together with your Truffles and Champignons, adding to them a Ladleful of Gravy, and a little Cutlis, and let it stew: All being done, and of a good Taste, dish up your Pigeons, pour your Ragoo over them, and serve them up hot for an Entry.

To dress Pigeons with sweet Basil.

YOUR Pigeons being well scalded, slit them a little on the Back, then make a small Farce of raw Bacon, minced small, with sweet Basil and Chibbol well seasoned, put this into the Slit in your Pigeons, and put them into a Stew-pan with good Broth, a little Salt, Verjuice, and an Onion stuck with Cloves; then take them out, roll them in beaten Eggs, drudge them well with grated Bread, fry them brown in hot Lard, then fry them again with Parsley, with which you must garnish them; when you serve them up, they will serve for a Side-Dish.

To dress Pigeons with Fennel.

AFTER having Pigeons of the best Sort, truss them, and only singe them before the Fire; then take their Livers with some Bacon, Gives, Parsley, and Fennel, and mince them small, season them with Salt, Pepper, and Nutmeg, stuff the Bodies of your Pigeons with this Farce, and roast them, and serve them up to Table with a good Ragoo pour'd over them.

To dress Pigeons in Fricandos

AFTER having truss'd your Pigeons with their Legs in their Bodies, divide them in two, and lard them with small Lardoons of Bacon; then lay them in a Stew-pan, the larded Sides downwards, then put to them a Couple of whole Leeks, and a Couple of Ladles full of good Broth, cover your Pan, and let them stand to simmer over a gentle Fire; when they are done enough, make a brisker Fire under them, to waste away what Broth remains, and when they are come to a fine brown Colour, take them up, and dish them: Take away all the Fat that is left in the Stew-pan, and put some good Broth and Veal Gravy into it, to loosen what sticks to the Bottom of it; put in a few Corns of Pepper, and set it over the Stove for a Minute or two; then pour this Sauce on the Pigeons, and serve them up in little Dishes or Plates.

To roast Pigeons.

PRepare your Pigeons to truss, then make a Farcing for them by mincing their Livers with Beef-Sewet, or Marrow, mix'd with grated Bread, and the Yolks of hard Eggs minc'd, season'd with Salt, Nutmeg, and Mace beaten, and the Tops of Thyme shred small; incorporate all these together with

having blanch'd your Artichoke Bottoms and Asparagus Tops, put them into the Sauce-pan, and thicken it with a Cullis of Veal and Ham. When your Partridges are stew'd enough, take them up, drain them, and put them into your Ragoo. Dish them handsomely, pour the Ragoo upon them, and serve them up for a first Course.

You may also serve them up with a hash'd Sauce, or a Ragoo of Cucumbers ; the Way of making which you will find under Cucumbers.

To dress Partridges a Biberot.

AFTER you have roasted your Partridges, take the Meat of the Breasts, and if that is not enough, take the Breasts of fat Pullets roasted ; then flour a Board well, and mince it. Pound the Carcasses in Mortar, and stew them with Gravy ; strain them through a Sieve ; then put them into a Pipkin with your minc'd Meat, let it stew over a gentle Fire, but see that it does not stick to the Bottom ; then put in a Spoonful of Gammon Essence ; take Care not to let it be either too thin, or too fat. When it is enough, dish it on Plates, and serve it up to Table hot to be eaten with a Spoon.

You may strew over it Chippings of Bread grated fine, and brown it with a red-hot Iron ; then you may eat it with a Fork.

To make Partridge Pains.

TAKE roasted Partridges, and the Flesh of a Pullet or Capon, some parboil'd Bacon, fried Sewet, Mushrooms, and Morels chopp'd ; also Artichoke Bottoms, Truffles, a Clove of Garlick and sweet Herbs, all season'd and cut small ; and add the Crumb of a Loaf soak'd in Gravy, and some Yolks of Eggs to bind it. Then make your Pains upon Paper of a round Figure, and of the
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Thickness of an Egg, at a proper Distance one from another. Dip the Point of your Knife in beaten Eggs, in order to shape them, and bread them neatly, and serve it up for a Side-dish. These will serve to garnish the large Side-dishes.

To dress Partridges with sweet Herbs.

RAISE the Skin of the Partridges from their Breasts with your Finger; then mince sweet Herbs and Parsley fine, scraped Bacon, seasoned with Salt and Pepper, stuff this in between the Skins and Breasts of the Partridges; then bard them with Bacon all round, spit them, and lay them at the Fire to roast; when they are enough, take off the Bards, dish them handsomely, pour on them some Essence of Ham, or Cullis, and serve them up to the Table for a first Course.

To dress Partridges a l'Estoffade.

FIRST roast your Partridges, take off their Skins, and cut them into Slices. Then put Mushrooms into a Sauce-pan, toils them up with melted Bacon; put to them a little Veal Gravy, let them simmer over a gentle Fire, skim off the Fat, and thicken with a Cullis of Veal and Ham; put your Partridges into this Ragoo, and give them a Heat; season all with Salt and Pepper, and serve them up for an Outwork.

To stew Partridges.

GET half a Dozen Partridges, parboil them; then cut them into little Pieces, separating the Joint Bones one from the other, cut the Meat into as large Slices as you can, but do not cut it clear off from the Bones; put both Meat and Bones (except the Breast-bones) into a Pipkin, with some of the Liquor wherein they were stew'd, season it with Salt and Pepper, set it on the Fire to stew, after-

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wards put in a little sweet Oil. When it is near enough, squeeze in the Juice of a Lemon. Pour all out into a large Dish, and serve it up hot.

To roast Partridges.

DR A W your Partridges, truss them; then roast them, but not too dry; then sauce them with Salt, Water, grated Bread, and a whole Onion boiled together: When it is boiled, take out the Onion, and put in minced Lemon in its Stead; put in also a Piece of Butter; dish your Partridges, and serve them up with this Sauce.

Young Partridges in Gallimaufry.

YOU must pick, finge, and draw your Partridges, put them on the Spit with a Bit of Butter in the Inside of each, wrapping them up with Bards of Bacon in Paper, when they are done enough, cut them as you would your Chickens for a Picaſey, then put them into a Stew-pan with a little Broth, a little shred Cives, and a Shalot, a little Parsley, Salt, and Pepper, a Rocambole well minced, a small Handful of Crumbs of Bread, some Zest, with the Juice of an Orange; heat them a little on the Fire, and give them two or three Tosses without boiling them in their Dish, and serve them up hot for a first Course Dish.

Partridges the Spanish Way.

WHEN you have finged, picked, and drawn your Partridges, you must mince some of their Livers with a Bit of Butter, some scraped Bacon, green Truffles, if they are to be had, Parsley, Chibbol, Salt, Pepper, sweet Herbs, and All-spice. The whole being minced together, put it in the Inside of your Partridges, and then stop both Ends of them; after which, give them a Fry in the Stew-pan; and being done, spit them, and wrap them up
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In Slices of Bacon and Paper ; then take a Stew-pan, and having put in an Onion cut in Slices, a Carrot cut in little Bits, with a little Oil, give them a few Tosses over the Fire, then moisten them with Gravy, Cullis, a little Essence of Ham, putting therein half a Lemon cut in Slices, four Cloves of Garlick, a little sweet Basil, Thyme, a Bay Leaf, a little Parsley, Chibbol, a Couple of Glasses of White-Wine, and if you have any of the Carcasses of Partridges, let them be pounded, and put them in this Sauce ; but if you have none, you may put some of the pounded Livers of your Partridges instead of them, having first taken away their Galls ; when the Fat of your Cullis is taken away, be careful to make it relishing, and after your pounded Livers are put in your Cullis, you must strain them through a Sieve. Your Partridges being done, take them off, as also take off the Bacon and Paper, and lay them in their Dish, with your *Spanish* Sauce over them.

Young Partridges with Olives.

GET of Partridges the Number you think proper, according to the Bigness of your Dish, pick them well, draw them clean, but do not cut their Hole in the Backside, take away their Gills, and mince them with some Parsley, Chibbol, Mushrooms, sweet Herbs, All-spice, Salt, Pepper, scraped Bacon, with a Bit of Butter ; put the Whole in the Inside of your Partridge, putting the Rump in the Hole of their Backside, do not take off their Feet, and let them take a Fry in the Stew-pan, with a Bit of Butter, some Sprigs of Parsley, a little Chibbol, with some Salt ; after which, split them, wrap them up in Slices of Bacon, and some Sheets of Paper ; then get some Olives, and having taken their Stones away, blanch them in boiling Water, then put them in a Stew-pan with a Cullis, some

Essence of Ham, and some Gravy, let them boil, and take off the Fat; let the whole be pretty relishing: Your young Partridges being done, take them off, and the Slices of Bacon, with the Paper, being taken off, lay them in your Dish with your Olives over them, and serve them hot for the first Course.

Young Partridges with Oysters.

YOU must pick some young Partridges, draw them, but do not cut the Backside Hole of them; mince their Livers, and having got some Oysters, blanch them, and take out the Hard; after which, put them in a Stew-pan, with a Bit of Butter, the minced Livers, some Parsley, Chibbol, Salt, Pepper, sweet Herbs, and All-spice; then give it two or three Tosses, and stuff your young Partridges with it, after which, put each Rump into its Hole, and let your Partridges fry a little, and put them on the Spit, wrapped up in Slices of Bacon and Paper; then get some more Onions, blanched as the others, put them in a Stew-pan, with half a Spoonful of good Essence of Ham, and a little of your Cullis, which having boiled as much as is necessary, to shorten it at Pleasure, put the Juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper; after which, lay them in their Dish, with your Ragoo of Oysters over them, and serve them up hot for a first Course.

A Hash of Partridges.

AFTE R having roasted your Partridges, cut the Wings and Legs off, and take all the Meat, which you must mince well, then take and pound their Carcasses, which being well pounded, must be put in a Stew-pan, with a little Essence of Ham; let them warm a little, and strain them through a Sieve:

Sieve: Then take your minced Partridges, and put them in a Cullis just strained, the Quantity you think fit: Being ready to serve, keep your Hash hot, but take Care it doth not boil; put in it squeezed Rocamboles, and the Juice of an Orange; after which, serve it up for a first Course.

At another Time, put therein the White of a Fowl; and your Hash will be so much the Nicer.

P H E A S A N T S

To roast Pheasants.

PICK and draw your Pheasants, blanch and lard them with fine Bacon, spit them with Paper round them, to be done before a slow Fire. When almost done, take the Paper off to let them get a Colour, and dish them up handsomely.

To dress Pheasants with Carp Sauce.

BARD your Pheasants, roast them, and take Care they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan some Veal Slices, as you do when you make Gravy; add to this Veal some Slices of a Gammon of Bacon, some sliced Onion, some Parsley Roots, and a Bunch of sweet Herbs. Then gut a Carp, wash it in one Water only, without scaling it, cut it in Pieces, as if you were to stew it, and lay them in the same Stew-pan, brown this a little over the Stove, as if you would make Gravy of it; then wet it with good Gravy, possr in a Bottle of Champaign Wine, and add a Clove of Garlick, some minced Truffles, and Mushrooms, and some small Crufts of Bread: Boil all this well together, and take Care it be not too salt. When it is well boiled, strain it in a Sieve, forcing it through, that the Sauce may be pretty

thick; if it be not, put to it some Partridge Cullis, and pour it into a Sauce-pan: Before you serve, bind your Pheasants with Packthread, put them into this Sauce, and keep them warm: When you would serve, unbind them, lay them in a Dish and pour the Sauce upon them.

Pheasants with Oysters the Italian Way with a White Sauce.

GET some Pheasants, pick them clean and draw them, cut the Livers small, take some Oysters, viz. to each Pheasant half a Dozen will be enough; blanch them, and put them in a Stew-pan with their Livers, and a Lump of Butter, some Parsley, green Onions, Pepper, and Salt, sweet Herbs, fine Spice; put all together a Moment over the Fire, and put it afterwards, into your Pheasants. Blanch them in a Stew-pan with Oil, green Onions, Parsley, sweet Basil, and Lemon-juice: Then put them on the Spit, covered with Slices of Bacon, and Paper tied round; take some Oysters, and blanch them in their own Liquor; then prick them; take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into small Dice, a little beaten Pepper, a little scraped Nutmeg, a little Parsley cut small, a Rocambole, an Anchovy cut small, a little Oil, a small Glass of Champaign, or other White-Wine, a Lump of Butter with a little Ham Cullis; then put your Sauce over the Fire and thicken it: Take Care the Sauce does not turn, put in it your Oysters; see that your Sauce be relishing. Your Pheasants being done, draw them off, take off the Bacon, and dish them up with the Oyster Ragoo over them, and serve them up hot for an Entry.

Pheasants

Pheasants with Olives.

TAKE as many Pheasants as you think will make up your Dish, pick, singe, and draw them clean; but don't cut the lower Part of the Belly, or Vent. Take off the Galls from your Livers, and cut these small, with some Parsley, green Onions, Champignons, sweet Herbs, fine Spice, Pepper, Salt, scraped Bacon, and a Bit of Butter, and put all this into the Belly of your Pheasants, and thrust the Rump into the lower Part of the Belly, or Vent, to prevent your Forced-Meat from coming out; blanch them in a Stew-pan, with Butter, Parsley, green Onions, Salt, Basil, all in Branches; put your Pheasants on the Spit, wrapp'd up in Slices of Bacon, and Paper tied round. Take some Olives, take out their Stones, blanch them in hot Water; they being blanch'd, put them in a Stew-pan, with Galls, Essence of Ham and Gravy; put them to boiling, skimming the Fat well off; see that all together be relishing. Your Pheasants being roasted, draw them off, and take off the Slices of Bacon; dish them up, put your Olives over them, and serve them hot for an Entry or second Course.

To boil a Pheasant.

FLEA off the Skin, but leave the Rump and Legs whole with the Pinions; then mince the raw Flesh with some Beef-Sewet; season it with Salt, Pepper, Nutmeg, and sweet Herbs, shred small; take also the Bottoms of three Artichokes boil'd, some Chestnuts roasted and blanch'd, some Skirrets boil'd and cut pretty small; incorporate all these together with the Yolks of three or four raw Eggs, according to the Quantity of your Ingredients; then fill the Skin of your Pheasant, and prick it up in the Back, lay it in a deep Dish, put

in some strong Broth, Quarters of boil'd Artichokes, Marrow, White-Wine, Salt, large Mace, Chesnuts, Grapes, Barberries, and Pears quartered, and also some of the Meat made up into Balls, cover the Dish close, set them over the Fire and let them stew; when they are enough, serve them up on fine carved Sippers, broth it and lay on the Garnish, with whole Lemon-peel and Slices of Lemon; run them over with beaten Butter, garnish the Dish with large Mace, the Yolks of hard Eggs and Chesnuts.

To dress a Pheasant à la Braise.

PICK and draw your Pheasant, cut off the Legs, truss the Ends of the Thighs into the Body, and parboil it, lard it with large Lardoons of Bacon well season'd, lay Bards of Bacon and Beef-Steaks, well beaten, and season'd with Salt, Pepper, Spices, sweet Herbs, Onions slic'd, Parsnips and Carrots in Slices; then lay your Pheasant in a Stew-pan: Lay the same Seasoning over it, and cover it with Steaks of Beef and Slices of Bacon, as you did under; then cover your Stew-pan, and put Fire over it and under it, and let them stew well together. While your Pheasant is stewing, make a Ragoo with Veal Sweetbreads, Fat, Livers, Mushrooms, Truffles, Asparagus-Tops, and Artichoke-Bottoms, tois'd up in melted Bacon, moistened with Gravy, and simmered over a gentle Fire. When it is ready take off all the Fat, and thicken it with a Cullis of Veal and Ham; then take up your Pheasant, let it be well drained; then dish it, pour your Ragoo over it and serve it up hot.

SNIPES.

S N I P E S.

To roast Snipes.

DR A W them or not, as you like them, but if they are drawn, put small Onions into the Bellies of your Snipes; and while they are roasting put Claret, Vinegar, Salt, Pepper, and Anchovy into the Dripping-pan; to which, when they are roasted, add a little grated Bread and some Butter, shaking the whole well together, and so serve them up; If you do not draw them, then only take out the Guts, mince them very small, and put them into Claret, with a little Salt, Gravy, and Butter; or you may make the Sauce thus: Having boiled some Onions, butter them, and season them with Pepper and Salt, and put to them the Gravy of any fresh Meat.

Snipes in Surtout.

HAVING a minc'd Meat ready done, of which you must make a Border in the Dish your Surtout is to be served in. Your Snipes being roasted, make a Salmi, which put to cool before you put it into the Dish; after which cover them with the Remainder of your Stuffing, which you colour with Eggs, and strew over them Crumbs of Bread, put them into the Oven to get a good Colour, and serve it up hot.

To boil Snipes.

BO I L Snipes either in strong Broth, or Water and Salt, take out the Guts, and chop them small with the Liver, add some grated Bread, a little of the Broth, and some whole Mace, stew them together in some Gravy; then dissolve the Yolks of
a Couple

C U R L E W S.

Curlews potted.

TR U S S them cross legg'd, and cut off the Heads, or thrust them through like a Woodcock; season them with Pepper, Salt, and Nutmeg; put them first, then put them in a Pot with two Pounds of Butter; cover them and bake them one Hour, then take them out, and when cool, squeeze out all the Liquor and lay them in your Pot, and cover them with clarified Butter.

W H E A T - E A R S.

Potted Wheat-Ears.

TH E Y are *Tunbridge* Birds: Pick them very clean, season them with Pepper and Salt, put them in a Pot, cover them with Butter, and bake them one Hour; take them and put them in a Colander to drain the Liquor away; then cover them over with clarified Butter, and they will keep.

Q U A I L S.

To roast Quails.

GE T Quails, truss them, stuff their Bellies with Beef Sewet and sweet Herbs chopped well together; spit them on a small Spit, and when they grow warm, baste first with Water and Salt, but afterwards with Butter, and drudge them with Flour. For Sauce, dissolve an Anchovy in Gravy, into which put two or three Shalots sliced and boiled; add the Juice of two or three *Seville* Oranges and

and one Lemon; dish them in this Sauce, and garnish with Lemon-peel and grated Manchet. Be sure to serve them up hot.

A Fricassey of Quails.

HAVING tofs'd them up in a Sauce-pan with a little melted Bacon, some Mushrooms, Truffles, and Morels, put in a Slice of Ham well beaten; let your Seasoning be Salt, Pepper, Cloves, and a Bunch of savoury Herbs. If you have no Cullis, you may put in a little Flour, give it two or three Turns over the Stove, moisten it with good Gravy, and add a Glass of Champaign; then set it to simmer over a slack Fire: When they are almost done, thicken the Ragoo with a good Cullis, but if you have none, let your Thickening be two or three Eggs well beaten up in a little Gravy or Verjuice.

Another Way.

SLIT your Quails along the Back, make a Farce with scraped Bacon, a little of the Leau of a Ham, one Truffle, some Fowls Livers, and the Yolk of a raw Egg, the whole minced and pounded together, and seasoned with Salt, Pepper, Nutmeg, and savoury Herbs; farce your Quails with it, then garnish the Bottom of a Stew-pan with Slices of Bacon and some of Veal over them; then lay in your Quails the Breasts downwards; cover them with Slices of Veal and Ham, both season'd, as well those under them, as those upon them, with Salt, Pepper, savoury Herbs, and Spices. Lay a Plate over the Meat, so as that it may touch it, and a Napkin all round the Plate, then cover the Stew-pan with its own Cover; set it over a gentle Fire, and stew it very softly two Hours: The Moment before you serve, open the Stew-

Stew-pan, take out the Slices of Veal and Bacon; and set your Qualls over the Stove to brown them; when they are fine and brown, and the Liquor sticks to the Stew-pan, take them up, and lay them in the Dish in which you intend to serve them; take out all the Fat that remains in the Stew-pan, moisten that which sticks to it with half Broth, and half Gravy to loosen it, strew in a little pounded Pepper, squeeze in the Juice of a Lemon, strain the whole through a Sieve upon the Quails; so serve them.

A Pudding of Quails.

YOU must take, according to the Quantity you would make, some Veal, Beef Sewet, and Bacon, with a little Parsley and Liver, a little of the Lean of a Ham, and a few Mushrooms; season this with Salt, Pepper, Cloves, Nutmeg, flavoury Herbs, and a Dozen Coriander Seeds pounded, add to this the Crumb of a *French Roll* soaked in Cream, and the Yolks of four or five raw Eggs; hash the whole together, and pound it in a Mortar. Garnish the Bottom and Sides of a large Sauce-pan with Slices of Bacon, and then farce, rubbing your Hand with beaten Egg to make the Farce lie the smoother. Then having made a Ragoo of Quails, lay them into the Sauce-pan, cover them with the same Farce, for fear the Sauce of the Ragoo should get out, and rub the Farce over with beaten Egg; lay over some Bards of Bacon, then set it to bake with Fire under and over it. When it is enough done, turn it upside down into the Dish in which you intend to serve it; make a Hole in the Top of it, of the Size of a Crown Piece, pour in some Cullis or other, to serve it up for the first Course, either with Garnishing or without.

To dress Quails à la Braise.

FARCE the Bellies of your Quails with a good Farce made of the Breast of a Capon, Beef Marrow, and the Yolks of raw Eggs, seasoned with Salt, Pepper, and a little Nutmeg. Stew them in a Stew-pan, having first garnished the Bottom of it with Slices of Bacon and Beef, both beaten; place your Quails upon them, and put in a Piece of raw Ham, minced and seasoned with Salt, Pepper, and a Bunch of savoury Herbs: Lay over them, in like Manner, some beaten Slices of Beef and Bacon: Cover your Stew-pan very close, and put Fire over and under. While this is thus stewing, make a Ragoo of Veal or Lamb Sweetbreads tossed up in Butter with Mushrooms, Truffles, and Cocks Combs, put in the Quails a little before you serve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs beaten up in Cream: When you would serve them brown, moisten the Ragoo with Gravy, and thicken with a Cullis of a good Ham and Veal, if you have not any Cullis of Partridges. Take the Quails out of the Ragoo, lay them in a Dish, pour your Ragoo upon them, and serve them.

A Bisque of Quails and other Fowls.

YOU must truss your Quails, and toss them up in your Stew-pan 'till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of sweet Herbs, some Cloves, and other Spices, with a good Slice of Beef well beaten, another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garnish your Bisque with Veal Sweetbreads, Artichoke Bottoms, Mushrooms, Truffles, Fricandos, and Cocks Combs, with the
Finish

Another Way.

THEY must be boiled with their Guts in them, in strong Broth, or fair Water, and three or four whole Onions, Salt, and whole Mace : When they are boiled, make the Sauce of some thin Slices of Manchet, or grated Manchet in another Pipkin, and some of the Broth of the Woodcocks, put to it a Bit of Butter, the Guts and Liver, minc'd ; and having the Yolks of some Eggs dissolv'd in Vinegar, and some grated Nutmeg, put it to the other Ingredients, and stir them together ; dish your Woodcocks on Sippets, pour the Sauce over them, with Slices of Lemon, Grapes, or Barberries, and run it over with beaten Butter.

To dress Woodcocks.

WHEN your Woodcocks are divided into four Pieces, lay by the Entrails to make a Thickening for your Sauce ; then put your Quarters of Woodcocks into a Stew-pan, with Mushrooms and Truffles sliced, and Veal Sweetbreads, let these all be toss'd up together with melted Bacon, and moistened with Beef Gravy, and a Glass or two of Wine, with Salt, white Pepper, and Cives. Let these stew together, and when they are almost enough, take off the Fat, put the Entrails you sav'd into the Sauce to thicken it ; or else you may thicken it with a Cullis of Woodcocks, or some other good Cullis. If you please you may put in a little Essence of Ham. Then dish your Woodcocks, pour your Ragoo upon them, squeeze in the Juice of an Orange or Lemon, and serve them up to Table hot for first Course.

PLOWERS.

P L O V E R S.

To boil Plovers.

YOU must flea off the Skins, but leave the Rumps and Legs whole with the Pinions, then mince the Flesh raw with Beef Sewet, season it with Salt, Pepper, Nutmeg, and savoury Herbs, also the Yolks of Eggs minc'd small; mix all these well together, with the Bottoms of three Artichokes boiled, Chestnuts roasted and blanch'd, some Marrow and Skirrets boiled, and cut indifferently small, according to the Bigness or Number of your Fowls; then fill the Skin of your Plovers with these, sew up the Backs, put them into a Stew-pan with strong Broth, White-Wine, Salt, large Mace, Marrow, the Quarters of boiled Artichokes, Chestnuts, Barberries, Pears quartered, and some of the Meat made up in Balls, stew these with the Plovers; when all is thoroughly stew'd, serve it up on fine carv'd Sippets, broth it, and garnish with Slices of Lemon, and whole Lemon-peel, run it over with beaten Butter, garnish the Dish with large Mace, Chestnuts, and the Yolks of hard Eggs.

Plovers Capucine, or Larks.

TAKE four Hogs Ears, boil them tender, put a Piece of Force-Meat in the Ears, and likewise your Birds, with the Heads outwards; set them upright, the Tips of the Ears falling backwards; wash them with Eggs, and crumb them, and bake them gently; hash four others with Sauce-Robart, so serve them.

Larks Pear Fashion.

YOU must truss your Larks close, and cut off the Legs and season them with Pepper, Salt, Cloves, and Mace; then make a good Force-Meat with Sweetbreads, Morels, Mushrooms, Crumbs, Egg, Parsley, Thyme, Pepper, and Salt, after which, put in some Sewet, and make it up stiff; then wrap up every Lark in Force-Meat, and make it pointed like a Pear, and stick one of the Legs a-Top; they must be washed with the Yolk of an Egg and Crumbs of Bread; bake them gently, and serve them without Sauce, or they will serve for a Garnish.

Larks in Shells.

BOIL twelve Hen or Duck Eggs soft; take out all the Inside, making a handsome Round at the Top; then fill half the Shells with passed Crumbs, and roast your Larks; put one in every Shell, and fill your Plate with passed Crumbs brown; so serve as Eggs in Shells.

*E G G S.**To make Eggs eat like Mushrooms.*

GET six Eggs, and boil them hard, peel them, and cut them in thin Slices, put a Quarter of a Pound of Butter into the Frying-pan, and make it hot; then put in your Eggs, and fry them quick half a Quarter of an Hour; throw over them a little Salt, Pepper, and Nutmeg. For Sauce, take half a Pint of White-Wine, the Juice of a Lemon, a Shalot shred small, a Quarter of a Pound of Butter, and stir it all together, and lay it on Sippets, and serve it.

Eggs

Eggs en Crepine.

HAVING some raw Ham, Veal Sweetbreads, fat Livers, Truffles, and Mushrooms, cut all into Dice, tosse them up in melted Bacon, moisten the whole with Gravy, set it simmering for half an Hour; and then bind it with a Cullis of Veal and Ham. See that your Ragoo be well relishing and set a cooling. Take ten new laid Eggs, and divide the Whites from the Yolks; whip up the Whites to a Froth, and beat up the Yolks, either in a little Cullis or Cream; strain them through a Sieve, and pour them into your Ragoo, together with the Whites, and mix the whole well together. Then take a flat-bottomed Sauce-pan, lay a Veal Caul in the Bottom of it, pour in your Ragoo, fold the Caul down upon it, and bake it in an Oven. When it is enough, turn it upside down into a Dish, and serve it hot.

Another Time, instead of serving it dry, you may throw on it a Cullis of Veal and Ham, or a Ragoo of Mushrooms.

Eggs à la Tripe.

BOIL them hard, take off the Shells, and cut them in Slices long-ways. Take a Bit of fresh Butter, put it in a Stew-pan, let it melt over a Stove, put in your Eggs, and tosse them up with shred Parsley, season'd with Salt and Pepper: When they are enough, pour in a little Cream, and serve them warm in Plates or little Dishes.

If you would not serve them with Cream, you may, while you are tossing them up in the Sauce-pan, add a little shred Onion, and instead of the Cream, beat up two Yolks of Eggs, in a little Verjuice or Vinegar, and Water, thicken your Eggs with

it, and serve them as you do the others with Cream.

Fricassey of Eggs.

TAKE eight Eggs, boil them hard, cut them into Quarters into a Pint of strong Gravy, and half a Pint of White-Wine; season with Cloves and a Blade of Mace, a little whole Pepper, and a little Salt; scald a little Spinage to make them look green, with a Pint of large Oysters to lay round your Dish; then put the Eggs in the Stew-pan, with a few Mushrooms, and Oysters, and roll up a Piece of Butter in the Yolk of an Egg and Flour, and shake it up thick for Sauce, and you may make Gravy Sauce if you please. Garnish with crisp'd Sippets, Lemon, and Parsley. A Side-Dish.

Eggs with Anchovies.

PREpare Eggs and break half of them into a Butter-dish, set them over the Fire, dissolve three Anchovies in three Spoonfuls of White-Wine, and pour into the Eggs; beat a Handful of Pistaches in a Mortar; put half a Quarter of a Pint of Mutton Gravy, and your beaten Pistaches into the Eggs, don't let the Eggs be too stiff; cut large Sippets, toast them, lay them in the Dish, and the Eggs upon them by Spoonfuls, or you must dish them with the Toasts about them, on the Brims of the Dish.

Eggs poach'd with Anchovies.

POACH your Eggs, lay them in a Dish, trim them round with a Knife; melt some Butter with Anchovies, fry'd Flour, Salt, and Juice of Lemon; pour this upon them; and serve them.

To dress Eggs with Bread.

WHEN you have soak'd your Bread in Milk for two or three Hours, strain it thro' a Sieve or fine Colander; then put in a little Salt, Sugar, Orange-Flower Water, Orange-peel grated, and candy'd Lemon-peel, shred very small; then rub the Inside of a Dish with Butter, being a little heated, pour in your Eggs, and put Fire both at Top and underneath, to colour them.

To broil Eggs.

AFTER heating an Oven Peel red hot, blow off the Dust, break the Eggs on it, and put them into a hot Oven, or brown them on the Top with a red hot Fire-shovel: When they are done, put them into a Dish with some Gravy, Elder-Vinegar, and grated Nutmeg; or Vinegar, Pepper, Juice of Orange, and grated Nutmeg.

To dress Eggs and Crawfish.

FIRST make a Ragoo of Crawfish-Tails, Artichoke Bottoms, Truffles, and Mushrooms, cut into Pieces, and toss'd up in a Sauce-pan with a little Butter, and moistened with a little Fish-Broth; the whole being season'd with Salt, Pepper, and a Faggot of sweet Herbs, let it stand simmering for a Quarter of an Hour; then take off the Fat; put to it a Cullis of Crawfish; then take half a Score new laid Eggs, poach them in boiling Water, lay them in a Dish, pour the Ragoo upon them, and serve them in little Dishes.

Eggs

Eggs poach'd with Cream.

POACH your Eggs with Butter in a Stew-pan ; then take them out upon a Plate, and trim the Whites ; then put to them some Cream with Sugar, and a little Salt, garnish them as you please, and serve them up hot.

Or thus.

Sweeten a Quart of Cream with Sugar, put in three or four Zests of Lemon, and a Stick of Cinnamon ; take half a Pound of sweet Almonds, and twenty bitter ones, pounded in a Mortar, sprinkled now and then with Milk, 'till they become a Paste, then put them into the Cream, with the Yolks of fifteen Eggs ; mix all these together, and strain it two or three Times through a Sieve : Put it into a Dish, set it over the Fire, cover it, and put Fire over it ; when they are enough, set them by to cool, and serve them cold in Plates.

Another Way to dress Eggs.

TAKE four or five Eggs, and break them into a Dish, put a Piece of Butter under and over them, and season them with Pepper and Salt, and cover them with another Dish ; then put them over a Stove, or Chafing-Dish, of Charcoal, and let them do hard or soft, according as you like.

Poach'd Eggs and Cucumbers.

WHEN you have got some Cucumbers, make a Ragoo of them thus. Pare the Cucumbers, cut them in Halves, take out the Seeds, slice them, and marinate them in Vinegar, Salt, Pepper, and an Onion or two slic'd ; then stew them in a Pan with fresh Butter, 'till they are brown ; then put to them a little Fish Broth, and let them
simmer

simmer for half an Hour; then skim off all the Fat, and add to them a Cullis of Crawfish, or other Fish. When you have this ready, poach your Eggs, one by one, in Butter, lay them in the Dish; trim the Whites round with a Knife; pour your Ragoo upon them, and serve them up.

To farce Eggs.

GET a Couple of Cabbage-Lettuces, scald them with a few Mushrooms, Parsley, Sorrel, Chervil; then chop them all very small with the Yolks of hard Eggs, seasoned with Salt and Nutmeg; then stew them in Butter, and, when they are enough, put in a little Cream, then pour them into the Bottom of a Dish. Make another Farce with the Whites of your Eggs, sweet Herbs, &c. giving them a Colour with a red-hot Fire-Shovel, and garnish the Brim of your Dish with them.

To dress Eggs the Burgundian Way.

POUND a Piece of red Beef with some beaten Cinnamon, Sugar, Macaroons, and a Slice of Lemon; then take half a Dozen Eggs, without the Tread, a little Salt and Milk, mix all well together, and strain them through a Sieve; put it into a Dish, set it over a Fire, and brown it with a red-hot Fire-Shovel.

To dress Eggs after the German Way.

AFTER you have broke your Eggs into a Dish, put to them some Pease Soop, and set them over a Stove; mix the Yolks of two or three Eggs with a little Milk, and strain them through a Sieve; then take away the Broth in which the Eggs were dress'd, and put the Yolks upon them, scrape some Cheese on them, and colour them with a red-hot Shovel.

To

To dress Eggs a la Huguenotte, or the Protestant Way.

HAVING broke a Dozen Eggs, or more, as you please, beat them together, and put to them the Gravy of a Leg of Mutton, or roast Beef, stir and beat them well together over a Chafing Dish of Coals, with a little Salt, squeeze in the Juice of Oranges, or Lemons; then put in some Mushrooms, well boil'd and seasoned; when your Eggs are well mixed with the Gravy, &c. take them off the Fire, keep them covered for some Time; then grate some Nutmeg over them, and serve them up.

To dress Eggs the Italian Way.

MAKE a Syrup with Sugar and a little Water, and, when it is something better than half made, put the Yolks of Eggs in a Silver Spoon, one by one, and hold them in the Syrup to poach. Serve them up to the Table, covered and garnished with Pistaches, Orange-Flowers, and Slices of Lemon-peel, boiled in the same Syrup, and sprinkle a little Lemon-juice upon them.

To dress Eggs with Lettuce.

SCALD some Cabbage Lettuce in fair Water, squeeze them well; then slice them, and roasts them up with Butter, season them with Salt, Pepper, and a Bunch of sweet Herbs; then set them over a gentle Fire in a Sauce-pan with Butter, and let them stew for half an Hour: Then skim off the Fat, and add to them a Fish Cullis: Then lay them in Dishes. Poach some Eggs in Butter, lay the Eggs upon the Lettuce, and serve them upon Plates.

To

To butter Eggs the Polonian Fashion.

AFTER you have got half a Score Eggs, beat them, and, having ready some Bread soak'd in Gravy, beat them together in a Mortar, with some Salt ; put this to your Eggs, and then add a little preserv'd Lemon-peel, either cut into small Slices, or shred small, butter them, set them over a Chafingdish of Coals, and serve them on Sippets.

To dress Eggs after the Portugueze Way.

SOME Sugar being dissolved in Orange-Flower Water, the Juice of two Lemons, and a little Salt, put into it the Yolks of Eggs, set it on the Fire, and stir it well with a Spoon. Let them boil, 'till the Eggs slip from the Side of the Dish, then set them by to cool. Then dress them in the Form of a Pyramid, and garnish with March-pane and Lemon-peel.

Another Way.

TAKE some Parsley, Leeks, and Onions, cut them small, fry them in fresh Butter ; when they are about half fried, put into them hard Eggs cut into Rounds, a Handful of Mushrooms, well picked, wash'd, and sliced, and some Salt ; fry all together, and when they are almost done, put in a little Vinegar ; lay Sippets in the Dish, and Slices of Lemon upon them ; then pour in your Eggs, &c. and grate Nutmeg over them.

To dress Eggs the Spanish Way ; called Wivos me Quidos.

BREAK a Dozen and half of new laid Eggs, mix them with Quarter of a Pound of Sugar, a Quarter of a Pint of Sack, a little Salt, and grated Nutmeg, and the Juice of an Orange ; beat them all together very well ; then set them
over

over a gentle Fire, and keep them continually stirring 'till they begin to thicken : Then serve them up to Table in a Dish, with toasted Manchets dipp'd in the Juice of Oranges, White-Wine, or Claret, and scraped Sugar : Then sprinkle over them some Juice of Orange.

To poach Eggs.

BOIL Water and Vinegar mix'd together, with some Cloves and Mace ; when it is boiling break in your Eggs, and stir them about gently with a Slice, 'till the Whites be hardened ; then take them up, and pare off what is not handsome ; lay Sippets in a Dish, soaked in the Liquor the Eggs were poached in, melt some Butter with a little Vinegar, and pour over them, and serve them hot.

Another Way.

GET half a Dozen new-laid Eggs, and the Flesh of a Couple of Partridges, or other Fowl ; mince the Flesh as small as you can, put it into a Dish with a Ladleful of Mutton Gravy, in which you have dissolved a Couple of Anchovies ; season it with beaten Cloves, Nutmeg, and Mace : Then set it a stewing over a Stove, or Chafing-Dish ; when it is half done, break in your Eggs one by one, slipping away the most Part of the Whites, and with the End of an Egg-shell, make a Place in your Meat, in which put your Eggs, which do round in Order ; let them stew while the Eggs are enough, grate in Nutmeg, squeeze in the Juice of an Orange, garnish with whole Onions, and serve it up hot.

To poach Eggs with Gravy.

WHEN you have poach'd Eggs, as before, having in Readiness some good Gravy, heat over the Fire, seasoned with Salt, Pepper, and
a whole

a whole Leek ; lay your Eggs in a Dish, strain your Gravy upon them through a Sieve, and serve them hot in little Dishes or Plates.

To dress Eggs with Orange-Juice.

BEAT your Eggs well, squeezing in some Orange as you beat them ; season them with a little Salt ; put some Gravy and Butter into a Sauce-pan, and your Eggs also, set them over a gentle Fire, and keep them continually stirring ; when they are done, serve them up hot in a Dish.

To dress Eggs in Verjuice.

LET your Eggs be beat well with a little Verjuice, then put to them Salt and Nutmeg ; put them over the Fire with a little Butter, and when they are about as thick as Cream, serve them up.

To fry Eggs as round as Balls.

HAVING a deep Frying-pan, and three Pints of clarified Butter, heat it as hot as for Fritters, and stir it with a Stick, 'till it runs round like a Whirl-pool ; then break an Egg into the Middle, and turn it round with your Stick 'till it be as hard as a soft poach'd Egg, the Whirling round of the Butter will make it as round as a Ball ; then take it up with a Slice, and put it into a warm Pipkin or Dish, set it leaning before the Fire to keep hot ; they will keep half an Hour, and yet be soft, so you may do as many as you please ; you may serve them with fry'd or roasted Collops.

To

To make artificial Eggs.

BOIL a Gallon of Milk in an earthen Pan 'till it comes to a Quart, keeping it continually stirring with a wooden Ladle; then put one third Part of it into a Dish, and set it on the Fire again with some Rice, Cream, and a little Saffron, 'till it grows thick and pretty firm, then make it up into the Form of Yolks of Eggs, keeping them lukewarm; then take the Milk you set by, and with that fill up some Egg-shells that you have open'd, wash'd and topp'd, and put your artificial Yolks into the Shells, and a little Almond Cream, and Orange-Flower-water on the Top: These are usually serv'd up on a ruffled Napkin, and are eaten in the Time of Lent.

To make an Egg as big as Twenty.

PART the Yolks from the Whites of twenty Eggs, strain the Yolks by themselves, and the Whites by themselves, boil the Yolks in a Bladder, in the Form either of an Egg or Ball; when they are boiled hard, put the Ball of Yolks into another Bladder, and the Whites round about it, and bind it up oval or round, and boil it. These Eggs are us'd in Grand Sallads.

If you please you may add to the Yolks of the Eggs Ambergreese, Musk, grated Biskets, candy'd Pistaches and Sugar; and to the Whites, Musk, Almond-paste, beaten Ginger, and the Juice of Oranges, and serve them up with Butter, Almond Milk, Sugar and Juice of Orange.

Eggs with Rose-Water.

LET your Eggs be temper'd with Rose-Water, Salt, beaten Cinnamon, Macaroon, and Lemon-peel, boil them with clarify'd Butter in a Pan
over

over a gentle Fire; when they are enough, ice them over with Sugar and Orange-flower, or Rose-water, and, when you serve them up, put some Lemon-juice and the Kernels of Pomegranate to them.

To dress Eggs hard.

SOME Butter being put into a Dish with Vinegar and Salt, set it over a Chafing-Dish; when the Butter is melted, put in two or three Yolks of hard Eggs, dissolve them in the Butter and Vinegar for the Sauce; then having other hard Eggs ready, cut them in Halves or Quarters, lay them in the Sauce, and grate over them some Nutmeg, and the Crust of white Bread.

Artificial Eggs au Miroir.

FILL the Bottom of a Plate with Cream, and let it boil with Butter, covered with a Lid, having Fire upon it; when it grows firm take it off the Fire, make hollow Places with a Spoon, and fill them with artificial Yolks as above; make a Sauce with Butter, Salt, Pepper, Nutmeg, a little Vinegar, and some sweet Herbs, chopp'd very small, and pour it in hot upon the Eggs.

Eggs in Moonshine.

HAVING broke your Eggs into a Dish upon some Butter and Oil, either melted or cold, strew some Salt on them, and set them over a Chafing-dish of Coals, but make not the Yolks too hard; and, while they are doing, cover them, and make a Sauce of an Onion cut into round Slices, and fry'd in good Oil or Butter; then put a little Verjuice, Salt, and grated Nutmeg to them, and serve them up.

F. f

To

roasted, baste it with Butter. For Sauce, take melted Butter, and a little Bit of Winter Savoury.

Another Way.

AFTER having larded him with Bacon, make a Pudding of grated Bread, the Heart and Liver parboil'd, and chopp'd small, with Beef Sewet, and sweet Herbs, mixed with Marrow, Cream, Nutmeg, Salt, Pepper, and Eggs; sew up his Belly, and roast him. When it is done, for Sauce, draw up your Butter with Cream, or Gravy, and Claret.

Another Way.

IT must be basted with stale Beer, 'till the Blood is washed off, then empty the Pan; put into it some Cream, a Bit of Anchovy, some fat Bacon, a little Onion, and baste it with this 'till it is enough: Then take a little Butter, some of the Liquor out of the Pan, and mix it for Sauce. You may put the Pudding as above in the Belly of it.

To fry a Hare.

LAY it on a Gridiron, and when it is hot through, quarter it, and fry it with Hog's Lard. For the Sauce, roast Bread, soak it in Beef-broth and White-Wine, put in some beaten Ginger and Cloves, and strain it; add a little Verjuice; and serve it up with Butter, Sugar, Mustard, and the Juice of Lemon. Garnish the Dish with Greens and Slices of Lemon.

To

To bask a Hare.

CA S E and draw your Hare, cut it in Pieces, wash them in Water and Claret, strain the Liquor, and parboil your Pieces of Hare: Lay them in a Dish with the Head, Legs, and Shoulders whole; divide the Chine into several Parts; put in some of the Liquor in which you parboil'd it, add to it two or three slic'd Onions, set them a stewing over a gentle Fire between two Dishes, 'till it is tender; add some Nutmeg, Mace, and beaten Pepper; lay Sippets, and garnish with Barberries and Lemon, and serve it up.

Another Way to roast a Hare.

SH R E D the Marrow of an Ox Marrow-bone, with an Onion, a Shalot, Savoury, Thyme, and Parsley, very small; season with Salt and Nutmeg; roll these up in a Piece of Butter, and put it into the Hare's Belly; spit it, and baste it for the first time with Cream, but afterwards with Butter; make a Sauce of Claret, with an Anchovy, a Blade of Mace, and melted Butter very thick. When the Hare is roasted enough, take it up, take the Pudding out of its Belly, and wash it all over with Butter, and serve it up.

To roast a Hare with her Skin.

TA K E out the Bowels, wipe the Inside dry with a clean Cloth, make Stuffing as directed in the foregoing Receipt, put it in the Belly; when the Hare is near enough, flea off the Skin, drudge it with grated Bread, Flour, and Cinnamon pretty thick, and froth it up; make a Sauce for it of Claret, Vinegar, Ginger, Cinnamon, Barberries, and a little Sugar; lay the Hare on the Sauce, garnish with Lemon and Parsley, and serve it up.

To roast a Hare another Way.

LARD the Hare with small Lardoons, take grated Bread, Eggs, grated Nutmeg, Sugar, and Currants, add a little Salt, and beaten Cinnamon ; you may add a little Cream ; make all these into a Pudding, put it into the Hare's Belly, spit and roast it ; for this Venison Sauce is proper.

To dress a Hare the Swiss Way.

YOU may cut the Hare into Quarters, lard them, put them into a Stew-pan with good Broth, and a little Wine, season with Salt, Pepper, and Cloves ; while they are stewing, toils up the Blood and Liver, with a little Flour, in a Sauce-pan, put in some Capers, ston'd Olives, and a Drop of Vinegar, and serve it up.

To stew a Hare the French Way.

TAKE a Hare, cafe it, and wash it, cut Slices of Veal or Pork of about two Fingers thick, put them, with the Hare, into an earthen Pipkin, with Onions fried in Hog's Lard, half cover it with Beef Broth, and stew it over a gentle Fire, and, as the Liquor wastes, put in more Broth ; toast some Bread well, parboil the Livers of half a Dozen Fowls, steep them in some Beef-Broth, seasoning it with Salt, long Pepper, Nutmeg, Cloves, and Cinnamon, add to it a little Claret and Vinegar, strain these, and put the Liquor into the Hare as it stews ; when they are stew'd enough, dish them up.

Hare jugged.

YOU must cut it into Pieces, half lard them, and season them ; then have a Jug of Earth with a large Mouth, put in your Hare with a Faggot

got of Herbs, and two Onions stuck with Cloves, cover it down close, that nothing gets in, and boil it in Water three Hours, then turn it out and serve away.

Hare Civet.

YOU must bone it, and take out all the Sinews, then cut one half in thin Slices, the other half in Pieces an Inch thick; fry them off quick Collop Fashion, and put in some thick Gravy, and Mustard, and Elder Vinegar; stowe it tender, and thick as Cream, so serve away with the Head whole in the Middle.

R A B B I T S.

Rabbits Portuguese.

GET some Rabbits, truss them Chicken Fashion, and lard them; the Head must be cut off, and the Rabbit turned with the Back upward, and two of the Legs stripp'd to the Claw End, and so trussed with two Skewers; then lard them, or roast or boil them with Spinage, Cauliflowers, and Bacon, as Chickens.

A Rabbit with Onions.

WHEN you have truss'd your Rabbits close, wash them very well, then boil them off white; boil your Onions by themselves, changing the Water two or three Times; then let them be thoroughly strained, and chop them, and butter them very well; put in a Gill of Cream, serve your Rabbits, and cover them over with Onions.

Young Rabbits a la Saingaraz.

LARD your Rabbits, and spit them ; which being done, fry a little Bacon, put in some Flour, mixed together, with Slices of Ham, beaten flat ; adding a Bunch of sweet Herbs and good Gravy, not salt. Let it stew, and when ready, thicken your Sauce with Cullis, putting in it a little Vinegar. Your Rabbits being roasted, cut them in four, put over them your aforesaid Ragoo of Ham, take off the Fat, and serve it up hot for a first Course.

Rabbits Surprise.

ROAST off two or three half grown Rabbits, according to the Bigness of your Dish ; cut off the Heads close by the Shoulders, and the first Joints ; then take out all the lean Meat from the Back Bones, and cut it, and toss it up in six or seven Spoonfuls of Milk or Cream, with the Bigness of half an Egg of Butter, grated Nutmeg, Pepper, and Salt ; thicken it with a little Dust of Flour, to the Thickness of a good Cream, then boil it, and set it to cool ; then take the like Quantity of Forced-Meat, and toss it up likewise, and place it all round each of the Rabbits, leaving a long Trough in the Back open, that you think will hold the Meat you cut out with the Sauce ; then cover it with the same Forced-Meat, smoothed, as well as you can, with your Hand and a raw Egg, square at both Ends, throw on them a little grated Bread ; then butter a Mazarine, or Patty-pan, and take them from your Dresser, where you formed them, and place them on it. Bake them three Quarters of an Hour before you serve them, 'till they are of a fine brown Colour : Let your Sauce be Butter, Gravy, and Lemon, and your Garnishing sliced Orange

Orange and fried Parsley; so serve it for the first Course.

To boil Rabbits.

GET some Rabbits, truss them for boiling, lard them with Bacon, then boil them quick and white: For the Sauce, take the boiled Liver, shred it with fat Bacon, and toss these up together in strong Broth, with White-Wine and Vinegar, Mace, Salt, Nutmeg, and Parsley minced, Barberries, and drawn Butter; lay your Rabbits in a Dish, and pour it all over them, and garnish with sliced Lemon and Barberries.

Another Way.

PRICK the Rabbits down to their Shoulders, gathering up their Hind Legs to their Bellies, lard them with Bacon, if you please, and boil them white; when they are boiled, take their Livers and mince them small, with fat Bacon boil'd; then put to it White-Wine, strong Broth, and Vinegar, all together about half a Pint, boil these with some whole Mace, some Barberries, and a little minc'd Parsley, put to these a Ladleful of drawn Butter; dish your Rabbits on Sippets, pour your Sauce over them, garnish the Dish with Barberries and Slices of Lemons.

An Esclope of Rabbits.

GET some Rabbits, cut them in Quarters, and stew them *à la Braise*, as you do several other Things. Then make a Ragoo of Veal Sweetbreads, Fowls Livers, Cocks Combs, Morels, Mushrooms, and Truffles: Toss them all up together in a Saucepan, with melted Bacon; moisten it with Gravy, and let it simmer half an Hour, then take the Fat clean off, and bind it with a Cullis of Veal and Ham;

Ham: Take up your stewed Rabbits, and put them into your Ragoo, where let them lie 'till they are cold: Raife a Pye of thin Pafte, and put your cold Ragoo and Rabbits in it, cover it with a Lid of the fame Pafte, and turn down the Edges, that the the Top may be as plain as the Bottom; fo fet it into the Oven: When it is baked, turn it upfide down into the Difh, make a Hole in it to fee if it be dry, and if it be pour in fome good Cullis, and ferve it hot for the firft Courfe.

We make Esclopes of all Sorts of Fowls tame and wild, firft stewed *à la Braife* with Ragoos, in the fame Manner as this of Rabbits.

To bake Rabbits.

FIRST lay by the Livers, divide the Rabbits into Quarters, lard them with large Lardoons of Bacon well feafoned, and with lean Ham; lay Bards of Bacon all over the Bottom of a Stew-pan, and upon them Slices of Veal, feafon'd with Salt, Pepper, Spices, flic'd Onions, fweet Herbs, Cives, Parsley, Parfnips, and Carrots; lay your Quarters of Rabbits upon thefe, and then lay the fame Roots and Seafoning over them, that you did under them, lay Slices of Veal, and cover all over with Bards of Bacon; then either bake them in an Oven, or under a baking Cover; while they are baking, make a Cullis as follows: Cut Slices of Veal and Bacon, beat them, lay them in the Bottom of a Sauce-pan, put to them Carrots, Parfnips, and Onions fliced; let it ftand over a moderate Fire, and when it begins to ftick to the Bottom of the Sauce-pan, moiften it with a little melted Bacon, drudge it with Flour, ftir it all together; then put to it a little Gravy, and a little ftrong Broth, and three or four Cloves, fome whole Cives, a little Parsley, Mushrooms and Truffles cut in Pieces, and fome Crufts of Bread; let all thefe fimmer together; then pound

pound the Livers of the Rabbits in a Mortar, and put to them a little of the Liquor of the Cullis, and then put them into a Cullis; when they have simmer'd a little, strain all through a Sieve; your Rabbits being baked, drain them, put them into your Cullis, set them over the Fire, and give them a Simmer or two; then dish them, pour your Cullis upon them, and serve them up hot for a first Course.

To bake Rabbits with Slices of Bacon.

HAVING laid by the Livers of your Rabbits, cut them into Quarters, and lard them with large Lardoons of Bacon, well seasoned, and with the Lean of a Ham; then lay in the Bottom of a Stew-pan Bacon, and Slices of Veal, season'd with Salt, Pepper, slic'd Onions, and sweet Herbs; add also, Cives, Parsley, Carrots, and Parsnips slic'd; then lay in the Quarters of Rabbits, lay over them the same Seasoning you did under them, with Slices of Carrots, Parinips, Veal, and Bards of Bacon; then either set them into an Oven, or under a Baking-Cover, with Fire both over and under them; then make a Ragoo called *Saingaraz*, thus, cut some Slices of Gammon of Bacon, beat them well, toss them up with a little melted Bacon and Flour, put to them some good Gravy, without any Salt in it, and a Bunch of sweet Herbs; let all these stew together; then put in a little Vinegar, and bind the Sauce with a good Cullis; when your Rabbits are bak'd enough, take them out of the Pan, lay them to drain; then put to them the *Saingaraz*, and let them simmer in it for a little while; dish them, pour the *Saingaraz* over them, and serve them up to Table for a first Course.

You may also bake Rabbits with Ragoos of Cucumbers, and of Endive.

To

To bake Rabbits with Mushrooms or Truffles.

TAKE your Rabbits, cut them into Quarters, lay by the Livers, lard your Quarters with large Lardoons of Bacon well seasoned, and with the Lean of a Ham of Bacon ; garnish the Bottom of a Stew-pan with Bards of Bacon and Slices of Veal, seasoned with Salt, Pepper, Spices, sweet Herbs ; add also slic'd Onions, Cives, Parsnips and Carrots sliced, and Parsley ; lay in your Quarters of Rabbits upon these, and lay the same Seasoning over as you did under, covering with Slices of Onions, Carrots, Parsnips, Veal, and Bards of Bacon ; then bake it in an Oven, or in a Baking-pan, between two Fires, the one over, and the other under it ; then toss some Mushrooms or Truffles up in a Sauce-pan, with a little melted Bacon, put in a little Veal Gravy, and a little Essence of Ham to moisten them ; then skim off all the Fat, and put in a good Cullis to bind them ; when your Rabbits are enough, take them up, lay them a draining, then put them in this Ragoo, and let them simmer for a while ; then dish them, pour your Ragoo upon them, and serve them up hot for the first Course.

To dress Rabbits in a Casserole.

DIVIDE your Rabbits into Quarters, lard them with thick Lardoons of Bacon, fry them with Lard or Butter ; then put them into an earthen Pipkin, and stew them in good Broth, some White-Wine, Salt, Pepper, a Bunch of sweet Herbs, fried Flour and Orange.

To braise Rabbits.

GET some Rabbits, wash them, pick the Flesh from off the Bones, and mince it small, add to it a little good Mutton Broth, a Shalot or two, a little

little Nutmeg grated, and a little Vinegar, stew'd together; put in a good Piece of Butter, a Handful of shred Parsley, serve it upon Sippets, garnish'd with Slices of Lemon.

To roast Rabbits.

DON'T spit them Back to Back, but skewer them up Side to Side; while they are roasting, boil some Parsley, mince it, and likewise the Livers very small, and mix them with melted Butter; when they are enough, dish them, pour the Sauce over them, and serve them up.

Or else make your Sauce with the Liver minc'd with some Bacon and Beef-Sewet, Thyme, Parsley, sweet Marjoram, and Winter Savoury, shred small, with the Yolks of hard Eggs minc'd; let all these be boil'd in strong Broth and Vinegar; then put to it drawn Butter, grated Nutmeg, and a little Sugar, garnish with Slices of Lemon.

To dress Rabbits a la Saingaraz.

LARD your Rabbits, and roast them; then cut some Slices of Gammon of Bacon, beat them well, and toils them in a Stew-pan, with melted Bacon and a little Flour; put to them some good Gravy, without Salt, and a Faggot of sweet Herbs; stew all these together, then add a little Vinegar, and thicken with some good Cullis; quarter the Rabbits, dish them, take the Fat off the Slices of Bacon, lay them upon your Rabbits, pour the Sauce over them, and serve them up to Table hot.

To roast Rabbits with a Farce in their Bodies.

TAKE a Couple of Rabbits, parboil them, cut off their Heads; and first Joints of their Legs; make a Farce for them of their Livers minc'd with a Mushroom, a Truffle, a few Cives and some Parsley minc'd, and season'd with Salt, Pepper, and Nutmeg, add a good Handful of scraped Bacon; then pound all together in a Mortar, and having stuff'd the Bellies of the Rabbits with some of this Farce, skewer them together, and lard them with lean Ham, fat Bacon, and Slices of Veal, wrap them up in Paper, spit and roast them; when they are enough, put some Cullis or Essence of Ham in a Dish, take off the Bards of Bacon, dish them, and serve them up hot for a first Course.

To stew Rabbits.

GET two or three Rabbits, boil them 'till they are half enough, cut them into Pieces in the Joints, and cut the Meat off from the Bone in Pieces, leaving some Meat on the Bones; then put Meat and Bones into a good Quantity of the Liquor in which the Rabbits were parboil'd, set it over a Chafin-dish of Coals, between two Dishes, and let it stew, season with Salt, and gross Pepper, and then put in some Oil; and before you take it off the Fire, squeeze in some Juice of Lemon; when it has stew'd enough, serve up all together in the Dish.

To stew Rabbits the French Way.

Divide your Rabbits into Quarters, lard them with pretty large Lardoons of Bacon, fry them, stew them in an earthen Pan with strong Broth,

Broth, White-Wine, Salt, Pepper, a Faggot of sweet Herbs, fry'd Flour and Orange.

SAUCES for POULTRY.

Sauce for a Hare.

TAKE half a Pint of Red-Wine, and a little Oyster-Liquor, and put to it some good Gravy, and a large Onion stuck with Cloves, and some whole Cinnamon, and Nutmeg, cut in Slices; then let it boil 'till the Onion is boil'd tender; then take out the Onion and whole Spice, and put to it three Anchovies, and a Piece of Butter, shake it up well together, and send it to the Table.

To make a Sauce for Green Geese, or for young Ducks.

GET half a Pint of the Juice of Sorrel, and a little White-Wine, a little grated Nutmeg, and a little grated Bread, let it boil a Quarter of an Hour, and put to it as much Sugar as will sweeten it; if you please, you may put in a few scalded Gooseberries, or Grapes, and a Piece of Butter, shake it up thick, and put it to the Geese being roasted. This Sauce is proper for Chickens.

Sauce for Land Fowl.

BOIL Prunes, and strain a little Pulp into a little of the Blood of the Fowl, then put in a little Ginger and Cinnamon powder'd; put in also a little Sugar, and boil them to a pretty Thickness, and serve it in a Dish with the Gravy of the Fowl.

Sauce

3. Gravy, Claret, and an Onion stewed together with a little Salt.

4. Vine Leaves roasted with the Pigeons, minced and put in Claret and Salt, boiled together, some Butter and Gravy.

5. Sweet Butter and Juice of Orange, beat together and made thick.

6. Minced Onions, boiled in Claret almost dry; then put to it Nutmeg, Sugar, Gravy of the Fowl, and a little Pepper.

7. Or Gravy of the Pigeons only.

Sauces for all Manner of roast Land Fowl, as, Turkey, Bustard, Peacock, Pheasant, Partridge, &c.

1. **S**LICED Onions being boiled, stew them in some Water, Salt, Pepper, some grated Bread, and the Gravy of the Fowl.

2. Take Slices of White Bread, and boil them in fair Water with two whole Onions, some Gravy, half a grated Nutmeg, and a little Salt; strain them together through a Strainer, and boil it up as thick as Water-Gruel; then add to it the Yolks of two Eggs dissolved, with the Juice of two Oranges.

3. Take thin Slices of Manchet, Gravy of the Fowl, some sweet Butter, grated Nutmeg, Pepper, and Salt, stew all together, and being stewed, put in a Lemon sliced with the Peel.

4. Onions sliced and boiled in fair Water, and a little Salt, and a few Bread Crumbs, beaten Pepper, Nutmeg, three Spoonfuls of White-Wine, and some Lemon-peel finely minced and boiled all together; being almost boiled, put in the Juice of an Orange, beaten Butter, and the Gravy of the Fowl.

5. Stamp small Nuts to a Paste, with Bread, Pepper, Saffron, Cloves, the Juice of an Orange, and

and strong Broth, strain and boil them together very thick.

6. Quince, Prunes, Currants, and Raisins boiled, muskified Bisket, stamped and strained, with White-Wine, Rose-Vinegar, Nutmeg, Cinnamon, Cloves, Juice of Oranges, and Sugar, boil it not too thick.

7. Take a Manchet, pare off the Crust, and slice it, then boil it in fair Water, and being somewhat thick, put in some White-Wine, Wine Vinegar, Elder Vinegar, Sugar, and Butter.

8. Almond Paste and Crumbs of Manchet, stamp them together with some Sugar, Ginger, and Salt, strain them with Grape-Verjuice and Juice of Oranges; boil it pretty thick.

Fowls, Rabbits, &c. when in Season.

In *January, February, and March*, Turkey-Poults, Green Geese, Ducklings, small Fat-Chickens, some Pigeons, tame sucking Rabbits, Pheasants, and Partridges with Eggs are in Season. And,

In *March*, Leverets, wild Pigeons, and wild Rabbits.

In *April, May, and June*, the Chickens come to be large Fowls, so that Turkies, Geese, Ducks, and Fowls are in Season all the Year.

In *July and August*, wild Ducks, that had shed their Feathers, which are call'd Flappers, or Moulters, come very fat; and at the latter End of the Year most Sort of Fowls, both Wild and Tame, are good, and in Season, as Swans, Bustards, wild Geese, Brand Geese, wild Ducks, Teal, Widgeons, Shufflers, Penteals, Easterlings, Heathcocks, Snipes, Plovers, Larks, Quails, Black-Birds, Woodcocks,

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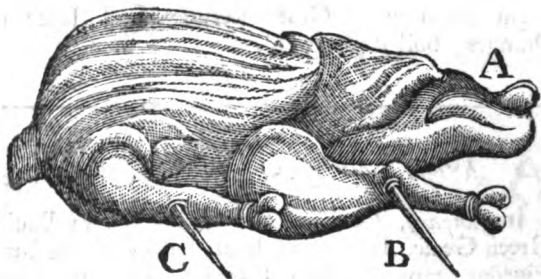
Thrushes,

452 *The* LADY'S COMPANION.

Thrushes, Feldfairs, Pheasants, Partridges, Bittern, Geese, tame Ducks, Cock Turkeys, and Hen Turkeys, Capons, Virgin Pullets, and Hens with Egg, and Chickens, likewise Hares and Rabbits.

Note, That the Cock Turkey is out of Season after *Christmas*, but the Hen continues in Season 'till *Easter*, and is with Egg all the Spring.

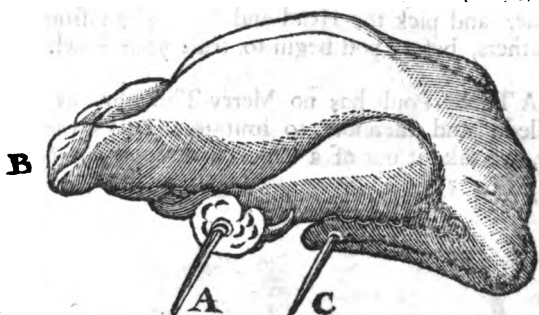
The Manner of trussing a Goose.



A Goose has no more than the thick Joints of the Legs and Wings left to the Body; the Feet and the Pinions being cut off, to accompany the other Gibblets, which consist of the Head and Neck, with the Liver and Gizzard. Then at the Bottom of the Apron of the Goose *A*, cut an Hole, and draw the Rump through it; then pass a Skewer through the small Part of the Leg, through the Body, near the Back, as at *B*, and another Skewer through the thinnest Part of the Wings, and through the Body, near the Back, as at *C*, and it will be right.

The

The Manner of trussing a Chicken like a Turkey-Poult, or of trussing a Turkey-Poult.



AFTER you have got a Chicken, cut a long Slit down the Neck, on the Fore Part; then take out the Crop and the Merry-Thought, as it is called; then twist the Neck, and bring it down under the Back, 'till the Head is placed on the Side of the left Leg; bind the Legs in, with their Claws on, and turn them upon the Back. Then, between the Bending of the Leg and the Thigh, on the right Side, pass a Skewer through the Body of the Fowl; and when it is through, run the Point through the Head, by the same Place of the Leg as you did before, as at A: You must likewise pull the Rump B through the Apron of the Fowl. *Note,* The Neck is twisted like a Cord, and the Bony Part of it must be quite taken out, and the Under-Jaw of the Fowl taken away; neither should the Liver and Gizzard be served with it, tho' the Pinions are left on. Then turn the Pinions behind the Back, and pass a Skewer through the extreme Joint, between the Pinion and the low-

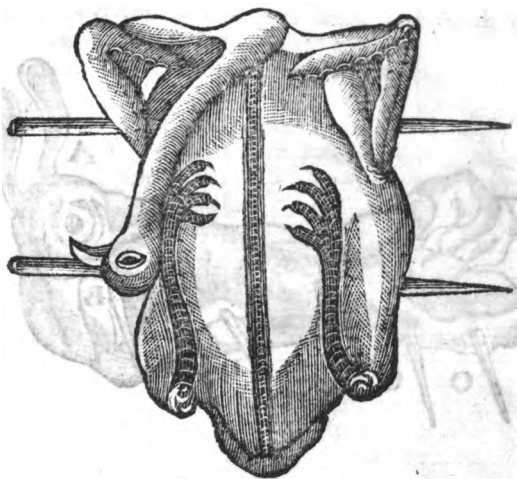
454. *The* LADY'S COMPANION.

er Joint of the Wing, through the Body, near the Back, as at C, and it will be fit to roast in the fashionable Manner.

N. B. Always mind to beat down the Breast-Bone, and pick the Head and Neck clean from the Feathers, before you begin to truss your Fowl.

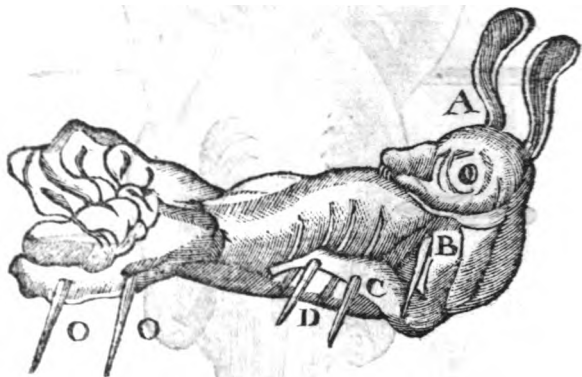
A Turkey-Poult has no Merry-Thought, as it is called; and therefore, to imitate a Turkey the better, we take it out of a Chicken through the Neck.

T H E



THE above FIGURE shews the Manner how the Legs and Pinions will appear when they are turned to the Back; as also, the Position of the Head and Neck of the Chicken or Turkey-Poult.

The Manner of trussing an Hare in the most fashionable Way.

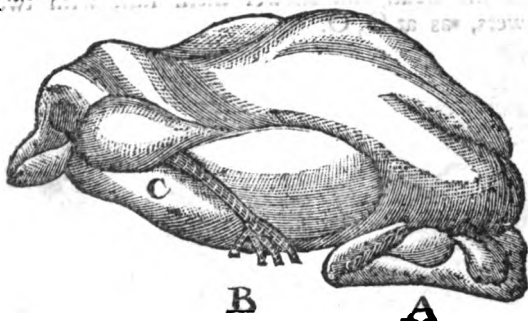


CASE an Hare, and in casing it, just when you come to the Ears, pass a Skewer just between the Skin and the Head, and by Degrees raise it up 'till the Skin leaves both the Ears stripp'd, and then take off the rest as usual. Then give the Head a Twist over the Back, that it may stand as at A, putting two Skewers in the Ears, partly to make them stand upright, and to secure the Head in a right Position; then push the Joint of the Shoulder Blade up as high as may be, towards the Back, and pass a Skewer between the Joints, as at B, through the Bottom Jaw of the Hare, which will keep it steady; then pass another Skewer through the lower Branch of the Leg at C, through the Ribs, passing close by the Blade Bone,

Bone, to keep that up tight, and another through the Point of the same Branch, as at D, which finishes the upper Part. Then bend in both Legs between the Haunches, so that their Points meet under the Scut, and skewer them fast, with two Skewers, as at O, O.

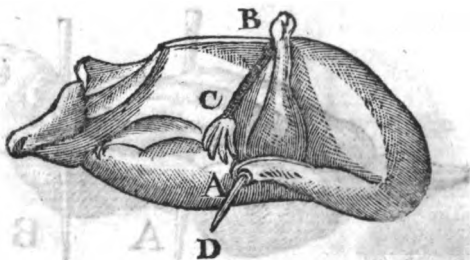


The

The Manner of trussing a Fowl for Bailing.

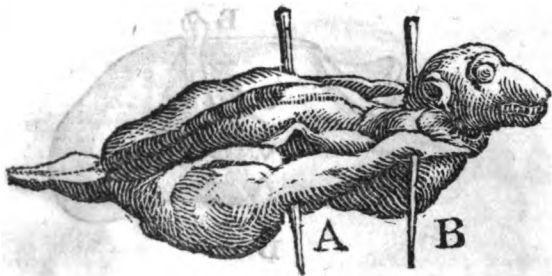
YOU must, when it is drawn, twist the Wings 'till you bring the Pinion under the Back; and you may, if you will, enclose the Liver and Gizzard, one in each Wing, as at A, but they are commonly left out. Then beat down the Breast Bone, that it does not rise above the fleshy Part; then cut off the Claws of the Feet, and twist the Legs, and bring them on the Outside of the Thigh towards the Wing, as at B, and cut an Hole on each Side the Apron, just above the Sidesman, and put the Joints of the Legs into the Body of the Fowl, as at C: So this is trussed without a Skewer.

The Manner of trussing an Easterling.



A Duck, an Easterling, a Teal, and a Widgeon are all trussed in the same Manner. Draw it and lay aside the Liver and Gizzard; and take out the Neck, leaving the Skin of the Neck full enough to spread over the Place where the Neck was cut off. Then cut off the Pinions at A, and raise up the whole Legs, till they are upright in the Middle of the Fowl B, and press them between the Stump of the Wings and the Body of the Fowl; twist the Feet towards the Body, and bring them forwards, with the Bottom of the Feet towards the Body of the Fowl, as at C: Then take a Skewer, and pass it through the Fowl, between the lower Joint, next the Foot and the Thigh, taking hold, at the same Time, of the Ends of the Stumps of the Wings A. Then will the Legs, as we have placed them, stand upright. D is the Point of the Skewer.

The

The Manner of trussing a Rabbit for Boiling.

CUT the two Haunches of the Rabbit close to the Back Bone, two Inches, and turn up the Haunches, by the Side of the Rabbit, skewer the Haunches thro' the Middle Part of the Back as at A, then put a Skewer through the utmost Joints of the Legs, the Shoulder Blades and Neck, as at B, trussing the Shoulders high and bending the Neck backwards that the Skewer may pass through the whole.

The

The Manner of trussing a Rabbit for Roasting.



CASE all the Rabbit, excepting the lower Joints of the fore Legs, and those you chop off; then pass a Skewer through the Middle of the Haunches after you have laid them flat, as at A, and the fore Legs, which are call'd the Wings, must be turned, as at B, so that the smaller Joint may be push'd into the Body, through the Ribs. This, as a single Rabbit, has the Spit pass'd through the Body and Head, but the Skewer takes hold of the Spit to preserve the Haunches. But to truss a Couple of Rabbits, there are seven Skewers, and then the Spit passes only between the Skewers, without touching the Rabbits.

The

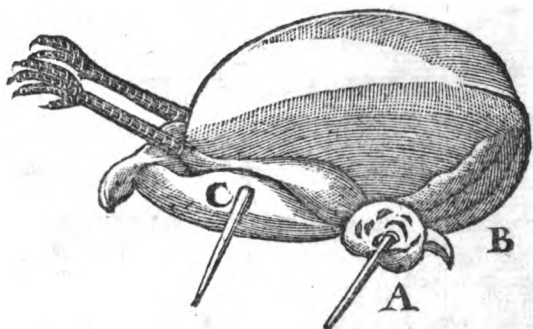
The Manner of trussing a Pigeon.



DR A W it, but leave in the Liver, for that has no Gall; then push up the Breast from the Vent, and holding up the Legs, put a Skewer just between the Bent of the Thigh and the Brown of the Leg, first having turned the Pinions under the Back; and see the lower Joint of the biggest Pinions, are so pass'd with the Skewer, that the Legs are between them and the Body, as at A.

The

The Manner of trussing a Pheasant or Partridge.



BOTH the Pheasant and the Partridge are trussed the same Way, only the Neck of the Partridge is cut off, and the Head of the Pheasant is left on : The Cut above shews the Pheasant trussed. When it is drawn, cut off the Pinions, leaving only the Stump Bone next the Breast, and pass a Skewer thro' its Point, and through the Body near the Back, and then give the Neck a Turn; and passing it by the Back, bring the Head on the Outside of the other Wing Bone, as at A, and run the Skewer thro' both, with the Head standing towards the Neck, or the Rump, which you please : B is where the Neck runs. Then

Then take the Legs, with their Claws on, and press them by the Joints together, so as to press the lower Part of the Breast, then press them down between the Side-men, and pass a Skewer through all, as at C. Remember a Partridge must have its Neck cut off, or else in every Thing is trussed like a Pheasant.

The End of the First Volume.



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