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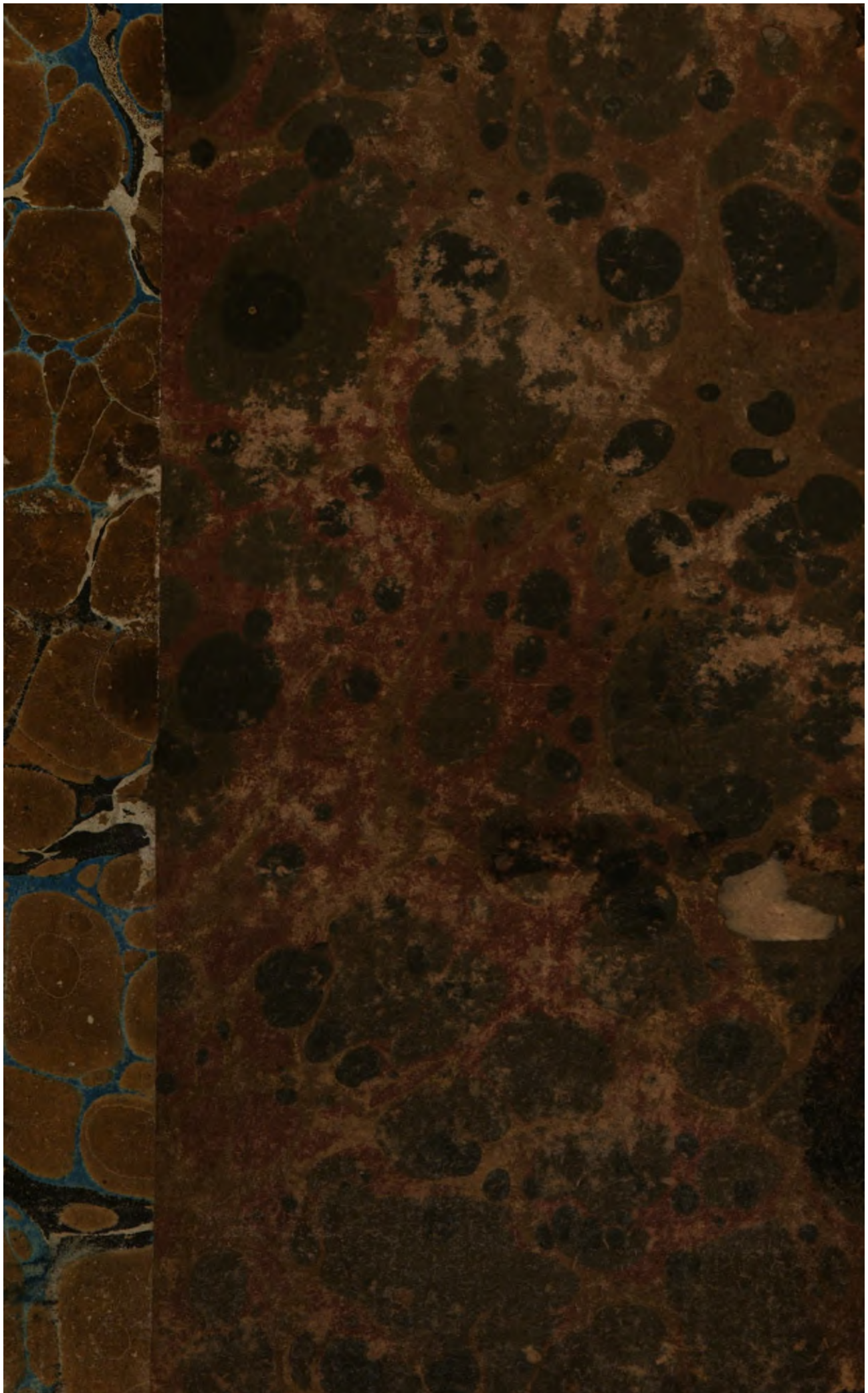
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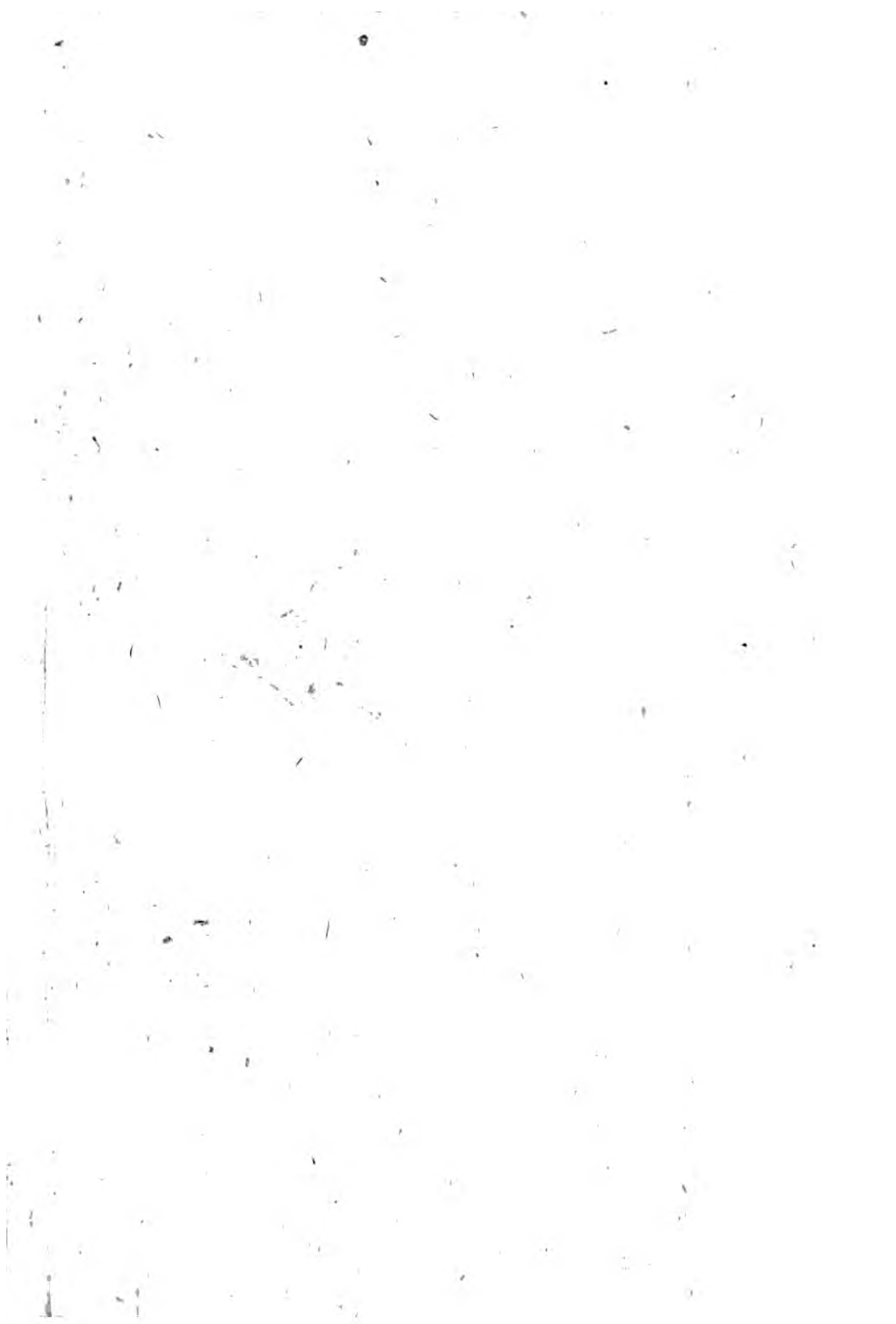
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Mrs.



Mrs. *E A L E S*'s  
**R E C E I P T S.**



*To dry* ANGELICA.



**A**KE the Stalks of An-  
gelica, and boil them  
tender ; then put them  
to drain, and scrape off  
all the thin Skin, and  
put them into scalding  
Water ; keep them close cover'd, and  
over a slow Fire, not to boil, 'till they  
are green ; then draining them well,  
put them in a very thick Syrup  
of the Weight and half of Sugar :  
Let the Syrup be cold when you put  
them in, and warm it every Day 'till  
B it

it is clear, when you may lay them out to dry, sifting Sugar upon them. Lay out but as much as you use at a Time, and scald the rest.



*To preserve green APRICOCKS.*

**T**AKE Apricocks before the Stones are very hard ; wet them, and lay them in a coarse Cloth ; put to them two or three large Handfuls of Salt, rub them 'till the Roughness is off, then put them in scalding Water ; set them over the Fire 'till they almost boil, then set them off the Fire 'till they are almost cold ; do so two or three Times ; after this, let them be close cover'd ; and when they look to be green, let them boil 'till they begin to be tender ; weigh them, and make a Syrup of their Weight in Sugar, to a Pound of Sugar allowing half a Pint of Water to make the Syrup ; let it be almost cold before you put in the Apricocks ; boil them up well 'till they are clear ; warm the Syrup daily, 'till it is pretty thick. You may put them in a Codling-Jelly,

Jelly, or Hartshorn Jelly, or dry them as you use them.



*To make Goosberry CLEAR-CAKES.*

**T**AKE a Gallon of white Goosberries, nose and wash them; put to them as much Water as will cover them almost all over, set them on an hot Fire, let them boil a Quarter of an Hour, or more, then run it thro' a Flannel Jelly-Bag; to a Pint of Jelly have ready a Pound and half of fine Sugar, sifted thro' an Hair Sieve; set the Jelly over the Fire, let it just boil up, then shake in the Sugar, stirring it all the while the Sugar is putting in; then set it on the Fire again, let it scald 'till all the Sugar is well melted; then lay a thin Strainer in a flat earthen Pan, pour in your Clear-Cake Jelly, and turn back the Strainer to take off the Scum; fill it into Pots, and set it in the Stove to dry; when it is candy'd on the Top, turn it out on Glafs; and if your Pots are too big, cut it; and when it is very dry, turn



it again, and let it dry on the other Side; twice turning is enough. If any of the Cakes stick to the Glafs, hold them over a little Fire, and they will come off: Take Care the Jelly does not boil after the Sugar is in: A Gallon of Goosberries will make three Pints of Jelly; if more, 'twill not be strong enough.



*To make GOOSBERRY-PASTE.*

**T**AKE the Goosberries, nose and wash them, put to them as much Water as will almost cover them, and let them boil a Quarter of an Hour; then strain them thro' a thin Strainer, or an Hair-Sieve, and allow to a Pint of Liquor a Pound and half of fine Sugar, sifted thro' a Hair-Sieve; before you put in the Sugar, set the Liquor on the Fire, let it boil, and scum it; then shake in the Sugar, set it on the Fire again, and let it scald 'till all the Sugar is melted; then fill it into little Pots; when it is candy'd, turn it out on Glafs; and when it is dry on one Side,

Side, turn it again; if any of the Cakes stick, hold the Glafs over the Fire: You may put some of this in Plates; and when it is jelly'd, before it candies, cut it out in long Slices, and make Fruit-Jambals.



*To dry GOOSBERRIES.*

**T**AKE the large white Goosberries before they are very ripe, but at full Growth, stone and wash them, and to a Pound of Goosberries put a Pound and half of Sugar, beat very fine, and half a Pint of Water; set them on the Fire; when the Sugar is melted, let them boil, but not too fast; take them off once or twice, that they may not break; when they begin to look clear, they are enough: Let them stand all Night in the Pan they are boil'd in, with a Paper laid close to them; the next Day scald them very well, and let them stand a Day or two; then lay them on Plates, sift them with Sugar very well, and put them in the Stove, turning them every Day 'till they are

are dry ; the third Time of turning, you may lay them on a Sieve, if you please ; when they are pretty dry, place them in a Box, with Paper betwixt every Row.



*To preserve GOOSBERRIES.*

**T**AKE the white Goosberries, stamp and strain them; then take the largest white Goosberries when they just begin to turn, stone them, and to half a Pound of the Goosberries put a Pound of Loaf Sugar beaten very fine, half a Pint of the Juice of that which is strain'd, (but let it stand 'till it is settled and very clear) and six Spoonfuls of Water; set them on a very quick Fire; let them boil as fast as you can make them, up to the Top of the Pan; when you see the Sugar as it boils look clear, they are enough, which will be in less than half a quarter of an Hour: Put them in Pots or Glassess, paper them close; the next Day, if they are not hard enough jelly'd, set them for a Day or two on an hot Stove, or in some warm Place, but not  
in

in the Sun; and when they are jelly'd, put Papers close to 'em; the Papers must be first wet, and then dry'd with a Cloth.



*To dry* C H E R R I E S.

**S**TONE the Cherries; and to ten Pound of Cherries, when they are ston'd, put three Pound of Sugar very fine beaten; shake the Cherries and Sugar well together, set them on the Fire, and when the Sugar is well melted, give them a Boil or two; let them stand in an earthen Pot 'till the next Day, then make them scalding hot, and, when cold, lay them on Sieves; afterwards put them in an Oven not too hot, where let them stand all Night, and then turn them, and put them in again. Let your Oven be no hotter than it is after small Bread or Pies. When they are dry, keep them in a Box very close, with no Paper between them.

*To*

*To make CHERRY-JAM.*

**T**AKE twelve Pound of ston'd Cherries, boil them, break them as they boil; and when you have boiled all the Juice away, and can see the Bottom of the Pan, put in three Pound of Sugar finely beaten, stir it well, and let them have two or three Boils; then put them in Pots or Glasses.

*To dry CHERRIES without Sugar.*

**S**TONE the Cherries, and set them on the Fire, with only what Liquor comes out of them; let them boil up two or three Times, shaking them as they boil; then put them in an earthen Pot; the next Day scald them, and when they are cold lay them on Sieves, and dry them in an Oven not too hot. Twice heating an Oven will dry any Sort of Cherries.

*To*



*To dry C H E R R I E S in Bunches.*

**T**AKE *Kentish* Cherries, or *Morella*, and tye them in Bunches with a Thread, about a Dozen in a Bunch; and when you have dry'd your other Cherries, put the Syrup that they come out of to your Bunches; let them just boil, cover them close, the next Day scald them; and when they are cold, lay them in Sieves in a cool Oven; turn them, and heat the Oven every Day 'till they are dry.



*To make C H E R R Y - P A S T E.*

**T**AKE Cherries, stone and boil them, breaking them well the while, and boil them very dry; and to a Pound of Cherries put a Pound and a Quarter of Sugar, sifted thro' an Hair Sieve; let the Cherries be hot when you put in the Sugar; set it on the Fire 'till the Sugar is well melted; put it in a broad Pan, or earthen Plates; let it stand in the Stove 'till it

C

is

is candy'd; drop it on Glafs, and, when dry on one Side, turn it.



*To preserve* C H E R R I E S.

**E**ITHER *Morella* or *Carnations*, stone the Cherries: To *Morella* Cherries, take the Jelly of white Currants, drawn with a little Water; and run thro a Jelly-bag a Pint and a half of the Jelly, and three Pounds of fine Sugar; set it on a quick Fire; when it boils, scum it, and put in two Pounds of the ston'd Cherries; let them not boil too fast at first, take them off some Times; when they are tender, boil them very fast 'till they jelly, and are very clear; then put them in the Pots or Glassess. The *Carnation* Cherries must have red Currants-Jelly; and if you can get no white Currants, Codling-Jelly will serve for the *Morella*.

*To dry CURRANTS in Bunches or  
loose Sprigs.*

**W**HEN your Currants are ston'd and ty'd up in Bunches, take to a Pound of Currants a Pound and half of Sugar; to a Pound of Sugar put half a Pint of Water; boil your Syrup very well, and lay the Currants into the Syrup; set them on the Fire, let them just boil, take them off, and cover them close with a Paper; let them stand 'till the next Day, and then make them scalding hot; let them stand two or three Days with the Paper close to them; then lay them on earthen Plates, and sift them well with Sugar; put them into a Stove; the next Day lay them on Sieves, but not turn them 'till that Side dries, then turn them, and sift the other Side: When they are dry lay them between Papers.

*To make* CURRANT CLEAR-CAKES.

**S**TRIP the Currants, wash them, and to a Gallon of Currants put about a Quart of Water; boil it very well, run it thro' a Jelly-bag; to a Pint of Jelly put a Pound and half of Sugar, sifted thro' an Hair Sieve; set your Jelly on the Fire, let it just boil; then shake in the Sugar, stir it well, set it on the Fire, and make it scalding hot; then put it thro' a Strainer in a broad Pan, to take off the Scum, and fill it in Pots: When it is candy'd, turn it on Glafs 'till that Side be dry; then turn it again, to dry on the other Side.

Red and white Currants are done the same Way; but as soon as the Jelly of the White is made, you must put it to the Sugar, or it will change Colour.

*To preserve* RED CURRANTS.

**M**ASH the Currants, and strain them thro' a thin Strainer; take a Pint of Juice, a Pound and half of Sugar, and six Spoonfuls of Water; let it boil up, and scum it very well; then put in half a Pound of ston'd Currants; boil them as fast as you can, 'till the Currants are clear and jelly very well; put them in Pots or Glassess, and, when they are cold, paper them as other Sweet-meats. Stir all small Fruit as they cool, to mix it with the Jelly.

*To make* CURRANT-PASTE, *either Red or White.*

**S**TRIP the Currants, and put a little Water to them, just to keep them from sticking to the Pan; boil them well, and rub them thro' a Hair Sieve: To a Pint of Juice put a Pound and a half of Sugar sifted; but first boil the Juice after it is  
 strain'd,



strain'd, and then shake in your Sugar: Let it scald 'till the Sugar is melted; then put it in little Pots in a Stove, and turn it as other Paste.



*To preserve* WHITE CURRANTS.

**T**AKE the large white Currants, not the Amber-colour'd, strip them, and to two Quarts of Currants put a Pint of Water; boil them very fast, and run them thro' a Jelly-bag; to a Pint of Juice put in a Pound and half of Sugar, and half a Pound of ston'd Currants; set them on a quick Fire, let them boil very fast, 'till the Currants are clear and jelly very well; then put them in Pots or Glasses; stir them as they cool, to make the Currants mix with the Jelly: Paper them down when almost cold.

*To preserve* RASBERRIES.

**T**AKE the Juice of red and white Rasberries; (if you have no white Rasberries, use half Codling-Jelly) put a Pint and half of the Juice to two Pound of Sugar; let it boil, scum it, and then put in three Quarters of a Pound of large Rasberries; let them boil very fast, 'till they jelly and are very clear; don't take them off the Fire, for that will make them hard; a Quarter of an Hour will do them. after they begin to boil fast; then put them in Pots or Glassses: Put the Rasberries in first, then strain the Jelly from the Seeds, and put it to the Rasberries. When they begin to cool, stir them, that they may not all lye upon the Top of the Glassses; and when they are cold, lay Papers close to them; first wet the Paper, then dry it in a Cloth.

*To make JAM of RASBERRIES.*

**T**AKE the Rasberries, mash them, and strain half; put the Juice to the other half that has the Seeds in it; boil it fast for a Quarter of an Hour; then to a Pint of Rasberries put three Quarters of a Pound of Sugar, and boil it 'till it jellies: Put it into Pots or Glasses.

*To make RASBERRY-PASTE.*

**M**ASH the Rasberries, strain half, and put the Juice to the other half with the Seeds; boil them fast for a Quarter of an Hour; and to a Pint of Rasberries put half a Pint of red Currants, boil'd with very little Water, and strain'd thro' a thin Strainer, or Hair Sieve; let the Currants and Rasberries boil together a little while: Then to a Pint of Juice put a Pound and a Quarter of sifted Sugar; set it over the Fire, let it scald, but not boil; fill

fill it in little Pots, set it in the Stove 'till it is candy'd, then turn it out on Glasses, as other Cakes.



*To make* RASBERRY CLEAR-CAKES.

**T**AKE half Rasberries and half white Currants, almost cover them with Water; boil them very well a Quarter of an Hour, then run them thro' a Jelly-bag, and to every Pint of Jelly have ready a Pound and half of fine Sugar, sifted thro' an Hair Sieve; set the Jelly on the Fire, let it just boil, then shake in your Sugar, stir it well, and set it on the Fire a second Time, 'till the Sugar is melted; then lay a Strainer in a broad Pan to prevent the Scum, and fill it into Pots: When it is candy'd, turn it on Glass, as other Clear-Cakes.

*To make RASBERRY-DROPS.*

**M**ASH the Rasberries, put in a little Water, boil and strain them, then take half a Pound of fine Sugar, sifted thro' an Hair Sieve; just wet the Sugar to make it as thick as a Paste; put to it twenty Drops of Spirits of Vitriol, set it over the Fire, making it scalding hot, but not to boil: Drop it on Paper it will soon be dry; if it will not come off easily, wet the Paper. Let them lye a Day or two on the Paper.

*To dry APRICOCKS.*

**T**AKE four Dozen and a half of the largest Apricocks, stone them and pare them; cover them all over with four Pound of Sugar finely beaten; put some of the Sugar on them as you pare them, the rest after: Let them lye four or five Hours, 'till the Sugar is almost melted; then set them on a slow Fire 'till quite melted; then boil them, but



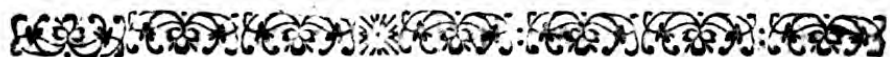
but not too fast. As they grow tender, take them out on an earthen Plate 'till the rest are done; then put in those that you laid out first, and let them have a Boil together: Put a Paper close to them, and let them stand a Day or two; then make them very hot, but not boil; put the Paper on them as before, and let them stand two Days, then lay them on earthen Plates in a Stove, with as little Syrup on them as you can; turn them every Day 'till they are dry, and scrape off the Syrup as you turn them; lay them between Paper, and let them not be too dry before you lay them up.



*To dry APRICOCKS in Quarters  
or Halves.*

**T**AKE four Pound of the Halves or Quarters, pare them, and put to them three Pound of Sugar fine beaten; strew some on them as you pare them, and cover them with the rest; let them lye four or five Hours; afterwards set them on a slow Fire, till the Sugar is melted; then boil them, but

not too fast, 'till they are tender, taking out those that are first tender; and putting them in again, let them have a Boil together; then lay a Paper close to them, scald them very well, and let them lye a Day or two in the Syrup: Lay them on earthen Plates, with as little Syrup to them as you can, turning them every Day 'till they are dry; at last, lay them between Paper in Boxes.



*To make* PARING-CHIPS.

**A**S you pare your Apricocks, save the clearest Parings, and throw a little Sugar on them; half a Pound is sufficient to a Pound of the Parings; set them on the Fire, let them just boil up, and set them by 'till the next Day; drain the Syrup from them, and make a Syrup with a Pound of Sugar and almost half a Pint of Water; boil the Sugar very well, and put as much to the Chips when it is cold as will cover them; let them stand in the Syrup all Night, and the next Day make them scalding hot; and when they are cold,

cold, lay them out on Boards, sift them with Sugar, and turn them on Sieves.



*To preserve* APRICOCKS.

**T**AKE four Dozen of large Apricocks, stone and pare them, and cover them with three Pound of fine beaten Sugar, strewing some on as you pare them; let them stand, at least, six or seven Hours, then boil them on a slow Fire 'till they are clear and tender; if some of them are clear before the rest, take them out, and put them in again when the rest are ready. Let them stand, with a Paper close to them, 'till the next Day; then make Codling-Jelly very strong: Take two Pints of Jelly, two Pound of Sugar, boil it 'till it jellies; and whilst it is boiling, make your Apricocks scalding hot, and put the Jelly to your Apricocks, and boil them together, but not too fast. When the Apricocks rise in the Jelly, and they jelly very well, put them into Pots or Glasses, with Papers close to them.

*To make* APRICOCK CLEAR-  
CAKES.

**T**AKE about three Dozen of Apricocks, pare them, and put thereto a Pound of fine Sugar, and boil them to Pieces; then put to them two Quarts of Codling-Jelly, boil them together very fast for a Quarter of an Hour; run it thro' a Jelly-bag, and to a Pint of Jelly put a Pound and half of Sugar, sifted thro' a Hair Sieve; while the Jelly boils, shake in your Sugar, and let it scald 'till the Sugar is melted; then put it thro' a thin Strainer, in a broad earthen Pan; fill it in Pots, and dry it as other Clear-Cakes. If you would have some with Pieces in them, cut some of your dry'd Quarters small; and when the Strainer has taken off the Scum, take some of the Jelly in a Pan, put in the Pieces, make it scalding hot again, and fill it out.

*To make APRICOCK-PASTE.*

**T**AKE two Pound of Apricocks par'd, and a Pound of Sugar fine beaten, let them lye in the Sugar 'till it is melted; then boil it well and mash it very small; put to it two Pints of Codling-Jelly; let it boil together; and to a Pound of it put a Pound and a Quarter of sifted Sugar; let your Paste boil before you put your Sugar to it, then let it scald 'till the Sugar is melted; fill it in Pots, and dry it in the Stove, turning it as other Paste.

*To make APPLE-JELLY for all Sorts of SWEET-MEATS.*

**L**ET your Water boil in the Pan you make it in; and when the Apples are par'd and quarter'd, put them into the boiling Water; let there be no more Water than just to cover them, and let it boil as fast as possible; when the Apples are all to Pieces, put in about a Quart of Water more; let  
it



it boil at least half an Hour; and then run it thro' a Jelly-bag : In the *Summer*, Codlings are best; in *September*, Golden Runnets and *Winter* Pippins.



*To make* APRICOCK-JAM.

**T**AKE two Pound of Apricocks par'd, and a Pint of Codling-Jelly, boil them very fast together 'till the Jelly is almost wasted; then put to it a Pound and half of fine Sugar, and boil it very fast 'till it jellies; put it into Pots or Glasses. You may make fresh Clear-Cakes with this, and Pippin-Jelly, in the *Winter*.



*To preserve* GREEN JENNITINS.

**C**UT out the Stalk and Nose, and put them in cold Water on a Coal-Fire 'till they peel; then put them in the same Water, and cover them very close; set them on a slow Fire 'till they are green and tender; then, to a  
 Pound



let them stand all Night in fresh hot Water; the next Day have ready as much clarify'd Sugar as will cover them; drain your Plums, put them into the Syrup, and give them two or three Boils; repeat it two or three Days, 'till they are very clear; let them stand in their Syrup above a Week; then lay them out on Sieves, in a hot Stove, to dry: If you would have your Plums green very soon, instead of Allom, take Verdigrice finely beaten, and put in Vinegar; shake it in a Bottle, and put it into them when the Skin cracks; let them have a Boil, and they will be very soon green; you may put some of them in Codling-Jelly, first boiling the Jelly with the Weight in Sugar.



*To dry* AMBER, *or any* WHITE  
PLUMS.

**S**LIT your Plums in the Seam; then make a thin Syrup. If you have any Apricock-Syrup left, after your Apricocks are dry'd, put a Pint of Syrup to two Quarts of Water; if  
you

you have none, clarify single-refin'd Loaf-Sugar, and make a thin Syrup; Make the Syrup scalding hot, and put in the Plums; there must be so much Syrup as will more than cover the Plums; they must be kept under the Syrup, or they will turn red: Keep them in a Scald 'till they are tender, but not too soft; then have ready a thick Syrup of the same Sugar, clarify'd and cold, as much as will cover the Plums; let them boil, but not too fast, 'till they are very tender and clear, setting them sometimes off the Fire; then lay a Paper close to them, and set them by 'till the next Day; then boil them again 'till the Syrup is very thick; let them lye in the Syrup four or five Days, then lay them on Sieves to dry: You may put some in Codling-Jelly, first boiling the Jelly with the Weight in Sugar, and put in the Plums hot to the Jelly. Put them in Pots or Glasses.

*To dry* BLACK PEAR-PLUMS, *or*  
MUSCLES, *or the* GREAT MOGULS.

**S**TONE your Plums, and put them in a large earthen Pot; make a Syrup with a Pound of single-refin'd Sugar and three Pints of Water; or if you have the Syrup the white Plums are dry'd out of, thin it with Water, it will do as well as Sugar; boil your Syrup well, and when it is cold enough to hold your Hand in it, put it to the Plums; cover them close, and let them stand all Night; heat the Syrup two or three Times, but never too hot; when they are tender, lay them on Sieves, with the Slit downwards to dry; put them in the Oven, made no hotter than it is after Bread or Pyes come out of it; let them stand all Night therein; then open them and turn them, and set them in a cool Oven again, or in an hot Stove, for a Day or two; but if they are too dry, they will not be smooth; then make a Jam to fill them with. Take ten Pound of Plums, the same Sort of your Skins, cut them off the Stones,  
put



put to them three Pound of Powder-Sugar; boil them on a flow Fire, keeping them stirring 'till it's so stiff, that it will lye in a Heap in the Pan; it will be boiling at least four or five Hours; lay it on Earthen Plates; when it is cold, break it with your Hands, and fill your Skins; then wash every Plum, and wipe all the Clam off with a Cloth: As you wash them, lay them on a Sieve; put them in the Oven, make your Oven as hot as for your Skins; let them stand all Night, and they will be blue in the Morning. The great white Mogul makes a fine black Plum; stone them, and put them in the Syrup with or after the black Plum; and heat the Syrup every Day, 'till they are of a dark Colour; they will blue as well as the Muscles, and better than the black Pear-Plums. If any of these Plums grow rusty in the *Winter*, put them into boiling hot Water; let them lye no longer than to be well wash'd: Lay them on a Sieve, not singly, but one on the other, and they will blue the better: Put them in a cool Oven all Night, they will be as blue and fresh as at first,

*To preserve* BLACK PEAR-PLUMS  
or DAMASCENES.

**T**AKE two Pound of Plums, and cut them in the Seam; then take a Pint and half of Jelly, made of the same Plum, and three Pound and a half of Sugar; boil the Jelly and Sugar, and scum it well; put your Plums in a Pot; pour the Jelly on them scalding hot: When they are almost cold, heat them again; so do 'till they are tender, and then let them stand two or three Days, heating them every Day; then boil them 'till they look clear and jelly: Don't boil them too fast.



*To preserve* WHITE PEAR-PLUMS.

**S**LIT your Plums, and scald them in a thin Syrup; as for drying them, put them in a thick Syrup of clarify'd Sugar, as much as will cover them; let them boil very slow, 'till they are very clear, sometimes setting them  
off

off the Fire: They must have the Weight, or something more, of clarify'd Sugar in the Syrup: When they are very tender and clear, put to a Pound of Plums (when they are raw) a Pint of Apple-Jelly, and a Pound of fine Sugar, and boil it 'till it jellies; before your Plums are cold put them into the Jelly, but not above half the Syrup they were boil'd in, and boil them together 'till they jelly well: Put them in Pots or Glassés, with Papers close to them. You may keep some of them in Syrup, and put them in Jelly as you use them.



*To make* WHITE PEAR-PLUM  
CLEAR-CAKES.

**T**AKE a good Quantity of white Pear-Plums, as many as you think will make three Pints, with as much boiling Water as will cover them; boil them very fast, 'till they are all to Pieces; then have ready three Pints of Apple - Jelly, and put it to the Plums, boiling them very fast together; then

then run it thro' a Jelly-bag: To a Pint put a Pound and half of sifted Sugar; first boil the Jelly, and shake in the Sugar; let it scald on the Fire 'till it is melted; put it in Pots in the Stove; dry and turn it as other Clear-Cakes.



*To make WHITE PLUM-PASTE.*

**T**AKE a Pound of fine Sugar, and a Pint of Water, or more, as the Quantity you intend to make requires; set it on the Fire, let it boil, and set a Pan of Water to boil; when it boils, put in your Plums; let them just boil, and then take them out with a Ladle, as they slip their Skins off; take off the Skins, and put the Plums into the Syrup; do this as fast as you can, that they may not turn: Boil them all to Pieces; and to a Quart of Plums put a Pint of Apple-Jelly; boil them well together, and rub it thro' a Hair Sieve; to a Pint of this put a Pound and a half of sifted Sugar; let the Jelly boil before you  
shake

shake the Sugar, and let it scald 'till the Sugar is well melted; skin it, put it in Pots, and dry it in the Stove.



*To make* RED PLUM CLEAR-  
CAKES.

**T**AKE white Pear-Plums, half White and half Black, or if you have no Black, one third of Damfins, and as much Water as will cover them; boil them very well; and to a Quart of the Plums put a Quart of Apple-Jelly; boil them very well together; run it thro' a Jelly-bag; to a Pint of the Jelly put a Pound and Half of Sugar; let the Jelly boil, then shake in the Sugar; let it scald, but not boil; put it thro' a thin Strainer in a broad Pan, to take off the Scum, and put it in Pots in a Stove: When it is candy'd, turn it as other Clear-Cakes: You may make it paler or redder, as you best like, with more or less black Plums.



*To make RED PLUM-PASTE.*

**T**AKE half white and half red Plums, as you did for the Clear-Cakes; boil them with as much Water as will cover them; then, to a Quart of Plums put a Pint of Apple-Jelly; let them boil well together; rub it thro' an Hair Sieve; to a Pint of Jelly put in a Pound and half of Sugar; boil the Jelly, and shake in the Sugar; let it scald 'till the Sugar is melted, skin it well, and fill in Pots; dry it as other Cakes: You may put some of this in Plates, and make Fruit-Jambals.



*To dry PLUMS like the FRENCH PLUMS, with Stones in them.*

**W**HEN you have laid out all your Plums that are to be stopt, put white Pear-Plums, or any large black Plums, in an Earthen Pot, and make your Plum-Syrup almost scalding hot; put it to the  
Plums,

Plums, and scald the Syrup every Day, 'till the Plums are tender and red; then lay them on Sieves, and dry them in an Oven, turning them every Day 'till they are dry; then lay them between Papers, and keep them in a dry Place.



*To dry PEACHES.*

**S**TONE the largest white *Newington* Peaches, and pare them, and have ready a Pan over the Fire with boiling Water; put in the Peaches, and let them boil 'till they are tender; then lay them on a Sieve to drain out all the Water; weigh them, and lay them in the Pan you boil them in, and cover them with their Weight in Sugar; let them lye two or three Hours; then boil them 'till they are clear, and the Syrup pretty thick; set them by cover'd, with a Paper close to them; the next Day scald them very well, setting them off the Fire and on again, 'till the Peaches are thorough hot; repeat this for three Days; then lay them on

Plates to dry, and turn them every Day 'till dry.

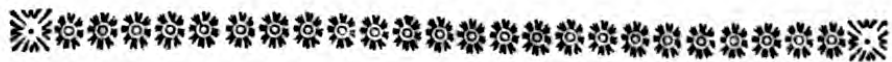


*To make* P E A C H - C H I P S .

**P**ARE the Peaches, and cut them in thin Chips; to four Pound of Chips put three Pound and a Half of fine beaten Sugar; let the Sugar and Chips lye a little while, 'till the Sugar is well melted, then boil them fast 'till they are clear; about half an Hour will do them enough; set them by 'till the next Day, then scald them very well two Days, and lay them on earthen Plates in a Stove; sift on them fine Sugar, through a Lawn Sieve; turn them every Day, sifting them 'till almost dry; then lay them on a Sieve a Day or two more in the Stove: Lay them in a Box close together, and when they have lain so a Week, pick them asunder, that they may not be in Lumps.

*To preserve or dry* NUTMEG-PEACHES.

**P**EEL the Peaches, and put them in boiling Water; let them boil a Quarter of an Hour; lay them to drain, weigh them, and to a Pound of Peaches put a Pound of fine Sugar beaten very small; when the Sugar is pretty well melted, boil them very fast 'till they are clear; set them by 'till they are cold; then scald them very well; take to every Pint of Peach a Pint of Codling-Jelly and a Pound of Sugar; boil it 'till it jellies very well, then put in the Peaches and half the Syrup; let them boil fast; then put them in Pots or Glasses: If you wou'd dry them, scald them three or four Days, and dry them out of their Syrup.



*To preserve* CUCUMBERS.

**T**AKE Cucumbers of the same Bigness that you wou'd to pickle; pick them fresh, green, and free from Spots; boil them in Water 'till they  
are

are tender ; then run a Knitting-needle through them the long Way, and scrape off all Roughness ; then green them, which is done thus : Let your Water be ready to boil, take it off, and put in a good Piece of Roach-Allum ; set it on the Fire, and put in the Cucumbers ; cover them close 'till you see they look green ; weigh them, and take their Weight in single-refin'd Sugar clarify'd ; to a Pound of Sugar put a Pint of Water ; put your Cucumbers in ; boil them a little close-cover'd ; set them by, and boil them a little every Day for four Days ; then take them out of your Syrup, and make a Syrup of double-refin'd Sugar, a Pound of Sugar and half a Pint of Water to every Pound of Cucumbers ; put in your Cucumbers, and boil them 'till they are clear ; then put in the Juice of two or three Lemmons, and a little Orange-flower-water, and give them a Boil altogether : You may either lay them out to dry, or keep them in Syrup ; but every Time you take any out, make the other scalding hot, and they will keep two or three Years.



*To dry GREEN FIGS.*

**T**AKE the white Figs at the full Bigness, before they turn Colour; slit them at the Bottom; put your Figs in scalding Water; keep them in a Scald, but not boil them 'till they are turn'd yellow; then let them stand 'till they are cold; they must be close cover'd, and something on them to keep them under Water; set them on the Fire again, and when they are ready to boil, put to them a little Verdigrease and Vinegar, and keep them in a Scald 'till they are green; then put them in boiling Water; let them boil 'till they are very tender; drain them well from the Water, and to every Pound clarify a Pound and Half of single-refin'd Sugar, and when the Sugar is cold put in the Figs; let them lye all Night in the cold Syrup; the next Day boil them 'till they are very clear, and the Syrup thick, and scald them every Day for a Week; then lay them to dry in a Stove, turning them every Day; weigh your Figs when they are raw; and when you clarify your Sugar, put  
half

half a Pint of Water to a Pound of Sugar: If your Figs grow too dry, you may put them in their Syrup again; they will look new to the End of the Year.



*To dry* BLACK FIGS.

**W**Eigh the Figs, and slit them at the Bottom; put them into boiling Water, and boil them 'till they are very tender; drain them well from the Water; then make a Syrup of clarify'd single-refin'd Loaf-Sugar, with their Weight, and half a Pint of Water to a Pound of Sugar; when the Syrup is cold put in your Figs; let them lye all Night; the next Day boil them 'till they are very clear, and scald them every Day 'till the Syrup is very thick; then lay them out as you use them; but heat the Syrup after you have taken some out, or they will not keep: If they grow too dry, you may put them in the Syrup again, scalding the Syrup.

*To preserve* GRAPES.

**P**EELED the Grapes and stone them; put them in a Pan, cover them very close; first let them boil, and set them sometimes on and off the Fire, 'till they are very green; then drain all the Juice from them; and to a Pint of Grapes put a Pound and a Half of Sugar, and half a Pint of Apple-Jelly; let them boil very fast 'till they are clear, and jelly very well: Put them in Pots or Glassess, with Paper close to them.

*To dry* GRAPES.

**T**AKE the large Bell-Grapes, just before they are ripe; stone them in Bunches, and put them into scalding Water, covering them close with Vine-Leaves, and a Cover on the Pan; keep them in a Scald, putting them on and off the Fire 'till they are green; then give them a Boil in the Water, drain them on a Sieve, and to every Pound  
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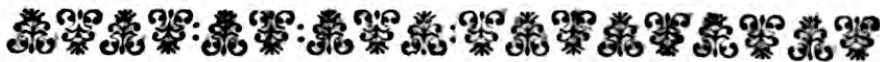
of Grapes make a thick Syrup of a Pound and a Half of clarify'd Sugar; and when the Syrup is cold, put in the Grapes, and scald them every Day 'till the Syrup is thick, but never let them boil; then lay them out on Earthen Plates, and sift them very well with Sugar; dry them in a Stove, and turn and sift them every Day.



*To dry BARBERRIES.*

**T**AKE Barberries, stone them, and tye them in Bunches, or loose in Sprigs, which you please; weigh them, and to every Pound of Barberries clarify two Pound of Sugar; make your Syrup with something more than half a Pint of Water to a Pound of Sugar; put the Barberries into the Syrup when it is scalding hot; set it on the Fire, and let them just boil; then set them by, with a Paper close to them; the next Day make them scalding hot, doing so for two Days; but be sure they never boil after the first Time; when they are cold, lay them  
out

out on Earthen Plates; sift them well with Sugar, and the next Day turn them on a Sieve; sift them again, and turn them every Day 'till they are dry: Your Stove must not be too hot.



*To preserve* BARBERRIES.

**S**TONE the Barberries in Sprigs; and to a Pound of Barberries make a Syrup of a Pound and a Half of fine Sugar, with half a Pint of Water to a Pound of Sugar: Put the Barberries in the Syrup, and let them have a Boil; scald them every Day for four or five Days, but don't let them boil: Put them in a Pot, and when you use any, heat the rest, or they will not keep.



*To make* BARBERRY-DROPS.

**T**AKE a good Quantity of Barberries, strip them off the Stalks; put to them a little Water, to keep them





from Burning; boil them, and mash them as they boil, till they are very dry; then rub them through an Hair Sieve, and afterwards strain them through a Strainer, that there may be none of the black Noses in it; make it scalding hot, and to half a Pint of the Pulp put a Pound of the sifted Sugar; let it scald, and drop it on Boards or Glassses; then put it in a Stove, and turn it when it is candy'd.



*To make* WHITE QUINCE-  
MARMALLET.

**P**ARE Quinces, and quarter them, putting as much Water as will cover them, and boil them all to Pieces to make Jelly; run it through a Jelly-bag; then take a Pound of Quince, pare, quarter, and cut out all the Hard of it; and to a Pound of Quinces put a Pound and a Half of Sugar fine beaten, and half a Pint of Water, and let it boil 'till it is very clear; keep it stirring, and it will  
break

break as much as shou'd be; when the Sugar is boil'd to be very thick, almost a Candy, put in half a Pint of Jelly, and let it boil very fast 'till it jellies: As soon as you take it off, put in the Juice of a Lemon; skim it well, and put it in Pots or Glassēs: It is the better for having Lumps in it.



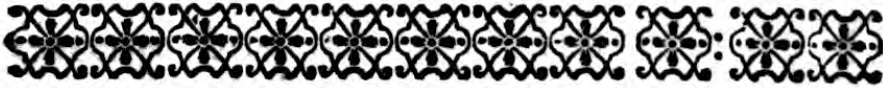
*To make* RED QUINCE-MAR-  
MALET.

**P**ARE the Quinces, quarter them, and cut out all that is hard; to a Pound of Quinces put in a Pound and a Half of Sugar, and half a Pint of Juice of Barberries, boil'd with Water, as you do Jelly, or other Fruit; boil it very fast, and break it very small; when it is all to Pieces, and jellies, it is enough: If you wou'd have the Marmalet of a very fine Colour, put a few black Bullace to the Barberries when you make the Jelly.

*To preserve* W H O L E Q U I N C E S.

**T**AKE a Pound of Quince par'd and quarter'd, cut out all the Hard, put to it a Pound of fine Sugar and half a Pint of Water, and let it boil very fast 'till it is all to Pieces; take it off the Fire, and break it very well, that there be no Lumps in it; boil it 'till it is very thick and well jelly'd; then take fine Muslin, and put your Quinces into it, and tye it up round. This Quantity will make three Quinces. Set them into three Pots, or *China* Cups, that will just hold one; cut off the Stalk-End of the Quince, and put it in the Pot or Cup, to make a Dent in the Quince, that it may be like a whole Quince; let them stand two or three Days, that they may be very stiff; take them out of the Muslin, and make a strong Jelly with Apples and Quinces: Take two Pints of Jelly and two Pound of Sugar, boil it fast 'till it jellies very well; then put in the Quinces, and let them have two or three Boils to make them hot; put them  
in

in Pots or Glasse, with Paper close to them.



*To make* QUINCE-CHIPS.

**P**ARE the Quinces, and slice them into Water; put them into boiling Water; let them boil fast 'till they are very tender, but not so soft as to break them: Take them out with a Skimmer, lay them on a Sieve 'till they are well drain'd, and have ready a very thick Syrup of clarify'd Sugar; put them into as much as will cover them, then boil them 'till they are very clear, and the next Day scald them; and if you see they want Syrup, put in a Pint more, but let it be very thick: Scald them twice more, then lay them out on Earthen Plates in a Stove, sift them well with Sugar: Turn them and sift them 'till they are dry.

*To make QUINCE-PASTE.*

**P**ARE the Quinces, and quarter them; to a Pound of Quince put half a Pound of Sugar and half a Pint of Water; boil it fast 'till the Quinces are all to Pieces; then rub it very fine, 'till there be no Lumps in it, and put to it a Pint of Jelly of Quince, boil'd with as much Water as will cover them, and run through a Jelly-bag; boil the Quinces Jelly together, and to a Pint of it put a Pound and a Quarter of fine Sugar; let it scald, but not boil, 'till the Sugar is melted; skim it, and put it in the Stove; turn it when it is candy'd; twice turning will do.

*To make QUINCE CLEAR-CAKES.*

**P**ARE, quarter, and boil the Quince with as much Water as will cover it, putting in a little more  
as





Pippins put two Pound of Sugar and three Quarters of a Pint of Water, boil the Sugar and skim it; put in the Pippins and the Orange-Rind cut into thin Slices; let them boil as fast as they can 'till the Sugar is very thick, and almost a Candy; then put in a Pint of the Pippin-Jelly, and boil them very fast 'till they jelly very well; then put in the Juice of a Lemmon, give it one Boil, and put them in Pots or Glasse, with the Orange mix'd with them. The *Kentish* Pippins are better in Quarters than whole.



*To preserve* WHOLE ORANGES  
or LEMMONS.

**R**ASP them very thin, just the Outside Rind off; lay them in Water twenty four Hours; then set them on the Fire with a good Quantity of Water; let them boil 'till they are very tender; then put them in cold Water again, and let them lye two Days; the Lemmons need not lye but one Day; then, to four Oranges or Lemmons put  
two

two Pound of fine Sugar and a Pint of Water ; boil and skim it, and when it is cold, put in the Oranges or Lemmons, and let them lye four or five Days in cold Syrup ; then boil them 'till they are clear ; set them by in an Earthen Pan a Day or two more ; then boil them again, and put them in Jelly, thus: Take Pippin-Jelly, and to a Pint put a Pound of fine Sugar ; boil it 'till the Jelly is very strong ; then heat your Oranges, and put them to the Jelly, with half their Syrup ; boil them very fast a Quarter of an Hour ; when you take them off the Fire, put in the Juice of two or three Lemmons ; put them in Pots that will hold the Jelly : To four Oranges you may put one Pint and a Half of Jelly, and one Pound and a Half of Sugar. Lemmons must be done by themselves. *Sevil* Oranges and *Malaga* Lemmons are best.

*To dry* ORANGES *in* KNOTS, *or*  
LEMMONS.

**R**ASP the Oranges or Lemmons with a sharp Knife, as thin and as small as you can, and break the Rasping as little as you can, that the Outside Rind may make but two or three Knots; then cut the Oranges, and pick out all the Meat; and the white Rind makes another Sort of Knots: Let both the Rinds lye two Days in a Sieve, or broad Pan, before you boil them, or they will break; then put them in cold Water, and boil them about an Hour; let them drain well from the Water, and clarify as much single-refin'd Sugar as will cover them very well; when the Syrup is cold put them in, and let them stand four or five Days; dry them out as you use them; and when you take any out to dry, boil them which you leave in the Syrup. They must be candy'd out thus: Take as many as you desire to dry; the white Halves must be cut in Rings, or Quarters, as you like them; then  
take

take as much clarify'd Sugar as will cover them ; boil them very fast a great while, 'till the Sugar shall blow, which you may see, if you put in a Ladle with Holes, and blow thro', you will see the Sugar fly from the Ladle ; then take it off, and rub the Candy against the Pan Sides, and round the Bottom, 'till the Sugar looks Oily ; then put them out on a Sieve, to let the Sugar run from them ; and as quick as possible lay them in Knots on another Sieve ; set them in a Stove, they will be dry in an Hour or two : If you do but a few at a Time, the Syrup you put to them at first will do them out. Whole Oranges or Lemmons are done the same Way, only boil the whole after they are rasp'd, and cut a Hole at the Top, and pick out all the Meat after they are boil'd, and before they are put in the Syrup ; and when they are laid on a Sieve to dry, put the Piece in again.



*To make CHINA CHIPS.*

**C**UT the Rind of *China* Oranges in long Chips, but very thin, and with none of the White; boil them in Water 'till they are very tender; then drain them, and put them into a very thick cold Syrup of clarify'd Sugar; let them lye a Day or two; then scald them, and when they are cold lay them to dry on Earthen Plates in a Stove. *Sevil* Oranges will do the same Way, if you like them with a little Sugar, and very bitter.

*To make ORANGE-PASTE.*

**R**ASP the Oranges, and you may make the Outside for Knots; then cut the Oranges, and pick out all the Meat, and all the Stones from the Meat; boil the white Rinds very tender, drain them well, and beat them fine; to a Pint and half of the Meat put a Pound of the beaten Rind; mix it well, make it scalding hot; then put  
in

in three Pound of fine Sugar sifted thro' an Hair Sieve; stir it well in, and scald it 'till the Sugar is well melted; then put in the Juice of three large Lemmons: Put the Paste in flat Earthen Pans, or deep Plates; set it in the Stove 'till it is candy'd; then drop it on Glasses: Let what is too thin to drop stand 'till 'tis candy'd again: Once turning will dry it. *Sevil Oranges* make the best.



*To make* ORANGE-DROPS.

**T**AKE about a Dozen Oranges, squeeze out the Juice, boil the Rind very tender, cut out most of the White, and beat the yellow Rind very fine; rub it thro' an Hair Sieve, and to a Pound of the Pulp put a Pound and a Half of fine Sugar, sifted thro' an Hair Sieve; mix it well in, and put in the Juice 'till you make it thin enough to drop from a Tea-Spoon: Drop it on Glasses, and set it by the Fire; let it stand there about two Hours, and then put it in a Stove; the  
next

next Day turn it: it will be dry in twenty four Hours.



*To make* ORANGE-MARMALET.

**R**ASP the Oranges, cut out the Meat, boil the Rinds very tender, and beat them very fine; then take three Pound of fine Sugar and a Pint of Water, boil and skim it; then put in a Pound of Rind, boil it fast 'till the Sugar is very thick; then put in a Pint of the Meat of the Orange, (the Seeds being pick'd out) and a Pint of very strong Pippin-Jelly; boil all together very fast, 'till it jellies very well, which will be half an Hour; then put it in Pots or Glasses, with Papers close to it.



*To make* ORANGE or LEMMON CLEAR-CAKES.

**M**AKE a very strong Pippin-Jelly; when it is run thro' a Jelly-bag, take a Quart of Jelly, and the Meat

Meat of three or four Oranges, boil them together, and rub it thro' a Jelly-bag again; then take a Quarter of a Pint of Orange-Juice, a Quarter of a Pound of fine Sugar, and let it have a Boil; then put it into your Jelly, but first measure your Jelly; put half the Syrup of the Oranges to a Pint of Juice, and the Outside of an Orange, boil'd in two or three Waters, and shred very fine; make them scalding hot together; then to a Pint of Jelly take a Pound and a Half of Sugar, boiling the Sugar to a Candy; then put in your Jelly, but not altogether; because if it all boil in the hot Sugar, it will not dry: As soon as it has done boiling, put in the rest; set it over the Fire 'till all the Candy is well melted; but take Care it does not boil; then fill it in little Pots, dry and turn it on Glasses, as other Clear-Cakes. Lemmons are done the same Way.

*To make* POMEGRANATE CLEAR-  
CAKES.

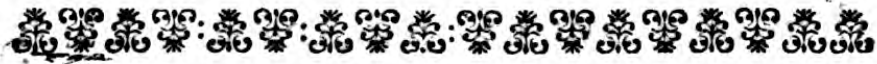
**M**AKE a strong Pippin-Jelly, and slice a Lemmon into it, Rind and all; boil it well, and run it thro' the Jelly-bag again; then colour it as you like it: To a Pint of the Jelly take half a Quarter of Orange-Syrup, made as for Orange Clear-Cakes; let it have a Boil together, and boil a Pound and a Half of Sugar to a Candy; put your Jelly to the Candy, a little at a Time, 'till the Sugar has done boiling, then put in all the rest; scald it 'till the Candy is well melted, fill it in Pots, and dry it as other Clear-Cakes.

The Colour is made thus: Take as much Carmine as you can have for Half-a-Crown, put to it two Ounces of Sugar, and as much Water as will wet it; give it a Boil, and then colour your Jelly with it.





enough on them, dip them in the Syrup that runs from them; they must not have dry Sugar on them, but only a Gloss; before they are quite dry, fill them with the Meat; set them on a Sieve, to dry in a Stove, which will be in a Day or two.



*To preserve CITRONS.*

**T**AKE the largest *Malaga* Citrons, cut them in four Quarters, scrape the Rind a little, but not all the Yellow off; cut out all the Meat; lay them in Water all Night; then boil them very tender, and lay them in Water another Night; then drain them very well, and to three Pound of Citron take four Pound of fine Sugar and two Quarts of Water; make the Sugar and Water just warm, put in the Citron, boil it half an Hour, and set it by 'till the next Day; then boil it 'till it is very clear, and put in a Pound more of Sugar, just wet with Water, boiling it fast 'till it is melted:  
Put

Put in the Juice of four Lemmons, and put it up in large Pots.



*To make CITRON MARMALLET.*

**B**OIL the Citron very tender, cut off all the yellow Rind, beat the White very well in a Tray, or wooden Bowl, shred the Rind, and to a Pound of the Pulp and Rind take a Pound and a Half of Sugar and half a Pint of Water; when it boils, put in the Citron, boil it very fast 'till it is clear; then put in half a Pint of Pippin-Jelly, and boil it 'till it jellies very well; then put in the Juice of a Lemmon: Put it in Pots or Glasses.



*To candy ORANGE-FLOWERS.*

**T**AKE the Flowers full blown, pick the white Leaves, and put them in Water an Hour or two; then put them into boiling Water, letting them boil 'till they are tender; then drain them

them from that Water, and let them lye in cold Water, 'till you make a Syrup of very fine Sugar, as much as you think will cover them; to a Pound of Sugar put three Quarters of a Pint of Water; and when the Syrup is cold, put in the Leaves, and let them lye all Night; scald them the next Day, and let them lye in the Syrup two or three Days; then make a Syrup, (if you have a Pound of the Flowers) with a Pound and Half of fine Sugar and half a Pint of Water; boil and skim it, and when it is cold, drain the Flowers from the thin Syrup, and put them in the Thick; let them lye two or three Days; then make them just hot, and in a Day or two more lay them out on Glasses: Spread them very thin, sift them with fine Sugar, and put them in a Stove: Four or five Hours will dry them on one Side; then scrape them on Paper with the wet Side uppermost, and set them in the Stove 'till they are almost dry; then pick them asunder, and let them be in a Stove 'till they are quite dry: You may put some of them in Jelly, if you like it.

*To make ROCK-SUGAR.*

**T**AKE a red Earthen Pot, that will hold about four Quarts, (those Pots that are something less at the Top and Bottom than in the Middle) stick it pretty thick with the Sticks of a white Wisk, a-cross, one over the other; set it before a good Fire, that it may be very hot against your Sugar is boil'd; then take ten Pound of double-refin'd Sugar finely beaten, the Whites of two Eggs beaten to a Froth in half a Pint of Water, and mix it with the Sugar; then put to it a Quart of Orange-flower-water and three half Pints of Water, setting it on a quick Fire; when it boils thoroughly put in half a Pint of Water more to raise the Scum, and let it boil up again; then take it off and skim it; do so two or three Times, 'till it is very clear; then let it boil, 'till you find it draw between your Fingers, which you must often try, with taking a little in the Ladle; and as it cools, it will draw like a Thread; then put it into the hot Pot, covering it close, and set-



setting it in a very hot Stove for three Days: It must stand three Weeks; but after the three first Days a moderate Fire will do; but never stir the Pots, nor let the Stove be quite cold: Then take it out, and pour out all the Syrup, the Rock will be on the Sticks and the Pot-sides: set the Pots in cold Water, in a Pan, on the Fire, and when it is thorough hot all the Rock will slip out, and fall most of it in small Pieces; the Sticks you must just dip in hot Water, and that will make the Rock slip off; then put in a good Handful of dry Orange-Flowers, and take a Ladle with Holes, and put the Rock and Flowers in it, as much as will make as big a Lump as you wou'd like; dip it in scalding Water, and lay it on a Tin Plate; then make it up in handsome Lumps, and as hollow as you can: When it is so far prepar'd, put it in a hot Stove, and the next Day it will stick together; then take it off the Plates, and let it lye two or three Hours in the Stove; if there be any large Pieces, you may make Bottoms of them, and lay small Pieces on them.

*To make* FRUIT-BISCUIT.

**S**CALD the Fruit, dry it well from the Water, and rub it through a Hair Sieve; stir it in a Pan over a slow Fire, 'till it is pretty dry; the stiffer it is, the better; then take two Pound of fine Sugar, sifted thro' an Hair Sieve, and a Spoonful of Gum-Dragon steep'd very well, and strain'd, and about a Quarter of a Pound of Fruit; mix it well with Sugar, beat it with a Biscuit-Beater, and take the Whites of twelve Eggs, beat up to a very stiff Froth; put in but a little at a Time, beating it 'till it is all in, and looks as white as Snow, and very thick; then drop it on Papers, and put it in an Oven; the Oven must be very cool, and shut up, to make them rise: The Lemmon-Biscuit is made the same Way, only instead of Fruit put in the Juice of three Lemmons; less will make two Pound; it must have Juice enough to make it to a Paste, and the Rinds of two Lemmons grated; and when it is beaten enough,

K

put

put in a little Musk, or Amber, and drop and bake it as other.



*To make all Sorts of SUGAR-PASTE.*

**S**IFT your Sugar thro' a Lawn Sieve, then sift some Starch as fine; to a Pound of Sugar put a Quarter of a Pound of Starch; make it of what Colour you please, into a stiff Paste; putting thereto Gum-Dragon well steep'd in Orange-Flower-Water; beat it well in a Mortar, and make it in Knots or Shells in a Mould or Mofs, with rubbing it thro' an Hair Sieve: The Red must be colour'd with Carmine; the Yellow with Gumboodge, steep'd in Water, and put to the Gum; the Green is made with Yellow Gum, putting to it Stone-Blue steep'd in Water; the Brown with Chocolate, and the Blue with Smalt.

*To make CHOCOLATE-ALMONDS.*

**T**AKE two Pound of fine sifted Sugar, half a Pound of Chocolate grated, and sifted thro' an Hair Sieve, a Grain of Musk, a Grain of Amber, and two Spoonfuls of Ben; make this up to a stiff Paste with Gum-Dragon steep'd well in Orange-Flower-Water; beat it well in a Mortar; make it in a Mould like Almonds; lay them to dry on Papers, but not in a Stove.

*To make WORMWOOD-CAKES.*

**S**IFT fine Sugar thro' an Hair Sieve, and cover it with Carmine; wet it more than a Candy with Water; boil it pretty fast 'till it is almost at a Candy Height; then put in about three Drops of Spirit of Wormwood, and fill it into little Coffins made of Cards; when it boils in the Coffins it is enough; you must not boil above half a Pound at a Time, or less: The

spirit of Wormwood must be that which looks black, and as thick as Oil, and must have two or three Boils in the Cakes after you put it in.



*To make HONYCOMB-CAKES of  
ORANGE-FLOWER-VIOLET of  
COWSLIPS.*

**T**AKE about half a Pound of fine Sugar, sifted thro' an Hair Sieve, wet it more than for a Candy, with Orange-Flower-Water, for the Orange-Flower-Cakes, and fair Water for the other Cakes; boil it almost to Candy Height, and then put in the Leaves of the Flowers; boil them a little in the Candy, or it will be too thin; then put it in Card-Coffins.



*To make ICE ALMOND-CAKES.*

**B**EAT a Pound of Almonds very fine, with Rose-Water, to keep them from Oiling; mix them with half



a Pound of sifted Sugar, make them up into little long or round Cakes, which you like best; put them in a Stove or before a Fire, 'till they are dry on one Side, and then turn them; and when they are dry on both Sides, take very fine Sugar sifted; to a Pound take as much White of Eggs as will just wet it; beat it with a Spoon, and as it grows white put in a little more Egg, 'till it is thin enough to ice the Cakes; then ice first one Side, and when that is dry before the Fire, ice the other: Be sure one Side is dry before you do the other.



*To make* BEAN'D-BREAD.

**B** LANCH half a Pound of Almonds, slice them thin the long Way, lay them in Rose-Water all Night; then drain them from the Water, and set them by the Fire, stirring them 'till they are a little dry and very hot; then put to them fine Sugar sifted, enough to hang about them. (They must not be so wet as to make the Sugar

gar like Paste; nor so dry, but that the Sugar may hang together.) Then lay them in Lumps on Wafer-Paper, and set them on Papers in an Oven, after Puffs, or any very cool Oven that Pies have been baked in.



*To make* O R A N G E *or* L E M M O N -  
P U F F S.

**T**AKE a Pound of fine sifted Sugar, and grate the Outside Rind of two large Oranges or Lemmons; put the Rind to the Sugar, and beat them well together in a Mortar; grind it well with a Pestle, and make it up to a stiff Paste with Gum-Dragon well steep'd; then beat the Paste again, rowl or square it, and bake it in a cool Oven, on Papers and Tin-Plates.

*To make ALMOND-PASTE, either BITTER or SWEET: The BITTER are RATAFEA.*

**B**LANCH and beat a Pound of Almonds; put in just Rose-Water enough to keep them from Oiling; then take a Pound of fine Sugar, and boil it to a Candy; and when it is almost at a Candy Height, put in the Almonds; stir them over a cool Fire 'till it is a very dry stiff Paste, and almost cold, and set it by 'till it is quite cold; then beat it well in a Mortar, and put to it a Pound and a Half of fine sifted Sugar; rub it very well together, and make it up with a Spoonful of well-steep'd Gum-Dragon and Whites of Eggs, whip'd to a Froth; then squirt it, and bake it in a cool Oven; put into the Sweet-Almonds the Rind of a Lemmon grated, but none in the Bitter: If you don't make the first Paste stiff, they will run about the Oven. Bake them on Papers and Tin-Plates.

*To make* LITTLE ROUND RATAFEA-  
PUFFS.

**T**AKE half a Pound of Kernels, or Bitter-Almonds, beat very stiff, and a Pound and a Half of sifted Sugar; make it up to a stiff Paste with White of Eggs whip'd to a Froth; beat it well in a Mortar, and make it up in little Loaves; then bake them in a very cool Oven, on Paper and Tin-Plates.



*To make* BROWN-WAFERS.

**T**AKE half a Pint of Milk and half a Pint of Cream, and put to it half a Pound of brown Sugar; melt and strain it thro' a Sieve; take as much fine Flower as will make one half of the Milk and Cream very stiff, then put in the other Half; stir it all the while, that it may not be in Lumps; then put in two Eggs well beaten, a little Sack, some Mace shred  
fine,

fine, two or three Cloves beaten:  
Bake in Irons.



*To make* ALMOND-LOAVES.

**B**EAT a Pound of Almonds very fine, mix them well with three Quarters of a Pound of sifted Sugar, set them over the Fire, keep them stirring 'till they are stiff, and put in the Rind of a Lemmon grated; make them up in little Loaves, shake them very well in the Whites of Eggs beat to a very stiff Froth, that the Egg may hang about them; then put them in a Pan with about a Pound of fine sifted Sugar, shake them 'till they are well cover'd with the Sugar; divide them if they stick together, and add more Sugar, 'till they begin to be smooth, and dry; and when you put them on Papers to bake, shake them in a Pan that is just wet with White of Eggs, to make them have a Gloss: Bake them after Biscuit, on Papers and Tin-Plates.



*To make CHOCOLATE-PUFFS.*

**T**AKE a Pound of fine sifted Sugar, and three Ounces of Chocolate grated, and sifted thro' an Hair Sieve; make it up to a Paste with White of Eggs whip'd to a Froth; then beat it well in a Mortar, and make it up in Loaves, or any Fashion you please. Bake it in a cool Oven, on Papers and Tin-Plates.



*To make RATAFEA-DROPS, either  
of APRICOCK-KERNELS, or  
half BITTER, and half SWEET-  
ALMONDS.*

**T**AKE a Pound of Kernels or Almonds beat very fine with Rose-Water; take a Pound of sifted Sugar and the Whites of five Eggs beat to a Froth, mix them well together, and set them on a slow Fire; keep them stirring, 'till they begin to be stiff; when they are quite cold, make them in little round Drops: Bake them after  
the

the long Biscuit, on Paper and Tin-Plates.



*To make all Sorts of SUGAR-PUFFS.*

**T**AKE very fine beaten Sugar, sifted thro' a Lawn Sieve, make it up into a Paste, with Gum-Dragon very well steep'd in Rose-Water, or Orange-Flower-Water; beat it in a Mortar, squirt it, and bake it in a cool Oven. Colour the Red with Carmine, Blue with Powder-Blue, Yellow with steep'd Gamboodge put into Gum, and Yellow and Blue will make Green: Bake them after all other-Puffs. Sugar the Papers well before you squirt the Puffs on Papers and Tin-Plates.



*To make ALMOND-PASTE.*

**L**AY a Pound of Almonds all Night in Water, and warm some Water the next Day to make them blanch,

and then beat them very fine with Rose-Water; and to a Pound of Almonds take a Pound and a Quarter of fine Sugar; wet it with Water, boil it to a Candy Height, and then put to your Almonds three Spoonfuls of Rose-Water, mix it, and put it to the Candy; set it over the Fire 'till it is scalding hot, then put in the Juice of a Lemmon and the Rind grated; stir it over the Fire, and then drop it on Glafs or clean Boards: Put it in a hot Stove; twelve Hours will dry it; then turn it, and dry it the other Side.



*To make* LONG-BISCUIT.

**T**AKE thirty Eggs, (the Whites of fourteen (break twenty eight of them; beat them very well with two Spoonfuls of Rose-Water; then put in three Pound of sifted Sugar, and beat it all the while the Oven is heating; then dry two Pound and a Quarter of fine Flower, let it be cold before you put it in, and put in the two  
Eggs

Eggs left out ; stir it well, and drop it. It must have a very quick Oven. Bake it almost as fast as you can fill your Oven ; the Papers must be laid on Tin-Plates, or they will burn at the Bottom. This same Biscuit was the Queen's Seed-Biscuit. Put to half this Quantity half a Pound of Caraway-Seeds, and bake it in large square Tin-Pans, buttering the Pans: It bakes best in a cool Oven, after the Drop-Biscuit is baked.



*To make SPUNGE-BISCUIT.*

**T**AKE the Yolks of eighteen Eggs, beat them well, the Whites of nine whip'd to a Froth, and beat them well together ; put to them two Pound and two Ounces of sifted Sugar, and have ready half a Pint of Water, with three Spoonfuls of Rose-Water, boiling hot ; and as you beat the Eggs and Sugar, put in the hot Water, a little at a Time ; then set the Biscuit over the Fire, (it must be beat in a Brass or Silver Pan) keeping it beating, 'till it is  
so

so hot that you can't hold your Finger in it; then take it off, and beat it 'till 'tis almost cold; then put in a Pound and Half of Flower well dry'd, and the Rind of two Lemmons grated. Bake it in little long Pans butter'd, and in a quick Oven: Sift Sugar over them before you put them in the Oven.



*To make round BISCUIT with CORIANDER SEEDS.*

**T**AKE nine Eggs, and but four of the Whites, beat them very well, put to them eight Spoonfuls of Rose-Water, and eight of Orange-Flower-Water; beat the Eggs and Water a Quarter of an Hour; then put in a Pound of sifted Sugar, three Quarter of a Pound of fine Flower well dry'd, beat this altogether an Hour and Half; then put in two Ounces of Coriander-Seeds a little bruis'd: When the Oven is ready, put them in little round Tin-Pans butter'd, and sift Sugar over them. A cool Oven will bake them.



*To make* HARTSHORN-JELLY.

**T**AKE half a Pound of Hartshorn, boil it in a Pipkin, with six Quarts of Spring-Water, 'till consum'd to three Pints; let it stand all Night; then put to it half a Pound of fine Sugar, some Cinamon, Mace, and a Clove or two, and let it boil again; then put in the Whites of eight Eggs well beaten, letting it boil up again; then put in the Juice of four or five Lemmons, and half a Pint of *Rhenish* Wine; let it just boil up, and then run it thro' a Jelly-bag 'till it is clear.



*To make* LEMMON-JELLY.

**T**AKE four Lemmons, rasp the Rinds into a Pint and half of Spring-Water, let it lye an Hour; and then put to it the Whites of five Eggs well beaten, half a Pound of Sugar, and the Juice of four Lemmons; when the Sugar is melted, strain it thro' a thin Sieve or Strainer; then  
take

take a little Powder of Turmerick, ty'd up in a Piece of Muslin, and lay it in a Spoonful of Water 'till it is wet; then squeeze a little into the Jelly, to make it Lemmon-Colour, but not too Yellow: Set it over the Fire, skim it, and when you see it jelly, put it in Glasses; if it boil, it will not be amiss.



*To make BUTTER'D ORANGE.*

**R**ASP the Peel of two Oranges into half a Pint of Water; put to it half a Pint of Orange-Juice, and six Eggs, (but two of the Whites) and as much Sugar as will sweeten it; strain it, set it on the Fire, and when it is thick, put in a Piece of Butter as big as a Nut, keeping it stirring 'till it is cold.



*To make ERINGO-CREAM.*

**T**AKE a Quartern of Eringo's, cut them small, and boil them in half a Pint of Milk, 'till they are tender; then

then put to them a Pint of Cream and two Eggs, well beaten; set it on the Fire, and let it just boil; if you don't think it sweet enough, put in a little Sugar.



*To make BARLEY-CREAM.*

**T**AKE two Ounces of Pearl-Barley, boil it in four or five Waters 'till it is very tender; then rub it thro' an Hair Sieve, and put it to a Pint of Cream, with an Egg well beaten; sweeten it, and let it boil: If you please, you may leave some of the Barley whole in it.



*To make RATAFEA-CREAM.*

**T**AKE Kernels of Apricocks, beat them very fine, and to two Ounces put a Pint of Cream and two Eggs; sweeten it, set it on the Fire, and let it boil 'till 'tis pretty thick: You may  
M slice

slice some of the Kernels thin, and put them in, besides what is beaten.



*To make ALMOND-BUTTER.*

**T**AKE half a Pound of Almonds finely beaten, mix them in a Quart of Cream; strain the Cream, and get out as much of the Almonds as you can thro' the Strainer; set it on the Fire, and when it is ready to boil, put in twelve Eggs (but three of the Whites) well beaten; stir it on the Fire 'till it turns to a Curd; then put in half a Pint of cold Milk, stir it well, and whey it in a Strainer: When 'tis cold sweeten it.



*To make a TRIFLE.*

**T**AKE a Pint of Cream, and boil it, and when it is almost cold, sweeten it, and put it in the Bason you use it in; and put to it a Spoonful of Runnet; let it stand 'till it comes  
like

like Cheefe : You may perfume it, or put in Orange-Flower-Water.



*To make all Sorts of* FRUIT-CREAM.

**T**AKE your Fruit, (scalded) or Sweet-meats, and rub it thro' an Hair Sieve, and boil your Cream; and when 'tis cold, put in your Fruit, 'till 'tis pretty thick.



*To make* SACK-POSSET, or SACK-CREAM.

**T**AKE twelve Eggs, (the Whites of but six) beat them, and put to them a Pint of Sack and half a Pound of Sugar; set them on a Fire, keeping them stirring 'till they turn white, and just begin to thicken; at the same Time on another Fire have a Quart of Cream, boil and pour it into the Eggs and Sack, give it a Stir round, and cover it a Quarter of an Hour before you eat it: The Eggs and Sack



must be heated in the Bason you use it in, and the Cream must boil before you set on the Eggs.



*To make* BLAMANGE.

**T**AKE two Ounces of Ising-glass, steep it all Night in Rose-Water; then take it out of the Water and put to it a Quart of Milk, and about six Laurel Leaves, breaking the Leaves into two or three Pieces; boil this 'till all the Ising-glass is dissolv'd, and the Milk diminish'd to less than a Pint; then put to it a Quart of Cream, letting it boil about half an Hour; then strain it thro' a thin Strainer, leaving as little of the Ising-glass in the Strainer as you can; sweeten it, and, if you like it, put in a little Orange-Flower-Water; put it in a broad Earthen Pan, or *China* Dish; the next Day, when you use it, cut it with a Jagging-Iron in long Slips, and lay it in Knots on the Dish or Plate you serve it up in.

LEMMON-CREAM *made with*  
CREAM. *HN*

**T**AKE a Pint of Cream, the Yolks of two Eggs, and about a Quarter of a Pound of Sugar, boil'd with the Rind of a Lemmon cut very thin; when it is almost cold, take out the Rind, and put in the Juice of a large Lemmon, by Degrees, or it will turn, keeping it stirring 'till it is quite cold.



*To make* CITRON-CREAM.

**T**AKE half a Pound of Green Citron, cut it as thin as possible, and in small long Pieces, but no longer than half an Inch: Put it in a Pint of Cream, with a Piece of the Rind of a Lemmon, and boil it a Quarter of an Hour; then sweeten it, put in an Egg well beaten, and set it on the Fire again, 'till it grows thick; then put in the Juice of half a Lemmon, and stir it 'till 'tis cold.

*To*

*To make PISTATO-CREAM.*

**T**AKE half a Pound of Pistato-Nuts, break them, and blanch the Kernels, and beat all (except a Dozen, that you must keep to slice, to lay on the Top of the Cream) with a little Milk; then put them into a Pint of Cream, with the Yolks of two Eggs, and sweeten it with fine Sugar: To this Quantity put a Spoonful of the Juice of Spinage, stamp'd and strain'd; set it all over the Fire, and let it just boil; and when you send it up, put the slic'd Kernels on the Top. If you like it thick, you may put in the White of one Egg.

*To make CLOUTED-CREAM.*

**T**AKE four Gallons of Milk, let it just boil up; then put in two Quarts of Cream, and when it begins to boil again, put it in two large Pans or Trays, letting it stand three Days; then take it from the Milk with a  
Skimmer

Skimmer full of Holes, and lay it in the Dish you send it up in: Lay it high in the Middle, and a large handsome Piece on the Top, to cover all the rest.



*To make a very thick, raw CREAM.*

**T**AKE two Trays, keep them boiling hot; and, when you bring your Milk, put it in the scalding-hot Tray, and cover it with the other hot Tray; and the next Day you will find a very thick Cream. This must be done the Night before you use it.



*To make SPANISH-BUTTER.*

**T**AKE two Gallons of Milk, boil it, and, whilst boiling, put in a Quart of Cream; let it boil after the Cream is in; set it in two broad Pans or Trays, and let it stand two or three Days; then take the Cream from the Milk into a Silver Pan or wooden Bowl; put to it a Spoonful of Orange-Flower-  
Water,

Water, with a perfum'd Pastel or two melted in it; and sweeten it a little with sifted Sugar: Then beat it with a Silver Ladle or a wooden Beater, 'till it is stiff enough to lye as high as you wou'd have it: Be sure to beat it all one Way, and not change your Hand.



*To make* ORANGE-BUTTER.

**T**AKE the Rind of two or three Oranges, and boil them very tender; then beat them very fine in a Mortar, and rub them thro' an Hair Sieve; then take a Quart of Cream, boil it, and put in the Yolks of ten Eggs, and the Whites of two; beat the Eggs very well before you put them to the boiling Cream; stir it all one Way, 'till it is a Curd; then whey it in a Strainer; when it is cold, mix in as much of the Orange as you think will make it taste as you wou'd have it; then sweeten it as you like it.



*To make ALMOND-BUTTER.*

**T**AKE a Pint of Milk, and about twelve large Laurel Leaves, break the Leaves in three or four Pieces; boil them in the Milk 'till it is half wasted; then put in a Quart of Cream, boil it with the Leaves and Milk; then strain it, and set it on the Fire again; when it boils, put in the Yolks of twelve Eggs, and the Whites of three, beating the Eggs very well; stir this 'till it is a Curd; put in about Half a Pint of Milk, let it have a Boil, then whey it in a Strainer. When it is cold, sweeten it. This tastes as well as that which has Almonds in it.

*To make TROUT-CREAM.*

**H**AVE three or four long Baskets made like a Fish; then take a Quart of new Milk and a Pint of Cream, sweeten it, and put in a little Orange-Flower-Water; make it as warm as Milk from the Cow; put in

a Spoonful of Runnet, stir it, and cover it close; and when it comes like a Cheese, wet the Baskets, and set them hollow; lay the Cheese into them without breaking the Curd; as it wheys and sinks, fill them up 'till all is in. When you send it up, turn the Baskets on the Plates, and give it a Knock with your Hand, they will come out like a Fish: Whip Cream and lay about them. They will look well in any little Basket that is shallow, if you have no long ones.



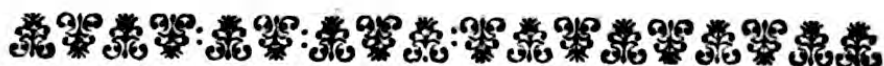
*To make* ALMOND-CREAM.

**T**AKE a Quarter of a Pound of Almonds, blanch and beat them very fine, put them to a Pint of Cream, boil the Almonds and Cream, then sweeten it, and put it in the Whites of two Eggs well-beaten; set in on the Fire till it just boils and grow thick.

H R

*To make* RAW-ALMOND, or RA-  
TAFEA-CREAM.

**T**AKE a Quarter of a Pound of bitter or sweet Almonds, which you like best, blanch and beat them very fine, mix them with a Quart of Cream and the Juice of three or four Lemmons; sweeten it as you like it, and whip it in a Tray with a Whisk; as the Froth rises, put it in a Hair Sieve to grow stiff; then fill your Bason or Glasses.

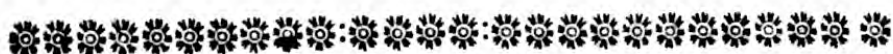


*To make* CHOCOLATE-CREAM.

**T**AKE a Quarter of a Pound of Chocolate, breaking it into a Quarter of a Pint of boiling Water; mill it and boil it, 'till all the Chocolate is dissolv'd; then put to it a Pint of Cream and two Eggs well-beaten; let it boil, milling it all the while; when it is cold, mill it again, that it may go up with a Froth.

*To make* S E G O - C R E A M.

**T**AKE two Spoonfuls of Segó, boil it in two Waters, straining the Water from it; then put to it half a Pint of Milk, boil it 'till 'tis very tender, and the Milk wasted; then put to it a Pint of Cream, a Blade of Mace, a little Piece of Lemmon-Peel, and two Eggs, (the White of but one) sweeten and boil it 'till it is thick.

*To ice* C R E A M.

**T**AKE Tin Ice-Pots, fill them with any Sort of Cream you like, either plain or sweeten'd, or Fruit in it; shut your Pots very close; to six Pots you must allow eighteen or twenty Pound of Ice, breaking the Ice very small; there will be some great Pieces, which lay at the Bottom and Top: You must have a Pail, and lay some Straw at the Bottom; then lay in your Ice, and put in amongst it a Pound of Bay-Salt; set in your Pots of Cream, and lay

lay Ice and Salt between every Pot, that they may not touch ; but the Ice must lie round them on every Side ; lay a good deal of Ice on the Top, cover the Pail with Straw, set it in a Cellar where no Sun or Light comes, it will be froze in four Hours, but it may stand longer ; than take it out just as you use it ; hold it in your Hand and it will slip out. When you wou'd freeze any Sort of Fruit, either Cherries, Rasberries, Currants, or Strawberries, fill your Tin-Pots with the Fruit, but as hollow as you can ; put to them Lemmonade, made with Spring-Water and Lemmon-Juice sweeten'd ; put enough in the Pots to make the Fruit hang together, and put them in Ice as you do Cream.



*To make* HARTSHORN-FLUMMERY.

**T**AKE half a Pound of Hartshorn, boil it in four Quarts of Water till it comes to one, or less ; let it stand all Night ; then beat and blanch a Quarter of a Pound of Almonds,



monds, melt the Jelly, mix the Almonds with it, and strain it thro' a thin Strainer or Hair Sieve; then put in a Quarter of a Pint of Cream, a little Cinamon, and a Blade of Mace, boil these together, and sweeten it: Put it into *China* Cups; when you use it, turn it out of the Cups, and eat it with Cream.



*To make perfum'd PASTELS.*

**T**AKE a Pound of Sugar sifted thro' a Lawn Sieve, two Grains of Amber-Grease, one Grain of Musk; grind the Amber and Musk very fine, mix it with the Sugar, make it up to a Paste with Gum-Dragon well steep'd in Orange-Flower-Water, and put in a Spoonful of Ben; beat the Paste well in a Mortar, then roll it pretty thin, cut the Pastels with a small Thimble, and print them with a Seal; let them lye on Papers to dry; when they are dry, put them in a Glass that has a Cover, or in some close Place, where they may not lose their Scent.

*To*

*To burn ALMONDS.*

**T**AKE a Pound of *Jordan-Almonds*, set them before a hot Fire, or in an Oven, 'till they are very crisp; then take three Quarters of a Pound of Sugar, one Ounce of Chocolate grated, and a Quarter of a Pint of Water, and boil these almost to a Candy; then put in the Almonds, and let them be just hot; take them off and stir them, 'till the Sugar grows dry, and hangs about the Almonds: Put them out of the Pan on a Paper, and put them asunder.

*To make LEMMON - WAFERS.*

**T**AKE fine sifted Sugar, and put it in Spoons, colouring it in every Spoon of several Colours; wet it with Juice of Lemmon; this is to paint the Waters. Cut little square Papers, of very thick but very fine Paper, (a Sheet will make two Dozen) then

then take a Spoonful of Sugar, wet it with Juice of Lemmon, let it be pretty stiff, hold the Spoon over the Fire 'till it grows thin, and is just scalding hot; then put a Tea-Spoonful on the Paper, rubbing it equally all over the Paper very thin; then paint it of what Colour you please, first scalding the Colours: When you see it grows dry, pin it at two Corners of the Paper; when they are cold, and you have made all you design to make, put them into a Box, and set them a Day or two by the Fire; then wet the Papers, with your Fingers dipt into Water, on the Outside; let them lye a little, and the Papers will come off. The Colours are made thus: The Red with Carmine, the Blue with Smalt, the Green with Powder, call'd Green-Earth, and the Yellow with Saffron steep'd in Lemmon-Juice.

*To candy little GREEN-ORANGES.*

**L**AY the Oranges in Water three Days, shifting them every Day; then put them into scalding Water, keeping them in a Scald, close cover'd, 'till they are green; then boil them 'till they are tender, and put them in Water for three Days more, shifting the Water every Day: Make a Syrup with their Weight in Sugar, Half a Pint of Water to a Pound of Sugar; when the Syrup is cold put the Oranges into it; let them lye two or three Days, and then candy them out as other Oranges.



*To candy COWSLIPS, or any FLOWERS or GREENS in Bunches.*

**S**TEEP Gum-Arabick in Water, wet the Flowers with it, and shake them in a Cloth, that they may be dry; then dip them in fine sifted Sugar, and hang them on a String, ty'd cross a Chimney that has a Fire in it:  
O
They

They must hang two or three Days  
'till the Flowers are quite dry.



*To make C A R A M E L.*

**T**AKE *China* Oranges, peel and split them into Quarters, but don't break the Skin; lay the Quarters before a Fire, turning them 'till the Skin is very dry; then take Half a Pound of Sugar sifted thro' an Hair Sieve, put it in a Brass or Silver Pan, and set it over a very slow Fire, keeping it stirring 'till all is melted, and looks pretty clear; then take it off the Fire, and put in your Orange-Quarters, one at a Time; take them out again as fast as you can with a little Spoon, and lay them on a Dish, that shou'd be butter'd, or they will not come off: The Sugar will keep hot enough to do any Plate full. You may do roasted Chestnuts, or any Fruit in the Summer, first laying the Fruit before a Fire, or in a Stove, to make the Skin tough; for if any Wet come out, the Sugar will  
not



not stick to it: It must be done just when you use it, for it will not keep.



*To make a good GREEN.*

**L**AY an Ounce of Gumboodge in Water 'till it is all melted, Half a Quarter of a Pint of Water is sufficient; then take an Ounce and Half of Stone-Blue dissolv'd in a little Water, put it to the Gumboodge when melted; put to it a Quarter of a Pound of fine Sugar, and a Quarter of a Pint of Water more, and let it boil: Put a Spoonful of this to a Pint of any white Clear-Cakes, it will make them a very good Green.



*To sugar all Sorts of small FRUIT.*

**B**EAT the White of an Egg, and dip the Fruit in it; let it lye on a Cloth that it may not wet; then take fine sifted Sugar, and rowl the Fruit in it 'till 'tis quite cover'd with

Sugar; lay it on a Sieve in a Stove, or before a Fire, to dry it well; it will keep well a Week.



*To scald all Sorts of FRUIT.*

**P**UT the Fruit into scalding Water, (as much as will almost cover the Fruit) set it over a slow Fire, keep them in a Scald 'till they are tender, turning the Fruit where the Water does not cover it; when 'tis very tender, lay a Paper close to it, and let it stand 'till it is cold: Then to a Pound of Fruit put Half a Pound of Sugar, and let it boil (but not too fast) 'till it looks clear: All Fruit must be done whole but Pippins, and they are best halv'd or quarter'd, and a little Orange-Peel boil'd and put in them, with the Juice of a Lemmon.

F I N I S.

A  
Curious Collection  
OF  
RECEIPTS  
IN  
COOKERY, PICKLING,  
FAMILY PHYSIC, &c.

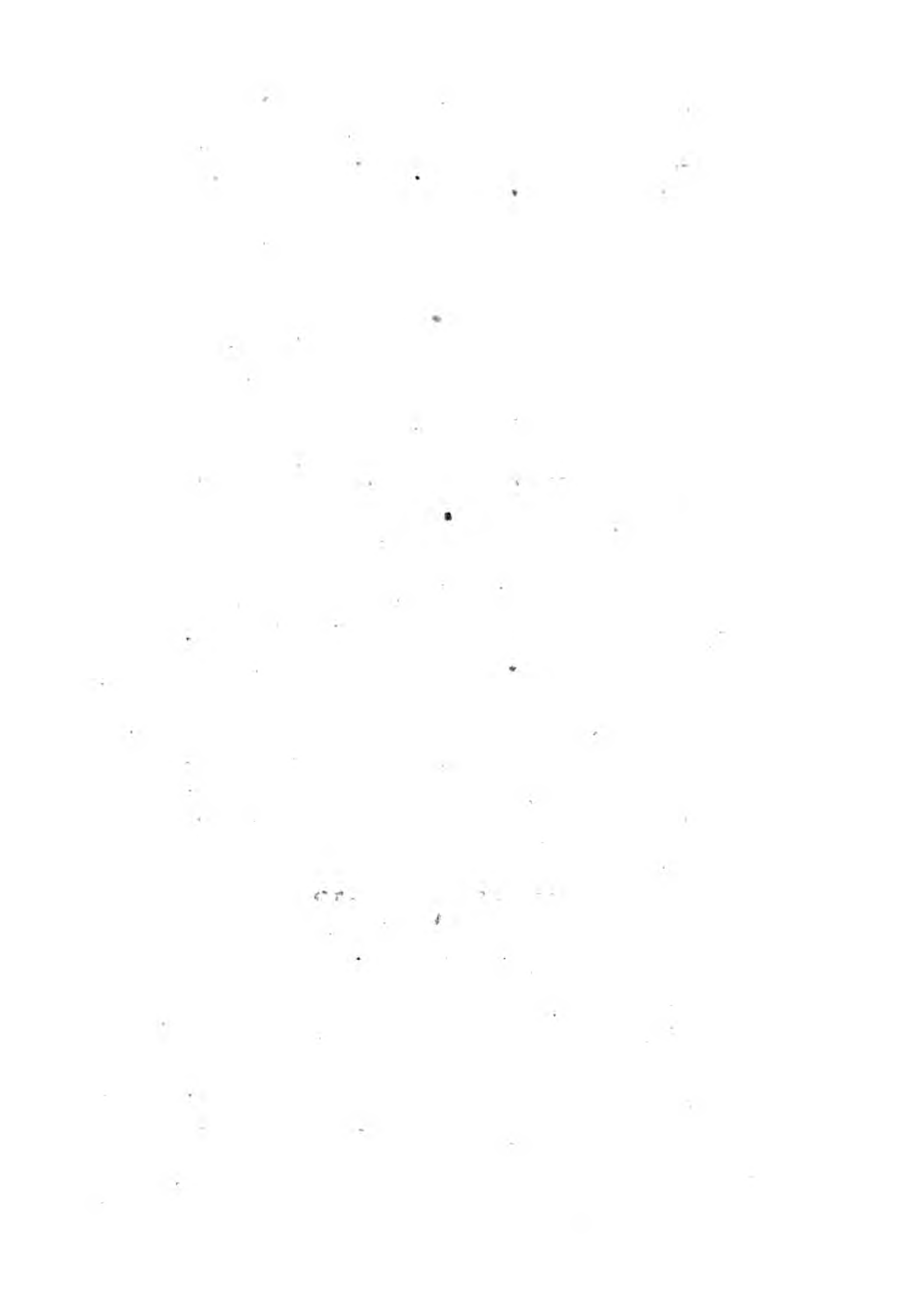
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The best and cheapest Methods of Brewing all Sorts of MALT LIQUORS, and preparing sundry Kinds of excellent MADE WINES, not inferior to the best FRENCH: Likewise with many other pleasant and wholesome Drinks, made from our ENGLISH FRUITS, as cheap as common Small Beer.



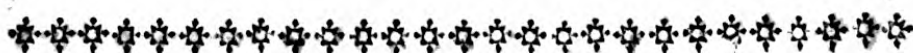
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A  
Curious Collection  
O F  
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I N  
CONFECTIONARY, COOKERY,  
FAMILY PHYSICK, &c.



*To make* COLLAR'D BEEF.

 TAKE a Flank of Beef, salt it with white Salt, and let it lie Forty-eight Hours; then take Pepper, Salt, Cloves, Mace, Nutmeg, and Salt Petre, all beat fine, and mix them together; rub it therewith all over the Inside, and roll it up hard, and tie it fast with a Tape; put it in a Pan with a few Bay Leaves, and four Pounds of Butter; cover the Pot with Rye Paste, and bake it with household Bread.

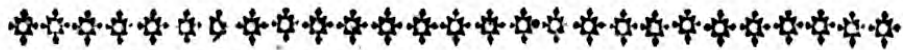
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To



*To make BEEF A-LA-MODE.*

**T**AKE a good Buttock of Beef, lard it with large Lard; roll it in favoury Spice and sweet Herbs; put it in a great Sauce-pan, cover it close, and set it in the Oven all Night. This is fit to eat cold.

*To dress HOG's FEET and EARS.*

**W**HEN they are nicely cleaned, put them into a Pan with a Bay Leaf and a large Onion, and as much Water as will cover them; season them with Salt and a little Pepper, and bake them with household Bread; keep them in this Pickle till you want them; then take them out and, cutting them in handsome Pieces, fry them; and take for Sauce, Three Spoonfuls of the Pickle; shake in some Flower, a Piece of Butter, and a Spoonful of Mustard; lay the Ears in the Middle, the Feet round, and pour the Sauce over.

*To*

*To make* HANG'D BEEF.

**T**AKE the Navel-Piece of Beef, and let it hang in your Cellar as long as you dare for fear of stinking; take it down and wash it in Sugar and Water: wash it very well; then take Six-penny-worth of Salt Petre, and two Pounds of Bay Salt, which dry and pound small, mixing two or three Spoonfuls of brown Sugar with it, and rub your Beef very well therewith; then take as much common Salt and strew over it as you think will make it salt enough; let it lie till the Salt be dissolved, then turn it every Day for a Fortnight; after which hang it where it may have the Warmth of the Fire; it may hang in the Kitchen a Fortnight. When you use it, boil it in Hay and Pump Water very tender; it will keep boiled two or three Months, rubbing it with a greasy Cloth, or putting it two or three Times into boiling Water, to take off the Mouldiness.

*To Collar a CALF'S HEAD.*

**T**AKE a Calf's Head, with the Skin and Hair upon it ; then scald it to fetch the Hair off ; parboil it enough to get the Bones from it while it is hot ; split it on the Fore-part, and season it with Pepper, Salt, Cloves, Mace, Nutmeg, and sweet Herbs shred small, and all mix'd together with the Yolks of three or four Eggs, which spread over the Head, and roll it up hard. Boil it gently for three Hours in as much Water as will cover it ; when it is tender, it is boiled enough. If you do the Tongue, first boil it and peel it, and slice it thin, as likewise the Palate, and put them and the Eyes in the Inside of the Head before you roll it up. When the Head is taken out, season the Pickle with Salt, Pepper and Spice, and give it a Boil, adding to it a Pint of White Wine, and as much Vinegar. When it is cold put in the Collar, and cut it in Slices when you use it.

*To Hash a CALF'S HEAD.*

**BOIL** the Calf's Head almost enough, and when it is cold, cut the Meat in thin Slices clean from the Bone, and put it into a Stew-pan with some strong Broth, a Glafs of White Wine, some Oysters, a Bunch of sweet Herbs, two or three Eschallots and a Nutmeg quartered; let these stew over a slow Fire till they are enough; then put in two or three Anchovies, the Yolks of four Eggs well beaten, a Piece of Butter, and thicken it up. Then have some thin Slices of Bacon, forc'd Meat Balls, and some large Oysters dipp'd in Batter, all ready fry'd; the Brains first boil'd and then fry'd, some Sweet-breads cut in Slices, some Lamb-Stones cut in Rounds; then put your Hash in a Dish, and the other Things, some round and some upon it.

*To Stew WILD FOWL.*

**H**ALF roast them, and cut them in Pieces, set them over a Chafing Dish of Coals, with Half a Pint of Claret, and as much good Gravy, which must be first boil'd and season'd with Eschallot and Spice. Let it stew in this Liquor till it is high colour'd and well mixed, and they eat better than off the Spit.

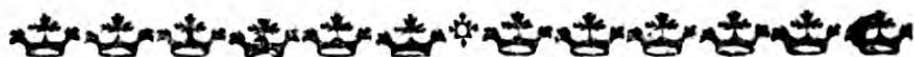
*To Stew OYSTERS.*

**T**AKE a Quart of Oysters, and clean them well; then strain the Liquor, and put to it a large Blade of Mace, a small Nutmeg sliced, and a little Salt; let the Oysters boil in this Liquor, and scum it very clean; when they are near enough, put to them some Parsly shred fine, and a little Eschallot, if you like it; also shred fine the Yolks of four Eggs, and near Half a Pound of Butter. Shake it constantly.



*To Salt and Dry HAMs.*

**T**AKE *English* Bay Salt, and put it into a Vessel of Water proportioned to the Quantity of Hams you do; make your Pickle strong enough to bear an Egg; then boil and scum it very well. When the Pickle is cold, put as much Red Saunders to it as will make it of the Colour of Claret; then let your Pickle stand three Days before you put your Hams into it. The Hams must lie in the Pickle three Weeks, then dry them carefully where Wood is burnt.

*To Dress a HARE.*

**L**ARD the Hare with Bacon; take the Liver and parboil it, then bruise it small, and mix some Marrow with it, or a little Beef Suet, two Anchovies chopp'd small, some sweet Herbs shred small, some grated Bread, a Nutmeg grated, a little Salt, a Bit of Eschallot cut fine; mix these together with the Yolks of two or three Eggs;

Eggs; then work it up with a good Piece of Butter; flour it, and when your Hare is spitted, put this Pudding in the Belly, sew it up, and lay it to the Fire; put a Dish under to receive what comes from the Hare; baste it well with Butter, and when it is enough, put in the Dish with it a Sauce made with strong Broth, the Gravy of your Hare, the Fat being taken off, and some Claret; boil these up, and thicken it with Butter. When the Hare is cut up, mix some of your Pudding with the Sauce. Garnish the Dish with sliced Lemon.



*To Pot BEEF.*

**T**AKE a good Buttock of Beef, take out the Bone, and slash it in several Places; then salt it well, and let it lie three Days; then take it out, and let it lie in running Water, with a Handful of Salt, three Days longer; then take it out and dry it with a Cloth, and season it with Pepper and Salt, Nutmeg, Cloves, Mace, and two Ounces

Ounces of Salt Petre finely beaten; then shred two or three Pounds of Beef Suet, and one Pound in Lumps, and three Pounds of Butter, put some in the Bottom of the Pot you bake it in; then put in the Beef and the rest of your Butter and Suet at the Top; cover your Pot over with coarse Paste, and set it in the Oven all Night with household Bread. In the Morning draw it and pour off all the Fat, and drain out all the Gravy; pull the Meat to pieces, Fat and Lean, and work it into the Pots you keep it in while it is hot, or it will not close so well; then cover it with the clean Fat you poured off, and paper it when it is cold.



*To Stew* HERRINGS.

**F**IRST broil them very brown; then have some White Wine ready made hot, with an Anchovy, a Blade of Mace, and a Bit of Onion, with a little Pepper, all stewed in the Wine; then cut off the Heads of the Fish, and bruise them in the Wine and Spice,

C and

and take them out again before you put in your Herrings. Let them stew over Coals, in a Dish where they may lie at Length; let them stew on both Sides till they are enough at the Bone; take them out, and shake up the Sauce with Butter and Flour.

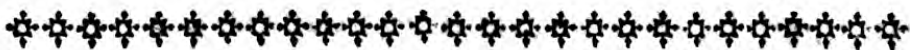


*To Jug a HARE.*

**C**UT a Hare in Pieces without washing it; season it with half an Onion cut very fine, a Sprig of Thyme, and a little Parsley, Pepper and Salt, half a Nutmeg, and a little Lemon Peel; strew all these over your Hare, and slice half a Pound of fat Bacon into thin Slices; then put your Hare into a Jug, a Layer of Hare, and the Slices of fat Bacon upon it; do thus till all is in the Jug; stop the Jug very close that no Steam may get out; then put it in a Pot of cold Water, lay a Tile on the Top, and let it boil three Hours; then take the Jug out of the Kettle, put half a Pound of Butter in it, and shake it about till the Butter is melted, and put it into your Dish. *To*

*To make SCOTCH COLLOPS.*

**C**UT thin Collops off from a Fillet of Veal, and hack them; then take the Yolks of four Eggs beat, a little melted Butter, a little Salt and some Nutmeg, or grated Lemon Peel; then dip in each Collop, and lay them on a Pewter Dish, flour them, and let them lie till you want them. Put a Bit of Butter in the Frying Pan, and fry your Collops quick, shaking them all the time to keep the Butter from oiling; then pour it into a Stew-pan close covered, and keep it warm; then put some Gravy to them, some Mushrooms (or what you like best) and a Bit of Butter; toss it up thick, and squeeze an Orange over it.

*To make a LEAR for savoury Pies.*

**T**AKE Claret, Gravy, Oyster Liquor, two or three Anchovies, a Faggot of sweet Herbs, and an Onion; boil it up and thicken it with brown Butter, then pour it into your Pies when called for.



*To force a LEG OF LAMB.*

**S**LIT the Leg of Lamb down on the wrong Side, and take off all the Meat, as near as you can, without cutting the Outside Skin; beat it very small with its Weight of fresh Suet; add to it twelve large Oysters, two Anchovies, both neatly washed, and the Anchovies bon'd; season it with Pepper, Salt, Mace and Nutmeg, a little Thyme and Parsley nicely shred; beat all very fine together, and mix it up with Yolks of Eggs; fill the Skin again with the Meat and sew it up very carefully. The Meat that is left out, must be fry'd for Garnish to the Loin, which you must fricassy as you do Chickens, and lay under the Leg of Lamb. Tie the Leg on to the Spit, for a Hole would spoil it. In your Fricassy for this Lamb, leave out the Cream and add a little Oyster Liquor and fry'd Oysters.

*To make* LOBSTER LOAVES.

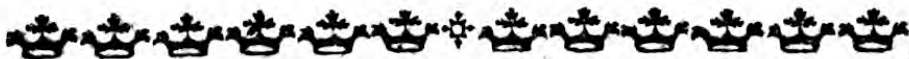
**P**ICK out all the Meat of three little Lobsters and shred it a little; take a Piece of Butter and brown it with Flour in a Sauce-pan; then stir in a little Onion and Parsley shred very fine; put in a little Pepper, a Spoonful of Anchovy Liquor, three or four Spoonful of Gravy, and three Yolks of Eggs well beat; stir all these over the Fire in the brown Butter; then put in the Lobster and stir it together. Take three *French* Rolls, and cut a round Piece off from the Top of each, and pick out the Crumb, taking Care not to break Holes thro' the Sides of the Bread; fill up the Loaves with the Mixture you have prepared; put on the Piece you cut off from the Top, and tie them round with a Piece of Tape. Make some Dripping boiling hot in your Frying-pan, and when you have just dipp'd your Rolls in Milk, throw them into the Pan-full of scalding Liquor; when they are crisp, take them out and take off the Tape. Be sure to put three times as much Parsley

fley as Onion. Thus you may make Shrimp or Oyfter Loaves.



*To Fricassy* EGGS.

**B**OIL your Eggs hard, and take out a good many of the Yolks whole; then cut the rest in Quarters, Yolks and Whites together; set on some Gravy, with a little shred Thyme and Parsley in it, and give it a Boil or two; then put in your Eggs, with a little grated Nutmeg; shake it up with a Bit of Butter, till it be as thick as another Fricassy; then fry Artichoke Bottoms in thin Slices, and serve it up. Garnish with Eggs shred small.



*To Collar* EELS.

**T**AKE your Eel and cut it open; take out the Bones and cut off the Head and Tail, and lay the Eel flat on a Dresser; shred Sage as fine as possible, and mix it with black Pepper beat, Nutmeg grated and Salt; lay it  
all

all over the Eel, roll it up hard in little Cloths, and tie it up tight at each End; then set on some Water with Pepper and Salt, five or six Cloves, three or four Blades of Mace and a Bay-Leaf; boil it and the Bones, Head and Tail together; then take out the Head and Tail, put it away, and put in your Eel; let it boil till it is tender; then take it out of the Liquor, and boil the Liquor longer; then take it off, and when it is cold put it to the Eel; but do not take off the little Cloths till you use it.



*To Stew CUCUMBERS.*

**P**ARE twelve Cucumbers, slice 'em pretty thick, and lay them to drain; then put them into a coarse Cloth till they are dry; flour them and fry them brown in Butter; then put to them some Gravy, a little Claret, some Pepper, Cloves and Mace, and let them stew a little; then roll a Bit of Butter in Flour, and toss them up. Put them under Mutton or Lamb roasted. *To*

*To dry TONGUES.*

**T**AKE to every two Ounces of Salt Petre, a Pint of Petre Salt, and rub it well (after it is finely beaten) over your Tongue; then beat a Pint of Bay Salt, and rub that over it, and turn it every third Day. When it has lain nine or ten Days, hang it in Wood Smoak to dry.

*To dress a LEG OF MUTTON a la Royal.*

**L**ARD your Mutton and some Slices of Veal, with Bacon rolled in Spice and sweet Herbs; then brown them in melted Lard; boil the Leg of Mutton in strong Broth, with all Sorts of sweet Herbs, and an Onion stuck with Cloves. When it is ready lay it on the Dish, and lay the Collops round; then pour on it a Ragout, and garnish with Lemon and Orange.



*To keep* ARTICHOKE BOTTOMS *for*  
*Sauce.*

**T**AKE your Artichokes about *Mi-  
chaelmas*, boil them so as to take  
off all the Leaves and the Choke; then  
put them on Tin Plates, and set them  
in an Oven, after other Things are  
out, when it is so cool as not to discol-  
our them in the least. Do this till  
they are very dry; then put them into  
an earthen Pot to keep; tie them down  
close, and keep them in a dry Place.  
When you would use them, put them  
into some scalding Water till they are  
tender, and cut them in large Dice.  
They look white, and eat very well  
all Winter.



*To make a* SAVOURY AMULET.

**T**AKE a Dozen of Eggs, beat them  
very well, and season them with  
Salt and a little Pepper; then having  
your Frying-pan ready, with a good  
deal of fresh Butter in it, let it be  
thoroughly hot; then put in your  
D Eggs,

Eggs, with four Spoonsful of strong Gravy; and have ready some Parsley, a little Onion cut small, which throw over it; when it is enough turn it; and when done, dish 'it, and squeeze Orange or Lemon over it.



*To Butter* CRABS or LOBSTERS.

**B**OIL your Crabs or Lobsters; and when they are cold, take all the Meat out of the Shells and Body; mince that of the Claws small before you put it together, and add two or three Spoonsful of Claret, a very little Vinegar, and a Nutmeg grated; then let it boil up till it is thorough hot; then put in some melted Butter, with some Anchovies and Gravy, and thicken it with the Yolk of an Egg or two; when it is very hot, put it into the Shells again, and stick it with Toasts.

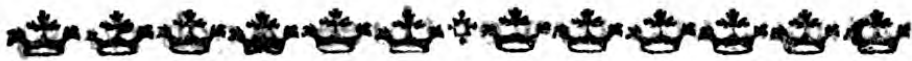
*To dress a TURKEY a la Daube.*

**L**ARD your Turkey with Bacon and half roast it ; then take it off from the Spit and put it in as small a Pot as will boil it ; put to it a Quart of White Wine, strong Broth, a Pint of Vinegar, some whole Spice, Bay-Leaves, Sweet Marjoram, Winter Savoury, and green Onions. Let it stew in this Liquor, and when it is ready, lay it in the Dish. Make Sauce with some of the Liquor, Mushrooms, dic'd Lemon, and two or three Anchovies ; thicken it with brown Butter, and garnish with sliced Lemon.

*To dress VEAL COLLOPS.*

**C**UT large Collops off from a Leg of Veal ; spread them upon the Dresser and hack them with the Back of a Knife, and dip them in the Yolks of Eggs ; season them with Cloves, Mace, Nutmeg, Pepper and Salt ; then make forc'd Meat with some of your Veal, Beef Suet and Oysters chop'd,

sweet Herbs shred fine, and some of the Spice ; strew all these over your Collops, roll and tie them up, put them upon Skewers, tie them to the Spit and roast them. To the rest of your forced Meat add the Yolk of an Egg or two, make it up in Balls, fry them and put them in the Dish to your Meat when roasted. Make the Sauce with strong Broth, an Anchovy, an Eschallot, and a little White Wine and Spice ; let it stew and thicken it up with Butter.

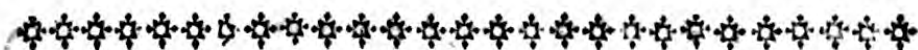


*To Stew COD.*

**C**UT your Cod in thin Slices, and lay them one by one at the Bottom of a Dish ; put in a Pint of White Wine, half a Pound of Butter, some Oysters and their Liquor, two or three Blades of Mace, a few Crumbs of Bread, some Pepper and Salt, and let it stew till it is enough. Garnish the Dish with Lemon.

*To Boil a PIKE.*

**C**UT open a living Pike, gut it and scour the Outside and Inside very well with Salt ; then wash it clean, and have a Pickle ready to boil it in, with Water, Vinegar, Mace, whole Pepper, a Bunch of sweet Herbs, and a small Onion. There must be Liquor enough to cover it ; when it boils put in the Pike, and let it boil half an Hour. Make your Sauce with White Wine, a little of the Liquor, two Anchovies, some Shrimps, or Crab, or Lobster ; beat and mix it with grated Nutmeg and Butter flour'd to thicken it. Pour your Sauce over the Fish, and garnish with Horse Radish and sliced Lemon.

*To Make a KATCH-UP.*

**T**AKE a wide-mouth'd Bottle, put into it a Pint of the best White-wine Vinegar, then put in ten or twelve Cloves of Eschallot peel'd and bruis'd ; then take a Quarter of a  
Pint



Pint of the best White Wine, boil it a little, and put to it twelve or fourteen Anchovies wash'd and cut small, dissolve them in the Wine, and, when cold, put them in the Bottle; then take another Quarter of a Pint of White Wine, and put in it Mace, sliced Ginger, a few Cloves, a Spoonful of whole Pepper; let them boil a little; when almost cold, slice in near a whole Nutmeg, some Lemon-peel, and two or three Spoonsful of Horse Radish, then stop it close, and shake it once or twice a Day; then use it. You may add to it the clear Liquor which comes from Mushrooms.



*To Make KATCH-UP that will keep good Twenty Years.*

**T**AKE a Gallon of strong stale Beer, one Pound of Anchovies wash'd and clean'd from the Guts, half an Ounce of Mace, half an Ounce of Cloves, a quarter of an Ounce of Pepper, three large Races of Ginger, one Pound of Eschallots, and one Quart of  
flap

flap Mushrooms well rubb'd and pick'd; boil all these over a slow Fire till it is halfwasted, and strain it thro' a Flannel Bag; let it stand till it is quite cold, then bottle and stop it very close. This is thought to exceed what is brought from *India*, and must be allow'd to be the most agreeable Relish that can be given to Fish Sauce. One Spoonful to a Pint of melted Butter is sufficient to give both Taste and Colour beyond any other Ingredients.

*Note. The stronger and staler the Beer is, the better the Katch-up will be.*



*A good GRAVY to keep ready for any Use.*

**B**URN an Ounce of Butter in your Frying-pan, but always take Care to do it at such a Distance from the Fire, that as you strew in the Flour to the Butter, it may be brown, but not black; put to it two Pounds of coarse lean Beef, a Quart of Water and half a Pint of Wine, red or white, as you

you like the Colour; put three Anchovies, two Eschallots, some whole Pepper, Cloves and Mace, three or four Mushrooms, or as many pickl'd Walnuts. Let it stew gently near an Hour, then strain it. It will keep some Time, and is proper for any savoury Dish.



*To Pickle* MUSHROOMS.

**G**A T H E R the smallest Buttons, cut off the Bottom of the Stalk, and throw them into Water and Salt; then rub them very clean with a Piece of Flannel, and throw them into another Pan of clean Water. Boil them in Milk and Water; then take them out and put them upon a clean Cloth. When they are dry put them into Glasses, with white Pepper Corns, and a good Quantity of Mace. Make your Pickle of half White-wine and half White-wine Vinegar. Many put the Mushrooms to it unboiled. If you boil it, you must let it stand to be cold before you pour it to the Mushrooms. Pour good Oil on the Top of the Pickle, it keeps

keeps them best, and put them in as small Glasses as you can, because they soon decay when they have taken Air.

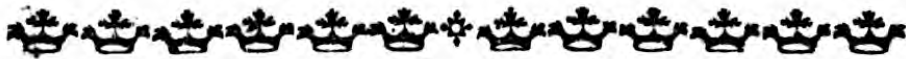


*To Pickle OYSTERS.*

**T**AKE a Hundred and an Half of large Oysters, wash them and scald them in their own Liquor; then take them out, and lay them to cool; strain their Liquor, boil and scum it clean, and put to it a Pint of White Wine, and half a Pint of white Wine Vinegar, one Nutmeg grossly beaten, one Onion slit, an Ounce of white Pepper, Half whole, the other Half bruised, six or eight Blades of Mace, a Quarter of an Ounce of Cloves, five or six Bay-leaves; boil up this Pickle till it has a good Taste; then cool it: put your Oysters in a deep Pot or Barrel, put the Pickle to them when it is cold, and they will be ready to eat in five or six Days, and will keep three Weeks or a Month, if you take them out with a Spoon, without touching them with your Fingers.

*To Pickle* NEATS TONGUES.

**L**AY your Tongues twelve Days in common Salt and Salt-Petre, then boil them very tender, and blanch them; cut off the Roots, and lay them into a Pot; pour over them a Pickle made of good white Wine Vinegar, which boil up with Pepper, Cloves, Mace, and a little Ginger. When it is ready to take off the Fire, throw in a Piece of Lemon-Peel, and three or four Bay-leaves; put it to the Tongues when cold, and tie them up close from the Air. A little of the Pickle with good Oil is their Sauce.

*To pickle* MACKREL.

**S**LIT your Mackrel in Halves, take out the Roes, gut and clean them; strew Salt over them, lay one on another, the Back of one to the Inside of the other, and let them lie two or three Hours; then wipe them very clean from the Salt, strew them over with beaten Pepper and grated Nutmeg,  
and



and 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, when it is cold.



*To Pickle WALNUTS.*

**T**AKE your Walnuts before the Shell grows hard, prick them full of Holes, and put them, as you do them, into Brine; let them lie three Weeks, changing the Brine every four Days; take them out, and wipe them dry with a Cloth; put them into a Pot, with a good Quantity of bruised Mustard Seed; then have your Pickle ready made with white Wine Vinegar as much as will cover them; put in Cloves, Mace, Ginger, Pepper, Salt, three or four Cloves of Garlick stuck with Cloves, and pour your Liquor boiling hot upon them, and keep them close tied for a Fortnight; boil the

Pickle again three Times, and put Oil at the Top.



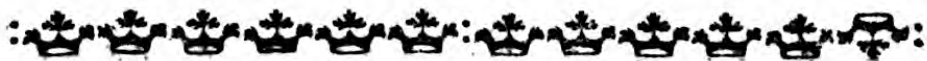
*To Pickle* ARTICHOKES.

**T**HROW your Artichokes into Salt and Water Half a Day; then make a Pot of Water boil, and put in the Artichokes, boil them till you can separate the Leaves from the Bottom; then cut off the Bottoms very smooth and clean, and put them into a Pot, with Pepper, Salt, Cloves, Mace, two Bay-leaves, and as much Vinegar as will cover them; then pour melted Butter enough over them to cover them an Inch thick; tie it down close, and keep them for Use. Put them into boiling Water when you use them, with a Piece of Butter in the Water to plump them, then use them as you think proper.

*To*

*To make GOOSEBERRY VINEGAR.*

**T**AKE Gooseberries full ripe, bruise them in a Mortar, and to every Quart of Gooseberries put three Quarts of Water, which has been boiled and stood till it is cold; let it stand twenty four Hours; then strain it through a Canvas, then a Flannel, and to every Gallon of this Liquor put a Pound of brown Sugar; stir it well, and barrel it up. At three Quarters of a Years end it is fit for Use.

*To Pickle CODLINS like MANGOES.*

**M**AKE a Brine of Salt and Water strong enough to bear an Egg, put half a Hundred of Codlins into it; they must be full grown, but not ripe; let them lie in this Brine nine or ten Days, shifting the Pickle every other Day; then dry them, and scoop out the Core. Take out the Stalk so whole, that it may fit again; fill them, in the Room of the Core, with Ginger sliced thin, and cut short, a Clove of Garlick,  
and

and whole Mustard Seed ; put in the Piece, and tie it up tight. Make your Pickle of as much white Wine Vinegar as will cover them, with sliced Ginger, Cloves of Garlick, and whole Mustard Seed. Pour this Pickle boiling hot upon them every other Day for a Fortnight or three Weeks. Stone Jars are best for all Sorts of Pickles. Large Cucumbers may be done in this Manner ; but neither Cucumbers, Peaches or Melons, are comparable to Codlins for imitating the right Mangoe.



*To Pickle CUCUMBERS.*

**W** IPE your Cucumbers very clean with a Cloth, and take as many Quarts of Vinegar as you have Hundreds of Cucumbers ; take Dill and Fennel, cut it small, and put it to the Vinegar, and set it over the Fire in a Copper Kettle, and let it boil ; then put in your Cucumbers, till they are warm through, but not to boil ; when they are warm pour all out into a deep earthen Pot, and cover it up very close till

till the next Day ; then do the same again ; but the third Day season the Liquor before you set it over the Fire ; put in Salt till it is blackish, some Ginger sliced, whole Pepper and Mace ; then set it over the Fire again, and when it boils put in the Cucumbers ; when they are hot through pour them into the Pot, covering it close ; when they are cold put them in Glasse, and strain the Liquor over them, pick out the Spice and put to them ; cover them with Leather.



*To Pickle NASTURTIAN BUDS.*

**G**ATHER your little Knobs quickly after the Blossoms are off, put them in cold Water and Salt for three Days, shifting them once a Day ; then make a Pickle, without boiling it, of some white Wine, white Wine Vinegar, Eschallot, Horse-Radish, Pepper, Salt, Cloves, Mace, and Nutmeg quartered ; then put in your Seeds and stop them close. They are to be eaten as Capers.

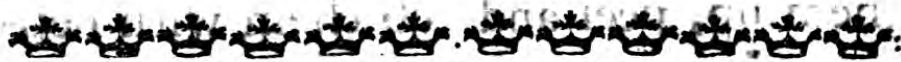
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*An admirable PICKLE in Imitation of  
INDIA BAMBOO, exactly as that is  
done.*

**T**AKE the largest and youngest  
Shoots of Elder, which bud out  
the middle of *May*; the middle Stalks  
are the tenderest and biggest; the small  
are not worth doing; peel off the out-  
ward Peel or Skin, and lay them in  
strong Brine of Salt and Water for one  
Night, and then dry them in a Cloth,  
Piece by Piece. In the mean time make  
your Pickle of half white Wine and  
half Beer Vinegar. To each Quart of  
Pickle you must put an Ounce of white  
or red Pepper, an Ounce of Ginger  
sliced, a little Mace, and a few Corns  
of *Jamaica* Pepper. When the Spice  
has boiled in the Pickle, pour it hot  
upon the Shoots; stop them close im-  
mediately, and set the Jar two Hours  
before the Fire, turning it often. It is  
as good a Way to green this or any o-  
ther Pickle as often boiling, though  
either Way is certain, if you keep it  
scalding hot. Always use Stone Jars  
for any Sort of Pickle, if they can be  
got; the first Charge is inconsider-  
able,

able ; and they do not only last longer than Earth, but keep the Pickle better, because Vinegar will penetrate through all earthen Vessels, and Glass will not bear the Fire. This is a very crisp, pretty tasted Pickle.



*To Pickle PORK a good Way.*

**B**ONE your Pork, and cut it into such Pieces as will lie most conveniently in your Powdering-tub, which must be large and sound, to hold the Meat and preserve the Brine. The narrower and deeper your Tub is, the better it will keep your Meat. Rub every Piece well with Salt-petre ; then take one Part Bay-salt and two Parts of common Salt, and rub every Piece very well ; then cover it with Salt as you do a Flitch of Bacon ; after which strew Salt in the Bottom of your Tub, and lay the Pieces in as close as possible, strewing Salt round the Sides of the Tub. As your Salt melts on the Top, strew on more. It will keep a great while, and is very good.

*To Pot NEAT'S TONGUES a better Way  
than drying them.*

**P**ICKLE them red as you do to dry, and when you think them salt enough, boil them very tender; take them up, peel and rub them with Pepper, Cloves and Mace all over; then turn them round into a Pot to bake; lay them in single Pots on their Sides; you must cut off the Root as well as the Skin, and cover them with Butter; bake them with brown Bread; pour out the Gravy when they come out of the Oven, and let the same Butter do when cleared; to which, if there be not enough, add more clarified.



*To Mangoe CUCUMBERS.*

**C**UT a Slip out of the Side of the Cucumbers, and take out the Seeds, but as little of the Meat as you can; then put in Mustard Seed bruised, a Clove of Garlick, some Slices of Ginger, and some Bits of Horse Radish; tie the Piece in again, and make a Pickle of  
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Vinegar, Salt, whole Pepper, Cloves, and Mace ; boil it and pour it to the Mangoes. Do thus for nine Days together, and when cold cover them with Leather.



*To preserve WALNUTS all the Year.*

**P**UT them into a Jar, on a Layer of Sea-sand; strew Sand again, and then another Layer of Nuts, till it is full; and be sure they don't touch each other in any of the Layers. When you would use them lay them in warm Water, shifting it as it cools for an Hour; then rub them dry, and they will peel well and eat sweet. Lemons will keep thus covered with Sand longer than any other Way.



*To keep GOOSEBERRIES all the Year.*

**G**ATHER them at their full Growth, while they are green; top and tail them; then put them into large mouth'd bottles; put Corks in the Bottles, and set them in a Kettle  
 F 2 of

of Water up to the Neck, but take Care the Cork be not wet; let the Water heat over a flow Fire till the Gooseberries begin to look white. Set the Bottle upon a Cloth when it comes hot out of the Kettle, because it is apt to break. When they are cold drive the Corks hard in and pitch them down.



*To keep DAMSINS for Tarts.*

**M**AKE a Syrup of a Pound and a Half of Sugar to a Quart of Water; boil and scum it very clear; when cold put them into the Syrup; set them down on a soft Fire, and keep them down in the Syrup, stirring them gently till they are scalding hot; then set them off till cold; put them into little Pots or Jars, such as you can use at once; for when any of these Fruits are exposed to the Air, they spoil in a Day or two, unless such Sweet-meats as you preserve with full Weight of Sugar. Cover these over with melted Butter or Oil. Beef-suet is hard, and apter to crack in the Winter.



*A Method to preserve the JUICE of SEVILE ORANGES or LEMONS all the Year for PUNCH, SAUCE, JULEPS, and other Purposes.*

**WHEN** you have got what Quantity you think proper of good sound Oranges, or so forth, squeeze them into a Flannel or Jelly Bag, thro' which the Juice must pass till it is clear; which done you must put it into a deep Glass Vessel, well covered, and let it stand till it hath by fermenting purg'd itself of all Superfluities; then take Sallad Oil enough to cover it over, and pour upon it in the same Manner as it is on Florence Wine; then put it in a cool Place where the Sun doth not shine, which will preserve it so that the Air can't have any Effect on it; but the Grounds and Lees will sink to the Bottom, betwixt which and the Oil, the Liquor intended for Use, will stand, which you must draw out by a Tin Crane put into it gently, taking Care not to disturb the Grounds, and yet to put it deep enough to avoid drawing off the Oil, which will still follow

follow the Juice, and continually preserve it from Putrefaction.

*Note, You may likewise by the above Method preserve most Juices of Herbs, Flowers, &c.*



*To make a FISH-PYE.*

**T**AKE Soles or Flounders, gut and wash them; then scald them in Water to get off the black Skin; cut them in Escallops or indented, that they may lie in the Pye as if they were whole. Keep your Patty-pan ready, with Puff Paste in the Bottom, and a Layer of Butter on it; then season your Fish with a little Pepper, Salt, Cloves, Mace, and Nutmeg, and lay them in your Patti-pan, joining the Pieces together; then put in forc'd Meat Balls made with Fish, Lemon sliced with the Rind on, whole Oysters, whole Yolks of Eggs, and pickled Barberries; then lid your Pye and bake it. When it is drawn make a Caudle of Oyster Liquor and White-wine, thicken'd with Yolks of Eggs, and a little Butter.

*To*

*To make an ARTICHOKE PYE.*

**B**OIL the Bottoms of as many Artichokes as you please, and clean them well ; cut each of them into six Parts ; season them with Cinamon, Nutmeg, Sugar, and a little Salt ; then lay the Artichokes in the Pye ; then take the Marrow of four or five Marrow Bones, dip it in the Yolks of Eggs and grated Bread ; then season it as you did your Artichokes, and lay it on the Top, and between them ; then put on sliced Lemon, Barberries, and Mace ; put Butter on the Top, and close up your Pye ; then make the Lear of White-wine, Sack and Sugar ; thicken it with Yolks of Eggs and a little Butter. When the Pye is drawn pour it in, shake it together, and serve it hot.

*To make a TURBOT-PYE.*

**G**UT, wash and boil your Turbot ; then season it with a little Pepper, Salt, Cloves, Mace, Nutmeg, and Sweet Herbs shred small ; then lay  
it

it in your Pye, with the Yolks of six hard Eggs, and an Onion whole, which must be taken out when it is baked. Put two Pounds of fresh Butter at the Top; close it up, and when it is drawn serve it hot or cold.



*To make VENISON PASTY.*

**B**ONE the Haunch or Side of Venison, and clean it from the Sinews or Skin; then proportion it for your Pasty by taking from one Part and adding to another, till it is of an equal Thickness; then season it with Pepper and Salt, and let it lie till the Pasty is ready. To make your Pasty, take a Peck of fine Flour, six Pounds of Butter, a Dozen of Eggs; rub the Butter in your Flour; beat your Eggs, and wash them in cold Water; make up your Paste pretty stiff; then drive it out for your Pasty. Let it be Half an Inch thick; put under it two or three Sheets of Cap Paper well flour'd; then take two Pounds of Beef-Suet shred very fine; proportion it on the  
Bot-

Bottom to the Breadth of your Venison, and leave a Border round your Venison three Fingers broad; wash that Border over with an Egg beaten; then lay a Border of your Paste on the Place you wash'd, and lay your Venison on the Suet; put a little Seasoning on the Top, a few Grains of whole Pepper and two Pounds of fresh Butter; then turn over your other Sheet of Paste, and close your Pastry. Garnish it at the Top as you think proper; make a Vent-hole in the Middle and set it in the Oven. It will require five or six Hours baking: then break all the Bones, wash them and add other Bones; season them with Pepper and Salt, and put them with a Quart of Water and Half a Pound of Butter in a Pan or earthen Pot; cover it over with coarse Paste, and set it in the Oven with your Pastry. When your Pastry is drawn and dish'd, fill it up with the Gravy that came from the Bones.



*To make an OYSTER PYE.*

**M**AKE good Puff-paste, and lay a thin Sheet of it at the Bottom of your Patty-pan; then take two Quarts of large Oysters, wash them well in their Liquor and dry them; then season them with Salt, Spice and a little Pepper, all finely beat; lay some Butter at the Bottom of your Patty-pan, then put in your Oysters and the Yolks of twelve hard Eggs whole, two or three Sweetbreads cut in Slices, two Marrow Bones, the Marrow taken out in Lumps, dipp'd in the Yolks of Eggs and season'd as you did your Oysters; some grated Bread strew'd over it, and a few forc'd Meat Balls. When all these are in, put some Butter at the Top, cover it over with a Sheet of Puff-paste and bake it. When it is drawn take the Liquor of the Oysters, boil it, scum it and beat it up thick with Butter, and the Yolks of two or three Eggs, and pour it hot into the Pye, shake it well and serve it hot.

*To*

*To make an OLIO PYE.*

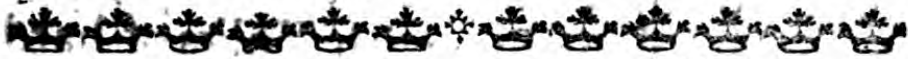
**T**AKE a Fillet of Veal, cut it in large thin Slices, and beat it with a Rolling-pin. Prepare some forc'd Meat made with Veal Suet, grated Bread, Lemon-peel grated, Nutmeg and the Yolks of two or three hard Eggs; spread the forc'd Meat all over your Collops, and roll them up; put them into your Pye with Yolks of hard Eggs, Lumps of Marrow, and a little Water. Lid it and bake it, and when it is drawn, put a Caudle of strong Gravy to it, White-wine and Butter.



*To make a WELCH APPLE PYE much finer than a MINC'D PYE.*

**T**AKE a Quarter of a Hundred of Holland Pippins and two Pounds of the best Kidney Suet; then shred the Apples and Suet as fine as if they were for Paste; then take a Quarter of an Ounce of beaten Cloves and Mace, and a Nutmeg grated fine; take some green Lemon-peel, cut it very  
G 2
fine,

fine, and mix therewith ; then take a Pound of Sugar, ten Eggs, three Pounds of Currants, a Quarter of a Pound of candied Orange, Lemon-peel and Citron, and Half a Pint of Sack. Mix them all together as for a Minc'd Pye ; and when it comes out of the Oven, cut up the Lid and pour in a Pint of burnt Claret.



*To make PUFF-PASTE.*

**T**O a Peck of Flour put three Quarters of the Weight in Butter ; dry your Flour well and lay it on a Table, make a Hole and put in the Whites of a Dozen Eggs well beaten ; but first break into it a third Part of your Butter ; then make up your Paste with Water, roll it out, and add the rest of your Butter by Degrees.

*To make a PLUMB CAKE.*

**T**A K E six Pounds of Currants, five Pounds of Flour, an Ounce of Mace and Cloves, a little Cinnamon, Half an Ounce of Nutmegs, Half a Pound of blanched Almonds pounded, Half a Pound of Sugar, three Quarters of a Pound of sliced Citron, Lemon and Orange-peel, Half a Pint of Sack, a little Honey-water, and a Quart of Ale Yeast, a Quart of Cream, a Pound and Half of Butter melted; then strew a little Flour thereon, and lay it before the Fire to rise; then work it up till it is very smooth, and put it in a Hoop, with a Paper floured at the Bottom.

*To make a SEED CAKE.*

**T**A K E four Pounds of the finest Flour and three Pounds of double refin'd Sugar beat and sifted; mix them together and dry them by the Fire while your other Materials are preparing.

paring. Take four Pounds of Butter, beat it in your Hands till it is very soft like Cream; then beat Thirty-five Eggs, leave out Sixteen Whites, and strain out the Treddles from the rest, and beat them and the Butter together till all appears like Butter; put in four or five Spoonsful of Rose or Orange Flour Water, and beat it again; then take your Flour and Sugar, with six Ounces of Carraway Seeds, and strew it in by Degrees, beating it up all the Time for two Hours together. You may put in as much Tincture of Cinnamon or Ambergrease as you please, and let it stand three Hours in the Oven.



*To make* SHREWSBURY CAKES.

**T**AKE three Pounds of fine Flour to one Pound of Sugar, a Nutmeg grated, some beaten Cinnamon; sift the Sugar and Spice into the Flour, and wet it with three Eggs and as much melted Butter as will make it of a good Thickness to roll into Paste; mould



mould it well, roll it, and cut it into what Shape you please. Perfume and prick them before they go into the Oven.



*To make GINGERBREAD.*

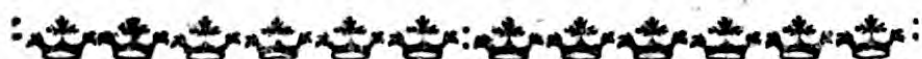
**T**AKE a Pound and an Half of Treacle, two Eggs beaten, a Pound of melted Butter, Half a Pound of brown Sugar, an Ounce of beaten Ginger, Cloves, Mace, Coriander Seeds and Carraway Seeds, of each Half an Ounce; mix all these together with as much Flour as will knead it into a Paste; roll it out and cut it into what Shape you please. Bake it in a quick Oven on Tin Plates. A little Time will bake it.



*To make RATAFIE BISCUITS.*

**T**AKE four Ounces of bitter Almonds, blanch and beat them as fine as you can; in beating them put in the Whites of four Eggs; then mix  
it

it up with sifted Sugar to a light Paste; roll them and lay them on Water Paper upon Tin Plates. Make the Paste so light that you may take it up with a Spoon. Bake them in a quick Oven.



*To make SAVOY BISCUITS.*

**T**AKE twelve Eggs, and leave out half the Whites, beat them up with a small Whisk; put in two or three Spoonful of Orange Flour Water, and, as you beat it up, strew in a Pound of double refin'd Sugar, beat and sifted fine. Beat it all till it be as thick and white as Cream; then take a Pound and two Ounces of the finest Flour, dry it and mix it in. Lay them in long Cakes and bake them in a cool Oven.

*To make an* ORANGE PUDDING.

**P**ARE off the Rind of two Seville Oranges very thin; shred and beat it very small in a Stone Mortar; add to it Half a Pound of Butter, Half a Pound of Sugar, and the Yolks of fifteen Eggs; beat altogether in the Mortar till it is of an even Colour, then pour it into a Dish, in which you have laid a Sheet of Puff-paste, and bake it.

*To make an* ALMOND PUDDING.

**T**AKE a Pound of the best Jordan Almonds blanch'd in cold Water, beat them very fine with a little Rose-water; then take a Quart of Cream boiled with whole Spice, and taken out again; when it is cold mix it with the Almonds, and put three Spoonsful of grated Bread to it, one Spoonful of Flour, nine Eggs, but three Whites, Half a Pound of Sugar, and a Nutmeg grated; mix and beat these well together. Put some Puff-paste at the  
H Bot-

Bottom of a Dish ; put the Stuff in, and here and there stick a Piece of Marrow in it. Let it bake an Hour, and when it is drawn scrape Sugar upon it, and serve it up.



*To make a CARROT PUDDING.*

**T**AKE raw Carrots, scrape them clean and grate them. To Half a Pound of Carrot take a Pound of grated Bread, a Nutmeg, a little Cinnamon, a very little Salt, Half a Pound of Sugar, and Half a Pint of Sack, eight Eggs, a Pound of melted Butter, and as much Cream as will mix it well together ; stir it and beat it up well, then put it into a Dish to bake. Put Puff-paste at the Bottom of the Dish.



*To make a MARROW PUDDING.*

**T**AKE the Marrow of three or four Bones, and slice it in thin Slices ; then take a Penny Loaf, cut off the Crust, and slice it as thin as  
you

you can ; and stone Half a Pound of Raisins of the Sun ; then lay a Sheet of thin Paste at the Bottom of a Dish ; then lay a Row of Marrow, of Bread, and of Raisins, till the Dish is full ; then have a Quart of Cream ready boiled ; beat five Eggs with it, and put to it a Nutmeg grated, and Half a Pound of Sugar. Pour in your Cream and Eggs just as it is going into the Oven, and bake it Half an Hour. When it is drawn, scrape Sugar upon it, and serve it up.



*To make a CUSTARD-PUDDING.*

**T**AKE a Pint of Cream and mix it with six Eggs well beaten, two Spoonsful of Flour, Half a Nutmeg grated, a little Salt, and sweeten it to your Palate ; butter a Cloth, put it in when the Pot boils ; let it boil Half an Hour, and melt Butter to it for Sauce.

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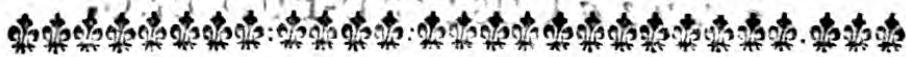
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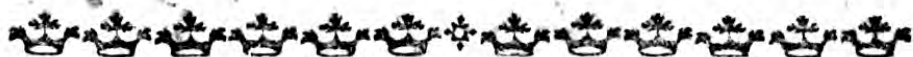
*To Fry* PAN-PUDDINGS.

**T**O a Pint of Milk put near three Quarters of a Pound of Flour, six Ounces of Beef Suet shred very fine, and sifted through a Cullander, six Ounces of Currants pick'd, wash'd and plump'd, a little Salt, a little Nutmeg, and sugar if you please, but they are lightest without it; three or four Eggs beat and strain'd; mix all well together; fry them in a large Quantity of Lard, and make them little bigger than Fritters.

*To make a* SAGOE PUDDING.

**T**AKE Half a Pound of Sagoe, and wash it well in three or four Waters; then put to it a Quart of new Milk, and let it boil till it is as thick as Hafty-pudding; stir it carefully, lest it should burn; put in a Stick of Cinnamon when you set it on the Fire, and take it out when it is boiled. Before you pour it out stir in near Half a Pound of Butter; beat nine Eggs with four

four Spoonful of Sack ; leave out four Whites ; stir all together, sweeten it to your Taste, and put in a Quarter of a Pound of plump'd Currants ; lay a Sheet of Puff-paste under, and so garnish the Dish.



*To make* RICE PUDDING.

**T**O a Quart of Milk put Half a Pound of Rice, and boil it a little ; then putting it into the Dish, throw in a Quarter of a Pound of Butter, with the same Quantity of Sugar, and a Handful of Flour : also two or three Eggs well beaten ; stir it altogether while it is hot, and then bake it.



*To make an* ALMOND TOURT.

**B**LANCH and beat Half a Pound of Jordan Almonds very fine, with a little Orange Flower Water ; pare off the Rind of Lemon pretty thick ; boil it in Water till it is very tender ; beat it with Half a Pound of Sugar, and  
mix

mix it with the Almonds, and eight Eggs, with four of the Whites, Half a Pound of melted Butter almost cold, and a little thick Cream ; mix all together, and bake it in a Dish, with Paste at the Bottom.



*To make TATEES for a Dish of Fish.*

**T**AKE a Carp, or fat Eel, bone and shred it very small ; to Half a Pound of this put four Ounces of Butter, which mix in the Shreding ; boil four Eggs in the Shell, not hard, and put to the Yolks of those Eggs a very small Nutmeg grated, and the same Weight of Mace finely beaten ; as much Salt as of both, and a very little Parsley finely shred ; mix these very well, and put them into little square Patties of hot Crust, or Puff-Crust, if you like it best. Fasten them very well, and fry them in a large Quantity of Lard, clarified Butter, Suet or Oil. You may roll this forc'd Fish into Balls with grated Bread ; lay them round, and upon your Fish.

*To*



and take off all the Fat; then put in some Sallery washed and cut small, Half a Hundred of Asparagus broke or cut small, and Palates boiled tender and cut; put these in, and let them boil gently till tender. Just as it is going to be taken up, fry a Handful of Spinage in Butter, and throw in a *French Roll*.



*To make a GRAVY SOOP.*

**T**AKE a Leg of Beef, and a Piece of the Neck, and boil it till you have all the Goodness out of it; then strain it from the Meat; take Half a Pound of fresh Butter, put it into a Stew-pan, and brown it; then put in an Onion stuck with Cloves, Endive, Sallery, and Spinage, and your strong Broth; season it with Pepper, Salt, and Spice, and let it boil. Put in Chips of *French Bread* dried by the Fire, and serve it up with a *French Roll* toasted in the Middle.



To make a GREEN PEASE SOOP *without*  
*Meat.*

**T**AKE your Pease, and in Shelling separate the young from the old; then boil the old Ones soft enough to strain through a Culander; then put the Liquor and what you strain'd together. To the young Pease whole, add some whole Pepper, two or three Blades of Mace, and some Cloves. When the last Pease are near enough, take some Spinage, a little Mint, and a little green Onion cut small, a Fagot of Thyme and sweet Marjoram; put these into a little Sauce-pan with near a Pound of Butter; and as they boil up shake in some Flour to boil with it; then put a Loaf of *French* Bread into the Broth to boil; mix the Broth and Herbs together. When you have season'd it with Salt to your Taste, add some small white Toast, and the young Pease.

*To make PEASE SOOP.*

**P**UT three or four Pounds of lean coarse Beef, with three Pints of Pease, into two Gallons of Water; let it boil till the Meat is all to Rags; and Half an Hour before you strain it out, put in two or three Anchovies; then strain it from the Meat and Husks, and put in as much as you want for the Meal into a Sauce-pan, with an Onion stuck with Cloves, a Race of Ginger bruised, a little Fagot of Thyme, Savory, Parsley, and a little Pepper. Let it boil near Half an Hour; stir in a Piece of Butter, and fry some forc'd Meat Balls, Bacon and *French* Bread cut in Dice, with Spinage boil'd green, to put to it in the Dish.

*To make LOBSTER or CRAW-FISH SOOP.*

**T**AKE Whittings, Flounders, and Grigs; put them into a Gallon of Water, with Pepper, Salt, Cloves, Mace, a Bunch of Sweet Herbs, and a small

small Onion ; boil them to Pieces, and strain them out of the Liquor ; then take a large Carp, cut off the Fish of one Side of it ; put some Eel to it ; make forc'd Meat of it, and lay it on the Carp as before ; strew grated Bread over it ; butter a Dish well, and bake it in an Oven ; then take a Hundred of Craw-fish, break all the Shells of the Claws and Tail, and take out the Meat as whole as you can ; then break all the Shells small, and put them, with the Spawn of Lobster, to the Soop, (and, if you please, some Gravy) and give them a Boil together ; strain the Liquor out into another Sauce-pan, with the Tops of *French* Rolls dried, beat and sifted, and give it a Boil up to thicken ; then brown some Butter, put in the Tails and Claws of your Craw-fish, some of your forc'd Meat made into Balls ; put your baked Carp into the Middle of the Dish ; pour your Soup on boiling hot, and your Craw-fish or Lobster in it. Garnish the Dish with Lemons and scalded Greens.

*To make a PEASE SOOP for Lent.*

**P**UT a Quart of good breaking Pease to six Quarts of Water, and boil them till they are tender ; then take out some of the clear Liquor, and strain the Pease as clean as you can from the Husks ; take some Butter and boil it, and when it breaks in the Middle, put to it an Onion, and some Mint cut very small, Spinage, Sorrel, and a little Sallery cut large ; stir it often, and let it boil about a Quarter of an Hour ; then shake in some Flour with one Hand, and some of your thin Liquor with the other ; then put into the thick strain'd Liquor some Pepper, Mace, and Salt ; boil it an Hour longer ; then put to as much as will make a large Dish, one Pint of Cream ; put a *French* Roll crisp'd, and dip'd in Milk in the Middle of the Dish.

*To*

*To Fricassy* CHICKENS.

**T**AKE your Chickens and half boil them; then take them up and cut them to Pieces; put them into a Fry-  
ing-pan and fry them with Butter; then take them out of the Pan and clean it, and put in some strong Broth, White-wine, Nutmeg, a little Pepper and Salt, a Bunch of Sweet Herbs, and an Eschallot or two. Let these, with two or three Anchovies, stew on a slow Fire, and boil up; then beat it up with Butter and Eggs till it is thick. Put your Chickens in, and shake them well together.

*To make a good* FORC'D MEAT.

**T**AKE a Pound of Veal, as much Beef Suet, a Bit of Bacon, shred all together, and 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



Oysters or Marrow upon extraordinary Occasions.



*To Stew a HARE.*

**P**PULL your Hare to Pieces, bruise the Bones, and put it into a Stew-pan with three Pints of strong Broth ; at the same Time put in an Onion, and a Fagot of Sweet Herbs. Let it stew leisurely for four Hours ; then put in a Pint of Claret, let it stew two or three Hours longer till it is tender ; then take out what Bones you can find, the Herbs and Onions. Put in an Anchovy or two with the Claret ; shake it up with Half a Pound of Butter, when ready for the Table.



*To Stew PIGEONS.*

**T**AKE six Pigeons with the Giblets. Cut the Pigeons in Quarters, and put them into a Stew-pan, with two Blades of Mace, a little Pepper, Salt, and just Water enough to stew them

them without Burning. When they are tender thicken the Liquor with the Yolk of an Egg, three Spoonful of Cream, a Bit of Butter, a little shred Thyme and Parsley. Shake them up together, and garnish with Lemon.



#### ANOTHER WAY.

**S**TUF your Pigeons with Sweet Herbs chop'd small, a little Bacon, grated Bread, Spice, Butter, and the Yolk of an Egg; sew them up Top and Bottom, and stew them in strong Broth, with Half a Pint of White-wine to six Pigeons, and as much Broth as will cover them; put in a little Nutmeg, Mace, Pepper, Salt, and a Fagot of Sweet Herbs, a Bit of Lemon-peel and an Onion; when they are almost done, put in some Artichoke Bottoms ready boil'd, and fry'd in brown Butter, or Asparagus Tops ready boil'd; thicken up the Liquor with the Stuffing out of the Pigeons, and a Bit of Butter roll'd in Flour. Take out the Lemon-peel, Bunch of Herbs and Onion. Garnish with slic'd  
Le-

Lemon, and very thin Bits of Bacon  
toasted before the Fire.



*To Fricassy a RABBIT brown.*

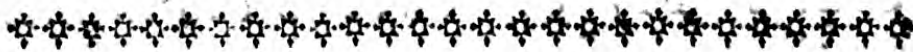
**T**AKE a Rabbet, cut it in Pieces,  
and grate a little Nutmeg upon  
it, or Lemon-peel ; fry it quick and  
brown with Butter ; then have some  
strong Broth, in which put Morels  
and Mushrooms, a few Cocks Combs  
boil'd tender, Artichoke Bottoms, a  
little Walnut Liquor, and a Bay-leaf ;  
then roll a Bit of Butter on Flour ;  
shake it well, and serve it up.



*To Stew CARP.*

**S**CALE and wash your Carps clean  
before you open them ; then slit  
them carefully, and save the Blood in  
Vinegar ; take out all the Inside with  
Caution, for Fear of breaking any  
Thing, because they must not be  
wash'd on the Inside ; put into their  
Bellies some whole Pepper, Salt, and

a Blade of Mace. Cover them in the Stew-pan with Claret, and Half as much Water; put in Spice, Sweet Herbs, and a Bit of Horse Radish; stir them gently, and turn them when they are enough. Lay them on the Dish to drain, and boil up the Sauce they were stewed in, with two Anchovies bon'd and wash'd, and the Vinegar the Blood was sav'd in, and a Pound of good Butter. Thicken it with a little Flour before you put in your Butter.



*To Ragoo a BREAST of VEAL.*

**L**ARD your Breast of Veal with Bacon; then half boil it in Water and Salt, whole Pepper, and a Bunch of Sweet Herbs; then take it out, and dust it with some grated Bread, Sweet Herbs shred small, grated Nutmeg and Salt, all mixed together; then broil it on both Sides, and make a Sauce of Anchovies and Gravy thicken'd up with Butter. Garnish with Pickles.

*To Collar a BREAST of VEAL, to eat hot.*

**B**ONE your Veal; take some Thyme, Marjoram, Pepper and Salt, grated Nutmeg, beaten Mace, shred Suet, and Crumbs of Bread, with a few Oysters; beat all these in a Mortar, to mix them together; strew it thick over the Veal, then roll it up into a Collar, sew it tight in a Cloth, and boil it three Hours. Make your Sauce as for a white Fricasfy, boiling the Bones first for a good Gravy. Fry the Sweet-bread in Bits neatly cut. Save some of the Stuffing for forc'd Meat; to which add Juice of Spinage for Colour, and Yolks of Eggs to make it roll tight; so fry or boil it for Garnish in the Sauce with the Sweet-breads.



*A SAUCE for a WOODCOCK, or any WILD FOWL.*

**T**AKE a Quarter of a Pint of Claret, and as much Water, some grated Bread, two or three Heads of Ro-



Rocambol or Eschallot, a little whole Pepper, Mace, Nutmeg, and Salt. Let this stew very well over the Fire ; then beat it up with Butter, and put it under the Wild Fowl, which being under-roasted, will afford Gravy to mix with this Sauce.





# SUNDRY SORTS

OF

# Made WINES,

THEIR

VIRTUES and EXCELLENCIES.



HERE being but one Way to make and prepare all these wholesome, cheap, and pleasant Liquors, my thus bringing them under one Head may very well suffice.

What is first and chiefly to be observ'd is, that your several Fruits, *viz.* Cherries, Gooseberries, Rasberries, Strawberries, Abricots, Peaches, Nectarines, Plumbs, Currants, &c. should be all in their full Perfection of Ripeness or Maturity, otherwise they will produce nothing worth Regard. Being well bruis'd in some convenient Vessel,

Vessel, put them into a Tub which has a Tap or Cock, and pour into it what Quantity of good Water, cold, you think proper, according as you desire to have your Wine smaller or stronger. When they have steep'd thus 18, 16, 14, or at least 12 Hours, draw off the Liquor. If it is design'd for Keeping, you must infuse therein some Bitter for about three Hours ; but if for present Use, then infuse only Balm, or such like Sort of good Herb. This done, allow to each Gallon two Pounds of Treacle, or of Honey (either of which, for Wholsomeness are abundantly preferable to Sugar) but if you want your Wine to be very strong, add more Sweetning. When you have done all this, put in Yeast or Barm, and set it to Work as you do Beer or Ale. The same Method serves for all, as I hinted.

This Sort of Wine, or Beverage, is indisputably to be prefer'd to those made of the whole Juice, especially if your Sweetning is really good of the Kind : Water being the homogenial *Menstrum*, and more familiar to human Nature than any other Liquid. It not  
only

only drinks finer, but it also is lighter and warmer in the Stomach ; nor is it so apt to send up Fumes into the Head. It will also abundantly better digest any Kind of Food whatsoever.

Another Way of making these Wines is by pouring on the mash'd Fruits boiling Water. In this Case you are to draw off the Liquor after one Hour's Steeping ; and if the Herbs or Seeds which you infuse therein be bitter, they must be in but Half that Time ; if not, they must infuse all the while. Which done, you are to set it a cooling like Wort, and then put in your Sweetning what Quantity you please, as you want your Wine strong or weak, and adding Yeast or Barm ; stir it well, and it will speedily ferment and work plentifully. But the Wines made with cold Water are highly preferable to these in many Respects, and are besides infinitely brisker.

Almost every Man's Purse may reach these Wines, tho' not such as are imported to us from Abroad. They will stand those who have the Fruits of their own Growth in little more than

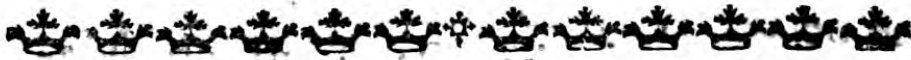
than their common Table Drink, and will cost those who must have all their Fruits from Market scarce more than ordinary Ale-house Beers. And how abundantly nobler and pleasanter are they than any Malt-liquors! And then it is not to be disputed, since it stands with Reason, that if made methodically, and with undamag'd Ingredients, they must be more soft and wholesome than either Wines, Cyders, &c. wrung from the Fruits only by Dint of violent pressing, because by this gentle Way of Operation, the Salutiferous Element, Water, mildly draws forth all the Virtues of the Fruits without Force or Violence, leaving behind the harsh, bitter Astringencies of the Stones, Skins, and Kernels, which must certainly be very hurtful. Such forcible pressing of tender Fruits does not only extract the Harshness and Acerbity of their harder and tougher Parts, but does likewise, as we may say, suffocate or dismay the fine, lively, spiritous Qualities, as we are plainly convinced by our Sense of Tasting. Taste of the Fruits before they are bruis'd or press'd, and then their Juices



Juices drawn from them by our Mouths are fine, brisk and enlivening; whereas those which we violently press out are flat, dull, gross, harsh and heavy, as well to the Stomach as to the Palate. The like is manifest in the Juices press'd from green Herbs. Take any Sort or Sorts of Sallad-Herbs forever, bruise them to a Mash, and dish them out as a Sallad, how gross, dull, heavy, and fulsome will they be, both to Palate and Stomach? And how different from those very same identical Herbs not so macerated or bruis'd, which we find to be moist, crisp, pleasant and grateful. Thus it is obvious, that such pressing and bruising did in a Manner utterly destroy the brisk, lively Qualities of those Vegetables, and indeed all in them desirable or delightful, either to the Senses or Stomach.

To conclude. With regard to Cyders of all Sorts, they would keep much better, and be far wholesomer, especially for aged Folks, or those who are any Way subject to Stone or Gravel, if some bitter Herb was infus'd therein, such as Hops, Wormwood,  
Car-

Carduus, Centaury, Sage, Betany, Dandelion, or the like Bitters ; being not only very salubrious in Drinks, but by Use they become also pleasant.



*To make RAISIN WINE, far excelling  
WHITE-PORT.*

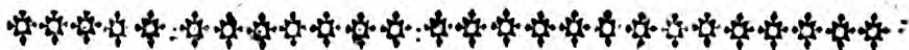
**I**N a Mashing-tub, or other such like Vessel, to every Gallon of cold Water put five Pounds of *Malaga* Raisins, Stalks and all ; these latter chop'd small. The newer your Fruit the better. Stir them very often for three Days at least. You will perceive when they begin to ferment, by a white Froth rising when you stir them. Draw off the Liquor into a Cask, which you must keep filling as it works over. Press the Fruit very well, and let what comes from it stand two Days to settle before you draw it off to mix with the former Draught. Leave the Bung-hole open so long as you find it working, and then stop it up very close ; but do not bottle off your Liquor till you are sure it is fine.

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If

If you would rather have Wine of a bright *French* Claret Colour, you need only add to each Gallon a Pint of strain'd Elder-berry Juice. It is much the better Way to bake the Berries in some large earthen Pan; which Method not only sweetens the Juice, and renders it more agreeable to the Palate, but also makes it keep good much longer.

But if you chuse a rough Wine, bake, as above, a Quantity of Sloes, and add to each Gallon Half a Pint of their Juice strain'd, and you will have as fine and as well flavour'd a Wine as any red *Port* you ever tasted, and far excelling most of the Wines to be had of our Vintners, and for which we are obliged to pay such exorbitant Prices.



*To make the best MEAD, or ENGLISH CANARY, no Way inferior to any of the Spanish Wines so call'd.*

**T**O each Gallon of Water put four Pounds of clear good Honey, which mix well together in a Copper, and

and set it a boiling, not neglecting to take off the Scum as it rises; which Scum may be strain'd thro' a Taper-made Swan-skin Bag, with a Hoop at the broad End, its other End descending in a Point. When your Liquor has been sufficiently boil'd, and no Scum arises, draw it off, and cool it; then put it in your Cask, clay it down, and let it stand till it is fine, and old enough to drink, which proves sooner or later, according to the Time of Year, and the Weather which happens after its making.

This, when carefully manag'd and made with good Honey, is a most choice delicious Wine, and incomparably the wholesomest of all vinous Liquors. When used as Sack in Poffets, &c. there is no Possibility of distinguishing whether they are made with *Mead* or real *Canary*.



*To make* ORANGE WINE.

**T**O six Gallons of Spring Water  
put twelve Pounds of single re-  
fin'd Sugar, and the Whites of four Eggs

L 2

wsl

well beaten ; put these to the Water cold ; then let it boil three Quarters of an Hour, taking off the Scum as fast as it rises. When it is cold put in six Spoonsful of Yeast, and six Ounces of Syrup of Lemons beaten together. Put in likewise the Juice and Rind of fifty large Seville Oranges thin pared ; the Juice should be strained. Let all this stand two Nights and Days in an open Vessel, or large Pan ; then put it into a close Vessel, and in three or four Days stop it down. When it has stood three Weeks draw it off into another Vessel, or large Pan, and add to it two Quarts of Rhenish or White-wine ; then stop it close again, and in a Month or six Weeks it will be fine enough to bottle, and so drink it a Month after. If you would desire it should keep put in Brandy instead of Rhenish.



*To make* ELDER FLOWER WINE.

**T**O twelve Gallons of Water put thirty Pounds of Loaf Sugar ; boil it till two Gallons are consumed,  
scum-





three Times, continuing to stir it daily, as before; and at the last, before it has quite done working, stop down the Bung, leaving only the Space of a Peg-hole open for about two Days; which expired, you must close all up, and let it stand in a cool Cellar, and in two Months Time it will take both the Smell and Taste of Wine, and will keep accordingly.





# RECEIPTS

FOR

# BREWING.



*The Method of BREWING followed at  
PHILADELPHIA, in PENNSILVANIA.*

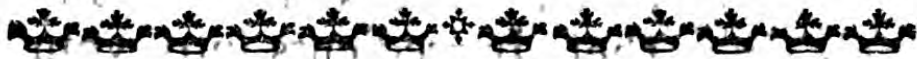


TAKE five Pounds of Molasses, Half a Pint of Yeast, and one Spoonful of powdered Race Ginger. Put these Ingredients into your Vessel, and pour on them two Gallons of scalding hot Water; then shake the whole together till it ferments, and add thirteen Gallons of the same cold, to fill up your Cask. Let the Liquor ferment twelve Hours, and bottle it off with a Raisin or two in each Bottle.

To

*To brew DORCHESTER BEER.*

**B**OIL the Water and let it stand till you can discern your Face in it ; then stirring it put your Malt in by Degrees, and let it stand two Hours ; then leak on, or put on, a little at a Time, your Compliment of Water. Boil the Wort and Hops thirty Minutes ; cool it as soon as possible, stirring it, that the Bottoms may be mingled ; then set it in the Guile-Tun till it gathers a Head, which must be skim'd off ; then put in the Yeast, and work it till the Head falls ; then tun it, keeping the Cask fill'd up as long as it will work.

*To Brew after the SHROPSHIRE and WELCH Method.*

**H**AVING boil'd your Water very well with Bran, in mashing up put about three Pecks or a Bushel of your Malt into a Tub ; then pour upon it your Water boiling hot, stirring it till all is wet, which you lift into  
your

your Mash-tub, and then proceed with the whole Quantity till it is all weted. When you draw off, which you may do after it has stood cover'd up three or four Hours, let it run from the Tap in as small a Stream as may be, sprinkling the Top of your Mash-tub once in three or four Minutes with hot Water; by so doing, you will not disturb the Sediment, and may have your Ale as strong or small as you shall think meet. In the rest of your Procedure observe the wonted Method.



*To Brew WHEAT MALT.*

**T**AKE Water, when boil'd with Bran, sufficient to make a Hoghead of Beer, one Half of which you lade into your Mashing-tub, and let it stand till the Reek or Steem be so far spent, that you may with Ease see your Face in it. This done, take six Bushels of Wheat-malt, five of which you put into the Liquor by Degrees, stirring it all the while. To prevent its clodding, you then spread the sixth

M Bushel



Bushel over the rest, covering the Tub close, and let it stand for two or three Hours. At the Expiration of which, you let it spend out at a small Hole, into the Back or Tub prepar'd with three Handfuls of Hops to receive it; observing, when first you open it, to take three or four Bowls full, and put it up again, lest it should, as it generally does, prove thick. As soon as the whole first Quantity is got off, and set by in a clean Tub, you put the second up, which, when off, you boil first, tho' last made, for Half an Hour briskly; then put a Pound of loose Hops to it, and boil it Half an Hour more; after which you lade it off to make Room for the first Wort, which, when strain'd from the Hops, you serve in the same Manner, taking Care to add fresh Hops, when it is Half boil'd; then set it into your Coolers, and treat it in the usual Manner of common Beer.

*The SCOTCH Way of Brewing their  
STRONGEST and BEST ALE.*

**T**HEY boil the Water, and scum it till it is very clear ; they then put at the Rate of eight Gallons of the Liquor to a Bushel of Malt, which they stir together for the Space of an Hour, and then cover it up close with Cloths for two Hours. When this is done, the Wort is let run from the Malt, which must be boil'd for two Hours, and the Scum taken off very clean ; they then put it into Coolers, and when it is cold it will rope like Oil. After this they put it together in a Tub with Yeast ; but sometimes when Yeast can't be procur'd, they set it a working with some green Birch, which when twisted well, and put into the Wort, will do near as well as Yeast. After it has stood long enough to work, they tun it, and let it work again till it has well purg'd itself of the Yeast, and other Superfluities, and then stop it down close. It will keep seven Years ; but because it is liable to waste with long standing, in the Heat of

Summer they fill it up again with new Ale, which will both quicken it, and make it work afresh.



*To Brew NORTH-DOWN ALE.*

**BOIL** your Water as long as any Scum will arise, which you must throw away; then set it to cool till it be of a right Heat, for if it be put into the Mashing-tub too hot, the Drink will be very high coloured. The Means you must take, to be sure of its being in a just Heat, are as follow;

Take a wooden Trencher, which, after you have dip'd it in the Liquor, you must bestrew with some of your dry Malt, and put into the Water. If the Malt leaves the Trencher, and swims on the Water, you may depend it is then fit to use; otherwise, if it sticks to the Trencher, the Liquor must stand longer. Another Way to be inform'd of its exact Heat is when the Reek or Steam has left the Water, so that you may clearly see the Image of your Hand in it.

As

As soon as your Water is ready, you must put the Quantity sufficient to make a Hogshhead of Ale upon five Bushels of Malt, which, before you let it run, must stand an Hour and an Half. As soon as you have drawn it off, you must put it up in another Tub, in which three Bushels of Malt, and two Bushels of the best Wheat-Bran mix'd together were, and let it stand an Hour longer. After you have strew'd some Bran or dry Malt on the Surface, and covered it with a Cloth, to prevent the Heat from evaporating, otherwise it may be too cold to extract the Virtue of the Malt, you draw it off, and put it into a Copper, together with the Quantity of one Quart of dry Malt more, and boil the whole together, as long as any white Froth ariseth on it, which will be three Quarters of an Hour, tho' it won't hurt it, but rather adds to its Goodness, were it to be longer in the Copper. One good Handful of Hops is enough for a Hogshhead, which should be put into the Wort along with the Quart of dry Malt, when first you put it into the Copper. If you  
chuse

chuse to have Beer made without Hops, a Pound of good Ginger well beaten or ground with a Mill, and boil'd along with the Beer, will render it much more wholesome, and less liable to spoil in the Keeping. As soon as your Beer is boil'd as long as you shall think proper, you draw it off, and set it to cool in shallow open Tubs made on purpose; then with a Pint of Yeast put into a Quart of Beer Luke-warm, or less than Blood-warm, you by Degrees mix the whole Brewing, and set it to work, observing that it be not too hot when the Yeast is put in, the Consequence of which will be, the Drink will be affected with a disagreeable Taste; on the other Hand, if it be too cold it will not work at all, and you will be obliged in frosty or cold Weather to warm it over a Fire, before the Yeast will have the desired Effect.

If you intend your Beer for keeping, you may tun it within six Hours after it has acquired a Head; but if your Design be for speedy drinking, let it stand full twelve Hours.

As



As the Virtue of the eight Bushels of Malt can't be wholly extracted by one Hogshhead of Water, you may take the five Bushels of Malt, the three Bushels that were mix'd with two of Bran, and putting them together, mash them over again, and set aside the first Running for Ale, and a second for small Beer.



*To make MUM, with some REMARKS upon that LIQUOR.*

**I**N the first Place, I will give some Instructions how to make *Mum*, as it is recorded in the House of *Brunswick*, and was sent from thence to General *Monk*, afterwards Duke of *Albemarle*.

‘ To make a Vessel of sixty three  
 ‘ Gallons, the Water must be first  
 ‘ boil'd to the Consumption of a third  
 ‘ Part. Let it then be brew'd accord-  
 ‘ ing to Art, with seven Bushels of  
 ‘ Wheat-malt, one Bushel of Oat-malt,  
 ‘ and one Bushel of grinded Beans; and  
 ‘ when it is tun'd, let not the Hogf-  
 ‘ head

' head be too much fill'd at first. When  
 ' it begins to work, put to it of the inner  
 ' Rind of the *Fir* three Pounds, of the  
 ' Tops of *Fir* and *Birch* of each one  
 ' Pound, of *Carduus Benedictus* dried,  
 ' three Handfuls, Flowers of *Rosa-Solis*,  
 ' two Handfuls, of *Burnet*, *Beto-*  
 ' *ny*, *Marjoram*, *Avens*, *Penny-royal*,  
 ' Flowers of *Elder*, *Wild Thyme*, of  
 ' each one Handful and a Half, Seeds  
 ' of *Cardamum* bruis'd three Ounces,  
 ' *Bay-berries* bruis'd one Ounce. Put  
 ' the Seeds into the Vessel. When the  
 ' Liquor hath work'd a while with  
 ' the Herbs, and after they are added,  
 ' let the Liquor work over the Vessel  
 ' as little as may be. Fill it up at last,  
 ' and when it is stop'd, put into the  
 ' Hoghead ten new-laid Eggs, the  
 ' Shells not crack'd or broken. Stop  
 ' all close, and drink it at two Years  
 ' old. If carried by Water it is better."

Dr. *Ægidius Hoffman* added *Water-*  
*Cresses*, *Brook-lime*, and *Wild-Parsley*,  
 of each six Handfuls, with six Hand-  
 fuls of *Horse-Radish* rasp'd, in every  
 Hoghead. It was observ'd, that the  
*Horse Radish* made the *Mum* drink  
 more quick than that which had none.

By

By the Composition of *Mum* we may guess at its Qualities and Properties. You find great Quantities of the Rind and Tops of *Fir* in it; therefore if the *Mum* Makers at *London* are so careful and honest as to prepare this Liquor after the *Brunswick* Fashion, which is the genuine and original Way, it cannot but be very powerful against the Breeding of Stones, and against all Scorbutic Distempers. When the *Swedes* carried on a War against the *Russians*, the Scurvy did so domineer among them, that their Army languish'd and moulder'd away to nothing, till, once encamping near a great Number of *Fir-trees*, they began to boil the Tops of them in their Drink, which recover'd the Army even to a Miracle. From whence the *Swedes* call the *Fir* the *Scorbutic Tree* to this very Day.

Our most renowned *Dr. Walter Needham* has observ'd the great Success of these *Fir* Tops in the Scurvy, as *Mr. Ray* informs us; which is no great Wonder, if we consider the Balsam, or *Turpentine*, wherewith this Tree abounds, and proves so effectual in preserving even dead Bodies from Pu-

trefaction and Corruption. I have heard it reported, that the great Mr. *Boyle* (the Ornament and Glory of our *English* Nation) affirm'd, that the Oil of *Turpentine* preserves Bodies from Putrefaction much better than Spirits of Wine. The *Fir* being a principal Ingredient of this Liquor, is so celebrated by some modern Writers, that it alone may be sufficient to advance the *Mum* Trade among us. *Simon Pauli* (a learned *Dane*) tells us the great Exploits of the Tops of this Tree in freeing a great Man of *Germany* from a most inveterate Scurvy. Every Physician will inform you how proper they are against the Breeding of Gravel and Stones: But then we must be so exact as to pull these Tops in their proper Season, when they abound most with *Turpentine*, and *Balsamic* Parts; and then they may make the *Mum* a proper Liquor in *Gonorhea's*; besides the Eggs may improve its Faculty, that Way: Yet I will not conceal what the learned Dr. *Merret* affirms, in his *Observations* upon *Wines*, that those Liquors into which the Shavings of *Fir* are put, may be apt to create



create Pains in the Head : But still it is to be confess'd, that the *Fir* cannot but contribute much to the Vigor and Preservation of the Drink.

By the Variety of its *Malt*, and by the grinded *Beans*, we may conclude, that *Mum* is a very hearty and strengthening Liquor. Some drink it much, because it has no *Hops*, which they fancy do spoil our *English* Ales and Beers, ushering in Infections; nay, Plagues among us. *Thomas Bartholine* exclaims so fiercely against *Hops*, that he advises us to mix any Thing with our Drink rather than them. He recommends *Sage*, *Tamarisk*, Tops of *Pine* or *Fir* instead of *Hops*, the daily Use of which in our *English* Liquors is said to have been one Cause why the Stone is grown such a common Disease among us *English* : Yet Captain *Grant*, in his curious Observations upon the Bills of Mortality, observes, that fewer are afflicted with the Stone in this present Age, than there were in the Age before, tho' far more *Hops* have been us'd in this City of late than ever.

As for Eggs in the Composition of *Mum*, they may contribute much to




prevent its growing fower, their Shells sweetning Vinegar, and destroying Acids; for which Reason they may be proper in restoring some decay'd Liquors, if put whole into the Vessel. Dr. *Stubbs*, in some curious Observations made in his Voyage to *Jamaica*, assures us, that Eggs put whole into the Vessel will preserve many Drinks even to Admiration in long Voyages. The Shells and Whites will be devour'd and lost, but the Yolks left untouch'd.

Dr. *Willis* prescribes *Mum* in several chronical Distempers, as Scurvies, Dropsies, and some Sort of Consumptions. The *Germans*, especially the Inhabitants of *Saxony*, have so great a Veneration for this Liquor, that they fancy their Bodies can never decay, or pine away, so long as they are lin'd and embalm'd with so powerful a Preserver; and indeed if we consider the Frame and Complexions of the *Germans* in general, they may appear to be living *Mummies*. But to conclude all in few Words, if this Drink, call'd *Mum*, be exactly made according to the foregoing Instructions, it must needs be a most exquisite alterative Medicine,  
the

the Ingredients of it being very excellent and choice Simples ; there being scarce any one Disease in Nature against which some of them are not prevalent, as *Betony*, *Marjoram* and *Thyme*, in Diseases of the Head ; *Birch*, *Burnet*, *Water-Cresses*, *Brooklime*, and *Horse Raddish*, in the most inveterate Scurvies, Gravels, Coughs, Consumptions, and all Obstructions ; *Avens* and *Cardamom Seeds*, for cold weak Stomachs ; *Carduus Benedictus*, and *Elder-Flowers* in intermittent Fevers ; *Bay-berries* and *Penny-royal*, in Distempers attributed to the Womb. But it is to be fear'd, that several of our *Londoners* are not so honest and curious as to prepare their *Mum* faithfully and truly ; if they do, they are so happy as to furnish and stock their Country with one of the most useful Liquors under the Sun : it being extremely proper and effectual in several lingering Distempers, where there is a Depravation and Weakness of the Blood and Bowels.



*The* VIRTUES *and* USES of  
JUNIPER *and* ELDER-  
BERRIES.

 THESE two *Berries* are so celebrated in many Countries, and so highly recommended to the World by several Writers, and famous Practitioners, that any Varnish or Argument from me would be quite superfluous. The simple Decoctions of them, sweetened a little with fine Sugar-candy, will afford Liquors so pleasant to the Eye, so grateful to the Palate, and so beneficial to the Body, that I cannot but wonder, after all these Charms, that they have not as yet been courted, and usher'd into our polite Assemblies: But first of the

JUNIPER-BERRY.

**I**T is indeed true, that the Liquor call'd *Geneva*, or, more vulgarly, *Gin*,

*Gin*, becoming of late Years but too common, has been the Occasion of much Mischief and many Disorders; but the best Things may be abus'd. Divers are of Opinion, that a Liquor honestly distill'd from *Juniper-Berries* must be, in many Respects, preferable to all other *Drams*: Tho' some Physicians affirm all *Drams* to be pernicious.

The *Juniper-tree* grows wild upon many Hills in *Surrey* and *Oxfordshire*, and particularly upon *Juniper-Hill* near *Hildersham* in *Cambridgeshire*; and in several other Parts of *England*: The *Berries* are most commonly gather'd about *August*. The *Astrological Botanists* advise us to pull them when the Sun is in *Vigo*.

The *Juniper-Berry* is of so great Reputation in the *Northern Nations*, that they use it as we do *Coffee* and *Tea*: especially the *Laplanders*, who do almost adore it. *Simon Pauli* (a learned *Dane*) assures us, that these *Berries* have perform'd Wonders in the Stone, which he did not learn from Books or common Fame, but from his own Observation and Experience: for he produces two very notable

table Examples, being himself tormented grievously with the Stone, and found incredible Success in the Use of these *Berries*; and I have heard it affirm'd, that our most ingenious and famous Dr. *Troutbeck* did highly commend a Medicine prepar'd of them in this Distemper. Besides, *Schroder* knew a Nobleman of *Germany*, who freed himself from the intolerable Symptoms of the Stone, by a constant Use of these *Berries*. Ask any Physician, and he will bestow upon them a much finer Character than my rude Pencil can draw. The learned Mr. *Evelyn* tells us what great and kind Services he had done to his poor sick Neighbours, with a Preparation of *Juniper-Berries*, and is pleas'd to honour them with the Title of the *Forester's Panacæa*: He extols them in the Wind-Cholic, and many other Distempers. Do but consult *Bauhinus* and *Schroder* (the first being the most exact *Herbal*, the other the most faithful and elaborate *Dispensatory* ever publish'd) and you will find great Commendations of these *Berries* in Dropsies, Gravel, Coughs, Consumptions, Gout, Stop-



Stoppage of the *Menses*, Epilepsies, Palsies and Lethargies ; in all which there are often ill Appetites, bad Digestions and Obstructions.

Take one Spoonful of the Spirit of *Juniper-Berries*, four Grains of the Salt of *Juniper*, three Drops of the Oil of *Juniper-Berries* well rectified ; mix them all together, drink them Morning and Night in a Glass of White-wine, and you will have no contemptible Medicine in all the aforementioned Diseases.

Now it is probable that you have both the Spirit, Salt and Oil of this *Berry* in a simple Decoction of it, provided it be carefully and skilfully managed. If this will not satisfy, do but read *Benjamin Scarffius*, and *Job. Michael*, who have publish'd in *Germany* two several Books of the *Juniper*, and you may meet with far more persuasive Arguments than I can pretend to offer you. One Ounce of the *Berry* well cleans'd, bruis'd and mash'd, will be sufficient for a Pint of Water. When you boil them in this Water you must stop your Vessel very carefully, and when you take it off put in a Spoonful

O

of

of Sugar-candy, and let it cool cover'd :  
And now of the

E L D E R - B E R R Y.

**T**HE *Elder-Tree* grows almost every where ; but it most delights in Hedges, Orchards, and other shady Places, or on the moist Banks of Rivulets and Ditches, unto which it is thrust by the Gardeners, lest, by its Luxury, and importunate Increase yearly, it should possess all their Ground. We write here of the *Domestic* common *Elder*, not of the *Mountain*, the *Water*, or *Dwarf Elder*. Ours in Figure is like the *Ash* ; the Leaves resemble those of a *Walnut-tree*, but less ; in the Top of the Branches and Twigs there spring sweet and crisp'd Umbels, swelling with white odoriferous Flowers, in *June*, before *St. John's Eve*, which, by their Fall give Place to a many-branch'd *Grape*, first green then ruddy, last of a black, dark, Purple Colour, succulent and tumid, with its vinous Liquor. Of all the wild Plants it is first cover'd with Leaves, and last unclothed of them. It flourishes in *May*,  
*June*,

*June*, and *July*, but the *Berries* are not ripe till *August*.

As for the Qualities and Virtues of *Elder-Berries*, I need say no more, but that Mr. *Ray* has given a great Encomium of them. Our learned Dr. *Needham* commending them in Dropsies, and some Fevers; and the ingenious Dr. *Croon* has extoll'd a Spirit of *Elder-Berries* in Epidemical intermittent Fevers. *Schroder* says, they do peculiarly respect some Diseases attributed to the Womb. Mr. *Evelyn* is so bountiful to his poor *Forester*, as to assure him, that if he could but learn the medicinal Properties of the *Elder-Tree*, he might fetch from every Hedge a Remedy either for Sickness or Wound. The same curious Gentleman takes Notice how prevalent these *Berries* are in scorbutic Distempers; and for the Prolongation of Life, famous is the Story of *Næander*. I have heard some praise them in Bloody-fluxes, and other Diseases of the Bowels; also in several Distempers of the Head, as the Falling-Sickness, Megrims, Palfies and Lethargies. They likewise are thought to promote the monthly Inundations of Women, and to destroy the

Heat of an Eryfipelas, for which the Flowers themselves are highly celebrated by *Simon Pauli*, who experimented them upon himself with wonderful Success. I could produce several Cases out of the best Physicall Writers, as *Forestus*, *Riverius*, *Rulandus*, &c. where these *Berries* have acted their Parts, even to Admiration; but if you are curious and inquisitive after the Qualities and Nature of them, I recommend to Perusal *Martin Blockwitz*, a learned *German*, where you may entertain yourself with great Variety: Yet I have one Thing still to give Notice of, *viz.* that the same Medicine may be prepar'd out of the Spirit, Oil, and Salt of this *Berry*, as you have been taught above, to make out of the *Juniper-Berry*; but you may obtain them all in a simple Decoction, if it be well manag'd.

You have read here the great Use of these two *Berries*, which are more universally agreeable to all Tempers, Palates and Cases, than perhaps any other two simple Medicines commonly known among us; so that many Persons being under ill Habits of Body,  
and



and upon the Frontiers of some lingering Diseases, cannot but desire to have Recourse to so pleasant, so sure, and withal so easy and so cheap a Remedy. Nevertheless, it is more than barely probable, that my friendly *Prescription* may meet with that Fate which does attend almost all sublunary Things, that is, *Laudatur ab his, culpatur ab illis*: But it dreads most of all the *Turkey* and *East-India* Merchant, who will condemn it in Defence of their *Coffee* and *Tea*, which have the Honour of coming from the *Levant* and *China*. Besides, I am afraid of a Lash or a Frown from some *Beau* or *Belle*, or some *Petit Maitre*, or some other of our nice Ones, who scorn to eat, drink, or wear any Thing which comes not from *France*, *Italy*, or the distant *Indies*: They fancy poor *England* is not capable of bringing forth any Commodity, which can possibly be agreeable to their Grandeur and Gallantry: As tho' Nature had curs'd this Island with the Production of such Things as are every Way unsuitable to the Complexions and Necessities of its Inhabitants. However, I cannot but retort  
upon



upon these *a la mode* Persons, that while they worship so much only foreign Creatures, they cannot but be very ignorant of those at Home. His Excellency *Ben Haddo*, the most acute and ingenious Ambassador from the Emperor of *Morocco*, is reported, when he was here, to have advis'd his Attendants to *see every Thing*, but *admire nothing*, lest they should seem thereby to disparage their own Country, and shew themselves ignorant of the great Rarities and Wonders of *Barbary*. Now I mention *Barbary*, I have heard from one who lived there several Years, that in most Parts of that Country, the Women are almost continually chewing *Juniper-Berries*; nor does it appear that they are ever put to any other Uses. Doubtless those People know not any other, yet find them very wholesome.

Poor, contemptible *Berries!* Fly hence to *Smyrna*, *Bantam*, or *Mexico*: Then would the Merchants work thro' Storms and Tempests, thro' Fire, Water, and *Spanish Guarda Costas*, to purchase you; and at your Arrival here would proclaim your Virtues in all  
Pub-

Public Assemblies : So true is that common Saying, *A Prophet is never esteem'd in his own Country.* The *English* Soil is certainly influenc'd by some pestilential Star, which blasts the Credit of its Productions.



*Lady* HUNTINGDON'S RECEIPT to cure  
the FRENZY.

**B**OIL three Handfuls of Ground-Ivy, which is also known by the Name *Allhoofe*, in a Bottle of White-wine, (having first cut the Herbs small) till it is near half consumed ; then, after you have strain'd it, put six Ounces of Sallad-Oil, and boil it again till it thickens like an Ointment, with which, when you want to use it, being warm'd, you anoint the Head of the Patient in the Seam eight or nine Times, then apply the Ground-Ivy as you do a Poul-tifs, taking good Care to secure it well on by tying.

N. B. *This Receipt cur'd Threescore Persons successively, in ten Days Time.*

F I N I S.

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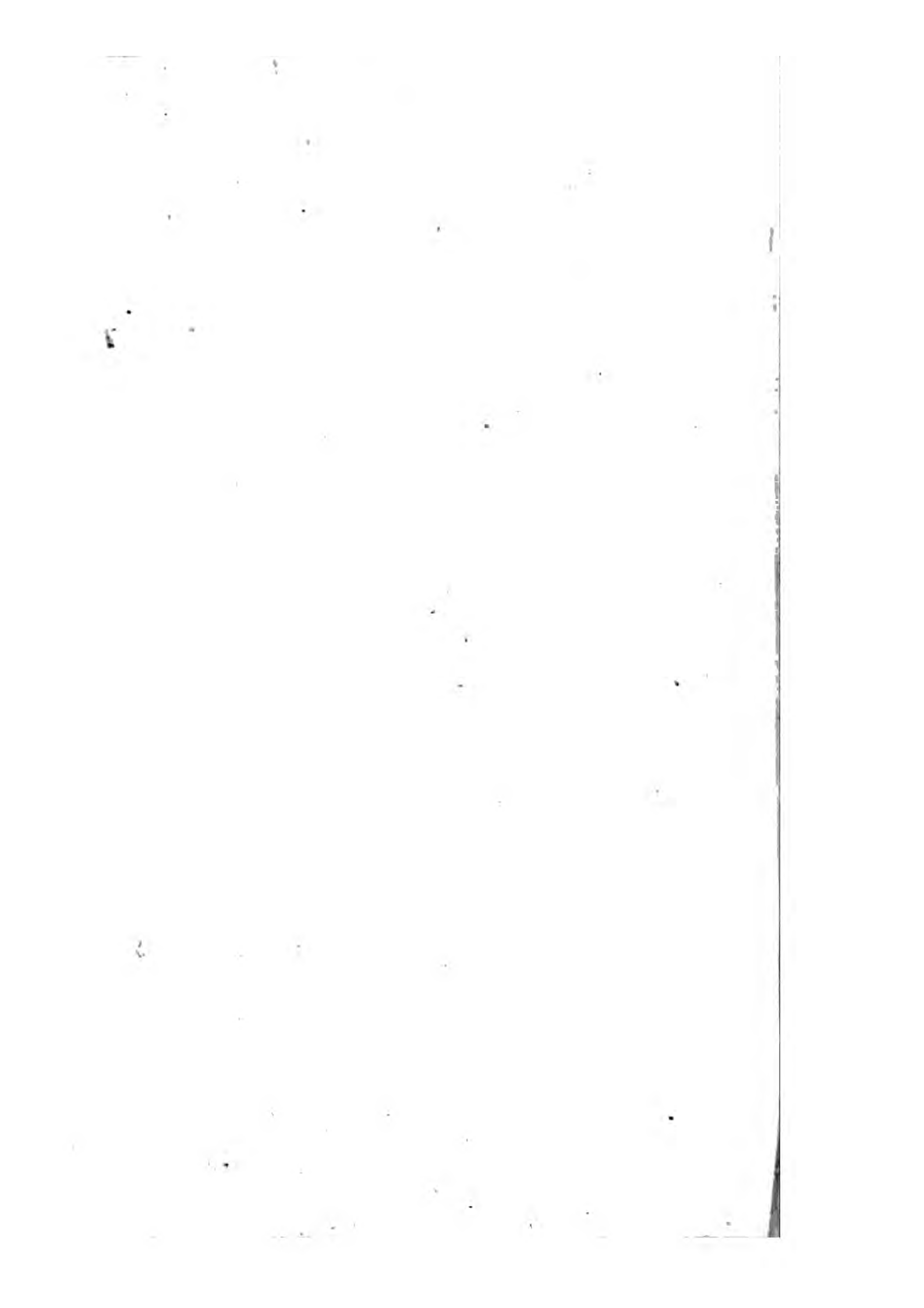
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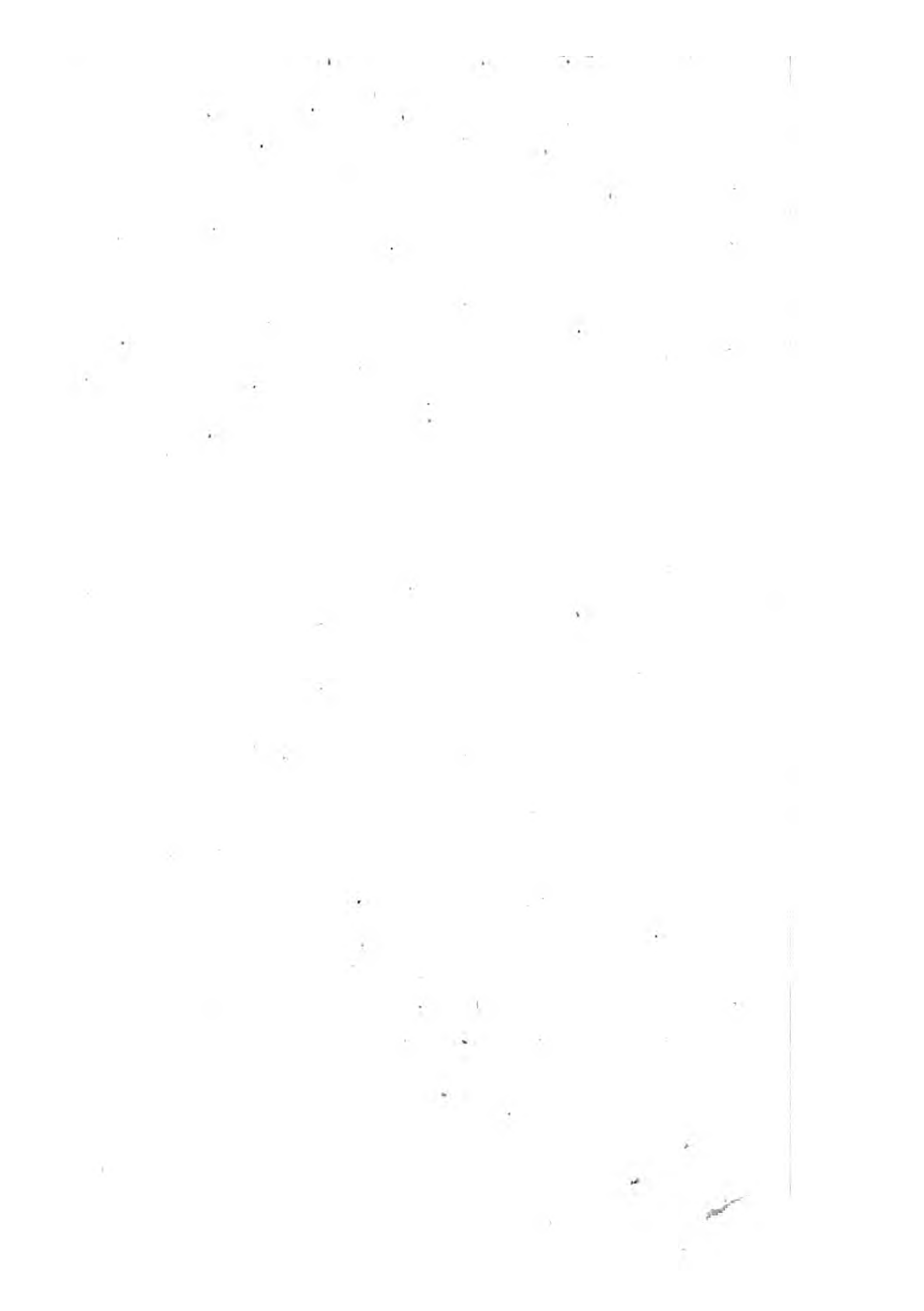
The quotation under "Diced" in the  
Oxford Dictionary is identical with  
that which might be taken from p. 19 in this book.  
That concerning "pile - Ten" on p. 80  
occurs in other Wordbook under "pile - fat"  
, but taken from an other book, of the year 1743.

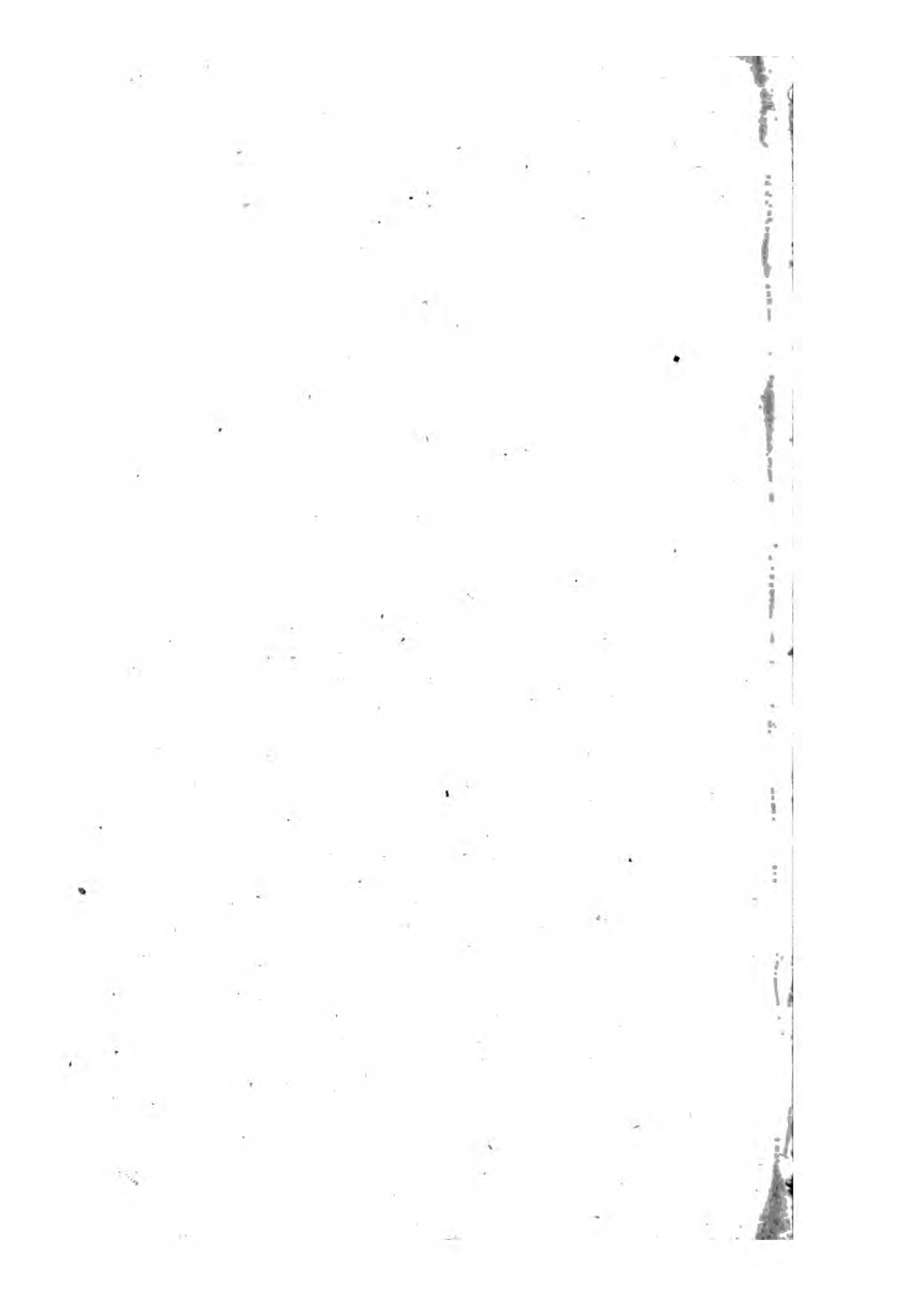
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