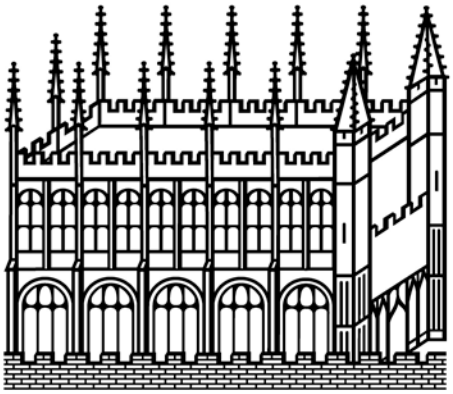

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Carpenter.

Griffin works at Evans West St
side of the Bell left handside East Lane Rabbit

Al Wood

8

Imperfect

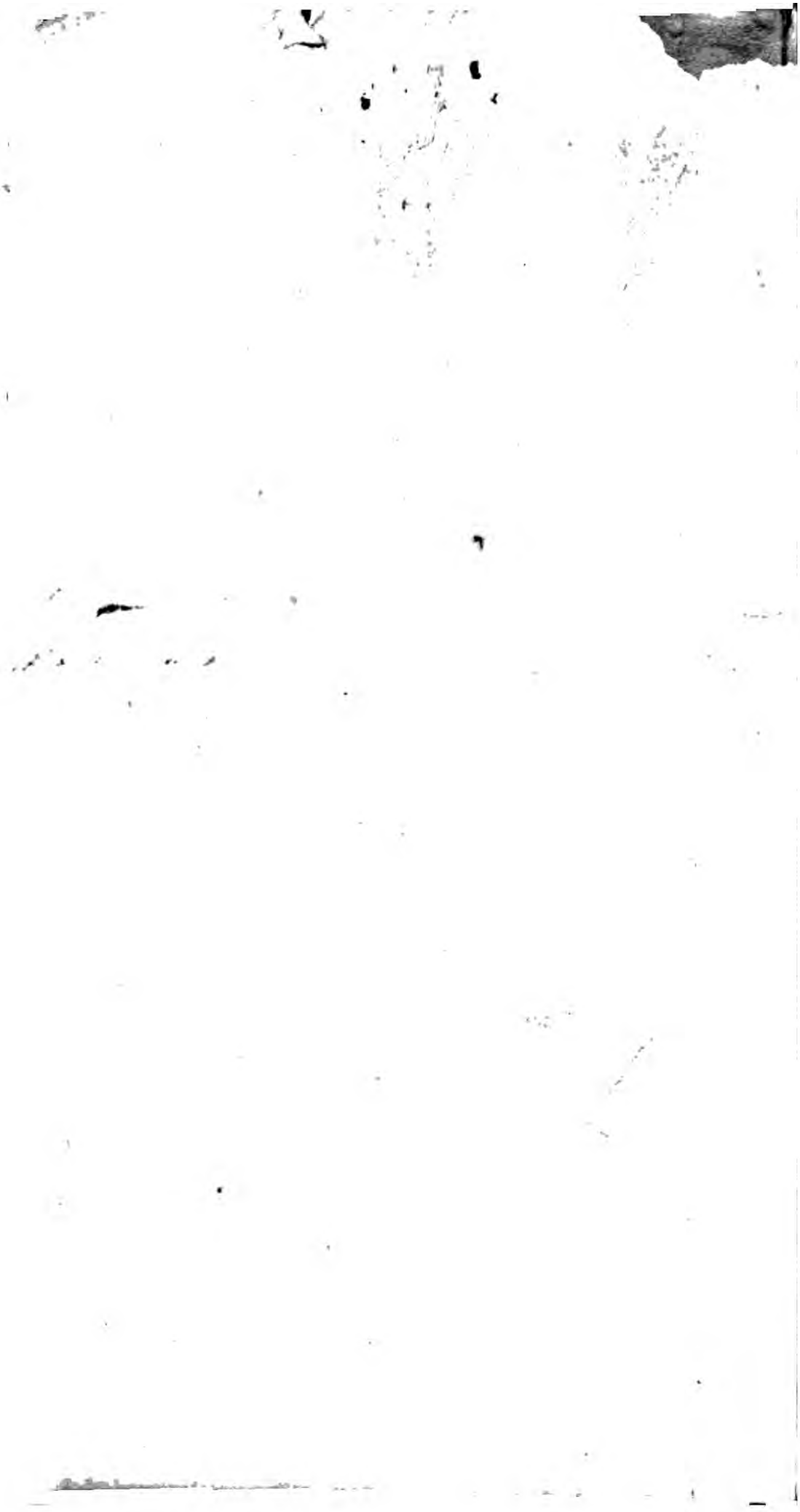
A. Wood

134
1

Page 281 — see to rode
a breast of Mutton

Is it right that such a casket of
gems should be buried in a tom
of no - rather let us in the spirit of
one who from the mummies of Egy
brought forth the grains of wheat
~~let~~ and sowed the same - ~~repro~~
let us sow these ~~[illegible]~~ ~~vital~~
scars of grain trusting that th
vitality is not extinct —

A. Surtout of Souls 183



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VOL. I.

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

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

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

And hereby the Wiſdom of the Chriſtian Religion will particularly appear, becauſe every Part of it tends to promote the univerſal Good of Mankind; thus Temperance promotes our Health, Juſtice in our Dealings prevents us from ſuſtaining the Re-

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venges of the Injured, and gains us Truſt among Men, with all the Benefits which ariſe from thence; Charity, by promoting the common Good of others, draws back their Love and Affection to ourſelves, while Patience preſerves Quiet within our own Breaſts; and Self-Denial, by reſtraining our extravagant Appetites, eſtabliſhes the juſt Power of Reaſon over us, thereby fitting us for all Conditions of Life; and thus the Law of Chriſt anſwers to the Character of Wiſdom, by its Agreeableneſs to the beſt Deſign of God in the chief Good of Man: And upon this Account *Solomon* charactered the Idea of Religion under the Name of Wiſdom.

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

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

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

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

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

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

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

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

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

we

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

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

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

Paſſions,

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

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

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

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

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

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

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

This caſual Devotion, ariſing from the Obſervation of ourſelves, under the common Circumſtances of Life, altho' it can have no ſet Times and Forms preſcribed to it, will be very effectual to produce,

pre-

preſerve, and increaſe a true Senſe of Religion within us.

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

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

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

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

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

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

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

CHAP.

CHAP. II.

Of MODESTY.

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

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

As *Modeſty* preſcribes the Manner, ſo it alſo does the Meaſure of ſpeaking; it reſtrains all exceſſive Talkativeneſs, for that, indeed, is one of the greateſt Aſſumings imaginable; and ſo rude an impoſing

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on Company, that there can ſcarce be a greater Indecency in Converſation.

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

See Humanist p. 79

or

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

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

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

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

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

CHAP.

CHAP. III.

Of MEEKNESS.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

CHAP. IV.

Of COMPASSION.

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

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

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

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

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

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

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

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

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

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

fluence

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

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

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

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

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

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

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

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

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

of

of Man and Beaſt; ſo among them all, nothi can be more unnatural, more odious, than a W man-Tyger.

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

CHAP. V.

Of AFFABILITY.

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

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

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

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

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

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

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

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

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

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

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

But beſides all the blacker Projects of this Kind, which nothing but the Event can detect, there is a lower Sort of this Treachery, which is viſible, nay, ſo avowed, that it is one of the moſt common Subjects of Mirth and Entertainment, and that is Scoffing and Deriſion, a Thing too frequent among all, but it is to be feared, more particularly among Women, thoſe, at leaſt, of the modiſh Sort, their very Civilities and Careſſes being often deſigned to gain Matter of Scorn and Laughter. Mutual Viſits we know, are an Expreſſion of Reſpect, and ſhould flow from real Kindneſs, but if thoſe now in Uſe be ſifted, how few will be found of that Make? They are at the beſt but formal, a Tribute rather paid to Cuſtom than Friendſhip, and many go to ſee thoſe for whom they are perfectly indifferent, whether they find them alive or dead, well or ſick, nay, very often they are worſe than thus, deſigned only to make Obſervations, to bolt out ſomething ridiculous wherewith to ſport themſelves as ſoon as they are gone. Such Viſits as theſe are but the inſidious Inſtructions of a Spy, rather than the good Offices of a Neighbour, and when it is remembered how great a Portion of Time ſome Women ſpend in this Kind of Diverſion, we muſt conclude there have a Multitude of Acts gone to make up the Habit. It were to be wiſhed they would ſeriouſly reflect on it, and unravel that injurious Mirth by a penitential Sadneſs, and either ſpend their Time better than in viſiting, or elſe direct their Viſits to better Purpoſes; and

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this they would certainly do, if they would exchange their meer popular Civilities, for that true Chriſtian Condeſcenſion which admits of no Deceit.

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

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

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

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

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

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

value

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

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

CHAP. VI.

The Duty of VIRGINS.

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

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

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

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

Of the firſt Sort, there is none more miſchievous than Curioſity, a Temptation which foil'd human Nature, even in Paradiſe: And, therefore, ſure a feeble Girl ought not to truſt herſelf with that

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which ſubdued her better fortify'd Parent. T
Truth is, an affected Ignorance cannot be ſo blam
able in other Caſes as it is commendable in th
Indeed, it is the ſureſt and moſt invincible Guar
for ſhe who is curious to know indecent Things,
is odds but ſhe will too ſoon and too dearly buy t
Learning. The ſuppreſſing and deteſting of a
ſuch Curioſities, is therefore, that eminent fundame
tal Piece of Continence we would recommend to ther
as that which will protect and ſecure all the reſt.

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

as

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

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

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

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

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

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

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

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

CHAP. VII.

Of the Manner of BEHAVIOUR *towards* MEN.

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

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

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

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

manners

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

There

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

Gallant

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

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

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

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

CHAP. VIII.

Of Female FRIENDSHIP *and* CENSURE.

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

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

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

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

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

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

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

CHAP. IX.

Of VANITY *and* AFFECTATION.

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

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

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

On the other Side, if encourag'd by a civil Wo
ſhe is ſo obliging, that ſhe will give Thanks
being laughed at in good Language. She take
Compliment for a Demonſtration, and ſets it up
an Evidence, even againſt her Looking-Glaſs: E
the good Lady being all this While in a moſt p
fou nd Ignorance of herſelf, forgets that Men wo
not let her talk upon them, and throw ſo-ma
ſen ſeleſs Words at their Heads, if they did not
ten d to put her Perſon to Fine and Ranſom for
Im pertinence. Good Words of any other Woma
are ſo many Stones thrown at her, ſhe can by
Me ans bear them, they make her ſo uneaſy, that
can not keep her Seat, but up ſhe riſes and g
He me half burſt with Anger and ſtrait-lacing:
by great Fortune ſhe happens, in Spite of her Vani
to be honeſt, ſhe is ſo troubleſome with it, that
far as in her lies, ſhe makes a ſcurvy Thing of
Her bragging of her Virtue looks as if it coſt
ſo much Pains to get the better of herſelf, that
Inferences are very ridiculous. Her Good-humc
is generally applied to the Laughing at good Sen
It would do one Good to ſee how heartily ſhe deſpi
any Thing that is fit for her to do. The great
Part of her Fancy is laid out in chooſing her Gow
as her Diſcretion is chiefly employed in not payi
for it. She is faithful to the Faſhion, to which
only her Opinion, but her Senſes are wholly reſign'
ſo obſequious ſhe is to it, that ſhe would be rea
to be reconciled even to Virtue, with all its Faul
if ſhe had her Dancing-Maſter's Word that it w
practiſed at Court.

This Picture may ſupply the Place of any oth
Rules which might be given to prevent a Woma
reſembling it; the Deformity of it, well conſidere
is Inſtruction enough, from the ſame Reaſon, th
the Sight of a Drunkard is a better Sermon agai

th

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

CHAP. X.

Of PRIDE *and* DIVERSIONS.

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

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

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

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

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

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

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

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

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

nious Poet ſays, ſpeaking of Ladies playing at Hazard:

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

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

CHAP. XI.

Of WIVES.

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

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

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

Courſe,

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

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

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

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

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

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

We ſhall next ſpeak of a Wife's Behaviour to a Drunkard. It will be granted, that though there are Vices of a deeper Dye, than the Love of Wine, yet

yet there are none of a greater Deformity, when is not reſtrained : But with all this, the ſame Cu tom, which is the more to be lamented for its beir ſo general, ſhould make it leſs uneaſy to every o in particular, who is to ſuffer by the Effects of it ſo that in the firſt Place it will be no new Thing f a Woman to have a Drunkard for her Husband and there is, by too frequent Examples, Eviden enough that ſuch a Thing may happen, and yet Wife may live too without being miſerable. Sel Love dictates aggravating Words to every Thin we feel ; Ruin and Miſery are the Terms we appl to whatſoever we do not like, forgetting the Mix ture allotted to us by the Condition of human Lif by which, it is not intended we ſhould be quite ex empt from Trouble.

When a Drunken Husband falls to the Lot of Woman, if ſhe be wiſe and patient, his Wine ſhal be of her Side, it will throw a Veil over her Mi takes, and will ſet out and improve every Thing ſh does, that he is pleaſed with. Others will like hin leſs, and by that Means, he may, perhaps, like hi Wife the more. When, after having dined to well, he is received at Home without a Storm, o ſo much as a reproachful Look, the Wine will na turally work out all in Kindneſs, which a Wife muſ encourage, let it be wrapp'd up in ever ſo muc Impertinence. On the other Side, it would boil u into Rage, if the miſtaken Wife ſhould treat hin roughly, like a certain Thing called a kind Shrew than which the World with all its Plenty, canno ſhew a more ſenſeleſs, ill-bred, forbidding Creature. A Woman ſhould conſider, that where the Man will give ſuch frequent Intermiſſions of the Uſe o his Reaſon, the Wife inſenſibly gets a Right of go- verning in the Vacancy, and that raiſes her Charac- ter and Credit in the Family, to a higher Pitch, than, perhaps, could be done under a ſober Huſ-

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

CHAP. XII.

Of WIDOWS.

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

Now thoſe Remains are of three Sorts, his Body, his Memory, and his Children. The moſt proper Expreſſion of her Love to the Firſt, is in giving it

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

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

for

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

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

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

Yet

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

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

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

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

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

Abroad

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

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

But this Doatage becomes perfect Frenzy and Madneſs when they chuſe young Husbands: This is an Accumulation of Abſurdities and Contradictions.

The

The Husband and the Wife are but one Perſon; and yet at once young and old, freſh and wither'd. It is reverſing the Decrees of Nature; and, therefore, it was no ill Anſwer which *Dionyſius* the Tyrant gave his Mother, who in her Age deſign'd ſuch a Match, *That tho' by his regal Power he could diſpenſe with poſitive Laws, yet he could not abrogate thoſe of Nature, or make it fit for her, an old Woman, to marry a young Man.* It is, indeed, an Invertion of Seaſons, a confounding the Kalendar, making a Mongrel Month of *May* in *December*.

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

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

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

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

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

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

they

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

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

CHAP.

CHAP. XIII.

COOKERY.

Of GRAVIES, SOOPS, BROTHS, *and* POTTAGES.

To make a ſtrong Broth *for* Soops *and* Sauces.

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

To make a Brown Gravy *for* Soops *and* Sauces.

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

Gravy *for* Brown Sauces.

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

Gravy *for* White Sauces.

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

A Cheap Gravy.

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

To make Gravy *in Haſte.*

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

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

Or thus.

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

To make Mutton-Gravy.

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

To make Veal-Gravy.

CUT Steakes off of a Fillet of Veal, beat them well, lay them in a little Stew-pan; ſlice Carrots, Parſnips, and Onions, and lay over them: Cover your Pan, and ſet it [illegible] menting the Fire by Deg[illegible] ſtrain into it, through a is almoſt waſted, and [illegible]; into which put a Bunch of Pan, and is become [illegible]arſnips, and a Bunch of Parſley Broth, a whole [illegible]n Onions: Seaſon it with Salt, Cloves; then [illegible]ot Herbs, and an Onion ſtuck with three [illegible] Boil all of it together, and put in a Bunch eart[illegible]orrel, and another of Chervil, and two or three goos[illegible]onfuls of Juice of Onions; ſee that the Broth [illegible]ell taſted, and make Uſe of it to ſimmer all [illegible]rts of Soops made of *Legumes*.

A Green Peas-Soop *without Meat.*

WHILE you are ſhelling the Peas, ſeparate wh[illegible] the Young from the Old, and boil the old cut[illegible]nes 'till they are ſo ſoft that you can paſs them in[illegible]hrough a Colander; then put the Liquor and the

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

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

A Fiſh Gravy *for* Soop.

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

TAKE a Glaſs of [illegible] of a fine Flavour, fit for Water, an Onion cut [illegible] according to the Palate, Salt, a little Lemon-peel grate[illegible]ices into the Soop, a a Spoonful of Muſhroom Liquor, [illegible] Liquor, put this in a Baſon; then tak[illegible] Butter, and put it in a Sauce-pan on the Fi[illegible] let it melt; then druge in ſome Flour, and ſtir well, 'till the Froth ſinks, and it will be bro[illegible] then put in ſome ſliced Onion, and your Mixtur[illegible] the brown Butter, and give it a Boil up.

To make Gravy *in Haſte.*

CUT an Ox-Kidney into Slices, ſeaſon it hick with Salt and Pepper, put it into a Stew-p[illegible] with juſt Water enough to cover it, a Shalot or tyn[illegible]

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

A Stock *for an* Herb Soop.

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

Broth *of* Roots.

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

A Green Peas-Soop *without Meat.*

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

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

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

A Young Green Peas Soop.

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

A dry'd Peas-Soop.

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

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

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

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

Some p Colour, ada to it your which is agreeable enough nuckle of Veal, leaving toaſted Bread cut into Dice; ullet white, to ſoak your eg. add the Leaves of white Be her Uſes in the Kitchen.

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A very here you are will afford, ſuch

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

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

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

BOIL a Quart of good Peas in ſix Quarts Water, 'till they are ſoft; then take out ſor of the clear Liquor, and ſtrain the Peas from t Husks, as clean as may be; then boil ſome Butte and when it breaks in the Middle put in an Onic and ſome Mint, cut very ſmall, Spinach, Sorre and a little Sellery, cut groſly; let theſe boil f a Quarter of an Hour, ſtirring them often; the with one Hand ſhake in ſome Flour, while wit the other Hand you pour in the thin Liquor; the put in the ſtrained Liquor, ſome Pepper, Mac and Salt, and boil it for an Hour longer: Put Pint of ſweet thick Cream to as much of it a will make a large Diſh, laying a *French* Roll criſped, and dipped in Milk, in the Middle of th Diſh.

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yo... Soop de Santé *the* French *Way.*

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

to

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

Handful

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

A Soop de Santé *the* Engliſh *Way.*

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

Soop

Soop *Lorraine.*

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

A Vermicelly Soop.

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

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

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

Soop au Bourgeois.

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

A Savoy Soop.

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

A Kervel Maes Pottage.

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

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

A Sorrel Soop *with Eggs.*

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

A Crawfiſh Soop.

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

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

Another Crawfiſh Soop.

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

A Lobſter Soop is made the ſame Way.

A Brown Pottage Royal.

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

A Muſcle Soop.

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

You may make Cockle-Soop the ſame Way.

A Scate *or* Thornback Soop.

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

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

An Oyſter Soop.

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

A good Gravy Soop.

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

Another Gravy-Soop.

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

An Almond-Soop.

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

Rice Soop.

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

An Italian Pottage.

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

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

A Soop *of Forced* Green Geeſe.

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

A Turnip Soop.

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

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

A Pottage *of* Cheſnuts.

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

A Pottage *of* Lentils.

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

the

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

A Millet Soop.

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

A Veal Soop.

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

A Veal Soop *with Barley*,

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

Scotch Barley-Broth.

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

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

A Hodge-Podge.

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

Another Way to make a Hodge-Podge.

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

pretty

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

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

To make a Pottage *with* Ducks *and* Turnips.

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

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

A Pottage à la Jacobine.

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

A Cow-Heel Pottage.

PUT in your Pot ſeven or eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham; put your Pot over the Stove 'till the Meat ſticks a little to it, then pour out ſome Broth without Fat; put in alſo a Fowl, and an old Partridge, ſome Carrots, Parſnips, Turnips, and a Bunch of Sellery, and let it boil very ſlowly: Then boil your Cow-Heel, and finiſh the doing of it in a little Braze, that is, in a good Seaſoning; when all is ready take the Cruſts of *French* Rolls, and

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

A Pottage *of* Forced Pigeons *with brown Onions.*

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

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

Pottage

Pottage of Turkies with Onions is made the ſame Way.

Pottage *of* Partridges.

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

A Pottage *of* Partridges *à la Reine.*

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

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

A Pottage *à la Houzarde.*

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

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

Pottage *of* Rice, *the* Poliſh *Way, called* Rouſſole.

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

A Rice Olio, *with a Cullis* à la Reine.

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

A Pottage *of* Spaniſh Cardoons.

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

two

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

A Terrine *a la* Bavoroiſe.

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

and

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

A Spaniſh Olio.

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

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

Another Way to make an Olio.

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

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

Another Way.

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

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

An Olio *for Days of Abſtinence.*

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

A Rice Olio, *with a* Cullis of Crawfiſh.

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

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

AFTER your Wood-Pigeons are truſſed, blanch them in Water, and put them in the Pot with ſome good Gravy, a Bunch of Roots,

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

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

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

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

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

A Bain-Marie.

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

Plumb-Pottage *for* Chriſtmas.

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

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

Another.

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

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

TAKE a Leg of Veal, ſtrip it of the Skin and the Fat, then take all the muſcular or fleſhy Parts from the Bones; boil this Fleſh gently in ſuch a Quantity of Water, and ſo long a Time, 'till the Liquor will make a ſtrong Jelly when it is cold: This you may try by taking out a ſmall Spoonful now and then, and letting it cool. Here it is to be ſuppoſed, that tho' it will jelly preſently in ſmall Quantities, yet all the Juice of the Meat may not be extracted; however, when you find it very ſtrong, ſtrain the Liquor thro' a Sieve, and let it ſettle; then provide a large Stew-pan, with Water and ſome *China* Cups, or glazed earthen Ware; fill theſe Cups with Jelly taken clear from the Settling, and ſet them in a Stew-pan of Water, and let the Water boil gently 'till the Jelly becomes as thick as Glue; after which, let them ſtand to cool, and then turn out the Glue upon a Piece of new Flannel, which will draw out the Moiſture; turn them once in ſix or eight Hours, and put them upon a freſh

freſh Flannel, and ſo continue to do 'till they are quite dry, and keep it in a dry warm Place: This will harden ſo much, that it will be ſtiff and hard as Glue in a little Time, and may be carried in the Pocket without Inconvenience. You are to uſe this by boiling about a Pint of Water, and pouring it upon a Piece of the Glue or Cake, of the Bigneſs of a ſmall Walnut, and ſtirring it with a Spoon 'till the Cake diſſolves, which will make very ſtrong good Broth. As for the ſeaſoning Part, every one may add Pepper and Salt as they like it, for there muſt be nothing of that Kind put among the Veal when you make the Glue, for any Thing of that Sort would make it mouldy. As we have obſerved above, that there is nothing of Seaſoning in this Soop, ſo there may be always added what you deſire, either of Spices or Herbs, to make it ſavoury to the Palate; but it muſt be noted, that all the Herbs that are uſed on this Occaſion, muſt be boil'd tender in plain Water, and that Water muſt be uſed to pour upon the Cake Gravy inſtead of ſimple Water: So may a Diſh of good Soop be made without Trouble, only allowing the Proportion of Cake Gravy anſwering to the aboveſaid Direction: Or if Gravy be wanted for Sauce, double the Quantity may be uſed that is preſcribed for Broth or Soop. There has been made a Cake Gravy of Beef, which for high Sauces and ſtrong Stomachs, is ſtill of good Uſe; and, therefore, we ſhall here here give the Method of it.

To make Cake Soop *of* Beef, *&c.*

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

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

To make Broth *for* Breakfaſt.

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

To make Calves-Feet-Broth.

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

Jelly-Broth *for Conſumptive Perſons.*

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

A good ſavoury Broth *for Mornings.*

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

To make an Aſparagus Soop.

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

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

Another Way.

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

A good Gravy Soop.

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

CHAP.

CHAP. XIV.

Of FISH.

SALMONS.

To dreſs Salmon au Court-Bouillon.

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

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

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

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

The ſame, dreſſed Maigre *for* Fiſh Days.

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

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

Salmon *in Caſes.*

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

To dreſs a Jole of Salmon *the* Dutch *Way.*

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

To broil Salmon.

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

Or thus.

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

To broil Salmon *with* Brown Sauce.

CUT your Salmon in Slices, melt ſome Butter in a Sauce-pan, and put in ſome Salt; when it is melted, rub the Slices of Salmon with the melted Butter, and lay them on a Gridiron over a gentle Fire. For the Sauce, put a Lump of Butter as big as an Egg into a Sauce-pan, and ſet it over the Fire; and when the Butter is melted, put in

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

To dreſs a Tail-Piece *of* Salmon *in* Caſſerole.

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

To farce Slices of Salmon.

CUT Slices of Salmon an Inch thick, take off the Skins, then make a Farce as follows: Mince ſome Fleſh of a Salmon with the Fleſh of an Eel, Muſhrooms, Cives, and Parſley; ſeaſon it with Salt, Pepper, Nutmeg, and a little ſweet Baſil: When you have ſhred all theſe together, beat three or four Cloves, and about Dozen Coriander Seeds in a Mortar, put the minced Fiſh to them with a good Piece of Butter, and pound them all together: Then put a Piece of Crumb of Bread about as big as your Fiſt into a Sauce-pan with Cream or Milk, and beat up in it the Yolks of four

four Eggs, and when it is grown thick, take it off the Fire, and ſet it by to cool; then put into a Mortar the Yolks of four, or five, more raw Eggs, and the Bread and Cream when it is cold, and pound it all well together; then cover the Slices of the Salmon with this Farce, and rub them over with beaten Eggs and melted Butter. Then lay a little Butter in a Paſty-pan or Diſh, ſeaſon it with Salt, Pepper, Spices, ſweet Herbs, minced Parſley, and whole Cives; having laid this Seaſoning in your Paſty-pan, lay in your Slices of farced Salmon, and put them into an Oven, and when they are baked of a curious brown Colour, put into a Diſh a Ragoo of Crawfiſh, lay your Slices of farc'd Salmon on the Ragoo, and ſerve it hot.

To Fricaſey Salmon.

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

To

To roaſt a Salmon *whole.*

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

To ſtew Salmon.

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

To haſh Salmon.

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

To make a Pupton of Salmon.

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

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

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

To broil Salmon.

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

To fry Salmon.

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

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

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

To marinate Salmon *to be eaten either hot or cold.*

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

To marinate and fry Salmon.

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

To dreſs Salmon *with ſweet Sauce.*

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

To dreſs Salmon *in* Stoffado.

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

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

To pickle Salmon.

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

Another Way to pickle Salmon.

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

To recover pickled Salmon *that is decayed.*

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

To keep Salmon *freſh for a Month, or more.*

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

TURBUTS.

To boil a Turbut.

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

A Turbut au Court-bouillon.

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

A Turbut *with Veal-Gravy.*

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

ſerve

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

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

To bake a Turbut.

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

Turbuts *the* Italian *Way.*

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

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

To fry a Turbut.

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

To ſouce a Turbut.

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

Another Way to ſouce Turbut.

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

To ſtew a Turbut.

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

or

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

C O D.

To crimp Cod *the* Dutch *Way.*

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

To roaſt a Cod's Head.

GET a Head, waſh and ſcour it very clean, then ſcore it with a Knife, and ſtrew a little Salt on it, and lay it on a Stew-pan before the Fire with ſomething behind it; throw away the Water that runs from it the firſt half Hour; then ſtrew on it ſome Nutmeg, Cloves, Mace, and Salt, and baſte it often with Butter, turning it 'till it is enough. If it be a large Head, it will take four or five Hours roaſting; then take all the Gravy of the Fiſh, as much White-Wine, and more Meat-Gravy, ſome Horſe-Radiſh, one or two Shalots, a little ſliced Ginger, ſome whole Pepper, Cloves, Mace and Nutmeg, a Bay-Leaf or two; beat this Liquor up with Butter, the Liver of the Fiſh boiled, and broke and ſtrained in it, the Yolks of two or three Eggs, ſome Oyſters and Shrimps, with Balls made of Fiſh, and fry'd Fiſh round it. Garniſh with Lemon and Horſe-Radiſh.

To boil a Cod's Head.

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

A ſtewed Cod.

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

Fricaſey of Cod.

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

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

Fricaſey of Cod *the* Italian *Way.*

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

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

Freſh Cod *in* Ragoo.

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

To

To dreſs a Cod's *Tail.*

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

To fry a Cod's Tail.

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

C A R P S.

To ſtew Carps *white.*

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

To ſtew Carps *brown.*

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

Pepper,

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

To fry Carp.

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

To dreſs Carp á la daube.

GET a Couple of Soles and a Pike, and bone them: Of the Fleſh of them make a Farce, haſhing it very ſmall, together with a few Cives, ſome Spice, Salt, Pepper, Nutmeg, freſh Butter, and ſome Crumb of Bread ſoak'd in Cream: Thicken your Farce with Yolks of Eggs. Then take a large Carp, fill the Body of it with this Farce, and put it a ſtewing in an oval Stew-pan, over a little Fire, in White Wine, ſeaſoned with Salt, Pepper, Cloves, ſome Slices of Lemon, a Bunch of ſweet Herbs, and good freſh Butter: While it is a ſtewing get ready a Ra-

a Ragoo of Muſhrooms, Truffles, Morels, Artichoke Bottoms, Melts of Carp and Tails of Crawfiſh: Lay your Carp on an oval Diſh, pour your Ragoo upon it, and ſerve it up very warm.

A Carp á la Chambor.

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

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

Theſe Sorts of Entries generally ſerve to remove Soops.

Entry of Carps à l' Eſtouſade.

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

Other Entry of Carps *ſtewed.*

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

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

To ſtew Carps.

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

Entry of a broiled Carp.

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

A forc'd Carp.

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

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

To dreſs a Carp au Court-bouillon.

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

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

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

A Carp *larded with Eel in a* Ragoo.

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

a little Pepper and Salt, thicken it with brown Butter, and garniſh with ſliced Lemon.

To ſtew Carps *á la* Royale.

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

To haſh a Carp.

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

To dreſs a Carp *à la* Daube.

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

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

To marinate a Carp.

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

To make a Florendine *of* Carps.

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

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

To make a Bisk, *or* Pottage *of* Carps.

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

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

To broil a Carp.

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

To bake a Carp *with* Oyſters.

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

LAMPREYS.

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

To fry Lampreys.

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

To dreſs Lampreys *with* Sweet Sauce.

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

To make a Lamprey-Pie.

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

To broil Lampreys.

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

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

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

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

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

To bake Lampreys *in Patty-Pans.*

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

To dreſs Lampreys *the* Italian *Way.*

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

E E L S.

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

To farce Eels.

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

To dreſs Eels *with* White Sauce.

HAving skin'd and cut them in Pieces, blanch them in boiling Water, then dry them with a Napkin, toſs them up in Butter, with Salt, Pepper, Cloves,

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

To dreſs Eels *with brown Sauce.*

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

To fry Eels.

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

To broil Eels.

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

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

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

To dreſs Eels á la daube.

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

To dreſs Eels *the* Engliſh Way.

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

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

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

To ſpitchcock an Eel.

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

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

To haſh Eels.

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

To ſtew Eels.

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

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

To ſouſe Eels.

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

Eel-Powts *in* Caſſerole.

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

To make a Ragoo *of* Eel-Powts.

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

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

TENCH.

To ſtew Tench.

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

A Fricaſey *of* Tench *with* White Sauce.

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

A Fricaſey

A Fricaſey *of* Tench *with* Brown Sauce.

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

To farce Tench.

TAKE off the Slime, and ſlit the Skin along the Back of your Tenches, and with the Point of your Knife raiſe it up from the Bone; then cut the Skin croſs-ways at the Tail and Head, and ſtrip it off; then take out the Bone. This done, bone a Tench or a Carp; put to the Fleſh of it, ſome Muſhrooms, a little Parſley and ſome Cives; ſeaſon it with Salt, Pepper, ſweet Spices, and a very little ſweet Herbs; then having minced it all well together, pound it in a Mortar, put to it a Piece of Butter, the Yolks of three or four raw Eggs, the Bigneſs of a couple of Eggs of the Crumb of Bread ſoaked in Cream, and pound it all well together; then farce your Tenches with it, and ſew them up. Set a Pan over the Stove with ſome clarified Butter, and when it is hot fry the Tenches in it, one by one, 'till they are brown, and then take them up. Melt the Bigneſs of two Eggs of Butter in a Sauce-pan, then put to it a little Flour, and keep moving it 'till it is brown, moiſten it with a little Fiſh-Broth, and a little White-Wine boiling hot; lay your Tenches into this brown, adding a Seaſoning of Salt, Pepper, a Bunch of ſweet Herbs,

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an Onion ſtuck with Cloves: So keep them ſimmering in it over a gentle Fire; when they are enough, lay them in a Diſh, pour on them a Ragoo of Melts, and ſerve them.

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

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

Boiled Tench.

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

To bake Tench.

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

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

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

Another Way to bake Tenches.

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

To roaſt Tench.

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

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

To ſouſe Tench.

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

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

BARBELS.

To ſtew Barbels.

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

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

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

To dreſs Barbels *au* Court-bouillon.

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

To broil Barbels.

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

To haſh Barbels.

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

or

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

To boil Barbels.

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

MULLETS.

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

To boil Mullets.

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

To broil Mullets.

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

To fry Mullets.

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

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

To marinate a Mullet.

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

To bake Mullets.

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

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

P I K E.

To dreſs a Pike *the* German *Way.*

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

Pike au Swimmier.

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

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

Another Way to dreſs a Pike.

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

To ſouſe a Pike.

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

To dreſs a Pike *with* Oyſters.

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

To

To farce a Pike.

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

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

To boil a Pike *the* French *Faſhion.*

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

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

To dreſs a Pike a Cubilo, *the* Dutch *Way.*

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

To dreſs a Pike *in* Caſſerole.

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

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

To fry a Pike *in* Fillets.

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

To marinate a Pike.

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

To

To dreſs Pikes á la Sainte Robert.

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

To ſtew a Pike *the* French *Way.*

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

To ſtew a Pike *after the* City *Faſhion.*

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

To roaſt a Pike.

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

Another Way to roaſt a Pike.

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

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

Another Way.

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

Another Way.

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

SCATE and *THORN-BACK.*

To crimp Scate.

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

Scate *or* Thornback, *the* Dutch *or* Engliſh *Way.*

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

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

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

Scate *or* Thornback, au Court-bouillon.

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

Scate, *with Anchovy Sauce.*

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

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

To fry Scate *with a Brown Sauce.*

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

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

FLOUNDERS *and* PLAICE.

Flounders *with Sorrel.*

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

To

To dreſs Flounders *or* Plaice *with* Garlick *and* Muſtard.

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

A Fricaſey *of great* Plaice *or* Flounders.

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

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

Another Way to dreſs Flounders.

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

To boil Flounders *or* Plaice.

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

Another Way.

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

To ſtew Flounders.

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

Another Way.

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

To

To make a Flounder *or* Plaice Pye.

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

SALT-FISH.

To fry Salt-Fiſh.

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

To farce the Tail of a Salt-Fiſh.

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

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

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

To dreſs Salt-Fiſh à la *Sainte Menehout.*

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

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

To dreſs Salt-Fiſh a la Mountizeur.

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

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

SOALS.

Soals, *with a Ragoo of Crawfiſh.*

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

To dreſs Soals in Champaign *Wine.*

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

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

To marinate Soals.

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

A Surtout of Soals.

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

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

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

To boil Soals.

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

Another Way.

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

To dreſs Soals *with Cucumbers.*

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

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

To dreſs Soals *in* Fricandos.

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

To fry Soals.

GUT your Soals, waſh them, dry them with a Cloth, drudge them with Flour, and fry them brown in clarified Butter; then drain them well, lay a Napkin in a Diſh, lay them upon it with fry'd Parſley, and ſerve them up hot for a firſt Courſe. They are commonly eaten with Salt, Pepper, and the Juice of Lemon or Orange.

Another

Another Way.

CUT open your Soals on the Back and both Sides, and bone them 'till the whole Flesh appears, and drudge them with Flour, and fry them with clarified Butter. Then garnish them with the Flesh of other Soals, and make a white Sauce with an Anchovy and Capers, or *Robart* Sauce, or elſe a Ragoo of Mushrooms, with Livers of Pikes, Artichoke Bottoms chopt very ſmall, and the Roes of Carps, and ſqueeze in the Juice of a Lemon when you ſerve it up to Table.

To fry Soals *with a brown Cullis.*

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

Another Way to fry Soals.

TAKE a Pair of large Soals, flea off their Skins on both Sides; fry them in ſweet Sewet, ty'd up with Spice, Salt, and Bay-Leaves; lay them in a Dish, and put to them Claret, Anchovies, and Butter; lay another Dish over them, and ſet them over a Chafing-Dish of Coals; let them ſtew awhile, ſqueeze in ſome Juice of Lemon; garnish with Orange or Lemon, and ſerve them up.

To roaſt Soals.

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

To ſouſe Soals.

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

To dreſs Soals *the* Spanish *Way.*

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

To ſtew Soals.

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

To dreſs Soals *a la* Sainte Menehoute.

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

To farce Soals *with* ſweet Herbs.

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

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

LOBSTERS.

To roaſt Lobſters.

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

To roaſt Lobſters *alive.*

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

To butter Lobſters.

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

To

To broil Lobſters.

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

To bake Lobſters.

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

To fry Lobſters.

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

To marinate Lobſters.

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

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

To make a Patty *of* Lobſters.

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

To pickle Lobſters.

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

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

Another Way.

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

To ſtew Lobſters.

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

To dreſs Crabs.

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

PERCHES.

Perches *with Anchovy Sauce.*

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

Perches *with a Cullis of Crawfiſh.*

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

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

Perch *dreſſed in* Fillets.

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

To fry Perches.

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

To make a Ragoo *of* Perches.

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

To pot Trouts.

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

To ſouſe Trouts.

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

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

To make Virginia-Trouts.

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

To pickle Trouts.

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

To marinate Trouts.

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

To ſtew Trouts.

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

Another Way.

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

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

Another Way of dreſſing Trouts.

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

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

HADDOCK.

To dreſs Haddock *the* Dutch *Way.*

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

CHUBS.

CHUBS.

To roaſt a Chub.

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

To broil a Chub.

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

To boil a Chub.

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

Diſh

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

STURGEON.

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

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

To cure or pickle Sturgeons *from* Hamborough.

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

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

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

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

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

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

To roaſt a Piece of freſh Sturgeon.

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

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

To roaſt a Fillet or Collar of Sturgeon.

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

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

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

A Piece of freſh Sturgeon *boiled.*

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

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

A Ragoo of Sturgeon.

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

To fry Sturgeon.

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

To farce and bake a Sturgeon.

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

To dreſs Sturgeon *in* Haricot *with* Turnips.

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

To dreſs Sturgeon a la Sante Menehout.

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

To marinate Sturgeon.

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

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

To pickle Sturgeon.

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

To ſouſe Sturgeon.

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

To make Welch Sturgeon.

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

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

ROACHES.

Roaches *Ragoo'd.*

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

To boil Roaches.

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

To fry Roaches.

GUT, ſcale, and waſh them in Salt and Water, and wipe them clean with a Napkin; then flour them and fry them in freſh Butter 'till they are brown and criſp; then take them out, and lay them in a heated Diſh; ſet them before the Fire to keep; pour off the Butter you fry'd them in.

Then

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

To marinate Roaches.

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

SHADS.

To broil Shads.

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

To boil Shads.

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

To dreſs a Shad au Court-bouillon.

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

SMELTS.

To fry Smelts.

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

To dreſs Smelts *in Ragoo.*

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

To dreſs Smelts au Court-bouillon.

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

To marinate Smelts.

PUT a Quart of Sallad-Oil into a Frying-pan, when it is hot, put in the Smelts, and as it waſtes ſupply it with more; and put in alſo ſome Bay Leaves in the Oil the Fiſh was fry'd in, and put ſome

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

To ſtew Smelts.

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

Another Way to ſtew Smelts.

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

Another Way.

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

D A B S.

To marinate a Dab *or* Sandling.

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

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

Dab *in a Sallad.*

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

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

GUDGEONS.

To ſtew Gudgeons.

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

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

LUMPS.

To bake a Lump.

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

To fry a Lump.

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

To roaſt a Lump.

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

To ſouſe Lumps.

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

theſe

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

MACKAREL.

To dreſs Mackarel.

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

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

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

To pickle Mackarel.

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

To broil Mackarel.

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

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

To roaſt Mackarel.

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

MAIDS.

To fry Maids.

AFTER you have skinned them, put them into boiling Water, ſeaſoned with Salt, let them lie a while, dry them with a Cloth, flour them, beat the Yolks of half a Score Eggs, and the Whites of four, with a little Canary, Flour, Salt, Ginger, Nutmeg, and a little Parſley boiled green, and minced ſmall, beat them 'till the Batter is pretty thick: Put clarified Butter into a Frying-pan, make it hot, dip your Maids in the Batter, and fry them brown and criſp; diſh them, let the Sauce be Butter, Vinegar, the Livers of the Fiſh and Nutmeg beaten together; fry a good Quan-

ſweet Herbs that were in it before; mince a Handful of Parſley with a little Thyme and Fennel, and put them into the Fiſh-Broth; then take the Carcaſs of a Lobſter, with the Meat of two Crabs, and the Yolks of three Eggs, and a Ladleful of drawn Butter; beat all theſe well together with ſome of the Liquor, put them into the Fiſh-Broth, and ſtir them together 'till it thickens; then diſh the Whitings in another Diſh upon Sippets, pour on your Sauce, and ſerve it up: After the ſame Manner you may dreſs Smelts and Gudgeons.

Another Way.

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

HERRINGS.

To dreſs freſh Herrings.

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

To make a Herring *Pye.*

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

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

Another Way.

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

To bake Herrings.

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

Another Way to bake Herrings.

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

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

MUSCLES.

To bake Muſcles.

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

To fry Muſcles.

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

To make a Ragoo of Muſcles.

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

To

To ſtew Muſcles.

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

COCKLES.

To ſtew Cockles.

TAKE them out of the Shells, waſh them well with Vinegar, broil or broth them before you take them out of the Shells, then put them in a Diſh with a little Claret, Vinegar, a Handful of Capers, Mace, Pepper, a little grated Bread, minced Thyme, Salt, and the Yolks of two or three hard Eggs minced, ſtew all together 'till you think them enough; then put in a good Piece of Butter, ſhake them well together, heat the Diſh, rub it with a Clove of Garlick, if you like it, and put two or three Toaſts of white Bread in the Bottom, laying the Meat on them. Crawfiſh, Prawns, or Shrimps, are excellent good the ſame Way, being taken out of their Shells, and make Variety of Garniſh with the Shells.

Another Way.

HAving got ſome Cockles, ſtew them with Claret, Capers, Roſe, or Elder Vinegar, Wine Vinegar, large Mace, groſs Pepper, grated Bread, minced Thyme, the Yolks of hard Eggs

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

SCOLLOPS.

To ſtew Scollops.

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

TUNNIES.

To dreſs Tunnies.

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

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

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

PILCHARDS.

To broil Pilchards.

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

HOLLIBUT.

To fry Hollibut.

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

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

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

A Cullis of Crawfiſh *half Brown.*

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

To

To make a Crawfiſh *Cullis meagre.*

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

To make a Ragoo of Crawfiſh.

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

PRAWNS.

To fricaſey Prawns.

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

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

To broil Oyſters *the* Dutch *Way.*

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

To farce Oyſters.

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

To haſh Oyſters.

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

Another

Another Way.

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

Oyſters *grilled in Scollop Shells.*

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

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

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

Oyſters à la Daube.

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

Petty Patties of Oyſters.

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

To make an Oyſter Pye.

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

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

Another Way to make an Oyſter-Pye.

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

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

Another Fiſh-Sauce.

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

Fiſh-Sauce *to keep the whole Year.*

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

A Sauce *for* Mackarel, *with* Fennel *and* Gooſeberries.

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

Another Sauce *for Fiſh.*

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

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

A particular Sauce *called* Ramolade.

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

A Sauce *for* Fiſh or Fleſh.

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

The Times when Fiſh are in Seaſon.

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

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

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

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

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

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

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

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

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

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

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

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

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

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

CHAP.

CHAP. XV.

BUTCHER'S MEAT.

BEEF.

To dreſs Beef á la Braiſe.

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

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

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

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

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

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

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

Beef

Beef *farced.*

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

Briſcuit of Beef á la Chalonnoiſe.

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

A Rump of Beef *rolled.*

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

Breaſts

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

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

To boil a Rump of Beef.

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

ſome

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

To boil a Rump of Beef *the* French *Faſhion.*

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

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

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

To make Beef *Cullis.*

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

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

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

A ſhort Rib of Beef *farced.*

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

A Side Diſh of Beef Fillets.

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

To ragoo Beef, *ſee the Chapter of* Ragoos.

Beef *eſcarlot.*

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

Beef *à la Daub.*

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

Beef á la Mode *in Pieces.*

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

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

Beef *Olives.*

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

A Hash *of raw* Beef.

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

Thin Beef Collops *ſtewed.*

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

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

Stewed Beef-Steakes.

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

To fry Beef-Steakes.

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

Another Way.

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

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

A Side Diſh of a Piece of Beef *with* Cucumbers.

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

To dreſs a Buttock of Beef.

LARD your Buttock with Gammon and other Bacon, well ſeaſoned with Salt, Pepper, Cloves, Cinnamon, Coriander-Seed, and grated Nutmeg; alſo Onions, Parſley, Shalots, all mixed together. Let as much of theſe, as you can, be ſtuffed into the Bacon, and lard the Buttock both on the Top and underneath; then ſeaſon it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while with Onions, Garlick, Shalots, Parſley, ſweet Baſil, Thyme, Slices of Lemons, Verjuice, and a little Broth. Let it lie in theſe two Hours, then put it in a Napkin with thin Slices of a Bcon, wrapping it up cloſe, ſo that no Fat may enter. Put a Plate in the Bottom of

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the Pot, to keep the Napkin and Meat from being burnt to the Bottom, and boil it in the Evening againſt the next Day. To ſeaſon it, you may put in about two Pound of leaf Fat of a Hog's Belly, or of Beef Sewet, putting in ſome White-Wine, Verjuice, Salt, long, Pepper, Ginger, Cinnamon, Nutmeg, Slices of Lemon, Onion, Parſley, Bay Leaves, ſweet Baſil, and whole Coriander, Annis, and Fennel; when all theſe are put into the Pot, let it be covered very cloſe, and let the Beef be ſtew'd very gently; and when it is enough, let it cool in its own Fat; then make a Godivoe, put it into the Diſh in which the Piece of Beef is to be dreſſed; then cover it with the ſame Godivoe, and then put it into the Oven for an Hour. Before you ſerve it up, prepare a well ſeaſoned Beef-Cullis, and make a round Hole in the Top of the Godivoe, and pour in your Cullis ſo that it may penetrate into every Part, and the Juice of a Lemon upon that. This Beef may be ſerved up cold in thin Slices inſtead of Beef *a la Royal*.

To roaſt a Fillet *of* Beef.

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

To make a Beef *Hotch-pot.*

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

Beef Steaks *rolled.*

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

To ſtew a Rump *of* Beef.

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

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

Another Way.

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

Another Way.

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

Portugal Beef.

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

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

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

To ſtew a Fillet *of* Beef *the* Italian *Faſhion.*

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

ſeaſon

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

To ſtew Beef in Gobbets *the* French *Faſhion.*

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

Olives of Beef ſtewed and roaſted.

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

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

A Way of eating cold boiled Beef.

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

To ſtew a Leg of Beef.

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

Beef *Royal.*

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

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

To ragoo a Piece of Beef.

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

Beef *a la Viniagrette.*

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

To ſouſe Beef.

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

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

To make Dutch Beef.

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

Another Way to dry Beef *after the* Dutch *Manner.*

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

Palates *of* Beef, *en gratin.*

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

get

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

Fillets *of* Beef *after the* Indian Way.

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

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

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

Roaſt-Beef *with a* Salpicon.

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

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

Squeeze

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

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

A Salpicon may be ſerved in a Diſh by itſelf.

To roaſt a Tongue *and* Udder.

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

Tongues *with forced* Udders *roaſted.*

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

Ox Tongues *a la Mode.*

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

Neats Tongues *a la Braiſe.*

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

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

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

To boil a Neat's Tongue.

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

To fricaſey Neats Tongues.

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

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

To haſh a Neat's Tongue, *or any other* Tongue.

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

To roaſt a Neat's Tongue.

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

To ſtew a Neat's Tongue *whole.*

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

Another

Another Way.

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

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

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

To make a Sauce Poivrade.

PUT Souſe Vinegar into a Sauce-pan with a little Veal-Gravy, one whole Leek, an Onion cut in Slices, and two or three Slices of Lemon; ſeaſon it with Pepper, and Salt, and when it is boiled ſtrain it thro' a Sieve, pour it into a Porringer, and ſerve it hot.

OX-CHEEKS.

To bake Ox-Cheeks.

BONE them, pick out the Balls of the Eyes, cleanſe the Mouth, ſoak them, waſh out the Blood, wipe them dry with a Cloth, ſeaſon them with Salt, Pepper, and Nutmeg, put them into an earthen Pan with three or four large Onions, Mace, and Cloves; lay the Jaw Bones on the Top of the Meat, then put in half a Pint of Water and half a Pint of Claret; cover the Pan with coarſe Paſte, and bake it. Serve it on fry'd Greens, and run it over with beaten Butter.

To boil an Ox-Cheek *to be eaten cold.*

BONE your Ox-Cheek well, then lay it to ſteep in White-Wine for twelve Hours; then ſeaſon it with Salt, Pepper, Nutmegs, Cloves, and Mace, roll it up, tie it tight with Tape, boil it in Water, Salt, and Vinegar, 'till it is very tender; preſs it hard, and, when it is cold, cut it into Slices, and ſerve it up with Oil and Vinegar.

Another Way.

BONE your Cheeks, lay them in ſoak for four or five Hours, then waſh and pick them very clean, pare off the Roof of the Mouth, and pick out the Balls of the Eyes, ſtuff them with Beef-Sewet, hard Eggs, Salt, Pepper, Fat, and ſweet Herbs, mingle all together, and ſtuff them on the Inſide, skewer both the Sides of the Head together, and boil them among other Beef; when they are tender, ſerve them on Brewis with interlarded Bacon, and Bologna Sauſages, or Pork Links laid on the

the Cheeks, cut the Bacon into thin Slices, and ſerve them with Saucers of Muſtard or green Sauce.

To marinate Ox-Cheeks.

BONE your Ox-Cheeks, then either roaſt them, or ſtew them with Red-Wine, and Wine-Vinegar, ſeaſon'd with Salt, Pepper, and ſlic'd Nutmeg; ſtew them 'till they are tender, then take them up, and put to the Liquor you ſtewed them in a Quart of White-Wine, and a Quart of Wine-Vinegar, and Sage, Parſley, ſweet Marjoram, Thyme, a Bunch of Roſemary, and Bay-Leaves, tie them up tight together; add Salt, whole Pepper, Nutmegs, and Ginger ſlic'd, Cloves, and large Mace; boil all theſe together; put the Cheeks into a Veſſel, and pour the Liquor upon them, lay on them ſome Slices of Lemon, cover them very cloſe and keep them for Uſe.

To fricaſey Ox Palates.

AFter having boiled your Ox Palates 'till they are very tender, blanch and pare them clean, then ſeaſon them with Salt, Pepper, Nutmeg, and Cloves, beaten fine, add ſome grated Bread; then fry them in Butter, brown on both Sides, then diſh them; diſſolve two or three Anchovies in Mutton-Gravy, and pour to them; grate a little Nutmeg, and ſqueeze a little Lemon into the Sauce, and ſerve them up.

To marinate Palates, Noſes, *and* Lips.

AFter having boiled them tender, blanch them, then fry them in clarified Butter, or ſweet Oil: Make for them a Pickle with Wine Vinegar, and White-Wine, Salt, whole Pepper, Nutmeg, and Ginger ſliced, large Mace, and Cloves; add a Faggot of ſweet Herbs, as Sage, Parſley, Savoury, ſweet Marjoram, Thyme, Roſemary, and Bay-Leaves;

Leaves; boil them all together, Spices and Herbs, put the Palates, Lips, and Noſes in a Veſſel, pour this Marinade to them; add Slices of Lemon, and cover them cloſe for Uſe. When you ſerve them, do it in a Diſh with Sallad Oil.

To roaſt Ox-Palates.

HAving boiled your Palates tender, blanch them, cut them into Slices about two Inches long, lard half of them with ſmall Lardoons; then having drawn, ſcalded, and truſſed Pigeons, and Chicken-peepers, lard half of them, ſpit them on a Bird-ſpit, putting a Slice of interlarded Bacon, and a Sage-Leaf betwixt every Bird; take alſo Cocks Combs and Stones, and Lamb-ſtones parboiled and blanch'd, large Oyſters parboiled, and larded with ſmall Lardoons of Bacon, Sage, and interlarded Bacon, ſpit them with your Ox-Palates on a ſmall Spit, with a Bit of Bacon and a Sage-Leaf between them; then beat up the Yolks of Eggs with Salt, Nutmeg, Thyme, and Roſemary ſhred very ſmall, and grated Manchet; and when they are hot at the Fire, baſte them often: In the mean time, prepare Artichoke-bottoms, boil'd, quarter'd, and fry'd, dipp'd in Butter and kept warm, and alſo Marrow dipp'd in Butter and fry'd: Then rub the Diſh with a Clove of Garlick, pile up the Fowls in the Middle of the Diſh upon one another, the roaſted Materials round about; then lay the Palates by themſelves, the Lamb-ſtones by themſelves, the Cocks Combs, and Stones by themſelves, the fry'd Marrow and Artichokes by themſelves, and the Sweetbreads by themſelves; then having prepared a Sauce of Claret, Gravy, Oyſter-Liquor, with a Couple of diſſolv'd Anchovies, ſweet Butter, Salt, and an Onion ſlit or quarter'd, giving it a Walm or two over the Fire, put in three or four Slices of Oranges, pour it on, and garniſh it with Oranges and Lemons ſliced.

To ſtew Ox-Palates, Lips, *and* Noſes.

BOIL them, blanch them, cut them into Bits about the Bigneſs of a Shilling; put them into an earthen Pipkin with ſtrong Broth and White-Wine; add raw Calves-Udders, Veal Sweetbreads, Sauſages, and Sparrows or Larks, or other ſmall Birds, Anchovies, or Potatoes boil'd; ſeaſon with Salt, two or three whole Cloves, large Mace, ſmall pickled Cucumbers; add alſo Marrow, Butter, Grapes, Barberries or Gooſeberries, and the Yolks of hard Eggs. Let all theſe ſtew together 'till tender, then ſerve them upon Toaſts of *French* Bread, and Slices of Lemon; you may thicken the Broth with Yolks of Eggs ſtrained with Verjuice.

To pickle Ox-Palates.

TAKE your Palates and waſh them well with Salt and Water, and put them in a Pipkin with Water and ſome Salt, and when they are ready to boil, ſcum them very well, and put into them whole Pepper, Cloves, and Mace, as much as will give them a quick Taſte: When they are boil'd tender, which will require four or five Hours, peel them and cut them into ſmall Pieces, and let them cool; then make the Pickle of White-Wine Vinegar, and as much White-Wine; boil the Pickle, and put in the Spice that was boiled in the Palates, with a little more freſh: Put in ſix or ſeven Bay-Leaves, and let both Pickle and Palates be cold before you put them together; then keep them for Uſe.

MUTTON.

To dreſs a Leg *of* Mutton à la Royale.

HAving taken off the Fat, and the Fleſh and Skin that is about the Shank Bone, lard the Leg with large Lardoons well ſeaſoned; lard likewiſe, at the ſame Time, a round Piece of a Buttock of Beef, or of a Leg of Veal; then ſeaſon all this very well, drudge it with Flour, and put it into boiling Hog's Lard to give it a Colour: Then put it into a Pot with all Sorts of ſavoury Herbs, an Onion or two ſtuck with Cloves, and put in ſome Broth or Water; cover the Pot very cloſe, and let it boil two Hours, mean while get ready a Ragoo of Muſhrooms, Truffles, Aſparagus Tops, Artichoke Bottoms, and Veal Sweetbreads, to which put a good Cullis. Take up your Leg of Mutton, lay it in a Diſh, and cut your Piece of Beef, or Veal, into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it, and ſo ſerve away.

Shoulder of Mutton *in Epigram.*

TAKE a Shoulder of Mutton and roaſt it, take off the Skin as neatly as you can, about the Thickneſs of a Crown, leaving the Shank Bone to it; then take the Meat and cut it in ſmall thin Slices, the Bigneſs of a Shilling; then put it in a Cullis that is well ſeaſon'd, and take Care not to let it boil; then take the Skin of your Shoulder of Mutton, and put ſome Crumbs of Bread, with ſweet Herbs, over it, and put it on the Gridiron, and when it has taken Colour, ſee that your Haſh be well ſeaſon'd; diſh it up, putting on the broiled Skin.

This ſome call a Shoulder of Mutton in *Gallimaufry*.

Mutton Collops.

YOU muſt take ſome Mutton that is well mortified, that is, ſtale, but ſweet, take out the Skin and Sinews, and cut them ſmall and thin, about the Bigneſs of a Crown Piece, ſuch a Quantity as you think will be enough for your Diſh; take a Stew-pan with ſome Butter, and lay your Collops in, one after another; take Care they are very thin, and put a little Salt, Pepper, Spices, Parſley, and green Onions, chopped very fine, over them, with ſome Truffles, or Muſhrooms, and put your Stew-pan over a Fire that is very quick, and ſtir them with a Spoon, and when you think they are done, dreſs them in the Diſh you are to ſerve them in: Then put in the Pan a little Cullis and Gravy, with a Rocambole, and when it is boiled up, and a little thick, put in the Juice of a Lemon, and put it over your Collops, and ſerve them up hot.

A Harrico *of* Mutton.

TAKE a Neck, or Loin of Mutton, cut it into ſix Pieces, ſeaſon it with Pepper and Salt; then paſs them off on both Sides in a Frying-pan or Stew-pan; put to them ſome good Broth, a Faggot of Herbs, ſome diced Carrots, or Turnips, fried off, and two Dozen of Cheſnuts blanched, and three or four ſmall Lettuces; ſtew all this well together: You may put in half a Dozen ſmall, round, whole Onions, and when very tender, skim off the Fat well, and ſerve away. Garniſh with forced Lettuce, and Turnips, and Carrots ſliced.

Hind Saddle *of* Mutton.

AFter having cut off the two Hind Quarters of a Sheep, cut off the two Knuckles, that it may ſet even on the Diſh; then take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take ſome lean Ham, Truffles, green Onions, Parſley, Thyme, ſweet Herbs, Pepper, Salt, and Spices, well chopp'd together, and ſtrew it over your Mutton, where the Skin is taken off; then put the Skin over neatly, and wrap it over with Paper well buttered, and tie it, and put it to roaſt, and being roaſted, take off the Paper, and ſtrew over ſome Crumbs of Bread, and when it is well coloured, take it off the Spit, diſh it up, and put under it an Eſſence of Ham, or a Shalot Sauce, and ſerve it up hot for the firſt Courſe.

Hind Saddle *of* Mutton *done* à la *St.* Menehout.

CUT your Mutton as above-mentioned, and lard it with large Lardoons of Bacon ſeaſoned with Pepper, Salt, ſweet Herbs, ſmall Onions, and Parſley; then garniſhing an oval, or large Gravy-pan that will hold it, put at the Bottom ſome Bards of Bacon, and Slices of Beef, put in alſo ſome ſmall Onions, Parſley, and ſweet Herbs, and then put in your Mutton, ſeaſoned with Pepper, Salt, and Spice, a Bottle of Wine, and ſtrong Broth, and put the ſame over it as under, Bards of Bacon, Slices of Beef, with a little Garlick, and Bay Leaves, and put it a ſtewing with Fire over and under; and when done, take it out, and put it in the Diſh, pare it neatly, and put ſome Crumbs of Bread over it, mixed with *Parmeſan* Cheeſe, and put it in an Oven to take a good Colour, then ſerve it up hot, with Eſſence of Ham under it, for the firſt Courſe.

Leg *of* Mutton, *Ham Faſhion.*

GET a hind Quarter, very large, and cut it like a Jigget, that is, with a Piece of the Loin; then rub it all over with Bay Salt, and let it lie one Day; then put it into the following Pickle: Take a Gallon of Pump Water, put into it two Pounds of Bay Salt, two of White Salt, ſix Ounces of Salt Petre, and four of Peter Salt, one Pound of common brown Four-penny Sugar, ſix Bay Leaves, one Ounce of Lapis Prunella: Mix all this in your Liquor, then put in your Mutton, and in ſeven Days it will be red thorough, then hang it up by the Handle, and ſmoke-dry it with Deal-Duſt, and Shavings, making a great Smother under it, and in five Days it will be ready: You may boil it with Greens, and it will cut as red as a Cherry; ſo ſerve it as you would a Ham.

Amphilias *of* Mutton.

GET two Necks, or two Loins, bone them, leaving the upper top Bones on about an Inch; then lard one with Bacon, the other with Parſley; skewer them, and you may either ſtove or roaſt them; you may fry ſome Cucumbers, and ſtew them after, and lay under, or make a Sauce Robart with Onions, Muſtard, Vinegar, Gravy, and lay under either ſtewed Sellery or Endive, which you chooſe.

To force a Leg *of* Mutton *or* Lamb.

LET all the Meat be taken out, leave the Skin whole; then take the Lean of it, and make it into Force-Meat thus: To two Pounds of your lean Meat, three Pounds of Beef Sewet; take away all Skins from the Meat and Sewet; then ſhred both very fine, and beat it with a Rolling Pin, 'till you know not the Meat from the Sewet, then

then mix with it four Spoonfuls of grated Bread, half an Ounce of Cloves and Mace beaten, as much Pepper, ſome Salt, a few ſweet Herbs ſhred ſmall, mix all theſe together with ſix raw Eggs, and put it into the Skin again, and ſew it up. If you roaſt it, ſerve it with Anchovy Sauce, if you boil it, lay Cauliflowers, or *French* Beans, under it. Garniſh with Pickles, or ſtewed Oyſters, Forced-Meat Balls, or Sauſages fried in Butter.

To boil a Leg *of* Mutton.

YOU muſt lard your Mutton with Lemon-peel and Beet-Root, and boil it as uſual: For Sauce, take ſtrong Broth and White-Wine, Gravy, Oyſters, Anchovies, an Onion, a Faggot of Herbs, Pepper, Salt, and Mace, and a Piece of Butter rolled up in Flour.

Mutton Cutlets *the* French *Way.*

SEASON your Cutlets with Pepper, Salt, Nutmeg, and ſweet Herbs; then dip two *Scotch* Collops in the Batter of Eggs, and clap on each Side of each Cutlet, and then a Raſher of Bacon on each Side again: Broil them, or bake them in a ſlow Oven; when they are done, take off the Bacon, and ſend your Collops and Cutlets in a Ragoo, and garniſh them with ſliced Orange and Lemon.

Cutlets à la Maintenon.

CUT your Cutlets handſomely, beat them thin with your Cleaver, and ſeaſon them well with a little Pepper and Salt; then cover them all over, except within two Inches of the Rib-Bone, as thick as a Crown Piece, with ſome Forced Meat, and ſmooth it over with a Knife. This done, take as many Half Sheets of white Paper as you have

Cutlets, and butter them, on one Side, with melted Butter: Dip your Cutlets likewiſe in melted Butter, and throw a little grated Bread on the Top of your Forced Meat all round: Lay each Cutlet on a Half Sheet of Paper croſs the Middle of it, leaving the Bone about an Inch out; then cloſe the two Ends of your Paper on the Sides, as you do a Turnover-Tart; cut off the Paper that is too much, broil your Mutton Cutlets half an Hour, your Veal three Quarters of an Hour: Then take off the Paper, and lay them round in the Diſh, with the Bones outmoſt: Let your Sauce be Butter, Gravy, and Lemon.

To haſh a Shoulder *of* Mutton.

YOUR Shoulder being half roaſted, cut it in very thin Slices, then take a Glaſs of Claret, a Blade of Mace, two Anchovies, a few Capers, a Shalot, Salt, a Sprig of Thyme, Savoury, and Lemon-peel, and let it ſtand covered for half an Hour; and when enough, ſhake it up with ſome Capers, and ſerve it up.

A Mutton Haſh.

TAKE a roaſted Leg of Mutton, take off all the Skin, and cut the Meat from the Bone in thin Slices, and ſtrew upon it ſome Parſley and Cives, with ſome Truffles, and Muſhrooms cut pretty ſmall; then put it all together into a Sauce-pan, with ſome Pepper and Salt, and a Slice or two of Lemon, with the Rind taken off. Put ſome good Gravy, and give it two or three Turns over the Stove; thicken it with a Cullis, and ſerve it.

A Haſh *of cold* Mutton.

GET Gravy, Oyſter Liquor, Anchovies, and Nutmeg, according to the Quantity of Meat, and boil it up, then ſtrew in your Meat, and give it a Heat or two; put in half a Pound of ſweet Butter, and half a Pint of White-Wine, and ſend it to the Table. Garniſh the Diſh with Raſpins of *French* Bread and Lemon.

Carbonaded Mutton.

GET a Joint of Mutton, cut it into thin Slices as if for broiling, and fry them in melted Lard, before they are ſtewed in Broth, with Salt, Pepper, and Cloves, a Bunch of Herbs, and Muſhrooms; then flour it a little to thicken it. Garniſh the Diſh with Muſhrooms and fried Bread, and ſerve it with Capers, and a little Lemon-juice.

To roll a Breaſt *of* Mutton.

BONE the Mutton, and make a ſavoury Forced-Meat, waſh it over with the Batter of Eggs; then ſpread the Forced-Meat on it, and roll it into a Collar, and bind it with Packthread; roaſt it 'till enough, and put under it a Regalia of Cucumbers.

To ſouſe a Breaſt of Mutton.

TAKE a Breaſt of Mutton, bone it, ſoak it well from the Blood, wipe it dry, and ſeaſon it on the Inſide with Salt, Nutmeg, and beaten Ginger, ſweet Herbs ſhred ſmall, and Lemon-peel minced; lay broad Slices of ſweet Lard over the Seaſoning; then roll it into a Collar, tie it up in a Cloth, and put it into boiling Liquor, skim it well; then put in Salt, Nutmeg, and Ginger ſliced, Fennel and Parſley Roots; when it is almoſt boiled, put in a Pint of White-Wine; when it is enough, take it off, and put in Slices of Lemon,

a whole

a whole Lemon-peel, and half a Score Bay Leaves, and let it boil cloſe covered, or you may bake it in a Pot with White-Wine and Water.

To roaſt a Chine of Mutton.

TAKE a Chine of Mutton, and having rais'd up the Skin from the Chine-Bone downwards, leave it hanging to the lower Part; then take ſome Slices of a lean Gammon of Bacon, ſeaſon with white Pepper, Cives, and Parſley; ſpread them over your Chine, lay Bards of Bacon upon them, then turn the Skin over them; tie up your Chine with Tape or Packthread, put Paper over it, and roaſt it; when it is near enough, drudge it with Crum-bread, put a Ragoo under it, and ſerve it up to Table, garniſhed with Mutton Cutlets.

The ſame may be done with a Quarter of Mutton or Lamb.

To dreſs a Neck of Mutton.

LARD the Neck with Lemon-peel, boil it in Salt and Water, and a Bunch of ſweet Herbs: In the mean time, ſtew half a Pint of Oyſters in half a Pint of White-Wine, as much ſtrong Broth, and a little of their own Liquor, put in two or three Anchovies, two or three whole Onions, ſome grated Nutmeg, and a little Thyme. Then take a little of the Broth, and beat in it the Yolks of three or four Eggs to thicken it; then diſh it upon Sippets, laying your Oyſters upon your Meat. Garniſh with Lemon or Barberries.

After the ſame Manner you may dreſs a Chine, Leg, &c.

Another

Another Way.

DRAW your Neck of Mutton with Parſley, and roaſt it. When it is almoſt roaſted, drudge it with Salt, white Pepper, and grated Bread. Serve it up to Table with Gravy, and the Juice of Orange.

Another Way.

CUT your Neck of Mutton into Steaks; ſeaſon them with Salt, Pepper, and Nutmeg; put them into a Stew-pan with as much Water as will cover them, let them ſtew, ſcumming it as there is Occaſion. In the mean time, parboil ſome Cabbage, Carrots, and Turnips, drain them well, and when your Steaks are half-ſtewed, put in your Roots and Cabbage; then put in a Handful of Capers, then ſhred ſweet Herbs, Spinage, and Parſley, a Handful of each, and put them into the Stew, alſo a Couple of Anchovies chopt; brown a little Butter, and ſhake into it a little Flour, and a Ladleful of the Broth: Boil it up, and pour it over the Meat, and let all ſtew together a little while; when it is enough, lay Sippets in the Diſh, put in your Stew, ſqueeze in an Orange or Lemon or two, and ſerve it up to Table.

To dreſs a Leg of Mutton a la Dauphine.

FLEA off all the Skin and Fleſh of the Shank-bone, and alſo all the Fat, and ſcrape it clean; then parboil it, and lard it with ſmall Lardoons of Bacon: Spit it, put Paper over it, and roaſt it with a ſoft Fire; ſee that it be well coloured. When it is roaſted enough, diſh it, and ſerve it up with ſome Ragoo of Legumes, as Cucumbers, young Onions, or Succory; or with a good Cullis under it, or an Eſſence of Ham.

To dreſs a Loin of Mutton.

HAving cover'd the Bottom of a Stew-pan with Bards of Bacon, lay on them Slices of Veal, and on the Veal, Slices of Onions; then lay your Loin of Mutton upon them, and cover it with Slices of Onion, Veal, and Bacon, as under it. Seaſon all with Salt, Spice, and ſweet Herbs. Then ſet the Stew-pan cover'd either between two Fires, or in an Oven; when they come out, bread them, and broil them on a Gridiron. In the mean time, prepare this Sauce call'd a Ramolade: Take Cives and Parſley, ſhred them ſmall, Capers and Anchovies, and ſtew them in good Gravy with a Clove of Garlick, and other Seaſonings, put in a little Oil. When all is done lay your Loin in a Diſh, pour your Sauce upon it, and ſerve it up hot.

To roaſt a Leg of Mutton *with Oyſters.*

STUFF a Leg of Mutton with Mutton-Sewet, Salt, Pepper, Nutmeg, and the Yolks of Eggs; then lay it down at the Fire to roaſt, ſtick it with Cloves; when it is about half done, cut off ſome of the underſide of the fleſhy End in little Bits; put theſe into a Pipkin with a Pint of Oyſters, Liquor and all, a little Salt and Mace, and ſtew them 'till half the Liquor be waſted. Then put in a Piece of Butter, and when the Leg is thoroughly roaſted, diſh it, pour this Sauce over it, ſtrew Salt about the Sides of the Diſh, and ſerve it up.

To dreſs a Shoulder of Mutton *in Blood.*

SAVE the Blood of a Sheep, take all the Strings and Knots out of a Shoulder of Mutton, lay it in the Blood five or ſix Hours to ſoak; then ſtuff it with ſweet Herbs, then put it into a Caul, ſprinkle

ſprinkle it with Blood, and roaſt it. Serve it up with Veniſon or Anchovy Sauce.

To dreſs Mutton *the* Turkiſh *Way.*

CUT your Meat into thin Slices; then waſh it in Vinegar, and put it into a Pot or Sauce-pan that has a cloſe Cover to it, then put in ſome Rice, whole Pepper, and two or three Onions; let all theſe ſtew together, skimming it frequently; when it is enough, take out the Onions, and diſh it with Sippets, and ſerve it up.

Shoulder of Mutton, *with a Ragoo of Turnips.*

TAKE a Shoulder of Mutton, get the Blade taken out as neat as poſſible, and put in the Place a Ragoo of Sweetbreads, with Muſhrooms, Truffles, Cocks Combs, well ſeaſon'd; when done, let it be cold before you put it in, and take Care to ſew it tight, that it may keep its natural Form, and put it in a Stew-pan, with ſome Bards of Bacon, Slices of Veal and Ham, Onions, Parſley, Thyme, ſweet Herbs, Salt, Pepper, Spices, with a Ladle-ful of Broth, and put it a doing with Fire under and over; then you muſt have ſome Turnips cut in what Shape you think proper, and blanch them in boiling Water; then ſtrain them off; and let them be well drained; then put them in a good Cullis, and let them be done enough; then take your Shoulder of Mutton out of the Braiſe, and ſee it be well drained from all the Fat, diſh it up, and pour over it your Ragoo of Turnips, and ſerve it in the firſt Courſe.

Shoulder of Mutton á la Rouchi.

TAKE a Fore Quarter of Mutton, take out the Bones as neatly as you can from the Neck and Breaſt, and lard the Fillet, not parting them from the Shoulder, and put it on a Spit to roaſt; and when it is done, put under ſome ſtewed Endive, and ſerve it up hot, with the larded Part uppermoſt, for the firſt Courſe.

Leg of Mutton *larded* á la Braiſe, *with a Ragoo of Cheſnuts.*

YOU muſt get a Leg of Mutton, take off the Skin, and lard it with Bacon and Ham through and through, but ſeaſon your Ham and Bacon well, tie it, and put it in a Braiſe; then take ſome Cheſnuts, roaſt them, and take off both Skins very clean, and put them in ſome good Cullis of Veal and Ham, and put them over a ſlow Fire; and when you find they begin to be very ſoft, ſee they be well reliſhed, and put them over your Mutton, and ſerve it hot for the firſt Courſe.

Sheeps Rumps *with Rice.*

HAving got ſome Sheeps Rumps, clean and blanch them, and put them a ſtewing in a good Braiſe; and when they are enough, take them out to cool; then take ſome Rice well waſhed and picked, put it in a Pot with ſome good Fat Broth, with an Onion ſtuck with Cloves, a little Pepper and Salt, and ſee it be well ſeaſoned, and very thick, and when it is done, put it to cool; then take your Sheeps Rumps, and put them round the Rice as neatly as you can; do them round in Eggs, and Crumbs of Bread over them: And when you have done them all, take a Frying-pan with ſome Hog's Lard, put it over a Stove, and when your Fat is hot, put your Sheeps Rumps in it, and

ſee

ſee they be of a good Colour, and diſh them with fried Parſley round.

To dreſs Rumps of Mutton *a la Sauce Robart.*

TAKE half a Dozen Sheeps Rumps cut large, boil them for three Hours in Water, and three or four Spoonfuls of Vinegar, ſeaſoned with a Handful of Salt, a Spoonful of Pepper and Cloves, three or four Onions, a Sprig or two of Thyme, and a Bay Leaf. Put the Spice and Herbs in after the Pot has been ſcum'd: When the Rumps are boiled tender, take them out, and lay them in a Colander to drain, ſcore them on the Sides with a Knife, dip them in drawn Butter, roll them in grated Bread, and broil them brown: In the mean Time make your Sauce Robart thus: Put a Piece of Butter, the Bigneſs of an Egg, into your Sauce-pan, ſet it over the Fire 'till it is almoſt brown, then put in a Handful of Onions minced very fine; let them ſtew gently 'till they are brown, then put in half a Spoonful of Flour; let them ſtew a little longer; then put in a Ladle of Gravy, a little Salt and Pepper, let them boil for a Quarter of an Hour, ſkim off the Fat, and put in half a Spoonful of Muſtard, the Juice of a Lemon, or a little Vinegar, pour the Sauce into your Diſh, lay the Rumps upon it: Garniſh with fried Parſley, or Lemon, or both, and ſerve it up for a firſt Courſe.

To dreſs Rumps *of* Mutton a la St. Menehout.

GARNISH the Bottom of a Stew-pan with Slices of Bacon, and then lay over them Slices of Veal, ſeaſoned with Salt, Pepper, all Sorts of Spice, and ſweet Herbs, and on them Slices of Onions; then lay in your Rumps, lay Slices of Onions upon them, Slices of Veal on the Onions, and Slices of fat Bacon on the Veal; cover the Stew-pan cloſe, and either ſet it in an Oven, or *a la braiſe* between

between two Fires: When the Rumps are enough, take them out, and drudge them well with grated Bread, and broil them on a Gridiron. While they are doing, make for them a Sauce called Ramolade, thus; toſs up Anchovies, minced Capers, Cives, and Parſley, and a Clove of Garlick, in ſome good Gravy, a little Oil, and with Salt, Pepper, and other common Seaſonings; pour this Ramolade in the Diſh, lay the Rumps upon it, and ſerve them up to Table hot.

To farce and fry Rumps *of* Mutton.

COVER the Bottom of a Stew-pan with Bards of Bacon, *&c.* as in the Receipt above directed, and ſtew them *a la braiſe*, or bake them in an Oven. Then wrap them up in Forced-Meat made as follows: Take a Pound of a Leg of Veal, half a Pound of fat Bacon, and half a Pound of Sewet, boil them for half an Hour, then throw them a little into cold Water, that your fat Bacon may not run to Oil in mincing. Then mince each of them ſeparately by themſelves very fine, then mince all together, and pound them well in a Marble Mortar, with the Crumb of a *French* Roll, ſoaked in Milk or Broth, and four raw Eggs, ſeaſoned with Salt and Pepper, according to your Diſcretion, a little Nutmeg, a little Parſley and Onion minced very fine. Having pounded all theſe together to a Paſte, wrap the Rumps up in this forced Meat, dip them in beaten Eggs, drudge them with Flour, and fry them in Hog's Lard, 'till they are of a fine brown Colour; then diſh them, and ſerve them up.

Sheeps Rumps *with* Parmeſan Cheeſe.

PUT your Sheeps Rumps in a good Braiſe, as before, and when done, put them to cool; then take ſome Crumbs of Bread very fine, and as much Par-

Parmeſan Cheeſe mixed together, then take your Rumps and dip them in Eggs, and put the Crumbs of Bread and Parmeſan Cheeſe over; and if you find that once doing over is not enough, do them twice, and fry them in good Hog's Lard of a good Colour; and ſerve them with fry'd Parſley.

L A M B.

To roaſt a Quarter of Lamb.

ONE half being larded, drudge the other with ſmall Crumbs of Bread, wrap it up in Paper before you lay it down, for Fear it ſhould burn; when it is almoſt roaſted, drudge, as before, the Part of it that is not larded, with Crumbs of Bread, adding to them ſome Salt, and Parſley ſhred ſmall; make a brisk Fire to brown it well, and ſerve it with Juice of Lemon and Orange.

Lamb *with Rice.*

TAKE a Fore-Quarter of Lamb, and roaſt it about three Parts; take a Pound of Rice, and put it into two Quarts of good Broth, with two Blades of Mace, ſome Salt, and Nutmeg; ſtove it an Hour, and take it off; put in the Yolks of ſix Eggs, and a Pound of Butter, then put your Lamb in Joints in the Diſh and the Rice over it, waſh it over with Eggs and ſo bake it.

A Leg of Lamb *forced.*

YOU muſt take the Meat out of the Leg, cloſe to the Skin, and bone and mince it with Beef Sewet, Thyme, Parſley, and Onions; beat it in a Mortar with ſavoury Spice and two Anchovies; then waſh the Inſide of the Skin with the Batter of Eggs and fill it, baſte Flour and bake

it: The Sauce may be ſeaſoned with Gravy, or put to it a Regalia of Cucumbers, Cauliflowers, or *French* Beans.

For Lamb Pie, *ſee the Chapter of* Paſtry.

Another Way to force a Leg of Lamb.

TAKE a large Leg of Lamb, cut a long Slit on the Backſide, take out all the Meat, but don't deface the other Side; then chop the Meat ſmall with Marrow, Beef Sewet, Oyſters, Anchovies unwaſh'd, an Onion, ſweet Herbs, ſome Lemon-peel, ſeaſon'd with Salt, Pepper, a little beaten Nutmeg, and Mace. Then pound all theſe well in a Mortar, ſtuff your Skin, ſew it up, waſh it over with the Yolks of Eggs beaten, put it on the Spit, drudge it with Flour, and lay Pieces of Butter over it; or you may bake it, if you pleaſe: Stew ſome Oyſters in White-Wine, with a Blade of Mace; keep out the largeſt to lay with Anchovy Sauce, Muſhrooms, and a good deal of Gravy, and ſo ſerve it. Fricaſey the Loin to lay round it, cut into ſmall Pieces very thin, ſeaſon'd with Salt, Pepper, Nutmeg, Cloves, Mace, Cives, and ſavoury Herbs: Fry them in clarified Butter, and when they are fry'd enough, pour out the Butter, clean the Pan, put in a Quarter of a Pint of White-Wine, a Pint of ſtrong Gravy, ſtew your Lamb in the Gravy; then add an Anchovy, a few Oyſters, and Muſhrooms with the Liquor; then roll up a Piece of Butter in Flour, and the Yolk of an Egg, and ſqueeze in the Juice of a Lemon. Garniſh with Pickles and Lemon, and ſerve it up.

To fry a Neck or Loin of Lamb.

CUT the Ribs aſunder, beat them with your Knife; then fry them in a little Ale; ſeaſon them with a little Salt, and cover them cloſe with a Plate; take them out of the Pan with the Gravy in them, ſet them in a Diſh before the Fire; clean your Frying-pan; put in half a Pint of White-Wine, ſome Capers, and the Yolks of two Eggs beaten with a little Salt and Nutmeg, add to this the Liquor they were fry'd in; ſtir it with a Spoon, all one Way, 'till it be thick; then put in the Lamb; ſtir all together; garniſh with Parſley and Lemon, and ſerve it up.

To dreſs Lamb *in a Ragoo.*

AFTER having cut a Quarter of Lamb into four Quarters; lard it with middle-ſiz'd Slips of Bacon, and toſs it up a little in a Sauce-pan, to brown it; boil it in an earthen Pot, or Stew-pan, with Broth, Salt, Pepper, Cloves, a Bunch of fine Herbs, and Muſhrooms. Make a Sauce for it of fry'd Oyſters, with a little Flour, and a Couple of Anchovies; when you are ready to ſerve up, add ſome Lemon-juice, and garniſh with fry'd Muſhrooms.

Another Way.

TAKE a Quarter of Lamb, roaſt it, and, when it is near enough, drudge it well with grated Bread. Into the Diſh, in which you intend to ſerve it in, put a Cullis of Veal, with Salt, Pepper, an Anchovy, the Juice of a Lemon, and a few Cives. Warm it, lay in your Lamb, and ſerve it up.

To ſtew a Lamb's *Head.*

HAving taken out the Brains, make a Pudding of them; boil them, and, when they are cold, cut them into Bits; then mince Lamb and Beef Sewet together, add to it ſome grated Bread, ſeaſon with Salt, Pepper, and ſweet Herbs minc'd ſmall, add four or five raw Eggs. Fill the Lamb's Head with theſe; then ſtew it in a Stew-pan with ſome ſtrong Broth; make Balls of the Remainder of your minc'd Meat.

To dreſs a Lamb's *Head in* Pottage.

TAKE the Head, Feet, and Liver of a Lamb, and young Bacon, ſcald them; then boil them all together in a large Pot in ſome Broth: When they are boiled and well ſeaſoned, lay your Pottage a ſoaking with good Broth and Gravy, and put the Lamb's Head in the Middle: Bread the Brains, and fry them thoroughly; then put them into their Place again. Garniſh your Pottage with the Feet, Bacon, and Livers. Thicken with a white Cullis made of Crumb-bread ſoaked in good Broth, a Score of ſweet Almonds, and the Yolks of three hard Eggs, pounded and ſtrained, well ſoaked, and ſeaſoned with the Juice of a Lemon. Then ſerve it up.

To ſouſe a Side of Lamb.

BONE it, ſoak it well from the Blood, wipe it dry, and ſeaſon it with Salt, Nutmeg, and Ginger beaten, ſweet Herbs, and Lemon-peel minced, and Coriander-Seed whole. Lay broad Slices of Lard over the Seaſoning, then roll it into a Collar, and bind it up in a Linnen Cloth; put it into boiling Liquor, skim it well, put in Salt, Nutmeg, and Ginger ſliced, Fennel, and Parſley Roots; when it is almoſt boiled, put in a Quart of White-Wine;

Wine; when it is enough, take it off, put in Slices of Lemon, the Peel of two whole ones, and a Dozen Bay-Leaves, and give it a Boil cloſe covered.

Another Way.

TAKE the Bones out of a Side of Lamb, lay it to ſoak in Salt and Water, then wipe it dry; ſeaſon it with Salt, Pepper, Nutmeg, and ſavoury Herbs ſhred ſmall, and Lemon-peel. Lay this Seaſoning upon the Lamb, and broad Slices of Bacon upon the Seaſoning; then roll it up into a Collar, tie it up tight in a Cloth, and boil it in Water and Salt; when it is ſcumm'd, put in Fennel, Parſley Roots, Ginger ſliced, and Nutmeg, and, when it is near boiled enough, pour in a Quart of White-Wine; when it is boiled, put in half a Dozen Bay-Leaves, the Peel of a Lemon, and Slices of Lemon, then put all in a Pot, and cover it cloſe for Uſe.

To make Lamb *like* Veniſon.

BONE your Lamb, then dip it in the Blood of a Pig, Sheep, or Calf; then parboil it in ſmall Beer and Vinegar, one Part of the firſt, and three of the latter, let it ſtand in it all Night: Then put in ſome Alkanet Root, or Turnſoile, and bake it with Pepper, Cloves, Mace, Claret, and Butter, and ſome Sprigs of Roſemary.

To fry Lamb-Stones.

PArboil them, mince them ſmall, fry them in ſweet Butter, ſtrain them with ſome Cream, Pepper, and beaten Cinnamon, and, when it is ſtrained, put to it ſome grated Cheeſe; then fry them, and ſerve them up with Sugar and Roſe-Water.

VEAL.

Loin *of* Veal à la Braiſe.

HAving parboiled your Veal, lard it with large Lardoons, ſeaſoned with Pepper, Salt, and Nutmeg. Garniſh the Bottom of an oval Stew-pan with Slices of Bacon and Veal, ſeaſoned with Salt, Pepper, ſweet Herbs and Spices, minced Parſley, Slices of Onions, Carrots, Parſnips, and Lemon: Then lay in your Loin of Veal, the Kidney Side uppermoſt, ſeaſon it over as under, cover it in like Manner with Slices of Veal and Bacon; ſo having covered your Stew-pan very cloſe, ſtew it with Fire over and under it; when it is enough, drain it well, then lay it in a Diſh, pour upon it a Ragoo of Veal Sweetbreads, Cocks Combs, Muſhrooms, Morels, and Truffles, or of Cucumbers, or of Lettuce; ſo ſerve it for the firſt Courſe.

To make Veal à la Mode.

CUT out the Bone, and take the hard Skin off a Fillet of Veal, take Salt, Pepper, Mace, and Cloves in Powder, mix them with Thyme, Savoury, Lemon-peel, and Shalot ſhred ſmall: Then cut the Rind off from about half a Pound of Bacon, cut it into Pieces about the Thickneſs of your Finger, and the Breadth of two Fingers; roll them up in the Seaſoning, skewer it up cloſe, and tie it in the ſame Faſhion as before you cut it. Beat the Yolks of ſome Eggs, and waſh it all over with them, put it into a Diſh and bake it, with Pieces of Butter all over it, and when it is baked, take out the Veal, and ſerve it.

If you would pot it, take it from the Gravy, and pour over it as much clarified Butter as will cover

cover it, and tie a Paper over it, and when you eat it, cut it out into thin Slices, and eat it with Oil and Vinegar, or Juice of Lemons, or Lime-juice beat up thick together.

To dreſs Veal a la Bourgoiſe.

YOU may cut pretty thick Slices of Veal, and lard them with pretty large Lardoons of Bacon; ſeaſon them with Salt, Pepper, all Sorts of Spices, Parſley, and Cives minced; then garniſh the Bottom of a Stew-pan with Bards of Bacon; lay in your Slices of Veal upon them; ſet your Stew-pan over a gentle Fire, that may keep them ſweating for ſome Time; then briſk up the Fire, and brown them on both Sides; then add a little Flour, and brown that; put in ſome good Broth to moiſten them, and let them ſtew gently; when they are enough, take off the Fat, and put in the Yolks of two or three Eggs, beaten up with Verjuice, to bind it. Diſh it, and ſerve it up.

To boil a Leg *of* Veal *and* Bacon.

LARD your Leg of Veal all over with pretty large Lardoons of Bacon, and Lemon-peel, boil it with a Piece of middling Bacon; when the Bacon is enough cut it into Slices, ſeaſon them with dry Sage and Pepper mixed together. Diſh the Veal, lay the Bacon round it, ſtrew it over with Parſley, and ſerve it up with green Sauce in Saucers; which green Sauce you muſt make as follows:

Beat two or three Handfuls of Sorrel in a Mortar, with a Couple of Pippins quartered, and put to it Vinegar and Sugar.

Or take a Couple of Handfuls of Sorrel, pound it in a Mortar, ſqueeze out the Juice, and put it in a Pipkin, with a little drawn Butter and Sugar,

and grated Nutmeg. Warm it, and pour it on your Veal and Bacon.

To boil a Leg *of* Veal.

STUFF it with Beef-Sewet, and ſweet Herbs chopp'd, ſeaſoned with Salt, and Nutmeg, and boil it in Water and Salt; then take ſome of the Veal, and put to it ſome Capers, Currants, whole Mace, a Piece of interlarded Bacon, two or three whole Cloves, ſome Artichoke-ſuckers boiled; and put in beaten Butter, boiled Marrow, and Mace, and Pieces of Pears. Then take Sorrel, Sage, ſweet Marjoram, Thyme, and Parſley; mince them coarſly, and bruiſe them with the Back of a Ladle; put theſe into your Broth to make it green, and give them a Walm or two, then your other Materials, ſome Barberries, or Gooſeberries, beaten Butter, and Lemon.

Loin *of* Veal *marinated.*

PArboil and lard it with large Lardoons, lay it in a great deep Diſh, put to it a ſufficient Quantity of Vinegar, together with Salt, Pepper, ſome Slices of Lemon and Onion, Bay Leaves, and whole Cives, and let it marinate in it three or four Hours, then put it on a Spit, lard it with Slices of Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire; put into the Dripping-pan a Pound of Butter, together with the Pickle in which you marinated the Veal, and baſte it with it from Time to Time as it is roaſting; when it is enough, take off the Paper and Slices of Bacon, brown it well with a brisk Fire, ſo ſerve it, with ſome Eſſence of Ham under it, and garniſh with fried Veal Cutlets.

A Pillaw *of* Veal.

A Neck or Breaſt of Veal being half roaſted, cut it in ſix Pieces, and ſeaſon it with Pepper, Salt, and Nutmeg, and butter the Inſide of your Diſh, then ſtove a Pound of Rice tender, with ſome good white Broth, Mace, and Salt; you muſt ſtove it very thick; put in the Yolks of ſix Eggs; ſtir it about very well, and cool it, and put ſome at the Bottom of your Diſh, and lay your Veal on a round Heap, and cover it all over with Rice; waſh it over with the Yolks of Eggs, and bake it one Hour and half; then open the Top and pour in ſome good thick Gravy, and ſqueeze in an Orange, and ſo ſerve away hot. Garniſh with ſliced Orange and Veal Cutlets.

Bombarded Veal.

GET a Fillet of Veal, cut out of it five lean Pieces, as thick as your Hand, round them up a little, then lard them very thick on the round Side; lard five Sheeps Tongues, being boiled, blanched, and larded with Lemon-peel and Beet Root, then make a well ſeaſoned Forced-Meat, with Veal, lean Bacon, Beef Sewet, and an Anchovy, roll it up into a Ball, being well beat, then make another tender Forced-Meat with Veal, fat Bacon, Beef Sewet, Muſhrooms, Spinage, Parſley, Thyme, ſweet Marjoram, Winter Savoury, and green Onions; ſeaſon and beat it: Then put your Forced Ball into Part of this Forced-Meat, put it into a Veal Caul, and bake it in a little Pot: Then roll up that which is left in another Veal Caul, wet with the Batter of Eggs, roll it up like a *Bologna* Sauſage, tie it at both Ends ſlightly round and boil it; your Forced Ball being baked, put it in the Middle of the Diſh; your larded Veal being ſtewed in ſtrong Broth, lay round it, and the Tongues fried brown, between each, then pour on them a Ragoo,

Ragoo, lay about it the other Forced-Meat, cut as thin as a half Crown, and fried in the Batter of Eggs; then ſqueeze on it an Orange, and garniſh it with ſliced Lemon.

Veal à la Daub.

WHEN you have interlarded a good Fillet of Veal, as the Beef is done, add to the ſtewing of it a little White-Wine; then make for it a Ragoo, and garniſh it with ſliced Lemon.

To ſtew Veal.

WHEN you have cut your Veal into ſmall Pieces, ſeaſon it with Salt, whole Pepper, Mace, an Onion, and Lemon-peel, in order to be ſtewed in Water, with a little Butter: When your Meat is enough, ſtir in the Yolks of Eggs beaten, and let all have a Walm or two, before they are taken off from the Fire.

To make Balls *of* Veal.

MINCE the Lean of a Leg of Veal, and cut out the Sinews; then mince with it ſome Fat of Beef Sewet, if the Leg be of a Cow-Calf, the Udder will be good inſtead of Sewet; when it is very well tempered together with the Chopping Knife, have ſome Cloves, Mace, and Pepper beaten, and with Salt ſeaſon your Meat, putting in ſome Vinegar; then make up the Meat into little Balls, and ſet them to boil in good ſtrong Mutton-Broth; as ſoon as they are boil'd enough, take the Yolks of five or ſix Eggs well beaten, with as much Vinegar as you pleaſe, and ſome of the Broth mingled together; ſtir it into all your Balls and Broth, give it a Walm on the Fire; then diſh up the Balls upon Sippets, and pour the Sauce on it.

Olives *of* Veal.

WASH ten or twelve *Scotch* Collops with Batter of Eggs, and ſeaſon them; then lay over them a little Forced-Meat, roll them up, and roaſt them: Make for them a Ragoo, and garniſh the Diſh with ſliced Orange.

Olives *of* Veal *another Way.*

WE take the Fleſh of a Fillet of Veal, with ſome Marrow, two Anchovies, the Yolks of two hard Eggs, a few Muſhrooms, and Oyſters, a little Thyme, Marjoram, Parſley, Spinage, Lemon-peel, Salt, Pepper, Nutmeg, and Mace, finely beaten; then take your Veal Caul, and lay ſeveral Lays of middling Bacon, and of the Ingredients above, one upon another, and roll all up in the Caul to be roaſted or baked; and when it is enough cut it in thin Slices, and ſerve it in a Diſh of ſtrong Gravy.

Another Way.

CUT the Fleſh of a Leg of Veal into thin Slices; take Thyme, Marjoram, Parſley, Marrow, Cloves, Mace, Nutmeg, and Salt; chop all theſe together, and roll them up in ſome of the long Pieces; then ſpit them on a Bird-Spit, and tie them on; and when they are roaſted, make Sauce for them of Butter, and the Juice of two or three Oranges.

An admirable Way of dreſſing Collops.

CUT a Leg of Veal into thin Slices, and hack them with the Back of a Knife; then lard them thin with Bacon; then take a few ſweet Herbs, cut ſmall, ſome Nutmeg grated, and ſtrew over the Meat, flour them, and ſalt them; then take them and fry them brown in ſweet Butter. For the Sauce take half a Pint of Gravy, a Quarter of a Pint of Claret, one Anchovy, one Shalot; ſhred them

and

and boil them together; then put in a Quarter of a Pound of ſweet Butter, the Yolks of two Eggs well beaten; then pour out the Butter you fried them in, if any is left, and put in your Sauce, and ſhake it together; diſh them up very hot, with Lambs Stones, and Sweetbreads, fried brown. Garniſh your Diſh with Lemons, or Truffles, and Morels.

Scotch Collops *another Way.*

PRepare a Fillet of Veal and cut it into thin Slices, then cut off the Skin and Fat, lard them with Bacon, and make three Pints of Gravy, as for Soop; flour your Collops, and fry them brown, and lay them by; then take a Quarter of a Pound of Butter, and put it into a deep Stew-pan; let it melt, and ſtrew in a Handful of Flour, ſhaking and ſtirring it 'till it is brown; then put in the Gravy, and one whole ſmall Onion, a Bunch of Herbs, which muſt be ſoon taken out; let it boil a little, and put in the Collops to ſtew half a Quarter of an Hour: Put in Balls of Forced-Meat ready fried; beat the Yolks of two Eggs, break into them ſix Ounces of Butter, a little Vinegar; take up a little Liquor out of the Stew-pan and mix with it, then pour it all in, and ſhake them well together; take out the Collops, lay them on the Diſh, and let the Sauce thicken a little more, and pour it over the Meat: You may add fried Bacon, Muſhrooms, and Palates; put in the Juice of a Lemon.

White Scotch Collops.

AFTER you have cut your Veal in thin Slices, lard it with Bacon, and ſeaſon it with Cloves, Mace, ſweet Herbs, and grated Bread; ſtew the Knuckle with as little Broth as you can, a Bunch of ſweet Herbs, a little Cloves, and Mace; then take a Pint of it, and put in two Anchovies, a Quarter of a Pint of White-Wine, and ſome Muſh-

Muſhrooms; thicken it up with the Yolks of three Eggs, and a Piece of Butter.

Another Way to dreſs Scotch Collops.

LARD the fleſhy Part of a Leg of Veal with Bacon, as much as you think fit, ſliced very thin; then take half a Pint of Ale, and do the Veal in it, 'till the Blood be out; then pour out the Ale into a Porringer, and take a little Thyme, Savoury, and ſweet Marjoram, chopp'd ſmall, ſtrew it over the Veal, and fry it in Butter, and flour it a little, 'till enough; then put it into a Diſh; put the Butter away, and fry thin Bits of Bacon and lay in the Middle of the Diſh. For the Sauce, put into the Ale four Anchovies, and a little White-Wine, the Yolks of two Eggs, a little Nutmeg, or Pepper: Melt the Anchovies before you put in the Eggs; and when it begins to thicken, put in a Piece of Butter, and ſhake it about 'till it is melted; then pour it over your Meat. You may do it in Gravy inſtead of Ale; melt your Anchovies in White-Wine.

To make Savoury Balls.

WE take the Fleſh of Fowl, Beef Sewet, and Marrow, of each the like Quantity; ſeven Oyſters, a little lean Bacon, with ſweet Herbs, Pepper, Salt, Nutmeg, and Mace; pound them, and make it up into Balls.

To make Force-Meat-Balls.

GET a Pound of Veal, and the ſame Weight of Beef Sewet, and a Bit of Bacon, ſhred all together; beat it in a Mortar very fine; then ſeaſon it with ſweet Herbs, Pepper, Salt, Cloves, Mace, and Nutmegs; and when you roll it up to fry, add the Yolks of two or three Eggs to bind it: You may add Oyſters, or Marrow at an Entertainment.

Breaſt

Breaſt *of* Veal *in Galantine.*

BONE a Breaſt of Veal, ſtretch it, and beat it as flat as you can; ſeaſon it with Parſley, Thyme, Marjoram, Winter Savoury, Marygolds, all well minced, Pepper, Salt, and Nutmeg; roll it up well, and tie it very cloſe, then tie it up in a Cloth, and boil it in good ſeaſoned Broth, Wine, and a little Thyme. When it is boiled, let it cool in the ſame Liquor; ſend it up either whole or in Slices, upon a Napkin. Garniſh it as you like.

Jigget *of* Veal à la Daub.

AFTER having taken off the Skin, blanch it, lard it with ſmall Lardoons, and lay it to ſoak in Verjuice, White-Wine, Salt, a Faggot of ſweet Herbs, Pepper, Bay-Leaves, and Cloves: Then roaſt it, baſting it with the ſame Wine, mixed with Verjuice, and a little Broth: When it is roaſted, if you intend to eat it hot, make your Sauce of the Dripping, a little fried Flour, Capers, Slices of Lemon, Juice of Muſhrooms, and Anchovies. Let your Jigget ſimmer in it for ſome Time, and ſerve it away.

A Leg of Mutton may be done the ſame Way.

A Loaf *of* Veal.

HAving beat ſome thin Slices of Veal flat with your Cleaver, take Meat enough to make your Loaf with; then take another Lump of your Slices of Veal, and cut into Bits, together with ſome Beef Sewet, ſome Bacon, and a Calf's Udder blanched; put all together in a Stew-pan over the Fire, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Chibbols, Parſley, Garlick, Muſhrooms, and Truffles, if you have any; toſs it up, and ſtir it together, and put into it Crumbs of Bread boiled in Milk, and four or five Yolks of Eggs:

All

All this being well minced, garniſh the whole Bottom of a Stew-pan with ſome thin broad Slices of Bacon, and over them ſome Slices of Veal, and then your Forced-Meat all round it, the Thickneſs of two Fingers: At laſt, put in a ſmall Ragoo made of Griſtles of Veal, and ſome green Peaſe; let all be well done, and of a good Taſte, and put this Ragoo into your Loaf of Veal, putting, at the ſame Time, more of your Forced-Meat, and ſmall Slices of Veal over the ſame; bring your Slices of Bacon to lay about it, and let them ſtew: It being done, take out the ſaid Slices of Bacon, pour out the Fat, turn it upſide down in the Diſh, skim it well, and put your Ragoo of green Peaſe over it; or, inſtead of Peaſe, a Cullis.

At another Time you may ſerve up your Loaf with a Ragoo of Sweetbreads of Veal, Cocks Combs, Muſhrooms, Truffles, or an Eſſence of Ham.

At another Time, you may make Uſe of a Calf's Caul, inſtead of Slices of Veal, and ſerve it up.

At another Time, inſtead of taking Griſtles of Veal to put into your Loaves, take Fillets of all Sorts of Fowls, and put over your Loaf an Eſſence, or a Ragoo of *Spaniſh* Cardoons, or ſuch other Sauce, or Ragoo, as you think fit.

At another Time, inſtead of ſuch Fillets, you may make Uſe of a Ragoo of Sweetbreads.

To make Stove Veal.

YOU muſt take the Fillet of a Cow-Calf, cut away an Inch of the middle Bone, on each Side, cut off the Udder, and cut it in long Slices, and roll it in a Seaſoning of Salt, Pepper, Nutmeg, and ſweet Herbs ſhred ſmall; make Holes in the Fillet of Veal, and in them ſtick theſe Pieces of ſeaſoned Udder as thick as you can; then put into a Stew-pan your Fillet, ſet it over a Stove with

with a gentle Fire, turning it and ſhaking it as you find Occaſion; when it is pretty near enough, ſkim off the Fat, and put in an Onion ſtuck with Cloves, pare and cut a Lemon in half, ſqueeze it and put it in, ſhake it now and then; it will take five Hours ſtewing if your Fire be ſlack: About an Hour before it is enough, put in a Pint of ſtrong Broth; when it is quite enough, put in a Pint of Muſhrooms, and a Pint of Oyſters, with a little of the Broth, and two Spoonfuls of Capers. Then ſkim off the Fat again; before you uſe the Liquor, thicken it with Flour, and pour it on the Diſh of Meat, and ſerve it up.

To ſtew Veal.

AFTER having cut your Veal into ſmall Pieces, ſeaſon them with Salt, whole Pepper, an Onion, Lemon-peel, and Mace, and two or three Shalots; ſtew all in Water, or Port Wine, with a little Butter; when your Meat is ſtew'd enough, put in ſome Yolks of Eggs beaten, give them a Walm or two, diſh them, and ſerve them up.

Veal *Blanquets.*

ROAST a Piece of Veal, cut off the Skin, and nervous Parts, into little thin Slices; put ſome Butter in a Stew-pan over the Fire, with ſome chopp'd Onion; fry it a little, then add a little Duſt of Flour to it, and wet it with good clear Broth: Put to it a Faggot of ſweet Herbs, and young Onions, ſeaſon it with Spice; make it of a good Taſte, then put in your Veal, bind it with Eggs and Cream like a Fricaſey, ſome Shalot, Rocambole, and Parſley, chopp'd ſmall, and ſome grated Nutmeg, and grated Lemon-peel, with ſome Lemon-juice, make it ſavoury; and laſtly, put in a Spoonful of Oil; ſerve it hot.

A Shoulder *of* Veal à la Piemontoiſe.

HAving a Shoulder of Veal, take off the Skin, that it may hang at one End, cut Lardoons of Bacon and Ham, ſeaſoned with Pepper, Salt, fine Spice, fine Herbs, and lard the Shoulder of Veal with it; cover it again with the Skin, and braiſe it; then take Sorrel and Lettuce picked and waſhed clean, chop it very well, put it over the Fire in a Stew-pan with a little Butter, chopp'd Parſley, Onions, and Muſhrooms. The Herbs being ſtewed tender, put to it ſome good Cullis, Bits of Ham, and Sweetbreads, cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Diſh you intend it for; take off the Skin, put ſome of the ſweet Herbs under and over, put the Skin over it again, wet it with melted Butter, and ſtrew over it ſome Parmeſan; give it a Colour in the Oven, and ſerve it hot.

A Neck *of* Veal *in Farced-Meat Cutlets.*

BOIL the Neck of Veal in your Soop; when it is boiled, take it out, and cut all the Fleſh from off the Bones, and make it into a good Farced-Meat, then form the Farced-Meat like Cutlets, with the Ribs ſticking out, put them into a Baking-pan, do them over with Yolks of Eggs and Crumbs of Bread; put them in the Oven, give them a good Colour, then put them in a Diſh with Gravy under them; ſerve them hot.

For ragooing a Breaſt *of* Veal, *ſee the Chapter of* Ragoos.

To haſh a Calf's Head.

YOUR Calf's Head being ſlit and cleaned, and half boiled, and cold, cut one Side into thin Slices, fry it in a Pan of Butter; then having a Sauce-pan on the Stove, with a Pint of Gravy, a Pint of ſtrong Broth, a Quarter of a Pint of Claret, and as much White-Wine, a few Savoury Balls, and a Pint of Oyſters, with Lambs Stones and Sweetbreads, boiled and blanched, and ſliced, with Muſhrooms and Truffles, two or three Anchovies, with two Shalots, and a Faggot of ſweet Herbs, toſſed up and ſtewed together; ſeaſon it with Nutmeg, Mace, Pepper, and Salt; then ſcotch the other Side a-croſs and a-croſs; flour, baſte, and broil it: The Haſh being thickened with brown Butter, put it in the Diſh, lay about it fried Balls, and the Tongue ſliced and larded with Bacon, and Lemon-peel; then fry, in the Batter of Eggs, ſliced Sweetbreads, carved Sippets, and Oyſters; lay in the Head, and place theſe about the Diſh, and garniſh it with ſliced Orange.

Another Way.

BOIL your Calf's Head 'till the Meat is near enough for eating, take it up, and cut it into thin Slices; then put to it half a Pint of White-Wine, and three Quarters of a Pint of Gravy; put to this Liquor two Anchovies, half a Nutmeg, a little Mace, and a ſmall Onion ſtuck with Cloves; boil this up in the Liquor, a Quarter of an Hour; then ſtrain it, and let it boil gently again; then put in your Meat, with a little Salt, and ſome Lemon-peel ſhred fine, and let it ſtew a little; mix the Brains with the Yolks of Eggs, and fry them for Garniſh; when your Head is ready, ſhake in a Bit of Butter, and ſerve it up.

An admirable Way to roaſt a Calf's Head.

GET a Calf's Head with the Skin on, and ſcald it, and boil it an Hour and an half; when cold, lard it with Lemon-peel, and then ſpit it; when it is enough, make a good ſavoury Sauce, as you do for a haſhed Head, and put into it Forced-Meat-Balls, fried Sweetbreads, Eggs, and Claret, a little Bacon, ſome Truffles, and Morels, Muſhrooms, and Oyſters, and a little Lemon-juice, and mix it all well together, with the Sauce, and pour over the Head. It may be done as well with the Skin off, as it comes from the Butcher's

Calf's Head *Surpriſe.*

YOU muſt bone it, and not ſplit it, cleanſe it well, and fill up the vacant Place with Meat, and make it in the ſame Form as before; you may put in the Middle, a Ragoo, and cover it with Force-Meat; then waſh it with Egg, and crumb it, and bake it; ſo ſerve it.

To roaſt Veal Sweetbreads.

HAving larded them with ſmall Lardoons, run a Skewer thro' them, faſten them to the Spit, and roaſt them 'till they are very brown; then lay them in a Diſh, in which you have put ſome Eſſence of Ham, or good Gravy; ſo ſerve them.

To fry Veal Sweetbreads.

AFTER having blanched and cut each Sweetbread in three or four Pieces, lay them in a Diſh with an Onion cut in Slices, ſome whole Cives, and a Bay-Leaf, Salt, Pepper, two or three Cloves, and Juice of Lemon; let them marinate in this for two Hours; mean while, make a Batter as follows: Put into a Pan one Handful of Flour,

and a little Salt, beat it into Batter with fair Water, and one Egg, melt as big as a Walnut of Butter and add to it: Take Care it be not too thick, nor too thin: Take the Sweetbreads out of the Marinade, and having dried them well between two Napkins, put them into the Batter; heat ſome Hog's Lard in a Frying-pan, and put in your Sweetbreads one by one, draining them well from the Batter; when they are fried brown, take them up and drain them; then fry ſome Parſley; lay a Napkin in a Diſh, place your Sweetbreads upon it, and the fried Parſley in the Middle; ſo ſerve them for Plates, or little Diſhes.

Sweetbreads of Veal *a la Dauphine.*

TAKE the largeſt Sweetbreads you can get, order them as for a Ragoo, open them and ſlit them round, then fill them with Stuffing made of Chickens: Put Slices of Veal and Bacon in a Stew-pan, ſeaſon them with Salt, Pepper, ſweet Herbs, fine Spices, whole Chibbols, and an Onion cut in Slices. Then put in the Sweetbreads, ſeaſon and cover them with Slices of Veal and Bacon; cover the Stew-pan, ſtew them with Fire under and over: The Sweetbreads being done, take them out, take out the Slices of Bacon, put in a Ladleful of good Broth, let it ſtew, ſtrain the Broth through a Silk Strainer, take off the Fat, then put the Broth in a clean Stew-pan 'till it turns to a Jelly, put in the Sweetbreads to glaze; being glazed, put an Eſſence in your Diſh, with your Sweetbreads laid upon it.

To farce Veal *Sweetbreads* a la Dauphine.

SCALD the Sweetbreads a little, and lard them with boil'd Gammon; having prepar'd a very delicious Farce, cut a Hole in the Sweetbreads, but not quite through, and ſtuff them with your Farce;

Farce; then bake them in a Pan between two Fires; in the mean time, prepare for them a Ragoo of Muſhrooms, Truffles, and Artichoke Bottoms, Cocks Combs, ſtuff'd with ſome of the ſame Farce, and a little Chicken Cullis; then clear your Sweetbreads from the Fat, and put them into the Ragoo, let them ſtew a little, diſh them, ſqueeze in the Juice of an Orange, and ſerve them up to Table hot.

There are other Ways of dreſſing Veal *Sweetbreads.*

YOU may either lard them with thin Slips of Bacon, and roaſt them, and order them with a good Ragoo or Sauce poured upon them, or you may marinate them; cut them into thin Slices, flour them, fry them, and ſerve them up with fry'd Parſley and Lemon-juice.

Fricando's *of* Veal.

HAving a Leg of Veal, cut off ſome Slices, beat them well with a Knife, lard them, lay them on a Table, the larded Side downwards, cover them the Thickneſs of a Crown Piece, with a Farce made of Veal, Beef Marrow, a little Bacon, and ſome Eggs, ſeaſon'd with Salt, Pepper, and ſavoury Herbs. Having thus farced them, dip your Hand in beaten Eggs, and ſmooth the Edges of them: Lay them in a Stew-pan with a little Bacon under them, cover the Pan, and ſet it over the Stove; put likewiſe a little Fire upon it. You muſt keep them thus, 'till they are brown on both Sides, then take them up, let the Fat drain from them, and then put them again into a Stew-pan, with ſome Beef Gravy; let them ſimmer a while in it; take off all the Fat, put in a Drop of Verjuice; then lay them in a Diſh; pour on them a Ragoo of

Muſhrooms, Truffles, and Sweetbreads, and ſerve them hot.

When Fricando's are uſed for Garniſhing, they are dreſſed the ſame Way, but not larded.

Calf's Chitterlings *or* Andouilles.

TAKE ſome of the biggeſt Calf's Guts, cleanſe them, cut them in Pieces proportionable to the Length of the Puddings you deſign to make, and tie one End of theſe Pieces, then take ſome Bacon, with a Calf's Udder, and Chaldron blanched, and cut in Dice or Slices; then put them in a Stew-pan, and ſeaſon with fine Spice pounded, a Bay-Leaf, ſome Salt, Pepper, Shalot, cut ſmall, and about half a Pint of Cream; toſs it up, then take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and ſome Crumbs of Bread; then fill up your Chitterlings with the Stuffing, keep it warm, then tie the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liquor. Before you ſerve them up, boil them over a moderate Fire, and ſerve them up pretty hot. This Sort of *Andouilles*, or Puddings, muſt be made in Summer, when Hogs are ſeldom killed.

Calf's Chitterlings *another Way.*

CUT a Calf's Nut in Slices of its Length, and the Thickneſs of a Finger, together with ſome Ham, Bacon, and the White of Chickens cut after the ſame Manner; put the whole into a Stew-pan, ſeaſon it with Salt, Pepper, ſweet Herbs, and Spice; take Guts cleanſed, cut and divide them in Parcels, fill them with your Slices; then lay in the Bottom of a Kettle ſome Slices of Bacon and Veal, place them over your little Chitterlings, ſeaſon them with ſweet Baſil, Bay-Leaves, Salt, Pepper, Slices of Onion, and Cloves of Garlick, and make another

other Laying with Slices of Bacon and Veal over them, pour in it a Pint of White-Wine, and let it ſtew with Fire under and over; being done, broil your Puddings on a Sheet of Paper, and ſerve them up hot.

PORK and *PIG.*

To do a Leg of Pork *Ham Faſhion.*

TAKE a Leg of Pork, and let it be cut like a Ham; then take a Quart of ordinary Salt, and a Quart of Bay Salt, and heat it very hot, then mix it with a Pound of coarſe Sugar, and an Ounce of Salt Petre beaten fine, and rub the Ham well with it, and cover it all over with what is left, for it muſt all go on, ſo let it lie three Days; then turn it every Day for a Fortnight; then take it out, and ſmoke it as you do Bacon or Tongues: The Salt muſt be put on as hot as you can.

To ſalt Hams *to taſte like* Weſtphalia *ones.*

GET Salt Petre, ſalt your Ham with it very well, let it lie therein for a Week; take clean Aſhes of Aſh-Wood, boil them in fair Water, to a ſtrong Lee, let it ſtand and ſettle; then take off the clean Water, and boil it again, making it a ſtrong Broth with ordinary Salt; when it is cold, put in the Ham, let it lie a Month in Brine; then dry it well, without ſmoaking, and they will have the right Taſte of *Weſtphalia* Hams.

Another Way to ſalt Hams.

LET the Ham be hot, being juſt kill'd, and prepare two Ounces of Bay Salt, and two Ounces of Salt Petre; then cover it, and let it ſtand nine Days; then ſalt it with theſe two Salts,

and hang it up in a Chimney of Wood Smoak for three Days; then hang it in the Kitchen, where it may have a little Warmth of the Fire.

To pickle ſix Hams *of* Pork.

ONE Peck of Bay Salt, half a Pound of Salt Petre, and five Pounds of brown Sugar, being put to as much hot Water as will heat the Hams Blood-warm, mix it well together; if your Hams are large, they muſt lie three Weeks in Pickle, or more; but if ſmall, two will do: Keep them under the Pickle, and ſtir your Pickle twice a Week well to them. If you love the right *Weſtphalia* Taſte, let them hang in the Smoak three Weeks or a Month.

The ſame Time will do for a Tongue in the Pickle and Smoak, and is the right Way for a Piece of Beef of the ſame Subſtance.

To pickle Pork.

BONE your Pork, and cut them into Pieces, of a Size, to lie handſomely in the Tub or Pan you intend to pickle it in; then rub every Piece well with Salt Petre, and take common Salt, and Bay Salt, of the laſt half the Quantity of the other, and rub the Pieces well again with theſe; put Salt at the Bottom of the Veſſel, and lay in the Pieces one upon another, as cloſe as you can, cover every Piece with Salt, and fill the hollow Places on the Sides with Salt likewiſe; and as the Salt melts on the Top, ſtrew on more; thus ordered, it will keep a great while.

To dreſs a Ham a la Braiſe.

CLEAN the Knuckle, take off the Swerd, and lay it in Water to freſhen; then tie it about with a String; take Slices of Bacon and Beef, beat and ſeaſon them well with Spice, ſweet Herbs,

Herbs, lay them in the Bottom of the Kettle with Onions, Parſnips, and Carrots ſliced, alſo ſome Cives and Parſley; lay in your Ham the fat Side uppermoſt, lay over it Slices of Beef, and upon them Slices of Bacon, and cover them with the ſliced Roots and Herbs as under it, cover the Kettle with its own Cover, and cloſe it up with Paſte; put Fire both over and under it, and let it ſtew with a gentle Fire for twelve Hours. Then ſet it by to cool; when it is cold, untie it, put it into a Pan, drudge it well with grated Bread, and brown it with a hot Iron; then ſerve it up on a clean Napkin, garniſhed with raw Parſley.

If it is to be eat hot, lay it in a Diſh, and pour over it the Ragoo following: Make your Ragoo of Veal Sweetbreads, Livers of Fowls, Cocks Combs, Muſhrooms, and Truffles; toſs theſe up in a little melted Bacon, moiſten them with Gravy, and ſet them on the Fire a ſimmering for half an Hour, then take off the Fat, and thicken with a Cullis of Veal and Ham. Serve it thus for a firſt Courſe.

Sometimes it is ſerved up with a Ragoo of Crawfiſh, and ſometimes with a Carp Sauce.

To roaſt a Ham *or* Gammon.

TAKE off the Swerd, and lay it a freſhening in luke-warm Water; then lay it in a Pan, pour upon it a Quart of Canary, and let it ſteep in it for ten or twelve Hours. When you have ſpitted it, put ſome Sheets of white Paper over the fat Side, pour the Canary, in which it was ſoaked, into the Dripping-pan, and baſte it with it all the while it is roaſting; when it is roaſted enough, pull off the Paper, and drudge it well with crumbled Bread and Parſley ſhred fine; make the Fire brisk, brown it well, and ſet by to cool; ſerve it up in a clean Napkin; garniſh it with green Parſley for a ſecond Courſe.

To

To make a Ragoo *of* Ham *with* Sweet Sauce.

TOSS up Slices of raw Ham in a Sauce-pan; make the Sauce of Claret, beaten white Pepper, a pounded Macaroon, Cinnamon, and Sugar. Put the Bacon to this Sauce, ſqueeze in the Juice of an Orange, and ſerve it up.

To make Eſſence of Ham.

GET the Fat off a Ham, and cut the Lean in Slices; beat them well, and lay them in the Bottom of the Stew-pan, with Slices of Carrots, Parſnips, and Onions; cover your Pan, and ſet it over a gentle Fire; let them ſtew 'till they begin to ſtick, then ſprinkle on a little Flour, and turn them; then moiſten with Broth and Veal Gravy; ſeaſon them with three or four Muſhrooms, as many Truffles, a whole Leek, ſome Baſil, Parſley, and half a Dozen Cloves; or inſtead of the Leek, you may put a Clove of Garlick: Put in ſome Cruſts of Bread, and let them ſimmer over the Fire for three Quarters of an Hour; ſtrain it, and ſet it by for Uſe.

Pork *ſtuffed and roaſted.*

HAving made a Stuffing in your Leg of Pork with Sage, Onion, Parſley, Pepper, and Salt, Crumbs of Bread, a little Fat, and two Eggs; then ſtuff your Pork with it, after which lay a Caul all over it, and roaſt it, when half roaſted, take it off, and ſcotch it with a Knife and criſp it.

Pork *Cutlets.*

YOU muſt take a Loin, or Neck of Pork, cut off the Skin, and cut it into Cutlets, ſeaſon them with Sage, Parſley, and Thyme, cut ſmall,

ſmall, Pepper, and Salt, and Crumbs of Bread; mince all together, and broil them; ſauce them with Muſtard, Butter, Shalot, Vinegar, and Gravy; ſo ſerve them away hot.

To bake Pork *to be eaten cold.*

BONE a Loin of Pork, and cut Part of it into Collops, take alſo as many Collops of Veal of the ſame Bigneſs, beat them both with the Back of a Cleaver; ſeaſon your Veal with Cloves, Mace, Nutmeg, Thyme minced, and the Yolks of hard Eggs; ſeaſon the Pork with Salt, Pepper, minc'd Sage, and the Yolks of hard Eggs; then lay in your Diſh a Layer of Pork, and a Layer of Veal, 'till you have laid your Meat all in; then cloſe up your Pye, and liquor it with Saffron-Water, or the Yolks of Eggs: When it is bak'd, and cold, fill it with clarified Butter; let your firſt and laſt Layer be Pork, bake it, and ſet it by for Uſe.

To broil a Leg of Pork.

SKIN Part of the Fillet, cut it into thin Slices, hack it on the Back with your Knife, then ſeaſon with Salt, Pepper, Sage, and Thyme, minc'd ſmall; then broil them on a Gridiron, diſh them, and let their Sauce be drawn Butter, Vinegar, Muſtard, and Sugar.

A Hog's Head *Cheeſe Faſhion.*

BONE it, and lay it to cleanſe twenty-four Hours in Water and Salt, and ſcrape it well and white, lay Salt on the Inſide, to the Thickneſs of a Crown Piece, and boil it very tender, then lay it in a Cheeſe Preſs, cover it with a Cloth, and when cold, it will be like a Cheeſe: You may ſauce it.

Chine *or* Leg *of* Pork *roaſted and ſtuffed.*

TAKE a Leg, or Chine, and make a Stuffing with Sage, Parſley, Thyme, and the Fat Leaf of the Pork, Eggs, and Crumbs of Bread; ſeaſon with Pepper, Salt, Nutmeg, and Shalot, and ſtuff it thick, then roaſt it gently, and when a quarter roaſted, cut the Skin in Slips; make your Sauce with Lemon-peel, Apples, Sugar, Butter, and Muſtard.

A Pig *roaſted.*

PUT in the Belly a Piece of Bread, ſome Sage and Parſley chopped ſmall, and ſome Salt; ſew up the Belly, and ſpit it and roaſt it, when warm thorough, rub it all over with a Feather dipp'd in Oil to prevent its bliſtering, then ſplit it, and cut off the Ears and the Under-Jaws, and lay round, and make a Sauce with the Brains, thick Butter, Gravy, and Vinegar, and lay under: Make Currant Sauce in a Cup.

A Pig *three Ways.*

FIRST skin your Pig up to the Ears, and then cut it in Quarters, and draw it, with Thyme, and Lemon, as you do Lamb, or roaſt it plain as Lamb; ſend it to Table with Mint Sauce, and garniſh with Water-Creſſes; then take the Skin and make a good thick Plumb Pudding Batter with good Sewet, Fruit, and Eggs; fill up the Skin to the Ears, which ſew up, and put it in your Oven and bake it, and it will appear as a roaſt Pig. Another Way is, when you go to kill your Pig, whip him about the Yard 'till he lies down, then ſtick him, ſcald him, and roaſt him, and he will eat well; or you may bone him, and ſtuff him with good Savoury Force-Meat, or roaſt him plain

plain with Sage, Salt, and Bread in his Belly, and ſerve with Currant Sauce, and ſavoury Sauce under.

A Pig *Lamb Faſhion.*

SKIN it, and leave the Skin whole with the Head on, then chine it down as Mutton, and lard it with Lemon-peel and Thyme, and roaſt them in Quarters as Lamb; the other Part fill full with a good Country thick Plumb-Pudding; ſew up the Belly, and bake it; the Pig will look as if roaſted.

A Pig Rolliard.

YOU muſt bone it, leaving the Head whole, and waſh it over with Eggs; ſeaſon it with Pepper, Salt, and Nutmeg, and lay over ſome Force-Meat, then roll it up, and either roaſt it or bake it, or ſtove it: You may cut it in ſix Pieces and ſend the Head in the Middle; make Sauce with the Brains and Sage, Butter, Gravy, and Vinegar; ſo ſerve away hot.

A Pig *in Jelly.*

CUT it in Quarters and lay it in your Stew-pan: To one Calf's Foot and the Pig's Feet, put in a Pint of Rheniſh Wine, the Juice of four Lemons, and one Quart of Water; ſeaſon with Nutmeg and Salt; ſtove it gently two Hours, let it ſtand 'till cold, and ſend it up in its Jelly.

To dreſs a Pig *the* French *Way.*

SPIT your Pig, lay it down to the Fire, and let it roaſt 'till it is thoroughly warm, then cut it off the Spit, and divide it into about twenty Pieces, ſet them to ſtew in White-Wine and ſtrong Broth, ſeaſon'd with grated Nutmeg, Pepper, two Onions cut ſmall, ſome ſtripped Thyme, Gravy, Butter, Elder Vinegar, and two or three Anchovies; when

when it is enough, diſh it in the Liquor it was ſtewed in, with ſliced Orange and Lemon upon it.

To dreſs a Pig au Pere-douillet.

CUT off the Head, cut the Pig in Quarters; lard them with large Lardoons well ſeaſoned: Lay a Napkin in the Bottom of a Kettle, and put ſome Bards of Bacon upon it; upon them place the Fore Quarters of the Pig, and the Head in the Middle of them; ſeaſon it with Cloves, Nutmeg, Mace, and Cinnamon, with Baſil, Bay-Leaf, Salt, Pepper, two Rocamboles, a ſliced Onion, and Lemon, Carrots, Parſnips, Parſley, and Cives, then cover it with Bards of Bacon; and having laid them in a Stew-pan, cover it, and ſet it over a Stove; when it begins to ſtick, as when you make Veal Gravy, moiſten it with good Broth, but take Care to keep it from browning; pour it into the Kettle, with a Bottle of White-Wine, and ſtew your Pig in it: When it is enough, take it off the Fire, and if you would ſerve it cold, in Plates and little Diſhes, let it ſtand 'till it is cold in its own Liquor, then take it out and drain it well, wipe it with a Linnen Cloth to make it as white as you can, and ſerve it on a Napkin laid in a Diſh, the Head in the Middle, the four Quarters round it, and garniſhed with Parſley. You may likewiſe ſerve it hot for a Diſh of the firſt Courſe, as follows: When your Pig is almoſt ready, take ſome Veal Sweetbreads, Muſhrooms, and Truffles, toſs them up in a Sauce-pan, with a little melted Bacon, moiſten them with good Gravy, and when they have ſimmered, 'till they are ready, take off the Fat, and thicken them with a Cullis of Veal and Ham; having thus prepared your Ragoo, and the Pig being ready, take it up, drain it well, lay the Head in the Middle of the Diſh, the four Quarters round it, ſo pour the Ragoo upon it, and ſerve it hot.

To dreſs a Pig *the* German *Way.*

GET a Pig, cut it in Quarters and toſs them up in melted Bacon, then boil them in good Broth, ſeaſoned with an Onion ſtuck with Cloves, a Faggot of Herbs, Salt, Pepper, and Nutmeg; when it is almoſt boiled, put in half a Pint of White-Wine: Then toſs up in the ſame melted Bacon, in which you toſs'd up your Pig, ſome Oyſters, and a little Flour, a Slice or two of Lemon, ſome Capers and ſton'd Olives; when you are ready to ſerve away, ſqueeze in the Juice of a Lemon, and garniſh the Brims of your Diſh with the Brains of your Pig fried, and ſome fried Parſley.

A Pig Matelote.

GUT and ſcald your Pig, and cut off the Head and Petty-Toes, then cut your Pig in four Quarters, put them with the Head and Toes in cold Water: Cover the Bottom of a Stew-pan with Slices of Bacon, and place over them the ſaid Quarters with the Petty-Toes, and the Head cut in two. Seaſon the whole with Salt, Pepper, ſweet Baſil, Thyme, Bay-Leaves, Onions cut in Slices, and Garlick, with a Bottle of White-Wine; lay over more Slices of Bacon, put over it a little Water, let it boil. Take two large Eels, skin, gut, and waſh them; cut them into Pieces of five or ſix Inches long, and when your Pig is half boiled, put in it your Eels; then boil a Dozen of large Crawfiſh, cut off the Claws and take off the Shells of the Tails. When your Pig and Eels are enough, lay firſt your Pig with the Petty-Toes, and the Head into the Diſh you deſign to ſerve them up in, then place over them your Eels and Crawfiſh with ſome Ham Gravy and ſome Cullis of Crawfiſh, if you have any, and then ſerve it up for a firſt Courſe or Remove.

cloſe; then ſet them to ſtew *a la Braiſe*, or between two Fires, the one under and the other over, but let not your Fires be too brisk, that the Petty-toes may ſtew leiſurely for ten or twelve Hours; then take them out, cool them, and bread them neatly, then lay them on a Gridiron, and broil them, to be ſerved up hot among the Intermeſſes.

To make Royal-Sauſages.

GET ſome Fleſh of Partridges, Quails, Snipes, and Pigeons, ſome of a Chicken, with Veal, and Fat of Ham; all muſt be raw, and mix theſe with Cives, Parſley, Muſhrooms, and Truffles, five Eggs, the Whites of but two, and two Spoonfuls of Cream; ſeaſon all this with Pepper, Salt, Mace, Nutmeg, and Cinnamon, and a little Onion, and roll it up in large Rolls; and cut Slices of Veal, and roll round each Sauſage, being about ſix Inches in Length, and three in Thickneſs, ſtew them in your Pan upon Slices of Bacon, and cover them with thin Slices of Beef, over a clear Fire, not too fierce, and cover your Pan very cloſe; they will take up ſome Time in doing; and when done, ſet them by to be cold, and take them from the Fat, and the Veal, and cut them in what Size you will, and ſerve them. Garniſh with Lemon-peel.

To make common Sauſages.

TAKE a Pound of the Fleſh of a Leg of Pork, and ſhred it fine; then take a Pound of Hog's Fat, and cut it ſmall with a Knife, and to every Pound of Fat take half an Ounce of White-Pepper, one large grated Nutmeg, a Pennyworth of beaten Cloves and Mace, a Spoonful of ſhred Sage, and two or three Tops of Roſemary cut very fine, and ſalt it to your Palate; then mix all theſe well toge-

together, with a little cold Water, and ſo fill your Guts prepared for the Purpoſe.

Another Way.

HAving got Pork, more Lean than Fat, ſhred it, then take off the Fleak of Pork, and mince it; ſeaſon each Part with minced Sage, and pretty high with Pepper, Salt, Mace, and Nutmeg; then clear your ſmall Guts, and fill them, mixing ſome Bits of fat Bacon between the minced Meat; ſprinkle a little Wine with it, and it will fill the better, then lay them in Links.

Bolognia Sauſages.

TAKE four Pounds of lean Buttock of Beef, cut it in thin Pieces; put into it one Pound of diced Sewet, and one Pound of diced Bacon; ſeaſon with All-ſpice and Pepper juſt bruiſed, and with Bay-Salt, and Salt Petre mixed up with your Seaſoning; then tie them up in Skins as big as your Wriſt. You muſt mix in a little Powder of Bay-Leaves, then dry them as you do Tongues, and eat them without boiling.

Black Puddings.

PUT in a Stew-pan ſome Hog's Blood, a little Milk, and a Ladleful of fat Broth; then cut a ſufficient Quantity of thin Slices of Hog's Fat, with ſome Parſley, Cives, and ſweet Herbs cut ſmall; put the whole into your Stew-pan, ſeaſon it with Salt, Pepper, Spice, and Onions, done in hot Aſhes, and cut ſmall, mix this with your Blood, then make your Puddings as big as you pleaſe: Your Guts being well cleanſed, ſcraped, and ſcalded, blanch them in hot Water, and prick them with a Pin, and if you ſee the Fat come out, they are blanched enough, then take them out of the Water, broil them, and ſerve them up hot.

Another Way to make Black Puddings.

WHEN you catch the Blood from the Hog, ſprinkle a Handful of Salt into it, to prevent the Blood from cloding: To two Quarts of Blood, put a Quarter of a Peck of Oatmeal once cut, then boil a Quart of Milk, and put in the Crumb of a fine Penny Loaf: And after it is cold, put it to the Blood, and ſtir it all together, then put in half an Ounce of *Jamaica* Spice, and a whole Nutmeg beat together, ſtir in a large Handful of Pennyroyal, and ſweet Marjoram cut ſmall. When you fill your Gut, have by you Hog's Lard, cut in Dice, and mix it with the other Ingredients as you fill the Gut: After you have made as many Links as you deſign, tie them in Bunches, then put them into a Kettle of boiling Water, and let them boil half an Hour; obſerve that you prick the Links with a Pin, and take Care you breathe not in the Kettle, for, if you do, they will burſt. After which, hang 'em in a Chimney and they will keep good a Fortnight.

Hog's Chitterlings, *or* Andouilles.

HAving the large Gut of a Hog, cleanſe it well, and put it to ſoak a Day or two in Water, and then blanch it in hot Water, with a little Salt, Slices of Onions, and ſome Slices of Lemon; then put it in freſh Water, take it out again a little while, cut it on a Table, into Pieces, according to the Length you would have your Puddings, then dip them in White-Wine for a little while, to take off the ill Scent; cut ſome Fat off the Hog's Belly into Slices, the Length you will make your Puddings, and ſome Lean into the ſame Slices, and ſeaſon them well; then put them on a limber Skewer, and ſlide them through your Gut, and when your Skewer is quite in it, tie up both Ends with Packthread:

thread: Your *Andouilles*, or Puddings, being thus formed, put them in a Kettle with Water, Onion ſhred, Cloves, and two Bay Leaves; let them boil ſlowly, skim them well, and put in a Quart of Milk; let theſe Puddings grow cold in the ſame Liquor they are boiled in, then take them out, and take Care not to break them; they may be broiled on Paper, and ſerved up immediately.

VENISON.

To roaſt a Haunch of Veniſon.

MAKE up a ſubſtantial Fire before you lay it down, then baſte it, and flour it, and with very fine Skewers faſten a Piece of Veal Caul over the fat Part; if that cannot be had, the White of an Egg, or Paper well butter'd will ſerve. A Haunch of twelve Pounds Weight will take up three full Hours to be well ſoaked. Your Sauce muſt be Gravy, with a great deal of Claret in it; the faſhionable Sweet Sauce is Jelly of Currants made hot: What was formerly uſed was Pap Sauce made of White Bread boiled in Claret, with a large Stick of Cinnamon, and when boiled 'till ſmooth, take out the Cinnamon and add Sugar. It is difficult to give general Rules about Roaſting and Boiling, becauſe Cooks are apt to neglect a Fire, and not mind the Diſtance, that it may neither ſcorch nor pawl; but as to Time, allowing a Quarter of an Hour to every Pound of Meat, at a ſteady Fire, your Expectations will hardly ever fail, from a Fowl to a Sirloin of the largeſt Ox: And the ſame Method may be allowed in boiling.

A Civet *of* Veniſon.

BOIL your Veniſon, a Breaſt or Neck, cut it in Cutlets, and when it is almoſt boiled, take a Sauce-pan, and brown in it half a Pound of Butter, and as it browns add a Quarter of a Pound of Flour, little and little, 'till the Brown be of a good Colour; be ſure not to burn it: Then add half a Pound of Sugar, and as much Claret as will make it of the Thickneſs of a Ragoo. When you are going to ſerve it up, put in the Veniſon, and toſs it three or four Times, and ſo ſerve it with the Juice of Lemon.

To keep Veniſon *all the Year.*

A Haunch of Veniſon being parboil'd, ſeaſon it with two Nutmegs, a Spoonful of Pepper, and a good Quantity of Salt, mingle them all together, then put two Spoonfuls of White-Wine Vinegar, and having made the Veniſon full of Holes, as you do when you lard it, when it is larded, put in at the Holes, the Spice and Vinegar, and ſeaſon it therewith, then put Part into the Pot, with the fat Side downwards, cover it with two Pounds of Butter, then cloſe it up cloſe with coarſe Paſte; when you take it out of the Oven take away the Paſte, and lay a round Trencher with a Weight on the Top of it to keep it down, 'till it be cold, then take off the Trencher, and lay the Butter flat upon the Veniſon, then cover it cloſe with ſtrong White Paper; if your Pot be narrow at the Bottom it is better, for it muſt be turned upon a Plate, and ſtuck with Bay Leaves when you pleaſe to eat it.

Another

Another Way to dreſs Veniſon.

IT muſt be blanched on a Gridiron, then larded and marinated according to the Seaſon. Spit it with Slices of Bacon, and Paper round; beſprinkle it with your Marinade. When roaſted enough, it muſt be ſerved up hot, either with a Pepper Sauce, or Sweet Sauce.

To make artificial Veniſon *for a* Paſty.

GET a Sirloin of Beef, or a Loin of Mutton, bone it, beat it with a Rolling-pin, and ſeaſon it with Pepper and Salt, then lay it twenty four Hours in Sheep's Blood, then dry it with a Cloth, and ſeaſon it a little more, and it is fit to fill your Paſty.

Boiled Veniſon.

HAving a Haunch of Veniſon, ſalt it well, and let it remain a Week, then boil it, and ſerve it with a Furniture of Cauliflowers, *Ruſſia* Cabbages, ſome of the *Hertfordſhire* Turnips cut in Dice, and boiled in a Net, and toſſed up with Butter and Cream, or elſe have ſome of the yellow *French* Turnips, cut in Dice, and boiled like the former; or you may add ſome red Beet Roots boiled in Dice, and buttered in the ſame Manner. Place theſe regularly, and they will afford a pleaſant Variety both to the Eye and to the Taſte.

Another Way.

WHETHER your Veniſon be a Haunch, or other Pieces, powder it a little, and boil it in fair Water; in the mean Time, boil half a Dozen Cauliflowers in Milk and Water; when they are boiled, put them into a large Pipkin with drawn Butter; ſet them ſo as to keep them

warm, then take half a Dozen Handfuls of Spinage, waſh it, and boil it in ſtrong Broth; then pour off the Broth, and put ſome Vinegar to it, ſome drawn Butter, and Nutmeg grated, lay Sippets in a Diſh, lay your Spinage on them round towards the Sides of the Diſh; lay the Veniſon in the Middle, and the Cauliflowers all over it, pour your drawn Butter over all; garniſh with Barberries, and the Diſh with your Parſley minc'd.

If you pleaſe, you may farce your Veniſon before you boil it, with ſweet Herbs and Parſley, minc'd with Beef Sewet, and the Yolks of hard Eggs, ſeaſoned with Salt, Pepper, and Nutmeg.

To broil Veniſon.

CUT half a Haunch of fat Veniſon into Slices about half an Inch thick, ſalt them, and broil them over a brisk Fire; when they are pretty well ſoaked, bread them, and ſerve them up in Gravy.

You may broil a Chine raw the ſame Way, or a whole Haunch or Side; or you may firſt boil it in Water and Salt, then broil it, and drudge it with Bread, and ſerve it up with Gravy, Vinegar, and Pepper.

To make Veniſon Semey.

AFTER having boiled your Veniſon, take it up, and having alſo made a ſweet Paſte of a brown Loaf, grated fine, a Pint of White-Wine, two Pounds of Sugar, and an Orange-peel minced ſmall, ſeaſon it with Salt, and Nutmeg; and having mixed all well together with your Hand, wrap your Veniſon up in it, ſet it into the Oven for about an Hour, and when it is bak'd, ſerve it up with Rheniſh or White-Wine, boiled up with Sugar, and Spice, and ſcrape Sugar over it.

To ſouſe Veniſon.

BOIL your Veniſon in Water, Beer, and Vinegar, ſcum it, put in Fennel, Roſemary Tops, Savoury, Thyme, and Bay-Leaves; then put in your Veniſon, parboil it, then preſs it, and ſeaſon it with Salt, Pepper, and Nutmeg.

To ſtew Veniſon.

WHEN your Veniſon is cut into Slices, put it into a Stew-pan, with a little Claret, a Sprig or two of Roſemary, half a Dozen Cloves, a little Vinegar, Sugar, and grated Bread; when theſe have have ſtew'd ſome Time, grate in ſome Nutmeg, and ſerve it up.

Veniſon *in Blood.*

YOUR Shoulder, Neck, or Breaſt, muſt be boned, and laid in Blood, ſeaſoned with Winter Savoury, ſweet Marjoram, and Thyme, having a little Sewet in it, chopp'd ſmall, and ſtirred on the Fire to be thick; then roll up your Neck or Breaſt with ſome of the ſet Blood and ſweet Herbs, and roaſt, or ſtove it gently in good Broth and Gravy, with Shalots, and Claret, and ſo ſerve away hot.

To recover Veniſon *when it ſtinks.*

TAKE as much cold Water in a Tub as will cover it a Handful over, and put in a good deal of Salt, and let it lie three or four Hours; then take your Veniſon out, and let it lie as long as before; then have your Cruſt in Readineſs, and take it out, and dry it very well, and ſeaſon it with Pepper and Salt pretty high, and put it in your Paſty. Do not uſe the Bones of your Veniſon for Gravy, but get freſh Beef, or other Bones.

Veniſon

Veniſon *in Avet.*

GET your Veniſon cut into Pieces the Bigneſs of a Shoulder of a Hare, lard them with thick Bacon, ſeaſoned with Salt and Pepper; then put them in a Pot with Broth, White-Wine, a Bunch of ſweet Herbs, Salt, Pepper, Nutmeg, Bay-Leaves, and green Lemon Slices; the whole being well ſtewed, thicken your Sauce with Cullis, put in a Daſh of Vinegar, and ſerve it up for firſt Courſe.

All Sorts of Veniſon ſhould be dreſſed with a Sauce high ſeaſoned.

To dreſs a Shoulder of Mutton *like* Veniſon, *ſee in the Article of* Mutton; Page 284.

To Harrico Veniſon, *ſee the Article to Harrico* Mutton; Page 276.

TRIPE.

To dreſs Tripe *hot out of the Pan.*

HAving made a Sauce with beaten Butter, Gravy, Pepper, Muſtard, and Wine Vinegar, rub the Diſh with a Clove of Garlick; put in the Tripe, run the Sauce over it, with a little bruiſed Garlick amongſt it, and ſprinkle a little Vinegar on the Tripe.

To roaſt Tripe.

CUT your Tripe in two ſquare Pieces, ſomewhat long, having a Force-Meat, made of Crumbs of Bread, Pepper, Salt, Nutmeg, ſweet Herbs, and the Yolks of Eggs, ſpread it upon one Piece of your Tripe on the fat Side, and lay the other

other Piece upon that, the fat Side upon the Force-Meat, then roll them both up together tight, and tying your Roll on the Spit, flour it, and baſte it with Butter, and the Liquor that drops from it. Serve it with melted Butter, and garniſh with ſliced Orange and Raſpings.

For Tripe *ragoo'd, ſee the Chapter of Ragoos.*

CHAP. XVI.

Of CULLISES *and* SAUCES *for* BUTCHER'S MEAT.

The moſt uſual Cullis.

THIS Cullis is made ſeveral Ways, which are here explained; but this firſt is reputed the beſt, and the moſt in Vogue among all thoſe that have any Skill in COOKERY. They take Meat according to the Quantity of Cullis they have a Mind to make: As for Example; if you treat about ten or twelve Perſons, you can take no leſs than a Leg of Veal to make your Cullis with, and the Nut of a Ham to make it good: Cut the Leg of Veal in Pieces the Bigneſs of your Fiſt, place them in your Stew-pan; then put in your Slices of Ham, a Couple of Carrots, and Onions cut in two, and put over your Cullis covered; let it ſtew ſoftly at firſt, and as it begins to be brown, take off the Cover, and turn it, to colour it on all Sides the ſame; but take Care not to burn the Meat: When it has a pretty brown Colour, moiſten your Cullis with Broth made of Beef,

Beef, or other Meat; ſeaſon your Cullis with a little ſweet Baſil, ſome Cloves, with ſome Garlick; pare a Lemon, cut it into Slices, and put it into your Cullis with ſome Muſhrooms. Put into a Stew-pan a good Lump of Butter, and ſet it over a ſlow Fire; put in it two or three Handfuls of Flour, ſtir it with a Wooden Ladle, and let it take a Colour: If your Cullis be pretty brown, you muſt put in ſome Flour: Your Flour being brown with your Cullis, then pour it very ſoftly into your Cullis, keeping your Cullis ſtirring with a Wooden Ladle; then let your Cullis ſtew ſoftly, and skim off the Fat, put in a Couple of Glaſſes of Champaign, or other White-Wine; but take Care to keep your Cullis very thin, ſo that you may take the Fat well off, and clarify it: To clarify it, you muſt put it upon a Stove that draws well, and cover it cloſe, and let it boil without uncovering, 'till it boils over, then uncover it, and take off the Fat that is round the Stew-pan; then wipe it off the Cover alſo, and cover it again, and by that Means you will have the fineſt Cullis in the World, provided you follow theſe Rules cloſe. If by Chance your Cullis is too pale, and that you would give it a good Colour, you need but put a Bit of Sugar in a Diſh or Stew-pan, with a Drop of Water, and ſet it over a Stove, and let it turn to a Caramel, moiſtening the ſame with a little Broth, and then put it into your Cullis, and with a Spoon take off the Fat, 'till you ſee your Cullis is of a good Colour, and if it is, Caramel need not be put in. When your Cullis is done, take out the Meat, and ſtrain it thro' a Silk Strainer.

This Cullis is proper for all Sorts of Ragoos, and to be over Fowls, put in Pies and Terrines.

Another Way.

CUT ſome Veal in Pieces, place them in your Stew-pan with Slices of Ham, a Couple of Carrots cut in two, and a Couple of Onions; cover your Stew-pan over a gentle Fire; when the Meat begins to ſtick to the Bottom of your Pan, take off the Lid, and cover it all over, but let it not be burnt; if it is done as it ſhould be, moiſten it with Broth, and ſeaſon it with ſweet Herbs, Slices of Lemon, ſome Cloves of Garlick, and Cloves; take what Flour you think fit, according to the Quantity of Cullis you are to make, and mix it thin with cold Broth, or Water, then ſtrain off your Flour into your Cullis and put, by Degrees, more to it, let it ſtew ſoftly and be well done; if the Colour is not deep enough, put Gravy in it; then the Fat being well taken off, and it having a good Taſte, take out the Meat, ſtrain off your Cullis, and you may make Uſe of it on all Occaſions.

Cullis *another Way.*

YOUR Veal being cut in Pieces, put them into your Stew-pan with ſome Slices of Ham, a Couple of Carrots cut in two, a Couple of Onions cut in Slices; cover your Stew-pan, and let it ſtew ſoftly, your Meat being of a good Colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the Fire, take a Wooden Ladle, and ſcrape the Brown off well that ſticks to your Stewpan; put in it as much Flour as you think fit, according to the Quantity of Cullis you will make, let it ſtew 'till it be of a good Colour, then moiſten it with Broth, and put the Meat in again, and ſeaſon it with a few ſweet Herbs, Cloves of Garlick, Lemon Slices, with ſome Glaſſes of Champaign, or other White-Wine, let it ſtew well, and take the Fat well off, and being well done, and

of

of a good Reliſh, ſtrain it off in a Sieve, or elſe in a Silk Strainer, and you may uſe it with all Sorts of Entries.

Cullis *of* Ham.

THIS Cullis is made divers Ways; we begin with that which, according to the Judgment of the beſt Cooks, is beſt, which is ordered as followeth, *viz.* Take a Stew-pan, put in it three Pounds of Veal cut like Dice, take a Ham, take off the Swerd and the Fat, and cut it into Slices well ſhaped, and put them in a Stew-pan, with your Veal, and a Couple of Carrots cut in two, and a Couple of Onions: Cover your Stew-pan, and do it very gently over a ſlow Fire at firſt, and when you ſee your Meat begin to ſtick to your Pan, uncover it, and turn your Slices of Ham, that they may take a Colour, then take out your Slices of Ham and the Veal; put in your Stew-pan a Lump of Butter, and a little Flour, and ſtir it well with a Wooden Ladle, moiſten it with good Broth, not ſalt, and put in again your Meat and your Ham, and ſeaſon it with Lemon Slices, ſome Cloves of Garlick, and ſome Glaſſes of Champaign, or other White-Wine; go on a thickening your Cullis with the moſt uſual Cullis: Skim off the Fat; when done, take out all your Meat with the Ham; ſtrain off your Eſſence in a Silk Strainer, and uſe the ſame with all Sorts of Meat, and hot Paſtry made with Meat, or Fiſh dreſſed with Gravy; put again your Slices of Ham into your Eſſence, to make Uſe of them on ſeveral Occaſions, *viz.* being cut into Dice when for a Piece of Beef, or Artichoke Bottoms, and when cut in Slices for Chickens, for young Fowls, or what you think fit.

Cullis *the* Italian *Way.*

PUT in a Stew-pan half a Ladleful of Cullis, as much Eſſence of Ham, half a Ladleful of Gravy, and as much of Broth, three or four Onions cut in Slices, four or five Cloves of Garlick, a little beaten Coriander Seed, with a Lemon pared and cut in Slices, a little ſweet Baſil, Muſhrooms, and good Oil; put all over the Fire; let it ſtew a good Quarter of an Hour, take the Fat well off, let it be of a good Taſte, and you may uſe it with all Sorts of Meat and Fiſh, particularly with glazed Fiſh, with Chickens, Fowls, Pigeons, Quails, Ducklings, and, in ſhort, with all Sorts of tame and wild Fowl.

Cullis *of* Crawfiſh.

YOU muſt get the middling Sort of Crawfiſh, put them over the Fire, ſeaſon'd with Salt, Pepper, ſweet Herbs, and Onions cut in Slices; being done, take them out, pick them, and keep the Tails after they are ſcaled; pound the reſt together with the Shells in a Mortar; the more they are pounded the finer your Cullis will be: Take a Bit of Veal, the Bigneſs of a Fiſt, with a ſmall Bit of Ham, an Onion cut in four, put it to ſweat gently, if it ſticks but a very little to the Pan, powder it a little, moiſten it with Broth, put in it ſome Cloves, ſweet Baſil in Branches, ſome Muſhrooms, with a Lemon pared, and cut in Slices; being done, skim the Fat well, let it be of a good Taſte, then take out your Meat with a Skimmer, and go on a thickening it a little, with Eſſence of Ham, then put in your Crawfiſh, and ſtrain it off; being ſtrained, keep it to make Uſe of it with all Sorts of firſt Courſe, with Crawfiſh.

Another

Another Way.

BOIL your Crawfiſh for Soops; being boiled' pick them, pound your Shells to make your Cullis; take a Piece of Veal cut into Slices, put them in a Stew-pan with ſome Slices of Ham, two or three Onions, with ſome Bits of Carrots, and put it over the Fire; let it be doing gently, being a little ſticking, moiſten it with good Broth; put in it ſome Crumbs of Bread uſed for Soops, your Crawfiſh being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let it be of a good Taſte, put in your pounded Crawfiſh, ſtrain it off, and put this into a ſmall Kettle, pick the Crawfiſh Tails, and put them in your Cullis, keeping it hot: This Cullis may ſerve for all Sorts of Soops with Cullis of Crawfiſh Tails, with thoſe of Rice, and with ſoaked Cruſts.

White Cullis à la Reine.

WE take a Piece of Veal, and cut it in ſmall Bits, with ſome thin Slices of Ham, and two Onions cut in four Pieces, moiſten it with Broth ſeaſoned with Muſhrooms, a Bunch of Parſley, green Onions, three Cloves, and ſo let it ſtew; being ſtewed, take out all your Meat and Roots with a Skimmer, put in a few Crumbs of Bread, and let it ſtew ſoftly; take the White of a Fowl, or of a Couple of Chickens, and pound it in a Mortar; being well pounded, mix it in your white Cullis, but it muſt not boil, and your Cullis muſt be very white, but if it is not white enough, you muſt pound one or two Dozen of ſweet Almonds blanch'd, and put into your Cullis; then boil a Glaſs full of Milk, and put it in your Cullis, let it be of a good Taſte, and ſtrain it off, then put it in a ſmall Kettle, and keep it warm; and you may

uſe

uſe it for all Sorts of white Soops, and for white Cruſts of Bread and Biſques.

Green Cullis *with Green Peaſe.*

GET green Peaſe, let them be heated without Liquor, take a Handful of Parſley, as much Spinage, with a Handful of green Onion Tops; blanch all theſe in boiling Water, then put them into freſh Water; take them out, and ſqueeze them well, and pound them; put into a Stew-pan a Piece of Veal cut in Dice, ſome Slices of Ham, alſo an Onion cut ſmall, put it over the Stove to ſtew gently; being a little clammy, moiſten it with your ſoaking Broth, and let it ſtew ſoftly; put in it a Handful of green Parſley, green Onions, Cloves, and a Bunch of Savoury; being ſtewed, and of a good Taſte, take out your Meat and Greens, then pound your Peaſe, and mix them with your Cullis, and the Tops of green Onions, and ſtrain it off with a Ladleful of Cullis. This Cullis may be uſed with all Sorts of Terrines with Green Peaſe, Ducklings, with Green Peaſe Purey, and with all Sorts of Diſhes that are made with a green Sauce; when you ſtew your green Peaſe, or Cucumbers cut in Dice in their Seaſon, put ſome of this Cullis over them.

Green Cullis *for Soops.*

GET Peaſe, boil them in a ſmall Kettle, with good Broth; take a Piece of Veal, a Bit of Ham, and an Onion, cut all together into ſmall Dice, and put them a ſweating very gently over a Fire; being a little clammy, moiſten them with your ſoaking Broth; ſeaſon it, and let it ſtew ſoftly; take Parſley, the Tops of green Onions, and Spinage, of each a Handful, and after they are picked, waſhed, and blanched in boiling Water, ſqueeze them well, and pound them, then

take them out of the Mortar, and pound your Peaſe; your Meat being ſtewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good Taſte, and mix your Peaſe and the Tops of green Onions with it, and ſo ſtrain it off. This Cullis may be uſed with all Sorts of green Soops, and Soop Cruſts.

Sauce *in* Ragivotte.

YOU muſt take Terragon, Pimpernel, Mint, Parſley, green Onions, a little of each, blanch the whole in boiling Water, then put it into cold Water; take it out again and ſqueeze it, and cut it very ſmall, then put it in a Stew-pan with a Rocambole bruiſed, a little Gravy, a little Cullis, and the Juice of a Lemon, Salt, beaten Pepper, an Anchovy cut ſmall, and a little Oil; put all this a Moment over the Fire, and let it be well reliſhed. This kind of Sauce may be uſed with all Sorts of roaſted Meat, putting it in a Saucer.

Another Way.

TAKE the ſame Sort of Herbs preſcribed in the Ravigotte above, waſh them well, cut them ſmall, and pound them, putting into the Mortar a little Gravy, a Couple of Rocamboles, a little Pepper, and a little Cullis; put all together in a Stew-pan, heat it, and ſtrain it off; being ſtrained off, add to it a Spoonful of Oil, keep it warm, and ſerve it up in a Saucer with roaſt Meat; you may alſo uſe it with Chicken.

A Sauce *with Fennel and Gobſeberries.*

HAving young Fennel, cut it very ſmall, put it in a Stew-pan with a little Butter, and a Duſt of Flour, ſeaſon it with Pepper, Salt, and Nutmeg, moiſten it with a little Gravy or Water; your Sauce being thickened, throw in it your Gooſe-

Gooſeberries blanched; let it be of a good Taſte, and uſe it with what you think fit: This Sauce is commonly uſed with Mackarel.

Minced Sauce.

CUT Onions, Muſhrooms, and Truffles, if you have any, very ſmall, with Capers and Anchovies; put into a Stew-pan a little Butter with your Onions; put your Sauce-pan over a brisk Fire; give it two or three Toſſes; now put in it your Muſhrooms and Truffles ſtrewing over them a Duſt of Flour, and moiſten them with good Gravy, then put in it your Capers and Anchovies, with a Glaſs of White-Wine; thicken your Sauce with a Spoonful of Cullis. Let it be of a good Taſte, and you may uſe it with all Diſhes with a minced Sauce.

Hot Sauce *in Ramolade.*

PUT into a Stew-pan ſome Onions cut in Slices, with one or two Spoonfuls of Oil; ſet this a Moment over the Fire, and put into it ſome Gravy and Cullis, a Glaſs of Wine, two or three Cloves of Garlick, half a Lemon cut into Slices, a little ſweet Herbs, Cloves, Capers cut ſmall, and Parſley: Let it be of a good Taſte; put into it a ſmall Spoonful of Muſtard, and ſtrain it off; make uſe of this Sauce with all Diſhes with hot Ramolade.

Another Way.

TAKE ſome green Onions, Capers, Anchovies and Parſley, cut ſmall, each by itſelf upon a Plate, with a Clove of Garlick, and a Crumb of Shalot; put all this into a Stew-pan together, with a few ſweet Herbs, two Spoonfuls of Oil, as much of good Muſtard, the Juice of a Lemon, with a little Cullis: Stir all well together,

and you may uſe it with all Sorts of Fowls and broiled Meat, and with roaſted Meat in a Saucer.

A thick Sauce *with Pepper.*

PUT into a Stew-pan Slices of Onion, Thyme, ſweet Baſil, a Bay Leaf, two or three Cloves of Garlick, a Ladleful of Gravy, and as much Cullis, ſome Slices of Lemon, with a Glaſs of Vinegar; put it over a Stove, let it be of a good Taſte, and take off the Fat; ſtrain it off, and ſerve it up in a Saucer with roaſted Meat; the ſame Sauce may be uſed with all Sorts of Meat that requires a thick Pepper Sauce, and may alſo be made without Cullis.

Caper Sauce.

PUT in a Stew-pan ſome Cullis of Ham, with Capers, to which give three or four Chops with a Knife; ſeaſon it with Pepper and Salt; let it be reliſhing, and ſerve it up hot.

Sauce *with Truffles.*

TAKE Truffles, pare, waſh them in Water, and cut them very ſmall; this done, put them in a Stew-pan with thin Cullis of Veal and Ham; ſeaſon it with Salt and Pepper; let it ſtew ſoftly; let it be of a good Taſte, and ſerve it up hot.

The Sauce with Muſhrooms is made after the ſame Manner.

Onion Sauce.

TAKE a Stew-pan, put into it ſome Veal Gravy, with a Couple of Onions cut in Slices; ſeaſon with Pepper and Salt, let it ſtew ſoftly, then ſtrain it off; put it in a Saucer, and ſerve it up hot.

Green

Green Onion Sauce.

YOU muſt put into your Stew-pan green Onions, pared and cut ſmall, with a little melted Bacon, ſeaſoned with a little Pepper and Salt; moiſten it with Gravy, and let it ſtew a Moment; thicken your Sauce with Cullis of Veal and Ham; let your Sauce be of a ſharp Taſte and good Reliſh, and ſerve it up hot.

Sauce *with freſh Muſhrooms.*

TAKE Muſhrooms, pare, and mince them with a little green Onion and Parſley; put in a Stew-pan a little melted Bacon, and having given it four or five Toſſes, moiſten it with Gravy; let it ſtew ſoftly over a ſlow Fire, skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be reliſhing, and ſerve up hot.

Carriers Sauce.

TAKE green Onions, pare and cut them very ſmall, put them in a Sauce-boat with Pepper, Salt, and Water; ſerve it up cold. This is Sauce for roaſt Mutton.

The ſame with Oil.

WE take a few green Onions and Parſley, and put them in a Saucer with Oil, Pepper, and Salt; you may add to it a little Vinegar, and ſerve it up cold.

Sauce *with Pepper.*

PUT Vinegar in a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in Slices, with a Slice of Lemon, ſeaſoned with Pepper

tom of the Veſſel; let this boil by itſelf, as ſoon as it does ſo, ſlip in half a Pound of Butter; when it it is melted, remove your Pipkin from the Fire, and holding it up by the Handle, ſhake it round ſtrongly, for a good while, and the Butter will come to be ſo thick, that you may almoſt cut it with a Knife; then ſqueeze ſome Lemon or Orange into it, or elſe put in Verjuice or Vinegar, and heat it again, as long as you pleaſe, over the Fire. It will ever after be thick, and never grow oily, tho' it be cold and heated again 20 Times: If you would have Spinage, Peaſe, or Fiſh boiled the ordinary Way, you may take ſome of their Liquor inſtead of Water.

Having put this Butter to boiled Peaſe in a Diſh, cover it with another; then ſhake them very ſtrongly, and a good while together: This is by far the beſt Method that can be uſed to butter Peaſe, without putting in (as is commonly done) Butter, to melt in the Middle of them, for that will turn to Oil if you heat them again; whereas, this Sort will never change. Therefore it is moſt expedient to make uſe of ſuch thickened Butter upon all Occaſions.

To burn Butter *for any* Sauce.

SET the Butter over the Fire in the Sauce-pan, and let it boil 'till it is as brown as you like it; then ſhake in Flour, ſtir it all the while; ſo uſe it for any Sauce that is too thin.

CHAP.

CHAP. XVII.

Of *POULTRY.*

TURKIES.

A young Turky *with Oyſters.*

PICK your Turky, draw it, and ſinge it neatly, cut the Liver of it into Bits, and put it in a Stew-pan, together with a Dozen Oyſters and a Bit of Butter, ſeaſoned with Salt, Pepper, ſweet Herbs, All-Spice, Muſhrooms, Parſley, and Chibbol; let it be a Moment over the Fire; then ſtuff your Turky with theſe Ingredients, and let it be blanched a little, as before, then ſpit it, and tie over it Bards of Bacon and Paper, mean while, have a Ragoo ready for your Turky; make it thus: Take three Dozen of Oyſters, and blanch them in boiling Water, drain them, take off your Bards; then put in a Stew-pan ſome Eſſence of Ham, and ſet it a boiling; skim off the Fat, taſte it, and put this with your Oyſters into another Pan: When your Turky is roaſted, diſh it up, and put your Ragoo over it, with the Juice of a Lemon; let it be reliſhing, and ſerve it up hot for a firſt Courſe.

To dreſs a Turky *farced with fine Herbs.*

LOOSEN the Skin on the Breaſt of the Turky, and ſtuff it with a Farce of raw Bacon, moſt Sorts of ſweet Herbs, Parſley, and Chibbol, chopt ſmall, pounded in a Mortar, and well ſeaſoned; alſo put ſome of this Farce into the

the Body, ſpit it, roaſt it; when it is enough, diſh it, pour on a good Ragoo of all Sorts of Garnitures, and ſerve it up to Table hot.

After the ſame Manner you may dreſs Pullets, Pigeons, and other Sorts of Fowls.

A young Turky *with Oyſters, and Crawfiſh Cullis.*

TAKE a young Turky, and order it as that before; but inſtead of uſing Eſſence of Ham, you may put a Crawfiſh Cullis over it, with the Juice of a Lemon; let it be reliſhing and ſerve it up hot for a firſt Courſe.

A young Turky *with Oyſters after the* Dutch *Faſhion.*

TAKE a young Turky ordered as that above, put it to roaſt; make a Ragoo with Oyſters as followeth: Blanch as many Oyſters as you pleaſe, take out the Beards; then put Butter in a Stew-pan, with about half a Spoonful of fine Flour, and a Drop of Gravy; ſeaſon the whole with Salt, Pepper, Nutmeg, and a little Vinegar; as ſoon as your Sauce is thickened, put in your Oyſters, and let it be reliſhing. When your Turky is roaſted, diſh it up with your Ragoo over it; ſerve it up hot.

Young Turky *roaſted with Shalots.*

ORDER your Turky as thoſe before; the Shalot only makes the Difference: Your Turky being roaſted, make a Sauce thus: Warm ſome Shalots, cut ſmall, in a Stew-pan with Gravy and Cullis, ſome Juice of Lemon, and pounded Pepper, and ſerve up your Turky hot, pouring this Sauce over it.

A young Turky *roaſted with Mangoes.*

TAKE your Turky, and order it as before, the Ragoo only making the Difference. Take ſome Mangoes, the ſofteſt you can get, take off the Fleſh by thin and ſmall Slices, take out the Inſide, and blanch them in boiling Water; then put them in freſh Water, put them in a Stew-pan with ſome Eſſence and Gravy, and let them have a Boil. When your Turky is ready, diſh it up with your Mangoes over it, and ſerve it up for a firſt Courſe.

Young Turkies *with Cheſnuts and Sauſages.*

DO a Turky-Poult in the ſame Manner aforemention'd; but beſides the Stuffing, put in the Body of this Turky a good many Cheſnuts, after they have been in hot Embers, peel them, with ſmall Sauſages; then blanch it with Slices of Bacon and Paper round it; put it on the Spit, and take more of the ſame Cheſnuts, and put them in a Baking-pan, with Fire under and over; then put them in a Stew-pan with ſome Broth, let them ſtew 'till they are done; then take out the Broth, and put in a Ladleful of Eſſence, ſome Cullis and Gravy. Your Turky being roaſted, diſh it up, put your Cheſnuts over it, and ſerve it up hot for the firſt Courſe.

Young Turkies *with Saffron after the* Poliſh *Way.*

DRAW, truſs, and ſpit your Turky with Slices of Bacon and Paper round it; then put in a Stew-pan Slices of Onions, and boil them with ſome Broth; being done, ſtrain them off, and if they are too thick, put ſome more Broth to them; and theſe Onions muſt be as thick as an Eſſence of Ham; then put a very little pounded and dry'd Saffron in a Cup, mix it with a little Pot Broth, and pour it by Degrees into your Cullis 'till it begins

to

to have a fine Colour, but not too deep: Your Turkies being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up for the firſt Courſe.

At another Time, you may take ſome Parſley Roots cut in Slices, boil and mix them with Cullis and the Saffron as before; and inſtead of roaſting your Turky, you may boil it in a Kettle; ſerve it up hot for a firſt Courſe, with the Cullis of Parſley Roots over it.

Young Turkies *ſtuffed with Crawfiſh.*

PICK and draw young Turkies clean, and ſinge them; then put your Fingers between the Skin and the Fleſh, and having taken out the Breaſt, make your Forced-Meat as follows: Take ſome Beef Sewet, blanched Bacon, Calf's Udder blanched, the Fleſh of a Chicken, ſome Muſhrooms, Truffles, Salt, Pepper, ſweet Herbs, All-ſpice, Crumbs of Bread boiled in Cream, and a couple of Eggs. The whole being well minced and palatable, put Part of it in the Belly of your Turkies, with a ſmall Ragoo of Crawfiſh Tails, and a little of their Cullis; tie both Ends of your Turkies to keep in your Stuffing; put the Remainder over it, and blanch it again with Butter, Salt, Pepper, Parſley, and Chibbol, taking particular Care it be done very white; thruſt a Skewer through the Thighs, ſpit it, and wrap it up in Bards of Bacon, and Paper tied with Packthread, and roaſt them with a moderate Fire: When done, unſpit them, take off the Bacon, diſh them handſomely up, putting over them a Ragoo of Crawfiſh; ſo ſerve up for the firſt Courſe.

Another Way of dreſſing young Turkies *with Craw-fiſh.*

A Young Turky being pick'd and drawn, put the Liver upon your Dreſſer, with a little ſcraped Bacon, ſome Parſley, Chibbols, Salt, Pepper, ſweet Herbs, All-ſpice, Muſhrooms, Truffles, and ſome Butter, mince all this well and put it in your Turky; let it fry a little in a Stew-pan, with Butter, Sprigs of Parſley, Cives, Salt, Pepper, and ſweet Herbs; let your Turky be well blanched, and when you have ſpit it, cover it with Bards of Bacon and Paper, and when roaſted, diſh it up, and put a Ragoo into it, or ſome Cullis of Craw-fiſh.

Another Time, inſtead of mincing the Liver of your Turky, cut it in four or ſix Bits, with ſome other Livers, Crawfiſh Tails, ſome ſcraped Bacon, ſhred Parſley, Cives, Salt, Pepper, All-ſpice, and ſweet Herbs; the whole being well mixed together, ſtuff therewith your Turky, blanched as before; when done, diſh it up, putting over it a Crawfiſh Cullis, and ſerve it up for the firſt Courſe.

Entry of Turky Wings.

HAving the Wings of Turkies, ſcald them; being well picked and ſcalded, blanch them, when blanched, cut off the ſmall End, and break the Bone with a Knife in the Middle of the Wing: Put them in a Stew-pan, put in it ſome Champignons, a Bit of Butter, a Bunch made of Parſley, green Onions, and a Branch of ſweet Baſil, with three Cloves; the Bunch being tied together, put it, with your Wings, over the Fire, and toſs them up now and then, ſtrew a Duſt of Flour over them, and moiſten them with Broth; being moiſtened, ſeaſon them with a little Salt and Pepper, and let them boil very ſoftly; being boiled, make a thick

Sauce

Sauce with five Yolks of Eggs, and beat them up with Cream or Milk; put in it a little Nutmeg, a couple of Shalots cut very ſmall: Let your Fricaſey be of a good Taſte, and thicken it; being thickened, put in a little Parſley cut ſmall, with a little Lemon-juice: It being diſhed, ſerve it up for Entry, or *Hors d'Oeuvres.*

You may make your Fricaſey with a brown Sauce, in moiſtening it with Gravy; and being done, thicken it with Cullis.

Roaſted young Turkies *with* Spaniſh *Cardoons.*

GET young Turkies, pick and draw them, then lay the Liver on the Dreſſer with ſcraped Bacon, ſome Parſley, Chibbol, Muſhrooms, Salt, Pepper, ſweet Herbs, and fine Spice; and being minced, put it in the Bellies of your Turkies, then blanch them with a Bit of Butter, ſome Parſley, and Chibbols; when blanched, put them on the Spit, with Slices of Bacon and Paper round it; keep your Cardoons ready, let them be very white, and cut half a Finger's Length, and put them in a Stew-pan, with half a Ladleful of Veal Gravy, and half a Ladleful of Ham Cullis; let them have a Boil, and having taken off the Fat, add to them the Juice of an Orange. Your Turkies being done, and the Bacon and Paper taken away, diſh them up with your Cardoons over them, and ſerve them up hot for the firſt Courſe.

To carbonado a Turky.

ROAST a Turky 'till it is near enough, carve it, ſcotch it with your Knife long-ways, croſs it over again, that it may look like Chequer-work; then waſh it over with Butter, ſtrew Salt over it, then ſet it in the Dripping-pan to have a Heat, turning it two or three Times, then lay it on a Grid-iron over a gentle Fire of Charcoal; when it is broil'd

broil'd enough, take it up, diſh it, pour over it a Sauce made of Gravy and ſtrong Broth boil'd up with a Ladleful of drawn Butter, Salt, an Anchovy, a little ſlic'd Nutmeg, and ſome grated Bread, ſtrew it over with Barberries, and garniſh with Orange or Lemon. Or you may boil Manchet ſlic'd, and ſoak'd in ſtrong Broth with Onions, in Gravy, Nutmeg, Lemon cut in Dice, and drawn Butter, and put this under the Turky.

Turky *with Onion Eſſence.*

SLICE Onions, and fry them with Lard in a Stew-pan; drain the Fat a little from them, and toſs them up again with a Pinch of Flour; add ſome Gravy, Cloves, Pepper, Salt, and the uſual Seaſonings; when they are ſtew'd, ſtrain them thro' a Hair Sieve, with a little Bread Cullis, and a few Drops of Verjuice. In the mean time, let the Turky be roaſting; when it is enough, diſh it, pour the Sauce over it, garniſh, and ſerve it up.

To roaſt a Turky.

YOUR Turky being drawn, ſhred ſweet Herbs, and put them into a Linnen Bag with Butter and Spices, then put them into the Belly of the Turky, roaſt it, baſte it with Butter, drudge it with Flour, and ſerve it up with Anchovy Sauce; garniſh with Slices of Lemon.

To ſouſe Turkies.

BONE your Turkies, tie up the Fleſh in the Manner of Sturgeon; put into a Pan two Quarts of Wine Vinegar, and a Quart of Water; make it boil, ſeaſon it with Salt; put in your Turkies, boil them 'till they are tender; if you find the Liquor is not ſharp enough, put in more Vinegar,

Vinegar, and boil them a little longer; let it be cold, put them in an earthen Pan, cover them with the Liquor, let it ſtand three or four Weeks; when you uſe them, ſerve them up as you do Sturgeon, with Elder Vinegar, and garniſhed with Fennel.

After the ſame Manner you may pickle Capons, but then you muſt firſt lard them with great Lardoons.

To ſtew a Turky.

TAKE a fine young Turky, kill'd, pull'd, and drawn, fill the Skin on the Breaſt with Forc'd-Meat, and lard it on the Sides with Bacon; put into the Belly half a Shalot, and two Anchovies, and a little Thyme ſhred ſmall; brown it in a Pan with a little Butter; when it is very brown put it in a Stew-pan, with ſtrong Gravy, ſome White-Wine, or Claret, two or three Anchovies, ſome Mace, ſweet Herbs, a little Pepper, and let it ſtew 'till it is thoroughly enough, then thicken the Liquor with Butter and Eggs; fry ſome *French* Loaves dipp'd in Cream, after the Top and the Crumb is taken out; then fill them with ſtew'd Oyſters, or Shrimps, or Cockles, and with them garniſh the Diſh, or with ſliced Lemon.

A Hen, Gooſe, or Duck, does well this Way.

A Turky *with Raſpberries.*

WHEN it is dreſſed, take up the Brisket, and take out the Fleſh, which you ſhall mince with Sewet and ſome little of Veal Fleſh, which you ſhall mix together with Yolks of Eggs, and young Pigeons, and all being well ſeaſoned, you ſhall fill your Turky with it, and ſhall ſeaſon it with Salt, Pepper, beaten Cloves, and Capers, then you ſhall ſpit it, and turn it very ſoftly; when it is almoſt roaſted, take it up, and put it into an earthen Pan with good Broth, Muſhrooms, and

and a Bundle which you ſhall make with Parſley, Thyme, and Chibbols, tied together; to thicken the Sauce, take a little ſliced Lard, paſs it in the Pan, and when it is melted, take it out, and mix a little Flour with it, which you muſt make very brown, and then allay with a little Broth, and ſome Vinegar; then put it into an earthen Pan, with ſome Lemon-juice, and ſerve it. When Raſberries are in Seaſon put a Handful over it, at another Time, you may put ſome Pomegranate.

Young Turkies *with Cream.*

HAving a young Turky or two, according to the Bigneſs of your Diſh, and being ordered and roaſted as before, let them be cold; then take a Bit of a Nut of Veal, take off the Skin, and cut it into Bits, with ſome Bacon well blanch'd, ſome Beef Sewet, a Calf's Udder, ſome Muſhrooms, Parſley, Chibbol, ſweet Herbs, fine Spice, Salt, and Pepper; put the whole on the Fire in a Stew-pan, and when done take it out, and mince it upon a Dreſſer, then take the White of your Turky, put it into a Mortar, with a Piece of Bread boiled in Milk, together with ſix Yolks of Eggs, and half the Whites beat up to Snow; pound it all together, then take a Diſh, or Baking-pan, and put in the Bottom of it ſome of this minced Meat, and lay your Turky over it, and fill up your Diſh with the reſt of your Meat; leave a hollow Place in the Middle of your Diſh, put in it a Ragoo of Sweet-breads, Cocks Combs, and Muſhrooms, lay alſo ſome minced over the ſame; let your Turky be round and plump; rub your Turky over with beaten Eggs, and having ſtrewed ſome Crumbs of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, with Fire under and over. Your Turky being enough, and of a good Colour, take it out, and clean well the Border of

your Diſh; put a little Eſſence, or Cullis round your Turky, and ſerve it up hot for a firſt Courſe. If you have no Silver Diſh, let it be done in a Baking-pan, and afterwards ſlide the whole into your Diſh.

The Manner of truſſing Turkies, *and all other* Fowls, *ſee at the End of this Chapter.*

FOWLS and *PULLETS.*

Fowls *farced with Crawfiſh.*

YOU muſt take ſome Fowls, pick them very clean, gut and ſinge them, thruſt your Finger between the Skin and the Fleſh; take out the Craw, then make Forced-Meat with the Fleſh of the Breaſt as follows: Take Beef Sewet, blanch'd Bacon, a Calf's Udder alſo blanch'd, Chicken's Fleſh, ſome Champignons, Truffles, or Muſhrooms, when in the Way, Pepper, Salt, ſweet Herbs, fine Spice, Crumbs of Bread ſoaked in Milk or Cream, and a Couple of raw Eggs, all which muſt be cut ſmall, mixed together, and well reliſhed; put Part of this Forced-Meat into your Fowls Bellies, and a Ragoo of Crawfiſh Tails and Muſhrooms, with a little Crawfiſh Cullis; then put the Remainder of the Forced-Meat over it, and ſew up both Ends cloſe; do them in the Stew-pan with Butter, Salt, Pepper, Parſley, and green Onions, and above all, let them be very white; then ſtick a Skewer thro' the Legs of your Fowls, and put them on the Spit, wrapping them up in ſome Slices of Bacon, with Paper round them; tie them well, and roaſt them at a ſlow Fire; and when they are roaſted, take them off the Spit, and diſh them handſomely; then pour over them a Ragoo

goo of Crawfiſh-Tails, and ſerve them up hot for an Entry.

Another Time, you may ſerve up your Fowls in pouring a Cullis over them inſtead of Crawfiſh Tails.

Fowls *with Crawfiſh another Way.*

YOUR Pullets being pick'd clean, gut and ſinge them; put the Livers upon the Dreſſer, with a little ſcraped Bacon, Parſley, green Onions, Pepper, Salt, ſweet Herbs, fine Spice, with Champignons and Truffles, if you have any, a Bit of Butter; mince all together, and put it into the Bellies of your Fowls; then put them into a Stew-pan with a Lump of Butter, Branches of Parſley, green Onions, Pepper, Salt, and ſweet Herbs; let your Fowls be well blanched before you put them to the Spit; wrap them up in Slices of Bacon, with a Paper round them; when they are done, diſh them, and ſerve them with a Ragoo as above, or elſe in a Cullis of Crawfiſh.

Another Time, inſtead of mincing the Livers of your Fowls, cut them in four or ſix Pieces, with ſome other Livers and Crawfiſh Tails, ſcraped Bacon, Parſley cut ſmall, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice, all being well minced together, put it in the Bellies of your Fowls, and let them be blanched the ſame Way as thoſe above; after they are done, diſh them, add to them Crawfiſh Cullis, and ſerve them up hot.

Fowls *with Oyſters.*

SINGE and pick your Fowls, and gut them; cut the Livers into Bits with a Dozen Oyſters, and a Bit of Butter, ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Champignons, Parſley, and green Onions, put all into a Stew-pan for a Mo-

ment over the Fire, then put all together into the Bellies of your Fowls, and do them again, as above, and in ſpitting them, cover them with Slices of Bacon, and a Sheet of Paper; keep a Ragoo of Oyſters in Readineſs for the Time your Fowls be dreſſed, and make your Ragoo thus: Take three Dozen Oyſters, blanch them in boiling Water, put them in a Colander to drain, and take out the Hard in the Middle; put in a Stew-pan a Ladleful of Ham Cullis, or as much as you think fit: If you have but one Fowl, there need not be ſo much of it; put it over the Fire, skim off the Fat, and taſte it; then put your Oyſters in, changing your Stew-pan: When your Fowls are done put your Ragoo over them, with the Juice of a Lemon, and let it be reliſhing, and ſerve your Fowls up for an Entry.

Fowls *with* Oyſters *the* Dutch *Way*.

HAving dreſs'd your Fowls as before, roaſt them, and make your Oyſter-Ragoo in this Manner: Blanch what Quantity of Oyſters you think fit, being blanched, ſinge them, and take off the Beards and Hard in the Middle; put in a Stew-pan good Butter, a Duſt of Flour, with a little Gravy; ſeaſon the whole with Pepper, Salt, Nutmeg, and a Daſh of Vinegar; put your Stew-pan upon the Stove; your Sauce being thickened, put in your Oyſters, let it be of a good Taſte; when your Fowls are ready, diſh them up, put your Oyſter-Ragoo over them, and ſerve them up hot.

Chickens *with Oyſters the* Flemiſh *Way*.

DRESS your Chickens as before, and make your Ragoo as follows: Blanch your Oyſters in their Liquor, which lay by, and pick them as before, put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, ſome Butter, Parſley, Ter-

Terragon, all together, well blanched and cut ſmall, Lemons cut in Slices or ſmall Squares, an Anchovy cut ſmall, Pepper, Salt, and Nutmeg; then put your Oyſters over the Fire, and take Care the Sauce don't turn; when your Fowls are roaſted, take them off the Spit, and take the Wings and Legs from the Body, ſlice them upon the Breaſt, and cruſh them between two Diſhes, then put your Ragoo of Oyſters over them; let it be of a good Taſte, and ſerve it up hot for an Entry.

Roaſted Fowls *with Anchovies.*

YOUR Fowls being dreſs'd as before, put them on the Spit; then take ſome Anchovies, waſh them, cut a Couple of them ſmall, and the other in Slices; put thoſe that are cut ſmall in a Stew-pan, with good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon; your Fowls being roaſted, take them off the Spit, and diſh them up, put your Anchovy-Cullis over them, and your Anchovies in Slices, and ſerve them up hot for an Entry.

A roaſted Fowl *with Shalots.*

ORDER your Fowl as that before, except only, that you put a few Shalots into the Forced-Meat; your Fowl being done, take it off, then order your Shalots as follows, *viz.* take ſome Shalots cut very ſmall, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon, and a little beaten Pepper, and place in it your Fowl and Sauce, and ſerve them up hot for an Entry.

A Fowl *with Cream.*

ONE or two Fowls being got, according to the Bigneſs of your Diſh, clean, order, and ſpit them; they being roaſted, take them off, and let them grow cold: Take a Bit of a Nut of Veal, take the Skin well off, and cut it into Slices, together with a Piece of Bacon blanched, ſome Beef-Sewet, a Calf's Udder, ſome Champignons, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, and Salt, put all together in a Stew-pan over the Fire; when it is enough, take it off put it upon a Dreſſer, and mince it well; take the Breaſts of your Fowls and mix them with this Forced-Meat, being cut ſmall, put them in a Mortar, with ſome Crumbs of Bread boiled in Milk; which being cold, put it to your Forced-Meat, together with ſix Yolks of Eggs, and the Half of the Whites whipped up to Snow: Pound all well together, and put this Forced Meat in the Bottom of a Silver Diſh, or other Diſh, and your Fowls upon it, and fill it up with what was left of the Forced-Meat, with a Hole in the Middle, to put in a ſmall Ragoo of Sweetbreads of Veal, Cocks Combs, and Champignons; then cover your Ragoo, and make your Fowls as round and as plump as you can: Beat up an Egg, and cover your Fowls therewith; ſee you make them very ſmooth, ſtrew them with fine Crumbs of Bread, and bake them in the Oven, or under the Cover of a Baking-pan: They being bak'd, and of a good Colour, skim off the Fat; wipe the Border of your Diſh clean, and ſet a Cullis on the Side of your Fowls, and ſerve them up hot for an Entry. If you cannot get a Silver Diſh, you may take a Baking-pan, with an Abbeſs on the Bottom, after that your Fowls are put into the Diſh.

A Fowl à la Braiſe.

WHEN you have pick'd and gutted a Fowl, truſs the Legs inſide the Belly, and lard it with thick Bacon, the Bigneſs of the Half of a ſmall Finger; ſeaſon it with Pepper and Salt, ſweet Herbs, and fine Spices, then lard your Fowl, and bind it with Packthread; take a long deep Stewing-pan, and put in it ſome Slices of Bacon and Veal, then put your Fowls into it, ſeaſoned with Pepper and Salt, ſweet Baſil, Thyme, Bay Leaves, Onions, and a Crumb of Garlick; continue to cover it with Slices of Bacon and Veal, and moiſten it with a Glaſs of Wine, and one or two Ladles full of Broth; ſtew it, Fire under and over; being done, diſh it up, putting a minced Sauce over it, or a Ragoo of Sweetbreads of Veal, Cocks Combs, and Champignons, or a Cullis of Ham, or a Ragoo of Oyſters: All which depends on the Fancy of the Cook, if only it hath a good Taſte; then ſerve it up hot for an Entry.

Roaſted Fowl *with Cheſnuts.*

GUT your Fowl, cut the Liver ſmall, together with Parſley, green Onions, ſcraped Bacon, Butter, Pepper, Salt, ſweet Herbs, and fine Spice; take Cheſnuts, peel them, and put them into a Braiſe, to take off the ſmall Skin; then mix them with Force-Meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan with a Bit of Butter. Spit your Fowl, wrapped up in Bards of Bacon, with Paper tied round it. Take your peeled Cheſnuts, put them in a Baking-pan, Fire under and over, and take off the ſmall Skin, then put them in a Stew-pan with Broth, and let them be done thoroughly; pour out the Broth, and put in half a Ladleful of Eſſence of Ham, a little Cullis,

and a little Gravy; your Fowl being done, draw it off the Spit, and take off the Bards of Bacon; diſh it up, put your Cheſnuts over it, with the Juice of a Lemon, and ſerve it up hot for an Entry.

Pullets *à la Sainte Menehout.*

AFter having truſs'd the Legs in the Body, ſlit them along the Back, ſpread them open on a Table, beat them, take out the Thigh Bones. Take a Pound and a half of Veal, cut it in Slices, lay it in a Stew-pan of a convenient Size to hold your Pullets; cover it, and ſet it over a Stove; when it begins to cleave to the Stew-pan, put in a little Flour, and keep moving your Pan over the Fire to brown it, moiſten it with as much Broth as is neceſſary to ſtew the Pullets. Seaſon it with Salt, Pepper, ſavoury Herbs, and Spices, ſome ſhred Parſley, a Bunch of Herbs, and ſome Onions; lard your Pullets with large Lardoons well ſeaſoned, place them in the Stew-pan, lay ſome Bards of Bacon on the Pullets, cover the Stew-pan, and ſet them over a ſlack Fire. When they are about half done, uncover the Stew-pan, put in half a Pint of Milk, and a little Cream; then cover your Pan again, and continue to ſtew them. When they are done enough, take off the Stew-pan, and let the Pullets cool in their Liquor; when they are cool, take them out, rub them over with the Fat of the Liquor in which they were ſtewed, drudge them well with Bread crumbed very fine, place them in a Paſty-pan, or a Silver Diſh, and brown them in an Oven, or under a Baking-Cover; when they are come to a fine Colour lay them in a Diſh, pour on them ſome Eſſence of Ham, and ſerve them up for a firſt Courſe.

You

You may broil them on a Gridiron over a little Fire, inſtead of putting them into the Oven, or elſe

You may fry them; but in this Caſe, before you drudge, you muſt dip them in beaten Eggs, then drudge them with Bread, as above, and fry them in Hog's Lard 'till they are brown; then take them up, and ſet them a draining. Fold a Napkin in the Diſh in which you intend to ſerve them, lay them handſomely upon it with fried Parſley, and ſerve them for the firſt Courſe.

Pullet *or* Chicken Surprize.

ROAST them off; if a ſmall Diſh, two Chickens, or one Pullet will be ſufficient. Take the Lean of your Pullet, or Chickens, from the Bone, cut it in thin Slices an Inch long, and toſs it up in ſix or ſeven Spoonfuls of Milk or Cream, with the Bigneſs of half an Egg of Butter, grated Nutmeg, Pepper, and Salt; thicken it with a little Duſt of Flour, to the Thickneſs of a good Cream, then boil it up, and ſet it to cool; then cut ſix or ſeven thin round Slices of Bacon, place them in a Patty-pan, and put on each Slice ſome Forced-Meat, then work them up in Form of a *French* Roll, with raw Egg in your Hand, leaving a hollow Place in the Middle; then put in your Fowl, and cover them with ſome of the ſame Forced-Meat, rubbing it ſmooth over with your Hand, and an Egg, make them of the Height and Bigneſs of a *French* Roll; throw a little fine grated Bread over them, bake them three Quarters of an Hour in a gentle Oven, or under a Baking-Cover, 'till they come to a yellow brown, place them on your Mazarine, that they may not touch one another, but ſo that they may not fall flat in the baking: But you may form them on your Kitchen-Table, with your Slices of Bacon under them; then liſt them up with your broad

broad Kitchen-Knife, and place them on that which you intend to bake them on. Let your Sauce be Butter and Gravy, and ſqueezed Lemon, and your Garniſhing fried Parſley, and cut Orange. You may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle of your Diſh. This is proper for a Side-Diſh, for a firſt Courſe, either in Summer or Winter, where you can have the Ingredients above-mentioned.

To dreſs Pullets à la Tartare.

AFTER you have truſs'd a Couple of Pullets as for boiling; ſlit them along the Back, ſpread them open upon a Dreſſer, and beat them. Put in a Stew-pan of the Size of the Pullets, ſome Parſley, Cives, and Savoury Herbs ſhred very ſmall, and ſeaſoned with Salt, and Pepper: Lay the Pullets into the Stew-pan with the Breaſts downwards; put ſome of the above Seaſoning upon them, then pour in ſome melted Bacon, ſtir them about, and let them lie in this Mixture two Hours, to give them the Taſte of it. Then ſet the Stew-pan over the Fire, to melt the Bacon again, and keep the Pullets moving in it for half a Quarter of an Hour; after which take them out, drudge them well with Bread crumbed very fine, and lay them to broil on a Gridiron over a ſlack Fire, 'till they are grown brown: Prepare a haſhed Sauce, lay it in the Bottom of a Diſh, and the Pullets upon it.

Hens or Pullets roaſted.

TAKE either Hen or Pullet, full of Eggs, draw it, and roaſt it; being enough, cut it up, and ſhred the brauny Part in ſmall Slices, leave the Wings, Legs, and Rump whole, ſtew all in the Gravy, with ſome Salt, add thereunto a minced Lemon; being enough, let the Meat lie in the Middle

dle of the Diſh with the Legs, Wings, and Rump about it; garniſh the Diſh with Oranges and Lemons quarter'd.

Fat Hen.

GET a fat Hen, dreſs it, cut off the Wings and Legs, and lard with ſmall Lardoons; after it is flour'd, paſs it in the Pan with Lard, then ſoak it with good Broth, and ſeaſon it; when it is almoſt enough, fry it with Muſhrooms, fat Livers, a little Flour, and an Onion ſtuck with Cloves; after all is well ſtewed, and the Sauce well thickened, you may ſerve it garniſhed with Pomegranate.

Another Way.

FARCE it with Oyſters, or with young Pigeons, ſtew it the ſame Way, and garniſh as you like; then ſerve.

Another Way.

CUT it in half, paſs it in the Pan, ſeaſon it, and garniſh as before; then ſerve.

Another Way.

WHEN it is ſticked or covered with a Paper over the Bard, roaſt it; when it is well roaſted, powder it with Crumbs of Bread, and ſmall Salt; then ſerve it with *Poor Man's Sauce*, Verjuice, or Orange, and in Winter with Creſſes.

A Fowl *in Fillets with* Piſtaches.

SPIT your Fowls, and let them roaſt; they being done, take them off, and cut off the Wings, and the White off the Breaſt; keep a ſmall Sauce ready in a Stew-pan, made with ſweet Herbs, a little good Butter, ſmall Champignons cut into Slices; put it over the Fire with a Duſt of Flour

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in it, ſtir and moiſten it with a Ladleful of good Broth; ſee it be of a good Taſte; the Piſtaches being ſcalded, and cut into Slices, put them in, and make a thick Sauce with four or five Yolks of Eggs, beat the ſame up with Cream; then put in the White and Legs of your Fowls, with the Juice of a Lemon; you muſt cut your Wings only in two, then place the Slices of your Fowls in the Bottom of the Diſh, with your Sauce over it, and let there be no Sauce remaining; make it as reliſhing as poſſibly can be, and ſerve it up hot for an Entry.

A Fowl, Chicken, *or* Capon à la Bourgeoiſe.

GET a Fowl, ſinge, pick, draw, and truſs it; take a Kettle, or Earthen Pot, put Water in it, enough to ſoak your Fowl; put your Pot over the Fire with a Handful of Salt; and when the Water boils, put in your Fowl, but let it not boil too much: Put a Lump of Butter in a Stew-pan, or earthen Pot, with a Duſt of Flour, Nutmeg, Pepper, Salt, and Oyſters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty reliſhing, take out your Fowl, and diſh it up with Oyſter Sauce over it.

At another Time you take a little Parſley, ſome green Onions, a little Mint, and a little Terragon, if you have any; but you may make your Sauce with Parſley only; but if you can get Anchovies, cut a Couple ſmall, and put them into it; cut half a Lemon, after having taken off the Rind, into ſmall ſquare Pieces, and ſqueeze in the other half, then put in a little Butter, with a Duſt of Flour, and a little Water, Pepper, and Salt, and ſet your Sauce a ſtewing. Your Fowl being done, diſh it up with your Sauce over it.

At

At another Time, put ſome Endive with your Fowl; and when it is done, give it two or three Cuts with a Knife, and put it into a Stew-pan with a little Butter, and a Duſt of Flour, and ſet it over the Fire; then moiſten it with a little of the ſame Broth your Fowl hath been boiled in; if it be not thick enough, thicken it with Eggs.

At another Time, you may dreſs your Fowl with Onions, in boiling them with your Fowl; you may put them in a Stew-pan or Earthen Diſh, with a Lump of Butter rolled in Flour, Pepper, and Salt; put it over the Fire with ſome of the Broth your Fowl was boiled in; thicken your Sauce, and ſerve it up hot for an Entry.

A Fowl *in Haſh.*

GET ſome Fowls ready dreſſed, then take the Fleſh and cut it very ſmall; take the Carcaſſes, put them in a Stew-pan with good Broth, an Onion cut in Slices, Parſley, and ſweet Herbs; when it is boiled enough, ſtrain it off; then put in it a Bit of Butter rolled in Flour, and let it ſtew a Moment again, then put in it your Haſh of Fowls; let your Haſh be reliſhing, thicken it with three Yolks of Eggs, or more, according to the Quantity of Haſh you make; it being thick, put in it the Juice of a Lemon, and ſerve them up hot for *Hors d'Oeuvre.*

A Haſh of Fowls *the* Engliſh *Way.*

LET your Fowls be ready dreſſed, take off the White, cut the ſame into ſmall ſquare Pieces, and put it in a Stew-pan; boil the Carcaſſes in a little Broth, then ſtrain it through a Silk Strainer; take this Broth, and put in it your Pieces of Fowl, cut into ſmall Squares, and put it over the Fire; add to it a Bit of Butter rolled in Flour, a little Pepper and Salt, and if there is Occaſion for it

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the Juice of a Lemon; diſh it up, garniſh it with ſmall Pieces of Bread fried, and ſerve it up hot for *Hors d'Oeuvre.*

Fowls à la Mommorency.

SINGE, gut, and truſs a Fowl, and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, ſplit it in the Back, put into the Belly a ſmall Ragoo with Sweetbreads of Veal, Champignons, Truffles, and ſome Bottoms of Artichokes; put it a ſtewing in a Stew-pan with Slices of Bacon, Ham, and Veal; being ſtewed, take it off, and put in it a little Broth; let it have a Boil, then ſtrain it off in a Silk Strainer, and skim the Fat well off; then ſet it on again and let it ſtew 'till it turns to Caramel, then put it in your Fowls, and put your Bacon Side into the Caramel, put it upon hot Cinders, that it may glaze as it ſhould: Being ready to ſerve up, put a Cullis of Ham, or a Sauce made the *Italian* Way into your Diſh, then your Chickens over it, and ſerve it up hot for an Entry.

To dreſs Pullets *with Slices of Ham.*

FIRST truſs your Pullets, cut ſome Slices of Ham, for each Pullet one; beat them a little, and ſeaſon them with ſhred Cives and Parſley; looſen the Skins of your Pullets Breaſts with your Finger, and ſlide in a Slice of Ham, between the Skin and Fleſh; then blanch your Pullets, by laying them before the Fire; wrap them up in Bards of Bacon, and roaſt them; when roaſted, and the Bards taken off, put them in a Diſh, and pour on them ſome Eſſence of Ham.

CHICK-

CHICKENS.

Chickens *with Muſhrooms and Sweet Herbs roaſted.*

TAKE Chickens, clean them well, and draw them; raſp ſome Bacon, and put a few Muſhrooms, Parſley, and young Onions, and a little ſweet Baſil, with the Livers of your Chickens ſeaſoned with Pepper and Salt. Haſh all, and mix it together, put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a Piece of Butter, Parſley, young Onions, Salt, and ſweet Baſil. Being done, packthread them and ſpit them, and put them to the Spit wrapped with Bards of Bacon, and let them roaſt ſlowly. Make a Ragoo of Muſhrooms, after this Manner: If they are dried Muſhrooms, ſteep them in lukewarm Water for one Hour or two, then take them out, and put them in a Stew-pan with ſome Gravy, and let them ſtew on a ſlow Fire. Having ſtewed a Quarter of an Hour, thicken them with ſome Cullis. When your Chickens are done, take them from the Spit, unbard them, and dreſs them handſomely in their Diſh: See that your Ragoo of Muſhrooms be of a good Taſte, and ſharp, put it upon your Chickens, and ſerve it hot for a firſt Courſe.

Chickens *with Sweet Herbs roaſted.*

YOUR Chickens being neatly dreſs'd, raſp ſome Bacon and a little Ham, haſh them well with Parſley, young Onions, and the Livers of Chickens haſhed, ſeaſoned with Pepper and Salt; mix it all together, and put it in the Bodies of your Chickens. You muſt obſerve to faſten them always at both Ends: Let them do in a Stew-pan with a Bit of Butter, whole Parſley, young Onions whole;

ſpit

ſpit them, and wrap them with Bards of Bacon, and covered with Sheets of Paper, and put them to roaſt ſlowly. When they are done, take them off and unbard them, and dreſs them neatly in their Diſh, throw an Eſſence of Ham on them, and ſerve them hot for a firſt Courſe.

Chickens *with Farce-Meat and Cucumbers roaſted.*

DRESS your Chickens neatly, take off the Breaſts and bone them, put the Fleſh upon the Table, with ſome Ham and blanched Bacon, and a Calf's Udder blanched, ſome Champignons, a little Parſley, and young Onions, a few ſweet Herbs, fine Spices, three or four Yolks of Eggs, ſome Crumbs of Bread, ſoaked in Cream or Milk, and boil the Bread, then leave it to cool; being cool, put it with the Farce, and haſh all well together, and ſtuff your Chickens with it. Cloſe them at both Ends, keep a little of the Farce, let them ſtew as before, run a Skewer thorough their Legs, and ſpit them, wrapp'd with Bards of Bacon, and covered with Sheets of Paper, and let them do ſlowly. Take four middling Cucumbers, pare them, and empty their Inſides; being well emptied, blanch them in ſome Broth; being blanched, put them into cold Water, then ſtuff them with the Farce, and flour them at each End. Take a Stew-pan, and put ſome Bards of Bacon in it, and lay your Cucumbers over; ſeaſon them and wet them with a Ladleful of Broth, and let it boil, take half a Spoonful of your Cullis, and put it in a Stew-pan; let your Cullis be of a good Taſte. When your Chickens are done, take them out, dreſs them in their Diſh, and put your Cucumbers to drain, then put them round your Chickens, and put your Cullis over them, with the Juice of a Lemon, and ſerve it hot.

You may dreſs Capons the ſame Way.

Chickens

Chickens à la Braiſe.

HAving the fatteſt Chickens you can get, parboil them; lard them with large Lardoons of Bacon, and of Ham, both very well ſeaſoned; when they are larded, tie them about with a Packthread; then garniſh the Bottom of a ſmall Kettle with Bards of Bacon and Slices of Beef, well beaten, and ſeaſoned in the ſame Manner as for the other Braiſes already mentioned: Put the Chickens into the Kettle, the Breaſts downwards, ſeaſon them above as underneath; lay over them Slices of Beef and Bards of Bacon, cover the Kettle, and ſet them to ſtew, with Fire over the Kettle as well as under it. Then make a Ragoo as follows: Take ſome Veal Sweetbreads and cut them in Morſels, add to them ſome Cocks Combs, ſome Muſhrooms and Truffles cut in Slices; ſeaſon all this with Pepper, Salt, and a Bunch of ſavoury Herbs; put it into a Sauce-pan, and toſs it up over a Stove with ſome melted Bacon. Then put ſome Gravy amongſt it, and ſet it to ſimmer over a gentle Fire; when it is half done, put to it ſome Aſparagus-Tops, and Artichoke-Bottoms, cut in Quarters, and blanched; then continue to prepare your Ragoo, and when it is enough, be careful to take off all the Fat, and thicken it with a Cullis of Veal and Ham; take up your Chickens, let them drain, and then put them into the Stew-pan amongſt your Ragoo; and when you are ready to ſerve, take them out, unbind the Packthread, and lay them handſomely in the Diſh you intend to ſerve them in: Take Care your Ragoo be well reliſhed, and the Fat be well taken off; then pour it on the Chickens, and ſerve them warm for the firſt Courſe.

We ſerve Chickens *à la Braiſe* ſometimes with a Ragoo of Crawfiſh, or of Oyſters; as likewiſe with all Sorts of Ragoos of Legumes.

To farce Chickens *with Anchovies.*

RAISE the Skin from the Breaſts of your Chickens with your Finger; then grate ſome fat Bacon, ſeaſon it with Pepper, Salt, two Anchovies, ſome Cives, and Parſley, ſhred ſmall; mix theſe together, and ſtuff the Chickens Breaſts with it; then tie them with Packthread, wrap them up in Bards of Bacon and Sheets of Paper; ſpit them and roaſt them. In the mean time, waſh and bone two Anchovies, mince them very ſmall, and melt them in a Sauce-pan with a clear Cullis of Veal and Ham. Keep the Cullis warm, and, when the Chickens are roaſted enough, take off the Bards, put them in a Diſh, pour the Cullis upon them, and ſerve them up for the firſt Courſe.

After the ſame Manner you may dreſs Capons, Pullets, Partridges, Quails, Fillets of Veal, and Mutton with Anchovies.

To dreſs Chickens *with Gravy.*

TAKE as many Bards of Bacon as you have Chickens, and of the ſame Size; ſeaſon them with Salt, Pepper, Parſley, Cives, and ſavoury Herbs, all ſhred together very fine; then looſen the Skin from the Chickens Breaſts, and thruſt one of theſe ſeaſon'd Slices of Bacon between the Skin and Breaſt of each; then bind them in with Packthread, then wrap them up in Bards of Bacon, put them on the Spit and roaſt them; when they are done, take off the Bards, diſh them, and pour in them ſome Veal-Gravy, and ſerve them up in little Diſhes.

To marinate Fowls.

YOU muſt take Pullets, Chickens, or Veal Sweetbreads, Muſhrooms, Oyſters, Anchovies, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, and a little Thyme, Marjoram, Savoury, and a few Cives; mingle all theſe together with the Yolk of an Egg, then raiſe up the Skin of the Breaſts of your Fowls, and ſtuff it; and ſtick it up again, and lard them, fill their Bellies with Oyſters, and roaſt them; make ſtrong Gravy Sauce: So you may do Pheaſants, Turkies, or what Fowls you pleaſe.

To broil Chickens.

GET ſome fat Chickens, ſlit them down the Back, and ſeaſon them with Salt and Pepper, lay them on a very clear Fire, and at a great Diſtance, and let the Inſide lie next the Fire, that the fleſhy Side be not ſcorch'd nor diſcolour'd; when they are half done, you may turn them often, and baſte them mightily; ſtrew on ſome Raſpings of a *French* Roll; that it may be criſp, it muſt be finely grated; ſhred Parſley and melted Butter, is a good and a ready Sauce; or you may take a large Handful of Sorrel, dip it in ſcalding Water, then drain it, and have ready half a Pint of ſtrong Broth or Gravy, a Shalot ſhred ſmall, a little Thyme, a little Parſley, a Bit of burnt Butter to thicken it; lay the Sorrel in Heaps, and pour the Sauce over it: Garniſh with ſliced Lemon.

Pull'd Chickens.

BOIL ſix Chickens near enough, then flea them, and pull the white Fleſh all off from the Bones, put it in a Stew-pan with half a Pint of Cream, which muſt be firſt made ſcalding hot, the Gravy that runs from the Chickens, a few

Spoonfuls of that Liquor they were boiled in; to this add ſome raw Parſley ſhred fine, give them a Toſs or two over the Fire, and duſt a little Flour upon ſome Butter, and ſhake up with them. Chicks done this Way muſt be killed the Night before, and little more than half boiled, and pull'd in Pieces as broad as your Finger, and half as long; you may add a Spoonful of White-Wine.

Chickens haſhed.

BOIL them in Water and Salt; then take Turnips, cut them in Slices, and after cut them like Lard an Inch long, but ſmall, a good Quantity, putting them into a Pipkin with a Pound of Butter, three or four Spoonfuls of ſtrong Broth, with a little Wine Vinegar, ſome Pepper and Ginger, Sugar and Salt; thus let them ſtew leiſurely, with ſome Mace, about two Hours; being enough, put them on Sippets, running them over with Butter, Cream, and Yolks of Eggs beaten up together.

To farce Chickens *Buillon blanc.*

AFTER you have minced the White of their Breaſts with fat Bacon boiled, the Crumb of a *French* Roll boiled in Milk, and a little Marrow, take the Yolk of one Egg boiled hard, and the Yolk of another raw; mince all theſe together, and ſeaſon them with Salt, Pepper, Nutmeg, and the Juice of Lemon; lap this up in your Chickens, and bake them; of the Forc'd-Meat, you may make Patties to garniſh your Chickens, but put neither Bread nor Eggs to your Forc'd-Meat.

To dreſs Chickens the Barbary *Way.*

TRUSS them, break their Bones with a Rolling-pin; farce the Bodies of them with a very high Farce, then boil them in Milk, but put them not in 'till it boils; ſeaſon with high Seaſoning

ing and ſavoury Herbs; when they are enough, broil them on a Gridiron 'till they are brown, then ſerve them up with a Ramolade.

To boil Chickens and Aſparagus.

TAKE ſome Chickens, force them with a good Forc'd-Meat, and boil them white: Cut your Aſparagus about an Inch long, parboil them in Water, into which put a little Butter and Flour; and, when it is parboil'd, drain it, then diſſolve a little Butter and Salt gently in a Sauce-pan, being careful that it does not become brown; then put a little minc'd Parſley and Cream, ſome Salt, Nutmeg, Pepper, and a Faggot of Fennel to the Aſparagus; ſtew it over a gentle Ftre, ſqueeze in a Lemon over the Chickens; pour and ſerve them up.

A particular Manner of ſtewing Chickens *or* Rabbits.

GET two, three, or four Chickens, about the Bigneſs of a Partridge, and boil them 'till they are half done: Then take them off, and cut them into little Pieces, ſeparating the Joint-Bones one from another; let not the Meat be minced, but cut into great Slices, not ſo exactly, but more or leſs; the Breaſt Bones are not ſo proper to be put in: However, put the Meat, together with the other Bones (upon which there muſt alſo be ſome Meat remaining) into a good Quantity of that Water or Broth wherein the Chickens were boiled; and ſet it over a Chafing Diſh of Coals, between two Diſhes, that ſo it may ſtew on 'till it be fully enough, but firſt ſeaſon it with Salt, and groſs Pepper, and afterwards, add Oil to it, more or leſs according to the Goodneſs thereof. A little before you take the Meat from the Fire, put in ſuch a Quantity of Juice

of Lemons as may beſt agree with your Taſte. This makes an excellent Diſh of Meat, which is to be ſerved up in the Liquor; and though, for a Need, it may be made with Butter inſtead of Oil, and with Vinegar inſtead of Lemon-juice, yet, the other is incomparably better for ſuch as have not an Averſion for Oil. The ſame Diſh may be alſo made of Veal, or Partridge, or Rabbits; and indeed, the beſt of them all is Rabbits, if they be ſo dreſs'd before *Michaelmas*; for afterwards they grow rank; ſince though they are fatter, yet the Fleſh is more hard and dry.

Chickens *Chiringrate.*

CUT off their Feet and lard them, brown them off, make a Ragoo Sauce, and ſtew them in it; when you are going to ſerve, put to your Chickens cold Ham ſliced. Let it ſtew a little with your Chickens; ſo ſerve them with your ſliced Ham about them.

For Fricaſey of Chickens, *ſee the Chapter of Fricaſeys.*

Chickens *with Sellery.*

BOIL them off white with a Piece of Ham, then boil off two Bunches of Sellery; cut them two Inches along the white End, and lay them in a Sauce-pan; put in ſome Cream, Butter, and Salt; ſtove them a little and thickiſh, then lay your Chickens in your Diſh, with your Sellery between. Garniſh with ſliced Ham and Lemon.

Chickens *with Tongues, Cauliflowers, and Greens.*

TAKE ſix Hogs Tongues, boil them and skin them, ſix Chickens boiled off white, one Cauliflower boiled, and ſome Spinage, put your Cauliflower in the Middle of your Diſh, your Chickens about, and between, a Tongue with Heaps of Spinage round, and Slices of Bacon.

Chickens *Royal.*

LARD them and force the Bellies and paſs them off; then ſtove them in good Gravy and Broth, Gold Colour: Make a Ragoo of Muſhrooms, Morels, Truffles, and Cocks Combs, and when your Chickens are enough, diſh them up, lay your Ragoo over, and garniſh with Petty Patties and fried Sweetbreads.

Scotch Chickens.

CUT your Chickens in Quarters; ſinge them and waſh them well, and then put as much Water as will juſt cover them; put them on a gentle Fire, and, when they boil, skim them well, and put in ſome Salt, Mace, and Nutmeg, a Faggot of Thyme, Parſley, and a little Pepper; and when your Chickens are tender, chop half a Handful of Parſley, and put it in them; then beat up ſix Eggs, Yolks and Whites together; and as your Chickens boil up, put in your Eggs a-Top; and ſo ſerve them all together; the Broth will be very clear.

To dreſs Chickens *with Slices of Ham.*

TAKE Chickens, and truſs them, but don't blanch them; then cut a Slice of Ham for each Chicken, and ſeaſon your Ham with Cives and Parſley, ſhred ſmall; then with your Finger looſen the Skins from your Chickens Breaſts, and put the

Slices of Ham between the Breaſts and Skin; then blanch them before the Fire, wrap them up in Bards of Bacon, tie them about with Packthread, put them on the Spit, and roaſt them; when they are enough, take off your Bards, diſh your Chickens, and pour on ſome Eſſence of Gammon of Bacon, and ſerve them up hot for firſt Courſe.

To marinate Chickens.

TAKE Chickens, quarter them, and lay them for two or three Hours to marinate in Vinegar or Verjuice, and Juice of Lemon, Salt, Pepper, Cloves, Bay-Leaves, and Cives; then make a Sort of clear Paſte or Batter with Flour, White-Wine or Water, the Yolks of Eggs, Salt, and melted Butter; beat all theſe well together, drain your Chickens, and dry them with a Cloth, dip them into it, and fry them in Hog's Lard; and, when they are well coloured, diſh them up in the Form of a Pyramid, and ſerve them up with fry'd Parſley and Slices of Lemon.

To dreſs Chickens *the* Poliſh *Way.*

HAving larded your Chickens with half Bacon and half Anchovies, ſeaſon them with ſavoury Herbs and Spices; then take ſome blanch'd Bacon, the Chickens Livers, raw Spice, ſweet Herbs, and the Yolks of three Eggs, haſh them all very ſmall, and make a Farce; then fill your Chickens, ſpit and roaſt them; when they are ſomething better than half roaſted, heat a Fire-ſhovel almoſt red hot, put thereon ſome Bards of Bacon, and baſte the Chickens with it, but take Care not to black them; when they are roaſted, ſerve them up with a warm Ramolade.

To ſtew Chickens.

WHEN you have quartered your Chickens, put them into Wine and Water, but let there be more Wine than Water, ſtew them 'till they are tender; then add a good Quantity of Butter, a Bunch of ſweet Herbs, and large Mace, and raſp in it a Manchet to thicken it; ſeaſon it with Salt, Pepper, and Nutmeg, and put in ſome Parſley and Sage if you pleaſe; beat ſome Yolks of Eggs well with the Juice of a Lemon in the Sauce, and lay Marrow on the Top of your Chickens; garniſh with Parſley and ſlic'd Lemon, and ſerve them up.

D U C K S.

Ducklings á la Mode.

CUT them in Quarters, and lard one half and brown them off; ſtove them in half a Pint of Claret, a Pint of Gravy, and two Shalots, one Anchovy, and a Faggot of Herbs; ſtove them tender, skim off the Fat, take out the Faggot, and ſpueeze in a Lemon; ſhake it together; the Sauce muſt be thick as Cream, ſo ſerve away to Table hot.

Ducks *with Ragoo.*

LArd them, and paſs them in the Pan; then put them into an earthen Pot, and put therein ſome Salt, beaten Spice, Chibbols, and Parſley, according to your Palate; ſtew them well, and garniſh with what you ſhall find to come neareſt to the Colour, then ſerve.

Stoved Ducks *the* Dutch *Way.*

YOU muſt truſs two Ducks cloſe without the the Legs, and lard one; ſeaſon with Pepper and Salt, and fill the Bellies with ſmall Onions; then

then lay at the Bottom of your Stew-pan half a Pound of Butter, and put in your Ducks, and cover them with ſliced Onions; then another half Pound of Butter; ſtove this two Hours gently, keeping it covered all the while; when you find all diſcoloured, and your Ducks tender, diſh them, ſhaking a little Vinegar amongſt them.

Duck *or* Teal *with* Horſe-Radiſh.

TRUSS them to boil, if two, lard one, and paſs them off in brown Butter, then put to them a Pint of clear Broth and two Plates of Horſe-Radiſh; ſeaſon with Salt, and ſtove theſe together 'till tender; then ſtrain off your Horſe-Radiſh from your Ducks, and put in a good Piece of Butter; you may ſcrape your Horſe-Radiſh very fine, which is the beſt Way; then lay your Ducks in your Diſh, and your Horſe-Radiſh all over, and garniſh with ſcraped Horſe-Radiſh and ſliced Lemon, and ſerve away hot.

To dreſs a Wild Duck *with* Lemon Juice.

GET a Duck, half roaſt it, then take it off the Spit, and lay it in a Diſh; carve it, but leave the Joints hanging together: In the Inciſion put Salt, and beaten Pepper, and ſqueeze the Juice of Lemons; turn it on the Breaſt, and preſs it hard with a Plate, and ſet it a little to ſtew on your Stove; turn it again, and ſerve it hot in its own Gravy.

You may do it the ſame Way with Juice of Orange.

To ſtew a Duck *wild or tame.*

GET a Stew-pan, put at the Bottom of it Slices of Bacon and Beef; add ſome Parſnips, Carrots, and Onions ſliced, and ſome Slices of Lemon, a few ſavoury Herbs, with Pepper, Salt, and Cloves; then put in your Duck, cover when it is ſtewed enough

enough, take up the Duck, and make a Ragoo of Lambs Sweetbreads, with Cocks Combs, Truffles, Muſhrooms, and Artichoke Bottoms; toſs up all this in melted Butter, and pour on the Duck.

To boil wild Ducks.

DRAW and truſs your wild Ducks, parboil them, and half roaſt them; then carve them, and ſave their Gravy; put the Gravy in a Pipkin, with Pepper, ſlic'd Ginger, Parſley, and a good Store of Onions, a Quart of Claret, Barberries, large Mace, and waſh'd Currants; boil all theſe together, ſcum it clean, put in Butter and Sugar; diſh your Ducks in the Sauce, and ſerve them up.

To boil a tame Duck.

PARBOIL the Duck, then chop an Onion, and a Handful of Parſley together; put them into a Pipkin with ſtrong Mutton Broth, a Turnip cut and parboil'd 'till the Rankneſs is taken away, Endive, and pick'd and waſh'd Barberries: Then put in half a Pound of Butter, and a little Verjuice: Boil all together, ſtirring it 'till it is enough, and ſerve it up with the Turnip, large Mace, Pepper, and a little Sugar.

To farce a Duck.

FARCE the Breaſt of your Duck with the Fleſh of the Breaſt of a Capon, Beef-Marrow minc'd ſmall, and the Yolks of raw Eggs, ſeaſon'd with Salt, Pepper, and a little Nutmeg; then ſtew the Duck *à la Braiſe*, and make a Ragoo of Sweetbreads of Veal, or Lamb, fat Livers, Cocks Combs, Truffles, Muſhrooms, Artichoke Bottoms, and Aſparagus Tops; toſs up all theſe in melted Bacon, moiſten it with Gravy; thicken with a Cullis of Veal and Ham; pour this Ragoo upon it, and ſerve it up.

To dreſs a Duck *with Green Peas.*

AFTER having dreſs'd your Duck *à la Braiſe*, toſs up ſome green Peas in a Sauce-pan, with ſweet Butter, Salt, Pepper, a Duſt of Flour, and a Faggot of ſavoury Herbs; moiſten them with Gravy, thicken'd with the Yolk of an Egg beaten up with a little Cream; diſh the Duck, pour the Ragoo over it, and ſerve it up.

To dreſs a Duck *with Cucumbers.*

DRESS your Duck *à la Braiſe*; then pare Cucumbers, cut them in two in the Middle, and take out the Seeds, cut them in ſmall Slices; then marinate them for two Hours in Vinegar, Pepper, Salt, and two or three ſliced Onions; then ſqueeze them in a Cloth, and toſs them up in melted Bacon; when they begin to brown, ſimmer them over a Stove in Gravy; take off the Fat, thicken with a Cullis of Veal and Gammon of Bacon, and when your Duck is enough, pour it upon it, and ſerve it up.

To dreſs Ducks *with Olives.*

TAKE Ducks and dreſs them *à la Braiſe*, or roaſt them; then toſs ſome Muſhrooms up in a Sauce-pan, and moiſten them with Gravy, and bind it with a Cullis of Veal and Ham: Then ſtone ſome Olives, and put them into ſcalding Water, take them out, drain them, and put them into the Ragoo; give them a Boil, diſh your Ducks, pour the Ragoo over them, and ſerve it up.

To roaſt a Sea-Duck.

BASTE it as it is roaſting with Butter and Salt, and make the Sauce for it with the Liver minc'd very ſmall, and put into Dripping, with Salt, Pepper, Nutmeg, Muſhrooms, and Juice of Orange.

To dreſs a Duck à la Braiſe.

TAKE a Duck and lard it with large Lardoons of Bacon, well ſeaſoned; then garniſh the Bottom of your Stew-pan with Bards of Bacon and Slices of Beef; to this put Parſnips, Carrots, and Onions ſlic'd, Salt, Pepper, Cloves, ſome ſweet Herbs and Slices of Lemon; then put in your Duck, and cover it with the ſame Ingredients, and in the ſame Manner as you put them under it, then cover it; ſet it a ſtewing with Fire over and under; when it is enough, lay your Duck on Sippets in your Diſh, pour the Ragoo upon it, and ſerve it up.

To dreſs Ducks *with Oyſters.*

TAKE wild Ducks, truſs them, make a Ragoo with Veal Sweetbreads, Muſhrooms, Truffles, and Oyſters, ſeaſon'd with fine Herbs, Cives, and Parſley; when it is almoſt ready, farce the Ducks with it; tie them up well, and roaſt them; a little afterwards make a Muſhroom Cullis, ſuch as is uſually made for Partridges, pour it upon them, and ſerve them up hot for a Side-Diſh.

Or Thus.

DRESS your Duck *à la Braiſe*; then toſs up Muſhrooms and Truffles in melted Bacon, and moiſten them with Gravy; then bind it with a good Cullis of Veal and Ham; then put ſome Oyſters into a Sauce-pan, give them three or four Turns in their

their own Liquor over the Fire, clean them well, and put them into the Ragoo, and ſet it over the Fire again for a Moment or two, but let them not boil; lay your Duck in the Diſh, pour your Ragoo upon it, and ſerve it up.

To dreſs a Duck *with Succory.*

GET a Duck and dreſs it *á la Braiſe*; ſcald your Succory, ſqueeze out the Water, give it two or three Cuts with a Knife, toſs it up in a Sauce-pan with Gravy, thicken it with ſome Cullis of Veal and Ham; diſh your Duck, pour the Ragoo over it, and ſerve it up.

To boil Ducks *after the* French *Faſhion.*

LET the Ducks be larded, ſpitted, and half roaſted; then draw them and put them into a Pipkin; as alſo a Quart of Claret Wine, ſome Cheſnuts, a Pint of great Oyſters, that have the Beards taken from them, three Onions minced very ſmall, ſome Mace, a little beaten Ginger, and a little Thyme ſtripped: Then put in the Cruſt of a *French* Roll grated, to thicken it, and ſo diſh it upon Sippets; this may be diverſified: If there be ſtrong Broth, there need not be ſo much Wine put in it, and if there be no Oyſters, or Cheſnuts, you may put in Artichoke Bottoms, Turnips, Cauliflowers, Bacon in thin Slices, Sweetbreads, *&c.*

Ducks à la Braiſe *with Turnips.*

GET a Duck and lard it with large Lardoons, well ſeaſoned; take a Stew-pan of a convenient Size, and garniſh the Bottom of it with Bards of Bacon and Slices of Beef, to which add ſome Onions, Carrots, and Parſnips ſliced, ſome Slices of Lemon, ſome ſavoury Herbs, Pepper, Salt, and Cloves; then

then put in your Duck, cover it in the ſame Manner as under it, and put Fire, likewiſe under and over it. This is a Diſh for the firſt Courſe, which is ſerved in ſeveral Manners. When it is with Turnips, they are to be cut in Dice, or round them in the Shape of Olives; they muſt be toſs'd up in Hog's Lard, to give them a brown Colour; then ſet them to drain; and, after that, put them to ſimmer in good Gravy, and thicken them with a good Cullis. When the Duck is ready to be ſerved up, drain it well, then lay it in the Diſh, pour upon it a Ragoo of Turnips, and ſerve it hot. If you will be at the Charge of ſtewing it *á la Braiſe*, when you have larded your Duck, drudge it well with Flour, and toſs it up in melted Bacon to brown it; then put it into a Pot and make a Brown, either with melted Bacon, or Butter and Flour, to which put ſome good Broth, and near a Pint of White-Wine, ſeaſoning the whole with Salt, Pepper, Cloves, Onions, Slices of Lemon, Parſley, and ſavoury Herbs; ſo ſet the Duck to ſtew, and when it is done, ſerve it with the following Ragoo:

Ragoo *for a* Duck *a la Braiſe.*

IT is made either with Veal or Lambs Sweetbreads, with fat Livers, Cocks Combs, Muſhrooms, Truffles, Aſparagus Tops, and Artichoke Bottoms: Toſs up all this in melted Bacon, moiſten it with good Gravy, bind it with a Cullis of Veal and Ham, and when you have diſhed up your Duck, pour the Ragoo upon it.

Ducks Tongues.

TAKE as many Ducks, or Geeſe Tongues, as you can get; fifty Tongues will fill up a ſmall Diſh. Blanch them, put them in a Stew-pan over ſome Slices of Bacon, with Onions cut in Slices, and ſome Sprigs of ſweet Baſil; ſeaſon it with Salt,

Salt, Pepper, and ſome Slices of Bacon, moiſten it with a Spoonful of Broth, let it ſtew together. The Tongues being done, drain them, and put them in ſome Eſſence of Ham, or an *Italian* Sauce; put them, for a Minute, over the Fire to take a Reliſh. Being ready to ſerve, let your Tongues be reliſhing, and add the Juice of a Lemon; ſerve them up hot for a dainty Diſh.

At another Time you may garniſh them with Muſhrooms, Truffles, Cocks Kidneys, and Cocks Combs.

G E E S E.

To dreſs a Green Gooſe.

CUT your Gooſe in two, put it in a Stew-pan of a convenient Size; put at the Bottom of your Pan Bards of Bacon and Beef, with Onions, Savoury, Thyme, and Marjoram; with Carrots, Slices of Lemon, Pepper, Cloves, and Salt; put in the Gooſe over a good Charcoal Fire, 'till enough, often ſtir and turn it; then make a Ragoo of Green Peas, toſſed up with a little freſh Butter, and Flour, a Bunch of Herbs, Salt, and Pepper; moiſten it with Gravy; and when you ſerve it, thicken it with the Yolks of two Eggs beat in Cream: Diſh up your Gooſe, and pour the Ragoo upon it.

This Ragoo ſerves for a Breaſt of Veal, or Pigeons ſtewed.

Geeſe *larded and ſtoved.*

HAving truſs'd your Geeſe cloſe, lard one Side, put in ſome Sage and Onion chopped ſmall, rolled up with Eggs, Crumbs of Bread, Pepper, Salt, and Butter; then paſs them, and ſtove them gently in good Broth and Gravy 'till tender: Make a clean

a clean thick Lear, ſqueeze in an Orange, and ſerve away hot.

Green Geeſe à la Daube.

LARD your Green Geeſe with large Lardoons, ſeaſon with Salt, Pepper, Cloves, Nutmeg, Bay Leaf, Cives, Lemon-peel, and wrap them up in a Napkin; boil them in Broth and White-Wine; when the Broth is pretty well waſted away, and you judge them to be enough, take them off, and ſet them to cool in the Liquor in which they are boiled; then take them out, and ſerve them dry on a clean Napkin, and garniſh with green Parſley: We ſometimes boil with them ſome Slices of Veal and Bards of Bacon, to ſtrengthen them and keep them white.

We dreſs Turkies, Capons, Partridges, and other Fowls in the ſame Manner.

To boil a Gooſe *with Cabbage or Sauſages.*

SALT your Gooſe, two or three Days, then truſs it to boil; cut Lardoons as big as the Top of your Finger, as much as will lard the Fleſh of the Breaſt; and ſeaſon your Lardoons with Pepper, Mace, and Salt. Afterwards, ſet all a boiling in Beef Broth, if you have any, or Water, ſeaſoning your Liquor with a little Salt, Pepper groſly beaten, an Ounce or two, a Bundle of Bay Leaves, Roſemary, and Thyme, tied all together: In the mean while, having prepared your Cabbage or Sauſages boiled very tender, ſqueeze all the Water from them, put them into a Pipkin, with a little ſtrong Broth or Claret Wine, and an Onion or two; ſeaſon it with Pepper, Salt, and Mace to your Taſte; add ſix Anchovies diſſolved, and let all ſtew a good while on the Fire: Put in a Ladleful of thick Butter, with a little Vinegar, when your Gooſe is boil'd

enough, and lay your Cabbage on Sippets of Bread, the Gooſe on the Top of your Cabbage, and ſome of the Cabbage on the Top of your Gooſe.

To boil a Gooſe.

PUT it into a Pot with fair Water or ſtrong Broth; let it boil, and skim it clean; then put in Salt, Pepper, three or four ſliced Onions, and three or four Cloves, ſome White-Wine, Mace, Raiſins and Currants, a little grated Bread, and a Bundle of ſweet Herbs. When it is done enough diſh it up on Sippets; ſlaſh it on the Breaſt, and garniſh with Slices of Lemon and Barberries.

To dry a Gooſe.

GET a fat Gooſe, and powder it for a Month; then hang it up in a Chimney to dry, as you do Bacon; when it is well dryed boil it well, and ſerve it up to the Table with Muſtard and Sugar; you may garniſh the Diſh with Bay-Leaves.

To ſouſe a Gooſe.

BONE your Gooſe, cut the Fleſh ſquare, lay it a ſteeping in White-Wine, Salt, Pepper, Cloves, and Mace for twelve Hours; then take it out, and lay Pieces of Anchovies over it, and *Weſtphalia* Ham minced ſmall; then roll it up hard, and boil it in ſtrong Broth, and a little White-Wine, whole Pepper, and ſome Blades of Mace; put it in a Pan, let it ſtand in this Liquor 'till you uſe it: When you ſerve it, cut it in half, and garniſh the Diſh with minc'd *Weſtphalia* Ham.

To dreſs a Gooſe *in Ragoo.*

AFTER having beat it down with a Cleaver, flat it on the Dreſſer; then blanch it in ſcalding Water, let it be cold; then lard it with Lardoons, as large as two Quills; ſeaſon with Salt, Pepper, Nutmeg, and Cloves beaten; ſeaſon the Gooſe both Inſide, and Outſide, as you do for a Pye; and lay it in the Bottom of a Sauce-pan, or Braſs-diſh, with a Pound of Sewet, and half a Pound of Bacon, both cut in Slices; flour the Breaſt of your Gooſe, lay the Breaſt downwards in your Diſh or Sauce-pan; put in half a Pint of Broth, or Gravy, two whole Onions, two Bay-Leaves, and a Sprig of Thyme, and let it ſtew for two Hours gently, 'till it comes to a good Colour; cover it with a baking Cover, and put a little clear Fire over the Top; when the Breaſt is browned, turn the Back downwards, and add a little Broth or Gravy, and let it ſtew 'till it is tender. In the mean Time ſet a Sauce-pan over the Fire, with a Quarter of a Pound of Butter, and a ſmall Handful of Flour, and a Couple of Onions, rub it ſoftly, 'till it is well browned; then put to it a Quart of Gravy. Your Ragoo may be Turnips, Carrots, and Onions.

Geeſe à la mode.

TAKE two Geeſe, and raiſe their Skins on the Breaſts, and making a Stuffing of Pullet, Chicken, or Veal Sweetbreads, Muſhrooms, Anchovies, Oyſters, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, Thyme, Marjoram, and a Clove of Garlick, mingle all theſe with the Yolk of an Egg; put a little under the Skin on the Breaſts, and ſome in their Bellies. Lard your Geeſe with Lemon and Thyme, then put in as much Butter in your Stew-pan as will brown them on both Sides; then put them in the Butter with ſtrong

Gravy, ſeaſoned very high, and when they are ſtewed enough, take them out; thicken the Sauce with Butter rolled up in Flour, and the Yolks of Eggs, with half a Pint of Claret, and let them boil to be thick; then fry Oyſters and Forced-Meat Balls, and criſped Sippets to lay round your Diſh, and ſerve it. Garniſh with grated Bread, and Flowers, round your Diſh.

GIBLETS.

To boil Giblets.

PICK and ſcald your Giblets clean, boil them in Water and Salt, with two or three Blades of Mace, and ſerve them up on Sippets with melted Butter, ſcalded Grapes, or Gooſeberries, Barberries, and ſliced Lemon.

To make a Ragoo of Giblets.

HAving ſcalded the Giblets, if you have any Cocks Combs ſcald them by themſelves, and skin them; then put them into a Pan with good ſtrong Broth, ſeaſoning them high with Salt, Spice, and ſweet Herbs, and ſimmer them; then fricaſey them in melted Bacon, with ſome Cives and ſhred Parſley; then put them again into their own Broth, and ſimmer them, thicken with the Yolks of Eggs, and ſerve them up in Plates.

To ſtew Giblets.

WHEN you have parboil'd your Giblets, then toſs them up in a Sauce-pan, as a Fricaſey of Chickens; then ſet them over a gentle Fire in a Stew-pan, with good ſtrong Broth; cover it cloſe, and let them ſtew 'till half the Broth is conſumed; in the mean Time ſet a Couple of

French

French Rolls to ſimmer in ſtrong Broth, and place them in the Middle of the Diſh, lay your Giblets round and upon them; pour Mutton Gravy upon them, and ſerve them up hot.

PIGEONS.

To boil Pigeons.

STUFF your Pigeons with Parſley and Butter, put them into an earthen Pot, with ſome ſweet Butter, and let them boil: Afterwards, add thereto ſome Parſley, Thyme, Roſemary, and Spinage ſhred; with a little groſs Pepper, and Salt: Then ſtrain in the Yolk of an Egg, with ſome Verjuice, lay Sippets in the Diſh, and let it be ſerved up.

Pigeons au Poir.

MAKE a good Forced-Meat of Veal, take ſmall Squails, and ſtove them off in Gravy; fill the Bellies with Forced-Meat in the Shape of a Pear; ſtick a Leg on the Top, and it will be the Bigneſs of a *Windſor* Pear, waſh them over with an Egg, and crumb them, and bake them gently.

Pigeons *forced and ſtoved.*

CUT the Legs off, truſs them cloſe, and lard them with groſs Lard; paſs them off, and ſtove them with half a Pint of *Rheniſh* Wine, ſome clear Broth, and Cabbage Lettuce; force your Lettuce, ſeaſon with Pepper, Salt, and Mace; ſquceze in a Lemon, and ſerve away; let your Sauce be thick as Cream, and garniſh with your Forced Lettuce and Lemon.

Pigeons Surtout.

HAving cleanſed your Pigeons, make for them Forcing, then tie a large *Scotch* Collop on the Breaſt of each; ſpit and cover them with Paper, and roaſt them; then make for them a Ragoo, and garniſh the Diſh with ſliced Orange.

Pigeons à la Crepeaudine.

WHEN you have picked and gutted your Pigeons, truſs them with their Legs within their Bodies; then cut up the Breaſt, and throw the ſame over their Heads, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, ſome Parſley, green Onions, Pepper, Salt, and ſweet Herbs; put all over the Fire to make it have a Taſte, then ſtrew them with fine Crumbs of Bread, and let them be broiled, and ſerve them up with Gravy, a Shalot cut ſmall, or green Onions, and the Juice of a Lemon over them, and ſerve them up hot for an Entry.

Pigeons en Compôte.

FIRST pull and draw your Pigeons, truſs them handſomely, the Legs in the Bodies, and parboil them; then lard them with large Lardoons, ſeaſoned with Salt, Herbs, Pepper, Spices, minced Cives, and Parſley, and ſtew them *à la Braiſe*. While they are a ſtewing, make a Ragoo of Cocks Combs, Fowls Livers, Truffles, and Muſhrooms, toſſing them up in a little melted Bacon, then moiſten your Ragoo with Gravy, ſet it to ſimmer over a gentle Fire, take off the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pigeons and drain them, then put them into the Ragoo, and let them ſimmer in it to give them the Taſte of it: Lay them in a Diſh, pour the Ragoo upon them, and ſerve them for the firſt Courſe.

Pigeons

Pigeons en Compôte *with* White Sauce.

YOUR Pigeons being ſcalded, drawn, truſſed, and blanched, put them into a Stew-pan, with a little melted Bacon, a Bunch of Herbs, an Onion ſtuck with Cloves, Veal Sweetbreads, Cocks Combs, Muſhrooms, and Truffles, the whole ſeaſoned with Salt and Pepper; toſs them up over a Stove, put in a little Flour, and give them three or four Turns: Put to them ſome good Broth, and make them ſimmer in it over a gentle Fire: When they are enough done, take off the Fat, and thicken them with a white Cullis; but, if you have no Cullis, make uſe of, inſtead of it, the Yolk of two or three Eggs beaten up in Cream, with a little ſhred Parſley. So diſh them up, and ſerve them for the firſt Courſe.

Pigeons au Gratin.

TAKE young Pigeons picked dry, blanch them again over a Charcoal Fire, then pick them very clean, and when they are well picked, ſplit them in the Back; then take the Livers, which you mince with ſcraped Bacon, Parſley, green Onions, Champignons, and Truffles, ſeaſoned with Pepper, Salt, fine Spice, and ſweet Herbs; but all moderately: Then put in a Diſh Slices of Bacon, of Veal, and of Ham; after that place in it your Pigeons, and put your Forced-Meat, mentioned before, in their Bellies; and lay over each Pigeon a ſmall Slice of Ham and Veal: There is no need to put Seaſoning, by reaſon of the Ham: Cover them with another Diſh, half as ſmall again as the other, and take a white Napkin moiſten'd, which put all round the Diſh, to hinder it from taking Vent; then put it a ſtewing over a ſmall Stove; it being done, diſh it up with Eſſence of Ham in another Diſh, and ſerve it up hot for a ſmall Entry, or *Hors d'Oeuvre*.

Another Way of dreſſing Pigeons au Gratin.

GET ſome Pigeons as above, pick and order them very clean; put ſome Slices of Bacon and Veal in a Stew-pan; alſo ſome Slices of Ham and Onions, then place in your Pigeons: Make a ſmall Seaſoning with Parſley, ſcraped Bacon, green Onions, Salt, ſweet Herbs, ſome fat Liver, Champignons, and Truffles; the whole being well minced together, put it in the Bellies of your Pigeons, and let the Seaſoning be as it ſhould, but take Care not to make it too ſalt, then cover it with a Layer of Veal and Slices of Bacon; and when they are done, make a little Cullis of Partridges, which you muſt put into your Diſh about the Breadth of two Fingers deep; then put your Pigeons into it, and ſo put your Diſh upon a Stove, to make 'em ſtick to the Bottom of it; keep the Border of your Diſh clean; then put in it a little Eſſence of Ham, or elſe an *Italian* Sauce, and ſerve up hot.

A Pupton of Pigeons.

TAKE ſavoury Forc'd-Meat, and roll it out as Paſte, and put it in a toſſing Pan, then lay in thin Slices of Bacon, Squab Pigeons, ſliced Sweetbreads. Tops of Aſparagus, Muſhrooms, Yolks of hard Eggs, the tender Ends of ſhiver'd Palates, and Cocks Combs boiled, blanch'd, and ſliced: Then cover it over with another Forc'd-Meat as a Pye, when baked, turn it into a Diſh, and pour Gravy in it.

To ſtew Pigeons.

MELT a good Quantity of Butter, mingle it with Parſley, Sorrel, and Spinage, which you muſt ſtew in ſome Butter, and when it is cold put it into ſome of their Craws with a Bay-Leaf; ſave ſome of it for Sauce: Then ſtew the Pigeons in as much ſtrong Gravy as will cover them, with ſome Cloves, Mace, Salt, Pepper, and Winter Savoury, a little Lemon-peel, a Shalot or two; then brown ſome Butter and put in; and when they are ſtewed enough, put in a little Bit of Butter rolled up in Flour, and the Yolk of an Egg, with ſome of the Herbs you left out, ſhake it up all together, and ſerve away hot.

Another Way.

GET young Pigeons and parboil them, then chop ſome raw Bacon very ſmall, with a little Parſley, a little ſweet Marjoram, or ſweet Baſil and a ſmall Onion; ſeaſon this with Salt and Pepper, and fill the Bodies of the Pigeons with it. When this is done, ſtew the Pigeons in Gravy, or ſtrong Broth, with an Onion ſtuck with Cloves, a little Verjuice and Salt; when they are enough, take them out of the Liquor, and dip them in Eggs that have been well beaten, and after that, roll them in grated Bread, that they may be covered with it. Then make ſome Lard very hot, and fry them in it 'till they are brown, and ſerve them up with ſome of the Liquor they were ſtewed in, and fried Parſley.

Pigeons *in Paſte.*

WHEN the Belly of your Pigeon is fill'd with Butter, a little Water, ſome Pepper and Salt, cover it with a thin light Paſte, and then put

put it in a Linnen-Cloth, and boil it for a Time, in Proportion to its Bigneſs, and ſerve it up. When this is cut open, it will yield Sauce enough of a very agreeable Reliſh.

Pigeons à la Braiſe.

PICK, gut, and truſs large Pigeons, lard them with thick Bacon, well ſeaſon'd; then take a Stew-pan, and garniſh it with Slices of Bacon, Veal, and Onions; place in it your Pigeons, and ſeaſon them with Pepper, Salt, fine Spices, and ſweet Herbs, and cover them under and over, and let them ſtew, being ſtewed, let them drain, keep your Ragoo ready made with Sweetbreads of Veal, Truffles, and Champignons, your Sweetbreads of Veal being blanched, put them into the Stew-pan, together with your Truffles and Champignons, adding to them a Ladleful of Gravy, and a little Cullis, and let it ſtew: All being done, and of a good Taſte, diſh up your Pigeons, pour your Ragoo over them, and ſerve them up hot for an Entry.

To dreſs Pigeons *with ſweet Baſil.*

YOUR Pigeons being well ſcalded, ſlit them a little on the Back, then make a ſmall Farce of raw Bacon, minced ſmall, with ſweet Baſil and Chibbol well ſeaſoned, put this into the Slit in your Pigeons, and put them into a Stew-pan with good Broth, a little Salt, Verjuice, and an Onion ſtuck with Cloves; then take them out, roll them in beaten Eggs, drudge them well with grated Bread, fry them brown in hot Lard, then fry them again with Parſley, with which you muſt garniſh them; when you ſerve them up, they will ſerve for a Side-Diſh.

To dreſs Pigeons *with Fennel.*

AFTER having Pigeons of the beſt Sort, truſs them, and only ſinge them before the Fire; then take their Livers with ſome Bacon, Cives, Parſley, and Fennel, and mince them ſmall, ſeaſon them with Salt, Pepper, and Nutmeg, ſtuff the Bodies of your Pigeons with this Farce, and roaſt them, and ſerve them up to Table with a good Ragoo pour'd over them.

To dreſs Pigeons *in Fricandos*

AFTER having truſs'd your Pigeons with their Legs in their Bodies, divide them in two, and lard them with ſmall Lardoons of Bacon; then lay them in a Stew-pan, the larded Sides downwards, then put to them a Couple of whole Leeks, and a Couple of Ladles full of good Broth, cover your Pan, and let them ſtand to ſimmer over a gentle Fire; when they are done enough, make a briſker Fire under them, to waſte away what Broth remains, and when they are come to a fine brown Colour, take them up, and diſh them: Take away all the Fat that is left in the Stew-pan, and put ſome good Broth and Veal Gravy into it, to looſen what ſticks to the Bottom of it; put in a few Corns of Pepper, and ſet it over the Stove for a Minute or two; then pour this Sauce on the Pigeons, and ſerve them up in little Diſhes or Plates.

To roaſt Pigeons.

PRepare your Pigeons to truſs, then make a Farcing for them by mincing their Livers with Beef-Sewet, or Marrow, mix'd with grated Bread, and the Yolks of hard Eggs minc'd, ſeaſon'd with Salt, Nutmeg, and Mace beaten, and the Tops of Thyme ſhred ſmall; incorporate all theſe together with

having blanch'd your Artichoke Bottoms and Aſparagus Tops, put them into the Sauce-pan, and thicken it with a Cullis of Veal and Ham. When your Partridges are ſtew'd enough, take them up, drain them, and put them into your Ragoo. Diſh them handſomely, pour the Ragoo upon them, and ſerve them up for a firſt Courſe.

You may alſo ſerve them up with a haſh'd Sauce, or a Ragoo of Cucumbers; the Way of making which you will find under Cucumbers.

To dreſs Partridges a Biberot.

AFTER you have roaſted your Partridges, take the Meat of the Breaſts, and if that is not enough, take the Breaſts of fat Pullets roaſted; then flour a Board well, and mince it. Pound the Carcaſſes in Mortar, and ſtew them with Gravy; ſtrain them through a Sieve; then put them into a Pipkin with your minc'd Meat, let it ſtew over a gentle Fire, but ſee that it does not ſtick to the Bottom; then put in a Spoonful of Gammon Eſſence; take Care not to let it be either too thin, or too fat. When it is enough, diſh it on Plates, and ſerve it up to Table hot to be eaten with a Spoon.

You may ſtrew over it Chippings of Bread grated fine, and brown it with a red-hot Iron; then you may eat it with a Fork.

To make Partridge Pains.

TAKE roaſted Partridges, and the Fleſh of a Pullet or Capon, ſome parboil'd Bacon, fried Sewet, Muſhrooms, and Morels chopp'd; alſo Artichoke Bottoms, Truffles, a Clove of Garlick and ſweet Herbs, all ſeaſon'd and cut ſmall; and add the Crumb of a Loaf ſoak'd in Gravy, and ſome Yolks of Eggs to bind it. Then make your Pains upon Paper of a round Figure, and of the Thick-

Thickneſs of an Egg, at a proper Diſtance one from another. Dip the Point of your Knife in beaten Eggs, in order to ſhape them, and bread them neatly, and ſerve it up for a Side-diſh. Theſe will ſerve to garniſh the large Side-diſhes.

To dreſs Partridges *with ſweet Herbs.*

RAISE the Skin of the Partridges from their Breaſts with your Finger; then mince ſweet Herbs and Parſley fine, ſcraped Bacon, ſeaſoned with Salt and Pepper, ſtuff this in between the Skins and Breaſts of the Partridges; then bard them with Bacon all round, ſpit them, and lay them at the Fire to roaſt; when they are enough, take off the Bards, diſh them handſomely, pour on them ſome Eſſence of Ham, or Cullis, and ſerve them up to the Table for a firſt Courſe.

To dreſs Partridges a l'Eſtoffade.

FIRST roaſt your Partridges, take off their Skins, and cut them into Slices. Then put Muſhrooms into a Sauce-pan, toſs them up with melted Bacon; put to them a little Veal Gravy, let them ſimmer over a gentle Fire, skim off the Fat, and thicken with a Cullis of Veal and Ham; put your Partridges into this Ragoo, and give them a Heat; ſeaſon all with Salt and Pepper, and ſerve them up for an Outwork.

To ſtew Partridges.

GET half a Dozen Partridges, parboil them; then cut them into little Pieces, ſeparating the Joint Bones one from the other, cut the Meat into as large Slices as you can, but do not cut it clear off from the Bones; put both Meat and Bones (except the Breaſt-bones) into a Pipkin, with ſome of the Liquor wherein they were ſtew'd, ſeaſon it with Salt and Pepper, ſet it on the Fire to ſtew, after-

wards put in a little ſweet Oil. When it is near enough, ſqueeze in the Juice of a Lemon. Pour all out into a large Diſh, and ſerve it up hot.

To roaſt Partridges.

DRAW your Partridges, truſs them; then roaſt them, but not too dry; then ſauce them with Salt, Water, grated Bread, and a whole Onion boiled together: When it is boiled, take out the Onion, and put in minced Lemon in its Stead; put in alſo a Piece of Butter; diſh your Partridges, and ſerve them up with this Sauce.

Young Partridges *in* Gallimaufry.

YOU muſt pick, ſinge, and draw your Partridges, put them on the Spit with a Bit of Butter in the Inſide of each, wrapping them up with Bards of Bacon in Paper; when they are done enough, cut them as you would your Chickens for a Fricaſey, then put them into a Stew-pan with a little Broth, a little ſhred Cives, and a Shalot, a little Parſley, Salt, and Pepper, a Rocambole well minced, a ſmall Handful of Crumbs of Bread, ſome Zeſt, with the Juice of an Orange; heat them a little on the Fire, and give them two or three Toſſes without boiling them in their Diſh, and ſerve them up hot for a firſt Courſe Diſh.

Partridges *the* Spaniſh *Way*.

WHEN you have ſinged, picked, and drawn your Partridges, you muſt mince ſome of their Livers with a Bit of Butter, ſome ſcraped Bacon, green Truffles, if they are to be had, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and All-ſpice. The whole being minced together, put it in the Inſide of your Partridges, and then ſtop both Ends of them; after which, give them a Fry in the Stew-pan; and being done, ſpit them, and wrap them up

in

in Slices of Bacon and Paper; then take a Stew-pan, and having put in an Onion cut in Slices, a Carrot cut in little Bits, with a little Oil, give them a few Toſſes over the Fire, then moiſten them with Gravy, Cullis, a little Eſſence of Ham, putting therein half a Lemon cut in Slices, four Cloves of Garlick, a little ſweet Baſil, Thyme, a Bay Leaf, a little Parſley, Chibbol, a Couple of Glaſſes of White-Wine, and if you have any of the Carcaſſes of Partridges, let them be pounded, and put them in this Sauce; but if you have none, you may put ſome of the pounded Livers of your Partridges inſtead of them, having firſt taken away their Galls; when the Fat of your Cullis is taken away, be careful to make it reliſhing, and after your pounded Livers are put in your Cullis, you muſt ſtrain them through a Sieve. Your Partridges being done, take them off, as alſo take off the Bacon and Paper, and lay them in their Diſh, with your *Spaniſh* Sauce over them.

Young Partridges *with* Olives.

GET of Partridges the Number you think proper, according to the Bigneſs of your Diſh, pick them well, draw them clean, but do not cut their Hole in the Backſide, take away their Gall, and mince them with ſome Parſley, Chibbol, Muſhrooms, ſweet Herbs, All-ſpice, Salt, Pepper, ſcraped Bacon, with a Bit of Butter; put the Whole in the Inſide of your Partridge, putting the Rump in the Hole of their Backſide, do not take off their Feet, and let them take a Fry in the Stew-pan, with a Bit of Butter, ſome Sprigs of Parſley, a little Chibbol, with ſome Salt; after which, ſplit them, wrap them up in Slices of Bacon, and ſome Sheets of Paper; then get ſome Olives, and having taken their Stones away, blanch them in boiling Water, then put them in a Stew-pan with a Cullis, ſome

Eſſence of Ham, and ſome Gravy, let them boil, and take off the Fat; let the whole be pretty reliſhing: Your young Partridges being done, take them off, and the Slices of Bacon, with the Paper, being taken off, lay them in your Diſh with your Olives over them, and ſerve them hot for the firſt Courſe.

Young Partridges *with* Oyſters.

YOU muſt pick ſome young Partridges, draw them, but do not cut the Backſide Hole of them; mince their Livers, and having got ſome Oyſters, blanch them, and take out the Hard; after which, put them in a Stew-pan, with a Bit of Butter, the minced Livers, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and All-ſpice; then give it two or three Toſſes, and ſtuff your young Partridges with it, after which, put each Rump into its Hole, and let your Partridges fry a little, and put them on the Spit, wrapped up in Slices of Bacon and Paper; then get ſome more Onions, blanched as the others, put them in a Stew-pan, with half a Spoonful of good Eſſence of Ham, and a little of your Cullis, which having boiled as much as is neceſſary, to ſhorten it at Pleaſure, put the Juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper; after which, lay them in their Diſh, with your Ragoo of Oyſters over them, and ſerve them up hot for a firſt Courſe.

A Haſh *of* Partridges.

AFTER having roaſted your Partridges, cut the Wings and Legs off, and take all the Meat, which you muſt mince well, then take and pound their Carcaſſes, which being well pounded, muſt be put in a Stew-pan, with a little Eſſence of Ham; let them warm a little, and ſtrain them through a Sieve:

Sieve: Then take your minced Partridges, and put them in a Cullis juſt ſtrained, the Quantity you think fit: Being ready to ſerve, keep your Haſh hot, but take Care it doth not boil; put in it ſqueezed Rocamboles, and the Juice of an Orange; after which, ſerve it up for a firſt Courſe.

At another Time, put therein the White of a Fowl, and your Haſh will be ſo much the Nicer.

PHEASANTS.

To roaſt Pheaſants.

PICK and draw your Pheaſants, blanch and lard them with fine Bacon, ſpit them with Paper round them, to be done before a ſlow Fire. When almoſt done, take the Paper off to let them get a Colour, and diſh them up handſomely.

To dreſs Pheaſants *with* Carp Sauce.

BARD your Pheaſants, roaſt them, and take Care they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan ſome Veal Slices, as you do when you make Gravy; add to this Veal ſome Slices of a Gammon of Bacon, ſome ſliced Onion, ſome Parſley Roots, and a Bunch of ſweet Herbs. Then gut a Carp, waſh it in one Water only, without ſcaling it, cut it in Pieces, as if you were to ſtew it, and lay them in the ſame Stew-pan, brown this a little over the Stove, as if you would make Gravy of it; then wet it with good Gravy, pour in a Bottle of Champaign Wine, and add a Clove of Garlick, ſome minced Truffles, and Muſhrooms, and ſome ſmall Cruſts of Bread: Boil all this well together, and take Care it be not too ſalt. When it is well boiled, ſtrain it in a Sieve, forcing it through, that the Sauce may be pretty

thick; if it be not, put to it ſome Partridge Cullis, and pour it into a Sauce-pan: Before you ſerve, bind your Pheaſants with Packthread, put them into this Sauce, and keep them warm: When you would ſerve, unbind them, lay them in a Diſh and pour the Sauce upon them.

Pheaſants *with Oyſters the* Italian *Way with a White Sauce.*

GET ſome Pheaſants, pick them clean and draw them, cut the Livers ſmall, take ſome Oyſters, *viz.* to each Pheaſant half a Dozen will be enough; blanch them, and put them in a Stew-pan with their Livers, and a Lump of Butter, ſome Parſley, green Onions, Pepper, and Salt, ſweet Herbs, fine Spice; put all together a Moment over the Fire, and put it afterwards, into your Pheaſants. Blanch them in a Stew-pan with Oil, green Onions, Parſley, ſweet Baſil, and Lemon-juice: Then put them on the Spit, covered with Slices of Bacon, and Paper tied round; take ſome Oyſters, and blanch them in their own Liquor; then prick them; take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into ſmall Dice, a little beaten Pepper, a little ſcraped Nutmeg, a little Parſley cut ſmall, a Rocambole, an Anchovy cut ſmall, a little Oil, a ſmall Glaſs of Champaign, or other White-Wine, a Lump of Butter with a little Ham Cullis; then put your Sauce over the Fire and thicken it: Take Care the Sauce does not turn, put in it your Oyſters; ſee that your Sauce be reliſhing. Your Pheaſants being done, draw them off, take off the Bacon, and diſh them up with the Oyſter Ragoo over them, and ſerve them up hot for an Entry.

Pheaſants

Pheaſants *with Olives.*

TAKE as many Pheaſants as you think will make up your Diſh, pick, ſinge, and draw them clean; but don't cut the lower Part of the Belly, or Vent. Take off the Galls from your Livers, and cut theſe ſmall, with ſome Parſley, green Onions, Champignons, ſweet Herbs, fine Spice, Pepper, Salt, ſcraped Bacon, and a Bit of Butter, and put all this into the Belly of your Pheaſants, and thruſt the Rump into the lower Part of the Belly, or Vent, to prevent your Forced-Meat from coming out; blanch them in a Stew-pan, with Butter, Parſley, green Onions, Salt, Baſil, all in Branches; put your Pheaſants on the Spit, wrapp'd up in Slices of Bacon, and Paper tied round. Take ſome Olives, take out their Stones, blanch them in hot Water; they being blanched, put them in a Stew-pan, with Cullis, Eſſence of Ham and Gravy; put them a boiling, skimming the Fat well off; ſee that all together be reliſhing: Your Pheaſants being roaſted, draw them off, and take off the Slices of Bacon; diſh them up, put your Olives over them, and ſerve them hot for an Entry or ſecond Courſe.

To boil a Pheaſant.

FLEA off the Skin, but leave the Rump and Legs whole with the Pinions; then mince the raw Fleſh with ſome Beef-Sewet; ſeaſon it with Salt, Pepper, Nutmeg, and ſweet Herbs, ſhred ſmall; take alſo the Bottoms of three Artichokes boil'd, ſome Cheſnuts roaſted and blanch'd, ſome Skirrets boil'd and cut pretty ſmall; incorporate all theſe together with the Yolks of three or four raw Eggs, according to the Quantity of your Ingredients; then fill the Skin of your Pheaſant, and prick it up in the Back, lay it in a deep Diſh, put

in ſome ſtrong Broth, Quarters of boil'd Artichokes, Marrow, White-Wine, Salt, large Mace, Cheſnuts, Grapes, Barberries, and Pears quartered, and alſo ſome of the Meat made up into Balls, cover the Diſh cloſe, ſet them over the Fire and let them ſtew; when they are enough ſerve them up on fine carved Sippets, broth it and lay on the Garniſh, with whole Lemon-peel and Slices of Lemon; run them over with beaten Butter, garniſh the Diſh with large Mace, the Yolks of hard Eggs and Cheſnuts.

To dreſs a Pheaſant à la Braiſe.

PICK and draw your Pheaſant, cut off the Legs, truſs the Ends of the Thighs into the Body, and parboil it, lard it with large Lardoons of Bacon well ſeaſon'd, lay Bards of Bacon and Beef-Steaks, well beaten, and ſeaſon'd with Salt, Pepper, Spices, ſweet Herbs, Onions ſlic'd, Parſnips and Carrots in Slices; then lay your Pheaſant in a Stew-pan: Lay the ſame Seaſoning over it, and cover it with Steaks of Beef and Slices of Bacon, as you did under; then cover your Stew-pan, and put Fire over it and under it, and let them ſtew well together. While your Pheaſant is ſtewing, make a Ragoo with Veal Sweetbreads, Fat, Livers, Muſhrooms, Truffles, Aſparagus-Tops, and Artichoke-Bottoms, toſs'd up in melted Bacon, moiſtened with Gravy, and ſimmered over a gentle Fire. When it is ready take off all the Fat, and thicken it with a Cullis of Veal and Ham; then take up your Pheaſant, let it be well drained; then diſh it, pour your Ragoo over it and ſerve it up hot.

SNIPES.

SNIPES.

To roaſt Snipes.

DRAW them or not, as you like them, but if they are drawn, put ſmall Onions into the Bellies of your Snipes, and while they are roaſting put Claret, Vinegar, Salt, Pepper, and Anchovy into the Dripping-pan; to which, when they are roaſted, add a little grated Bread and ſome Butter, ſhaking the whole well together, and ſo ſerve them up: If you do not draw them, then only take out the Guts, mince them very ſmall, and put them into Claret, with a little Salt, Gravy, and Butter; or you may make the Sauce thus: Having boiled ſome Onions, butter them, and ſeaſon them with Pepper and Salt, and put to them the Gravy of any freſh Meat.

Snipes *in Surtout.*

HAving a minc'd Meat ready done, of which you muſt make a Border in the Diſh your Surtout is to be ſerved in. Your Snipes being roaſted, make a Salmi, which put to cool before you put it into the Diſh; after which cover them with the Remainder of your Stuffing, which you colour with Eggs, and ſtrew over them Crumbs of Bread, put them into the Oven to get a good Colour, and ſerve it up hot.

To boil Snipes.

BOIL Snipes either in ſtrong Broth, or Water and Salt, take out the Guts, and chop them ſmall with the Liver, add ſome grated Bread, a little of the Broth, and ſome whole Mace, ſtew them together in ſome Gravy; then diſſolve the Yolks of a Couple

CURLEWS.

Curlews *potted.*

TRUSS them croſs legg'd, and cut off the Heads, or thruſt them through like a Woodcock; ſeaſon them with Pepper, Salt, and Nutmeg; gut them firſt, then put them in a Pot with two Pounds of Butter; cover them and bake them one Hour, then take them out, and when cool, ſqueeze out all the Liquor and lay them in your Pot, and cover them with clarified Butter.

WHEAT-EARS.

Potted Wheat-Ears.

THEY are *Tunbridge* Birds: Pick them very clean, ſeaſon them with Pepper and Salt, put them in a Pot, cover them with Butter, and bake them one Hour; take them and put them in a Colander to drain the Liquor away; then cover them over with clarified Butter, and they will keep.

QUAILS.

To roaſt Quails.

GET Quails, truſs them, ſtuff their Bellies with Beef Sewet and ſweet Herbs chopped well together; ſpit them on a ſmall Spit, and when they grow warm, baſte firſt with Water and Salt, but afterwards with Butter, and drudge them with Flour. For Sauce, diſſolve an Anchovy in Gravy, into which put two or three Shalots ſliced and boiled; add the Juice of two or three *Seville* Oranges

and

and one Lemon; diſh them in this Sauce, and garniſh with Lemon-peel and grated Manchet: Be ſure to ſerve them up hot.

A Fricaſey of Quails.

HAving toſs'd them up in a Sauce-pan with a little melted Bacon, ſome Muſhrooms, Truffles, and Morels, put in a Slice of Ham well beaten; let your Seaſoning be Salt, Pepper, Cloves, and a Bunch of ſavoury Herbs. If you have no Cullis, you may put in a little Flour, give it two or three Turns over the Stove, moiſten it with good Gravy, and add a Glaſs of Champaign; then ſet it to ſimmer over a ſlack Fire: When they are almoſt done, thicken the Ragoo with a good Cullis, but if you have none, let your Thickening be two or three Eggs well beaten up in a little Gravy or Verjuice.

Another Way.

SLIT your Quails along the Back, make a Farce with ſcraped Bacon, a little of the Lean of a Ham, one Truffle, ſome Fowls Livers, and the Yolk of a raw Egg, the whole minced and pounded together, and ſeaſoned with Salt, Pepper, Nutmeg, and ſavoury Herbs; farce your Quails with it, then garniſh the Bottom of a Stew-pan with Slices of Bacon and ſome of Veal over them; then lay in your Quails the Breaſts downwards; cover them with Slices of Veal and Ham, both ſeaſon'd, as well thoſe under them, as thoſe upon them, with Salt, Pepper, ſavoury Herbs, and Spices. Lay a Plate over the Meat, ſo as that it may touch it, and a Napkin all round the Plate, then cover the Stew-pan with its own Cover; ſet it over a gentle Fire, and ſtew it very ſoftly two Hours: The Moment before you ſerve, open the

Stew-

Stew-pan, take out the Slices of Veal and Bacon, and ſet your Quails over the Stove to brown them; when they are fine and brown, and the Liquor ſticks to the Stew-pan, take them up, and lay them in the Diſh in which you intend to ſerve them; take out all the Fat that remains in the Stew-pan, moiſten that which ſticks to it with half Broth, and half Gravy to looſen it, ſtrew in a little pounded Pepper, ſqueeze in the Juice of a Lemon, ſtrain the whole through a Sieve upon the Quails; ſo ſerve them.

A Pupton *of* Quails.

YOU muſt take, according to the Quantity you would make, ſome Veal, Beef Sewet, and Bacon, with a little Parſley and Liver, a little of the Lean of a Ham, and a few Muſhrooms; ſeaſon this with Salt, Pepper, Cloves, Nutmeg, ſavoury Herbs, and a Dozen Coriander Seeds pounded, add to this the Crumb of a *French* Roll ſoaked in Cream, and the Yolks of four or five raw Eggs; haſh the whole together, and pound it in a Mortar. Garniſh the Bottom and Sides of a large Sauce-pan with Slices of Bacon, and then farce, rubbing your Hand with beaten Egg to make the Farce lie the ſmoother. Then having made a Ragoo of Quails, lay them into the Sauce-pan, cover them with the ſame Farce, for fear the Sauce of the Ragoo ſhould get out, and rub the Farce over with beaten Egg; lay over ſome Bards of Bacon, then ſet it to bake with Fire under and over it. When it is enough done, turn it upſide down into the Diſh in which you intend to ſerve it; make a Hole in the Top of it, of the Size of a Crown Piece, pour in ſome Cullis or other, ſo ſerve it up for the firſt Courſe, either with Garniſhing or without.

To dreſs Quails à la Braiſe.

FARCE the Bellies of your Quails with a good Farce made of the Breaſt of a Capon, Beef Marrow, and the Yolks of raw Eggs, ſeaſoned with Salt, Pepper, and a little Nutmeg. Stew them in a Stew-pan, having firſt garniſhed the Bottom of it with Slices of Bacon and Beef, both beaten; place your Quails upon them, and put in a Piece of raw Ham, minced and ſeaſoned with Salt, Pepper, and a Bunch of ſavoury Herbs: Lay over them, in like Manner, ſome beaten Slices of Beef and Bacon: Cover your Stew-pan very cloſe, and put Fire over and under. While this is thus ſtewing, make a Ragoo of Veal or Lamb Sweetbreads toſſed up in Butter with Muſhrooms, Truffles, and Cocks Combs, put in the Quails a little before you ſerve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs beaten up in Cream: When you would ſerve them brown, moiſten the Ragoo with Gravy, and thicken with a Cullis of a good Ham and Veal, if you have not any Cullis of Partridges. Take the Quails out of the Ragoo, lay them in a Diſh, pour your Ragoo upon them, and ſerve them.

A Biſque of Quails *and other Fowls.*

YOU muſt truſs your Quails, and toſs them up in your Stew-pan 'till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of ſweet Herbs, ſome Cloves, and other Spices, with a good Slice of Beef well beaten, another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garniſh your Biſque with Veal Sweetbreads, Artichoke Bottoms, Muſhrooms, Truffles, Fricandos, and Cocks Combs, with the

Finiſh

Another Way.

THEY muſt be boiled with their Guts in them, in ſtrong Broth, or fair Water, and three or four whole Onions, Salt, and whole Mace: When they are boiled, make the Sauce of ſome thin Slices of Manchet, or grated Manchet in another Pipkin, and ſome of the Broth of the Woodcocks, put to it a Bit of Butter, the Guts and Liver mine'd; and having the Yolks of ſome Eggs diſſolv'd in Vinegar, and ſome grated Nutmeg, put it to the other Ingredients, and ſtir them together; diſh your Woodcocks on Sippets, pour the Sauce over them, with Slices of Lemon, Grapes, or Barberries, and run it over with beaten Butter.

To dreſs Woodcocks.

WHEN your Woodcocks are divided into four Pieces, lay by the Entrails to make a Thickening for your Sauce; then put your Quarters of Woodcocks into a Stew-pan, with Muſhrooms and Truffles ſliced, and Veal Sweetbreads, let theſe all be toſs'd up together with melted Bacon, and moiſtened with Beef Gravy, and a Glaſs or two of Wine, with Salt, white Pepper, and Cives. Let theſe ſtew together, and when they are almoſt enough, take off the Fat, put the Entrails you ſav'd into the Sauce to thicken it; or elſe you may thicken it with a Cullis of Woodcocks, or ſome other good Cullis. If you pleaſe you may put in a little Eſſence of Ham. Then diſh your Woodcocks, pour your Ragoo upon them, ſqueeze in the Juice of an Orange or Lemon, and ſerve them up to Table hot for firſt Courſe.

PLOVERS.

To boil Plovers.

YOU muſt flea off the Skins, but leave the Rumps and Legs whole with the Pinions, then mince the Fleſh raw with Beef Sewet, ſeaſon it with Salt, Pepper, Nutmeg, and ſavoury Herbs, alſo the Yolks of Eggs minc'd ſmall; mix all theſe well together, with the Bottoms of three Artichokes boiled, Cheſnuts roaſted and blanch'd, ſome Marrow and Skirrets boiled, and cut indifferently ſmall, according to the Bigneſs or Number of your Fowls; then fill the Skin of your Plovers with theſe, ſew up the Backs, put them into a Stew-pan with ſtrong Broth, White-Wine, Salt, large Mace, Marrow, the Quarters of boiled Artichokes, Cheſnuts, Barberries, Pears quartered, and ſome of the Meat made up in Balls, ſtew theſe with the Plovers; when all is thoroughly ſtew'd, ſerve it up on fine carv'd Sippets, broth it, and garniſh with Slices of Lemon, and whole Lemon-peel, run it over with beaten Butter, garniſh the Diſh with large Mace, Cheſnuts, and the Yolks of hard Eggs.

Plovers *Capucine, or* Larks.

TAKE four Hogs Ears, boil them tender, put a Piece of Force-Meat in the Ears, and likewiſe your Birds, with the Heads outwards; ſet them upright, the Tips of the Ears falling backwards; waſh them with Eggs, and crumb them, and bake them gently; haſh four others with Sauce-Robart, ſo ſerve them.

Larks *Pear Faſhion.*

YOU muſt truſs your Larks cloſe, and cut off the Legs and ſeaſon them with Pepper, Salt, Cloves, and Mace; then make a good Force-Meat with Sweetbreads, Morels, Muſhrooms, Crumbs, Egg, Parſley, Thyme, Pepper, and Salt, after which, put in ſome Sewet, and make it up ſtiff; then wrap up every Lark in Force-Meat, and make it pointed like a Pear, and ſtick one of the Legs a-Top; they muſt be waſhed with the Yolk of an Egg and Crumbs of Bread; bake them gently, and ſerve them without Sauce, or they will ſerve for a Garniſh.

Larks *in Shells.*

BOIL twelve Hen or Duck Eggs ſoft; take out all the Inſide, making a handſome Round at the Top; then fill half the Shells with paſſed Crumbs, and roaſt your Larks; put one in every Shell, and fill your Plate with paſſed Crumbs brown; ſo ſerve as Eggs in Shells.

E G G S.

To make Eggs *eat like Muſhrooms.*

GET ſix Eggs, and boil them hard, peel them, and cut them in thin Slices, put a Quarter of a Pound of Butter into the Frying-pan, and make it hot; then put in your Eggs, and fry them quick half a Quarter of an Hour; throw over them a little Salt, Pepper, and Nutmeg. For Sauce, take half a Pint of White-Wine, the Juice of a Lemon, a Shalot ſhred ſmall, a Quarter of a Pound of Butter, and ſtir it all together, and lay it on Sippets, and ſerve it.

Eggs

Eggs en Crepine.

HAving ſome raw Ham, Veal Sweetbreads, fat Livers, Truffles, and Muſhrooms, cut all into Dice, toſs them up in melted Bacon, moiſten the whole with Gravy, ſet it ſimmering for half an Hour; and then bind it with a Cullis of Veal and Ham. See that your Ragoo be well reliſhing and ſet a cooling. Take ten new laid Eggs, and divide the Whites from the Yolks; whip up the Whites to a Froth, and beat up the Yolks, either in a little Cullis or Cream; ſtrain them through a Sieve, and pour them into your Ragoo, together with the Whites, and mix the whole well together. Then take a flat-bottomed Sauce-pan, lay a Veal Caul in the Bottom of it, pour in your Ragoo, fold the the Caul down upon it, and bake it in an Oven. When it is enough, turn it upſide down into a Diſh, and ſerve it hot.

Another Time, inſtead of ſerving it dry, you may throw on it a Cullis of Veal and Ham, or a Ragoo of Muſhrooms.

Eggs à la Tripe.

BOIL them hard, take off the Shells, and cut them in Slices long-ways. Take a Bit of freſh Butter, put it in a Stew-pan, let it melt over a Stove, put in your Eggs, and toſs them up with ſhred Parſley, ſeaſon'd with Salt and Pepper: When they are enough, pour in a little Cream, and ſerve them warm in Plates or little Diſhes.

If you would not ſerve them with Cream, you may, while you are toſſing them up in the Sauce-pan, add a little ſhred Onion, and inſtead of the Cream, beat up two Yolks of Eggs, in a little Verjuice or Vinegar, and Water, thicken your Eggs with

it, and ſerve them as you do the others with Cream.

Fricaſey of Eggs.

TAKE eight Eggs, boil them hard, cut them into Quarters into a Pint of ſtrong Gravy, and half a Pint of White-Wine; ſeaſon with Cloves and a Blade of Mace, a little whole Pepper, and a little Salt; ſcald a little Spinage to make them look green, with a Pint of large Oyſters to lay round your Diſh; then put the Eggs in the Stew-pan, with a few Muſhrooms, and Oyſters, and roll up a Piece of Butter in the Yolk of an Egg and Flour, and ſhake it up thick for Sauce, and you may make Gravy Sauce if you pleaſe. Garniſh with criſp'd Sippets, Lemon, and Parſley. A Side-Diſh.

Eggs *with Anchovies.*

PRepare Eggs and break half of them into a Butter-diſh, ſet them over the Fire, diſſolve three Anchovies in three Spoonfuls of White-Wine, and pour into the Eggs; beat a Handful of Piſtaches in a Mortar; put half a Quarter of a Pint of Mutton Gravy, and your beaten Piſtaches into the Eggs, don't let the Eggs be too ſtiff; cut large Sippets, toaſt them, lay them in the Diſh, and the Eggs upon them by Spoonfuls, or you muſt diſh them with the Toaſts about them, on the Brims of the Diſh.

Eggs *poach'd with Anchovies.*

POACH your Eggs, lay them in a Diſh, trim them round with a Knife; melt ſome Butter with Anchovies, fry'd Flour, Salt, and Juice of Lemon; pour this upon them, and ſerve them.

To

To dreſs Eggs *with Bread.*

WHEN you have ſoak'd your Bread in Milk for two or three Hours, ſtrain it thro' a Sieve or fine Colander; then put in a little Salt, Sugar, Orange-Flower Water, Orange-peel grated, and candy'd Lemon-peel, ſhred very ſmall; then rub the Inſide of a Diſh with Butter, being a little heated, pour in your Eggs, and put Fire both at Top and underneath, to colour them.

To broil Eggs.

AFTER heating an Oven Peel red hot, blow off the Duſt, break the Eggs on it, and put them into a hot Oven, or brown them on the Top with a red hot Fire-ſhovel: When they are done, put them into a Diſh with ſome Gravy, Elder-Vinegar, and grated Nutmeg; or Vinegar, Pepper, Juice of Orange, and grated Nutmeg.

To dreſs Eggs *and Crawfiſh.*

FIRST make a Ragoo of Crawfiſh-Tails, Artichoke Bottoms, Truffles, and Muſhrooms, cut into Pieces, and toſs'd up in a Sauce-pan with a little Butter, and moiſtened with a little Fiſh-Broth; the whole being ſeaſon'd with Salt, Pepper, and a Faggot of ſweet Herbs, let it ſtand ſimmering for a Quarter of an Hour; then take off the Fat; put to it a Cullis of Crawfiſh; then take half a Score new laid Eggs, poach them in boiling Water, lay them in a Diſh, pour the Ragoo upon them, and ſerve them in little Diſhes.

Eggs *poach'd with Cream.*

POACH your Eggs with Butter in a Stew-pan; then take them out upon a Plate, and trim the Whites; then put to them ſome Cream with Sugar, and a little Salt, garniſh them as you pleaſe, and ſerve them up hot.

Or thus.

SWeeten a Quart of Cream with Sugar, put in three or four Zeſts of Lemon, and a Stick of Cinnamon; take half a Pound of ſweet Almonds, and twenty bitter ones, pounded in a Mortar, ſprinkled now and then with Milk, 'till they become a Paſte, then put them into the Cream, with the Yolks of fifteen Eggs; mix all theſe together, and ſtrain it two or three Times through a Sieve: Put it into a Diſh, ſet it over the Fire, cover it, and put Fire over it; when they are enough, ſet them by to cool, and ſerve them cold in Plates.

Another Way to dreſs Eggs.

TAKE four or five Eggs, and break them into a Diſh, put a Piece of Butter under and over them, and ſeaſon them with Pepper and Salt, and cover them with another Diſh; then put them over a Stove, or Chafing-Diſh, of Charcoal, and let them do hard or ſoft, according as you like.

Poach'd Eggs *and* Cucumbers.

WHEN you have got ſome Cucumbers, make a Ragoo of them thus. Pare the Cucumbers, cut them in Halves, take out the Seeds, ſlice them, and marinate them in Vinegar, Salt, Pepper, and an Onion or two ſlic'd; then ſtew them in a Pan with freſh Butter, 'till they are brown; then put to them a little Fiſh Broth, and let them

ſimmer

ſimmer for half an Hour; then skim off all the Fat, and add to them a Cullis of Crawfiſh, or other Fiſh. When you have this ready, poach your Eggs, one by one, in Butter, lay them in the Diſh; trim the Whites round with a Knife; pour your Ragoo upon them, and ſerve them up.

To farce Eggs.

GET a Couple of Cabbage-Lettuces, ſcald them with a few Muſhrooms, Parſley, Sorrel, Chervil; then chop them all very ſmall with the Yolks of hard Eggs, ſeaſoned with Salt and Nutmeg; then ſtew them in Butter, and, when they are enough, put in a little Cream, then pour them into the Bottom of a Diſh. Make another Farce with the Whites of your Eggs, ſweet Herbs, *&c.* giving them a Colour with a red-hot Fire-Shovel, and garniſh the Brim of your Diſh with them.

To dreſs Eggs *the* Burgundian *Way.*

POUND a Piece of red Beef with ſome beaten Cinnamon, Sugar, Macaroons, and a Slice of Lemon; then take half a Dozen Eggs, without the Tread, a little Salt and Milk, mix all well together, and ſtrain them through a Sieve; put it into a Diſh, ſet it over a Fire, and brown it with a red-hot Fire-Shovel.

To dreſs Eggs *after the* German *Way.*

AFTER you have broke your Eggs into a Diſh, put to them ſome Peaſe Soop, and ſet them over a Stove; mix the Yolks of two or three Eggs with a little Milk, and ſtrain them through a Sieve; then take away the Broth in which the Eggs were dreſs'd, and put the Yolks upon them, ſcrape ſome Cheeſe on them, and colour them with a red-hot Shovel.

To dreſs Eggs a la Huguenotte, *or the* Proteſtant *Way.*

HAving broke a Dozen Eggs, or more, as you pleaſe, beat them together, and put to them the Gravy of a Leg of Mutton, or roaſt Beef, ſtir and beat them well together over a Chafing Diſh of Coals, with a little Salt, ſqueeze in the Juice of Oranges, or Lemons; then put in ſome Muſhrooms, well boil'd and ſeaſoned; when your Eggs are well mixed with the Gravy, *&c.* take them off the Fire, keep them covered for ſome Time; then grate ſome Nutmeg over them, and ſerve them up.

To dreſs Eggs *the* Italian *Way.*

MAKE a Syrup with Sugar and a little Water, and, when it is ſomething better than half made, put the Yolks of Eggs in a Silver Spoon, one by one, and hold them in the Syrup to poach. Serve them up to the Table, covered and garniſhed with Piſtaches, Orange-Flowers, and Slices of Lemon-peel, boiled in the ſame Syrup, and ſprinkle a little Lemon-juice upon them.

To dreſs Eggs *with* Lettuce.

SCALD ſome Cabbage Lettuce in fair Water, ſqueeze them well; then ſlice them, and toſs them up with Butter, ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; then ſet them over a gentle Fire in a Sauce-pan with Butter, and let them ſtew for half an Hour: Then skim off the Fat, and add to them a Fiſh Cullis: Then lay them in Diſhes. Poach ſome Eggs in Butter, lay the Eggs upon the Lettuce, and ſerve them upon Plates.

To

To butter Eggs *the* Polonian *Faſhion.*

AFTER you have got half a Score Eggs, beat them, and, having ready ſome Bread ſoak'd in Gravy, beat them together in a Mortar, with ſome Salt; put this to your Eggs, and then add a little preſerv'd Lemon-peel, either cut into ſmall Slices, or ſhred ſmall, butter them, ſet them over a Chafingdiſh of Coals, and ſerve them on Sippets.

To dreſs Eggs *after the* Portugueze *Way.*

SOME Sugar being diſſolved in Orange-Flower Water, the Juice of two Lemons, and a little Salt, put into it the Yolks of Eggs, ſet it on the Fire, and ſtir it well with a Spoon. Let them boil, 'till the Eggs ſlip from the Side of the Diſh, then ſet them by to cool. Then dreſs them in the Form of a Pyramid, and garniſh with March-pane and Lemon-peel.

Another Way.

TAKE ſome Parſley, Leeks, and Onions, cut them ſmall, fry them in freſh Butter; when they are about half fried, put into them hard Eggs cut into Rounds, a Handful of Muſhrooms, well picked, waſh'd, and ſliced, and ſome Salt; fry all together, and when they are almoſt done, put in a little Vinegar; lay Sippets in the Diſh, and Slices of Lemon upon them; then pour in your Eggs, *&c.* and grate Nutmeg over them.

To dreſs Eggs *the* Spaniſh *Way; called* Wivos me Quidos.

BREAK a Dozen and half of new laid Eggs, mix them with Quarter of a Pound of Sugar, a Quarter of a Pint of Sack, a little Salt, and grated Nutmeg, and the Juice of an Orange; beat them all together very well; then ſet them over

over a gentle Fire, and keep them continually ſtirring 'till they begin to thicken: Then ſerve them up to Table in a Diſh, with toaſted Manchets dipp'd in the Juice of Oranges, White-Wine, or Claret, and ſcraped Sugar: Then ſprinkle over them ſome Juice of Orange.

To poach Eggs.

BOIL Water and Vinegar mix'd ogether, with ſome Cloves and Mace; when it is boiling break in your Eggs, and ſtir them about gently with a Slice, 'till the Whites be hardened; then take them up, and pare off what is not handſome; lay Sippets in a Diſh, ſoaked in the Liquor the Eggs were poached in, melt ſome Butter with a little Vinegar, and pour over them, and ſerve them hot.

Another Way.

GET half a Dozen new-laid Eggs, and the Fleſh of a Couple of Partridges, or other Fowl; mince the Fleſh as ſmall as you can, put it into a Diſh with a Ladleful of Mutton Gravy, in which you have diſſolved a Couple of Anchovies; ſeaſon it with beaten Cloves, Nutmeg, and Mace: Then ſet it a ſtewing over a Stove, or Chafing-Diſh; when it is half done, break in your Eggs one by one, ſlipping away the moſt Part of the Whites, and with the End of an Egg-ſhell, make a Place in your Meat, in which put your Eggs, which do round in Order; let them ſtew while the Eggs are enough, grate in Nutmeg, ſqueeze in the Juice of an Orange, garniſh with whole Onions, and ſerve it up hot.

To poach Eggs *with* Gravy.

WHEN you have poach'd Eggs, as before, having in Readineſs ſome good Gravy, heat over the Fire, ſeaſoned with Salt, Pepper, and a whole

a whole Leek; lay your Eggs in a Diſh, ſtrain your Gravy upon them through a Sieve, and ſerve them hot in little Diſhes or Plates.

To dreſs Eggs *with* Orange-Juice.

BEAT your Eggs well, ſqueezing in ſome Orange as you beat them; ſeaſon them with a little Salt; put ſome Gravy and Butter into a Sauce-pan, and your Eggs alſo, ſet them over a gentle Fire, and keep them continually ſtirring; when they are done, ſerve them up hot in a Diſh.

To dreſs Eggs *in Verjuice.*

LET your Eggs be beat well with a little Verjuice, then put to them Salt and Nutmeg; put them over the Fire with a little Butter, and when they are about as thick as Cream, ſerve them up.

To fry Eggs *as round as Balls.*

HAving a deep Frying-pan, and three Pints of clarified Butter, heat it as hot as for Fritters, and ſtir it with a Stick, 'till it runs round like a Whirl-pool; then break an Egg into the Middle, and turn it round with your Stick 'till it be as hard as a ſoft poach'd Egg, the Whirling round of the Butter will make it as round as a Ball; then take it up with a Slice, and put it into a warm Pipkin or Diſh, ſet it leaning before the Fire to keep hot; they will keep half an Hour, and yet be ſoft, ſo you may do as many as you pleaſe; you may ſerve them with fry'd or roaſted Collops.

To make artificial Eggs.

BOIL a Gallon of Milk in an earthen Pan 'till it comes to a Quart, keeping it continually ſtirring with a wooden Ladle; then put one third Part of it into a Diſh, and ſet it on the Fire again with ſome Rice, Cream, and a little Saffron, 'till it grows thick and pretty firm, then make it up into the Form of Yolks of Eggs, keeping them luke-warm; then take the Milk you ſet by, and with that fill up ſome Egg-ſhells that you have open'd, waſh'd and topp'd, and put your artificial Yolks into the Shells, and a little Almond Cream, and Orange-Flower-water on the Top: Theſe are uſually ſerv'd up on a ruffled Napkin, and are eaten in the Time of Lent.

To make an Egg *as big as Twenty.*

PART the Yolks from the Whites of twenty Eggs, ſtrain the Yolks by themſelves, and the Whites by themſelves, boil the Yolks in a Bladder, in the Form either of an Egg or Ball; when they are boiled hard, put the Ball of Yolks into another Bladder, and the Whites round about it, and bind it up oval or round, and boil it. Theſe Eggs are us'd in Grand Sallads.

If you pleaſe you may add to the Yolks of the Eggs Ambergreeſe, Muſk, grated Biſkets, candy'd Piſtaches and Sugar; and to the Whites, Muſk, Almond-paſte, beaten Ginger, and the Juice of Oranges, and ſerve them up with Butter, Almond Milk, Sugar and Juice of Orange.

Eggs *with Roſe-Water.*

LET your Eggs be temper'd with Roſe-Water, Salt, beaten Cinnamon, Macaroon, and Lemon-peel, boil them with clarify'd Butter in a Pan over

over a gentle Fire; when they are enough, ice them over with Sugar and Orange-flower, or Roſe-water, and, when you ſerve them up, put ſome Lemon-juice and the Kernels of Pomegranate to them.

To dreſs Eggs *hard.*

SOME Butter being put into a Diſh with Vinegar and Salt, ſet it over a Chafing-Diſh; when the Butter is melted, put in two or three Yolks of hard Eggs, diſſolve them in the Butter and Vinegar for the Sauce; then having other hard Eggs ready, cut them in Halves or Quarters, lay them in the Sauce, and grate over them ſome Nutmeg, and the Cruſt of white Bread.

Artificial Eggs au Miroir.

FILL the Bottom of a Plate with Cream, and let it boil with Butter, covered with a Lid, having Fire upon it; when it grows firm take it off the Fire, make hollow Places with a Spoon, and fill them with artificial Yolks as above; make a Sauce with Butter, Salt, Pepper, Nutmeg, a little Vinegar, and ſome ſweet Herbs, chopp'd very ſmall, and pour it in hot upon the Eggs.

Eggs *in Moonſhine.*

HAving broke your Eggs into a Diſh upon ſome Butter and Oil, either melted or cold, ſtrew ſome Salt on them, and ſet them over a Chafing-diſh of Coals, but make not the Yolks too hard; and, while they are doing, cover them, and make a Sauce of an Onion cut into round Slices, and fry'd in good Oil or Butter; then put a little Ver-juice, Salt, and grated Nutmeg to them, and ſerve them up.

roaſted, baſte it with Butter. For Sauce, take melted Butter, and a little Bit of Winter Savoury.

Another Way.

AFTER having larded him with Bacon, make a Pudding of grated Bread, the Heart and Liver parboil'd, and chopp'd ſmall, with Beef Sewet, and ſweet Herbs, mixed with Marrow, Cream, Nutmeg, Salt, Pepper, and Eggs; ſow up his Belly, and roaſt him. When it is done, for Sauce, draw up your Butter with Cream, or Gravy, and Claret.

Another Way.

IT muſt be baſted with ſtale Beer, 'till the Blood is waſhed off, then empty the Pan; put into it ſome Cream, a Bit of Anchovy, ſome fat Bacon, a little Onion, and baſte it with this 'till it is enough: Then take a little Butter, ſome of the Liquor out of the Pan, and mix it for Sauce. You may put the Pudding as above in the Belly of it.

To fry a Hare.

LAY it on a Gridiron, and when it is hot through, quarter it, and fry it with Hog's Lard. For the Sauce, toaſt Bread, ſoak it in Beef-broth and White-Wine, put in ſome beaten Ginger and Cloves, and ſtrain it; add a little Verjuice; and ſerve it up with Butter, Sugar, Muſtard, and the Juice of Lemon. Garniſh the Diſh with Greens and Slices of Lemon.

To baſh a Hare.

CASE and draw your Hare, cut it in Pieces, waſh them in Water and Claret, ſtrain the Liquor, and parboil your Pieces of Hare: Lay them in a Diſh with the Head, Legs, and Shoulders whole; divide the Chine into ſeveral Parts; put in ſome of the Liquor in which you parboil'd it, add to it two or three ſlic'd Onions, ſet them a ſtewing over a gentle Fire between two Diſhes, 'till it is tender; add ſome Nutmeg, Mace, and beaten Pepper; lay Sippets, and garniſh with Barberries and Lemon, and ſerve it up.

Another Way to roaſt a Hare.

SHRED the Marrow of an Ox Marrow-bone, with an Onion, a Shalot, Savoury, Thyme, and Parſley, very ſmall; ſeaſon with Salt and Nutmeg; roll theſe up in a Piece of Butter, and put it into the Hare's Belly; ſpit it, and baſte it for the firſt time with Cream, but afterwards with Butter; make a Sauce of Claret, with an Anchovy, a Blade of Mace, and melted Butter very thick. When the Hare is roaſted enough, take it up, take the Pudding out of its Belly, and waſh it all over with Butter, and ſerve it up.

To roaſt a Hare *with her Skin.*

TAKE out the Bowels, wipe the Inſide dry with a clean Cloth, make Stuffing as directed in the foregoing Receipt, put it in the Belly; when the Hare is near enough, flea off the Skin, drudge it with grated Bread, Flour, and Cinnamon pretty thick, and froth it up; make a Sauce for it of Claret, Vinegar, Ginger, Cinnamon, Barberries, and a little Sugar; lay the Hare on the Sauce, garniſh with Lemon and Parſley, and ſerve it up.

To roaſt a Hare *another Way.*

LARD the Hare with ſmall Lardoons, take grated Bread, Eggs, grated Nutmeg, Sugar, and Currants, add a little Salt, and beaten Cinnamon; you may add a little Cream; make all theſe into a Pudding, put it into the Hare's Belly, ſpit and roaſt it; for this Veniſon Sauce is proper.

To dreſs a Hare *the* Swiſs *Way.*

YOU may cut the Hare into Quarters, lard them, put them into a Stew-pan with good Broth, and a little Wine, ſeaſon with Salt, Pepper, and Cloves; while they are ſtewing, toſs up the Blood and Liver, with a little Flour, in a Sauce-pan, put in ſome Capers, ſton'd Olives, and a Drop of Vinegar, and ſerve it up.

To ſtew a Hare *the* French *Way.*

TAKE a Hare, caſe it, and waſh it, cut Slices of Veal or Pork of about two Fingers thick, put them, with the Hare, into an earthen Pipkin, with Onions fried in Hog's Lard, half cover it with Beef Broth, and ſtew it over a gentle Fire, and, as the Liquor waſtes, put in more Broth; toaſt ſome Bread well, parboil the Livers of half a Dozen Fowls, ſteep them in ſome Beef-Broth, ſeaſoning it with Salt, long Pepper, Nutmeg, Cloves, and Cinnamon, add to it a little Claret and Vinegar, ſtrain theſe, and put the Liquor into the Hare as it ſtews; when they are ſtew'd enough, diſh them up.

Hare *jugged.*

YOU muſt cut it into Pieces, half lard them, and ſeaſon them; then have a Jug of Earth with a large Mouth, put in your Hare with a Fag-

got

got of Herbs, and two Onions ſtuck with Cloves, cover it down cloſe, that nothing gets in, and boil it in Water three Hours, then turn it out and ſerve away.

Hare *Civet*.

YOU muſt bone it, and take out all the Sinews, then cut one half in thin Slices, the other half in Pieces an Inch thick; fry them off quick Collop Faſhion, and put in ſome thick Gravy, and Muſtard, and Elder Vinegar; ſtove it tender, and thick as Cream, ſo ſerve away with the Head whole in the Middle.

RABBITS.

Rabbits *Portugueſe*.

GET ſome Rabbits, truſs them Chicken Faſhion, and lard them; the Head muſt be cut off, and the Rabbit turned with the Back upward, and two of the Legs ſtripp'd to the Claw End, and ſo truſſed with two Skewers; then lard them, or roaſt or boil them with Spinage, Cauliflowers, and Bacon, as Chickens.

A Rabbit *with* Onions.

WHEN you have truſs'd your Rabbits cloſe, waſh them very well, then boil them off white; boil your Onions by themſelves, changing the Water two or three Times; then let them be thoroughly ſtrained, and chop them, and butter them very well; put in a Gill of Cream, ſerve your Rabbits, and cover them over with Onions.

Young Rabbits a la Saingaraz.

LARD your Rabbits, and ſpit them; which being done, fry a little Bacon, put in ſome Flour, mixed together, with Slices of Ham, beaten flat; adding a Bunch of ſweet Herbs and good Gravy, not ſalt. Let it ſtew, and when ready, thicken your Sauce with Cullis, putting in it a little Vinegar. Your Rabbits being roaſted, cut them in four, put over them your aforeſaid Ragoo of Ham, take off the Fat, and ſerve it up hot for a firſt Courſe.

Rabbits *Surprize.*

ROAST off two or three half grown Rabbits, according to the Bigneſs of your Diſh; cut off the Heads cloſe by the Shoulders, and the firſt Joints; then take out all the lean Meat from the Back Bones, and cut it, and toſs it up in ſix or ſeven Spoonfuls of Milk or Cream, with the Bigneſs of half an Egg of Butter, grated Nutmeg, Pepper, and Salt; thicken it with a little Duſt of Flour, to the Thickneſs of a good Cream, then boil it, and ſet it to cool; then take the like Quantity of Forced-Meat, and toſs it up likewiſe, and place it all round each of the Rabbits, leaving a long Trough in the Back open, that you think will hold the Meat you cut out with the Sauce; then cover it with the ſame Forced-Meat, ſmoothed, as well as you can, with your Hand and a raw Egg, ſquare at both Ends, throw on them a little grated Bread; then butter a Mazarine, or Patty-pan, and take them from your Dreſſer, where you formed them, and place them on it. Bake them three Quarters of an Hour before you ſerve them, 'till they are of a fine brown Colour: Let your Sauce be Butter, Gravy, and Lemon, and your Garniſhing ſliced Orange

Orange and fried Parſley; ſo ſerve it for the firſt Courſe.

To boil Rabbits.

GET ſome Rabbits, truſs them for boiling, lard them with Bacon, then boil them quick and white: For the Sauce, take the boiled Liver, ſhred it with fat Bacon, and toſs theſe up together in ſtrong Broth, with White-Wine and Vinegar, Mace, Salt, Nutmeg, and Parſley minced, Barberries, and drawn Butter; lay your Rabbits in a Diſh, and pour it all over them, and garniſh with ſliced Lemon and Barberries.

Another Way.

PRICK the Rabbits down to their Shoulders, gathering up their Hind Legs to their Bellies, lard them with Bacon, if you pleaſe, and boil them white; when they are boiled, take their Livers and mince them ſmall, with fat Bacon boil'd; then put to it White-Wine, ſtrong Broth, and Vinegar, all together about half a Pint, boil theſe with ſome whole Mace, ſome Barberries, and a little minc'd Parſley, put to theſe a Ladleful of drawn Butter; diſh your Rabbits on Sippets, pour your Sauce over them, garniſh the Diſh with Barberries and Slices of Lemons.

An Eſclope *of* Rabbits.

GET ſome Rabbits, cut them in Quarters, and ſtew them *à la Braiſe*, as you do ſeveral other Things. Then make a Ragoo of Veal Sweetbreads, Fowls Livers, Cocks Combs, Morels, Muſhrooms, and Truffles: Toſs them all up together in a Sauce-pan, with melted Bacon; moiſten it with Gravy, and let it ſimmer half an Hour, then take the Fat clean off, and bind it with a Cullis of Veal and Ham;

Ham: Take up your ſtewed Rabbits, and put them into your Ragoo, where let them lie 'till they are cold: Raiſe a Pye of thin Paſte, and put your cold Ragoo and Rabbits in it, cover it with a Lid of the ſame Paſte, and turn down the Edges, that the the Top may be as plain as the Bottom; ſo ſet it into the Oven: When it is baked, turn it upſide down into the Diſh, make a Hole in it to ſee if it be dry, and if it be pour in ſome good Cullis, and ſerve it hot for the firſt Courſe.

We make Eſclopes of all Sorts of Fowls tame and wild, firſt ſtewed *à la Braiſe* with Ragoos, in the ſame Manner as this of Rabbits.

To bake Rabbits.

FIRST lay by the Livers, divide the Rabbits into Quarters, lard them with large Lardoons of Bacon well ſeaſoned, and with lean Ham; lay Bards of Bacon all over the Bottom of a Stew-pan, and upon them Slices of Veal, ſeaſon'd with Salt, Pepper, Spices, ſlic'd Onions, ſweet Herbs, Cives, Parſley, Parſnips, and Carrots; lay your Quarters of Rabbits upon theſe, and then lay the ſame Roots and Seaſoning over them, that you did under them, lay Slices of Veal, and cover all over with Bards of Bacon; then either bake them in an Oven, or under a baking Cover; while they are baking, make a Cullis as follows: Cut Slices of Veal and Bacon, beat them, lay them in the Bottom of a Sauce-pan, put to them Carrots, Parſnips, and Onions ſliced; let it ſtand over a moderate Fire, and when it begins to ſtick to the Bottom of the Sauce-pan, moiſten it with a little melted Bacon, drudge it with Flour, ſtir it all together; then put to it a little Gravy, and a little ſtrong Broth, and three or four Cloves, ſome whole Cives, a little Parſley, Muſhrooms and Truffles cut in Pieces, and ſome Cruſts of Bread; let all theſe ſimmer together; then pound

pound the Livers of the Rabbits in a Mortar, and put to them a little of the Liquor of the Cullis, and then put them into a Cullis; when they have ſimmer'd a little, ſtrain all through a Sieve; your Rabbits being baked, drain them, put them into your Cullis, ſet them over the Fire, and give them a Simmer or two; then diſh them, pour your Cullis upon them, and ſerve them up hot for a firſt Courſe.

To bake Rabbits *with Slices of* Bacon.

HAving laid by the Livers of your Rabbits, cut them into Quarters, and lard them with large Lardoons of Bacon, well ſeaſoned, and with the Lean of a Ham; then lay in the Bottom of a Stew-pan Bacon, and Slices of Veal, ſeaſon'd with Salt, Pepper, ſlic'd Onions, and ſweet Herbs; add alſo, Cives, Parſley, Carrots, and Parſnips ſlic'd; then lay in the Quarters of Rabbits, lay over them the ſame Seaſoning you did under them, with Slices of Carrots, Parſnips, Veal, and Bards of Bacon; then either ſet them into an Oven, or under a Baking-Cover, with Fire both over and under them; then make a Ragoo called *Saingaraz*, thus, cut ſome Slices of Gammon of Bacon, beat them well, toſs them up with a little melted Bacon and Flour, put to them ſome good Gravy, without any Salt in it, and a Bunch of ſweet Herbs; let all theſe ſtew together; then put in a little Vinegar, and bind the Sauce with a good Cullis; when your Rabbits are bak'd enough, take them out of the Pan, lay them to drain; then put to them the *Saingaraz*, and let them ſimmer in it for a little while; diſh them, pour the *Saingaraz* over them, and ſerve them up to Table for a firſt Courſe.

You may alſo bake Rabbits with Ragoos of Cucumbers, and of Endive.

To

To bake Rabbits *with* Muſhrooms *or* Truffles.

TAKE your Rabbits, cut them into Quarters, lay by the Livers, lard your Quarters with large Lardoons of Bacon well ſeaſoned, and with the Lean of a Ham of Bacon; garniſh the Bottom of a Stew-pan with Bards of Bacon and Slices of Veal, ſeaſoned with Salt, Pepper, Spices, ſweet Herbs; add alſo ſlic'd Onions, Cives, Parſnips and Carrots ſliced, and Parſley; lay in your Quarters of Rabbits upon theſe, and lay the ſame Seaſoning over as you did under, covering with Slices of Onions, Carrots, Parſnips, Veal, and Bards of Bacon; then bake it in an Oven, or in a Baking-pan, between two Fires, the one over, and the other under it; then toſs ſome Muſhrooms or Truffles up in a Sauce-pan, with a little melted Bacon, put in a little Veal Gravy, and a little Eſſence of Ham to moiſten them; then skim off all the Fat, and put in a good Cullis to bind them; when your Rabbits are enough, take them up, lay them a draining, then put them in this Ragoo, and let them ſimmer for a while; then diſh them, pour your Ragoo upon them, and ſerve them up hot for the firſt Courſe.

To dreſs Rabbits *in a* Caſſerole.

DIVIDE your Rabbits into Quarters, lard them with thick Lardoons of Bacon, fry them with Lard or Butter; then put them into an earthen Pipkin, and ſtew them in good Broth, ſome White-Wine, Salt, Pepper, a Bunch of ſweet Herbs, fried Flour and Orange.

To haſh Rabbits.

GET ſome Rabbits, waſh them, pick the Fleſh from off the Bones, and mince it ſmall, add to it a little good Mutton Broth, a Shalot or two, a little

little Nutmeg grated, and a little Vinegar, ſtew'd together; put in a good Piece of Butter, a Handful of ſhred Parſley, ſerve it upon Sippets, garniſhed with Slices of Lemon.

To roaſt Rabbits.

DON'T ſpit them Back to Back, but skewer them up Side to Side; while they are roaſting, boil ſome Parſley, mince it, and likewiſe the Livers very ſmall, and mix them with melted Butter; when they are enough, diſh them, pour the Sauce over them, and ſerve them up.

Or elſe make your Sauce with the Liver minc'd with ſome Bacon and Beef-Sewet, Thyme, Parſley, ſweet Marjoram, and Winter Savoury, ſhred ſmall, with the Yolks of hard Eggs minc'd; let all theſe be boil'd in ſtrong Broth and Vinegar; then put to it drawn Butter, grated Nutmeg, and a little Sugar, garniſh with Slices of Lemon.

To dreſs Rabbits a la Saingaraz.

LARD your Rabbits, and roaſt them; then cut ſome Slices of Gammon of Bacon, beat them well, and toſs them in a Stew-pan, with melted Bacon and a little Flour; put to them ſome good Gravy, without Salt, and a Faggot of ſweet Herbs; ſtew all theſe together, then add a little Vinegar, and thicken with ſome good Cullis; quarter the Rabbits, diſh them, take the Fat off the Slices of Bacon, lay them upon your Rabbits, pour the Sauce over them, and ſerve them up to Table hot.

To roaſt Rabbits *with a Farce in their Bodies.*

TAKE a Couple of Rabbits, parboil them, cut off their Heads, and firſt Joints of their Legs; make a Farce for them of their Livers minc'd with a Muſhroom, a Truffle, a few Cives and ſome Parſley minc'd, and ſeaſon'd with Salt, Pepper, and Nutmeg, add a good Handful of ſcraped Bacon; then pound all together in a Mortar, and having ſtuff'd the Bellies of the Rabbits with ſome of this Farce, skewer them together, and lard them with lean Ham, fat Bacon, and Slices of Veal, wrap them up in Paper, ſpit and roaſt them; when they are enough, put ſome Cullis or Eſſence of Ham in a Diſh, take off the Bards of Bacon, diſh them, and ſerve them up hot for a firſt Courſe.

To ſtew Rabbits.

GET two or three Rabbits, boil them 'till they are half enough, cut them into Pieces in the Joints, and cut the Meat off from the Bone in Pieces, leaving ſome Meat on the Bones; then put Meat and Bones into a good Quantity of the Liquor in which the Rabbits were parboil'd, ſet it over a Chafing-diſh of Coals, between two Diſhes, and let it ſtew, ſeaſon with Salt, and groſs Pepper, and then put in ſome Oil; and before you take it off the Fire, ſqueeze in ſome Juice of Lemon; when it has ſtew'd enough, ſerve up all together in the Diſh.

To ſtew Rabbits *the* French *Way.*

DIvide your Rabbits into Quarters, lard them with pretty large Lardoons of Bacon, fry them, ſtew them in an earthen Pan with ſtrong Broth,

Broth, White-Wine, Salt, Pepper, a Faggot of ſweet Herbs, fry'd Flour and Orange.

SAUCES *for* POULTRY.

Sauce *for a Hare.*

TAKE half a Pint of Red-Wine, and a little Oyſter-Liquor, and put to it ſome good Gravy, and a large Onion ſtuck with Cloves, and ſome whole Cinnamon, and Nutmeg, cut in Slices; then let it boil 'till the Onion is boil'd tender; then take out the Onion and whole Spice, and put to it three Anchovies, and a Piece of Butter, ſhake it up well together, and ſend it to the Table.

To make a Sauce *for Green Geeſe, or for young Ducks.*

GET half a Pint of the Juice of Sorrel, and a little White-Wine, a little grated Nutmeg, and a little grated Bread, let it boil a Quarter of an Hour, and put to it as much Sugar as will ſweeten it; if you pleaſe, you may put in a few ſcalded Gooſeberries, or Grapes, and a Piece of Butter, ſhake it up thick, and put it to the Geeſe being roaſted. This Sauce is proper for Chickens.

Sauce *for Land Fowl.*

BOIL Prunes, and ſtrain a little Pulp into a little of the Blood of the Fowl, then put in a little Ginger and Cinnamon powder'd; put in alſo a little Sugar, and boil them to a pretty Thickneſs, and ſerve it in a Diſh with the Gravy of the Fowl.

Sauce

3. Gravy, Claret, and an Onion ſtewed together with a little Salt.

4. Vine Leaves roaſted with the Pigeons, minced and put in Claret and Salt, boiled together, ſome Butter and Gravy.

5. Sweet Butter and Juice of Orange, beat together and made thick.

6. Minced Onions boiled in Claret almoſt dry; then put to it Nutmeg, Sugar, Gravy of the Fowl, and a little Pepper.

7. Or Gravy of the Pigeons only.

Sauces *for all Manner of roaſt* Land Fowl, *as*, Turky, Buſtard, Peacock, Pheaſant, Partridge, *&c.*

1. SLICED Onions being boiled, ſtew them in ſome Water, Salt, Pepper, ſome grated Bread, and the Gravy of the Fowl.

2. Take Slices of White Bread, and boil them in fair Water with two whole Onions, ſome Gravy, half a grated Nutmeg, and a little Salt; ſtrain them together through a Strainer, and boil it up as thick as Water-Gruel; then add to it the Yolks of two Eggs diſſolved, with the Juice of two Oranges.

3. Take thin Slices of Manchet, Gravy of the Fowl, ſome ſweet Butter, grated Nutmeg, Pepper, and Salt, ſtew all together, and being ſtewed, put in a Lemon ſliced with the Peel.

4. Onions ſliced and boiled in fair Water, and a little Salt, and a few Bread Crumbs, beaten Pepper, Nutmeg, three Spoonfuls of White-Wine, and ſome Lemon-peel finely minced and boiled all together; being almoſt boiled, put in the Juice of an Orange, beaten Butter, and the Gravy of the Fowl.

5. Stamp ſmall Nuts to a Paſte, with Bread, Pepper, Saffron, Cloves, the Juice of an Orange, and

and ſtrong Broth, ſtrain and boil them together very thick.

6. Quince, Prunes, Currants, and Raiſins boiled, muskified Bisket, ſtamped and ſtrained, with White-Wine, Roſe-Vinegar, Nutmeg, Cinnamon, Cloves, Juice of Oranges, and Sugar, boil it not too thick.

7. Take a Manchet, pare off the Cruſt, and ſlice it, then boil it in fair Water, and being ſomewhat thick, put in ſome White-Wine, Wine Vinegar, Elder Vinegar, Sugar, and Butter.

8. Almond Paſte and Crumbs of Manchet, ſtamp them together with ſome Sugar, Ginger, and Salt, ſtrain them with Grape-Verjuice and Juice of Oranges; boil it pretty thick.

Fowls, Rabbits, *&c. when in Seaſon.*

In *January*, *February*, and *March*, Turky-Poults, Green Geeſe, Ducklings, ſmall Fat-Chickens, ſome Pigeons, tame ſucking Rabbits, Pheaſants, and Partridges with Eggs are in Seaſon. And,

In *March*, Leverets, wild Pigeons, and wild Rabbits.

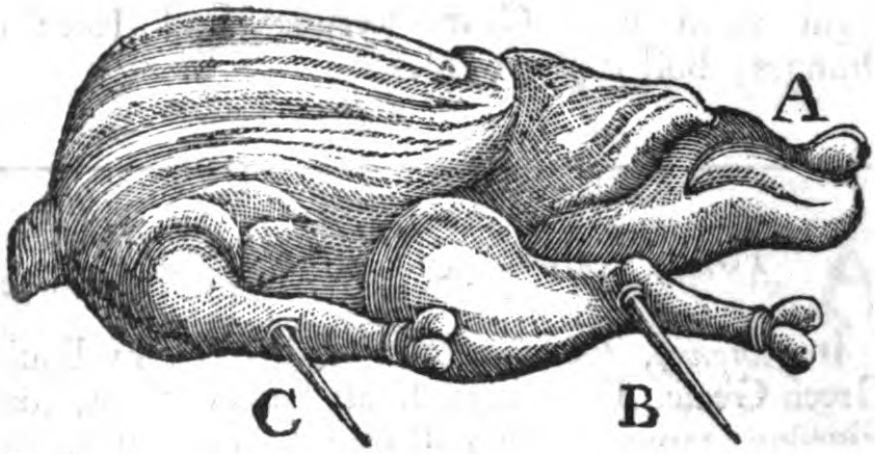
In *April*, *May*, and *June*, the Chickens come to be large Fowls, ſo that Turkies, Geeſe, Ducks, and Fowls are in Seaſon all the Year.

In *July* and *Auguſt*, wild Ducks, that had ſhed their Feathers, which are call'd Flappers, or Moulters, come very fat; and at the latter End of the Year moſt Sort of Fowls, both Wild and Tame, are good, and in Seaſon, as Swans, Buſtards, wild Geeſe, Brand Geeſe, wild Ducks, Teal, Widgeons, Shufflers, Penteals, Eaſterlings, Heathcocks, Snipes, Plovers, Larks, Quails, Black-Birds, Woodcocks,

Thruſhes, Feldfairs, Pheaſants, Partridges, Bittern, Geeſe, tame Ducks, Cock Turkies, and Hen Turkies, Capons, Virgin Pullets, and Hens with Egg, and Chickens, likewiſe Hares and Rabbits.

Note, That the Cock Turky is out of Seaſon after *Chriſtmas*, but the Hen continues in Seaſon 'till *Eaſter*, and is with Egg all the Spring.

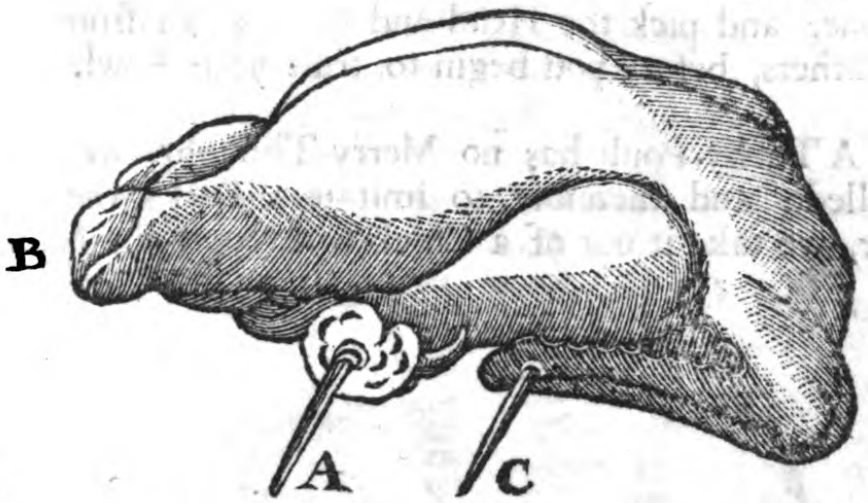
The Manner of truſſing a Gooſe.



A Gooſe has no more than the thick Joints of the Legs and Wings left to the Body; the Feet and the Pinions being cut off, to accompany the other Gibblets, which conſiſt of the Head and Neck, with the Liver and Gizzard. Then at the Bottom of the Apron of the Gooſe A, cut an Hole, and draw the Rump through it; then paſs a Skewer through the ſmall Part of the Leg, through the Body, near the Back, as at B, and another Skewer through the thinneſt Part of the Wings, and through the Body, near the Back, as at C, and it will be right.

The

The Manner of truſſing a Chicken *like a* Turky-Poult, *or of truſſing a* Turky-Poult.



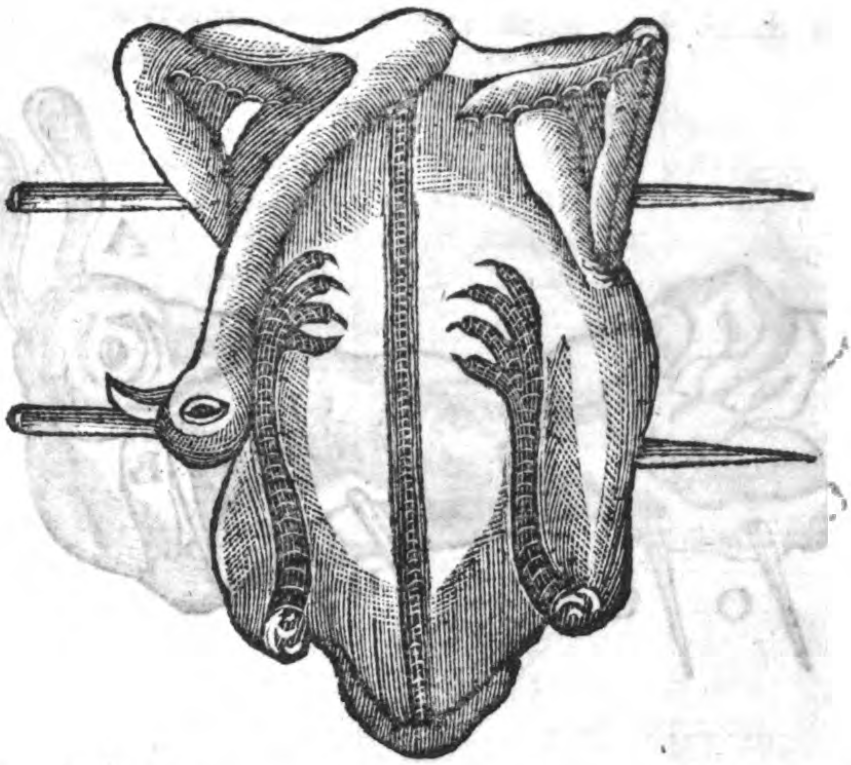
AFTER you have got a Chicken, cut a long Slit down the Neck, on the Fore Part; then take out the Crop and the Merry-Thought, as it is called; then twiſt the Neck, and bring it down under the Back, 'till the Head is placed on the Side of the left Leg; bind the Legs in, with their Claws on, and turn them upon the Back. Then, between the Bending of the Leg and the Thigh, on the right Side, paſs a Skewer through the Body of the Fowl; and when it is through, run the Point through the Head, by the ſame Place of the Leg as you did before, as at A: You muſt likewiſe pull the Rump B through the Apron of the Fowl. *Note*, The Neck is twiſted like a Cord, and the Bony Part of it muſt be quite taken out, and the Under-Jaw of the Fowl taken away; neither ſhould the Liver and Gizzard be ſerved with it, tho' the Pinions are left on. Then turn the Pinions behind the Back, and paſs a Skewer through the extreme Joint, between the Pinion and the low-

er Joint of the Wing, through the Body, near the Back, as at C, and it will be fit to roaſt in the faſhionable Manner.

N. B. Always mind to beat down the Breaſt-Bone, and pick the Head and Neck clean from the Feathers, before you begin to truſs your Fowl.

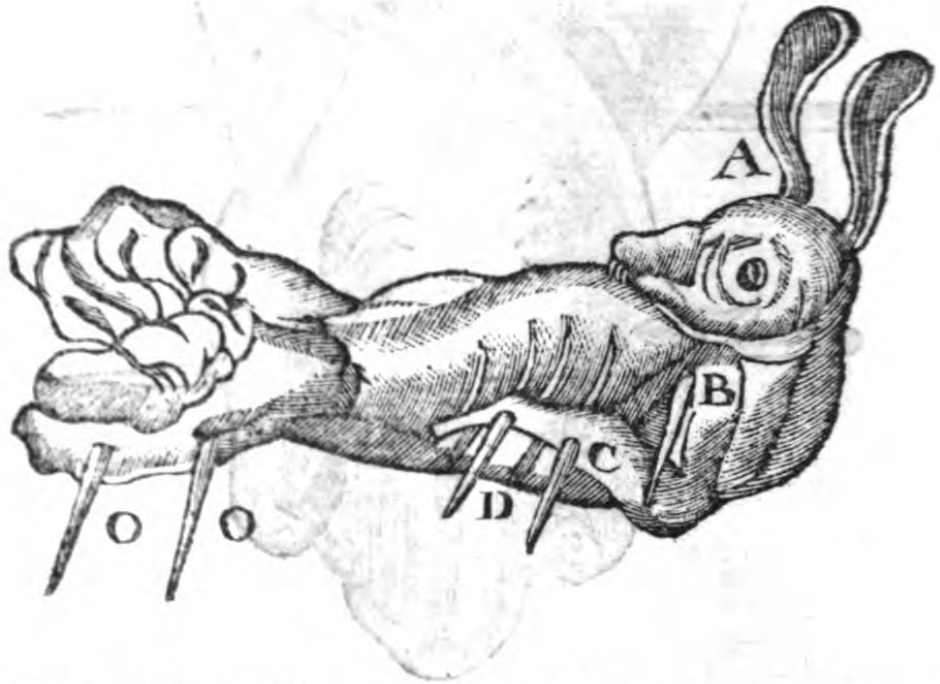
A Turky-Poult has no Merry-Thought, as it is called; and therefore, to imitate a Turky the better, we take it out of a Chicken through the Neck.

THE



THE above FIGURE ſhews the Manner how the Legs and Pinions will appear when they are turned to the Back; as alſo, the Poſition of the Head and Neck of the Chicken or Turky-Poult.

The Manner of truſſing an Hare *in the moſt faſhionable Way.*

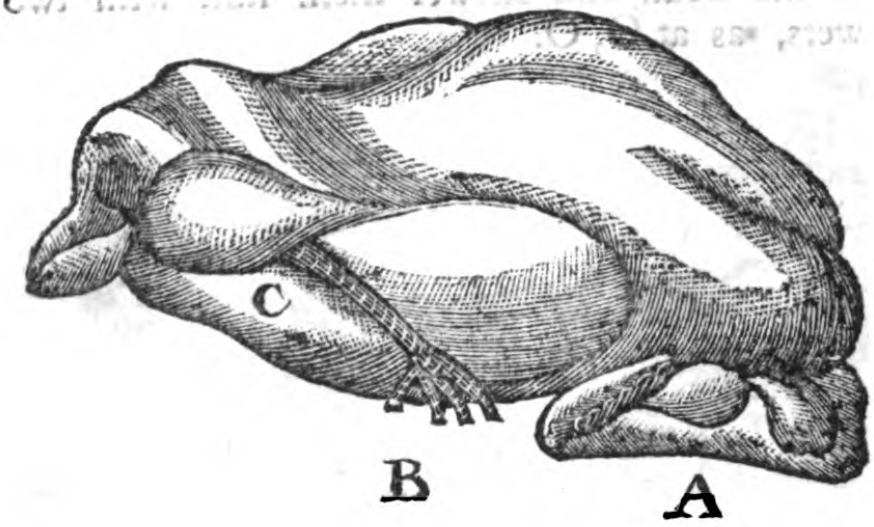


CASE an Hare, and in caſing it, juſt when you come to the Ears, paſs a Skewer juſt between the Skin and the Head, and by Degrees raiſe it up 'till the Skin leaves both the Ears ſtripp'd, and then take off the reſt as uſual. Then give the Head a Twiſt over the Back, that it may ſtand as at A, putting two Skewers in the Ears, partly to make them ſtand upright, and to ſecure the Head in a right Poſition; then puſh the Joint of the Shoulder Blade up as high as may be, towards the Back, and paſs a Skewer between the Joints, as at B, through the Bottom Jaw of the Hare, which will keep it ſteady; then paſs another Skewer through the lower Branch of the Leg at C, through the Ribs, paſſing cloſe by the Blade Bone,

Bone, to keep that up tight, and another through the Point of the ſame Branch, as at D, which finiſhes the upper Part. Then bend in both Legs between the Haunches, ſo that their Points meet under the Scut, and skewer them faſt, with two Skewers, as at O, O.

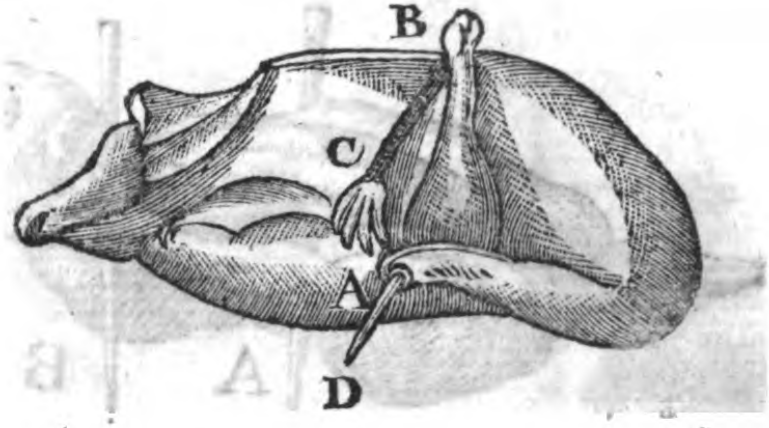
The

The Manner of truſſing a Fowl *for Boiling.*



YOU muſt, when it is drawn, twiſt the Wings 'till you bring the Pinion under the Back; and you may, if you will, encloſe the Liver and Gizzard, one in each Wing, as at A, but they are commonly left out. Then beat down the Breaſt Bone, that it does not riſe above the fleſhy Part; then cut off the Claws of the Feet, and twiſt the Legs, and bring them on the Outſide of the Thigh towards the Wing, as at B, and cut an Hole on each Side the Apron, juſt above the Sideſman, and put the Joints of the Legs into the Body of the Fowl, as at C: So this is truſſed without a Skewer.

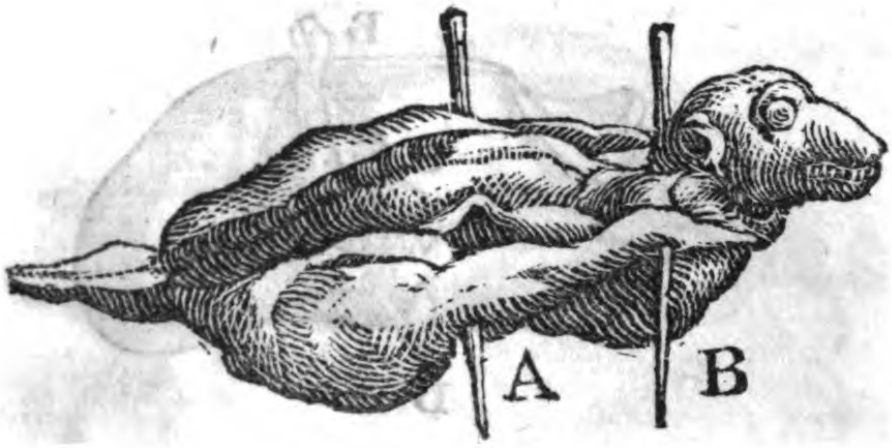
The Manner of truſſing an Eaſterling.



A Duck, an Eaſterling, a Teal, and a Widgeon, are all truſſed in the ſame Manner. Draw it, and lay aſide the Liver and Gizard, and take out the Neck, leaving the Skin of the Neck full enough to ſpread over the Place where the Neck was cut off. Then cut off the Pinions at A, and raiſe up the whole Legs, 'till they are upright in the Middle of the Fowl B, and preſs them between the Stump of the Wings and the Body of the Fowl; twiſt the Feet towards the Body, and bring them forwards, with the Bottom of the Feet towards the Body of the Fowl, as at C: Then take a Skewer, and paſs it through the Fowl, between the lower Joint, next the Foot and the Thigh, taking hold, at the ſame Time, of the Ends of the Stumps of the Wings A. Then will the Legs, as we have placed them, ſtand upright. D is the Point of the Skewer.

The

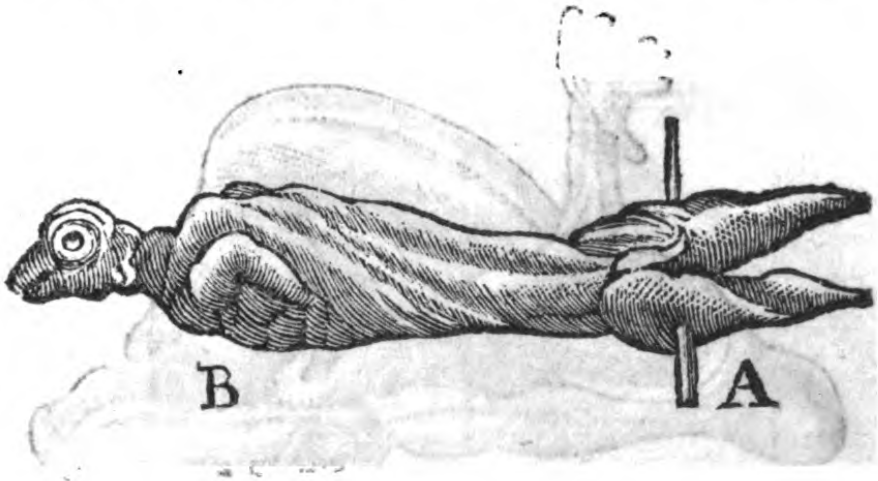
The Manner of truſſing a Rabbit *for Boiling.*



CUT the two Haunches of the Rabbit cloſe to the Back Bone, two Inches, and turn up the Haunches, by the Side of the Rabbit, skewer the Haunches thro' the Middle Part of the Back as at A, then put a Skewer through the utmoſt Joints of the Legs, the Shoulder Blades and Neck, as at B, truſſing the Shoulders high and bending the Neck backwards that the Skewer may paſs through the whole.

The

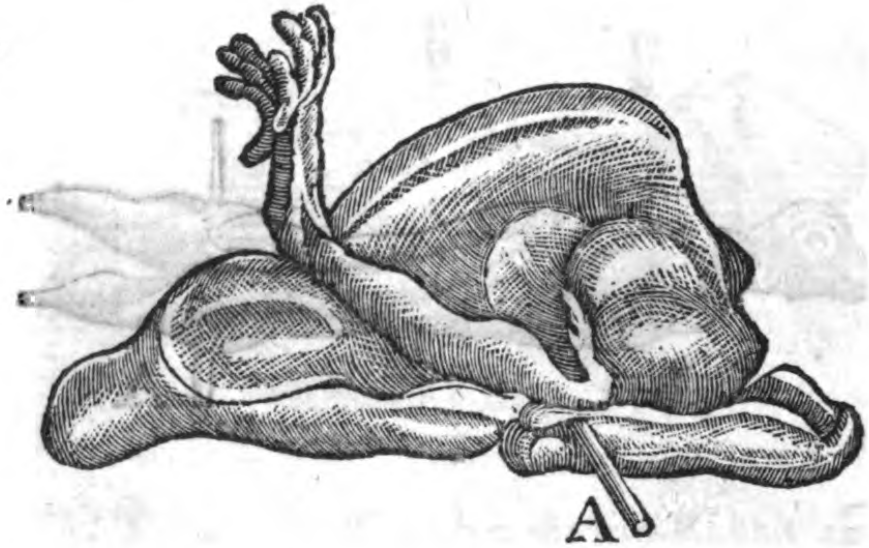
The Manner of truſſing a Rabbit *for Roaſting.*



CASE all the Rabbit, excepting the lower Joints of the fore Legs, and thoſe you chop off; then paſs a Skewer through the Middle of the Haunches after you have laid them flat, as at A, and the fore Legs, which are call'd the Wings, muſt be turned, as at B, ſo that the ſmaller Joint may be puſh'd into the Body, through the Ribs. This, as a ſingle Rabbit, has the Spit paſs'd through the Body and Head, but the Skewer takes hold of the Spit to preſerve the Haunches. But to truſs a Couple of Rabbits, there are ſeven Skewers, and then the Spit paſſes only between the Skewers, without touching the Rabbits.

The

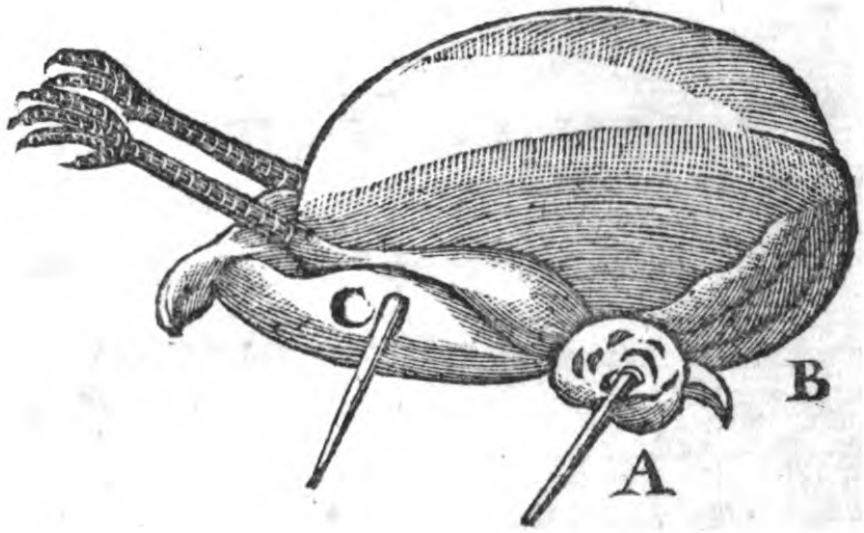
The Manner of truſſing a Pigeon.



DRAW it, but leave in the Liver, for that has no Gall; then puſh up the Breaſt from the Vent, and holding up the Legs, put a Skewer juſt between the Bent of the Thigh and the Brown of the Leg, firſt having turned the Pinions under the Back; and ſee the lower Joint of the biggeſt Pinions, are ſo paſs'd with the Skewer, that the Legs are between them and the Body, as at A.

The

The Manner of truſſing a Pheaſant *or* Partridge.



BOTH the Pheaſant and the Partridge are truſſed the ſame Way, only the Neck of the Partridge is cut off, and the Head of the Pheaſant is left on: The Cut above ſhews the Pheaſant truſſed. When it is drawn, cut off the Pinions, leaving only the Stump Bone next the Breaſt, and paſs a Skewer thro' its Point, and through the Body near the Back, and then give the Neck a Turn; and paſſing it by the Back, bring the Head on the Outſide of the other Wing Bone, as at A, and run the Skewer thro' both, with the Head ſtanding towards the Neck, or the Rump, which you pleaſe: B is where the Neck runs.

Then

Then take the Legs, with their Claws on, and preſs them by the Joints together, ſo as to preſs the lower Part of the Breaſt, then preſs them down between the Sideſmen, and paſs a Skewer through all, as at C. Remember a Partridge muſt have its Neck cut off, or elſe in every Thing is truſſed like a Pheaſant.

The End of the Firſt Volume.

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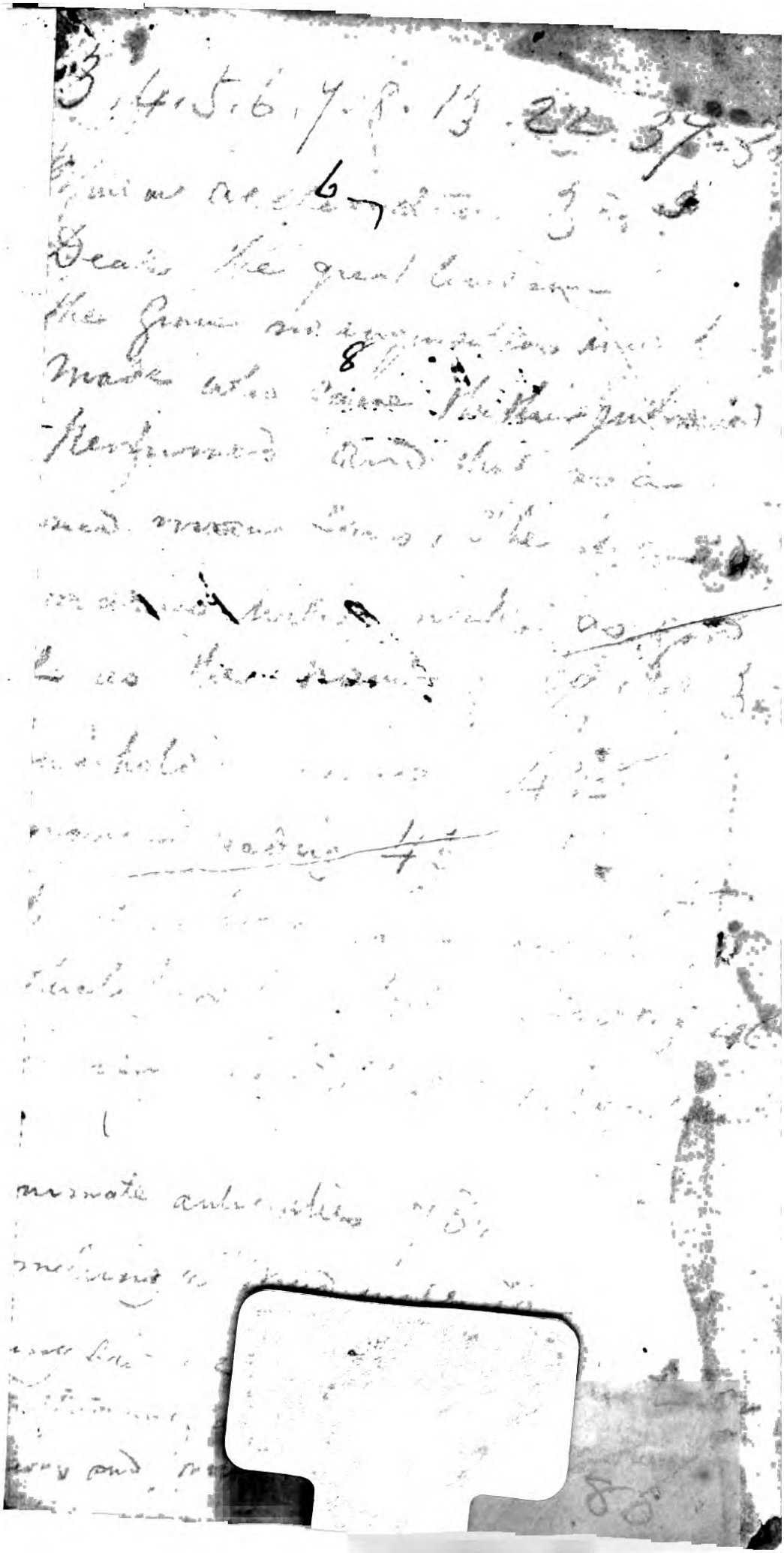
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