



Beal

A common blood Pudding - excellent

Two handfuls brown bread flour - about a Thim  
Oatmeal - a handful bread crumbs - & finely  
chop'd mutton suet of Pig's fat - some onion,  
finely chop'd - D<sup>o</sup> Tyme - one egg - Pepper &  
salt - Mix altogether with milk - then add the  
blood - about half & half. -

Put some fat into a baking dish - when  
warm rub the dish all over - pour in the  
batter - An hour or an hour & quarter  
will baste it. —

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To Boil a Brisket of a Butt or of Beef, or a Ham cold

Take about 10 or 12 pound of ye middle part of a Brisket of Beef before you salt it, keep it 2 or 3 days: then salt it well with an equal quantity of bray salt & salt petre for 3, 4, 5 or 6 days according to your taste: when you boil it put it in a clean cloth bind quite close all round, let it only simmer gently, but never boil, for 6 or 9 hours, when you take it out of ye pot put 2 sticks across ye pot & let the beef in the cloth stand over ye steam first on one side, then on the other, for half an hour this method will tender it still more, let it remain in the cloth till cold: next day serve it up whole.

it will keep 14 days sweet.

N<sup>t</sup> Slices of this Beef boiled on a gridiron is excellent good, with turnips carrots or potatoes: the best sauce cold, is vinegar of mustard or mallard of any sort.

When you boil a Ham never soak it in water, either bury it in a napkin 48 hours in the ground, or put it if you have time a week into a moist cellar

¶ pare it well quite round before using or boiling  
in the cloth: to eat cold.

To make vinegar - & Miss Warden

One pound of fourpenny sugar to a gallon of water,  
the sugar to be put into a <sup>#</sup>Baron vessel, & y<sup>e</sup> water  
boil'd & poure<sup>d</sup> on it: the yeast to be put to it  
while it's warm: then work'd up as bear, & when  
it has work'd enough to seem y<sup>e</sup> yeast of y<sup>e</sup> toke  
& put it into a Barrell, but you must leave all  
y<sup>e</sup> dregs at y<sup>e</sup> bottom of your tunne, & it must  
stand in your barrel 9 or 12 months & y<sup>e</sup> be drawn  
off into bottles, & y<sup>e</sup> corkes must be noted to round  
that it may have air & it must be the same  
in the Barrell; you may make what quantity of  
this you please, & longer it stands the better.

Potatoe cheese cakes. Miss Warden

A pound of potatoe a pd of butter. a pound of sugar  
10 eggs & a little lemon peel.

To pickle Pork like Westphalia Hams. <sup>3</sup>  
miss W

To 6 Hams take 3 Gallons of Spanish salt, 1 lb of  
salt petre & pounds of course sugar & dissolve them  
in as much spring water as will cover your Hams.  
so let you lie for three weeks: then take them out  
of smoke them, but do not let them hang too hot.  
When they are smoak'd as much as you like  
hang them in a very dry place.

It is best to boil your pickle & let it be cold before  
you put in your Hams.

To pickle a Goose miss W

Take a fat goose & powder it with salt & dayes: then  
Boil it tender & put it into pickle like Sturgeon  
pickle, like elder but boil mace & nutmeg in it.

Brown gravy soop \*

Take half a pound of butter; slice & lay it at the  
bottom of your stew pan: lay upon it two handfuls  
of sliced onion cut into thick slices, & a carrot or 2  
sliced. Then take six pounds of fresh beef (the leanest  
is the best) cut it into pieces: put in some slices of  
fat bacon, lay this upon the rest: strew some knobs  
pepper over all & lay a handful of sprigs of Thyme

over that; when these ingredients are put into ye pan  
then set them on to stew: shake ye pan sometimes to  
prevent its burning till the gravy begin to come; have  
ready some broth which may be made of any fresh  
meat that is not fat, with some sallery <sup>bouillon</sup> in it: yn  
make use of ye bones your meat is cut off, but if you  
have none of these, make use of boyld water: but  
broth tho ever so weak is better than plain water.  
put it in at different times to ye meat that stewing  
as much of the broth as will fill the dish you design,  
& after you have begun to put in the broth you  
may stir it, & let all stew together for about a  
quarter of an hour, or more: then take out all the  
meat & gravy together, & clean your pan, then take  
a small piece of butter with a little water, melt  
it in your stew pan, & take 4 handfuls of spring  
cut pretty small & dredged with flower, & stew it  
in the butter till tender, then strain ye soup throu  
a sieve upon the springe put into it the sallery  
that was boyl'd in the broth cut in pieces & ye  
crust of a french role, & let them boil <sup>8th</sup> together  
till the bread is tender: skim it if occasion (it may

not look greasy) cover it up. Garnish y<sup>e</sup> dish  
with paste edge: Sprinkle to boild of cut small: or  
carrot: or Turnip boild of cut small, this quantity  
will fill a very large dish. You may draw gravy  
for any use as this receipt directs; only leave out  
the herbs & put in more or less broth as you  
would have it for strength. If you please you  
may leave out the bacon & lay slices of butter  
at the bottom of your pan; according as the  
taste is proper for what you design the gravy  
for. — If you have a mind when your Spinage  
is stew'd of y<sup>r</sup> soup put into it, you may put  
in green peas or Esparages cut in very little  
pieces, & let them all stew till tender. — Remem-  
ber in this or any other soup the broth you  
put in must have no oatmeal or any thing  
to thicken it.

### To boller Calves Miss W

Take your calves cover them well with salt & wipe  
them well with a cloth: then slit them up the  
back & bone them & cut of the head & tails: then  
take winter Savory horseradish sweet marjoram sage  
bay leaves beat to powder one Union: spread

all these together very small. Then take a quarter of an  
ounce of cloves or mace or nutmegs half an ounce  
of pepper one spoonful of salt beat all these together fine  
and strew them on your laces & role them up very tight  
with tape & thrust shewers in: boil them in water  
& half a pint of vinegar & a good handful of salt let  
them boil till they are tender. For the pickle to keep  
them in. take one quart of white wine a pint  
of vinegar half a pint of the liquor they boiled in.  
put them in hot. Boil in y<sup>e</sup> liquor a little flour,  
mace salt winter savery & Thyme.

To make forced meat Miss Ward

Take some veal & beef suet, mince it well together  
with a little parsley fine pepper & salt, then put it in  
to a marble morter & beat it very fine & put into  
it yolkes of eggs & grated bread according to y<sup>e</sup>  
quantity.

To Boil Pallets

Boil them 3 or 4 hours till they are tender, y<sup>e</sup> blanch  
them.

To make Sausages Miss W

Take 3 pounds of Pork pick it clean from the sinews  
mince it very small: then takes two pound of very

fine fat, & one pound of Hogg's bait chop them together till they are very fine: season them with pepper & salt & cloves of mace beat fine (put in as much more cloves of mace as pepper) a handful of sage shred small five yolks of eggs 12 spoon fulls of cream, work it in with your hands till it is mix'd together: stuff it into your Shirts. Fry them leisurely with sweet butter.

To roast a shoulder of Mutton with Oysters <sup>Mrs W</sup>

Take Oysters & parboil them a little: then take a little Marjoram & winter Savory & penny royal & mince them very small: you take ye yolk of an egg & some grated bread & rule of oysters in it & so stuff your mutton. — — — It must be stuffed at y<sup>e</sup> top of <sup>Shoulder</sup>

To stew a rump of beef the Duke of Portsmouths way

Take a good large rump of beef & take off some of the fat: take y<sup>e</sup> great flat bone out of it: & then lard it all over very deep with bacon: season it with salt and a little Jamaico pepper & set it a stewing in a star pan with one spoon full of ale, a whole Union over a few coals (for it must stew easily) it must be stewing 12 hours at least when it is almost enough add to it half a pint of

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White wine with one spoonful of Manjo liquor  
if you have any. so wroce it up with toastes  
sifted.

a side dish of Chiffo tongues

Take y<sup>m</sup> & half boyle y<sup>m</sup> seal y<sup>m</sup> & lare  
y<sup>m</sup> with bacon - or broil y<sup>m</sup> & when they are  
enough dish y<sup>m</sup> up with gravy sauce.

To pickle pigeons

Take y<sup>e</sup> pigeons & bone them put one in  
another, & season y<sup>m</sup> with pepper & salt, a  
little Dyme sweet Majoram winter savory  
& chervil parsel, a little ~~Larderet~~<sup>Lemon</sup> seal y<sup>m</sup>  
Anthony & tye y<sup>m</sup> at both ends, put in y<sup>e</sup>  
bones of boile first. Let y<sup>m</sup> boile very well &  
strain y<sup>m</sup>, then put in the Pidgeons to  
boile & when they are enough take y<sup>m</sup> up  
& put in a little Alegar to y<sup>e</sup> broth & keep  
y<sup>e</sup> Pidgeons in it.

Friday Soup mis 4

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Take 2 quarts of water, half a pound of butter,  
20 pepper corns, a little Salt, half a Mancet,  
cover you close & let you boil an hour, then  
break in the bread small, & put in such herbs  
as are in season, as Lettice Sorrel Apparage,  
tans or young pease - for want of these  
corn Sallad, horokey & cabbage, which  
requires more boiling: always put in some  
Shallott, when it is almost enough, take 3  
anchovies & boil them in a little flarret,  
then strain them & beat them up with a  
good lump of butter to be thick & put it  
in: let it have one boil: have toasts of  
bread dip't in cream & fry'd in butter  
lay y<sup>e</sup> w<sup>r</sup> in your dish & pour y<sup>e</sup> t<sup>h</sup> soupe upon  
them.

10 To Pot a Hare.

Take an old Hare & cut it in pieces put it into a pot with a pound of beef suet & a little butter: when it is very tenderly baked pull it clean from the bones & put it in ye pot you design to keep it in: pour ye fat from it & chop ye meat with ye edge of a trencher: then pull it in the pot again & lay your fat upon it: you must pull a little more black pepper & salt to it: a little slice of bacon is good in it but it must be taken out when potting. —

To Drip Hogg's feet of Lards the best way  
When they are nicely cleaned put them into a pot with a bay leaf, & a large Onion, & as much water as will cover them: season it with salt & a little pepper — lake ym with house hold bread: keep em in this bubble till you want em: take ym out, & cut them in

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handsome pieces: fry y<sup>m</sup> & take for  
some 3 spoonfulls of y<sup>e</sup> pickle, shake in  
some flavor or a piece of butter & a spoonful  
of Mustard. lay y<sup>e</sup> eare in the middle, y<sup>e</sup> feet  
round of howe y<sup>e</sup> faunce over.

To make a white pheasay of Eggs <sup>With</sup>

Take ten or twelve eggs, boil them hard &  
peel them; put them into a stew pan with  
a little white gravy, so take yolkes of 2 or 3  
eggs, beat them very well & put to y<sup>m</sup> two  
or 3 spoonfulls of cream, a spoonful of  
white wine, a little juse of lemon & a  
little shred paroley, add a little salt to your  
taste, so shake all together over y<sup>e</sup> stove  
till it is as thick as cream; but let it not  
boil; take your eggs & lay one part whole  
upon your dish y<sup>e</sup> next cut in halver  
= two to lay round your dish - you must not  
cut them whilost you lay y<sup>m</sup> on your dish. garnish  
y<sup>r</sup> dish with sippits so serve it up

12 To pickle Smelts

Take ye best of largest smelts you can get,  
cut wash & wash ym, lay ym in a flat pot,  
cover ym with a little white wine vinegar,  
2 or 3 blades of mace, a little whole pepper &  
salt, then lay ym in a slow oven so keepe  
ym for use.

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White Soup

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a Thimble of Veal of near eight pounds, a  
pound & half of veray of Mutton put into a  
sauce pan with a cover with ten quarts of  
water four large onions well pealed, one blade  
of mace & as much blacke pepper & salt as you  
like, when well thinke add a bare half pound  
of ham or lean bacon to y<sup>e</sup> broth: it must be  
on ye fire five hours; but if over night will  
make more soup - just before you send it to  
table thicken it with a pint of cream & four eggs  
- If you chuse to send y<sup>e</sup> meat to table in ye  
soup you must leave about three pounds of

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veal to the Thimble, & take that out after  
your broth has been on an hour, as it will  
otherwise be too much done to end up in  
your soup.

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To make Oyster Loaves

Milk

Take half a doz<sup>n</sup> of french loaves - break y<sup>m</sup>  
& make a little hole at y<sup>e</sup> top, take out  
all the crumbs & fry them in butter till  
they be crisp - so when y<sup>r</sup> oysters are stewed  
put them into your loaves - cover y<sup>m</sup> up  
before y<sup>e</sup> fire to keep y<sup>m</sup> hot till you want y<sup>m</sup>,  
so serve them up - They are proper for either  
side dish or middle dish - You <sup>may</sup> make cockle  
loaves or mushrooms y<sup>e</sup> same way.

Loaves to be got at Heath that will break  
3 a doz<sup>n</sup>

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To Pickle Shrimps. — Milk

Take y<sup>r</sup> largest Shrimps you can get: take y<sup>m</sup>  
out of y<sup>e</sup> shells, boil y<sup>m</sup> in a gill of water or  
as much water as will cover them according

<sup>14</sup> as you have quantity of Shrimps so strain  
y<sup>n</sup> through a hair sieve: then put to y<sup>e</sup> liquor  
a little Spice - as mace cloves a little whole  
pepper a little white wine vinegar to y<sup>e</sup> or  
taste of a little salt: boil y<sup>m</sup> well together -  
when tis cold put in your Shrimps; they are  
fit for use.

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To make Lemon pickle with Worde

To one Gallon of Vinegar put 6 Lemons, cut  
them in two & take out all y<sup>e</sup> pulp: then fill  
them full of Salt & sew them together put  
y<sup>m</sup> on a plate of dry y<sup>m</sup> in an oven after y<sup>e</sup>  
bread comes out when y<sup>e</sup> great heat is gone  
off. They must be quite dry of course - To 6 Lemons  
put three ounces of flower of Mustard & six  
drams of Cayenne Pepper nine cloves of garlic  
& a race or two of ginger - The vinegar must  
be boiled & when warm put all together  
close stopp'd & let y<sup>m</sup> stand for a month

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Take out y<sup>e</sup> Lemons of keepe y<sup>e</sup> pickle  
for use in little bottles.

To make a gravy of Chickens mabbits or  
Lamb—

Take 4 Chickens, skin em cut y<sup>e</sup> Legges wing  
of breads into small pieces, put ym into milk  
of water, let them lye two or three hours,  
make a little broth of y<sup>e</sup> foreases— Take  
the Chickens out of y<sup>e</sup> water & dry them  
with a Cloth, season them with a little  
mace, a very little pepper of salt, a little  
Lemon Thyme & harroley shred small, put  
them into a stew pan with almost half a  
pound of butter & set ym over a gentle  
fire, for fear of burning to the pan. Keep  
ym close covered, stir ym often; when enough  
take them out of y<sup>e</sup> butter & strain off y<sup>e</sup> Oyl,  
strain y<sup>e</sup> gravy through a hair sieve & put  
it in with as much of y<sup>e</sup> broth as will make  
some, put all together in a stew pan

thickening it up with a little butter work'd  
with flower two yolks of eggs beaten with a  
little cream - When you take it from ye fire  
put in a little nutmeg or a little Lemon -  
if you would have it brown you need only  
brown ye butter & do it quicke, & if you don't  
like herbs tye them in a bunch.

To make Mamekins - Miss Wardle

Take one role & a half of new white bread &  
half a role of old bread - Grate ye bread very  
fine, then take as much more cheese as bread  
& beat ye in very well in a morter with a  
little butter melted in a luf before ye fire  
2 eggs both yolks & whiter of 2 spoonfulls  
of cream, mix them well together - Then  
put a little puff paste in your tins &  
bake ye in as you would cheese cakes -

To pickle sliced Cucumber. M<sup>r</sup> W 17

Take ye cucumbers before they are full grown - pare of olive ym into a pewter dish - To 12 cucumbers put 3 large onions, slice ym very thin, put a little salt, cover ym with a pewter dish, let them stand 24 hours, then take ye onions out of dry them, drain ym through a colander, put ym into a well glaz'd pot - Take ye best white wine vinegar distill it with mace cloves ginger & pepper to 5 quarts of vinegar, half a p<sup>t</sup> of salt, when it is distill'd boil it q<sup>t</sup> hour it hot over ye cucumbers, in 4 days pour ye vinegar from ym & boil it, pour it on ym as before, & put in a glass of white wine

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To make Vinegar Mrs Harvey Womersley  
One pound of four penny sugar to a gallon of water, ye sugar to be put into a brass or  
vessel of ye water to boil q<sup>t</sup> hour'd on it

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The yeast to be put to it whilst it is warm  
then work'd up as beer, & when it has work'd  
enough to stinke sumly - Yeast of ye top  
put into a Barrell; but you must leave all  
your drugs at ye bottome of ye tun, & it must  
stand in ye Barrell of 12 months & then  
to be drawn off into bottles & ye corkes to  
be notik'd round that it may have air &  
it must be ye same in ye Barrell - You may  
make what quantity by this you please -  
The longer it stands ye better. —

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To Stew Mushrooms with Wine  
Put ye Mushrooms & wash them clean,  
put ym into a sauce pan with six shoon  
& fulls of water & ye juice of a small Lemon  
(which keeps them white) boil ym on a  
brisk fire 5 minutes with a little salt  
& spice - have ready a small pieces of butter,  
ribbed roll'd in flower the yolks of 2 eggs,

Ceat well, put to y<sup>e</sup> mushrooms, keep it -<sup>19</sup>  
shaking till it be well mixt & a proper thicknes  
Then serve y<sup>m</sup> up.

To pickle Salmon Mrs Farmer Doncaster  
cut your Salmon in square pieces, take  
out all y<sup>e</sup> blood, wipe it very dry with a cloth  
Rub it moderately with salt patre of common  
salt - let it lye two days - then tye it up tight  
with clean matting - boile it in spring water  
with a few blades of mace, an onion stuck  
with cloves, a little white pepper, four bay  
leaves - When y<sup>e</sup> Salmon is enough take it out  
of add a little vinegar to your pickle - Let it  
boile a little, when cold put in your Salmon  
to keepe - If y<sup>e</sup> pickle changes in keeping take  
out your salmon boile y<sup>e</sup> pickle again adding  
a little more spicess, & put y<sup>e</sup> Salmon in cold  
It will keepe a long time - It is better to bake  
y<sup>e</sup> Salmon in an oven, instead of boiling it.

## Beef Olives

Take a rump of beef cut in into stakes  
half a quartor long about an inch thick  
let them be square, lay on some good forced  
meat made with veal - role them - tie ym  
once round with a hard knot - Dip ym in  
Egg, crumbs of bread & grated nutmeg & a  
little pepper & salt - The best way is to  
roast them, or fry ym brown in fresh butter  
- lay ym every one on a bay leaf & cover  
ym every one with a piece of bacon toasted  
- Have so good gravy, a few truffles &  
morels & mushrooms, boil all together  
hour into y<sup>e</sup> dish & send it to table -  
Veal olives are good done y<sup>e</sup> same way  
only role them narrow at one end of bread  
at y<sup>e</sup> other, fry them of a fine brown  
omit y<sup>e</sup> bay leaf - little bits of bacon about  
2 inches long on ym - The same sauce -

# Pulld Chicken Miss Ward

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Take a chuking boil it just fit for eating but not too much - When it is boild enough pull all ye skin off & take ye white flesh of ye bones - pull it in pieces about as thin as a large Quill or half as long as your finger - have ready a quartor of a pint of good cream of a piece of fresh butter about half the size of an egg - Stir yn together till ye butter is all melted & yn put in your chicken with ye gravy & cream from it - Give it 2 or 3 tofes round the fire - Put them into a dish & send them up hot - You may put in a small quantity of Anchovie liquor, just to give it a flavor - Note - The Leggs makes a very pretty dish by itself, broild very nicely with some pepper & salt - the livers being boild & ye gizzards broild cut of slacks & laid round ye Leggs - with gravy sauce in a dish

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Dame for a boild Fowl Mrs Worrell  
Take a little white gravy if you have it,  
if not boile y<sup>e</sup> livers & gizzards take y<sup>e</sup>  
broths of them, have ready 3 or 4 eggs boild  
hard, y<sup>e</sup> yolks of which bruise thorough a  
sieve with y<sup>e</sup> livers of y<sup>e</sup> fowls into y<sup>e</sup> broth,  
or white gravy & put in a little good cream  
& a little salt —

Strengthening Veal broth — Lady Fowls  
one pound of lean Veal, cut it in bits —  
one dozen of Turnips pared & sliced with  
2 spoonfulls of water (when y<sup>e</sup> Turnips are  
in season half a doz'n will do) put ym in a  
pot, cover it close that no water get in —  
then put y<sup>e</sup> pot into a pot with water,  
let it simmer four hours, then strain it  
off — Give a Coffe up warm in a morn  
early, y<sup>e</sup> afternoon & bed time —

To make a Procollo of Veal a la Ferles  
to take a Stew pan proportionable to ye dish  
you purpose to serve it in to table - rub  
ye bottom with butter & lay thin slices of  
veal very close round ye bottom of ye pan  
- season it with pepper salt chop'd herbs  
of green onions - then cover it with slices of  
ham cut thin & steep'd in butter - then  
cover it with veal & herbs - cover it close  
& put fire under & over till it is quite  
tender - then put ye top of a french nose  
in the dish toasted & butter'd secondly ye  
veal thirdly pour on the dish a ragout  
of sweet bread mushrooms truffles &  
morells made white then serve it up.  
This procollo may be stow'd in an oven &  
it is a better way then doing it over a  
common stove

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Veal a la Beschielle Miss Ward

Take a Lbyn of veal & roast it when it is  
cold cut out y<sup>e</sup> lean part as near as you  
can & make it in y<sup>e</sup> shape of a trough &  
take y<sup>e</sup> veal if you cut out & mince it  
in little thin pieces. put it in a stew pan  
with half a pint of good broth & a pint  
of cream & thicken it with flower of butter  
- Just let it boil: then put it into y<sup>e</sup>  
Lbyn of veal & throw a few bread crumbs  
over y<sup>e</sup> top & brown it with a Sallande  
- You must leave a little of y<sup>e</sup> minced  
meat to put on y<sup>e</sup> dish with it -

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To dress a falfe head like Sartle.

Take y<sup>e</sup> head & scald of y<sup>e</sup> hair as you  
would a pigs - when clean cut y<sup>e</sup> horn part  
into thin slices with as little of y<sup>e</sup> lean  
as possible - put in y<sup>e</sup> eyes & kernels.

cut into pieces — You must have ready<sup>25</sup>  
2 quarts of strong Mutton or Veal broth  
— the last is y<sup>e</sup> best — a pint of Madira  
wine or white wine — a large Onion  
stuck with cloves — the peel of half a  
Lemon — Some Lemon Sweet marjoram  
parsley & thyme shred small — ghyar  
pepper a Tea spoon full or to your taste  
— Stew them together till y<sup>e</sup> meat is  
tender which will be in about an hour  
an half or two hours, Cut y<sup>e</sup> brains in  
= to pieces but not too small & put them  
in y<sup>e</sup> yolk of 6 eggs just before you  
send it up — a false Clitterland cut  
in pieces & stews with y<sup>e</sup> head all y<sup>e</sup> time  
is an ingredient that many like & you may  
add a few of y<sup>e</sup> white plump part of  
Oysters if you chose it — The onion &  
cloves must be taken out when you send  
it to table

To make ye Artificial eggs. —

Boil 6 or 7 eggs hard - take ye yolks & bruise them with a spoon with as much madeira wine as to mix it into a stiff paste - roll it in the form of amonds eggs ye size of a large nut —

### Bouillon

Take six pound of the thick end of the Brisket of fresh Beef. let it stew in a Gallon of soft Water for six hours: Scum it very well for the first hour; then put in two whole Carrots; four onions with a clove stuck in each: whole pepper & salt to your taste when it has stewed three or four hours longer over a slow fire; put in two hands of Savory Slices & some Leaves of parsley tyme Savory &c. Stewed in a bunch of Cabbage sliced or a colly flower or some Asparagus tops; but get as many of these as you can in season cut in large pieces; & stew them till tender: Take out the Carrots and as much of the onion as you will: then take out a sufficient quantity of

The Liquor that the Beef has been Stew'd in; & put it  
in a stew pan & Thicken it up with with flour &  
Butter: Serve the Beef up with this sauce & a  
good quantity of the Stew'd cabbage Turnips & Carrot:  
the Turnips & Carrot to be cut in round or square  
pieces & Stew as tender as possible not to fall in  
pieces: —: If you choose it you may Stew a  
piece of Beef as to bove with the same sauce  
only putting in Shred pickells or Cappers instead  
of the Turnips &c ——— The liquor  
makes good soups —  
To Pickle Walnuts Mr. E. Garbro's Receipt

To Pickle Walnuts.

Take 100 Large Walnuts about midsummer when they are full grown: but before the Shells begin to harden. lay them in Salt & water nine days, but shift them every third day, into a fresh Brine of Salt & water to take out their Bitterness. Then take them out & rub them with a soft coarse cloth, till they are clean dry & smooth and you

Pervue the black skins will safely peal off: Then put them into Jars or pots you design to keep them in Sprinkling a little bay salt on them & then lay them in: As soon as you can prepare your pickle for them thus: Take one Gallon of White white Vinegar put to it of Cloves small & whole ~~pepper~~<sup>8</sup> Jamaica pepper a penny worth or a Quarter of an ounce of each: Four heads of Garlick, two bruised Nutmegs two large pieces of Ginger the Quarter of a Pint of bruised Mustard Seed: and some sliced horseradish: then boil the Vinegar & Spices &c. a little while together & pour off the pickle & Spices &c boiling hot into the Jars upon the Walnuts an equal quantity into each Jar, till they are all covered with the Liquor: then cover up your Jars immediately with a Stone or slate & a cloth to keep in the Steam: & when the Jars are cool tie mouths of them close up with a bladder & leather: Let them stand six weeks before you eat them: and they will keep two years; if you

now & then Boyle the pickle when it wants it & scum  
it well; & put it to them again cold:—

To cure Bacon Mrs Harvey

The Hams to be rubbed as soon as cut up  
very well with Treacle, let them lay upon a  
board over a stone Panthir till the next  
day; to a Ham of about fourteen pound  
weight, one ounce of Salt petre & a quarter  
of a pound of Bay Salt, & about one pound  
of common Salt, beat them, & dry them  
before the fire, then rub it very well into  
the Hams & lay them in your pickling tub,  
in a week turn them over—Let them  
lay in the pickle a fortnight, lay them  
to drain one night & then rub them all over  
with beat chalk dissolved with warm  
milk to the thickness of batter & then hang  
them up where you intend them to dry—  
The Flitches are done the same way  
More ingredients must be added in proportion  
to y<sup>e</sup> weights of the Hams & flitches

Winter Peas Soop. Mrs Yarborough  
The peas must be steep'd in soft water y<sup>e</sup> night  
before you use them —

Take half a Quarters of Peas. boil y<sup>m</sup> in  
two gallons of soft water, when they are very  
soft y<sup>e</sup>yle them & bruise them in a bowl  
& rub y<sup>e</sup> pulp through a fullender with  
three quarts of the liquor they were boil'd  
in & set it on y<sup>e</sup> fire in a stew pan put 2  
spoonfulls of dried mint powder'd, two spoon  
fulls of salt, or more to your taste a tea  
spoonfull of pepper, & thicken it with flower  
& butter, & boil it well till a proper thick  
nesp — Serve it up with fried bread &  
stew'd spinage put into y<sup>e</sup> soop dish with it  
\* An Anchovy tyed in a muslin & boil'd in  
the soop after it is put into the stew pan  
gives an agreeable flavor & less salt will be  
necessary —

Manner of keeping Fish Mrs Yarborough

Clean & wipe ye inside very well as soon as it comes in - The first day put it into a cloth dip'd in salt & water, next morng into another clean cloth dip'd in vinegar repeating ye same twice a day alternately - Crabs & Lobsters may be keep'd intirely in vinegar or cloths. If above method'd for Cod or Haddock, Prett of Turbot - Salmon or Soale should be boild in a little salt & water when enough to be taken out of ye water add a little more salt to ye water, let it boil again stand to be cold - put your Salmon or Soale into a large earthen pot of poure the liquor over it. take care to have sufficient to cover ye fish very well. Oysters may be keep'd a fortnight by putting them into a stone bowl & strewing a little salt over them frequently - When you want to salt fish wipe them very clean take out ye eyes & fill them with salt. This is sufficient for Haddock - for Cod a little salt should be rubb'd in ye inside

*The Receipt of Marlborough*  
a White Stock ~~Mr~~ <sup>Mrs</sup> ~~Marlborough~~  
Take ye knuckle end of a leg a veal &  
half a pound of lean bacon, & put to it four  
quarts of water & boil it gently for two or  
three hours — Then take a chicken that has  
been roasted bruse it of half a pound of  
almonds & boil them well in the broth —  
then strain them <sup>through</sup> ~~as~~ a strainer & add to  
it half a pint of sweet cream, & serve  
it up with a french role well toasted

*Mrs Marlborough*  
Pickle of Sturgeon Brown pigs feet &  
salt of water boild: with a little vinegar to be  
boild up every ten days — now & then renew'd  
— Meat in summer should be wiped two or 3  
times a day — if the weather is very close a little  
ginger rubed on it with flower close layd on is a  
good thing to preserve it — The flower should be  
wiped off as soon as damp — A spoonful of vinegar  
given to Fowles ducks &c if you want to use them  
as soon as kill'd will make them tender — To baste  
an old fowl with vinegar will make it tender

Dum Mawtys Mrs Yarborough

Take ye white meat of Turkey, chicken or rabbit,  
that has been dress'd - Cut it or chop it fine.  
have ready as much rice boild soft in small broth  
- Season it with onion pepper & salt or a little  
Anthony - mix it up into a Masso with a little

Broth & ye yolk of an egg [as for forced  
meat] add ye marrow of a leg of Mutton bone  
role up a ball ye size of a wal nut wrap  
ye round with a young vine leaf & tie it  
on with thread which may be taken off when  
dish'd up lay ye in a little small broth  
& ye bones of ye chicken & let them stew  
very slowly for an hour cover'd - yntake  
them out & drain ye broth from the bones  
& have a little butter work'd with flower  
with which thicken ye broth, & put the balls  
in to help not tell you cover it up

N.B. a few fine crumbs of bread added to ye  
mixture of ye matts would be better

To make Wallnut Catichup Miss Sayle  
gather your walnuts when fit for pickling  
to every quart of juice put one pound of  
half of anchovies a dozen of Shallots ye  
third part of an ounce of mace a little black  
pepper & a few cloves & a gill of alegar  
- just slip the Anchovies through your  
fingars to take of the salt - Boil all together  
thus till the Shallots are tender, then strain  
it through a sieve or when cold run it  
through a Muslin & if it is fit for use  
it is - You may put to ye above ingredients  
one pint of Ale or half a gill of Ale  
gar with a few anchovies & Shallots & if it  
is pretty well boild it will make a second  
sort which must be used first & filtered  
as above - Small bottles are the best to  
put it in for if long open'd it will spoil

To make Sock for heeling Mrs Harvey given by  
Gorbatne

Take a hind Leg of Beef or a large knuckle of  
veal, put to it four gallons of water, when it  
simmers & has been clean skimm'd put in the  
following roots. 20 Leeks 4 Carrots 10 onions 3  
parsnips & 5 Turnips. let all these stew for 10  
hours skimming it well all the time but never  
stir it. Then strain it off into an earthen pot  
Then to the meat & roots that are left in the  
kettle put more water & let it stew all night  
in the morning strain that off into an earthen  
pan by itself. When you melt the jelly for  
you take as much of the small as you think  
proper & put into it 5 or 6 whole onions,  
Sallery endive Charoll carrots lettuces &  
the tops of Red beet cut very small, boil all  
these till they are tender then add as much  
of your strong jelly as will make it the strength  
you like, & boil a thin crust of bread in the  
stock.

a side dish

Mrs Cooke

Take y<sup>e</sup> liver & heart of a sheep with all the  
blood about it - cut them in pieces, put them  
into red wine with two onions, horseradish pepper,  
of mace - &c Let it stew till it be enough.

To Stew Belly

Mrs Cooke

Thin cut of mutton y<sup>r</sup> cels very well, then cut  
them in pieces & put them into a stew pan  
with 4 spoonfulls of vinegar a good Capple  
fulls of water a few salt fulls of red wine of a  
bunch of sweet herbs with'd of thyme very fine  
- about 15 grains of pepper a little lemon  
peal of two onions - let these stew all toge  
ther very leisurely - Turn y<sup>e</sup> Belly once or  
twice - When they are enough take out y<sup>e</sup> onion  
pepper & Lemon peal - then put in a piece of  
butter shake it well up together & dish it up.

a ragout of Hare Mrs Cooke

Case your Hare & lay her in water then stuff her  
belly with a handful of horseradish & 3 or 4 onions - then  
sow up her belly & boil her <sup>till she be tender</sup> the y<sup>e</sup> yolk of 6 hard eggs  
then mince her flesh small with y<sup>e</sup> horseradish & onions  
that y<sup>e</sup> Hare was stuff'd with of mine them small  
- then take a Capple full of strong broths with a

bunch of sweet herbs a spoonful of elder vinegar  
of some grates bread - give them a stew all toge-  
ther, then put it to your mincies here, &  
top it up with a little butter, ye grated  
bread is best put in with ye butter -  
spilt ye bread & lay it in the middle of yr  
dish.

a pincassay of Lamb two booke  
Take a loine of lamb cut it into single bones  
- set it to stew with a little water, some large  
mace, pepper, salt of 2 or 3 shallots, stew it till  
it be tender - when it is almost enough put in  
some anchovys or a piece of butter, then shake it  
all together & cover it up with morello  
mushroom or hearttichake bottoms - If you  
have a mind to make a large dish for ye  
leg - then roast it better half - then stew it with  
the loine till it be enough & lay it in your  
dish with the stakes round it

~~Applesauce etc~~

To my. Pork Ham Mr Anthony Wall  
rub in with ye salt peter bruised in a  
morter two large heads of Garlick  
then rub it with the common salt dried by  
the fire

Chicken broth      Mrs Garborough  
Kill of ducks or chicken cut it down the back skin & wash it clean. set it on to boil in a quart of three pints of water (just as the chicken is fit size let it stew till it is quite tender of the broth good.

Sooth Maiger      Mrs Garborough  
Two large Carrots, 2 roots of Callyry, 2 or 3 Turnips, one large onion a little horley or Chervil, cut them in pieces & stew them in butter over a hot fire a quarter of an hour, stirring them all the time that they do not burn, then put them into 2 quarts of hot water & let them boil an hour or half over a slow fire. pass the liquor through a hair sieve & squeeze the roots, skim of the butter that swims at the top - add fresh carrots Turnips, Onion Chervil or any herbs you like & let them boil in the sooth till soft with bread & seasoning with a little salt & pepper. Before the roots are put into the water a carrot must be cut in pieces & fried with a small lump of butter till it burns & put in to boil with the rest.

To dress Red Herring Mrs Harvey

Let them steep in cold water all the night -  
put on some small bear, let it boil, then soak  
the Herring in it & then broil them on a  
grid iron with a little butter -

To make Yeast

Mrs Harrington Bawtry

Boil 2 quarts of water with zinc flower to the  
thickness of common water glue - boil it half  
an hour - sweeten it with near half a pound  
of brown sugar - when it is near cold pour it  
into a large pug upon 4 shoonfulls of yeast  
shake it together or let it stand one day to  
near a fire without being cover'd - there will  
be then a thick liquor at ye top which may  
be poure off - Shake the remainder & break  
it for use - It will take a gill & a half to  
a bush loaf - Take always 4 shoonfulls of  
the last to ferment the next quantity in  
suspension - NB The 4 shoonfulls used on  
this occasion will produce 16 - this yeast is  
much better for being made three or 4 days  
before it is used. cover w<sup>e</sup> a vessel in which you  
put ye yeast with a piece of paper - When you  
make bread it is w<sup>e</sup> best to mix w<sup>e</sup> flour -

over night & let it stand in a warm place  
till morning cover'd with flannel that is  
for brown bread but for white you need  
not -

Mrs Cooke.

To keep fish or meat - also butter  
Fish should be wiped & strawed with a little  
salt twice a day - laid upon a dry stone  
Cold fish cut off ye head & use it fresh:  
if you want to keep it 5 or 6 days straw a  
little salt & wipe it off twice a day -  
If you want the rest for salt fish I rub it  
well with salt (after it has been wiped well  
for two days) both out side & in, let it  
lay upon a dry stone. - It will keep 3  
weeks or a month

Attadarkis Cut of ye head - dry & straw it  
with salt for 2 or 3 days then rub it very  
well with salt both inside & out. open the  
body with a stick - hang it up in your  
larder or a dry place to dry - It will keep  
3 weeks very well. - Lobsters - boil  
them rub ye shell with a little butter to give

it a glop - keep them on a stone - If you want to keep them take out the tail whole put it into a pickle made of vinegar, salt & a little pepper boil together - let it stand till cold, then put in your lobster - the claws keep this way & are good for fish sauce y<sup>e</sup> tail for a side second course dish of Supper -

Meat when wanted to keep should be wiped twice a day dredged with flower of if any bad placed dredge a little ginger on - wipe it off constantly with y<sup>e</sup> flower of dredge on more -

Salted butter when wanted for use should be taken out of the pot the quantity you want - put it in your butter milky just after you churn - churn it over again wash it well & make it up in pounds as before -

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To hot Lobster Mrs Cooke  
pull it in small pieces - put a lace of this of a lace of the red hart (if you have any) & a little mace & pepper - when you've hot

is almost full lay a little butter tyed a  
paper over it & put it into the oven - If it  
is quick or quarter of an hour will bake it  
sufficient - When you take it out press it  
down very hard - let it stand to be cold -  
then clarify a little butter & pour it over  
the fish.

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To pot Salmon

Mrs Cooke

Take it when fresh - cut a piece the size  
of your pot (the lean end) skin it - rub it  
very well with pepper salt & nutmeg - put  
a little seasoning into your pot & a little  
more over your Salmon after it is in -  
lay a thick lace of butter after you  
have bro'd the salmon very hard -  
tye a paper over it & put it into your  
oven - It will take rather more than an  
hour to bake it - press it down with  
a weight very well - let it stand to be  
cold - then clarify a little butter & pour it  
over it -

Toasted meat Mrs Cooke.

Bread Crumbls Herbs - such - a little lemon  
peal - mix these up with an egg & a little  
cream with your fingers - This is proper for  
most things - for eels when you pitch forth  
them put sage & harokey into your stuffing  
no other Herbs -

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To Pitts forth eels Mrs Cooke

Dredge your eels with sage Bread Crumbls  
& flower basted with butter - Fry them in  
a drizzling pan or tin oven: when you turn  
the eels a second time add a few more  
crumbls & sage - Garnish your dish  
with fry'd harokey - Same either plain  
butter or anchovy or butter - This will do  
for either a tot or wide dish.

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To stew eels Mrs Cooke

Skin your eels & take off the head - dredge  
them with flower as much as will stick  
on - Role them round tyre or Skewer them  
fry them in butter - Take them out of your  
frying pan with all the brown you can get

put into the Stewing has some water &  
a bunch of st. sweet herbs - then your fish  
of the booun or a little nutmeg grated over  
them - when they have stew'd a little put  
in some gravy or soy or catheup an  
an horry with a little lemon heat -  
just before you dish them up put in a  
breakfast cup full of red wine & a little  
butter with flowers rub'd in it to thicke  
the same & a little lemon juice -  
strain your same through a sieve -  
dish it up & garnish it with lemon.

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Curry powder Mrs Didsoworth  
I haue common pepper 2 ginger 3 Iornerick  
5 do Corriander seeds beat & a little  
cayen pepper - I think less common  
pepper & rather more cayen is better

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Seven Mrs Wrighton  
Stirre in two quarts of water with fine flowers  
to y<sup>e</sup> thickness of water gruel - boile it half an  
hour - sweeten it with near half a pound of brown  
sugar when near told hour it into a large Jug

upon your spoonfulls of good yeast shake it well  
& let it stand uncovered before a fire one day —  
there will be a thick liquor at the top which  
must be pour'd off the remainder shaken &  
kept for use. — It will require a gill of half  
a nase or buck loaf. — Save always your  
spoonfulls to formal ye next quantity. it shoud  
be made two or three days before you use it.  
The Vessel you keep it in must be cover'd close  
— It is best when you make bread to mix ye  
Leaven of night before & let it stand cover'd with  
a flannel in a warm place. The four spoonfulls  
make sixteen —

To make sugar vinegar Mrs Fallowes Derby

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To 3 Quarts of water one P. of the coarsest  
Sugar, boil of Sunn y<sup>e</sup> pot a quarter of an  
hour, work it with yeast for 24 hours place  
your Vessel in the hottest place for the Sun

To make liquid soap Mrs Fallowes Derby

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Three pounds of soft soap to ten quarts of water  
let your water be warm & you must break  
your soap very small into it. Set it on a slow  
fire & let it simmer for about ten hours till  
the water is waisted to about 7 quarts — When  
it is cold bottle if y<sup>e</sup> it is ready for use —  
When you want to use it put a little of

the above in luke warm or cold water & wash it titt you have made a good lather then wash your silk stockings flannels & hirses printed cotton Muslins &c —

The best time to lay in Soak is in August  
To Pickle Meat In<sup>rs</sup> Lye

Take eight Gallons of Water. 12 Pound of Salt  
3 Quarter of a Pound of Salt Pickles. a Pound of  
Coarse Sugar Boil these together let it cool.  
Then Put your meat into it. it must be  
occasionally Skinned. it will sometimes want  
Boiling over again perhaps in three Weeks or  
a Month. but this must be occasionally &  
depends upon the Quantity of meat. The Pickle  
will keep for Six Weeks or longer in Winter.—

Fish Sause Mrs Hart

Of Vinegar of water of each three spoonfulls. one Anchovy  
a small onion cut down — a little Horseradish sliced  
the whole boil'd titt the Anchovy is dissolved — strain it  
off & melt your butter with it — before it is to be seal  
to Table strew a bitter Yolke of egg in it to make it a  
proper thickness.

# Properian Broth Doctor Stonehouse

Take one Pound of Beef one Pint of Peas  
four Onions, four Turnips, four Potatoes -  
Boiled in Seven Pints of Water down to Six  
add a little Pepper & Salt. The above will  
dine six able Men and costs only Nine  
Pence with Bread. a little Rue added will  
make it better.

## Summer Mince Pie Mrs Cap York

Take three Lemons cut them in halvers, then squeeze  
them twice over to a pound of powder'd lump sugar  
then tyse the Lemons up in a cloth & boil them  
tender. Take out the seeds & skins & pound the  
Lemons in a Morter. Mix the sugar & juice with  
the Lemons & one pound of Mutton Suet chop'd  
fine & all minned together. it must not be Beef  
Suet.

To make Monk Turtle of Seates head. Mrs Grappon  
Cut of clean one or more seates heads, the pieces  
you cut out must be blanch'd in scalding water  
to clean them then take your gravy & put in your  
fish of some Ox Palates cut in pieces & boil'd very  
well. The tail of claws of one or more lobsters  
a few oysters & half a pint of Madeira wine an  
Anthony of a slice of Lemon - Set it over the fire  
& let it boil gently about half an hour. Then add  
a little more wine & a little Cayenne pepper,  
thicken it with flower of butter & cover it up  
with boil'd force Batts. -

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To clean Plate

1 Penny worth of Dutch silver - 1 Oz of Hartshorn  
powder'd - a quarter of an Oz of Rose pink -  
mix the quicke silver with oil of Turpentine -  
Mix it up with spirits of wine -

Carike.

M<sup>r</sup> C Mollish

Take three cloves Coriander seed bruised four  
windles; ginger powder'd saffron of each half a  
scoule - three cloves of garlick infuse in a  
pint of good white wine & vinegar & let it stand  
a week in a gentle heat - then pour it off -

To make anchovies Souce M<sup>r</sup> Midgley Newark -

Take two or three Anchovies chop them very fine  
put them into a Stew pan with a q<sup>n</sup> of a pound  
of good butter one onion a sprig of parsely  
a piece of horseradish as much flower as you  
think will make it thick enough & some  
good broth or gravy a spoonfull of good  
vinegar put your stew pan over the stove -  
keeping it stirring all the time till it boils  
& that it is of a proper thickness let it  
be well tasted & strain it through a lawn  
or hair rice & keep it for use -

## To make a Macaroni Pie

make a raised Crust and put in thin Slices  
of Fat Bacon or Bread to Bake when it is  
Baked take that out and fill it as follows  
Take a Quarter of a Pound of Macaroni boil it in  
good Milk till it is Tender then strain it off and  
Put in one Pint of good White Gravy the Yokes  
of 6 Eggs boiled hard one Chicken Boiled & Boned  
Three Sweet-Breads a little good Cream & flowered  
to thicken it up. & season it to your Taste with  
Pepper & Salt.

~~F~~ Fish Sauce from the other side  
in the Spices again but as other ingredient.

The use of this sauce is to mix it with melted

Butter. —

## Bread Sauce

To a Pint of Water put half a large Onion  
& half a Teaspoonfull of Pepper Corns boil  
these together till quite Black then strain it  
and Put to the Liquor good Bread sufficient  
Quantity to thicken it. Then a Spoonfull of Cream  
a Lump of Butter about the size of a small Egg.  
& Boil them up.

## Fish Sauce for keeping.

1 Pound of Anchovies half an ounce of Cloves half an  
ounce of mace two ounces Rose Ginger sliced a little  
Black Pepper a Piece of Horse Radish some Lemon Peel  
Small onion a Bunch of Thyme & Winter Savory. to  
all these add a Quarter of Red Wine half a Teaspoonfull of Vinegar  
let all these Stew over a gentle Fire one Hour then  
strain the Liquor thro a Sieve of Bottle it. setting it

Shrimps Catshup. - M<sup>r</sup> J. Paleston

Two quarts of Shrimps bounded in the shells  
put on them two quarts of sweet fyder of one  
pound of a half of anchovies - boil it titt near half  
an hour, then strain it - add a quarter of an ounce  
of mace, white pepper of a few cloves - boil it again,  
to draw out the virtue of the shrimps - bottle it with  
cork of leather it for fear of air.

Oyster Catshup M<sup>r</sup> J. Paleston

An Hundred of Oysters with all their Liquor a Pound  
of anchovies, three Pints of White Wine a Lemon  
slic'd of Part of the Peel boil them gently half  
an hour strain it and add a Quarter of an  
ounce of Mace and the same of Cloves, one  
Nutmeg slic'd then Boil it a Quarter of an  
hour put in Two francs of Shallots, Bottle

it when cold, put the spice of Shallots  
in your Bottle with the Liquor. —

Browning for made Dish: In 2 P. —

Beat small four Ounces of Butter refined  
Sugar, put into a clean iron frying Pan  
with one Ounce of Butter, set it over a deer  
fire mix it well together all the time. —  
when it begin to Be pretty frothy & the  
Sugar is dissolved hold it higher over  
the fire, have ready a pint of red Wine, when  
the Sugar & Butter is of a deep Brown pour  
in a little of the Wine stir it well together  
then add more Wine & keep stirring it all the  
time, put in half an Ounce of Jam and pepper  
six Cloves. four Shallots peeled two or three

Blades of mace, three spoonfulls of Must  
room catsupps, a little salt the rind of  
one Lemon, boil them slowly for Ten  
Minutes, pour it into a Basin, when  
cold take off the Scum very clean &  
bottle.  
Boil it for use. —————

To dress a Kid calf Mr. Yerborough  
Take a calf heart, stuff it with good foremeat  
& set it in the oven in an Earthen dish  
with a little Water under it, lay Butter over it  
and dredge it with Flowers Boil half the  
Liver and all the Lights together half an hour  
then chop them small & put them into a Tops  
in Pan, with half a Pint of Gravy a Spoon  
full of Catsupps, squeeze in Half a Lemon  
pepper of Salt, thickn with a good Piee of

Butter rolled in flour When you deck it  
up. pour the minced meat in the Bottom  
and have ready fry'd a fine Brown the  
other half of the Liver cut in thin Slices  
of little Bits of Bacon, set the Heart in  
the Middle & lay the Liver & Bacon over  
the Minced Meat & serve it up. —

To make Spruce Beer Dr. Aylmer  
Fill a Copper with the smallest Branches  
of the Spruce & as much Water as it will  
hold, Boil it for Twelve Hours, or till it  
becomes a very strong & rather thick con-  
coction, put a sufficient Quantity of this  
Liquor & Molasses in a Cask of Water  
mix it well together & with the Bray  
out till it ferment a day or Two. —

N.B. it will not be fit to drink for  
a week or ten days when you chord bottle  
it as I never knew it continue good  
in the Cork more than a month.—  
though it might answer with care I  
suppose.

### Pain de la Reine

The same Brown & thick the Juice you scope  
out makes Potties. it is an excellent Dish & a  
very elegant one. & The remainder of the Chicken  
Fricassee of all for the same Course according to  
the French Etiquette if you choose it.

- 1 To Boil a brisket of a buttuck of beef or a Ham wth
- 2 To make vinegar - Bottauer Cheese Cakes
- 3 To pickle pork like Westphalian Hams - Brown gray  
5 To Sollar & Clp. <sup>soop.</sup>
- 6 To make forced meat - To boil pallots - To make
- 7 To roast a shoulder of Mutton with Oysters <sup>Sausages</sup>
- To Stew a rump of Beef wth Duckets of Portmouth  
way
- 8 To pickle pigeons -
- 9 Friday soop
- 10 To pot a Store
- To dress Hogs feet & ears y<sup>e</sup> best way - -
- 11 To make a white fricasie of Eggs
- 12 To pickle Smelts - White soop
- 13 To make Oyster loaves
- 14 To make Lemon pickle
- 15 To make a fricasie of Fruitham mabbets or Lamb
- 16 To make Framelins
- 17 To pickle sliced cucumbers - To make vinegar
- 18 To stew Mushrooms - -
- 19 To pickle Salmon - -
- 20 Beef Olives
- 21 pull'd Chickens
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- 23 To make a Procollo of veal a la Jenler
- 24 Veal a la Befhemell - To dress a Calfs head like  
26 To make artificial eggs - Twitte

## To make a Chastruse

Cut some Carrots & Turnips in long pieces  
& pretty thick put them in cold Water. Boil  
some Cabbages just to take off the strong Taste  
take them out of the Water. & Tie them up  
tight with coarse String. Take a Stew pan  
lay some Slices of Bacon at the Bottom. put  
in the Cabbage, Carrots, and Turnips. some  
Bacon at the Top again. a little pepper &  
salt a Bunch of Sweet herbs. some Broath  
if you have it, otherwise Water let it stew  
for an Hour. Put some Mutton. Beef. Par.  
Dridges, Chickens. as is most convenient. w.  
bits of Bacon mix Sweet herbs. Carrots.  
Turnips. let them stew for Two or Three Hours  
if convenient. Take a little Pan. lay a few

of the Carrots & Turnips. at the Bottom  
of Mutton alternately round the Edge. squeeze  
the Water out of the Water. press it down  
well in the Pan. that is some of it. then put  
in your Meat. & then the rest of your Vegetables  
pared well down. heat it over the Stove.  
then turn it out. & if it is put in  
properly. it comes out with the greatest  
ease. the exact shape of the Pan.

### To make Beef a la Mode

Cut some Slices of Bacon. long enough to go  
through the Beef & new as thick as your little  
Finger. season it with Pepper & Salt & other  
Spices. some Garlick if you like. take a thick  
Pice of Beef. of about four Pounds. lard it with  
the Seasoned Bacon. or rather put it quite —

through it in different parts. Take a few  
pan full in four large Onions. bits of Meat.  
Sweet herbs. seasoning. Leks. a little Celery  
of some Carrots. put either Water or Boast  
to it. let it Simmer for four Hours. —

### Pain de la Reine

Take the Breast of a Turkey or Two Fowls  
Kial Will do. but it is not so good. take all  
the bits of skin from it. Take a Quantity  
of Such. clean it & chop beat it Well in a  
Morter. add the Chicken juh in a good Deal of  
Salt. Take four large Onions. cut them. put  
them in a clean Cloth. squeeze in the Juice  
it is better to do them one by one. mix &  
beat all Well together. Take 3 Eggs. put

them in. put a little cream in mix it —  
add more mix it so on till you have put  
in about Half a Pint. Take the Whites of  
Two Eggs beat them Well with a Knife on  
a Tin Plate. till they are a good Croath. put  
it in the Morter. mix it Well. Take a  
little Copper Dish butter it Well put it  
out of the Morter into the Deep Dish: but  
do not half fill it. pour Boiling Water <sup>under</sup> on  
it. cover its up. put it on the Fire. & there  
ought to be some Fire held over the Top of it  
Let it Boil for Three Quarters of an Hour. but  
Then it is half done take a Tin & scope out  
the Middle. When done. take out the Water. add  
your Roast which should consist of Liver. Green  
Sweat Bounds if you have them. much rons.

