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ABC

F52

C. 1780



TO ALL YOUNG LADIES

At Edw. Kidlers Pastry-School
in little Lincolns-Inn-fields, are taught all
Sorts of Pastry & Cookery, Dutch-hollow-works,
& Butter-works, on Thursday, Fryday, & Saturday,
in the afternoon: and on the same days, in the
morning at his School, in Norris-street in S^t
James's Market, & at his School, in S^t Martins le
Grand, on Monday, Tuesday, and
Wednesday, in the
afternoon.

3.

Ford meat Balls

Sweet Balls.

Take part of a leg of lamb or veal & mince it wth if same quantity of beef suet put thereto a good quantity of currants season it wth sweet spice a little lemon pickle 3 or 4 eggs & a few sweet herbs mix it well together & make it into
Little - - - - - balls

Savory Balls

Take part of a leg of lamb or veal & mince it small wth if same quantity of beef suet a little lean bacon sweet herbs a shallot & an onion beat it in a mortar till tis as smooth as wax season it wth savory spice & make it into balls

A nother way

Take if flesh of a fowl beef suet & marrow of same quantity 6 or 8 oysters lean bacon sweet herbs & savory spice pound it & make it into balls - - - - -

A Caudle for Sweet Pyes.

Take sack & white wine alike in quantity a little verjuice & sugar boyle it & brew it wth 2 or 3 eggs as butterd ale wth y^e pyes are bakd pour it in at y^e funnell & shake it together

A Leas for Savory Pyes.

Take darret gravy oyster liquor 2 or 3 anchovy a faggot of sweet herbs & an onion boyle it up & thicken it wth brown butter y^e pour it into y^e savory pyes wth cald for

A Leas for Fish Pyes.

Take darret white wine & vineger oyster liquor anchovy & drawn butter wth y^e pyes are bake pour pour it in at y^e funnell

A Leas for Pasties.

Season y^e bones of that meat you make y^e pasty off cover it wth water & bake y^e wth y^e pasty wth they are bakd

A Ragooe for Made Dishes.

Take darret gravys avory spice tofs up in it lamb stons cocks stons & combs boyled blanchd & slicd wth slicd sweet breads oysters mushrooms truffells & murrells ^{& sweet herbs} thicken these wth brown butter & use it wth cald for

A Royalia of Courcum^{bers}.

Take 12 cucumbers & slice y^e as for eating put y^e in a course cloth beat & squeeze y^e very dry flower & fry y^e brown y^e put to y^e darret gravy savory spice & a bitt of butter roald in flower tofs y^e up thick they are sand for mutton or lamb

Sweet Spice is cloves. mace nutmeg cinnamon sugar & salt.

Savory Spice is peper. salt cloves mace & nutmegg.

All Sorts of Past.

Puff Past.

Lay down a p. of flower break into it 2 ounces of butter & 2 eggs if make it into past wth cold water if work if other part of if p. of butter to of stiffness of go: past if roll out go: past into a square piece stick it all over wth bits of butter flower, it & roll it up like a collar double it up at both ends that they meet in if middle roll it out again as aforesaid till all y^e p. of butter is in.

Past for a Pastey

Lay down a peck of flower work it up wth 6 p. of butter & 4 eggs wth cold water.

Past. For a high Pye

Lay down a peck of flower work it up wth 6 p. of butter melted in a saucepan of boylng water make it into a stiff past.

Past Royall for

Fatty Pans.

Lay down a p. of flower work it up wth 2 ap. of butter 2 ounces of fine sugar & 4 eggs.

Past for a Custard.

Lay down flower & make it into a stiff past wth boylng water sprinkle it wth a little cold water to keep it from cracking.

Sweet Pyes.

A Lamb Pye.

Cut an hind quarter of lamb into thin slices season it wth ~~savoury~~^{sweet} spice lay it in if pye wth 2 ap. of raisons of if sun stoned & 2 ap. of currants 2 or 3 spanish potatoe boyl'd blanch'd & slic'd or an artichoke bottome or 2 wth p. of prunellus. Damsons goosberries & grapes cithron lemon & orange peel & oringoe roots lay on butter & close if pye wth tis baked pour in a clear Caudle

A Chicken Pye

Take 6 small chickens & rowl up a piece of butter in sweet spice & put into y^e y^e season & lay y^e in y^e pye wth y^e marrow of 2 hens rowl up in y^e butter of eggs, y^e preserves & fruit as y^e lamb pye wth a candle.

Milke Pyes

Shred a p^d of neats tongue per boyl wth 2 p^d of beef suet & pippens a green lemon picle season it wth an ounce of spice a little salt a p^d of sugar 2 p^d of currants $\frac{1}{2}$ a p^t of sack a little orange flower water a quarter of a p^d of cittron lemon & orange picle mix these together & fill y^e pyes - - -

Egg Pyes.

Shred y^e yolks of 20 eggs wth y^e same weight of marrow & beef suet season it wth sweet spice wth cittron & lemon fill & close y^e pyes -

Another way.

Shred y^e yolks of 20 hard eggs wth cittron & lemon picle season it wth sweet spice y^e mix it wth a q^t of custard stuff ready made gather it to a body on y^e fier y^e pyes being dryd in y^e oven fill y^e wth this batter as custards wth they are bakd stick y^e wth sliced cittron strew y^e wth coulard baskets

A Lumber Pye.

Take a p^d & half of a fillet of veal mince it small wth y^e same quantity of beef suet season it wth sweet spice & pippens an hand full of spinnage & an hard lettuce tynea & parsley mix it wth a penny loaf grated y^e yolks of 3 or 4 eggs sack & orange flower water a p^d & $\frac{1}{2}$ of currants wth preserves as y^e lamb pye wth a candle: An humble pye is thus made

An Artichoke Pye.

Take y^e bottomes of 6 or 8 artichoks being boyl & sliced season y^e wth sweet spice mix y^e wth y^e marrow

8
Of 3 bones wth fruit & preserves as if lamb
pye lay on lemon butter & close y^e pye
A Carrot or a potatoe pye is thus made

Savory Pyes

A Lamb Pye.

Cut an hind quarter of lamb in to thin
slices season it wth savory spice lay it in
y^e pye wth an hand lettuce & artichoke bottom
at the tops of an hundred of asparagus lay on
butter & close y^e pye wth tis bakd pour in
a leas

Another way.

Season y^e lamb steaks wth savory spice
lay y^e in y^e pye wth sliced lambstons & sweet
breads savory balls & oysters lay on butter
& close y^e pye

A mutton Pye.

Season y^e mutton wth savory spice fill y^e pye

Lay on butter & close it wth tis bakd
topp wth an handfull of choysd capers
cucumbers & Drawn butter

A Kid Pye.

Cut y^e kid in pieces lard it wth bacon season
it wth savory spice lay on butter & close y^e pye
wth tis bakd take a q^t of large oysters dry y^e
in a cloth & fry y^e brown toff y^e in 2 apt
of white wine oysters liquor gravy & barber
spies thicken it wth eggs & drawn butter cut
up y^e lid & pour it into y^e pye

A hare Pye.

Cut y^e hare in pieces & brack y^e bones season
& lay y^e in y^e pye sliced lemon butter &
close y^e pye

A Hen Pye

Cut it in pieces season & lay it in y^e pye
lay on balls yolks of hard eggs butter & close
y^e pye wth tis bakd pour in a leas thickard wth
eggs

10
A Pidgeon Pye

Prise & season yo: pidgeons wth savory spice
lard y^e 10th bacon & stuff y^e 10th foild meate
lay on lamb stons & sweet breads butter &
close y^e pye at leas: at chicken or a capon
pye is made y^e same way

A Calves head Pye

Almost boyle yo: calves head take out all
y^e bones cut it in thin slices season it wth
savory spice mix it wth sliced sweet breads
shivered pablats cocks combs oysters
mushrooms & balls lay on butter &
close y^e pye at leas

A Neats tongue Pye

half boyle yo: tongues blanch & slice y^e
season y^e 10th savory spice 10th balls sliced
lemon butter & close y^e pye wth tis ball
take a pt. of gravy sweet breads pablats & cocks
comes topsd up & yowrd into yo: pye

11
A venison Pye

Raise an high round pye shred a pt. of
beef suet & put it in y^e bottom y^e cut yo:
venison in pieces season it wth 10th pepper &
salt lay it on y^e suet lay on butter & close
y^e pye & bake it 6 hours

A Lamb ston & Sweet bread
& Pye

Boyle blanch & slice y^e season & lay y^e in
y^e pye 10th sliced artichoke bottoms lay on
butter & close y^e pye at leas

A Battalia Pye

Take 4 small chickens 4 squab pidgeons &
sucking rabbits cut y^e in pieces & season y^e
wth 10th savory spice & lay y^e in y^e pye 10th &
sliced sweet breads & as many sheeps tongues
2 shivered pablats 2 pair of lambstons 20
or 30 cocks combs 10th savory balls & oysters
lay on butter & close y^e pye at leas

12
Cold Pies.

A veal Pie.

Raise an high round pipe if cut a fillet
of veal into 3 or 4 fillets season it wth
savory spice a little minced sage & sweet
herbs lay if in if pipe wth slices of bacon
at if bottome & betwixt each piece lay on
butter & close if pipe wth tis bakd & half cold
fill it up wth clarri-fie butter

A Swan Pie

Skin & bone yo^r swan bard it wth bacon &
season it wth savory spice & a few bay-
leaves powderd lay it in if pipe stick it
wth cloves lay on butter & close if pipe wth
tis bakd & half cold fill it up wth clarri-fie butter

A Turkey Pie

Bone yo^r turkey & season it wth savory spice

Lay it in if pipe wth 2 capons or 2 wild
ducks cut in pieces to fill up if corners
wth bakd & half cold fill it up wth clarri-fie
butter

A Goose pie is made if same way wth 2 rabbits

Fish Pies.

A Carp Pie

Bleed yo^r carp at if tail open if belly draw
& wash out if blood wth clarret vinegar &
salt if season yo^r carp wth savory spice &
shred sweet herbs lay it in if pipe wth a pt.
of large oysters butter & close if pipe wth
tis bakd put into if leas if blood & clarret &
pour it into yo^r pices

A Trout Pie.

Cut wash & scale if bard if wth pieces of a silbo
lett road up in spice & sweet herbs & bay-
leaves powderd lay on & between if sliced artichok

Artichoke bottoms mushrooms oysters
capers Diced lemon lay on butter & close it

An Eel Pye.

Cut wash & season wth sweet spice an
handfull of currants butter & close wth pye

A Lamprey Pye.

Cut wash & season wth sweet spice lay
wth in wth pye wth Diced lemon citron butter
& close wth pye

All oyster Pye.

Per boyle a q^t. of large oysters in there own
liquor mince wth small & pound wth in a
mortar wth pistastia nuts marrow & sweet
herbs an onion & savory spice & a little
grated bread or season wth as aforesaid
whole lay on butter & close wth pye

Pasties

A venison Pastie.

Boone a side or haunch of venison cut it
square piece & season it wth pepper and
salt make it up in yo^r aforesaid pasty past
a peck of flower for a Buck pasty & 3
quarters for a doe & p^d of beefsuet at wth
bottom of yo^r buck pasty & a p^d & salt
for a Doe

A Lamb pasty is made as wth Doe

A Beef Pastie.

Is cut out & seasoned over night wth -
pepper salt a little catchenelle & peter
salt red wine & wth made up as wth buck pasty

To each of these Pasties
2 pour in a leare



16
Florendines & Puddings.

A Florendine of a Kidney of
veal.

Shred of kidney fat & all wth a little spinney
parsley & lettuce 3 pipers & orange pickle
season it wth sweet spice & sugar a good hand
full of currants 2 or 3 grated biscuits sack
& orange flower water 2 or 3 eggs mix it
into a body & put it in a dish coverd wth
puff past cover it wth a cut lid of same &
garnish wth brim of wth dish

A Rice Florendine

Boyle $\frac{1}{2}$ a p^d of rice tender in fair water wth
put to it a q^t of milk boyle it thick & season
it wth sweet spice & sugar mix it wth 3 eggs
well beat $\frac{1}{2}$ a p^d of currants $\frac{1}{2}$ a p^d of butter
or wth marrow of 2 bones 3 grated biscuits
sack & orange flower water put it in a
dish being coverd wth puff past lay on a cut
lid & garnish wth brim

17
A Florendine of oranges
& apples.

But 6 civill oranges in halves save y^e
juice put out y^e pulp lay y^e in water 24
hours shifting y^e 3 or 4 times y^e boyle
y^e in 3 or 4 waters in y^e 4th water put to
y^e a p^d of fine sugar & there juice boyle
y^e to a surrup & keep y^e in this surrup
in an Earthen pott wth you use y^e cut y^e
in thin slices

Two of these oranges will make
a florendine mix wth ten pipers pare
quarterd & boyle up wth water & sugar lay
y^e in a dish being coverd wth puff past
cover it wth a cut lid & garnish wth brim
A Florendine of currants & apples is thus made

A Fruit Demoy

Beat $\frac{1}{2}$ a p^d of blanched almonds in a mortar
wth a quarter of a p^d of cittron y^e white of a
cup on 4 grated biscuits y^e marrow of 2 bones

Sweet spice & sugar a little sack & orange
 flower water y^e mix it wth a pt. of cream
 & 8 eggs being well beat fring all these
 ingredients to a body over y^e fier y^e having
 a dish coverd wth puff past put part of it
 into y^e bottome y^e put in y^e marrow of 2
 bones in pieces squeeze ov it a lemon y^e
 lay on y^e other part of y^e ingredients &
 cover it wth a cut lid

A Custard.

Boyle a q^t of cream or milk wth a stick of
 cinnamon a quarterd nutmeg & large mace
 wth half cold mix it wth 8 yolks of egg & 4
 whits well beat, sugar sack & orange
 flower water set it on y^e fier & stir it
 till a white froth ariseth scum it off y^e
 fill yo^r custards being dryd in y^e oven

An Almond Custard

Blanch & pound y^e in a mortar very fine in
 y^e beating put thereto a little milk press it thro
 a sieve & make it as yo^r aforesaid custard

A Marrow Pudding

Boyle a q^t of cream or milk wth a stick of
 cinnamon a quarterd nutmeg & large mace
 y^e mix it wth 8 eggs well beat a little salt
 sugar sack & orange flower water strain
 it y^e put to it 4 grated biskets an handfull of
 currants as many raisons of y^e size y^e marrow
 of 2 bones all to 4 large pieces y^e gather it to
 a body on y^e fier & put it into a dish coverd
 having y^e brim thereof garnishd wth puff past
 & raisd in y^e oven y^e lay on y^e 4 pieces of marrow
 collour'd knots & past lid wth iron & lemon piec
 1/2 an hour will bake it

An Almond Pudding

Take 2 ap. jordan almonds blanch & pound y^e in a
 mortar very fine wth a quarter of a pt. of pistastia nuts
 & grated biskets 3 quarters of a p. of butter sack & orange
 flower water y^e mix it wth a q^t of cream & 8 eggs
 being boyle & mixt together wth sweet spice & sugar
 y^e put it in a dish being coverd & garnishd wth
 puff past.

A Carrot Pudding

Boyle 2 large carrots wth cold pound y^e in
a mortar strain y^e thro' a sieve mix y^e wth 2
grated biscuits 2 a p^t. of butter sack & orange
flower water sugar & a little salt a p^t. of
cream mixt wth 4 yolks of eggs & 2 whites beat
these together put y^e in a dish being coverd
wth puff past & garnish y^e with

An Orange Pudding

Take y^e peels of 2 civill oranges boyle up as for
a florandine of oranges & apples pound &
season y^e as y^e carrots

A Tansie

Boyle a q^t. of cream or milk wth a stick of
cinnamon a quarterd nutmeg & large mace wth
half cold mix it wth 20 yolks of eggs & 10 whites
strain it y^e put to it 4 grated biscuits 2 a p^t. of
butter a p^t. of spinnage juice & a little tansie y^e
sack & orange flower water sugar & a little salt

Gather it to a body on y^e fier & pour it into
yo^r Dish being well butterd wth tis bakd turn
it on a pye plate squeeze on it an orange -
grate on sugar gar just it wth sliced oranges
a little tansie made in a plate cut as you please

A Calves foot Pudding

Take 2 calves feet shred y^e very fine mix y^e wth a
penny grated white loaf being scalded wth a p^t. of
cream put to it 2 a p^t. of shred beef suet & 8 eggs
an handfull of plumpt currants season it wth
sweet spice & sugar a little sack & orange
flower water & y^e marrow of 2 bones put it in
a veal cant wth wth y^e batter of eggs y^e wth
a cloth & put it there in tye it up close wth y^e pot
boyls put it in boyle it about 2 hours y^e turn it
in a dish stick on it sliced almonds & citron y^e
pour on it sack verjuice & drawn butter & scrup
on sugar

A quaking Pudding

Take a q^t. of cream & beat 2 or 3 spoonfulls wth 2 or 3
spoonfulls of flower of rice a penny grated white

Loaf & 4 eggs put to it orange flower water
sugar & sweet spice butter if cloth & tie it
up but not too close wth if pott boyls put it in
stick it wth sliced cittron let if sauce be sack &
orange flower water wth if juice of lemons
sugar & drawn butter

Cakes

A Butter Cake.

Take 5 p^{ts} of flower & 6 p^{ts} of currants an
ounce of cloves & mace a little cinnamon &
an ounce of nutmegs & a p^{nt} of powdered &
blanche almonds & a p^{nt} of sugar & a p^{nt} of
powdered & blanche almonds 3 quarters of a p^{nt}
of sliced cittron lemon & orange peel & a p^{nt}
of sack a little hony water a q^{ty} of good ale
yest a p^{nt} of cream & a p^{nt} & half of butter -
milted therein mix it together in a kettle over
a soft fier stirring it wth yo^r hands till tis
very smooth let it be as hot as you can bear
it if put it in an hoop wth a paper flower d^{at} h^o
bottom

The Iceing

Beat & sift a p^{nt} of double refined sugar & put
to it if whites of 4 eggs put in but one at a time
beat if in a bason wth a silver spoon till
tis very light & white

A Seed Cake.

Take 3 p^{ts} of smooth carraways 6 p^{ts} of flower &
a p^{nt} of sugar an ounce of spice & 2 p^{ts} of butter rubbed
in very fine make an hole in if flower & put in
3 p^{ts} of ale yest & a p^{nt} of sack a little orange
flower water & a p^{nt} of warmed milk mixt together
if strew a little flower thereon let it lye to
rise if put it in an hoop wth a paper at bottom
strew over it double refined sugar & rough ^{ways} ^{ways}

A Light Seed Cake.

Take 2 a quarter of flower a little ginger nutmeg
3 spoon fulls of ale yest & 3 eggs well beat 3
quarters of a p^{nt} of milk & a p^{nt} of butter & 6
ounces of smooth carraways work it warm
together wth yo^r hands

Chees Cakes

Boyle a qt. of cream or milk wth 8 eggs well
beat stirr it till tis a curd if strain & mix
it mix it wth y^e curd of 3 q^{ts} of milk 3 quarters
of ap^d of fresh butter 2 grated biscet. 2 ounces
of blanchd almonds pounded wth a little sack
& orange flower water ½ ap^d of currants & y^e
eggs spice & salt beat it up wth a little cream
fill tis very light if fill y^e chees cakes -

You may make chees cakes y^e same way wth y^e
curd of a gallon of milk with out y^e egg curd

Portugall Cakes.

Put ap^d of fine sugar ap^d of fresh butter & eggs
& a little beaten mace into a flat pan beat it
up wth y^e hands till tis very light & looks curdling
if put thereto ap^d of flower ½ ap^d of currants
very clean pickt & dryd beat y^e together fill y^e
hart pans & bake y^e in a slack oven

You may make seed cakes y^e same way.
only put caraway seeds insted of currants.

Ginger bread cakes

Take 3 p^d of flower ap^d of sugar & ap^d of butter
rubbd in very fine an ounce of ginger & a grated
nutmeg mix it wth ap^d of treacle & a quarter
of ap^d of cream warmd together if make up
y^e bread stiff roul y^e out cut y^e in little
little cakes & bake y^e in a slack oven -

Another way

Take a quarter of a peck of flower 2 p^d & 3
quarters of treacle & ½ ap^d of butter warmd together
an ounce of ginger ½ an ounce of caraway & coriander
seeds brsd make it in to large cakes put into either
of y^e what sweet meat you please wth they are
baked dip y^e in boyling water to glase y^e -

Shrewsbury Cakes

Take ap^d of fresh butter ap^d of double refined sugar
sifted fine a little beaten mace & 4 eggs beat y^e
all together wth y^e hands till tis very light &
looks curdling if put to y^e ap^d & half of flower
roul y^e out into little cakes

Wiggs

Take a quartren of flower & a p^d. of sugar an
handfull of carraway seeds y^e. put into y^e.
middle of y^e. flower & a p^d. of yest wth. a p^d. & half
of butter melted in a p^t. of milk & pour to y^e.
yest stirring it wth. yo^r. hands strewe flower
let it lye in sponge a little while y^e. make up y^e.

Wiggs - Broths

Strong Broth

Take 3 or 4 gallons of water & put therein a leg
& shin of beef cut into 5 or 6 pieces boyle it 12
hours now & then stir it wth. a stick & cover
it close wth. tis boyled strain & coole it let it stand
till twill jelley y^e. take y^e. fatt from y^e. top &
y^e. Drops from y^e. bottome

Gravey

Put a piece of beef into thin slices fry it brown
in a stew pan wth. 2 or 3 lean slices of bacon

Onions y^e. pour to it a ladle or 2 of strong
broth rubbing y^e. brown off from y^e. pan -
very clean ad to it more strong broth -
clarret white wine anchovy's a faggot of
sweet herbs season it & let it stew very
well & y^e. strain it off

Mull Potage

Take 2 gallons of strong broth put to it 2 p^d. of
currants a p^d. of raisons of y^e. sun & an ounce
of sweet spice & a p^d. of sugar a quarter of a p^t.
of clarret as much sack y^e. juice of 2 oranges
& 2 lemons thicken it wth. a quarter of a p^d. of
rice flower or y^e. raspins of bread wth. a p^d. of
pruants

Brown Potage Royall

Let a gallon of strong broth on y^e. fier wth. 2
shiverd pullats cocks combs Lamb stons sliced
wth. 10th. savory balls a p^t. of gravy 2 handfulls of
spinage & young lettuce mixed boyle these

Together wth a Duck of leg & wing bones
being broak & pull out of breast slashd
& brown'd in a pan of fatt if. put to it 2 french
roule sliced & dryd hard & brown put of. pottage
in of. Dish & if. Duck in if. middle lay about
it a little vermin jelley boyl'd up wth a little
strong broth savory balls & sweet breads -
garnish it wth scalded parsley turnip bedroot
& barberries

Pease Soup

Boyle a qt. of good seed pease tender & thick
strain & wash it thro' wth a pt. of milk if. put
thereto a pt. of strong broth boyl'd wth balls
a little spire mint & a dryd french roule season
it wth pepper & salt cut a turnip in dice fry it
& put it in

Green Pease Soup

If ye go. per cods steal & scald of. shells strain
& pound if. in a mortar wth scalded parsley

Young onions & a little mint if. soak a
french roule boyle these together in clea
mutton broth a faggot of sweet herbs -
season wth pepper salt & nutmeg if. strain
it thro' a cullender put of. pottage in of. Dish
put in of. middle yo. larded veal a forc'd.
fowl chicken or a rabbit garnish it wth scalded
chopped parsley cabbatch lettuce & some of of.
pease

A Crawfish Soup

Cleanse yo. crawfish boyle if. in water salt &
spice pul off there feet & tails & fry if. bread
if. rest of if. in a stone mortar season if. wth
savory spice & an onion hard eggs greated bread
& sweet herbs boyl'd in strong broth strain it if.
put to it scalded chopt parsley & french rouls
if. put if. therein wth a few dryd mushrooms
garnish of. Dish wth slice lemon of. feet & tails
of of. crawfish

A Bisk of Pidgeons

Yo. pidgeons being clean wash'd & perboild
put y^e into strong broth & stev y^e y^e make
for y^e a ragooe wth gravy artichoke bottoms
potatoes & onions savory spice lemon juice
& diced lemon & bacon cut as for larding
wth mushrooms truffells & marrells pour
y^e broth into y^e dish having dryd carved
cippets y^e place yo. pidgeons pour on y^e
ragooe wth $\frac{1}{2}$ a p^t. of hott cream garnish it
wth scalded parsley beetroot & lemon

To Boyle a Leg of Mutton

Boyle yo. mutton in water & salt as usual
for y^e sauce tops up a little strong broth
gravy pickled cucumbers & samphir diced
barberries diced lemon white wine salt &
nutmeg grated bread thicken it wth 2 eggs &
a little butter round up in flower

Another way

Lard yo. mutton wth lemon picle & beetroot
boyle it as usual let y^e sauce be strong broth
white wine gravy busters anchovy onions a
faggot of sweet herbs savory spice a piece of
butter round up in flower

To Boyle Rabbits

Stuff y^e for bogling & lard y^e wth bacon y^e
boyle y^e quick & white for y^e sauce take y^e
boild liver shred it wth fat bacon top these
up together in strong broth white wine &
vineger mace salt & nutmeg set parsley minced
barberries & diavon butter lay yo. rabbits
in a dish & pour y^e hear all over over y^e
~~of~~ garnish it wth sliced lemon & barberries

To Boyle Pidgeons

Stuff yo. pidgeons wth sweet herbs chop bacon
a little grated bread of yolk of an egg y^e

Boyle y^m in strong broth white wine & vinegar
 make salt & nutmeg set parsley mixed,
 barberries & drann butter lay yo^r pigeons
 in y^e dishes pour y^e lear all over y^e & garnish
 it wth slicd lemon & barberries -

To Boyle Pullets and oysters.

Boyle y^m in water & salt 10th a good piece
 of bacon for y^e sauce draw up a p^t of butter
 wth a little white wine strong broth & a
 q^t of oysters y^e put yo^r 3 pullets in a dish
 cut yo^r bacon & lay about y^e 10th ap^t
 & half of fryd sausages & garnish it wth
 slicd lemon -

To Boyle Fowls.

Boyle y^m as aforesaid for y^e sauce -
 tofs up veal sweet breads artichoke
 bottoms lamb stons, cocks combs &
 hard eggs all slicd in strong broth

and white wine 10th pistastia nuts -
 asparagus tops & spice thicken it 10th
 a bit of butter round up in flower &
 garnish it 10th slicd lemon -

Made Dishes.

Scotch Collops.

Take y^e skin from a fillet of veal & cut it
 into thin collops hack & scotch y^e 10th of back
 of a knife laid half of y^e 10th bacon fry y^e
 10th a little brown butter y^e take y^e out & put
 y^e into another tossing pan y^e set y^e pan
 they were fryd in over y^e fier again -
 wash it out wth a little strong broth rubbing
 it 10th yo^r ladle y^e pour it to y^e collops docthis
 to every panfull till all are fryd y^e sterv
 & tofs y^e up 10th a p^t of oysters 2 anchovy 2
 shered pallats cocks combs lamb stons &
 savory balls slicd sweet breads onions a
 faggot of sweet herbs thicken it 10th brown butter
 & garnish it 10th slicd orange & lemon -

A Calves head hash

Yo: calves head being slit & cleaned half
boild & cold cut it in thin slices & fry it
in a pan of brown butter if having a top
pan on if stow 10th a pt. of gravy as much
strong broth a quarter of a pt. of claret
as much white wine & a handful of savory
balls 2 or 3 shiverd pallats a pt. of oysters
cocks combs lambstons & sweet breads -
blanched & sliced 11th mushrooms truffells
& murrells 2 or 3 anchovy as many shallots
& a faggot of sweet herbs tosd up & sterd
together season it wth savory spice if scotch if
other side cross & cross flower bast & broyle it

The hash being thicken'd wth brown butter
put it in a dish lay over & about it fryd
balls & if tongue sliced & larded 10th bacon
lemon pie & beet root if fry in a batter of
eggs sliced sweet breads carved cippets &
oyster lay in if head & place these on & about
the dish garnish it wth sliced lemon & orange -

A Ragooe of a breast of
veal.

Bone yo: breast of veal cut an handsome
square piece if cut of other part into small
pieces brown it in butter if sterd & tosd it up
in a pt. of gravy a little claret white wine
strong broth 2 or 3 anchovy an onion cocks
combs lambstons & sweet breads boild blanch'd
& sliced 10th savory balls oysters truffells -
murrells & mushrooms savory spice & lemon
juice if tosd it up & thicken it wth brown
butter put it in a dish lay on a square
piece dield lemon sweet breads cippets & bacon
fryd in a batter of eggs garnish it wth sliced
orange

A Ragooe of Sweet breads

Set lard & force if sweet breads 10th mushrooms
if tender ends of pallats cocks combs boild
tender beat it in a mortar mixt wth fine herbs
& spice a little grated bread & an egg or 2 if
fry if thus forc'd & tosd if up in gravy claret

White wine 16th cocks combs & mushrooms
 spice & oysters a diced lemon thicken it wth
 brown butter & garnish it wth sliced lemon
 & barberries - - - - -

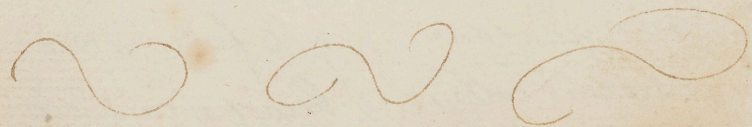
Chickens forced wth oysters
 Lard & truss y^e make a forcing of oysters
 sweet breads treffells mushrooms & onions
 chop these together & season it mix it wth a
 piece of butter y^e yolk of an egg ty^e y^e up
 at both ends & roast y^e y^e make for y^e a
 fine ragoo & garnish y^e wth sliced lemon

Bombarded veal

Take a fillet of veal cut out of it 2 lean
 pieces as thick as yo^r hand round y^e up a
 little y^e lard y^e very thick on y^e round side
 lard & sheeps tongues being beed & blanded
 y^e make a well seasond forced meat wth veal
 red bacon beef suet & an anchovy season
 & beat it y^e make another tender forced wth

Veal fatt bacon beef suet mushrooms -
 spinnage parsley tyne parsley sweet -
 marjoram winter savory & green onions season
 & beat it y^e put yo^r forced ball into part of
 this forced meat put it in a veal caul & bake
 it in a little pott y^e roul up that which is
 left in another veal caul wth 16 y^e batter
 of eggs roul it up like a polonia sausage
 ty^e it at both ends & slightly round &
 boyle it - - - - -

Yo^r forced ball being bakd put it in y^e
 middle of yo^r Dish yo^r larded veal being steamed
 in strong broth lay round it & y^e tongues frye
 brown between each y^e pour on y^e a fine
 ragooe lay about it y^e other forced
 meat cut as thin as an half crown & frye
 in y^e batter of eggs y^e squeeze on it an orange
 & garnish it wth sliced orange and
 Lemon - - - - -



A Brown Fricassee of Chickens & rabbits

Cut $\frac{1}{2}$ in pieces & fry $\frac{1}{2}$ in brown butter $\frac{1}{2}$
having ready hot $\frac{1}{2}$ of gravy a little
claret white wine & strong broth 2 anchovies
2 shivers & pallats a faggot of sweet herbs
savory balls & spice thicken it wth brown
butter & squeeze on it a lemon - - -

A white Fricassee of $\frac{1}{2}$ Paine.

Cut $\frac{1}{2}$ into pieces wash $\frac{1}{2}$ from $\frac{1}{2}$ blood & fry
 $\frac{1}{2}$ on a soft fier & put $\frac{1}{2}$ in a tosing pan wth
a little strong broth season $\frac{1}{2}$ & top $\frac{1}{2}$ up
wth almost enough pour to $\frac{1}{2}$ a pt. of cream
season thicken it wth a litt of butter roild up in
flower

Pidgeons in Surtout. 1

Cleanse 10. pigeons $\frac{1}{2}$ make forcing for $\frac{1}{2}$ the
a large scotch collap on $\frac{1}{2}$ breast of each cover $\frac{1}{2}$
wth paper & rows $\frac{1}{2}$ $\frac{1}{2}$ make for $\frac{1}{2}$ a fine ragony $\frac{1}{2}$
 $\frac{1}{2}$ wth shew orange

A Fricassee of Lamb

Cut an hind quarter of lamb into thin slices
season it wth savory spice sweet herbs & shallots
 $\frac{1}{2}$ fry $\frac{1}{2}$ on a fier & top $\frac{1}{2}$ up in strong broth
white wine oysters balls & pallats a little
brown butter or an egg or 2 to thicken it
or a litt of butter roild up in flower -

Cutlets Alamenteny

Season 10. cutlets of mutton wth savory spice
& sweet herbs shred $\frac{1}{2}$ dip 2 scotch collaps
in $\frac{1}{2}$ batter of eggs & clap on each side of
each cutlet & $\frac{1}{2}$ a rasher of bacon on each
side broyle $\frac{1}{2}$ or bring $\frac{1}{2}$ off in $\frac{1}{2}$ oven -
wth they are dress'd take off $\frac{1}{2}$ bacon & send
up 10. collaps & cutlets wth $\frac{1}{2}$ in clear white
paper as letters or you may leave $\frac{1}{2}$ out
& send $\frac{1}{2}$ up in a ragony of sweetbreads -
oysters & mushrooms garnish it wth shew orange
& lemon - - -

To Roast an hare

Set & lard it wth bacon make for it a
pudding of grated bread wth hart of liver
being perboyled & chopped small wth beef
suet & sweet herbs mixt wth marrow cream
spice & eggs wth sew up his belly & roast him
wth his roasted let wth butter be drawn up
wth cream gravy or claret - - - - -

To Roast it wth skin on.

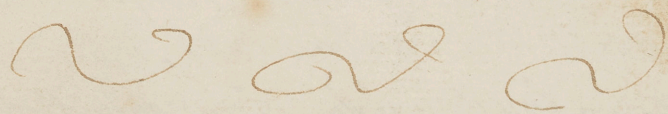
Make wth pudding as aforesaid sew up his
belly thrust wth hand round him between
his skin & his body & rub over his flesh
wth butter & spice & sew up wth hole of wth skin
& roast him casting of him wth boyling
water & salt till he's above half roasted
wth let him dry & wth skin smock pull it off by
pieces wth cast him wth butter drudg him wth
flower bread & spice sauce him as aforesaid
& garnish it wth sliced lemon - - - - -

Pullet Ala Cream

Lard & force wth pullets of their own flesh.
boyled ham mushrooms sweet breads oysters
anchovys grated bread wth yolk of an egg a
little cream spice & herbs roast wth wth pour
on wth a fine ragooe thicken wth eggs - - -

Portugall Beef

Brown wth thine of a ramp of beef in a pan of
brown butter & force wth lean of it wth suet -
bacon boyled chees nuts anchovys savory spice
& an onion stew it in a pan of strong brothe
till tis very tender wth make for it a ragooe
wth pickled getkins boyled chees nuts thicken
it wth brown butter put it in a dish pour on
wth ragooe & garnish it wth sliced
Lemon - - - - -



A Leg of mutton Ala Daube.

Lard y^e. meat wth. bacon half roast it draw
it off y^e. spill & put it in a small pott as
will boyle it put to it a q^t. of white wine strong
broth a pt. of vineger whole spice bay leaves
sweet marjoram winter savory & green onions
wth. y^e. meat is ready make sauce wth. some of
y^e. liquor mushrooms dried lemon 2 or 3
anchovys thicken it wth. brown butter lay
it in y^e. Dish pour on y^e. sauce & garnish it
wth. sliced orange & lemon - - - - -

A Leg of mutton Ala Royall

Lard y^e. mutton & slices of veal wth. bacon roard
up in spice & sweet herbs y^e. bring y^e. to a brown
in melted lard boyle y^e. leg in strong broth all
sorts of sweet herbs an onion stalk wth. cloves
wth. tis ready lay it in a dish lay round it y^e. collaps
pour on a ragooe & garnish it wth. sliced orange
& lemon -

A Leg of mutton Force

Take y^e. meat out of y^e. leg close to y^e. skin &
bone mince it wth. a pt. of beef suet & a good
quantity of tyne parsley & onions beat it
in a mortar wth. 2 anchovys & savory spice
y^e. wash y^e. inside of y^e. skin wth. y^e. batter
of egg & fill it last flower & bake it y^e. sauce
may be seasoned gravy & put to it a regulin
of cucumbers colliflowers & french beans -

Oyster Loves.

Cut a round hole in y^e. tops of 5 french rolls
& take out all y^e. crumb & smear y^e. over y^e. sides
wth. a tender forced meat made of set oysters
part of an Eele pistastia nuts mushrooms herbs
anchovys marrow spice y^e. yolke of 2 hard eggs
beat these well in a mortar wth. one raw egg
y^e. fry y^e. crisp in lard & fill y^e. wth. a q^t. of oysters
y^e. rest of y^e. Eele cut like lard mushrooms spice
& anchovys tosed up in there liquor 1/2 a pt. of
white wine thicken it wth. eggs & a litt of butter
roued up in flower -

To Roast a breast of mutton
Bone yo. mutton make a savory forc'd meat
for it wash it over wth butter of eggs if
spiced wth forc'd meat on it & roll it in a
collar & bind it wth pack thereof & roast it
put under it a regalia of cucumbers.

Beef Ala mode

Take a good buttock of beef interlard wth
great lard roll'd up in savory spice mince
sage parsley tyme & sandy spice green
onions put it in a great saucepan & cover
it close wth course past wth tis half done
it let it stand over wth fier on a stove 12 hours
this is fitt to eat cold, or if to be eaten hott
wth tis cold slice it out thin & top it up in a row
of sweet breads oyster paltats & mushrooms.

veal Ala mode.

Take a good fillet of veal interlard'd as wth best
ad to wth stering of it a little white wine wth tis cold
you may slice it out thin & top it up in a row of mushrooms.

A Porpetone.

Take a fillet of veal & mince it small wth wth
same quantity of beef suet beat it wth an egg
or 2 to bind it season it wth savory spice & make
it into wth form of a thick round pye & fill it
thus lay in thin slices of bacon squab pidgeons
sliced sweet breads tops of asparagus yolks
of hard eggs wth tender ends of shivers paltats
& cocks combes boyl'd blanch'd & sliced - -

Sausages.

Take pork more lean then fat & shred it wth
take wth wth fleat of pork & mince it season each
apart wth mince sage & pretty胡椒 wth
savory spice clear yo. small fats & fill wth
mixing some bits of fatt between wth mince -
meat sprinkle a little wine & will fill
wth better wth tye wth in links - - -

Polonia Sausages

Take a piece of red yamon of bacon & kill flogge
it mince it wth as much bacon lard put to it mince

Sage thyme & savory spice y^e yolks of eggs
 & as much red wine as will bring it to a
 pretty thick body mix y^e 10th y^e hands &
 fill y^e in large skins hang y^e in a chimney
 a while & eat y^e 10th oil & vinegar

To Dress Fish

To Boyle a Cod's head.

Set a kettle on y^e fire wth water vinegar &
 salt a faggot of sweet herbs & an onion or 2
 10th y^e liquor boyle put in y^e head on a fish
 plate in y^e boiling put in cold water &
 vinegar wth tis boyled drain & sponge it
 for y^e sauce take claret gravy boyled wth
 10th a faggot of sweet herbs & an onion 2 or 3
 anchovy's drawn up wth 2 p^t of drawn butter
 2 apt. of shrimps & y^e meat of a lobster shred
 fine wth put y^e head in a dish pour y^e sauce
 thereon strike small toasts on y^e head lay on
 & about it y^e spawn mill & liver stick with
 small toasts garnish it wth fry parsley sliced lemon
 & berries

To Butter Lobster

Take out y^e meat & put it in a sauce pan &
 put thereto a little seasoned gravy a nutmeg
 a little vinegar & drawn butter fill y^e shells
 & set y^e rest in plats

To Stew Carps &

Take a brace of living carps knock y^e on
 y^e head open y^e bellies wash out y^e blood wth
 vinegar & salt y^e cut y^e close to y^e tail to y^e
 bone & wash y^e clean put y^e in a broad sauce
 pan & put thereto a q^t of claret 2 apt. of white
 wine 2 apt. of vinegar apt. of water a faggot
 of sweet herbs a nutmeg sliced large mace
 4 or 5 cloves 2 or 3 pieces of ginger whole
 pepper & an anchovy cover y^e close & stew
 y^e a quarter of an hour y^e put to it y^e blood
 of y^e carps & a ladle of drawn butter lay
 about it y^e spawn mill & liver stick on
 y^e toasts & eat y^e lear as broth or thicker
 wth 10th brown butter

A Carp Carved wth Eele in a Ragooe.

Take a live carp scale & slice him from
head to tail in 9 or 10 slices on y^e one side
to y^e bone yf. take a good silver Eele &
cut it as for larding as long & as thick as
yo^r little finger round in sweet herbs -
powderd bayleaves & savory spice yf.
lard it thick on y^e slosh side fry it in a
good pan of lard yf. make for it as you
wth gray white wine vinegar darret yf.
spruce mushrooms capers grated nutmeg
make a little pepper & salt thicken it wth
brown butter & garnish it wth shid lemon.

To Roast a Pike

Scale & slosh a pike from head to tail & lard
it wth Eeles flesh round up in spice & sweet
herbs bast & bread it roast it at length
turn his tail into his mouth & bring it off
in y^e oven let y^e sauce be drawn butter anchovy

y^e row & liver wth mushrooms capers & oysters

Potting

To Pott Beef

Take a good buttock of beef or leg of mutton
piece cut it in pieces season it wth savory spice
an ounce of salt peter & an ounce of s^o p^t. of
darret yf. having 3 or 4 p^t. of beef sweet &
lay it between every laying of beef tyer a
paper over it & let it lye all night yf. bake
it wth house hold bread yf. take it out & dry
it in a cloth cut it a cross yf. grain very
close & put it in yo^r hands like flower if
it is not seasoned enough yf. season it more
yf. pour to it yf. fat clear from y^e gravy
& mix it together yf. put it close in potts.
set it in y^e oven to settle wth tis cold cover it
wth clarifide butter -

To Pott Pidgeons

Yo^r pidgeons being trussed & seasoned wth savory

Spice put $\frac{1}{2}$ in a pott cover $\frac{1}{2}$ wth butter
& bake $\frac{1}{2}$ take $\frac{1}{2}$ out & drain $\frac{1}{2}$ wth they
are cold cover $\frac{1}{2}$ wth clarifie butter - -

You may pott fish $\frac{1}{2}$ some way
only bone $\frac{1}{2}$ wth they are baked -

Collaring

To Collar Beef

Lay $\frac{1}{2}$ flank of beef in ham brine 8 or
10 days $\frac{1}{2}$ take it out & dry it in a cloth lay
it on a board take out all $\frac{1}{2}$ leather & skin
scotch it cross & cross ~~flour~~ season it wth
savory spice 2 or 3 anchovy an handful or
2 of fyne parsley sweet marjoram winter
savory & onions & fennell strew it on $\frac{1}{2}$
meat roll it in an hard collar in a cloth sew
it close tye it at both ends & put it in a
collar pott $\frac{1}{2}$ apt. of clarrif & catchenell
2 q^{ts} of pump water set it in $\frac{1}{2}$ oven all
night wth cold take it out of $\frac{1}{2}$ cloth &
keep it Dry -

To Collar veal

Bone a breast of veal wash & soak it in 3
or 4 waters dry it in a cloth season it wth
savory spice shred sweet herbs & rasters of
bacon Dipt in $\frac{1}{2}$ butter of eggs & roll it in
a collar in a cloth boyle it wth water & salt
 $\frac{1}{2}$ apt. of vinegar & whole spice scimit
dean wth tis boyle take it up & wth cold
keep it in this pickle - - -

To Collar Pigg

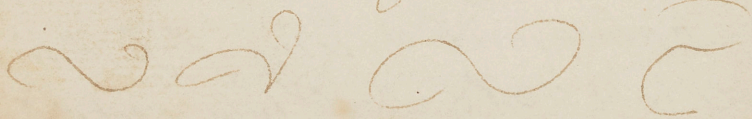
Slit $\frac{1}{2}$ pigg down $\frac{1}{2}$ back take out all
 $\frac{1}{2}$ bone wash out all $\frac{1}{2}$ blood in 3 or 4
waters wipe it dry season it wth savory spice
fyne parsley & salt roll it in an hard collar
in a cloth tye it up at both ends & boyle it wth
 $\frac{1}{2}$ bone in 3 p^{ts} of water an hain full of salt
a q^t of vinegar a faggot of sweet herbs whole
spice a penny worth of jicing of $\frac{1}{2}$ wth tis boyle
tender take it off & wth cold take it out of $\frac{1}{2}$ cloth
& keep it in this pickle - -

To Collar Eeles

Scower yo^r large silver Eeles wth salt
 slit y^e Down y^e back take out all y^e bones
 wash & dry y^e season y^e wth savory spice
 minced parsley tyne sage & an onion y^e
 rook each in collars in a little cloth boyle
 y^e in water & salt wth y^e heads & bones &
 half a pt. of vinegar a faggot of sweet herbs
 ginger a penny worth of jacinth glass wth
 they are tender take y^e up tye y^e close
 again strain y^e pickle & keep y^e Eeles int

To Collar Pork

Bone yo^r breast of pork season it wth
 savory spice tyne sage & parsley -
 roll it in an hard collar in a cloth
 tye it at both ends & boyle it wth tis
 cold keep it in souerney Drink - - -



Pickles

To Pickle millions or large
Cucumbers

Take a sliver out of y^e sides of each & take
 out y^e pulp clean & fill it wth scrapd hors -
 radish sliced garlick ginger nutmeg whole
 pepper & large mace put y^e sliver in again
 & tye y^e wth a thread y^e take fo y^e pickle - -

The best white wine vinegar an handfull
 of salt a quarter nutmeg whole pepper cloves
 & mace 2 or 3 peeces of ginger boyl together & scume.

And pour it to y^e millions boyling hott
 & stow y^e Down close 2 days wth you intend to
 green y^e set y^e over y^e fier in a bell mettall pot
 in thore pickle pickle till they are scalding
 hott & green yo^r they are cold cover y^e wth
 a wet bladder & Leather - - -

Thus Cover all other
Pickles

To Pickle Gerkins

Wipe y^e y^e clean & put y^e in a brine strong enough to bear an egg for 2 or 3 days y^e y^e pour on y^e y^e same pickle as y^e y^e millons boyling hott having some dill seeds in y^e y^e potts stow y^e y^e Down close 2 or 3 days green y^e y^e in a bellmett all pott & cover y^e y^e close as before

To Pickle French beans

Put y^e y^e a mounth in brine strong enough to bear an egg y^e y^e drain y^e y^e from y^e y^e brine & having a pickle as y^e y^e millons pour it to y^e y^e boyling hott & green y^e y^e of same way

To Pickle walnuts

Scald y^e y^e till y^e y^e outer skins will come off & put y^e y^e in water & salt 9 or 10 days y^e y^e drain y^e y^e from y^e y^e brine & having a pickle as y^e y^e millons pour it to y^e y^e boyling hott adding to it a little mustard seed

To Pickle mushrooms

Take y^e y^e small hard buttons cut y^e y^e off from y^e y^e bottome of y^e y^e stalk wash y^e y^e wth salt water & milk & rub y^e y^e wth y^e y^e flannell y^e y^e put y^e y^e into another pan of salt water & milk & rub y^e y^e wth y^e y^e flannell till they are clean y^e y^e boyl salt water & milk wth it boyls thro' in y^e y^e mushrooms & wth they are boyl'd quick & white strain y^e y^e & throw y^e y^e in to a pan of salt & water for 2 or 3 days changing it twice a day y^e y^e let y^e y^e pickle be half white wine & half vinegar wth sliced nutmeg ginger whole pepper cloves & mace y^e y^e stop y^e y^e up in glasses -
Colliflowers is done y^e y^e same way

To Pickle Beet root & Turnip

Boyle y^e y^e beet root in water & salt a p^t of vinegar a little catcheneele wth half boyle put in y^e y^e turnips being par'd wth they are boyl'd take y^e y^e off y^e y^e fire & keep y^e y^e in this pickle

To Pickle Red Cabbatch

Slice yo^r cabbatch thin & put to it a cold
pickle of vinegar & spice - - - -

To Pickle Flowers.

Pickle y^e in half white wine & half vinegar
& sugar put y^e up in glasses - - - -

To Pickle Onions

Lay yo^r small white onions in water & salt
y^e lot yo^r pickle be vinegar & spice cold

To Pickle Barberries

Pickle y^e being pickt in fine branches only in
water & salt strong enough to bear an egg

To Pickle Smelts

Yo^r smelts being gell lay y^e in a pan in rows
lay on y^e sliced lemon ginger nutmeg mace paper
& bay leaves powdered & salt let y^e pickle be red
white vinegar bread catchenecle & peter salt you
may eat y^e wth lemon or pickle as anchovies - -

To Pickle oysters.

Take a y^e of large oysters in there own liquor
y^e full of y^e moon perboyl'd in there own
liquor for y^e pickle take there liquor a p^t.
of white wine & vinegar mace pepper & salt
boyle & scum it wth cold keep y^e in this pickle

To Pickle Pigeons

Boyle y^e wth whole spice in 3 p^ts of water a
p^t. of white wine & a p^t. of vinegar wth boyl'd
take y^e up wth cold keep y^e in this pickle &
eat y^e wth oil & vinegar - - - -

To Pickle Tongues.

Blanch y^e being boyl'd in water & salt &
put y^e in a pott or barrill & make y^e pickle
of as much white wine vinegar as will
fill it boyl'd up wth savory spice ginger a
faggot of sweet herbs wth tis cold put in y^e
tongues wth sliced lemon & cover it close wth

A roset blades & leather 10th you eat it.
beat up some of it pickle 10th very good
oil & garnish of 10th sliced lemon - - -

To Salt Hams And Tongues

Take 3 or 4 gallons of water put to it 4
p. of white salt 4 p. of bay salt a p. of
peter salt a quarter of a p. of salt peter
2 ounces of prunella salt & a p. of brown
sugar let it boyle a quarter of an hour
scum it well 10th tis cold sever it from
it. bottome into it. vessell you keep it in

Let hams lye in this pickle 4 or 5 weeks

A Glod of Dutch beef as long. -

Tongues a fortnight - - - -

Collard beef 8 or 10 days. - - -

Dry it in a stove or wood.

Chimney

Jellies

Harts horn Jelly.

Put $\frac{1}{2}$ ap. of harts horn into an earthen
pan 10th 2 qts of spring water cover it close
& set it in it. oven all night it. strain it
into a cleare pipkin 10th $\frac{1}{2}$ apt. of hennish
wine & $\frac{1}{2}$ apt. of double refined sugar it. juice
of 3 or 4 lemons 2 or 3 blades of mace & it.
whits of 4 or 5 eggs well beat let it simmer over
it. fier & mix it that it curdles not it. stir it
well well together on it. fier & run it thro
a napkin & turn it up again till tis all cleare

Calves foot Jelly

Boyle a pair of calves feet 10th it. meat cut off
from it. bone season it as it. harts horn
jelly 10th tis cold take it. fat from it. top
it. Drop from it. bottome -

Ribbon Jelly

Is made wth if. colour'd jellies. First after
mentioned first run one of those colours
in a glass wth tis cold run another as
cold as you can & if. another thus you
may run all if. rest

To Run Colours

have in yo^r. severall small pipkins strong
jelly ready seasond have also severall
muslain raggs tyd up close one wth bread
cutcheneele & another wth springe juice
put yo^r. baggs into yo^r. severall pipkins &
as you would if. colours rise fine if. wth y^e.
whits of eggs & run if. thro^o severall baggs

Banangoes

Put $\frac{1}{2}$ ap. of hearts horn into an Earthen
pipkin wth 2 q^ts of spring water if. run yo^r.
jelly thro^o anapkin put to it $\frac{1}{2}$ ap. of jordan

Almonds well beat mix wth it a pt. of cream
or milk if. juice of 2 or 3 lemons & Double-
refined sugar let it simmer over if. fire &
take care least it burn to run it thro a sieve
2 or 3 times put it in glasses & colour it if.
you please

A whipt Sillabub

Take a pt. of cream wth a little orange flower
water 2 or 3 ounces of fine sugar if. juice
of a lemon if. white of 2 eggs mix these up
together & having in yo^r. glasses i. henish
wine & sugar & claret & sugar lay on if.
froth wth a spoon heaped up as light as
you can

A Sack Posset

Take 14 eggs leave out half if. whits beat if.
wth a quarter of a pt. of fine sugar orange
roots sliced very thin wth a quarter of a pt. of
sack mix it well together set it on if. fire keep
it stirring all one way wth tis scalding hot let

Another whilst you stir it pour into it
a qt. of cream boyling hott wth a grated
nutmeg boyled int clapa hott p^{er} plate &
let it stand a quarter of an hour - - -

Chocolate Cream

Take a pt. of cream wth a spoonfull of scrap
chocolate boyle y^e well together wth y^e yolks
of 2 eggs thicken & mill it on y^e fier y^e pour
it into y^e chocolate cups - - -

Snow Cream

Take a pt. of cream y^e whits of 4 eggs fine sugar
& a little hony water y^e whisk it up in a
broad earthen pan & take of y^e froth as it riseth

Orange Butter

Take y^e yolks of 5 hard eggs put to it a p^{er}
of butter a little orange flower water
& a little fine sugar y^e work it thro a
sive - - -

To Coddle Codlings

Put y^e fair codlings in a brass pan wth
water over a charcole fier till tis scalding
hott keep y^e close coverd wth they will skin
y^e skin y^e & put y^e in again wth a little
vineger & let y^e lye till they are Green

The order

First Dishes

Pottages of all sorts -
 a dish of fish - - -
 beans & bacon - - -
 a ham & chickens - -
 pullets & oysters - -
 boyl'd tongues & kidneys
 a leg of veal bacon herbs
 a calves head bacon herbs
 a calves head hasht -
 a goose or turkey ala d'au
 a leg of veal or mutton
 Dinde: a bisk of pigeons
 a forced leg of veal boyl'd
 a powder'd haunch of venison
 a powder'd leg of pork -
 a leg of mutton & turnips -
 a piece of salt beef carrots
 pullet bacon & cabbage
 boyl'd fowls & marrow bones
 a turbot & small fish

Bottom Dishes

A chine of veal or mutton
 a jagget of mutton -
 a neck of veal - - -
 pigeons in saut out
 puddings of sorts -
 roast beef: mixed pyes
 cold ham: sliced tongue
 venison pasty -
 potted meats or fowls
 cold lobster salmon
 or sturgeon - - -
 a haunch of venison ^{roast}
 a leg of mutton ^{roast}
 lamb in joints - -
 a chine & turkey -
 chickens & asparragus
 hens wth eggs - - -
 a roast pike - - -
 a calves head roast

Side Dishes for y^e middle
 of the table.

Bombarded veal - - -
 scotch collups - - -
 a forced leg of lamb -
 cutlets ala mainitonny pickles ~ ~ ~
 cutlets forced - - -
 frigasees white or brown
 a ragooe of any sort -
 puddings of any sort
 a trout or tansie - -
 pease beans or french ^{beans}
 scallop't oysters - -
 ollives of veal - -
 carp in a ragooe - -
 chickens & asparragus
 lamb stons & sweetbread
 sterv'd or forced carp
 chickens ala cream -
 a porpeton

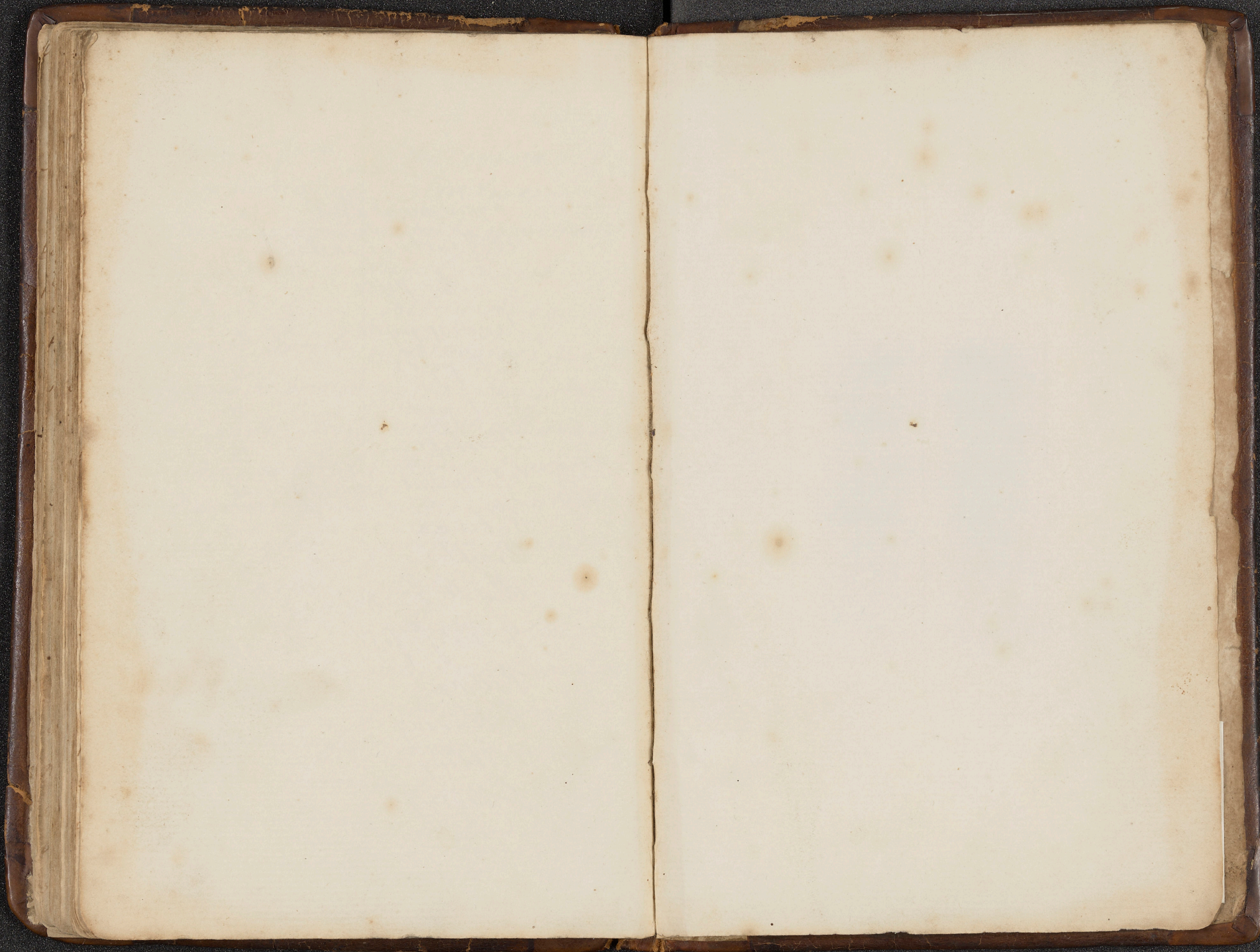
A Grand sallad of
 tart's chees cakes -
 puddings of any sort
 puffs and custards
 jellies creams &
 blumangoes - - -
 a dish of fruite - -
 a sweet meat tart
 a patty of lobsters
 cold lobsters - -

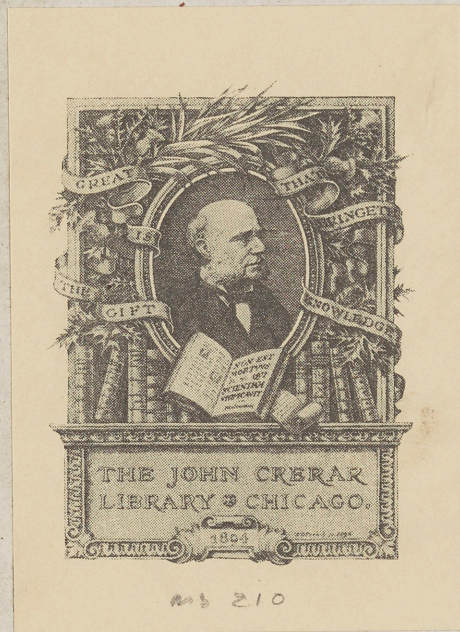
Second Course Plates.

A dish of wild fowl	A puyefore - - -
green geese or ducklings	oyster loves - - -
roast chickens or pigeons	torsts of marrow or ^{crust}
lamb in joynts - - -	eggs la swish - - -
fryd fish - - -	portugall egg - - -
turkey pounts leverits	cutlets of liver of veal
partridges: cocks or snipe	patties of oysters
peasants quails or larks	crayfish parror or shrimps
whild ducks or teal	fritters of apricocks or
butterd bobsters or crabs	oysters: onion tansie
artichokes boyld - - -	polonia sausages -
asparragus & eggs - - -	slid tongues - - -
scallopt oysters - - -	salmon gandy - - -
milky patties - - -	potting collaring or
a fowt or tansie - - -	pickles of any sort
fourts cheesecaks puffs	marrow or spinage torsts
custards: a dish of pease	veal puffs - - -
a ragoe of mushrooms	sweet breads larded
lobsters rayode or	roasted - - -
Roasted - - -	

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