TO ALL YOUNG LADIES
At Edw. Kidders 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 St. James's Market; & at his School in St. Martins le Grand, on Monday, Tuesday, and Wednesday, in the afternoon.
Fo'd mint Balls

Sweet Balls
Take part of a leg of lamb or veal and mince it with same quantity of beef suet put there to a good quantity of currants season it with spice a little lemon peel 3 or 4 eggs a few sweet herbs mix it well together and make it into little balls

Savory Balls
Take part of a leg of lamb or veal and mince it small with same quantity of beef suet a little lean bacon sweet herbs a shallot and an anchovy beat it in a mortar till its as smooth as possible season it with savory spices make it into balls

Another way
Take 1/2 flesh of a fowl beef suet a marron of same quantity 6 or 8 oysters lean bacon sweet herbs 8 savory spice pound it and make it into balls
A Candle for Sweet Pies.
Take sack and white wine alike in quantity, a little verjus, sugar, boyle it and brew it to 2 or 3 eggs as buttered ale. If pyes are made, pour it in at the funnell and shake it together.

A Lear for Savory Pies.
Take claret gravy, oyster liquor, 2 or 3 anchovies, a faggot of sweet herbs, an onion, boyle it up; thicken it with brown butter. Pour it into yo. savory pyes.

A Lear for Fish Pies.
Take claret white wine, vinegar, oyster liquor, anchovys, drawn butter. If pyes are made, pour it in at the funnell.

A Lear for Pasties.
Season if bones of that meat you make for pasty. Off cover it with water and bake. If it is proper, they are baked.

A Ragout for Made Dishes.
Take claret gravy, savory spice, tops up in it lamb, stems, cocks, stones, &c. add by &c. blanched & sliced. If sliced, sweet bread, oysters, mushrooms, truffles, murrels, Truffles, brown butter, &c. use it as cold for

A Regalia of Cornum.
Take 12 combers, slice them as for eating, put them in a course cloth and squeeze. Very dry flower, fig, brawn, &c. put by. Clarret gravy, savory spice &c. A little butter round in flower to stiff up. Thicken them, are sandy.

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

Savory Spice is pepper, sweet cloves, mace, nutmeg.
All Sorts of Past

Puff Past
Lay down a p. of flower. Break into it 2 ounces of butter & 2 eggs. Make it into past. If cold, work 1/2 of other part of 1/2 of butter to the stiffness of go. Past. If raw, but not past into a square piece stick it all over in bits of butter. Flower it & roll it up like a collar. Double it up at both ends that they meet in middle. Roll it out again as aforesaid till all body of butter is in.

Past for a Pasty
Lay down a piece of flower. Work it up to 1 1/2 p. of butter & 4 eggs in cold water. —

Past for a High Pye
Lay down a p. of flower. Work it by the pie-latter melted in a saucepan of boiling water. Make it into a stiff past.

Past Royall for Batty Pans
Lay down a p. of flower. Work it up. 1/2 spoon of butter or 2 ounces of fine sugar & 4 eggs.

Past for a Custard
Lay down flower & make it into a stiff past. Boil the water, sprinkle it with a little cold water to keep it from cracking.

Sweet Pyes
A Lamb Pye
Cut an hind quarter of lamb into thin slie. Season it. Add very spice. Lay it in a pie. 1/4 of raisins of jujubes & 1/2 spoon of rum. 2 or 3 Spanish potatoes boil'd, blanch'd, & sliced. Or an artichoke bottomed or 2 or 3 prunes. Damsons, gooseberries & grapes add in lemon. Orange pike & orange root. Lay on taller base of pye. Melted butter pour in a Tart. To Ladle.
A Chicken Pye

Take 6 small chickens & roll up a piece of butter in sweet-spike & put into 2/3 season & play " in 3-pipe 1/4 f. marrow of 2 bones would wash 1/4 butter of eggs 15 preserves & fruit as 1/4 lamb pipe & a candle —

Minc'd Pies

Fried a. of neat's tongue per boyle 1/4 of beef suet & peppercorn a green lemon piele season it 1/4 an ounce of spice a little salt & 1/4 of sugar a 1/2 of currants 1/2 a 1/2 of sack a little orange flower 1/2 water a quarter of a 1/2 of citron lemon & orange piele mix these together & fill yo! pies — —

Egg Pies

Shred 2. yolks of 20 eggs 1/2 the same weight of marrow & beef suet season it 1/2 sweet-spike 10. citron & lemon fill & close of pies.

Another way

Laid 6 yolks of 20 hard eggs & citron lemon piele season it with sweet-spike & mix it 1/2 a 1/2 of custard stuff ready made gather it to a lady on 1/2 for your pies being dry'd in 3. oven fill up the pie as custards 1/2 they are fed stick of 1/2 sliced citron street 3/4. oil land hot.

A Lumber Pye

Take a 1/2 of half of a fillet of veal mince it small 1/2 & some quantity of beef suet season it 1/2 sweet-spike & yip pens an hand full of spinach & a hard lettuce type 1/2 parsley mix it 1/2 a penny leaf grate yip of 5 or 4 eggs sack & orange flower water a 1/2 of currants & preserves as laid in a pie close with a candle. Unhumble pye is thus made

All Kristick Pyes

Take 2 bottoms of 6 or 8 artichokes being boiled & slid season if 1/2 sweet spice mix it 1/2 of marrow
Of 3 buns mix fruit & preserves as if. Line lay on butter & close it s. his bak - poy lay on lemon butter & close if. pye top up an handful of shaped capers - 8. Carrot or a potatoe pye is thus made. cornumbers & drawn butter.

Savory Pyes

A Lamb Pye.
But an hind quarter of lamb in to thin - slice season it 10th savory spice lay it in if. pye 10th an herd lettuce & artichoke bottoms. the tops of an hundred of asparagus lay on butter & close if. pye 10th his bak pot in so hear.

Another way.
Season ye. lamb stakes of savory spice lay in if. pye & slid lambstone quarter bread savory balls & oysters lay on butter & close if. pye - 10th.

A mutton Pye.
Season ye. mutton 10th savory spice fill if. pye. -

A Kid Pye.
But ye. kid in pieces laid it 10th bacon season it 10th savory spice lay on butter & close if. pye. Its baked take a q of large oysters dry'y. in a cloth & fry if. brown top s if. up in last of white wine oysters liquor gravy & barberries thicken it 10th eggs & drawn butter cut up glazed & pour it in to go. pye.

A Hare Pye.
Cut 9 hare in pieces & brake if. bone season. lay if. in if. pye sliced lemon butter & close if. pye.

A Hare Pye.
Cut it in pieces season a lay it in if. pye. lay on balls yolks of them eggs butter & close if. pye. His bak pot in a tear thickend 10th eggs.
A Pidgeon Pipe
Grass & season yd. pidgeons in savory spice
Lay on lamb stones & sweet breads butter
Close & bake it 6 hours.

A Calves head Pipe
Almost boil yd. calves head take out the
Boyle & slice it in thin slices season it
Savory spice mix it with sliced sweet breads
Shell & pellats cock & combs oysters
Mushrooms & balls lay on butter &
Close & bake it 6 hours.

A Neats Tongue Pipe.
Boyle yd. & slice it. Season it
Savory spice & mix it with sliced sweet breads
Shell & pellats cock & combs oysters
Mushrooms & balls lay on butter close &
Bake it 6 hours.

A Venison Pipe
Raise on high round pipe shrew a pt of
beef suet & put it in in bottom
Season in pieces season it with pepper
Salt lay it on & suet lay on butter & close
Close & bake it 6 hours.

A Lambstone Sweetbread
Pipe.
Boyle & slice it in savory spice
Mix it with sliced artichoke bottoms
Lay on butter & close & bake it 6 hours.

A Battalia Pipe
Take 4 small chickens & square pidgeons
Sucking rabbits cut in pieces & season it
With savory spice & mix it with sliced sweet breads
As many sheep tongues
2 shell & pellats 2 pair of Lambstones
20 or 30 cock & combs 10 savory balls & oysters
Lay on butter & close & bake it 6 hours.
Cold Pyes.

A veal Pye.
Raise an high round pye. Cut a fillet of veal into 3 or 4 fillets. Season it 1st. Sowry spice a little mixed sage & sweet herbs. Lay it in, pye 10. slices of bacon at 10. bottom & betwixt each piece layer. Batter & close it pye 10. His baked & half cold fill it up 10. clarified butter.

A Goose pye is made of same way 10. 2 rabbits.

Fish Pyes.

A Carp Pye.

A Swain Pye.
Skin & bone you. Swan bard it in bacon & season it 10. Savory spice & a few bay leaves powdered. Lay it in pye, stick it 10. cloves lay on butter & close if pye 10. His baked & half cold fill it up 10. clarified butter.

A Guinea Pye.
Bone your turkey. Season it 10. Savory spice.

A Pheasant Pye.
Cut pheasant to pieces. Salt & season it. Lay it in pye 10. Spices & sweet herbs & bay leaves powdered. Lay it on & between if.
An Ecol Pie.
But wash & season it. add sweet spice or handful of currants. butter & close it.

A lamprey pie.
But wash & season it. Add sweet spice. put in g. pipe it. add lemon & citron. butter & close it.

An oyster pie.
Parboil a g. of large oysters in their own liquor & wine. Kill small & pound it. in a morter. add pistachio nuts. marrow. savory herbs. an onion & savory spice. a little grated bread or season it. as a foresaid whole lay on butter & close it.

Pasties

A venison Pasty.
Bone a side or branch. Devenison cut it square piece. season it. Add pepper and salt make it up in yo. aforesaid pasty paste. a peck of flower for a buck pasty. & 2 quarters for a doe. 2 p. of beef suet at 1. bottle of yo. buck pasty & y. shall for a Doe.

A lamb pasty is made as J. Doe.

A beef Pasty.
Is cut out & seasoned over night. Add pepper. salt a little anchone. a peter. salt red wine & y. made up pasty. buck pasty.

To each of these Pasties 2 pov in a Leare.
Florendines Puddings.

Florendine of a Kidney of veal.

Shred 1/2 kidney fat & all of a little springy parsley, lettuce, 3 pippens & orange peel; season it with sweet spice & sugar a good hand full of currants 2 or 3 grated dried orange flower water 2 or 3 eggs, mix it into a body & put it in a dish, cover it with mist past cover it, & cut a little garnish of brandy, brim of j. dish.

A Rice Florendine

Boyle 1/2 p. of rice tender in fair water & put to it 1 p. of milk, Boyle it thickly, season it with sweet spice & sugar mix it in 8 eggs, or 1 p. of currants & 1 p. of butter, sack x orange flower water, put it in a dish, being covered & pasted, past lay on a cut lidded garnish of brandy.

A Florendine of currants & apples is likewise with

A Forget Demoil.

Beat 1/2 p. of blanch'd almonds in a mortar with a quarter of a p. of citron, if white of any orange, grated biskets & marrow of 2 bove.
A Marron Pudding
Boyle a q. of cream or milk in a stewpan
Cinnamon a quartered nutmeg & large mace
Mix it well & put part of it into a dish covered & puffed past & put part of it in
8 eggs well beat a little salt & sugar sack
Sugar sack & orange flower water
Drain it & put it to it 4 graded baskets & handful of currants as many raisins as
Sun of marrows
Of 2 buns all to large pieces
Gather it to a body or else put it into a dish
Being boiled there off garnished & puff past & raised in a oven & laid on 4 pieces of marmalade
Knocks past & did citron & lemon juice
On how well bake it

A Custard
Boyle a q. of cream or milk in a stewpan
Cinnamon a quartered nutmeg & large mace
Half cold mix it with 8 yolks of egg & 4 whites
Well beat sugar sack & orange flower water set it on & fier & stir it till a while froth arise & the cream fall in
Yol custards being dry in a oven

An Almond Pudding
Take 2 as jordan almonds blanch & pound in a mortar very fine & a quarter of a p. of pistachio nuts
Of 4 graded baskets & quarters of a p. of butter sack
Sack & orange flower water
Mix it in a q. of cream & 8 eggs
Being boiled mix together in sweet pieces sugar
Put it in a dish being covered & garnished

An Almond Custard
Blanch & pound in a mortar very fine in
Beating put there to a little milk & mix it thus
Make it as yol custard being
A Carrot Pudding
Boyle 2 large carrots & grate them in a mortar strain of th' asiv mix 1/2 grated biscuits 1/2 ap. of butter sack orange flower water sugar & a little salt a pint of cream mix 10 yolk of eggs & 2 white be these together put in a dish being covered put past & garnish it grim

An Orange Pudding
Take 2 quills of 2 cindel oranges Boyle apasar after boiling of oranges & apples pounded season as ye carrots

A Pasty
Boyle a quart of cream or milk to a stick of cinnamon a quartered nutmeg & large mace 1/2 half cold mix it to 20 yolk of eggs & co whis train it & put to it 1/2 grated biscuits 1/2 ap. of butter 1/2 of grindige juice & a little tansie & sack 1/2 orange flower water sugar salt

Gather it to a body on of grid & pour it into a dish being well buttered white baked turn it on a pate plate squeeze on an orange grate on sugar gruit it to side orange a little tansie made in a plate currs paste

Calves foot Pudding
Take 2 calves feet shred it very fine mix with a penny grated white leaf being scaled for a pint of cream put to it 1/2 ap. of shirk beef suet & eggs a hand full of plump currants season it with sweet spice & sugar a little sack & orange flower water & a narrow of 2 cones put it in a real curr well to it a batter of eggs if well a cloth & put it there in the oven close put boys put it in Boyle it about 2 hours if turn it in a dish stick on it seed almonds & citron if not put on it sack very juice & drain butter & sperm on sugar

A quaking Pudding
Take a quart of cream & beat 2 or 3 spoonfuls to it 2 or 3 spoonfuls of flower of rice a penny grated white
Loaf 4 eggs put to it orange flower water sugar & sweet spice butter 1/2 cloth of tye
but not too close or spilt baks put it in stick it 1/2 slice citron let of sauce be sucked orange flower water 1/2 of juice of lemons sugar is drawn butter

The Icellly
Beat & sift a p. of double refined sugar & put to it yolk of 4 eggs put in but one at a time
beats it in a basin w/ a silver spoon till it is very light & white

Bakes

A Butter Cake
Take 5 p. of flower & 6 p. of currants & mix in very fine make a hole in it flower & paint one ounce of cloves 1 ounce a little cinnamon 2 1/2 p. of pounded a little orange 2 p. of sugar 1 p. of spice nettles of flour 1 p. of sack a little orange flower water 2 p. of warm milk mix together of sliced citron lemon & orange peel 1/2 p. of sack a little honey water a q. of good ale yeast 1 p. of cream & 1/2 p. of butter blanche almonds 1 p. of sugar 2 p. of pounded & blanche almonds 3 quarters of ap. of flour of sliced citron 1 p. of sack

A Light Red Cake
Take 2 p. of quarter of flower a little ginger nutmeg a soft flesh 1/2 p. of cream & 1/2 p. of butter

A seed Cake
Take 5 p. of smooth carraways 6 p. of flower 2 p. of sugar an ounce of spice 3 p. of butter

Cheese Cakes
Boyle a q.t. of cream or milk to 8 eggs well beat stir it till it fill a cup of warm & mix it in 1 y. 1/2 q.s. of milk 3 quarters of an p. of fresh butter 2 grated baskets of blanched almonds pounded 1/2 a little sack of orange flower water 1/2 p. of cinamon 1/2 eggs spice & salt beat it up it is a little cream till it is very light & full of cheese cakes -- You may make cheese cakes in same way 1 p. of agallon of milk with out of egg in
Portugall Cakes
Put ap. of fine sugar a p. of fresh butter 2 eggs a little beaten place into a half pan beat it up with your hands till it is very light & looks curdy & put there to ap. of flower 1/2 ap. of currants very clean pick'd & dry beat it together & ye hart perry bake it in a slack oven
You may make seed cakes in same way only put caraway seeds instead of currants.

Gingerbread Cakes
Gingerbread cake ap. of flower ap. of sugar ap. of butter rubbed in very fine an ounce of ginger & grate nutmeg mix it in 1/2 ap. of treacle a quarter of ap. of cream warmd together if make up go broad stiff roul'd & out cut if in little little cakes bake it in a slack oven

Another way
Take a quarter of a peck of flour ap. 2 3 quarters of treacle 1 p. of butter warmd together an ounce of ginger 1/2 ounce of currants corinader seeds blend make it in to large cakes put into either of 2 what sweet meat you please to 1/2 they are baked dip it in hot glace to glaze

Shrewsbury Cakes
Take p. of fresh butter ap. of double refined sugar sifted fine a little beaten mace 14 eggs beat it all together well & hands till it be very light looks curding of put to it 1/2 p. 1/2 flower randty out in little cakes
Wiggs.
Take a quarton of flower, 1/4 of sugar an handfull of caraway seeds, put into the middle of flower, 2 1/2 pts. of yeast, 1 1/2 pts. half of butter melted in a pt. of milk and 3/4 pt. of yeast stirring it. Frye Hands, show flower let it lye in sponnge a little while if make up.

Broths.

Strong Broth.
Take 3 or 4 gallons of water put there in a leg shin of beef cut into 6 pieces boyle it 2 hours more turn it to stick a cover it close. When boyles straine and cool it let it stood till it will jellie. Take 5 pt. of rice, 1/2 pt. of sugar, or glasses of straw bricks.

Gravy.
Cut a piece of beef into thin sices fry it brown in a tep pan. 2 or 3 lean slices of bacon.

Onions &. pour to it a calde or 2 of strong broth rubbing is brown off from 1/2 pan very clear ad to it more strong broth - claret white wine anchovies a nugget of sweet herbs season it &. let it sloe very well off. Strain it off.

Hunt Porriage.
Take 2 gallons of strong broth put to it 2 1/2 pts. of currants, 1/2 pt. of raps, 1/2 pt. of sugar, 1/2 pt. of sugar a quarter of a pt. of claret as much sauce of rice as 2 oranges 2 lemons thicken it 2 1/4 pt. of rice, 1/2 pt. of flour. Restaurant of brown bricks.

Green Potlage Royall.
Set a gallon of strong broth on 1/2 shiver'ed patties coke, 1/2 pt. of coarse lamb stone slice, savory balls apt of gravy 1/2 handfuls of springage young lettuce mince boyle these.
Together with a duck of leg & wing bones being brook & pud dext y & breast slashing around in a pan of salt y put to it 12 pouds red & dry hard dran put in y dish & y duck in season law about it a little vermin jelly boiled with a little strong broth savory balls & sweet breads garnish it with staled parsley turnip & berberries

Pease Soup
Boyle a pint of good seed pease tender & thick strain & wash it there a pint of milk put there to a pint of strong broth Boyle to balls a little spice mint & dry " French rod season with pepper & salt cut a turnip in dice fry it & put it in

Green Pease Soup
When you use cold sheal & scald if shell strain & pound y in a mortar & staled parsley

Young onions & a little mint y seek a French round Boyle these together in dear mutton broth a faggot of sweet herbs - seasoned to pepper salt & nutmeg y strain it thro a calender put it nothing in y dish put in y middle you tossed real a fored foul chicken or a rabbit garnish it with staled parsley cabbidge lettuce & some of y pease

A Crawfish Soup
Cleanse y crawfish Boyle y in water salt & spice shut off their feet & tails & fry it. Break the rest of y in a stone morter season it with savory spice & an onion & hard eggs greater breed sweet herbs boiled in strong broth strain it put it staled chopped parsley & French rods of put y there in a few dry mushrooms garnish it y dish is sliced lemon y feet & tails of y crawfish
A Bisk of Pidgeons

Stew the jadelions being clean washed & perfumed into strong broth & stewed & strained, & make a ragout of gravy artichoke bottoms & potatoes. Boil a savory spice & lemon juice & two lemons, & bacon cut as for larding the mushrooms, truffles & morels pour broth into & after having dry carde the jadelions place the jadelions pour on your ragout & a dpt of hot cream garnish it with sauced parsley, beetroot & lemon.

Boysle a Leg of Mutton

Boysle mutton in water & salt as usual for sauce toss up a little strong broth gravy, pickled cucumbers & amphi, then barberries, dice lemon, white wine salted mustard & grated bread. Skillet it to eggs & a little butter, roll up in flour.

Another Way

Boysle mutton, & lemon pickled beetroot boiled as usual & sauce be strong broth, white wine gravy, oysters anchovies, onions a frageg of sweet herbs & savory spice, a piece of butter rolled up in flour.

Boysle Rabbits

Boysle for boiling a card of 10 bacon, & boysle quick white for sauce tots. If boiled liver shred it, & flat bacon tops these up together in strong broth, white wine & vinegar made salt & nutmeg & parsley mixed barberries & drawn butter. Cover rabbits in a dish & pour in clear ale, cover over & cover garnish it, & dice lemon & barberries.

Boysle Pidgeons

Stuff the jadelions with sweet herbs, chop bacon, a little grated bread & yolk of an egg.
Boyle y. in strong broth white wine vingeras made salt & nutmeg set parsley milled
barberries & drawn butter lay y's. pigeons
in y. boil pour if clear all over y. garnish it 6. sliced lemon & barberries.

To Boyle Pullets and oysters.
Boyle y. in water & salt is a good piece
of bacon for y. sauce drawn up y. of butter
is a little white wine strong broth & a
qt. of oysters y. put y's. pullets in a dish
out y. Bacon & lay about y. 10. nap.
Half of y. sausages & garnish with 6.
sliced lemon.

To Boyle Fruits.
Boyle y. as aforesaid for y. sauce
tops up veal sweetbreads artichokes
bottoms lamb stones cocks combs &
head eggs all sliced in strong broth

And white wine to pistachio nuts
as parsnips tops y. spice thicken it &
a little of butter would up in flower
garnish it & 10. sliced lemon.

Made Dishes.

Scotch Collops.
Take y. skin from a fillet of veal & cut it
into thin collops back & scotch y. to back
of a knife laid half of y. 10. bacon fry y.
is a little brown butter y. take y. out put
it into another toasting pan y. Set y. pan
they were fry in over a fire again
wash it out with a little strong broth
bubbling it 6. y. ladle y. pour it to y. collops doth this
to every pan full till all are fry y. streng
stop y. up to a pt. of oysters 2 anchovies
shelled pallots cock combs lamb stones
savory balls sliced sweetbreads onions a
faggot of sweet herbs thicken it 15. brown butter
y. garnish it 6. sliced orange & lemon.
A Calves Head Hash

You: calves head being a little boiled and half cold, cut it in thin slices. Fry in a pan of brown butter, if having a very strong broth a quarter of a pint of claret as much white wine and an handful of savory balls, or a sherry or polat a pint of oyster cocks, gambols, lambtongue, sweet bread, blanched and sliced. Mushrooms trifles, murrels, 2 or 3 anchovies as many shallots, a faggot of sweet herbs tied up, stand together season it with savory spice, Scotch pepper, other side, oregano, flower, bay and broth in the pan. The hash being thickened bring butter, put it in a dish, lay over about 1 fındık balls, or tongue, sliced carded, 10 bacon lemon, pickled beef root, fry in a batter of eggs, sliced sweet bread, carved and crisp, oyster lay in it, head, place these on top of the dish, garnish it with a orange.

A Ragooe of a Breast of Veal

Bone up, breast of veal cut an handsome square piece, cut of other part into small pieces brown it in butter, stir it up in a pint of gravy, add a little claret white wine, strong broth, 2 or 3 anchovies, some oyster cocks, gambols, lambtongue, sweet bread, boiled, blanched. Savory balls, oysters, trifles, murrels, mushrooms, savory, spiced lemon juice, toss it up, thicken it with brown butter, put it in a dish, lay over a square piece, tied lardo, sweet bread, cippers, bayfry in a fındık batter of eggs, garnish it with a orange.

A Ragooe of Sweet Breeds

Set large force if sweet breads, in mushrooms of tender ends of polat, cocks, gambols, boiled, beaten in a mortar, mixed with fishTERS, spice a little grated bread, add egg, 2 fındık, thus forced, and toss it up in gravy broth.
White wine 6. eggs, combs & mushrooms, spice & oysters & a diced lemon, thicken it with browned butter & garnish it with sliced lemon & barberries. chicks for 10 apples, land & tripe. make a forcemeat of gray sweet breads, truffles, mushrooms & onions. chop these together, season it with a piece of butter, yolk of an egg & spice, up at both ends, roast it. make for it a nice ragout & garnish it with sliced lemon. Bombarded veal. Take a fillet of veal, cut out of it clean pieces as thick as you hand round, up a little y. card if very thick or round. card & sheeps tongues being long & slender. If make a well season forced meat to veal, red bacon, beef suet & an anchovy season, boat it up, make another tender forced veal, fat bacon, beef suet, mushrooms, spinach parsley thyme parsley sweet marjoram, a little savory, green onions season, season it if put your forced ball into part of this forced meat put it in a real cauld & bake it in a little pot, y. roll up that which is left in another real cauld, wet it, batter of eggs roll it up like a polonie sausage. try it at both ends slighty roundly, boyle it. Your forced ball being bard put it in y. middle of y. dish, your loaded real being stone in strong broth. Lay round it, y. tongues fry brown between each y. pour on y. a nice ragout, lay about y. other forced meat cut as thin as an half crown & fry in y. batter of eggs, squeeze out an orange, garnish it with sliced orange & lemon.
A Brown Frigasee of Chickens & rabbits
Cut ½ in pieces & fry if in brown butter & having ready hot lpt of gravy a little claret white wine & strong broth 2 and two
2 sherry & pallats a fragrant of sweet herbs savory balls & spice thicken it ½ brown butter & squeeze on it a lemon

A White Frigasee of Pigeons
Cut ½ into pieces wash if from ½ blood and fry if on a soft tier & put if in a tasing pan & a little strong broth season ½ x top of ½ almost enough pair to ½ ast of cream season thicker it ½ a bit of butter roll up in flour

A Frigasee of Lamb
Put one hind quarter of lamb into thin slices season it ½ savory spice sweet herbs & pallats if fry if on a lpt & toss if up in strong broth white wine oysters balls & pallats a little brown butter or an egg or 2 to thicken it or a bit of butter roll up in flour

Cutlets Alimenting Season go ½ cutlets of mutton ½ savory spice sweet herbs sherd ½ Dip 2 scotch collops in ½ batter of eggs & clap on each side of each cutlet & ½ a rasher of bacon on each side braise it ½ or bring it off in ½ oven ½ they are dressed take of ½ bacon send up go ½ collops & cutlets征收 in clean white paper as letters or you may leave it ½ out of end if up in a ragasse of sweetbreads oysters & mushrooms garnish it ½ slice of ½ lemon
To Roast a Hare

Set & lard it 1/2. Bacon make for it a pudding of grated bread & hart liver being per boiled & chopped small with beef suet & sweet herbs mixed with marrow cream spice & eggs if so work up his belly & roast him till his roasted let get butter be drawn up with cream gravy or claret.

To Roast it w. Y. Skin on.

Make of pudding as aforesaid work up his belly & thrust it hand round him between his skin & his body & rub over his flesh with butter & spice & rot-up of hole of skin & roast him casting of him for boiling water & salt till his above half roasted if let him dry & if skins smoke put it selfy pieces if bast him with butter & dig him in flower bread & spice sauce him as aforesaid & garnish it w. sliced lemon.

Pullet Ala Cream

Lard & force the pullets of their own flesh boy's house mushrooms sweet breads & ston anchovys grated bread & yolk of an egg a little cream spice & herbs roast if so pour on if a fine ragove thick end of eggs.

Portugall Beef

Brown & think of a range of beef in pan of brown butter & force if lean of it 1/2. suet bacon boy's cheese nuts anchovies savory spice & an onion stew it in part of strong broth till his very tender if make for it a ragove & pickled gherkins boy's cheese nuts thick it 1/2. brown butter put it in a dish pour over if ragove & garnish it w. sliced lemon.
A Leg of Mutton Ala Dauze

Lard yd. meat in th. bacon half roast it dry it off of. spits & put it in a small apoll as well Boyle it put to it aqt. of white wine strong broth apt. of vinegar whole spice bay leaves sweet marjoram winter savory & green onions. 10. of meat is ready make some of some of its liquor mushrooms dined lemon 2 or 3 anchovies thicken it # brown butter lay it in # dish pour on if sauce garnish it wth sliced orange & lemon.

A Leg of Mutton Ala Royale

Lard yd. mutton & slices of veal to brown round up in spice & sweet herbs & bring up to a brown in melted lard Boyle of leg in strong broth all sorts of sweet herbs & onions & chic & clove. n'tis ready lay it in a dish lay round it chops pour on a sauce & garnish it wth sliced orange & lemon.

A Leg of Mutton Ford

Take if meat out of if leg close to if skin bond mince it 10. or beef suet & a good quantity of tym parsley & onions beat in a morter 2. anchovies & savory spice if masch is inside of if skin wth batter of egg & fill it last flower & bake it if same may be seasoned gravy & put to it a regular of cucumbers all flowers of french trans.

Oyster Likes.

Cut a round hole in if tops of if french roll make out all of crumb & smear if ever if sides of underford meat made of set oysters part of an eel pistachia nuts mushrooms herbs anchovies marron spice if yolks of 2 hard eggs beat these well in a morter & one raw egg if first fry in lard & fill if 10. aqt of oysters of rest of if eel cut like hard mushrooms spice & anchovy tesse up in there liquor 1/2 apt of white wine thicken it wwith eggs & a bit of butter rounded up in flower.
To Roole a breast Smalton
Bone ye. mutton make a savory for Dmeat
fer it wash it over it. Spred ye. tater of eggs
y. fored meat on it &e roast it in a
collar x bind it 16. pack thiD roast it
put under it aregula of crownters.

Beef a la manro
Take a good butteck of beef interlaided
great land roold up in savory spice mung
sage parsley tymeg sausagy spice groen
ions put it in a great saucapang cover
it close it course past it. fis half doction
it let it stand over fis fier on a row 12 hours
this is fitt to eat cold, or if to be eaten hot
wit fis cold slice it out thing to fit it upon
of sweet-bread oyster-pallats x mushrooms.

Yeal a la manro
Take a good fillet of veal interlaided as bel.
add to of-stewing of it a little white wine 4tind
you may slice it out thing of it may in smace of mustard

A Bonpetone
Take a fillet of real x mince it small &
same quantity of beef suet beat it up angy
or 2 to 3 and it seasonit 16. savory spices mix
it into if form of a thick round pye fill it
thry lay thin slices of bacon equal pive
slid sweet breads tops of asparagus falls
of heind eggs 14. tender ends of shiver pallat
& cockes combs boyled blanched x slid-

Sallages
Take pork more clean then fat x shred it.
y. take of a fleck of pork x mince it seasoned
apart it. mince sage x pretty herbers of
savory spice clear ye small gut & fill it
mixing some little of fat between it & meat
sprinkle a little wine & roll fill
if better if ye. in links

Polonaise Sallages
Take a piece of red garnon of bison x whole
it must if the as math bacon x xad put to a minue
To Dress Fish

To Boile a Boddick Head.

To Stew Carps.

Go Butter Lobster.

Set a kettle on of her wine, put in a faggot of sweet herbs and an onion or 10 of liquor, and put in 1 head and 1 fish plate in. Boil her in old wine, a little vinegar and the younger it is the better. Take claret grasy, a good cap of shrimps and meat of a lobster, and 4 or 5 anchovies drawn up. 2 pts of drawn butter, 1 pt of shrimps and meat of a lobster. And when it is hot, in a dish pour in sauce, then on the dish, small toasts or if bread logo. Garnish it with sponge milk and liver stick on small toasts and garnish it with poached lemons.
A Carp carded in a Ragoon.

Take a live carp scale & slice him from head to tail in 4 or 5 slices on f. one size to g. bone if take a good silver Eel cut it as far as long & as thick as yer little finger rolled in sweet herbs pounded bay leaves & savory spice if laid thick or g. slashed side fry it in a good pan of oil if make for it as a pie g: gravy while some viniger & a Carrot g. plain mushrooms capers grated nutmeg a little pepper & salt thicken it with brown butter & garnish it to the Ishelman.

To Roast a Pike

Scale & slice a pike from head to tail, add it to salt & pepper, rind it with Eels flesh, round it in spices, sweet herbs, & breed it roast it at length, turn his tail into his mouth & bring it up in g. oven let it sauce & drawn sauce & brown butter

To Pot Beef

Take a good buttock of beef or leg of mutton cut it in pieces season it with savory spice an ounce of salt peter & an ounce of 3 p. of claret g. having 3 or 4 p. of beef stock & lay it between every laying of beef the a paper over it & let it lies all night if take it off, house hold bread g. take it off & dry it in a cloth cut it a cross & grind very close & put it in your hands like flour if it is not seasoned enough if season it more if pour to it g. fat clear from gravy & mix it together if put it close in pots set it in oven & settle 10" fix cold cover it with clarified butter.

To Pot Pigeon

Yo's pigeons being trimmed & seasoned to savory
To Collar Veal
Bone a breast of veal, wash & soak it in 3 or 4 waters, dry it in a cloth; season it with savory spice; shred sweet herbs & rashers of bacon. Dip it in y. batter of eggs & roll it in a collar in a cloth Boyle. Boil it in water & salt & 2/3 part of vinegar & whole spice summit clean its bones. Take it up, & cold keep it in this pickle.

To Collar Beef
Lay your flank of beef in some brine & 10 days, take it out & dry it in a cloth; lay it on a board, take out all fat, skin, skin & scotch it crose & cross; season it with savory spice. Spoon on anchovies & a handful of 2 of tyme, parsley, sweet marjoram, water savory, onions & fennel stew long; meat roll it in an hard collar in a cloth, saw it close the collar; next it in a collar of salt, close of claret & cutteneck
2/3 of pump water set it in a grove all night; its cold, take it out of cloth, keep it dry.

To Collar Pig
Slit your pig down back, take out all bones, wash out all of blood in 3 or 4 waters; wipe it dry, season it with savory spice; tyme, parsley, salt roll it in an hard collar in a cloth, tie it up at both ends & Boyle it in 2/3 of water & salt & 2/3 of vinegar, a faggot of sweet herbs & whole spice. A penny worth of seaside of 1/2. Its bones, tender take it off & cold, take it out of cloth & keep it in this pickle.
To Coller Eles.
Sow very 22 large silver Eles in salt, slit if. Down if. back take out all of bone, wash & dry & season if. Next savory spice, mixed parsley, tyme, sage & an onion. POKE each in collars in a little cloth bag in water & salt all in heads & bones & half a pt. of vinegar. A faggot of sweet hay, ginger & pennyworth of cinnamon. They are better take if. up the if. close again strong. Pickle & keep if. Eles.

To Coller Pork.
Bone ye. breast of pork season it with savory spice, tyme, sage & parsley, roll it in an hard collar in a cloth, tie it at both ends of a boggle to 1/2. cold keep it in souring Drink.

Thus Cover all other Pickles.
To Pickle Gerkins

Put 1/2 a peck of them in brine strong enough to bear an egg for 2 or 3 days. If strong, use the same pickle as if milling, boiling hot, having some old seeds in your pots. Store in a close close 2 or 3 days green in a bell in a hall pot, cover if close as before.

To Pickle French beans

Put 1/2 a peck in brine strong enough to bear an egg. Drain off. If brine is too weak, use a pickle as if milling, pour it boiling hot, green if same way.

To Pickle walnuts

Put 1/2 a peck in hot water & salt of 2 or 3 days. If brine is too weak, put it boiling hot, adding 1/2 a little mustard seed.

To Pickle mushrooms

Take 1/2 small hard buttons cut off from bottoms of stalks. Wash in salt water milk, rub into a flannel or put into another pan of salt water milk milked till they are clean. Boil salt water milk, put them third in your mushrooms and they are boiled quickly while straining. Then in it again of salt water for 2 or 3 days, changing it twice a day. If y. pickle be half white wine & half vinegar, 1/2 nutmeg, ginger, whole pepper, cloves. Use 1/2 stop & keep it up in glasses. Collard flowers is done in same way.

To Pickle Beet root & Turnip

Boyle 1/2 a beet root in water & salt & 1/2 of vinegar & a little water. Boyle it an hour. Half Boyle it in your turnips being yard 10, they are good take it off, and keep it in this pickle.
To Pickle Red Cabbages
Slice ye. cabbages thin & put to it a good pickle of vinegar & spice.

To Pickle Flowers.
Pickle 1 lb. of half white wine & half vinegar & sugar put it up in glass.

To Pickle Onions
Lay your small white onions in water & salt & let your pickle be vinegar & spice cold.

To Pickle Barbaries
Pickle 1 lb. being pick'd in vine cooler only in water & salt strong enough to bear an egg.

To Pickle Smelts
Put smelts being gill'd & in tan in rows lay on ye. side lemon ginger nutrition more paper & bay leaves per 1 lb. & salt let if pickle be with vinegar. Pute with smoke & water salt you can't put it in lemon or public asunch opp.

To Pickle Oysters.
Take a q. of large oysters in there own liquor & full of oyster port, boil'd in there own liquor, for 1/2 an hour. Pickle take them liquor apt. of white wine & vinegar make pepper salt Boyle & scum it 10° cold keep it 10° in this pickle.

To Pickle Pigeons
Boyle 1 lb. whole spice in 3 pt. of water & 1 pt. of white wine & 1 pt. of vinegar 1 lb. Boyd take it up 10° cold keep it 10° in this pickle.

To Pickle Gorgies.
Blanch 1 lb. being boy'd in water & salt & put it in a pot or barrel & make your pickle of as much white wine vinegar as will fill it boy'd up 10° savory spice ginger a gaggot of sweet herbs & 10° cold put in ye. fowges 10° slid lemon & cover it close.
Salt Hams And Tongues

Take 2 or 3 gallons of water, put to it 2 pints of white salt, 4 leaves of bay salt, a lamb of pepper salt, a quarter of a pound of salt peter, 2 ounces of prussic salt, a half ounce of brown sugar. Let it boil a quarter of an hour, skim it well, let it cool, sever it from the bottom into 1 or 2 balls, you keep it in.

Let hams lay in this pickle 4 or 5 weeks. A good of Dutch beef, as long. Tongues a fortnight. Collard beef for 10 days.

Dig "t in a stove or need.

**Sorrel**

Get peas and hay and straw and make them into a thick batter, which you may put in the shape of dumplings and cook them in boiling water, or you may put them in boiling water and then put them into the stew pot.
Ribbon Jelly.

To make it: if coloured jelly, we shall first run one of those colours in a glass and its cold run another as cold as you can if another thus you may run all at rest.

To Run Colours

Have in your several small pipkins, strong jelly ready, season, and have also several muslin bags tied up close one to one; catch one col, another col spruce juice put your bags into your several pipkins as you would if colours rise fine if not, whites of eggs run if this several bags.

Blamangoes

Put 1/2 a pt. of burnt horn into an earthen pipkin 1/2 a pt. of springwater stirred jelly thor' a cloth put to it 1/2 a pt. of jordan almonds well beat mix 1/2 a pt. of cream or milk if juice of 2 or 3 lemons doubled refined sugar 1/2 an orange take care least it burn to run it thro' a fine 2 or 3 times put it in glasses & allow it if you please.

A Whipt Sillabub

Take a pt. of cream & alittle orange flower, water 2 or 3 ounces of fine sugar & juice of a lemon 1/2 white of 2 eggs, wish these up together & leaving in your glasses hollow with sugar & claret & sugar laying froth, 1 a spoon kept up as light as you can.

A Saile Posset

Take 14 eggs leave out half of whites beat 1/2 a quarter of a pt. of fine sugar orange roots stick very thin 1/8 a quarter of a pt. sack mix it well together set it on fire keep it stirring all one way, not to scald, not to let
Another whilst you stir it pair into it a qt. of cream boiling hot & a grated nutmeg boiled int clpa hot jye plate x let it stand a quarter of an hour.

**Chocolate Cream**
Take a pt. of cream 12 spoonfulls of scraped chocolate Boyle & well together 12 yolks of 2 eggs thicken x milk it on 1st fire pour it into yo' chocolate cups.

**Snow Cream**
Take a pt. of cream 5 whites of 4 eggs fine sugar & a little honey water & work it up in a broad earthen pan & take off yo froth as it rises.

**Orange Butter**
Take 2 yolks of 2 hard eggs put to it half pt. of butter a little orange flower water & a little fine sugar & work it thor a size.

So Coddle Codlings
Put yo' fair codlings in a crust pan. water over a charcoal fire till it scalding hot keep it close covered n' they will skin by skin if. x put yo' in again w. a little vinegar & let it uce till they are gree.
First Dishes
Potages of all sorts
a dish of fish
beans & bacon
ham & chickens
pullets & oysters
puddings of sorts
beef tongues and pudders
roast beef, mixed pies
leg of veal
bacon
hams
old ham
slid tongues
a calves head
venison patty
a calves head hash
putted meats or foils
a goose or turkey
a cold lobster
salmon
a leg of veal or mutton dea or sturgeon
draw: a dish of pigeons
a ham of venison
a fored leg of veal
bonds
a leg of mutton roast
a powdered lamb in joints
a powdered leg of pork
a chine & turkey
a leg of mutton & turkeys
chickens & asparagus
a piece of salt beef
spareribs with egg
pullet bacon & oabbit
a roast pike
boy d'foils & marrow sauce a calves head roast
a turbot & small fish

Bottom Dishes
A chine of veal or mutton
a jagget of mutton
neck of veal
pigeons in suet
puddings of sorts
boyl & tongue pudders
roast beef, mixed pies
leg of veal
bacon
hams
old ham
slid tongues
a calves head
venison patty
a calves head hash
putted meats or foils
a goose or turkey
a cold lobster
salmon
a leg of veal or mutton dea or sturgeon
draw: a dish of pigeons
a ham of venison
a fored leg of veal
bonds
a leg of mutton roast
a powdered lamb in joints
a powdered leg of pork
a chine & turkey
a leg of mutton & turkeys
chickens & asparagus
a piece of salt beef
spareribs with egg
pullet bacon & oabbit
a roast pike
boy d'foils & marrow sauce a calves head roast
a turbot & small fish

Side Dishes for of middle
Bombarded veal
scotch collops
a fored leg of lamb
a grand salad of cutlets alla manton
pickles
cutlets for
a salad & butter
frigates white or brown a holt or cold pike
a ragout of any sort: tarts, choirs cakes puddings of any sort: puffs and custards a tourt or tarte
pillics creams
pease beans or prink
collopt ostiers
ollives of veal
a dish of fruit
a sweet meat tart
carp in a ragout
a patty of lobsters
chickens & asparagus cold lobsters
lamb stones & speckbread
stewed or fored carp
chickens alla cream
a persponge
Second Course: Plates
A dish of cold fowl — A pincion
Green geese or ducklings — Oyster stew —
Roast chickens or pigeons — Tarts of marrow or
Lamb in Joynets — Eggs la Vizh —
Fried fish — Portuguese egg
Turkey pounts leverets — audlets — Seaves of Veal
Parriages—rocks or sign — Patties of oyster
Peasants quails or lavender fish — Planes or shrimps
Wheele ducks or teal fritters — of a peacock or
Butted — lobsters or crab — Oysters — onion tansie
Artichokes fogled — Polonies — Sausages
Asparagus — Eggs — shad tongues —
Scallop oysters — salmon —andy
Gritty patties — potting — collaring or
Aout — or tansie — pickles of any sort —
Fruits — cheesecakes — puffa — marrow or spinach toasts—
Custards: a dish of peas — veal puff —
A ragout of mushrooms — sweet breads — landed
easter or —
Roasted —

Index
Forced meat balls — 3.
All sorts of past — 4.
Sweet pyes — 5.
Savory pyes — 6.
Cold pyes — 12.
Fish pyes — 13.
Pasties — 15.
Bloudnemes — puddings — 16.
Cakes & — — 22.
Broths — 26.
Made Dishes — 33.
Go Dys — fish — 46.
Potting — 49.
Bottling — 50.
Pickling — 53.
Fellyng — 59.