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Frontispiece.



A Domestic Scene.

Eng^d for J. Gleavis Edition.

A
Modern System
OF
Domestic Cookery.
OR THE
HOUSEKEEPERS GUIDE.



MANCHESTER.

Printed & Published by J. Gifford & Son, 191 Deansgate, 1824.

A
MODERN SYSTEM
OF
DOMESTIC COOKERY;
OR, THE
HOUSEKEEPER'S GUIDE:
ARRANGED ON THE MOST ECONOMICAL PLAN
FOR
Private Families.

CONTAINING

The most approved directions for Purchasing, Preserving, and Cooking Butcher's Meat, Fish, Poultry, and Game.

The best mode of Trussing and Carving.

The art of composing the most simple and most highly finished Broths, Gravies, Soups, and Sances.

The mysteries of Potting and Pickling.

The art of making all sorts of Confectionary and Pastry.

An improved method of making British Wines and Cordials.

Instructions for Brewing and Baking.

And, Observations on Culinary Poisons.

A COMPLETE

FAMILY PHYSICIAN;

AND

INSTRUCTIONS TO FEMALE SERVANTS IN EVERY SITUATION,

Showing the best methods of performing their various duties.

THE WHOLE BEING THE RESULT OF ACTUAL EXPERIMENTS.

By M. RADCLIFFE.

TO WHICH ARE ADDED,

AS AN APPENDIX,

SOME VALUABLE INSTRUCTIONS ON THE MANAGEMENT
OF THE KITCHEN AND FRUIT GARDENS.

Manchester:

PRINTED AND PUBLISHED BY J. GLEAVE,
No. 191, Deansgate.

1823.

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1824

MODERN SYSTEM

OR

DOMESTIC COOKERY

OF THE

HOUSEWIFE'S GUIDE:

ARRANGED ON THE MOST ECONOMICAL PLAN

FOR

Private Families.

CONTAINS

<p>The most approved directions for Bread-making, Yeast, and Cooking, Baking, Steaming, Frying, and Grilling.</p> <p>The art of making all sorts of Cakes, Puddings, and Tarts.</p> <p>An improved method of making Pickled Wines and Cordons.</p> <p>Directions for Pickling and Preserving.</p> <p>And, Observations on Economy in the Kitchen.</p>	<p>The most approved directions for Bread-making, Yeast, and Cooking, Baking, Steaming, Frying, and Grilling.</p> <p>The art of making all sorts of Cakes, Puddings, and Tarts.</p> <p>An improved method of making Pickled Wines and Cordons.</p> <p>Directions for Pickling and Preserving.</p> <p>And, Observations on Economy in the Kitchen.</p>
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A COMPANION

FAMILY PHYSICIAN;

AND

INSTRUCTIONS TO NURSE SERVANTS IN EVERY SITUATION.

By the Author of the 'Familiar Physician.'

THE WHOLE BEING THE RESULT OF SEVERAL EXPERIMENTS.

By M. RADCLIFFE.

IN THREE VOLUMES.

AS AN APPENDIX

TO THE 'FAMILIAR PHYSICIAN,' OR THE ART AND MYSTERY OF THE KITCHEN AND BREAD-BAKING.

PRINTED BY

PRINTED AND PUBLISHED BY J. DEANE,

10, St. Dunstons,

1824.

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PREFACE.

COOKERY, like every other art, has been moving forward to perfection by slow degrees; and yet daily improvements are still making, as must be the case in every art depending upon fancy and taste. In the production of the present work the Editor has endeavoured to render it really and universally useful; and that it may be so, care has been taken to insert no dish which has not been proved, and every attention has been paid in directing the proportions of each ingredient in the different compositions, not merely to make them inviting to the appetite, but agreeable and useful to the stomach,—nourishing without being inflammatory, and savoury without being surfeiting. At the same time the Editor has studied to describe his receipts in so plain and intelligible a manner, that they may be as easily understood in the kitchen, as he trusts they will be relished in the dining room.

Although this work will be found of general utility to all families not keeping men-cooks, yet it is hoped, by the multiplicity and varied nature of the receipts, it will be rendered particularly serviceable to all hotel and inn-keepers, who will readily discover ample funds of refreshment, in the different departments of culinary science.

Many receipts will be found for articles, which being in daily use, the mode of preparing them may be supposed too well known to require a place in a cookery book; yet as we rarely meet with butter properly melted, good toast and water, or well-made coffee, &c. there is no apology offered for minuteness on these points.

The Editor is indeed confident that no book of the same kind ever contained a more truly valuable and complete *System of Domestic Cookery*. Health, economy, and elegance, constitute its leading principles. The whole has been revised by an experienced cook of much celebrity, and who has communicated several modern improvements.

Preceding the culinary department the editor has affixed some valuable *observations on domestic management*, the importance and utility of which will be readily acknowledged by the judicious mistress and housekeeper.

The *Art of Carving* is a necessary branch of information. It not only enables a woman to do the honours of the table, but makes a considerable difference in the consumption of a family. In the following sheets the proper mode of carving each joint, fowl or fish, with neatness and dexterity, is clearly pointed out, and illustrated by suitable engravings,—an attention to which will greatly facilitate the acquisition of this useful and elegant art.

The *Directions for Marketing* contain much useful information respecting the quality of different articles of provision; and *Bills of Fare*

are given in sufficient variety to enable the cook to diversify the table throughout the year.

The mode of *covering and decorating the table* is a matter of considerable concern, and one that admits of much taste and judgment. The instructions on this head will be found of real use to the young and inexperienced housekeeper.

The respective branches of *Pastry and Confectionary*, with the best methods of *Potting, Pickling, Preserving, &c.* are given in the clearest and most intelligible manner.

The instructions for *Brewing Malt Liquor* have been communicated by a skilful and experienced brewer, and are adapted to families in various circumstances.

The mode of *making choice British Wines* has lately become an object of attention, since foreign wines became so extremely expensive. The Editor, having had much experience in this department, is enabled to give directions that will qualify the thrifty female to excel in making and managing these elegant luxuries of life. Numerous excellent receipts are also given for making *compound, imperial, and highly flavoured Cordials and Liqueurs.*

The articles which relate to *Family Medicine* have been inserted under the recommendation of an eminent Physician. They will tend to explode many old, absurd, and fatal errors; to destroy confidence in pernicious nostrums; and to teach the properest mode of preserving health. The directions given in case of accidents, which demand immediate assistance, ought to be possessed by every family.

The *advice to female servants* is adapted to all the various situations which they can occupy, and contains such valuable information as may qualify them to discharge the duties of their situations with credit to themselves, and satisfaction to their employers.

The Editor has appended to the work some useful instructions on *Gardening*, in which will be found a concise and clear sketch of the management of such articles in the vegetable system as, by proper attention, may be had in succession from the month of January to that of December.

In conclusion, it remains only to be stated, that a *copious Index* is annexed, which, it is hoped, will be perfectly clear and useful to every understanding, and by which the reader may immediately refer to any article in the book.

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DOMESTIC COOKERY

OBSERVATIONS

ON

DOMESTIC MANAGEMENT.

IN the variety of acquirements which adorn the female sex, domestic occupations stand the most conspicuous, and are the most useful. A well arranged and steadily conducted system of domestic management is the foundation of all the comfort and welfare of social life, and of private families in particular; and, where this is wanting, no family can be truly respectable and happy.

It is a cause of regret, that in general females, whose families move in the higher circles of life, frequently despise family arrangements, their whole time and attention being absorbed by mere ornamental accomplishments. On the other hand, those belonging to the lower classes of society are encouraged to devote themselves to those high and polished branches of education which are utterly inconsistent with the circumstances of their families. This error, so plainly perceptible in the common occurrences of life, is productive of much human misery.

In domestic management, as in education, so much depends upon the particular circumstances of each individual case, that it is impossible to point out a system which can be generally applicable. The most that can be done is to suggest some leading principles, and point out certain errors to be avoided, for the assistance of the inexperienced, on their entering upon this important department of female life.

To persons who possess contracted incomes, a proper attention to domestic concerns will prove highly beneficial,

thereby enabling them to support a neat, nay, even an elegant appearance, reflecting honour on themselves, and causing satisfaction to their families.

Females should be early taught to prefer the society of their homes, to engage themselves in domestic duties, and to avoid every species of idle vanity, to which thousands of them owe their ruin; and, above all things, to consider their parents as their best friends, who are interested only in their welfare: then indeed we might hope to see all as it should be, and to have daily evidence of real comfort and happiness. Were females thus instructed, they would soon learn to discriminate between the solid enjoyments of domestic peace, and the fleeting phantoms of delusive pleasure.

It is natural to imagine, that when a female marries, she does so from a principle of love. It must surely, therefore, be admitted that her duties then become most seriously important, because her station is more responsible than it previously was. She will then have to superintend the affairs of the man with whose destiny she has united her own; the domestic part of which falls particularly within the sphere of her management, and the duties of which she ought actively to execute, as far as is consistent with prudent economy; without which even princely fortunes must fail: in which case, her husband will soon discover her merits, and place a proper value on the treasure he possesses.

One family must not be governed in its management by what another family may do. Each one best knows its own resources, and should consult them alone. What might be meanness in one, might be extravagance in another; consequently there can be no standard of reference but that of individual prudence. The most fatal of all things to private families, is to indulge an ambition of making an appearance above their fortunes, professions, or business, whatever these may be. Their expenses ought to be so restricted within their means, as to make them easy and independent. More evils may be traced to a thoughtless ambition of appearing above our situation than the idle vanity that prompts it ever pauses to reflect on.

The next point both for comfort and respectability, is, that all the household economy should be uniform, not displaying a parade of show in one thing, and a total want of comfort in

another. Besides the contemptible appearance that this must have to every person of good sense, it is productive of consequences, not only of present, but of future injury to a family, that are too often irreparable.

In great cities in particular, how common is it that, for the vanity of having a showy drawing-room to receive company, the family are confined to a close back room, where they have scarcely either air or light, the want of which must materially prejudice their health. Another fruit of evil is the seeing more company, and in a more expensive manner, than is compatible with the general convenience of the family, introducing with it an expense in dress, and a dissipation of time, from which it suffers in various ways.

A fundamental error in domestic life, of very serious extent, as it involves the health of the whole family, arises from the mistaken notions of the mistress of the house upon the subjects of diet and cookery.

It is very common for persons to have theories of the wholesomeness and unwholesomeness of diet; but these are seldom founded upon a real knowledge of the nature of the food, or of the best manner of preparing it, but on the vague authority of some family receipts or traditions, which often prove very fallacious guides. While many more have no thought on the subject, but of indulging their appetites.

It should be the serious reflection of every mistress of a family, that the health of it, in all its branches, depends in a great measure upon her judgment in diet and cookery; but pre-eminently that of her children, from their tender natures. This more especially requires attention in great cities, to counteract as much as possible the want of purity in the air, and the restraints from free exercise. She will then, no doubt, both from duty and inclination, make it her business to inform herself upon these subjects, that she may fulfil this charge so peculiarly belonging to the female sex, with the affectionate duty due to her husband, children, and domestics, that as a wife, mother, and mistress of a family, they have a right to expect from her.

The leading consideration about food ought always to be its wholesomeness. Cookery may produce savoury and pretty-looking dishes without their possessing any of the qualities of food. It is at the same time both a serious and ludicrous reflection

tion, that it should be thought to do honour to our friends and ourselves to set out a table where indigestion and the whole catalogue of human diseases lie lurking in almost every dish. Yet this is both done, and taken as a compliment.

The domestic arrangements of a family belonging entirely to the female, the table, of course, becomes entitled to no small share of her attention in respect to its expenditure, appearance, and general supplies.

Taste and judgment are highly requisite in this department, because the credit of keeping a good and respectable table depends not (as of old,) on the vast quantity of articles with which it is covered, but the neatness, propriety, and cleanliness, in which the whole is served up, which alone can confer real credit on her who directs the preparation.

Dinner parties are very expensive, and certainly fall very heavy on persons whose incomes are moderate; such persons, therefore, should not support a custom productive of unpleasant consequences, by lending it the sanction of their example. But if it is found requisite occasionally to give dinners, it should be done in a liberal and genteel manner, otherwise it is far better to decline it altogether.

A certain degree of caution is requisite in providing even a family dinner, as a casual visitor may unexpectedly enter, whose company cannot be avoided; and every man feels his consequence hurt, should such a visitor chance to drop in to a dinner not sufficiently good or abundant: a table should therefore be furnished according to the income and rank of its master: thus I would not have a tradesman emulate the expenditure and appearance of a noble, nor a noble of royalty. A good plain dinner, of which there should be sufficient, with clean linen and decent attendance, will obviate every difficulty; and the entrance of an unexpected visitor will occasion no additional trouble, and all uneasy sensations on account of the appearance of the dinner will be banished from the breasts of the master and mistress, by which harmony and enjoyment will of course ensue.

This mode of providing a table may be extended to every class of society, where each individual should have a table provided according to the fortune which must pay for it; and such an arrangement will meet with the respect and approbation of all serious persons.

Carving also, though seldom attended to, merits attention; for, without a due knowledge of it, the honours of a table cannot be performed with propriety, or without considerable pain. It also makes a great difference in the daily consumption of a family. I therefore recommend my readers to study this useful branch of domestic knowledge, which can be attained only by constant practice, as written instructions can merely point out the way which practice must render perfect, and without which no person can preside with honour at the head of a table.

Where there are young persons in a family, it would greatly improve them, were they made to take the head of the table, under the superintendance of their parents, by whose salutary directions they would soon discharge the duty thus thrown upon them with equal ease and grace, and learn more in one month's practical employment, than they would in twelve months' observation. This would also prepare them to discharge their duties in a proper manner when they become mistresses themselves. For my own part, I can imagine nothing more disagreeable than to behold a person at the head of a well-furnished table, presiding only to haggle and spoil the finest articles of provision, by which great waste is occasioned, and, we may add, some disgust, because many delicate persons, when helped in a clumsy manner, absolutely loathe the provisions, however good, thus set before them. The directions for carving immediately following these observations, with the illustrative plates annexed, will be found extremely useful to the inexperienced carver.

Every lady who fills the situation of a mistress of a family, will, I am confident, upon mature reflection, be convinced, that much depends on the vigilance of her conduct, as far as respects good management and domestic economy; the most trifling events should claim her notice, for the keen eye of a superior can alone restrain servants and dependants within proper bounds, and prevent that waste which would otherwise ensue. No female should ever harbour a moment's doubt respecting her power to conduct and manage a family, even if previously unused to it, as many of her senior friends will freely give her their advice; and a short practical experience will soon render her able to estimate the best

mode of management, and also teach her how to keep her family expenditure agreeable to her income, and how to lay out her money to the greatest advantage. Where persons depend for their support and comfort on the skill and active exertions of a father, much also depends on the mother, who, should she be a bad manager, will soon undo all that her husband has done; but should she understand her duties, prosperity will smile upon the family, and perhaps fortune may be ultimately secured.

Persons who possess the means, should always pay for every article in ready money, the benefit of which they will very soon experience; and tradesmen will be careful to supply such valuable customers with the best of their goods. They are also willing to sell their goods cheaper for money than on credit, consequently, by properly attending to this circumstance, a considerable saving may be made in the course of a year. I would also recommend my readers never to change their tradespeople without some serious cause of offence, as, after dealing some time with a tradesman, he considers you a valuable customer, obeys your orders with punctual attention, and invariably serves you with the best goods he can procure, with the view of securing your future support, and a recommendation of his shop to your friends.

A person of moderate income should make every purchase herself; and to do this well, she should make herself acquainted with the best articles, and the relative value of each, by which she will occasionally make one pound go as far as many less active and experienced persons would two. Although I do not intend by the above to advocate the cause of bargains, which generally in the end prove losses; on the contrary, I recommend whatever may be purchased to be of the best quality, which, you may rely on it, will go farthest. Stated rules cannot be fully given, as rank, fortune, and habit, must determine many points; however, attentive inspection can be no disgrace even to the most elevated or wealthy. One great advantage resulting from this close attention is, that servants will soon discover that such a mistress must not be trifled with, and will consequently respect, fear, and serve her, better than they otherwise would do.

Waste of every description should be cautiously avoided; nothing can be more criminal, when we reflect that there are

thousands of our fellow-creatures dying from want, while, by the bounty of Providence, we have the full enjoyment of every good thing. Wastefulness, therefore, should never be tolerated in any of the necessaries of life. Every respectable family, by proper attention, may do much good to their poor neighbours, without injury to themselves, by properly preparing the offal of their houses, and distributing it to such as are in want; this would be affording much actual relief at the expence of little more than trouble.

Regularity should be punctually observed in all families, as by keeping good hours much time is gained. By breakfasting early in the morning, servants have a fair day before them; and they should, when convenient, be suffered to retire to rest at an early hour, by which means they will not be late on the following morning.

This method will also render less servants necessary. I am sensible that many of my fair readers may imagine this to be of little consequence, but I can assure them that they will ultimately find, that regular and early hours in a family is of serious importance to every branch of it, as far as relates to comfort; and it should be remembered that servants have feelings equally with ourselves.

What an active person may perform in the course of one year by punctual attendance to regular hours, and a persevering industry, would, if calculated, astonish a common observer by its extent and utility. In respect to servants, a mistress should be extremely careful whom she hires, and be particular in procuring a good character from the persons with whom they have previously resided. It is also the solemn duty of a mistress to be just in giving a character to such servants as leave her, because a servant's whole dependance rests entirely on the possession of a good character; destitute of which, inevitable ruin must follow. This is a duty, the breach of which nothing can extenuate; for by giving an undeserved bad character to a good servant, through caprice, eternal infamy must be reflected on the person who does so. Faithful, honest servants should be treated with respect and kindness; and when an occasion offers, they should be duly rewarded, which will create emulation in others; but never more kept than sufficient.

It is prudent and economical to have a sufficient quantity of household articles and culinary utensils. The stock should invariably be well kept up; and to do this effectually requires some consideration.

Much time will also be saved, if every article is kept in its proper place, clean. And remember every thing should be mended the moment it is injured, and *never applied to any other use than that for which it was originally designed*; by which mode of management any thing will last much longer than it otherwise would do.

Never pay even the smallest bill, without having a receipt for the sum, or you will frequently have to pay the same bill twice. You should weigh every article, such as meat, bread, groceries, &c. when sent home, before the person who brings them, that in case their weight should be short (which frequently happens,) he may return the goods, and vouch for the truth of the circumstance.

In a well regulated family, every article should be kept in constant readiness, such as broken sugar, pounded spices, &c. by which much trouble will be prevented when such articles are wanted for immediate use. Servants should also be required to pay the same attention in waiting on the family, when alone, as they do when there is company: this will soon become a regular habit, and visitors will occasion but little additional trouble.

When noonings or suppers are served, care should be taken to have such things in readiness as are proper for either: a change of which may be agreeable, and if duly managed, will be attended with little expense and much convenience.

A ticket should be exchanged by the cook for every loaf of bread, which when returned will show the number to be paid for; as tallies may be altered, unless one is kept by each party.

Those who are served with brewer's beer, or any other articles not paid for weekly or on delivery, should keep a book for entering the dates; which will not only serve to prevent overcharges, but will show the whole year's consumption at one view.

An inventory of furniture, linen, and china, should be kept, and the things examined by it twice a year, or oftener if there be a change of servants; into each of whose care the articles used by him or her should be intrusted, with a list, as

is done with plate. Tickets of parchment, with the family name, numbered, and specifying what bed it belongs to, should be sewed on each feather-bed, bolster, pillow, and blanket. Knives, forks, and house-cloths, are often deficient; these accidents might be obviated, if an article at the head of every list required the former should be produced whole or broken, and the marked part of the linen, though all the others should be worn out. The inducement to take care of glass is in some measure removed, by the increased price given for old flint-glass.—Those who wish for trifle-dishes, butter-stands, &c. at a lower charge than cut glass, may buy them made in moulds, of which there is great variety that look extremely well, if not placed near the more beautiful articles.

The price of starch depends upon that of flour; the best will keep good in a dry warm room for some years; therefore when bread is cheap it may be bought to advantage, and covered close.

SUGAR being an article of considerable expense in all families, the purchase demands particular attention. The cheapest does not go so far as that more refined; and there is a difference even in the degree of sweetness. The white should be chosen that is close, heavy, and shining. The best sort of brown has a bright gravelly look, and it is often to be bought pure as imported. East India sugars are finer for the price, but not so strong, consequently unfit for wines and sweetmeats, but do well for common purposes, if good of their kind. To prepare white sugar, pounded, rolling it with a bottle, and sifting, wastes less than a mortar.

Candles made in cool weather are best; and when their price, and that of soap, which rise and fall together, is likely to be higher, it will be prudent to lay in the stock of both. This information the chandler can always give. They are better for keeping eight or ten months, and will not injure for two years, if properly placed in the cool; and there are few articles that better deserve care in buying, and allowing a due quantity of, according to the size of the family.

Paper, by keeping, improves in quality: and if bought by half or whole reams from large dealers, will be much cheaper than purchased by the quire. The high price of this article may be accounted for by the additional duties, and

a larger consumption, besides the monopoly of rags: of the latter it is said there is some scarcity, which might be obviated if an order were given to a servant in every family to keep a bag to receive all the waste bits from cuttings out, &c.

Vegetables will keep best on a stone floor, if the air be excluded.—Meat in a cold dry place.—Sugar and sweetmeats require a dry place; so does salt.—Candles cold, but not damp.—Dried meats, hams, &c. the same.—All sorts of seeds for puddings, saloop, rice, &c. should be close covered, to preserve from insects; but that will not prevent it, if long kept.

Bread is so heavy an article of expense, that all waste should be guarded against; and having it cut in the room will tend much to prevent it. Since the scarcity in 1795 and 1800, that plan has been much adopted. It should not be cut until a day old. Earthen pans and covers keep it best.

Straw to lay apples on should be quite dry, to prevent a musty taste.

Large pears should be tied up by the stalk.

Basil, savory, or knotted marjoram, or London thyme, to be used when herbs are ordered; but with discretion, as they are very pungent.

The best means to preserve blankets from moths is to fold and lay them under the feather-beds that are in use; and they should be shaken occasionally. When soiled, they should be washed, not scoured.

Soda, by softening the water, saves a great deal of soap. It should be melted in a large jug of water, some of which pour into the tubs and boiler; and when the lather becomes weak, add more. The new improvement in soft soap is, if properly used, a saving of near half in quantity; and though something dearer than the hard, reduces the price of washing considerably.

Many good laundresses advise soaping linen in warm water the night previous to washing, as facilitating the operation with less friction.

Soap should be cut with a wire or twine, in pieces that will make a long square, when first brought in, and kept out of the air two or three weeks; for if it dry quick, it will crack, and

when wet, break. Put it on a shelf, leaving a space between, and let it grow hard gradually. Thus, it will save a full third in the consumption.

Some of the lemons and oranges used for juice should be pared first to preserve the peel dry; some should be halved; and when squeezed, the pulp cut out, and the outsides dried for grating. If for boiling in any liquid, the first way is best. When these fruits are cheap, a proper quantity should be bought and prepared as above directed, especially by those who live in the country, where they cannot always be had; and they are perpetually wanted in cookery.

When whites of eggs are used for jelly, or other purposes, contrive to have pudding, custard, &c. to employ the yolks also. Should you not want them for several hours, beat them up with a little water, and put them in a cool place, or they will be hardened and useless. It was a mistake of old, to think that the whites made cakes and puddings heavy; on the contrary, if beaten long and separately, they contribute greatly to give lightness, are an advantage to paste, and make a pretty dish beaten with fruit, to set in cream, &c.

If copper utensils be used in the kitchen, the cook should be charged to be very careful not to let the tin be rubbed off; and to have them fresh done when the least defect appears; and never to put by any soup, gravy, &c. in them, or any other metal utensil; stone and earthen vessels should be provided for those purposes, as likewise plenty of common dishes, that the table-set may not be used to put by cold meat.

Tin vessels, if kept damp, soon rust, which causes holes. Fenders, and tin linings of flower-pots, &c. should be painted every year or two.

Vegetables soon sour, and corrode metals and glazed red ware, by which a strong poison is produced. Some years ago, the death of several gentlemen was occasioned at Salt-hill, by the cook sending a ragout to the table, which she had kept from the preceding day in a copper vessel badly tinned.

Vinegar, by its acidity, does the same, the glazing being of lead or arsenic.

To cool liquors in hot weather, dip a cloth in cold water, and wrap it round the bottle two or three times, then place it in the sun; renew the process once or twice.

The best way of scalding fruits, or boiling vinegar, is in a stone jar on a hot iron hearth; or by putting the vessel into a saucepan of water, called a water-bath.

If chocolate, coffee, jelly, gruel, bark, &c. be suffered to boil over, the strength is lost.

The cook should be encouraged to be careful of coals and cinders: for the latter there is a new contrivance to sift, without dispersing the dust of the ashes, by means of a covered tin bucket.

Small coal wetted makes the strongest fire for the back, but must remain untouched until it cake. Cinders, lightly wet, give a great degree of heat, and are better than coal for furnaces, ironing-stoves, and ovens.

The cook should be charged to take care of jelly-bags, tapes for the collared things, &c. which, if not perfectly scalded, and kept dry, give an unpleasant flavour when next used.

Cold water thrown on cast iron, when hot, will cause it to crack.

In conclusion we beg leave to offer a few observations for the use of *housekeepers* in particular.


A good *housekeeper* is invaluable; but the various and important duties of her station require such a combination of qualities, that very few are found to excel in every particular.

A *housekeeper* ought to be intimately acquainted with the duties of *servants* of every degree. She ought to be mild, firm, and vigilant. She should possess a competent knowledge of figures, without which she can scarcely keep a satisfactory account; and should, above all things, have proper ideas of *order*. Those who are ignorant of the means of managing, must not only waste many useful things, but also cause much chagrin to their master or mistress by their great irregularity. They are always in a bustle, and always in confusion; their tempers get ruffled, and they then lose all proper command over the other *servants*. The foregoing instructions will be found extremely useful to *housekeepers*, and may be read with advantage by their mistresses.

We earnestly advise all *housekeepers* to act with such prudence and gravity, as may ensure the respect of the *servants* under them; and to have as few people coming after them when the family is absent as possible, as it might induce the

other servants to take improper liberties. When strangers come on a visit, let them be treated with the same respect as is shown them by their lord and lady. Let it also be their constant study, however laborious, to be up in the morning before any of the servants, and let them never go to bed until they have seen the doors and windows properly fastened. In re-proving the servants let it be done with tenderness, and never exaggerate their faults. However, as the security of the house depends on the servants keeping good hours, it is proper to complain of this fault, when neither advice nor reproof has had any effect. In the choice of new servants let them be extremely cautious, and inquire strictly into their character.

If the housekeeper attend to these rules, all improper waste will be avoided, the honour and interest of her master will be protected, she will become an example to the younger servants, the family to which she is attached will be respected, and she will establish her own reputation on a firm and lasting basis.



DIRECTIONS FOR CARVING.

CARVING is an attainment so essential to the convenience and comfort of social life, particularly in females of every rank, that some directions cannot but prove acceptable. These directions will, however, be concisely plain. Utility is the sole object of them, and this consideration must limit their application to such articles as are generally found upon the tables of most families of respectability.

Carving has of late devolved chiefly upon gentlemen; but, whether the task of helping the company rests with the master or mistress, care should be taken that the seat of the carver be sufficiently high to command the table, so as to render rising unnecessary. It will always be advisable to have a good steel placed upon the table by the side of the carver, unless where there are servants constantly in attendance, when it will be proper to have it on the side-table.

The carving-knife should be light, yet of a sufficient size, and the edge very keen. In using it, no great personal strength is requisite, as constant practice will render it an easy task to carve the most difficult articles, more depending on address than force; but, in order to prevent trouble, the joints of mutton, veal, lamb, &c. should be divided by the butcher, when they may be easily cut through, and fine slices of meat taken off from between every two bones.

As fish is always served before meat, and meat before poultry, we shall treat of the respective articles in that order. In helping fish, be careful not to break the flakes; which in cold and very fresh salmon are large, and contribute much to the beauty of its appearance. On this account a fish-knife, not being sharp, divides it best. Help a part of the roe, milt, or liver, to each person. The heads of carp, part of those of cod and salmon, sounds of cod, and fins of turbot, are likewise esteemed niceties, and are to be attended to accordingly.

Of butcher's meat the more fleshy joints are to be cut in thin smooth slices, neatly done; and in joints of beef and mutton, the knife should always be passed down the bone by those who wish to carve with propriety, and great attention should be paid to help every person to a portion of the best parts.

Observe that, in cutting up any wild fowl, duck, goose, or turkey, for a large party, if you cut the slices down from pinion to pinion, without making wings, there will be a greater number of prime pieces.

FISH.

Cod's Head.—This should be cut with a spoon or fish trowel; the parts about the back-bone, or the shoulders, are the best and most firm; take off a piece quite down to the bone, in the direction *a, b, c, d*, putting in the spoon at *a, c*, and with each slice of fish give a piece of the sound, which lies underneath the back-bone and lines it, the meat of which is thin, and a little darker coloured than the body of the fish itself; this may be got by passing a spoon underneath, in the direction *d, f*.

God's Head



Aitch Bone of Beef



Half a Calf's Head



Shoulder of Mutton



Leg of Mutton



Quarter of Lamb



Haunch of Venison



Tongue



Salmon.—Of boiled salmon there is one part more fat and rich than the other. The belly-part is the fatter of the two, and it is customary to give to those who like both, a thin slice of each; for the one, cut it out of the belly-part, the other out of the back.

Mackarel.—Slit the fish along the back with a knife, and take off one whole side, but not too near the head, as the meat about the gills is generally black, and ill-flavoured. It is usual to ask whether a hard or soft roe be preferred.

Soles.—These are generally sent to table two ways, some fried, others boiled: they are to be cut right through the middle, bone and all, and a piece of the fish, perhaps a third or fourth part, according to its size, given to each. The same may be done with many other fish, cutting them across, the same way as mackarel.

Turbot.—The fish-knife, or trowel, is to be entered in the centre, or middle, over the back-bone, and a piece of the fish, as much as will lie on the trowel, to be taken off on one side close to the bones. The thickest part of the fish is always most esteemed, but not too near the head or tail; and when the meat on one side is removed close to the bones, the whole back-bone is to be raised with the knife and fork, and the under side is then to be served.

Lobster.—As this is seldom sent to table whole, it is only necessary to say that the tail is reckoned the prime part, and next to that the claws.

Eels.—Eels are cut into pieces through the bone, and the thickest part is esteemed the best.

MEAT.

Aitch bone of Beef.—As the outside of this joint is always impaired in its flavour, from the water in which it is boiled, a thick slice must be cut off the whole length of the joint, beginning at *a*, and cutting it all the way even, and through the whole surface, from *a* to *b*. The soft fat, which resembles marrow, lies on the back, below the letter *c*, and the firm fat must be cut in thin horizontal slices at the point *d*; but as some like the soft, and some the firm fat, it is necessary to ask which is preferred. The upper part, as it is here placed on the dish, is the fullest of gravy; but there are some who prefer

a slice from the under side. The skewer that keeps the meat properly together when boiling is shown in the plate at *a*. This should be drawn out before it is served up; or if it be necessary to leave the skewer in, it should be a silver one.

Sirloin of Beef may be begun either at the end, or by cutting into the middle. It is usual to inquire whether the outside or the inside is preferred. For the outside the slice should be cut down to the bones; and the same with every following helping. Slice the inside likewise, and give with each piece some of the soft fat.

Brisket of Beef.—This part is always boiled, and is to be cut the long way, quite down to the bone, after having cut off the outside, or first cut, which you must never help any one to, unless they desire it, which is seldom the case. The fat cut with this slice is a firm grisly fat; but a softer fat may be found underneath.

Round, or Buttock of Beef.—This requires no print to point out how it should be carved. A thick slice should be cut off all round the buttock; and, thus cut into, thin slices may be cut from the top: but as it is a dish that is frequently brought to the table cold, a second day, it should always be cut handsome and even.

Fillet of Veal.—In an ox this part is round of beef. Ask whether the brown outside be liked, otherwise help the next slice. The bone is taken out, and the meat tied close, before dressing; which make the fillet very solid. It should be cut thin, and very smooth.—A stuffing is put into the flap, which completely covers it, you must cut deep into this, and help a thin slice, as likewise of fat. From carelessness in not covering the latter with paper, it is sometimes dried up, to the great disappointment of the carver.

Breast of Veal.—One part, which is called the brisket, is thickest, and has gistles; put your knife about four inches from the edge of this, and cut through it, which will separate the ribs from the brisket. Ask which is chosen, and help accordingly.

Calf's Head has a great deal of meat upon it, if properly managed. Cut slices from *a* to *b*, letting the knife go close to the bone. In the fleshy part, at the neck-end *c*, there lies the throat-sweetbread, which you should help a slice of from *c* to

d with the other part. Many like the eye, which you must cut out with the point of your knife, and divide in two. If the jaw-bone be taken off, there will be found some fine lean. Under the head is the palate, which is esteemed a nicety: the lady of the house should be acquainted with all things that are thought so, that she may distribute them among her guests.

Shoulder of Mutton.—This is a very good joint, and by many preferred to the leg; it being very full of gravy, if properly roasted, and produces many nice bits. The figure represents it as laid in the dish with its back uppermost. When it is first cut, it should be in the hollow part of it, in the direction of *a, b*, and the knife should be passed deep to the bone. The prime part of the fat lies on the outer edge, and is to be cut out in thin slices in the direction *c*. If many are at table, and the hollow part cut in the line *a, b*, is eaten, some very good and delicate slices may be cut out on each side of the ridge of the blade bone, in the direction *c, d*. The line between these two dotted lines, is that in the direction of which the edge or ridge of the blade-bone lies, and cannot be cut across.

Leg of Mutton.—A leg of wether mutton (which is the best flavoured) may be known by a round lump of fat at the edge of the broadest part, as at *a*. The best part is in the midway at *b*, between the knuckle and further end. Begin to help there, by cutting thin deep slices to *c*. If the outside is not fat enough, help some from the side of the broad end in slices from *e* to *f*. This part is not juicy; but many prefer the knuckle, which in fine mutton will be very tender though dry. There are very fine slices on the back of the leg: turn it up, and cut the broad end; not in the direction you did the other side, but longways. To cut out the cramp-bone, take hold of the shank with your left hand, and cut down to the thigh-bone at *d*; then pass the knife under the cramp-bone in the direction *d, g*.

A Fore-quarter of Lamb. Separate the shoulder from the scoven (which is the breast and ribs,) by passing the knife under the direction of *a, b, c, d*; keeping it towards you horizontally to prevent cutting the meat too much off the bones. If grass-lamb, the shoulder being large, put it into another dish. Squeeze the juice of half a Seville orange, or lemon, on

the other part, and sprinkle a little salt and pepper. They separate the gristly part from the ribs, in the line *e, c*; and help either from that, or from the ribs, as may be chosen.

Haunch of Venison.—Cut down to the bone in the line *a, b, c*, to let out the gravy: then turn the broad end of the haunch toward you, put in the knife at *b*, and cut as deep as you can to the end of the haunch *d*; then help in thin slices, observing to give some fat to each person. There is more fat (which is a favourite part) on the left side of *c* and *d* than on the other; and those who help must take care to proportion it, as likewise the gravy, according to the number of the company.

Haunch of Mutton is the leg and part of the loin, cut so as to resemble haunch of venison, and is to be helped at table in the same manner.

Saddle of Mutton.—Cut long thin slices from the tail to the end, beginning close to the back-bone. If a large joint, the slice may be divided. Cut some fat from the sides.

Tongue.—A tongue must be cut across, in the line *a, b*, and a slice taken from thence. The most tender and juicy slices will be about the middle, or between the line *a, b*, and the root. For the fat and kernel with it, cut off a slice of root on the right of the letter *b* at the bottom.

Ham may be cut three ways; the common method is to begin in the middle, by long slices from *a* to *b*, from the centre through the thick fat. This brings to the prime at first; which is likewise accomplished by cutting a small round hole on the top of the ham as at *e*, and with a sharp knife enlarging that by cutting successive thin circles: this preserves the gravy, and keeps the meat moist.

The last and most saving way is to begin at the hock-end (which many are most fond of,) and proceed onwards.

Ham that is used for pies, should be cut from the under side, first taking off a thick slice.

Leg of Pork.—This joint, whether boiled or roasted, is sent up to table as a leg of mutton roasted, and cut up in the same manner. The close firm flesh about the knuckle is by many esteemed the best.

Sucking Pig.—The cook usually divides the body before it is sent to table, and garnishes the dish with the jaws and ears.

Ham



Boil'd Fowl



Tur



A Roast Fowl



Goose



Pheasant



ccc acc

Partridge



Hare



Pigeons



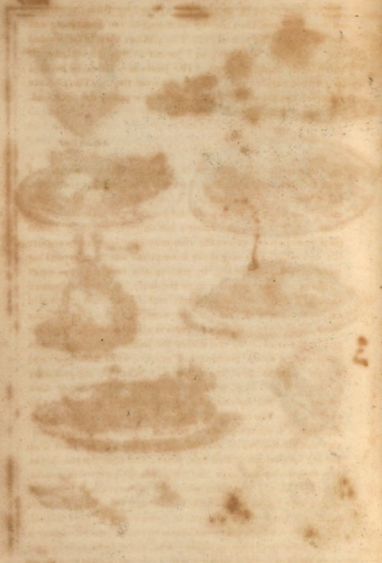
Wing

Leg



Eng'd for J. Glasse's Edition.

Figure 2.



The first thing is, to separate a shoulder from the carcase on one side, and then the leg according to the direction given by the dotted line, *a, b, c*. The ribs are then to be divided into about two helpings; and an ear or jaw presented with them, and plenty of sauce. The joints may either be divided into two each, or pieces may be cut from them. The ribs are esteemed the finest part; but some people prefer the neck-end, between the shoulders.

POULTRY AND GAME.

Goose.—Cut off the apron in the circular line *a, b, c*, and pour into the body a glass of Port wine, and a large tea-spoonful of mustard, first mixed at the sideboard. Turn the neck-end of the goose toward you, and cut the whole breast in long slices from one wing to another; but only remove them as you help each person, unless the company is so large as to require the legs also. This way gives more prime bits than by making wings. Take off the leg, by putting the fork into the small end of the bone, pressing it to the body, and having passed the knife at *d*, turn the leg back, and if a young bird, it will easily separate. To take off the wing, put your fork into the small end of the pinion, and press it close to the body; then put in the knife at *d*, and divide the joint, taking it down in the direction *d, e*. Nothing but practice will enable people to hit the joint exactly at the first trial. When the leg and wing of one side are done, go on to the other; but it is not often necessary to cut up the whole goose, unless the company be very large. The best parts of a goose are the breast slices, the fleshy part of the wing, which may be divided from the pinion; the thigh bone, which may be easily divided in the joint from the leg bone or drum stick; the pinion, and next the side bones. For those who like sage and onion draw it out with a spoon from the body, at the place where the apron is taken from, and mix it with the gravy, which should first be poured from the boat into the body of the goose, before any one be helped. The rump is a nice piece to those who like it; and the carcase is by some preferred to other parts, as being more juicy and more savoury. Of a *green goose* the most delicate parts are the breast, and the gristle at the lower part of it.

A Fowl.—A boiled fowl's legs are bent inwards, and tucked into the belly; but before it is served, the skewers are to be removed. Lay the fowl on your plate, and place the joints, as you cut, on the dish. Take the wing off in the direction of *a*, to *b*, only dividing the joint with your knife; and then with your fork lift up the pinion, and draw the wings towards the legs, and the muscles will separate in a more complete form than if cut. Slip the knife between the leg and body, and cut to the bone; then with the fork turn the leg back, and the joint will give way, if the bird is not old. When the four quarters are thus removed, take off the merrythought from *a*, and the neck-bones; these last by putting in the knife at *c*, and pressing it under the long broad part of the bone in the line *c, b*; then lift it up, and break it off from the part that sticks to the breast. The next thing is to divide the breast from the carcase, by cutting through the tender ribs close to the breast, quite down to the tail. Then lay the back upwards, put your knife into the bone half-way from the neck to the rump, and on raising the lower end it will separate readily. Turn the rump from you, and very neatly take off the two sidesmen, and the whole will be done. As each part is taken off, it should be turned neatly on the dish; and care should be taken that what is left goes properly from table. The breast and wings are thought the best parts; but the legs are most juicy in young fowls. After all, more advantage will be gained by observing those who carve well, and a little practice, than by any written directions whatever.

A Pheasant.—The bird in the annexed engraving is as trussed for the spit, with its head under one of its wings. When the skewers are drawn out, and the bird served, the following is the way to carve it: Fix your fork in the centre of the breast; slice it down in the line *a, b*; take off the leg on one side of the dotted line *b, d*; then cut off the wing on the same side in the line *c, d*. Separate the leg and wing on the other side, and then cut off the slices of breast you divided before. Be careful how you take off the wings, for if you should cut too near the neck, as at *g*, you will hit on the neck-bone, from which the wing must be separated. Cut off the merrythought in the line *f, g*, by passing the knife under it towards the neck. Cut the other parts as in a fowl. The

breast, wings, and merrythought, are the most esteemed; but the leg has a higher flavour.

Turkey.—Roasted or boiled, a turkey is trussed and sent up to table like a fowl, and cut up in every respect like a pheasant. The best parts are the white ones, the breast, wings, and neck-bones. Merrythought it has none; the neck is taken away, and the hollow part under the breast stuffed with forced meat, which is to be cut in thin slices in the direction from the rump to the neck, and a slice given with each piece of turkey. It is customary not to cut up more than the breast of this bird; and, if any more be wanted, to help with one of the wings.

Partridge.—The partridge is here represented as just taken from the spit; but before it is served up the skewers must be withdrawn. It is cut up in the same way as a fowl. The wings must be cut off in the line *a, b*, and the merrythought in the line *c, d*. The prime parts of a partridge are the wings, breast, and merrythought; but the bird being small, the two latter are not often divided. The wing is considered as the best, and the tip of it esteemed the most delicate morsel of the whole.

Pigeons.—Cut them in half, either from top to bottom or across. The lower part is generally thought the best; but the fairest way is to cut from the neck to *a*, rather than from *c* to *b*, by *a*, which is the most fashionable. The figure represents the back of the pigeon; and the direction of the knife is in the line *c, b*, by *a*, if done the last way.

Duck or Mallard.—First raise the pinions and legs, but do not cut them off; then raise the merrythought from the breast, and lace it down both sides with your knife.

Woodcock, Plover, Snipe, or Curlew.—The legs and wings must be raised in the manner of a fowl, opening the head for the brains.

Crane.—After the legs are unfolded, cut off the wings; take them up, and sauce them with powdered ginger, vinegar, salt, and mustard.

Hare.—The best way of cutting it up is, to put the point of the knife under the shoulder at *a*, and so cut all the way down to the rump, on one side of the back-bone, in the line *a, b*. Do the same on the other side, so that the whole hare will

be divided into three parts. Cut the back into four, which with the legs is the part most esteemed. The shoulder must be cut off in a circular line, as *c, d, e*: lay the pieces neatly on the dish as you cut them; and then help the company, giving some pudding and gravy to every person. This way can only be practised when the hare is young: if old, don't divide it down, which will require a strong arm; but put the knife between the leg and back, and give it a little turn inwards at the joint; which you must endeavour to hit, and not to break by force. When both legs are taken off, there is a fine collop on each side of the back; then divide the back into as many pieces as you please, and take off the shoulders, which are by many preferred, and are called the sportsman's pieces. When every one is helped, cut off the head; put your knife between the upper and lower jaw, and divide them, which will enable you to lay the upper flat on your plate; then put the point of the knife into the centre, and cut the head into two. The ears and brains may be then helped to those who choose them.

Carve *Rabbits* as directed the latter way for hare; cutting the back into two pieces, which with the legs are the prime.

DIRECTIONS FOR TRUSSING.

THOUGH the London poulterers truss every thing before they send it home, yet it is absolutely necessary that every cook should know how to perform this business properly, as it frequently happens that families take their cooks with them into the country, where they are obliged to draw and truss all kinds of poultry and game themselves. Let them therefore be careful to attend to this general rule; take care that all the stubs are perfectly removed; and when they draw any kind of poultry or game, they must be very particular not to break the gall, because it will give the bird a bitter and disagreeable flavour, which neither washing nor wiping will be able to

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This way can only
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TRUSSING.

Turkey for Roasting



Goose



Turkey for Boiling



Chicken or Fowl for Roasting



Pigeon



Breast

Duck



Back

Thousand or Partridge



Woodcock or Snipe



Hare



Rabbit for Boiling



Rabbit for Roasting



Eng^d for J. Graves Edition

remove. The trusser will be materially assisted by a reference to the annexed plate, in which the proper form of each figure will be found correctly delineated. We shall now proceed with particular instructions.

Turkeys.—When you have properly picked your turkey, break the leg-bone close to the foot, and draw out the strings from the thigh, for which purpose you must put it on a hook fastened against the wall. Cut off the neck close to the back; but be careful to leave the crop-skin sufficiently long to turn over the back. Then proceed to take out the crop, and loosen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. With a crooked sharp-pointed iron pull out the gizzard, and the liver will soon follow. Be careful, however, not to break the gall. With a wet cloth wipe out the inside perfectly clean. With a large knife cut the breast-bone through on each side close to the back, and draw the legs close to the crop. Then put a cloth on the breast, and beat the high bone down with a rolling-pin till it lies flat. If the turkey is to be trussed for boiling, cut the legs off; then put your middle finger into the inside, raise the skin of the legs, and put them under the apron of the turkey. Put a skewer in the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard must be put in the pinions; but take care first to open the gizzard, and take out the filth and gall of the liver. Then turn the small end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roasted, leave the legs on, put a skewer in the joint of the wing, tuck the legs close up, and put the skewer through the middle of the leg and body. On the other side put another skewer in the small part of the leg. Put it close on the outside of the sidesman, and put the skewer through, and the same on the other side. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, close above the pinions, another skewer through the body of the turkey.

Turkey polts must be trussed in the following manner: Take the neck from the head and body, but do not remove the neck skin. They are drawn in the same manner as a turkey.

Put a skewer through the joint of the pinion, tuck the legs close, run the skewer through the middle of the leg, through the body, and so on the other side. Cut off the under part of the bill, twist the skin of the neck round, and put the head on the point of the skewer, with the bill end forwards. Another skewer must be put in the sidesman, and the legs placed between the sidesman and apron on each side. Pass the skewer through all, and cut off the toe-nails. It is very common to lard them on the breast. The liver and gizzard may or may not be used, as you like.

Geese.—Having picked and stubbed your goose clean, cut the feet off at the joint, and the pinion off at the first joint. Then cut off the neck close to the back; but leave the skin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger loosen the liver and other matters at the breast end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the soal. Wipe it out clean with a wet cloth, and beat the breast-bone flat with a rolling-pin. Put a skewer into the wing, and draw the legs close up. Put a skewer through the middle of the leg, and through the body, and the same on the other side. Put another skewer in the small of the leg, tuck it close down to the sidesman, run it through, and do the same on the other side. Cut off the end of the vent, and make a hole large enough for the passage of the rump, as it holds the seasoning much better by that means.

Ducks.—Ducks are trussed in the same manner as geese, excepting that the feet are left on the ducks, and are turned close to the legs.

Fowls.—They must first be picked very clean, and the neck cut off close to the back. Then take out the crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast-bone flat with a rolling-pin. If your fowl is to be boiled, cut off the nails of the feet, and tuck them down close to the leg. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and

through the body. Do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinions, and turn the point on the back. Remember to tie a string over the tops of the legs, to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the small of the leg, and through the sidesman. Do the same on the other side. Put another skewer through the skin of the feet. You must not forget that the nails are to be cut off.

Chickens.—These must be picked and drawn in the same manner as fowls. If the chickens are to be boiled, cut off the nails, give the sinews a nick on each side of the joint, put the feet in at the vent, and then put in the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the points on the back. If your chickens are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer into the sidesman, put the legs between the apron and the sidesman, and run the skewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back and over the neck, and pull the breast skin.

Wild Fowl.—The directions we are giving will answer for all kinds of wild fowl in general. Having picked them clean, cut off the neck close to the back, and with your middle finger loosen the liver and guts next the breast. Cut off the pinions at the first joint, then cut a slit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet close to the legs. Put a skewer into the pinions, pull the legs close to the breast, and run the skewer through the legs, body, and

the other pinion. First cut off the vent, and then put the rump through it.

Pigeons.—You must first pick them, and cut off the neck close to the back. Then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave in the liver, for a pigeon has no gall. If your pigeons are to be roasted, cut off the toes, cut a slit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a skewer through the pinions, legs, and body, and with the handle of a knife break the breast flat. Clean the gizzard, put it in one of the pinions, and turn the point on the back. If you intend to make a pie of them, you must cut the feet off at the joint, turn the legs, and stick them in the sides close to the pinions. If they are to be stewed or boiled, they must be done in the same manner.

Woodcocks and Snipes.—These birds are very tender to pick, especially if they be not quite fresh. They must therefore be handled as little as possible, for even the heat of the hand will sometimes pull off the skin, when the beauty of your bird will be destroyed. When you have picked them clean, cut the pinions off at the first joint, and with the handle of a knife beat the breast-bone flat. Turn the legs close to the thighs, and tie them together at the joints. Put the thighs close to the pinions, put a skewer into the pinion, and run it through the thighs, body, and the other pinion. Skin the head, turn it, take out the eyes, and put the head on the point of the skewer with the bill close to the breast. Woodcocks, snipes, or plovers, are trussed in the same manner, but must never be drawn.

Larks, Wheat-ears, &c.—When you have picked them clean, cut off their heads, and the pinions at the first joint. Beat the breast-bone flat with the handle of a knife, turn the feet close to the legs, and put one into the other. Draw out the gizzard, and run a skewer through the middle of the bodies of as many as you mean to dress. They must be tied on the spit.

Pheasants and Partridges.—Pick them very clean, cut a slit at the back of the neck, take out the crop, and loosen the liver and gut next the breast with your fore-finger; then cut off the vent, and draw them. Cut off the pinion at the first joint,

OF MARKETING.

IT is requisite, in the first place, to know the different parts of those animals which are brought into our markets, ready slaughtered, and generally denominated *butcher's meat*.

The *ox*, or *cow*, when killed, is called *beef*, in which the fore-quarter consists of the haunch, which includes the clod, marrow-bone, shin, and the sticking-piece, which is the neck-end. The next is the leg of mutton-piece, which has part of the blade-bone; then the chuck, the brisket, the fore-ribs, and middle rib, which is called the chuck-rib. The hind quarter contains the sirloin and rump, the thin and thick flank, the veiny-piece, and the isch, aitch, or ash-bone, buttock, and leg. These are the principal parts of the carcase, besides which are the head, tongue, and palate. The entrails are, the sweetbreads, kidneys, skirts, and tripe; of the latter of which there are three sorts, the double, the roll, and the reed tripe. Beef is never out of season all the year round, though for salting and hanging it is best from Michaelmas to Lady-day.

In a *sheep*, the fore-quarter contains the neck, breast, and shoulder; and the hind-quarter, the leg and loin. The two loins together are called a saddle of mutton, which is esteemed as a fine dish when the meat is small and fat. Two necks together form the chine. Besides these, are the head and pluck, which includes the liver, lights, heart, sweetbreads, and melt. Mutton is in season from the middle of August till May.

In a *calf*, the fore-quarter consists of the shoulder, neck, and breast; and the hind-quarter is the leg which contains the knuckle, the fillet, and the loin. The head and inwards are called the pluck; in Staffordshire, the *calf's race*; and in

Lancashire, the *mid calf*; it consists of the heart, liver, lights, nut, and melt, and what is called the skirts; the throat sweetbread, and the wind-pipe sweetbread. Veal, from its speedy decay in hot or close weather, is generally allowed to be best from Christmas to June.

The fore-quarter of a *lamb* consists of a shoulder, neck, and breast, together. The hind-quarter is the leg and loin. The head and pluck consists of the liver, lights, heart, nut, and melt; as also the fry, which is formed of the sweetbread, lamb-stones, and skirts, with some of the liver. Lamb may be had at all times in the year; but it is particularly in high season at Christmas, when it is considered as one of the greatest presents that can be made from any person in London to another residing in the country.

Grass-lamb comes in about April or May, according to the nature of the weather at that season of the year. In general it holds good to the middle of August.

Venison, if buck, comes in season in May, and continues so till November; and if doe, its season is from Michaelmas to Candlemas.

In a *hog*, the fore-quarter is the fore-leg and spring; and, if it is a large hog, you may cut off a spare-rib. The hind-quarter is only the leg and loin. The inwards form what is called the haslet, which consists of the liver, crow, kidney, and skirts. Besides these there are chitterlins, or guts, the smaller parts of which are cleansed for sausages and black-puddings.

What is called a *bacon hog* is cut differently, on account of making hams, bacon, and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's lard. The liver and crow are much admired fried with bacon.

The proper season for pork commences about Bartholomew-tide, and lasts all the winter. When the summer begins, it grows flabby, and is therefore not used except by those who are particularly attached to that kind of animal provision.

Hams and bacon are never out of season when carefully cured.

We shall conclude this department with the following useful illustrations of the marketing plate.

MARKETING PLATE.

BEEF.

Hind Quarter.

- 1 Sirloin.
- 2 Rump.
- 3 Aitch bone.
- 4 Buttock.
- 5 Mouse buttock.
- 6 Veiny piece.
- 7 Thick flank.
- 8 Thin flank.
- 9 Leg.

Fore Quarter.

- 10 Fore rib; 5 ribs.
- 11 Middle rib; 4 ribs.
- 12 Chuck; 3 ribs.
- 13 Shoulder, or leg of mutton piece.
- 14 Brisket.
- 15 Clod.
- 16 Neck, or sticking piece.
- 17 Shin.

VEAL.

- 1 Loin, best end.
- 2 Loin, chump end.
- 3 Fillet.
- 4 Hind knuckle.
- 5 Fore knuckle.
- 6 Neck, best end.
- 7 Neck, scrag end.
- 8 Blade bone.
- 9 Breast, best end.
- 10 Breast, brisket end.

VENISON.

- 1 Haunch.
- 2 Neck.
- 3 Shoulder.
- 4 Breast.

TURTLE.

PORK.

- 1 The spare-rib.
- 2 Hand.
- 3 Belly, or spring.
- 4 Fore loin.
- 5 Hind loin.
- 6 Leg.

MUTTON.

- 1 Leg.
 - 2 Loin, best end.
 - 3 Loin, chump end.
 - 4 Neck, best end.
 - 5 Neck, scrag end.
 - 6 Shoulder.
 - 7 Breast.
- A *chine* is two necks.
A *saddle* is two loins.

Beef



Veal



Fore Quarter.
rib; 5 ribs.
rib; 4 ribs.
k; 3 ribs.
der, or leg of m
ece.
et.

or sticking pin.

best end.
rag end.
one.
best end.
brisket end.

Venison



Turtle



Pork



Mutton



two necks.
two loins.

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TO CHOOSE MEATS.

Beef.—If the flesh of ox-beef is young it will have a fine smooth open grain, be of a good red, and feel tender. The fat should look white rather than yellow, for when that is of a deep colour, the meat is seldom good; beef fed by oilcakes is in general so, and the flesh is flabby. The grain of cow-beef is closer, and the fat whiter, than that of ox-beef; but the lean is not of so bright a red. The grain of bull-beef is closer still, the fat hard and skinny, the lean of a deep red, and a stronger scent. Ox-beef is the reverse. It is the richest and largest; but in small families, and to some tastes, heifer-beef is better if finely fed. In old meat there is a streak of horn in the ribs of beef: the harder this is, the older; and the flesh is not finely flavoured.

Veal.—The flesh of a bull-calf is the firmest, but not so white. The fillet of a cow-calf is generally preferred for the udder. The whitest is not the most juicy, having been made so by frequent bleeding, and having had whiting to lick. Choose the meat of which the kidney is well covered with thick white fat. If the bloody vein in the shoulder looks blue, or of a bright red, it is newly killed; but any other colour shows it stale. The other parts should be dry and white; if clammy or spotted, the meat is stale and bad. The kidney turns first in the loin, and the suet will not then be firm. The head, if new and sweet, must have the eyes plump and lively; but if they are sunk or wrinkled, it is not good. This rule also applies to the head of a sheep or lamb.

Venison.—If the fat be clear, bright, and thick, and the cleft part smooth and close, it is young; but if the cleft is wide and rough, it is old. To judge of its sweetness, run a very sharp narrow knife into the shoulder or haunch, and you will know by the scent. Few people like it when it has much of the *haut-gout*.

Pork.—Pinch the lean, and if young it will break. If the rind is tough, thick, and cannot be easily impressed by the finger, it is old. A thin rind is a merit in all pork. When fresh, the flesh will be smooth and cool; if clammy, it is tainted. What is called measly pork is very unwholesome; and may be known by the fat being full of kernels, which in good pork is never the case. Pork fed at still-houses does not answer for

curing any way, the fat being spongy. Dairy-fed pork is the best.

Mutton.—Choose this by the fineness of its grain, good colour, and firm white fat. It is not the better for being young; if of a good breed, and well fed, it is better for age; but this only holds with wether-mutton: the flesh of the ewe is paler, and the texture finer. Ram mutton is very strong-flavoured, the flesh is of a deep red, and the fat spongy.

Lamb.—Observe the neck of a fore quarter: if the vein is bluish, it is fresh; if it has a green or yellow cast, it is stale. In the hind quarter, if there is a faint smell under the kidney, and the knuckle is limp, the meat is stale. If the eyes are sunk, the head is not fresh. Grass lamb comes into season in April or May, and continues till August. House lamb may be had in great towns almost all the year, but is in the highest perfection in December and January.

Bacon.—If the rind is thin, the fat firm, and of a red tinge, the lean tender, of a good colour, and adhering to the bone, you may conclude it good, and not old. If there are yellow streaks in it, it is going, if not already rusty.

Hams.—Stick a sharp knife under the bone; if it comes out with a pleasant smell, the ham is good; but if the knife is daubed and has a bad scent, do not buy it. Hams short in the hock are best, and long-legged pigs are not to be chosen for any preparations of pork.

Brawn.—The horny part of young brawn will feel moderately tender, and the flavour will be better; the rind of old will be hard.

TO CHOOSE FISH.

Salmon.—If new, the flesh is of a fine red, (the gills particularly) the scales bright, and the whole fish stiff. When just killed, there is a whiteness between the flakes, which gives great firmness; by keeping, this melts down, and the fish is more rich. The Thames salmon bears the highest price; that caught in the Severn is next in goodness, and is even preferred by some. Small heads, and thick in the neck, are best.

Turbot, if good, should be thick, and the belly of a yellowish white; if of a bluish cast, or thin, they are bad. They are in season the greatest part of the summer.

Cod.—The gills should be very red: the fish should be very thick at the neck, the flesh white and firm, and the eyes fresh. When flabby they are not good. They are in season from the beginning of December till the end of April.

Skate.—If good, they are very white and thick. If too fresh, they eat tough, but must not be kept above two days.

Herrings.—If good, their gills are of a fine red, and the eyes bright; as is likewise the whole fish, which must be stiff and firm.

Sprats—Choose by the same rules as herrings.

Soles.—If good, they are thick, and the belly is of a cream colour; if this is of a bluish cast and flabby, they are not fresh. They are in the market almost the whole year, but are in the highest perfection about midsummer.

Whittings.—The firmness of the body and fins is to be looked to, as in herrings: their high season is during the first three months of the year, but they may be had a great part of it.

Mackarel.—Choose as whittings. Their season is May, June, and July. They are so tender a fish that they carry and keep worse than any other.

Pike.—For freshness observe the above remarks. The best are taken in rivers: they are a very dry fish, and are much indebted to stuffing and sauce.

Carp live some time out of water, and may therefore get wasted; it is best to kill them as soon as caught, to prevent this. The same sign of freshness attend them as other fish.

Tench.—They are a fine-flavoured fresh-water fish, and should be killed and dressed as soon as caught. When they are to be bought, examine whether the gills are red and hard to open, the eyes bright, and the body stiff. The tench has a slimy matter about it, the clearness and brightness of which show freshness. The season is July, August, and September.

Perch.—Take the general rules given to distinguish the freshness of other fish. They are not so delicate as carp and tench.

Mulletts.—The sea are preferred to the river mulletts, and the red to the grey. They should be very firm; their season is August.

Gudgeons.—They are chosen by the same rules as other

fish. They are taken in running streams; come in about mid-summer, and are in season five or six months.

Sturgeons.—When good, they must have a fine blue in the veins and gristle: the flesh should be perfectly white, and cut without crumbling.

Smelts, if good, have a fine silvery hue, are very firm, and have a refreshing smell like cucumbers newly cut. They are caught in the Thames and some other large rivers.

Eels.—There is a greater difference in the goodness of eels than of any other fish. Those taken in great floods are generally good, but in ponds they have usually a strong rank flavour. Except the middle of summer, they are always in season.

Lobsters.—If they have not been long taken, the claws will have a strong motion when you put your finger on the eyes and press them. The heaviest are the best, and it is preferable to boil them at home. When you buy them ready boiled, try whether their tails are stiff, and pull up with a spring; otherwise that part will be flabby. The cock-lobster is known by the narrow back part of his tail, and the two uppermost fins within it are stiff and hard; but those of the hen her soft, and the tail broader. The male, though generally smaller, has the highest flavour, the flesh is firmer, and the colour when boiled is a deeper red.

Crabs.—The heaviest are best, and those of a middling size are sweetest. If light they are watery; when in perfection the joints of the legs are stiff, and the body has a very agreeable smell. The eyes look dead and loose when stale.

Prawns and Shrimps.—When fresh they have a sweet flavour, are firm and stiff, and the colour is bright.

Oysters.—There are several kinds. When alive and strong the shell closes on the knife. They should be eaten as soon as opened, the flavour becoming poor otherwise. The rock-oyster is largest, but usually has a coarse flavour if eaten raw.

Plaice and Flounders.—They should be thick, firm, and have their eyes bright. They very soon become flabby and bad. They are both sea and river fish. The plaice is best when the body has a bluish cast. They are in season from January to March, and from July to September.

TO CHOOSE POULTRY AND GAME.

A Turkey Cock.—If young, he has a smooth black leg, with a short spur. The eyes full and bright, if fresh, and the feet supple and moist. If stale, the eyes will be sunk, and the feet dry.

Hen-Turkey is known by the same rules; but if old, her legs will be red and rough.

Geese.—The bill and feet of a young one will be yellow, and there will be but few hairs upon them; if old, they will be red; if fresh, the feet will be pliable; if stale, dry and stiff. Geese are called green till three or four months old. Green geese should be scalded; a stubble goose should be picked dry.

Ducks.—Choose them by the same rules, of having supple feet, and by their being hard and thick on the breast and belly. The feet of a tame duck are thick, and inclining to dusky yellow; a wild one has the feet reddish, and smaller than the tame. They should be picked dry. Ducklings must be scalded.

Pigeons should be very fresh; when they look flabby about the vent, and this part is discoloured, they are stale. The feet should be supple; if old, the feet are harsh. The tame ones are larger than the wild, and are thought best by some persons; they should be fat and tender; but many are deceived in their size, because a full crop is as large as the whole body of a small pigeon.

The wood-pigeon is large, and the flesh dark-coloured; if properly kept, and not over-roasted, the flavour is equal to teal.

Plovers.—Choose those that feel hard at the vent, which shows they are fat. In other respects, choose them by the same marks as other fowl. When stale, the feet are dry. They will keep sweet a long time. There are three sorts: the grey, green, and bastard plover or lapwing.

The Bustard.—This dainty bird is chosen in the same manner as the turkey.

The Heathcock and Hen, when young, have smooth legs and bills, which become rough when old. You may judge of their freshness in the same manner as you do with the pheasant.

The Wheat-eat.—This delicate bird is fresh, if it has a limber foot and fat rump; otherwise it is stale.

The Woodcock, if stale, will be dry-footed; and if bad, its nose will be snotty, and the throat moorish and muddy; but if new and fat, it will be limber-footed, thick and hard.

A Capon is known by a short and pale comb, a thick rump and belly, and a fat vein on the side of the breast: when young, the spurs will be short and blunt, and the legs smooth; and if fresh, the vent will be close and hard; but if stale, loose, which last remark may be applied to cocks and hens.

A Cock, when young, has short and dubbed spurs; and if fresh, his vent will be hard and close. But you should be particular in observing the spurs, as the market people frequently scrape them, to give them the appearance of young cocks.

A Hen is old, if her legs and comb be rough; but young, if they are smooth. You may also judge of her freshness by the vent, in the same manner as the cock.

A Snipe is chosen in the same manner as the woodcock; but the snipe, when fresh, is fat in the side under the wing, and feels thick in the vent.

Teal and Widgeon are supple-footed when fresh; but are dry-footed when stale. If fat, they are thick and hard on the belly; and lean, if thin and soft.

Hare and Leveret.—If the claws are blunt and rugged, the ears dry and tough, and the haunch thick, the hare is old; but if the claws are smooth and sharp, the ears easily tear, and the cleft in the lip is not much spread, it is young. If fresh and newly killed, the body will be stiff, and the flesh pale. But they keep a good while by proper care; and are best when rather beginning to turn, if the inside is preserved from being musty. To know a real leveret, you should look for a knob or small bone near the foot on its fore leg; if there is none, it is a hare.

Rabbit.—If it be old, it has long rough claws, and grey hairs intermixed with its wool; but when young, the wool and claws are smooth. If stale, it is supple, and the flesh bluish, with a kind of slime among it; but if fresh, it will be stiff, and the flesh white and dry.

Partridges.—They are in season in autumn. If young, the bill is of a dark colour, and the legs yellowish; if fresh, the vent will be firm: this part will look greenish, if stale.

Pheasants.—The cock-bird is accounted best, except when the hen is with egg. If young, he has short, blunt, or round spurs; but if old, they are long and sharp.

TO CHOOSE BUTTER.

Put a knife into the butter if salt, and smell it when drawn out; if there is any thing rancid or unpleasant, it is bad. Being made at different times, the layers in casks will vary greatly; and you will not easily come at the goodness, but by unhooping the cask, and trying it between the staves. Fresh butter ought to smell like a nosegay, and be of an equal colour all through; if sour in smell, it has not been sufficiently washed; if veiny and open, it is probably mixed with staler or an inferior sort.

TO CHOOSE CHEESE.

Observe the coat of the cheese before you purchase it; for if it be old, with a rough and rugged coat, or dry at top, you may expect to find little worms and mites in it. If it be moist, spongy, or full of holes, there is reason to suspect it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe them to the bottom; for, though the hole in the coat may be but small, the perished part within may be considerable.

TO CHOOSE EGGS, AND PRESERVE THEM.

Put the large end of the egg to your tongue; if it feels warm it is new. In new-laid eggs, there is a small division of the skin from the shell, which is filled with air, and is perceptible to the eye at the end. In looking through them against the sun or a candle, if fresh, eggs will be pretty clear. If they shake they are not fresh.

Eggs may be bought cheapest when the hens first begin to lay in the spring before they sit; in Lent and Easter they become dear. They may be preserved fresh by dipping them in boiling water and instantly taking them out, or by oiling the shell; either of which ways is to prevent the air passing through it; or kept on shelves with small holes to receive one in each, and be turned every other day; or close-packed in a keg, and covered with strong lime-water.

OBSERVATIONS ON KEEPING AND DRESSING MEAT.

ON KEEPING MEAT.

IN every sort of provisions, the best of the kind goes farthest, it cuts out with most advantage, and affords most nourishment. Round of beef, fillet of veal, and leg of mutton, are joints that bear a higher price; but as they have more solid meat, they deserve the preference. It is worth notice, however, that those joints which are inferior, may be dressed as palatably; and being cheaper, they ought to be bought in turn; for, when they are weighed with the prime pieces, it makes the price of these come lower.

In loins of meat, the long pipe that runs by the bone should be taken out, as it is apt to taint; as also the kernels of beef. Rumps and aitch-bones of beef are often bruised by the blows the drovers give the beasts, and the part that has been struck always taints; therefore do not purchase these joints if bruised.

The butcher should take out the kernels in the neck pieces, where the shoulder-clod is taken off, two from each round of beef; one in the middle, which is called the pope's eye; the other from the flap: there is also one in the thick flank, in the middle of the fat. If these are not taken out, especially in the summer, salt will be of no use for keeping the meat sweet. There is another kernel between the rump and the edgebone.

As the butchers seldom attend to this matter, the cook should take out the kernels; and then rub the salt well into such beef as is for boiling, and slightly sprinkle that which is for roasting.

The flesh of cattle that are killed when not perfectly cleared of food soon spoils. They should fast twenty-four hours in winter, and double that time in summer, before being killed.

The shank-bones of mutton should be saved; and, after soaking and bruising, may be added to give richness to gra-

vies or soups. They are also particularly nourishing to sick persons.

When sirloins of beef, or loins of veal or mutton, come in, part of the suet may be cut off for puddings, or to clarify.

Meat and vegetables that the frost have touched, should be soaked in cold water two or three hours before used, or more if they are much iced. Putting them into hot water, or to the fire till thawed, makes it impossible for any heat to dress them properly afterwards.

In warm weather, meat should be examined well when it comes in; and if flies have touched it, the part must be cut off, and then well washed. In the height of summer, it is a very safe way to let meat that is to be salted lie an hour in very cold water, rubbing well any part likely to have been fly-blown; then wipe it quite dry, and have salt ready, and rub it thoroughly in every part, throwing a handful over it besides. Turn it every day, and rub the pickle in, which will make it ready for the table in three or four days. If to be very much corned, wrap it in a well-floured cloth, after rubbing it with salt. This last method will corn fresh beef fit for the table the day it comes in, but it must be put into the pot when the water boils.

If the weather permit, meat eats much better for hanging two or three days before it is salted.

When beef or pork is salted for immediate eating, the piece should not weigh more than five or six pounds. It must be thoroughly salted just before it is put into the pot, and folded up close in a coarse cloth well floured. By being immersed in boiling water, and boiling as long as any other salt beef of the same size, it will be as salt as if done four or five days.

Great attention is requisite in salting meat: and in the country, where large quantities are cured, this is of particular importance. Beef and pork should be well sprinkled, and a few hours afterwards hung to drain, before it is rubbed with the salt; which method, by cleansing the meat from the blood, serves to keep it from tasting strong. It should be turned every day; and if wanted soon, should be rubbed as often. A salting tub or lead may be used, and a cover to fit close. Those who use a good deal of salt meat will find it answer well to boil up the pickle, skim it, and when cold, pour it over

meat that has been sprinkled and drained. Salt is so much increased in price, from the heavy duties, as to require great care in using it; and the brine ought not to be thrown away, as is the practice of some, after once using.

The water in which meat has been boiled makes an excellent soup for the poor, by adding to it vegetables, oatmeal, or peas.

Roasted beef bones, or shank-bones of ham, make fine peas-soup; and should be boiled with the peas the day before eaten, that the fat may be taken off.

In some families great loss is sustained by the spoiling of meat. The best way to keep what is to be eaten unsalted is, as before directed, to examine it well, wipe it every day, and put some pieces of charcoal over it. If meat is brought from a distance in warm weather, the butcher should be ordered to cover it close, and bring it early in the morning; but even then, if it is kept on the road while he serves the customers who live nearest to him, it will be very likely to be fly-blown. This happens often in the country.

Wash all meat before you dress it: if for boiling, the colour will be better for soaking; but if for roasting, dry it.

ON BOILING;

The boiler and utensils should be kept delicately clean.

Put the meat into cold water, and flour it well first. Meat boiled quick will be hard; but care must be taken that in boiling slow, it does not stop, or the meat will be underdone. If the steam is kept in, the water will not lessen much; therefore when you wish it to boil away, take off the cover of the soup-pot.

Particular care must be taken that the pot is well skimmed the moment it boils, otherwise the foulness will be dispersed over the meat. The more soups or broth are skimmed, the better and cleaner they will be.

Vegetables should not be dressed with the meat, except carrots or parsneps with boiled beef.

As to the length of time required for boiling, the size of the joint must direct; as also the regular though slow progress it makes; for if the cook, when told to hinder the copper from boiling quick, lets it stop from boiling up at all, the

usual time will not be sufficient, and the meat will be underdone.

Weigh the meat; and allow for all solid joints a quarter of an hour for every pound, and some minutes (from ten to twenty) over, according as the family like it done.

In boiling veal some choose to put in milk to make it white; but, in general, it is preferred without, for if the water happens to be the least hard, it curdles the milk, and gives the veal a brown yellow cast, and often hangs in lumps about the piece. Oatmeal will do the same; but by dusting the veal, and putting it into the water when cold, you may prevent the foulness of the water from hanging upon it. A leg of veal of twelve pounds weight will require three hours and a half boiling: the slower it boils the whiter and plumper it will be. A ham of twenty pounds will take four hours and a half, and others in proportion. A tongue, if dry, takes four hours slow boiling, after soaking; a tongue out of pickle, from two hours and a half to three hours, or more if very large; it must be judged by feeling whether it is very tender.

A leg of pork, or of lamb, takes the allowance of twenty minutes above a quarter of an hour to a pound.

ON ROASTING.

For roasting, your fire should be regulated according to the thing to be dressed: if very little or thin, then you should have a pretty brisk fire, that it may be done quickly and nicely; if a large joint, take care that a large fire is laid on to cake, and kept constantly free from ashes at the bottom: and you must observe that the fire should never be stirred more than once during the time of roasting, on which occasion the meat and spit should be removed to a greater distance.

Beef of ten pounds will take above two hours and a half; twenty pounds will take three hours and three quarters. A neck of mutton will take an hour and a half, if kept at a proper distance. A chine of pork, two hours. Observe, that in frosty weather all kinds of meat require more time in dressing. The meat should be put at a good distance from the fire, and brought gradually nearer when the inner part becomes hot, which will prevent its being scorched while yet raw. Meat should be much basted; and, when nearly done, floured to

make it look frothed. Veal and mutton should have a little paper put over the fat to preserve it. If not fat enough to allow for basting, a little good dripping answers as well as butter.

The cook should be careful not to run the spit through the best parts; and should observe that it be well cleaned before and at the time of serving, or a black stain appears on the meat. In many joints the spit will pass into the bones, and run along them for some distance, so as not to injure the prime of the meat; and the cook should have leaden skewers to balance it with; for want of which, ignorant servants are often troubled at the time of serving. In roasting meat it is a very good way to put a little salt and water into the dripping-pan, and baste for a little while with this, before using its own fat or dripping. When dry, dust it with flour, and baste as usual. Salting meat before it is put to roast draws out the gravy: it should only be sprinkled when almost done. Time, distance, basting often, and a clear fire of a proper size for what is required, are the first articles of a good cook's attention in roasting. Old meats do not require so much dressing as young; not that they are sooner done, but they can be eaten with the gravy more in. A piece of writing-paper should be twisted round the bone at the knuckle of a leg or shoulder of lamb, mutton, or venison, when roasted, before they are served.

The best way to keep meat hot is to take it up when done, though the company may not be come; set the dish over a pan of boiling water, put a deep cover over it so as not to touch the meat, and then throw a cloth over that. This way will not dry up the gravy.

ON BAKING.

Baking is one of the cheapest, and most convenient ways of dressing a dinner in small families; and it may truly be said, that the *oven* is often the only kitchen a poor man has, if he wishes to enjoy a joint of meat at home with his family. It is not intended to deny the superior excellence of roasting; but some joints when baked so nearly approach to the same when roasted, that they have been carried to the table, and eaten as such with great satisfaction.

Legs and loins of pork, legs of mutton, fillets of veal, and many other joints, will bake to great advantage if the meat be good, that is, well fed, and rather inclined to be fat; if the meat be poor, no baker can give satisfaction.

The time each article should take in baking depends much upon the state of the oven, and the baker is considered a sufficient judge. If they are sent to him in time, he must be very neglectful, if they are not ready at the time they are ordered. The only thing to be observed previous to this mode of cookery is, to have the pan, or whatever vessel you send your provisions in to the oven, perfectly clean, so that the article you have so carefully prepared, may not be injured from neglect in cleanliness.

ON BROILING AND FRYING.

Before you lay your meat on the gridiron, be careful that your fire be very clear: the kind of cinder termed coke makes the best fire for broiling. Let your gridiron be very clean, and when heated by the fire, rub the bars with clean mutton suet: this will both prevent the meat from being discoloured, and hinder it from sticking. Turn your meat quickly while broiling, and have a dish, placed on a chaffingdish of hot coals, to put your meat in as fast as it is ready, and carry it hot and covered to table. Observe never to baste any thing on the gridiron, because that may be the means of burning it, and making it smoky.

Be careful always to keep your frying-pan clean, and see that it is properly tinned. When you fry any sort of fish, first dry them in a cloth, and then flour them. When you wish fried things to look as well as possible, do them *twice* over with egg and crumbs. Bread that is not stale enough to grate quite fine will not look well. The fat you fry in must always be boiling hot the moment the meat, fish, &c. are put in, and kept so till finished: a small quantity never fries well. Butter is not so good for the purpose, as it is apt to burn and blacken fish, and make them soft. When you have fried your fish, lay them in a dish or hair sieve to drain, before you send them up to table.

BEEF.

To salt Beef red; which is extremely good to eat fresh from the Pickle, or to hang to dry.

CHOOSE a piece of beef with as little bone as you can, (the flank is most proper,) sprinkle it, and let it drain a day; then rub it with common salt, (to which you may add a little of the coarsest sugar,) saltpetre, and bay-salt, but only a small proportion of the saltpetre, and you may add a few grains of cochineal, all in fine powder. Rub the pickle every day into the meat for a week, then only turn it: in eight days it will be excellent: in sixteen, drain it from the pickle; and let it be smoked at the oven-mouth when heated with wood, or send it to the baker's. A few days will smoke it.

It eats well, if boiled tender, with greens or carrots. If to be grated as Dutch, then cut a *lean* bit, boil it till extremely tender, and while hot put it under a press. When cold fold it in a sheet of paper, and it will keep in a dry place two or three months, ready for serving on bread and butter.

The Dutch way to salt Beef.

Take a lean piece of beef; rub it well with treacle or brown sugar, and turn it often. In three days wipe it, and salt it with common salt and saltpetre beaten fine; rub these well in, and turn it every day for a fortnight. Roll it tight in a coarse cloth, and press it under a large weight; hang it to dry in a wood-smoke, but turn it upside down every day. When boiled in pump water, and pressed, it will grate or cut into shivers, like Dutch beef.

Beef a-la-mode.

Though what are called a-la-mode beef-shops swarm in the metropolis, there is not perhaps one place under that denomination in London where the real beef a-la-mode is sold. What passes under this name in England is nothing more than the coarsest pieces of beef stewed into a sort of seasoned soup, not

is all superior to those of ox-check, or leg of beef, and frequently by no means so good. The real a-la-mode beef can only be made according to the instructions given in this and the following receipt.

The most proper parts for this purpose are a small buttock, a leg of mutton piece, a clod, or part of a large bullock.

Cut into long slices some fat bacon, but quite free from yellow; let each bit be near an inch thick: dip them into vinegar, and then into a seasoning ready prepared of salt, black pepper, allspice, and a clove, all in fine powder, with parsley, chives, thyme, savory, and knotted marjoram, shred as small as possible, and well mixed. With a sharp knife make holes deep enough to let in the larding; then rub the beef over with the seasoning, and bind it up tight with tape. Set it in a well-tinned pot over a fire, or rather stove: three or four onions must be fried brown, and put to the beef, with two or three carrots, one turnip, a head or two of celery, and a small quantity of water; let it simmer gently ten or twelve hours, or till extremely tender, turning the meat twice.

Put the gravy into a pan, remove the fat, keep the beef covered, then put them together, and add a glass of port wine. Take off the tape, and serve with the vegetables; or you may strain them off, and send them up cut into dice for garnish. Onions roasted, and then stewed with the gravy, are a great improvement. A tea-cupful of vinegar should be stewed with the beef.

Beef a-la-mode, another way.

Take about eleven pounds of the mouse-buttock, or clod of beef, or a blade bone, or the sticking-piece, or the like weight of the breast of veal; cut it into pieces of three or four ounces each; put two or three ounces of beef drippings, and a couple of large onions, into a large deep stew-pan; as soon as it is quite hot, flour the meat, put it into the stew-pan, keep stirring it with a wooden spoon: when it has been on about ten minutes, dredge it with flour, and keep doing so till you have stirred in as much as you think will thicken it, then cover it with boiling water, (it will take about a gallon) adding it by degrees, and stirring it together; skim it when it boils, and then put in one drachm of ground black pepper, two of all-

spice, and four bay leaves: set the pan by the side of the fire, or at a distance over it, and let it stew *very slowly* for about three hours; when you find the meat sufficiently tender, put it into a tureen, and it is ready for table.

To the above dish many cooks add champignons; but as these are almost always decayed, and often of deleterious quality, they are better left out, and indeed the bay leaves deserve the same prohibition.

Beef a-la-Royal.

Take all the bones out of a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters. Season these stuffings with pepper, salt, and nutmeg. When the beef is completely stuffed, put it into a pan, pour upon it a pint of wine boiling hot, dredge it well with flour, and send it to the oven. Let it remain there three hours, and when it is taken out, skim off all the fat, put the meat into your dish, and strain the gravy over it. Garnish with pickles.

Beef a-la-Daub.

Take a rump of beef, and cut out the bone, or a part of the leg of mutton piece, or the mouse-buttock; cut some fat bacon into slices as long as the beef is thick, and about a quarter of an inch square. Take four blades of mace, double that number of cloves, a little all-spice, and half a nutmeg grated fine. Chop a good handful of parsley, and some sweet-herbs of all sorts, very fine, and season with salt and pepper. Roll the bacon in these, and then take a large larding pan, and with it thrust the bacon through the beef. Having done this, put it into a stew-pan, with a quantity of brown gravy sufficient to cover it. Chop three blades of garlic very fine, and put in some fresh mushrooms, two large onions, and a carrot. Stew it gently for six hours, then take it out, strain off the gravy, and skim off the fat. Put your meat and gravy into the pan again, and add to it a gill of white wine; let it stew gently for half an hour more, and then add some artichoke bottoms, morels and truffles, some oysters, and a spoonful of vinegar. Then put the meat into a soup dish, and pour the sauce over it.

A Fricandeau of Beef.

Take a nice piece of Jean beef; lard it with bacon seasoned with pepper, salt, cloves, mace, and allspice. Put it into a stew-pan with a pint of broth, a glass of white wine, a bundle of parsley, all sorts of sweet herbs, a clove of garlic, a shallot or two, four cloves, pepper and salt. When the meat is become tender, cover it close: skim the sauce well, and strain it: set it on the fire, and let it boil till it is reduced to a glaze. Glaze the larded side with this, and serve the meat on sorrel-sauce.

Beef Bouillie, or Fresh Beef Boiled.

This simple but most useful article seems little understood in England, even by our best cooks. Because the name has originated in France, though the manner is adopted all over the continent, a singular notion has here generally prevailed, that beef bouillie, literally meaning boiled beef, is in fact beef never boiled at all; but merely stewed down till it parts with its entire juices, and eaten when thus rendered destitute of nourishment, accompanied by the soup, which contains all the goodness of the meat. This is an important error, which it well becomes us carefully to eradicate. By a strange infatuation, we are led in this country, amid all our boasted attachment to the flesh of the ox, into a ridiculous idea, that because roasted fresh beef and boiled salt beef are both excellent food, salt beef roasted being bad, fresh beef boiled must necessarily be bad also. Owing entirely to this fatal absurdity, do our poor, in particular, sustain an incalculable loss of the most nourishing, salubrious, and least expensive, flesh food. Were the small bits of fresh beef, which the poor can alone purchase, instead of being burnt to a coal on a grid-iron, or dried up in an oven, dressed after the same manner as the beef bouillie of France, Italy, Germany, Sweden, Denmark, and Russia, &c. they would afford far more than double the nourishment which is now commonly obtained from them. Beef bouillie, we shall take the liberty to define, is not salt boiled beef, but fresh beef boiled. This, in England at least, is a very necessary distinction, and we are desirous forcibly to impress it on our country, where we do not wish ever to see meat banished for even the richest soups, good and salutary as they undoubt-

edly are when followed by a moderate portion of solid flesh. The plain method of boiling fresh beef, called beef bouillie, is simply this—Boil slowly the thick end of a brisket, or any other piece or pieces of good fresh beef, tying it round with packthread, or the pieces closely together, for the purpose of not only securely keeping in the gravy, but occasioning the meat to cut up firmly, should any of it remain to be eaten cold. It is to be well covered with water, have a moderate quantity of salt thrown in when it begins to boil, be well seasoned, and have fresh boiling water added as the former boils away. A faggot of sweet herbs may at any time be put in; but the carrots, turnips, onions, celery, or any other vegetables made choice of, should not be added till within the last hour of the time the whole is wanted to be served up, when it is to be also finally seasoned with salt and pepper, &c. The time, of course, must be proportioned to the magnitude of the meat; which, however, must continue slowly boiling till it becomes quite tender; this, for about six pounds, will not be less than three hours. When done, it may be served up in the middle of the soup and vegetables; or the soup in a separate tureen, and the meat in a dish surrounded with vegetables, and strewed over with sprigs of parsley. This beef, which is excellent hot, is at least equally good cold; and, in general, preferred even to cold salt beef by almost all palates. It wants only a fair trial in England; where the necessity of salted provisions for sea-service is considered by foreigners as having in some degree vitiated the public taste with regard to boiled beef.

Cold Beef bouillie a-la-Maitre d'Hotel.

Though beef bouillie may be eaten cold, either with pickles, salad, onions, horse-radish, boiled vegetables, &c. or with vinegar and mustard only; in short, exactly like other cold boiled beef; a very favourite way of eating it, on many parts of the continent, is by preparing it what the French call a-la-maitre d'hotel; or, after the manner of the master of the hotel, inn, or other house of public entertainment, for his own general table. The following is the mode in which it is thus served up. The beef being perfectly cold, and it will be by no means worse for having been dressed a day or two before, provided the flavour has not been lowered with making too large a

quantity of soup; cut it on a trencher, in slices of nearly half an inch thick, and about three fingers in breadth, with fat in proportion to the lean, and lay on a dish as much as may be requisite for the occasion: then mix well together, in a bason, chopped onion or shalots, pepper, salt, mustard, egg, oil, vinegar, &c. exactly as for a salad; pour this mixture over the beef bouillie, and serve it up garnished with water-cresses or scraped horse-radish.

Beef Hams.

Cut the leg of beef like a ham; and if the piece weigh fourteen pounds, you may mix a pound of salt, a pound of brown sugar, an ounce of saltpetre, and an ounce of bay salt. Put this into the meat, turn and baste it every day, and let it lie a month in the pickle. Then take it out, roll it in bran, and smoke it. Afterwards hang it in a dry place, and cut off pieces to boil, or broil it with poached eggs.

To stew a Rump of Beef.

Wash the beef well; and season it high with pepper, Cayenne, salt, allspice, three cloves, and a blade of mace, all finely powdered. Bind it up tight, and lay it into a pot that will just hold it. Fry three large onions sliced, and put them to it, with three carrots, two turnips, a shalot, four cloves, a blade of mace, and some celery. Cover the meat with good beef-broth, or weak gravy. Simmer it as gently as possible for several hours, till quite tender. Clear off the fat; and add to the gravy half a pint of port wine, a glass of vinegar, and a large spoonful of catsup; simmer half an hour, and serve in a deep dish; add half a pint of table beer. The herbs to be used should be burnet, tarragon, parsley, thyme, basil, savory, marjoram, pennyroyal, knotted marjoram, and some chives if you can get them; but observe to proportion the quantities to the pungency of the several sorts; let there be a good handful all together.

Garnish with carrots and turnips, or pickles of different colours, cut small, and laid in little heaps separate; chopped parsley, chives, beet-root, &c. If, when done, the gravy is too much to fill the dish, take only a part to season for serving, but the less water the better; and to increase the richness,

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add a few beef bones and shanks of mutton in stewing. A spoonful or two of made mustard is a great improvement to the gravy.

Rump roasted is excellent: but in the country it is generally sold whole with the aitchbone, or cut across, instead of lengthwise as in London, where one piece is for boiling, and the rump for stewing or roasting. This must be attended to, the whole being too large to dress together.

To stew a Rump of Beef another way.

Let the piece be partly roasted, then lay it in a pot with four pints of water, some salt, a gill of vinegar, three table-spoonfuls of catsup, a bunch of sweet herbs, onions, cloves, and cayenne; cover it close, and let it simmer till tender; when enough, lay it in a deep dish over hot water, and cover it close; then skim the gravy well, and add pickled mushrooms and a spoonful of soy, thicken with flour and butter, warm the whole, and pour it over the meat, and serve with force-meat balls.

To bake a Rump of Beef.

Cut out the bone quite clean, then beat the flesh well with a rolling-pin, and lard it with a piece of bacon. Season your bacon with pepper, salt, and cloves; and lard across the meat, that it may cut handsomer. Season the meat with pepper, salt, and cloves; put it into an earthen pot with all the broken bones, half a pound of butter, some bay leaves, whole pepper, one or two shallots, and some sweet herbs. Let the top of the pan be covered quite close, then put it into the oven, and it will be done in about six hours. When enough, skim off the fat clean, put the meat into a dish, and serve it up with a good ragout of mushrooms, truffles, forcemeat-balls and yolks of eggs. Let the gravy which comes from the beef be added, nicely seasoned to those ingredients.

To stew a Leg of Beef.

With a sharp knife cut off all the meat, leaving the gristly part fast to the bone: saw the bone into several pieces, and put them with three gallons of water, six onions, four carrots, sweet herbs, two leeks, a little allspice, salt,

and black pepper, into an iron pot to stew over the fire all night: in the morning skim off the fat, and having cut the meat into slices, fry it a nice brown with a part of the fat thus skimmed; the remainder will make good pie crust. In the same pan fry six large onions; put these and the slices of meat, together with a quart of table-beer, into the pot with the liquor of the bones, adding more onions, carrots, turnips, &c. : let the whole stew gently eight hours; take up the meat, and strain the liquor over it.

To bake a Leg of Beef.

Cut the meat off a leg of beef, and break the bones; put it into an earthen pan, with two onions and a bundle of sweet herbs, and season it with a spoonful of whole pepper, and a few cloves and blades of mace. Cover it with water, and having tied the pot down close with brown paper, put it into the oven to bake. As soon as it is enough, take it out and strain it through a sieve, and pick out all the fat and sinews, putting them into a saucepan, with a little gravy, and a piece of butter rolled in flour. Set the saucepan on the fire, shake it often, and when it is thoroughly hot, pour it into the dish, and send it to table. Ox cheek may be done in the same manner; and if you should think it too strong, you may weaken it by pouring in a sufficient quantity of hot water; but cold water will spoil it.

To boil a Round of Beef.

This should be carefully salted, and wet with the pickle for eight or ten days. The bone should be cut out first, and the beef skewered and tied up to make it quite round. It may be stuffed with parsley, if approved; in which case the holes to admit the parsley must be made with a sharp-pointed knife, and the parsley coarsely cut, and stuffed in tight. As soon as it boils it should be skimmed, and afterwards kept boiling very gently.

A Round of Beef forced.

Rub your meat first with common salt, then a little bay-salt, some salt-petre, and coarse sugar. Let it lay a full week in this pickle, turning it every day. On the day it is to be

dressed, wash and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or suet, parsley, grated lemon-peel, sweet-herbs, pepper, salt, nutmeg, and the yolk of an egg, made into stuffing. Bake it with a little water and some small beer, whole pepper, and an onion. When it comes from the oven, skim the fat clean off, put the meat into a dish, and pour the liquor over it. When cold, it makes a handsome side-board dish for a large company.

To roast Ribs of Beef.

Spit, and lay the beef before a brisk fire, baste with salt and water twenty minutes; then dry and flour it, and fasten some clean buttered paper over the side of the meat, and let it remain there till the meat is enough.

To roast Ribs of Beef stuffed.

Make a stuffing as for fillet of veal, bone the beef, put the stuffing into the middle of it, roll it up, and bind it very tight. Let it roast gently about two hours and a half; or if very thick, three hours will do it sufficiently. Serve it up with a brown sauce, of either celery or oysters.

To stew a Brisket of Beef.

Rub the brisket with common salt and saltpetre, let it lay four or five days, then lard it with fat bacon, and lay it in a stew-pan with a quart of water, a pint of strong beer, some sweet herbs, eight ounces of butter, three shalots, some grated nutmeg and pepper, cover it close, and stew it over a slow fire, for five or six hours; then strain the liquor, and thicken with burnt butter; lay the beef in a large dish, and pour it over; garnish with sliced lemon, and then serve it up.

To stew a Brisket of Beef another way.

Put the part which has the hard fat into a stew-pot with a small quantity of water: let it boil up, and then skim it carefully; add carrots, turnips, onions, celery, and a few peppercorns. Stew it extremely tender; then take out the flat bones, and remove all the fat from the soup. Either serve that and the meat in a tureen; or the soup alone, and the meat on a dish, garnished with some vegetables. The following sauce is

much admired, served with the beef:—Take half a pint of the soup, and mix it with a spoonful of catsup, a glass of port wine, a tea-spoonful of made mustard, a little flour, a bit of butter, and salt: boil all together a few minutes, then pour it round the meat. Chop capers, walnuts, red cabbage, pickled cucumbers, and chives or parsley, small, and put in separate heaps over it.

To press Beef.

Salt a bit of brisket, the thin part of the flank, or the tops of the ribs, with salt and saltpetre, five days; then boil it gently till extremely tender: put it under a great weight, or in a cheese-press, till perfectly cold.

It eats excellently cold, and for sandwiches.

To make Hunters' Beef.

The genuine method of curing this famous beef, hitherto confined to a few private families, chiefly at Brighthelmstone, and in the neighbouring country, is as follows:—Take a fine round of beef, of about twenty-five pounds weight, for example; let it lie in spring-water two hours; then drain it, and rub in well two or three ounces of saltpetre, according as the salting may be required. It is thus to remain twenty-four hours; during which period, the saltpetre must be three or four times well rubbed in. Then add a pound of common salt; a little more, or less, as the degree of saltiness may be desired: this, also, is to be well rubbed in three or four times during the next twenty-four hours; after which are to be added, a quarter of a pound of ground allspice, two ounces of ground white pepper, and one ounce of finely powdered long pepper. In the brine thus made, let the beef remain ten days; rubbing it well twice a day during that time, and turning it once daily. It is then to be taken out, washed in spring water, and placed on a stand, in a deep pan, large enough to contain the beef, with a space of about two inches left all round. In this pan must be poured about two quarts of water, to cover the bottom to some depth. A quarter of a pound of beef suet, chopped very small, is next to be strewed over the top of the beef, which should rather be under the level of the brim of the pan; then make a thin crust of flour and water to cover the

pan, put it into an oven hot enough for bread, and bake it four hours. When taken from the oven, and the crust removed, pour over some of the liquor in which it was baked, to carry off the spice, pepper, and suet. Then put it by till cold, when it may be served up. The liquor should be carefully saved, as it will be found an excellent substitute for gravy in made dishes, and will keep a great length of time. The pickle will also serve for tongues, &c. Before putting this beef into the oven, it should be tied tightly round with tape or packthread, to preserve its form.

An excellent mode of dressing Beef.

Hang three ribs three or four days; take out the bones from the whole length, sprinkle the meat with salt, roll it tight, and roast it. Nothing can look nicer. The above done with spices, &c. and baked as hunters' beef, is excellent.

A nice way of dressing underdone Beef.

Chop the meat small, with some salt, pepper, and onions, to which add some rich gravy; with this mixture fill some saucers or moulds three parts full, and fill them up with well mashed potatoes. Brown them before the fire.

To collar Beef.

Choose the thin end of the flank of fine mellow beef, but not too fat; lay it into a dish with salt and saltpetre, turn and rub it every day for a week, and keep it cool. Then take out every bone and gristle, remove the skin of the inside part, and cover it thick with the following seasoning cut small: a large handful of parsley, the same of sage, some thyme, marjoram, and pennyroyal, pepper, and allspice. Roll the meat up as tight as possible, and bind it; then boil it gently for seven or eight hours. A cloth must be put round before the tape. Put the beef under a good weight while hot, without undoing it: the shape will then be oval. Part of a breast of veal rolled in with the beef, looks and eats very well.

Collar of Beef roasted.

Take out the inside meat from a sirloin of beef, sprinkle it with vinegar, and let it hang till the next day. Prepare a stuffing as for hare, put this at one end of the meat, roll the

rest round it, bind it very close, and roast it gently for an hour and three quarters, or a little more or less, proportioned to the thickness. Serve it up with gravy the same as for hare, and with currant-jelly.

To broil Beef-Steaks.

It is remarkable, that this very common article of wholesome British food, and which every person is supposed capable of dressing, is nevertheless seldom served up in any degree of perfection. The following instructions, it is presumed, will in future prevent the general reproach of what may be denominated simple cookery, so far as relates to a beef-steak. From a fine ox rump, let each steak be cut three-quarters of an inch thick. Be careful the fire is very clear, and the gridiron perfectly clean. When the gridiron is hot, lay on the steaks, and broil them till they just begin to brown, seasoned with a little pepper and salt. Then turn them; and, when the other side is brown, but not more than half done, lay them on a hot dish before the fire, with a slice of butter between every two steaks, and a little more seasoning of pepper and salt. Let them remain in this state two or three minutes; and, mincing or shredding a shalot as fine as possible, add two spoonful of good gravy, with a little catsup. Put the steaks again on the fire, after having drained them of their gravy, and keep turning them till they are sufficiently done. Place them then on the dish, add the gravy with the shalot, &c. to them, garnish with horse-radish finely scraped, and serve them up as hot as possible. Where the taste of shalots or catsup is not approved, either or both may be omitted.

The common way of frying Beef-Steaks.

Fry your steaks in butter a good brown; then put in half a pint of water, an onion sliced, a spoonful of walnut catsup, a little caper liquor, pepper, and salt; cover them close with a dish, and let them stew gently; when they are enough, thicken the gravy with flour and butter, and serve them up.

To fry Beef-Steaks another way.

Cut your steaks about half an inch thick; put them into a stew-pan, with a good lump of butter; set them over a very

slow fire; keep turning them till the butter is become a thick white gravy; pour it into a basin, and pour more butter to them; when they are almost enough, pour all the gravy into your basin, and put more butter into your pan; fry them a light brown over a quick fire; take them out of the pan; put them in a hot pewter dish; slice a shalot among them; put a little in your gravy that was drawn from them, and pour it hot upon them: this is a very good way of dressing beef-steaks. Half a pound of butter will dress a large dish.

Beef-Steaks and Onions.

The steaks for this purpose should be fried, and nicely seasoned with pepper and salt: when the steaks are done, then put in the sliced onions, and fry them a nice brown; put the steaks on the dish, and the onions over them; put a little mushroom catsup and a little gravy in the frying-pan; first put a little dust of flour sufficient to make it thick; let it boil about one minute, and pour it over the steaks.

Beef-Steaks and Oyster Sauce.

Strain off the liquor from the oysters, and throw them into cold water to take off the grit, while you simmer the liquor with a bit of mace and lemon peel; then put the oysters in, stew them a few minutes, and a little cream if you have it, and some butter rubbed in a bit of flour; let them boil up once; and have rump-steaks, well seasoned and broiled, ready for throwing the oyster-sauce over, the moment you are to serve.

Staffordshire Beef-Steaks.

Beat them out a little with a rolling-pin, flour, and season; then fry with sliced onion of a light brown; lay the steaks into a stew-pan, and pour as much boiling water over them as will serve for sauce; stew them very gently half an hour, and add a spoonful of catsup, or walnut-liquor, before you serve.

Italian Beef-Steaks.

Cut a fine large steak from a rump that has been well hung, or it will do from any tender part: beat it, and season with pepper, salt, and onion; lay it in an iron stew-pan that has a cover to fit quite close, and set it by the side of the fire

without water. Take care it does not burn, but it must have a strong heat; in two or three hours it will be quite tender, and then serve with its own gravy.

To stew Beef-Steaks.

Half broil them, and lay them in a stew-pan, season agreeable to taste, add enough of strong gravy to cover them, and a bit of butter rolled in flour; let them stew half an hour, then throw in the beaten yolks of two eggs, and stir the whole ten minutes; then serve it up.

Beef-Steaks rolled:

Take the steaks, and after beating them to make them tender, put upon them any quantity of high-seasoned forcemeat, then roll them up, and secure their form by skewering. Fry them in mutton drippings, till they become of a delicate brown, when they should be taken from the fat in which they had been fried, and put into a stew-pan, with some good gravy, a spoonful of red wine, and some catsup. When sufficiently stewed, serve them up with the gravy and a few pickled mushrooms.

Beef Collops.

Take a large rump steak, or any piece of beef that is tender, and cut it into pieces of the size and thickness of a crown piece, or larger. Hack them a little with a knife, then flour them, and having melted a little butter in your stew-pan, put in your collops, and fry them quick for about two minutes. Then put in a pint of gravy, a bit of butter rolled in flour, and season it with pepper and salt. Cut four pickled cucumbers into thin slices, a few capers, half a walnut, and a little onion shred fine. Put these into the pan, and having stewed the whole together about five minutes, put them all hot into your dish, and send them to table garnished with lemon.

Beef Palates.

Simmer them in water several hours, till they will peel; then cut the palates into slices, or leave them whole, as you choose; and stew them in a rich gravy till as tender as possible. Before you serve, season them with cayenne, salt, and

catsup. If the gravy was drawn clear, add also some butter and flour.

If to be served white, boil them in milk, and stew them in a fricassee-sauce ; adding cream, butter, flour, and mushroom-powder, and a little pounded mace.

To roast a Sirloin of Beef with the Inside minced.

When the beef is about three parts roasted, take out the meat from the under side, mince it nicely, season it with pepper and salt, and some shalot chopped very small. Against the beef is done enough, heat this with gravy just sufficient to moisten it. Dish up the beef with the upper side downwards, put the mince in the inside, strew it with bread-crumbs ready prepared, have a salamander hot to brown them over of a fine colour, and then serve up the beef with scraped horseradish laid round it.

To dress the Inside of a cold Sirloin of Beef.

Cut out all the meat, and a little fat, into pieces as thick as your finger, and two inches long : dredge it with flour : and fry in butter, of a nice brown : drain the butter from the meat, and toss it up in a rich gravy, seasoned with pepper, salt, anchovy, and shalot. Do not let it boil on any account. Before you serve add two spoonful of vinegar. Garnish with crimped parsley.

Another way.

Roast a sirloin of beef, and when it is done, take it off the spit, carefully raise the skin, and draw it off. Then cut out the lean part of the beef, but observe not to touch either the ends or sides. Hash the meat in the following manner : cut it into pieces about the size of a crown piece, put half a pint of gravy into a stew-pan, an onion chopped fine, two spoonful of catsup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef with a little butter rolled in flour. Put in the meat, and shake it up for five minutes. Then put it on the sirloins, draw the skin carefully over, and send it to table. Garnish with lemon and pickles.

The Inside of a Sirloin of Beef forced.

Lift up the fat of the inside, cut out the meat quite close to the bone, and chop it small. Take a pound of suet, and chop that small; then put to them some crumbs of bread, a little lemon peel, thyme, pepper, and salt, half a nutmeg grated, and two shalots chopped fine. Mix all together with a glass of red wine, and then put the meat into the place you took it from; cover it with the skin and fat, skewer it down with fine skewers, and cover it with paper. The paper must not be taken off till the meat is put on the dish, and your meat must be spitted before you take out the inside. Just before the meat is done, take a quarter of a pint of red wine, and two shalots shred small, boil them, and pour it into the dish, with the gravy that comes from the meat. Send it hot to table, and garnish with lemon.

The inside of a *rump of beef forced* must be done nearly in the same manner, only lift up the outside skin, take the middle of the meat, and proceed as before directed. Put it into the same place, and skewer it down close.

Beef Kidneys.

Cut them in thin slices, and set them over the fire, with a bit of butter, salt, pepper, parsley, onions, and a small clove of garlic; the whole shred small: when done, take them off the fire, but do not let them lie long, as they will become tough. Add a few drops of vinegar and a little cullis.

Hung Beef.

Hang your beef till it begins to turn, then wipe it with a clean cloth, and salt it with a pound of bay salt, a quarter of a pound of saltpetre, and half a pound of coarse sugar; let it remain six weeks in this pickle, observing to turn it every day; then dry it.

Fricassee of cold Roast Beef.

Cut the beef into very thin slices, shred a handful of parsley very small, cut an onion into quarters, and put all together into a stew-pan, with a piece of butter and some strong broth: season with salt and pepper, and simmer very gently a quarter of an hour; then mix into it the yolks of two

eggs, a glass of port wine, and a spoonful of vinegar; stir it quick, rub the dish with shalot, and turn the fricassee into it.

To dress cold Beef that has not been done enough, called Beef Olives.

Cut slices half an inch thick, and four inches square; lay on them a forcemeat of crumbs of bread, shalot, a little suet, or fat, pepper, and salt. Roll them, and fasten with a small skewer: put them into a stew-pan with some gravy made of the beef bones, or the gravy of the meat, and a spoonful or two of water, and stew them till tender. Fresh meat will do.

To dress the same, called Sanders.

Mince beef or mutton small, with onion, pepper, and salt; add a little gravy, put it into scallop-shells, or saucers, making them three parts full, and fill them up with potatoes, mashed with a little cream; put a bit of butter on the top, and brown them in an oven, or before the fire, or with a salamander.

To dress the same, called Cecils.

Mince any kind of meat, crumbs of bread, a good deal of onion, some anchovies, lemon peel, salt, nutmeg, chopped parsley, pepper, and a bit of butter warm, and mix these over a fire for a few minutes; when cool enough, make them up into balls of the size and shape of a turkey's egg, with an egg; sprinkle them with fine crumbs, and then fry them of a yellow brown, and serve with gravy as before directed for beef-olives.

To pot Beef.

Take four pounds of beef, free from skin or sinews, and rub it over with a composition of sugar, salt, and saltpetre, about half an ounce of each to the quantity of beef. In that state, let it lie for twenty-four or forty-eight hours, turning it over three or four times. Then put it into an oven with a little chopped suet, and about half a pint of water. When sufficiently stewed, drain the fat and gravy from the meat, and pound it in a marble mortar till it become perfectly

smooth, adding to it some Cayenne, white pepper, salt, a little pounded mace, a little of the clear gravy, and about half a pound of butter melted to an oil, and added gradually during the beating. When reduced to an uniform and smooth consistency, put it into pots, and cover with melted butter.—When the stomach requires solid animal food, and is deprived of the assistance of mastication, this kind of potted meat may be recommended, as being restorative, and easy of digestion.

To pot Beef another way.

Take two pounds of lean beef, rub it with saltpetre, and let it lie one night; then salt with common salt, and cover it with water four days in a small pan. Dry it with a cloth, and season with black pepper; lay it into as small a pan as will hold it, cover it with coarse paste, and bake it five hours in a very cool oven. Put no liquor in.

When cold, pick out the strings and fat; beat the meat very fine with a quarter of a pound of fine butter just warm, but not oiled, and as much of the gravy as will make it into a paste: put it into very small pots, and cover them with melted butter.

To pot Beef another way.

Take beef that has been dressed, either boiled or roasted; beat it in a mortar with some pepper, salt, a few cloves, grated nutmeg, and a little fine butter just warm.

This eats as well as the former, but the colour is not so fine. It is a good way for using the remains of a large joint.

To mince Beef.

Shred the underdone part fine, with some of the fat; put it into a small stew-pan, with some onion or shalot, (a very little will do,) a little water, pepper, and salt: boil it till the onion is quite soft, then put some of the gravy of the meat to it, and the mince. You must not let it boil. Have a small hot dish with sippets of bread ready, and pour the mince into it, but first mix a large spoonful of vinegar with it: if shalot-vinegar is used, there will be no need of the onion nor the raw shalot.

To hash Beef.

Do it the same as in the last receipt ; only the meat is to be in slices, and you may add a spoonful of walnut liquor or catsup.

No meat that is hashed should boil more than a minute, for it is owing to *boiling* hashes or minces, that they get hard. All sorts of stews, or meat dressed a second time, should be only simmered ; and this last only hot through.

Hashed Beef and broiled Bones.

Take roast beef left from a former dinner ; cut the meat in as neat pieces as the beef will admit ; the bones that are intended for broiling should be cut short, so as to look neat on the dish ; and likewise they should not be stripped very bare of the meat ; score them, then pepper and salt them, and broil them over a clear fire ; put the trimming of the bones and meat into a stew-pan or sauce-pan, with two onions and a pint of water ; set it on to boil slow for an hour : be careful not to let it boil fast ; when boiled enough strain it into a basin ; then put about half a spoonful of flour over the meat with a dredging-box, then put the meat into a stew-pan, and pour in the liquor the bones were boiled in, and toss it up by way of mixing the flour and liquor : set it on the stove just to boil sufficiently to take the rawness of the flour off ; put in about a table-spoonful of walnut, and the same of mushroom catsup ; cut two gerkins in, and season it with a little pepper and salt ; put the hash on the dish first, and the bones on the hash.

Family Beef.

Take a brisket of beef, and after mixing half a pound of coarse sugar, a quarter of an ounce of saltpetre, two ounces of bay salt, and a pound of common salt, rub the mixture well into the beef ; then put it into an earthen pan, and turn it every day. Let the meat remain in this pickle for the space of a fortnight, when it may be boiled and sent up to the table with savoy, or other greens. When cold and cut into slices, it eats well with poivrade sauce.

Trembling Beef.

Take a brisket of beef, and boil it gently for the space of five or six hours, or till made very tender. Season the

water with salt, some allspice, two onions, two turnips, and one carrot. Put a piece of butter into a stew pan, and when melted, put in two spoonfuls of flour, taking care to keep it stirring till it become quite smooth. Then put in a quart of gravy, a spoonful of catsup, some turnips and carrots cut into small pieces. Stew till the roots are become tender, and season with pepper and salt. Skim off the fat, and when the beef is put into the dish, pour the sauce over it.

Red Beef for Slices.

Take a piece of thin flank of beef, and cut off the skin; then rub it well with a mixture made with two pounds of common salt, two ounces of bay salt, two ounces of saltpetre, and half a pound of moist sugar, pounded in a marble mortar. Put it into an earthen pan, and turn and rub it every day for seven or eight days; then take it out of the brine, wipe it, strew over it pounded mace, cloves, pepper, a little allspice, and plenty of chopped parsley, and a few shallots. Then roll it up, bind it round with a tape, boil it till tender, press it, and when it is cold cut it into slices, and garnish it with pickled barberries, fresh parsley, or any other garnish, as approved.

Rolled Beef that equals Hare.

Take the inside of a large sirloin, soak it in a glass of port wine, and a glass of vinegar mixed, for forty-eight hours; have ready a very fine stuffing, and bind it up tight. Roast it on a hanging-spit; and baste it with a glass of port wine, the same quantity of vinegar, and a tea-spoonful of pounded allspice. Larding it improves the look and flavour: serve with a rich gravy in the dish; currant-jelly and melted butter, in tureens.

To make a Porcupine of the flat Ribs of Beef.

Bone the flat ribs, and beat it half an hour with a paste-pin; then rub it over with the yolks of eggs; strew over it bread-crumbs, parsley, leeks, sweet marjoram, lemon peel shred fine, nutmeg, pepper, and salt; roll it up very close, and bind it hard; lard it across with bacon, then a row of cold boiled tongue, a third row of pickled cucumbers, a fourth row of lemon peel;

do it over in rows as above till it is larded all round; it will look like red, green, white, and yellow dices; then split, and put it in a deep pot with a pint of water; lay over a caul of veal, to keep it from scorching; tie it down with strong paper, and send it to the oven: when it comes out skim off the fat, and strain your gravy into a saucepan; add to it two spoonful of red wine, the same of browning, one of mushroom catsup, and half a lemon; thicken it with a lump of butter rolled in flour; dish up the meat, and pour the gravy on the dish; lay round forcemeat balls; garnish with horse-radish, and serve it up.

To make a mock Hare of Beast's Heart.

Wash a large beast's heart clean, and cut off the deaf ears, and stuff it with some forcemeat as you do a hare; lay a caul of veal, or paper over the top, to keep in the stuffing; roast it either in a cradle-spit or a hanging one; it will take an hour and a half before a good fire; baste it with red wine; when roasted take the wine out of the dripping-pan, and skim off the fat, and add a glass more wine; when it is hot put in some lumps of red currant jelly, and pour it in the dish; serve it up, and send in red currant jelly cut in slices on a saucer.

Beast's Heart larded.

Take a good beast's heart, stuff it as before, and lard it all over with little bits of bacon; dust it with flour, and cover it with paper, to keep it from being too dry, and send it to the oven; when baked, put the heart on your dish; take off the fat, and strain the gravy through a hair sieve; put it in a saucepan, with one spoonful of red wine, the same of browning, and one of lemon pickle, half an ounce of morels, one anchovy cut small, a little beaten mace; thicken it with flour and butter, pour it hot on your heart, and serve it up: garnish with barberries.

To bake a Bullock's Heart.

Take some crumbs of bread, chopped suet, (or a bit of butter) parsley chopped, sweet marjoram, lemon-peel grated, pepper, salt, and nutmeg, with the yolk of an egg; mix these

all well together, stuff the heart with it, and send it to the oven. When done, serve it up with gravy, melted butter, and currant jelly in boats. The same methods are to be used whether you bake or roast it; but if care is taken, baking it is the best way, as it will be more regularly done than it can be by roasting.

To roast Tongue and Udder.

After cleaning the tongue well, salt it with common salt and saltpetre three days; then boil it, and likewise a fine young udder with some fat to it, till tolerably tender; then tie the thick part of one to the thin part of the other, and roast the tongue and udder together.

Serve them with good gravy, and currant jelly sauce. A few cloves should be stuck in the udder. This is an excellent dish.

Some people like nests' tongues cured with the root, in which case they look much larger; but otherwise the root must be cut off close to the gullet, next to the tongue, but without taking away the fat under the tongue. The root must be soaked in salt and water, and extremely well cleaned, before it is dressed; and the tongue should be laid in salt for a day and a night before pickled.

To pickle Tongues for boiling.

Cut off the root, but leave a little of the kernel and fat. Sprinkle some salt, and let it drain from the slime till next day: then for each tongue mix a large spoonful of common salt, the same of coarse sugar, and about half as much of saltpetre; rub it well in, and do so every day. In a week add another heaped spoonful of salt. If rubbed every day, a tongue will be ready in a fortnight; but if only turned in the pickle daily, it will keep four or five weeks without being too salt.

When you dry tongues write the date on a parchment, and tie it on. Smoke them, or dry them plain, if you like best.

To pickle Tongues for boiling another way.

Clean as above; for two tongues allow an ounce of saltpetre, and an ounce of sal-prunella; rub them well. In two days after well rubbing, cover them with common salt, turn them

every day for three weeks, then dry them, and rub over them bran, and smoke them. In ten days they will be fit to eat. Keep in a cool dry place.

To boil a Tongue.

If your tongue be a dry one, steep it in water all night, then boil it three hours; if you would have it eat hot, stick it with cloves; rub it over with the yolk of an egg; strew over it bread crumbs; basté it with butter; set it before the fire till it is a light brown; when you dish it up, pour a little brown gravy, or red wine sauce; lay slices of currant jelly round it.

N. B. If it be a pickled one, only wash it out of water.

To stew a Tongue.

Salt a tongue with saltpetre and common salt for a week, turning it every day. Boil it tender enough to peel: when done, stew it in a moderately strong gravy; season with soy, mushroom catsup, Cayenne, pounded cloves, and salt if necessary.

Serve with truffles, morels, and mushrooms. In both this receipt and the next, the roots must be taken off the tongues before salting, but some fat left.

An excellent way of doing Tongues to eat cold.

Season with common salt, and saltpetre, brown sugar, a little bay-salt, pepper, cloves, mace, and allspice, in fine powder, for a fortnight: then take away the pickle, put the tongue into a small pan, and lay some butter on it; cover it with brown crust, and bake slowly till so tender that a straw would go through it.

The thin part of tongues, when hung up to dry, grates like hung beef; and also makes a fine addition to the flavour of omelets.

Stewed Ox-cheek, plain.

Soak and cleanse a fine cheek the day before it is to be eaten; put it into a stew-pot that will cover close, with three quarts of water; simmer it after it has first boiled up and been well skimmed. In two hours put plenty of carrots, leeks, two or three turnips, a bunch of sweet herbs, some whole pepper, and four ounces of allspice. Skim it often; when the meat is

tender, take it out; let the soup get cold, take off the cake of fat, and serve the soup separate or with the meat.

It should be of a fine brown; which might be done by burnt sugar, or by frying some onions quite brown with flour, and simmering them with it. This last way improves the flavour of all soups and gravies of the brown kind.

If vegetables are not approved in the soup, they may be taken out, and a small roll be toasted, or bread fried and added. Celery is a great addition, and should always be served. Where it is not to be got, the seed of it gives quite as good a flavour, boiled in, and strained off.

To dress an Ox-check another way.

Soak half a head three hours, and clean it with plenty of water. Take the meat off the bones, and put it into a pan with a large onion, a bunch of sweet herbs, some bruised allspice, pepper, and salt.

Lay the bones on the top; pour on two or three quarts of water, and cover the pan close with brown paper, or a dish that will fit close. Let it stand eight or ten hours in a slow oven; or simmer it by the side of the fire, or on a hot hearth. When done tender, put the meat into a clean pan, and let it get cold. Take the cake of fat off, and warm the head in pieces in the soup. Put what vegetables you choose.

Ox-feet, or Cow-heels,

May be dressed in various ways, and are very nutritious in all.

Boil them; and serve in a napkin, with melted butter, mustard, and a large spoonful of vinegar.

Or broil them very tender, and serve them as a brown fricassée: the liquor will do to make jelly sweet or relishing, and likewise to give richness to soups or gravies.

Or cut them into four parts, dip them into an egg, and then flour and fry them; and fry onions (if you like them) to serve round. Sauce as above.

Or bake them as for mock-turtle.

Marrow-bones.

Cover the top with floured cloth; boil them, and serve with dry toast.

Tripe
 May be served in a tureen, stewed with milk and onion till tender. Melted butter for sauce.

Or stew the thin part, cut into bits, in gravy; thicken with flour and batter, and add a little catsup.

Or fricassee it with white sauce.

To fry Tripe in Batter.

Cut the tripe, being first nicely prepared, into small pieces; dip them into a smooth light batter, and fry them in boiling pork lard of a fine light brown. Tripe is very nice rubbed with yolk of eggs, strewed with bread crumbs and chopped parsley, and then fried. Fried onions may be served with it either way if agreeable.

To fry Tripe another way.

Make the batter thicker than for a pudding, cut the tripe the same as for a fricassee; have some hot dripping; put the tripe in the batter, and take it out one piece at a time, with either a fork or a skewer, and put it into the hot dripping, or lard, whichever is most convenient (for my part, I should prefer dripping;) fry it of a nice brown; when done, put it on the back of a sieve, to drain the fat from it; then fry some parsley, that has been picked and dried before the fire; put the tripe round the dish, and the parsley in the middle.

Boiled Tripe and Onions.

The tripe should be cut in pieces, about two inches square; peel as many onions as are wanted, and put them and the tripe into a sauce-pan, and as much water as will cover the tripe; put in a little milk, and a little salt; then set it on to boil, until the onions are well done; onions cannot be boiled too much; for the more they are boiled in reason, the milder they are: it should be sent to table in a tureen.

Fricassee of Tripe, and Onion Sauce.

The tripe should not be more than half the size, for this purpose, to that which goes up in a tureen; the onion sauce is made in the same way as for boiled ducks; boil the tripe the same way as for a tureen; when the tripe is taken up, lay it

on a clean cloth, to drain the liquor from it; then put it on the dish, and the onion sauce over it.

Soused Tripe.

Boil the tripe, but not quite tender; then put it into salt and water, which must be changed every day till it is all used. When you dress the tripe, dip it into batter of flour and eggs, and fry it of a good brown.

Bubble and Squeak

Is made from the remains of boiled salt beef left from a former dinner. Cut the beef in neat slices, and put it between two plates till wanted; if there is any cabbage left from the last dinner it will answer the purpose; it should be squeezed very dry, and then chopped very fine; put a little clean dripping into the frying-pan: when hot, put in the beef; sprinkle it with a very little pepper, and fry it of a nice brown; season both sides; when the beef is done, take it up and put it to keep hot while the cabbage is frying: the cabbage should be kept stirring about while over the fire; it should be fried until all the fat is dried up: put the cabbage on the middle of the dish, and the beef round it.



VEAL.

To keep Veal.

THE part that first turns bad of a leg of veal, is where the udder is skewered back; therefore the skewer should be taken out, and both that and the part under it wiped every day, by which means it will keep good three or four days in hot weather. Take care to cut out the pipe that runs along the chine of a loin of veal, as you do of beef, to hinder it from tainting. The skirt of the breast of veal must likewise be taken off; and the inside of the breast wiped and scraped, and sprinkled with a little salt.

To roast a Leg of Veal.

The fillet must be cut large or small, as best suits the number of your company. Take out the bone, fill the space with a fine stuffing, and let it be skewered quite round; and send the large side uppermost. When half roasted, if not before, put a paper over the fat; and take care to allow a sufficient time, and put it a good distance from the fire, as the meat is very solid: serve with melted butter poured over it. Some of this joint may be potted.

To disguise a Leg of Veal.

Lard the top-side of a leg of veal in rows with bacon, and stuff it well with forcemeat made of oysters; then put it into a large sauce-pan, with as much water as will cover it; put on a close lid, to keep the steam in; stew it gently till quite tender; then take it up, and boil down the gravy in the pan to a quart; skim off the fat, and add half a lemon, a spoonful of mushroom catsup, a little lemon pickle, the crumbs of half a penny-loaf grated exceedingly fine; boil it in your gravy till it looks thick; then add half a pint of oysters; if not thick enough, roll a lump of butter in flour and put it in, with half a pint of good cream, and the yolks of three eggs; shake your sauce over the fire, but do not let it boil after the eggs are in, lest it curdle; put your veal in a deep dish, and pour the sauce over it; garnish with crisped parsley and fried oysters. It is an excellent dish for the top of a large table.

Veal Hams.

Cut a leg of veal in the shape of a ham. Take half a pound of bay-salt, two ounces of saltpetre, and a pound of common salt. Mix them all well together, with an ounce of beaten juniper berries, and rub the ham well with them. Lay it in a tray with the skinny side downwards, baste it every day with the pickle for a fortnight, and then hang it in a wood-smoke for a fortnight longer. When you dress it, you may boil it, or parboil and roast it. It will eat exceedingly pleasant either way.

To Boil a Knuckle of Veal.

The following is a very good method of dressing a knuckle of veal.—Boil with the veal a quarter of a pound of rice, a

blade of mace, and a few sweet herbs: when the knuckle is sufficiently done for eating, take it out, and boil in the liquor a quarter of a pound of vermicelli; adding, afterward, half a pint of cream, a little fresh butter, with burnt flour, and some fried onions. The liquor, or sauce, may be served up either separately or with the meat.

To Ragout a Knuckle of Veal.

Cut a knuckle of veal into slices about half an inch thick; pepper, salt, and flour them; fry them a light brown; put the trimmings into a stew-pan, with the bone broke in several places; an onion sliced, a head of celery, a bunch of sweet herbs, and two blades of bruised mace: pour in warm water enough to cover them about an inch: cover the pot close, and let it stew very gently for a couple of hours: strain it, and then thicken it with flour and butter; put in a spoonful of catsup, a glass of wine, and juice of half a lemon; give it a boil up, and strain into a clean stew-pan: put in the meat, make it hot, and serve up.

If celery is not to be had, use a carrot instead, or flavour it with celery seed.

To stew a Knuckle of Veal.

As few people are fond of boiled veal, it may be well to leave the knuckle small, and take off some cutlets or collops before it be dressed; and as the knuckle will keep longer than the fillet, it is best not to cut off the slices till wanted. Break the bones to make it take less room; wash it well; and put it into a sauce-pan with three onions, a blade of mace or two, and a few pepper-corns; cover it with water, and simmer it till quite ready. In the mean time some macaroni should be boiled with it if approved, or rice, or a little rice flour, to give it a small degree of thickness: but do not put too much. Before it is served, add half a pint of milk and cream, and let it come up either with or without the meat.

To stew a Knuckle of Veal another way.

Lay at the bottom of your saucepan four wooden skewers cross-ways, then put in the veal, with two or three blades of mace, a little whole pepper, a piece of thyme, a small onion,

a crust of bread, and two quarts of water. Cover it down close, make it boil, and then only let it simmer for two hours. When enough, take it up, put it into your dish, and strain the liquor over it. Garnish with lemon.

To fry a Knuckle of Veal.

Fry the knuckle with sliced onion and butter to a good brown; and have ready peas, lettuce, onion, and a cucumber or two, stewed in a small quantity of water, an hour; then add these to the veal; and stew it till the meat is tender enough to eat, but not overdone. Throw in pepper, salt, and a bit of shred mint, and serve all together.

Shoulder of Veal.

Cut off the knuckle, for a stew or gravy. Roast the other part for stuffing: you may lard it. Serve with melted butter.

The blade-bone, with a good deal of meat left on, eats extremely well with mushroom or oyster sauce, or mushroom catsup in butter.

To roast a Neck of Veal.

Saw off the chine bone, and strip the meat from the ends of the ribs; chop off about an inch of the rib bones, put it on a lark spit, and tie it on the spit; butter and salt it, put double paper over it, and tie the paper on; keep it well basted while at the fire: put gravy and butter under the veal when dished.

Neck of Veal a-la-Royale.

Cut off the scrag end and part of the chine-bone, to make it lie flat in the dish; then chop a few mushrooms, shalots, a little parsley and thyme, all very fine, with pepper and salt; cut middle-sized lards of bacon, and roll them in the herbs, &c. and lard the lean part of the neck: put it in a stew-pan, with some lean bacon or shank of ham, and the chine-bone and scrag cut in pieces, with three or four carrots, onions, a head of celery, and a little beaten mace; pour in as much water as will cover the pan very close, and let it stew slowly for two or three hours, till tender; then strain half a pint of the liquor out of the pan, through a fine sieve; set it over a stove, and let it boil; keep stirring it till it is dry at the bottom, and of a

good brown; be sure you do not let it burn; then add more of the liquor strained free from fat, and keep stirring it till it becomes a fine thick brown glaze; then take the veal out of the stew-pan, and wipe it clean, and put the larded side down upon the glaze; set it over a gentle fire five or six minutes to take the glaze; then lay it in the dish with the glazed side up, and put into the same stew-pan as much flour as will lie on a sixpence; stir it about well, and add some of the braise-liquor, if any be left; let it boil till it is of a proper thickness; strain it, and pour it in the bottom of the dish; squeeze in a little juice of lemon, and serve it up.

Neck of Veal a-la-Braise.

Lard the best end with bacon rolled in parsley chopped fine, salt, pepper, and nutmeg: put it into a *tossér*, and cover it with water. Put to it the scrag-end, a little lean bacon or ham, an onion, two carrots, two heads of celery, and about a glass of Madeira wine. Stew it quick two hours, or till it is tender, but not too much. Strain off the liquor: mix a little flour and butter in a stew-pan till brown, and lay the veal in this, the upper side to the bottom of the pan. Let it be over the fire till it gets coloured: then lay it into the dish; stir some of the liquor in, and boil it up; skim it nicely, and squeeze orange or lemon-juice into it.

Neck of Veal larded.

Take off the under bone of a neck of veal, leave only a part of the long bones on; trim it neatly, lard it, and roast it gently with a veal caul over it. Ten minutes before it is done take off the caul, and let the veal be of a very light colour. When it is to be served up put under it some sorrel sauce, celery heads, or asparagus tops, or serve it with mushroom sauce.

To stew a Neck of Veal.

Lard it with large pieces of bacon rolled in pepper, and salt, shalots, and spices. Put it into your stew-pan with about three pints of broth, two onions, a laurel leaf, and a little brandy. Let it simmer gently till it is tender, then put it into

your dish, take the scum clean off the liquor, and then pour it on the meat.

To roast a Fillet of Veal.

Put some common stuffing in the flap, cut the flank piece out, as it will make it more round to skewer up, put it on the spit, butter it well, sprinkle salt on it, put two sheets of white kitchen paper over it, and tie it on with twine; two hours will roast it: put gravy and butter in the dish. When the paper is taken off the veal, flour it well to make it of a nice brown: just before it is taken up, baste it with butter, and flour and salt it.

To stew a Fillet of Veal.

Take the fillet of a cow-calf, stuff it well under the udder, and at the bone-end quite through to the shank. Put it into the oven, with a pint of water under it, till it is of a fine brown; then put it into a stew-pan, with three pints of gravy. Stew it till it is tender, and then put a few morels, truffles, a tea-spoonful of lemon-pickle, a large one of browning, one of catsup, and a little cayenne pepper. Thicken it with a lump of butter rolled in flour. Take out your veal, and put it into a dish; then strain the gravy, pour it over, and lay round forcemeat balls. Garnish with sliced lemon and pickles.

Fillet of Veal with Collops.

Take a small fillet of veal, and cut what collops you want; then take the udder, and fill it with forcemeat; roll it round, tie it with packthread across, and roast it. Lay your collops in the dish, and lay your udder in the middle. Garnish with lemon.

Breast of Veal.

Before roasted, if large, the two ends may be taken off and fried to stew, or the whole may be roasted. Butter should be poured over it.

If any be left, cut the pieces into handsome sizes; put them into a stew-pan, and pour some broth over it; or if you have no broth, a little water will do: add a bunch of herbs, a blade or two of mace, some pepper, and an anchovy; stew till the meat is tender; thicken with butter and flour; and add a

little catsup; or the whole breast may be stewed, after cutting off the two ends.

Serve the sweetbread whole upon it, which may either be stewed or parboiled, and then covered with crumbs, herbs, pepper, and salt, and browned in a Dutch oven.

If you have a few mushrooms, truffles, and morels, stew them with it, and serve.

A boiled breast of veal, smothered with onion-sauce, is an excellent dish, if not old nor too fat.

To ragout a Breast of Veal.

Half-roast a breast of veal; then bone it, and put it in a tossing-pan, with a quart of veal gravy, one ounce of morels, the same of truffles; stew it till tender, and just before you thicken the gravy put in a few oysters, pickled mushrooms, and pickled cucumbers, cut in small square pieces, the yolks of four eggs boiled hard; cut your sweetbread in slices, and fry it a light brown; dish up your veal, and pour the gravy hot over it; lay your sweetbread round, truffles, morels, and eggs upon it; garnish with pickled barberries. This is proper for either top or side for dinner, or bottom for supper.

To ragout a Breast of Veal another way.

Take off the under bone, and cut the breast in half, lengthways; divide it into handsome pieces, not too large to help at once: put about two ounces of butter into a frying-pan, and fry the veal till it is a light brown, then put it into a stew-pan with veal broth, or as much boiling water as will cover it, a bundle of sweet marjoram, common or lemon thyme, and parsley, with four cloves, or a couple of blades of pounded mace, three young onions, or one old one, a roll of lemon-peel, a dozen corns of allspice bruised, and a tea-spoonful of salt; cover it close, and let it all simmer very gently till the veal is tender, *i. e.* for about an hour and a half; if it is very thick, two hours; then strain off as much (about a quart) of the gravy, as you think you will want, into a basin; set the stew-pan, with the meat, &c. in it, by the fire to keep hot. To thicken the gravy you have taken out, put an ounce and a half of butter into a clean stew-pan; when it is melted, stir in as much flour as it will take, add the gravy by degrees, season it

with salt, let it boil ten minutes, skim it well, and season it with two table-spoonful of white wine, one of mushroom cat-sup, and the same of lemon juice; give it a boil up, and it is ready: now put the veal into a ragout dish, and strain the gravy through a fine sieve to it.

To stew a Breast of Veal.

Put a breast of veal into the stew-pan, with a little broth, a glass of white wine, a bunch of sweet herbs, a few mushrooms, two or three onions, with some pepper and salt. Stew it over a gentle fire till it is tender; and when done, strain and scum the sauce. Garnish with forcemeat balls.

To roll a Breast of Veal.

Bone it, take off the thick skin and gristle, and beat the meat with a rolling-pin. Season it with herbs chopped very fine, mixed with salt, pepper, and mace. Lay some thick slices of fine ham; or roll it into two or three calves' tongues of a fine red, boiled first an hour or two, and skinned. Bind it up tight in a cloth, and tape it. Set it over the fire to simmer, in a small quantity of water, till it is quite tender: this will take some hours. Lay it on the dresser, with a board and weight on it till quite cold.

Pigs' or calves' feet boiled, and taken from the bones, may be put in, or round it. The different colours laid in layers look well when cut: and you may put in yolks of eggs boiled, beet-root, grated ham, and chopped parsley, in different parts.

Porcupine of a Breast of Veal.

Take a fine large breast of veal, bone it, and rub it over with the yolks of two eggs. Spread it on a table, and lay over it a little bacon cut as thin as possible, a handful of parsley shred fine, the yolks of five hard boiled eggs chopped small, a little lemon-peel cut fine, the crumbs of a penny loaf steeped in cream, and season to your taste with salt, pepper, and nutmeg. Roll the breast of veal close, and skewer it up. Then cut some fat bacon, the lean of ham that has been a little boiled, and pickled cucumbers, about two inches long. Lard the veal with this in rows, first ham, then bacon, and then

cucumbers, till you have larded every part of it. Put it into a deep earthen pot, with a pint of water, cover it close, and set it in a slow oven for two hours. When it comes from the oven, skim off the fat, and strain the gravy through a sieve into a stew-pan. Put into it a glass of white wine, a little lemon-pickle and caper liquor, and a spoonful of mushroom catsup. Thicken it with a little butter rolled in flour, lay your porcupine on the dish, and pour your sauce over it. Have ready a roll of forcemeat made thus: take the crumb of a penny loaf, half a pound of beef suet shired fine, the yolks of four eggs, and a few chopped oysters. Mix these well together, and season it to your taste with cayenne pepper, salt, and nutmeg. Spread it on a veal caul, and having rolled it up close like a coloured eel, bind it in a cloth, and boil it an hour. This done, cut it into four slices, lay one at each end, and the others on the sides. Have ready your sweetbread cut in slices and fried, and lay them round it with a few mushrooms. This makes a grand bottom dish at that time of the year when game is not to be had.

Pillow of Veal.

Having half roasted a neck or breast of veal, cut it into six pieces, and season it with white pepper, salt, and nutmeg. Take a pound of rice, put to it a quart of stock, some mace, and a little salt. Do it over a stove, or very slow fire, till it is thick; but butter the bottom of the pan or dish you do it in. Beat up the yolks of six eggs, and stir them into it. Then take up a little round deep dish, butter it, and lay some of the rice at the bottom. Then lay the veal on a round heap, and cover it all over with rice. Wash it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of rich good gravy.

Savoury Dish of Veal.

Having cut large collops out of a leg of veal, spread these abroad on a dresser, hack them with the back of a knife, and dip them into the yolks of eggs. Season with salt, mace, nutmeg, and pepper, beaten fine. Make forcemeat with some of your veal, beef suet, oysters chopped, sweet herbs shred fine, and kitchen pepper: strew all these over your collops, roll and

tie them up, put them on skewers, tie them to a spit, and roast them. To the rest of your forcemeat add a raw egg or two, and roll them in balls and fry them. Put them into your dish, with your meat when roasted, and make the sauce with strong stock, an anchovy, an eschalot, a little white wine, and some spice. Let it stew, and thicken it with a piece of butter rolled in flour. Pour the sauce into the dish, lay the meat in, and serve.

Loin of Veal en Epigram.

Roast a loin of veal properly for eating, then take it up, and carefully cut off the skin from the back part without breaking it. Cut out the lean part, but leave the ends whole, to contain the following mincemeat: mince all the veal very fine with the kidney part, put it into a little gravy, enough to moisten it with the gravy that comes from the loin. Put in a little pepper and salt, some lemon-peel shred fine, the yolks of three eggs, and a spoonful of catsup. Thicken it with a little butter rolled in flour. Give it a shake or two over the fire, put it into the loin, and pull the skin gently over it. If the skin should not quite cover it, give the part wanting a brown with a hot iron, or put it into an oven for about a quarter of an hour. Send it up hot, and garnish with lemon and barberries.

Chump of Veal a-la-Daube.

Cut off the chump end of the loin; take out the edge-bone; stuff the hollow with good forcemeat, tie it up tight, and lay it in a stew-pan, with the bone you took out, a little faggot of herbs, an anchovy, two blades of mace, a few white peppers, and a pint of good veal broth. Cover the veal with slices of fat bacon, and lay a sheet of white paper over it. Cover the pan close, simmer it two hours, then take out the bacon, and glaze the veal.—Serve it on mushrooms, or with sorrel-sauce, or what else you please.

Veal-rolls of either cold Meat or fresh.

Cut thin slices; and spread on them a fine seasoning of a very few crumbs, a little chopped bacon or scraped ham, and a little suet, parsley, and shalot, (or, instead of the parsley

and shallot, some fresh mushrooms stewed and minced,) pepper, salt, and a small piece of pounded mace.

This stuffing may either fill up the roll like a sausage, or be rolled with the meat. In either case tie it up very tight, and stew very slowly in a gravy, and a glass of sherry.

Serve it when tender, after skimming it nicely.

To make an excellent Ragout of cold Veal.

Either a neck, loin, or fillet of veal, will furnish this excellent ragout, with a very little expense or trouble.

Cut the veal into handsome cutlets; put a piece of butter, or clean dripping, into a frying-pan; as soon as it is hot, flour, and fry the veal of a light brown: take it out, and if you have no gravy ready, put a pint of boiling water into the frying-pan, give it a boil for a minute, and strain it into a basin, while you make some thickening in the following manner:—Put about an ounce of butter into a stew-pan; as soon as it melts, mix with it as much flour as will dry it up; stir it over the fire for a few minutes, and gradually add to it the gravy you made in the frying-pan; let them simmer together for ten minutes, (till thoroughly incorporated;) season it with pepper, salt, and a little mace, and a wine glass of mushroom catsup, or wine; strain it through a tammy to the meat; and stew very gently till the meat is thoroughly warmed. If you have any ready boiled bacon, cut it in slices, and put it in to warm with the meat.

Veal Florentine.

Mince a fine kidney or two of veal, with the surrounding fat; chop parsley and other fresh herbs, a large apple or two, some candied orange peel, and two or three hard yolks of eggs, quite small; then add a handful of nicely-pickled currants; two or three grated biscuits, or some crumbs of bread; a little beaten mace, cloves, nutmeg, and sugar; with a glass of mountain wine, and as much orange-flower water. Mix the whole well together, lay a sheet of puff-paste at the bottom and round a dish, put in the mixed meat, and lay over it a cut-paste lid garnished round the edge. Bake it in a slack oven; and serve it up quite hot, with sugar scraped over the top.

Harrico of Veal.

Take the best end of a small neck; cut the bones short, but leave it whole; then put it into a stew-pan just covered with brown gravy: and when it is nearly done, have ready a pint of boiled peas, six cucumbers pared and sliced, and two cabbage-lettuces cut into quarters, all stewed in a little good broth: put them to the veal, and let them simmer ten minutes. When the veal is in the dish, pour the sauce and vegetables over it, and lay the lettuce with forcemeat balls round it.

To mince Veal.

Cut cold veal as fine as possible, but do not chop it. Put to it a very little lemon-peel shred, two grates of nutmeg, some salt, and four or five spoonfuls of either a little weak broth, milk, or water: simmer these gently with the meat, but take care not to let it boil: and add a bit of butter rubbed in flour. Put sippets of thin toasted bread, cut into a three-cornered shape, round the dish.

To mince Veal another way.

First cut your veal into thin slices, and then into small bits. Put it into a saucepan with half a pint of gravy, a little pepper and salt, a slice of lemon, a good piece of butter rolled in flour, a tea-spoonful of lemon pickle, and a large spoonful of cream. Keep shaking it over the fire till it boils, have sippets of bread ready in the dish, and then pour the whole over them. Garnish with sliced lemon.

To pot Veal.

Cold fillet makes the finest potted veal; or you may do it as follows:

Season a large slice of the fillet before it is dressed with some mace, pepper-corns, and two or three cloves; lay it close into a potting-pan that will but just hold it, fill it up with water, and bake it three hours; then pound it quite small in a mortar, and add salt to taste: put a little gravy that was baked to it in pounding, if to be eaten soon; otherwise, only a little butter just melted. When done, cover it over with butter.

To pot Veal or Chicken with Ham.

Pound some cold veal or white of chicken, seasoned as directed in the last article, and put layers of it with layers of ham, pounded, or rather shred; press each down, and cover with butter.

To marble Veal.

Boil, skin, and cut a dried tongue as thin as possible, and beat it well with near a pound of butter, and a little beaten mace, till it is like a paste. Have ready some veal stewed, and beat in the same manner. Then put some veal into potting-pots, and thin some tongue in lumps over the veal. Do not lay on your tongue in any form, but let it be in lumps, and it will then cut like marble. Fill your pot up close with veal, press it very hard down, and pour clarified butter over it. Remember to keep it in a dry place, and when you send it to table, cut it into slices. Garnish it with parsley.

Veal Cutlets.

Cut the cutlets from the leg, and flat them with the chopper; then cut half as many slices of streaky bacon, about two or three inches long, fry the bacon of a nice brown; then put it into a stew-pan; pour nearly all the fat that comes from the bacon out of the frying-pan, on a plate; then put in the veal cutlets, and fry them of a nice brown on both sides; then put them to the bacon; dust some flour in the frying-pan, and put about half a pint of gravy, and a little mushroom and walnut catsup; let it boil a minute or two; keep stirring it about with a spoon; then strain it through a hair-sieve into the stew-pan that has the veal and bacon; squeeze a little lemon-juice, and season it with a little white pepper.

To fry Veal Cutlets.

Cut your veal into slices of a moderate thickness, dip them in the yolk of eggs beat up fine, and strew over them crumbs of bread, a few sweet herbs, some lemon peel, and a little grated nutmeg. Then put them into your pan, and fry them with fresh butter. While they are frying, make a little good gravy; and when the meat is done, take it out, and lay it in a dish before the fire. Shake a little flour into the pan, and stir

it round; put in the gravy, with the juice of a lemon; stir the whole well together, and pour it over the cutlets. Garnish your dish with sliced lemon, and

Veal Cutlets larded.

Cut the best end of a neck of veal into chops, leaving only a part of the long bone; then lard, blanch, and stew them; and when they are to be served up, drain and dry them; place them round in a dish, and put green truffle sauce, or white mushroom sauce, in the middle.

Cutlets Maintenon.

Cut slices about three quarters of an inch thick, beat them with a rolling-pin, and wet them on both sides with egg; dip them into a seasoning of bread crumbs, parsley, thyme, knotted marjoram, pepper, salt, and a little nutmeg grated; then put them into papers folded over, and broil them; and have in a boat, melted butter, with a little mushroom catsup.

Cutlets other ways.

Or, prepare as above, and fry them, lay them into a dish, and keep them hot; dredge a little flour, and put a bit of butter into the pan; brown it, then pour a little boiling water into it, and boil quick; season with pepper, salt, and catsup, and pour over them.

Or, prepare as before, and dress the cutlets in a Dutch oven; pour over them melted butter and mushrooms.

Or, pepper, salt, and broil them, especially neck steaks. They are excellent with herbs.

Scallops of cold Veal or Chicken.

Mince the meat extremely small, and set it over the fire with a scrape of nutmeg, a little pepper and salt, and a little cream, for a few minutes; then put it into the scallop-shells, and fill them with crumbs of bread, over which put some bits of butter, and brown them before the fire.

Either veal or chicken looks and eats well, prepared in this way, and lightly covered with crumbs of bread, fried; or these may be put on in little heaps.

To hash Veal.

Cut your veal in thin round slices, the size of half a crown; put them into a saucepan, with a little gravy and lemon peel, cut exceedingly fine, and a tea-spoonful of lemon pickle; put it over the fire, and thicken it with flour and butter; when it boils put in your veal: just before you dish it up, put in a spoonful of cream; lay sippets round your dish, and serve it up.

Fricandeau of Veal.

Cut a large piece from the fat side of the leg, about nine inches long, and half as thick and broad; beat it with the rolling-pin; take off the skin, and trim off the rough edges. Lard the top and sides; and cover it with fat bacon, and then with white paper. Lay it into the stew-pan with any pieces of undressed veal or mutton, four onions, a carrot sliced, a faggot of sweet herbs, four blades of mace, four bay leaves, a pint of good veal or mutton broth, and four or five ounces of lean ham or gammon. Cover the pan close, and let it stew slowly three hours; then take up the meat, remove all the fat from the gravy, and boil it quick to a glaze. Keep the fricandeau quite hot, and then glaze it; and serve it with the remainder of the glaze in the dish, and sorrel sauce in a sauce tureen.

A cheaper, but equally good, Fricandeau of Veal.

With a sharp knife, cut the lean part of a large neck from the best end, scooping it from the bones the length of your hand, and prepare it in the same way as in the last receipt; three or four bones only will be necessary, and they will make the gravy: but if the prime part of the leg is cut off, it spoils the whole.

Veal Olives.

Cut half a dozen slices off a fillet of veal, half an inch thick, and as long and square as you can; flat them with a chopper, and rub them over with an egg that has been beat on a plate; cut some fat bacon as thin as possible, the same size as the veal, lay it on the veal, and rub it with a little of the egg; make a little veal forcemeat, and spread it very thin over the bacon; roll up the olives tight, rub them with the egg, and then roll them in fine bread crumbs; put them on a lark spit,

and roast them at a brisk fire; they will take three quarters of an hour. Serve with brown gravy, in which boil some mash-rooms, pickled, or fresh. Garnish with balls, fried.

Veal Cake.

Boil six or eight eggs hard; cut the yolks in two, and lay some of the pieces in the bottom of the pot; shake in a little chopped parsley, some slices of veal and ham, add then eggs again; shaking in after each some chopped parsley, with pepper and salt, till the pot is full. Then put in water enough to cover it, and lay on it about an ounce of butter; tie it over with a double paper, and bake it about an hour. Then press it close together with a spoon, and let it stand till cold.

It may be put into a small mould; and then it will turn out beautifully for a supper or side dish.

Veal Sausages.

Chop equal quantities of lean veal and fat bacon, a handful of sage, a little salt and pepper, and a few anchovies. Beat all in a mortar; and when used roll and fry it, and serve it with fried sippets, or on stewed vegetables, or on white collops.

Scotch Collops.

Cut veal into thin bits about three inches over, and rather round; beat with a rolling-pin, and grate a little nutmeg over them; dip into the yolk of an egg, and fry them in a little butter of a fine brown: pour the butter off, and have ready warm to pour upon them; half a pint of gravy, a little bit of butter rubbed into a little flour, the yolk of an egg, two large spoonfuls of cream, and a bit of salt. Do not boil the sauce, but stir it till of a fine thickness to serve with the collops.

Veal Collops.

Cut long thin collops; beat them well; and lay on them a bit of thin bacon of the same size, and spread forcemeat on that, seasoned high, and also a little garlic and cayenne. Roll them up tight, about the size of two fingers, but not more than two or three inches long; put a very small skewer to fasten each firmly; rub egg over; fry them of a fine brown, and pour a rich brown gravy over.

To dress Collops quick.

Cut them as thin as paper with a very sharp knife, and in small bits. Throw the skin, and any odd bits of the veal, into a little water, with a dust of pepper and salt; set them on the fire while you beat the collops; and dip them into a seasoning of herbs, bread, pepper, salt, and a scrape of nutmeg, but first wet them in egg. Then put a bit of butter into a frying-pan, and give the collops a very quick fry; for as they are so thin, two minutes will do them on both sides; put them into a hot dish before the fire; then strain and thicken the gravy, give it a boil in the frying-pan, and pour it over the collops. A little catsup is an improvement.

Or, fry them in butter, only seasoned with salt and pepper; then simmer them in gravy, either white or brown, with bits of bacon served with them.

If white, add lemon peel and mace, and some cream.

To dress Scotch Collops white.

Cut them off the thick part of a leg of veal, the size and thickness of a crown piece; put a lump of butter into a tossing-pan, and set it over a slow fire, or it will discolour your collops: before the pan is hot, lay the collops in, and keep turning them over till you see the butter is turned to a thick white gravy; put your collops and gravy in a pot, and set them upon the hearth to keep warm; put cold butter again into your pan every time you fill it, and fry them as above, and so continue till you have finished; when you have fried them, pour your gravy from them into your pan, with a tea-spoonful of lemon pickle, mushroom catsup, caper liquor, beaten mace, cayenne pepper, and salt; thicken with flour and butter; when it has boiled five minutes, put in the yolks of two eggs well beat and mixed, with a tea-spoonful of rich cream; keep shaking your pan over the fire till your gravy looks of a fine thickness, then put in your collops and shake them; when they are quite hot, put them on your dish, with forcemeat balls; strew over them pickled mushrooms. Garnish with barberries and kidney-beans.

To dress Scotch Collops brown.

Cut your collops the same way as the white ones, but brown your butter before you lay in your collops; fry them over a

quick fire ; shake and turn them, and keep on them a fine froth ; when they are a light brown, put them into a pot, and fry them as the white ones ; when you have fried them all brown, pour all the gravy from them into a clean tossing-pan, with half a pint of the gravy made of the bones and bits you cut the collops off, two tea-spoonful of lemon pickle, a large one of catsup, the same of browning, half an ounce of morels, half a lemon, a little anchovy, cayenne and salt to your taste ; thicken it with flour and butter ; let it boil five or six minutes ; then put in your collops, and shake them over the fire ; if they boil, it will make them hard : when they have simmered a little, take them out with an egg-spoon, and lay them on your dish ; strain your gravy, and pour it hot on them, lay over them forcemeat balls, and little slices of bacon curled round a skewer and boiled ; throw a few mushrooms over. Garnish with lemon and barberries, and serve them up.

To dress Scotch Collops the French way.

Take a leg of veal, and cut your collops pretty thick, five or six inches long, and three inches broad ; rub them over with the yolk of an egg ; put pepper and salt ; and grate a little nutmeg on them, and a little shred parsley ; lay them on an earthen dish, and set them before the fire ; baste them with butter, and let them be a fine brown ; then turn them on the other side, and rub them as above ; baste and brown it the same way ; when they are thoroughly enough, make a good brown gravy with truffles and morels ; dish up your collops, lay truffles and morels, and the yolks of hard boiled eggs over them. Garnish with crisp parsley and lemon.

To boil Calf's Head.

Clean it very nicely, and soak it in water, that it may look very white ; take out the tongue to salt, and the brains to make a little dish. Boil the head extremely tender ; then strew it over with crumbs and chopped parsley, and brown them ; or, if liked better, leave one side plain. Bacon and greens are to be served to eat with it.

The brains must be boiled ; and then mixed with melted butter, scalded sage chopped, pepper, and salt.

If any of the head is left, it may be hashed next day, and a few slices of bacon just warmed and put round.

Cold calf's head eats well if grilled.

A Calf's Head, one half boiled, and the other baked.

Cleanse the head, parboil one half, rub it over the head with a feather dipt in the beaten yolk of an egg. Strew over it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon peel, grated bread, and a little nutmeg; stick bits of butter over it, and send it to the oven. Boil the other half in a white cloth, and serve them both in one dish. Boil the brains in a piece of clean cloth, with a very little parsley, and a leaf or two of sage. When they are boiled, chop them small, and warm them up in a sauce-pan, with a bit of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains round it; have in another dish, bacon and pickled pork; and in a third, greens and carrots.

To hash Calf's Head.

When half boiled, cut off the meat in slices, half an inch thick, and two or three inches long: brown some butter, flour, and sliced onion, and throw in the slices with some good gravy, truffles, and morels; give it one boil, skim it well, and set it in a moderate heat to simmer till very tender.

Season with pepper, salt, and cayenne, at first; and ten minutes before serving, throw in some shred parsley, and a very small bit of tarragon and knotted marjoram cut as fine as possible; just before you serve, add the squeeze of a lemon. Force-meat balls, and bits of bacon rolled round.

Or, boil the head almost enough, and take the meat of the best side neatly off the bone with a sharp knife; lay this into a small dish, wash it over with the yolks of two eggs, and cover it with crumbs, a few herbs nicely shred, a little pepper and salt, and a grate of nutmeg, all mixed together first. Set the dish before the fire, and keep turning it now and then, that all parts of the head may be equally brown. In the mean time, slice the remainder of the head and the tongue, but first peel the tongue; put a pint of good gravy into a pan, with an onion, a small bunch of herbs, (consisting of parsley, basil, savory, tarragon, knotted marjoram, and a little thyme,) a little salt and cayenne, a shallot, a glass of sherry, and a little oyster-liquor. Boil this for a few minutes, and strain it upon

the meat, which should be dredged with some flour. Add some mushrooms either fresh or pickled, a few truffles and morels, and two spoonfuls of catsup; then beat up half the brains, and put this to the rest, with a bit of butter and flour. Simmer the whole.

Beat the other part of the brains with shred lemon peel, a little nutmeg and mace, some parsley shred, and an egg. Then fry it in little cakes of a beautiful yellow brown. Dip some oysters into the yoke of an egg, and do the same; and also some relishing forcemeat balls, made as for mock turtle. Garnish with these, and small bits of bacon just made hot before the fire.

Calf's Head fricasséed.

Clean and half-boil half a head; cut the meat into small bits, and put it into a tosser, with a little gravy made of the bones, some of the water it was boiled in, a bunch of sweet herbs, an onion, and a blade of mace. If you have any young cockrels in the house, use the cockscombs, but first boil them tender, and blanch them; or a sweetbread will do as well. Season the gravy with a little pepper, nutmeg, and salt; rub down some flour and butter, and give all a boil together; then take out the herbs and onion, and add a little cup of cream, but do not boil it in.

Serve with small bits of bacon rolled round, and balls.

To collar Calf's Head.

Scald the skin off a fine head, clean it nicely, and take out the brains. Boil it tender enough to remove the bones: then have ready a good quantity of chopped parsley, mace, nutmeg, salt, and white pepper, mixed well: season it high with these; lay the parsley in a thick layer, then a quantity of thick slices of fine ham, or beautiful-coloured tongue skinned, and then the yolks of six nice yellow eggs stuck here and there about. Roll the head quite close, and tie it up as tight as you can. Boil it, and then lay a weight on it.

A cloth must be put under the tape, as for other collars.

Mock Turtle.

Bespoke a calf's head with the skin on, cut it in half, and clean it well; then half-boil it, take all the meat off in square

bits, break the bones of the head, and boil them in some veal and beef broth to add to the richness. Fry some shallot in butter, and dredge in flour enough to thicken the gravy; stir this into the browning, and give it one or two boils; skim it carefully, and then put in the head; put in also a pint of Madeira wine, and simmer it till the meat is quite tender. About ten minutes before you serve, put in some basil, tarragon, chives, parsley, Cayenne pepper, and salt, to your taste; also two spoonfuls of mushroom catsup, and one of soy. Squeeze the juice of a lemon into the tureen, and pour the soup upon it. Force meat balls and small eggs.

Mock Turtle other ways.

Prepare half a calf's head, without the skin as above: when the meat is cut off, break the bones, and put them into a saucepan with some gravy made of beef and veal bones, and seasoned with fried onions, herbs, mace, and pepper. Have ready two or three ox-palates boiled so tender as to blanch, and cut into small pieces: to which a cow-heel, likewise cut into pieces, is a great improvement. Brown some butter, flour, and onion, and pour the gravy to it; then add the meats as above, and stew. Half a pint of sherry, an anchovy, two spoonfuls of walnut catsup, the same of mushroom catsup, and some chopped herbs as before.

Or, put into a pan a knuckle of veal, two fine cow heels, two onions, a few cloves, peppers, berries of allspice, mace, and sweet herbs: cover them with water, then tie a thick paper over the pan, and set it in an oven for three hours. When cold, take off the fat very nicely; cut the meat and feet into bits an inch and a half square; remove the bones and coarse parts; and then put the rest on to warm, with a large spoonful of walnut and one of mushroom catsup, half a pint of sherry or Madeira wine, a little mushroom powder, and the jelly of the meat. When hot, if it wants any more seasoning, add some; and serve with hard eggs, forcemeat balls, a squeeze of lemon, and a spoonful of soy.

This is a very easy way, and the dish is excellent.

Or, stew a pound and a half of scrag of mutton, with from three pints of water to a quart; then set the broth on, with a calf's foot and a cow heel, cover the stew-pan tight, and sim-

mer till you can get off the meat from the bones in proper bits. Set it on again with the broth, a quarter of a pint of Madeira wine or sherry, a large onion, half a tea-spoonful of Cayenne pepper, a bit of lemon peel, two anchovies, some sweet herbs, eighteen oysters cut into pieces and then chopped fine, a tea-spoonful of salt, a little nutmeg, and the liquor of the oysters; cover it tight, and simmer three quarters of an hour. Serve with forcemeat balls, and hard eggs in the tureen.

An excellent and very cheap mock turtle may be made of two or three cow heels baked, with two pounds and a half of gravy beef, herbs, &c. as above, with cow heels and veal.

Lister's mock mock Turtle.

Line the bottom of a stew-pan that will hold five pints, with an ounce of nice bacon, or ham, a pound and a half of lean gravy beef, a cow heel, the inner rind of a quarter of a carrot, a sprig of lemon-thyme, winter savory, three times the quantity of parsley, a few green leaves of sweet basil, and two shallots: make a bundle of these, and tie up in it a couple of blades of mace; put in a large onion, with four cloves stuck in it, twelve corns of allspice, the same of black pepper; pour on these a quarter of a pint of cold water, cover your stew-pan, and set it on a slow fire to boil gently for a quarter of an hour; then, for fear your meat should catch, take off the cover, and watch it; and when it has got a good brown colour, fill up your stew-pan with boiling water, and let it simmer very gently for two hours; if you wish to have the full benefit of your meat, only stew it till it is just tender, and cut it into mouthfuls, and put it into your soup. Put a table-spoonful of thickening into a two quart stew-pan, pour to it a ladleful of your gravy, and stir it quick till it is well mixed, pour it back into the stew-pan where your gravy is, and let it simmer gently for half an hour longer, then strain it through a tammy into a gallon stew-pan: cut the cow heel into pieces about an inch square, squeeze through a sieve the juice of a lemon, a table-spoonful of plain browning, the same of mushroom catsup, a tea-spoonful of salt, half a tea-spoonful of ground black pepper, as much grated nutmeg as will lie on a sixpence, and a glass of Madeira or sherry wine; let it all simmer together for about half an hour.

To dress a Midcalf.

Take a calf's heart, stuff it with good forcemeat, and send it to the oven in an earthen dish, with a little water under it; lay butter over it, and dredge it with flour; boil half the liver and all the lights together half an hour, then chop them small, and put them in a tossing-pan, with a pint of gravy, one spoonful of lemon pickle, and one of catsup; squeeze in half a lemon, pepper, and salt; thicken with a good piece of butter rolled in flour; when you dish it up, pour the minced meat in the bottom, and have ready fried a fine brown, the other half of the liver cut in thin slices, and little bits of bacon; set the heart in the middle, and lay the liver and bacon over the minced meat, and serve it up.

Calf's Liver.

Slice it, season with pepper and salt, and broil nicely; rub a bit of cold butter on it, and serve hot.

To roast Calf's Liver.

Wash, and wipe it; then cut a long hole in it, and stuff it with crumbs of bread, chopped anchovy, herbs, a good deal of fat bacon, onion, salt, pepper, a bit of butter, and an egg; sew the liver up; then lard it, or wrap it in a veal caul, and roast it.

Serve with good brown gravy, and currant jelly.

To fry Calf's Liver and Bacon.

Cut the liver into moderately thin slices, and fry it of a nice brown. Then fry some thin slices of bacon, lay them upon the liver, and serve up the dish with a little gravy added to it, and crisped parsley laid round or scattered over it.

To dress the Liver and Lights.

Half-boil an equal quantity of each, then cut them in a middling sized mince, put to it a spoonful or two of the water that boiled it, a bit of butter, flour, salt, and pepper: simmer ten minutes, and serve hot.

To roast a Calf's Heart.

Having made a forcemeat of grated bread, a quarter of a pound of beef suet chopped small, a little parsley, sweet

marjoram, and lemon peel, mixed up with a little white pepper, salt, nutmeg, and the yolk of an egg, fill the heart with it, and lay a veal caul over the stuffing, or a sheet of writing paper, to keep it in its place, and keep turning it till it is thoroughly roasted. Serve with good gravy under it.

N. B. A bullock's heart is done in the same manner.

To fry Calf's Brains.

Cut the brains into four pieces, and soak them in broth and white wine, with two slices of lemon put into it, a little pepper and salt, thyme, laurel, cloves, parsley, and shalots. When they have remained in this about half an hour, take them out and soak them in batter made of white wine, a little oil, and a little salt, and fry them of a fine colour. You may likewise strew over them crumbs of bread mixed with the yolks of eggs. Serve them up with plain melted butter, and garnish with parsley.

To fricassee Calf's Feet.

Boil your feet; take out the bones, and cut the meat in thin slices, put it into a tossing-pan, with half a pint of good gravy; boil them a little, and then put in a few morels, a tea-spoonful of lemon pickle, a little mushroom powder, or pickled mushrooms, the yolks of four eggs boiled hard, and a little salt; thicken with a little butter rolled in flour; mix the yolk of an egg with a tea-cupful of good cream, and half a nutmeg grated; put it in, and shake it over the fire, but do not let it boil, it will curdle the milk. Garnish with lemon and curled parsley.

Sweetbreads.

Half-boil them, and stew them in a white gravy; add cream, flour, butter, nutmeg, salt, and white pepper.

Or do them in brown sauce seasoned.

Or parboil them, and then cover them with crumbs, herbs, and seasoning, and brown them in a Dutch oven. Serve with butter, and mushroom catsup, or gravy.

To roast Sweetbreads.

Parboil two large ones; when cold, lard them with bacon, and roast them in a Dutch oven. For sauce, plain butter and mushroom catsup.

Sweetbread Ragout.

Cut them about the size of a walnut, wash and dry them, then fry them of a fine brown; pour to them a good gravy, seasoned with salt, pepper, allspice, and either mushrooms, or mushroom catsup: strain, and thicken with butter and a little flour. You may add truffles, morels, and mushrooms.

Kidneys.

Chop veal kidney, and some of the fat; likewise a little leek or onion, pepper, and salt; roll it up with an egg into balls, and fry them.

VENISON.

To keep Venison.

VENISON is reckoned the choicest meat in use, and is oftener spoiled than any other. The cooks generally get the blame, but the fault lies mostly with the park-keeper, for want of precaution in killing them. This ought to be done as soon as it is day-light, when it could be effected immediately; for the bucks always herding together, and when first they are roused, standing to look about them, the keeper being ready on the spot, would be enabled to take a sure aim. It is impossible for meat to keep that is hunted for three, four, and very often five hours, which is too often the case.

The haunch is the finest joint. The keeper should bring it in as early in the morning after killing as possible. There is a kernel in the fat the same as a leg of mutton, that should be taken out, and the part wiped very dry, and a little ground pepper and ginger rubbed on the inside, which will keep the flies from it; it is the best keeping meat of any, particularly if what is mentioned be strictly attended to.

The neck is the next best joint, which requires nothing but wiping it well with a clean dry cloth.

The shoulder and breast are generally used in two or three days for a pasty.

The keeper in general draws the shoulder, which is sure to spoil the neck. The shoulder should not be taken off until quite cold, you may then raise it the same as a shoulder of mutton.

To roast a Haunch, Neck, or Shoulder of Venison.

A haunch of buck will take three hours and a half, or three quarters, roasting: doe, only three hours and a quarter. Venison should be rather under than over done.

Spread a sheet of white paper with butter, and put it over the fat, first sprinkling it with a little salt; then lay a coarse paste on strong paper, and cover the venison; tie it with fine packthread, and set it a distance from the fire, which must be a good one. Baste it often; ten minutes before serving take off the paste, draw the meat nearer the fire, and baste it with butter and a good deal of flour, to make it froth up well.

Gravy for it should be put into a boat, and not into the dish, (unless there is none in the venison,) and made thus: Cut off the fat from two or three pounds of a loin of old mutton, and set in steaks on a gridiron for a few minutes just to brown one side; put them into a sauce-pan with a quart of water, cover quite close for an hour, and simmer it gently; then uncover it, and stew till the gravy is reduced to a pint. Season with salt only. Currant jelly sauce must be served in a boat, which make thus: beat some currant jelly and a spoonful or two of port wine, and set it over the fire till melted. Where jelly runs short, put more wine, and a few lumps of sugar to the jelly, and melt as above. Serve with French beans.

To boil a Haunch or Neck of Venison.

Having let it lie in salt for a week, boil it in a cloth well floured; and allow a quarter of an hour's boiling for every pound it weighs. For sauce, you may boil some cauliflowers, pulled into little sprigs, in milk and water, with some fine white cabbage, and some turnips cut in dice; add some beet-root cut into narrow pieces, about an inch and a half long, and half an inch thick. Lay a sprig of cauliflower, and some of the turnips mashed with some cream and a little butter. Let your cabbage be boiled, and then beat in a sauce-pan with a piece of butter and salt. Lay that next the cauliflower, then

the turnips, then the cabbage, and so on till the dish be full. Place the beet-root here and there, according to your taste. Have a little melted butter. This is a very fine dish, and looks very pretty.

The haunch or neck, thus dressed, eats well the next day hashed with gravy and sweet sauce.

To stew a Shoulder of Venison.

Let the meat hang till you judge proper to dress it; then take out the bone, beat the meat with a rolling-pin, lay some slices of mutton fat that have lain a few hours in a little port wine among it, sprinkle a little pepper and allspice over it in fine powder, roll it up tight, and tie it. Set it in a stew-pan that will only just hold it, with some mutton or beef gravy not strong, half a pint of port wine, and some pepper and allspice. Simmer it close covered, and as slow as you can, for three or four hours. When quite tender, take off the tape, set the meat on a dish, and strain the gravy over it. Serve with currant jelly sauce.

This is the best way to dress this joint, unless it is very fat, and then it should be roasted. The bone should be stewed with it.

To fry Venison.

Bone your venison, if it be either the neck or breast; but if it be the shoulder, the meat must be cut off the bone in slices. Make some gravy with the bones; then take the meat and fry it of a light brown; take it up, keep it hot before the fire. Put some flour to the butter in the pan, and keep stirring it till it be quite thick and brown. Take care it does not burn. Stir in half a pound of fine sugar beat to powder, put in the gravy that came from the bones, and some red wine. Make it the thickness of a fine cream; squeeze in the juice of a lemon, warm the venison in it, put it in a dish, and pour the sauce over it.

Venison Steaks, plain broiled.

Cut the chops from the fat end of the neck; trim them the same as mutton chops, except cutting away the fat, as that is reckoned the most favourite part; do not put them on the grid-

iron until other parts of the dinner is dished up; season them with white pepper and salt; have the dish very hot; keep some back to send up a second time; put no gravy in the dish.

To hash Venison.

Slice it and warm it with its own gravy, or some without seasoning. It should only be warmed through, not boiled. If there is no fat left, cut some slices of mutton fat, set it on the fire with a little port wine and sugar, simmer till dry; then put to the hash, and it will eat as well as the fat of the venison.

To pot Venison.

Rub the venison with vinegar, if stale, and let it lie an hour; dry it with a cloth, and rub it all over with red wine; season with pepper, salt, and beaten mace, and put it on an earthen dish: pour over it half a pint of red wine, and a pound of butter, and set in the oven. If a shoulder, put a coarse paste over it, and bake it all night in a brown bread oven. When it comes out, pick it clean from the bones, and beat it in a marble mortar, with the fat from the gravy. If not sufficiently seasoned, add more seasoning and clarified butter, and keep beating it till it is a fine paste. Then press it hard down into the pots, and pour clarified butter over it.

To dress a Fawn.

A fawn, like a sucking pig, should be dressed almost as soon as killed. When very young, it is trussed, stuffed, and spitted the same way as a hare. But they are better eating when of the size of a house lamb; and are then roasted in quarters; the hind quarter is most esteemed.

They must be put down to a very quick fire, and either basted all the time they are roasting, or be covered with sheets of fat bacon: when done, baste it with butter, and dredge it with a little salt and flour, till you make a nice froth on it.

TURTLE.

Of the Turtle.

THIS fine amphibious animal, the Testudo Midas of Linnæus, and called in England the common or giant turtle, which is a native of the West Indies and South America, is said sometimes to attain the enormous size of three yards in length, and two in breadth, weighing from five to eight hundred pounds. The female digs holes in the sand, where she annually deposits more than a thousand eggs; on which she broods during the night, though the young are chiefly hatched by the sun. Many of these eggs, however, become a prey to ravenous birds, &c. Turtles are commonly taken, while on land, by turning them on their backs; or, when in the water, pursuing them in boats, and killing them with a sort of spear similar to what is employed for harpooning whales. They are thus hunted, in both their elements, chiefly for the sake of their highly-esteemed flesh, which certainly constitutes one of the richest and most delicious foods in nature.

Genuine West-India Method of Dressing a Turtle.

Take the turtle out of the water the night before it is meant to be dressed, and leave it on its back; next morning, cut off its head, and hang it up by the hind fins for all the blood to drain out. This being accomplished, cut out the calipee, or belly, quite round, with as much of the meat to it as possible, and raise it up; it must then be thrown into spring water and salt. The bowels and lungs being now cut away, and the latter washed very clean from the blood; the former, with the maw, being slit open, and likewise completely cleansed, are to be boiled till tender in a large pot of water. Then take off the inside skin, cut it in pieces of two or three inches long. In the mean while, having prepared a good veal broth, or stock, by stewing a very large knuckle of veal in three gallons of water, with turnips, onions, carrots, celery, and two or three bundles of sweet herbs, till half the liquid is wasted, carefully scumming all the time, and straining it off, put the fins in a stew-pan, and cover them with some of this

veal stock: adding an onion, and sweet herbs of all sorts, the whole chopped fine; with half a quarter of an ounce each of beaten mace and cloves, and half a pounded or grated nutmeg. When these have gently stewed till tender, they are to be taken out; and, a pint of Madeira wine being poured into the liquid, it is to continue simmering for a quarter of an hour. The whites of six eggs being now beaten up with the juice of two lemons, the liquor is to be added; and the whole boiled up, run through a flannel bag, and again made hot: when the fins, having been washed very clean, are to be once more put in. A bit of butter being melted at the bottom of a stew-pan, the white meat, or callipee, is to be gently dressed till nearly tender. The lungs and heart are to be covered with veal stock, additional onion, herbs, and spice; these, as well as the fins, are to be stewed till tender. Take out the lungs, strain the liquor off, thicken it, and put in a bottle of Madeira, with a high seasoning of salt and Cayenne pepper. Put in the lungs and white meat, and stew them up gently for a quarter of an hour. Make some forcemeat balls of the white meat of the turtle, instead of veal, as for Scotch collops. If the turtle have any eggs, scald them: if not, take twelve large yolks of eggs, made into egg balls. Have the callipash, or deep shell, done round the edges with paste; season it, on the inside, with Cayenne pepper, salt, and a little Madeira wine; bake it half an hour; and then put in the lungs, with the white meat, forcemeat, and eggs, and bake it another half hour. Take the bones, and three quarts of the veal broth, with an onion, a bundle of sweet herbs, and two blades of beaten mace; stew it half an hour, strain it through a sieve, thicken it with flour and butter, add half a pint of Madeira, stew it half an hour, and season it to palate with salt and Cayenne pepper: this is the true turtle soup. Put a knife between the meat and shell of the callipee, and fill it full of forcemeat; season it all over with salt and Cayenne pepper, sweet herbs, a shalot chopped fine, and add a little Madeira; put a paste round the edge, and bake it an hour and a half. Take the entrails and maw, put them in a stew-pan with a little veal broth or stock, a bundle of sweet herbs, and two blades of finely-beaten mace; thicken with a little butter rolled in flour; stew them gently, for half an hour; season with Cayenne pepper and salt, beat

up a leason with the yolks of two eggs and half a pint of cream ; put it in, and keep stirring it one way till it boils up. The turtle, being thus completely dressed, is to be sent to table in the following manner—At the top, the callipee or belly ; in the middle, the soup ; on the two sides of the soup, the fricassee and the fins ; and, at the bottom, callipash, or the delicate green fat. The fins, if put by in the liquor, are esteemed excellent eating when cold. Though this process may appear somewhat tedious and even complicated, it is to be considered that it includes the entire preparation of all the various parts of a large animal ; of one, too, on which, from its superior nature, extraordinary attentions are thought to be not unworthily bestowed. The above is the general method of dressing turtles in the West Indies ; where, certainly, there is the most experience.

Capital English Method of dressing a Turtle.

Though turtles are, in England, almost confined to grand public dinners, and consequently seldom wanted to be dressed in private families, instances are known to have sometimes occurred, where persons, receiving turtles as presents from friends abroad, have been constrained to sell them to tavern-keepers, for whatever trifle they might think proper to give, rather than incur the extravagant charge required by professional cooks, and being uninformed how to dress a turtle themselves. Indeed, there are no vast number, even of professional cooks who will not derive additional knowledge from a perusal of the following instructions for dressing and serving up, in a most capital style, this grand object of culinary art ; called, sometimes, by cooks, though not very classically, the king of fish ! The flesh of this amphibious animal, for we can scarcely venture to denominate it a fish, is very deservedly esteemed ; particularly the belly, or under part, which is of a delicate white colour resembling veal, and called the callipee ; except, indeed, by the genuine amateur of epicurism ; to whom the delicious green fat, or callipash, is still dearer than even the callipee. To dress, in the best manner, a turtle of from sixty to seventy pounds weight, the size in which they are most generally sent as presents to England, these familiar instructions will be found to suffice.—Either hang up the tur-

tle by the hind fins over night, and cut off its head, as directed by the West India method, and which is probably the best; or, put a weight on the back of the animal sufficient to make it extend itself, and immediately cut off the head and fins. In the former case, the animal having bled freely, and being now quite dead, and deprived only of its head, cut the belly shell clean off, sever the fins at the joints, take away the whole of the white meat, and put it into spring water. Draw, cleanse, and wash all the entrails; scald the fins, the head, and the belly shell; and saw the shell all round about two inches deep, scald it, and cut it in pieces: put the shell, with the fins and head, into a pot, covering them with veal broth or stock, and adding shalots, thyme, savory, marjoram, parsley, a small quantity of basil, a quarter of an ounce each of cloves and mace, and a nutmeg; the herbs all chopped or minced, and the spices pounded, very fine. After stewing them till tender, take out the meat, and strain the liquor through a sieve. Cut the fins in two or three pieces; take all the brawn, as this meat is called, from the bones and cut it in pieces about two inches square; and, if there be a real green fat, cut that also in pieces. Melt some butter at the bottom of a stew pan, put in the white meat, and simmer it gently over a slow fire till three parts done: take it out of the liquor, and cut it in pieces about the bigness of a goose's egg. In the mean time, cover the bowels, lungs, heart, &c. with veal stock or broth, adding herbs and spices as before, and stew them till tender. The liver must be boiled always by itself; being often bitter, notwithstanding every precaution, and not tending to improve the colour of the other entrails, which should be kept as white as possible. The entrails being all done, taken up, and cut in pieces, strain off the liquor through a sieve. Melt a pound of butter in a large stew-pan, big enough to hold the meat, gradually stirring in half a pound of flour, till they are smoothly united; then put in the liquor, and keep stirring the whole till thoroughly incorporated. Should it prove at all lumpy, it must be passed through a sieve. In the different sorts of meats are to be introduced a great number of forcemeat balls, as well as egg balls, and even the turtle's eggs, should there be any. To the whole must be added three pints of Madeira wine, a high seasoning of long and Cayenne peppers, with salt, and the juice of a

couple of lemons. The deep shell should be baked, whether filled or not, at the same time; but if not, the meat must be either browned in the oven or with a hot iron. The shell or shells being thus filled, the rest is to be served up in tureens. In filling up the shells and tureens, a little fat should always be placed at the bottom, the lean in the centre, and egg and forcemeat balls with part of the entrails on the top. Where, from the vast quantity of green fat, or for any other reason, a grand callipash is required to be separately served up, the large shell should have an ornamented raised crust covering, pasted round the sides as well as on the top, glazed with egg, and baked; in which it should be placed with the soup, egg balls, &c. like the meat in the tureens. A callipee, too, may be separately served up in a similar grand style, by first scalding a few pounds of the under part, then taking out the shoulder, and well stuffing the cavity with its own highly seasoned forcemeat; stewing it in good gravy or stock, with a pint of Madeira, the juice of a lemon, some sweet herbs, shalots, a clove of garlic, some spices, Cayenne pepper, and salt. When nearly done put the meat into another stew-pan, with some of the boiled entrails and egg balls; adding a little thickening of flour and butter to the liquor, boil it up a little, strain it in, and stew the whole till the meat is tender, and the liquor nearly reduced to a jelly. It may then be served up either in another shell, or a deep dish, ornamentally pasted round, covered and baked, exactly in the same manner as the callipash. Indeed, some of the ablest cooks prefer a dish to the shell, for both callipash and callipee. Custom, however, leads the epicure to expect part of his principal treat in its own shell; though, certainly, it is often badly baked.

Plain and easy method of dressing a Turtle.

Though the foregoing instructions contain the most grand and fashionable style of dressing and serving a turtle, the following old receipt, from a valuable manuscript collection, formerly belonging to the Countess Dowager of Shaftesbury, may serve to assist those who would wish to dress it well without any unnecessary parade, trouble, or expence—Put a weight of any sort on the back of the turtle, just enough to make it extend itself, and immediately cut off the head and fins.

When it has bled freely, and is quite dead, scale it till the outside skin is all come off; and then, cutting the turtle open all round where the upper and lower shells join, reserve the deep part, which is the uppermost, for baking the rest of the turtle as soon as it is properly prepared. In order to do this, first make a very savoury forcemeat, with scraped veal, anchovies, long or white pepper, mace, nutmeg, salt, small onions, parsley, sweet marjoram, yolks of eggs, and grated lemon peel. These respective ingredients are to be proportioned to the taste of the party, and the whole quantity must be regulated by the size of the turtle. Part of the liver, lights or lungs, and bowels, of the turtle, when properly cleansed and scalded, are to be nicely minced and incorporated among the above articles, in making the forcemeat with as much good mountain wine as will render it palatable and help the gravy. Then stuff the fish that cleaves to the deep shell with some of the forcemeat, and make the rest of it into long and round savoury balls, taking care that they are far more highly seasoned than forcemeat in general. Make a paste of flour and water, and put it over the shell, as well as to the hollow part which the throat of the animal occupied, to keep in the gravy while it is stewing in the oven; as it must do, for two hours or more, according to the size of the turtle. Before sending it to be baked, a little clear veal broth must be put in, the better to draw the gravy out of the turtle. All this being done, cut the soft part of the turtle's shell, with the flesh which belongs to it, into handsome pieces, and stew them over a clear charcoal fire, with some of the fins, liver, and bowels; and season them high, as before directed. When they are stewed quite tender, and the other part of the turtle is returned from the oven, mix them all together into the deep shell; and, garnishing the dish with the fins, hard yolks of eggs, forcemeat balls, and small patties made with some of the forcemeat, send it to table. If the liquor be not quite rich enough on coming from the oven, add sufficient Indian soy to suit the palate, just before serving it up. This receipt, with the best West Indian and English methods, will together enable any person, who possesses a tolerable skill in cookery, to dress a turtle of any magnitude, either in the plainest or most capital style.

and has been sold by the two victuallers in the street

PORK.

Preliminary Observations.

HOGS are kept to a larger size than porkers, and are also differently cut up. The chine or back-bone is cut down on each side, the whole length, and is a prime part either boiled or roasted.

The sides of the hog are made into bacon, and the inside is cut out with very little meat to the bone. On each side there is a large spare-rib; which is usually divided into two, one sweet-bone and a blade-bone. The bacon is the whole outside, and contains a fore-leg and a ham, or the hind-leg; but if left with the bacon, it is called a gammon. There are also griskins. Hog's lard is the inner fat of the bacon-hog. Pickled pork is made of the flesh of the hog, as well as bacon.

Porkers are not so old as hogs; their flesh is whiter and less rich, but it is not so tender. It is divided into four quarters. The fore-quarter has the spring or fore-leg, the fore-loin or neck, the spare-rib and griskin. The hind has the leg and the loin. Pigs' feet make various good dishes, and should be cut off before the legs are cured. Observe the same of the ears. The bacon-hog is sometimes scalded to take off the hair, and sometimes singed. The porker is always scalded.

Pork should be kept well wiped, and the parts that are intended for roasting should always be sprinkled with salt, before they are put down. The difference that this makes in the flavour is surprising.

N. B. In cooking pork, take particular care it be done enough; other meats underdone are unpleasant, but pork is absolutely *uneatable*.

To roast a Leg of Pork.

Choose a small leg of fine young pork; cut a slit in the knuckle with a sharp knife; and fill the space with sage and onion chopped, and a little pepper and salt. When half-done, score the skin in slices, but do not cut deeper than the outer rind.

Apple-sauce and potatoes should be served to eat with it.

Leg of Pork roasted without the Skin, called Mock Goose.

Parboil it, take off the skin, and then put it down to roast; baste it with butter, and make a savoury powder of finely minced, or dried and powdered sage, ground black pepper, salt, and some bread crumbs, rubbed together through a calender: you may add to this a little very finely minced onion; sprinkle it with this when it is almost roasted; put half a pint of made gravy into the dish, and goose stuffing under the knuckle skin, or garnish the dish with balls of it fried or boiled.

To boil a Leg of Pork.

Salt it eight or ten days: when it is to be dressed, let it lie half an hour in cold water to make it white: weigh it, and allow a quarter of an hour for every pound, and half an hour over, from the time it boils up: skim it as soon as it boils, and frequently after. Allow water enough. Save some of it to make peas soup. Some boil it in a very nice cloth, floured; which gives the pork a very delicate look. It should be small and of a fine grain.

Serve peas-pudding and turnips with it.

To boil a Leg of Pork another way.

When you cook a leg, wash and scrape it as clean as possible; take care it does not boil fast; if it does, the knuckle will break to pieces before the thick part of the meat is warm through: a leg of seven pounds takes nearly three hours very slow simmering. Skim your pot very carefully, and when you take the meat out of the boiler, scrape it clean.

Some cooks, when pork is boiled, score it in diamonds, and take out every other square, and thus present a retainer to the eye to plead for them to the palate; a leg of nice pork, nicely salted, and nicely boiled, is as favourite a cold relish as cold ham, especially if, instead of cutting into the middle when hot, and so letting out its juices, you cut it at the knuckle.

Observe.—If it is not done enough, nothing is more disagreeable; if too much, it not only loses its colour and flavour, but its substances become soft, like a jelly.

Loin and Neck of Pork.

Roast these joints. Cut the skin of the loin across, at distances of half an inch, with a sharp penknife.

To roast a collared Neck of Pork.

Let the meat be boned, then strew the inside pretty well with bread crumbs, chopped sage, a very little beaten allspice, some pepper and salt, all mixed together. Roll it up very close, bind it tight, and roast it gently. An hour and a half, or a little more, according to the thickness, will roast it enough.

A loin of pork with the fat and kidney taken out and boned, and a spring of pork boned, are very nice dressed in the same way.

Shoulders and Breasts of Pork.

Put them into pickle, or salt the shoulder as a leg: when very nice, they may be roasted.

Spring or Forehand of Pork.

Cut out the bone; sprinkle salt, pepper, and dried sage, over the inside; but first warm a little butter to baste it, and then flour it; roll the pork tight, and tie it; then roast by a hanging jack. About two hours will do it.

A Chine of Pork.

If this piece be parted down the back-bone, so as to have but one side, a good fire will roast it in two hours; if not parted, three hours.

N. B. Chines are usually salted and boiled.

Spare-Rib.

There is generally so little meat on a spare-rib, that if you have a large fierce fire, it will be burnt before it is warm through; joint it nicely, and crack the ribs across as you do ribs of lamb.

When you put it down to roast, lay the thick end nearest to the fire; dust on some flour, and baste it with a little butter; dry a dozen sage leaves, and rub them through a hair sieve, and put them into the top of a pepper-box, and about a

quarter of an hour before the meat is done, baste it with butter, and dust in the pulverized sage.

Make it a general rule never to pour gravy over any thing that is roasted; by so doing, the dredging, &c. is washed off, and it eats insipid.

Some people carve a spare-rib by cutting out in slices the thick part at the bottom of the bones: when this meat is cut away, the bones may be easily separated, and are esteemed very sweet picking.

Pork Griskin.

This is usually very hard; the best way to prevent which, is to put it into as much cold water as will cover it, and let it boil up; then instantly take it off, and put it into a Dutch oven; a very few minutes will do it. Remember to rub butter over it, and flour it, before you put it to the fire.

Blade-bone of Pork.

This piece is taken from the bacon-hog; the less meat left on it, in moderation, the better. It is to be broiled; and when just done, peppered and salted. Put to it a piece of butter, and a tea-spoonful of mustard; and serve it covered, quickly. This is a Somersetshire dish.

To dress Pork as Lamb.

For this purpose take a young pig of four or five months old; cut up the fore-quarter for roasting as you do lamb, and truss the shank close. The other parts will make delicate pickled pork; or steaks, pies, &c.

To broil Pork Steaks.

Cut your steaks off the neck or loin, about half an inch thick. When your gridiron is hot, rub it with fresh suet, lay on your steaks, and keep turning them as quick as possible: if you do not take great care, the fat that drops from them into the fire will smoke and spoil them; but this may be in a great measure prevented, by placing your gridiron on a slant. When they are enough, put a little good gravy to them; and in order to give them an agreeable flavour, strew over a little sage shred very fine. The only sauce is mustard.

To pickle Pork.

Mix, and pound fine, four ounces of saltpetre, a pound of coarse sugar, an ounce of sal-prunel, and a little common salt; sprinkle the pork with salt, and drain it twenty-four hours: then rub with the above; pack the pieces tight in a small deep tub, filling up the spaces with common salt. Place large pebbles on the pork, to prevent it from swimming in the pickle which the salt will produce. If kept from air, it will continue very fine for two years.

To make Sausages.

Chop fat and lean pork together; season it with sage, pepper, and salt, and you may add two or three berries of allspice: half fill hog's guts that have been soaked and made extremely clean; or the meat may be kept in a very small pan closely covered; and so rolled and dusted with a very little flour before it is fried. They must be pricked with a fork before they are dressed, or they will burst.

Serve on stewed red cabbage; or mash potatoes put in a form, brown with salamander, and garnish with the above.

To make Sausages another way.

These are generally made from the trimmings of the hams and different parts of the pig; the fat and lean should be of an equal quantity; it should be first cut fine with a knife, and all the sinews carefully taken out, then finish chopping with a chopping knife; when very fine, season it with pepper and salt, a little fine spice, and some chopped sage: the sage should be chopped particularly fine: when all are well mixed, put the meat in skins or pots: if in pots it should be pressed down very tight, and a little pepper and salt sprinkled over the top; the pots are the handiest for family use, as it will keep longer; when wanted, roll them up and fry them in clarified butter.

An excellent Sausage to eat cold.

Season fat and lean pork with some salt, saltpetre, black pepper, and allspice, all in fine powder, and rub into the meat; the sixth day cut it small; and mix with it some shred shallot or garlic, as fine as possible. Have ready an ox-gut that has been scoured, salted, and soaked well, and fill it with the

above stuffing; tie up the ends, and hang it to smoke as you would hams, but first wrap it in a fold or two of old muslin. It must be high-dried. Some eat it without boiling, but others like it boiled first. The skin should be tied in different places, so as to make each link about eight or nine inches long.

To fry Sausages.

Cut them in single links, and fry them in fresh butter; then take a slice of bread, and fry it a good brown in the butter you fried the sausages in, and lay it in the bottom of your dish; put the sausages on the toast, in four parts, and lay poached eggs betwixt them; pour a little good melted butter round them, and serve them up.

Bologna Sausages.

Take a pound of beef suet, a pound of pork, a pound of bacon, fat and lean together, and the same quantity of beef and veal. Cut them small, and chop them fine. Take a small handful of sage, pick off the leaves, and chop them fine with a few sweet herbs. Season pretty high with pepper and salt. Take a large gut well cleaned, and fill it. Set on a saucepan of water, and when it boils, put it in, having first pricked the gut to prevent its bursting. Boil it gently an hour, and then lay it on clean straw to dry.

Oxford Sausages.

Chop a pound and a half of pork, and the same of veal, cleared of skin and sinews; add three quarters of a pound of beef-suet; mince and mix them; steep the crumbs of a penny loaf in water, and mix it with the meat, with also a little dried sage, pepper, and salt.

Savalloys.

Take three pounds of young pork, free from bone and skin; salt it with one ounce of saltpetre, and a pound of common salt, for two days; chop it fine, put in three tea-spoonfuls of pepper, a dozen sage leaves chopped fine, and a pound of grated bread; mix it well, fill the guts, and bake them half an hour in a slack oven: they are good either hot or cold.

To scald a Sucking Pig.

The moment the pig is killed, put it into cold water for a few minutes; then rub it over with a little resin beaten extremely small, and put it into a pail of scalding water half a minute; take it out, lay it on a table, and pull off the hair as quickly as possible; if any part does not come off, put it in again. When quite clean, wash it well with warm water, and then in two or three cold waters, that no flavour of the resin may remain. Take off all the feet at the first joint; make a slit down the belly, and take out the entrails: put the liver, heart, and lights, to the feet. Wash the pig well in cold water, dry it thoroughly, and fold it in a wet cloth to keep it from the air.

To roast a Sucking Pig.

If you can get it when just killed, this is of great advantage. Let it be scalded, which the dealers usually do; then put some sage, crumbs of bread, salt, and pepper into the belly, and sew it up. Observe to skewer the legs back, or the under part will not crisp.

Lay it to a brisk fire till thoroughly dry; then have ready some butter in a dry cloth, and rub the pig with it in every part. Dredge as much flour over it as will possibly lie, and do not touch it again till ready to serve; then scrape off the flour very carefully with a blunt knife, rub it well with the buttered cloth, and take off the head while at the fire; also take out the brains, and mix them with the gravy that comes from the pig. Then take it up; and without withdrawing the spit, cut it down the back and belly, lay it into the dish, and chop the sage and bread quickly as fine as you can, and mix them with a large quantity of fine melted butter that has very little flour. Put the sauce into the dish after the pig has been split down the back, and garnished with the ears and the two jaws; take off the upper part of the head down to the snout.

In Devonshire it is served whole, if very small; the head only being cut off to garnish as above.

Curious method of roasting a Pig.

The pig is not to be scalded; but, being drawn and washed, must be spitted with the hair on, and put to the fire, yet not so

as to scorch. When it is about a quarter roasted, and the skin appears blistered from the flesh, the hair and skin is to be pulled clean away with the hand, leaving all the fat and flesh perfectly bare. Then, with a knife, the flesh is to be scotched or scored down to the bone, and exceedingly well basted with fresh butter and cream very moderately warm, and dredged plentifully with fine bread crumbs, currants, sugar, and salt, mixed up together. Thus basting on dredging, and dredging on basting, must be constantly applied, in turns, till the entire flesh is covered a full inch deep; when, the meat being fully roasted, the pig is to be served up whole, with the usual sauce for a pig roasted in the common way. In a very old manuscript collection, this is stated to be a peculiarly delicious as well as curious dish.

To bake a Sucking Pig.

Lay your pig into a dish well buttered, flour it all over, rub some batter on the pig, and send it to the oven. When you think it is enough, take it out, rub it over with a buttered cloth, and put it into the oven again till it is dry: then take it out, lay it in a dish, and cut it up. Skim off the fat from the dish it was baked in, and some good gravy will remain at the bottom. Put this to a little veal gravy, with a piece of batter rolled in flour, and boil it up with the brains; then pour it into a dish, and mix it well with the sage that comes out of the belly of the pig. Serve it up hot to table with apple-sauce and mustard.

To collar a Sucking Pig.

Bone your pig, and then rub it all over with pepper and salt beaten fine, a few sage leaves, and sweet herbs chopped small. Roll it up tight, and bind it with a fillet. Fill your boiler with soft water, put in a bunch of sweet herbs, a few pepper-corns, a blade or two of mace, eight or ten cloves, a handful of salt, and a pint of vinegar. When it boils, put in your pig, and let it boil till it is tender. Then take it up, and when it is almost cold, bind it over again, put it into an earthen pot, and pour the liquor your pig was boiled in upon it. Be careful to cover it close down after you cut any for use.

Pettitoes, or Young Pig's Feet.

Let the feet boil till they are pretty tender; but take up the heart, liver, and lights, when they have boiled ten minutes, and shred them rather small. Take out the feet, and split them; thicken your gravy with flour and butter, and put in your mincemeat, a little mace, a slice of lemon, a little salt, and give it a gentle boil. Lay sippets round the dish, and pour in your mincemeat, and in the centre the pettitoes.

To dress Pettitoes another way.

Having scalded two or three sets of feet, and the plucks, take them up, and put them into a stew-pan, with half a pint of water, two eschalots, a little parsley and sage, all shred fine; season with a blade of mace, a little grated nutmeg, white pepper, and salt: when they are nearly done, and the liquor consumed, mince the pluck, and add to it the feet with a white coulis, two tea-spoonfuls of lemon pickle, a table-spoonful of white wine, and season with cayenne and salt: stew the whole till tender, and serve with sippets round them.

To make excellent Meat of a Hog's Head.

Split the head, take out the brains, and cut off the ears; then sprinkle it with common salt for a day, and drain it: salt it well with common salt and saltpetre three days, then lay the salt and head into a small quantity of water for two days. Wash it, and boil it till all the bones will come out; remove them, and chop the head as quick as possible; but first skin the tongue, and take the skin carefully off the head, to put under and over. Season with pepper, salt, and a little mace or all-spice berries. Put the skin into a small pan, press the cut head in, and put the other skin over; press it down. When cold, it will turn out, and make a kind of brawn. If too fat, you may put a few bits of lean pork to be prepared the same way. Add salt and vinegar, and boil these with some of the liquor for a pickle to keep it in.

To roast Porker's Head.

Choose a fine young head, clean it well, and put bread and sage as for a pig; sew it up tight, and on a string or hanging jack roast it as a pig, and serve with the same sauce.

To prepare Pig's Check for boiling.

Cut off the snout, and clean the head; divide it, and take out the eyes and brains; sprinkle the head with salt, and let it drain twenty-four hours. Salt it with common salt and saltpetre: let it lie eight or ten days if to be dressed without stewing with peas, but less if to be dressed with peas; and it must be washed first, and then simmered till it is tender.

To collar Pig's Head.

Scour the head and ears nicely: take off the hair and snout, and take out the eyes and the brain; lay it into water one night; then drain, salt it extremely well with common salt and saltpetre, and let it lie five days. Boil it enough to take out the bones; then lay it on a dresser, turning the thick end of one side of the head towards the thin end of the other, to make the roll of equal size; sprinkle it well with salt and white pepper, and roll it with the ears; and if you approve, put the pig's feet round the outside when boned, or the thin parts of two cow-heels. Put it into a cloth, bind with a broad tape, and boil it till quite tender; then put a good weight upon it, and do not take off the covering till cold. If you choose it to be more like brawn, salt it longer, and let the proportion of saltpetre be greater, and put in also some pieces of lean pork, and then cover it with cow-heel to look like the horn.

This may be kept either in or out of pickle, of salt and water boiled, with vinegar; and is a very convenient thing to have in the house. If likely to spoil, slice and fry it either with or without batter.

To dry Hog's Check.

Cut out the snout, remove the brains, and split the head, taking off the upper bone, to make the chawl a good shape: rub it well with salt; next day take away the brine, and salt it again the following day; cover the head with half an ounce of saltpetre, two ounces of bay salt, a little of common salt, and four ounces of coarse sugar. Let the head be often turned; after ten days, smoke it for a week like bacon.

To force Hog's Ears.

Parboil two pair of ears, or take some that have been soured: make a forcemeat of an anchovy, some sage, parsley,

quarter of a pound of suet chopped, bread crumbs, pepper, and only a little salt. Mix all these with the yolks of two eggs; raise the skin of the upper side of the ears, and stuff them with the above. Fry the ears in fresh butter, of a fine colour; then pour away the fat, and drain them: make ready half a pint of rich gravy, with a glass of fine sherry, three teaspoonfuls of made mustard, a little bit of flour and butter, a small onion whole, and a little pepper or cayenne. Put this with the ears into a stew-pan, and cover it close; stew it gently for half an hour, shaking the pan often. When done enough, take out the onion, place the ears carefully in a dish, and pour the sauce over them. If a larger dish is wanted, the meat from two feet may be added to the above.

To dress Pig's Feet and Ears.

Clean and scald the feet and ears, divide the feet down the middle, tie them together, put them into a sauce-pan with water enough to cover them well; when they boil, skim them clean, add some pepper, mace, allspice, salt, two or three onions, and a little thyme. Stew them till tender, and set them by. The next day clear them from fat, and shake the feet (untying them first) a little over the fire, with a little of the liquor they were boiled in, some chopped parsley and shalots, and a little lemon juice. Then rub the feet over with yolk of egg and bread crumbs, and brown them with a salamander. Slice the ears into long narrow slips, stew them a few minutes in some good gravy, and serve them up with the feet upon them.

To dress Pig's Feet and Ears another way.

Clean the feet and ears carefully, and soak them some hours, and boil them tender; then take them out; boil some vinegar and a little salt with some of the water, and when cold put it over them. When they are to be dressed, dry them, cut the feet in two, and slice the ears; fry, and serve with butter, mustard, and vinegar. They may be either done in batter, or only floured.

Pig's Feet and Ears fricasseed.

Put no vinegar into the pickle, if to be dressed with cream. Cut the feet and ears into neat bits, and boil them in a little

milk; then pour that from them, and simmer in a little veal broth, with a bit of onion, mace, and lemon peel. Before you serve, add a little cream, flour, butter, and salt.

Jelly of Pig's Feet and Ears.

Clean and prepare as in the last article, then boil them in a very small quantity of water till every bone can be taken out; throw in half a handful of chopped sage, the same of parsley, and a seasoning of pepper, salt, and mace in fine powder; simmer till the herbs are scalded, then pour the whole into a melon form.

Pig's Harslet.

Wash and dry some liver, sweetbreads, and fat and lean bits of pork, beating the latter with a rolling-pin to make it tender: season with pepper, salt, sage, and a little onion shred fine; when mixed, put all into a caul, and fasten it up tight with a needle and thread. Roast it on a hanging jack, or by a string.

Serve with a sauce of port wine and water, and mustard, just boiled up, and put into a dish.

Mock Brawn.

Take the belly-piece of a fine young porker, rub it well with saltpetre, let it remain thus two or three days, wash it clean, and boil it till nearly enough; then take three neats' feet, boil them tender, take out all the bones, and roll the feet and belly-piece together as closely as possible. Bind the whole very tight with a strong cloth and coarse tape; in which let it boil till quite tender, and then hang it up without removing the string or cloth. It is afterward to be kept in a sousing pickle, made as directed in the next article. Some persons, in making mock brawn, use a pig's head, which they season and boil with the belly-piece; then, cutting the meat from the bones, introduce it blended with the pieces of neats' feet: but this method, however ingenious, requires much more trouble in pressing and keeping the brawn together; and has, after all, little or no advantage in taste, when the former is properly managed.

Souse for Brawn, Pigs' Heads, Feet, &c.

Boil a quart of oatmeal, a quarter of a peck of bran, a sprig or two of rosemary, a sprig of bay, and half a pound of salt, in two gallons and a half of water, for about half an hour; then strain the liquor through a sieve; add a little vinegar; and, when cold, it is fit for immediate use. Should this souasing liquor be required for brawn, &c. which is wished to be kept good all the year, by putting into it a pint of spirits of wine or good brandy, for every six quarts of the liquor, it will admirably answer the purpose, without imparting to the brawn any brandy taste. This is a valuable secret for preserving all sorts of souases and pickling liquors, though much too dear for common use. At sea, and where spirits are cheap, this secret is well worth knowing.

Black, or Hog's Puddings.

Though hog's puddings are generally so ill manufactured for sale in London, as to form a food by no means very inviting, they are excellent eating when properly made. We often meet with them at the houses of farmers and country gentlemen in different parts of the united kingdom. They are, as may be supposed of so general an article, made in a great variety of ways; from which, however, we shall select only such as we consider to be the best, commencing with what is the most common, yet probably not the worst. Boil a quantity of what are called grits, or grots, in sufficient water for about half an hour, and put them into a tub or pan; on killing the hog, save two quarts of the blood, which must be continually stirred till it becomes quite cold; then mix and stir well together the blood and grits, and season them with a table-spoonful of salt, some pounded allspice, a good quantity of pennyroyal, a little thyme, winter savory, and sweet marjoram, all finely shred. The skins, or guts, having been in the mean time properly cleansed, salted, and soaked, some of the leaf or flair of the hog is next day to be cut into very small dice, and plentifully mixed with the other ingredients, at proper distances, as the whole are filled in. Tie them in links when only three parts full, and put them in boiling water; pricking them as they swell, to prevent their bursting. Boil them gently for about an hour, and then put them on straw, or clean cloths, to drain

and dry; after which they may be hung up for use, and will keep good a considerable time.

Some, who are desirous of producing them in a superior style, make them as follows:—They soak all the preceding night, before killing the hog, about a quart of grits, in as much boiling hot milk; putting in a tolerable quantity of pennyroyal, with some savory, thyme, pepper, mace, nutmeg, and a few cloves, finely powdered. These being mixed with a quart of the blood which has been stirred well with salt till quite cold, are filled into the skins with some of the diced fat, and boiled in the same manner as already directed. These methods are occasionally diversified, by adding crumbs of bread soaked in milk or water, a small quantity of finely shred leeks, beef suet, beaten eggs, &c. according to peculiar fancy, local partialities, or immediate convenience. Before using black puddings, whether broiled or dressed in a Dutch oven, they should be scalded for a few minutes, and afterwards wiped dry.

French Hog's Puddings.

In France, where hog's puddings are in far higher estimation than with us, they are usually made in the following simple manner: Boil a few onions, cut small, in a little water, with some of the fat or flair; when the water has entirely boiled away, cut some fresh flair into small dice, and put it in the stew-pan to the onions, with the blood of the hog, and a fourth part as much cream, seasoned with salt and spices to palate. Stir the whole well together, and fill the skins with them, by means of a shallow funnel, the tube of which is adapted to the size of the gut, which is first cut into the proposed length of the puddings; for, in France, they are not made up in links, being actually sold by measure. The ends being properly tied, with due care, not to endanger their bursting by being over-filled, they are put into hot water; and, having boiled for a quarter of an hour, one of them is taken up with a skimmer, and pricked with a pin; when, if blood does not come out, but the fat only, it is a satisfactory proof that they are enough done. They must then be set to cool; and, before they are served up, they must be broiled on a gridiron.

White Hog's Puddings.

When the skins have been soaked and cleaned as before directed, rinse and soak them all night in rose-water, and put into them the following filling: mix half a pound of blanched almonds cut into seven or eight bits, with a pound of grated bread, two pounds of marrow or suet, a pound of currants, some beaten cinnamon, cloves, mace, and nutmeg, a quart of cream, the yolks of six and whites of two eggs, a little orange-flower water, a little fine Lisbon sugar, and some lemon peel and citron sliced, and half fill the skins. To know whether sweet enough, warm a little in a panikin. In boiling, much care must be taken to prevent the puddings from bursting. Prick them with a small fork as they rise, and boil them in milk and water. Lay them in a table-cloth till cold.

Hog's Puddings, with Currants.

Four pounds of beef suet shred fine, three pounds of grated bread, and two pounds of currants picked and washed; cloves, mace, and cinnamon, of each a quarter of an ounce finely beaten; salt, a pound and a half of sugar, a pint of wine, a quart of cream, a little rose-water, and twenty eggs well beaten, with half the whites. Mix all together, fill clean guts half full, boil them a little, and prick them as they boil. Take them up on clean cloths, and then lay them on a dish.

Hog's Puddings, with Almonds.

Chop one pound of beef marrow, and half a pound of sweet almonds blanched; beat them fine with a little orange flower, or rose-water, half a pound of grated bread, half a pound of currants, washed and picked, a quarter of a pound of fine sugar, a quarter of an ounce of each of mace, nutmeg, and cinnamon, and half a pint of wine. Mix all together with half a pint of cream, and the yolks of four eggs: fill the guts half full, tie them up, and boil them a quarter of an hour.

Hog's Lard.

This useful article should be carefully melted in a jar put into a kettle of water and boiled: run it into bladders that have been extremely well cleaned. The smaller they are the better

the lard keeps; as, after the air reaches it, it becomes rank. Put in a sprig of rosemary when melting.

This being a most useful article for frying fish, it should be prepared with care. Mixed with butter, it makes fine crust.

To cure Hams.

Hang them a day or two; then sprinkle them with a little salt, and drain them another day; pound an ounce and a half of saltpetre, the same quantity of bay-salt, half an ounce of sal-prunel, and a pound of the coarsest sugar. Mix these well; and rub them into each ham every day for four days, and turn it. If a small one, turn it every day for three weeks; if a large one, a week longer; but do not rub after four days. Before you dry it, drain and cover with bran. Smoke it ten days.

To cure Hams other ways.

Choose the leg of a hog that is fat and well-fed; hang it as above; if large, put to it a pound of bay-salt, four ounces of saltpetre, a pound of the coarsest sugar, and a handful of common salt, all in fine powder, and rub it thoroughly. Lay the rind downwards, and cover the fleshy parts with the salts. Baste it as often as you can with the pickle; the more the better. Keep it four weeks, turning it every day. Drain it, and throw bran over it; then hang it in a chimney where wood is burnt, and turn it some times for ten days.

Or: hang the ham, and sprinkle it with salt as above; then rub it every day with the following, in fine powder: half a pound of common salt, the same quantity of bay-salt, two ounces of saltpetre, and two ounces of black pepper, mixed with a pound and a half of treacle. Turn it twice a day in the pickle, for three weeks. Lay it into a pail of water for one night, wipe it quite dry, and smoke it two or three weeks.

Another way, that gives the Ham a high flavour.

When the weather will permit, hang the ham three days; mix an ounce of saltpetre with a quarter of a pound of bay-salt, the same quantity of common salt, and also of coarse sugar, and a quart of strong beer; boil them together, and pour them immediately upon the ham; turn it twice a day in the pickle for three

weeks. An ounce of black pepper, and the same quantity of allspice, in fine powder, added to the above, will give still more flavour. Cover it with brán when wiped; and smoke it from three to four weeks, as you approve: the latter will make it harder, and give it more of the flavour of Westphalia. Sew hams in hessings (that is, coarse wrappers,) if to be smoked where there is a strong fire.

A method of giving the Ham a still higher flavour.

Sprinkle the ham with salt, after it has hung two or three days; let it drain; make a pickle of a quart of strong beer, half a pound of treacle, an ounce of coriander-seeds, two ounces of juniper-berries, an ounce of pepper, the same quantity of allspice, an ounce of saltpetre, half an ounce of sal-prunel, a handful of common salt, and a head of shalot, all pounded or cut fine. Boil these all together a few minutes, and pour them over the ham: this quantity is for one of ten pounds. Rub and turn it every day for a fortnight; then sew it up in a thin linen bag, and smoke it three weeks. Take care to drain it from the pickle, and rub it in brán, before drying.

Buckinghamshire method of killing and curing a Bacon Hog.

In Buckinghamshire, where the flesh of the hog affords almost the only animal food of that numerous class of people who are employed in agricultural affairs, it is well they have in general such excellent bacon. The time of killing the annual hog, which the smallest village families, above actual indigence, contrive to fatten for bacon, is soon after Michaelmas. Men, called hog butchers, undertake this business, which they perform by cutting, with a large knife, the throat of the animal; when the blood is caught, and stirred with salt, for black puddings. Some straw being then spread on the ground, by way of bed, the hog, when quite dead, is there stretched at full length, and completely covered over with a quantity of fresh straw. This is kindled into a blaze, and when sufficient straw has been consumed to sweat, or rather singe, as it is there called, the upper side of the hog, that is completely to burn the hair or bristles, the butcher scrapes off all the burnt parts with his knife, wipes the browned skin quite clean with

straw, and turns the hog on the other side. Then, heaping over more straw, that side also is singed and scraped in the same manner. After this, the hog is hung up, and the entrails and internal parts are all taken out; and, as every part of this useful creature is eatable, the bowels or chitterlings are carefully cleansed, and the small ones knotted up, like a sort of thong, for boiling. The carcase being thus cleared and cold, and the hocks severed, the hog is placed on the chopping stool, with its back upward; and, in this state, the head is first taken off, and a chine cut out the full length of the back. The hams are next separated; after them, the spare-ribs and griskins; and, lastly, the blade bones from the two flitches or sides, with as much lean meat as can be fairly taken away. This may be denominated the complete cutting up and disposal of a bacon hog. The various internal parts, with the spare-ribs, and other lean meat in general, as well as the black puddings, are in part consumed by the owner's family; and the rest, being usually much the largest part, is sold to different neighbours. The chines, head, tongue, and hocks, are well salted; all the other parts of what is termed the hog meat are eaten fresh, being merely sprinkled with salt on hanging them up for immediate use. The grand article, that of the bacon, one or both flitches of which are generally kept by the family, now occupies their chief attention. The hams, too, are sometimes kept and cured, but they are oftener disposed of green by small or humble families. When kept, however, they are, with the bacon, thus cured:—Having finely powdered about half a pound of saltpetre, rub well over both hams with equal quantities of half the saltpetre, laying each on a dish, with the rinds or back of the ham downward; and, over the two flitches, rub an equal division of the remaining quarter of a pound of saltpetre, paying particular attention to the parts where the hocks are cut off, and leave them on the salting form. Next morning, heat first three or four pounds of salt, with about a pound of moist sugar, in a frying-pan; and, when quite hot, rub it equally over both hams, and put them, with their rind side downward, in the salting-pan or tub, without any other brine; as they will of themselves make a sufficient quantity, especially if two pounds of salt be used for each ham. Then, for the two flitches, heat six or seven pounds of salt,

with a pound of sugar, in like manner as for the hams, and rub them also equally all over, while the mixed salt and sugar is as hot as it can possibly be borne by the hand. This being thoroughly done, place one of the flitches over the other, and set a pan to catch the brine as it runs. Both the hams and bacon should remain at least a month in the salt, and be rubbed over with the brine, and turned once or oftener every week; the under flitch of the bacon being, each time, placed at the top. As Buckinghamshire is, in general, a woody country, and the chimney places are extremely wide, both the bacon and hams, when enough salted, can conveniently be hung, by strings tightly tied round the hocks, sufficiently near a constant wood fire to be well, though gradually dried, without being what may be denominated poisoned with smoke. To this circumstance, and the solid feed of the animals, commonly fattened with peas, as well as often bred in habits of obtaining, in the woods and on the commons, beech mast, acorns, &c. may be ascribed much of the distinguished sweetness and solidity of Buckinghamshire bacon; little of which, however, finds its way to the London market, being gladly consumed at home. Even where the chimney corners are not wide enough, the bacon rack alone, which is seen depending from the ceiling of every kitchen, will often suffice to dry a flitch or two of bacon; particularly as they do not want it tainted by smoke, but only dried by the salutary heat of their pleasant wood fires.

To cure Ham the Yorkshire Way.

Beat them well; mix together half a peck of salt, three ounces of saltpetre, half an ounce of salprunella, and five pounds of coarse salt. Rub well with this; put them into a large pan or pickling-tub, and lay what remains on the top. Let them lie three days, and then hang them up. Put as much water to it as will cover the hams, adding salt till it will bear an egg, then boil and strain it. The next morning put in the hams, and press them down so that they may be covered. When they have lain a fortnight, rub them well with bran, and dry them. Three middle-sized hams may be done with these ingredients, so that if you do only one, you must proportion the quantity of each article.

New England Ham.

Cure two hams in the following manner: beat two ounces of salprunella fine, rub it well in, and let them lie twenty-four hours. Take half a pound of bay salt, a quarter of a pound of common salt, an ounce of saltpetre, beaten fine, and half a pound of coarse sugar. Rub all these well in, and let them lie two or three days. Then take common salt, and make a strong brine, with two gallons of water, and half a pound of brown sugar. Boil it well, when cold skim it, put in the hams, and turn them every two or three days, for three weeks. Hang them up in a chimney, and smoke them well a day or two with horse litter. Afterwards let them hang for a week on the side of the kitchen chimney, and then take them down. Keep them dry, in a large box, covered with bran. They will keep good in this state for a year, though they may be used in a month.

Genuine Westphalia Hams.

Whatever may be said, through weakness or prejudice, it cannot, with truth, be denied, that the Westphalia hams, made from the wild boar, have a richness and flavour which cannot be completely imparted to the flesh of the finest and fattest hogs. Many of these, however, are certainly imported and sold as if they were genuine; and, though excellent, from being cured in the same way, are no better than, and sometimes not nearly so good as, our best English hams might easily be, if managed in a similar way. The following, we are assured, is the true mode of curing the Westphalian hams, whether made with the wild boar or a fine common hog:—Having covered the ham with dry salt for a day and night, take a quarter of a peck each of bay and the finest common salt, a pound each of saltpetre and moist sugar, a quarter of a pound each of sal prunella and pounded juniper-berries, and an ounce of socho tied up in a rag. Boil all these ingredients well together, and, when the liquor is cold, put it into the ham, wiped clean from the salt and blood, and let it remain well covered by the brine, for nearly a month, turning it at least twice a week during that time. Then, wiping it with dry cloths, mix together some pounded pepper, salt and bran; rub them first into the cavities, and then all over the ham, and hang it on the side of a chimney where wood only is burnt.

The time of fumatation, or drying by smoke, is commonly from three to six months, according to the size of the meat, and the quantity of smoke by which it is affected.

To boil Hams.

If long hung, put the ham into water a night; and let it lie either in a hole dug in the earth, or on damp stones sprinkled with water, two or three days, to mellow; covering it with a heavy tub, to keep vermin from it. Wash well, and put it into a boiler with plenty of water; let it simmer four, five, or six hours, according to the size. When done enough, if before the time of serving, cover it with a clean cloth doubled, and keep the dish hot over boiling water. Take off the skin, and strew raspings over the ham. Garnish with carrot. Preserve the skin as whole as possible, to keep over the ham when cold, which will prevent its drying.

To roast a Ham.

Take off the skin, and lay your ham in lukewarm water for two or three hours. Then put it into a pan, pour upon it a bottle of white wine, and let it steep for ten or twelve minutes. When spitted, put sheets of paper over the fat side, pour the wine in which it was soaked into the dripping-pan, and baste it all the time it is roasting. When roasted enough, pull off the paper, and dredge it well with crumbled bread and parsley shred fine. Make the fire brisk, and brown it. If you serve it hot, garnish it with raspings of bread; but if cold, serve it with parsley.

To pot Hams.

Cut the prime of a Westphalia ham, (or any that you may have in the larder from a late dinner) nearly as much fat as lean; pound it in the mortar until very fine, put a little fine spice to it, and season it with Cayenne pepper; pound a little more by way of mixing the seasoning and spice, then put it into pots proper for the purpose: clarify a sufficient quantity of butter, pour it over the ham, and put the pot into a slow oven, let it soak for half an hour; then take it out, and when settled, fill the pots up with clarified butter, and send it up in the pots, except at particular times, then turn it out, and garnish it with chopped aspick, &c.

A Pickle for Hams, Tongues, or Beef; that will keep for years, if boiled and skimmed occasionally.

To two gallons of spring-water put two pounds of coarse sugar, two pounds of bay-salt, and two pounds and a half of common salt, and half a pound of saltpetre, in a deep earthen glazed pan that will hold four gallons, and with a cover that will fit close. Keep the beef or hams as long as they will bear, before you put them into the pickle; and sprinkle them with coarse sugar in a pan, from which they must drain. Rub the hams, &c. well with the pickle, and pack them in close; putting as much as the pan will hold, so that the pickle may cover them. The pickle is not to be boiled at first. A small ham may lie fourteen days, a large one three weeks, a tongue twelve days, and beef in proportion to its size. They will eat well out of the pickle without drying. When they are to be dried, let each piece be drained over the pan; and when it will drop no longer, take a clean sponge and dry it thoroughly. Six or eight hours will smoke them, and there should be only a little saw-dust and wet straw burnt to do this; but if put into a baker's chimney, sew them in a coarse cloth, and hang them a week.

A Pickle for the Preservation of Pork, Tongues, &c.

To four gallons of water put a pound of Muscavedo sugar, four ounces of saltpetre, six pounds of bay or common salt. Put the whole into a pot, or kettle, and let it boil, taking care to remove the scum as it rises. Take the vessel from the fire when no more scum rises, and let the liquor stand till it become cold; then put the meat intended to be preserved, into the vessel appropriated for keeping it, and pour upon it the preserving liquor, covering the meat, in which condition it must be kept. Meat preserved in this manner has been taken out of the pickle after lying in it for the space of ten weeks, and been found as good as if it had not been salted above three days, and at the same time as tender as could be desired. The pickle after the second boiling will keep good for twelve months.—This is an excellent pickle for curing hams, tongues, and beef intended for drying. Observe, when the meat is taken out of the pickle for drying, to wipe it clean and dry, and then to put it into paper bags, to be hung up in a dry place.

Excellent Bacon.

Divide the hog, and take the chine out; it is common to remove the spare-ribs, but the bacon will be preserved better from being rusty if they are left in. Salt the bacon six days, then drain it from the first pickle: mix as much salt as you judge proper with eight ounces of bay-salt, three ounces of saltpetre, and a pound of coarse sugar, to each hog, but first cut off the hams. Rub the salts well in, and turn it every day for a month. Drain and smoke it a few days; or dry without, by hanging in the kitchen, not near the fire.

Somersetshire Bacon.

This greatly esteemed bacon is cured in the following manner, during either of the last three months in the year. — On killing a hog, the sides or flitches are first placed in large wooden troughs, and sprinkled all over with bay-salt. Being left in this state, to drain away the blood and superfluous juices, for twenty-four hours, they are next taken out, and wiped very dry. Some fresh bay-salt is now well heated in a large frying-pan; and, the troughs having in the mean time been well cleansed from the first drainings, and the flitches replaced, the hot bay-salt is rubbed over the meat, till it has absorbed a sufficient quantity. During four successive days, this friction is every morning repeated; the sides being turned only twice, or every other day. If the flitches are large, as is generally the case, they should be kept three weeks in brine; being turned ten times during that period, and afterwards thoroughly dried in the usual manner without smoke. Unless the bacon be managed strictly according to these directions, it will never possess a flavour equal to Somersetshire bacon properly cured, nor even continue long in a sweet state.

The manner of curing Wiltshire Bacon.

Sprinkle each flitch with salt, and let the blood drain off for twenty-four hours; then mix a pound and a half of coarse sugar, the same quantity of bay-salt, not quite so much as half a pound of saltpetre, and a pound of common salt; and rub this well on the bacon, turning it every day for a month: then hang it to dry, and afterwards smoke it ten days. This quantity of salts is sufficient for the whole hog.

The manner of curing Westphalia Bacon.

Having chosen a fine side of pork, make the following pickle: take a gallon of pump-water, a quarter of a peck of bay-salt, the same quantity of white salt, a pound of petre salt, a quarter of a pound of saltpetre, a pound of coarse sugar, and an ounce of socho tied up in a rag. Boil all these well together, and let it stand till cold. Then put in the pork, let it lie in this pickle for a fortnight, take it out, and dry it over sawdust smoke. This pickle will answer very well for tongues; but in that case, the tongues must first lie six or eight hours in pump-water, to take out the sliminess; and when they have lain a proper time in the pickle, dry them as pork.

To boil Bacon.

The boiling of bacon is a very simple subject to comment upon, but our main object is to teach common cooks the art of dressing common food, in the best manner: bacon is sometimes as salt as salt can make it; therefore, before it is boiled, it must be soaked in warm water for an hour or two, changing the water once; then pare off the rusty and smoked part, trim it nicely on the underside, and scrape the rind as clean as possible.

To fry Eggs and Bacon.

Lay some slices of fine streaked bacon (not more than a quarter of an inch thick) in a clean dish, and toast them before the fire in a cheese-toaster, turning them when the upper side is browned. First ask those who are to eat the bacon, if they wish it much or little done, that is, curled and crisp, or mellow and soft; if the latter, parboil it first.

Dripping, or lard, is better than butter to fry eggs in.

Be sure the frying-pan is quite clean: when the fat is hot, break two or three eggs into it; do not turn them, but, while they are frying, keep pouring some of the fat over them with a spoon: when the yolk just begins to look white, which it will in about a couple of minutes, they are enough. The white must not lose its transparency, but the yolk be seen blushing through it: if they are done nicely, they will look as white and delicate as if they had been poached, take them up with a tin slice, drain the fat from them, trim them neatly, and send them up with the bacon round them.

MUTTON.

Observations on cutting and dressing Mutton:

TAKE away the pipe that runs along the bone of the inside of a chine of mutton; and if to be kept a long time, rub the part close round the tail with salt, after first cutting out the kernel. The kernel in the fat on the thick part of the leg should be taken out by the butcher, for it taints first there. The chine and rib-bones should be wiped every day; and the bloody part of the neck be cut off, to preserve it. The brisket changes first in the breast; and if it is to be kept, it is best to rub it with a little salt, should the weather be hot. For roasting, mutton should hang as long as it will keep, the hind-quarter especially, but not so long as to taint; for whatever fashion may authorize, putrid juices ought not to be taken into the stomach. For boiling, it will not look of a good colour if it has hung long.

Great care should be taken to preserve by paper the fat of what is roasted.

To boil a Leg of Mutton.

Cut off the shank bone, and trim the knuckle; then put it into warm water for ten minutes, wash it clean, cover it with cold water, and let it simmer very gently, and skim it carefully. A leg of nine pounds will take two and a half or three hours, if you like it thoroughly done, especially in very cold weather. Serve with caper-sauce and vegetables.

Leg of Mutton with Cauliflowers and Spinach.

Cut a leg of mutton venison fashion, and boil it in a cloth; boil three or four cauliflowers in milk and water, pull them into sprigs, and stew them with butter, pepper, salt, and a little milk; stew some spinach in a sauce-pan; put to the spinach a quarter of a pint of gravy, a piece of butter, and flour. When it is enough, put the mutton in the middle, the spinach round it, and the cauliflower over all. The butter the cauli-

flower was stewed in must be poured over it, and it must be melted like a smooth cream.

To roast a Leg of Mutton.

A leg of eight pounds weight will take about two hours : let it be well basted, and frothed. Serve with onion or currant jelly sauce.

To dress a Leg of Mutton to eat like Venison.

Get the largest and fattest leg of mutton you can, cut out like a haunch of venison, as soon as it is killed, whilst it is warm, it will eat the tenderer; take out the bloody vein; stick it in several places in the under-side with a sharp-pointed knife; pour over it a bottle of red wine; turn it in the wine four or five times a day for five days, then dry it exceedingly well with a clean cloth; hang it up in the air with the thick end uppermost for five days; dry it night and morning to keep it from being damp, or growing musty; when you roast it, cover it with paper and paste, as you do venison; serve it up with venison sauce. It will take four hours roasting.

To force a Leg of Mutton.

Raise the skin, and take out the lean part of the mutton; chop it exceedingly fine, with one anchovy: shred a bundle of sweet herbs, grate a penny loaf, half a lemon, nutmeg, pepper, and salt to your taste; make them into a forcemeat with three eggs and a large glass of red wine; fill up the skin with the forcemeat, but leave the bone and shank in their place, and it will appear like a whole leg; lay it on an earthen dish, with a pint of red wine under it, and send it to the oven; it will take two hours and a half; when it comes out, take off all the fat, strain the gravy over the mutton, lay round it hard yolks of eggs, and pickled mushrooms. Garnish with pickles, and serve it up.

To dress a Haunch of Mutton.

Keep it as long as it can be preserved sweet by the different modes: let it be washed with warm milk and water, or vinegar, if necessary; but when to be dressed, observe to wash it well, lest the outside should have a bad flavour from keeping.

Put a paste of coarse flour or strong paper, and fold the haunch in; set it a great distance from the fire, and allow proportionable time for the paste; do not take it off till about thirty-five or forty minutes before serving, and then baste it continually. Bring the haunch nearer to the fire before you take off the paste, and froth it up as you would venison.

A gravy must be made of a pound and a half of loin of old mutton, simmered in a pint of water to half, and no seasoning but salt: brown it with a little burnt sugar, and send it up in the dish; but there should be a good deal of gravy in the meat; for though long at the fire, the distance and covering will prevent its running out.

Serve with currant-jelly sauce.

To stew Mutton.

Cut slices out of the middle part of a leg of mutton; season them with white pepper and salt, and put them into a stew-pan; cover the steaks with water and a little gravy, and add some onions sliced. Let the stew-pan be covered close, and when one side of the steaks is done enough, let them be turned; then a little butter, rolled in flour, should be added. If stewed beyond twenty minutes, the meat will become hard.—This is a very good dish for a private family where a little economy is necessary. Beef may be dressed in the same simple way. Shallot, garlic, or catsup, may be added, as the family may think proper.

Neck of Mutton.

This joint is particularly useful, as many dishes may be made of it; but it is not advantageous for the family. The bones should be cut short, which the butchers will not do unless particularly desired.

The best end of the neck may be boiled, and served with turnips; or roasted; or dressed in steaks, in pies, or harrico. The scrags may be stewed in broth; or with a small quantity of water, some small onions, a few pepper corns and a little rice, and served together.

When a neck is to be boiled to look particularly nice, saw down the chine bone, strip the ribs half-way down, and chop off the ends of the bones about four inches. The skin should

not be taken off till boiled, and then the fat will look the whiter. When there is more fat to the neck or loin of mutton than it is agreeable to eat with the lean, it makes an uncommonly good suet-pudding, or crust for a meat pie, if cut very fine.

To roast a Shoulder of Mutton.

A shoulder of seven pounds weight will take an hour and a half: put the spit in close to the shank bone, and run it along the blade bone. Serve with onion sauce.

N. B. The blade bone is a favourite luncheon or supper relish, scored, peppered and salted, and broiled, or done in a Dutch oven.

A Shoulder of Mutton called Hen and Chickens.

Half roast a shoulder, then take it up, and cut off the blade at the first joint, and both the flaps, to make the blade round; score the blade round in diamonds, throw a little pepper and salt over it, and set it in a tin oven to broil. Cut the flaps and meat off the shank in thin slices, and put the gravy that came out of the mutton into a stew-pan, with a little good gravy, two spoonfuls of walnut catsup, one of browning, a little Cayenne pepper, and one or two shalots. When your meat is tender, thicken it with flour and butter, put it into the dish with the gravy, and lay the blade on the top. Garnish with green pickles.

Shoulder of Mutton en Epigram.

Roast a shoulder of mutton till it is nearly enough, then carefully take off the skin about the thickness of a crown piece, and also the shank bone at the end. Season both the skin and shank-bone with pepper, salt, a little lemon peel cut small, and a few sweet herbs and crumbs of bread: lay this on the gridiron till it is of a fine brown; and in the meantime, take the rest of the meat, and cut it like a hash, in pieces about the bigness of a shilling. Save the gravy and put to it, with a few spoonfuls of strong gravy, a little nutmeg, half an onion cut fine, a small bundle of herbs, a little pepper and salt, some gherkins cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of wine, and a little flour dredged into it. Let all these stew together very slowly

for five or six minutes, but be careful it does not boil. Take out the sweet herbs, lay the hash in the dish, and the broiled upon it. Garnish with pickles.

To boil a Shoulder of Mutton with Oysters.

Hang it some days, then salt it well for two days; bone it, and sprinkle it with pepper, and a bit of mace pounded: lay some oysters over it, and roll the meat up tight, and tie it. Stew in a small quantity of water, with an onion and a few pepper-corns, till quite tender.

Have ready a little good gravy, and some oysters stewed in it: thicken this with flour and butter, and pour over the mutton when the tape is taken off. The stew-pan should be kept close covered.

To roast a Saddle of Mutton.

Let it be well kept first. Raise the skin, and then skewer it on again; take it off a quarter of an hour before serving, sprinkle it with some salt, baste it, and dredge it well with flour. The rump should be split, and skewered back on each side. The joint may be large or small according to the company: it is the most elegant if the latter. Being broad, it requires a high and strong fire.

Fillet of Mutton braised.

Take off the chump end of the loin, butter some paper, and put over it, and then paste it as for venison; roast it two hours. Do not let it be the least brown. Have ready some French beans boiled, and drained on a sieve; and while the mutton is being glazed, give them one heat up in gravy, and lay them on the dish with the meat over them.

Fillet of Mutton with Cucumbers.

Take the best end of a neck of mutton, cut off the under bone, leaving the long ones on; then trim it neatly, lard it, let it remain plain, roast it gently, and serve it up with cucumbers or sorrel sauce under it.

Harrico of Mutton.

Take off some of the fat, and cut the middle or best end of the neck into rather thin steaks; flour and fry them in their own

fat of a fine light brown, but not enough for eating. Then put them into a dish while you fry the carrots, turnips, and onions; the carrots and turnips in dice, the onions sliced: but they must only be warmed, not browned, or you need not fry them. Then lay the steaks at the bottom of a stew-pan, the vegetables over them, and pour as much boiling water as will just cover them: give one boil, skim well, and then set the pan on the side of the fire to simmer gently till tender. In three or four hours skim them: and add pepper, salt, and a spoonful of catsup.

To ragout Mutton.

Cut some thin slices, the right way of the grain, off a fine leg of mutton, and pare off all the skin and fat. Then put a piece of butter into your stew-pan, and shake some flour over it: add to these two or three slices of lemon, with half an onion cut very small, a bunch of sweet herbs, and a blade of mace. Put your meat with these into the pan, stir them together, for five or six minutes, and then put in half a pint of gravy, with an anchovy minced small, and a piece of butter rolled in flour. Stir the whole well together, and when it has stewed about ten minutes, dish it up, and serve it to table. Garnish with pickles and sliced lemon.

To hash Mutton.

Cut thin slices of dressed mutton, fat and lean; flour them; have ready a little onion boiled in two or three spoonfuls of water; add to it a little gravy and the meat seasoned, and make it hot, but not to boil. Serve in a covered dish. Instead of onion, a clove, a spoonful of currant-jelly, and half a glass of port wine, will give an agreeable flavour of venison, if the meat be fine.

Pickled cucumber, or walnut, cut small, warm in it for change.

To dress Mutton the Turkish way.

Having cut your meat into thin slices, wash it in vinegar, and put it into a pot or sauce-pan that has a close cover to it. Put in some rice, whole pepper, and three or four whole onions. Let all these stew together, skimming it frequently.

When enough, take out the onions, and season with salt to your palate. Lay the mutton in the dish, and pour the rice and liquor over it.

To dress a Breast of Mutton.

Cut off the superfluous fat, and roast and serve the meat with stewed cucumbers; or to eat cold, cover with chopped parsley. Or half-boil, and then grill before the fire; in which case cover it with crumbs and herbs, and serve with caper sauce. Or if boned, take off a good deal of the fat, and cover it with bread, herbs, and seasoning; then roll and boil; and serve with chopped walnuts, or capers and butter.

To collar a breast of Mutton.

Bone your mutton, and rub it over with the yolk of an egg; then grate over it a little lemon peel, and a nutmeg, with a little pepper and salt; then chop small one tea-cupful of capers, two anchovies; shred fine a handful of parsley, a few sweet herbs; mix them with the crumbs of a penny loaf, and strew it over your mutton, and roll it up tight; boil it two hours; then take it up, and put it into a pickle made as for calf's head.

To grill a Breast of Mutton.

Score a breast of mutton in diamonds, and rub it over with the yolk of an egg; then strew on a few bread crumbs and shred parsley; put it in a Dutch oven to broil; baste it with fresh butter: pour in the dish good caper sauce, and serve it up.

To roast a Loin of Mutton.

It will take from an hour and a half to an hour and three quarters to roast a loin.

Spit it on a skewer or lark-spit, and tie that on the common spit, and do not spoil the meat by running the spit through the prime part of it.

Common cooks very seldom brown the ends of necks and loins; to have this done nicely, let the fire be a few inches longer at each end, than the joint that is roasting, and occasionally place the spit slanting, so that each end may get sufficient

fire; otherwise, after the meat is done, you must take it up, and put the ends before the fire. The most elegant way of carving this, is to cut it lengthwise as you do a saddle.

To roll a Loin of Mutton.

Hang the mutton till tender; bone it, and lay a seasoning of pepper, allspice, mace, nutmeg, and a few cloves, all in fine powder, over it. Next day prepare a stuffing as for hare; beat the meat, and cover it with the stuffing; roll it up tight, and tie it. Half-bake it in a slow oven; let it grow cold; take off the fat, and put the gravy into a stew-pan; flour the meat, and put it in likewise; stew it till almost ready; and add a glass of port wine, some catsup, an anchovy, and a little lemon pickle, half an hour before serving; serve it in the gravy, and with jelly sauce. A few fresh mushrooms are a great improvement; but if to eat like hare, do not use these, nor the lemon pickle.

To roast a collared Loin of Mutton.

Take off the fat from the upper side, and the meat from the under-side of a loin of mutton; bone it; season it with pepper and salt, and some shalot or sweet herbs, chopped very small. Let it be rolled up very tight, well tied round, and roasted gently. About an hour and three quarters will do it. While this is roasting, half-boil the meat taken from the under side, then mince it small, put it into half a pint of gravy, and against the mutton is ready, heat this, and pour it into the dish when it is served up.

To stew a Loin of Mutton.

Bone a loin of aged mutton, taking off the skin, and the inside fat. Then stew it in gravy till it becomes a good brown. Put into the stew-pan, with the mutton, two anchovies, and half a clove of garlic. Stew moderately till the meat becomes tender. Half an hour before taking up, add a few spoonfuls of port wine, and some catsup. Skim off the fat, and thicken the sauce with butter and flour.—If well dressed, this is a good looking dish, and in general is approved of. It eats very well with venison sauce.

Mutton Ham.

Take a hind-quarter of mutton, cut it like a ham, and rub it well with an ounce of saltpetre, a pound of coarse sugar, and a pound of common salt, mixed well together. Lay it in a deepish tray with the skin downward, and baste it with the pickle every day for a fortnight. Then roll it in saw-dust, and hang it in a wood-smoke for a fortnight. Then boil it, and hang it up in a dry place. You may dress it whole, or cut slices off, and broil them, which will eat well, and have an excellent flavour.

Mutton Collops.

Take a loin of mutton that has been well hung; and cut from the part next the leg some collops very thin. Take out the sinews. Season the collops with salt, pepper, and mace; and strew over them shred parsley, thyme, and two or three shalots: fry them in butter till half done; add half a pint of gravy, a little juice of lemon, and a piece of butter rubbed in flour; and simmer the whole very gently five minutes. They should be served immediately, or they will be hard.

Mutton Cutlets plain broiled.

Cut the cutlets either from a neck or loin, trim them neat, broil them over the stove of a nice brown on both sides, and season them with white pepper and salt: the dish should be quite hot before the cutlets are put on it, put them round the dish, and some sauce in the middle.

Mutton Chops dressed in the Portuguese Fashion.

The chops are to be first about half fried with sliced onion or shalots, a bay leaf or two, some chopped parsley, salt, and pepper; forcemeat then being placed or spread on a piece of writing paper for each chop, it is put in, covered with more forcemeat, and twisted closely up; a hole being left for the end of the bone to pass through. In this state, it is broiled on a gentle fire, and served up either with sauce Robert or a little good gravy.

To broil Mutton Steaks.

Cut your steaks about half an inch thick; and if it be the loin, take off the skin with a part of the fat. When your grid-

iron is hot, rub it with fresh suet; lay on your steaks, and keep turning them as quick as possible: if you do not take great care, the fat that drops from them into the fire will smoke and spoil them; but this may be in a great measure prevented, by placing your gridiron on a slant. When enough, put them into a hot dish, rub them well with butter, slice a shalot very thin into a spoonful of water, and pour it on them, with a spoonful of catsup. Serve them up hot, with scraped horse-radish and pickles.

To fry Mutton Steaks.

Mix a little chopped parsley, thyme, and lemon peel, with a spoonful or two of fine bread crumbs, a little grated nutmeg, some pepper and salt. Take some steaks from a neck or loin of mutton, cut off most of the fat, beat them well, rub them with yolk of egg, and strew them pretty thick with the bread and herbs. Fry them of a nice brown, and serve them up with crisped parsley in the dish.

Veal is very nice done in the same manner.

To stew Mutton Steaks.

Take some steaks off the best end of a loin of mutton, or some slices out of the middle part of a leg. Season them with pepper and salt, lay them into a stew-pan with some sliced onion, and cover them with water and a little gravy. When done on one side, turn the steaks on the other, and thicken the gravy at the same time with some flour and butter. A little shalot, or catsup, or both may be added at pleasure. Twenty or twenty-five minutes will stew them enough. Long stewing makes meat hard.

Steaks of Mutton, or Lamb, and Cucumbers.

Quarter cucumbers, and lay them into a deep dish, sprinkle them with salt, and pour vinegar over them. Fry the chops of a fine brown, and put them into a stew-pan; drain the cucumbers, and put over the steaks; add some sliced onions, pepper, and salt; pour hot water or weak broth on them; stew and skim well.

Mutton Steaks Maintenon.

Half-fry, stew them while hot, with herbs, crumbs, and seasoning; put them in paper immediately, and finish on the gridiron. Be careful the paper does not catch: rub a bit of butter on it first to prevent that.

To make French Steaks of a Neck of Mutton.

Let your mutton be very good and large, and cut off most part of the fat of the neck, and then cut the steaks two inches thick; make a large hole through the middle of the fleshy part of every steak with a penknife, and stuff it with forcemeat made of bread crumbs, beef suet, a little nutmeg, pepper and salt, mixed up with the yoke of an egg; when they are stuffed, wrap them in writing paper, and put them in a Dutch oven; set them before the fire to broil; they will take near an hour; put a little brown gravy in your dish, and serve them up in the papers.

Mutton Chops in Disguise.

Rub the chops over with pepper, salt, nutmeg, and a little parsley. Roll each in half a sheet of white paper, well buttered within-side, and close the two ends. Boil some hog's lard, or beef dripping, in a stew pan, and put the steaks in it. Fry them of a fine brown, then take them out, and let the fat thoroughly drain from them. Lay them in your dish, and serve them up with good gravy in a sauce-boat. Garnish with horse-radish and fried parsley.

Mutton Rumps a-la-Braise.

Boil six mutton rumps for fifteen minutes in water, then take them out, and cut them into two, and put them into a stew-pan, with half a pint of good gravy, a gill of white wine, an onion stuck with cloves, and a little salt and Cayenne pepper. Cover them close, and stew them till they are tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a spoonful of browning, and the juice of half a lemon. Boil it up till it is smooth, but not too thick. Then put in your rumps, give them a shake or two, and dish them up hot. Garnish with horse-radish and beet root. For variety, you may leave the rumps whole, and lard six kidneys

on one side, and do them the same as the rumps, only not boil them, and put the rumps in the middle of the dish, and kidneys round them, with the sauce over all.

Mutton Sausages.

Take a pound of the rawest part of a leg of mutton that has been either roasted or boiled; chop it extremely small, and season it with pepper, salt, mace, and nutmeg; add to it six ounces of beef suet, some sweet herbs, two anchovies, and a pint of oysters, all chopped very small; a quarter of a pound of grated bread, some of the anchovy liquor, and the yolks and whites of two eggs well beaten. Put it all, when well mixed, into a little pot, and use it by rolling it into balls or sausage-shape and frying. If approved, a little shallot may be added, or garlic, which is a great improvement.

To dress Mutton Rumps and Kidneys.

Bone four rumps, (or more properly called tails) fill them with forced meat, and put them in a stew-pan with about half a pint of best stock: split six kidneys, and put them in a stew-pan, cover them over with bacon; put them on a slow stove to simmer gently for about two hours. When done take the rumps up and glaze them; put the kidneys into another stew-pan; strain the liquor they were done in, skim the fat from it, and reduce it to a glaze; then add some coulis, make it hot, squeeze a lemon in it, and put a little Cayenne pepper; put it to the kidneys: put the kidneys round the dish, the sauce over them, and the rumps in the middle. Garnish with paste or croutons.

To dress Mutton Rumps and Kidneys, with Rice.

Stew six rumps in some good mutton gravy half an hour; then take them up, and let them stand to cool. Clear the gravy from the fat; and put into it four ounces of boiled rice, an onion stuck with cloves, and a blade of mace; boil them till the rice is thick. Wash the rumps with yolks of eggs well beaten, and strew over them crumbs of bread, a little pepper and salt, chopped parsley and thyme, and grated lemon peel. Fry in butter of a fine brown. While the rumps are stewing, lard the kidneys, and put them to roast in a Dutch oven. When

the ramps are fried, the grease must be drained before they are put on the dish; and the pan being cleared likewise from the fat, warm the rice in it. Lay the latter on the dish; the rumps put round on the rice, the narrow ends towards the middle, and the kidneys between. Garnish with hard eggs cut in half, the white being left on; or with different coloured pickles.

Mutton kebobbed.

Take all the fat out of a loin of mutton, and that on the outside also if too fat, and remove the skin. Joint it at every bone: mix a small nutmeg grated with a little salt and pepper, crumbs and herbs; dip the steaks into the yolks of three eggs, and sprinkle the above mixture all over them. Then place the steaks together as they were before they were cut asunder, tie them, and fasten them on a small spit. Roast them at a quick fire; set a dish under, and baste them with a good piece of butter and the liquor that comes from the meat; but throw some more of the above seasoning over. When done enough, take it up, and lay it in a dish; have half a pint of good gravy ready besides that in the dish; and put into it two spoonfuls of catsup, and rub down a tea-spoonful of flour with it; give this a boil, and pour it over the mutton, but first skim off the fat well. Mind to keep the meat hot till the gravy is quite ready.

An excellent Hotch-potch.

Stew peas, lettuce, and onions, in a very little water with a beef or ham-bone. While these are doing, fry some mutton or lamb steaks seasoned, of a nice brown; three quarters of an hour before dinner, put the steaks into a stew-pan, and the vegetables over them; stew them, and serve all together in a tureen.

Or: knuckle of veal, and scrag of mutton, stewed with vegetables as above; to both add a bit of butter rolled in flour.

China Chilo.

Mince a pint bason of undressed neck of mutton, or leg, and some of the fat; put two onions, a lettuce, a pint of green peas, a tea-spoonful of salt, a tea-spoonful of pepper, four

spoonfuls of water, and two or three ounces of clarified butter, into a stew-pan closely covered; simmer two hours, and serve in the middle of a dish of boiled dry rice. If cayenne is approved, add a little.

To dress Sheep's Trotters.

Boil them in water, and then put them into a stew-pan with a glass of white wine, half a pint of broth, as much coulis, a bunch of sweet herbs, with salt, whole pepper, and mace. Stew them by a slow fire till the sauce is reduced, then take out the herbs, and serve them upon a grattan.—Sheep's trotters may be served with a ragout of cucumbers.



LAMB.

Leg of Lamb boiled, and Loin fried.

CUT your leg from the loin, and boil it three quarters of an hour. Cut the loin in handsome steaks, beat them with a cleaver, and fry them a good brown. Then stew them a little in strong gravy. Put your leg on the dish, and lay your steaks round it. Pour on your gravy, lay round lumps of staved spinach and crisped parsley on every steak. Send it to table with gooseberry sauce in a boat, and garnish with lemon.

To roast a Leg of Lamb.

This joint must be roasted with a quick clear fire. Baste it as soon as you lay it down, sprinkle on a little salt, and when near done dredge it with flour. It will take an hour and forty minutes to roast it well.

Leg of Lamb and Cucumbers.

Put the leg on a spit, butter and salt it, then paper it and tie it on. When done take it up and glaze it: put the sauce on the dish, and then the lamb.

To roast a Fore-quarter of Lamb.

Roast it either whole, or in separate parts. If left to be cold, chopped parsley should be sprinkled over it. The neck and breast together are called a scoven.

A Fore-quarter of House Lamb.

A small fore-quarter of house lamb will take an hour and a half roasting; a leg three quarters of an hour. When it is done, and put into the dish, cut off the shoulder, and pepper and salt the ribs. Serve it up with salad, brocoli, potatoes, or mint sauce.

A Quarter of Lamb forced.

Take a large leg of lamb, cut a long slit on the back side, and take out the meat; but be careful you do not deface the other side. Then chop the meat small with marrow, half a pound of beef suet, some oysters, an anchovy washed, an onion, some sweet herbs, a little lemon peel, and some beaten mace and nutmeg. Beat all these together in a mortar, stuff up the leg in the shape it was before, sew it up, and rub it all over with the yolks of eggs beaten; spit it, flour it all over, lay it to the fire, and baste it with butter. An hour will roast it. In the meantime, cut the loin into steaks, season them with pepper, salt, and nutmeg, lemon peel cut fine, and a few herbs. Fry them in fresh butter of a fine brown, then pour out all the butter, put in a quarter of a pint of white wine, shake it about, and then add half a pint of strong gravy, wherein good spice has been boiled, a quarter of a pint of oysters, and the liquor, some mushrooms, and a spoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg beat fine; stir all these together till thick, then lay your leg of lamb in the dish, and the loin round it. Pour the sauce over them, and garnish with lemon.

Breast of Lamb and Cucumbers.

Cut off the chine bone from the breast, and set it on to stew with a pint of gravy. When the bones would draw out, put it on the gridiron to grill; and then lay it in a dish on cucumbers nicely stewed.

To roast a Shoulder of Lamb.

A shoulder of lamb will take about three quarters of an hour to roast; finish it, and put good gravy in the dish, and then the lamb; send mint sauce in a boat.

Shoulder of Lamb forced, with Sorrel Sauce.

Bone a shoulder of lamb, and fill it up with forcemeat; braise it two hours over a slow stove. Take it up, glaze it; or it may be glazed only, and not braised. Serve with sorrel sauce under the lamb.

Shoulder of Lamb grilled.

Having roasted the shoulder till three parts done, take it up, and with a sharp knife score it in small diamonds, seasoning with pepper and salt, or if intended to be highly seasoned, with cayenne; broil of a nice brown, and serve with a good coulis under it, to which add two spoonfuls of catsup, a little lemon juice and butter, and place over thin slices of lemon.

Shoulder of Lamb, and Sorrel Sauce.

Take the blade bone out, and fill up the place with forced meat; sew it up and put it into a braise, and put it on the stove to simmer quite slow: when done glaze it, put the sorrel sauce on the dish, and the lamb on it: garnish with either paste or croutons.

To fry a Loin or Neck of Lamb.

Having cut your lamb into chops, rub both sides of them with the yolk of an egg, and sprinkle some grated bread over them, mixed with a little parsley, thyme, marjoram, winter savory, and a little lemon peel, all chopped very fine. Fry in butter till of a nice light brown, and garnish with fried parsley.

To roast Ribs of Lamb.

Saw the chine bone off, and cut the chine bone from the breast, skin it, cut the scrag off, crack the ribs across the middle, put skewers cross-ways, and put the spit under the skewers; it will take half an hour to roast; baste it with butter several times; just before you take it up, baste, flour, and

salt it; put gravy in the dish: garnish with water-cresses: send mint sauce in a boat.

To boil Grass Lamb.

Whatever the number of pounds is that the joint weighs, so many quarters of an hour must it boil. When done, serve it up with spinach, carrots, cabbage, or brocoli.

Lamb Steaks.

Fry them of a beautiful brown; when served, throw over them a good quantity of crumbs of bread fried, and crimped parsley.

Mutton or lamb steaks, seasoned and broiled in buttered papers, either with crumbs and herbs, or without, are a genteel dish, and eat well.

Sauce for them, called sauce Robert, will be found in the list of *Sauces*.

Lamb Chops.

Cut a neck of lamb neatly into chops, and rub them over with egg yolk; then strew over them some bread crumbs, mixed with a little clove, mace, white pepper, and salt. Fry to a nice brown, and place the chops regularly round a dish, leaving an opening in the middle, to be filled with stewed spinach, cucumber, or sorrel.

House-lamb Steaks, white.

Stew them in milk and water till very tender, with a bit of lemon peel, a little salt, some pepper, and mace. Have ready some veal gravy, and put the steaks into it; mix some mushroom powder, a cup of cream, and the least bit of flour; shake the steaks in this liquor, stir it, and let it get quite hot. Just before you take it up, put in a few white mushrooms. This is a good substitute when poultry is very dear.

House-lamb Steaks, brown.

Season them with pepper, salt, nutmeg, grated lemon peel, and chopped parsley; but dip them first into egg: fry them quick. Thicken some good gravy with a bit of flour and butter; and add to it a spoonful of port wine, and some

oysters; boil it up, and then put in the steaks warm; let them heat up, and serve. You may add palates, balls, or eggs, if you like.

Lamb Cutlets with Spinach.

Cut the steaks from the loin, and fry them; the spinach is to be stewed and put into the dish first, and then the cutlets round it.

Lamb Cutlets, with Cucumber Sauce.

Cut the chine off a neck of lamb, cut it into cutlets, and trim them neatly: into a stew-pan put three ounces of butter, pepper, salt, chopped eschalots, thyme, parsley, and lemon juice: melt the butter, and put in the cutlets till three parts done: take them up, and when nearly cool, brush them over with yolk of egg, sprinkle with grated bread, and fry in boiling lard: drain off the fat, and serve with cucumber sauce in the middle of the dish.

Veal and mutton cutlets may be dressed in the same manner.

Lamb Cutlets, with mashed Potatoes.

Proceed exactly as already directed for cucumbers, instead of which place mashed potatoes in the middle of the dish.

Lamb's Fry.

Serve it fried of a beautiful colour, and with a good deal of dried or fried parsley over it.

Lamb's Head.

Wash the head very clean, take the black part from the eyes, and the gall from the liver. Lay the head in warm water; boil the lights, heart, and part of the liver. Chop and flour them, and toss them up in a sauce-pan with some gravy, catsup, and a little pepper, salt, lemon juice, and a spoonful of cream. Boil the head very white, lay it in the middle of the dish, and the mince-meat round it. Place the other parts of the liver fried, with some very small bits of bacon on the mince-meat, and the brains fried in little cakes, and laid on the rim of the dish, with some crisped parsley put between. Pour a little melted butter over the head, and garnish with lemon.

Lamb's Head, another way.

Boil the head and pluck tender, but do not let the liver be too much done. Hack the head cross and cross, grate some nutmeg over it, and lay it in a dish before a good fire. Grate some crumbs of bread, some sweet herbs rubbed, a little lemon peel chopped fine, a very little pepper and salt, and baste it with a little butter; throw a little flour over it, baste and dredge it. Take half the liver, the heart, lights and tongue, chop them small, with about a gill of gravy or water. Shake some flour over the meat, stir it together, put in the gravy or water, a good piece of butter rolled in a little flour, a little pepper and salt, and what runs from the head in the dish. Simmer all together a few minutes, and add half a spoonful of vinegar; pour it into the dish, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin with some slices of bacon broiled, and lay round the head. Garnish with lemon.

Lamb's Head and Hinge.

Boil the head by itself till it is tender. Boil the liver and lights till they are nearly done enough, then mince them. Take about half a pint of the liquor they were boiled in; thicken it with a little butter and flour, add a little catsup, a little vinegar, salt and pepper. Put in the brains and the mince, and let it stew a short time. While this is doing, rub the head, which should be parted in two, with yolk of egg, strew it with bread crumbs and chopped parsley; and brown it with a salamander, or in a Dutch oven. Then serve it up with the mince poured round it. The heart may be seasoned and broiled if preferred, instead of mincing it.

Lamb's Head minced.

Chop the head in halves, and blanch it with the liver, heart, and lights: clean the brains in warm water, dip them in yolk of egg, grated bread, and chopped parsley, seasoned with white pepper and salt; and whilst the head is blanching, fry them in boiling lard, and drain. Chop the heart, &c. and add a little parsley and lemon-peel, chopped very fine, seasoned with white pepper and salt; stew in some coulis till tender. Wash the head over with yolk of egg, strew over grated bread,

seasoned with white pepper and salt, and bake gently till very tender. Serve up, having browned the head with a salamander, put the mince under it, and the brains round it, with rashers of broiled bacon.

To stew Lamb's Head.

In order to stew a lamb's head, wash and pick it very clean. Lay it in water for an hour, take out the brains, and with a sharp knife carefully extract the bones and the tongue; but be careful to avoid breaking the meat. Then take out the eyes. Take two pounds of veal and two pounds of beef suet, a very little thyme, a good piece of lemon peel minced, part of a nutmeg grated, and two anchovies. Having chopped all these well together, grate two stale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of fresh mushrooms, clean peeled and washed, the yolks of six eggs chopped, half a pint of oysters clean washed, or pickled cockles. Mix all together; but first stew your oysters, and put to them two quarts of gravy, with a blade or two of mace. Tie the head with packthread, cover it close, and let it stew two hours. While this is doing, beat up the brains with some lemon peel cut fine, a little chopped parsley, a little grated nutmeg, and the yolk of an egg. Fry the brains in little cakes, in boiling dripping, and fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and strain the gravy the head was stewed in. Put to it the truffles and morels, and a few mushrooms, and boil all together; then put in the rest of the brains that are not fried, and stew them together for a minute or two. Pour this over the head, lay the fried brains and balls round it, and garnish with lemon.

Lamb's Sweetbreads.

Blanch them, and put them a little while into cold water. Then put them into a stew-pan, with a ladleful of broth, some pepper and salt, a small bunch of small onions, and a blade of mace; stir in a bit of butter and flour, and stew half an hour. Have ready two or three eggs well beaten in cream, with a little minced parsley, and a few grates of nutmeg. Put in some boiled asparagus tops to the other things. Do not let it

boil after the cream is in; but make it hot, and stir it well all the while. Take great care it does not curdle. Young French beans or peas may be added, first boiled of a beautiful colour.

Hashed Lamb and broiled Blade-bone.

Cut the blade-bone from the shoulder of lamb, leaving a little meat upon it; score, pepper, and salt it; put it on a tart-dish; pour over it a little oiled butter, and put it into the oven to warm through: cut the other part of the meat into neat collops; put a little coulis sauce into a stew-pan; make it hot, and add a little mushroom catsup, and half a spoonful of eschalot vinegar: put in the collops, set them by the side of a stove to get hot, but do not let them boil: take the blade-bone out of the oven; put it on a gridiron to brown, and put the hash on the dish, and the blade-bone on the middle of the dish.

Fricassee Lambstones.

Skin and wash, then dry and flour them; fry of a beautiful brown, in hog's lard. Lay them on a sieve before the fire till you have made the following sauce: Thicken almost half a pint of veal-gravy, with a bit of flour and butter, and then add to it a slice of lemon, a large spoonful of mushroom catsup, a tea-spoonful of lemon-pickle, a grate of nutmeg, and the yolk of an egg beaten well in two large spoonfuls of thick cream. Put this over the fire, and stir it well till it is hot, and looks white; but do not let it boil, or it will curdle. Then put in the fry, and shake it about near the fire for a minute or two. Serve in a very hot dish and cover.

Fricassee of Lambstones and Sweetbreads.

Have ready some lambstones blanched, parboiled, and sliced. Flour two or three sweetbreads: if very thick, cut them in two. Fry all together, with a few large oysters, of a fine yellow brown. Pour the butter off; and add a pint of good gravy, some asparagus tops about an inch long, a little nutmeg, pepper and salt, two shalots shred fine, and a glass of white wine. Simmer ten minutes; then put a little of the gravy to the yolks of three eggs well beaaten, and by degrees

mix the whole. Turn the gravy back into the pan, and stir it till of a fine thickness without boiling. Garnish with lemon.

Lambs' Rumps and Ears, brown.

Scald an equal number of each very clean; take a pint of veal stock, in which braise them till half done: take up the rumps, and having brushed them over with yolk of egg, strew with grated bread, and broil gently; stew the ears till the liquor is nearly reduced, and having now added coulis, stew till tender, and serve with the rumps round the ears and sauce.

Lambs' Rumps and Ears, white.

Proceed as above directed; and when they are tender, and the liquor is nearly reduced, add a leason of eggs, and serve.

Lamb's Bits.

Skin the stones, and split them; then lay them on a dry cloth with the sweetbreads and the liver, and dredge them well with flour. Fry them in lard or butter till they are of a light brown, and then lay them in a sieve to drain. Fry a good quantity of parsley, lay your bits on the dish, the parsley in lumps over them, and pour round them melted butter.

Lambs' Feet, with Asparagus Peas.

It will take twelve lambs' feet to make a dish; they are scalded by the butcher; take the worm from between the hoof first, then loosen the skin and gristle from the shank bone, then put them on in cold water, let them boil until the shank bone will draw out without breaking the skin, then put them into a stew-pan, peel two lemons, cut them in slices, and put them over the lambs' feet to keep them white, add about half a pint of good stock, cover the feet over with slices of bacon, and paper over that; set the stew-pan on the stove to simmer very gently for half an hour, or until they are quite tender; when done put them aside till wanted: put the asparagus peas into a stew-pan with a little stock, put it on the stove to boil till reduced nearly to a glaze, add a little beshemell, and a little cream if not white enough; take the lambs' feet up, and lay them

on a clean cloth, then put them round the dish, put a little beshemell over the feet, and the asparagus peas in the middle: garnish either with paste or croutons.

A very nice Dish.

Take the best end of a neck of lamb, cut it into steaks, and chop each bone so short as to make the steaks almost round. Egg, and strew with crumbs, herbs, and seasoning; fry them of the finest brown; mash some potatoes with a little butter and cream, and put them into the middle of the dish raised high. Then place the edge of one steak on another with the small bone upward, all round the potatoes.

N. B. Directions for making pies of the different meats are given under the general head of *savoury pies*.



FISH.

Observations on dressing Fish.

THERE is no branch of cookery that requires greater nicety than the dressing of fish, and at the same time none for which so little instruction can be given. In the boiling of fish a minute or two only makes a material difference. Done to a moment, it will come to table in its best state; if this point be at all exceeded it will be breaking to pieces, the pure flavour almost gone, and the fish, consequently, rendered indifferent food, if not absolutely spoiled as such. While, on the other hand, if it be underdone, it is uneatable.

A quick observation and constant practice are the only means of instruction to be relied on, to dress fish thoroughly well. Whatever is said here, therefore, upon this subject, must be considered as mere outline, not at all as meant for defined rules. Such, to be of real use, must be too tediously minute, either for a writer to undertake, or a reader to look over. The variations of size and kinds of fish are so nume-

rous, and make so essential a difference, where the time must be computed to a moment, that positive directions must be endless, or they could not be applicable.

The best way of dressing fish, and the wholesomest manner of eating it, is to broil it; the next best, to boil it; and frying it, the worst.

If the fishmonger does not clean the fish, it is seldom very nicely done; but those in great towns wash it beyond what is necessary for cleaning, and by perpetual watering diminish the flavour. Those who know how to purchase fish may, by taking more at a time than they want for one day, often get it cheap: and such kinds as will pot or pickle, or keep by being sprinkled with salt and hung up, or by being fried will serve for stewing the next day, may then be bought with advantage.

Fresh-water fish has often a muddy smell and taste, to take off which, soak it in strong salt and water after it is nicely cleaned; or if of a size to bear it, scald it in the same; then dry and dress it.

When fish is to be fried or broiled, it must be wrapped in a nice soft cloth after it is well cleaned and washed.—When perfectly dry, wet with an egg, if for frying, and sprinkle the finest crumbs of bread over it; if done a second time with the egg and bread, the fish will look much better: then having a thick-bottomed frying-pan on the fire, with a large quantity of lard or dripping boiling hot, plunge the fish into it, and let it fry middlingly quick, till the colour is of a fine brown yellow, and it is judged ready. If it is done enough before it has obtained a proper degree of colour, the cook should draw the pan to the side of the fire; carefully take it up, and either place it on a large sieve turned upwards, and to be kept for that purpose only, or on the under side of a dish to drain; and if wanted very nice, a sheet of cap paper must be put to receive the fish, which should look a beautiful colour, and all the crumbs appear distinct; the fish being free from all grease. The same dripping, with a little fresh, will serve a second time. Butter gives a bad colour; oil fries of the finest colour for those who will allow of the expense.

If fish is to be broiled, it must be seasoned, floured, and put on a gridiron that is very clean; which, when hot, should be rubbed with a bit of suet, to prevent the fish from sticking.

It must be broiled on a very clear fire, that it may not taste smoky; and not too near, that it may not be scorched.

Garnish with a fringe of curled raw parsley, or parsley fried, which must be thus done: When washed and picked, throw it again into clean water; when the lard or dripping boils, throw the parsley into it immediately from the water, and instantly it will be green and crisp, and must be taken up with a slice; this may be done after the fish is fried.

When fish is to be boiled, though all opinions agree about putting it into a fish-kettle, there are great dissensions as to the state the water should be in when the fish is put into it. Cold, warm, and boiling, have all their several advocates. The nature of fish, which is phlegmatic and watery, makes it require condensing rather than dilating, and thus the lying so much longer in water, as it must do when put into cold water, is unfavourable to it. Neither for large fish does it seem advisable to put it into boiling water, as this will have too sudden an effect upon the outside before the inside can be at all affected. For these reasons therefore, the warm water seems favourable, but for small fish, which will be heated through immediately, the boiling water will be preferable. All this is suggested, partly from practice, and partly theoretically amongst the contending opinions upon the subject, and must abide the decision of those who are not so bigoted to their own notions as to refuse the trying any fair experiment. The writer will readily enter into recognisance to adopt the cold water system when it shall be sufficiently proved to have the advantage of the others. A good deal of salt, and occasionally a little vinegar put into the water, assists to give firmness to fish; but cod, whiting, and haddock, are far better if a little salted, and kept a day; and if not very hot weather they will be good two days.

Fish should be taken out of the water the moment it is done enough. It may be kept hot by setting it upon the plate of the fish-kettle, over the water, covered with a cloth. This will be a disadvantage to it, as it will be every moment getting vapid, but not so great a one as lying in the water. Keeping it back in the doing, as is sometimes practised, when the dinner is not likely to be punctually served up, is a process that will always injure fish.

A cook must make herself well acquainted with the time her fish-kettle will require to boil at a proper distance over a steady fire, and she may then soon be an adept at dressing her fish against a given time; nor must she be blamed if this time is not attended to, and the fish suffers for it first, and then the stomachs of the eaters of it.

When well done, and with very good sauce, fish is more attended to than almost any other dish. The liver and roe should be placed on the dish, so that the lady may see them, and help a part to every one.

To keep Turbot.

This excellent fish is in season the greatest part of the summer: when good, it is at once firm and tender, and abounds with rich gelatinous nutriment. Being drawn, and washed clean, if it be quite fresh, by rubbing it lightly with salt, and keeping it in a cold place, you may in moderate weather preserve it for a couple of days, and it will be in as high perfection as at first.

To boil Turbot.

An hour or two before it is wanted to be dressed, soak it in spring water with more or less salt; and if, at any time, it should not be perfectly sweet, shift the water five or six times, and put a larger quantity of salt than usual in the mouth and belly. The turbot kettle being of a proper size, put the fish on the plate, cover it well with cold water, set it over a gentle fire, add a handful of salt and half a gill of vinegar, carefully take off the scum as it rises, and preserve in every way the delicacy of its colour from injury. When it boils up, put in a little cold water, and take out some of the hot: then, almost immediately, add more cold water; and, on its again boiling, if it be not very large, take it off the fire: for it is a general rule, that fish should never be suffered to boil strongly up. Boiled turbot is occasionally served up with many different sauces; but, in general, lobster is preferred to all others. This, therefore, in one tureen, with anchovy butter, and plain butter, in two others, is now the usual style. A very good lobster sauce, for this purpose, is readily made, by melting plenty of fresh butter, bruising into it the spawn of one or two lobsters, with the

meat cut small, and a spoonful or two of anchovy liquor, and just boiling it up. The proper garnish for a turbot is sprigs of curled parsley, sliced lemon, and scraped horseradish, alternately placed round the dish. Sometimes, however, it is dished up, surrounded only with nicely-fried smelts.

To bake Turbot.

It is but seldom that turbot is now baked, being found so very excellent when boiled in the foregoing simple manner; from which the old system of sweet herbs, wine, &c. is entirely discarded, as interfering with the natural flavour. The following is the best method of baking it. Butter the inside of the dish which is to contain it, and sprinkle it all over with a mixture of beaten pepper, grated nutmeg, finely chopped parsley, and a little salt; then, pouring in a pint of mountain wine, and having cut off the head and tail of the turbot, lay it in the dish, give it a good sprinkling of the same sort of mixture as the bottom and sides of the dish before received, and pour over it another pint of wine. Stick small bits of butter all over the fish; dredge a very little flour, and strew plentifully crumbs of bread. When baked of a fine brown, lay it on the dish in which it is to be served up; stir the sauce in the baking dish all together; pour it into a saucepan, and shake in a little flour; add a piece of butter, and two spoonfuls of soy or catsup, when it boils; and, on its again boiling, pour it into a tureen, and serve it up. The dish may be garnished with scraped radish and slices of lemon.

To fry Turbot.

Having properly cleansed your fish (which in this mode of dressing must be small) and thoroughly dried it, strew on some flour, and put it into your pan, with a sufficient quantity of hot lard to cover it. When it is fried nice and brown, take it carefully out, and thoroughly drain the fat from it. In the meantime clean the pan, put into it as much claret and white wine as will nearly cover the fish, with an anchovy, salt, nutmeg, and a little ginger. Put in the turbot, and let it remain in the liquor till it is half wasted; then take it out, and put in a piece of butter rolled in flour, and a minced lemon. Let them simmer together till of a proper thickness, then rub a hot

dish with a piece of shalot, lay the turbot in the dish, pour over the sauce, and serve it up. You may likewise add plain melted butter in a bason.

To boil Salmon.

Put on a fish-kettle, with spring water enough to well cover the salmon you are going to dress, or the salmon will neither look nor taste well: (boil the liver in a separate sauce-pan.) When the water boils, put in a handful of salt, take off the scum as soon as it rises, have the fish well washed, put it in, and if it is thick, let it boil very gently about a quarter of an hour to a pound of fish; but practice only can perfect the cook in dressing salmon: a quarter of a split salmon will take almost as long boiling as half a one. Serve with lobster, shrimp, or anchovy sauce.

To dress a whole Salmon for a large Company.

When the salmon is scalded and gutted, take off the head and tail, cut the body through into slices an inch and a half thick, and throw them into a large pan of pump water. When they are all put in, sprinkle a handful of bay-salt upon the water, stir it about, and then take out the fish. Set on a large deep stew-pan, boil the head and tail, but do not split the head, and put in some salt. When they have boiled ten minutes, skim the water very clean, and put in the slices. When they are boiled enough, take them out, lay the head and tail in a dish, and the slices round. Serve it up with plain melted butter and anchovy-sauce. Garnish with horseradish, mixed with the slices.

To broil fresh Salmon.

Cut some slices from a fresh salmon, and wipe them clean and dry; then melt some butter smooth and fine, with a little flour and basket salt. Put the pieces of salmon into it, and roll them about, that they may be covered all over with butter. Then lay them on a nice clean gridiron, and broil them over a clear but slow fire. While the salmon is broiling, make your sauce thus: take two anchovies, wash, bone, and cut them into small pieces, and cut a leek into three or four long pieces. Set on a sauce-pan with some butter and a little

flour, put in the anchovies and leek, with some capers cut small, some pepper and salt, and a little nutmeg; add to them some warm water, and two spoonfuls of vinegar, shaking the sauce-pan till it boils; and then keep it on the simmer till you are ready for it. When the salmon is done on one side, turn it on the other till it is quite enough; then take the leek out of the sauce, pour it into a dish, and lay the broiled salmon upon it. Garnish with lemons cut in quarters.

To broil dried Salmon.

Lay your dried salmon in soak for two or three hours, then lay it on the gridiron, and shake over it a little pepper. It will take but a short time, and when done serve it up with melted butter.

An excellent Dish of dried Salmon.

Pull some into flakes; have ready some eggs boiled hard, and chopped large; put both into half a pint of thin cream, and two or three ounces of butter rubbed with a tea-spoonful of flour; skim it, and stir it till boiling hot; make a wall of mashed potatoes round the inner edge of a dish, and pour the above into it.

To bake Salmon.

Take a piece of salmon, of five or six pounds weight, (or larger according to your company) and cut it into slices about an inch thick, after which, make a forcemeat thus: Take some of the flesh of the salmon, and the same quantity of the meat of an eel, with a few mushrooms. Season it with pepper, salt, nutmeg, and cloves, and beat all together till it is very fine. Boil the crumb of a roll in milk, and beat it up with four eggs till it is thick; then let it cool, add four more raw eggs to it, and mix the whole well together. Take the skin from the salmon, and lay the slices in a dish. Cover every slice with the forcemeat, pour some melted butter over them, with a few crumbs of bread, and place oysters round the dish. Put it into the oven, and when it is of a fine brown, pour over a little melted butter with some red wine boiled in it, and the juice of a lemon, and serve it up hot to table.

To pot Salmon.

Take a large piece, scale and wipe, but don't wash it: salt very well, let it lie till the salt is melted and drained from it, then season with beaten mace, cloves, and whole pepper: lay in a few bay leaves, put it close into a pan, cover it over with butter, and bake it; when well done, drain it from the gravy, put it into the pots to keep, and when cold cover it with clarified butter. In this manner you may do any firm fish.

To collar Salmon.

Take a side of salmon, cut off the tail, then wash the fleshy part well, and dry it with a cloth. Rub it over with the yolks of eggs, and make some forcemeat with what you cut off at the tail end. Take off the skin and put to it some par-boiled oysters, a tail or two of lobsters, the yolks of three or four eggs boiled hard, six anchovies, a handful of sweet herbs chopped small, a little salt, cloves, mace, nutmeg, pepper, and grated bread. Work all these well together, with yolks of eggs, lay it over the fleshy part, and strew on it a little pepper and salt. Then roll it up into a collar, and bind it with broad tape. Boil it in water, salt, and vinegar; but let the liquor boil before you put it in, and throw in a bunch of sweet-herbs, with some sliced ginger and nutmeg. Let it boil gently near two hours, and then take it up. Put it into a pan, and when the pickle is cold, put it to your salmon, and let it lay in it till wanted. If you cover it with clarified butter, it will keep a considerable time.

To dry Salmon.

Cut the fish down, take out the inside and roe. Rub the whole with common salt after scaling it: let it hang twenty-four hours to drain. Pound three or four ounces of saltpetre, according to the size of the fish, two ounces of bay salt, and two ounces of coarse sugar: rub these, when mixed well, into the salmon, and lay it on a large dish or tray two days, then rub it well with common salt, and in twenty-four hours more it will be fit to dry; wipe it well after draining. Hang it either in a wood chimney, or in a dry place; keeping it open with two small sticks.

Dried salmon is eaten broiled in paper, and only just warmed through; egg sauce and mashed potatoes with it; or it may be boiled, especially the bit next the head.

To pickle Salmon.

After scaling and cleaning, split the salmon, and divide it into such pieces as you choose, lay it in the kettle to fill the bottom, and as much water as will cover it; to three quarts put a pint of vinegar, a handful of salt, twelve bay leaves, six blades of mace, and a quarter of an ounce of black pepper. When the salmon is boiled enough, drain it and put it on a clean cloth, then put more salmon into the kettle, and pour the liquor upon it, and so on till all is done. After this, if the pickle be not smartly flavoured with the vinegar and salt, add more, and boil it quick three quarters of an hour. When all is cold, pack the fish in something deep, and let there be enough of pickle to plentifully cover. Preserve it from the air. The liquor must be drained from the fish, and occasionally boiled and skimmed.

Aberdeen Method of pickling Salmon.

Boil salmon, as if intended immediately for the table, in water mixed with a good quantity of common salt, then lay it to drain, till cold, in the open air. Afterwards put it in a close cask or pot, with a gallon of vinegar to thirty pounds of salmon, and half the quantity of water in which the fish was boiled. Great care must be used in taking off the scum as it rises, during the whole time the salmon is boiling, which should on no account be overdone.

To boil Cod.

Wash and clean the fish, and rub a little salt in the inside of it; (if the weather is very cold, a large cod is the better for being kept a day :) put plenty of water in your fish-kettle, so that the fish may be well covered; put in a large handful of salt: and when it is dissolved, put in your fish; a very small fish will require from fifteen to twenty minutes, after the water boils; large ones about half an hour. Drain it on the fish plate; dish it with a garnish of the roe, liver, chitterlings, &c.

The sounds, the jelly parts about the jowl, the palate, and the tongue, are highly esteemed by piscivorous epicures. The carver's reputation depends much on his equitable distribution of them.

To boil Slices of Cod.

Half an hour before you dress them, put them into cold spring water with some salt in it. Lay them at the bottom of a fish-kettle, with as much cold spring water as will cover them, and some salt; set it on a quick fire, and when it boils, skim it, and set it on one side of the fire to boil very gently, for about ten minutes, according to its size and thickness. Garnish with scraped horseradish, slices of lemon, and a slice of the liver on one side, and chitterlings on the other. Serve with oyster sauce and plain butter.

To broil Cod.

Cut the cod into slices about two inches thick, and dry and flour them well. Make a good clear fire, rub the gridiron with a piece of chalk, and set it high from the fire. Then put in your slices of fish, turn them often, and let them brown till they are of a fine brown colour. Great care must be taken in turning them that they do not break. When done serve them up with lobster and shrimp sauce.

To stew Cod.

Cut some slices of cod, as for boiling, and season them with grated nutmeg, pepper, salt, and sweet herbs. Put them into a stew-pan with half a pint of white wine, and a quarter of a pint of water. Cover them close, and let them simmer for five or six minutes. Then squeeze in the juice of a lemon, and add a few oysters with their liquor strained, a piece of butter rolled in flour, and a blade or two of mace. Let them stew very gently, and frequently shake the pan to prevent its burning. When the fish is done, take out the onion and sweet-herbs, lay the cod in a warm dish, and strain the sauce over it.

To boil Cod's Head.

Take out the gills and the blood, wash the whole very clean, rub over it a little salt, and a glass of alear, and

lay on your fish-plate. When the water boils, throw in a good handful of salt, with a glass of alegal. Then put in the fish, and let it boil gently half an hour (if it is a large one three quarters.) Take it up very carefully, and strip the skin clean off, set it before a brisk fire, dredge it all over with flour, and baste it well with butter. When the froth begins to rise, throw over it some fine bread crumbs, and continue basting it, to make it froth well. When it is of a fine light brown, dish it up, and garnish it with lemon cut in slices, scraped horseradish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver in slices, and lay it over a little of the lumpy part of the lobster out of the sauce, which you must make as follows: Take a good lobster, and stick a skewer in the vent of the tail, to keep out the water. Throw into the water a handful of salt, and when it boils put in the lobster, which will be done in half an hour. If it has spawn, pick them off, and pound them very fine in the mortar. Put them into half a pound of good melted butter; then take the meat out of your lobster, break it in bits, and put that in likewise, with a large spoonful of lemon pickle, the same of walnut catsup, a slice of lemon, one or two slices of horseradish, and a small quantity of beaten mace; season it to your taste with salt and Cayenne pepper. Boil them one minute, then take out the horseradish and lemon, pour it into your sauce-boat, and serve it up with your fish. If lobsters cannot be procured, you may make use of oysters or shrimps the same way; and if you cannot get any kind of shell fish, you may then add to the butter two anchovies cut small, a spoonful of walnut liquor, and an onion stuck with cloves.

To bake Cod's Head.

When it is thoroughly cleansed and washed, lay it in the dish, which you must first rub round with butter. Put in a bunch of sweet herbs, an onion stuck with cloves, three or four blades of mace, some black and white pepper, a nutmeg bruised, a little lemon peel, a piece of horseradish, and a quart of water. Dust the head with flour, grate a little nutmeg over it, stick bits of butter on various parts, and sprinkle raspings all over it, and send it to the oven. When done, take the head out of the dish, and put it into that it is to be served

up in. Set the dish over boiling water, and cover it close to prevent its getting cold. In the mean time, as expeditiously as you can, pour all the liquor out of the dish in which it was baked into a sauce-pan, and let it boil three or four minutes; then strain it, and put to it a gill of red wine, two spoonfuls of catsup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, and a quarter of butter rolled in flour. Stir all well together, and let it boil till it is thick; then strain it, and pour it into the dish. Have ready some toasted bread cut three corner ways, and fried crisp. Stick some pieces of toast about the head and mouth, and lay the remainder round the head. Garnish your dish with crisped parsley, lemon notched, and scraped horseradish. This method is equally good for roasting.

To dress a Cod's Tail.

The tail of a cod cut in fillets, or slices, and fried, makes a good dish, and generally to be bought at a very reasonable rate: if boiled, it is soft and watery. The skull and tail of a cod is a favourite and excellent Scotch dish, stewed and served up with anchovy or oyster sauce, with the liquor it is boiled in, in a tureen.

Crimp Cod.

Take a gallon of spring water, put it into a sauce-pan over the fire, and throw in a handful of salt. Boil it up several times, and keep it clean scummed. When it is well cleared from the scum, take a middling sized cod, as fresh as possible, and put it into some fresh pump water. Let it lie a few minutes, and then cut it into slices about two inches thick. Throw these into the boiling brine, and let them boil briskly a few minutes. Then take the slices out with great care that they may not break, and put them on a sieve to drain. When they are well dried, flour them, and lay them at a distance upon a very good fire to broil. When enough, serve them up with lobster, shrimp, or oyster sauce.

To boil Cod Sounds.

Soak them in warm water half an hour, then scrape and clean; and if to be dressed white, boil them in milk and

water; when tender, serve them in a napkin, with egg sauce. The salt must not be much soaked out, unless for fricassee.

To boil Cod-sounds to look like Chickens.

Boil your sounds well, but be careful they are not done too much. Take them up, and let them stand till they are quite cold. Then make a forcemeat of chopped oysters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and salt, and fill your sounds with it. Skewer them in the shape of a chicken, and lard them down each side, as you would chickens. Dust them well with flour, and put them before the fire in a tin oven to roast. Baste them well with butter, and when enough, pour on them oyster sauce, and garnish with barberries. This is a pretty side dish for a large table; or very proper in the time of Lent.

To fricassee Cod-sounds.

Having properly cleaned them, cut them into small pieces, boil them in milk and water, and set them to drain. Then put them into a clean sauce-pan, and season them with beaten mace, grated nutmeg, and a little pepper and salt. Add to them a cupful of cream, with a good piece of butter rolled in flour, and keep shaking the whole till it is thoroughly hot, and of a good thickness. Then pour all into your dish, and serve it up, with a sliced lemon for garnish.

To broil Cod-sounds.

Scald in hot water, rub well with salt, pull off the dirty skin, and put them to simmer till tender: take them out, flour, and broil. While this is being done, season a little brown gravy with pepper, salt, a tea-spoonful of soy, and a little mustard: give it a boil with a bit of flour and butter, and pour it over the sounds.

Cod-sounds Ragout.

Prepare as above: then stew them in white gravy seasoned, cream, butter, and a little bit of flour added before you serve, gently boiling up. A bit of lemon peel, nutmeg, and the least pounded mace, should give the flavour.

Currie of Cod.

This should be made of sliced cod, that has either been crimped or sprinkled a day, to make it firm. Fry it of a fine brown with onions; and stew it with a good white gravy, a little currie powder, a bit of butter and flour, three or four spoonfuls of rich cream, salt, and cayenne, if the powder be not hot enough.

To dress Salt Cod.

Soak and clean the piece you mean to dress, then lay it all night in water, with a glass of vinegar. Boil it enough, then break it into flakes on the dish; pour over it parsnips boiled, beaten in a mortar, and then boil up with cream and a large piece of butter rubbed with a bit of flour. It may be served as above, with egg sauce instead of the parsnip, and the root sent up whole: or the fish may be boiled and sent up without flaking, and sauces as above.

To boil Sturgeon.

Having cleaned a sturgeon well, boil it in as much liquor as will just cover it; add two or three bits of lemon peel, some whole pepper, a stick of horseradish, and a pint of vinegar to every half gallon of water.

When done, garnish the dish with fried oysters, sliced lemon, and horseradish, and serve it up with melted butter, with caviar dissolved in it; or with anchovy sauce; and with the body of a crab in the butter, and a little lemon juice.

To roast Sturgeon.

Put it on a lark-spit, then tie it on a large spit; baste it constantly with butter, and serve with a good gravy, an anchovy, a squeeze of Seville orange or lemon, and a glass of sherry.

To roast Sturgeon, another way.

Put a piece of butter, rolled in flour, into a stew-pan with four cloves, a bunch of sweet herbs, two onions, some pepper and salt, half a pint of water, and a glass of vinegar. Stir it over the fire till hot; then let it become lukewarm, and steep the fish in it an hour or two. Butter a paper well, tie it round,

and roast it without letting the spit run through. Serve with sorrel and anchovy sauce.

To broil Sturgeon.

Cut it as cutlets; rub the bars of the gridiron with a bit of rind of bacon, then wipe the bars with a clean cloth, and rub the bars again with a bit of fat bacon; then put on the sturgeon; pepper and salt it; when the underside is brown turn it, and season it on the other side; when done dish it round the dish; put a little chopped shallot into a stew-pan, a little chopped mushroom, and a few spoonfuls of good stock; set it over the stove to simmer gently, put about half an ounce of butter in and a little flour; it should not be near so thick as coulis; do not pour the sauce over it, but put it in the middle of the dish.

To bake Sturgeon.

Put the sturgeon in a marinade made as follows: about half a pint of vinegar, half a pint of sherry wine, three or four onions cut in thin slices, a few sweet herbs, such as orange and lemon thyme, a little basil, sweet marjoram, parsley, half a dozen of whole shallots, two heads of celery after being trimmed, cut in small pieces; cut the skin off the sturgeon, and put the sturgeon in an earthen dish, and pour the marinade over it; then put the skin that you have just taken off over the sturgeon; this should be done the day before wanted, if you can have the sturgeon, as its lying all night in the marinade is a very great improvement to the flavour of the fish; before it is put in the oven, put about a pint of good stock in the dish, and cover the sturgeon over with fat bacon, and place the skin of the sturgeon over the bacon; put it in a slow oven to do gently; the time it will take depends on the size; when done pour off the liquor, and put the sturgeon in the screen to keep hot until wanted; skim the fat off the liquor it was done in; put about an ounce and a half of butter into a stew-pan; set it on the fire; when melted, put flour sufficient to dry it up; then put in some of the liquor the sturgeon was done in; keep stirring it while on the fire; when that is well mixed with the butter and flour put in the remainder, and let it boil for a quarter of an hour; then strain it through

a tammy. Return it into the stew-pan; set it on the fire to make hot; season it with Cayenne pepper and a little anchovy essence; squeeze half a lemon in, and put a little sugar in; when you can procure a Seville orange use it instead of lemon; put the sturgeon on the dish, and the sauce over it.

To pickle Sturgeon.

Cut your sturgeon into what size or pieces you please; wash it well, and tie it with mats; to every three quarts of water put a quart of old strong beer, a handful of bay-salt, and double the quantity of common salt, one ounce of ginger, two ounces of black pepper, one ounce of cloves, and one of Jamaica pepper; boil it till it will leave the bone, then take it up; the next day put in a quart of strong alegary, and a little salt, tie it down with strong paper, and keep it for use. Do not put your sturgeon in till the water boils.

An excellent Imitation of pickled Sturgeon.

Take a fine large turkey, but not old; pick it very nicely, singe, and make it extremely clean: bone and wash it, and tie it across and across with a bit of mat string washed clean. Put into a nice tin sauce-pan a quart of water, a quart of vinegar, a quart of white (but not sweet) wine, and a very large handful of salt; boil and skim it well, then boil the turkey. When done enough, tighten the strings, and lay upon it a dish with a weight of two pounds over it.

Boil the liquor half an hour; and when both are cold, put the turkey into it. This will keep some months, and eats more delicately than sturgeon: vinegar, oil, and sugar, are usually eaten with it. If more vinegar or salt should be wanted, add when cold. Send fennel over it to table.

Thorback and Skate.

These should be hung one day at least before they are dressed; and may be served either boiled, or fried in crumbs, being first dipped in egg.

Crimp Skate.

Boil and send these up in a napkin; or fry as above.

Maids.

These should likewise be hung up one day at least. They may be broiled or fried; or, if a tolerable size, the middle may be boiled, and the fins fried. They should be dipped in egg, and covered with crumbs.

To boil Carp.

When you kill your carp, save all the blood, and have ready some nice gravy, made of beef and mutton, seasoned with pepper, salt, mace, and onion. Before you put in your fish, strain it off, and boil your carp before you put it into the gravy. Set it on a slow fire about a quarter of an hour, and thicken the sauce with a large piece of butter rolled in flour; or you may make your sauce thus: take the liver of the carp clean from the guts, three anchovies, a little parsley, thyme, and an onion. Chop these small together, and take half a pint of Rhenish wine, four spoonfuls of vinegar, and the blood of the carp. When all these are stewed gently together, put it to the carp, which must first be boiled in water with a little salt and a pint of wine; but take care not to do it too much after the carp is put into the sauce.

To fry Carp.

After having cleansed your fish, lay them in a cloth to dry, then flour them, put them into the pan and fry them of a light brown. Take some crusts of bread, cut them three-corner ways, and fry them with the roes of the fish. When your fish are nicely fried, lay them on a coarse cloth to drain, and prepare anchovy sauce with the juice of a lemon. Lay your carp in the dish, with the roes on each side, and garnish with the fried crust, and slices of lemon.

To stew Carp with little Trouble or Expence.

Take a brace of middling sized carps, and bleed them into a little claret or red port, stirring the wine all the time to prevent curdling. When the fish are cleansed and scalded, (but not washed) put them into a stew-pan, with as much water as will cover them. Throw in a handful of salt, some whole pepper, a bunch of sweet herbs, a large onion, a little horseradish and lemon peel, with some white wine vinegar, and stew them

slowly till enough. Then, taking them up, and setting a cover over them, to some of the liquor in which they were stewed, add two anchovies, a little whole pepper, powdered mace, horseradish, lemon peel, and a small onion, for sauce. Boil these till the anchovies are dissolved, and then put in the blood and red wine, with two spoonfuls of good gravy. Let them boil up, then strain the liquid, and, thickening it with a bit of flour and butter, pour the sauce over the carp. Garnish the dish with slices of lemon, fried sippets of bread, and a few barberries. A little ale or beer, with a small quantity of grated gingerbread, and any thing to colour, if required, may be substituted for the red wine. This is often done in Germany.

To bake Carp.

Clean a brace of carp well, then take an earthen pan, butter it a little, and lay your carp in, season them with cloves, nutmeg, mace, black and white pepper, a bundle of sweet herbs, an onion, an anchovy, and pour in a bottle of white wine; bake them an hour in a hot oven. When done, take them carefully up, and lay them in a dish: set it over hot water to keep them warm, and cover them close. Then pour the liquor in which they were baked into a sauce-pan, boil it a few minutes, then strain it, and add half a pound of butter rolled in flour: let it boil, and keep it stirring. Squeeze in the juice of half a lemon, and put in what salt you require; pour the sauce over the fish, lay the roes round, and garnish with lemon; but be careful to skim all the fat off the liquor.

To pot Carp.

Cut off the head and tail, take out the bones, and cleanse it well, and then do it exactly the same as salmon.

German Method of making three Dishes of a Single Carp.

The economical Germans frequently make three excellent dishes, a soup, a stew, and a fry, with a single carp of about three pounds weight. This is effected then in the following way: Take a live carp, either hard or soft roed, and bleed it into a stew pan: then scale it well, and carefully take out and preserve the entrails, without breaking the gall; which, with the bitter parts adjoining, must be separated immediately from

the rest. Every other part of the carp, like the intestines of a pig, which it more resembles in form than any other fresh water fish, is convertible to excellent food. Having opened the maw, and thoroughly washed it, cut the roe in pieces, and put it with all the rest of the entrails for the soup or first dish. This soup is either made with the addition of gravy or strong meat broth, accompanied by herbs and spices, well seasoned, and thickened with flour; or, when intended as a maigre dish, with that of a strong broth of any other fish passed through the sieve, a bundle of sweet herbs, and a seasoning of fine spices, &c. For the second dish, or stew, having slit up the carp on one side of the back bone, through the head, and quite down to the tail, cut off the head with a good shoulder, take the largest half of the body, containing the back bone, and divide it into three pieces; which, with its portion of the head, are to be put to the blood in the stew-pan, where they are dressed in any of the numerous modes of stewing this favourite fish: frequently, by putting in a glass or two of good wine, or twice the quantity of ale, with a little grated ginger-bread, and sometimes only a small quantity of vinegar, adding sweet herbs, spices, and seasoning to palate. When serving up this dish, it is not unusual to add a little lemon or lime juice. For the fry, or third dish, the remaining half of the head and body, divided as for the stew, is well dredged with flour, and fried brown and crisp in oil or clarified butter. Thus, particularly if a few savoury forcemeat balls, composed in the usual manner, with the fish which makes the broth or gravy, be boiled in the soup, there is a first dish imitating, in miniature, the richest turtle soup; a second dish, in the stew, may easily be made equally palatable, on a small scale; and, lastly, a most delicate third dish, in the fine fry, which completes this curious German cookery of a single carp.

Delicate White Sauce for Carp.

Take half a pint of cream, an onion, or a few shalots, a little lemon peel, and three anchovies. After boiling them up together, put in three ounces of butter, with the yolks of three eggs, and a little elder or white wine vinegar, according to palate, stirring it continually while over the fire, to prevent

curdling. This sauce is preferred, by many persons, to that made with red port, or even with claret.

Perch and Tench.

Put them into cold water, boil them carefully, and serve with melted butter and soy. Perch are a most delicate fish. They may be either fried or stewed, but in stewing they do not preserve so good a flavour.

To boil Perch.

Put your fish into the water when it boils, with some salt, an onion cut in slices, some parsley, and as much milk as will turn the water. When the fish is enough put it into a soup-dish, and pour a little of the water with the parsley and onions over it. Serve it up with melted butter and parsley in a boat.

To fry Tench.

Split the fish along the backs, and raise the flesh from the bone: then cut the skin across at the head and tail, strip it clean off, and take out the bone. Having thus prepared them for frying, take one of them, and mince the flesh very small, with mushrooms, chives, and parsley chopped fine; a little salt, pepper, beaten mace, nutmeg, and a few savoury herbs. Mix these well together, then pound them in a mortar, and crumbs of bread soaked in cream, the yolks of three or four eggs, and a piece of butter; and with this composition stuff your fish. Put clarified butter into your pan, set it over the fire, and when it is hot strew some flour on your fish, and put them in one by one. When they have fried till they are of a nice brown colour, take them up, and lay them in a coarse cloth before the fire, to keep hot. Then pour all the fat out of the pan, put in a quarter of a pound of butter, and shake in some flour. Keep it stirring with a spoon till the butter is a little brown, and then put in half a pint of white wine. Stir them together, and put in half a pint of boiling water, an onion shred with cloves, a bunch of sweet herbs, and two blades of mace. Cover these close, and let them stew as gently as you can for a quarter of an hour, then strain off the liquor, and put them into the pan again, adding two spoonfuls of catsup, an ounce of truffles or morels boiled tender in half a pint of

water, a few mushrooms, and half a pint of oysters, washed clean in their own liquor. When your sauce is properly heated, and has a good flavour, put in your tench, and let them lay in it till they are thoroughly hot; then take them out, lay them in your dish, and pour the sauce over them. Garnish with sliced lemon.

To boil Trout.

Boil them in vinegar, water, and salt, with a piece of horseradish: and serve them up with anchovy sauce and plain butter.

To fry Trout.

Scale, gut, and well wash; then dry them, and lay them separately on a board before the fire, after dusting some flour over them. Fry them of a fine colour with fresh dripping; serve with crisp parsley, and plain butter.

Perch and tench may be done the same way.

To broil Trout.

When you have properly cleansed your fish, and made it thoroughly dry with a cloth, tie it round with packthread from head to tail, in order to preserve its shape entire. Then melt some butter, with a good deal of basket salt, and pour it all over the trout till it is perfectly covered: after lying in it a minute or two, take it out, and put it on the gridiron over a clear fire, that it may do gradually. For sauce, wash and bone an anchovy, and cut it very small; chop a large spoonful of capers; melt some butter, with a little flour, pepper, salt, and nutmeg, and put it into the anchovy and capers, with half a spoonful of vinegar. When the trout is done, lay it in a warm dish, pour your sauce boiling hot over it, and send it to table.

To stew Trout.

Select a large trout, clean it well, and place it in a pan with gravy and white wine; then take two eggs buttered, some nutmeg, salt, and pepper, lemon peel, a little thyme, and some grated bread, mix them together, and put in the belly of the trout, then suffer it to stew a quarter of an hour; then put in

a piece of butter in the sauce; serve it hot, and garnish with lemon sliced.

Trout a-la-Genoise.

Clean the fish very well; put it into your stew-pan, adding half Champagne and half Moselle, or Rhenish, or sherry wine. Season it with pepper, salt, an onion, a few cloves stuck in it, and a small bunch of parsley and thyme: put in it a crust of French bread; set it on a quick fire. When the fish is done, take the bread out, bruise it, and then thicken the sauce; add flour and a little butter, and let it boil up. See that your sauce is of a proper thickness. Lay your fish on the dish, and pour the sauce over it. Serve it with sliced lemon and fried bread.

To pot Trout, Perch, or Tench.

Scale and clean the fish, cut off the head, tail, and fins, take out the bones, season the same, and bake and pot it as directed for salmon.

To boil Mackerel.

This fish loses its life as soon as it leaves the sea, and the fresher it is the better.

Wash and clean them thoroughly, put them into cold water with a handful of salt in it; let them rather simmer, than boil; a small mackerel will be enough in about a quarter of an hour; when the eye starts and the tail splits, they are done; do not let them stand in the water a moment after; they are so delicate that the heat of the water will break them.

This fish in London is rarely fresh enough to appear at table in perfection; and either the mackerel is boiled too much, or the roe too little. The best way is to open a slit opposite the middle of the roe, you can then clean it properly; this will allow the water access, and the roe will then be done as soon as the fish, which it seldom is otherwise. Garnish them with pats of minced fennel.

The common notion is, that mackerel are in the best condition when fullest of roe; however, the fish at that time is only valuable for its roe, the meat of it has scarcely any flavour.

The roe of the male fish is soft like the brains of a calf, that of the female is full of small eggs, and called hard roe.

To broil Mackerel.

Clean a fine large mackerel, wipe it on a dry cloth, and cut a long slit down the back; lay it on a clean gridiron, over a very clear slow fire; when it is done on one side turn it; be careful that it does not burn; send it up with fennel sauce; mix well together a little finely minced fennel and parsley, seasoned with a little pepper and salt, a bit of fresh butter, and when the mackerel are ready for the table, put some of this into each fish.

To bake Mackerel.

Cut off their heads, open them, and take out the roes, and clean them thoroughly; rub them on the inside with a little pepper and salt, put the roes in again; season them (with a mixture of powdered allspice, black pepper and salt, well rubbed together,) and lay them close in a baking pan, cover them with equal quantities of cold vinegar and water, tie them down with strong white paper doubled and bake them for an hour in a slow oven. They will keep for a fortnight.

To pickle Mackerel.

Procure them as fresh as possible, split them open, take off the heads, and trim off all the thin part of the belly, put them into salt and water for one hour, drain and wipe your fish, and put them into jars or casks, with the following preparation, which is enough for three dozen mackerel. Take salt and bay salt, one pound each, saltpetre and lump sugar, two ounces each; grind and pound the salt, &c. well together, put the fish into jars or casks, with a layer of the preparation at the bottom, then a layer of mackerel with the skin side downwards, so continue alternately till the cask or jar is full; press it down, and cover it close. In about three months they will be fit for use.

Pickled Mackerel, called Cavaach.

Clean and divide them; then cut each side into three, or, leaving them undivided, cut each side into five or six pieces.

To six large mackerel, take near an ounce of pepper, two nutmegs, a little mace, four cloves, and a handful of salt, all in the finest powder; mix, and making holes in each bit of fish, thrust the seasoning into them, rub each piece with some of it; then fry them brown in oil; let them stand till cold, then put them into a stone jar, and cover with vinegar; if to keep long, pour oil on the top. Thus done, they may be preserved for months.

Red Mullet.

Clean them, but leave the inside; enclose them in oiled paper, and having placed them in a small dish, bake them gently; an excellent sauce may be made of the liquor that comes from the fish, by adding a little essence of anchovy, a glass of sherry, and a piece of butter rolled in flour; give it a boil, and serve it in a butter tureen. The fish must be served in the paper cases.

N. B. Mulletts are boiled and broiled the same as salmon.

To boil Pike.

When you have taken out the gills and guts, and thoroughly washed it, make a good forcemeat of chopped oysters, the crumbs of half a penny loaf, a little lemon peel shred fine, a lump of butter, the yolks of two eggs, a few sweet herbs, and season them to your taste with salt, pepper, and nutmeg. Mix all these well together, and put them into the belly of the fish, which must be sewed up, and skewered round. Boil it in hard water with a little salt, and a tea-cup full of vinegar put into the pan. As soon as the water boils put in the fish, (but not before) and if it is of a middling size, it will be done in half an hour. Serve it up with oyster-sauce in a boat, having first poured a little on the fish. Garnish with pickled barberries.

To bake Pike.

Clean and scale them well; open as near the throat as convenient, and use the following stuffing: grated bread, anchovies, herbs, salt, suet, oysters, mace, pepper, four yolks of eggs, and, if it can be procured, half a pint of cream; mix it over the fire till it is sufficiently thick, then put it into the fish,

and sew it carefully up; then put some small bits of butter over the fish, and bake it; serve it up with gravy, butter, and anchovy.

To stew Pike.

Make a browning with butter and flour, and put it into your stew-pan with a pint of red wine, a faggot, four cloves, a dozen of small onions half boiled, with some pepper and salt. Cut your pike into pieces, put it in, and let it stew very gently. When done, take it out, and add to the sauce two anchovies and a spoonful of capers chopped fine. Boil it for a minute or two, and then pour it over the fish. Garnish with bread nicely fried, and cut three-corner ways.

To pot Pike.

When you have well scaled your fish, cut off the head, split it down the back, and take out the bone.—Then strew over the inside some bay-salt and pepper, roll it up, and lay it in your pot. Cover it close, and let it bake an hour. Then take it out, and lay it on a coarse cloth to drain. When it is cold, put it into your pot, and cover it with clarified butter.

To boil Haddock.

Wash it well, and put it on to boil; a haddock of three pounds will take about ten minutes after the water boils.

Haddocks salted a day or two, and eaten with egg sauce, are a very good article. Haddocks cut in fillets, fried, eat very fine. Or if small, very well broiled, or baked, with a pudding in their belly, and some good gravy.

Findhorn Haddocks.

Let the fish be well cleaned and laid in salt for two hours; let the water drain from them. They may be split or not; they are then to be hung in a dry situation for a day or two, or a week or two, if you please: when broiled, they have all the flavour of the Findhorn haddock, and will keep sweet for a long time.

Scotch way of dressing Haddocks.

A haddock is quite like a different fish in London and Edinburgh, which arises chiefly from the manner in which they

are treated; a haddock should never appear at table with its head and skin on. For boiling, they are all the better for lying a night in salt; of course they do not take so long to boil without the skin, and require to be well skimmed to preserve the colour. After lying in salt for a night, if you hang them up for a day or two, they are very good broiled and served with cold butter. For frying, they should be split and boned very carefully, and divided into convenient pieces if too large to halve merely; egg and crumb them, and fry in a good deal of lard. They resemble soles when dressed in this manner. There is another very delicate mode of dressing them; you split the fish, rub it well with butter, and do it before the fire in the Dutch oven.

To dry Haddocks.

Choose them of two or three pounds weight: take out the gills, eyes, and entrails, and remove the blood from the backbone. Wipe them dry, and put some salt into the bodies and eyes. Lay them on a board for a night; then hang them up in a dry place, and after three or four days they will be fit to eat; skin and rub them with egg, and strew crumbs over them, Lay them before the fire, and baste with butter until brown enough. Serve with egg sauce.

Whitings

Are skinned and turned round; egg and bread crumbed, and fried. Whitings, if large, are excellent dried as haddocks, and it will prove an accommodation in the country where there is no regular supply of fish.

To broil Whitings.

They should be well dried in a cloth, and then rolled well in flour; and before they are put on the gridiron, the bars should be made very clean, and rubbed with a bit of fat bacon to prevent the whitings sticking to the bars.

Stuffing for Pike, Haddock, and small Cod.

Take an equal quantity of fat bacon, beef suet, and fresh butter, some savory, thyme, and parsley, a few leaves of sweet marjoram, two anchovies, with some salt, pepper, and

nutmeg; to this add crumbs, and an egg to bind. Oysters added to the above will be a considerable improvement.

To dress Pipers.

Boil, or bake them with a pudding well seasoned. If baked, put a large cup of rich broth into the dish; and when done, take that, some essence of anchovy, and a squeeze of lemon, and boil them up together for sauce.

To boil Soles.

A fine fresh thick sole is almost as good eating as a turbot.

Wash and clean it nicely; put it into a fish-kettle with a handful of salt, and as much cold water as will cover it; set it on the side of the fire, take off the scum as it rises, and let it boil gently; about five minutes (according to its size) will be long enough, unless it be very large. Send it up on a fish-drainer, garnished with slices of lemon and sprigs of curled parsley, or nicely fried smelts, or oysters.

Slices of lemon are a universally acceptable garnish, with either fried or broiled fish; a few sprigs of crisp parsley may be added, if you wish to make it look very smart; and parsley, or fennel and butter, are excellent sauces.

To fry Soles.

Take off the skin, rub the fish over with the yolk of an egg, and strew on some crumbs of bread. Fry them in hog's lard over a brisk fire, till they are of a fine light brown. Then take them up, drain them, put them into your dish, and serve them up with plain melted butter in a boat. Garnish with green pickles.

To fry Soles another way.

Take two or three soles, divide them from the back-bone, and take off the head, fins, and tail. Sprinkle the inside with salt, roll them up tight from the tail-end upwards, and fasten with small skewers. If large or middling, put half a fish in each roll; small do not answer. Dip them into yolks of eggs, and cover them with crumbs. Do the egg over them again, and then put more crumbs; and fry them a beautiful colour in lard, or for fast-day in clarified butter.

To stew Soles, Flounders, Plaice.

These three different species of fish must be stewed in one and the same manner. Half fry them in butter till of a fine brown; then take them up, put to your butter a quart of water, three anchovies, and an onion sliced. Put your fish in again; and stew it gently half an hour. Take out the fish, squeeze in a lemon, and thicken the sauce with butter and flour; having given it a boil, strain it through a sieve over the fish, and serve up with oyster or shrimp sauce.

Soles in the Portuguese way.

Take one large, or two small: if large, cut the fish in two: if small, they need only be split. The bones being taken out, put the fish into a pan with a bit of butter and some lemon-juice, give it a fry, then lay the fish on a dish, and spread a forcemeat over each piece, and roll it round, fastening the roll with a few small skewers. Lay the rolls into a small earthen pan, beat an egg and wet them, then strew crumbs over; and put the remainder of the egg, with a little meat gravy, a spoonful of caper liquor, an anchovy chopped fine, and some parsley chopped, into the bottom of the pan; cover it close, and bake till the fish are done enough in a slow oven. Then place the rolls in the dish for serving, and cover it to keep them hot till the gravy baked is skimmed; if not enough, a little fresh, flavoured as above, must be prepared and added to it.

Portuguese Stuffing for Soles baked.

Pound cold beef, mutton, or veal, a little; then add some fat bacon that has been lightly fried, cut small, and some onions, a little garlic or shalot, some parsley, anchovy, pepper, salt, and nutmeg; pound all fine with a few crumbs, and bind it with two or three yolks of eggs.

The heads of the fish are to be left on one side of the split part, and kept on the outer side of the roll; and when served, the heads are to be turned towards each other in the dish.

Garnish with fried or dried parsley.

To boil Flounders, Plaice, and Dabs.

As the similarity of these fish is so great, the method of dressing either must be the same. First cut off the fins, nick

the brown side under the head, and take out the guts. Then dry them with a cloth, and boil them in salt and water. Serve them up with shrimp, cockle, or muscle sauce, and garnish with red cabbage.

To dress a large Plaice.

Keep it a day sprinkled with salt, after which wash and wipe it dry, wet it over with egg, and cover with crumbs of bread. When your lard, to which must be added two table spoonfuls of vinegar, is boiling hot, lay the fish in it, and fry it of a fine colour; when enough, drain it from the fat, and serve with fried parsley and anchovy sauce.

To fry Smelts.

They should not be washed more than is necessary to clean them. Dry them in a cloth; then lightly flour them, but shake it off. Dip them into plenty of egg, then into bread crumbs grated fine, and plunge them into a good pan of boiling lard; let them continue gently boiling, and a few minutes will make them a bright yellow brown. Take care not to take off the light roughness of the crumbs, or their beauty will be lost.

To pickle Smelts.

At that time of the year when smelts are seasonably abundant, take a quarter of a peck of them, and wash, clean, and gut them. Take half an ounce of pepper, the same quantity of nutmegs, a quarter of an ounce of mace, half an ounce of saltpetre, and a quarter of a pound of common salt. Beat all very fine, and lay your smelts in rows in a jar. Between every layer of smelts strew the seasoning, with four or five bay leaves. Then boil some red wine, and pour over them a sufficient quantity to cover them. Cover them with a plate, and when cold, stop them down close, and put them by for use. A few make a very pretty supper.

To boil John Dorey.

This is reckoned one of the choicest fish, for which it should be paid particular care in dressing; it should be put on in cold spring water, with a little salt and vinegar in the water; when it begins to boil put in some cold water, and when it begins to

boil again put a little more cold spring water to it, and put it by the side of the stove to simmer for a few minutes.

Ready Method of roasting Eels.

Having skinned and washed some of the finest large eels, cut them in three, four, or five pieces, according to their respective sizes. Make a seasoning of grated nutmeg beaten white, or long pepper, and salt; with a little thyme, sage, and lemon peel, all well beaten or shred, and mixed plentifully with crumbs of bread. Strew this well on the eels, stick them across on skewers to the spit, baste them continually, and let them roast till they begin to crack and appear white at the bone. When taken up, send them to table with melted butter and lemon juice; which will make the best sauce they can have, as the sauce gives them an incomparable relish. Eels may be also fried or broiled, thus seasoned, with a very good effect.

To boil Eels.

After skinning, gutting, and properly washing them, cut off their heads, dry them, and twist them round on your fish plate. Boil them in salt and water, and serve them up with melted butter and parsley. If you only boil them in such a quantity of water as will just cover them, the liquor will be exceeding good, and very beneficial to weak or consumptive constitutions.

To fry Eels.

Skin and gut them, and wash them well in cold water; cut them in pieces four inches long, season them with pepper and salt, beat an egg well on a plate, dip them in the egg, and then in fine bread crumbs; fry them in fresh clean lard, drain them well from the fat: Garnish with crisp parsley; for sauce, plain and melted butter, sharpened with lemon juice, or parsley and butter.

Spitchcocked Eels.

This the French cooks call the English way of dressing eels. Take two middling-sized silver eels, leave the skin on, scour them with salt, and wash them, cut off the heads, slit them

on the belly side, and take out the bone and guts, and wash and wipe them nicely, then cut them into pieces about three inches long, and wipe them quite dry, put two ounces of butter into a stew-pan, with a little minced parsley, thyme, sage, pepper, and salt, and a very little chopped shallot; set the stew-pan over the fire; when the butter is melted, stir the ingredients together, and take it off the fire, mix the yolks of two eggs with them, and dip the eel in, a piece at a time, and then roll them in bread crumbs, making as much stick to them as you can; then rub a gridiron with a bit of suet, set it high over a very clear fire, and broil your eels of a fine crisp brown: dish them with crisp parsley, and send up plain butter in a boat, and anchovy and butter.

Some like them better with the skin off; it is very apt to offend delicate stomachs.

To bake Eels.

Cut off their heads, gut them, and take out the blood from the bone as clean as possible. Make a forcemeat of shrimps or oysters chopped small, half a penny loaf crumbled, a little lemon peel shred fine, the yolks of two eggs, and a little salt, pepper, and nutmeg. Put this into the bellies of the fish, sew them up, and turn them round on the dish. Put flour and butter over them, pour a little water into the dish, and bake them in a moderate oven. When done, take the gravy from under them, and skim off the fat, strain it through a hair sieve, and add one tea-spoonful of lemon pickle, two of browning, a large spoonful of walnut catsup, a glass of white wine, an anchovy, and a slice of lemon. Let it boil ten minutes, and thicken it with butter and flour. Garnish with lemon and crisped parsley.

To pot Eels.

Take a large eel, and when you have skinned, washed clean, and thoroughly dried it with a cloth, cut it into pieces about four inches long. Season them with a little beaten mace and nutmeg, pepper, salt, and a little sal prunella beat fine. Lay them in a pan, and pour as much clarified butter over them as will cover them. Bake them half an hour in a quick oven; but the size of your eels must be the general rule to determine what time they will take baking. Take them out

with a fork, and lay them on a coarse cloth to drain. When they are quite cold, season them again with the like seasoning, and lay them close in the pot. Then take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire. When it is melted, pour the butter over them, and put them by for use. You may bone your eels, if you choose; but in that case you must put in no sal prunella.

Excellent collared Eels.

The largest and finest eels should be selected for collaring, each making a separate piece or collar; and, being well cleansed, and either skinned or not, according to the preference of the party, each being carefully boned, and laid as flat as possible with the inside upward. A mixture of parsley, shallot, thyme, marjoram, and savory, all chopped very small, with a very little finely beaten pepper, mace, cloves, nutmeg, allspice, mushroom powder, lemon peel, and salt, is to be plentifully rubbed in and strewed over the inside of the eel; after which it is to be tightly rolled up, and bound fast with tape. In the mean time, having boiled the head, bones, &c. of the eels in salt and water, with a bit of lemon peel, a few bay leaves, and sufficient pepper, put the collars in the strained liquor, with the addition of some vinegar, and let them simmer in a stew-pan over the fire till they are sufficiently done. Take the collars out, skim the fat off the liquor, and boil it down to a strong jelly, and either pour it on them when they are cold, after taking off the tape and trimming their ends, or wipe them dry, and serve them up with the chopped jelly round them. Some sprigs of parsley, lemon peel, or branches of barberries, may be put on their tops, and slices of lemon placed round the dish, if they are served up whole; but, when sent to table only in slices, a garnish of parsley will be quite sufficient. In collaring eels for common family use, which are not only excellent, but highly nourishing food, little more is necessary than plenty of parsley, a few sweet herbs, some pounded allspice, and common salt and pepper. On the other hand, some even put wine into the jelly; which they also clear with whites of eggs, and pass through a bag or tamis cloth. Collared eels, done either way, will keep for a considerable length of time, and are therefore very convenient as well as delicious.

To fry Lampreys.

When you cut them open to clean them, be careful to save the blood, and wash them thoroughly clean in warm water. Fry them in clean dripping, and when nearly enough, put out the fat, put a little white wine, and give the pan a shake round. Throw a little pepper, with some sweet herbs, a few capers, a piece of butter rolled in flour, and the blood you saved from the fish. Cover the pan close, and shake it often. When they are enough, take them out, strain the sauce, put it into the pan again, and give it a quick boil. Squeeze in the juice of a lemon, stir all together, and when it is just upon the boil, pour it over the fish, and serve it up. Garnish with sliced lemon.

To stew Lampreys.

Having skinned, gutted, and thoroughly washed your fish, season them with salt, pepper, a little lemon peel shred fine, mace, cloves, and nutmeg. Put some thin slices of butter into your stew-pan, and having rolled your fish round, put them in, with half a pint of good gravy, a gill of white wine, a bunch of marjoram, winter savory, thyme, and an onion sliced. Let them stew over a gentle fire, and keep turning them till they are tender. Then take them out, and put an anchovy into the sauce. Thicken it with the yolk of an egg beat very fine, or a piece of butter rolled in flour. When it boils, pour it over the fish, and serve them to table.

To stew Lampreys as at Worcester.

After cleaning the fish carefully, remove the cartilage which runs down the back, and season with a small quantity of cloves, mace, nutmeg, pepper, and allspice; put it into a small stew-pot, with very strong beef gravy, port, and an equal quantity of Madeira or sherry. It must be covered close; stew till tender, then take out the lamprey and keep hot, while you boil up the liquor with two or three anchovies chopped, and some flour and butter; strain the gravy through a sieve, and add lemon juice and some made mustard. Serve with sippets of bread, and horseradish.

Eels, done the same way, are a good deal like the lamprey. When there is spawn, it must be fried and put round.

Observe. Cider will do in common instead of white wine.

Flounders.

Let them be rubbed with salt inside and out, and lie two hours to give them some firmness. Dip them into egg, cover with crumbs, and fry them.

Water Souchy.

Stew two or three flounders, some parsley leaves and roots, thirty peppercorns, and a quart of water, till the fish are boiled to pieces: pulp them through a sieve. Set over the fire the pulped fish, the liquor that boiled them, some perch, tench, or flounders, and some fresh leaves and roots of parsley; simmer all till done enough, then serve in a deep dish. Slices of bread and butter are to be sent to table, to eat with the souchy.

To boil Herrings.

Scale, gut, and wash them, then dry them thoroughly in a cloth, and rub them over with a little salt and vinegar. Skewer their tails in their mouths, and lay them on your fish-plate. When the water boils, put them in, and about ten or twelve minutes will do them. After you have taken them up, let them drain properly, and then turn their heads into the middle of the dish. Serve them up with melted butter and parsley, and garnish with scraped horseradish.

To broil Herrings.

Scale, gut, and cut off their heads; wash them clean, and dry them in a cloth; then dust them well with flour, and broil them. Take the heads, mash them, and boil them in small beer or ale, with a little whole pepper and onion. When it is boiled a quarter of an hour strain it off, thicken it with butter and flour, and a good deal of mustard. Lay the herrings, when done, in a plate or dish, pour the sauce into a boat, and serve them up.

To fry Herrings.

First scrape off all the scales, then wash them, dry them well in a cloth, and dredge them with flour. Fry them in butter over a brisk fire, and when done, set their tails up one

against another in the middle of the dish. Fry a large handful of parsley crisp, take it out before it loses its colour; lay it round the fish, and serve them up with melted butter, parsley, and mustard.

To bake Herrings.

Scale, wash, and dry them well in a cloth, then lay them on a board, and take a little black pepper, a few cloves, and plenty of salt; mix them together, and rub the fish all over with it. Lay them straight in a pot, cover them over with vinegar, put in a few bay leaves, tie a strong paper over the top, and bake them in a moderate oven. They may be eat either hot or cold; and if you use the best vinegar, they will keep good for two or three months.

Sprats may be done in the same manner, and either of them will furnish an occasional and pleasing relish.

To pot Herrings.

Cut off the heads of your herrings, and put them into an earthen pot. Lay them close, and between every layer of herrings strew some salt, but not too much. Put in cloves, mace, whole pepper, and a nutmeg cut in pieces. Fill up the pot with vinegar, water, and a quarter of a pint of white wine. Cover it with brown paper, tie it down close, and bake them in an oven with brown bread. As soon as they are cold, put them into your pots, tie them close with paper, and set them by for use.

To smoke Herrings.

Clean, and lay them in salt and a little saltpetre one night; then hang them on a stick, through the eyes, in a row. Have ready an old cask, in which put some sawdust, and in the midst of it a heater red hot; fix the stick over the smoke, and let them remain twenty-four hours.

To dress Red Herrings.

Choose those that are large and moist, cut them open, and pour some boiling small beer over them to soak half an hour; drain them dry, and make them just hot through before the fire, then rub some cold butter over them and serve. Egg

sauce, or buttered eggs, and mashed potatoes, should be sent up with them.

Sprats.

These, when cleaned, should be fastened in rows by a skewer run through the heads, and then broiled, and served hot.

To boil Lobsters.

Buy these alive: the lobster merchants sometimes keep them till they are starved, before they boil them; they are then watery, and have not half their flavour. Choose those that are full of motion, which is the index of their freshness. Those of the middle size are the best. Never take them when the shell is incrustated, which is a sign they are old. The male lobster is preferred to eat, and the female (on account of the eggs) to make sauce of. The hen lobster is distinguished by having a broader tail than the male, and less claws.

Set on a pot, with water salted in the proportion of a table-spoonful of salt to a quart of water: when the water boils, put it in, and keep it boiling briskly from half an hour to an hour, according to its size; wipe all the scum off it, and rub the shell with a very little butter or sweet oil; break off the great claws, crack them carefully in each joint, so that they may not be shattered, and yet come to pieces easily; cut the tail down the middle, and send up the body whole.

These fish come in about April, and continue plentiful till the oyster season returns; after that time they begin to spawn, and seldom open solid.

To roast Lobsters.

When you have half-boiled your lobster take it out of the water, rub it well with butter, and lay it before the fire; continue basting it with butter till it has a fine froth, and the shells look of a dark brown. Then put it into your dish, and serve it up with plain melted butter in a sauce-boat.

To pot Lobsters.

Half boil them, pick out the meat, cut it into small bits, season with mace, white pepper, nutmeg, and salt, press close

into a pot, and cover with butter; bake half an hour; put the spawn in. When cold, take the lobster out, and put it into the pots with a little of the butter. Beat the other butter in a mortar with some of the spawn; then mix that coloured butter with as much as will be sufficient to cover the pots, and strain it. Cayenne may be added, if approved.

Another Way to pot Lobsters, as at Wood's Hotel.

Take out the meat as whole as you can: split the tail, and remove the gut; if the inside be not watery, add that. Season with mace, nutmeg, white pepper, salt, and a clove or two, in the finest powder. Lay a little fine butter at the bottom of the pan, and the lobster smooth over it, with bay-leaves between; cover it with butter, and bake gently. When done, pour the whole on the bottom of a sieve, and with a fork lay the pieces into potting-pots, some of each sort, with the seasoning about it. When cold, pour clarified butter over, but not hot. It will be good next day; or highly seasoned, and thick-covered with butter, will keep some time.

Potted lobster may be used cold, or as a fricassee, with a cream-sauce: it then looks very nicely, and eats excellently, especially if there is spawn.

To stew Lobsters.

Pick the lobster, put the berries into a dish that has a lamp, and rub them down with a bit of butter, two spoonfuls of any sort of gravy, one of soy, or walnut catsup, a little salt and cayenne, and a spoonful of port; stew the lobster cut into bits with the gravy as above.

Buttered Lobsters.

Pick the meat out, cut it, and warm with a little weak brown gravy, nutmeg, salt, pepper, and butter, with a little flour. If done white, a little white gravy and cream.

Currie of Lobsters or Prawns.

Take them from the shells, and lay into a pan, with a small piece of mace, three or four spoonfuls of veal gravy, and four of cream: rub smooth one or two tea-spoonfuls of currie-pow-

der, a tea-spoonful of flour, and an ounce of butter; simmer an hour: squeeze half a lemon in, and add salt.

To dress Crab, hot.

Pick a crab; put all into a stew-pan with about an ounce of butter, and a little anchovy essence, a tea-spoonful of mustard, two table-spoonfuls of oil, the same of vinegar, one of elder vinegar, one of Chilly vinegar, and a handful of bread crumbs; mix all together well with a spoon, put it all into the shell, put bread crumbs over it, drop some clarified butter over it, and put it in the oven; if the oven does not brown it sufficient, brown it with the salamander.

To dress Crab, cold.

Pick the crab, and put what fish is in the inside on a plate by itself, and what comes from the claws on another plate; add to what came from the inside of the crab a few bread crumbs, Cayenne pepper, a little essence of anchovy, two table-spoonfuls of vinegar, a little clarified butter, and a spoonful of elder vinegar; mix all well together; clean the shell well out; put the drest part of the crab in one end of the shell, and what is picked from the claws in the other; the spawn of the crab should be pounded in a mortar, rubbed through a sieve, and put over the crab in diamonds: if there be no spawn in the crab, the spawn of lobster will do: put parsley neatly picked round the fish, and make a ring of the small claws to go round the dish, and parsley between the ring and the shell.

To butter Prawns or Shrimps.

Take them out of the shells; and warm them with a little good gravy, a bit of butter and flour, a scrape of nutmeg, salt, and pepper; simmer a minute or two, and serve with sip-pets; or with a cream sauce, instead of brown.

Prawns and Cray-fish in Jelly, a beautiful Dish.

Make a savoury fish jelly, and put some into the bottom of a deep small dish; when cold, lay the cray-fish with their back downwards, and pour more jelly over them. Turn out when cold.

To stew Prawns, Shrimps, or Cray-fish.

Take about two quarts of either of these fish, and pick out the tails. Put the bodies into your stew-pan, with about a pint of white wine (or water with a spoonful of vinegar) and a blade of mace. Stew these for a quarter of an hour, then stir them together, and strain them. Having done this, wash out your pan, and put into it the strained liquor and tails. Grate into it a small nutmeg, put in a little salt, a quarter of a pound of butter rolled in flour, and shake it all together. Cut a thin slice of bread round a quartern loaf, toast it brown on both sides, cut it into six pieces, lay it close together in the bottom of your dish, pour your fish and sauce hot over it, and send it hot to table. If cray-fish, garnish the dish with some of their biggest claws laid thick round.

To pot Prawns, Shrimps, or Cray-fish.

Boil them in water with plenty of salt in it. When you have picked them, powder them with a little beaten mace, or grated nutmeg, or allspice, and pepper, and salt; add a little cold butter, and pound all well together in a marble mortar till of the consistence of paste. Put it into pots covered with clarified butter, and cover them over with wetted bladder.

To feed Oysters.

Some piscivorous *gourmands* think that oysters are not best when quite fresh from their beds, and that their flavour is too brackish and harsh, and is much ameliorated by giving them a feed. To do which, cover them with clean water, with a pint of salt to about two gallons; (nothing else, no oatmeal, flour, nor any other trumpery;) this will cleanse them from the mud and sand, &c. of the bed; after they have lain in it twelve hours, change it for fresh salt and water, and in twelve hours more they will be in prime order for the mouth, and remain so two or three days. At the time of high water, you may see them open their shells, in expectation of receiving their usual food. This process of feeding oysters, is only employed when a great many come up together.

The real Colchester, or Pyfleet barrelled oysters, that are packed at the beds, are better without being put in water; they are carefully and tightly packed, and must not be dis-

turbed till wanted for table: these, in moderate weather, will keep good for a week or ten days. If an oyster opens his mouth in the barrel, he dies immediately. In order, therefore, to preserve the lives of barrelled oysters, put a heavy weight on the wooden top of the barrel, which is to be placed on the surface of the oysters. This is to be effected by removing the first hoop, the staves will then spread and stand erect, making a wide opening for the head of the barrel to fall down closely on the remaining fish, keeping them close together. The oysters which are commonly sold as barrelled oysters, are merely the smallest natives, selected from the stock, and put into the tub when ordered; and instead of being of superior quality, are often very inferior.

Common people are indifferent about the manner of opening oysters, and the time of eating them after they are opened; nothing, however, is more important, in the enlightened eyes of the experienced oyster eater. Those who wish to enjoy this delicious restorative in its utmost perfection, must eat it the moment it is opened, with its own gravy in the under shell: if not eaten while absolutely alive, its flavour and spirit are lost. The true lover of an oyster, will have some regard for the feelings of his little favourite, and will never abandon it to the mercy of a bungling operator, but will open it himself, and contrive to detach the fish from the shell so dexterously, that the oyster is hardly conscious he has been ejected from his lodging, till he feels the teeth of the piscivorous *gourmand* tickling him to death.

To fry Oysters.

The largest oysters you can get should be chosen for frying. When you have properly cleaned and rinsed them, strew over them a little grated nutmeg, a blade of mace pounded, a spoonful of flour, and a little salt. Dip your oysters singly into this, and fry them in hog's lard till they are of a nice brown colour. Then take them out of the pan, pour them into your dish, and pour over them a little melted butter, with crumbs of bread mixed.

To fricassee Oysters.

Put a little butter into your stew-pan, with a slice of ham, a faggot of parsley and sweet herbs, and an onion stuck with two cloves. Let them stew over a slow fire a few minutes, and then add a little flour, some good broth, and a piece of lemon peel; then put in your oysters, and let them simmer till they are thoroughly hot. Thicken with the yolks of two eggs, a little cream, and a bit of good butter, take out the ham, faggot, onion, and lemon peel, and add the squeeze of a lemon. Give the whole a shake in the pan, and when it simmers put it into your dish, and serve it up.

To ragout Oysters.

When the oysters are opened, save as much of the liquor as you can, and strain it through a sieve; wash your oysters clean in warm water, and then make a batter as follows: Beat up the yolks of two eggs with half a nutmeg grated, cut a little lemon peel small, a good deal of parsley, and add a spoonful of the juice of spinach, two spoonfuls of cream or milk, and beat the whole up with flour till it is a thick batter. Having prepared this, put a piece of fresh butter into a stew-pan, and when it is thoroughly hot, dip your oysters one by one into the batter, then roll them in crumbs of bread grated fine, and fry them quick and brown; which done, take them out of the pan, and set them before the fire. Have ready a quart of chesnuts, shelled and skinned, and fry them in the batter. When enough, take them up, pour the fat out of the pan, shake a little flour all over the pan, and rub a piece of butter all round with a spoon. Then put in the oyster liquor, three or four blades of mace, the chesnuts, and half a pint of white wine. Let them boil, and have ready the yolks of two eggs beat up, with four spoonfuls of cream. Stir all well together, and when it is thick and fine, lay the oysters in the dish, and pour the ragout over them. Garnish with chesnuts and lemon.

To scollop Oysters.

Stew the oysters slowly in their own liquor for two or three minutes; take them out with a spoon, and beard them, and skim the liquor; put a bit of butter into a stew-pan, and when

it is melted, add as much fine bread crumbs as will dry it up, then put to it the oyster liquor, and give it a boil up; put the oysters into scollop shells that you have buttered, and strewed with bread crumbs, then a layer of oysters, then of bread crumbs, and then some more oysters; moisten it with the oyster liquor, cover them with bread crumbs; put about half a dozen little bits of butter on the top of each, and brown them in a Dutch oven. Essence of anchovy, catsup, cayenne, grated lemon peel, mace, and other spices, &c. are added by those who prefer *piquance* to the genuine flavour of the oyster. Cold fish may be re-dressed the same way.

Small scollop shells, or saucers that hold about half a dozen oysters, are the most convenient.

To stew Oysters.

Large oysters will do for stewing, and by some are preferred; but we love the plump, juicy natives. Stew a couple of dozens of these in their own liquor; when they are coming to a boil, skim well, take them up and beard them; strain the liquor through a tamis sieve, and lay the oysters on a dish. Put an ounce of butter into a stew-pan; when it is melted, put to it as much flour as will dry it up, the liquor of the oysters, and three table-spoonfuls of milk or cream, and a little white pepper and salt; to this some cooks add a little catsup, or finely chopped parsley, grated lemon peel, and juice; let it boil up for a couple of minutes, till it is smooth, then take it off the fire, put in the oysters, and let them get warm; (they must not themselves be boiled, or they will become hard;) line the bottom and sides of a hash-dish with bread sippets, and pour your oysters and sauce into it.

Oyster Loaves.

Make a hole in the top of some little round loaves, and take out all the crumb. Put some oysters into a stew-pan, with the oyster liquor, and the crumbs that were taken out of the loaves, and a large piece of butter; stew them together five or six minutes, then put in a spoonful of good cream, then fill your loaves. Lay a bit of crust carefully on the top of each, and put them in the oven to crisp.

Stewed Oysters in French Rolls.

Take any quantity of oysters, and wash them in their own liquor. Then, straining it, put it in again with them, and add a little salt, ground pepper, beaten mace, and grated nutmeg. Let them stew a little together, and thicken them up with a great deal of butter. In the mean time, cut the tops off a few French rolls, and take out sufficient crumb to admit some of the oysters, which must be filled in boiling hot, and set over a stove, or chaffing-dish of coals, till they are quite hot through; filling them up with more liquor, or some hot gravy, as the former soaks in. When they are sufficiently moistened, serve them up in the manner of puddings.

To pickle Oysters.

There are many ways of pickling oysters, some of them very troublesome and expensive. The following is, perhaps, the best method ever yet published, and certainly as simple and cheap as any of them. Put the oysters into a stew-pan, dust over the beards a little fine Lisbon sugar, pour in their own liquor well strained or filtered, and put them on a gentle fire for five minutes without suffering them to boil. Then pour off the liquor into another stew-pan; and, adding to it double the quantity of good vinegar, with some catsup, Cayenne pepper, lemon peel, and salt, boil the whole well together, for a quarter of an hour. In the mean time, having given the beards of the oysters another dusting of sugar, finely pounded with an equal quantity of salt, and placed them one by one carefully in a jar; when both are quite cold, pour the strained pickling liquor over them, and keep them closely from the air with bladder and leather. Some, on account of the general toughness of the beards, cut them off before they are deposited in the jar; but, when well managed as above directed, they will not have that ill quality. Pickled oysters should be served up placed in rows, on a dish garnished with thin slices of lemon.

To pickle Oysters another Way.

Open the number you intend to pickle, put them into a sauce-pan with their own liquor for ten minutes, simmer them very gently; then put them into a jar, one by one, that none of the grit may stick to them, and cover them when cold with

the pickle thus made: Boil the liquor with a bit of mace, lemon peel, and black peppers, and to every hundred put two spoonfuls of the best undistilled vinegar.

They should be kept in small jars, and tied close with bladder, for the air will spoil them.

To stew Muscles.

Wash them very clean in several waters, then put them into a stew-pan, and cover them close. Let them stew till the shells open, and then pick out the fish clean, one by one. Look under the tongue to see if there be a crab, and if you find one, throw that muscle away. You will likewise find a little tough article under the tongue, which you must pick off. Having thus properly cleansed them, put them into a sauce-pan, and to a quart of muscles, put half a pint of the liquor strained through a sieve; add a few blades of mace, a small piece of butter rolled in flour, and let them stew gently. Lay some toasted bread in the dish, and when the muscles are done, pour them on it, and serve them up.

To ragout Muscles.

Put your muscles into a sauce-pan, and let them stew till they are open. Then take them out of the shells, and save the liquor. Put into your stew-pan a bit of butter, a few mushrooms chopped, a little parsley and grated lemon peel. Stir these together, and then put in some gravy, with pepper and salt; thicken it with a little flour, boil it up, put in the muscles with their liquor, and let them be hot; then pour them into your dish, and serve them up. There are some muscles of a pernicious quality, to know which, when you stew them, put a half-crown into the sauce-pan, and if it is discoloured, the muscles are not wholesome.

N. B. Directions for making fish pies will be given under the head *Savoury Pies*.