

THE
HOUSEKEEPER'S ASSISTANT

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COMPOSED UPON

TEMPERANCE PRINCIPLES,

WITH

INSTRUCTIONS IN THE ART OF MAKING PLAIN AND FANCY
CAKES, PUDDINGS, PASTRY, CONFECTIONERY, ICE
CREAMS, JELLIES, BLANC MANGE,

ALSO FOR THE

COOKING OF ALL THE VARIOUS KINDS OF MEATS
AND VEGETABLES;

WITH A

VARIETY OF USEFUL INFORMATION AND RECEIPTS

NEVER BEFORE PUBLISHED.

BY AN OLD HOUSEKEEPER.

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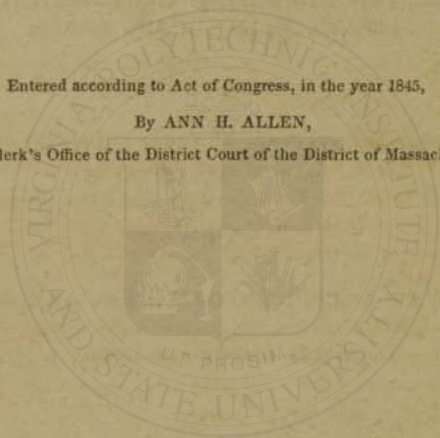
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By ANN H. ALLEN,

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DEDICATION.

THE authoress dedicates this little work to Temperance. I have been anxiously waiting to see, in the numerous publications on temperance, some allusion made to the use of liquors in the preparation of viands, but thus far I have not met with even a remark on the subject; this consideration first induced me to get up this little volume.

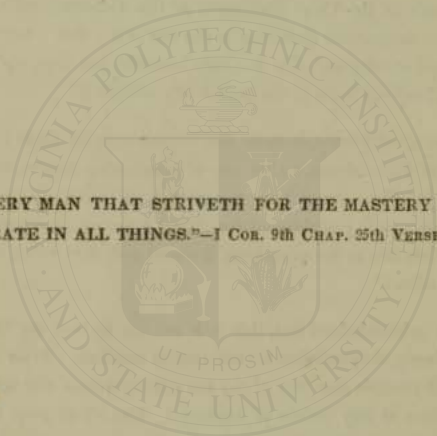
The remark of the Chief Magistrate of this Commonwealth, at the last simultaneous temperance gathering in this city, viz.: that "temperance was the handmaid of religion," was not only beautiful but true, and spake well for the head and the heart of the person who uttered it.

It was my good fortune, in early life, to meet with the views of Dr. Benjamin Rush, of Philadelphia, on the use of intoxicating liquors, which so convinced my judgment, that I have not used them in any case, as a beverage or in cookery; or in partaking of the viands prepared by others; preferring the most plain fare to the sumptuous, flavored with that which "caused my brother to offend."

It is an acknowledged fact, that it is not the taste of the liquor, but the effect produced, that enchains the unfortunate inebriate. With this truth before us, is it possible that any of my fair countrywomen will administer this deadly poison in any article of cookery? The effect must be the same whether eaten or drank, and having it around is a great temptation to domestics. Let us, as a temperance people, be consistent, and "neither touch, taste, nor handle," except as a medicine, where no other thing will supply its place. Alcohol should be nearly confined to the laboratory of the druggist. As woman was designed, in the creation, to be "a helpmeet for man," she can enlarge the sphere of her usefulness by her kindly influence in this matter. Next to religion, nothing can add more to the sum of human happiness than temperance.

ANN H. ALLEN.

"AND EVERY MAN THAT STRIVETH FOR THE MASTERY IS TEMPERATE IN ALL THINGS."—I Cor. 9th Chap. 25th Verse.



INTRODUCTION.

THE author and compiler of this little work, was in her youth deprived by death of the fostering hand of a kind mother; and having suffered from the privation, would be happy to render this useful to that class of her readers, as she wishes to be the Orphan's Friend.

In the present mode of education, there is little time, for even a judicious mother to teach her daughters the rudiments of house-keeping. This is offered as an assistant. Having myself been a practical housekeeper for more than thirty years, and tested most of the following recipes, many of which have never appeared in print before, I have taken pains to place the quantities and ingredients first, in most cases, that the Assistant may be more easily comprehended. But, in all cases, the INSTRUCTIONS must be followed, to ensure complete success. With method, and a right disposition of time, almost any thing can be accomplished.

"A place for every thing, and every thing in its place," should be the motto of the mistress of the house, as well as the maid. Yet there are reciprocal duties between the heads of a well regulated household. As a general rule, "good husbands make good wives." It requires both to move in their own orbit, to form that complete whole, which is so beautiful in a well ordered family. If a lady has never been accustomed, whilst single, to think of family management, let her not suppose that she cannot acquire this happy qualification. I know from experience, that patience, and perseverance, will accomplish much that appears to be impossible.

It is proper that a lady should assist her husband, in contributing to the wants and comforts of their family and friends; at her table, when she takes the head and does the honors from

choice, it reflects sweetly in her diadem of graces; and she enhances her own happiness by conforming to the station in which she is placed by an all-wise Providence.

The devoted wife wishes, above all things, to please her husband. And the most devoted husband is better pleased with having good bread and butter, and all other things good of their kind upon his table, than with the most learned dissertation in Latin, or French, or the most splendid performances upon the piano forte.

The housekeeper should remember that the welfare and good management of the household depends upon the eye of the superior; and therefore there is nothing too trifling for her notice, that comfort and economy may be promoted in all things under her control. She should be informed of the qualities of articles in common use, and prices, and of the best times of purchasing, and places, etc. Domestic bread is more healthy, and much less expensive than bakers'; it should therefore be used in a family. Every article should be kept in that place best suited to preserve it in fine order, and prevent waste.

VEGETABLES will keep best on a stone floor, or in sand, or earth, with a good air.

MEATS, in a cold, dry place; also dried beef, or hams, salt, and candles.

SUGAR, white and brown, in a dry pantry. Vermicelli, tapioca, and saloops and all seeds used in cookery, in large-mouthed bottles, with covers or small specie jars, and sweetmeats or conserves should also be kept in a cool place.

CHEESE should be kept in a box that will just fit, and in a dark closet; it should be turned and rubbed with butter once a week, and the box should be rubbed also.

EGGS can be purchased cheap in the spring; pack them away in salt on the pointed end, and place in a cool cellar, and they will remain good through the summer.

STORE ONIONS should be braided with straw, or the branches of the weeping willow, when taken from the ground in the fall, and hung up in a cold, dry room. But they should not be suffered to freeze.

WINTER PEARS should be tied by their stems and hung up.

CELERY should be taken from the ground before the frost sets in, and packed away in dry sand, without stones, and set in a cellar.

CABBAGES. Leave until the heavy frost sets in; have those wanted for winter use pulled up, leaving all the soil around them, and set them in a trench in the vegetable cellar. Cut the heads off as wanted; the stumps, set out in the spring, grow good greens.

To save lemons and oranges, and dry, peel some of the lemons and oranges used for juice, dry the peels; for grating, the juice should be squeezed out after they are cut in two, then dried; but the skins peeled off answer well for boiling in liquid.

In cookery, if the whites of eggs are used, make a custard, to use the yolk; but if to stand over night, beat them up, with a little water, and they will not injure.

MILK in very hot weather, set upon the stove, or range, until it scalds in the pan, will remain sweet much longer, and increase the quantity of cream for butter. Cream already skimmed may be preserved sweet, for twenty-four hours. Scald it, then add as much double refined sugar as will make it pretty sweet, then set in a cool place. Syrup of cream may be prepared in the same way; putting one pound and a quarter of sugar to a pint of fresh cream, set it away in a cool place for three hours; have ready nice two-ounce phials, and, after filling, cork close, and tie down with leather. Thus prepared, it will remain good for two weeks. This is excellent for a voyage to sea.

SCALDING FRUITS, PICKLES, CATSUP, ETC.—If in bottles, immerse in *warm water* in a kettle in a range or stove, and let it boil until the article boils; if in large jars, set on a hot hearth until it boils, then skim. But after pickles are scalded, the vinegar must be revived with either spirit, or sweet: molasses, sugar, or a little whiskey. Care must be taken that no scum is suffered to collect on pickles, as it is an evidence of its wanting something to strengthen it; it will spoil soon if not scalded and fed. The utensils used in a dairy should be kept nice, and vessels that have contained sour milk should first be washed in cold water, then well in hot, and thoroughly scalded, and set in a hot sun.

BRASS KETTLES should be well cleaned and bright, before using, as the verdigris is an active poison.

If coffee, chocolate, or gruel, is suffered to boil over, the strength is lost.

Hard water spoils the color of vegetables; a pinch of saleratus or salts of wormwood will restore.

MEATS.—If the weather will permit, most kinds of meat are finer for hanging a few days, or keep in a refrigerator a few days; mutton in particular, and salting and peppering the broad end of the leg; if damp appears, wipe with a dry cloth. Boiling in sea water, if convenient, is an improvement.

GAME is often brought in, when the cook supposed they would keep a day; but they have been preserved three days, by the following method. If birds (woodcocks and snipes excepted), dress nicely, then draw; be careful to break nothing. Hang in a dark, cool place. When to be used, wash nicely, and rub well with pepper before stuffing, and salt.

Another way.—After dressing, have a stew-pan of boiling water ready, and after washing in many waters, plunge into the boiling water, one at a time. Let each remain five minutes, moving, that the water may go through well. When all are done, tie them by the heads, and hang them up in a cold place; when drained, pepper the inside and necks; mint or parsley may also be put inside. When roasted, wash, to take off the pepper. The most delicate birds, even grouse, may be kept in this way, if not putrid. Poultry that has hung long, should be nicely washed in vinegar and water, to prevent a musty taste being communicated to the dressing. Always rub well with salt and pepper before stuffing any thing.

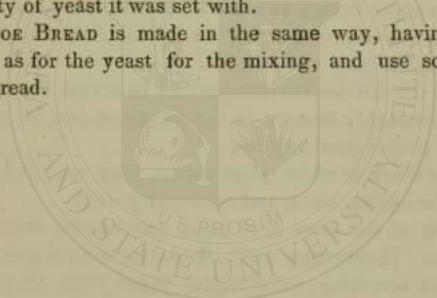
FRESH WATER FISH has often a muddy taste; to take off which, if small, rub with salt after dressing and properly washing; wash again before cooking. If large, soak in salt and water.

TO MAKE HOP YEAST.—Peel and slice potatoes, sufficient to fill a stew-pan of three pints, then cover with water, put on the lid, and boil; throw a large handful of hops into a kettle with three half pints of water; boil, until they begin to sink, then strain the water into some sifted flour, a sufficient quantity to

thicken the hop water, stir it up, and let it cool. When the potatoes are done, pour the water off and beat them fine with a rolling-pin, then strain with cold water through a hair or wire sieve. When the hops are sufficiently cool, mix them and the potatoes together, and half a pint of good hop yeast, and a trifle of flour, set to rise; when light, bottle; and keep in a cool place.

TO MAKE DOMESTIC BREAD.—At night, sift the quantity of flour you wish into a bowl, and take equal quantities of milk and water: if you have milk, (water will do) the warmth must be regulated by the weather; if very cold, stir into the centre of your flour the wetting quite warm, form a batter, and put in half a pint of yeast; cover over, and let stand till morning, then mix the hardness desired, and put into tins; and when light, bake in a good heat one hour. This, if the yeast is good, will be delightful bread; and the goodness of the yeast entirely depends upon the quality of yeast it was set with.

POTATOE BREAD is made in the same way, having potatoes prepared as for the yeast for the mixing, and use some salt for potatoe bread.



CAKES.

Observations on Making and Baking Cakes, to ensure success.

Currants should be nicely washed, dried in a cloth, and set before the fire. If damp, they make cakes and puddings heavy. Before they are added, a dust of dry flour should be thrown among them, and a shake given to them, which makes the cakes lighter.

Flour should be nicely sifted and dried before the fire. Eggs should be very long beaten; whites and yolks apart, and always strained. Volatile salts is preferred to saleratus, when convenient. Sugar should be rubbed to a powder on a clean board, and then sifted through a very fine hair, or lawn sieve. Lemon rinds should be grated off the lemons, or pared very thin, and with a little sugar beaten in a marble mortar to a paste, and then mixed with rose-water or cream, so it will divide easily among the other ingredients.

After all the articles are incorporated in a pan, they should be long and thoroughly beaten, as the lightness can be greatly increased by proper management.

Whether black or white plum cakes, they require less butter and eggs for having yeast, and eat equally well.

The heat of the oven is of great importance, especially for large cakes. If not pretty quick, the batter will not rise. Should you fear its scorching, put plenty of paper over, to prevent its burning. If the fire has not been lighted a sufficient time to have a body of heat, the cake will be heavy.

To know when it is soaked, take a broad-bladed knife, that is very bright, and plunge into the very centre; draw out instantly, and if the least stickiness adheres, put the cake immediately in, and shut the oven. Or a sprig of broom corn will do for a small cake. If the heat was sufficient to raise, but not to soak, I have with great success had a fresh fuel quickly put in, and kept the cakes warm till the oven was fit to finish the soaking, and they turned out extremely well.

WEDDING CAKE.

3 lbs. of butter,	$\frac{1}{2}$ pint of rose-water,
3 lbs. of sugar,	1 oz. of mace,
4 lbs. of currants,	3 nutmegs,
2 doz. of eggs,	4 lbs. of flour.
$\frac{1}{2}$ lb. of citron,	

Beat the whites to a froth, the yellows and sugar well beaten together, then beat the butter and rose-water to cream, then add the sugar, and yellows, and whites (if wanted dark, put in some molasses), mix all the ingredients well together, then bake two hours and a half or three hours in a brick oven.

TO MAKE A RICH PLUM CAKE.

1 lb. of fresh butter,	2 oz. of sweet almonds,
1 lb. of sugar,	10 eggs,
$1\frac{1}{2}$ lbs. of flour,	1 glass of rose-water,
2 lbs. of currants,	$\frac{1}{4}$ oz. of cinnamon,
1 lb. of sweetmeats, or citron,	$\frac{1}{4}$ oz. of allspice.

Melt the butter to a cream, put in the rose-water, sugar, and yolks, beat well; the whites by this time must be beaten into a strong snow; if the paste stands to chill the butter, the cake will be heavy; then add the dry ingredients, which must be well incorporated. Bake in a tin hoop in an oven for three hours, and put twelve sheets of paper under it to keep it from burning.

Icing—simple.—Beat the whites of eggs to an entire froth; to each egg add five teaspoons of sifted sugar, gradually; a little lemon juice adds to the flavor, and makes it extremely white. It must be beaten a great while, and put on hot; before putting on, dust some flour over, and rub off.

A FINE FRUIT CAKE.

$2\frac{1}{2}$ lbs. of butter,	1 lb. of raisins,
20 eggs,	3 lbs. of currants,
$\frac{1}{2}$ pint rose-water,	$\frac{1}{4}$ lb. of citron,
$2\frac{1}{2}$ lbs. flour,	4 oz. of almonds blanched.
$1\frac{1}{2}$ lbs. of sugar,	

Wash the butter in water, then beat to a cream in the rose-water; beat the eggs separately, putting the yolks with the sugar and beat them well; spice to taste. Beat the whites to snow, let all be kept warm by the fire, (and all the ingredients prepared as directed) mix the dry materials, beat all thoroughly; it can hardly be done too much. Then have the raisins stoned and chopped as fine as possible, mix them carefully, so there shall be no lumps. Beat all together a full hour. Have a hoop well buttered, double a white buttered paper, and put in the pan round the edge; allow space for rising. Bake in a quick oven. It will require three hours.

PLUM CAKE.

1 lb. of sugar, dry, and sifted,	12 eggs,
3 lbs. of nicely prepared currants,	$\frac{1}{2}$ pint of fresh yeast,
$\frac{1}{2}$ lb. of stoned and chopped raisins,	1 nutmeg,
$\frac{1}{2}$ lb. of blanched almonds, beaten with orange-flower water.	1 lemon rind, mace, cloves,
2 lbs. of butter in a quart of cream,	1 table spoonful Jamaica pepper.

Mix the flour and sugar well together; melt the butter in the cream then, and the other materials, having the eggs well beaten separately, and strained, beat all together a full hour; then butter the hoop or pan, and bake it. As you put the butter into the pan, throw in plenty of citron, lemon and orange candy. Bake in a quick oven, cover with paper if too warm.

When done, pour the icing over, and return it to the oven for fifteen minutes; but if the oven be warm, keep it near the mouth, and the door open, lest the color be spoiled.

SAFFRON CAKES.

1 quarter of fine flour,	$\frac{1}{4}$ of an oz. of fine cloves,
$1\frac{1}{2}$ lbs. of butter,	$\frac{1}{4}$ of an oz. of cinnamon and mace,
6 eggs,	1 glass of rose-water, and saffron,
3 oz. of carraway seeds,	3 half pints of yeast,
1 lb. of sugar,	1 quart of milk.

Boil the milk and butter, skim off the butter, and mix with the flour and a little milk, stir the yeast into the rest, and strain it;

mix it with the flour, put in the eggs and spice, rose-water, tincture of saffron, sugar, and eggs. Beat all up well, and bake in a hoop or pan well buttered. Bake in a quick oven, and an hour and a half.

LEMON CAKES.

1 lb. of sugar,	$\frac{3}{4}$ of a lb. of flour,
14 eggs,	4 lemons.
1 glass of rose-water,	

Put the sugar in a pan with a round bottom, separate the whites from the yolks, add the yellows with rose-water to the sugar, beat very well, then add the raspings of the lemons, and then the juice; the whites must be whisked to a foam, then sift in the flour, (after all are well beaten together) and knead it with the paste until light, form the biscuits and bake them in small oval tins with six sheets of paper under them, in moderate heat. Butter the tins well or it will prove difficult to take out the biscuits, which will be exceeding nice if well made. Ice them previous to baking, but very lightly and even.

CYMBALS.

$\frac{1}{2}$ lb. of sugar,	2 lbs. of flour,
1 glass rose-water,	6 eggs.
$\frac{1}{2}$ lb. of butter,	

Sift and dry the flour, beat the rose-water and butter together, add the yolks beat well, then the whites well whisked, and then the flour.

PLUM CAKE.

1 lb. of currants,	21 eggs,
1 drachm of nutmeg,	1 lb. of stoned raisins,
1 ditto of mace,	3 half pints of cream,
1 lb. of sugar,	1 quart of new ale yeast,
1 drachm of cinnamon,	6 lbs. of flour,
1 lb. of citron, a little salt,	$\frac{1}{2}$ lb. of butter,
1 oz. of orange peel candied,	2 gills of rose-water.
2 oz. of almonds bleached,	

The flour must be well dried, the eggs beaten separately, beat the rose-water and butter to a cream, add the sugar, then the cream and other ingredients, mix well, bake immediately.

PLAIN CAKE.

3 lbs. of sugar,	2 gills of rose-water,
1 quart of yeast,	$\frac{1}{2}$ oz. of mace,
3 lbs. of butter,	$\frac{1}{2}$ oz. of nutmeg,
1 quart of milk,	9 lbs. of flour.
9 eggs,	

The flour nicely dried, the eggs well beaten separately—proceed as above.

ANOTHER.

$\frac{3}{4}$ lb. of sugar,	6 eggs,
1 lb. of butter,	1 teaspoonful essence of lemon.

Worked into 1 pound of flour.

SOFT CAKES IN LITTLE PANS.

1 $\frac{1}{2}$ lbs. of sugar,	18 eggs,
$\frac{1}{2}$ lb. of butter,	1 nutmeg,
$\frac{1}{2}$ pint of rose-water,	2 lbs. of flour.

Nicely dried, beat the eggs separately, beat the rose-water and butter together.

A RICH CAKE.

2 lbs. of butter,	$\frac{1}{2}$ pint of rose-water,
15 eggs,	2 $\frac{1}{2}$ lbs. of loaf sugar,
1 pint of cream,	1 oz. of cinnamon,
1 pint of fresh yeast,	5 lbs. of flour.
2 $\frac{1}{2}$ lbs. of raisins,	

Rub the butter into the flour, mix the cream, yolks of the eggs and yeast together, let it be well covered, and placed by to rise over night. Also stone and soak the raisins over night, then add the other ingredients, and bake as loaf cake No. 1.

COOKIES.

1 lb. of sugar,	2 table spoonfuls of coriander seed,
1 table spoonful of saleratus,	2 $\frac{1}{2}$ lbs. of flour.
$\frac{1}{4}$ of a lb. of butter,	

Boil the sugar slowly in half a pint of water; scum well and cool, dissolve the saleratus in warm buttermilk (or cream), then add the other materials, make rolls half an inch thick, and cut to the shape you please; bake fifteen minutes in a slack oven—good three weeks.

ANOTHER.

1 lb. of butter,	3 teaspoonfuls of saleratus,
$\frac{1}{2}$ lb. of sugar,	3 lbs. of flour.
1 teacup of coriander seed,	

Dissolve the saleratus in a teacup of buttermilk warmed, (stirring whilst warming) or cream, dry the flour, sprinkle the seed in, and beat the sugar and butter together before, then add all together and roll three quarters of an inch thick, and cut the shape desired. Bake slowly from fifteen to twenty minutes. Though hard at first, if put into an earthen jar and set in the cellar, they will soon become softer and better.

CARAWAY CAKES.

1 lb. of flour,	1 glass of rose-water,
$\frac{3}{4}$ of a lb. of sugar,	4 eggs,
$\frac{1}{2}$ lb. of butter,	$\frac{1}{2}$ cup of caraway seed.

Rub the ingredients well together, and beat them up perfectly; then with a spoon drop them on buttered tins, bake brown in rather a slow oven twenty minutes.

SPONGE CAKE.

1 gill of rose-water,	The weight of four eggs in flour.
The weight of six eggs in sugar.	

The whites and yolks should be beaten separately and thoroughly; then put the eggs and sugar together, beat well, have the flour warm, and the oven a proper warmth, ready to put in the moment it will answer. Mix well, pour into a well buttered tin, bake twenty minutes in a moderately quick oven.

DOUGH NUTS.

1 pint of flour,	1 oz. of butter,
$\frac{1}{2}$ a pint of sugar,	1 cup of buttermilk,
3 eggs,	1 large teaspoon of saleratus.

Beat the eggs and sugar well together, warm the buttermilk, stir while warming, to prevent a separation, rub down fine the saleratus, and stir into the buttermilk; mix whilst in a foam. If lard is used, use salt.

RAISED DOUGH NUTS.

1 cup of lard,	$\frac{1}{2}$ pint of yeast,
$\frac{1}{2}$ pint of milk,	1 spoon of cinnamon,
$\frac{1}{4}$ lb. of sugar,	1 spoon of ginger.

Put as much water as milk and the lard to warm; sift a quantity of flour into a wooden bowl and warm also. Make a place in the centre, and pour the warm milk with salt in; stir into a batter, and if not too warm, add the yeast and let it rise; when light, roll the sugar fine, and mix all together. Set to rise again, and when very light, roll out, cut in any form, and fry. The fat must be so warm that the cakes will soon rise.

CRULLERS.

4 eggs,	1 teaspoon of saleratus,
2 cups of sugar,	1 cup of butter,
1 cup of cream, or buttermilk,	1 table spoon of cinnamon.

Warm the cream and butter together, roll the sugar fine on a moulding-board; sift the flour, have it warming, then beat the eggs fine and well, rub the saleratus fine, and mix with the milk. Mix all together as quick as possible, taste to see if sufficiently salt. Roll thin, cut with a zigging iron into squares, and cut them again several times. Have the fat hot, and taking them up on the fingers, draw through each other, and drop in different shapes also

SHREWSBURY CAKE, No. 1.

1 lb. of butter,	4 eggs, mace,
$\frac{1}{2}$ of a lb. of sugar,	1 lb. of flour.

Beat the butter, sugar, and eggs, until light, with the hand; then add the flour, roll into small cakes, bake in a light oven.

ANOTHER—No. 2.

1 lb. of sugar,	3 eggs,
1 nutmeg grated,	1 glass of rose-water,
1 spoonful of ground cinnamon.	3 lbs. of flour.

Sift the sugar and spices into the flour, then add the eggs well beaten with the rose-water and butter melted, sufficient to make it a good thickness to roll out.

ANOTHER—No. 3.

1 lb. of sugar,	2 spoonfuls of rose-water,
$\frac{1}{2}$ lb. of butter,	4 spoonfuls of cream,
4 eggs,	2 lbs. of flour.

Take one pound and three quarters of the flour and mix with the sugar, then beat the rose-water, butter, eggs, and cream together well, then mix with the flour into a paste; roll them into thin cakes and bake them in a quick oven.

SAVOY BISCUIT.

12 eggs,	Weight of 7 eggs in flour,
Weight of 12 eggs in sugar,	1 lemon.

Beat the whites and yellows separately; grate the rind of the lemon, and add the yellows to the sifted sugar, and the juice of the lemon or peach water; after being in the oven a few minutes, grate sugar over.

MOLASSES GINGERBREAD.

1 quart of treacle,	1 cup of buttermilk (or alum water,)
$\frac{1}{4}$ lb. of butter,	1 table spoonful of ground cinnamon.
2 table spoonfuls of saleratus,	

Have your molasses in a suitable pan, work your butter in even and smooth, have ready a quantity of nicely sifted flour dried and warm; have the buttermilk or alum water warm, dissolve the saleratus in the buttermilk, whisk it well with the molasses and other ingredients, then add flour sufficient to roll it out. The more it is mixed the whiter and lighter it will be; bake brisk fif-

teen minutes, but do not scorch. After taking out, wash with the whites of eggs and loaf sugar beaten together.

GINGERBREAD, No. 1.

1 lb. of sugar,	1 grated nutmeg,
1 lb. of butter,	2 table spoonfuls of saleratus,
2 oz. of ginger,	1 cup of sour cream,
4 eggs,	3 lbs. of flour.

Roll and sift your sugar, warm the cream, stirring it whilst warming; have the flour sifted and dry, beat the eggs and sugar well together, then put them with the dry ingredients into your flour; add the saleratus to the cream, stirring it the whilst, then mix all together as soon as possible. Knead stiff, shape to your fancy, bake fifteen minutes.

SOFT GINGERBREAD.

3 lbs. of sugar,	4 oz. of ginger,
2 lbs. of butter,	4 lbs. of flour,
20 eggs,	4 spoonfuls rose-water.

Prepare, mix, and bake, as directed in No. 1.

HONEY CAKE.

1 lb. of sugar,	1 table spoonful of saleratus,
1 lb. of butter,	4 lbs. of honey,
$\frac{1}{4}$ lb. of ginger,	7 lbs. of flour.

Rub the butter into the sugar, then mix in all of the other ingredients well; roll to one inch in thickness, cut with a wine-glass, bake in a slow oven; it is fit for use in two weeks, and will keep one year.

GINGER CRACKERS.

1 lb. of sugar,	1 cup of the best ginger,
$\frac{1}{4}$ lb. of butter,	1 table spoonful of saleratus,
1 cup of molasses,	$\frac{1}{2}$ cup of buttermilk.

Warm the flour after sifting, and have the buttermilk warming, which, after stirring, then put the molasses, butter and sugar into

a pan, mix well together, then dissolve the saleratus in the milk, stirring it in ; mix quick with the wet materials, then add the ginger and flour sufficient to roll nicely quite thin ; cut with a wine-glass, bake from ten to fifteen minutes.

CROSS BUNS.

2½ lbs. of flour,	½ pint of milk,
½ lb. of sifted sugar,	1 cup of yeast.
½ lb. of butter,	

Warm the milk and butter together, have the flour sifted and warm by the fire ; then put coriander seeds, cinnamon, and mace, all in powder, a table spoonful of each with some salt, then add the milk and butter, and then the yeast ; mix in a paste, and set to rise before the fire ; when light, mix, make in buns, put them on tins, cover with flannel and set them to rise for one quarter of an hour, then brush them with very hot milk, and bake a nice brown in a moderate oven.

SOFT JUMBLES.

7 eggs,	1 cup of milk,
5 cups of sugar,	1 nutmeg, or use essence of lemon.
2 teacups of butter,	1 teaspoonful of saleratus.

Roll and sift the sugar, beat the eggs, butter and sugar, well together ; have the milk warm, into which stir the saleratus ; make it sufficiently hard with flour.

CREAM CAKE

5 eggs,	1 cup of cream,
3 cups of sugar,	5 cups of flour,
1 cup of butter,	1 teaspoonful of saleratus.

Warm the butter, and beat the sugar and eggs together ; warm the cream and stir in the saleratus, then mix all of the other ingredients together ; bake in a quick oven, steady heat.

CUP CAKE.

1 cup of butter,	4 eggs,
2 cups of sugar,	1 cup of cream,
3 cups of flour,	1 teaspoonful of saleratus.

Season with nutmeg, essence of lemon, or cinnamon, to your own taste, and mix the ingredients together as above. Rose-water is always an improvement to cake; but when more liquid is added, it will be necessary to add more flour.

SWEET DISHES.

LEMON CUSTARDS.

The yolks of eight eggs,	1 glass of rose-water,
2 lemons,	$\frac{1}{2}$ glass of orange-water.

Beat the yellows until they are white as milk; then put them to a pint of boiling water, grate in the rinds of the lemons, and sweeten the juice to your taste. Stir it on a hot stove until thick enough, then add the other ingredients, and give the whole one scald, and put in cups, to be eaten cold.

LENT POTATOES.

4 oz. of almonds, and a few bitter,	1 glass of orange-flower water,
4 eggs,	$\frac{1}{2}$ lb. of lard,
3 Savoy biscuit,	$\frac{1}{2}$ lb. of butter.

Blanch the almonds with the orange-flower water, then add the butter and the eggs well beaten and strained, a little rose-water, and sweeten to taste. Beat all quite smooth, and grate the biscuit. Make balls with a little flour, the size of a chesnut; have the lard boiling, and throw them in; boil them a fine yellow brown, drain, and serve with sweet sauce in a boat.

CURDS AND CREAM.

4 quarts of new milk,	1 quart of buttermilk.
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The new milk must be warmed, then strain the buttermilk into it; stir it even, then cover with a cloth until the curd be of a firmness to cut three or four times across with a saucer, as the whey leaves it; put it into a shape and fill up, until it is solid enough to take the form. Serve with sweetened cream, plain or spiced, to taste.

DEVONSHIRE JUNKET.

Put warm milk into a bowl, turn it with runnet; then put some scalded cream, sugar, and cinnamon, on the top, without breaking the curd.

FROTHS FOR CUSTARDS, CREAMS, OR TRIFLES.

$\frac{1}{2}$ lb. of sweetened pulp of damson plums, 4 whites of eggs.

Beat the eggs to a snow, then add the fruit and beat until it stands as high as desired, then with a spoon put it on the custard in the form preferred. It should be rough, to imitate a rock. They both look, and eat well.

EVERLASTING, OR SOLID SYLLABUBS.

1 quart of thick cream, 3 lemons,
1 lb. of refined sugar, 1 pint of rose-water.

Mix the cream, and sugar, and rose-water, in a deep pan, grate in the rinds of the lemons, and squeeze in the juice; whisk one way half an hour, then put it into glasses. It will keep good in a cool place, ten days.

YELLOW LEMON CREAM, WITHOUT CREAM.

4 lemons, The yolks of nine eggs.
7 oz. of fine pounded sugar,

Rub the lemons well with the sugar, then squeeze the juice upon the sugar all that readily come out; throw the remainder into a marble mortar, beat well; after whisking the yolks well, throw in the lemons, then strain it through a flannel into a silver,

or very nice block-tin sauce-pan ; set it over the fire and stir it one way until pretty thick, and scalding hot, but not boiling, or it will curdle. Pour into jelly glasses, when a little cool.

WHITE LEMON CREAM

Is made as the above, by using the whites of the eggs, and whisking them to a snow white.

LEMON CREAM.

1 pint of thick cream,	The yolks of two eggs,
4 oz. of fine Lisbon sugar,	1 lemon.

Beat the yellows well, and put to the cream and sugar ; squeeze the juice of the lemon into a dish, and throw the peel into the cream, boil it up, then stir until almost cold ; then pour it upon the lemon, and stir until quite cold.

CALF'S FEET JELLY.

3 calf's feet,	$\frac{1}{2}$ of an oz. of allspice,
1 Seville orange,	1 stick of cinnamon,
12 lemons,	6 cloves.
1 oz. of coriander seed,	

Boil the feet in four quarts of water, until half wasted ; then take the jelly from the fat and sediment, take the juice of the Seville orange, grate three lemon rinds in the pulp of the twelve, beat the whites of twelve eggs with a little sugar, and one glass of rose-water, then mix all together cold : then boil fifteen minutes without stirring, then clear it through a flannel bag. While running take a little jelly, mix a teacupful of water, in which a bit of beet root (blood beet) has been boiled, and run it through the bag when all the rest is run out ; let it cool on a plate, and garnish the other with it.

ORANGE JELLY.

2 Seville oranges,	2 oz. isinglass,
2 China oranges,	4 oz. of sugar.
2 lemons,	

Grate the rinds of the oranges and lemons, which, with their pulp and sugar, put into a well tinned sauce-pan with 1 gill of water; boil until it almost candies. Have ready one quart of isinglass, put to the syrup and boil up once; strain off the jelly, (and as above) after settled, mould.

LEMON HONEYCOMB.

Sweeten the juice of a lemon to your taste, and put it in the dish that you serve in. Mix the white of an egg that has been well beaten, with a pint of rich cream and a little sugar. Whisk it, and as the froth rises, put it on the lemon juice. Prepare it the day before using.

ELEGANT BAKED APPLES.

12 golden pippins,	1 lemon,
1 lb. of double refined sugar,	1 pint of water.

Peel enough of fine apples—if not pippins, greenings, or any other rich apple, to cover a large pudding-dish; (but mind and drop in a pan of water every apple as fast as you peel them, to prevent their turning dark), leaving on the stem, dissolve the sugar with the water, cut the lemon in nice thin slices, lengthwise, and drop into the sugar; have a cover of any kind of dough ready, and after putting in the apples, pour over the sugar and lemon; cover with the crust, and bake until a fork will penetrate, then set them by to cool.

BATH CAKES.

1 lb. of flour,	1 oz. of caraway seeds,
$\frac{1}{2}$ lb. of butter,	1 cup of fresh yeast.
4 oz. of sugar,	

Have the flour sifted and dry; warm the butter, and whip with the eggs, which, with the yeast, put in the centre of your flour to sponge, when light, add the sugar and caraways, and mix; roll the paste out into little cakes. Bake them on tins.

PORTUGAL CAKES.

1 lb. of loaf sugar,	$\frac{1}{2}$ lb. of currants,
1 lb. of butter,	1 gill of rose-water.
10 eggs,	

Put the sugar into the flour, rub in the butter until it is thick, like grated bread, then put in the rose-water and eggs, whisk them well, then add the currants; butter the tin pans, fill them half full, and bake them. If made without currants, they keep a year.

SAVOY CAKE.

1 lb. of sugar,	The rind of a lemon,
10 eggs,	$\frac{3}{4}$ lb. of flour.

Have loaf sugar nicely sifted, to which put the yellows of the eggs; put the whites into a spare pan (if in summer), set the pan on ice or in cold water, which will cause the eggs to be beat finer, then beat the yolks and sugar with a wooden spoon for twenty minutes, then grate in the rind of a lemon; beat up the whites with a whisk, until they become quite stiff, and white as snow. Stir them into the butter by degrees, then add the flour, having it well dried, put into a well-buttered mould; bake in a slack oven.

BENTON TEA CAKES.

1 cup of butter,	1 spoonful saleratus.
1 cup of buttermilk,	

Mix and roll as thin as possible, and bake on a bake-stone over the fire, or on a hot hearth.

QUEEN'S CAKE—No. 1.

1 lb. of sugar,	2 gills of rose-water,
$\frac{1}{2}$ lb. of butter,	Spice to your taste,
10 eggs,	1 $\frac{1}{4}$ lbs. of flour.

Whisk the butter and rose-water to a cream; add the sugar and the yellows of the eggs beat well, then the whites, having been whisked to a foam, add, and the flour; bake in pans covered with buttered paper, in a quick oven, from 12 to 20 minutes.

ANOTHER—No. 2.

1 lb. of flour,	4 eggs,
1 lb. of sugar,	1 gill of cream,
3 oz. of butter,	1 gill of rose-water,
1 lb. of raisins,	1 nutmeg.

The raisins must be stoned and soaked in the cream over night. Beat the butter, eggs, and rose-water, to a cream, then add the other materials.

ANOTHER—No. 3.

1 lb. of sugar,	$\frac{1}{2}$ of a nutmeg,
1 lb. of flour,	Same quantity of cinnamon and mace,
8 eggs,	1 glass orange-water.
$\frac{1}{2}$ lb. of currants,	

Take the sugar nicely sifted, and add the yellows of your eggs, beat well the whites 20 minutes, work the butter and orange-water to a cream, mix with the sugar, then work all well, adding the flour by degrees; sift a little sugar over them, and bake them in tins.

WIGGS.

$\frac{1}{2}$ lb. of sugar,	$\frac{1}{2}$ pint of milk,
$\frac{1}{2}$ lb. of butter,	1 cup of yeast,
$\frac{3}{4}$ lb. of flour,	1 teaspoonful of caraway seeds.

Sift and dry your flour, warm your milk, and sponge with the yeast, nicely covered by the fire one hour, or until light, then warm the butter, and mix with the sugar. Make into cakes, or wiggs, with as little flour as possible. Bake in a quick oven.

SPONGE CAKE.—One pound of sugar, half a pound of flour, eight eggs, one teaspoonful of essence of lemon or rose-water, and half a nutmeg, grated. Beat the yolks of the eggs, flour, and sugar together; then add the whites beaten to a high froth, when just ready for the oven. Butter some square tin pans and put in the cake mixture, rather more than an inch deep. Bake in a quick oven for twenty minutes. When cold, cut in squares.

SMALL SPONGE CAKES.—Five eggs, half a pound of sugar, and a quarter of a pound of flour; mix as above directed. Butter small tins and bake quickly.

MARLBOROUGH CAKES.—Eight eggs and a pound of powdered sugar; beat them well together, then by degrees mix into it twelve ounces of flour and two ounces of caraway seeds. Bake in a quick oven.

DIET BREAD.—One pound of flour, one pound of sugar, and nine eggs; finish as directed for sponge cake.

NEW YEAR'S CAKE.—Seven pounds of flour, two pounds and a half of sugar, two pounds of butter, half a pint of water, with a teaspoonful of volatile salts dissolved in it. Work the paste well, roll it thin, and cut it in small cakes, with a tin cutter; lay them on tin plates, and bake in a quick oven for fifteen minutes.

LAFAYETTE CAKES.—Make a Savoy biscuit and bake it in a tin pan, with straight sides; when cold, cut it in thin slices (a quarter of an inch in thickness), spread each with jelly, or jam, and put it together again, three or four slices for each, or put them all together; ice the cake on the top and sides, and serve cut in quarters.

KRINGLES.—Beat the yolks of eight eggs with the whites of two; add to them four ounces of butter just warmed, and with it work one pound of flour and four ounces of sugar, rolled fine, to a stiff paste, sprinkle flour over a cake-board, and roll them half an inch thick, then cut them in small cakes; and bake in a quick oven. Flavor with essence of lemon or nutmeg.

FRITTERS.—Four eggs, a cup of cream or milk, a teaspoonful of volatile salts, or saleratus, a teaspoonful of salt; beat the eggs well, then add the other materials. Have ready some boiling lard, and drop in with a spoon. Serve with jelly, or maple molasses.

N. B. If lard has become rancid, cut a green apple in two, and fry before putting in the cakes, and it will restore it.

GINGER DROPS—A GOOD STOMACHIC.—Beat two ounces of fresh candied orange in a mortar, with a little sugar, to a paste;

then mix one ounce of powder of white ginger, with one pound of loaf sugar. Wet the sugar with a little water, and boil all together to a candy, and drop it on paper the size of mint-drops.

PEPPERMINT DROPS.—Pound and sift four ounces of double refined sugar, beat it with the whites of two eggs until smooth; then add sixty drops of oil of peppermint, beat it well, and drop on white paper, and dry at a distance from the fire.

LEMON DROPS.—Grate three large lemons with a large piece of double refined sugar; then scrape the sugar into a plate, add half a teaspoonful of flour, mix well, and beat it into a light paste with the white of an egg. Drop it upon white paper, and put them into a moderate oven, on a tin.

A BEAUTIFUL RED, TO STAIN JELLIES, ICES, OR CAKES.—Boil fifteen grains of cochineal in the finest powder, with a drachm and a half of cream of tartar, in half a pint of water, very slowly, half an hour. Add, in boiling, a bit of alum, the size of a pea. Or use boiled blood-beet, and slice up, after boiling with a trifle of boiling water poured over.

For white, use almonds, finely powdered, with a little water, or use cream. For yellow, yolks of eggs, or a bit of saffron, steeped in the water and strained. For green, pound spinage leaves, or beet leaves, express the juice, and boil in a teacup, in a sauce-pan of water, to take off the rawness.

TO MAKE A PYRAMID OF COCOA NUT DROPS, MACAROONS, OR KISSES.—Boil some loaf sugar to candy height (see lemon candy), have a tin form, or make one of stiff paper; rub butter over the outside, to keep the candy from sticking, set it firmly on a plate or table, begin at the bottom by putting a row around, and sticking them together with the prepared sugar; then add another row, and so continue until the pyramid is finished. When the cement is cold, it may be taken from the form.

Kisses or cocoa nut drops, are more difficult to make in this form, than macaroons, the former being so much more heavy.

LEMON AND ORANGE SUGAR.—Grate the yellow rind of oranges or lemons to an equal quantity of loaf sugar, powdered; dry it, and keep it for flavoring cakes, pies, &c.

TO CANDY FRUIT.—Take it from the syrup, drain it dry, and roll it in finely powdered sugar, and set it on a sieve, in an oven, to dry.

TO CLARIFY SUGAR FOR CANDIES.—To every pound of sugar, put a large cup of water, and put it in a brass or copper kettle, over a slow fire for half an hour; pour into it a small quantity of isinglass and gum Arabic dissolved together. This will cause all impurities to rise to the surface; skim as it rises. Flavor according to taste. All kinds of sugar for candy are boiled as above directed. When boiling loaf sugar, add a table spoonful of vinegar, to prevent its becoming too brittle whilst making.

You may make birds and such things in this way, of loaf sugar. By pulling loaf sugar after it is boiled to candy, you may make it as white as snow. Loaf sugar, when boiled, by pulling it very well, making it into small rolls, and twisting it a little, will make what is commonly termed little rock, or snow.

Sugar, when boiled to candy, may be twisted, pulled, rolled, and cut in whatever forms you choose.

LEMON CANDY, OR ROCK CANDY.—To one pound of loaf sugar, put a large cup of water, and set it over a slow fire for half an hour. Clear it with a little warmed vinegar. Take off the scum as it rises.

Try when it is done enough, by dipping a spoon in it and raising it; if the threads thus formed snap like glass, it is done enough. Then pour it out into a tin pan that has been buttered; when nearly cold, mark it in narrow strips with a knife.

Before pouring it into the pans, chopped cocoa nut, almonds, or picked hickory nuts may be stirred into it. Brazil nuts, taken from the shells, cut in slices, and added to it, are very good.

COMMON LEMON CANDY.—Take three pounds of coarse brown sugar, add to it three teacups full of water, and set it over a slow fire for half an hour; put to it a little gum Arabic, dissolved in hot water: this is to clear it. Continue to take off the scum as long as any rises. When perfectly clear, try it by dipping a pipe-stem first into it, and then into cold water, or by taking a spoonful of it into a saucer; if it is done, it will snap like glass. Flavor with essence of lemon, and cut it in sticks.

TWIST CANDY.—To three pounds of loaf sugar put half a pint of water, set it over a slow fire for half an hour; then add to it a teaspoonful of gum Arabic dissolved, and a table spoonful of vinegar. When boiled to a candy, bright and clear, take it off. Flavor with vanilla, rose, lemon, or orange.

Rub the hands over with a bit of sweet butter, and pull it until it is white; then make it into rolls, and twist or braid it; then cut it in lengths.

COMMON TWIST.—Boil three pounds of common sugar and one pint of water over a slow fire for half an hour, without skimming. When boiled enough, take it off, rub the hands with butter, take that which is a little cooled, and pull it as you would molasses candy, until it is white; then twist or braid it, and cut it in strips.

PEPPERMINT, ROSE, OR HOARHOUND CANDY.—They may be made as lemon candy. Flavor with essence of rose, or peppermint, or finely powdered hoarhound.

Pour it out in a buttered paper, placed in a square tin pan.

MOLASSES CANDY.—Put a pint of common molasses over a slow fire; let it boil, stir it to prevent its running over the top of the kettle. When boiled for some time, try it, by taking some in a saucer; when cold, if it is brittle and hard, it is done. Flavor with essence of lemon, and stir shelled pea-nuts (ground-nut), or almonds, into it, and pour it into a buttered basin, or square tin pan, to cool.

Or it may be made a light color by pulling it in your hands, after first having rubbed them over with sweet butter, to prevent the candy from sticking to them, during the process.

ORANGE SHERBET.—Squeeze the juice from oranges, pour boiling water on the peel, and cover it closely; boil water and sugar to a syrup, skim it clear; when all are cold, mix the syrup juice, and peel infusion with as much water as may be necessary for a rich taste; strain it through a jelly-bag, and set the vessel containing it on ice.

Or make it in the same manner as lemonade, using one lemon to half a dozen oranges.

LEMON OR ORANGE WATER.—Peel the outside rinds from oranges or lemons, pound it fine in a mortar, pour boiling water over, and cover close when cold ; bottle for use, as a substitute for essence.

STRAWBERRY ICE CREAM.—Take a pint of picked strawberries, rub them through a sieve, with a wooden spoon ; add four ounces of powdered sugar, and a pint of cream.

COCOA NUT DROPS.—Break a cocoa nut in pieces, and lay it in cold water, then cut off the dark rind, and grate the white meat on a coarse grater ; put whites of four eggs with half a pound of white powdered sugar ; beat it until very light and white, then add to it some essence of lemon and grated cocoa nut until as thick as you can stir it easily with a spoon ; then lay it in heaps the size and shape of a large nutmeg on a sheet of paper, let them be placed at least, the distance of an inch apart ; when all are done, lay the paper on a baking-tin, and set them in a quick oven. When they begin to look yellowish, they are done ; let them remain on the paper until cold.

COCOA NUT MACAROONS.—Make these in the same manner as almond macaroons, substituting grated cocoa nut for pounded almonds, and finish in the same manner as almond macaroons.

KISSES.—Beat the whites of four small eggs to a high, firm froth ; then stir into it half a pound of ground or finely powdered white sugar ; flavor with essence of lemon or rose. Continue to beat until very light ; this being done, lay the mixture in heaps on letter paper, in the size and shape of half an egg, and at least the distance of an inch apart. Then place the paper containing them on a piece of wood half an inch thick, and put them into a hot oven ; watch them, and as soon as they begin to look yellowish, take them out ; take the paper from the wood to a table, and let them cool three or four minutes. Then slip a thin-bladed knife under one very carefully, turn it into your left hand, then take another from the paper in the same manner, and join the two together by the sides that were next the paper ; then lay the kiss thus made on a dish ; so continue until all is used ; handle them gently whilst making.

LOVE CAKES.—To one pound of powdered sugar, and six well beaten eggs, put as much flour as will make a stiff paste; flavor with essence of lemon, roll it about half an inch thick, and with a tin cutter the size of the top of a wine-glass, cut it in small cakes, strew some flour and sugar over a baking-tin, and lay the cakes on it. Bake them in a quick oven for ten or twelve minutes; when cold, ice the tops with plain white frosting, and set them in a warm place to dry; finish by putting a bit of jelly, the size of a large nutmeg, in the centre of each. The edge may be finished with ornamental frosting.

ICING FOR CAKES.—Beat the whites of two small eggs to a high froth; then add to them a quarter of a pound of white ground or powdered sugar; beat it well until it will lie in a heap; flavor with lemon or rose; this will frost the top of a common sized cake.

ORNAMENTAL FROSTING.—For this purpose, have a small syringe, draw it full of the icing, and work it in any design you fancy.

Wheels, Grecian border, or flowers look well, or borders of heading.

FOR ICING OR FROSTING A CAKE.—Make an icing as above, and more or less as may be required; heap what you suppose sufficient in the centre of the cake, then dip a broad-bladed knife in cold water, and spread the icing evenly over the whole surface.

If the sides are to be iced, turn over the basin in which it was baked, and set the cake on the bottom of it, then lay the icing over the sides with a broad-bladed knife, then take another knife, dip it in water, and smooth it over evenly; ice the top as above directed, and set it in a warm place to dry; after which, ornament as you may fancy. But they must be added before it dries.

SPOON BISCUIT.—Beat the whites of two large eggs to a high froth, then add to it a quarter of a pound of finely ground, powdered sugar; beat it until it is light and white, then lay it in cakes on white paper; place the cakes rather more than an inch from each other.

Take a dessert spoonful of the mixture for each cake, put it on

the paper in a heap, and it will spread to the size of a dollar piece, and an inch apart; then lay the papers on baking-tins, and put them in a quick oven; close it for a few seconds; when the cakes are a delicate brown and raised up, they are done; then take them from the oven, and lay the paper containing them on a cold stone, or table, to become cold; when they are so, take them from the paper with a thin-bladed knife. Keep them in a dry, cool place, until wanted for use.

These, like kisses, cocoa nut drops, and macaroons, should be made the day before they are wanted.

TO CLARIFY ISINGLASS.—Break up an ounce of isinglass, pour on it a cup of boiling water, and set on a stove to dissolve; when dissolved, take off any scum that may rise, strain it through a coarse cloth; use for jellies, blanc mange, &c. Blanc mange, jellies, preparing ice creams, candy making, etc., should be done in a bright, clean brass kettle, (and stirred with a silver spoon), as tin, or any metal thinner than brass or copper, will heat through too quickly.

FLOUR MACAROONS.—Work half a pound of finely powdered sugar with one small egg to a smooth paste, then add to it two heaping spoonfuls of wheat flour (or perhaps a trifle more may be necessary to make it so as to mould in your hands), flavor with essence of lemon, work the whole well together, then wet your hands, and roll the mixture in balls the size and shape of a nutmeg; lay them on a sheet of white paper as you do them; let them be placed at least an inch apart; when the paper is full, dip your finger in water, and smooth over the top of each one with it; this is to make them smooth and shining. Lay the papers on tins, and put them in a slow oven for three-quarters of an hour, (close it tight,) and they are done; when cold, take them from the paper carefully, with a thin-bladed knife. These are very nearly, if not quite, as good as almond macaroons; they are less rich, but appear equally well.

ALMOND MACAROONS.—Throw scalding water on half a pound of almonds, take the skins off and throw them into cold water until all are done; then take them out, pound them, (adding a

table spoonful of essence of lemon) to a smooth paste. Add to them an equal weight of fine powdered white sugar and the white of two eggs; work the paste well together with the back of a spoon. Then dip your hands in water, and roll the preparation in balls the size and shape of a nutmeg, and lay them on a sheet of paper, the distance of at least an inch apart; when all are done, dip your hands in water, and pass them gently over the macaroons. This will make their surface smooth and shining. Put them in a cool oven and close it; in three quarters of an hour they are done. If this receipt is strictly followed, there can be no failure, and the macaroons will be found equal to any made by professed confectioners.

FILBERT MACAROONS.—Take one pound of filberts, put a quarter of them into a preserving-pan (immediately after they are taken from the shell), over a moderate fire; stir them continually with a silver spoon, until they are colored, and the skins begin to peel off; then take them out, rub the skins off, and when quite cold, pound them to a paste with a little white of egg; proceed in the same manner with the remaining three quarters. When all are thus pounded, put the whole together with a pound of white sugar powdered, and the whites of four eggs; work them well together with the back of a spoon or pestle; when amalgamated, finish as above.

BLANC MANGE.—Boil one quart of milk with a pint of cream, clarify an ounce and a half of isinglass, stir it into the milk, add fine white sugar to taste, one teaspoonful of salt, and flavor with essence of lemon, or orange-flower water. Let it boil up, stirring it well, then have ready your moulds dipped in cold water, and strain the blanc mange through a coarse white muslin into them; turn it out when perfectly cold.

Three ounces of almonds pounded to a paste, and stirred into the milk with the isinglass, is considered an improvement by some.

Blanc mange may be flavored with vanilla, by boiling a vanilla bean in the milk; when sufficiently flavored, take out the bean, rinse it in cold water, wipe it dry, and keep it to use again.

Or, by boiling sticks of cinnamon in the milk, it may have that flavor.

RIBBON BLANC MANGE.—Put into a mould some white blanc mange, two inches deep ; let it become perfectly cold, then, having colored some other blanc mange with cochineal, or carmine of a deep rose color, put the same depth of this, and when that is cold, more of the white and red alternately, until the mould is full.

Color red with carmine or the expressed juice of boiled beets ; yellow with saffron, blue with indigo.

DUTCH BLANC MANGE.—Put a pint of clear calf's foot jelly into a stew-pan ; mix it with the yolks of six eggs, and set over the fire, and stir it till it begins to boil ; sweeten and flavor according to fancy, then set it in a pan of cold water and stir the mixture until nearly cold, to prevent it curdling ; when it begins to thicken, fill the moulds.

CHICKEN SALAD.—Mince the white meat of a chicken fine, or pull it in bits. Chop the white parts of celery ; prepare a salad dressing thus :

Rub the yolks of hard-boiled eggs smooth with a spoon, put to each yolk one teaspoonful of made mustard, half as much salt, a table spoonful of oil, and a wine-glass of strong vinegar ; put the celery in a glass salad bowl, lay the chicken on that, then pour it over the dressing. Lettuce cut small in the place of celery, may be used. Cut the whites of the eggs in rings, to garnish the salad.

SANDWICHES.—These are made of different articles, but always in the same manner. Cold biscuit sliced thin and buttered, and a very thin slice of boiled ham, tongue, or beef, between each two slices of biscuit, is best. Home-made bread cuts better for sandwiches than bakers' bread.

The meat in sandwiches is generally spread with mustard ; the most delectable are those made with boiled smoked tongue.

OBSERVATIONS ON SWEETMEATS.

Sweetmeats, as has been observed, should be kept in a cool, dry place; they should be properly boiled, and then they will not be likely to ferment; but they should be well looked to the first two months, and if not likely to keep, set the jar in the oven after the bread comes out, or on a hot hearth.

As soon as preserved fruit is entirely cold, it should be covered with either a carmel cover (for which I shall give directions), or white paper, cut the exact size of the pot or jar, that the fruit may be covered; then dip the paper in a liquid, one part pepper-sauce, two parts (fourth proof) brandy. Then an entire white paper tied down over the top pricked full of holes, and the article mentioned that the pot contains, and the year made, &c. I am thus particular, as I feel that those to whom this will be most welcome, will not have a mother to teach these little et ceteras. Jellies should be covered in the same way.

A pan should be kept for preserving, of double block tin. A bow handle opposite the straight one for safety will do well; skimmers, sieves, and spoons, should be kept on purpose for sweet things. If brass is ever used, it must be freed from verdigris.

It is necessary that nice conserves should be put into small jelly-pots or glasses, that no more should be disturbed than what is required, at the time wanted; there are many reasons, which will soon appear to all good managers.

A CARMEL COVER FOR SWEETMEATS.

Dissolve eight ounces of double refined sugar in three or four spoonfuls of water, and three or four drops of lemon juice; then put into a brass kettle. When it boils to be thick, dip the handle of a spoon in it, and put that into a pint basin of water. Squeeze the sugar from the spoon into it, and so on, till you have all the sugar. Take a bit out of the water, and if it snaps, and is brittle when cold, it is done enough. But only let it be three parts

cold, then pour the water from the sugar, and having a copper form well oiled, run the sugar on it, in the manner of a maze; and when cold, you may put it on the dish it is to cover; but if on trial the sugar is not brittle, pour off the water, and return the sugar into the kettle and boil again: it should look thick, like treacle, but of a bright light good color. It is an elegant cover.

TO PRESERVE PLUMS AN ELEGANT GREEN.

8 lbs. of double refined sugar,

8 lbs. of fruit prepared as below.

Take the plums whilst a pin will pass through them, set them covered with water, in which a little alum has been dissolved, in a brass kettle on a hot hearth, to coddle. If necessary, change the water; they must be a beautiful grass-green; then if you prefer, peel them and coddle again; take eight pounds of this fruit to the above sugar after it has been dissolved in one quart of water and nicely skimmed. Then set the whole on the fire to boil, until clear, slowly, skimming them often, and they will be very green; put them up in glasses, as before directed, for use. Cherries, apricots, or grapes, can be done in this way; they look fine.

TO PRESERVE CHERRIES.

4 lbs. of fruit,

3 lbs. of sugar.

Take one quart of water, melt some of the sugar in, and boil, then the rest, boil and skim, then put in the cherries, boil softly but steadily, take off the scum as it rises; and take them off two or three times and shake them, and put them on again, then let them boil fast. When the fruit looks clear, take it out with a skimmer, and boil the syrup until it will not spread on a china plate; then return the fruit, and let it cool; then pot for use.

TO KEEP DAMSONS.

Take damsons when they are first ripe, pick them off carefully, wipe them clean, put them in snuff bottles, stop them up with nice new corks, that neither air nor water can penetrate. Set the bottles in a kettle of cold water, put over the fire, let them

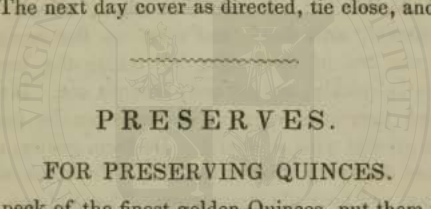
heat slowly, then let them boil slowly for half an hour, set off to cool, let the bottles remain in the water until cold, then rosin the corks, and set them in a cool cellar; they will keep one year nice, if done right. But they must be used as soon as opened. It will answer as well, to place the bottles in a good brick oven after the bread is removed. All kinds of fruit can be preserved in this same way, placed with the mouth downwards, to prevent fermentation.

TO PRESERVE BARBERRIES.

6 lbs. of barberries,

6 lbs. of sugar.

Put the sugar and fruit into a jar, and place the jar in a kettle of boiling water; let it boil until the sugar is dissolved and the fruit soft; let them remain all night. Next day put them into a preserving-pan and boil them fifteen minutes; then pot, as soon as cool. The next day cover as directed, tie close, and set by.



PRESERVES.

FOR PRESERVING QUINCES.

Take a peck of the finest golden Quinces, put them into a bell-metal kettle, cover with cold water, put over the fire, and boil until done soft, then take them out with a fork into an earthen dish; when sufficiently cool to handle, take off the skin, cut open on one side and take out the core, keeping them as whole as possible. Take their weight in double refined sugar, put it with a quart of water into the kettle, let it boil, and skim until very clear, then put in your quinces; two oranges cut up thin and put with the fruit, is an improvement. Let them boil in the syrup half an hour, then with your fruit-ladle take out the fruit, and boil the juice sufficiently, then pour it over the fruit.

PRESERVING PEACHES.

10 lbs. of nicely peeled fruit.

2 lemons, fresh.

10 lbs. of loaf sugar,

The white clingstone is the nicest ; peel and drop into a pan of water, cut up the lemons, break the sugar slightly, put into a well tinned kettle (brass will do if nicely cleaned), with one quart of water and the lemons, let it scald, and skim, and having the required quantity of peaches in a nice stone jar, pour the syrup over, let it stand over night, then put all into the preserving kettle and boil slowly, until the fruit looks clear; take out the peaches, and boil down the syrup to a proper consistence, and pour over the fruit.

FOR PRESERVING MAGNUM BONUM PLUMS.

12 lbs. of plums, 12 lbs. of loaf sugar.
2 oranges,

Take two pounds of the sugar and make a weak syrup, pour it boiling upon the fruit, let it remain over night, closely covered ; then, if preferred, skin them, and slice up the oranges nicely, dissolve the rest of the sugar by taking the large cakes and dip in water quickly, and instantly brought out. If the plums are not peeled, they must be nicely drained from the first syrup, and the skin pricked with a needle. Do them gently, until they look clear, and the syrup adheres to them. Put them one by one into small pots, and pour the liquor over. These plums will ferment if not boiled in two syrups.

TO DRY THE ABOVE PLUMS.

Put some more sugar with the first syrup, and put them in and scald thoroughly, then drain, and put them to dry on plates, in a cool oven.

TO PRESERVE DAMSON PLUMS.

8 lbs. of the fruit, 8 lbs. of sugar.

Good brown will answer, as they are a dark plum. Dissolve the sugar, boil and skim well, have the plums nicely picked free from stems, in a jar, pour the syrup over, cover close, let them stand over night, or perhaps two days ; then put all into a preserving kettle, and boil slowly fifteen or twenty minutes, then

take out the fruit into the jar it is to remain in, and boil down the syrup, until it jellies ; then pour it upon the fruit.

DAMSON CHEESE.

4 lbs. of juice,

1 lb. of sugar.

Set a quantity of damson plums in a stone jar in a kettle of boiling water, let them cook soft, then pour off the fruit and pulp through a coarse sieve ; with this pulp add sugar in the proportions as directed, and simmer two hours, stirring it frequently ; then boil it quickly, half an hour, or until the sides candy. Pour the jam into the potting-pans or dishes, about an inch thick, so that it may cut firm. Those who are fond of the pits, can cut them out and crack them, and put them through the whole process.

RASPBERRY JAM.

6 lbs. of nicely picked fruit,

6 lbs. of loaf-sugar.

Put the fruit into a nice kettle over a quick fire, and stir constantly, until the juice is nearly wasted, then add the sugar, and simmer to a fine jam. In this way the jam is greatly superior in color and flavor to that which is made by putting the sugar in first.

ANOTHER WAY.

Put the fruit in a jar into a kettle of boiling water (or cold, and let it boil), or set the jar on a hot hearth till the juice will run from it ; then take one gill from every pound of fruit. Boil and bruise it half an hour, then put in the weight of the fruit in sugar, and the same quantity of currant juice, boil it to a strong jelly. The raspberry juice may be boiled with its weight in sugar to a jelly, to make ice cream.

TO CLARIFY SUGAR.—Take half a pint of water to one pound of loaf sugar, set it over the fire to dissolve ; to twelve pounds of sugar thus prepared, beat up an egg very well, put in when cold, and, as it boils up, check it with a little cold water. The second time boiling, set it away to cool. In a quarter of an hour, skim the top, and turn the syrup off quickly, leaving the sediment, which will collect at the bottom.

FRUITS TO KEEP.

ORANGES OR LEMONS, FOR PUDDINGS, ETC.

When you squeeze the fruits, throw the outside in water without the pulp. Let them remain in the same a fortnight, adding no more. Boil them therein until tender, strain it from them and when they are tolerably dry, throw them into any old jar of candy you have remaining from old sweetmeats; or if you have none, boil a small quantity of syrup of loaf sugar and water, and put over them, in a week or ten days.

TO KEEP LEMON JUICE.

Buy the fruit when cheap, keep it in a cool place until the color becomes very yellow; cut the peels off some, and roll them under your hand to make them part with their juice more readily. Others you may leave unpaired for grating, when the pulp shall be taken out and dried. Squeeze the juice in a china basin, then strain it through some linen or flannel that will not permit the least pulp to pass. Have ready some ounce and half ounce phials, perfectly nice and dry, fill them with the juice so near to the top as only to admit half a teaspoonful of sweet oil into each. Cork the bottles, and set them upright in a cool place.

When you want lemon juice, open such a sized bottle as you shall use in two or three days, wind some clean cotton round a skewer, and dipping it in, the oil will be attracted; and when all shall be removed, the juice will be as fine as when first bottled.

The peels can be strung, and hung up and dried, if preferred; then put into paper bags, and kept in a dry place, to preserve them from dust and mould.

TO PRESERVE ORANGES OR LEMONS IN JELLY.

Cut a hole in the stalk part the size of a shilling, and with a blunt, small knife, scrape out the pulp quite clean, without cutting the rind. Tie each separately in muslin, and lay them in spring water two days, changing twice a day; in the last, boil them ten-

der on a slow fire. Have sufficient water to allow for wasting, as they are to be covered to the last. To every pound of fruit (oranges or lemons), weigh two pounds of double refined sugar, and one pint of water; boil the two latter together with the juice of the fruit, to syrup, and clarify it; skim well, and let it stand to cool; then boil the fruit in the syrup half an hour; if not clear, do it daily until they are done. Pare and core some green pippins, and boil in water until it tastes strong of them; do not break them, only gently press them with the back of a spoon. Strain the water through a jelly-bag until quite clear; then to every pint of the liquor put a pound of double refined sugar, the peel and juice of a lemon, and boil to a strong syrup. Drain off the syrup from the fruit, and turning the whole upwards in the jar, pour the apple jelly over it.

The bits cut out must go through the whole process with the fruit. Cover with white paper wet in brandy and pepper.

ORANGE CHIPS.

Cut oranges in halves, squeeze the juice through the sieve, soak the peel in water, next day boil in the same until tender, drain them, and slice the peels, put them to the juice, weigh as much sugar, and put all together into a broad earthen dish and put it over the fire at a moderate distance, often stirring until the chips candy; then set them in a cool room to dry. They will not be so under three weeks.

ORANGE CAKES.

Cut Seville oranges in pieces, take out the seeds and skins, save the juice, and add to the meat of the fruit, after having beaten it quite fine in a mortar, in the proportion of a pound to a pound and a half of loaf sugar finely beaten first. When the paste is finely mixed, make it into small cakes and dry them on china plates in a hot room, turning them daily. Do not let them get too dry. They are excellent for gouty stomachs, or for travellers.

TRANSPARENT MARMALADE.

Cut the palest Seville oranges in quarters, take the pulp out

and put it in a basin, pick out the seeds and skins. Let the rinds soak in water with a little salt all night, then boil them in a good quantity of spring water until tender; drain and cut them in thin slices, and put them to the pulp; to every pound, put a pound and a half of double refined sugar beaten fine; boil them together twenty minutes, but be careful not to break the slices. If not quite clear, simmer five or six minutes longer. It must be gently stirred all the time.

When cold, put it into glasses.

BISCUIT OF FRUIT.

To the pulps of any scalded fruit put an equal weight of refined and sifted sugar, beat it two hours, then put it into little white paper forms; dry in a cool oven, turn the next day, and, in two or three days, box them.

RED APPLES IN JELLY.

$\frac{1}{2}$ peck of apples, (golden ren-	$1\frac{1}{2}$ lbs. of sugar,
nets) or best,	1 teaspoonful of cochineal.
1 lemon,	

Pare and throw into water as you do them, put them into a preserving-pan with water to half cover them, set them to cook; when half done, turn them; observe they do not lie too close when first put in. The cochineal should be put into the water with the fruit, and the lemon peel should also have been cut fine and put in. When sufficiently done, take them out on a dish they are to be served in, the stalk up; put in the juice of the lemon and boil to a jelly; let it grow cold, and put it on, and among the apples. Observe that the color of the fruit is fine from the first, or it will not gain it.

APPLE JELLY.

20 golden pippins,	Sugar.
1 lemon,	

Peel and core the apples, put into a preserving-kettle with one pint and a half of water, stew until tender; then strain the liquor

through a colander. To every pint, put a pound of fine sugar, add grated orange or lemon, then boil to a jelly.

ANOTHER.

Prepare the apples as above; have ready half an ounce of isinglass boiled in half a pint of water to a jelly. Put this to the apple-water, and apple as strained through a coarse sieve; add sugar, a little lemon juice, and peel. Boil all up together, and put into a dish. Take out the peel.

APPLE MARMALADE.

10 lbs. of apples, 10 lbs. of lump sugar.

Peel pippins (or any fine apple to cook), drop in water as they are done; then scald until they will pulp from the core. After being nicely done, take equal weight of sugar in large lumps, just dip them in water, and boiling it until it be well skimmed, and is a thick syrup; then add the pulp, and simmer it on a quick fire fifteen minutes. Keep it in jelly-pots.

CRANBERRY JELLY.

2 oz. of isinglass, 3 pints of well strained cranberry juice,
1 lb. of double refined sugar,

Make a strong jelly of the isinglass, then add the sugar and cranberry juice, boil up, strain it into shape. It is very fine. Or put the cranberries with calf's feet, or pork jelly.

LEMON CHEESECAKES.

$\frac{1}{4}$ lb. of sugar, 6 oz. of butter,
 $\frac{1}{4}$ lb. of butter, 2 oz. of blanched almonds,
3 rinds of lemons, 1 glass of rose-water,
1 Savoy biscuit, 2 eggs.
8 oz. of flour,

Mix the sugar and butter of equal quantities (the sugar being nice and well sifted), then the eggs, and rasp in the lemon rinds; then add the juice of two lemons, and the Savoy biscuit, pound

the almonds with the rose-water, then take two thirds of the remaining butter and rub into the flour, mix with six table spoonfuls of water, and roll the remainder in, make a paste, bake in patty-pans three parts full.

ALMOND CUSTARDS.

4 oz. of blanched almonds,	4 yolks of eggs,
1 pint of cream,	2 spoonfuls of sugar.
2 spoonfuls of rose-water,	

Beat the almonds fine with the rose-water; beat the yolks and sugar together, then add to the other ingredients, stir them well together until it becomes thick, then pour it into cups.

BREAD CHEESE CAKES.

1 nutmeg,	$\frac{1}{2}$ lb. of currants,
1 pint of cream,	1 spoonful of rose-water,
8 eggs,	1 penny loaf of bread.
$\frac{1}{2}$ lb. of butter,	

Scald the cream, slice the bread thin as possible, and pour the cream boiling on to it, let it stand two hours. Beat together the eggs, butter, and grated nutmegs, and rose-water, add the cream beat well, and bake in patty-pans on a raised crust.

CURRANT JELLY.

4 quarts of juice,	8 lbs. of refined sugar.
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The currants should be used as soon as of a light red; put them, stem and all, into a jar, place that in boiling water, cook, then squeeze the juice, and to every quart put two pounds of sugar; boil together fifteen minutes, then put into glasses.

OBSERVATIONS ON MAKING PUDDINGS.

The cloths used to tie over puddings, or boil them in, should be nicely washed and dried in the sun, and kept in a dry place. When to be used, they should be dipped into boiling water,

squeezed dry, and floured. In all cases, the eggs must be thoroughly beaten. If bread pudding, the cloth should be tied loose, to give room for rising. If batter, tight over. The water should boil quick when the pudding is put in; and it should be moved about for a minute, that the ingredients should mix evenly. Batter pudding should be strained through a coarse sieve, when all mixed. In others, strain the eggs separately. The pans must always be buttered before the pudding is put in. And the milk or cream used, should be boiled and cooled, before the eggs are put in. A pan of cold water must be ready, and the pudding dipped in, as soon as it comes out of the pot; then it will not adhere to the cloth.

TRANSPARENT PUDDING.

8 eggs,		8 oz. of sugar,
8 oz. of butter,		Nutmeg.

Beat up the eggs, put them into a stew-pan with the sugar and butter, nutmeg to taste, set it on a stove or fire of coals, stirring it constantly until it thickens, then pour it into a basin to cool. Set a rich paste round the edge of your dish, pour in your pudding, and bake it in a moderate oven. A most delicious and elegant article.

A CHESHIRE PUDDING.

1 lb. of raspberry jam,	1 cup of cream or buttermilk,
4 oz. of butter,	1½ lbs. of flour.
1 table spoonful of saleratus,	

Rub the half of the butter into the flour, warm the milk, rub the saleratus fine with the broad blade of a knife on the corner of the paste-board, then scrape it in, and while it is in effervescence, mix with the flour and the rest of the butter, and a dust of more salt if necessary, then roll out to fourteen or fifteen inches long, and eight or nine in width; spread with the jam, and roll it up in the manner of collared eel; have a floured cloth ready and wrap it two or three times around and pin it; tie it tight at each end. Boil in plenty of water two hours. Serve with thickened sweet sauce, with some rose-water and nutmeg, and juice of a lemon.

Nice stewed peaches are fine, in this dumpling, with cream sweetened, and nutmeg for sauce. Almost any acid fruit is excellent in this way. The crust should be light, and it must be eat as soon as done.

TAPIOCA PUDDING.

1 quart of milk,	5 eggs,
Seasoning,	1 coffee cup of tapioca.

Steep the tapioca in the milk two hours, put it in cold, let warm a little, beat up the eggs well with sufficient sugar, a little essence of lemon. Bake half an hour, eat with butter.

LEMON PUDDING.

3 lemons,	$\frac{1}{2}$ lb. of sugar,
3 eggs,	1 glass of orange-flower water,
1 quart of milk or cream,	4 oz. of Naples biscuit.
1 lb. of nice fresh butter,	

Cut the rinds from the lemons, boil them tender in water, then pound them in a mortar, boil up the biscuit in the cream or milk, beat the eggs and sugar together. Mix all well together, stir it over the fire until quite thick, squeeze in the juice of half a large lemon, or the whole of a small one. Put puff paste round the dish, then pour in the pudding; cut candied sweetmeats and strew over, and bake for three quarters of an hour.

RASPBERRY DUMPLINGS.

Make a puff paste, and roll it out. Spread the raspberry jam and make into dumplings. Boil them an hour, pour melted butter into a dish, and strew grated sugar over them.

QUINCE PUDDING.

Scald the quinces tender, pare them thin, scrape off the pulp, mix with sugar very sweet, and add a little ginger and cinnamon. To a pint of cream put three or four yolks of eggs, and stir it into the quinces till they are of a good thickness. Butter the dish, pour it in, and bake it.

BAKED POTATO PUDDING.

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| 12 oz. of boiled potato skin-
ned and mashed, | 1 oz. of cheese grated fine, |
| 1 oz. of suet, | 1 gill of milk. |

Mix the potatoes, suet, milk, cheese, and all together; if not of a proper consistence, add a little water. Bake it in an earthen pan.

ALMOND PUDDING.

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|----------------------------|------------------------------------|
| 1 lb. of blanched almonds, | 1 pint of cream, |
| 6 eggs, | $\frac{1}{2}$ glass of rose-water. |
| 8 oz. of sugar, | |

Put the rose-water to the almonds in a marble mortar, pound them fine; beat the sugar and eggs together well, the sugar being nicely sifted, put all into a basin and stir them over a few coals, well together, until they are warm, then put it into a thin dish, put paste only around the edges (or sides of the dish) bake three quarters of an hour.

WINTER PUDDING.

Take the crust off a baker's loaf of bread, and fill it with plums; boil it in milk and water.

CUSTARD PUDDING.

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| 1 quart of milk, | 6 spoonfuls of flour, |
| 6 eggs, | 1 nutmeg, sugar and butter. |

Boil the milk, and, whilst scalding, stir in the flour, set to cool half an hour before it is wanted, beat up the eggs nicely, and put to the milk with sufficient salt, bake in a quick oven twenty minutes. Rub nutmeg with nice sugar and butter for sauce.

FLOUR PUDDING.

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|-----------------|-----------------------|
| 1 pint of milk, | 6 spoonfuls of flour. |
| 6 eggs, | |

Boil the milk, stir in the flour whilst scalding, let it cool; have

the water boiling. When sufficiently cool, beat the eggs well, and put them in with salt to taste; boil hard one hour. Use the sauce above.

ALMOND PUDDING—No. 2.

8 oz. of sweet almonds, and a few bitter, blanched,	2 spoonfuls of cream,
4 oz. of butter,	Rose-water, nutmeg and sugar to taste, with salt.
4 eggs,	

Pound the almonds with a spoonful of water, warm the cream and butter together, beat the eggs well with a little sugar and nutmeg, put all together, salt to taste. Butter some cups, half fill, and bake. Serve with butter, rose-water and sugar, or other sauce; if preferred, with lemon.

SAGO PUDDING.

4 spoonfuls of sago,	4 eggs,
1½ pints of milk,	Sugar to taste.
Lemon peel, cinnamon, nutmegs,	

Boil the milk and sago nicely, let it cool; beat the eggs up perfectly with some sugar, add the other ingredients, then mix all together, put a nice paste round the dish, pour in the pudding, and bake slowly.

BOILED CUSTARD PUDDING.

1 pint of new milk,	Some orange-flower water,
2 spoonfuls of flour,	Cinnamon, currant jelly.
The yolks of five eggs,	

Mix the flour with the milk, by degrees; beat the yellows and other ingredients with a little salt together, and put with the milk. Butter a basin that will exactly hold it, pour the batter in, and tie a floured cloth over it. Put in a kettle of boiling water, and turn it about a few minutes to prevent the eggs from settling on one side. Half an hour will boil it. Pour currant jelly over, and serve with sweet sauce.

RICE PUDDING—No. 1.

1 quart of milk,	1 stick of cinnamon,
4 oz. of rice,	4 spoonfuls of rose-water,
$\frac{1}{2}$ nutmeg,	8 eggs, salt.

Boil the rice and cinnamon with the milk, stir it often to keep from burning, cool, add the nutmeg and other ingredients, having beat the eggs well. Butter a pan or dish, or cover the dish with puff paste; pour the above composition in, bake one hour and a half. Serve with butter and sugar.

RICE PUDDING—No. 2.

6 oz. of rice,	$\frac{1}{2}$ lb. of raisins,
1 quart of milk,	Sugar, salt,
1 lb. of butter,	Spice to taste.
14 eggs,	

Boil the rice in the milk until tender, over a slow fire, then stir in the butter and let cool; beat the eggs well and strain, (and if so cool the eggs will not be cooked) put all together and bake as No. 1.

RICE PUDDING—No. 3.

8 spoonfuls of rice,	6 oz. of butter.
2 quarts of milk,	Sugar, spices, etc.
8 eggs,	

Boil the rice in the milk slowly until tender, stir in the butter, and when cool, the eggs; they having been previously well beaten, and other ingredients. Bake two hours.

RICE PUDDING—No. 4.

8 oz. of ground rice,	1 lb. of raisins,
8 eggs,	1 nutmeg,
2 quarts of milk,	Sugar, cinnamon, salt.
6 oz. of butter,	

Boil the rice in water until soft, then add the milk, boil and cool; then beat the sugar with the eggs (or rub the sugar,

butter and nutmeg together for sauce as preferred), and mix all the other ingredients together; bake two hours.

RICE PUDDING—No. 5.

2 quarts of milk,	1 teaspoonful of cinnamon,
$\frac{1}{2}$ lb. of rice,	Salt, butter and sugar.
$\frac{1}{2}$ lb. of raisins,	

Pick over and wash the rice, and put it with the milk, and all into a dish that will just hold it, and set it in a hot oven, bake two and a half hours. This is preferred by those who do not make use of eggs; eat with butter.

AN APPLE PUDDING DUMPLING.

Put into a nice paste quartered apples, tie up in a floured cloth, and boil two hours; serve with sweet sauce.

Pears, plums, peaches, &c., are fine done in this way.

A NICE INDIAN PUDDING—No. 1.

3 pints of milk,	$\frac{1}{4}$ lb. of butter,
7 eggs,	7 spoonfuls of Indian meal,
$\frac{1}{2}$ lb. of raisins,	Spice, salt, and sugar to taste.

Scald the milk, and stir in the meal whilst boiling, set it to cool, stone and put in the raisins, salt, and spice; then beat the eggs well, and if only milk warm, put them in, stir all well together, bake an hour and a half, good heat.

INDIAN PUDDING—No. 2.

3 pints of milk,	$\frac{1}{4}$ lb. of butter,
1 pint of meal,	Sugar and salt, flavor with ginger.
2 eggs,	

Boil the milk, stir in the meal, salt to taste; cool, put in the butter, beat the sugar and eggs well together, and spice; stir all well together, and bake two hours and a half.

INDIAN PUDDING—No. 3.

1 quart of milk,	6 sweet apples,
1 pint of meal,	Sugar and salt.

Boil the milk, stir in the meal and apples, salt, sweeten, and spice to taste; bake three hours in a moderate oven, serve with butter.

CREAM ALMOND PUDDING.

1 quart of cream,	1 spoon of flour,
8 yolks of eggs, 3 whites,	1 spoon of rose-water.
4 oz. of almonds,	

Boil gently a little mace, half a nutmeg grated in a quart of cream; when cool, beat the eggs, strain and mix with one spoonful of flour the almonds and rose-water, and by degrees the cold cream, beat well together; wet in boiling water a thick cloth, and flour it, and pour the pudding in; boil hard half an hour, turn out, and pour over it melted butter and sugar.

A SUPERB LEMON PUDDING.

$\frac{1}{2}$ lb. of sugar,	5 eggs,
$\frac{1}{2}$ lb. of the best of butter,	1 glass of rose-water,
1 lemon,	1 glass of orange-flower water.

Beat the rose-water and butter to a froth, prepare the sugar and eggs as for pound cake, grate the yellow part of the lemon rind in, (but not a particle of white), have a nice puff paste ready in your dish, and, after incorporating the pudding well together, pour it into your paste. Bake in a moderate oven. Orange pudding is made in the same way, using a pounded orange, instead of a lemon.

BOSTON APPLE PUDDING.

18 good apples,	$\frac{1}{4}$ lb. of butter,
4 yolks of eggs, 1 white,	Cinnamon, cloves,
1 lemon,	Sugar to taste.
$\frac{1}{2}$ nutmeg,	

Peel, core and cut the apples into a stew-pan that will just hold them, with a little water and the spices, rasp the peel of the lemon in, stew over a slow fire till quite soft, then sweeten and pass through a sieve, beat the eggs and grated nutmeg together with the juice of a lemon, then mix all well, line the inside of your pie-dish with good puff paste, put in your pudding, bake half an hour.

NEWMARKET PUDDING.

1 pint of milk,	5 yolks, three whites of eggs,
1 lemon peel,	4 oz. of currants,
1 teaspoonful of cinnamon,	Sweeten with loaf sugar.

Boil the milk with the lemon peel and other spices, for five or ten minutes, then set to cool; spread butter upon nice bread, and cut very thin; spread a layer in the dish, and strew over a layer of currants, and so on until the dish is nearly full, then lay the custard over, and bake it half an hour.

VERMICELLI PUDDING.

4 oz. of vermicelli,	Lemon peel, cinnamon,
5 yolks and 3 whites of eggs,	Sugar (loaf), and salt to taste.
1 pint of milk,	

Boil the milk with the lemon peel grated in, sweeten, and strain through a sieve, put in the vermicelli, boil ten minutes, cool, have the eggs well beaten; when sufficiently cool, put them into the pudding, mix well together, and steam one hour and a quarter, or bake half an hour.

SUET PUDDING.

4 oz. of suet,	2 eggs,
$\frac{1}{2}$ pint of milk,	1 spoon of ginger.
3 table spoons of flour,	

Mince the suet fine and roll it thin, salt it, and mix well with the flour, beat the eggs well, and mix with milk and spices; flour a cloth that has been dipped into boiling water, tie it loose, put it into boiling water, boil hard an hour and a quarter. Serve with sweetened sauce, with the squeeze of a lemon in it.

COCOA NUT PUDDING.

4 oz. of cocoa nut,	6 whites of eggs,
2 oz. powdered loaf sugar,	1 glass of rose-water,
3 oz. of good fresh butter,	1 glass orange-flower water.

Grate the cocoa nut, put the powdered sugar to it, beat the butter and rose-water well, and the eggs to a snow ; then mix all together ; bake in a moderate oven.

SPRING PUDDING.

4 doz. sticks of rhubarb (or pie-plant),	$\frac{1}{2}$ lb. of loaf sugar,
1 lemon,	1 spoon of cinnamon.

Wash and peel the rhubarb, cut short, throw it into a stew-pan with the grated rind of the lemon, and cinnamon, and sugar ; set it to cook, reduce it to a marmalade, pass it through a hair sieve, have a pie-dish lined with good puff paste, and pour the pudding in ; bake half an hour.

BATTER PUDDING.

6 oz. of flour,	Salt,
3 eggs,	1 pint of milk.

Have the milk boiled, and beat the eggs well ; add milk until it is smooth, the thickness of cream, mix all well together, then have a dish buttered that will just hold it. Bake three quarters of an hour ; or it is nice to boil as before directed. Boil one and a half, or two hours.

BREAD PUDDING.

4 eggs,	1 stick of cinnamon,
1 pint of milk,	Sugar, nutmeg,
1 pint of crumbs of bread,	Salt to taste.

Boil the bread and milk with the cinnamon ten minutes, then cool, pass through a sieve, beat the eggs very well, and add to the batter, sweeten, and salt, mix well together, bake half an hour ; or, boil one hour and a quarter.

NOTTINGHAM PUDDING.

6 fine sour apples,	Sugar.
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Prepare the batter as for the above batter pudding, peel the ap-

ples, and take out the core with a sharp-pointed penknife, but do not cut the apple open; fill the space with sugar, (where the core was taken from), after setting them in a pudding-dish; then pour the batter over them, bake in a moderate oven one hour.

PUFF PASTES FOR TARTS—No. 1.

1 lb. of butter,	2 whites of eggs.
1 lb. of flour,	

Take one-third of the butter and rub into the flour smoothly; beat the whites well, and mix with a teacup of water. The flour must be formed into a stiff paste, then roll and spread the butter remaining on in six or seven times, rolling in; if necessary, dust a little flour from the flour-box over each time.

PUFF PASTE—No. 2.

6 lbs. of butter,	3 eggs,
14 lbs. of flour,	1 lb. of lard,

Put a little salt, the lard, the same quantity of butter into the flour, and rub in smooth; beat the eggs well, mix with a pint of water, put the rest of the butter in large half-pound pieces through the flour, mix very lightly, turning the dough one way; if not sufficient wetting, add a trifle more cold water. It must be very stiff, and handled as lightly as possible. I sometimes remove my dough for upper crust, and add water with the remainder of the flour for the under crust. This is fine for mince-pie.

ANOTHER—No. 3.

1 peck of flour,	Two thirds the weight of the
12 eggs,	flour in butter.

Proceed as directed above.

ANOTHER—No. 4.

2 quarts of flour,	1½ lbs. of butter.
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Salt the flour a trifle, and wet stiff with cold water, roll in, in nine or ten times, the butter. Always butter the pie-plates or dishes well.

ANOTHER—No. 5.

1 lb. of flour,
 $\frac{3}{4}$ lb. of butter,

Mix lightly with cold water.

As before directed.

A RICH CRUST—No. 6.

2 lbs. of flour,
 1 lb. of butter,

1 lb. of lard,
 3 whites of eggs,

Rub one third of the butter and lard into the flour, with some salt; whip the whites to a foam, add a glass of water, and mix; roll the rest of the shortening in six rollings, turning in the ends each time.

PUFF PASTE—No. 7.

2 lbs. of flour,
 1 lb. of butter,

2 whites of eggs.

Have the flour sifted, whisk the eggs to a foam, mix with a little cold water, and cut the butter in pieces, mix all together as slightly as possible, one way; then cut across the end and roll with flour, if necessary, but do not get the paste soft, as it will not be so nice. One third of the butter should be rubbed into the flour before any wetting is put to it, in making any crust for pies.

PASTE CHICKEN PIE (OR VEAL)—No. 8.

1 $\frac{1}{2}$ lbs. of suet,
 6 lbs. of flour,

2 $\frac{1}{2}$ lbs. of butter,
 1 spoon of salt.

Cut and pick the suet from the skin, have it in small pieces, roll well with a rolling-pin, and strew the salt over the suet, take a pound of the butter and rub smoothly into the flour, then mix with thin cream or milk, rolling one way, the butter cut in pieces and lard or suet, and all together. This is fine for meats.

ROYAL PASTE—No. 9.

1 lb. of flour,
 $\frac{3}{4}$ lb. of butter,

2 oz. of sugar,
 4 whites of eggs, 2 yolks.

Sift the sugar to the flour, rub one third of the butter into the flour smoothly, beat the whites to a froth, add the yolks, and cut up the butter and mix as lightly as possible, rolling it over one way. It is excellent for tarts or apple cakes.

ORANGE OR LEMON TART.

6 lemons,	1 lb. of sugar.
6 pippins,	

Rub the lemons well with salt, then put them into salt and water, stand two days, then change every day for fourteen days; then cut them in fine, thin slices, and boil in a well tinned saucepan until tender, have the pippins ready pared and cored, boil in one pint of pure water till the pippins break, then put half of the pippins with all of the liquor to the orange or lemon, and add the sugar, boil fifteen minutes together, put into a jelly-pot and squeeze thereto a fresh orange, one spoon of which, with a spoon of the pulp laid into a thin royal paste, put into small shallow pans or saucers, brushed with melted butter, and some fine sugar sifted upon them, will be fine, if they have a gentle bake.

They may be garnished with paste cut fancifully with a jaggling iron.

MINCE MEAT PIES.

2 lbs. of nicely scraped beef,	1 oz. of mace,
4 lbs. of suet, or 2 of suet and 2 of butter,	1 oz. of pimento,
6 lbs. of currants,	1 nutmeg,
2 lemons,	2 lbs. of chopped cranberries,
3 lbs. of apples,	1 quart of molasses,
1 oz. of cloves,	2 lbs. of sugar.

The beef's head is the best, but it must be well boiled, and free from skin and strings, then salt and pepper it, and chop very fine. The suet must be skinned, and nicely picked, before it is weighed, the currants washed and dried before weighing. Salt, pepper, and chop the suet very fine, the apples also. Then mix all of the ingredients together, the spices having been reduced to a fine powder, the lemons nicely grated into the white, then

squeeze in the juice. If no lemons can be obtained, the essence is a pretty good substitute. Incorporate well, and season to taste. Bake in puff paste No. 2, in a middling quick oven thirty minutes. This mince meat will keep four weeks in a nice jar, in a cool place.

MINCE PIES WITHOUT MEAT.

6 lbs. of apples,	$\frac{1}{4}$ oz. of cloves,
3 lbs. of suet,	4 lbs. of currants,
3 lbs. of raisins,	4 lemons,
$\frac{1}{2}$ pint of rose-water,	$\frac{1}{2}$ pint of orange-water.
$\frac{1}{4}$ oz. of mace,	3 lbs. of sugar.
$\frac{1}{4}$ oz. of cinnamon,	

Peel, skin, and salt the suet, and chop to a fine mince; chop the apples also, stone and chop the raisins, grate the rinds of the lemons in and squeeze the juice of only two in; have the currants washed and dried, then mix all together and bake in any number of puff paste preferred.

LEMON MINCE PIES.

1 lemon,	$\frac{1}{4}$ lb. of sugar,
3 large apples,	$\frac{1}{4}$ lb. of suet.
$\frac{1}{2}$ lb. of currants,	

Squeeze the juice from the lemon, boil the outside in water until tender, then beat fine in a marble mortar, peel and chop the apples, pick, salt, and chop the suet, then mix all together and add candied fruit if desired. Prepare puff paste No. 1, and bake pretty quick, from twenty to thirty minutes.

APPLE PIE.

Stew and strain the apples; to every three pints of fruit grate the peel of a fresh lemon, add cinnamon, mace, rose-water, and sugar to taste.

RHUBARB PIE, (OR PIE-PLANT).

Cut two dozen of stalks, wash, peel and cut into inch pieces, grate the peel of a lemon, put water to cover the bottom of a well

tinned stew-pan, and put them in ; set over a hot stove or on coals to stew slowly, when soft, sweeten, put a small lump of butter in, some nutmeg, and bake in paste No. 6.

GREEN CURRANT PIE.

2 lbs. of currants,

1 lb. of sugar.

Make paste No. 6, and line the plate or dish, have currants nicely picked and washed, mix sugar in the above proportions, cover plain or zagged out. The currants should be full grown ; a bit of butter is an improvement.

PUMPKIN PIE.

1 quart of strained fruit,

9 well beaten eggs.

3 pints of cream,

Butter your plates, make any paste, (perhaps No. 5), line or cover your plates, pinch up the edges to retain as much of the fruit as may be, then whisk the eggs and sugar well together, and put with your cream some powdered mace ; ginger and nutmeg to your liking. Bake one hour in a good oven.

GOOSEBERRY TART.

1 quart of gooseberries,

1½ pints of sugar.

Cut off the stems and ends, and wash them nice, put a layer in a dish, then sift sugar over the fruit until the dish is full, cover with paste No. 9, and bake 40 minutes. Grapes cut in two and stoned, can be done in this way ; they are fine.

APPLE TARTS.

6 pippins,

1 lb. of sugar.

2 lemons,

Prepare the fruit as for pie only, add juice of the lemons, and after the paste No. 9 is laid on the patty-pans, fill with the fruit, and add the squeeze of an orange. Bake gently.

CRANBERRIES.

Stew them very well with a little water, pass them through a colander, take nearly their weight in sugar, put in paste No. 9. Bake gently.

Marmalade laid into paste No. 1, baked gently, is fine.

FORCE MEAT FOR PATTIES, BALLS, OR STUFFING.

Take crumbs of bread, cold veal, or boiled ham, (the fat) suet, a little anchovy liquor, an egg, a bit of onion, season with herbs to your taste, parsley and knotted marjoram, butter, pepper, salt and nutmeg. Lemon thyme and tarragon give a French flavor, but a small quantity is sufficient. Roll them with a small quantity after they are nicely chopped together; have some nice hot drippings of pork, and fry the balls a beautiful brown. These balls are fine for a mock-turtle soup.

FRIED PATTIES.

$\frac{1}{4}$ lb. of cold veal,
6 large oysters,

1 slice of bread.

Mince the veal with the bread and the oysters, grate a little lemon peel, nutmeg, and pepper, and salt; add the liquor of the oysters, warm all in a tosser, but do not boil. Let it get cold. Have ready a good puff paste, roll thin, and cut it in round or square bits. Put some of the above between two of them, twist the edges to keep the gravy, and fry of a fine brown. This is very fine baked.

OYSTER PATTIES.

2 dozen of large oysters,

Puff paste, No. 2.

Brush the patty-pans with butter, cover them with the paste, put a bit of bread in each, and bake. Have ready the following to fill with, taking out the bread. Take off the beards of the oysters, cut the other parts in small bits, put them in a small tosser with a grate of nutmeg, the least white pepper, and salt, a

morsel of lemon peel, cut so small, that you can scarcely see it, a little cream, and the liquor of the oysters. Simmer a few moments, before you fill.

LOBSTER PATTIES.

Make with the same seasoning a little cream, and the smallest bit of butter. Chicken, turkey, veal, and beef patties, can all be made in this way, changing the seasoning to suit your taste.

RAMAKINS.

$\frac{1}{4}$ lb. of Cheshire cheese,	1 roll, French,
4 eggs,	$\frac{1}{2}$ pint of cream.
$\frac{1}{4}$ lb. of Gloucester cheese,	

Scrape the cheese, then beat fine in a mortar with the yolks of your eggs, boil the inside of the roll in the cream until soft, whisk the whites of your eggs to a foam. Mix all together, and put into small paper pans, made rather long than square, and bake until a fine brown. They should be eaten quite hot.

OMELET.

6 eggs,	$\frac{1}{4}$ lb. of dripping of pork,
$\frac{1}{2}$ cup of cream,	Seasoning.

Beat the eggs well, then add the cream; have ready some chives, or shallot, and parsley, cut very fine, with a scrape or two of nutmeg. Stir all together, mix with a very little flour and salt. Have the dripping ready, boiling hot, and pour the above into it. When one side is of a fine yellow brown, turn and do the other. Some scraped lean ham put in with the batter, is thought an improvement. A good deal of parsley should be used, and tarragon gives a fine flavor.

TO DRESS A MILITARY OMELET.

Stewed sorrel,	Crumbs of bread,
Parmesan cheese,	Drawn butter.

Make a ragout of stewed sorrels, with a little parmesan cheese

rasped and mixed with the crumbs of bread; make two omelets, put this ragout between, and garnish the dish round with fried bread, standing up like a paste-board, which is done by dipping the edge of each bit in whites of eggs, to make them stick; pour a little melted butter over it, and strew bread crumbs and parmesan cheese as before; give color by setting it in a hot oven.

CHICKEN PIE.

2 chickens,
Puff paste, No. 2.

$\frac{1}{2}$ lb. of butter.

Parboil, after cutting up two chickens, season well with pepper and salt, rub a little flour into the butter, add this to the gravy, boil, cover a pudding-dish with paste No. 2, pour the chickens and gravy in, have more than is proper to put into the pie, of the grav \bar{y} . Cover with a tolerably thick crust, bake one hour, in a quick oven. If the gravy is too much absorbed, replenish with that you have in reserve. A plenty of good gravy is a very important item in a chicken pie.

ANOTHER.

Cut up and parboil two young chickens, season well with pepper and salt, a nice lump of butter; have ready some veal stuffing or force meat, lay it at the bottom of the dish, and place the chickens upon it, with some pieces of dressed ham; cover with paste No. 2, bake an hour and a half or two hours. When sent to the table, add some good gravy, well seasoned.

Young ducks will make pretty good pie, using a duck stuffing, instead of veal.

SMALL DISHES FOR SUPPER OR TEA.

POACHED EGGS.

6 eggs,
 $\frac{1}{4}$ lb. of butter,

6 slices bread.

Draw the butter nicely, have ready a nice kettle of boiling water, toast the bread of a light brown, wet with the drawn butter, and place in a covered dish; break the eggs one at a time into a teacup, and drop into the boiling water, (having thrown some salt in), two will cook at once. When cooked to suit, slip a skimmer under and place them upon toast; drop in more and so on, until all are cooked. Then pour the remainder of the butter over.

ANOTHER.

8 eggs,

Butter.

Break the eggs into a nicely tinned pan, put a lump of butter half the size of a hen's egg in, strew some salt upon every yolk, set them upon a hot stove or upon coals; let them cook, until they begin to harden, then with a round-pointed knife, move the hard part; do not break too much. When yet rare, turn into a dish. This is much esteemed with bread and butter for tea.

CUSTARDS.

1 quart of cream, or new milk,

Nutmeg,

8 eggs,

1 oz. of sugar.

Beat the eggs and sugar well together, grate in some nutmeg, add the cream by degrees, stirring it all the while; set your custard cups in a dripping-pan, pour the custard into the cups, set the dripping-pan into the oven, then pour water around. Bake in a quick oven.

ORANGE CUSTARDS.

1 Seville orange,

Rose-water,

 $\frac{1}{2}$ oz. of loaf sugar,

1 pint of cream.

4 eggs,

Squeeze the juice from a Seville orange, take half of the peel and boil very tender, beat it in a (marble) mortar until fine; put to it two spoons of rose-water, the juice of the orange, the sugar and the yellows of the eggs. Beat all together for ten minutes, then have ready the cream boiling hot, which put to them by degrees; beat them until cold, then put them into custard cups, in a dish of hot water. Let them stand until they are set, then take

them out and stick preserved orange peel on the top. This forms a fine flavored dish, and may be served up hot or cold.

Some are fond of sippets of toast in cups of custard.

Dried beef sliced thin is nice for tea, or venison dried is nice, sliced thin, or mutton dried and sliced thin is nice, together with good bread and good butter, and a dish of fruit, cheese, and a plate of cake, of some kind. Some nice corned beef sliced thin is a substitute for dried; cold boiled ham sliced thin is a good relish, or cold tongue for tea. Some are fond of other cold meats of any kind, nicely sliced thin. The manner of doing things is a great deal.

ICE CURRANTS.

Take large bunches of ripe currants, have them clean, whisk the white of an egg to a froth, and dip them in it, lay them on a sieve or plate not to be touched, sift double refined sugar over them very thick, and dry them in a cool oven.

ICING FOR CAKE.

2 lbs. of double refined sugar,	5 eggs,
1 spoon of fine starch,	1 spoon of rose-water,
1 pennyworth gum Arabic in powder,	1 juice of lemon.

Make the sugar fine, and sift it through a hair sieve, rub the starch fine, sift, and the gum Arabic sift also; beat or stir all well together. Take the whites of the eggs, whisk them well, put one spoonful of rose-water, one spoon of the juice of lemon, beat well together, then put to the sugar by degrees, until you wet it, then beat it until the cake is baked; lay it on with a knife, and the ornaments if you have any; and if it does not harden sufficiently from the warmth of the cake, return it to the oven. Be careful not to discolor.

ICE CREAM.

2 quarts of milk,	2 oz. of sugar,
12 eggs,	2 lemons.

Grate the peels into the milk, and boil, sweeten; take the yellows of all of the eggs, and half of the whites; beat them well, then add the boiling milk, keep them stirring, set the dish over

the fire five minutes, stirring it constantly, then pour through a sieve into your freezing-pot. The proportions to surround the pot is one quart of salt to one pail full of ice. Place it in as cold a place as possible; as fast as it freezes on the sides, remove it with the spoon. One hour is sufficient to freeze it.

SCOTCH MARMALADE.

2 lbs. of honey, 2 pints of the juice of Seville oranges.

Squeeze the juice from the oranges, put them together, and boil in a nice, well tinned stew-pan, and boil to a proper consistence.

ICE CREAM WITH FRUIT.

1 pound of preserved fruit, 2 lemons,
1 quart of cream, Cochineal.

Squeeze the juice of the lemons into some sugar to taste; then pass all through a sieve, and if raspberry, or strawberry, or any other ripe fruit, add a little cochineal to heighten the color. Have the freezing-pot nice and clear, put the cream into it and cover it; then put the pot into the tub with the ice beat small, and some salt; turn the freezing-pot quick, and as the cream sticks to the sides, scrape it down with an ice-spoon, and so on until it is frozen. The more the cream is worked to the side with a spoon, the smoother and better it will be flavored. After it is well frozen, take it out and put it into ice shapes with salt and ice; then carefully wash the shapes for fear of any salt adhering to them; dip them in lukewarm water, and send to the table. Fresh fruit, strawberries, or raspberries, are nice, but more sugar will be necessary.

CURRANT JELLY, TO USE WITH VENISON.

10 lbs. of the juice of red currants, 8 lbs. of clean brown sugar.

As the currants may for this jelly get very ripe, they can be broken through a colander and then be cleaned with flannel jelly-bags. When perfectly clean, add the sugar, boil and skim until

it jellies, which is known by dipping in a spoon and holding it in the air ; when it hangs in a drop to the spoon, it is done ; pour into pots, when cold, cover as before directed.

ANOTHER WAY.

4 lbs. of double refined sugar, 4 lbs. of clear juice extracted in a jar.

Stir gently, and smoothly for three hours, then put into glasses, and in three days it will concrete into a firm jelly ; then cover and set by for use.

A jelly made from the white currant is beautiful.

BLACK CURRANT JELLY.

6 quarts juice, 9 lbs. of sugar.

To ten quarts of ripe and dry fruit, one quart of water ; put them in a large stew-pot, tie paper close over them, and set them for two hours in a cool oven. Squeeze them through a fine cloth, and add to every quart of juice a pound and a half of sugar loaf, broken in small pieces. Stir it until the sugar is melted ; when it boils, skim it quite clear. Boil it pretty over a clear fire, till it jellies ; try it as above directed. If jelly is boiled too long, it will lose its flavor, and shrink very much ; pot and cover.

PICKLES.

INDIA.

1 lb. of white ginger, 1 dozen red peppers.
1 lb. of garlick,

Lay the ginger in water over night, then scrape, slice, and salt, and set it away till the other ingredients are ready. Peel, slice, and salt a pound of garlick three days ; prepare the peppers in the same way.

Prepare various sorts of vegetables thus : quarter small white cabbages, cut cauliflowers in their branches, cut celery in three

inch lengths. Likewise the shoots of alder, which will look like bamboo. Apples and cucumbers, cut to your taste, blood beets also that are parboiled previously. All must be salted and drained. Then fill a small jar with the vegetables and cover with boiling vinegar; let them remain over night, then take them up in a colander and pack away in the jar they are to remain in; boil the same vinegar, and again fill the jar with the pickles, and so on until all are cleansed from the dust. Put the spice, peppers, one pint of mustard-seed, into as much vinegar as will cover the whole, (and one ounce of turmeric will give a fine color if no blood beet is used). Boil and pour over. Horseradish used plentifully would be an improvement; grate the large roots, and put into the vinegar. Cut the small roots, some crossways, some lengthways, and quarter and mix with the other vegetables. The vinegar will need to be of the best quality, and must be poured off and scalded three or four times, and poured on scalding hot. Take the green shoots of alder alone, prepare as above, and they are fine; they will be fit to cut by the middle of May. The middle stalks are the most tender. They must be stripped of their outward peel.

CUCUMBERS, ONIONS AND TOMATOES.

Cut them in thin slices and sprinkle salt over them, have about equal quantities of each kind; let them drain twenty-four hours; then pack them away in the jar they are to remain in. Take of white wine vinegar sufficient to cover; put horseradish, mustard-seed (black) mace, cloves, red peppers, and race ginger in, to your taste. Repeat the boiling vinegar, letting them stand one or two days, as is convenient; but repeat the boiling vinegar (stop up instantly), until they are sufficiently green.

All spiced pickles should receive the vinegar boiling, then cover close; and they must have a little sugar added if any scum rises; and they must be kept where they will not freeze or chill in winter.

MANGOES.

2 doz. melons,	4 oz. of race ginger,
1 pint of small onions,	4 oz. of cloves,
2 doz. green peppers,	Mustard-seed.
2 lbs. of horseradish,	

Wipe and put the melons into a brass kettle with a teacup of salt, cover with water, and set them upon the fire; when near scalding, set them off and let them cool, then lay them to dry; cut a small square piece out of one side, and through the opening take out the seeds, and wash nicely with cold water; have the onions stuck with cloves, the horseradish grated and cut up, some small tomatoes and cucumbers stuck also with cloves; if there has been a frost, the melon vines and the cucumber vines should be stripped of the tiny ones, as they are nice in filling; nasturtions are also fine; then commence: put an onion, a tomato, and a pepper in those that are sufficiently large, then fill entire with mustard-seed, shaking it close, and sew up with twine or tie up with a pack-thread, and lay in your jar; proceed on in this way until all are done. For some very little ones, mustard-seed alone should be used. Then take of the very best vinegar two parts, one part mustard-seed, peppers, race ginger and cloves, and boil and pour on to the mangoes for three successive days; the last time put in the horseradish, stop close each time, have a plenty of vinegar, and mind the cover. They will be fit for use in one month.

PICKLED ONIONS.

8 quarts of onions,
2 oz. of cloves,

1 gallon of vinegar.

Place a kettle of water with some milk and salt over the fire. In the fall there will be little onions; choose the small, white, round onions, peel off the brown skin and throw as many into the kettle as will cover the top. As soon as they look clear on the outside, take them up with a skimmer and lay them on a clean cloth, and cover with another close; and scald some more, and so on. Let them lie to get cold, then fill a wide-mouthed bottle or jar with them. Put the cloves into the best white-wine vinegar, heat and pour over.

TOMATO PICKLES.

$\frac{1}{2}$ peck of tomatoes,
2 doz. of red peppers,

2 oz. of cloves,
1 quart of mustard-seed.

Wash the tomatoes and slice them fine across; pack them away in a jar with the peppers, cut up and laid alternately through, put the spices into the vinegar, boil and pour over, stop close, repeat it three days in succession. In two weeks they are fit for use.

YOUNG CUCUMBERS.

1 peck of small gherkins, $\frac{1}{2}$ cup of salt.
3 peppers,

Put the cucumbers in a large bowl, strew the salt over, stir them occasionally, let them remain for a week; drain and wipe clean, and put away in a jar, cover deeply with vine leaves, put the peppers into vinegar, scald and pour over. Set them near the fire; if they do not become a good green, pour the vinegar into another jar, set it on a hot hearth, and when it boils, pour it over them again, covering with fresh vine leaves, and this do till they are of as good a color as you wish.

TO PICKLE WALNUTS.

1 peck of walnuts, 4 oz. of race ginger,
1 quart of salt, 1 oz. of cloves,
1 oz. of pepper, (Cayenne), Mustard-seed.
1 oz. of pimento,

When a pin will pass easily through the walnuts, gather them, cover with a brine that will bear an egg. Let them soak twelve days, and place them in a tub with some clean fresh water. Take a stiff brush broom and rub them hard; take them out and drain, put them in a jar; allow to every hundred walnuts six spoons of mustard-seed, two or three heads of garlick, or shallot. Boil the spices in the vinegar, which must be of the first quality, and pour over; cover close. The pickle is a choice catsup after the walnuts are used up.

Butter-nuts are very fine done as the above; the vinegar is equally as fine a catsup.

NASTURTIIONS FOR CAPERS.

Keep them a few days, then put them in glass jars, and cover

with the best white wine vinegar; let them stand a week, then place the jar in a kettle of cool water over the fire and boil until the pickles are scalded or boil; they will then be fit for use in six weeks.

MUSHROOMS PICKLED.

2 quarts of mushrooms,
1 quart of vinegar,

1 blade of mace,
Pepper.

Take a flannel and rub the buttons with a little salt; from the tongue take out the red inside, for when they are black, they are too old, and will not do. Throw a little salt over them in a stew-pan, with a little mace and pepper. As the liquor comes out, shake them well, and keep them over a gentle fire till all of it is dried into them again, then put in as much vinegar as will cover them, give it a warm, and turn all into a glass jar. They will keep two years fine.

RED CABBAGE PICKLED.

1 large or two small heads.
1 blood beet,

2 quarts of good vinegar.

Slice off the head after cutting in two down near the stalk, cut that handsomely the other way, strew salt over in a colander, let it drain two days, then put into a jar and pour boiling vinegar over sufficient to cover, having put the beet root in. Those who wish spice can use it; but it is preferred without by most. A cauliflower, cut in branches, and thrown in before the vinegar is added, looks handsomely.

TO DRESS SPINACH.

2 quarts of spinach leaves,
2 eggs,

$\frac{1}{2}$ pint of good vinegar.

Have the eggs boiled very hard, pick, wash, and squeeze the water from the leaves, place them upon a dish, strew a little salt over, cut the eggs over, and when the dinner is ready to serve, warm the vinegar with a bit of good butter, boil and pour over. Cover instantly and serve.

Set on other plates to serve the spinach with, the same as for lettuce. This is the best way to dress spinach to serve with roasted or baked meats, or boiled mutton, or fowl, or fresh meat stews; but for a boiled salt dinner, it would be preferable to stew it.

STEWED SPINACH.

2 quarts of leaves,

Butter, salt, and pepper.

Pick, wash, and squeeze dry. Put it in a pan with a bit of butter, salt, and pepper; stew it and serve.

FRENCH WAY.

Clean as before, then put it into a stew-pan without water, a spoonful of gravy and a lump of butter, salt and pepper, and simmer till ready. If too moist, squeeze the gravy from it.

CAULIFLOWER IN WHITE SAUCE.

1 large head of cauliflower,

$\frac{1}{2}$ pint of cream.

Half boil, then cut in handsome pieces and lay into a stew-pan with a little broth, a bit of mace, a little salt, and a dust of white pepper. Simmer half an hour, then put a little cream and butter with some flour rubbed in. Shake and simmer a few minutes, then serve.

Seasoning in all dishes is a very important item; the cook must taste or be subjected to the mortification of seeing the best of viands rendered truly insipid; perhaps only for the want of a little salt.

TO DRESS VEGETABLES.

MUSHROOMS STEWED.

Choose large buttons, or small flaps, before the fringe is turned black, pick each one separately, and observe there is not a bad

one ; rub the former with a flannel and salt, skin the latter, and take off the fringe. Throw them into a stew-pan with a little salt, a piece of butter, and a few peppers ; set them on a slack fire and shake them sometimes. When tender, add two large spoonfuls of cream, and a dust of flour.

MUSHROOMS BROILED.

Take fine large ones, and take the skin off the top, see they are not worm-eaten, and lay them on large fresh coals, have ready some nice sweet butter, a little pepper and salt ; whenever they are well warmed through, season and cover. They are delicious with beef steak in the morning.

TO BOIL ASPARAGUS.

From a properly covered bed cut the shoots with a sharp-pointed knife, a little below the surface ; wash in two waters, then tie up, having the heads even, in convenient bunches to cook ; mind and have an even number of bunches, to lay handsomely upon your toast ; have your water boiling in your stew-pan, and just twenty minutes before the dinner will be served, throw in the salt and asparagus, toast a sufficient number of slices of bread to cover the bottom of your dish, draw nicely some fine butter ; the moment the asparagus begins to sink, it is done. Dip the toast in the asparagus water, and lay upon the dish with a fork and skimmer, take up the asparagus and place upon your toast with the green heads together, then pour your drawn butter over, cover to keep hot. This is a most excellent dish with fresh meat or fowls.

RAGOUT OF ASPARAGUS.

100 shoots,	4 oz. of butter,
1 head of lettuce,	Flour, pepper, salt, and onion.
2 heads of endive,	

Wash, scrape, and cut in square bits the asparagus as far down as is tender and good, chop the other vegetables, put the butter into your stew-pan with a spoon of water, and when melted, add the vegetables, shake them well, and when stewed ten minutes,

season with pepper and salt, strew in a little flour, shake them about, then pour in half a pint of good gravy. Stew the whole till the sauce is very good and thick, and then pour all into the dish. Garnish with a few of the small tops of the grass.

TO BOIL POTATOES.

Have the water boiling, wash nicely in two waters, and cut out any bad spots or incisions made with the hoe; then throw them in, boil hard, add a teaspoonful of salt; if the water does not cover, add more, and check the boiling with cold water a few minutes before they are done; when they will possibly answer, pour all the water off, set over the fire without a cover until all the steam passes off, then peel; and as you peel, lay in a covered dish, removing the cover each time; serve instantly.

TO BOIL ONIONS.

Set your stew-pan over the fire half full of water, one hour before you wish to serve your dinner; peel your onions and throw into water; as soon as the water boils in the stew-pan, put the onions in and boil until half done; have equal quantities of milk and water ready, pour the water from the onions, add the milk and water, with salt sufficient to season. When done, take them up with a little of their gravy, put in butter. If they are done nice, they are a fine dish with roast turkey, baked pig, roast beef, etc. They should be done tender, without being broken.

TO ROAST POTATOES.

Have the oven hot, wash nicely in two waters as before, and cook as quick as possible without burning. Serve the moment they are done. It is better to press them in a cloth, to know when they are done, than to stick a fork in. They are fine, with sweet butter, for breakfast, when first ripe.

TO BOIL BEETS OF ANY VARIETY.

Have the water boiling, gather them fresh from the garden, cut

the tops to an inch off, rub them as clean as you can without breaking the skin, changing the water as often as may be necessary to make clean; then put them into the boiling water and cook until tender; lift them with a fork into a pan of cold water, rub the skin off as soon as possible, and cut them up in a dish, and then throw on a little salt; have ready some melted butter and vinegar mixed together, and pour over. Nice for dinner. If any remain, put on fresh vinegar.

TO BOIL PARSNIPS OR CARROTS.

Wash and scrape the outward skin off; then put into boiling water with salt, cook done, have ready some nice drawn butter; when tender, take them out, quarter them, and pour the drawn butter over. Very nice with a piece of boiled corned beef.

TO STEW PARSNIPS.

4 oz. of sweet fat pork,

6 large parsnips.

Cut the pork in middling thick slices, put it into an iron kettle, that can be nicely covered up, with half a pint of water; scrape the parsnips clean and white; cut them three-inch lengths, then halve or quarter them; they want only water sufficient to make them tender; then take off the cover, and fry the pork and parsnips of a beautiful brown. An excellent dish in the spring of the year, for dinner.

TO STEW TOMATOES.

2 quarts of tomatoes,

1 spoon of salt,

$\frac{1}{2}$ spoon of Cayenne,

Butter.

Cover ripe red tomatoes with boiling water, cover for ten minutes, let no steam escape; then peel and slice into a well tinned stew-pan the tomatoes, then add the seasoning with the butter, stew thirty minutes with the cover on, then stew with a cover one hour, stirring frequently. Nice for dinner with roast beef.

BAKED TOMATOES.

4 quarts of tomatoes,	1 oz. of butter,
1 teaspoon Cayenne pepper,	2 Boston crackers, or four com-
1 table spoon of salt,	mon.

Prepare as above, but cut the tomatoes into a pudding-dish and put in the pepper and salt with the tomatoes alternately. When the dish is nearly full, put the butter in bits around, then grate the cracker over, bake well two hours. A very fine dish for dinner with fresh meats.

Tomatoes peeled, without putting in water are fine, cut up with salt and pepper, and good vinegar.

TO BOIL PEAS.

Take them from the vines as soon as the dew is off, shell, and have them ready to cook. Have your water boiling in your stew-pan, if the peas are old, allow one hour, if young and nice, half an hour; have only enough water to cover nicely, take them up, season well with salt, pepper, and nice sweet butter. Have a plenty of the gravy taken up with them.

TO BOIL CAULIFLOWER OR BROCOLI.

Boil in milk and water, two parts water, with a sufficient quantity of salt; draw some nice butter with cream, instead of water, rub the flour into the butter, take up your cauliflower in a colander when it is tender, and after it has drained, place it upon the dish and pour over the melted butter; some may prefer the addition of vinegar.

TO MASH POTATOES.

Peel them nicely, put into boiling water as soon as they will mash, pour off the water entire, put in a cup of cream, some salt and butter, and beat fine with a rolling-pin, and if rightly seasoned, put into a dish, and use immediately, or set into an oven and brown the top before using.

TO FRY POTATOES.

2 oz. of pork

2 quarts of potatoes.

Take nice small potatoes, wash, scrape and cut off all spots, have sweet fat pork cut in slices, fry, and either lay it on the top of the potatoes, or take it out, and keep warm, cover the potatoes, and fry of a nice brown, stirring frequently to prevent burning.

TO FRY ONIONS.

4 oz. of pork,

2 quarts of onions.

Try the pork in the same way, wash, peel and slice the onions nice, then take out the pork, and keep it warm, and fry the onions in the gravy. This is a healthy dish. Apples are nice, with fried pork, cooked in this way.

TO KEEP GREEN PEAS.

Shell and throw into a kettle of boiling water, let boil a moment, then pour them into a colander. When the water drains off, turn them on a dresser covered with cloth, then change on to another; when perfectly dry, put them into wide-mouthed bottles, leaving only room to pour clarified mutton suet over them an inch thick, and for the corks; rosin it down, and keep in a cellar, or in the earth, as directed for gooseberries. Boil them with a bit of butter, a spoonful of sugar, and a little mint, till tender, when they are used.

ANOTHER WAY, AS PRACTISED IN THE EMPEROR OF RUSSIA'S KITCHEN.

Shell, scald, and dry as above. Put them on tin or on earthen dishes in a cool oven to harden, once or twice. Then put them into paper bags hung up in the kitchen. When to be used, soak an hour in lukewarm water, set them over the fire in cold water, a bit of butter, a sprig of mint, and some salt; dress as before.

FRENCH BEANS TO USE IN WINTER.

Pick them young, and throw into a wooden keg a layer three

inches deep, then sprinkle salt over, put another layer of beans, and then salt, put on a cover that will go in; on that put a weight. When wanted, soak sufficiently, and cut as when fresh; boil with a pinch of saleratus, butter, and perhaps a little cream added, might be an improvement.

MUSHROOM CATSUP.

4 quarts of mushrooms,	1 oz. of mace, in powder,
2 spoonfuls of salt,	1 Cayenne pepper,
4 oz. of shallots,	1 oz. of cloves, all in powder.
1 oz. of ginger,	

Wipe and clean the mushrooms, see there are none worm-eaten, sprinkle the salt in as you put the mushrooms in, and set them over a slow fire. They will produce a great deal of liquor, which you must strain, and then put in the above seasoning. Boil and skim very well. When cold, bottle and cork close. In two months boil it up again with a little fresh spice and sticks of horseradish, and it will then keep the year, which it seldom does, if not boiled the second time.

WALNUT CATSUP.

1 gallon of expressed juice,	1 oz. of cloves,
2 lbs. of anchovies,	1 oz. of pepper,
2 lbs. of shallots,	Garlic.
1 oz. of mace,	

Boil all together slowly until the shallots begin to settle; then put all into a pan until cold. Bottle, and divide the spice to each. Cork closely, and tie a bladder over. It will keep twenty years, and improve after the first.

COCKLE CATSUP.

2 quarts of cockles,	Savory spices, to fancy.
1 lb. of anchovies,	

Open the cockles, scald them in their own liquor, add a little water when the liquor settles if you have not enough. Strain through a cloth, then season with every savory spice. If for

brown, burn a bit of sugar for coloring, and put in one pound of anchovies, liquor and all. If for white, omit these, and put a glass of rose-water, grate in the peel of a lemon, and add the juice, mace, nutmeg, white pepper; then boil up. When cold, bottle.

TOMATO CATSUP.

1 peck of ripe tomatoes,	2 nutmegs,
4 oz. of cloves,	Allspice,
1 lb. of horseradish,	2 oz. of race ginger,
2 oz. of Cayenne pepper,	1 cup of salt.

Wash and wipe the tomatoes dry, then slice them up, strewing the salt and spices all through in layings, let them stand twenty-four hours, then boil in a well tinned kettle an hour; set them by to cool, then pass through a hair sieve, and bottle.

The bottles must be clean and sweet, as they will spoil whatever is put into them. Directions will be given for cleaning bottles, hereafter.

TO DRY MUSHROOMS.

Wipe them, and of the large, take out the brown and peel off the skin. Lay them on paper to dry in a cool oven, and keep them in paper bags in a dry place. When used, simmer them in the gravy, and they will swell to near their former size.

KITCHEN PEPPER.

1 oz. of ginger,	$\frac{1}{2}$ oz. of allspice,
$\frac{1}{2}$ oz. of cinnamon,	10 cloves,
$\frac{1}{2}$ oz. of blaek pepper,	6 oz. of salt.
$\frac{1}{2}$ oz. of nutmeg,	

Mix all well together, keep in a bottle. It is an agreeable addition to any brown sauces or soups.

All kinds of spice should be dried and pounded, and put into small bottles and corked up tight, and labelled, except nutmeg.

TO KEEP ANCHOVIES.

When the liquor dries, pour on them nice beef brine.

TO KEEP CAPERS.

Scald some of the best of vinegar; when perfectly cold, cover them, and tie them close, to keep out the air.

TO MAKE MUSTARD.

Mix an hour before using the quantity wanted, with new milk, quite smooth, then add a little nice cream. It is much softer this way, is not bitter, and will keep well.

TO MAKE DRAWN BUTTER.

$\frac{1}{2}$ lb. of butter, 4 table spoons of water.
1 table spoon of flour,

Take nice butter, and rub the flour smoothly in, then put into a very clean sauce-pan, stir until it boils; it is then done. If for fish, some parsley cut up and put in, as it is taken from the fire, is an improvement.

ESSENCE OF ANCHOVIES.

1 doz. anchovies, 1 pint of water.

Take out the bones, chop them with some of their liquor strained, put them into a well tinned sauce-pan with the water, boil gently till dissolved, which will be in a few minutes. When cold, strain and bottle it.

SHALLOT VINEGAR.

Split eight or ten shallots, put them into a quart bottle, fill it up with vinegar, cork tight; in one month it will be fit for use.

TOMATO SAUCE FOR WINTER USE.

1 peck of tomatoes, $\frac{1}{4}$ oz. of black pepper,
1 cup of salt, 1 oz. of mace in powder.
1 oz. Cayenne pepper,

Take off the peels with boiling water, slice nicely, and strew

the seasoning through as you cut them up ; boil in a well tinned vessel three hours, then put them into a sweet jar, and set them in a cool place. Keep an eye to them, and when there is the least indication of a change, turn them again into the kettle, boil and skim, and then simmer for an hour, stirring from the bottom, that they may not adhere ; set by, and when cool, have nice small jars, or large jelly-pots that are sweet, and fill. When cold, have fresh mutton tallow, just so it will run, and cover over ; tie thick paper over, and set in a cool place, for use. When wanted, remove the tallow, and warm what is wanted at that time ; it is as nice, as when fresh done.

TOMATO HODGE-PODGE.

2 qts. of green tomatoes,	1 cup of salt,
2 qts. of green peppers,	1 pint of mustard-seed.
2 qts. of onions,	

Cut all up fine, mix all well together, cut like mince-meat, then have a nice jar, and cover two inches thick, then strew salt and mustard-seed, then mince until through, set it away, and let it stand until it works a trifle, then put one quart of the best of vinegar over. It is excellent with meats.

MUSHROOM POWDER.

$\frac{1}{2}$ peck of mushrooms,	Cloves,
2 large onions,	2 spoonfuls of white pepper,
$\frac{1}{2}$ oz. of mace,	Salt, all in powder.

Clear the mushrooms from grit and dirt with flannel. Scrape the back part clean, and do not use any that are worm-eaten ; put them into a stew-pan over the fire without water, with the above ingredients. Simmer and shake them until all the liquor be dried up, but be careful they do not burn. Lay them on tins or sieves in a slow oven, till they are dry enough to beat to powder, then put the powder in small bottles corked and tied up closely, and keep in a dry place.

A teaspoonful will give a very fine flavor to any soup or gravy. or any sauce ; and it is to be added just before serving, and one boil given to it after it is put in.

CURRY.

2 chickens,	Butter the size of a walnut,
1 teaspoon of Cayenne,	4 onions,
1 do. cardamoms,	1 pint of green peas,
2 shallots,	1 teaspoon of turmeric.

Take the skin off of the chickens, carve, wash and dry them, put them into a stew-pan with a teacupful of water, salt and onions, (with egg plant) or green peas, stew till tender; then add the butter and spices, rub up the turmeric, cardamoms, shallots, and a little mace in a marble mortar, roll these ingredients up with some flour, and dissolve them in the stew. If the curry is wanted to be brown, it must be fried a little before the curry-balls are added to the gravy.

ANOTHER.

2 fat young fowls,	1 table spoon of curry-powder,
4 large onions,	$\frac{1}{2}$ lb. of butter.

Carve the fowls as if for the table, dust them with flour, fry them in butter till they are well browned, lay them in a stew-pan with the onions cut in slips, cover with boiling water; cover the pan and set on to coals. In half an hour take out a cup of the gravy, mix it well with a table spoon of curry-powder, and throw it again into the stew-pan, stir it well round, taste and see if your gravy is warm, if not add Cayenne. Bubble the whole until the fowls are tender, serve in a deep dish, with boiled rice.

MALAY'S CURRY.

Proceed as above, fry the onions, and a couple of egg-plants in slices, put the whole in your stew-pan with the milk of two coconuts, grate the flesh, put it in a linen bag, and squeeze out the juice, which put in the sauce-pan likewise; add the curry, and finish as above.

CURRY POWDER.

3 oz. of coriander seed,	$\frac{1}{2}$ oz. Cayenne pepper,
5 oz. of turmeric,	$\frac{1}{2}$ oz. of lesser cardamom,
1 oz. of black pepper,	$\frac{1}{4}$ oz. of cinnamon,
1 oz. of mustard-seed,	$\frac{1}{4}$ oz. of cumin seed.
1 oz. of ginger,	

Dry all well by the fire, then reduce them separately to a powder, pass them through a fine sieve, and mix them well. It should be bottled, and well corked, and kept in a dry place, and labelled. Order saves much time.

RICE BOILED TO EAT WITH CURRY, OR ROAST MEATS.

Pick and wash, and put it into a stew-pan with plenty of cold water, with a little salt, let it boil quick and well, then drain in a sieve, and set it before the fire. Serve without sauce of any kind.

TO MAKE YORKSHIRE PUDDING.

4 eggs,	3 pints of milk,
4 table spoons of flour,	Salt to taste.

Scald the milk, cool; beat the eggs, flour, and salt together fifteen minutes, then add them to the milk if sufficiently cool, and mix them well together. Then put into a well buttered dripping-pan and set it under beef, mutton, or veal, while roasting in your high tin oven. When it is brown, cut it into square pieces, and turn it over; and when the under side is browned also, send it to the table on a dish.

TO MAKE A PLAIN PUDDING.

$\frac{1}{2}$ lb. pieces, or crumbs of bread,	Sweeten to taste,
$\frac{1}{4}$ lb. of currants,	1 oz. of butter.
1 spoon of ginger,	

Cut the bread small, and pour on it a pint and a half of boiling water to soak it well. Let it stand till the water is cool, then press it out with the back of a spoon, and mash it smooth. Then add the ginger, currants, sugar, and salt, mix all well together, put into a well buttered pan, flatten down with a spoon, and lay the butter on in pieces on the top. Bake it in a moderate oven, and serve hot. When cold, it will turn out of the pan, and eat good, like plain cheese-cakes.

ANOTHER YORKSHIRE PUDDING.

1 quart of milk,
3 eggs.

Salt to taste,
5 spoonfuls of flour.

Prepare the milk as above; whilst hot, stir in the flour, when cool, add the eggs, (they having been well beaten), bake as above.

A QUICK MADE PUDDING.

$\frac{1}{2}$ lb. of suet,
 $\frac{1}{2}$ lb. of flour,
4 eggs,
1 gill of milk,

4 oz. of raisins,
4 do. currants,
Mace and nutmeg.

Mix well, and boil three quarters of an hour in a close covered pot; if not covered, it requires longer.

LEMON PICKLE.

6 lemons,
1 oz. of cloves of garlic,
2 oz. horseradish,
2 oz. flour of mustard,
 $\frac{1}{4}$ oz. of cloves,

Mace, nutmeg and Cayenne,
 $\frac{1}{4}$ oz. of each,
2 quarts of good vinegar,
1 pound of salt.

Wipe the lemons, cut each into eight pieces, put on them a pound of salt, then add the spices and vinegar, boil fifteen minutes in a well tinned sauce-pan, or in a jar, in a kettle of boiling water, or set the jar on a hot hearth till done. Then set the jar by, and stir it daily for six weeks. Keep it close covered. Put up in small bottles.

CAMP VINEGAR.

1 head of garlic,
 $\frac{1}{2}$ oz. of Cayenne pepper,
2 teaspoons of veal soy,
2 spoons of walnut catsup,

4 anchovies chopped,
1 pint of vinegar,
Cochineal enough to color.

Let it stand six weeks, then strain off quite clear, and keep in small bottles, sealed up.

TO MAKE VINEGAR.

2 gallons of molasses,	1 gallon of yeast,
2 do. of whiskey,	1 barrel.

Obtain a cask or barrel, that has had wine, or some kind of spirit in it, (a cider barrel will do) fill half full with rain water, then add the other materials. The yeast must be good hop yeast in its prime, set it where it can have the sun nearly all day, put a glass bottle in the bung-hole, and shake it thoroughly every day. It must be made in the spring, or early part of summer. When made, it should be thoroughly mixed together.

SUGAR VINEGAR.

10 gallons of rain water,	20 lbs. of coarse brown sugar.
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Put it in a boiler and skim as soon as it boils, then set by and put one quart of cold for every gallon of water used. When cool, put into it a toast spread with yeast. Stir it nine days, then barrel, or put it in a half barrel cask, and set it in a place where the sun will lie on it with a bit of slate on the bung-hole.

When sufficiently sour, it may be bottled, or may be used from the cask, with a wooden spigot and faucet.

N. B. All regular housekeepers should have two vinegar barrels with iron hoops, one for use, and one to put all sweet slops, from making sweetmeats, in.

BENTON SAUCE FOR HOT OR COLD ROAST BEEF.

Grate, or scrape very fine, horseradish, a little made mustard, some pounded white sugar, and four large spoonfuls of vinegar. Serve in a saucer.

LEMON SAUCE.

Cut thin slices of lemon into very small dice, and put into melted butter; give one boil, and pour over boiled fowls.

LIVER SAUCE.

Chop boiled liver of rabbits or fowls, and prepare as above with a little pepper and salt, and some parsley.

A VERY GOOD SAUCE, ESPECIALLY TO HIDE THE BAD COLOR OF FOWLS.

Cut the livers, slices of lemons in dice, scalded parsley, and hard eggs, add salt, and mix with butter; boil up, and pour over the fowls, or nice for roast rabbit.

EGG SAUCE.

Boil the eggs hard, cut them in small pieces, then put them into melted butter.

BUTTERED EGGS.

5 eggs,
4 oz. of butter,

1 slice of toast.

Beat the eggs, yolks and whites together; put the butter into a basin, and put that into boiling water; move it until melted, then put the butter and eggs into a sauce-pan. Keep the basin in your hand, just hold the sauce-pan in the other over a slow fire, shaking it one way; as it begins to warm, pour it into the basin, and back; then hold it again over the fire, moving it constantly in the sauce-pan, and pouring it into the basin, more perfectly to mix the egg and butter, until they shall be hot, without boiling.

Serve on toasted bread, or in a basin to eat with salt fish or red herrings.

ONION SAUCE.

Peel and boil onions tender, squeeze the water from them, then chop, and add butter that has been melted rich and smooth before, but made with milk or cream, instead of water; boil up once.

Serve for boiled rabbits, partridges, scrag, or knuckle of veal, or roast mutton.

OYSTER SAUCE.

Save the liquor on opening, and boil with the beards a bit of mace and lemon peel. Meantime throw the oysters into cold water, and drain it off. Strain the liquor, and put it into a sauce-

pan with them, rub some flour into butter, mixed with cream or milk, as will make sauce sufficient. Set them over the fire, stir all the time, and when the butter has boiled once or twice, take them off, and keep the sauce-pan near, but not on the fire; for if done too much, the oysters will be hard. Squeeze a little lemon juice, and serve. The oysters will thin the sauce, and add butter accordingly.

BREAD SAUCE.

Boil a large onion cut in four, with some black peppers and milk, until the former is quite a pap. Pour the milk strained on grated bread that is stale, and cover it. In an hour put it into a sauce-pan with a good piece of butter, mixed with a little flour; boil the whole up together, and serve. Some like the bread pulped through a colander before the butter is added. A spoonful of cream improves it.

LITTLE EGGS FOR PIES OR TURTLE SOUPS.

4 eggs.

Boil three eggs hard, beat the yolks fine in a marble mortar; then with a raw yolk and some salt, make a paste, form into small eggs, and put them into a little boiling water to harden.

CLEAN GRAVY.

Slice beef thin, broil a part of it over a clear quick fire, just enough to give color to the gravy, but not to dress it; put that and the raw part into a very nicely tinned stew-pan with two onions, a clove, two Jamaica and black peppers, a bunch of sweet herbs, cover it with hot water, give it one boil, and skim it well two or three times, then cover it and simmer till quite strong.

TO DRAW GRAVY THAT WILL KEEP A WEEK.

Cut thin lean beef, put in a frying-pan, strew some salt over, and cover close, but see it does not burn; let it remain until the gravy that came out of the meat is dried up in it again; then put as much water in as will cover the meat, and let that stew away.

Then put to the meat a small quantity of water, herbs, onions, spice, a bit of lean ham, simmer till it is rich, then keep it in a cool place. Remove the fat only when going to be used.

All scrags of meat, and bones broken up, can be made into good gravies and soups.

ON DRESSING MEATS.

Meats for boiling, roasting and baking, require to be well examined, and well washed. Mutton boiled in a well floured cloth, will look much nicer, and it can be salted better. Beef requires long and slow boiling; great care must be taken that all utensils are kept clean and dry, to prevent their rusting. As fast as any scum appears, it must be removed with a skimmer, from time to time, and have a plenty of water to more than cover, keeping the beef under; it should be put into cold water, and heat with the water.

In making soups and stews of fresh meat, never put on a cover until they boil; that you be sure to remove the scum, or the soup will be nearly spoiled if it is boiled through. If the steam be kept in, the water will not decrease much; therefore, when you wish to evaporate, remove the cover of the soup-pot. Pork does not require so much boiling as beef.

As the good old custom of roasting meats before the fire is revived, by means of those patent tin roasters, to wind up before using, is a great improvement in time as well as in the quality of the article cooked. If the fire is severe, cover the fat of a fillet of veal with paper, to prevent scorching. The same with mutton or lamb.

It is an established rule to allow fifteen minutes for every pound of beef roasted or baked, and good heat also; but beef should be rare done, and yet done properly.

Mutton, lamb, veal, and pork, require to be better done than beef. They should be nicely browned. If they are baked in the oven to a stove, have good heat, and open the doors a trifle, and it will improve the flavor, as air lets off the strong fumes of the meat, rendering it more delicate. Pork should be scored small; salt and pepper well, and strew over sage, sifted fine.

Veal requires roasting brown ; when nearly done, baste it with butter, and drudge flour over ; a nice dressing with the fat of ham or salt pork, cut fine, is an improvement.

In roasting mutton or lamb, when nearly done, baste with butter and flour, then brown nicely.

A spare-rib should be well broken, then rubbed with a little salt, sage and pepper, rub some flour into butter, and baste with it, having dusted the rib with flour. Boiled potatoes, onions boiled, and apple sauce, are the proper vegetables, with either a mango, or some other pickle.

Wild ducks should be parboiled after stuffing, before they are baked, or they will be strong ; onions required in the dressing.

Old geese should be also done as above, then bake well, and they will be fine. Onions cut very fine should be put into the dressing.

TO REGULATE TIME IN COOKING.

MUTTON.—A leg of 8 pounds will require two hours and a half. A loin of 7 pounds, two hours. A shoulder of 7 pounds, should be rubbed after the bones are well broken, and cooked two hours in a patent tin roaster, before a good cooking range.

BEEF.—The sirloin of 15 pounds, three hours and three quarters, in a high tin roaster before a cooking-range.

VEAL.—A fillet from 12 to 15 pounds, will take from four to five hours, and a brisk fire. A loin upon an average, will take three hours. The neck and breast of veal make an excellent stew with some nice pork, or a fine pot pie.

LAMB.—Hind quarter of 8 pounds will take from an hour to an hour and three quarters. The ribs and breast should be broken and made into chops, the shoulder and neck make a fine stew ; or, stuff and bake.

PORK.—A leg of 8 pounds will require about three hours. A griskin an hour and a half. A spare-rib of 8 or 9 pounds, two and a half hours, or three, as the fire is ; it should be done, but not dried up. A loin of 5 pounds, if very fat, from two hours to two hours and a half. A sucking pig of three weeks old, about an hour and a half.

VENISON.—A buck haunch, which weighs from 20 to 25 pounds, will take from about four, to four and a half hours roasting.

POULTRY.—A very large turkey will require about three hours ; one of 10 pounds, two hours ; a small one, an hour and a half ; a full grown fowl, an hour and a quarter ; a moderate sized one, an hour.

A pullet, from 30 to 40 minutes.

A goose, full grown, from an hour and a half to two hours.

A green goose, 40 minutes.

A duck, full sized, from 30 to 40 minutes.

TO BROIL.

This culinary branch is very confined, but excellent ; nothing is nicer than chops and steaks nicely broiled. The gridiron nicely cleaned, and lively coals without smoke ; the gridiron should be set slanting, to prevent the gravy dripping on the coals. Frequent turning of the meat improves the flavor.

TO KEEP VENISON.

Wash it in milk and water, dry it with clean cloths, till not the least damp remains. Then dust pounded ginger over every part of it, which is a good preventive against the fly. When to be used, wash in lukewarm water and dry it.

DIRECTIONS FOR CATERING, OR HOW TO JUDGE OF THE BEST VIANDS FOR A FAMILY'S USE.

COW BEEF is less boned, and more tender, and of a finer flavor than an **OX**, which has to labor, except they have been turned to grass some time previous to fattening. It requires experience to judge much of the quality from the looks.

MUTTON, grass-fed, is good two or three years old. Of most animals, the female is the most tender, the richest flavored, and the soonest fattened.

LAMB, if under six months, is rich ; and there is no danger of imposition ; it may be known by its size.

VEAL should be used soon, as it will not keep ; therefore care is necessary in purchasing.

PORK is known by its size, and whether properly fattened, by its appearance; the male is, after two months old, generally preferred.

POULTRY.—The peacock, although of a fine plumage, is not nice for the table, but is tough, hard, and stringy; while the pea-hen is exactly the reverse, and delicious. The same results with turkeys, in a less degree.

HEN TURKEYS are higher and richer flavored, easier to fatten, and are more plump.

FOWLS are so well known, it is scarce worth while to remark; but they should be fat.

CHICKENS of either kind are good; but those with yellow legs are the nicest, and best flavored.

CAPONS, if young, are good; they are known by their stout spurs and smooth legs.

All birds are known, whether fresh killed or stale, by their smell; and if at a loss whether old or young, break the leg below the knee; if a chicken, it snaps easily; if not, according to the age.

A GOOSE, if young, the bill will be yellow, and will have but few hairs; the bones will crack easily; but if old, the contrary—the bill will be red, and the pads still redder, the joints stiff, and can with difficulty be disjoined. Choose one not very fleshy on the breast, but fat in the rump.

DUCKS are similar to geese.

WILD DUCKS have redder pads, and smaller than the tame ones; otherwise like them and the goose, and must be chosen like them, (by the rules.)

WOODCOCKS ought to be thick, fat, and flesh firm, the nose dry, and the throat clean.

SNIPES, if young and fat, have full veins under the wing, and are small in the veins; otherwise, like the woodcock.

PARTRIDGES, if young, will have black bills, yellowish legs; if old, the legs look bluish; if not fresh killed, it may be perceived at their mouths.

PIGEONS, if young, have light red legs, and the flesh of a color, and prick easily; old, have red legs, blackish in parts, more

hairs, plumper and loose vents ; the same also of grey or green plover, blackbirds, thrush, lark, and wild fowl in general.

HARES are white fleshed, and flexible when new, and fresh killed ; if stale, their flesh will have a blackish hue ; like old pigeons, if the cleft in the lip spread much, is wide and ragged, they are old ; the contrary, when young.

LEVERET is like the hare in every respect, but some are obliged to search for the knob, or small bone on the fore leg or foot, to distinguish them.

RABBITS.—The wild are best ; either are good and tender if young ; if old, they will be yellowish, fat about the kidneys, the claws long, wool rough, and mixed with grey hairs ; if young, the reverse.

BUTTER.—Yellow, light, and waxy butter is the best, and should be put up in May, in nice stone jars ; no water should touch the butter. Nice dairy-women understand the manner of making and packing ; but wash the butter with water, and it will not be half as sweet as to work out the milk perfectly, taking care not to let the milk stand too long before skimming, and it should be churned in good time. The dairy, above all things, in housekeeping, must not be neglected. Then salt with the evaporated salt. I have laid down butter in May in this way, that was perfectly sweet the next May. I made a little brine, (after my jars were full), with equal quantities of salt, loaf sugar, and saltpetre, about half a pint to each jar ; my jars were those used as churns, of stone. If I perceived the brine to have evaporated, I made more, and replenished my jars, always laying a clean linen cloth over, before I put on the lid.

CHEESE.—The red, smooth, moist-coated, and tight-pressed, square-edged cheeses, are better than the white coat, hard-rinded, or bilged ; the inside should be yellow, and flavored to your taste.

It is not my intention to enter into the science of gardening, only the different kinds of vegetables ; I will, however, remark, that manure ought never to be applied to beds, where salsify, beets, parsnips, or carrots, are to be planted, for the feeders will follow the manure, and they will grow fibrous.

POTATOES.—The kinds change so frequently, there is no dependence to be placed in names, but in the quality of the article only.

ONIONS.—The white Portugal are the most delicate, if properly cooked; almost any kind are nice.

BEETS.—The blood beet, and scarcity, are the finest, although the white sugar is preferred by many.

PARSNIPS.—The early Dutch are the finest—so sweet and tender.

CARROTS.—The early orange are the best to obtain.

ASPARAGUS.—The Battersea is the most tender and best flavored; yet every thing depends upon the cultivation. It is an excellent vegetable, and no one situated in the country should be without a fine bed of it.

PARSLEY.—The curled leaf is fine, and the thick branching is the most beautiful for garnishing dishes.

RADISHES.—The early scarlet, the Spanish, are the best, but their quality depends upon cultivation.

CUCUMBERS.—The early short are best for eating; the cluster, and long kinds, are best for pickling.

MELONS.—The red and white cored are equally fine, if well cultivated; when the rind is hard, it proves them ripe.

MUSKMELONS are of various kinds; the rough skinned are best to eat; the short, round, fair skinned, are best for mangoes.

LETTUCE.—There are various kinds that are fine, if well cultivated; but the Madeira is to be preferred, for the sweetness in age.

CABBAGES.—The varieties are numerous, even of the early and late kinds. The cauliflower is most delicious; the brocoli is also fine; the early York, the drumhead, the low Dutch, green Savoy, yellow Savoy; but they must be well cultivated, and their appearance must decide their quality. This remark will also apply to all other kinds of vegetables, beans, green and dry; peas, squashes, pumpkins, turnips, and celery. Also to fruits of all kinds, which must be judged by their qualities. Yet there is a difference in kinds, but taste must decide.

HERBS, USEFUL IN COOKERY.

THYME is good in soups; the sweet is most approved, both for soups, and in dressing for poultry.

SWEET MARJORUM is also fine in dressings for poultry, turkeys in an especial manner. Celery seeds give the flavor of the plant to soups.

SAGE is an excellent herb; no housekeeper should be without a good supply; it is used in stuffings for pork, and poultry, and is an excellent tea in some cases of illness; but cannot be omitted in sausages and head cheese. Tarragon gives the flavor of French cookery, and, in high gravies, is a great improvement; add as you serve.

SUMMER SAVORY is also fine in sausages, and in dressings, and some are fond of it in soups; also sweet basil, knotted marjoram, and London thyme.

PARSLEY is good in soups, and to garnish boiled fish; and a little cut fine, and put into the drawn butter for fresh boiled fish, is fine. It is nice to garnish roast beef.

PENNYROYAL is admired by some in soups, and in many other things. But it is mostly useful as a tea after taking cold.

TO ROAST BEEF.

Eight or nine pounds of sirloin.

Have a brisk fire, and turn it frequently; baste with salt water; it will require two hours time.

TO ALAMODE A ROUND OF BEEF.

14 or 16 lbs. of beef,	2 lbs. of grated bread,
1 oz. of saltpetre,	Salt, pepper, Cayenne,
1 lb. of salt pork,	Summer savory, thyme to taste.
$\frac{1}{2}$ lb. of butter,	

Prepare the beef ready, cut holes with a sharp-pointed knife, and season high with pepper and salt, the night before cooking. Early in the morning lay skewers in a large pot, and put in three pints of water, (hot is best), then let it cook, and supply the water as often as may be necessary. If good beef, it will be tender and fine, in four or five hours. When tender, take away the gravy, and thicken with flour and butter, boil; brown the round with butter and flour, having removed the skewers, and add wal-

nut catsup to taste. The dressing is to be minced very fine, then stuff. This is excellent cold. Garnish with parsley.

TO COOK A BEEF STEAK.

2 lbs. of sirloin steak,	1 teaspoon of salt.
$\frac{1}{4}$ lb. of butter,	

Lay the beef on the steak-board, and with a rolling-pin, beat it; have ready some fine hot coals, (have the butter warming in a dish covered), set the gridiron on slanting, that the fat may not smoke it, turn quick, serve hot.

HUNTER'S BEEF.

25 lbs. of round,	1 nutmeg,
3 oz. of saltpetre,	$\frac{1}{2}$ oz. of pimento,
3 oz. of brown sugar,	3 handfuls of evaporated salt.
1 oz. of cloves,	

The beef should hang a few days, then take it down, and remove the bones, and having reduced the above ingredients, separately, into the finest powder, strew over the beef the saltpetre and sugar, rub it evenly over with the hands, then add the spices; rub them on also, then let it stand twelve or sixteen hours, then add the salt, turn and rub it daily for two or three weeks. When to be dressed, dip it in cold water, to take off the loose spice; bind it up tight with tape; put it in a pan, with a teacup of water at the bottom. Cover with a brown crust, and paper, and bake five or six hours. When cold, remove the paste and fillet.

The gravy is very fine, and a little of it adds greatly to the flavor of any hash, soup, etc.

Both gravy and beef will keep some time. The latter should be cut with a very sharp knife, quite smooth, to prevent waste.

COLLARED BEEF.

14 lbs. of flank,	1 handful of sage, thyme, marjorum,
2 oz. of saltpetre,	Pennyroyal, pepper, salt, and pi-
1 handful of parsley,	memento, molasses.

Choose the thin end of the flank of fine mellow beef, but not

too fat. Rub the saltpetre in (after it is well pulverized), with molasses, and then lay on the salt. Turn and rub it every day for a week, and keep cool. Then take out every bone and gristle, remove the skin of the inside part, and cover it thick with the above seasoning, cut small: a large handful of parsley, &c.; (a part of a breast of veal, rolled in, looks well). Roll the meat up as tight as possible, and bind it, putting a cloth around first, before the tape, and boil gently for seven or eight hours. Put the beef under a good weight, without undoing it, while hot; the shape will then be oval.

PRESSED BEEF.

Salt the thin part of the flank as above with saltpetre and salt, for 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 excellent cold, and is fine for sandwiches.

TO CORN BEEF.

20 lbs. of salt that is evaporated,	$\frac{1}{2}$ gallon of molasses,
8 oz. of saltpetre,	6 gallons of water.

Boil the salt and water together, and skim well, set by to cool; pack the beef down nicely; after having strewed salt over the bottom of the cask, pulverize the saltpetre, and, when so cool the hand can just be borne in the brine, put in the molasses and saltpetre, stir well, and pour over the beef; have another head that will just go into the barrel on the top of your beef, on that put sufficient weight to keep the meat down. This is excellent for beef's tongues.

FOR DRIED BEEF.

20 lbs. of round of beef,	1 pint of molasses,
2 oz. of saltpetre,	4 quarts of evaporated salt.

Have the round nicely cut from the leg; pulverize the saltpetre in a marble mortar, strew it well over the round, pour on molasses and rub it in, cover with the salt, and turn and rub it two or three times a week; it will be fit to smoke in twelve days.

Pork hams are cured in the same way, excepting using half of the quantity of saltpetre. And in smoking pork hams, the leg should be down, to preserve the juices.

Mutton hams are cured in the same way, as well as venison; but eight days are sufficient for them to remain in salt.

STEWED BRISKET.

8 lbs. of beef,	4 turnips,
2 carrots,	Celery and pepper corns.
4 onions,	

Put the part that has the hard fat into a stew-pot, with a small quantity of water; let it boil up, and skim it thoroughly; then add the carrots, turnips, salt, onions, celery, all sliced up, and the pepper corns. Stew till extremely tender, then take out the flat bones and remove all the fat from the soup. Lay the meat on a dish; it will require more salt nicely strewed over; take some of the soup, rub some flour into butter, one spoonful of mushroom catsup, put in and boil up, and pour on the beef. Chop capers, walnuts, red cabbage, a pickled cucumber, chives, and parsley, together small, and put in separate heaps over it. Have boiled potatoes and other vegetables to use with it, after the soup.

STEWED TONGUE.

In both the following receipts, the roots must be taken off the tongue before salted. Salt a tongue with saltpetre and common salt for a week, turning it daily. Boil it sufficiently tender to peel. When done, put it in a stew-pan with a good gravy, Cayenne, pounded cloves, and salt, (if necessary), mushroom catsup, and stew until very tender. Serve with truffles, and morels, and mushrooms.

AN EXCELLENT MODE OF DOING TONGUES TO EAT COLD.

Season with common salt and saltpetre, brown sugar, a little bay, or the evaporated salt, pepper, cloves, mace, and pimento, in

finest powder, for fourteen days ; then put it in a pan that will about hold it, with some butter on it, cover with a brown crust, and bake slowly, till so tender that a straw would pierce it.

BEEF'S HEART.

Wash with care ; make stuffing of bread and butter, the fat of ham or nice fat salt pork, pepper, salt, parsley, summer savory, and, if approved, an onion suet, and such spices as suits ; beat an egg, and put in to bind it, sew up and bake ; baste often with water that is in the dripping-pan. When done, rub in some butter and flour, boil and pour over.

Serve with currant jelly sauce. If an old heart, parboil first.

TRIPE.

Tripe stewed with milk and onion until tender ; then melted butter for sauce, or, fried in small bits dipped in butter ; or stew the thin part, cut in bits in gravy, and thicken with flour and butter, and add a little catsup. Or, fricasseed with white sauce.

VENISON, ROAST.

10 lbs. of saddle,	Pepper, salt,
2 lbs. of loin of mutton,	$\frac{1}{2}$ pint of currant jelly.
2 oz. of butter,	

Break the bones of the venison, rub them with pepper, salt, and butter, put salt and water together to baste, half broil the mutton, and lay it in a stew-pan with a quart of water, cover close and simmer for an hour ; then uncover it, and boil until reduced to a pint ; season with salt, rub some butter into flour, and boil up ; serve in a gravy-dish. Warm the currant jelly, and add a little rose-water ; serve in a butter boat.

VENISON STEAKS.

2 lbs. of haunch,	8 oz. of butter.
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Cut the slices even, beat with the rolling-pin, have ready the

best of coals, broil as quick as possible ; have the dish hot, with the butter and a trifle of flour ; serve quick with currant jelly.

STEWED SHOULDER.

10 lbs. of venison, ½ pint of currant jelly.
1 lb. of fat mutton,

Let the meat hang as long as it will retain its juices, then bone it, season well with black and Jamaica pepper, the slices of mutton and venison then roll up tight, and fillet it. Set it in a stewpan that will just hold it, with some mutton gravy, not strong ; simmer close covered, and stew for three or four hours. Then when quite tender, take off the tape and set the meat on a dish, and strain the gravy over. Serve with currant jelly sauce.

This is the best way to dress this joint, unless it is very fat ; then it should be dressed with a stuffing of the fat of mutton, and an onion, with some bread and butter, (or fat ham, or fat pork), the bones can be laid under.

VENISON FOR PASTRY.

Take out the bones, then beat the meat well, and season ; lay it in a jar and set it in a kettle of water, with some nice gravy of any kind ; if none, cover with water, season, boil three or four hours, take up the meat, and let the water get cold. Remove the fat the next day. The bones should be boiled with some fine old mutton, and cut the meat in nice pieces for a pie ; season, rub flour into butter, and lay the fat between the pieces, that in cutting, it may be proportioned to each person. Cover with paste No. 2, have plenty of good gravy to serve with the pie, and currant jelly always with venison.

If it is done out of the pie, add by pouring in some rice with a funnel in the middle. Shake the dish to settle it even.

AN IMITATION OF VENISON.

10 lbs. of mutton, 1 quart of vinegar.
½ lb. of sugar,

Choose a large, well-fed loin of mutton ; hang it ten days, then

bone it, leaving the meat as whole as possible. Cover it with brown sugar above, let it remain twenty-four hours, then rub with salt and lay it in vinegar; let it remain the same length of time, shake, and wipe dry, but do not wash. Season well with pepper and salt, bake; make a gravy of the bones, and if made into a pie, use puff paste No. 2.

HASHED VENISON

Should be well seasoned and warmed with its own gravy, or mutton; if neither, beef will answer. It must be served hot, and always use currant jelly. Make a jelly with brown sugar on purpose, as before directed, (see *Currant Jelly*.)

DIFFERENT WAYS OF DRESSING CALF'S HEAD AND FEET.

TO BOIL.

Clean all very nicely, and soak it in water, that it may look white. Take out the brains to make a little dish, and the tongue to salt. Boil the head quite tender, then season well, and strew it over with crumbs of bread and chopped parsley, and lay it in a dripping-pan, and brown in an oven, or leave half plain. The brains must be boiled, and then mixed with melted butter, chopped scalded sage, pepper and salt.

A nice dish of bacon and greens should be prepared to eat with it. If any remain, cut in handsome pieces, and warm it over next day with a few slices of bacon warmed and put around.

Cold calf's head eats well.

HASHED 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 add some good gravy, truffles and morels. Give it one boil, skim it well, and set 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 marjorum, cut as fine as possible. Just before serving, add the squeeze of a lemon. Force-meat balls, with bits of bacon rolled round.

MOCK TURTLE.

Bespeak a calf's head with the skin on; cut it in half, and clean well, then half boil it. Have all the meat taken off in square bits, and break the bones of the head; boil them in some veal and beef broth, to add to the richness. Fry some shallot in butter, dredge in flour sufficient to thicken the gravy, which stir into the browning, and give it one or two boils. Skim carefully, then put in the head, and simmer until the meat is quite tender. Ten minutes before serving in fine powder, add sweet Basil, tarragon, chives, parsley, Cayenne pepper, and salt, to your taste, and two spoonfuls of mushroom catsup, and one of soy. Squeeze the juice of a lemon into the tureen, and pour the soup upon it.

Serve with force-meat balls, and small eggs.

TO MAKE THE BALLS.

Pound cold veal, or chicken; take out the strings, add some fat bacon and scraped ham, season with the same herbs as above, with the addition of nutmeg, crumbs of bread, onion, and beat up an egg, and with a little flour make into balls; fry in butter, serve as above.

CALF'S LIVER

Sliced, seasoned with pepper and salt, and nicely broiled. Have the dish hot with butter, drop a trifle of boiling water on the meat, and rub on the butter. Serve hot.

LIVER ROASTED.

2½ lbs. of liver,
2 oz. of fat ham,
1 onion,
1 egg,

2 oz. of butter,
Salt, pepper,
1 anchovy,
Bread crumbs, herbs.

Wash and wipe it, then with a pointed knife make one or two long incisions, then chop fine some bread and butter, fat bacon; season with the above, rub salt and pepper in the incisions, and beat up the egg to moisten, then stuff. Sew the liver up, then lard or wrap it in a veal caul, and roast it. Serve with a good brown gravy, and currant jelly.

SWEET BREADS.

Half boil, and stew in a white gravy; add cream, flour, butter, nutmeg, salt, and white pepper; or, after parboiling, cover with crumbs, herbs, and seasoning, and brown in a Dutch oven, (or stone oven), serve with butter, mushroom, catsup, or gravy.

SWEET BREAD RAGOUT.

Cut them the size of a walnut; wash them and dry, then fry of a fine brown. Pour to them a good gravy, seasoned with salt, pepper, allspice, mushrooms, or catsup. Strain and thicken with rubbing some flour in butter, smooth. You may add truffles and morels, and the mushrooms.

HEAD CHEESE.

1 head of good sized hog,	1 oz. of summer savory,
8 hogs' feet,	2 oz. of black pepper,
1 oz. of sage,	Salt and seasoning must be in
1 do. sweet marjoram,	powder.

Clean the head and feet, soak in plenty of water over night, take an iron pot sufficiently large to contain the meat, and hold a plenty of water to cook it in; boil (lay the feet in the bottom) until the bones will come out of the feet; then skim them out, take off the nicest of the skin, (to cover over) then pick out all the bones, and throw the meat into a wooden bowl. When all are through with, chop fine, and season with the above; if not sufficiently moist, dip a trifle of the liquid into the hash, and mix thoroughly, then put into pudding-dishes, (as hot as can be done), and cover, the skin taken off nicely over. If there should be fat attached to the skin, it will slice handsomely off; set to get cold. This is excellent for tea, or a side dish. Serve with catsup and pepper sauce.

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 rosin, finely pulverized ; have ready a large pail of scalding water, dip it in for 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 perfectly clean, wash it well with warm water, then in cold water two or three times, lest any flavor of the rosin should remain. Take off the four feet at the first joint ; if preferred, make a slit down the belly, (after hanging up), and take out the entrails. Hang the harslet up to drain, 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 roast it when just killed, it is of great advantage. Let it be scalded, which those who sell, usually do. Then, (if you have not dried bread to make into rusk) take old stale bread, spread with butter, season with sage, summer savory, a little sweet marjorum, pepper and salt ; chop fine in a wooden bowl with a chopping-knife, have ready some scalding milk, moisten, use plenty of pepper and salt, to rub the pig inside, and for the dressing. Fill the pig and sew it up ; skewer the legs up and pass the spit (if cooked in a tin oven), straight through ; if baked, set it up in a dripping-pan, as it should remain at table. Lay it before a good heat until dry and hot, then put some butter in a cloth and rub it thoroughly over. Dredge flour thickly over, and cook ; allow two hours, as it should heat gradually, or it will blister, and that will spoil the skin. When ready to serve, with a blunt knife take off the flour, and rub over with the buttered cloth ; while yet at the fire, take off the head and take out the brains, and mix them with the gravy that comes from the pig ; then take it up, leaving the head as natural as possible ; put a quantity of butter (in which has been some flour rubbed smoothly), into the gravy. Garnish with parsley, serve hot. Pieces of bread, dried in a cool oven, pounded into rusk, in a mortar, is nice dressing.

PETTITTOES.

Boil the feet, liver, and heart, in a small quantity of water, very gently, then cut the meat fine, and simmer it with a little of the water; spit the feet till the latter is quite tender. Thicken with flour, rubbed into a bit of butter, a spoonful of cream, a little salt and pepper. Give a boil up, and pour over a toast, in a dish; lay the feet on the mince.

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 chopped fine; pepper and salt. When half done, score the skin in slices, but do not cut deeper than the outer rind. Boiled potatoes and applesauce, are the most indispensable of any vegetables. Rub some flour into butter, and thicken the gravy.

DIFFERENT METHODS OF DRESSING PIGS' FEET.

Clean them carefully, and soak over night; boil until very tender, take them out into a jar; take equal quantities of the water they were boiled in, and vinegar, with some salt. Boil, and when cold, pour over them.

When to be dressed, dry them, divide the feet in two parts, fry, and serve them with butter and vinegar, a little thickened.

Or, take them out of the pickle, cut them open, and fry in butter, after dipping them in flour.

FEET AND EARS, FRICASSEED.

Prepare and boil as above, salt some water, and cover. When to be dressed, cut the feet and ears into neat bits, and boil in cream, or milk; then pour that from them and simmer in a little veal broth, with a bit of lemon peel, mace, and a bit of onion, (if not disagreeable). Before serving, add some nice cream, flour, butter, and salt.

PORK STEAKS.

Cut them from the ham of a young hog, beat them with a roll-

ing-pin, and broil on the best of coals. When done, salt and butter them on a hot dish, and serve. Or, if from the loin, and fat, sprinkle a little dried sage over; pepper, and salt, and fry of a nice brown.

TO CURE HAMS, VERY FINE.

Let them get cold, but not frozen; allow an ounce of saltpetre to a ham of sixteen pounds; the saltpetre must be nicely pulverized, the salt of the evaporated kind ground, and molasses ready; then commence: lay the ham meat-side up upon a meat-board, near the cask they are to be packed in; strew over the saltpetre, rub it with the hand in every part, then strew over molasses, rub all perfectly in even, then cover with salt, the leg and all. Lay meat side up, proceed in the same way, until all are put down. The third day, have them examined, and more salt applied, if necessary. They will be ready to smoke in fourteen days; then smoke with cobs, or hickory sawdust.

Before a fly appears, cover the flesh part with paper, and pack in dry ashes in a loft.

ON CUTTING UP PORK.

For a family's use, the spare-ribs should be entirely taken out, the back-bone also, with all of the lean meat, for sausages; the ribs are a treat when fresh, roasted, and the bones make a fine stew, and an excellent pot-pie, after the lean meat has been cut off, for sausages; the fat of the neck can be added to the chine, for sausages.

PACKING PORK.

Have the cask nice and clean; one that has been used for pork can be scalded and made fit; but a cask that has had beef in it will not answer in any way. Then use evaporated salt; have it fine, sprinkle the bottom of the cask well with salt, rub the side pieces nicely with salt, and pack sideways tight together; between each laying, put a laying of salt; then if the casks are sufficiently large, pack the hams and shoulders on the top. The dripping from them will improve the pork. After the hams are removed,

put a weight on an inside cover over the pork, to keep it under the brine, which must be sufficient to cover the pork.

TO MAKE BRINE FOR PORK.

Take the quantity of water necessary, and put it into an iron pot, then put in of the evaporated salt, until it will bear an egg. Then boil and skim well; set by to get cold. When perfectly cold, cover.

TO MAKE SAUSAGES.

The skins must be cut off by the butcher when the hogs are killed, and they require emptying and rinsing; then with a smooth round stick, turn the skin, and with a dull knife, scrape clean and lay in clean water, then turn another and scrape, until all are got through with. Then put them to soak in weak brine, in earthen, and change the water every day for nine days; then with a quill blow them up, and if not perfectly pure, scrape again. The meat must be about two thirds of lean, one fat; all the skin must be taken off with a sharp knife, and the meat cut up in small pieces and set to freeze; it then cuts much easier. Cut at any time convenient during this time, and mince fine. Season with sage, pepper, salt, summer savory, and sweet marjorum. Then when ready to fill, pour a little boiling water in, mix well, and with a tin stuffer, fill. Previous to filling, after seasoning, cook some of the mince, and add such seasoning as is necessary.

TURKEY TO ROAST.

10 lbs. of meat,

1½ lbs. dressing and seasoning.

Examine the bird and see that all is right, crop removed, &c., then wash clean, and rub well with pepper and salt; then take rusk nicely pounded, or stale bread spread with butter, slice off into a bowl (of wood), season with pepper, salt, parsley, sage, and a trifle of summer savory. Chop fine, moisten with boiling milk, fill the crop and sew all up; skewer up the legs and wings. The sinews of the legs should always be first drawn, cooked in any way.

Heat the bird by degrees hot, then put a bit of butter in a cloth and rub over; then with a flour-duster, sprinkle flour well over, cook the gizzard, liver, &c., and hash fine, and put into the gravy.

Cook sausages, and serve around the dish.

TURKEY TO BOIL.

8 lbs. of meat,
3 eggs,
1 anchovy,
1½ dozen of oysters,

1 lb. of rusk,
Pepper, salt,
Rind of lemon,
Nutmeg.

Prepare as above, then throw the rusk into a bowl with one hard boiled egg and the enumerated seasoning, six of the oysters. Chop fine and stuff, sew up the fowl; flour a cloth well and boil, to make it white. When done, cut the other hard boiled eggs over, and have ready a rich oyster sauce, made fine, with cream, a little flour rubbed into some nice butter, and pour over.

PULLED TURKEY.

1 leg, breast,
1 spoon white gravy,

Cream, nutmeg, salt, pepper.

Score a leg, and lay it on the gridiron; divide the meat of the breast by pulling, instead of cutting; then warm in a spoonful or two of white gravy a little cream, grated nutmeg, salt, flour rubbed into butter; warm, but do not boil. Put in the leg and lay this around it.

TURKEY PATTIES.

Mince some of the white parts, and with grated lemon, nutmeg, salt, a little white pepper, cream, a very small piece of butter, warmed. Fill the patties, they having been baked with a piece of bread in each first, to keep them hollow.

FOWLS

Boiled with oysters, lemon, parsley, and butter, or liver sauces; or cut up and fricasseed, are nice. They want to be tender, and a good gravy, well seasoned.

POTTED PARTRIDGES.

When nicely cleaned, season with the following, in finest powder: mace, Jamaica pepper, white pepper, and salt. Rub every part well, then lay the breasts downward in a pan, and pack the birds as close as you possibly can. Put considerable butter over them, then cover the pan with a coarse flour paste, and a paper over; tie close and bake. When cold, put into pots, and cover with butter.

TO CLARIFY BUTTER FOR POTTED THINGS.

Put the butter in a sauce-boat, and set that in a stew-pan, with a little water in the pan, over the fire. When melted, the butter will rise; pour that over, carefully leaving the bottom.

TO BOIL FOWL WITH RICE.

Prepare the fowl nicely, lay it in a kettle with some nice nut-ton broth well skimmed, then boil and skim again, then season with onion, mace, pepper, and salt. About half an hour before ready, put in a quarter of a pint of rice, well washed, and previously soaked. Simmer till tender, then strain from the broth, and put the rice on a sieve before the fire. Keep the fowl hot, lay it in the middle of the dish, and the rice round it without the broth; take some to make gravy with, rubbing flour in butter, and serve in a butter boat. The less liquor it is done with, the better. But if there is sufficient, it is fine to eat as broth.

FRICASSEE OF CHICKENS.

Clean and wash nicely, then joint them and put them in an iron pot that is nice, with water to cover, (some prefer a few bits of fat pork), when they boil, skim well, and boil slowly until tender. When done, season with salt, (if no pork is used), pepper a piece of butter with flour rubbed into it, give it one boil; when going to serve, beat up the yolk of an egg, take out the chicken, have some bread toasted on a platter, lay the chicken on the toast, then add half a pint of cream to the gravy, and put the egg over the fire, but do not let it boil, and pour over. Some are fond of onions, lemon peel, mace, nutmeg, etc.

TO PULL CHICKEN.

Take off the skin, and pull the flesh off the bones of a cold fowl, in as large pieces as you can. Dredge with flour, and fry of a nice brown in butter, which drain from it, and simmer in a good gravy, well seasoned, and thickened with flour and butter. Add the juice of a lemon, or half of it.

GROUSE

Are to be roasted like fowls, with their heads twisted under their wing, and served with a gravy and bread sauce, or with sauce for wild fowls. (See *Sauces*.)

TO POT GROUSE, OR MOOR GAME.

Pick, singe, draw, and wash them very clean; then rub them inside and out with a high seasoning of salt, pepper, mace, nutmeg and allspice. Lay them in as small a pot as will hold them, cover them with butter, and bake them in a slow oven. When cold, take off the butter, move the birds from the gravy, dry and put them into pots that will just fit one or two. Melt the former butter with some more, so as to completely cover the birds, but take care not to oil it. Do not let it get too hot.

TO ROAST WIDGEON, DUCK, TEAL, OR MOOR-HEN.

The flavor is most approved without stuffing; but season well with pepper and salt, and put a piece of butter in the birds. Wild fowl require to be much less done than tame, and to be served of a fine color.

The basting, ordered in the foregoing receipt, takes off a fishy taste which wild fowl sometimes have. Send up a good gravy in the dish, and on cutting the breast, half a lemon squeezed over, with pepper on it, improves the taste.

Or dress them with crumbs of bread and butter, one onion, shred fine, sage, pepper and salt, but not a large quantity, and add a small piece of butter, an onion sliced in the gravy to baste with, until near done, then remove that, and baste with butter. They should come up finely frothed, and not be overdone. (See *Sauce for Wild Fowl*.)

DUCK TO BOIL.

Choose a fine fat duck, salt it two days, then boil it slowly, and cover it with onion sauce made very white, and the butter melted with milk, instead of water. The roast duck, stuff or not, serve with gravy.

GOOSE TO ROAST.

After being carefully picked, the plugs of the feathers pulled out, and the hairs singed, let it be well washed, dried, and seasoned with onion, sage, pepper, and salt; fasten it tight at the neck and vent, and roast it. Baste it well, and the moment it is done, serve; have the oil removed, and rub flour into butter, and add to the gravy, boil. Serve with apple sauce. If an old goose, parboil first, then roast.

TO BROIL CHICKENS.

Have them young and fat, and when nicely dressed with a sharp knife, cut them down the back near the back-bone, and break the breast-bone, or they will not lay even upon the gridiron; salt and set over hot coals, the inside down; cook as fast as practicable, without scorching; have ready a hot dish, and butter at hand. When taken from the gridiron, pour a few drops of hot water over, then lay over the butter, and set in the oven of a hot stove, or heat by the fire. Serve hot. An excellent dish for breakfast, with roasted or baked potatoes.

TENDER LOINS OF PORK.

Cut them open, and lay them on a gridiron over very fine coals, have ready a hot dish, and some butter in which there has been some flour rubbed, (they must be done well), if for breakfast, take them up whole on the dish, pour a trifle of boiling water over, then spread over the butter, and put them in a pile; set into the oven of a hot stove a minute, then serve.

If for tea, prepare all as above, have ready a very sharp knife, and after the water has been put on, cut them up in mouthfuls; have a plenty of gravy. The dish should be closely covered. They are fine in this way for tea, with bread and butter.

STEWED PIGEONS.

Let them be fresh, and carefully cropped, drawn, and washed, then let them soak half an hour; stuff or not. If any nice veal gravy, cook them in that; if not, cover with water. When they boil up, skim well, stew until tender, then season well, pepper and salt, and rub some flour into butter, and a little cream. Serve with mushrooms.

ANOTHER WAY.

Prepare the birds as above, cut a hard head of cabbage in water as for pickling; drain it and boil in milk and water, drain again, then lay some of it at the bottom of a stew-pan, season the birds well, and put them on it, cover with the remainder. Put some broth to them, and stew until quite tender, before you serve. Add some cream and a little flour rubbed in butter; give it one boil, and serve the pigeons with the cabbage around them.

BROILED PIGEONS.

Slit them down the back, season, and broil. Serve with mushroom sauce, or melted butter, with a little mushroom catsup.

ROAST PIGEONS

Should be stuffed with uncut parsley, seasoned; and served with parsley and butter. Asparagus, or peas, should be dressed to eat with them.

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 SAUCES.

## CULLIS, OR BROWN SAUCE.

Lay as much lean veal over the bottom of a stew-pan as will cover it an inch thick; then cover the veal with thin slices of undressed gammon, two or three onions, two or three bay leaves, some sweet herbs, two blades of mace, and three cloves; cover the stew-pan, and set it over a slow fire. When the juices come out, let the fire be a little quicker. When the meat is a fine

brown, fill the pan with good beef broth, boil and skim it, then simmer an hour; add a little water, mixed with as much flour as will make it properly thick, boil it half an hour, and strain it. This will keep a week.

#### SAUCE FOR WILD FOWL.

Simmer ten minutes one pint of good meat gravy, a little shallot, a little pepper, salt, a grate of nutmeg, and a bit of mace; put in a little butter and flour, give one boil, and pour through the birds.

#### SAUCE ROBERT, FOR RUMPS OR STEAKS.

Put into a sauce-pan a piece of butter the size of an egg; set it over the fire, and, when browning, throw in a handful of sliced onions cut small; fry them brown, but do not burn. Add half a spoonful of flour, shake the onions in it, give another fry, then put four spoonfuls of gravy, pepper, and salt, boil gently ten minutes. Skim off the fat, add a teaspoonful of made mustard, one spoon of vinegar, the juice of half a lemon, boil, and pour round the steaks, which should be of a fine yellow brown. Garnish with parsley and lemon.

#### SAUCE FOR COLD FOWL, OR PARTRIDGE.

Rub down in a mortar the yolks of two hard-boiled eggs, an anchovy, two dessert spoonfuls of oil, a little shallot, and a teaspoon of mustard, then strain it. (All should be pounded before the oil is added.)

#### VINGARET FOR COLD FOWL, OR MEAT.

Chop fine, meat, parsley, and shallot, and add salt, oil, (or butter), and vinegar. It may be poured over, or sent in a boat.

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#### BEEF STEAK AND OYSTER SAUCE.

1 doz. large oysters,  
2 lbs. of beef,

1 spoon of cream,  
1 blade of mace and lemon peel.

Strain the liquor from the oysters into your dish, over the spirit lamp, into which put the mace and lemon peel, and let it simmer, throw the oysters into cold water to take off the grit, then put them in and let them stew a minute, then put in the cream, and some butter, with flour rubbed into it, boil up once, and pour over a nice steak that has been well broiled and seasoned. Serve immediately.

### STAFFORDSHIRE BEEF STEAKS.

2 lbs. of beef,  
2 onions,

1 spoon of walnut catsup.

Beat them with a rolling-pin, flour and season them; then fry with sliced onions to a beautiful brown. Lay the steaks in a stew-pan, and pour as much boiling water over as will serve for sauce. Stew them very gently half an hour, then add a spoonful of catsup, or walnut liquor, before you serve.

### ITALIAN BEEF STEAKS.

2 lbs. of beef,  
1 onion,

Pepper and salt.

Cut a fine large steak from a rump that has been hung, or from any tender part. Beat it, and season with pepper and onion. Lay it in an iron stew-pan, that has a cover to fit close, set it by 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, then serve with its own gravy.

### BEEF COLLOP.

2 lbs. of slices from the rump,  
2 oz. of butter,  
4 small cucumber pickles,

$\frac{1}{2}$  walnut pickle,  
1 spoon of capers,  
Salt, pepper, flour.

Cut the slices about three inches long, beat tender with a rolling-pin, have some hot butter ready to fry them, fry two minutes, then put them in a small stew-pan, with a pint of gravy, rub some flour in the butter, and add, with pepper, salt, and a mite of shal-

lot. Mince the pickles small ; observe it does not boil, and serve the stew in a hot, covered dish.

### BEEF STEAK PIE.

Prepare the steaks as above, and when seasoned and rolled with fat in each, put them in a dish, with puff paste, round the edges. Put a little water in the dish, and cover it with a good crust.

### BEEF STEAK PUDDING.

|                            |        |
|----------------------------|--------|
| 2 lbs. of beef,            | Paste. |
| $\frac{1}{2}$ oz. of suet, |        |

Prepare the steaks as for pie, and if approved, put a trifle of finely shred onion in. Lay a paste of suet in a basin, and put in the rollers of steaks, cover the basin with a paste, and pinch the edges to keep in the gravy. Cover with a cloth tied close, and let the pudding boil slowly a length of time.

### BAKED BEEF STEAK PUDDING.

|                 |                             |
|-----------------|-----------------------------|
| 2 lbs. of beef, | Flour,                      |
| 2 eggs,         | $\frac{1}{2}$ pint of milk. |

Prepare as the above, seasoning the meat very well, then make a batter of the milk and flour, beat the eggs well before they are put in. Or make a batter of boiled potatoes, mashed through a colander. Lay a little of it at the bottom of the dish, then put in the steaks prepared as above ; pour the remainder of the batter over them, and bake.

### BEEF CAKES FOR A SIDE DISH OF DRESSED MEAT.

|                |                                  |
|----------------|----------------------------------|
| 1 lb. of beef, | Pepper, salt, shallot or garlic, |
| 1 lb. of ham,  | 1 oz. of butter.                 |

Take rare done roast beef, and the fat of boiled ham, pound them well, season with pepper, salt, and if approved, shallot, or garlic. Mix well, and make into cakes three inches long, and half as wide, and thick ; fry of a light brown, and serve them in good gravy, thickened.



## POTTED BEEF.

2 lbs. of lean beef,

 $\frac{1}{4}$  oz. of saltpetre, salt.

Take the beef and rub on the saltpetre (it having been pulverized fine in a mortar), let it stand over night, then salt with common salt, and cover it with water four days, in a small pan. Dry with a cloth, and season with pepper; lay it into a pan that will just hold it, cover with coarse paste, and bake it five hours in an even oven, rather cool; put no liquor in.

When cold, pick out the strings and fat, beat the meat fine with a quarter of a pound of sweet 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 with melted butter.

## ANOTHER WAY.

Take beef that has been well cooked, either boiled or steamed; beat it in a mortar with some pepper, salt, a few cloves, grated nutmeg, a little good butter, as above. This eats well, but not so fine a color.

## HESSIAN SOUP AND RAGOUT.

|                           |                                 |
|---------------------------|---------------------------------|
| $\frac{1}{2}$ an ox head, | 6 large onions,                 |
| 1 root of an ox tongue,   | Season with salt, pepper, mace, |
| 1 pint of split peas,     | pimento,                        |
| 12 carrots,               | 2 heads of celery,              |
| 6 turnips,                | 1 bunch of sweet herbs.         |
| 6 potatoes,               |                                 |

Clean the root of the tongue, and the head, with salt and water, and soak them afterwards in plain water; then stew them in water to cover, until tender, take it up, let the soup stand to get cold; take off the cake of fat, take out one quart of the liquor for ragout, then add all the vegetables. Simmer them without the meat, till the vegetables are done enough to pulp with the peas through a sieve. When the soup is about the consistence of cream, add the spices in finest powder.

## THE RAGOUT.

Cut the nicest part of the head in small, thick pieces, the ker-

nels, and part of the fat of the root of the tongue. Take the broth in a stew-pan and set over the fire, boil the prepared meat in it, after having seasoned it well. When tender, rub some butter and flour together, and put in with mushroom or walnut catsup, boil up together, and serve. If for company, make some force-meat balls, (as before directed), and fry.

#### TO DRESS THE INSIDE OF A COLD SIRLOIN OF BEEF.

Cut the beef into thin slices ; shred a handful of parsley very small ; cut an onion in quarters, and put all together in 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, and, if approved, one spoonful of vinegar, stir it quick. Rub the dish with garlic, and turn the fricassee into it.

#### ANOTHER WAY.

Prepare the meat as above, and dredge with flour, and fry in butter, of a nice brown. Drain the butter from the meat, and toss up in a rich gravy, seasoned with pepper, salt, anchovy, and shallot. Do not boil. Before you serve, add two spoonfuls of vinegar. Garnish with crimped, (or double) parsley.

#### TO DRESS COLD BEEF THAT HAS NOT BEEN DONE ENOUGH, CALLED BEEF OLIVES.

Cut slices half an inch thick, and four-square ; lay on them a force-meat of crumbs of bread, shallot, 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 beef bones, or gravy of the meat, a trifle of water ; stew tender.

#### TO DRESS COLD BEEF CALLED SANDERS.

Mince small beef or mutton, onion, pepper, and salt ; add a little gravy, put into scallop shells or saucers, make them three parts full, then 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.

## TO DRESS COLD BEEF, CALLED CECILS.

Mince any kind of meat, crumbs of bread, a good deal of onion, some anchovies, lemon peel, salt, pepper, chopped parsley, and grate a little nutmeg in; warm a bit of butter, and mix those things over the fire a few moments together, beat up an egg and put in the mince, stir when cool, make into balls the size of a turkey's egg, roll in grated bread or flour, fry of a yellow brown. Serve with a gravy made with butter, flour and water.

## 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, and some fat to it till tolerably tender, then tie the thick part of the one to the thin part of the other, and roast the tongue and udder together.

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

## TO PICKLE TONGUES FOR BOILING.

Cut off the root, leaving 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 in well, and do so every day. In a week add another 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.

If you dry tongues, write the date, and tie on. Smoke them, or plainly dry them, if preferred. When to be dressed, boil it extremely tender; allow five hours, and if done sooner, it is easily kept hot. The longer kept after drying, the finer flavored it will be; if hard, it may require soaking over night.

## ANOTHER WAY.

Clean as above. For two tongues one ounce of saltpetre, and

one ounce of subprunella. Rub them well. In two days, having well rubbed them, cover them with common salt. Turn them daily for three weeks, then dry, rub in bran, and paper or smoke them. In ten days they will be fit to cut, if not dried. The thin part of tongues, if hung up to become dry, grated as hung beef, is fine. It is also an addition to the flavor of omelets.

### ROAST MUTTON.

8 to 10 lbs. of loin of mutton,      Salt, pepper, and stuff, if preferred.

The loin is the only part of mutton that is nice, roasted; take off some of the fat, then with your cleaver, break the bones, if the butcher has not done it. Wash nicely, and rub with a little salt and pepper; roast steadily two hours, garnish with parsley, and serve with vegetables, according to the season. Boiled potatoes can be had at any season. If in the spring, asparagus, and cold slaugh.

### MUTTON CHOP.

4 lbs. of ribs,      ¼ lb. of butter.  
Salt and pepper,

Take a sharp knife and pass it under the blade of a fore-quarter of mutton, and with your cleaver take off the neck, and as much of the back-bone as will not be necessary to cook, then with the cleaver chop up the ribs, salt and pepper, but don't wash without great necessity. Put it upon the gridiron, (bones to the iron), set that upon nice hot coals; it will cook in twenty minutes. Have your butter upon the platter, warming with a little flour, and the moment the chop is done, lay it upon the same, sprinkle a little boiling water over the bones, then put on the batter, and set it into the stove oven a minute. Serve immediately. The neck and shoulder can be seasoned, and after the bones are well broken, make a dressing of bread and butter, with herbs, and stuff; and bake one hour and a half. Lamb chop is a superb dish.

### MUTTON STEAK.

2 lbs. of steaks cut from the      ¼ lb. of butter,  
round,      Salt, pepper.

Proceed the same way as directed for beef.

## MUTTON STEW.

3 lbs. of leg of mutton,                      1 oz. of good salt pork.

Take the scrag, chop the bones with your cleaver, cut up the pork, and put it into the pot with a pint of water, throw in the mutton, and when it boils, skim perfectly; then cover, and stew until tender; then rub a little flour into a piece of butter, and if the pork has not sufficiently seasoned, add all that is wanted. Serve hot; have the plates warmed.

## TO ROAST LAMB.

Leg of 6 or 8 lbs. of lamb,                       $\frac{1}{2}$  lb. of nice dressing.

Break the bones, and with a sharp knife make holes in the round, which rub with salt and pepper, fill the incisions, and rub a little salt and pepper over, heat it, then put a lump of butter in a thin cloth, and rub over all the skin, then dust with flour well, bake one hour and a half, rub some butter and flour together, to thicken the gravy. Garnish with celery leaves.

## LEG OF VEAL.

3 lbs. of fillet,                                       $\frac{1}{2}$  lb. of butter.  
1 lb. of dressing,

Let the fillet be cut large or small, to suit the number of the company, remove the bone and 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, rub with butter, and dust on a plenty of flour; baste well, rub some flour into the butter, and thicken the gravy. Serve hot.

A loin is cooked in the same way. Asparagus, and mashed potatoes, are suitable vegetables. Garnish with parsley.

## VEAL CUTLET—No. 1.

2 lbs. of the fillet,                                      2 eggs,  
4 oz. of fat pork,                                      Flour.

Slice the pork and fry, (in a nice iron skillet or pan), a beautiful brown; in the mean time, slice the veal handsomely, and beat it tender with a rolling-pin on the stake-board; have some flour sifted, beat up the eggs, dip the cutlets in them, and then into the flour, and fry in the pork gravy; as the veal is put in, lay the pork upon the cutlets. Cover tight to keep in the steam, fry of a beautiful brown. Have ready some drawn butter, after the cutlets are done; if the water has done out, add a little more. Take up the cutlets and pour the gravy over, and then the drawn butter. Cover and serve hot; excellent.

### CUTLETS MAINTENON—No. 2.

|                    |                       |
|--------------------|-----------------------|
| 1½ lbs. of fillet, | Seasoning,            |
| 2 eggs,            | 1 spoon of M. catsup. |

Prepare the cutlets as above, beat up the eggs, prepare a seasoning of grated bread, parsley, thyme, knotted marjorum, pepper, salt, a little grated nutmeg; have some buttered paper ready, and dip the cutlets into the egg, then into the seasoning; then lay them in the papers, and fold them over, and broil them. Draw some butter with the catsup, and serve hot, Garnish with parsley.

### ANOTHER—No. 3.

|                   |                       |
|-------------------|-----------------------|
| 2 lbs. of fillet, | ½ lb. of butter,      |
| 2 eggs,           | 1 spoon of M. catsup. |
| Seasoning,        |                       |

Prepare as above, and fry them in pork drippings, or butter; lay them in a hot dish and cover. Dredge a little flour, and put the rest of the butter into the pan; rub them together, brown a little, then pour a little boiling water into it, and boil quick. Season with pepper, salt, and put in the catsup; pour over.

### ANOTHER—No. 4.

Prepare as before, and dress the cutlets in a Dutch oven. Pour over them melted butter, and mushrooms. Or, pepper, salt, and broil; especially neck steaks. They are excellent without herbs.

## VEAL COLLOPS.

|                           |                                 |
|---------------------------|---------------------------------|
| 1 lb. of fillet,          | With the addition of garlic and |
| $\frac{1}{4}$ lb. of ham, | Cayenne.                        |
| 1 oz. of force-meat,      |                                 |

Cut long, thin collops; beat them well, and lay on them a bit of thin bacon the same size, and spread a force-meat on that, seasoned high, with the addition of garlic and Cayenne pepper. Roll them up tight, the size of two fingers, but not more than three inches long. Fasten them firm, with a small skewer. Rub egg over them, and fry of a fine brown; and then pour on a rich brown gravy.

## SCOTCH COLLOPS.

|                                         |                              |
|-----------------------------------------|------------------------------|
| 1 $\frac{1}{2}$ lbs. of fillet of veal, | Nutmeg,                      |
| 2 eggs,                                 | $\frac{1}{4}$ lb. of butter. |

Cut the veal in thin bits, about three inches over, and rather round; beat with a rolling-pin, grate a little nutmeg over them, beat the eggs well, and dip in the collops; have hot butter ready, and fry of a beautiful brown. When done, place them on the dish, and pour over the gravy, prepared in this way; rub some flour into the remainder of the butter, the rest of the eggs, two large table spoons of cream, salt, and pepper. Do not boil the sauce, but stir it until of a fine thickness, to serve with the collops.

## SCALLOPS OF COLD VEAL, OR CHICKEN.

|                   |                           |
|-------------------|---------------------------|
| 1 lb. of veal,    | 2 table spoons of cream,  |
| 1 lb. of chicken, | Nutmeg, pepper, and salt. |

Mince the meat extremely small, set it over the fire, with the seasoning and cream, for a few minutes; then put it into the scallop shells, and fill up with crumbs of bread, over which, put some pieces of butter, and brown them before the fire, or in an oven. Veal or chicken, as above prepared, served in a dish, and lightly covered with crumbs of bread fried, (or they may be put on in little heaps), looks and eats well.

## KIDNEY.

Chop the kidney and some of the fat and meat, with an onion, if admired ; season high, beat an egg and roll it up in balls, and fry them.

Cold fillet makes the finest potted veal ; or, pound some cold veal, or white chicken, season well, put layers of it with layers of ham pounded, or rather, shred : press each down, and cover with butter.

With some nice, sweet pork, any scrags of veal are very fine stewed, and thicken the gravy with flour and butter. Taken up on toast.

## BREAST OF VEAL.

6 lbs. of breast, ½ lb. of butter.

Break the bones, and season well with pepper and salt, and a dressing with pork or ham, minced fine, with sage, summer savory, and parsley, with some bread and butter, would improve it exceedingly. Melted butter should be poured over.

## BREAST STEWED.

4 lbs. of veal, Catsup.  
½ lb. of pork,

Cut the pieces in handsome sizes, the pork also ; put them in a stew-pan with some broth, if any on hand ; if none, put in some water and boil, and skim well. The sweet-bread is to be served up whole, in the middle ; and if you have a few mushrooms or truffles, stew up a few moments, rub some flour in butter, and serve.

## ROLLED BREAST OF VEAL.

4 lbs. of breast, 3 eggs,  
4 oz. of ham, Seasoning,  
3 tongues, 2 beets,  
Pigs' feet, or calves' feet boiled, 2 oz. of grated ham.

Bone it, and take off the thick skin and gristle, and beat the meat with a rolling-pin. Season with herbs chopped very fine,



mixed with salt, pepper and mace. Lay some thick slices of ham, and having the tongues boiled well, and skinned. Bind all up tight in a cloth, and tape it. Set it over a fire to simmer, in a quantity of water, until it is quite tender. Some hours will be necessary. Have the pigs' feet boiled until the skin will part easily from the bones, put them when well seasoned around, boil the eggs hard, and the beets must be well boiled; then season with chopped parsley, pepper and salt; put all when hot into a form, and press. Slice, to eat cold.

### VEAL POT PIE.

3 lbs. of bones of veal,  $\frac{1}{2}$  lb. of butter,  
 $\frac{1}{4}$  lb. of sweet pork, 2 lbs. of nice raised biscuit.

Cut up the pork, and put into a pot with a tight cover, then cut the veal in convenient pieces, and cover with water; boil and skim well, then cover. Cook until tender, then rub some flour into the butter, season very well with salt and pepper, have ready a nice crust of raised biscuit, cut in slices half an inch thick, and put in, cover close. Be sure there is sufficient gravy, as the meat absorbs a great deal; stew steadily half an hour. Keep the cover close, or the crust will fall.

### SHOULDER OF VEAL.

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

### PIGEON PIE.

Clean as before; season, and, if approved, put some parsley into the birds, and a bit of butter, with pepper and salt. Lay a beef steak at the bottom of the dish, and hard boiled eggs between each two birds, and a little water. If you have ham, to lay a slice on each, it is an improvement to the flavor. Observe when you cut ham for sauce or pies, to turn it, and take from the under side, instead of the prime.

## SHRIMP PIE—EXCELLENT.

Take a quart of picked shrimps; if very salt, only season with mace, and a clove or two in fine powder; but if not salt, mince two or three anchovies, and mix with the spice, and season them. Rub a trifle of flour into the butter, with a gill of water; cover with a good light paste. Bake thirty minutes.

## FISH PIE.

Put slices of cod that have been salted over night, some Cayenne pepper, and between each layer put a good quantity of parsley, picked from the stalks, and some fresh butter. Pour in a little broth if you have any; if not, water. Bake the pie, and when to be served, add a quarter of a pint of new cream warmed with some flour. Oysters may be added.

Mackerel will do well, but do not salt it till used.

## TO PREPARE MEAT, OR FOWLS, FOR RAISED PIES.

Wash and put them in a stew-pan, with water to cover; boil, skim well, and when getting tender, season well with salt and pepper; rub a plenty of flour into butter, and let it boil up; if you have cold veal, or chicken, to season with sweet herbs, a piece of ham and bread crumbs, bound with an egg or two in balls, it will be nice. Put the force-meat at the bottom, cover with paste No. 8.

## CHICKEN PIE.

Wash and prepare as above; line a pudding-dish with crust made after No. 8, and put the chickens in plenty of gravy, reserving some also to put in after it is baked, or to use in a tureen. Bake forty minutes in a quick oven.

## ROASTED HARE.

If old, should be larded with bacon, after having hung as long as they will keep, and being first soaked in pepper and vinegar.

If not paunched as soon as killed, hares are more juicy; but as that is usually done in the field, the cook must be careful to

wipe it dry every day, the liver being removed and boiled, to keep for the stuffing.

Put a plenty of parsley inside ; it helps to keep it fresh.

When to be dressed, the hare must be well soaked, and if the neck and shoulders are bloody, in warm water ; then dry it, and put to it a large fine stuffing, made of the liver, an anchovy, some fat bacon, a little suet, herbs, spice, bread crumbs, with an egg to bind it. Sew it up. Observe that the ears are nicely cleaned and singed. When half roasted, cut the skin off the neck, to let out the blood, which afterwards fixes there. Baste with milk till three parts done, then with butter ; and before served, froth it up with flour. It should be put down early, kept at a great distance from the fire at first, then drawn nearer by degrees.

Send a rich brown gravy in the dish, melted butter in one boat, and currant-jelly in another.

**BROILED AND HASHED HARE.**—The flavor is particularly fine, of broiled hare. The legs or wings, peppered and salted first, and when done, rubbed with cold butter.

The other parts warmed with the gravy and a little stuffing.

**RABBITS.**—May be eaten various ways : roasted with stuffing, and gravy, or without stuffing ; and with liver, parsley, and butter, seasoned with pepper and salt ; boiled, and smothered with onion sauce, the butter being melted with milk, instead of water.

Fried and served with dried or fresh parsley and liver sauce, as above.

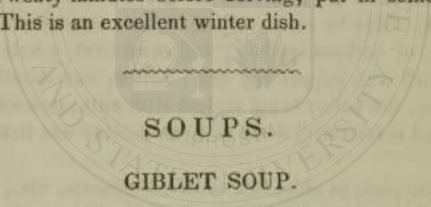
Made into pies, as chickens, with force-meats, etc., are excellent when they are young.

**POTTED RABBIT.**—Cut up and season three or four, after washing them. The seasoning must be mace, pepper, salt, a little Cayenne, and a few pimentos in finest powder. Pack them as close as possible, in a small pan, and make the surface smooth. Take all the meat from the carcasses, put a good deal of butter over the rabbits, and bake them gently. Remove into potting-pans, and add more butter to that which is on them.

**HARE SOUP.**—Take one that is good for nothing else, cut it up in pieces, and put it with a pound and a half of lean beef, two or three shank bones of mutton, well cleaned, a slice of lean bacon

or ham, an onion, and a bunch of sweet herbs; pour on it two quarts of boiling water; cover the jar in which you put these, with bladder and paper, and set it in a kettle of water; boil till the hare is stewed to pieces, strain off the liquor, and give it one boil, with an anchovy cut in pieces, and add a spoonful of soy, a little Cayenne and salt. A few fine force-meat balls, fried of a good brown, should be served in the tureen.

**SCOTCH MUTTON BROTH.**—Soak a neck of mutton in water for an hour, cut off the scrag, and put into a stew-pot with two quarts of water; as soon as it boils, skim it well, and simmer it an hour and a half; then take the best end of the mutton, cut it into pieces, two bones in each, and put in as many as you think proper, having cut off some of the fat. Skim it the moment the fresh meat boils up, and every quarter of an hour. Have ready four or five carrots, the same quantity of turnips, three onions all cut, but not small, two large spoonfuls of Scotch barley, it having been soaked in cold water; give it time to cook tender. The meat should stew three hours. Salt to taste, and serve all together. Twenty minutes before serving, put in some chopped parsley. This is an excellent winter dish.



## SOUPS.

### GIBLET SOUP.

Scald and clean three or four sets of goose or duck giblets; then set them on to stew with a scrag of mutton, or a pint of gravy of beef, or bone of knuckle of veal, or some shank bones of mutton, three onions, a blade of mace, ten pepper-corns, two cloves, a bunch of sweet herbs, and two quarts of water. Simmer till the gizzards are quite tender, which must be cut in three or four parts; then put in a little cream, a spoonful of flour rubbed smooth with it, and a spoonful of mushroom catsup, and some Cayenne pepper.

### GREEN PEAS SOUP.

Take a scrag of any kind of fresh meat, veal, lamb, or mutton.

is the best, and cover with water in a nice stew-pan, then put in nice young peas, boil well, and spread some bread with good butter, and cut the slices thin, and lay in the tureen. Season the soup, and take up in the tureen; serve. This is delicious.

#### GRAVY SOUP.

Wash a leg of beef, break the bone, and set it over the fire with five quarts of water, a large bunch of sweet herbs, two onions, sliced and fried, but not burnt, a blade or two of mace, three cloves, twenty Jamaica peppers, and forty black. Simmer till the soup be as rich as you choose, then take up the meat, and put the soup away in an earthen vessel. The next day take off the cake of fat. Put into the soup such vegetables as you may wish, and a head of celery. Twenty minutes before serving, put in some vermicelli, and season. Add two spoons of mushroom catsup, and a small roll; serve in a tureen.

#### A RICH WHITE SOUP.

Boil in a small quantity of water a knuckle of veal, a scrag of mutton, mace, white pepper, two or three onions and sweet herbs, the day before you want the soup. Next day take off the fat, and put the jelly into a sauce-pan, with a quarter of a pound of sweet almonds, blanched, and beaten to a paste in a mortar with a little water to prevent oiling, and put to it a piece of stale white bread, a bit of cold veal, or white chicken. Beat these all to paste, with the almond paste.

**Ox RUMP SOUP.**—Two or three rumps of beef will make it stronger than a much larger proportion of meat without; and form a very nourishing soup.

Make it like gravy soup, and give it what flavor or thickening you like.

**PORTABLE SOUP—A USEFUL THING.**—Boil one or two knuckles of veal, one or two shins of beef, and a pound or more of fine juicy beef, in as much water only as will cover them, having the bones cracked. Season with herbs, pepper and salt, and cut up three large onions, boil the meat to rags; then strain it off and

set in a cool place. When cold, remove the cake of fat, and put the soup into a double bottom tin sauce-pan, set it on a quick fire, but do not let it burn. It must boil, uncovered, and be stirred constantly for eight hours. Put into a pan, and let it stand in a cold place a day, then pour it into a round soup china dish, and set the dish into a stew-pan of boiling water on a stove, and let it boil, and be occasionally stirred, till the soup becomes thick and ropy; then it will do. Pour it into the little round part at the bottom of cups or basins to form cakes, and when cold, turn them out on flannel to dry, wrap them in it. Keep them in tin canisters. When to be used, melt them in boiling water.

**BEEF SOUP.**—Set two nice bones with a sufficient quantity of meat to form a decent dish on the table, in a nicely covered pot, with a plenty of water. Skim as soon as it boils, and as often as scum rises. If you wish a rice thickening, wash the rice, and put into your soup, with an onion sliced thin one hour before you wish to serve, and twenty minutes before which, beat up an egg with flour, a pinch of salt, and drop in with a spoon.

This is an excellent dish of soup, (shred some parsley fine into the tureen, before taking the soup up), and garnish the dish of meat with parsley.

Chicken soup, with this thickening, is fine.

Beef, with vermicelli thickening, is much admired; but as some like more thickening than others, the taste must determine the quantity to be used. And vegetables are much admired by some, all of which must be directed by choice.

**SOUP MAIGRE.**—Take of veal, beef cut in small pieces, and a scrag of mutton, one pound each; put them into a sauce-pan with two quarts of water; wash and put into a clean cloth one ounce of barley, an onion, a bunch of sweet herbs, three or four heads of celery, cut small a little mace, two or three cloves, three turnips; cut in two a large carrot, cut small a young lettuce, cover the pot close, and let it stew gently for six hours. Then take out the spice, sweet herbs, and onion, and pour all into a soup-dish (tureen) seasoned with salt.

**A TUREEN OF HODGE-PODGE, OF DIFFERENT SORTS.**—Take either a brisket of beef, mutton, steaks, whole pigeons, rabbits

cut in quarters, veal, or poultry; boil a long time over a slow fire, in a short liquid, with some onions, carrots, parsnips, turnips, celery, a fagot of parsley, green shallots, one clove of garlic, three of spices, a laurel leaf, thyme, a little sweet basil, large, thick sausages, and thin broth, or water. When done, drain the meat, and place it upon a dish, intermixed with the roots, sift and skim the sauce, reduce some of it to a glaze, if desired, cover the meat with it, then add some gravy on the same stew-pan, and broth sufficient to make sauce enough with pepper and salt. Sift it in a sieve, and serve it upon the meat. If brisket of beef is used, let it be half done before putting in the roots, which, if scalded first, will be more palatable.

#### OBSERVATIONS ON THE DRESSING OF FISH.

Fish should be nicely cleaned, and if to be boiled, some salt and a little vinegar should be put to the water, to give firmness; but cod, whiting, and haddock are better in cold weather, if salted and kept a few days; and if in warm, only over night. It should be put into cold water, when to be boiled, or the outside will be done, and break, before the inside is cooked. No vinegar should be used with salmon.

**SMALL FISH** should be nicely fried in eggs and crumbs, or salted, and rubbed with a little Cayenne pepper, and rolled in cornmeal; then put into hot drippings of salt pork, and garnished with parsley and lemon, or horseradish. It must be cooked a fine brown color. Cayenne pepper is always best in cooking fish.

**BROILED FISH** should be well seasoned with salt and Cayenne pepper, and floured, the gridiron should be heated and rubbed with suet or butter, to prevent the fish from sticking. It should be broiled on a clear fire, on good coals, but not scorched, and well buttered, before serving. Curled parsley is preferred for garnishing.

**To BOIL TURBOT.**—The kettle must be of a proper size, and

in nice order. Set the fish in cold water, covered completely; throw a handful of salt, and a glass of vinegar into it; let it gradually boil; be very careful that there fall nothing in, to spoil the color. Skim well. Serve it garnished with a complete fringe of curled parsley, lemon, and horseradish.

The sauce must be the finest lobster, anchovy butter, and plain butter, served plentifully in separate tureens.

**SALMON TO BOIL.**—Clean it carefully, boil gently, and take it out of the water as soon as it is done. Shrimps, or anchovy sauce.

**SALMON TO BROIL.**—Cut slices about an inch thick, season, and put them into papers, twist them, and broil gently. Serve in the papers. Anchovy sauce.

**SALMON TO POT.**—Take a large piece, scale and wipe, but do not wash it; salt it very well, let it lie till the salt is melted and drained from it, then season with beaten mace, cloves, and whole peppers. Lay in a few bay leaves, put it close in a pan, and cover it over with butter, and bake it. When done well, drain it from the gravy, put it in the pots to keep, and when cold, cover with clarified butter.

**SALMON TO DRY.**—Cut the fish down, take out the inside and roe. Scale and rub with common salt, let it hang twenty-four hours. Pound three or four ounces (according to the size of the fish) of saltpetre, two ounces of bay or evaporated salt, two ounces of brown sugar, half a teaspoonful of Cayenne pepper; rub all well together, and when well mixed, rub over the fish, lay on a tray or dish, for two days, then rub it again with common salt, and in twenty-four hours it will be fit to dry: but you must dry it well after draining. Either hang it in a wood chimney, or in a dry place, keeping it open with two small sticks.

**SALMON TO PICKLE.**—Boil as before directed, take out the fish, and boil the liquor with bay leaves, pepper-corns and salt; if approved, pimento corns; when cold, add vinegar, then pour over.

**TO BAKE PIKE.**—Scale it, and open as near the throat as you can, then stuff with the following: grated bread, herbs, anchovies, oysters, suet, salt, pepper, mace, half a pint of cream, four yolks of eggs; mix all, over the fire, till it thickens, then put it



into the fish and sew it up. Butter should be put over in small pieces ; bake it. Serve sauce of gravy, butter, and anchovy.

**TO BROIL PIKE.**—Scale, wash, and dress it nice ; let it be lightly seasoned with salt and Cayenne pepper over night, split entirely flat, and set it up before the fire in a spider or dripping-pan ; when well done, put on plenty of melted fresh butter. This is delicate, and fine for tea.

**MACKEREL** is fine well broiled, having been split open and salted, peppered, and strewed with summer savory, and parsley, or fennel. Or boiled with salt and served with drawn butter and fennel. Or, baked with a stuffing of crumbs and fennel, chopped fine. If they are barrelled, they should be laid in water to freshen, until they will answer to broil ; then let them hang and dry a little, broil and spread with butter.

**PERCH AND TENCH.**—Put them in cold water, boil them carefully, and serve with melted butter and soy.

**EELS** are fine fried ; if small, they should be curled round and fried, having been well cleaned, and dipped in egg crumbs of bread. Or, parboiled, and then stewed down with butter, chopped parsley, salt, and pepper.

**EEL PIE.**—Skin, and cut the eels in three inch lengths, season with salt and pepper, and place in the dish some small pieces of butter and a little water, and cover with a paste.

**SPILCHROCK EELS.**—Take a large one, leave on the skin, open it ; on cleaning it nicely, wipe it dry, and then cut it in pieces four inches in length, then wet it with beaten egg and crumbs of bread, chopped parsley, pepper, salt, a little fine sage, a bit of mace pounded fine, all the seasoning mixed together, and strewed over on both sides. The gridiron must be warmed and rubbed with suet, then broil the fish a fine color. Serve with anchovy and butter for sauce.

**COLLARED EELS.**—Bone a large eel, but do not skin it ; mix pepper, salt, mace, pimento, and a clove or two, in the finest powder, and rub over the whole inside ; roll it tight, and bind it with a tape. Boil it in salt and water till done ; then add vinegar, and, when cold, keep the collar in pickle. Serve whole, or in slices, garnished with parsley.

Chopped sage, parsley, thyme, knotted marjorum, and summer savory, mixed with the spices, greatly improve the taste.

**LOBSTERS TO POT.**—Boil them half, pick out the meat, cut it into small pieces; 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 lobsters out, and with a little of the butter, put it into the pots. Beat the other butter in a mortar with some of the spawn; then mix that colored butter with as much as will be sufficient to cover the pots, and strain it. Cayenne may be added, if approved.

**ANOTHER WAY.**—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, and salt, a clove or two in finest powder. Lay a little fine butter at the bottom of a 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; if highly seasoned and covered thick with butter, it will keep some time.

The potted lobster may be used cold, or as a fricassee, with a cream sauce. It is fine to the eye, as well as to the taste, especially if there is spawn. Mackerel, herrings, and trout, are good potted as above.

**LOBSTERS STEWED.**—Pick the lobsters, put the berries into a dish that has a lamp, and rub them down with a piece of butter, two spoonfuls of any sort of gravy, one of soy, or walnut catsup, a little salt, and Cayenne. Stew the lobster cut in bits as above, with the gravy. It must be dressed at table, and eaten immediately.

**LOBSTER PIE.**—Boil two lobsters, or three small; take out the tails, cut them in two, take out the guts, cut each in four pieces, lay them in a dish. Put in the meat of the claws, and that you have picked out of the body; pick off the furry parts from the latter, and take out the lady; then take the spawn, beat it in a mortar, likewise all the shells. Set them to stew with some wa-

ter, two or three spoonfuls of vinegar, pepper, salt, and some pounded mace. When the goodness of the shells is obtained, strain and roll a large piece of butter in flour, and put in; give a boil or two, strew some crumbs over, and put a paste over all. Bake slowly until the paste is done.

**CURRY OF LOBSTERS, OR BROWNS.**—When taken out of the shells, simmer them as above.

**BROILED HERRINGS.**—Floured first, and done of a good color. Plain butter for sauce. They are good potted like mackerel.

**SOALS.**—If boiled, they must be served with great care, to look perfectly white, and should be covered with parsley. If fried, dip them in eggs, and cover them with fine crumbs of bread. Have ready in a frying-pan a plenty of fresh dripping of pork, and slip them in, (they having been well salted and rubbed with Cayenne before dipping in the egg), do them a fine brown. Drain from the dripping if you wish them particularly nice, lay them on clean cap paper, and let them lie some minutes. The soals should just fit the inside of the dish, and a fringe of curled parsley garnish the edge, which looks beautifully.

**COD'S HEAD AND SHOULDERS** will eat much finer by having a little salt rubbed down the bone, and along the thick part, even if to be eaten the same day. Tie it up, and put on the fire in cold water, which must completely cover it; throw in a handful of salt. Garnish with a plenty of curled parsley, lemon, horseradish, and the milk, roe, and liver, and smelts fried, if approved. Serve with plenty of oyster or shrimp sauce, and anchovy, and butter. Or, with hard-boiled eggs, and drawn butter.

**CRIMP COD.**—Boil, broil, or fry; always garnish with parsley around the dish, and serve hot. Cayenne or horseradish to use with fresh fish of any kind, cooked in any way, is good.

**COD SOUNDS AND TONGUES BOILED.**—Soak them in warm water until soft, then scrape and clean; and if dressed white, boil them in milk and water; when tender, serve them in a napkin, with egg sauce.

**OYSTERS TO STEW.**—Open and separate the liquor from them, then wash them from the grit, strain the liquor, and put with the oysters a bit of mace and lemon peel, and a few white peppers.

Simmer them very gently, and put in some cream and a little flour and butter. Serve with sippets.

**STUFFING FOR PIKE, HADDOCK, &c.**—Of fat bacon, beefsuet, and fresh butter equal parts; some parsley, thyme, and savory; an onion, a few leaves of sweet marjorum, shred finely, an anchovy or two, a little salt, nutmeg, and pepper. If you have oysters, three or four may be used, instead of the anchovies. Mix all with crumbs of bread and two yolks and whites of eggs, well beaten.

**TO DRESS STURGEON.**—Cut slices, rub egg over, Cayenne and salt, then dip into crumbs of bread, and parsley, shred fine, Cayenne, salt, and fold in paper, and broil gently. Sauce, butter, anchovy, and soy.

**CRIMP SKATE.**—Boiled and sent up in a napkin, or fried as above.

**MAIDS** should likewise be hung one day, at least. May be boiled or fried, or if a tolerable size, the middle may be boiled, and the fins fried. They should be seasoned with Cayenne and salt, then dipped in egg, and covered with crumbs.

**FRIED OYSTERS, TO GARNISH BOILED FISH.**—Make a batter of flour, milk, and eggs; season it a very little; dip the oysters in it, and fry them a fine yellow brown. A little nutmeg should be put into the seasoning, and a few crumbs of bread into the flour.

**TO DRESS A TURTLE.**—Take one of eight pounds weight, cut off its head, cut it open, scald the fins and calipee or under shell, skin them, then take out the guts, cut them open, and cleanse them well; take great care not to break the gall. Then take for the soup the guts, and the fins, with a knuckle of veal, some sweet herbs, onions, and Cayenne pepper. Season the rest of the meat with the same seasoning, which put into the calipash, or upper shell, and calipee, with some force-meat balls, and bake it. When it is baked, take the yolks of three eggs, to this sized turtle, beat them well with some rose-water, take some of the soup, and brew it together very well, throw in a lump of butter rolled in flour, and put it into the calipash and calipee.

## FOR THE SICK.

## WELSH RABBIT.

Cut your cheese into small slips if soft; if hard, grate it down. Have ready a spirit of wine lamp, &c.; put in the cheese with a lump of butter, and set it over the lamp. Have ready the yolk of an egg whipped with half a glass of Madeira, and as much ale or beer; stir your cheese when melted, till it is thoroughly mixed with the butter, then add gradually the egg and wine; keep stirring till it forms a smooth mass. Season with Cayenne and grated nutmeg. To be eaten with a thin, hot toast.

**A GREAT RESTORATIVE.**—Bake two calf's feet in three pints of water and new milk, in a jar closely covered three hours and a half. When cold, remove the fat. When baking, give any flavor you please, a lemon, or a stick of cinnamon, a flake of mace, a clove or two, and salt or sweeten. Take a cup in the morning first, and one the last thing at night.

**ANOTHER.**—Simmer six sheep's trotters, two blades of mace, a stick of cinnamon, lemon peel, a few hartshorn shavings, a little isinglass, in two quarts of water to one; when cold, take off the fat, and give near half a pint twice a day, warming it with new milk.

**MOSS BLANC MANGE.**—Take half an ounce of Iceland moss, wash it nice, and put to one quart of milk in a nice sauce-pan; boil well with some bitter almonds, and any other thing preferred, to season; strain nicely, cool a little, and mould.

**BEEF TEA.**—Cut a pound of fleshy beef in thin slices, simmer with a quart of water twenty minutes, after it has once boiled and well skimmed. Season with salt and pepper, or spices, if preferred, if the patient can bear it.

**ANOTHER, MORE DELICATE.**—Prepare the meat as above; have a nice clean bottle with a large mouth and a good stopple; put in the beef with three half pints of boiling water, and set it into a stew-pan or kettle of water, corked up tight; boil forty minutes, (very nice indeed), season to taste.

**DR. RATCLIFF'S RESTORATIVE PORK JELLY.**—Take a leg of well fed pork, just as cut up, beat it, and break the bone. Set it over the fire in a nice vessel with three gallons of water, and simmer to one. Let half an ounce of mace, the same of nutmeg, stew in it. Strain through a fine sieve. When cold, take off the fat. Give a cup three times a day, after salting to taste.

**BROTH OF BEEF, MUTTON, AND VEAL.**—Put two pounds of lean beef, two pounds of a scrag of mutton, a bunch of sweet herbs, and ten pepper-corns, into a nice tin sauce-pan, with five quarts of water; simmer to three, and clean the fat when cold.

N. B. Broth, or soup, is more nourishing made of different meats, as well as better flavored.

**CHICKEN PANADA.**—Dress nicely, then boil until two thirds done in a quart of water; take off the skin, cut the white meat off when cold, and put into a marble mortar; pound to a paste with a little of the water it was boiled in; season with a little salt, a grate of nutmeg, and a very small piece of lemon peel. Boil gently for a few minutes to the consistency you like; it should be such as you can drink, though tolerably thick. This conveys great nourishment in a small compass.

**CHICKEN BROTH.**—Put the body and legs of the fowl that the panada was made of, taking off the skin and rump into the water, it was boiled in, with one blade of mace, one slice of onion, and ten white pepper-corns. Simmer till the broth be of a pleasant flavor. If not water enough, add a little. Beat a quarter of an ounce of sweet almonds with a teaspoonful of water, fine; boil it in the broth, strain, and when cold, remove the fat. Warm as wanted.

**ANOTHER.**—Take a chicken nicely dressed, put into a sauce-pan with one quart of water; the moment it boils, skim, then cover close and let it simmer with two table spoons of pearled barley that has been previously washed and soaked, until a proper consistence; season to taste.

**BARLEY WATER.**—Boil an ounce of pearl barley, a few minutes to cleanse, then put on it a quart of water, simmer an hour. When half done, put into it a bit of lemon peel and a bit of sugar. If likely to be too thick, you may put another quarter of a pint of water in.

**COMMON BARLEY WATER.**—Wash a handful of common barley, then simmer it gently in three pints of water, with a little lemon peel. This is less apt to nauseate than pearl barley, but the former is a pleasant drink.

**TO MAKE CAPILLAIRE.**—Mix six eggs well beat up with fourteen pounds of loaf sugar, and three pounds of coarse sugar. Put them into three quarts of water, boil it twice, skim it well, and one gill of orange-flower water; strain through a jelly-bag, and put it into bottles for use. A spoonful or two of this syrup, put into a glass of either cold or warm water, makes it exceedingly pleasant.

**A VERY AGREEABLE DRINK.**—Put a table spoonful of capillaire, and one of good vinegar, into a tumbler of fresh spring water; grate a little nutmeg.

**LEMON WATER.**—Cut two slices of lemon thinly pared, into a teapot, a bit of the peel, sugar, a large spoon of capillaire; pour into a pint of boiling water, stop close.

**APPLE WATER.**—Cut two large apples in slices, and pour a quart of boiling water on them, or roast the apples and prepare.

**TAMARINDS,** with boiling water poured over, and well stirred whilst hot, is a fine drink, when cold. Currants bruised, or currant-jelly, is fine, or cranberries.

**TOAST AND WATER.**—Cut a thin slice of bread, and toast slowly till very brown, (but not black), and hard; then plunge into a pitcher of cold water and cover close, an hour before using.

**ORANGEADE, OR LEMONADE.**—Squeeze the juice, pour boiling water on a little of the peel, and cover close. Boil water and sugar to a thin syrup, and skim it. When all are cold, mix the juice, the infusion, and the syrup, with as much more water as will make a rich sherbet. Strain through a jelly-bag; or, squeeze the juice, and strain it; add water and capillaire.

**MILK PORRIDGE.**—Set three half pints of spring water in a nice stew-pan over the fire, take a large table spoonful of flour, the same of nice sifted Indian meal, a little salt, and form a thin batter with water, in a bowl; when the water boils, pour the batter in, by degrees; stir, and boil up, then skim. Let it continue to boil gently fifteen or twenty minutes, then add half a pint of

good milk. Let it boil up again, and skim; then pour into an earthen vessel for use. Serve with toast.

**WATER GRUEL** is made of Indian meal stirred up, and poured into boiling water in the same way as above; but it should be thin, and cooked an hour or two. If for a delicate, weak patient, three hours are none too much.

**RICE CAUDLE.**—When the water boils, pour it into some grated rice, mixed with a little cold water; when of a proper consistence, add sugar, lemon peel, and cinnamon. Boil all smooth.

**COLD CAUDLE.**—Boil a quart of spring water; when cold, add the yolk of an egg, the juice of a lemon, sugar, and one ounce of syrup of lemons. Some also add sweet wine as they take it.

**WHITE WINE WHEY.**—Put half a pint of new milk on the fire; the moment it boils up, pour in as much sour raisin wine, as will completely turn it, and look clear; let it boil up, then set the sauce-pan aside till the curd subsides, and do not stir it. Pour the whey perfectly cleared of milky particles, and as weak as you choose to make it.

**VINEGAR, OR LEMON WHEYS.**—Pour into boiling milk as above; when clear, dilute with boiling water, and put a bit or two of sugar in.

**GROUND RICE MILK.**—Boil one spoonful of ground rice, rubbed down smooth, with three half pints of milk, a bit of cinnamon, lemon peel, and nutmeg. When nearly done, sweeten.

**TAPIOCA JELLY.**—Choose the largest sort, pour cold water on to wash it two or three times, then soak it in fresh water five or six hours, and simmer it in the same, until it becomes quite clear; then put in lemon juice and sugar. The peel should have been boiled in it. It thickens very much.

**SAGO.**—To prevent an earthy taste, soak it in cold water an hour; pour that off, and wash it well; then add more, and simmer gently till the berries are clear, with lemon peel and such other spice as approved. Add sugar, and boil all together.

**SAGO MILK.**—Cleanse as above, and boil it slowly, and wholly with new milk. It swells so much, that a small quantity will be sufficient for a quart, and when done, it will be diminished to a pint.



**ARROW ROOT JELLY.**—Of this, beware of buying the spurious kind. Mix a large spoonful of the powder with a teacup of cold water, by degrees, quite smooth. Put rather more than a pint of water over the fire, with some white sugar, grated nutmeg, (and a spoonful of brandy, if for diarrhœa). The moment it boils, pour the powder and water in, stirring it well; and when it boils up, it is done. This is a useful thing to keep in the house; and, in the above mode, a sick person can be supplied with a fine supporting meal in a few minutes. This and the following, are particularly good in bowel complaints.

**A FLOUR CAUDLE.**—Into five large spoonfuls of the purest water, rub smooth one dessert spoonful of fine flour. Set over the fire five spoonfuls of new milk, and put two small pieces of sugar into it; the moment it boils, pour into it the flour and water, and stir it over a slow fire twenty minutes.

**A RICE CAUDLE.**—Soak some Carolina rice in water an hour, strain it, and put two spoonfuls of the rice into a pint and a quarter of milk; simmer till it will pulp through a sieve, then put the pulp and milk into the sauce-pan, with a bruised clove, and a bit of white sugar. Simmer ten minutes. If too thick, add a spoonful of more milk, and serve with toast.

**MULLED WINE.**—Boil some spice in a little water, till the flavor is obtained, then add an equal quantity of port, some sugar and nutmeg; boil all together, and serve with a toast.

Ass's MILK should be milked in a glass, kept in warm water. The fixed air it contains, gives some people a pain in the stomach, which a teaspoon of rum may prevent.

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### MISCELLANEOUS DIRECTIONS.

When ivory-handled knives turn yellow, rub them with nice sand paper, or a woollen cloth, with emery, which will restore them to their original whiteness.

It improves candles to steep the wicking in lime-water and salt-

petre ; then dry them perfectly. They burn clearer, and do not run.

Britannia ware should be first rubbed with sweet oil and a woollen cloth gently, then washed in warm water and soap, then rubbed with a soft leather, and whiting. Thus treated, it will retain its beauty to the last. Never wash marble that is polished ; but after dusting, take off the spots with a cloth and oil, rubbing dry with a soft linen rag.

All old clothes should be nicely washed and separated ; the linen and cotton for paper rags, the woollen for door mats, etc.

Sprinkle woollens with camphorated spirits, and place papers of Scotch snuff amongst them, and they will not be infested with moths.

Woollen yarn and stockings should be thus put up in a linen bag, and hung in a dark closet ; and furs, also.

If you wish a beautiful freestone color preserved, of a freestone hearth, buy a quantity of the powder of a stone cutter, and after washing the hearth clean, rub on a portion, wet. But if it is preferred darker, wash with soap and oil.

New iron should be heated gradually ; it is not so likely to crack.

Brown earthen ware should be put into cold water, over the fire, with a handful of rye or wheat bran, and boiled : this prevents the glazing from cracking, with acids, or salt.

Cleanse wash-leather gloves in soft, lukewarm water, that has been well soaped.

Carpets should be shaken as often as they become very dusty ; but they should not be swept often, as brooms wear them very much ; but if any crumbs, or shreds, remain after the cloth is removed, take them up with the hearth-brush and dust-pan.

Straw beds should be boxed at the sides ; barley straw is best, oats next ; but dry corn husks, slit in shreds, is far better than any straw for beds.

**TO CLEAN JEWELS OR GOLD.**—Rub some soap into very hot soft water, with ten or fifteen drops of sal-volatile in it ; then use a sponge or a soft brush, which will render them very brilliant.

**TO CLEANSE BEES' WAX FROM THE COMB.**—Take a stout

crash bag, put in some pebbles to keep it under water, put in the comb, and tie the bag up tight, place the kettle over the fire, and put in the bag, cover perfectly with water. As the water heats, the wax melts and rises to the surface, while all the impurities remain in the bag. But if you wish, you may, perhaps, obtain some more wax, by placing the bag upon a smooth board in a tub of water, and roll it out with a long rolling-pin.

**A CHEAP METHOD TO KEEP BRICKS NICE.**—Take redding and stir it up with water to a proper consistence, and put on with a brush; this is brick color; but if rose color is preferred, a little pulverized clay, mixed with the redding, makes a pretty rose. Some prefer milk to mix with.

**BLACK LEAD MIXTURE.**—Take two parts of black lead, one of soft soap, and sufficient water to keep from burning; boil up, and put on with a brush, like redding. It gives a fine glossy appearance, and looks nice a long time, done in this way. It can also be mixed up like redding, and put on in the same way.

**A CHEAP AND GOOD CEMENT FOR GLASS, OR CHINA, OR IMAGES OF PLAISTER OF PARIS.**—Pulverize lime and sift it through muslin, then take the white of eggs, and stir up thick with the lime. It should be stirred up by the spoonful, as wanted.

**STRAW CARPETS** should be washed in salt and water, and wiped dry with a towel; the salt prevents their turning yellow, and moisture makes them decay soon.

**TO MAKE SOAP.**—In the country, every housekeeper should manufacture her own soap, as there is always in a family sufficient materials to furnish them with the article, that would otherwise be lost. To commence, a person wants an iron-hooped, pine cask, with a cover, half full of ley, that will nearly bear up an egg; into this ley put all scraps, beef bones, rinds, etc. This preserves the grease from flies, from mildew, from rats, and keeps the cellar pure. When ready to make soap, prepare a leach that will hold five or six bushels of ashes, if you have one, if not, old barrels will answer, if they are tight; bore a hole at the end of the head with an inch auger, or several gimlet holes; throw in some sticks over them, some straw, then a peck of ashes, then a peck of slacked lime; then fill up with ashes, pounding them

down as you fill up, having taken care to place your barrels upon a solid foundation, sloping, and sufficiently elevated, to admit the vessel you wish to place under to catch the ley. Observe the holes in the barrels must be in front, and the plank must be free from any cracks, or the ley will be wasted. Then boil water, and commence wetting your ashes; if in barrels, they should be wet through the first day; but the moment a moisture is perceived, stop putting on water, and let them stand and soak, but place vessels under, lest they commence running in the night, and the best of the ley should be lost. After the ley begins to run, use cold water; save all the ley that will bear up an egg, or a potato the size of an egg, by itself. Have a large iron kettle ready, put the grease or a part in, over a good fire, and boil it with the weak ley; as the grease separates and rises to the top, strain into your cask through a coarse, loose strainer, and continue to add ley as long as any goodness remains in the grease. When all boiled out, heat the strong ley, and put in a sufficient quantity, and it will soon thicken, and be fine and white.

ANOTHER WAY.—The leach-tub, a hogshead, must be covered at the bottom with sticks, then put in a bushel of ashes, then three or four quarts of lime unslacked, upon which you must throw two quarts of boiling water to excite fermentation, and slack the lime; put in another bushel of ashes, and as much more lime and water, which continue to do, until the vessel is full; put in hot water until you draw the ley; after which, the heat of the water is not of much consequence. You must have at least two thirds of a bushel of lime to a hogshead, if you wish your soap to make quick; one hogshead of ashes will make two barrels of soap. When you draw off your ley, you must keep your two first pailfuls by themselves, and the next two in another vessel, and the next two in another vessel still. Then weigh twenty-nine pounds of clear strained grease, three pounds of rosin; then pour over it one pailful of ley from the first drawn vessel, and one from the second drawn vessel, put it over the fire, and let it boil twenty minutes. Be particular to add no ley over the fire, but swing off the crane if it is in danger of boiling over. Put it into your barrel, and add one pailful from the third vessel; give it

a thorough stirring, then weigh the grease for another barrel, and proceed as above; then draw off your weak ley and fill up your barrels equally with ley of the same strength. If your leach runs fast, you may have your barrels full in half an hour, and so hard, that you can hardly stir them. They require constant stirring after you begin to put in your ley, until your barrel is full.

**ON WASHING CLOTHES.**—If convenient, they ought to be pounded out, or wet the night before washing, and after washing clean, boil in blued-water with some soap; and there should also be soap rubbed upon the wristbands of shirts and collars, then taken up into a basket and the suds drained out, then give a slight rub through the first water, and rinse; taking care to have them wrung well before they were put in. This mode is to be preferred, as the steaming and sal-soda injure the texture and color, after a time.

## A CHAPTER ON DYEING STUFFS, ETC.

**NANKIN COLOR**, of a beautiful hue, can be made with birch bark set in a brass, or tin, covered closely. Use soft water and boil well, then set with alum.

**SLATE COLOR.**—Tea boiled in iron; use copperas as a mordant. Or, boil loaf sugar paper in soft water, in brass, and use alum as a mordant.

**BLUE-BLACK.**—Logwood, set in iron and vinegar, makes a beautiful blue-black; put the ground logwood into a bag, and put in the articles to be colored; have a sufficient quantity of vinegar, and the dye must be kept moderately warm, and the articles taken out and aired every day; it will take five days. If a jet black is wanted, put some copperas into a sufficient quantity of the dye, and a little bit of butter. Put the article in, stir and boil.

**BLUE COLOR.**—For cotton or woollen, indigo in the old way must be used; but for silks obtain "blue composition" at the apothecary's; it is composed of vitriol and indigo. Take one quart of soft warm water, into which put from fifteen to twenty

drops of this composition ; dip the silks. They must be free from color, and soap, or they will spoil the dye. Vitriol destroys cottons and woollens.

**YELLOW.**—Fustic boiled in brass, and soft water, makes a strong yellow ; but saffron, barberry bush, peach leaves, or yellow onion skins, will answer pretty well.

**GREEN COLOR.**—To a bowl full of yellow dye, put in a table spoonful of thin composition, then dip the articles already colored yellow, and they will be a lively grass-green, if all is done right.

**ROSE COLOR.**—Steep balm blossoms in soft water, in earthen.

**STRAW COLOR.**—Saffron steeped in earthen, and nicely strained, will color a straw.

**LIGHT BROWN SLATE.**—White maple bark boiled in brass, is to be made lighter or darker, with the mordants used.

**TO RESTORE OLD BLACK SILK.**—Slice potatoes and pour boiling water over them, stir a few moments, and strain off. Dip in the silk and wash, but drain ; do not wring, and iron on the wrong side before getting dry. Or, throw a cup of green tea into three quarts of water ; boil in iron, strain, wash, but do not wring and iron before getting dry.

All delicate gauzes, or silks, should be stiffened with gum Arabic, a very weak solution.

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ERRATA.

Page 9, 9th line from top, for "if you have milk," read "if you have *not* milk."

" 67, 19th line from top, for "mind *the* cover," read "mind *and* cover."

" 85, 12th line from bottom, for "clean gravy," read "clear gravy."













