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Rob. Sheppard Sculp.
EDW. KIDDER
Pastry-master.

E. Kidder's
RECEIPTS
OF
PASTRY
AND
COOKERY,
For the Uſe of his Scholars.

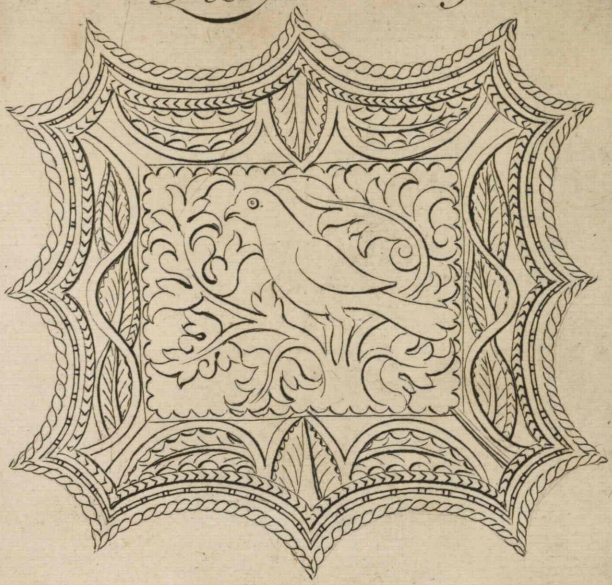
Who teaches at his School in
Queen Street near St. Thomas Apoſtles.
On Mondays, Tueſdays & Wedneſdays,
In the Afternoon.

ALSO

On Thurſdays, Fridays & Saturdays,
In the Afternoon,
at his School next to
Furnivals Inn in Holborn.

Ladies may be taught at
their own Houſes.

Lamb Pastey.



Wilde Boar Pye.

Kidder's Receipts.

All sorts of Paste

Puff Paste.

Lay down a pound of flower, break into it 2 ounces of butter & 2 eggs: then make it into Paste with cold water; then work the other part of the pound of butter to the stiffness of your paste; then roul out ye. paste into a Square Sheet: Stick it all over with bitts of butter, flower it, and roul it up like a collar, double it up at both ends that they meet in ye middle, roul it out again as aforesaid, till all the pound of butter is in.

Paste for a Pasty.

Lay down a Peck of flower, work it up with six pound of butter and four eggs with cold water.

Paste for a high Pye.

Lay down a peck of flower and work it up with 3 pound of butter melted in a Sauce-pan of boyling liquor and make it into a stiff paste.

Paste Royal:

for Patty Pans.

Lay down a pound of flower and work it up with ½ a pound of butter, 2 ounces of fine Sugar & 4 eggs.

Paste for a Custard.

Lay down flower and make it into a stiff Paste with boyling water, Sprinkle it with cold water, to keep it from cracking.

Forc'd Meat Balls.

Sweet Balls.

Take part of a Leg of Lamb or Veal & Scrape it fine & shred the same quantity of Beef Suet; put thereto a good quantity of Currants, Season it with Sweet Spice, a little Lemon Peel, 3 or 4 Yolks of eggs, & a few Sweet-herbs; mix it well together & make it into little balls

Savoury Balls

Take part of a Leg of Lamb or Veal & Scrape it fine with the same quantity minc'd of beef Suet, a little lean bacon, Sweet-herbs, a Shallot & Anchovie, beat it in a Mortar till it is as Smooth as wax, Season it with Savoury Spice & make it into little balls.

Another way

Take the flesh of Fowl, Beef Suet & Marrow the same quantity 6 or 8 Oysters, lean-bacon, Sweet-herbs, & Savoury Spice, pound it & make it into little balls.

Fish Balls

Take Carp & Eel, mince with it the same quantity of Suet, Sweet-herbs & Savoury Spice, bread & eggs; beat it in a mortar & make it into Balls.

A Caudle for Sweet Pyes

Take Sack & white-wine alike in quantity a little Verjuice & Sugar; boyl it & brew it, with 2 or 3 Eggs as butter'd Ale, when the Pyes are bak'd, pour it in at the Funnel & shake it togather.

A Lear for Savoury Pyes.

Take Claret gravy Oyster liquor, 2 or 3 Anchovies, a faggot of Sweet-herbs & an Onion boyl it up & thicken it with brown butter; then pour it in to your Savoury Pyes when call'd for.

A Lear for Fish Pyes.

Take Claret white Wine, Vineager, Oyster-Liquor, Anchovies & drawn butter; when ye Pyes are bak'd, pour it in with the Funnel.

A Lear for Pasties.

Season the bones of that meat you make your Pasty off, cover them with water & bake them with the Pasty when bak'd, Strain the liquor out into the Pasty.

A Ragoo for Made Dishes.

Take Claret gravy, Sweet-herbs and Savoury Spice toss up in it Lamb-Stones, Coxe-Combes, boil'd, blanch'd & slic'd with slic'd Sweet-breads, Oysters, Mushrooms, Truffells & Murrells, thicken these with brown butter, use it when call'd for.

A Regalia of Cowcumbers.

Take Twelve Cowcumbers and Slice them as for eating, beat and Squeeze them very dry; flower and fry them brown, then put to them Claret-gravy, Savoury Spice and a bit of butter rouled up in flower; toss them up thick, they are Sauce for Mutton or Lamb.

Sweet Pyes

A Lamb Pye

Cut a hind quarter of Lamb into thin Slices season it with Sweet Spice & lay it in the Pye mixt with half a pound of raisons of the Sun Ston'd, ½ a pound of Currants, 2 or 3 Spainish Pottatoes, boil'd, blanch'd & Slic'd or an Artichoke bottom or two, with Prunellas Damsons Goosberries, Grapes, Citron & Lemon Chips, lay on butter & close the Pye; when 'tis bak'd make for it a Caudle.

A Chicken Pye

Take 6 Small Chickens roul up a piece of butter in Sweet Spice & put it into them then season them & lay them in the Pye with ye marrow of 2 bones with frut & preserves as the Lamb Pye with a Caudle.

Minc'd Pyes.

Shred a pound of neats tongue parboil'd nth two pound of beef Suet 5 Pippins & a green Lemon Peel: Season it with an Ounce of Sweet Spice, a pound of Sugar, 2 pound of Currants, ½ a pint of Sack, a little Orange flower water, the juyce of 3 Lemons, a quarter of a pound of Citron Lemon and Orange peel: mix these togather & fill your pyes

Sweet Spice is Cloves, Mace, Nutmeg, Cinnamon, Sugar & Salt.

Kidder's Receipts.

Egg Pyes.

Shred the Yolks of 20 hard eggs w.th Citron and Lemon peel, Season it with Sweet Spice, then mix them with a quart of custard Stuff ready made, gather it to a body over the fire, your pies being dry'd in the Oven, fill them with this batter as Custards, when bakd Stick them with Slic'd citron, and Stren them with coloured biskets.

Another way.

Shred the yolks of 20 eggs with the Same weight of marrow and beef Suet, Season it with sweet Spice with Citron and Lemon, fill and close the pyes.

A Lumber Pye.

Take a pound and a half of a fillet of Veal & mince it with the Same quantity of beef Suet, Season it with Sweet Spice, 5 pippins an handfull of Spinnage and an hard lettice, thyme and parsley, mix it with a penny grated white loaf; the yolks of 2 or 3 eggs, Sack and Orange flower water; a pound & an ½ of Currants & preserves as the lamb pye & a caudle. An Humble Pye is made the Same way.

An Artichoke Pye.

Take the bottoms of 6 or 8 artichokes being boil'd & slicd, Season them with Sweet Spice, and mix them with the marrow of 3 bones, with fruit & preserves as y lamb pye and a caudle. A Skerret or Pottatoe Pye's made the Same way.

Savoury Pyes.

A Lamb Pye.

Cut an hind quarter of Lamb into thin Slices, Season it with Savoury Spice and lay them in the Pye with an hard Lettice & Artichoke bottoms, the top of an hundred of Asparragus, lay on butter and close ye Pye; when it is bak'd pour into it a Lear

A Mutton Pye.

Season your mutton Stakes with savoury Spice, fill the Pye, lay on butter and close the Pye; when it is bak'd, toss up an handfull of chopt capers, Cucumbers & Oysters in gravy, an anchovy & drawn butter.

A Hare Pye.

Cut it in pieces, Season & lay it in the pye with balls, Slic'd lemon butter and close the pye.

A Hen Pye.

Cut it in pieces, Season it and lay it in the Pye with balls, yolks of hard eggs, Slic'd lemon butter & close the pye: when it is bak'd, pour in a Lear thicken'd with eggs.

A Pidgeon Pye.

Truss and season your Pidgeons w.th Savoury Spice; lard them w.th bacon & stuff ym. w.th sorc'd meat & lay ym. in ye pye w.th ingredients for Savoury pyes w.th butter & close ye pye a Lear: A Chicken or Capon pye's made ye same way.

Kidders Receipts.

A Battalia Pye.

Take 4 Small Chickens, 4 Squob Pidgeons, 4 Sucking Rabbits, cut them in pieces, Season it with Savoury Spice and lay them in the pye with 4 Sweetbreads Sliced and as many Sheeps tongues, 2 Shiver'd pallats, 2 pair of Lamb Stones, 20 or 30 cocks combs with Savoury balls & Oysters, lay on butter & close the pye A Lear.

A Calves head Pye.

Almost boyl the Calves head, take out all the bones and cut it into thin Slices and lay it in the pye with the Ingredients for Savoury pyes. A Lear.

A Neats Tongue Pye

Half boyl the Tongues blanch & Slice them Season them with Savoury Spice, n.th balls, slic'd Lemon and butter, and close the Pye: when it is bak'd pour into it a Ragoo e.

A Venison Pye.

Raise a round high pye, then shred a pound of beef Suet and put it in the bottom, cut your Venison in pieces and Season it with pepper and Salt and lay it on the Suet, lay on butter and close y.e pye and bake it Six hours.

Sweet Spice is Cloves Mace, Nutmeg, Cinnamon and Salt; if for meat pyes, Fowls or Fish with a little fine pepper. Savoury Spice is Pepper, Salt, Cloves, Mace & Nutmeg.

Cold Pyes.

A Veal Pye.

Raise an high pye, then cut a Fillet of Veal into 3 or 4 Fillets; Season it with Savoury Spice, a little minc'd Sage and Sweetherbs, lay it in ye Pye with Slices of bacon at the bottom & betwixt each piece; lay on butter and close the pye.

A Swan Pye.

Skin and bone your Swan, Lard it with bacon and Season it with Savoury Spice & a few bay Leaves powder'd, lay it in the pye, Stick it with cloves, lay on butter and close the pye.

A Turkey Pye.

Bone the Turkey, Season it with savoury Spice and lay it in the pye with 2 Capons or 2 wild ducks cut in pieces to fill up the corners, lay on butter and close the pye.

A Goose Pye.

Is made the Same way with 2 Rabbits.

All cold Pyes,

when they are bak'd and half cold must be filled up with Clarrify'd butter.

To make Catchup.

Take a pt. of Clarret a pt. of Vineager & 6 ounces of Anchovys & whole Spice, boyle it together till its dissolv'd Strain it thro a fine Sive and keep it in a bottle.

Fish Pyes.

A Carp Pye.

Bleed your carp at the tail, open the belly draw & wash out the blood wth a little clarret, vineager & Salt; then season your carp with savoury Spice & shread sweet herbs, lay it in the pye with a pint of large oysters, butter and close the pye when it is bak'd put into the lear, ye blood & clarret and pour it into the pye.

A Trout Pye.

Cut wash and Scale them lard them with pieces of a Silver eel roul'd up in Spice and Sweetherbs and bay leaves ponder'd lay on and between them Sliced Artichoke bottoms, mushrooms, oysters, capers dicd lemon, lay on butter and close the pye.

An Eel Pye.

Cut and Season them with Spice, an handfull of currants, butter and close the pye.

A Lamprey Pye is made the Same way with dic'd lemon and citron.

An Oyster Pye.

Parboyl a quart of large Oysters in their own liquor; mince them Small and pound them in a mortar with pistacho-nuts, marrow and Sweet-herbs, an onion and Savoury Spice and a little grated bread or Season them as aforesaid whole, lay on butter and close the pye.

Florendines & Puddings.

A Florendine of a Kidney of Veal.

Shread the kidney fat & all with a little Spinnage, parsley and lettice, 3 pippins and orange peel; Season it with Sweet Spice and Sugar and a good handfull of currants; 2 or 3 grated bisket Sack & Orange flower water, 2 or 3 eggs, mix it into a body and put it in a dish being covered w.th puff past lay on a cut-lid and garnish the brim.

A Florendine of oranges & apples

Cut 6 Sevil oranges in halves, save the juice pull out the pulp and lay them in water 24 hours shifting them 3 or 4 times then boyl them in 3 or 4 waters; in the 4.th water put to them a pound of fine Sugar and their juyce; boyl them to a Syrrup, & keep them in this Syrrup in an earthen pot; when you use y.m cut them in thin slices Two of these Oranges will make a Florendine, mixt with 10 pippins pared, quartered & boyl'd up in water and Sugar; lay them in a dish being cover'd & garnish'd as before

A Rice Florendine

Boyl ½ a pound of rice tender in fair water, y.n put to it a quart of milk or cream boyl it thick & season it with Sweet Spice & sugar mix it w.th 8 eggs well beat ½ a pound of currants ½ a pound of butter & y.e marrow of two bones, 3 grated bisket, Sack and orange flower water put it in a dish being covered & garnish'd as aforesaid.

Kidders Receipts.

A Tort de moy.

Blanch ½ a pound of jordan almonds & beat them in a mortar with a quarter of a p.nd of citron, & white of a capon, 4 grated Biskets, Sweet Spice and sugar, Sack and orange flower water: then mix it with a pint of cream and 7 eggs being well beat and the marrow of 2 bones in pieces; then bring all these ingredients to a body over y.e fire & put it in a dish being cover'd and garnished with puff paste.

A Marrow Pudding.

Boyl a quart of cream or milk with a Stick of cinnamon a quarter'd nutmeg and large mace, then mix it with 8 eggs well beat; a little Salt, Sugar, Sack and orange flower water, strain it, then put to it, 3 grated biskets, an handfull of currants, as many raysons of the Sun, the marrow of 2 bones all to 4 large pieces: then gather it to a body over y.e fire & put it in a dish having the brim thereof garnished with puff past and rais'd in the oven: then lay on the 4 pieces of marrow, colour'd knots & pasts, slic'd citron and lemon peel.

An Almond Pudding.

Take ½ a pound of jordan almonds, blanch & pound y.m in a mortar w.th 4 grated biskets, and three quarters of a pound of butter, Sack & orang flower water, then mix it w.th a quart of cream being boyl'd & mixt w.th 8 eggs sweet spice & Sugar, pour it into yo.r dish being cover'd & garnish'd w.th puff paste.

Kidders Receipts.

A Carrot Pudding.

Boyl 2 large carrots, when cold pound them, in a mortar, strain them thro a sive, mix them wth two grated biskets, ½ a pound of butter, sack and Orange flower water, sugar and a little salt, a pint of cream mixt with 7 yolks of eggs and two whites, beat these together and put them in a dish covered and garnished.

A Calves foot Pudding.

Take 2 calves feet shred them very fine, mix them with a penny loaf grated & scalded wth a pint of cream put to it ½ a p^nd^ of shred beef suet 8 eggs & a hand full of plumpt currants, season it wth sweet spice & sugar a little sack & orange flower water, ye marrow of 2 bones y^n^ put it in a veal caul being wash'd over wth ye batter of eggs. then wet a cloth & put it therein, tye it close up, w^n^ ye pot boyls put it in, boyl it about 2 hours, y^n^ turn it in a dish, stick on it stic'd almonds & citron, let the sauce be, sack & orange flower water wth lemon juyce sugar & drawn butter.

An Orange Pudding.

Take ye peels of 2 Sevil Oranges boyl d up as for a florendine of oranges & apples. pound & season y^m^ as ye Carrots.

A quaking Pudding.

Take a q^rt^ of cream & beat 3 or 4 spoonfulls wth 3 or 4 spoonfulls of flower of rice, a penny loaf grated & 7 eggs orange flower water sugar & sweet spice, butter the cloth & tye it up but not too close, boyl it about an hour stick on it stic'd citron, let ye sauce be sack & orange flower water lemon juyce Sugar & drawn butter.

Kidders Receipts.

A Tansey

Boyl a quart of cream or milk wth a stick of cinnamon, quarter'd nutmeg, and large mace; when half cold mix it with 20 yolks of eggs and 10 whites strain it, then put to it 4 grated biskets, ½ a pound of butter; a pint of Spinnage juice, and a little Tansey Sack and orange flower water; Sugar & a little Salt: then gather it to a body over the fire and pour it into your dish being well butter'd when it is bak'd turn it on a pye plate; Squeese on it an orange grat on Sugar and garnish it with Slic'd orange and a little tansey made in a plate cut as you please.

A Custard

Boyl a quart of cream or milk, with a Stick of Cinnamon quarter'd Nutmeg and large Mace when half cold, mix it with eight yolks of eggs & four whites well beat Sugar Sack and Orange flower water. Set it on the fire and Stirr it untill a white froth ariseth, Schum it off then fill your custard being dry'd in the Oven.

An Almond Custard.

Blanch and pound them in a mortar very fine: in the beating add thereto a little milk press it through a Sive, and make it as your aforesaid custard. A Torte of Artechokes or Winsor beans boyle blanch & pound y^m^ wth almonds citron lemon & orange piele & 2 biskits mixt wth custard stuff & gather'd

Cakes.

A Plumb Cake.

Take 6 pound of Currants, 5 Pound of Flower an ounce of Cloves & Mace, a little Cinnamon ½ an Ounce of Nutmegs; ½ a P.nd of pounded & blanch'd Almonds; ½ a P.d of Sugar; 3 quart.rs of a pound of Slic'd Citron, Lemon & Orange Peel; ½ a pint of Sack, a little honey water & a quart of ale yest; a quart of Cream, 2 Pound and ½ of butter melted & pour'd into the middle thereof; then Strew a little flower thereon & let it lye to rise, then work it well together, then lay it before y.e fire to rise.n work it up till it is very Smooth, then put it in an hoop with a paper flower'd at the bottom.

The Icing.

Beat & Sift a pound & an half of double refin'd Sugar & put to it the whites of 6 eggs, put in but one at a time & beat them in a bason w.th a silver spoon till it be very light and white.

A Seed Cake.

Take 2 pound of Smooth Carravays, 6 pound of flower; ½ a pound of Sugar; an ounce of Sweet Spice with Citron, Lemon peele; then make an hole in y.e flower & put in ½ a pint of yest & 8 eggs well beat; ½ a pint of Sack, a little Orange flower water; a pint of Cream & 2 pound of butter warm'd together; then strew a little flower thereon, let it lye to rise then put it in an hoop and strew over it double refin'd Sugar and rough Carravays.

Kidders Receipts.

A Light Seed Cake.

Take ½ a quartern of flower a little ginger, Nutmeg, 3 Spoonfulls of ale yest & 3 eggs well beat, 3 quarters of a pint of milk, ½ a pound of butter and 6 Ounces of Smooth carraways, work it warm together with your hand.

Portugal Cakes.

Put a pound of fine Sugar, a pound of fresh butter, 3 eggs & a little beaten mace into a flat pan beat it up with your hands till it is very light, y.^n put thereto a pound of flower, ½ a pound of currants very clean pickt and dry'd; beat them together, fill your heart pans and bake them in a Slack Oven.

You may make Seed Cakes the Same way: only put carraway Seeds instead of currants.

Shrewsbury Cakes.

Take a pound of fresh butter, a pound of double resin'd Sugar sifted, a little beaten mace and 4 eggs, beat them all together with your hands till it is very light: then put thereto a pound and ½ of flower and roul them out into little Cakes.

Ginger-bread Cakes.

Take 3 pound of flower, a pound of Sugar and a pound of butter rubb'd very fine, an Ounce of ginger and a grated nutmeg; mix it with a pound and a quarter of treacle: then make it up stiff, roul it out & cut them in little Cakes and bake them in a Slack Oven.

Kidders Receipts.

Another way.

Take a quartern of flower; 2 pound and 3 quarters of treacle and ½ a pound of butter warm'd together; an Ounce of Ginger; ½ an Ounce of Carranway and Coriander Seeds bruis'd make it into large Cakes put into either of them what Sweet meats you please when they are bak'd dip them in boiling water to glaze them

Cheese Cakes.

Take the curd of a gallon of milk, 3 quarters of a pound of fresh butter; 2 grated briskets, 2 Ounces of blanch'd Almonds pounded with a little Sack and Orange flower water; ½ a pound of Currants and 7 Eggs Spice and Sugar; beat it up with a little Cream till it is very light; then fill your Cheese-cakes

Ingredients for Sweet Pyes.

The meat Fish or Fowls.

Spice balls, Citron Lemon and Orange Peel; Spanish Potatoes, Skerrets, Reasons, Currants, Grapes, Goosberrys and Damsons, a Caudle.

For Savoury Pyes.

The meat Fish or Fowls.

Savoury Spice, balls, bacon, Shiver'd Pallats Lamb Stones, Coxcombs and Stones, Hearty-Choke bottoms, Oysters, Mushroons, Truffle & Morells.

Wiggs Take a quartern of flower, ½ a p.d of Sugar an handfull of Carranway seed: then put into ye middle of the flower ½ a p.nd of yest w.th a p.nd & ½ of butter melted in a p.t of milk & pour'd to ye yest stirring it w.th yo.r hands strew flower let them lye to rise, then E.2. make up yo.r wiggs.

Broths and Pottages.

Strong-broth.

Take 3 or 4 gallons of water and put therein a leg and Shinn of beef, and a crag of mutton cut into pieces, boyle it 12 hours, now and then stir it with a stick and cover it close: when it is boyl'd strain and cool it, let it stand till 'twill jelly, then take the fatt from the top & the droſs from the bottom

Gravey.

Cut a piece of beef into thinn Slices, and fry it brown in a stew-pan with 2 or 3 onions, 2 or 3 lean slices of bacon then pour to it a ladle or 2 of Strong broth, rubbing the brown off from the pan very clean add to it more Strong broth, clarret, white wine anchovies, a faggot of Sweetherbs, Seaſon it and let it Stew very well, then Strain it off.

Brown Pottage Royall.

Set gallon of Strong broth on the fire with 2 Shiver'd pallats, coxcombs, lambstones slic'd with Savoury-balls, a pint of gravy, 2 handfulls of Spinnage & young lettice minc'd boyl theſe together with a duck the leg & wing bones being broke and pull'd out and the breaſt Slash'd and brown'd in a pan of fatt then put to it 2 french rowls Slic'd and dry'd hard and brown. Then put the Pottage in a diſh and duck in the middle, lay a bout it a little vermachelly boyl'd up in a little Strong broth with Savoury balls and Sweetbreads garniſh it with Scalded parsley turnips, beat root and barberries.

Kidders Receipts.

A White Soop.

Boyl ½ a pound of rice tender in water & milk then put to it 2 quarts of Strong broth, herbs, balls, a french rowl cut in dice and all fry'd Season it, and put a forc'd chicken in the middle.

A Cranfish Soop.

Cleanse your cranfish and boyl them in wat^r. Salt and Spice, pull off their feet and tails and fry y^m. break the rest of them in a Stone mortar; Season them with Savoury Spice and an onion, hard eggs, grated bread and Sweetherbs boyl'd in Strong broth; strain it; then put to it Scalded chopt parsley & french rowls, then put them therein with a few dry'd mushrooms; garnish the dish with slic'd lemon and the feet and tails of the cranfish. A Lobster Soop is done the same way.

Peas Soop.

Boyl a quart of good Seed peas tender & thick; Strain and wash it thrô with a pint of milk: then put thereto a quart of Strong broth boyl'd with balls, a little Spire mint and a dry'd French rowl and Season it with pepper and Salt.

Plum-pottage.

Take two gallons of Strong broth; put to it two pound of currants, two pound of raisons of the Sun, half an ounce of Sweet Spice, a pound of Sugar a quart of clarret, a pint of Sack, the juice of three oranges and three lemons; thicken it with grated biskets, or rice flower with a pound of pruants.

To boyl Pullets & Oysters.

Boyl them in water and Salt, with a good piece of bacon: for Sauce draw up a pound of butter with a little white-wine, Strong broth and a quart of oysters: then put your 3 pullets in a dish cut your bacon and lay it about them, wth a pound and ½ of fry'd Sauceages and garnish it with Sliced lemon. Or you may boyl your pullets in bladders and Send them up in a ragoo.

To Boyl Rabbits.

Truss them for boyling and lard them wth bacon, then boyl them quick and white: for ye sauce take the boyl'd liver Shread it with fat bacon, toss these up together in strong broth, whitewine & vineager, mace, Salt and nutmeg minc'd, Sett parsley, Barberries & drawn butter then lay your Rabbits in a dish, pour ye lear all over them and garnish it with Slic'd lemon and barberries

To Boyl Pidgeons.

Stuff your Pidgeons with Sweetherbs, chopt, bacon, a little grated bread, butter and Spice, the yolk of an egg: tye them at both ends and boyl them as aforesaid, and garnish them with slic'd lemon & barberries.

Fowl Chickens, lay in ye bottom of the pan slices of bacon & beef, savory spice & sweet herbs, lay in ye Chickens yn lay on yn ye slic'd beef, bacon & cover ym close wth F 2 pastora cover & a ragoo.

Made Dishes.

Scotcht Collops.

Take the skin from a Fillet of Veal & cut it into thin Collops, hack and Scotch them with ye back of a knife, lard half of them with bacon & fry them with a little brown butter; then take them out & put them into another tossing pan, then set the pan they were fry'd in over the fire again, wash it out wth a little strong broth rubbing it with your ladle, then pour it to the Collops, do this to every pansfull till all are fry'd; then Stew & toss them up with a pint of Oysters, 2 Anchovies, 2 Shiver'd pallats, cocks combs, lambstones, & Sweetbreads blanch'd & Sliced, savory balls, onions, a faggot of Sweetherbs; thicken it with brown butter & garnish it with Slic'd Orange.

Olives of Veal.

Take 8 or 10 Scotcht Collops wash them over wth the batter of eggs, then Season & lay over them a little forc'd meat, roul them up & roast them, then make for them a ragooe, & garnish it with Slic'd Orange.

Chickens forc'd wth Oysters.

Lard & Truss them, make a forcing of oysters, Sweetherbs, Parsley, Truffells, Mushrooms, & Onions; chop these together and Season it, mix it with a piece of butter the yolk of an egg then tye them at both ends and roast them; then make for them a Ragooe & garnish them with Slic'd Lemon.

Bombarded Veal.

Take a fillet of veal cut out of it 5 lean pieces, as thick as your hand, round them up a little, then lard them very thick on the round side, lard 5 sheeps tongues being boyl'd blanch'd & larded w.th lemon peel & beet root, y.n make a well seasoned forc'd meat, w.th Veal, lean Bacon beef Suet & an anchovy, roul it up into a ball being well beat y.n make another tender forc'd meat with veal, fat bacon, beef Suet, mushrooms, Spinnage, parsley, thyme, Sweet marjoram, winter Savoury and green onions Season and beat it. Then put your forc'd ball into part of this forc'd meat, put it in a veal caul & bake it in a little pot; then roul up that which is left in another veal caul, wet with the batter of eggs, roul it up like a polonia Sauceage, tye it at both ends & Slightly round and boyl it. Your forc'd ball being bak'd put it in the middle of the dish, yo.r Larded Veal being stew'd in strong broth lay round it & y.e tongues fry'd brown between each, then pour on them a ragooe, lay about it the other forc'd meat cut as thinn as a half Crown and fry'd in the batter of eggs: then squeese on it an Orange and garnish it with slic'd Lemon.

Pigeons in Comport.

Truss Lard & Force your pidgeons being Seasoned Stew them in Strong broth and make for them a ragooe and garnish them with sweetbreads, Sippits and Sprigs of parsley, all fry'd in the batter of eggs, and Slic'd Lemon Thus you may garnish most made dishes.

A Calves-head hash'd.

Your Calves head being Slitt & cleans'd, half boyl'd & cold: cut One Side into thin Slices and fry it in butter, then having a tossing pan on the Stow with a Ragooe for made dishes, toss it up and Stew it together: then Scotch the other Side cross and cross, flower, bast and broyle it. The hash being thicken'd with brown butter, put it in the dish, lay ov.r & about it fry'd balls and the tongue Slic'd and larded with bacon, lemon peel and beat root; then fry in the batter of eggs, Slic'd Sweetbreads, carv'd Sippets and Oysters, lay in the head, and place these on & about the dish, and garnish it with Slic'd Orange and Lemon.

A Ragooe of a breast of veal.

Bone a breast of veal, cut a handsom Square piece; then cut the other part into Small pieces, brown it in butter, then stew and toss it up in your ragooe for made dishes, thicken it with brown butter; then put the ragooe in y.e dish lay on the Square piece, dic'd lemon, Sweetbreads, Sippets, and bacon fry'd in the batter of eggs, and garnish it with Slic'd Orange.

A Ragooe of Sweet breads.

Set, Lard and Force the Sweet-breads n.th mushrooms, the tender ends of pallats, cocks combs, boyl'd tender, beat it in a mortar mixt n.th fine herbs; and Spice, a little grated bread and an egge or two; then fry them thus forc'd, and toss them up in a ragooe, thicken it with brown butter, & Squeese in it a lemon, garnish it with Slic'd lemon & barberries.

Kidders Receipts.

Beeff Alamode.

Take a good buttock of beef, interlarded wth. great lard rould up in savoury Spice & Sweet-herbs; put it in a great Sauce pan & cover it close & Sett it in ye oven all night, this is fit to eat cold.

Veal Alamode Ala Daub.

Take a good fillet of veal interlarded as ye beef, ad to ye slewing of it a little white wine; then make for it a ragooe & garnish it with slic'd lemon.

A Pompelone of Pidgeons or Larks.

Take your savoury forc'd meat & roul it out as past, & put it in a tossing pan, then lay in thin slices of bacon, Squob pidgeons, slic'd sweetbreads, tops of asparagus, mushrooms, yolks of hard eggs, ye tender ends of shiver'd pallats & cocks combs boyl'd, blanch'd & slic'd. then cover it over with another forc'd meat as a pye when bak'd, turn it in a dish & pour into it a gravy.

Pidgeon Pears.

Bone your pidgeons all but one leg, and put ye thro^ô^. ye side out at ye vent; cut of ye toes & fill them wth. forc'd meat, made of ye heart & liver, & cover them with a tender forc'd meat being wash'd with ye batter of eggs; & shape them like pears; y^n^. wash y^m^. over & roul y^m^. in scalded chopt spinnage, cover y^m^. n^th^. thin slices of bacon, & put y^m^. in bladders, boyl y^m^. an hour & ½, then take them out of the bladders and lay y^m^. before the fire to crisp them, then make for y^m^. a raggooe.

A Goose Turkey or Leg of Mutton, a la Daub.

Lard it with bacon and half roast it, draw it of the spit and put it in as small a pot as will boyl it put to it a quart of white wine strong broth a pint of vineager, whole spice, bay leaves, sweet marjoram winter savoury & green onions: when tis ready lay it in ye dish; make sauce wth some of ye liquor, mushrooms dic'd lemon: 2 or 3 anchovies: thicken it with brown butter & garnish it with slic'd lemon.

Oyster Loaves.

Cut a round hole in the tops of 5 french rouls and take out all ye crumb, & smear y^m^ over ye sides wth a tender forc'd meat of sett oysters & part of an eele: y^n^ fry y^m^ crisp in lard & fill y^m^ wth a quart of oysters: ye rest of ye eel cut like lard, spice, mushrooms anchovys tos^t^ up in y^r^ liq^r^ & ½ a pint of white-wine; thicken it with a bit of butter roul'd up in flower.

Sauceages.

Take pork more lean than fat & shred it, then take of ye flake of pork & mince it: season each a part wth minc'd sage, & pretty high wth savoury spice: y^n^ clear y^r^ small gutts & fill y^m^ mixing some britts of fat & a little wine wth it; then tye them in links.

Polonia Sauceages.

Take a peice of red gammon of bacon and half boyl it mince it wth as much bacon lard, minc'd sage, thyme & savoury spice, ye yolks of eggs & as much red wine as will bring it to a pretty thick body; mix y^m^ wth y^r^ hands & fill y^m^ in large skins & dry them as hamms.

To Boil a Haunch of Venison.

Your venison being salted 2 or 3 days stuff it in holes with beef suet, sweet herbs & spice, hard eggs grated bread & a raw egg: when boyld lay it in the dish with Colliflowers or Cabbage Carrots or Turnips

To roast a haunch of Venison

Spit & cover it w.th thick paper & roast it basting it w.th a q.t of water & ½ a p.d of salt in y.e pan till its all dry, then pull off y.e paper & drudg it w.th grated bread & flower & bast it w.th almost a p.d of butter when its roasted lay it in y.e dish with gravy & set your Gallendine in China basons

You may make Olives or Scotcht Collops of a haunch of Venison, as of Veal.

Gallendine or Venison Sauce.

Boyl claret grated bread whole Cinnamon Ginger mace a sprig of rosemary vineager & sugar boild up y.ck

To Roast a Fillet of Beef.

Take out y.e fillet of y.e inside of a Sir Loyne of beef, and lard it with bacon like a hare & lay in a pan & pour on it a marronnade of vineager lemon juice cruckt pepper broken mace sliced nutmeg ginger an onion & sweet herbs let it lye 2 hr.s y.n spit it between 8 squers bast & drudge it w.th bread & flower & make for it a ragooe. Thus you marronnade any fowls sweetbreads crollops.

Kidders Receipts.

To roast an Hare

Sett and lard it with bacon make for it a pudding of grated bread the heart and liver being parboiled and chopt small with beef Suet and sweetherbs mix with marrow cream spice & eggs then sew up the belly and roast him when 'tis roasted let yo.r butter be drawn up with cream gravy or clarret.

To roast it with the Skin on

Make the pudding as aforsaid Sew up y belly & thrust yo.r hand round him between the Skin and his body, and rub over his flesh with butter & Spice, & sew up the hole of the Skin & roast him basting of him with boyling water & Salt till it is above half roasted, then let him dry & the Skin smoke, pull it of by piec's then bast him with butter, drudg him with flower, bread & Spice, Sauce him as aforesaid & garnish it w.th slic'd bacon.

A Leg of Mutton a la Royal

Lard your mutton and Slices of veal w.th bacon rouled in Spice and Sweet-herbs then bringing them to a brown in melted lard, boyl the leg of mutton in Strong broth, all Sorts of Sweet-herbs, an onion Stuck w.th cloves when it is ready lay it in the dish lay round it the Collops y.n pour on it a Ragoo e and garnish it w.th lemon & oranges.

Kidders Receipts.

A brown Fricasse of Chickens or Rabbits.

Cut them in pieces & fry them in butter then having ready hot a pint of gravy, a little Clarret whitewine & Strong broth, 2 anchovys, 2 Shiver'd pallats, a faggot of Sweet-herbs, Savoury balls & Spice, thicken it with brown butter and Squeese on it a Lemon.

A white Fricasse of ye Same.

Cut them in pieces & wash them from ye blood & fry them on a soft fire then put them in a tossing pan with a little strong broth: season them & toss them up with mushrooms & oysters; wn almost enough put to them a pint of cream & thicken it with a bit of butter rould up in flower.

A Fricasse of Lamb.

Cut an hind quarter of lamb into thin Slices, Season it with Savoury Spice, Sweetherbs and a shallot then fry them & toss them up in strong broth, white-wine, oysters, balls & pallats, a little brown butter to thicken it or a bit of butter roul'd up in flower.

Pullets a la Cream.

Lard & force your Pullets of their own flesh boyl'd ham, mushrooms, sweetbreads, oysters, anchovys, grated-bread ye yolk of an egg, a little cream, spice & herbs, yn roast ym & pour on them a fine white ragooe of mushrooms, oysters sweetreads, cocks combs, truffles, murrells & cream thicken d wth eggs.

Cutlets, A la Mantenoy.

Season your cutlets of mutton with Savoury Spice and Shread sweet herbs: then dip 2 Scotcht collops in ye batter of eggs and clap on each Side of each cutlet, & then a rasher of bacon on each side, broyl them upon paper, or bring them off in the oven, when they are dress'd take off the bacon and send them up in a ragoo, and garnish them w.th Slic'd orange & lemon.

A Leg of Lamb Forc'd.

Take the meat out of the leg close to the Skin & bone and mince it with beef Suet, thyme, parsley & onions, beat it in a mortar with Savoury spice and 2 anchovies: then wash the inside of the Skin with ye batter of eggs and fill it, bast flower & bake it: the Sauce may be season'd gravy OR put to it a regalia of cowcumbers, collifloweres or french-beans.

To Roul a Breast of Veal or Mutton.

Bone your meat and make a savoury forc'd meat for it, wash it over with the batter of eggs: yn spread the forc'd meat on it, roul it in a collar and bind it with pack-thread & roast it: put under it a regalia of cowcumber.

Pidgeons in Surtout.

Cleanse your pidgeons, then make a forcing for ym. tye a large Scotch collop & a Rasher of bacon on ye breast of each; Spit and cover them with paper & roast them then make for them a ragoo, and garnish them w.th Slic'd Lemon.

To Dress Fish.

To Boyle a Cods-head.

Set a kettle on the fire with water, vineager & Salt; a faggot of Sweetherbs & an Onion or two: when the liquor boyls put in the head on a fish bottom, and in the boyling put in cold water & vineager, when it is boyld take it up & put it in a dish that fits your fish bottom; for the Sauce take gravy & clarret boyld up with a faggot of Sweet herbs & an Onion; 2 or 3 anchovys drawn up with 2 pound of butter a pint of Shrimps wt.rs y.e meat of a Lobster shred fine y.n put the Sauce in Silver or China Basons, Stick Small toast on the head, lay on and about it the Spaune milt & liver, garnish it with fry'd Parsley, Sliced lemon, Barberries & horse-radish, and fryed fish

To stew a Carp.

Take a Brace of Carp knock them on the head open the bellies & wash out the blood with vineager & Salt, then cut them close to the tail to the bone & wash them clean, put them in a broad Sauce pan & put thereto a quart of Clarret, half a pint of vineager a pint of water, a faggot of Sweet herbs, a Nutmeg Sliced large Mace, 4 or 5 Cloves, 2 or 3 racers of Ginger whole pepper & and an Anchovy, cover them close & Stew them a quarter of an hour then put to it the blood and Vineager, and a bit of butter rold up in flower lay about it the Spaune, milt & liver, Stick on them toasts thicken it with brown butter.

Kidders Receipts.

A Carp Larded w.th Eel in a Ragooe.

Take a live carp knock him on the head, Scale and Slice him from head to tail in 4 or 5 Slices on the one side to the bone: then take a good Silver eel and cut it as for larding as long and as thick as your little finger roul'd in Spice and Sweetherbs and bay leaves powdered: then lard it thick on the Slash'd side fry it in a good pan of lard: then make for it a ragooe with gravy, white wine vineager, clarret, the Spaune, mushrooms balls, capers, grated nutmeg, mace, a little pepper & Salt thicken it with brown butter and garnish it with Sliced lemon.

To Roast a Pike

Scale and slash a pike from head to tail and lard it with eels flesh roul'd in Sweet herbs & Spice and fill it with fish, forc'd meat; roast it at length bast and bread it or you may turn his tail into his mouth and bring it off in the oven, let the sauce be drawn butter, Anchovies, the row and liver with balls mushrooms, capers and Oysters and garnish it with Slic'd lemon.

To Butter Lobsters.

Take out the meat and put it in a sauce-pan with a little Season'd gravy and put to it a nutmeg a little vinegar and drawn butter, fill the Shells & Set the rest in plates. Forc'd Eel Mince it w.th Oysters, sweet herbs Onions suet bread & egg, fill it, Skin turn it round, & brake or broyl it drawn butter & lemon H.1.

Potting.

To Pott Beef.

Take a good buttock of beef or leg of mutton piece, cut it in pieces and season it with Savoury Spice an ounce of Salt peter ½ a pint of Clarret, then let it lye all night: then put it in a pan and lay over it 3 or 4 pound of butter, tye a paper over it and bake it with houſehold bread: then take it out and dry it in a cloth and beat it in a mortar very fine; then pour to it the butter clear from the gravy and mix it together then put it cloſe in potts, Set it in the oven to Settle: when it is cold cover it with clarrified butter.

To Pott Pidgeons.

Your pidgeons being truſt & Season'd with Savoury Spice, put them in a pot, cover them with butter & bake them, then take them out & drain them, when cold cover them w.th clarryſide butter. You may pot fiſh the ſame way: but let them be bone'd when they are bak'd.

Paſties. A Veniſon Pasty.

Bone a ſide or haunch of veniſon, cut it ſquare & Season it with pepper & Salt, make it up in yo.r aforeſaid paſty paſt: a peck of flower for a buk paſty & 3 quart.rs for a doe. 2 pound of butter at y bottom of yo.r buck paſty & a p.d & ½ for a doe.

A Lamb Paſty is made as the Doe.

A Beef Paſty so cut out & season'd over night with pepper, Salt, a little red wine & Cochineel: Then made up as the Buck Paſty.

To each of theſe Paſties pour in a Lear.

Collaring

To Collar Beef.

Lay your Flank of Beef in Ham brine 8 or 10 days, then dry it in a cloth and take out all the leather and Skin Scotch it cross and Season it with Savoury Spice, 2 or 3 anchovys an handfull or two of thyme Sweet marjoram winter Savoury and Onions, Strew it on the meat and roul it in a hard collar in a cloth. Sew it close & tye it at both ends and put it in a collar pot with a pint of Clarret and Cochineel and two quarts of pump water and bake it all night: then take it out hot and tye it close at both ends then set it up on one end and put a weight upon it and let it stand till it is cold: then take it out of the cloth and keep it dry

To Collar Eeles.

Scower ye large Silver eeles with Salt, Slit y.m down the back, take out the bones wash & dry them & Season y.m with Savoury Spice, minc'd parsley, thyme, Sage and an onion then roul each in collars, in a little cloth, tye them close and boyl them in water & Salt w.th y.e heads & bones & ½ a pint of vineager a faggot of herbs ginger a penny worth of iceinglass, when they are tender take y.m up tye them close again Strain y.e pickle & keep the Eeles in it.

Kidders Receipts.

To Collar Veal.

Bone a breast of Veal wash and Soake it in 3 or 4 waters, dry it in a cloth and Season it with savoury Spice Shread Sweet herbs and rashers of Bacon, dipt in the batter of eggs and roul them up in a collar in a cloth and boyl it in water and Salt with ½ a pint of vineager and whole Spice Scum it clean when it is boyl'd take it up and when cold keep it in this Pickle.

To Collar Pig.

Slit the Pig down the back take out all the bones wash out the blood in 3 or 4 waters, wipe it dry, and Season it with Savoury Spice, thyme parsley & Salt and roul it in a hard collar, tye it close in a dry cloth and boyl it with the bones in 3 pints of water, a handfull of Salt, a quart of vineager, a faggot of Sweet herbs, whole Spice a pennyworth of Iceing glass when it is boyl'd tender take it off and when cold take it out of the cloth & keep it in this pickle.

To Collar Pork.

Bone a breast of pork Season it with Savoury Spice & a good quantity of Sage, parsley & thyme roul it in an hard collar in a cloth tye it close and boyle it when its cold keep it in Sousing drink.

Pickles.

To Pickle Mellons or large Cowcumbers.

Scoop them at one end and take out the pulp clean; and fill them with Scrap'd horse-raddish, Slic'd garlick, ginger, nutmeg, whole pepper and large mace; then for the pickle: The best white-wine vineager, an handfull of Salt, a quarter'd nutmeg, whole pepp^r, cloves and mace and 2 or 3 racers of ginger boyl'd all together. And pour it to the Mellons boyling hot & Stow them down close 2 days; when you intend to green them, Set them over the fire in a bell-mettle pot in their pickle till they are Scalding hot and green, then pour them into your pots, Stow them down close: when cold cover them with a wet bladder and leather. Thus cover all other pickles.

To Pickle Gerkin Cowcumbers.

Put them in a brine 2 or 3 days Strong enough to bear an egg; then drain them from the brine and pour on them the Same pickle as the Mellons boyling hot and green them and cover them as before.

To Pickle French Beans.

Put them a month in brine strong enough to bear an egg; then drain them from the brine and pour on them ye same pickle as the Mellons boyling hot & green them the Same way

Kidders Receipts.

To Pickle Wallnuts.

Scal'd them and put them into water & Salt for 9 or 10 days, changing it every day, then take them out & rub them with a course cloth & pour on them ye same pickle as the mellons, adding thereto a little mustard Seed.

To Pickle Mushrooms.

Take your Small hard buttons, cut ye dirt from ye bottom of the Stalks, wash them with water & rub them very clean with flannell, then boyl water & Salt; when it boyls throw in your mushrooms & when they are boyl'd quick & white, Strain them thro a cloth, then throw them into cold water & Salt for 2 or 3 days, changing it twice a day, then let the pickle be white wine vineager with Slic'd nutmeg, ginger, pepper, cloves & mace then stop y^m up in glasses.

To Pickle Onions.

Boyle your small white onions in water & Salt, Strain and cool them in a cloth, then let the Pickle be Vineager and Spice cold as the Mushrooms.

Collyflowers may be done ye Same way.

To Pickle Beat Roots & Turnips.

Boyl your Beat Root in water & Salt, a pint of vineger, a little Cochineal, when they are half boyl'd put in ye Turnips being pare'd, when they are boil'd take them off the fire & keep them in this pickle.

To Pickle Red Cabbage.

Slice the Cabbage thinn and put to it a pickle of vineager & Spice cold.

Barberries are pickl'd only in strong Brine of water & Salt. To Pickle Aristacon flowers or Clove Gilly Flowers.

Pickle them in half white wine & half Vineager & Sugar when boyl'd & cold.

To Pickle Pidgeons.

Boyl them w.th whole Spice, in 3 p.ts of water, a p.t of white wine, & a p.t of vineager; when boyl'd take them up, & when cold keep them in this pickle.

To Pickle Smelts.

Lay y.m in a pot in rows, lay on y.m slic'd Lemon, ginger, nutmeg, mace, pepper & bay leaves powder'd, & salt, let y.e pickle be red wine vineager, bruis'd Cochinele & peter salt; let y.e pickle be boyl'd & cold & pour'd on y.m & Cover y.m close.

To Pickle Oysters.

Take a q.rt of large Oysters in y.e full of y.e moon, parboyl'd in y.e own liq.r for y.e pickle, take y.e liq.r a p.nt of white wine & vineager; mace, pepper & salt, boyl & Scum it, w.n cold keep the Oysters in this pickle.

To Stew Mushrooms.

Peel & beard yo.r flaps & boyl y.m in water & Salt strain y.m & stew y.m in a little of y.e liq.r a little white wine, savoury spice & lemon thicken it w.th a bit of butter roul'd up in flower.

Catchup of Mushrooms.

Stew yo.r fresh flaps in y.e own liq.r Oyster liq.r white wine, anchovys, spice, shallots, sweetherbs, boyl & Strain it, & keep it in bottles.

Jellies.

Harts-horn Jelly.

Put ½ a pound of harts-horn into an earthen pan with 2 quarts of Spring water, cover it close & set it in the oven all night, then Strain it into a clean pipkin with ½ a pint of rhennish wine and ½ a pound of double refin'd Sugar, the juice of 3 or 4 lemons, 3 or 4 blades of mace and the whites of 4 or 5 eggs well beat and mix it that it curdle not Set it on the fire and Stir it well together then let it Stand over the fire till it ariseth with a thick Skum, run it thrô a napkin and turn it up again till it is all clear.

Calves feet Jelley

Boyl a pair of Calves feet in water with ye meat cut off from the bones, when cold take the fatt from ye top and ye drofs from ye bottom and Season it as ye Harts-horn jelley.

Riban Jelley.

Is made wth ye colour'd jelleys hereafter mention'd First run one of those colours in a glass, w^n it is cold, run another as cold as you can & y^n another & so all ye rest.

To ru Colours.

Have in yo Several small pipkins strong jellies ready season'd have also several muslin rags ty'd up close one wth bruis'd cochineal, another wth Saffron & another wth Spinnage juice put yor bags into yor Several pipkins, & as you would ye colours rise fine y^m with the whites of eggs, & run them thrô Several bags.

Kidder's Receipts.

Blamangoes.

Make your jelly of ½ of harts horn and 2 q.rts of Spring water, run it thrô a napkin, put to it ½ a pound of jordan almonds well beat, mix with it orange flower water, a pint of milk or cream the juice of 2 or 3 lemons and double refin'd Sugar, let it simmer over the fire and take care least it burn too run it thrô a Sive 2 or 3 times colour it if you please and put it in glasses.

A whipt Sillabrub.

Take a pint of cream with a little orange flower water, 2 or 3 ounces of fine Sugar, the juice of a lemon, the white of 3 eggs: whisk these up light together and having in your glasses rhennish wine and Sugar and clarret & Sugar, lay on the froth n.th a Spoon heap'd up as high as you can.

A Sack Posset.

Take 14 eggs, leave out half of the whites & beat them with a quarter of a pound of white sugar oringoe roots slic'd very then with a quarter of a pint of Sack, mix it well together, Set it on the fire and keep Stirring it all one way: when it is scalding hott let another whilst you stirr it, pour into it q.rt of cream boiling hot with a grated nutmeg boil'd in it: Then take it off the fire, clap a hot pye plate on it and let it Stand a quarter of an hour.

Orange Butter

Take ye yolks of 5 hard eggs, a pound of butter, a little fine Sugar & a spoonfull of orange flower water & work it thrô a Sive Almond & Pistachia butter is made ye same way only blanch & pound them.

Lemon Cream.

Take the juice of 3 or 4 Lemons & boyl some of the peel in spring water then take double the quantity of that water as Lemon juice then put to it orange flower water & ½ a pound of double refin'd sugar y^n beat the whites of 12 eggs & strain them y^n mix them together & keep it stirring over a charcoal fire till tis pritty thick y^n put it in glasses. Orange Cream it made the same way only thickned with yolks of eggs instead of whites.

Snow Cream.

Take a pint of Cream the whites of 4 eggs fine sugar & a little hony water wisk it up in a broad earthen pan & take of the froth as it ariseth.

Rasberry Cream.

Take a quart of custurd stuff & mix it wth bruis'd ripe rasberries or preserv'd ones gather it over ye fire & strain it then put it in glasses. Thus you may make any other sort of Cream wth altering the fruit.

Chocolate Cream.

Take a pint of Cream wth a spoonfull of scrapt Chocolate boyl it well together mix wth it ye yolks of 2 eggs & thicken & mill it on the fire y^n put it in glasses.

Italian Cream & Sugar Loaf.

Take a q^t of strong jelly run & mix it wth ½ a pound of Almonds well pounded pouring to it in pounding Cream, strain it 2 or 3 times y^n warm all together & when half cold fill a bason & jelly glasses when cold dip your bason & glasses in hot water to loosen them & turn them in china plates.

Kidders Receipts.

To Coddle Codlings.

Put your fair Codlings in a brass pan w.th water over a charcole fire till it is Scalding hott keep them close cover'd, when they will Skin then Skin them and put them in again with a little vin eager and let them lye till they are green.

To Bottle Goosberries etc.

When they are full grown, before they turn, fill them into wide mouth'd bottles, cork them closs, and Sett them in a slack oven till they are tender and crackt, then take them out & pitch y.e corks.

Thus you may keep,

Damsons Bullace

Pears Plums or

Currants &c.

Only do those when they are ripe.

To Salt Hams or Tongues

Take 3 or 4 gallons of water, put to it 4 pound of bay Salt 4 pound of white Salt, a pound of petre salt a quarter of a pound of Salt petre, 2 ounces of pranella Salt & a pound of brown Sugar let it boil a quarter of an hour, Scum it well, when it is cold Sever it from the bottom into the vessel you keep it in

Let Hams lye in this pickle 4 or 5 weeks.

A Clod of Dutch Beef as long

Tongues a forthnight

Collar'd Beeff 8 or 10 days

Dry them in a Stove or w.th wood in a Chimney.

The Order for Bills of Fair.

First Dishes.

1

Pottages of all Sorts.
A Dish of Fish.
Beans and Bacon.
A Ham *and* Chickens.
Pullets and Oysters.
Boyl'd Tongues & Udders.
A Leg of Veal, Bacon & herbs.
A Calves head Bacon & herbs.
A Neck of Veal Bacon herbs.
A Calves head hash'd.
A Goose or Turkey a la Daub.
A Leg of Veal or Mutton, a la Daub.
A Bisk of Pidgeons.
A forc'd Leg of Veal boyl'd.
A Powder'd Haunch of Venison.
A Powder'd Leg of Pork.
A Leg of Mutton and Turnips.
A piece of salt Beef *and* Carrots.
Pullets Bacon & Cabbage.
Boyl'd Fowls & marrow Bones.
A Turbut & Small fish.
A Ham or red tongues w.th
Chickens or Pidgeons n.th
Herbs forc'd or plain
A Boyl'd Turkey & Oysters.
Stew'd Giblets.
A Leg of Lamb & Spinnage or goosberries.
Boyl'd Rabbits.

Middle Dishes.

2

A grand Sallad of Pickles.
A hot or cold Pye.
Tarts Cheesecakes.
Puffs & custards.
Jellies, Creams & Blamanges. *A Dish of Fruit*
A Sweet-meat Tart.
A Patty of Lobsters.
Cold Lobsters.
Puddings.

Bottom Dishes.

3

A Chine of Veal or Mutton.
A Gigot of mutton.
A neck of Veal. Pidgeons *in* Surtout. *Puddings of any sort.* Roast Beef. *mince'd Pyes.* Cold Ham *Slice'd tongue.* A Venison Pasty. *Potted meats or Fowls.* Cold Lobster. *Salmon or Sturgeon.*
A haunch of Venison *roast*
a Leg of mutton roast n.th
Oysters. Lamb in Joynts.
A Chine & Turkey. Chickens or Pidgeons roast n.th
Asparagus, Pullets *or Turkey n.th eggs.* A Roast Pike.
a Calves head roasted Pidgeon pears. Bombarded-Veal. *Roast Turkey or Fowls n.th* Saufages.

Side Dishes.

4

Bombarded Veal.
Scotch'd Collops.
A forc'd leg of Lamb.
Cutlets a la Maintenoy.
Cutlets forc'd.
Fricassies white or brown.
A Ragooe of any sort.
a Tourt or Tansie. *Peas, Beans or French-beans.*
Scollop'd Oysters.
Olives of Veal.
Carp in a Ragooe.
Chickens & Asparagus.
Lamb-stones & Sweetbreads
Stew'd or forc'd Carp.
Chickens a la Creame.
A Pompetone.

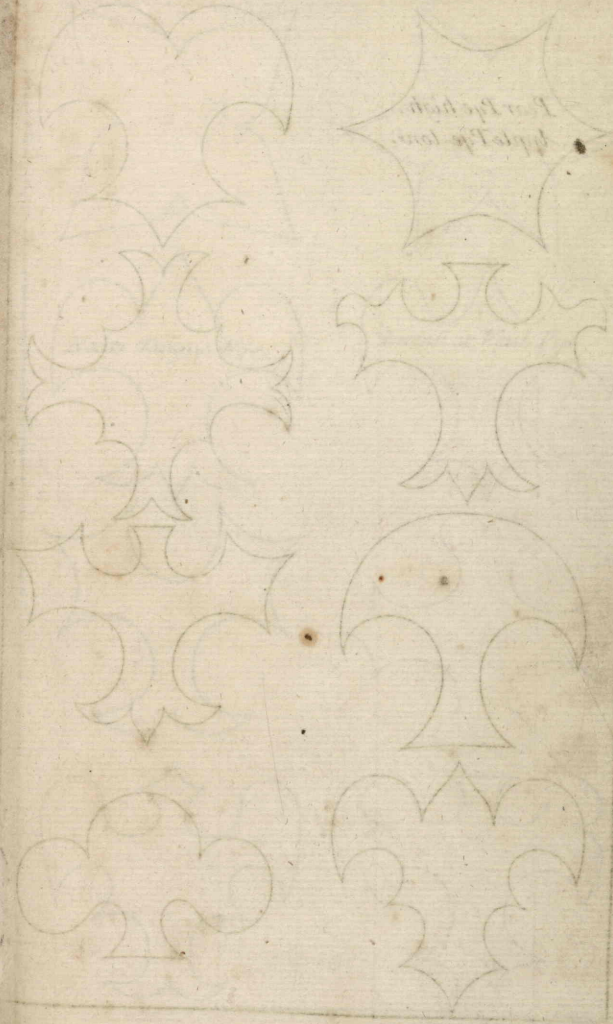
Second Course.

5

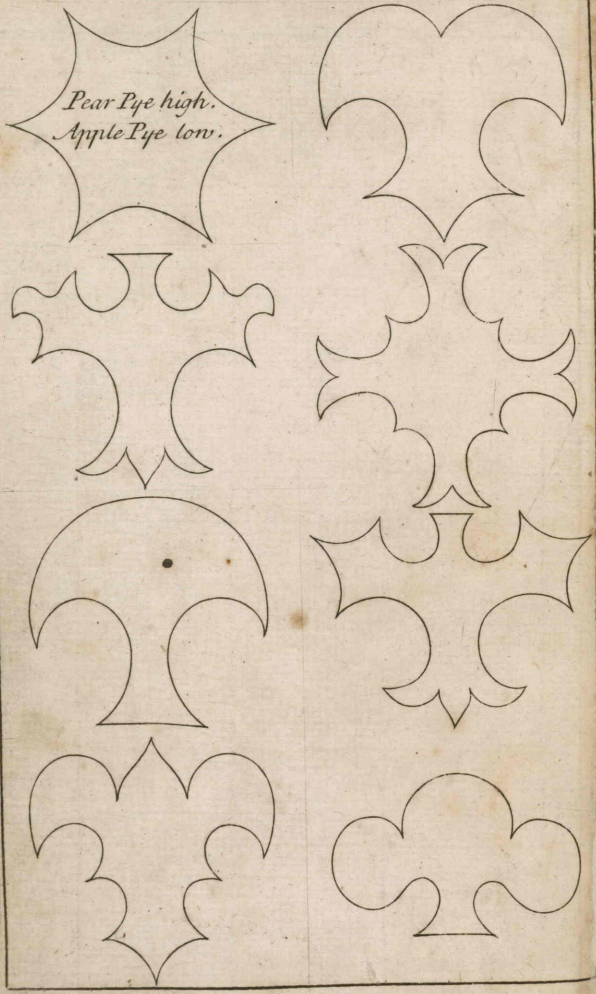
A dish of wild or tame Fowl of any sort. Rabbits, *Duchlings*, Green Geese *or Pidgeons*, Turkey Pouts, *Leverets*, Partridges. *Woodcocks or* Snips. *Pheasants*, Quails *Larks* Wheat-ears, *Ducks Widgeons*, Plovers.
A Comport of Pidgeons
Pidgeons broild *or Stew'd*
Butter'd Lobsters or Crabs
Artichokes boyld
Asparagus & eggs.
Schollop'd Oysters.
Pitty Patties.
A Tourt *or* Tansy.
Tarts, Cheese-cakes,
Puffs & Custards.
A Dish of Peas.
A Ragooe *of* Mushrooms
A Ragooe of any sort.
Lobsters Ragoo'd or Roast.
A Pompetone.
Oyster Loaves.
Tourts of Marrow or Cream
Veal Cutletts.
Olives of Veal.
Patties of Oysters.
Crawfish Prawns, Shrimps
Fitters of Abricocks *or* Oysters.
Polonia Sausages.
Slic'd Tongue.
Solomon gundy.
Potting Collaring *or* Pickles *of any sort.*

Index

A All sorts of Past. 1
1 Forc'd meat ball's. Caudle for Sn. pyes. 2
2 A Lear: a Rag. for made dishes & Couc. 3
B Sweet Pyes. 4
C Savoury Pyes. Sweet Spice. 5
2 Cold Pyes. To make Catchup. 6
3 Fish Pyes. 7
D Florendines & Puddings. To. Ta. Cust. 8
E Cakes. Ing. for Sn. & Sav. pyes & wiggs. 9
F Broths. and Potages & boyl'd meats. 10
3 Made dishes. Oy. Loa. Sau. R: ven. & Beef. 11
H To dress Fish. Pott mushrooms & pease. 12
I Potting & Pasties. 13
1 Collaring. 14
K Pickles. to stew mush. & make Catch. of m. 15
L Jellies. blamangoes Sack posset Orang. 16
butter Creams. Codle Coddlins bottle fruit
Salt hams beef & Tongues.



Kidder's Minc'd Pyes.



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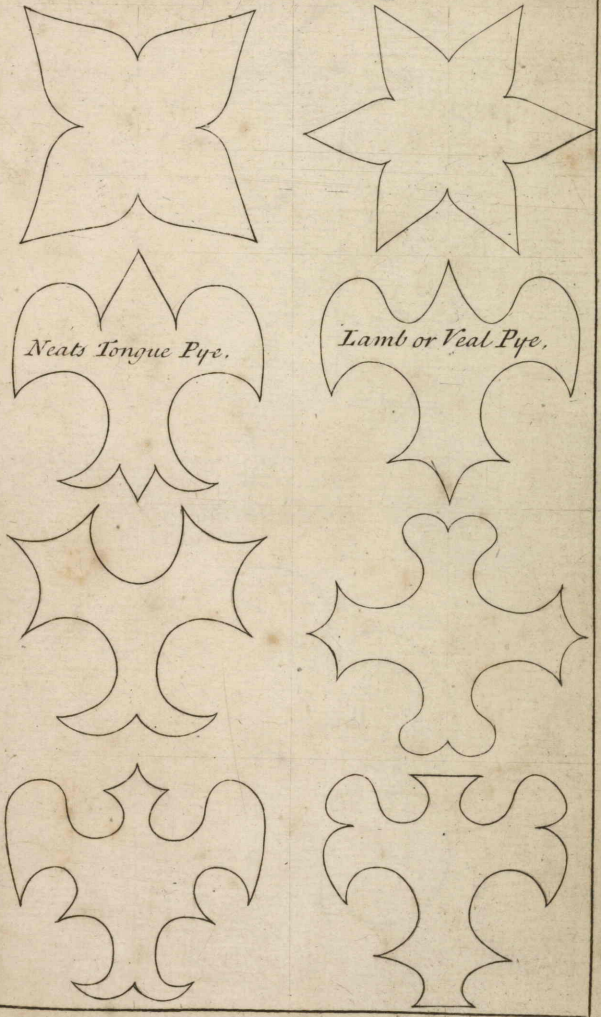

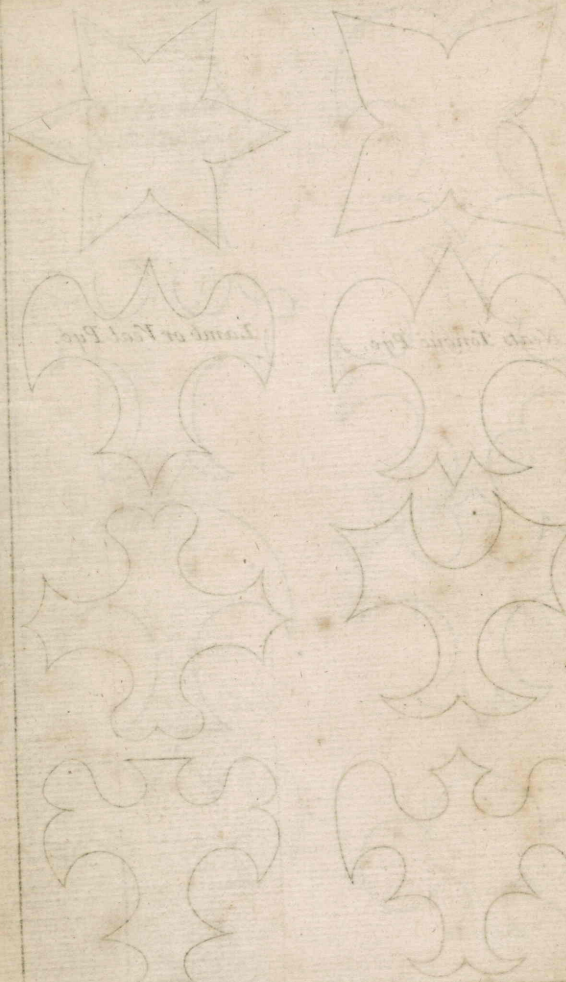

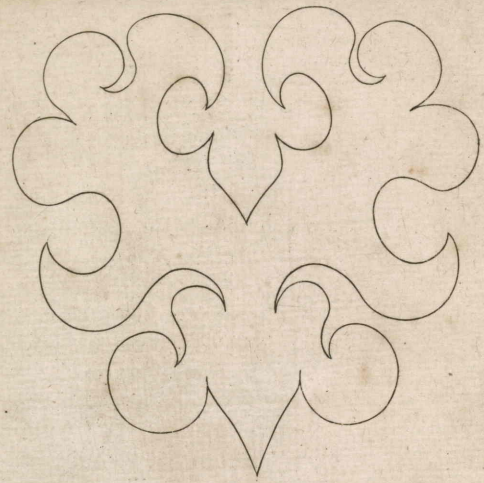

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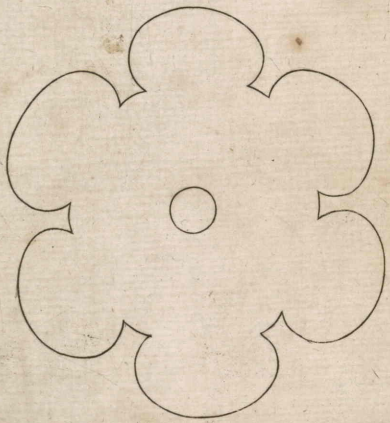
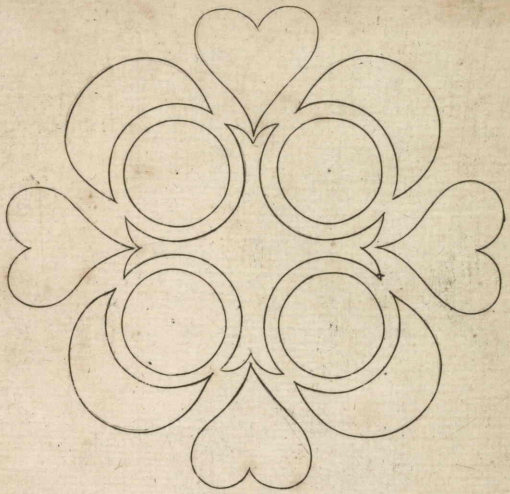
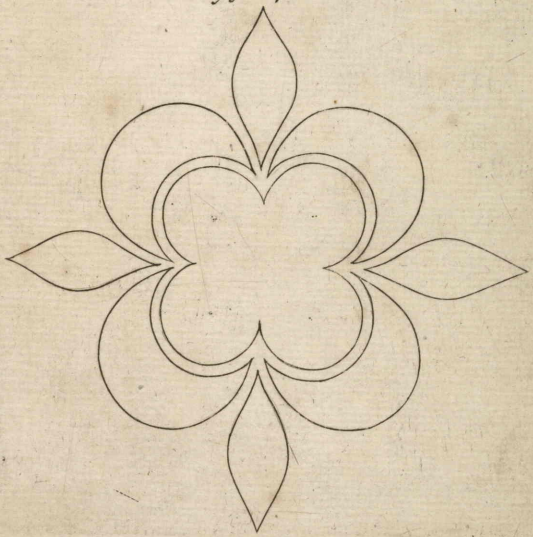
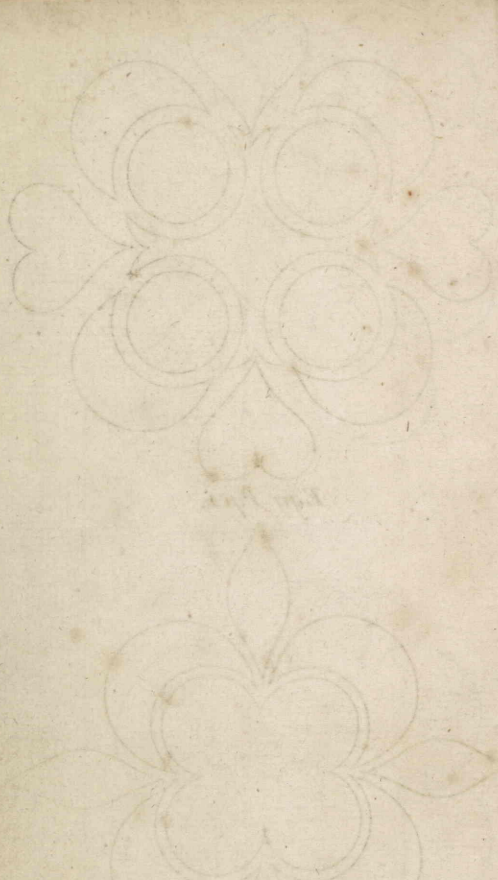
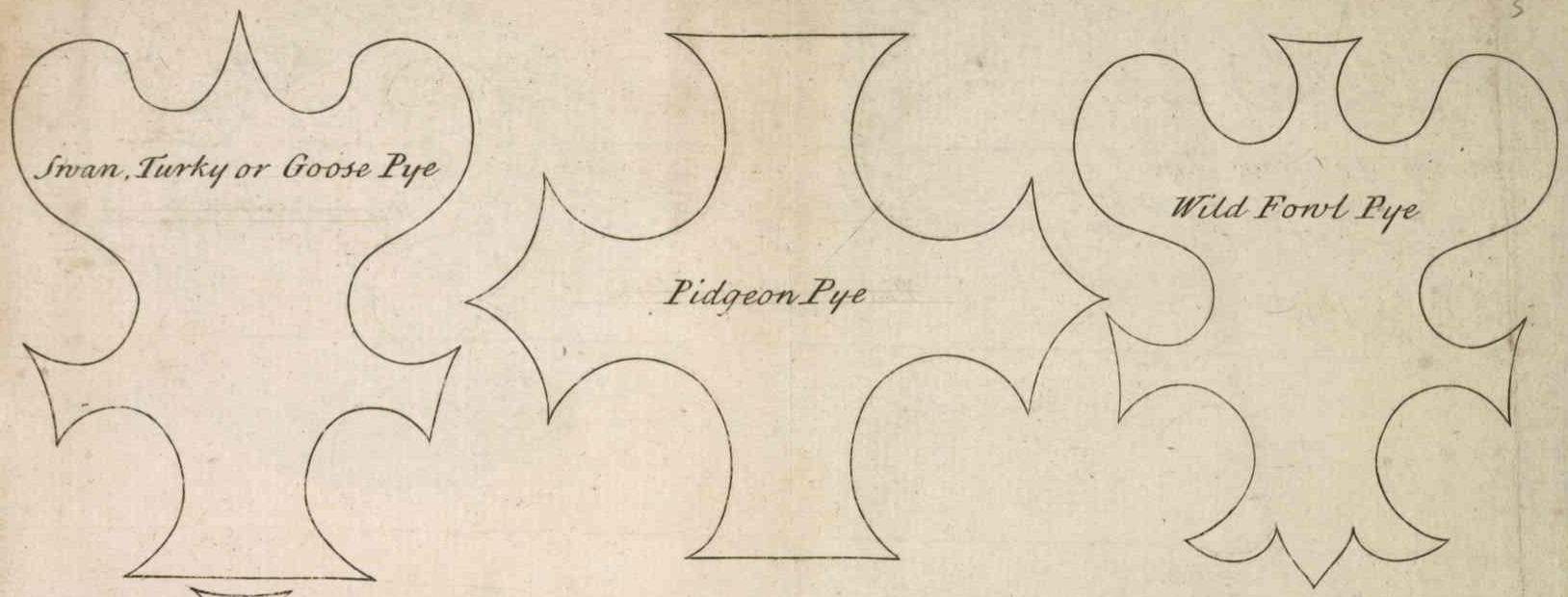


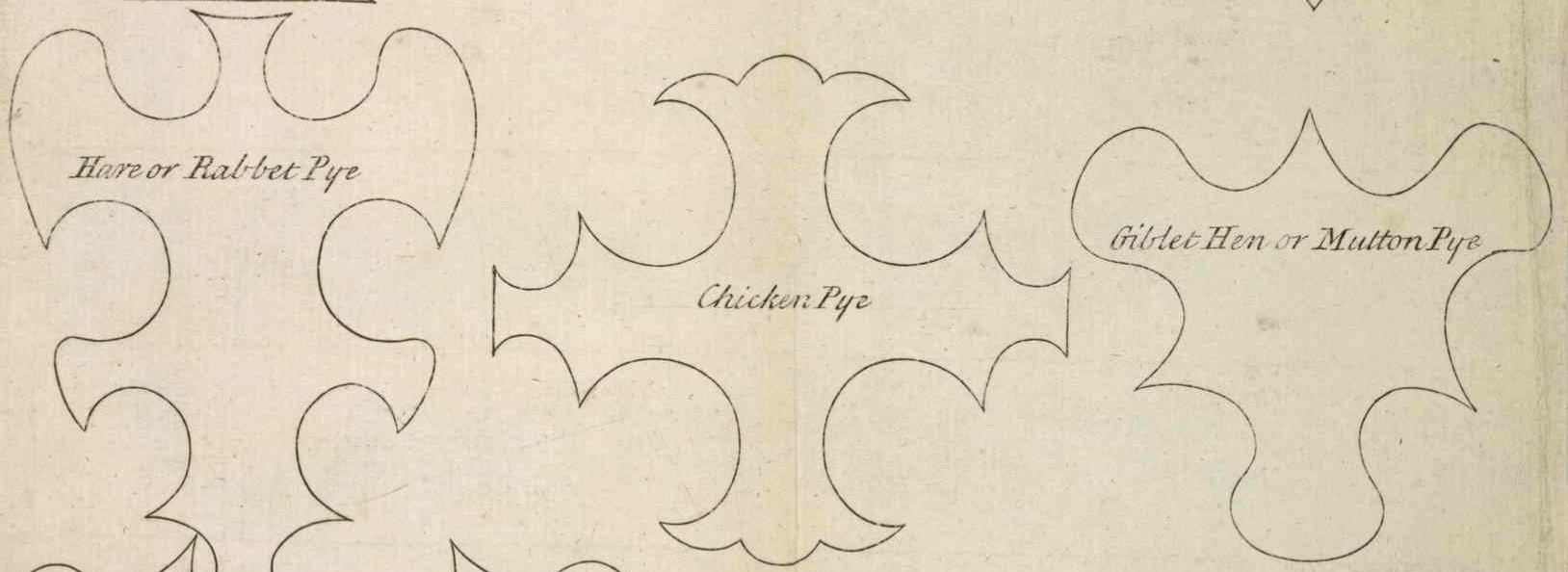


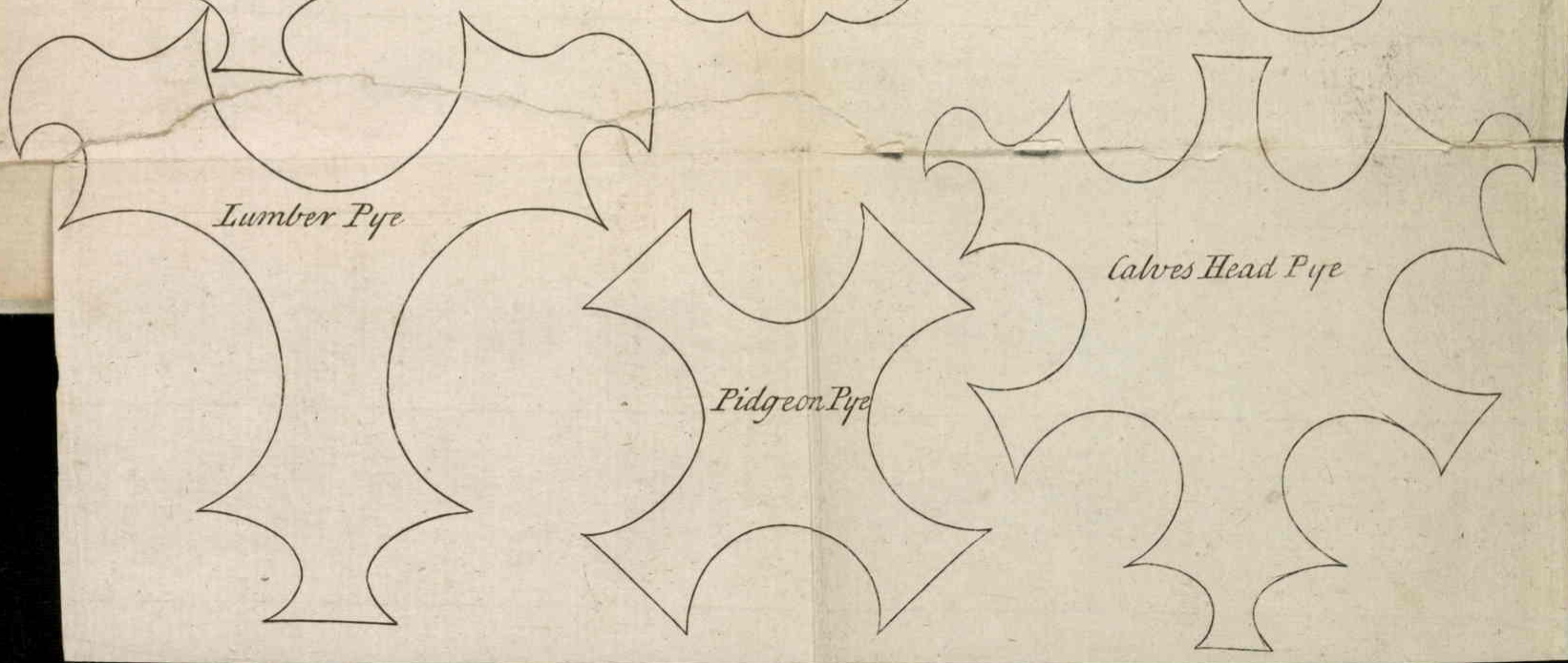
Egg Pyes.



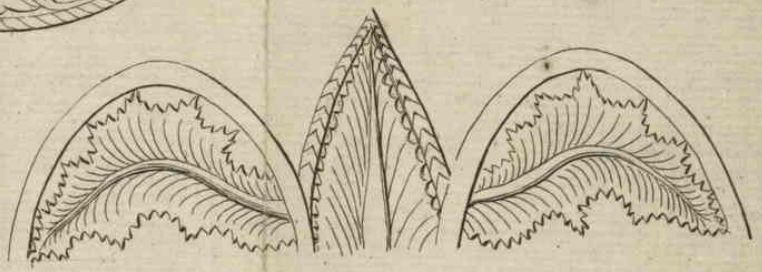


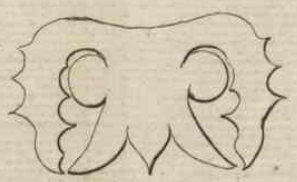

Swan, Turky or Goose Pye
Pidgeon Pye
Wild Fowl Pye

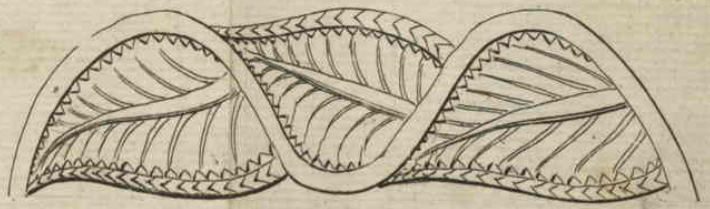

Hare or Rabbet Pye
Chicken Pye
Giblet Hen or Mutton Pye

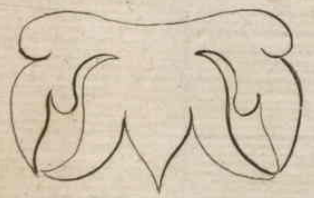

Lumber Pye
Pidgeon Pye
Calves Head Pye

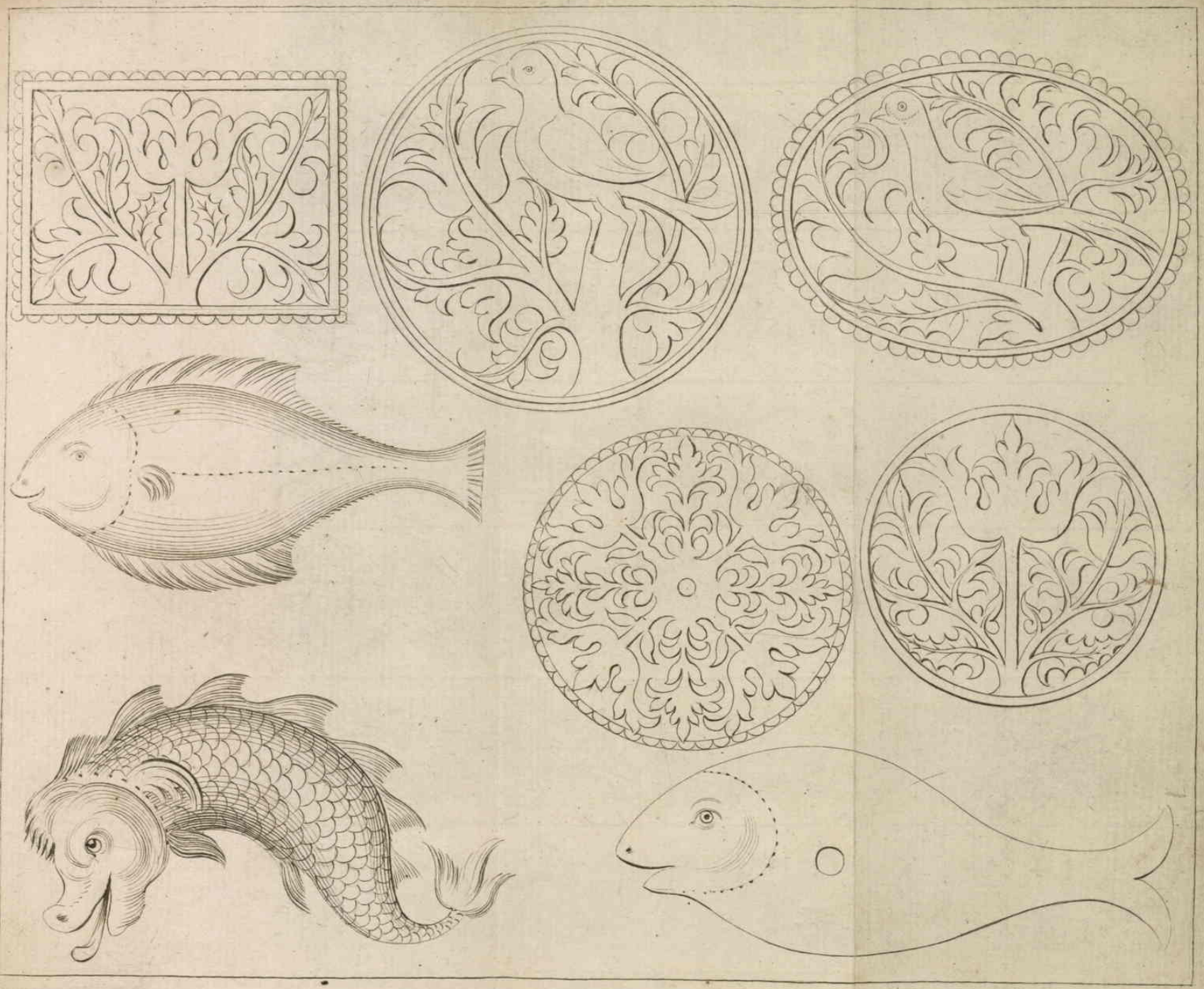
Florendines Torts and Pasteys.











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