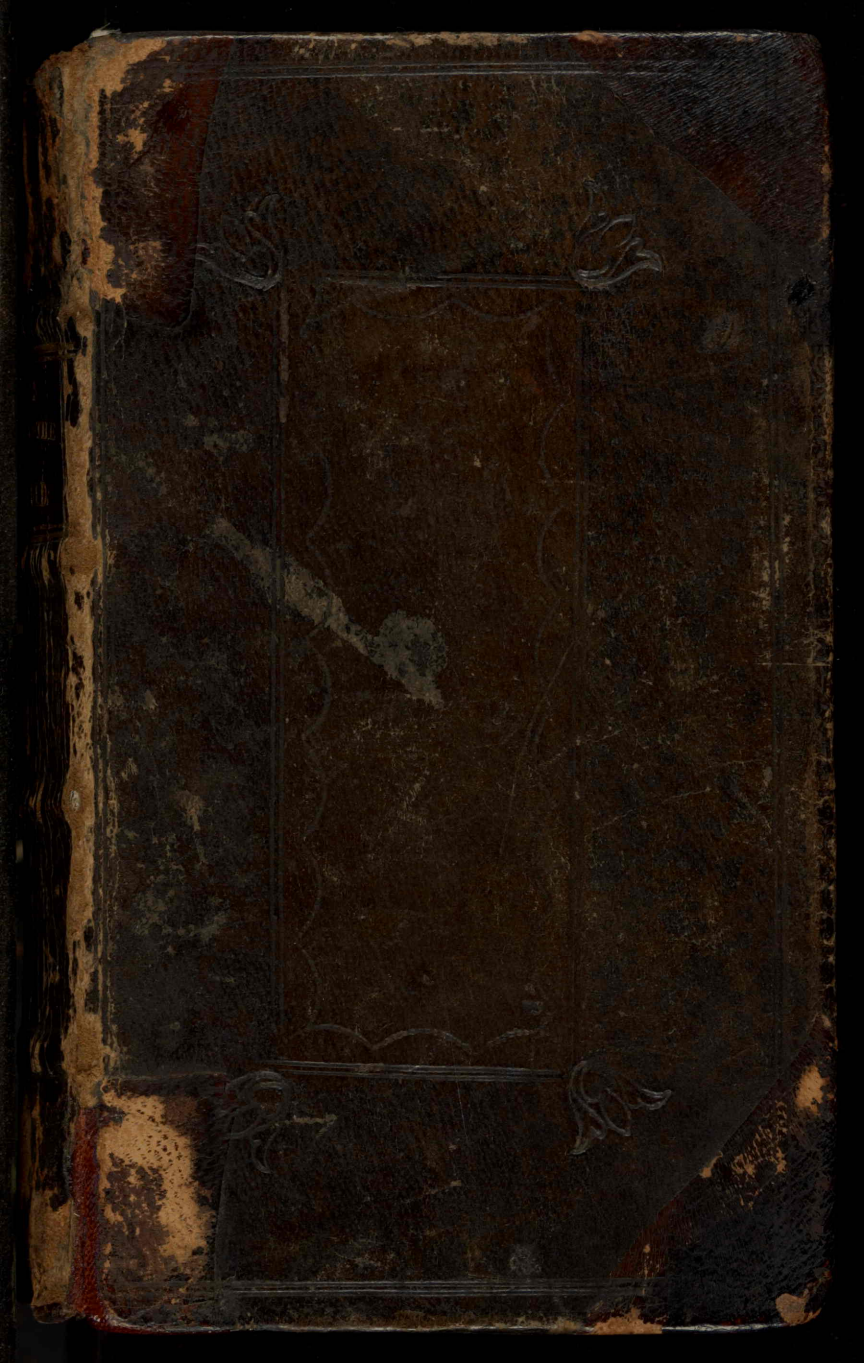


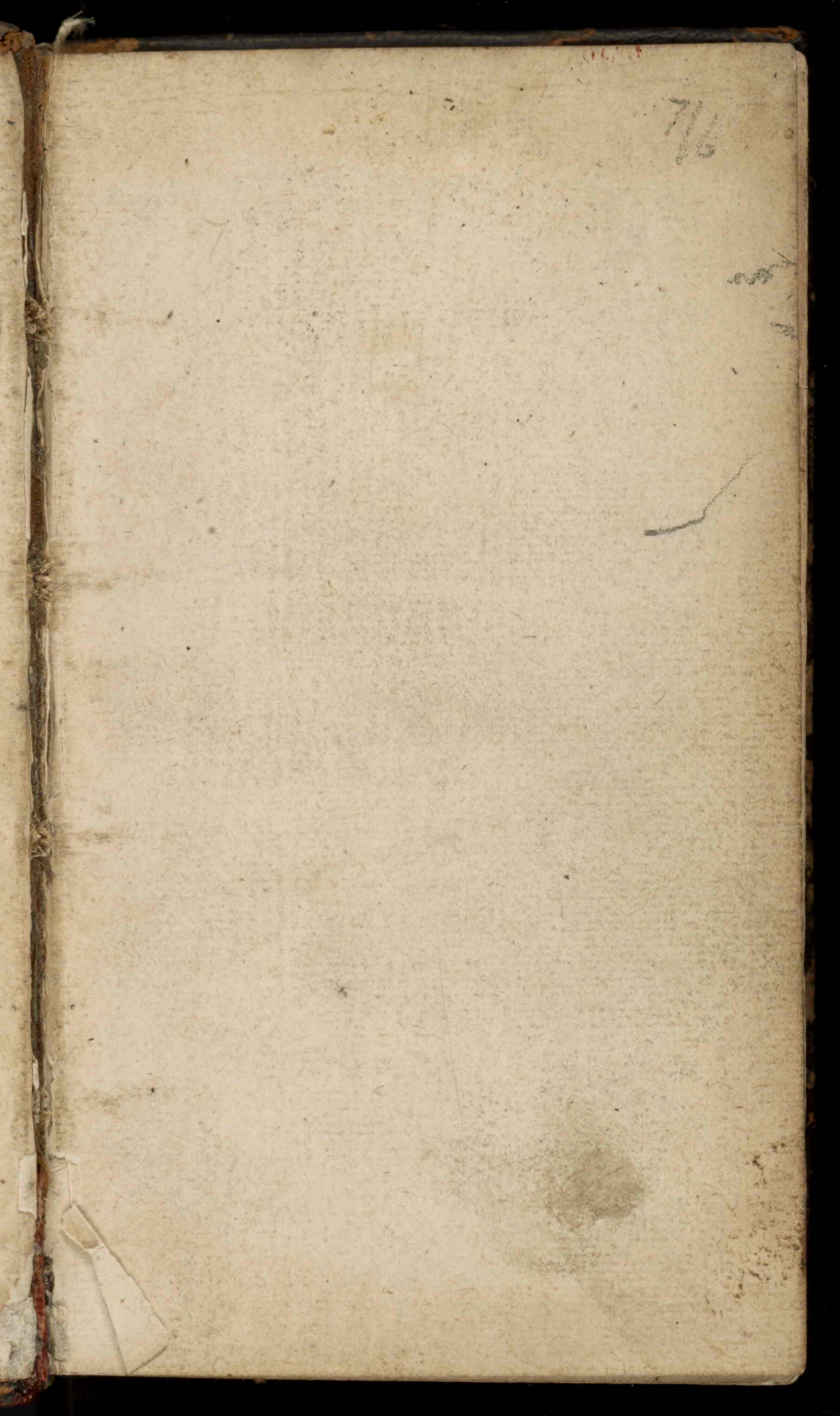
De

THE LIBRARY OF CONGRESS

RARE BOOK COLLECTION

Cochran
Curious Early B. plate
1016

282
ff



A perfect School of

INSTRUCTIONS

Will.m For the Wilson's

Officers of the Mouth:

the 7th SHEWING Septem. 1789

The Whole ART

OF

A Master of the Houshold,
A Master Carver,
A Master Butler,
A Master Confectioner,
A Master Cook,
A Master Pastryman

Being a Work of singular Use for Ladies and Gentlewomen, and all Persons whatsoever that are desirous to be acquainted with the most Excellent ARTS of Carving, Cookery, Pastry, Preserving, and Laying a Cloth for Grand Entertainments. The like never before extant in any Language.

Adorned with Pictures curiously Ingraven, displaying the whole Arts.

By *Giles Rose* one of the Master Cooks in His Majesties Kitchen.

LONDON,
Printed for *R. Bentley* and *M. Magnes*, in *Russel-street* in *Covent-Garden*, 1682.

C D 9R

A perfect School of

INSTRUCTIONS

for the Officers

of the Mouth:

SHEWING

The Whole ART

OF

A Master of the Mouth, Confectioner, Butler, Cook, Carver, Gardener, Pastry-man, Cook, Butler.

Being a Work of Universal Use for Ladies, Gentlemen, and all Persons who have the Care of Families, to be Masters of the most Excellent Art of Carving, Cookery, Pastry, Preserving and Laying a Cloth for Grand Entertainments, etc. like never before extant in any Language.

Adorned with Figures curiously Engraven, displaying the whole Art.

By Gervase Markham, one of the Master Cooks in His Majesties Kitchen.

LONDON,

Printed for R. Bently and M. Magnes, in Russell-Street, Covent-Garden, 1682.

To the Right Honourable Sir *STEPHEN FOX*, Knight, one of the Lords Commiſſioners of the Treaſury, and Chief Clerk of His Majeſties Honourable Board of Green Cloth, and to his ever Honoured Lady.

Right Honourable,

NO *ſooner had I finiſhed my* Theatre of the World, or a Proſpect of Humane Miſery, *but I was as ſoon invited by the Stationer into the Kitchen, (it being my proper Sphere) to give this our little*

World a view of the Officers of the Mouth, *as they act, and are Published by Authority in* France. *And finding that I had but too much time to spare, I was as willing to gratify him in the Translating of this last, as he was to exhibit my first undertakings to Publick view. And indeed, the kind and general entertainment which my first Treatise received from several Honourable Personages, and particularly from your Honours, did incourage me to attempt the Translation of this Second little piece, and to Dedicate it (in the first place) to your Honour, in regard you have travelled abroad, and do excellently well understand both the Tongue and Ways of* France. *And Secondly to your Lady; because here is not only imployment for Men, but curio-*

ſity for the other Sex alſo: As firſt by inſtructing them in the ordering of Linnen, and next in the uſe of the Preſerving Pan.

Theſe Conſiderations have induced me to make this Dedication to you both, that under the benigne Protection of two ſuch Honourable Perſons, it may meet with a favourable Reception in the World, and may be ſecured from the aſſaults of thoſe envious Detractors, who love not to ſpeak well of any, but of themſelves, and the inſipid Off-ſpring of their own ſterril Inventions. But beſides the obliging many of my Friends, here is ſomething of gratification to all thoſe who are affected with Novelties; for here they may be acquainted with the French *ways, which might be very profitable to them, if the Character be true*

which Sir Thomas Overbury *gives of a* French *Cook, who affirms he is his Masters Alchymist, and can extract Gold out of Herbs, but yet it is to be suspected, that the extraction will be dear when it is done; because (as he says) he gives only a taste to every one of what he can do; as this Book doth of many Professions and Callings in one single Volume, or (as I may say) several Books in one.*

Many do believe the French *way of working is cheapest, but let them examine this Book, and then they may see (for their satisfaction) which is the best Husbandry to extract Gold out of Herbs, or to make a Pottage of a Stone, by the example of two Souldiers, who in their Quarters were minded to have a Pottage, the first of them coming into a House*

and

and asking for all things neceſſary for the making of one, was as ſoon told, that he could have none of thoſe things there, whereupon he went away, and the other coming in with a Stone in his Knap-ſack, ask'd only for a Pot to boil his Stone in, that he might make a Diſh of Broth of it for his Supper, which was quickly granted him, and when the Stone had boiled a little while, then he asked for a ſmall bit of Beef, then for a piece of Mutton, and ſo for Veal, Bacon, &c. till by little and little he got all things requiſite, and ſo made an excellent Pottage of his Stone, at as cheap a rate (it may be) as the Cook extracted Gold from the Herbs.

But (for my own part) I ſhall ſay but little, either in the praiſe or diſpraiſe of any Countries faſhi-

ons, but leave every one to his own Fancy and Opinion; only thus much I ſhall preſume to aſſert, in reference to my ſelf, that when the Cooks of England *do throw away their Knives and Aprons to Tranſlate other Mens Works, it is much to be feared, that there is either a cold Kitchen, or a hot Cook, or elſe this piece of Work had not learned to ſpeak* Engliſh *in a* French *dreſs, as now it doth, and yet here is variety enough both to pleaſe the Beholders, and delight the Eaters, and to ſatisfie all others who have any part to act, either in Work or Service, as the curious may inform themſelves, by reading the Book, and ſpare me the pains of telling them any more what the whole Work contains.*

But I fear ſome may alledge, that I have made a long preamble

ble, and yet ſaid nothing to the matter; therefore he that pleaſes to peruſe the enſuing Treatiſe, may ſee the great Maſter of the Houſehold, with his attendance both in Town and Camp, giving of his neceſſary Orders to all Offices: The Butler folding of his Linnen, and covering of his Table, and ſetting of his Charge in order: The Carver dividing to every one a Portion, both of Fiſh and Fowl; as alſo the Confectioner buſied in his Preſerving-Pan; as likewiſe the Cook and Paſtry-man, each in his Office. Where I ſhall leave them, and return to your Honours, humbly beſeeching you, that you will vouchſafe (according to your accuſtomed Goodneſs) to paſs a favourable Conſtruction upon my Preſumption in this Dedication, and to receive the following Pro-

duct of my vacant hours into your powerful Protection, and then I dare confidently assure my self; that that Veneration, which is deservedly due to your Honourable Names, will be sufficient, not only to appease the Storms of Envy, and restrain the Tongues of malicious Censures, but will also oblige me to glory in your Patronage, and to remain,

Your Honours,

most Devoted, and

most Humble Servant,

Lang'y Park,
June 24.
1681.

Giles Rose.

To

TO THE

READER.

KIND and Courteous Reader, the Author of this Work, made neither Dedication nor Preface to his Work, but left it wholly to the Printer and Reader, the one to ſpeak its Praiſe, and the other to take it into his Protection, neither ſhould I have ſaid any thing in this place, but only for the diſtance of my imploy from the Preſs, hath made me doubt that there may be ſome ſmall miſtakes,

which

which neither the Printer, nor my ſelf could help; but to ſhew the Reader, that ſuch Errata *are not my fault, I have Dedicated the Tranſlated Work to ſome of my beſt Friends, that under the ſhadow of their Protection, I hope the thing done will find a ſafe paſſage into the World after a long and tedious Travel, under which it hath ſo long groaned for a deliverance, but I do not know any one that can be blamed for its not appearing ſooner in Publick, but only the too much haſte of Pamphlets. And as for the praiſe of the Work, I need ſay but little, becauſe I have Tranſlated the* French *Printers Preface to the Reader, who gives you a true account of the Book in full, which ſerves here for a Preface alſo to the Work, as it is*

now

now done into Engliſh: *His words are theſe.*

KIND Reader, I here preſent thee with a Book which contains many in one Volume, and each of them uſeful and advantageous to the Publick, ſo that there is not one of them but may at ſome time or other be very uſeful and neceſſary to all Capacities, as it is not very hard nor difficult to make it appear, by the liſt of what it treats of, as it ſhews you at the firſt view.

As for the Firſt it is without all Contradiction, and the Second will demonſtrate no leſs to you, if by experience you put it into practice; inſomuch that if it were only my ſelf, that am to ſell it, ſhould give

the

the commendation of the Work, I need not to be ſuſpected of either Intereſt or Flattery, notwithſtanding I put it into Print, neither have I any deſign of my own, by putting all into one Volume, which belongs to the Service of the Table, as well for the great ones as thoſe of a lower condition, but only by this means to make the whole more commodious for carriage; and as there may be ſome one of theſe Treatiſes, that may be of no uſe at all to ſome Perſons, yet it may be both uſeful and neceſſary to others. And withall the Reader hath a great many pretty little Divertiſements, which are not every where practiſed, to content the curioſity of thoſe who have but a ſtupid knowledge or an imperfect underſtanding.

As

As for Example, for a man to know how to Carve and break all Meats at a Table; or for a Butler to know how to fold and pleat his Linnen, are things not to be dispised, but on the contrary they are very commendable; besides it doth often fall out, that a man is put to the blush for shame that he doth not understand the First: As also he passes for a very subtle spirited Person, who doth but well understand the Second; and besides if any one hath a mind to serve in a great mans Family, in the quality of a Master of the Household, or Steward, and is not well instructed what his Charge is, but is ignorant, and to seek what to do; why, this Book will soon give him light in his business, how he shall behave himself in it.

So

So alſo there are many that will undertake to be Confectioners, and yet underſtand but very little or nothing at all: After they have been at a great expence of Time and Money, and profited very little by it, theſe may alſo find their Inſtructions here, by what is written in this Book, ſo that they may come off with Honour and Contentment to themſelves and others; and to ſpeak more home to the matter, it oftentimes falls out ſo, that a Man may have an occaſion, by a rancounter, to dreſs a Diſh or two of Meat, or to make a Ragoue in a ſhort time, as namely, upon a Journey, in the Field, or by the accidental arrival of a Friend, or the like; why at the opening of the Book, you are furniſhed

with

with the Inſtructions of what ſorts you pleaſe; as likewiſe in many particular Houſes; and amongſt the reſt, ſuch as are ſeated at a great diſtance from either Town or Village, theſe may have an occaſion for a piece out of the Paſtry, which ſome will go about without any knowledg, and by that means make that which is worth nothing at all; theſe alſo may be inſtructed by this Book, to do their work with a great deal of eaſe, and come off with Credit and Applauſe.

Theſe are my Reaſons why I ſaid, that there were few or none to whom this Book might not be uſeful and neceſſary at ſome time or other.

And

And withal I am to tell you by the by, That there is another Book that bears the ſame Title as this doth, but I would not have you do like *Æſop's* Dog in the Fable, to catch at the Shadow, and leave the Subſtance, which you will aſſuredly do if you take that for this; and this I ſpeak, not to do another wrong, but to ſhew you how much I am devoted to your Service; for theſe Reaſons the Author made no Dedication of his Work, but only left it to the Protection of the Reader, for whoſe uſe it is wholly recommended. If he finds it agreeable to his humour, it needs no other Protection but his own, which I wiſh him long to enjoy, not by reading only, but by

by Practice. And this is the Desire and well wishes of the Translator also. So farewell Reader: And I have my Desire.

THE

THE CONTENTS Of the whole BOOK.

1. *The Master of the Household.*

SHewing you what his Charge and Power is, with his manner of Serving well at the Table, with the setting of all things in their due order and fashion, and the manner of his making Provision for the whole

year

year about, with Figures for setting of his whole Service upon the Table.

2. *The Master Carver.*

Who shews you by Discourse and Figure in what manner you ought to break up any Meats, either Fish or Fowl, Fruits or Sweetmeats, with the difference and distance of pieces, and the manner how you ought to present it to each Person, according to his Rank and Quality.

3. *The Master Butler.*

Shewing you what is his Charge, with the manner how to fold and pleat your Table Linnen into many Figures, and the Carving of all sorts of Fruits into divers fashions, with a Print of their Figures.

4. *The*

4. *The Maſter Confectioner.*

Shewing you to make all ſorts of Sweetmeats, both wet and dry, with the Compounds of Fruits and Sallets, with the manner how to make all Delicious Drinks, very Pleaſant and delightful to the Taſte and Pallat.

5. *The Maſter Cook.*

Shewing you in a very familiar way how to make all manner of new Diſhes and Ragoues, and the manner how to ſeaſon all Meats, both Fiſh and Fleſh, as alſo the method of Services for all the four Quarters of the Year, as well Inter-meſſes as Deſerts.

6. *The Master Pastryman.*

Shewing you how to make all Bake-meats in Perfection, with the Composition of all Pastes, as Biskets, Makaroons, and Marchpains.

Le Maiſtre de Hoſtel;

OR,

Steward of a Family.

WITH

A brief Inſtruction of what concerns his Charge, his Buſineſs, and Power in the Family; being all very amply explained in this place.

IN all great Mens Houſes, and more eſpecially amongſt Perſons of Quality, the very Name and Charge of a Steward is none of the leaſt in a Family, no more than his Charge is unconſiderable; for the very Name imports the ſignification of the thing it ſelf:

without making you a long Preamble, to give you a definition or distinction of all the particulars that properly belong to his Place and Office, which would be too tedious to make all the Divisions thereof here in this place, and to set them down in order; I shall only say, in short, That as all Crowned Heads, as well as other Persons of high and eminent Qualities, are not all Equals, but differ the one from the other in many Degrees and Circumstances: So likewise all Stewards are not Equals in Function and Power. I speak here in the general, according to the succession, therefore every one is to chuse, according to his judgment, as he shall see it necessary and convenient.

Therefore if any one hath such a Place in a House of Quality, it will not be necessary for me here in this place to give him instructions how, or to whom, he should address himself; whether to his Lord, or Lady, or to their Attendants: But I suppose him to have given them both a full

full ſatisfaction of all that belongs to his Charge and Office; ſo that I now judge him to be ſeated and eſtabliſhed in his Employ and Calling; and being fully informed of all that belongs to his Charge, I judge it but convenient and neceſſary, in the firſt place, that he make a general Viſit into all Offices very exactly, and into the Kitchin in particular, taking an exact Inventory in every Office; as namely, of all the Plate, by weight and number of pieces; as of all the Linnen, and other things that are moveable about the houſe: and ſo likewiſe in the Kitchin, he muſt take notice, and ſee what is wanting, and what there is belonging to the Mouth, as well as other things that he ſhall find neceſſary; and then, having given his neceſſary orders to the Maſter of each Office, as well as to the Maſter-Cook, he ſhould go himſelf to the Market and buy in all the Proviſions that he ſhall judge neceſſary for ſervice: and being returned from the Market, he goes to the Maſter of each Office, and to the Kitchin,

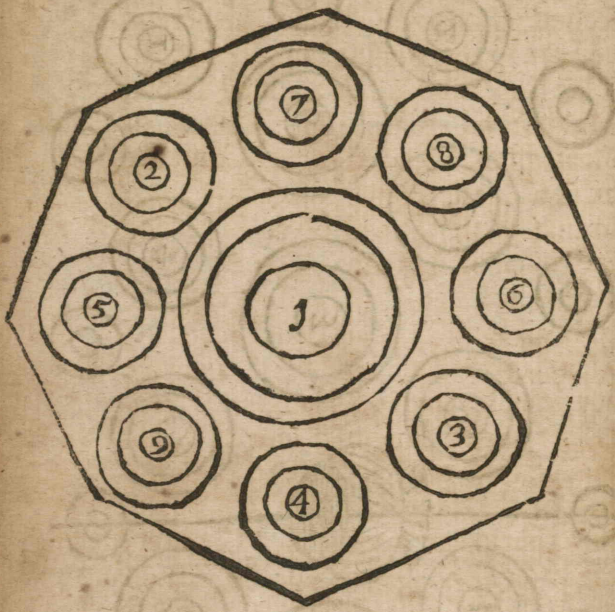
there giving ſuch neceſſary orders for all things, as he himſelf hath received for all that muſt be for that Meal, and whether they ſhould haſten or ſtay. The hour of Meals being come, and all things are now in a readineſs, *le Maiſtre Hoſtel*, takes a clean Napkin, folded at length, but narrow, and throws it over his Shoulder, remembring that this is the ordinary Mark, and a particular ſign and demonſtration of his Office; and to let men ſee how credible his Charge is, he muſt not be ſhamefaced, nor ſo much as bluſh, no not before any noble Perſonage, becauſe his Place is rather an Honour than a Service, for he may do his Office with his Sword by his ſide, his Cloak upon his Shoulders, and his Hat on his Head; but his Napkin muſt be always upon his Shoulder, juſt in the poſture I told you of before.

Firſt Courſe being diſhed up and ready, he muſt cauſe it to be carried to the Table in very good order, by thoſe that are deſigned for that Employment,

ployment, himſelf going before it all the way; and being come into the Hall, where the Company are to eat, he pulls off his Hat, but immediately puts it on again upon his Head, and ſo proceeds to covering of the Table with Diſhes and Plates, beginning at the upper end and continuing till he comes at the lower end; but to the end that all things ſhould be done in very good order, he ſhould begin, as I ſaid before, at the upper end of the Table, but ſet on the firſt Diſh at the right ſide of the Cadnat, or Cover, (which is always ſet if any great perſon be to be treated) and the next on the left ſide of the Cover, with a Plate upon a Rider between the two Diſhes, againſt the Salt-ſeller, doing this all a-long till he comes to the lower end with the laſt Diſh.

3
2
1
10
11
12
7
8
9
4
5
6
1
2
3
12
11
10
9
8
7
6
5
4
3
2
1

2
1
9
5
3
8
4
7
1
9
4
3
7
2
5
8



The firſt Figure ſheweth you the furniſhing of an ordinary Table; that is to ſay, a long Table with two ends, on which you are to place twelve Diſhes of Meat, with a Reſerve of three Diſhes for any perſons that may come at the time of ſerveing, or when

when the Company are ſeated: The ſecond is an oval Table, whereon you are to place eight Diſhes of Meat. The third and laſt is a round Table, whereon to place nine Diſhes of Meat, in manner and form as they are marked in the Figure of each Table; ſo that with the caſt of an Eye, and the touch of a Finger, you may ſort and order your Table, obſerving the Figure, with Honour and Credit; wherefore I ſhall not need to make any long diſcourſe, as judging it altogether unneceſſary and ſuperfluous in this place; only you are to take notice of the Figure of the oval Table, that the great Figure is a Charger, the leſſer are Diſhes, and the leaſt of all are Plates.

The Company diſpoſing themſelves to waſh their hands, he takes the Towel by both ends and delivers it to the Company, neatly, with care and reſpect, and not rudely; and when the Ceremony is ended, and all have wiped their hands, then he takes the Towel away again, and carries it to the ſide-Cupboard, and there leaves it.

The Company being ſeated, he ſtayes in the Hall, either behind his Maſter's Chair, or ſome one of the chiefeſt perſons at the Table, till it be time to fetch in the ſecond Courſe; for which occaſion, let him be ſure to take with him people enough to bring all away in good order at once, both Diſhes and Plates, and himſelf marching along before it as he did at the firſt: And be ſure to obſerve the ſame order in placing of the ſecond Courſe, as was obſerved in the firſt; and more in particular, be ſure to have always an eye to the Maſter and Lady, ſtill waiting the ſign for ſetting on and taking away, as they ſhall give him command, till the laſt, that the Banquet and all are taken away with the Cover; then he gives order for the covering of the other Tables as he ſhall think fitting and convenient, for all their whole Family in order to their degrees and qualities.

And it is farther to be taken notice of, That all the time of Meals he hath the ſole power in himſelf of com-

commanding all the Officers of the houſe, except the Gentlemen and Gentlewomen, the Chamberlain, or *Valet de Chambre*, and Chamber-Maids, over whom he hath neither power nor command, but only to give them that which is neceſſary for them, both of Meat, Drink, and the like. I ſaid here during Meals, that is, if there be not a Gentleman, or Maſter of the Horſe, which uſually commands thoſe that wear the Livery, in whom that power alone depends, as having the whole charge of them in himſelf to command them.

Neither doth this Charge depend upon a Steward only, for buying in and providing for all Services of meats and other neceſſaries, day by day, or from Meal to Meal, but for the providing of all things at their due ſeaſon, and at times when they may beſt be had, which ought to be one of his firſt Maxims, or one of the firſt Maxims of his Oeconomy; ſo that the Steward is as chief Miniſter, or ſur-Intendant for all Ex-

pences

pences whatsoever: wherefore I advise him to think of this only thing very carefully, as being the chief of his Charge: as for Example; In Summer to provide himself with Wood, Charcoles, all sorts of Sweet-meats, both wet and dry; as likewise for the Pastry, all sorts of Fruits to serve in the Winter; all sorts of refreshing Syrrups and Pickles; as namely, of *Cowcumbers*, *Purslan*, *Samphier*, *Champignons*, *Morilles*, dry *Mushroons*, Vinegar of all sorts of Flowers and tastes, to be kept in store for all the Winter, *&c.*

In *Autumn* buy in Wines, more Wood and Charcoles if need require, and that you are not sufficiently provided with them in the Summer; so likewise buy in Lard, Bacon, and Candles, with other things that may be wanting, and are fit to be provided in that Season.

And in Winter store your Ice-houses with Ice and Snow for the ensuing Summer, and provide *Rosasolis*, *Populo* and *Angelica*, &c.

In the Spring make your Provision for

for the approaching Campagne, fitting all things to go into the Army, as Lard, Bacon, Gammons, both *Mayenne* and *Bayone*, Saſſages of *Bologne*, dry'd Tongues, Buttocks of Beef, ſalted and dryed after the Bones are taken out, Cheeſes of all ſorts, and ſuch like things as theſe; beſides Olives, Capers, Anchovies, Pepper white and black, and long Ginger, Cloves, Mace, Nutmegs, Sinamon, Green Citron, Gum dragon, Musk, Amber, Sugar, Almonds, Piſtaches, Wax-lights, Siſes, Candles, Flamboyes of Wax, and the like, not forgetting to fill his Cellars with Bottels well ſtored with *Spaniſh* and *Burgundy* Wines, with other good delicious Liquors, ſuch as are aboveſaid, when he ſpeaks of the Proviſions that are to be made in the Winter, as namely, *Blanquet*, *Roſaſolis*, *Populo* and Angelica; beſides Roſe-Vinegar, and pure ſweet Oyl for Sallats, and the like; all which Proviſions, being made for the approaching Campagne, muſt be as carefully put up into a Cheſt, and well

well packed for Carriage either by Waggon, or Cart, or else for the more speed to be carried by Mules, all which must be done by the care and industry of the *Maistre de Hostel.*

And then his next care must be likewise for good Packing and Carriage of his Plate, Table-Linnen, with all other Utensils necessary for the Kitchin, as well as for all other Offices; which Plate and Linnen must be very carefully locked up: And now the necessaries for the Kitchin are these; first, a Copper Oven, three Skillets, an Iron Furnace, a Preserving-pan, a Fish-pan, a Stone-Mortar with a Pestle, a Nest of six Pots one in another, two Kettles one in another, Sause-pans twelve, small Gembole Racks with Broatches, small and great Larding-pins, Ladles, Scummers, Cullenders, a Chopping-Knife, a Mincing-Knife, and many such like things not here inserted. And the Butler is likewise to provide Bottles, Glasses, and Knives, and all other necessaries belonging to his Office. And

And now by the bye, it will not be amiſs to inſert another part of a very neceſſary care; that is to ſay, in caſe of neceſſity, if the Carriages cannot come in by reaſon of bad Ways, or over long Journeys, that the Maſter of every Office, and the Maſter Cook, do every one of them take ſomething in a Budget made of Leather for that purpoſe, and carry it a-long behind them for their preſent uſes; as namely, Plates, Spoons, Forks, Knives, and Linnen, and ſome ſmall Plates for Fruit; all which are neceſſary for covering of a Table, *&c.*

And the Maſter-Cook likewiſe, with his Aſſiſtants, may in like manner put in Budgets behind each of them as much Plate as will ſerve for their Potages and firſt Service, their Servants each laying ſome things upon their Horſes, and ſo they may in caſe of neceſſity, have Goods enough and Proviſions too for a whole Meal; which may be done with a great deal of eaſe if all parties are but willing.

And

And now by this time we judge them ready to march, and the hour of their departure being come, the Master-Cook and the chief of every Office are now mounting on Horse-back; the Master-Cook is desired not to forget his Larding-pricks, nor the Master-Butler his Essay; they go away before the rest, either to the Dining-place or to the Lodging; and being come to the Inn, they are to take up whatsoever is necessary for the Table of their Master, and the rest of his Train, upon as good account and honest conditions as they can agree, disposing of all things according to the Orders they have received. The Meal being ended, and their Plate secured, every one is to give in his account to the Master *de Hostel*, who is to satisfie all according to equity and justice; they again continue their journey quietly and merrily; for if the *Master* be well served, and his Officers contented, and neither he on the one side nor they on the other suffer loss nor dammage, then without all doubt all will

go

go well, and they may return in ſafety, and (as they ſay) bring the mould to their Doublets again if God be ſo pleaſed, and that they may by his goodneſs have the grace to be thankful, then all will be well, *&c.*

So much for *le Maiſtre de Hoſtel.*

Le

Le grand Escuyer tranchant;

OR,

The great Master Carver;

SHEWING

Both by Signs and Figures, as well as by discourse, how and in what manner he ought to break up and carve out all manner of Meats, Fish, and Fowl, Fruits, and Confectionary Goods, as likewise the difference and distinction of all sorts of pieces, and in what manner he ought to present them to persons according to their Rank, Quality, and Conditions.

THE Exercise of a Master Carver is more noble and commendable it may be than every one will

will imagin; for ſuppoſe the life to be the Baſis and Foundation of all that is done in the World, and this life is not to be ſuſtained without eating and drinking to maintain our natural heat, which is done day by day to ſupport our natural life, which would ſoon fail if there were a want of bodily ſuſtenance; and as there are divers diſtinctions amongſt men, ſo by conſequence there is or ought to be in their manner and faſhion of eating, as well as living, a great deal of difference: And as it is but reaſon that all common people ſhould cut their own Meat, ſo it is but juſt that all Kings, Princes, and great Lords, and Perſons of Quality, ſhould be exempted from this ſmall pain; not of neceſſity, but for Honour and Ceremony: for as it is certain that the Spirit is much better, and more excellent than the Body, ſo it is likewiſe avowed, that this comes much nigher the Spirit than the Body, or reſembles more the Spiritual than the Corporal; which things are the more conſiderable, becauſe what

what is material is always applyed to the material matter: So it is much more to be avowed that the Ceremonies which are used and practised amongst men, and the honours that are conferred on men, either by Birthright, or by elevation above others by their Titles or Places, are more Spiritual, and yet they are but the invention of mans spirit, which the material hath not in the least made any contribution to at all; and so by consequence those that are imployed in giving and in practising several Exercises, are doubtless more considerable than those that employ themselves in nothing but what is meerly corporeal: So the Charge and Office of a Master Carver is of that nature: wherefore he is so much advanced, that he is more high and noble, it may be, than every one will or can imagine; always provided that the honour of having a Master Carver be preferred on none but Crowned Heads, and Soveraign Princes, for he takes his Commendation from all the particular parts of

of his Object, as well as from his end and Exercises.

But having so largely discoursed the dignity of the Charge of a Carver, it will be necessary to tell you, though in a gross and confused manner, what he ought to be, and what he ought to do.

And in reference to the first, we need not any long discourse to perswade you, that if any one undertake this Charge of a Carver, he ought to be a very handsom comly person, of a good behaviour and well clad, because his appearance and service is always before his Master, at the best hours in the day, that is at Meal-times, and sometimes before Strangers and extraordinary Company; and therefore it must of necessity be very ill taken of such a person, to make his appearance, not being so qualified as becomes his Place and Charge.

And in regard of the second, he ought amongst other things to know how to dispose of his Plates so, that if it happen that many persons of

Qua-

Quality ſhould chance to meet at Table together, that he give no cauſe of diſcontent to any one of them; in the next place he ought to ſtudy the appetite of his Maſter, to the end that he may always preſent him with that bit which is moſt agreeable to his Princes Stomach; and in the next place, he is to ſtudy the qualities and kinds of all meats, and then the diſſection of all meats, both Fiſh and Fowl, as well as of groſſer meats and banquets. His place is always at the end of the Table, or juſt over againſt his Maſter: but above all, let him be ſure to remember to have all things that are neceſſary for his ſervice in readineſs, in a place deſigned for that purpoſe by themſelves.

The Company being ſeated at Table, he muſt go to the place of his preparation, and there take a clean Napkin, which ſhould be folded long and laid upon the Knives, and put it upon his left ſhoulder, and, taking a Knife with him, come and uncover the meat which was ſerved in covered

diſhes,

dishes, then taking the Essay with a square slice of bread which was prepared for that use and purpose, conforming himself to the Use and Custom of the Country where he shall happen to serve, that he may know how to learn their Ceremonies.

And having taken his Essay, this is the order of his Dishes that he ought to take; first the boild meats, next Ragouses, Sasses and stewed meats before the rest; all these sorts must be disposed of in their due order: so soon as they have Sasse upon their Plates, and Salt by their brims, which will not be necessary if the meat be salt of it self, he begins to look to his baked meats, which are of divers sorts, some hot, some cold; some of gross and solid Meats, as of a Stag, Wild-Boar, or Hare; others of more light and delicate Meats, as Pigeons, Chickens, or other Birds: There are also some of Fish, as of Trouts, Pikes, *&c.* Pyes made of Flesh, that are to be eaten hot, ought to be cut in slices crosswise, but be very careful that you do

not

not break the Bottoms, nor forget to put Salt upon the Plate with the Meats; those that are made of Fowl ought to be cut in Joynts; if they be of Fish, he ought to open the Fish on the Back, raising of the Fins, and so serve it forth, as it is very easie to be done and known.

They ought to serve the Sweetmeats with a Fork, but the Dragee, or small Seeds of Sugar with a Spoon; but let me give him this advice along with him, that he never wholly empty the Dish, but leave alway something at the bottom.

And as there are several sorts of Feasts, so there are several sorts of Carvers; as for Example; a Prince hath his Carver in ordinary, but if upon occasion of a Rejoycing, or something extraordinary, as at a Wedding, or Christening, or the like, all the Congregation cannot sit at the Princes Table, therefore it will be necessary to pray some Gentleman to carve for the Ladies and Knights; and, as it is very ordinary upon such occasions, to have many Tables,

Tables, ſo it is but neceſſary that ſome one take that Charge upon him; and he that doth it ought to ſet himſelf about the middle of the Table, that he may do it the more commodiouſly, and ſerve all the whole Company: Or if by chance a Gentleman ſhould fortune to come into the Company of Ladies that have no Carver, common Civility will oblige him to ſerve them; wherefore he may riſe up and Carve out ſeveral Diſhes, and make diſtribution to the Ladies, and ſo ſet himſelf down again; and, if in caſe need ſo require, he may riſe up and do the ſame thing again, carving for the whole Company; but this way is not ſo handſom, nor yet ſo decent.

But when you would entertain a Prince, or an Ambaſſadour, there ſhould always be a Gentleman by the ſide of the Carver, he doing of his Office, and the Gentleman preſents the Plate covered, but the place of the Carver is always the ſame.

But at home if any one will undertake to Exerciſe the Office of a Carver, he

ought sometimes to rise up to the rest, to acquit himself with civility; but if he doth not know the Ceremony, he is exempted from the pain that he need not lose so much time.

And now I have told you in as few words, as is possible, the Charge and Exercise of a Carver: I think, in the next place, That as in the dissection of Fowl is the most difficulty; so it is a thing that is the least known; and therefore it will not be amiss to tell you in general the names of all the Joynts in a Fowl, to the end that you may with the less difficulty practice upon every sort of Fowl, Fish, or other meats, as followeth, as they are marked with their Number and Figure in every Joynt as followeth, which is the first of a great many others that follow, and every one of them having a small discourse upon his own proper Subject.

And first of all the names of every Joynt in a Fowl.

1. The left side of the neck.
2. The right side of the Neck.

3. A

3. A piece under the right Wing.

4. A ſmall Joynt of the right Wing.

5. The under ſide of the right Wing.

6. A Joynt near the Knee of the right Thigh.

7. The upper part of the right Thigh.

8. The under part of the right Thigh.

9. The right ſide of the Rump.

10. The left ſide of the Rump.

11. The Rump it ſelf.

12. The Joynt of the Knee of the left thigh.

13. The under ſide of the left Thigh.

14. The upper ſide of the left Thigh.

15. The upper ſide of the left Wing.

16. The ſmall Joynt of the left Wing.

17. The under ſide of the left Wing.

18. A piece upon the Stomach.

19. A piece above the Stomach.

20. A little Fork of the Neck, or Merry-thought.

21. A little Fork on the right side of the Neck.

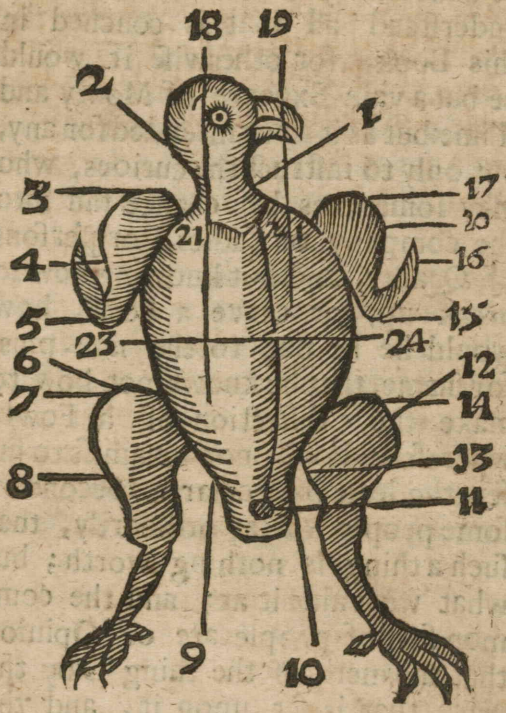
22. The other little Fork on the left side of the Neck.

23. The right side of the Carcass.

24. The left side of the Carcass.

The

The dissection of a Fowl.



But it may be this Discourse of Figures and Numbers may seem very frivolous to those that do not understand the practice, but it would not be unnecessary if a man could but understand all that is couched in this Book, for otherwise it would be but a vain Expence of Money and Time: but as it is not intended for any, but only to instruct the curious, who may sometimes by chance fall into the company of Ladies, or persons of Quality, and not knowing how to break up, or carve a Fowl, how would he be put to the non-plus, for shame, that he knows not how to make the dissection of a Fowl; wherefore it will not be amiss to insert the least particulars. Secondly, some people will say ordinarily, that such a thing is nothing worth; but what we value it at; and the common sort of people are of Opinion that the merit of the thing is by the price that is set upon it; and the most rare things lose their luster when they are not prised to their full value. Thirdly, the most ordinary

things

things are very often the most ignorant, because for the most part men are perswaded that they know all things but too well, when at the same time they understand nothing but their own gross practice, which hath nothing of solidness in it; and these three Reasons hath obliged me to insert, the best way that I could, all the Joynts of a Fowl, to the intent that I might content the curious, and instruct the ignorant.

You may be pleased to take notice that I have not, nor never do mark the two small forked pieces of the neck, nor the two sides of the Carcass, because that is to be practised when you make a Dissection of any sort of Fowl, this being the last piece that is cut up in the carving out of any Fowl,

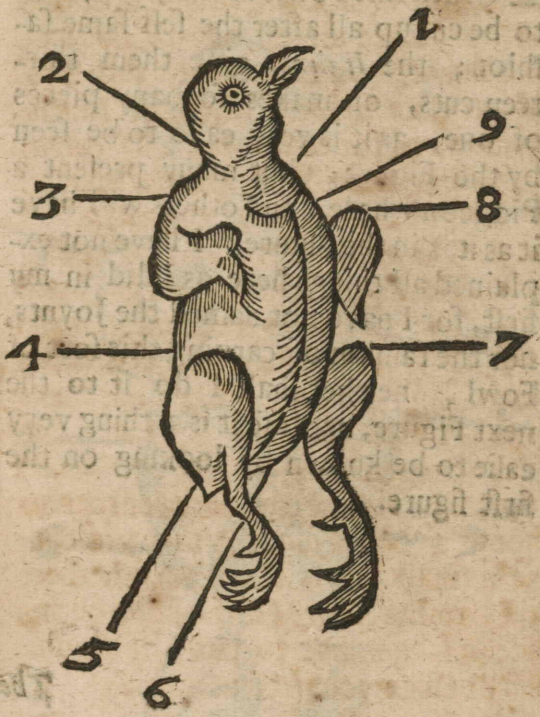
The Dissection of a Thrush after the Italian *fashion.*

ALL these sorts of Fowl, and all such like as these are, are to be carved all of one fashion, as you may see by the figure, that is to say at nine strokes, after the *Italian* fashion, as for example.

1. The one side of the neck.
2. The other side of the neck.
3. The right wing.
4. The right thigh.
5. The one side of the rump.
6. The other side of the same rump.
7. The left thigh.
8. The left wing.
9. The fork of the neck, or merry thougt; but ordinarily they present these small Fowls whole, but whether you present your Fowl whole or in pieces, forget not to put Salt on the Plate before you present it.

The

The dissection of a Thrush after the Italian *fashion.*

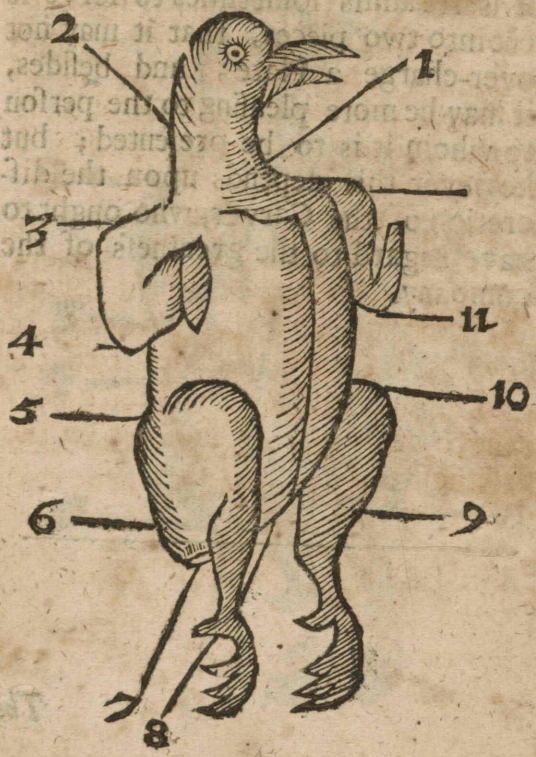


The Dissection of a Pidgeon after the Italian *fashion.*

FOR Pidgeons of all sorts, or such like Fowls as they are, are to be cut up all after the self same fashion; the *Italians* give them thirteen cuts, or makes so many pieces of one, as it is very easie to be seen by the Figure; but many present a Pidgeon whole, and others will have it as it is in the Figure: I have not explained all things here as I did in my first, for I have not named the Joynts, nor the fashion of carving this sort of Fowl, neither shall I do it to the next Figure, because it is a thing very easie to be known by looking on the first figure.

The

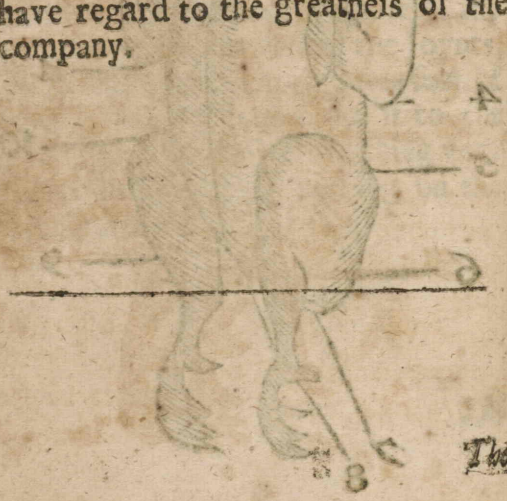
The dissection of a Pidgeon after the Italian *fashion.*



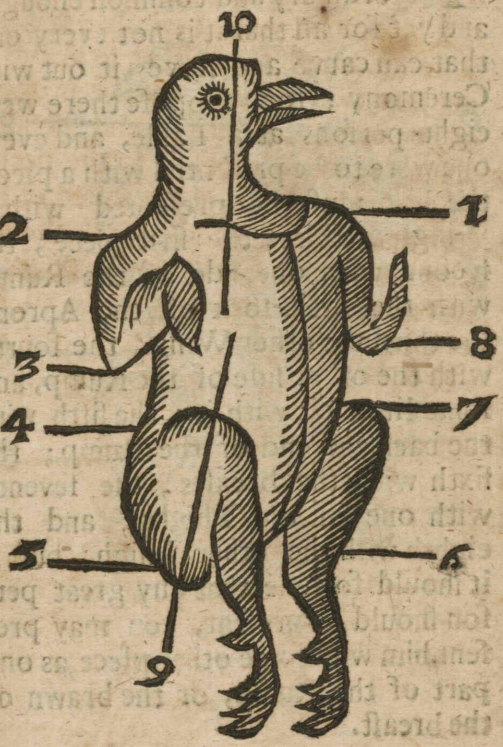
The

The Dissection of a Pidgeon in two pieces.

THE Pidgeon, as I said before, may be served whole; but yet it is not amiss sometimes to serve it cut into two pieces, that it may not over-charge a Plate; and besides, it may be more pleasing to the person to whom it is to be presented; but however this depends upon the discretion of the Carver, who ought to have regard to the greatness of the company.



The dissection of a Pidgeon in two pieces.



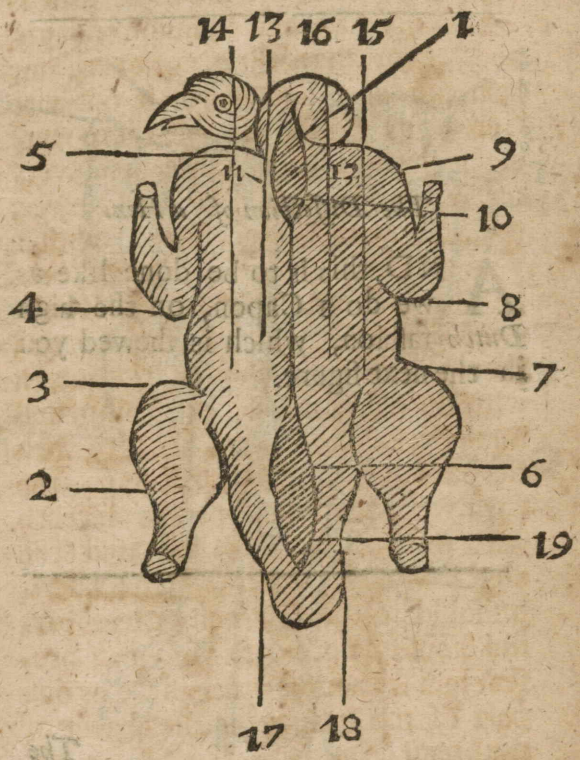
The

The Dissection of a boyled Hen.

THIS is a sort of meat that is ordinary and common enough, and yet for all that it is not every one that can carve and serve it out with Ceremony; for, suppose there were eight persons at a Table, and every one were to be presented with a piece, the first must be presented with a Wing, which is the first piece; the second with one side of the Rump, with the little-fork of the Apron; the third the other Wing; the fourth with the other side of the Rump, and some little bit with it; the fifth with the back and end of the Rump; the sixth with the breasts; the seventh with one of the Thighs; and the eighth with the other Thigh; but if it should fortune that any great person should be present, you may present him with some other piece, as one part of the Rump, or the brawn of the breast.

The

Thi dissection of a boyled Hen.



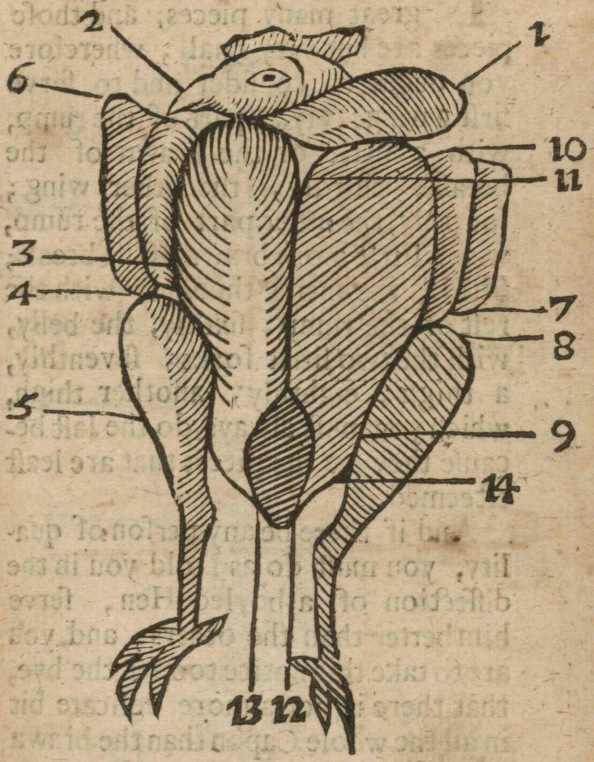
The

The Dissection of a Hen.

AND this is to be done like as we do a Capon, on the high *Dutch* fashion, which is shewed you in the next figure.

The

The dissection of a Hen.



The

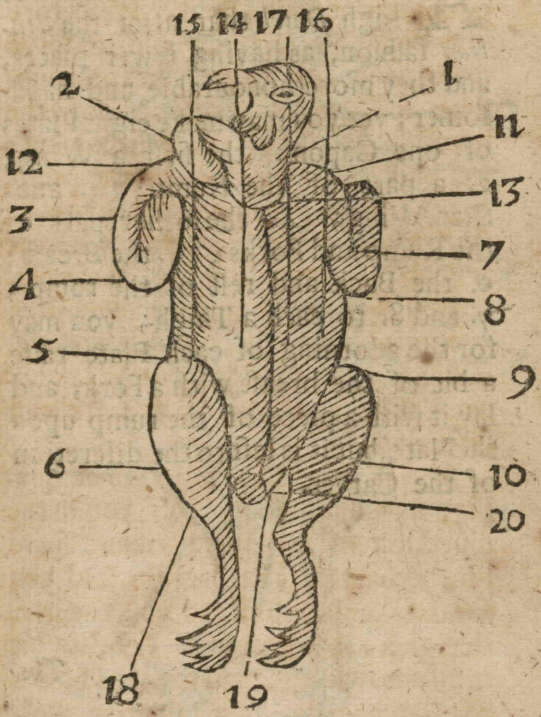
The Dissection of a Capon after the Italian *fashion.*

THE *Italians* cut a Capon into a great many pieces, and those pieces are but very small; wherefore you ought to consider and to serve first a wing, 2ly, a part of the rump, with a little of the brawn of the breast; thirdly, the other wing; fourthly, the other part of the rump, with a little more brawn of the breast; fifthly, the merry-thought, with the rest of the rump; sixthly, the belly, with the two little forks; seventhly, a thigh; eighthly, another thigh, which you must always do the last because they are the pieces that are least esteemed.

And if there be any person of quality, you must do as I told you in the dissection of a boyled Hen, serve him better than the others; and you are to take this notice too by the bye, that there is not a more delicate bit in all the whole Capon than the brawn of the breast, nor a more worthy to be presented to any person of quality.

The

The dissection of a Capon after the Italian *fashion.*

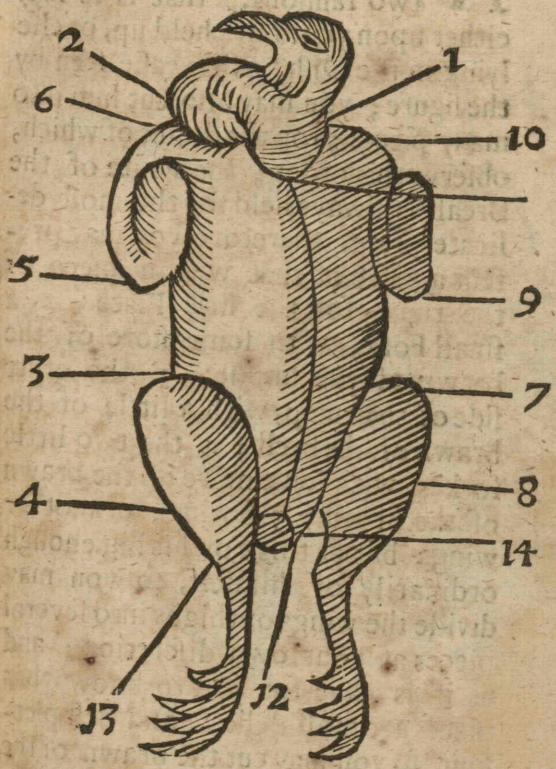


The

The Dissection of a Capon after the High-Dutch fashion.

A Capon is more eat after the high *Dutch* than after the *Italian* fashion, as having fewer pieces, and they more honourable and handsomer; yet you may make eight Plates of one Capon: the first a Wing; 2. a part of the Rump; 3. another Wing; 4. the other part of the Rump and Forks; 5. the Breast; 6. the Back and rest of the rump; 7. and 8. to each a Thigh; you may for the adorning of each Plate raise a bit of the breast with a Fork, and lay it with a piece of the rump upon the Plate, but it is left to the discretion of the Carver.

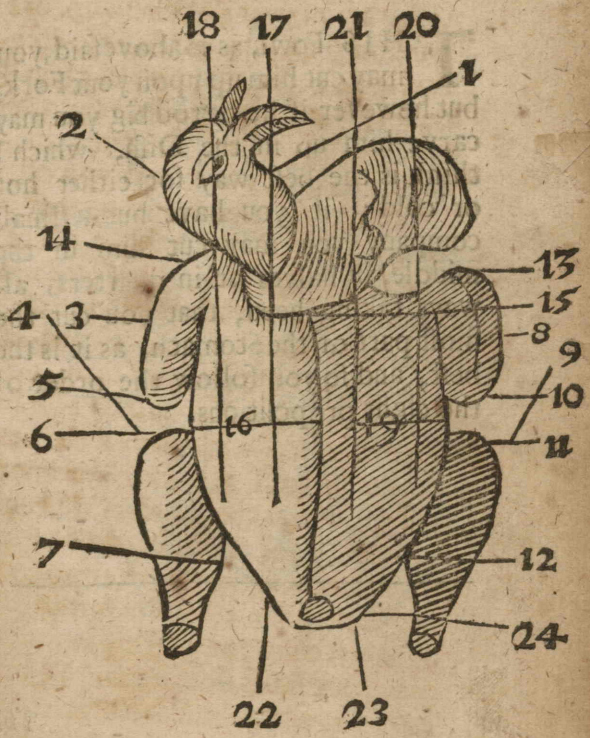
The dissection of a Capon after the High Dutch *fashion.*



The Dissection of a Turkey-Cock.

A Turkey-Cock may be cut up in two fashions, that is to say, either upon your Fork held up, or else lying in the Dish, as 'tis easie seen by the figure; you may also cut him into many pieces; for the doing of which, observe this order; the white of the Breast is always held for the most delicate piece, therefore you may present a piece of that with a piece of the rump for the first Plate; 2. a small Fork, with some more of the brawn of the breast; 3. the other side of the rump, with a little of the brawn of the brest; 4. the two little forkes, with some more of the brawn of the breast; 5. a wing; 6. another wing; but as this Fowl is big enough ordinarily of himself, so you may divide the wings or thighs into several pieces at your own discretion; and as it is easie for you to know what pieces are most delicate and best pleasing, so you may cut the brawn of the breast into as many pieces as you shall think fit, which are many more than I have here specified.

The dissection of a Turkey-Cock.



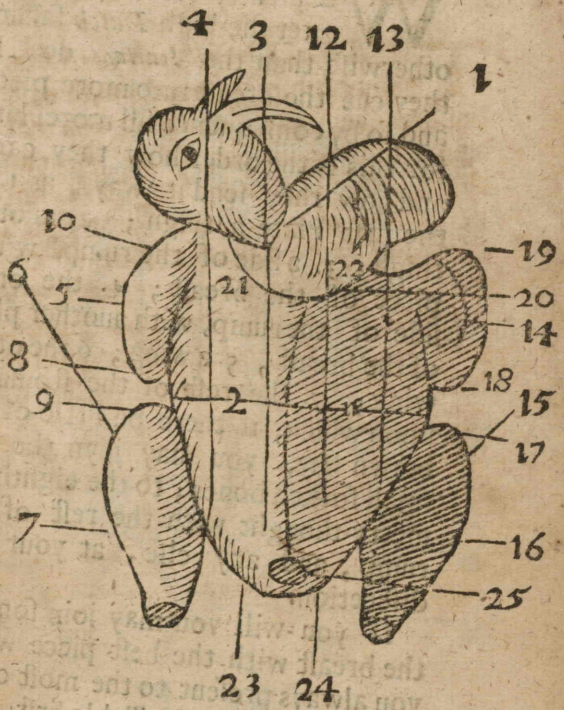
The

The Dissection of a Turkey-Cock hot or cold.

THIS Fowl, as is abovesaid, you may cut him up upon your Fork, but however if he be too big you may carve him up in the Dish, which I think is the best way for either hot or cold; if you have but a small company you may cut him in the middle, in halves or in quarters, always taking heed, that you cut the most part of the Stomach, as it is the best, and so you follow the order of the eight propositions.

The

The dissection of a Turkey-Cock hot or cold.

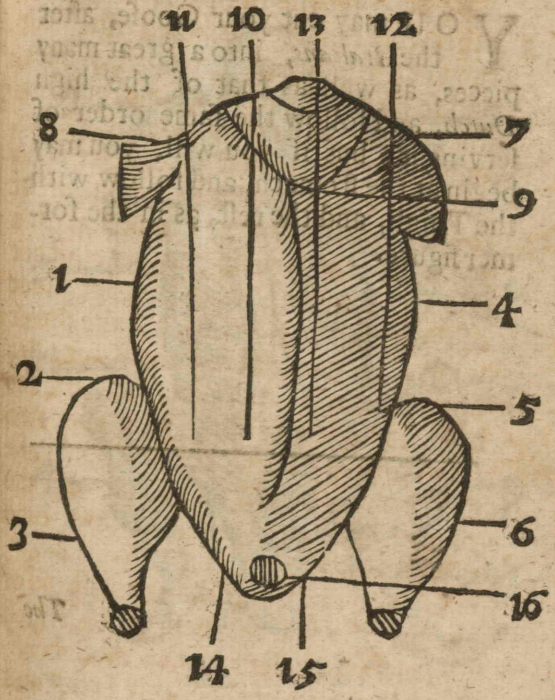


The dissection of a Goose after the high Dutch *fashion.*

WE usually carve a Goose after the high *Dutch* fashion, otherwise than the *Italians* do, for they cut the breast into more pieces, and so by consequence fill more Plates, for this is the order how they carve, and how they send it away; as 1. on the first Plate a thigh; 2. another thigh, 3. a side of the rump, with a piece of the breast; 4. the other side of the rump, with another piece of the breast, 5. a wing; 6. the other wing; 7. the rest of the stomach; upon which, if there be little of the brawn left, you may joyn the two small forked bones; to the eighth the merry-thought with the rest of the rump, and any else, at your own discretion.

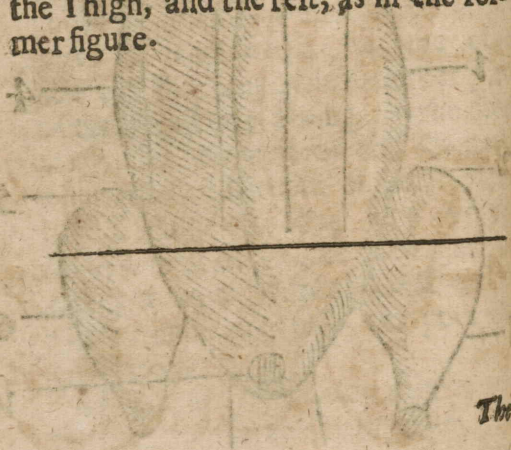
If you will you may join some of the breast with the best piece which you always present to the most considerable person at the Table first, and take notice too by the bye, the brawn of the breast ought to be for the most part served out first.

The dissection of a Goose after the high Dutch *fashion.*



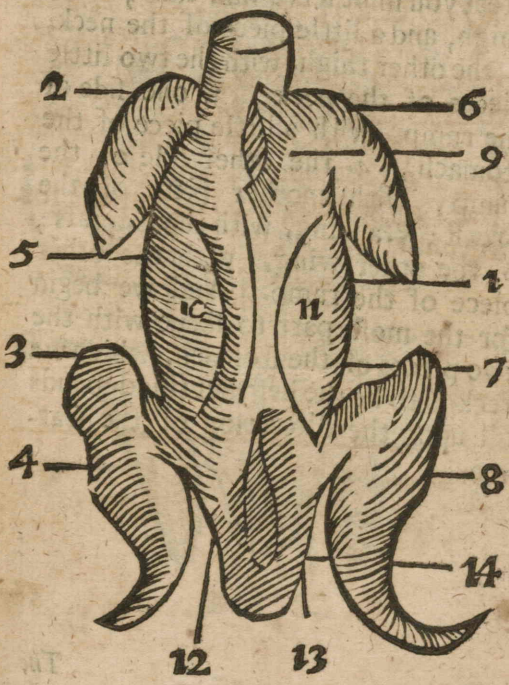
The Dissection of a Goose after the Italian *fashion.*

YOU may cut your Goose, after the *Italians*, into a great many pieces, as well as that of the high *Dutch*, and follow the same order of serving it; but if you will, you may begin at the stomach, and follow with the Thigh, and the rest, as in the former figure.



The

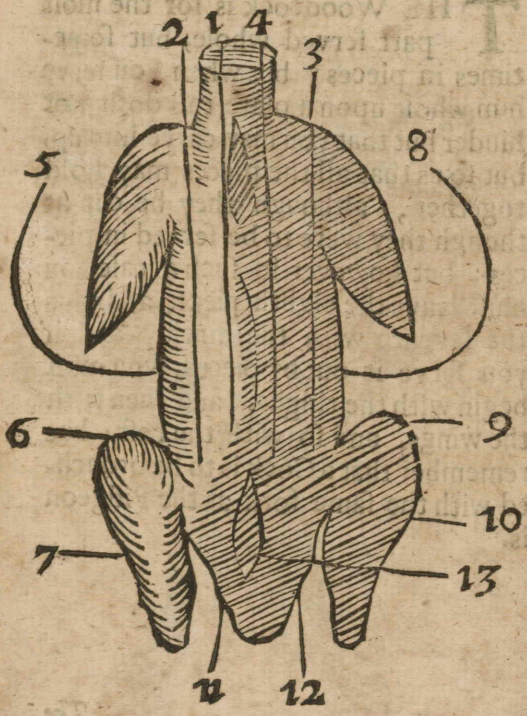
The dissection of a Goose after the Italian *fashion.*



The dissection of a Duck.

THE Duck being little you serve him whole, but if he be great you must serve him thus; 1. a thigh, and a little piece of the neck; 2. the other thigh, with the two little pieces of the neck; 3. one side of the rump, with a little piece of the stomach; 4. the other side of the rump, with another piece of the breast; 5. a wing, with the Carcass; 6. the other wing, with the other piece of the rump. And we begin for the most part to serve with the two pieces of the stomach, which we reckon to be the best, but this depends all upon the discretion of the Carver.

The dissection of a Duck.

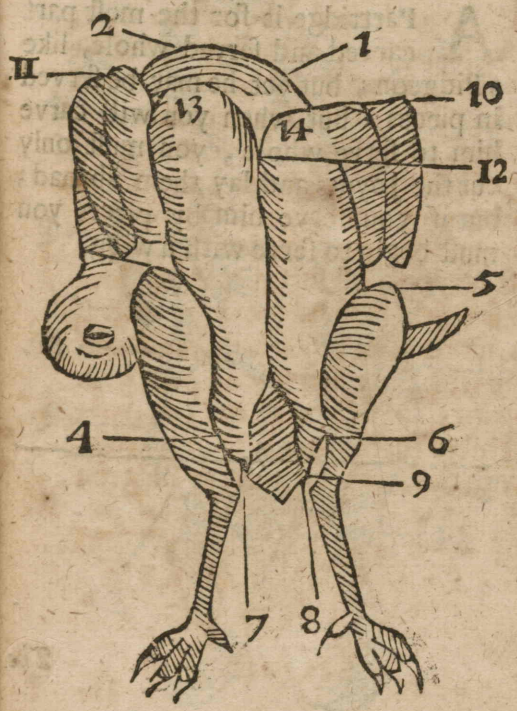


The dissection of a Woodcock.

THE Woodcock is for the most part served whole, but sometimes in pieces; but when you serve him whole upon a plate this doth not hinder but that you may carve him up, but so as that all the pieces may hold together, although they be cut as though they were to be served in pieces; but however in such a case you must leave the eighth piece, and joyn the seventh with the ninth; and if you serve it out by pieces, you must begin with the thighs, and then with the wings, and so with the rest; but remember that a Cock is to be broached with the same fork as the Pidgeon is.

The

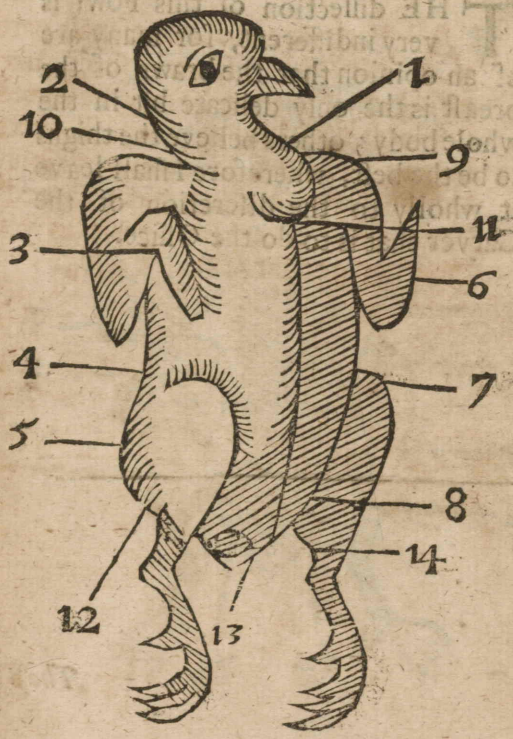
The dissection of a Woodcock.



The dissection of a Partridge.

A Partridge is for the most part carved and served whole, like a Pidgeon; but yet he may be served in pieces: but when you will carve him to serve whole, you must only cut the Joynts and lay them abroad; but if you serve him by pieces you must begin to serve with a wing.

The dissection of a Partridge.

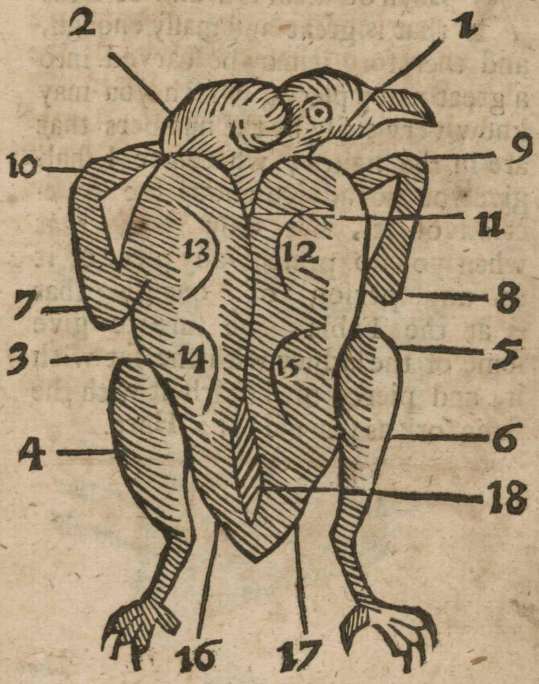


The

The dissection of a Feasant.

THE dissection of this Fowl is very indifferent, for many are of an opinion that the brawn of the breast is the only delicate bit in the whole body; others believe the thighs to be the best, wherefore I shall leave it wholly to the discretion of the Carver that is to do the Office.

The dissection of a Feasant.

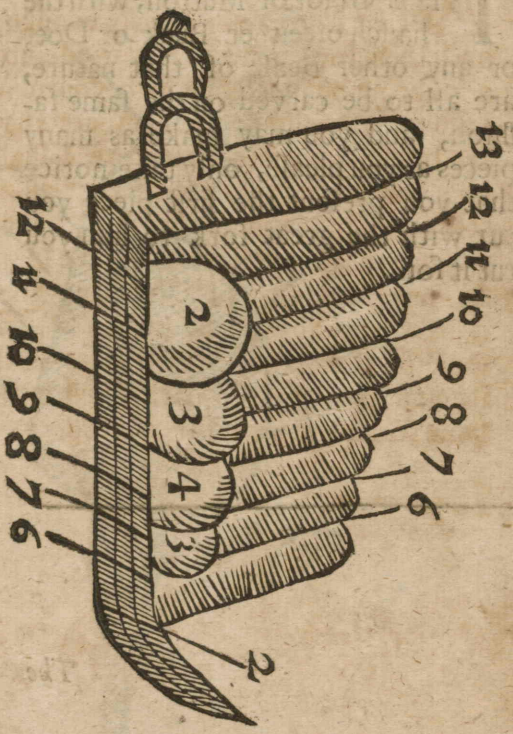


The

The dissection of a Loin of Veal.

A Loyn of Veal is a dish of meat that is great and massy enough, and therefore it may be carved into a great many pieces, which you may know very easily by the numbers that are in the figure; wherefore I shall give you no advice about the dissection of it, but only this, that when you do present any piece of it to any person of quality that is at the Table, be sure to give some of the kidney with the fat with it, and pierce or broach it with the same fork as you use for a Hare.

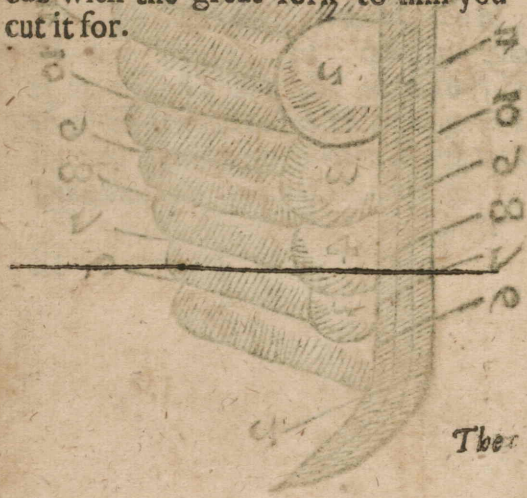
The dissection of a Loin of Veal.



The

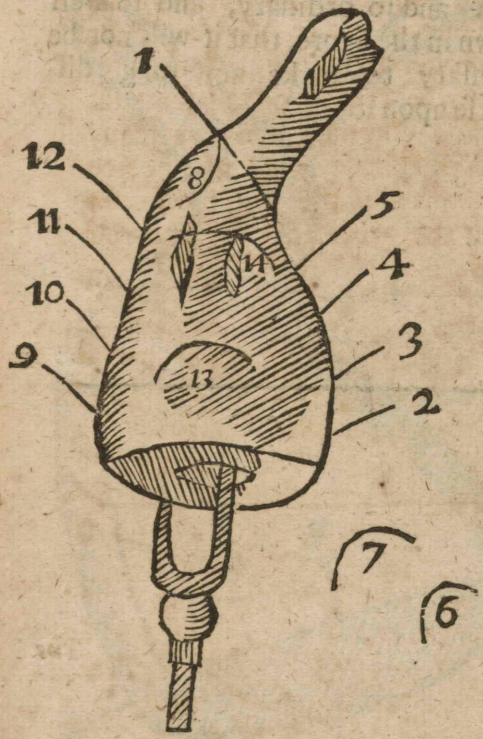
The dissection of a Gigot of Mutton.

THE Gigot of Mutton, with the hanch of either Buck or Doe, or any other Beast of that nature, are all to be carved on the same fashion, and you may make as many pieces as you please, only take notice that you present the first piece you cut with the great fork to him you cut it for.



The

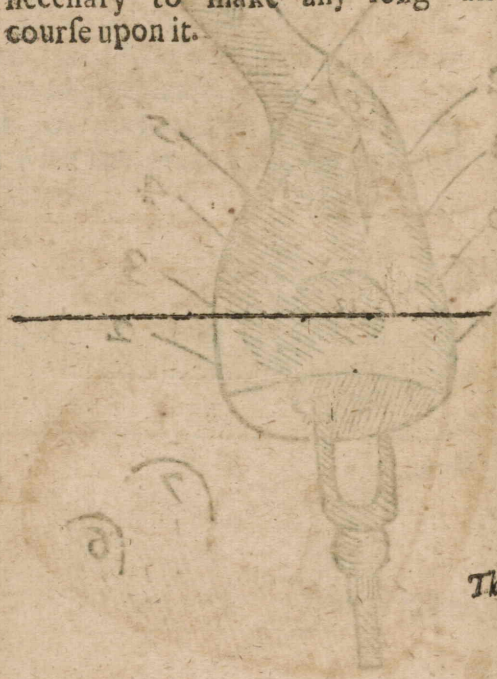
The dissection of a Gigot of Mutton.



The

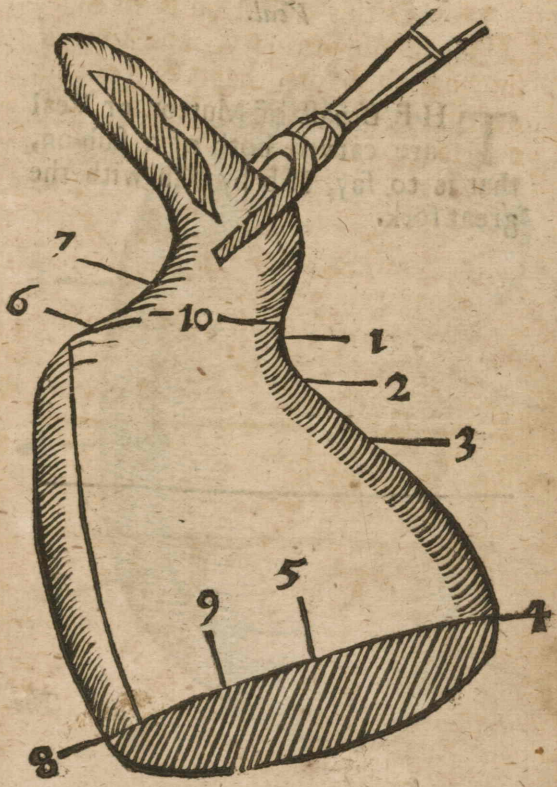
The dissection of a Shoulder of Mutton.

AND this dissection is so easie, and so ordinary, and so well shown in the figure, that it will not be necessary to make any long discourse upon it.



The

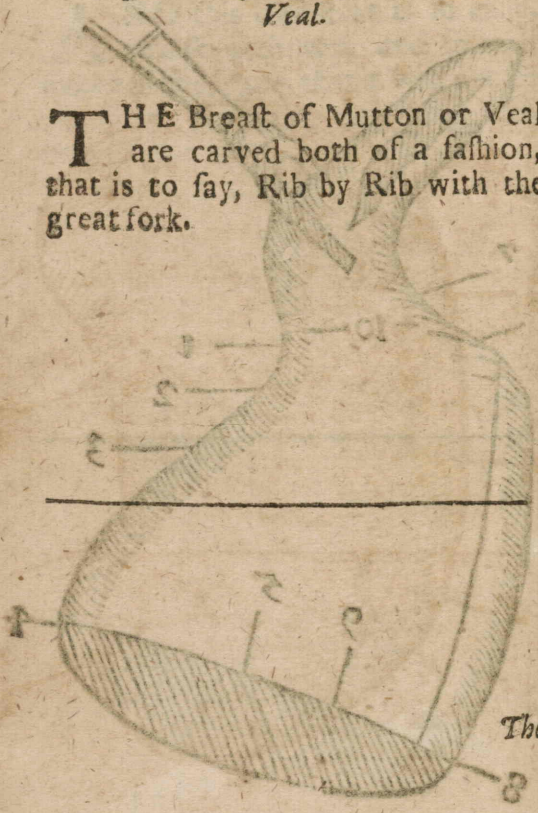
The dissection of a Shoulder of Mutton.



The

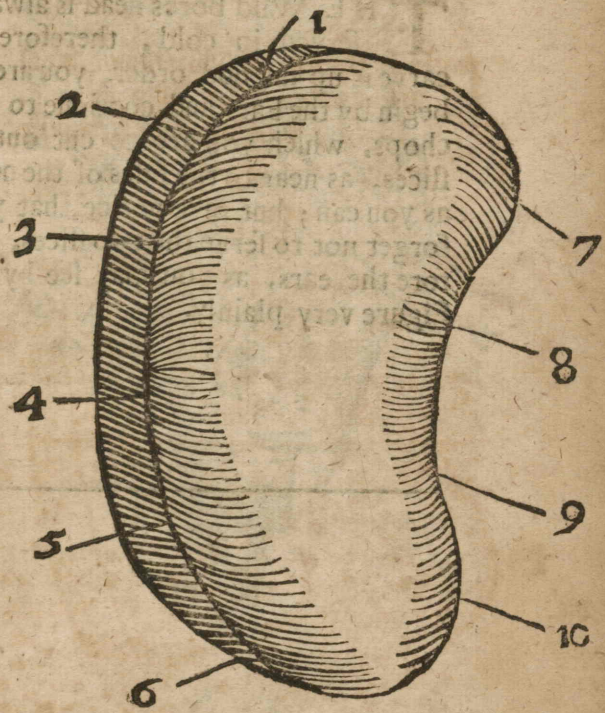
The dissection of a Breast of Mutton or Veal.

THE Breast of Mutton or Veal are carved both of a fashion, that is to say, Rib by Rib with the great fork.



The

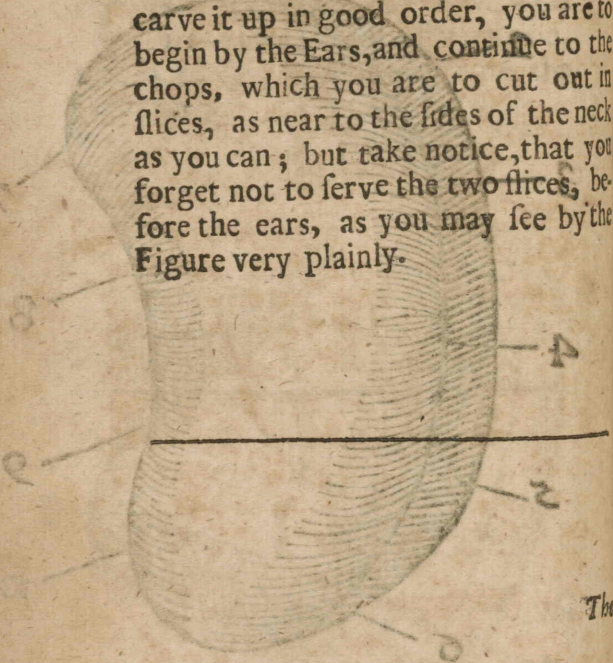
The dissection of a Breast of Mutton or Veal.



The

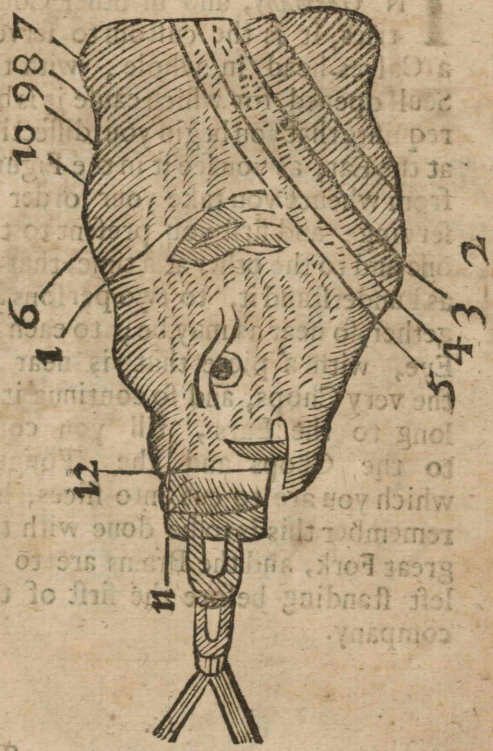
The dissection of a Wild Bores head.

THE Wild Bores head is always served in cold, therefore to carve it up in good order, you are to begin by the Ears, and continue to the chops, which you are to cut out in slices, as near to the sides of the neck as you can; but take notice, that you forget not to serve the two slices, before the ears, as you may see by the Figure very plainly.



The

The dissection of a Wild Bores head.



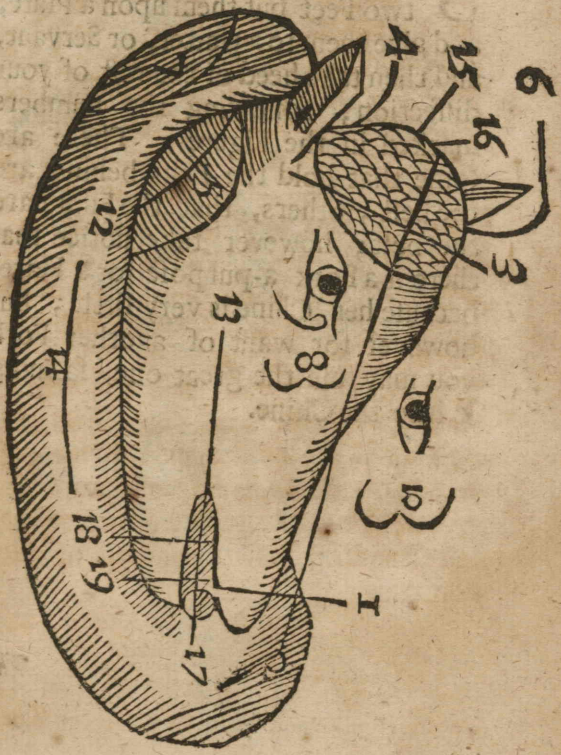
The

The dissection of a Calves-head.

IN *Germany*, and in other Countries, it is the custom to serve a a Calves-head in whole, with the Scull opened, for which cause it is but requisite that you begin your dissection at the Ear, as you see it in the Figure, from whence you take your order of serving; and first you present to the one and to the other at a time, that is, as I understand it, to two persons together, so near as may be; to each an Eye, with a piece that is near to the very Chops, and so continue it along to the Ears, till you come to the Chops and the Tongue, which you are to cut into slices, but remember this is to be done with the great Fork, and the Brains are to be left standing before the first of the company.

The

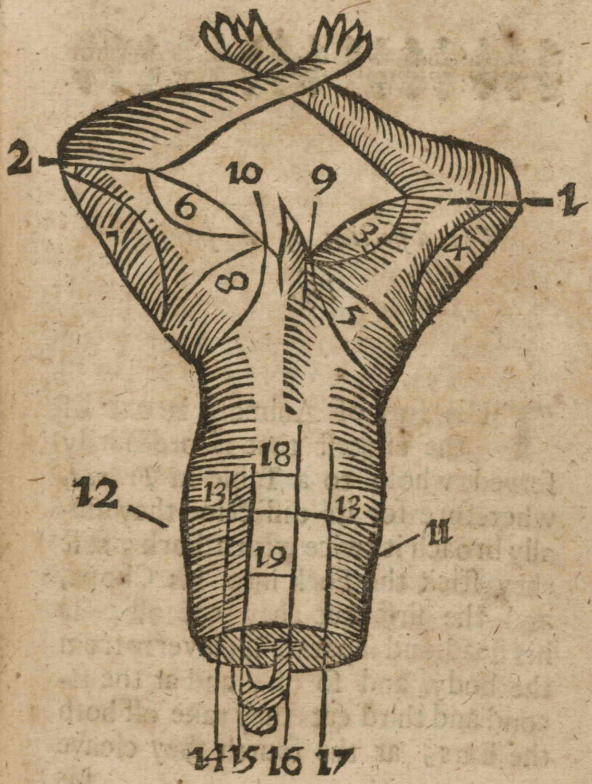
The dissection of a Calves head.



The dissection of a Hare.

SO soon as you have cut off the two Feet put them upon a Plate, and give them to a waiter, or Servant, and then take heed of the rest of your dissection, following the numbers marked in the Figure: There are some that hold the Legs behind are the best; others, that the Fillits are the best; however take notice that there is a Fork a-purpose for a Hare, because her Chine is very little; but however for want of another Fork you may use the great one, fastning it into the Chine.

The dissection of a Hare.



The dissection of a sucking Pig.

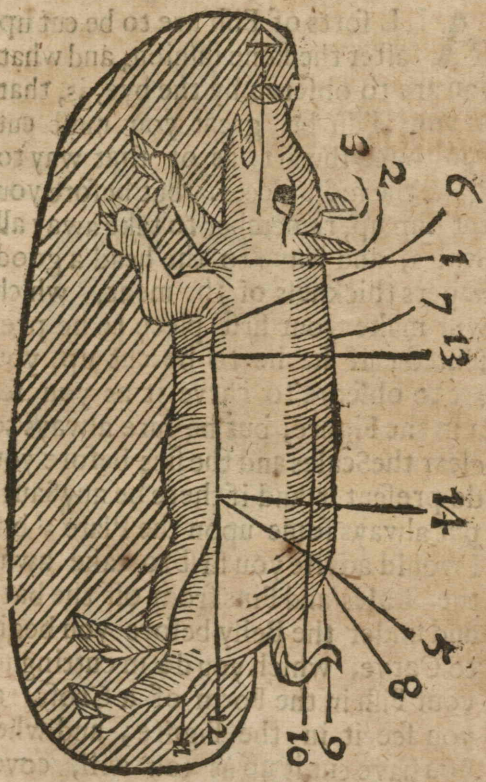
THis sort of Animal, is one of the biggest that is ordinarily served whole to a Table in *France*, wherefore for its dissection they usually broach it twice with a Fork; first they stick the Fork into his Chops, and the first cut they cut off, is his head, and separate it cleverly from the body, and so on; and at the second and third cuts they take off both the Ears; at the fourth they cleave his

his head into 2 pieces; this done, with the ſame Fork you broach him into the Back a-croſs, and then begin to divide it out by the Thighs, and firſt the left Thigh, which makes the fifth piece, and ſo to the left ſhoulder, which is the ſixth piece; and for the ſeventh you cut off the right ſhoulder; for an eighth piece you cut off the right Thigh; for the ninth cut out a long piece by the ſide of the back, on the left ſide; and another on the right for the tenth piece, leaving your Fork in it, and cutting it in two pieces, this makes your eleventh piece in all; and now take out your Fork and put it to the Belly, and then cut it to the right and to the left to make the twelfth piece; then giving two cuts a-thwart, and this will make the thirteenth and fourteenth pieces, which will make all your diſſection conformable to the Figure, as followeth.

But for the order of ſerving it, there are thoſe that hold the piece by the end of theNeck to be the beſt; eſpecially if it be very well roſted; but others do believe the Legs to be the beſt; but for my part I ſhall agree with them that hold for the ſide.

The

The Dissection of a sucking Pig.

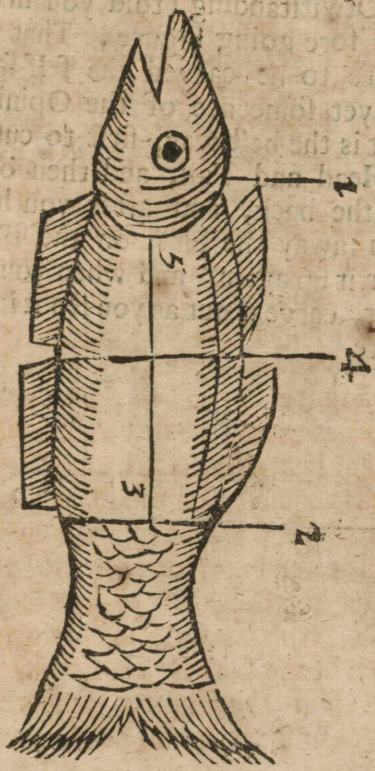


The dissection of a Fish.

ALL sorts of Fish are to be cut up after the same fashion, and what you are to observe by the bye, is, that if your Fish be great you must cut him over-thwart, as of that way to make the most pieces, but before you cut him up, remember to take away all Scales, and leave to the head a good fingers thickness of the meat, which will make your first piece to be presented; if he be to be cut up, you are to observe to carve it as you see it in the Figure, but be sure always to clear the Scales and the fins before you do present it, and if there be any Sauce put always some upon the Plate; but I would advise you first to take away the Scales and Fins from off the back and under the Belly before you begin to Carve, which you do in cutting up your Fish in the Form of a Cross, as you see it in the Figure; and when you have cut it up as you will, cover it up again.

The

The dissection of a Fish.



Another dissection of Fish.

NOtwitstanding I told you in the fore-going Figure, That all Fish are to be carved the self-same way, yet some are of the Opinion, that it is the best way, first to cut off the Head and Tail, and then open it on the back, and after you have taken away the Fins on the Back, cover it up again, and when you cut it out, carve it out as you see it in the Figure.

The

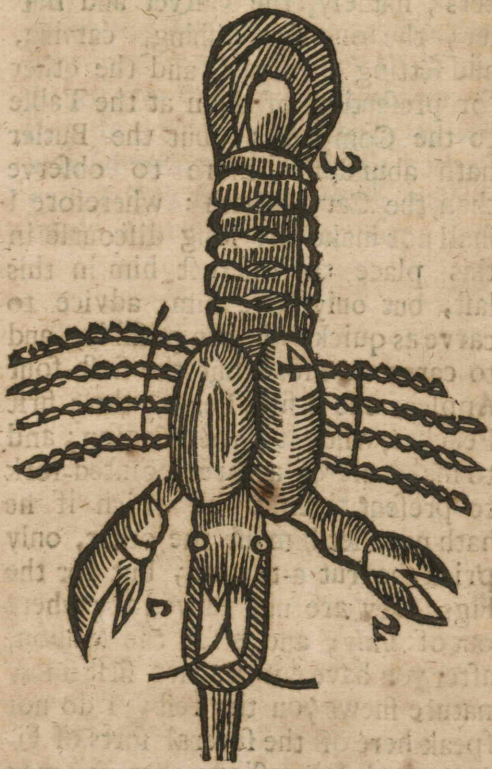
Another dissection of Fish.

The

The dissection of a Lobster.

THis Fish, as you see it in the Figure, hath but four pieces, as one can easily discern, and therefore it will be needless to make any long discourse about it, but proceed to the Method of the Carvers serving of Fruit.

The dissection of a Lobster.



The

THE Service of Fruit hath a ſpecial dependance upon two Officers; namely, the Carver and Butler; the one for diſhing, carving, and ſetting them out, and the other for preſenting of them at the Table to the Company; but the Butler hath abundance more to obſerve than the Carver hath: wherefore I ſhall not make any long diſcourſe in this place to inſtruct him in this laſt, but only give him advice to carve as quick as he can poſſible, and to carve no more but the firſt four Apples, the 4 firſt Pears, the 4 firſt Peaches, when it is their Seaſon; and to make uſe of a three-pointed-fork to preſent them with; which if he hath not, let him uſe the other, only prick the frut a-thwart; but for the Figs, they are not carved any where out of *Italy*; and as for the Million, after you have cut the two firſt ſides, nature ſhews you the reſt; I do not ſpeak here of the ſeveral ſorts of Figures and Impreſſions that you may give to any ſort of Fruits, which are things

things that concern the Butler only, which is to be treated of immediately in its own proper place; where you may ſee a great number of Ornaments and Repreſentations which one may give them; the which if they do not give you a full inſtruction, yet they do much recreate the ſight, with a conſideration of him who hath diſguiſed ſuch things as theſe with ſo much ingenuity and curioſity.

Le Sommelier Royal:

OR,

The Royal Butler.

Which is to shew him what is his Charge, with Instructions how to fold his Linnen, and to fit it to cover a Table, in divers sorts of figures, with other Rarities and Gentility.

AFter having shewn you what concerns a Master *de Hostel*, and a Carvers Office, I have judged it not altogether unnecessary to join to these the Office of the Butler; I call him Butler, because this name imports I know not how much honour to his Title and Commendation, since there

there are many things in which *France* doth excel above other Nations, ſo doth this Charge above others; as being none of the leaſt Conſequence; for beſides that the Butler is to trim and ſet out, ſo he is likewiſe to preſerve and keep, as well as to give and diſtribute abroad where it is neceſſary: Wherefore it is neceſſary for any one that will undertake this Charge upon him, to be indued with theſe three qualities; firſt, Fidelity, Good-behaviour, and Affability towards thoſe whom he hath to do withal; in general to all in his charge; ſo that being thus qualifyed, I ſuppoſe him now entring upon his Charge; wherefore in the firſt place I adviſe him to endeavour all he can to underſtand his Lord and Maſter, and next thoſe that pertain unto him; and then inform himſelf, as to the order of the Table, how and with what Services it is to be ſerved; and the diſtribution of thoſe things which are committed to his Charge, as Plate and Linnen belonging to his Office.

The

The hour of Meals being now come, he must put himself in a posture of serving; and first let him put his Covering into a Basket which is for that purpose, covered with a clean Napkin; then let him set in his Bason and Ewer, the Essay Cup, and Cadnet, Flagons, Salts, Plates, Spoons, Forkes, Knives, Riders for Plates, Table-Cloaths, Napkins; of the which two at the least folded in the fashion of a broken Staff, with Bread, and all other things necessary that belongs to the Covering of a Table, and side Table.

The hour of Dinner or Supper being now come, he and his Helper or Servant, takes the Basket thus furnished betwixt them and carries it into the Hall or Chamber where they are to eat; not forgetting the Pepper-box, and Cruet of Vinegar, both furnished, the one carrying one, the other carrying the other with them into the Room.

Aud so soon as you are come into the Room, set down the Basket, and so begin to cover your side-Table, first,

first, with a clean Cloath, and then set on your Plate; first, your Bason and Ewer, and your Flagons ranged against the Tapestry-Hanging, mingled one amongst the other; then underneath compose another range of Essay Cups, Sugar-Castors, and Glasses with the Feet downward, and upon each of them put an Essay-Cup, or Cover over them.

This done, the Butler begins to cover the Table thus, first the Table-Cloth, then the Salts, and the Riders for Plates, or *enter-mese*, then the Plates with the Coat of Arms towards the middle of the Table, so many as are necessary, but let them not touch the edge of the Table by three or four fingers.

At the right hand of each Plate place a Knife, with the edge towards the Plate, then the Spoons, the brim or edge of the Spoon downwards, with Forks, but be sure not to cross or lay them the one on the other, then the Bread upon the Plate, and the Napkin upon the Bread, and so much for covering a Table.

And

And now take notice that the upper end of a Table is always the end next the Window, the farthest from the Door, on the side next towards the Chimney.

But if there be a Cadnat (which is not usual, except it be before a Prince, a Duke, or a Peer of the Land) you must set it on the right hand of the Plates, and lay a Napkin upon it, and upon that a Knife, a Spoon, a Fork, with a Salt filled with Salt, then cover it over again with another Napkin that must cover your Cadnat and Cover.

It is likewise to be observed, that you are not to lay or place any Cover at the end of the Table, nor Plates on the right hand of the Cadnat.

And as the number of Plates must far exceed the number of persons that are to sit at Table, so you must have several piles of Plates ranged upon your side Table at length, and upon each pile of Plates a Napkin folded in *baston rompu*, or, broken staff; and over this another or more, if need so require, unfolded, which serves to

wipe

wipe the hands when they are waſhed.

At the end of the ſide-Table you muſt have a Cive or ſhallow Tub, and a Ciſtern full of Water; &c.

After the Butler hath thus covered his Table, let him now begin to diſh up his Fruit either in Plate or Cheyney, or ſuch as he finds in the houſe.

And as I ſpeak here but of a Butler of conſequence, I ſuppoſe him to be in the Service of ſome Prince or Crowned Head; therefore it is but neceſſary that he ſhould know how to order and adjuſt his Fruit, and diſguiſe it into ſeveral figures; as how to carve-peel it into many faſhions, but becauſe it is not to be learn'd ordinarily, but only by ſeeing and practiſing of it by ones own ingenuity and ſtudy, as ſerving only to be looked upon with admiration, for faſhion-ſake, therefore I ſhall not give you any inſtructions for the doing of it, but only ſhew yon ſome preſentations of it by Figures and Cuts in Fruits, which cannot be altogether unneceſſary and uſeleſs.

And

And last of all he must furnish his Plates for Riders or enter-meses with Salats and Fruits, as neatly as is possible, for his credits sake.

And it is also as necessary for him to know how to fold, pleat, and pinch his Linnen into all manner of forms both of Fish, Beasts and Birds, as well as Fruits, which is the greatest curiosity in the covering of a Table well, for many have gone farther to see a Table neatly covered, than they would have done for to have eaten a good meal at the same Table.

And now the hour of eating being come, let him bring in his Wine, present his Bason and Ewer to wash, take his Essay both of Wine and Water; this done, he goes towards the end of the side-Table, and there attends the orders that shall be given him what to do.

Here

Here follows the ſeveral ſorts of Cuts for all ſorts of Fruits, and amongſt the reſt it is to be taken notice of, that this bunch of Grapes as you here ſee in Figure, is not to be laid in a Diſh, but to be ſet artificially upright, as if it were growing in the Earth, and were yet faſt to its own proper ſtem where it firſt grew, &c.

1
4
2
5
3
6

7

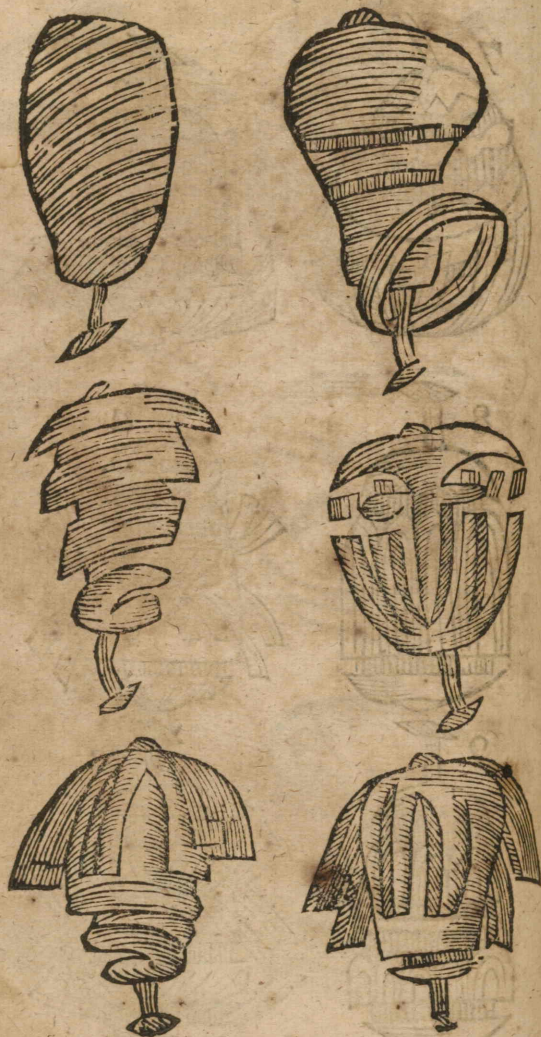
10

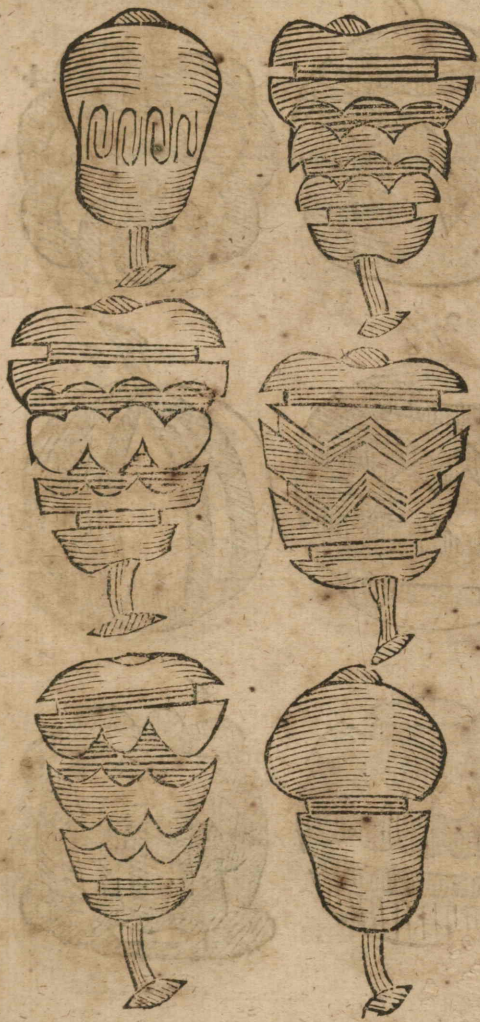
8

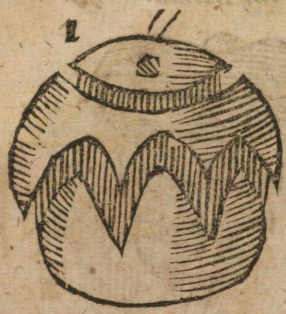
11

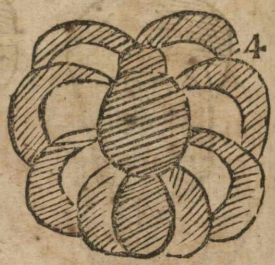
9

12






1


4

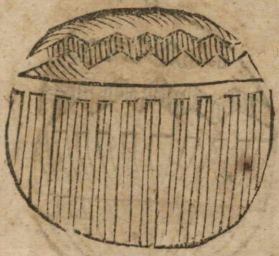
2

5

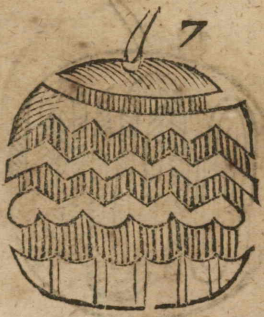
3

6

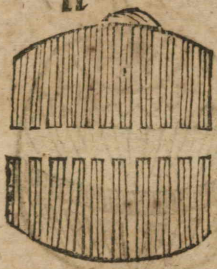
10



7



11



8

12

9

13

16

14

17

15

18

7

10

8

11

9

12

1

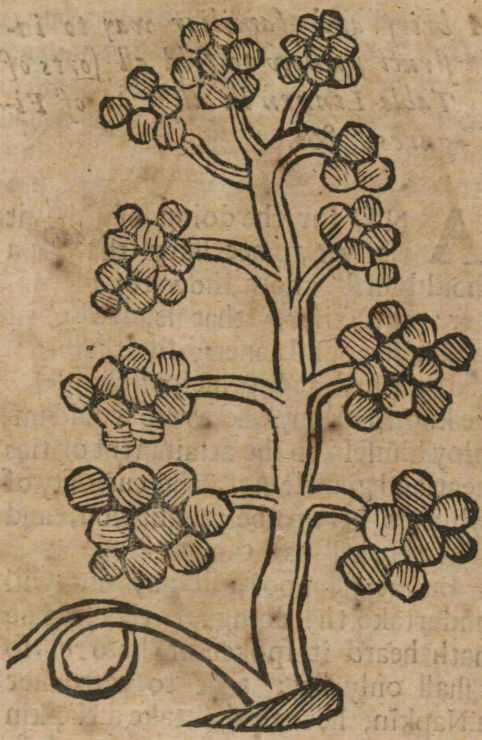
4

2

5

3

6



A brief and familiar way to instruct you how to fold all sorts of Table-Linnen in all sorts of Figures, &c.

AND for the doing of this, it is very necessary that you should first know how to battonner and friser, that is, to pleat and frise your Linnen; for these are the two first and principal things to be known by any one, who would imploy himself to the attainment of this neat and gentile Art, the curiosity of which is here to be taught you, and that as briefly as I can.

But as I suppose, if any one will undertake the doing of this, as he hath heard it spoken of before, so I shall only say, that to battonner a Napkin, he must first take a Napkin and fould it over-thwart, and so gather it up into little pleats with his fingers, the closest and smallest that he can possibly do, pinching it hard too with his fingers, as he goes along,

along, as low and close to the Table as may be; this fashion will serve to make a great many covers, and doth ordinarily serve to be presented when hands are washed, or else to be wet and laid between two Plates, as was said in the Treatise for covering of a Table.

You may, if you please, put this Napkin at its full length, or else fold it double in two, or in three, or into a heart, and for this last you must double it just in the middle, and bring the two ends together, and then return them again about four fingers in length, tye the middle, and leave the two ends within in the in-side; so that the middle will make a long point, and the two sides will make or form a very excellent heart.

To frise a Napkin.

When your Napkin is thus done, as is abovesaid, that is, battonned or pleated in small pleates, then you must begin to frise it either at the one end, or else you may begin in the middle

middle to pinch it again cross-wise, very small, and as close and thick as you can, but be very careful to pinch the pleats very close the one to the other, as hard as ever you can possible.

A Napkin thus done will serve for a great may sorts of covers of different fashions.

A Napkin folded in bands.

Take a Napkin cross-wise, that is, from selevege to selevege, and raise up a small band against the Hemn, about the depth of your Thumsbreadth, then make another close to that of the same breadth, and so continue doing this on both sides till you come to the end, then turn over your Napkin on the other side, and fold or turn it in three; this fashion will serve like the former for many sorts of covers of different fashions.

To pleat a Napkin in the form of a Cockle-ſhell double.

Take a Napkin croſs-ways, and fold it in the middle, and make a band of a Thumbs-breadth near the middle, continue doing this till you come within half a foot of the Hemn, then turn your Napkin on the other ſide, and make the bands again in the ſame manner as you did the former, then take it at its length, and pinch as much and as hard as ever you can, then raiſe up the pleats of every band with the point of a Pin or Needle, one after another; do this on both ſides, then open the under ſide of your Napkin that is not pleated, and faſten a Loaf in it, and gather the pleats together again upon the Loaf, then raiſe up your Napkin at its highth, and lay it down in the form of a Fan that is open.

To do the ſame ſingle.

Pleat your Napkin over-thwart to

a

a foot of the one Hemn, so that the pleats may be under-most, then make bands of a Thumbs-breadth from the pleats to within half a foot of the Hem; then take your Napkin at its full length, and battonner or pleat it very small, then raise or take up the pleats with the Pin or Needle, and then raise it up in the same manner as you did the double and friesed above.

To pleat or fold a Napkin in form of a Melon double.

Take a Napkin cross-ways, or overthwart, and a band in the middle of a Thumbs-breadth, and continue doing this till within 6 or 8 fingers breadth of the Hem, then take the other end and do the same, then turn your Napkin over, and bastonner; pleat him at his full length, and you may friese it also if you will, like as you did that in the fashion of a Cockle-shell double, and when this is done put into your Napkin underneath a long rowl of Bread, and

pleat

pleat the two ends of your Napkin upon your Bread.

To fold a Napkin in form of a Melon single.

Take a Napkin overthwart or croſs-ways, and pleat it in bands, then baſtonner or pleat it very ſmall at its full length, then put a Rowl under, and make your Napkin hold faſt in a round about your Loaf or Rowl, you may frieſe it alſo if you pleaſe, as you did that of a double Cockle-ſhell.

To fold a Napkin in the faſhion of a Cock.

Take and fold a Napkin in the middle, ſo that the two ſeleveges may joyn together, then battonner or pleat it at its full length, in as ſmall and cloſe pleats, and as hard as poſſibly you can, and frieſe it alſo, but in the frieſing of him be ſure to keep it as cloſe as poſſibly you can, then open it again to within a fingers breadth

breadth of the middle, and joyn the pleats together again, put in a good handsome round Loaf into the middle under the fold ——— put the edges of the Napkin upon the Loaf, and then pull out the Head and Beak of the Cock out of the middle of your Napkin, which you must raise upon high; you must make him a Comb, and Wattles, and Beard of some red stuff; and for the end of the Beak you may make it of a large Quill, which you may cut and fashion like a Cocks-Bill, which must be fastened with a little *Gum-Dragon*, steept in Orenge-flower, or other sweet Water, then pull out and fashion him a Tail out of the other end of the fold and raise it up, and set it as high up as you can.

A Napkin pleated in the form of a Hen.

Fold and pleat your Napkin in the same fashion as you did the other, only it must not be so big, nor raised up so high.

A Napkin foldd and pleated in the form of a Hen and Chickens.

Pleat your Napkin like the two last, but only instead of putting the edge of the Napkin upon the Bread, you must make a many little heads of Chickens, as though they were coming out from under the Wings of the Hen.

A Napkin folded like two Pullets.

Fold your Napkin in three at breadth, and bastonner or pleat it at length, and open two of the three folds or sides, and put a Loaf under each of the two folds, and then pull out the two heads and the two tails of your Pullets, in the same manner as you did that in making of the Cock, the one on the one side, and the other on the other side.

A Napkin pleated in the form of a Pidgeon upon her Nest in a Basket.

Pleat your Napkin in the ſame manner as you did that for a Cock, and put a Loaf under the middle of the Fowl, and then form a Head and Tail of your Pidgeon, and make a good large brim or edge round your Napkin, out of which you may make little pleats like a Basket, and let the Head and Tail appear above the Baſkets brims.

To pleat a Napkin in the form of a Partridge.

Pleat your Napkin in the ſame faſhion as you did that for a Pullet, and when it is done and faſhioned, ſprinkle ſome flowers over it, that is of the ſame colour as a Partridge is.

You may either make one Partridge or many out of one and the ſame Napkin, by only giving it ſo many pleats as to make the like number of folds as you would make Partridges. *A*

To pleat a Napkin in the form of a Pheasant.

Battonner or pleat a Napkin at its full length, and friese him to within half a Foot of an end, then put a Loaf of Bread under, and pull out and fashion the Head out of the middle of the Selvege ——— and raise up your Napkin as high as you can, and make a Tail like a Fan of that end which is not friesed, and be very careful to make and form the eyes and beak very artificially, and sprinkle flowers of divers and different colours about your Napkin so done.

A Napkin folded in the form of two Capons in a Pye.

Plait your Napkin in the same fashion as you did that for your two Pullets, put a long Loaf or Rowl under each fold, and form the edge of your Napkin like the crust or sides of a Pye, and let the heads and tails of

your

your Capons appear over the ſides of your Pye.

You may practiſe the ſame things in all ſorts of all other Fowls, in what number you pleaſe, in folding your Napkin as many times as you intend to make figures.

A Napkin folded like a Hare.

Pleat your Napkin in the ſame manner as you did that for a Cock, then open it, and lay a long Loaf under the Plate in the middle, then draw out a Tail or Scut out of the fold, and the 4 feet out of the four corners of your Napkin, and put in a ſmall Loaf at one end under the fold, and ſo form out the Head, Ears, and the Neck.

A Napkin folded like two Rabits.

Fold a Napkin in three, and pleat it at its full length, then pinch or frieſe it, then open it on both ſides within half a fingers breadth of the fold, and put in two Rowls under each fold, and a little round Loaf

for

for the head at the one end; then pull out the feet out of the four corners, and the Tails out of the folds.

To fold a Napkin like a ſucking-Pig.

Baſtonner or pleate your Napken overthwart, in very ſmall pleats, and then pinch it, then put in a large long Loaf betwixt in the middle near the end; and at the other end another Loaf for the head, then faſhion the Head, Ears and Tail of your Pig, as for Feet you muſt make them out of four Corners, and the Tail out of the middle of your Napkin.

To fold a Napkin like a Dog with a Choller about his Neck.

Firſt make a band about a Thumbs-breadth within a foot of one end of your Napkin, then baſtonner, or pleat and pinch it all at length except the band; and then raiſe up the pleats with a larding-pin, or a great pin; then put in a ſmall round Loaf under one end, and then faſhion the Heads,

the

the Ears, and his Chops, into the which you may put a small Loaf, but you must have a great and long one to fashion the body, you may draw the Taile out of the middle, and the four feet out of the four Corners of your Napkin.

To fold a Napkin like a Pike.

Make a band at one end of your Napkin, of about half a foot large, and make it so that the Hem may joyn to the one end of the band; then fold the four Corners of your band within, so that they may make a point about the middle of your band, that is indifferently large; then pleat it at its length, but do not pinch the band, because that must make the head of your Pike; then open the point of your band, and put in a long Loaf into it, and pinch your Napkin pretty near too, that is to say, within four fingers of the band, and leave other 4 fingers unpinch'd, and then pinch four fingers more in breadth: do this continually, till you

you leave four or ſix fingers breadth of the end of your Napkin unpinched, and of this you muſt make and faſhion his Tail, and put a long Rowl under your Napkin to form him a body.

To fold a Napkin in the form of a Carp.

Make a band about half a foot wide, at one end of your Napkin, in the ſame faſhion as you did that for your Pike, only you muſt not fold the ends of your band; then fold your Napkin at its full length, and pinch or freeze all the band; but leave the breadth of your four fingers without freezing, and then freeze all the reſt to within four or ſix fingers breadth of the end, which you muſt leave unfreezed to make a Tail; then open the band, and put in a round Loaf to faſhion the head, and a long Loaf for the ſaſhion of the Body.

To fold a Napkin in faſhion like a Turbot.

Take and fold a Napkin the ſame

fashion as you did for a Cock, but do not freeze or pinch the sides or edges of your Napkin at length, by the breadth of three fingers, and so likewise leave at the end of your Napkin the breadth of three or four fingers without freezing or pinching, to make or fashion a Tail, then open your Napkin, and put in a large flat Loaf of Bread, and fashion the Head of your Turbot on the right side of the fold, and enlarge the edges of your Napkin that is not pinched about your Loaf, and then make but a small Tail, and of this fashion you may make or shape a Flounder also.

To fold a Napkin like a Mitre.

First fold your Napkin a thwart or cross-wise, so that the two hems may be together, and fold in the four corners, so that they may make a point about the breadth of your Thumb, then pleat or battonner your Napkin at its length, and freeze or pinch it almost to the point, and then put in a round Loaf of Bread into the

the place of your Napkin that is pinched, or as they ſay freezed; then erect him at his full heighth, and if you pleaſe you may put in a long Rowl upon the round to keep your Mitre in his faſhion.

To fold a Napkin like a Turkey.

Firſt Fold your Napkin in the ſame faſhion as you did for a Cock, and put a large Loaf under him, and make a Comb of a little bit of red Taffaty that may hang down upon his Beak, and ſtick the Head and Throat with ſmall Flowers of different colours; then pull out a Tail at the other end of the fold, and the Wings out of both ſides.

To fold a Napkin like a Tortoiſe.

Battonner or pleat your Napkin at its full length, and pinch or freeze it very ſmall and fine, and put a pretty big round Loaf under the middle, and pull out and faſhion a Head out of the middle of the Hem, and raiſe it up a

little, and then pull out a Tail out of the other side, and let that hang a little down, and then pull out the four Legs out of the two sides of your Napkin.

To fold a Napkin in the fashion of a Cross, like the Order of the Holy Ghost.

Take a Napkin corner-ways, and joyn the four corners together in the middle, then turn over your Napkin on the other side, and again joyn the four points together in the middle as before, and so turn him over again on the other side, and join the four points together as before, and put a Loaf under, and you shall see that your Cross, or the Order of the holy Ghost, will be perfectly made.

To make the Cross of Loraine.

When you have made a Cross like the Order of the holy Ghost, then turn over your Napkin on the other side, and pull out the four points from the middle towards the upper side, and you will see the *Lorain* Cross very perfectly made.

Le Confiturier Royal:

OR,

The Royal Confectioner.

Shewing how to make all ſorts of Sweet-meats, as well wet as dry, as alſo the Compoſts of Fruits, and Salats, and Draggs, &c. or dry Sugar-plums.

AFter the Butler it is but juſt that we bring in the Confectioner, becauſe he is as it were one of the ſame charge, for to make all manner of Sweet-meats, and ſuch like things which are ordinarily made to be ſerved in at the deſeart: I have mingled a great many things with the Confectioner's Office, which a great many people wil believe ought not to be in-

serted in this place, because they cannot think that they do properly appertain to the Confectioner; as, composing of Salats, *&c.* but I have done this here because they are things which are very ordinarily done in some particular houses, although a Confectioner is not obliged to have them in his Shop, yet notwithstanding this doth not hinder but that they may be prepared by a Butler, as well as all sorts of Confectionary-stuff is by him prepared; but besides the design of serving the publick, and giving them all the Instructions that may be for the easie furnishing of a Table at a small price, with that which would cost a great deal more if bought or furnished by a Shop-keeper; therefore this may be done with ease at a Rencounter, if occasion be. Therefore I thought it could not be altogether unproper to insert in this place such things as these, although many will object that it is altogether confusedly treated of in this place; for say they, here is treated sometimes one thing, and sometimes another, which

which will be ſhewed bye and bye: to which I anſwer, that this complaint is altogether unneceſſary and unreaſonable, ſince I have provided againſt this complaint and inconveniency, by making an Alphabetical Table which ſhews you in what page you may find every particular thing that is treated of in this whole Diſcourſe.

How to clarifie Sugar, or Caſtanade.

Take one hundred weight of Sugar, and put it into a large Pan for that purpoſe, put to it 10 *French* pints, or 9 *Engliſh* quarts of Water, and ſtir this altogether, and ſet it on a Charcoal fire, and then take a dozen of good freſh Eggs, break them into a pan without taking away either Yolk or Tread, then beat them ſo long together till they become a froth, then when you ſee your Sugar boyl, then take about a pint of Water, and a good quantity of the Eggs thus beaten, and then let them boyle thus together a little while, and then ſcum it very well, and put in more Eggs and water, and ſcum it till it be very clear,

then pass it through a Strainer or Bag of Cloth, or Searge, or else through some Linnen that is very white and clean, and you will find that your Sugar is boyled to a lisse, as they say, or to a fit smooth substance to preserve withal, and this is the right way of boyling your Sugar, to preserve withal you may clarifie in this manner any quantity of Sugar or Castanade, observing to put in a quantity of Water and Eggs according to the proportion of Sugar you intend to clarifie.

The different ways of boyling of Sugar.

As water is always necessary in the boyling of Sugar, so it is but necessary that you should know the quantity of each that should be put together; as for example, if you should ask how much Water would serve to put to a pound of Sugar, I answer, a half of the *7th* part of a quart will suffice for a pound of Sugar, but if there be any more it must evaporate away by the force of boyling, that the Sugar may come to its proper height of boyling for your use.

To boyle your Sugar to a lisſ, or as I judge it to a ſmooth Sirup.

The firſt boyling of your Sugar is called in *French, a liſſe*, and you may know when this is ſo by taking up ſome of this in the boyling with your forefinger, and laying it upon your Thumb of the other hand; if it doth not run but ſtands, like a pea round upon your Thumbs Nail, you may be ſure that it is in the ſtate and condition that you would have it in, that is to ſay, boyl'd to a liſſe, as you call it.

Boyling your Sugar to a Pearle.

When it is boyled to this height you may know it by putting in your finger, and laying it to your Thumb, and if they cleave together faſt, and when you open them your Sugar draws and clings like Threads ſo long as one can open them, this boyling is called, *The groſs Pearle*, and when it holds liſſe it is called, *The ſmaller Pearle*, and ſo forth.

How to boyl Sugar a ſoufle, *or to be blown away.*

This way of boyling of Sugar is called by ſome *a Rozar*, and it is to be marked, that when your Sugar is boyled to this height, you may take a Scummer and dip it into your Sugar a-boyling, and when you have taken it out again blow athwart the ſaid Scummer, and if your Sugar be boyl'd enough it will fly away like dryed leaves, but if it run you muſt boyl it again, for it is not boyled; or you may inſtead of a Scummer put in a Spartle, and if your Sugar be boyl'd it will flie away in the Air, likewiſe with a Swinge.

To boyl Sugar a Caſſe, *or to break.*

Wet your finger in cold Water, and put it into your boyling Sugar and as quickly pull it out, and again dip it into the cold water, and if your Sugar become dry, and breaks in the water upon your finger, then it is enough;

nough; but if it ſticks and is clammy, then it is not; but if in caſe you are affraid of your fingers, then take a ſtick that is very clean and try the experiment with the ſtick which you ſhould have done with your fingers, and if your Sugar be boyl'd it will break as well on your ſtick, as it would have done on your finger.

Here follows the Compoſts or Preſerves in their Liquor.

How to preſerve Pippens, a Compoſte.

Take Pippens, and pare, coare, and quarter them, and put them into fair water, take in alſo ſome of their parings, and the parings of ſome other Apples which you will pare and quarter alſo in ſmall quarters, and make them boyl till they are tender; then put them into a clean cloath and let the Water run from them, and then take as much of that water or decoction as will ſerve to boyle up the quarters that you have reſerved for your Compoſts, and put it into

a

a Copper-pan very clean, and put in as much fine Sugar as you please, but in proportion to the quantity of quarters of Apples that you had reserved for your preserve, put them all together, and make your pan boyl upon a good Char-coal fire till they are very tender, stirring them sometimes with a Spoon, but not to break them, then take them out, and lay them upon the brims of a Dish, or on a clean Cloth a-running: after this you may dish them up upon a Plate, and then make an end of boyling your Syrup upon a quick fire, putting in some more Sugar, and the juice of Lemons, and let it boyl till it be a gelly, and then take it off from the fire, and let it stand till it be cold, and then pour it over your Apples, and on the brims of the Plates, as you shall see fit. Remember to take out the parings of your Apples before you strain the Decoction from your Apples. This Decoction is very good for the doing of almost all other fruits, but some will boyl the paring before the fruits, and strain out the water.

Ana-

Another of an Apple that is called Calville.

Take the Apples and pare away the Rind, and take out the Cores and Kernels, cut them in half or in quarters, but it is beſt to cut them firſt, and ſo you take away the Core with the paring, and ſo you do not cut it to the Edges of the Apple, boyl them in the Decoction of Pippens, and finiſh your work up as in the foregoing manner, only you ſhould not put in the juice of Lemon at the firſt, but keep it as a reſerve inſtead of which you may put in a little red Wine if you pleaſe.

The Compoſte of Lemons ſliced.

Cut your Lemons in ſlices to the white, then take out the Kernels, and put the ſlices into Water, till the meat becomes a little ſoftned, then take them out, and put them into freſh water; and then take a little Decoction of Pippens, with Sugar, and boyl them

them as you did your Composte of Pipins, putting in a little juice of Lemon, but put not in your slices of Lemon till they are pretty dry, and your Syrup pretty well boyled, but you need not let it boyl so much as you did that of the Apples, *&c.*

Composte to be made of the meat of Lemons.

Make a Gelly of Apples and make it boyl, and when it is boyled take a large Lemon, and pare it very thick and near to the juice cut him at length in the middle, then make many slices of the halves, take out the seeds, and put the slices into the gelly, and make them boyl well together till such time as your gelly come to the same thiknes as it was when you put in your slices, then take it from the fire, and let it stand till it be half cold; then charge a Plate with the slices of Lemons, and cover them with your gelly, and you may do with this as you did with the former.

To make this of Orenges is the same except this.

You must not boyl them in the Decoction of Apples, but their Syrup ought to be boyled to the boylng of a Pearle.

The Composte de Marons, *or of large Chesnuts.*

Take the biggest and the fairest Chesnuts you can find, and rost them in the Embers or hot Ashes, and when they are enough, peel them, and lay them one by one in a Dish, as many as will fill a Plate, ranged one by one, this done pour over them the Syrup of Apricocks, or Plums, or any other as you please; or if you please you may take the Decoction of Apples, boyl'd with Sugar to the heighth of *a-la-Perle*, and pour it over your Chesnuts, this done, cover them up, and let them boyl softly over a gentle fire, putting in between whiles a little Syrup as it boyles away

way till they are in a condition to be serv'd away hot, this done take a Plate cover the Dish in which they are and turn the Dish over as you would do a Cheese, that the Chesnuts may stand in the plate as they did in the dish, then put over them a little more Syrup to moysten them, *&c.*

The Composte of Barberries.

Take this fruit and take away the stalks and the seeds, and make a Syrup with water and sugar, let it boyl, and scum it very well, and let it boyl almost to a *lisse*, then put in your Barberies, and keep them close covered as near as you can, but keep them wagging for fear of burning, and so let them boyl thus till your Syrup be boyl'd to *a-la-Perle* and then it is ready.

To make the same Composte of Pears.

Take your Pears and make them boyl a good pace in fair water till they be tender, then take them out, and put them into cold water to peel them;

them; if they are great, ſplit them in the middle, or in quarters, and take out the Cores, and put them into a Skillet of Copper, put to them one pound of Sugar, and almoſt a pint of water, and make them boyl till your Syrup be boyl'd to the height of *a-la-Perle*, then take them out again.

Another faſhion of the ſame.

Pare your Pears and put them into an Earthen-pot, or into a Copper-Skillet, and put to them ſome water, Sugar, and Cinnamon, ſet them a-boyling, and when they are half boyled put in a Glaſs of your groſs red wine; keep them cloſe covered till they turn red, give them near upon as much boyling as you do other Syrups for Confectionary-ſtuffs, but let them boyl in ſmall quantities.

Another of the ſame.

Take your Pears and roſt them in the Embers, and when they are roſted peel them and ſplit them in the middle, or in quarters, as they are in bigneſs, take out the Cores, and put them

them into a Skillet, with a little Water and Sugar, make them boyl till such time as they appear as if there were no more Syrup left, and they become dryish on the upper-side, but shake them often by the handle of the Skillet for fear of burning; then dish them up upon a Plate, and squeeze over them the juice of an Orenge or two, *&c.*

Another of the same.

Your Pears being ready and disposed of as they were in the last, make a Syrup for them with the juice of Lemon or of Orenge-flower-Water, put your Pears into your Syrup, and give them a boyl or two, and then put them upon a Plate, *&c.*

Apples a la Bovillonne.

Take Pipins and cut them in halves or quarters, take out the Core, and put them into a Skillet with the rinds downwards, with a pretty deal of water and Sugar, and let them boyl

till

till there is ſcarcely any Syrup leſt, and they begin to look reddiſh, then turn them out upon a Plate, as you would do a Cheeſe, and the rinds will be all uppermoſt.

The Compoſte of Quinces.

Take indifferent ſmall Quinces and wrap them up in wet Paper, and lay them in hot Aſhes or Embers, till they be tender enough, then cut them in quarters or into halves, take out the Core, and put them into a Skillet, and make them boyl with Water and Sugar, till their Syrup is made thick, then put them upon a Plate, and ſerve them up hot, *&c.*

Or thus,

Your Quinces being roſted in the Embers, peel them, and cut off that which is the beſt and ſofteſt into a Diſh, and put to it ſome Sugar in Powder and Orenge-flower-water, cover them up, and ſet them upon a little hot Aſhes,

and

and so let them simmer a little, and the Syrup will make it self, *&c.*

Another fashion for the same.

Take Quinces and peel them, and cut them in quarters, take out the Cores, and put them into fair water, in what quantity you please, then put in the Rinds and Cores, and other Quinces cut in quarters also, and boyl all this well together, and then strain out the Decoction, as you did that of your Pipins, then put your Quinces into a Skillet, with a good deal of Sugar and Water, put to them a little Cinnamon, cover them up, and make them boyl over a soft fire, and endeavour to make them take as reddish a colour as you can, and when your Syrup is boyled to a Gelly, take them off and dish them up for service, *&c.*

To do your Orenge-flowers in Syrup.

Have your Orenge-flowers well blown and pick'd, the flowers from their

their buttons, make them boyl about twenty walms in fair water, then take them out and put them into cold water, put Sugar into a Skillet, and make it boyl to a lisse, and let your flowers run a little, and then put them into your Sugar, and let your Syrup boyl till it is boyled *a la-Perle*; after this take them off from the Fire, and dish them up for service.

Boyling of your Sugar to a lisse, and a-la-Perle, is told you in the beginning of this Treatise.

To conserve Orenge flowers in liquid, or to make Marmalad of Orenge flowers.

Pick your Orenge-flowers, and make them boyl as you did the last, then let them run a little, and then beat them in a Mortar of Marble, or Stone, and when they are very well beaten, then boyl your Sugar, *a soufle*, as I told you at the first, to be blown away, then take it from the fire, and put in your Orenge-flowers, and be sure to keep them stirring; after this take them off, and let them cool, and being

being cold, put it into a pot and cover it up very carefully: but if you are in trouble to know how much Sugar you ought to put in, I will tell you that to each pound of Orenge-flowers you must take two pounds of Sugar.

Marmelade of Apples.

Take 10 or 12 Apples, pare and cut them into fair water, and then put your Apples and Water into a Skillet, together with about half a pound of Sugar, or thereabouts, and so make them boyl, and stir them often in the boyling, for fear of burning, and when they are so much boyl'd that you can scarcely see any water in them, then strain them through a Strainer, and take what you have so strained and put it into the same Skillet with the outward pill of half a Lemon gratered, that hath been steept about half an hour before in a little warm water to take away the bitterness of it, but be sure to keep it always stirring in the boyling for fear of

of burning, and when it is boyled to a Gelly, and that little or no moiſture appears, then it is enough, and ſo take it off from the fire, and put it upon a Plate, or any thing elſe, and ſpread it abroad with a Knife or Spoon, the thickneſs of a Crown-piece.

Sallets for the four Seaſons of the year.

A Sallet of Succory.

Search out the whiteſt and the beſt Succory you can find, pick it and waſh it very well, and carefully ſwing out the water, and ſo diſh it out upon a Plate in what form or faſhion you pleaſe, either high or flat, the Leaves cut or whole, but ſo as you may leave room on the brims of your Plates for your Garniture which ſets out your Sallets to a good appearance and Ornament in the Winter; as for Example, you may garniſh with boild beet-roots, cut into what faſhion you pleaſe, Lemon ſliced, plain or raſed, Capors or Pomgranates, or

ſome

ſome of the ſame Leaves minced, or all of theſe things mingled together, and in the Spring you may put your flowers either whole or cut, and mingled with all ſorts of Colours, but to do well every Sallet ſhould be garniſhed with that which doth moſt properly belong to it in its ſeaſon or kind.

A Sallet of boyl'd Succory.

Take the whiteſt and the beſt Plants of Succory, pick away the bad Leaves, and cut off the green ends and the roots, ſo as the plant may remain whole, boyl it in a little Water and Salt, and as ſoon as it is boyled put it into ſome cold Water, and as ſoon take it out again, and dry it very well with a clean Cloth, then cut it out into lengths as it ſhall pleaſe you, and diſh it up on a Plate, and garniſh it very handſomely with beet-Roots, or Lemons, or Flowers well mingled of divers colours as is aforeſaid.

A Sallet of wild green Succory.

Take the Leaves of this Herb, cut them

them ſmall, and put them into fair water, and ſo let them lye two hours change your water three or four times, then ſwing it out very well, and Diſh it up on a Plate, and garniſh it with any thing, either white or red. You may do the ſame with the white of wilde Succory, only garniſh it with either red or green, or both if you pleaſe.

A Sallet made with your Parſly of Maſidon, *or Smallage.*

Take this Herb, and pick of the outſide Leaves, and cut off the ends to about a handful long, which you may cleave into about ſix or eight quarters, within a thumbs breadth of the end of the Leaves, and throw them into fair water, waſh them out and drein them, diſh it upon a Plate, and garniſh them with Lemons, Granade, or ſum of their own Cotten, Sprout, or Leaves, haſh'd ſmall; This Sallet is to be eaten with Oyl, and Vinegar, and white Pepper.

A Sallet called Apuy, boyl'd, or the Sprout of Roman *Lettice.*

Take the Stalks of Apuy, that is very white, ſcrape it and cut it in pieces, of about ſix fingers in length, bind them up in little bundles, and boyl them in water and ſalt, and when they are enough, take them out and let them run, then dry them in a clean Napkin, and diſh them upon a Plate, garniſhed with Lemon and Orange rind, and Beet-roots boyl'd.

To make a Sallet of their Roots.

Take the heart of the Root,& ſplit him in two or in four very neatly, and put them into fair water, waſh them clean, and diſh them upon a Plate garniſhed with Lemons and boly'd Beet-Roots; this Sallet is uſually eaten with Salt and white Pepper.

As for your Sallets of Sellery ſerve them both boyl'd and raw, as theſe two former ones, and their Roots in like

like manner as the Root in your laſt, for they are to be eaten all a like.

To make a Sallet of Lemons.

Take of your faireſt Lemons, either ſweet or ſour, peel off the rind to the white, cut them out in round ſlices, put them into fair water, but take them out again, and let them run a little, then diſh them upon a Plate garniſhed with preſerved Lemon-pill or green Citron, Piſtaches and Granades; This Sallet is to be ſerved with Sugar.

A Sallet of Granades.

You muſt take the Seeds of the Pomgranates the redeſt you can find, well pick'd, put them on a Plate garniſhed with preſerved Lemon-pill, ſweet Almonds, Piſtaches, or Lemon ſliced; and this is to be ſerved with Sugar as the others were.

Sallets of Olives and Capers may be ſerved alone, each by themſelves or mingled, only garniſh your Plate

brims with Lemon, Beet-roots, and Charvile, each by it self, or all three upon a Plate at your pleasures.

A Sallet of Beet-roots, either boyl'd or roasted in the Embers, are to be sliced upon a Plate that is garnished with Capers, and Charvile, and Lemon sliced if you please.

To make Sallet of Lemon pill, or green Citron.

You must have your Lemon Pill preserved very green, Rasp it into a Dish, and raise it up lightly with a Fork in form of a little Rock, very neatly, or any other Fashion at your own fansie, upon a Plate garnished with Pistaches, the Seeds of Granades, sweet Almonds blanched, and cut very small; this Sallet is to be served with Orenge-flowre-water, and Sugar scrapt over it.

To make a Sallet of sweet Almonds.

You must take the best sweet Almonds blanched into fair water, then dry

dry them and cut them in little pieces and ſerve them upon a Plate garniſhed with the Seeds of the Granades, Piſtaches and ſlices of Lemons, with a little Orenge-flower-water, and Sugar ſcrapt over it.

To make a Sallet of Piſtaches.

Take the beſt new Piſtaches and blanch them in warm water, and put them into cold water, then take them out, dry them and mince them ſmall, and ſerve them upon a Plate garniſhed with the Seeds of Granades, and preſerved Lemon Pills, or green Citron.

For a Sallet of pickled Cucumbers.

Take and peel them and cut them, either in long or round ſlices, and ſerve them upon a Plate, garniſhed with Samphire pickled, Purſlan, and Beet-roots.

To make a Sallet of Anchoves.

You muſt take the beſt Anchoves, and waſh them well in Water, or Wine, till the liquor be clear, then dry them in a Napkin, take off the Tails and Fins, or any thing that is ſuperfluous, ſplit them in the middle and take out the Bone, and cut him again in the middle, and place them very handſomly upon a Plate, and garniſh them with Parſly, and young Onions, or ſive, ſlices of Lemon and Beet-roots, and put to them ſome ſweet Oyl and the Juice of two or three Lemons, well beaten together with a Spoon, and put over your Anchoves.

Or thus.

Take your Anchoves and dreſs them as you did in the other Sallet, then take ſome ſlices of Bread, cut long and toaſted, and placed upon your Plate, and lay your Anchoves upon the Bread, and garniſh them with Capers, and the ſame garniture

as

as the other Sallet was garniſhed with.

A Sallet of ſmall Lettice.

Tak a handful of ſmall Lettice, and cut off the roots, pick them very carefully from weeds and dirt, waſh them very well, then ſwing them dry and diſh them, upon a Plate, in what faſhion you pleaſe. and garniſh them with ſlices of Lemon and Granade ſeeds.

To make Sallet of Purſlan.

Take it when it is young, and pick it very well, and waſh it, and ſwing it, and then lay it upon a Plate garniſhed with the ſlices of Lemon and the ſeeds of Granades, or with all ſorts of other Hearbs at your own diſcretion.

A Sallet of Lettice and Purſlan.

Take of the neweſt Purſlan, pick and waſh it very well, ſwing it out,

and lay it in the round of the Plate, and Lettice round about it, do this as the others were, garnish the brims with Charvile and Flowers hashed together of divers colours very small.

For a Sallet de Sante.

Take all sorts of Hearbs that are proper for salletting, as little Lettice, Purslan, Cresses, Tripe-Madam, Corn de Cerf, Stags or Bucks horn, Baum, Sibalets, Sives, the Buds of the Rose Tree, the young Sprouts of Fennel, and such like Herbs as these, pick and wash them very well altogether, then swing them out, and put them on a Plate without any garniture at all.

To make a Sallet of Brocolis.

That is to say, the sprouts of Coleworts that are very tender, take away their first Leaves and thin Skins, and boyl them in fair water and salt, and when they are boyl'd, take them out, let them run, and so serve them upon a Plate, like Sparagus, with a little Salt and white Pepper.

A Sallet of Repounses raw.

Take your Reponses very young and tender, pick and scrape them like Radishes, wash them very well, and serve them upon a Plate, and garnish them with small Herbs and flowers: To boyl them do the same; and boyl them in water and salt, and let them run, and then dish them upon a Plate handsomly, and garnish them with Lemon sliced, or Flowers, or both.

A Sallet of Lettice called Gennoway.

Take of the tenderest of these Lettices, wash them very well, swing them out, and cut them in quarters, and lay them in the middle of the Plate very handsomly, and then garnish the brims with Purslan.

That of Broom-buds is the same, only take away the Tails of the one, and not of the other.

A Sallet of the common Lettice is to be used as the other were above written, only you must garnish the

middle of your Plate with all ſorts of Herbs, and the brims with Lettice and Flowers of all ſorts and colours.

A Sallet of Roman Lettice.

Take theſe Lettice, the whiteſt and the tendereſt, waſh and dry them as they ſhould be, and then diſh them upon a Plate, either in quarters, or leaves upright or laid at length, garniſh theſe with Charvile and Flowers.

To make a Sallet of the Cardons of theſe.

Take the Succors or Stalks of theſe Roman Lettice, and peel of the leaves and skins, cleave them in quarters and put them into water, then dry them and ſerve them upon a Plate in the ſhape of Sparagus, putting ſmall parcels of Salt and white Pepper on the brims of your Plate.

A Sallet of Cucumbers.

Take your midling Cucumbers and pare them and ſlice them in thin ſlices,

ſlices, take out the ſeeds or inſide as you pleaſe, put them into a diſh, with a little Salt, and let them lye to take their water from them, then put them into a Cullender and let them run, then put them into a diſh with ſome Vinegar and an Onion, and ſo let them lye to mortifie, and then ſet them a running again, and then ſerve them upon a Plate garniſhed with Flowers of different colours.

Raddiſhes, green Figs, Mulberries, and butter are uſually ſerved in with Sallets, between, as inter-Meſſes.

And now if you will make a Crowned, or Grand Sallet, you may do this.

Take a Ballotin or great Citron, cut off the two ends as if you would ſlice him out, then raiſe up his rind very even with a great Knife to the very white: then raiſe up the Meat or white of your Fruit the thickneſs of a Crown-piece, keeping you Knife turning round the Fruit at that even thickneſs, till you come to the heart or ſeeds of your Fruit, then throw it

into

into fair water, and when this is done take a clean Napkin and spred it upon a Table very even, then upon this Napkin you must lay your Meat of the Ballotin, and there carve it neatly into what Form or Figure you think fit, that may serve to make a Crown, by the help of a Steel Saw which hath been cut; the *French* say cut in the day, that is, that you may see clearly through it, and you are to take notice, that you are to begin the work at the lower end of the Crown, and pursue it to the middle and finish it at the top or head. But because there are many sorts of Crowns, you are to take notice that a Royal Crown is to be cut at the top with Crosses and Flower-de-Luces.

And you may take notice, by the way, that thus you may make any Crown or Crownet, as big or as little as you please, this being left to your own discretion.

And when you have done carving and cutting of your Figures for a Crown, and drawn and pick'd out all the loose pieces, that your Work

may

may ſhew it ſelf, then put your Crown into cold water, and take fair Lemons and Orenges, cut off the two ends and take off the Pill to the white at their full bigneſs and height, to the thickneſs of a crown-piece, and throw them into fair water, let them lye a little, then take them out again and cut them into what Figures you pleaſe, but at their full length: to make a half Crown, you muſt have about fifteen of theſe of both ſorts, which will ſuffice to ſet round the brims of a Plate.

Then you muſt have all ſorts of good ſallet herbs, and to make a Bed of them, when they are cut indifferent ſmall, upon the hollow of a large brim'd Plate, and garniſh them with Beet-roots, and when that great Crown hath been taken up and let run a little, place him hanſomly upon your bed of Herbs, at what bigneſs you pleaſe, and garniſh him within with all ſorts of good herbs, then Raſp the Rinds of green Citron, and make a kind of a Rock within the Crown upon the herbs to that

height

height that it may come a little above the Crown, and the Crown ſeem as if it were made faſt about the Rock, but do not forget to garniſh your works of the Crown with the ſeeds of Granades that are very red.

Then take your little Crowns out of the water, and let them run, and place them round about the great one upon little beds of good Sallet herbs or Beet-roots, and fill them within with good herbs, and on the top of each a little of your green Citron or Lemon Raſped like a Rock, and they ſhould be garniſhed alſo with the ſeeds of Granades, Piſtaches, and ſweet Almonds, and handſomly ranged and mingled, firſt an Orenge then a Lemon; thus garniſh and ſet about your great Crown what garniture you pleaſe, for delight, between each little Crown: this will be pleaſing to the Eye, ſet in the middle of a Table, and ought to be ſerved with Orenge-Flower-water, and raſped Sugar over it.

Paſte

Paſtes of all ſorts of Fruit.

To make Paſte of Cherries.

Take of the beſt fair Cherries, and the ripeſt you can get, pull out the Stalks and Stones, and put them into a Skellet with a very little water, and let them boyl a little, then put them into a Cullender, and let them run a little, then ſet a Diſh under, and ſo bruiſe your Cherries and ſtrain them quite, and when you have ſo done put the Pulp of your Cherries which you have drawn through your Cullender into a clean Skellet or Baſon and dry them over a ſmall Fire, keep them always ſtirring for fear of burning, with a Spoon or Spartel, as well from the ſides as the bottom, till you ſee them begin to be dry, which you may very eaſily perceive by their coming clean from the ſides and bottom of the Skellet; this done, put in half a pound or three quarters of fine Sugar, in powder, and work it very well together, and put out your

Paſte,

Paste, thus made, upon your working Board (or Slate) and work it into what form you will have it, and dry it in a Stove, as you do other dry Sweet Meats.

Another fashion.

Take Cherries after they have been boyled in a little water, & strain them through a Strainer, & to a French pint or English quart of the Pulp of the Cherries thus strained, four ounces of the Pulp of Apples, which are boyled and strained together, make them dry, and do them into Paste, as you did the above written. And to make the Paste of Goosberries, only pick them clean from their filth, and do with them as you did with the Cherries aforesaid.

To make Paste of Raspberries.

Take your Raspberries that are very ripe, pick them clean, and strain them through a very fine Strainer, and order them as you did your Cherries.

To

To make a Paſte of Apricocks.

Take Apricocks that are very ripe and pare them, and take out the Stones, boyl them in a little water, then take them out and let them run a little, then ſtrain them through a Hair Strainer, and make your Paſte as you did that of Cherries.

Another faſhion.

Have your Apricocks very ripe, and peelled, as is aboveſaid, put them into a Skellet, without water, and ſet them upon a Fire, and keep them ſtirring often with a Scummer till they are very tender, this done, take them from the Fire, and put in the quantity of your Pulp of boyl'd Sugar.

To make Paſte of Peaches.

Take Peaches that are not too ſmall, peel them, and take out the Stones, and boyl them with a ſoft fire, till they begin to grow green, then take them

them from the fire and let them cool in their own liquor, being cold, put them into a Cullender and let them drein, then strain them and make your Paste of them as you did of your Cherries.

Paste of Verjuice.

Take Verjuice ripe enough to preserve, take away the Stalks and Seed, let them be green a little as you did the Peaches, and then finish your Paste as you did that of the Peaches, as is aforesaid.

To make Paste of Quinces.

Take Quinces that are through ripe, pare them, and take out the Core and Stones, and boyl them in water, and then finish your Past according to the first fashion of your Cherries.

Another of Quinces.

Your Quinces being boyled, as above, strain them through a course Strainer then dry them upon a soft fire,

fire, this done, mingle them with your Sugar, and give them five or ſix turns upon the fire, but let them not boyl at all, put them up half cold, *&c.*

To make Paſte of Apples.

Take Pippins and pare them and take out the Core, make them boyl in a little fair water, and being boyl'd, put them into fair water again, and then take them out and let them drain, and then paſs them through a Strainer of Hair, then dry them upon the fire in a Skellet, keep them ſtirring always both at bottom and ſides with a Spartel, till they begin to come clear from the bottom, then take them from the fire and put in half a pound or three quarters of Sugar, mingle them very well together, and faſhion your Paſte upon an Ardoiſe or Slate, and let them dry in a Stove, as you do other dryed Sweet-Meats.

To counterfeit all ſorts of Paſte, you muſt take Marmalade of Pippins, and ſtrain it as you do to make Marmalade of Apples.

To Counterfeit Paste of Cherries.

Take the Marmalade of Apples and put it into a Skellet, and let it dry as if you would make Paste of Apples, but instead of Sugar put to a pound of Marmalade about three quarters of a pound of the Syrrup of Cherries which was made with your Cherries, that are to be dryed, and then dry it again till it will come clean from the bottom of the Skellet, then lay it upon your Ardoise or working Slate, and work it into the form of Cherries, or what Fruit you please, putting to it the Stalks of Cherries, or the other Fruit, and so dry it in a Stove as the other Pastes were before; and so you may counterfeit all sorts of Fruits, only taking notice, that to any Fruit that you would counterfeit, you must take the Syrrup of the same Fruit to your Marmalade of Apples, and putting in the same Stalks, and making the Fruit into the same form or resemblance of what you counterfeit.

To

To make a certain sort of light Paste.

Take the White of an Egg, and beat it very well with a little Orenge-flower-water, and allay it with Pistaches, or sweet Almonds in powder or finely beaten, and some fine Sugar in powder, work this very well together and put a little Musk into it, and bake it in a paty Pan covered up with a few hot Ashes under it and above it.

All sorts of Colours for colouring of all counterfeit Pastes or Conserves.

To colour red, take Cochenil, Allum, and Mineral Christal, a like quantity of each, beat it very well in a Morter till it be all a fine powder, then allay or moisten it with a little Verjuice, and strain it through a clean Linen cloath, and put it in some of the Juice that you have drawn out into your Marmalade at the same time that you put in your Sugar or Syrrup, but take heed that you put not in more

more than the proportion to the colour that you desire it to be, either pale or lively.

Or thus.

Take Sanders and beat them in a Morter, and allay them with the Spirit of Wine, and then make them up into little Balls upon Paper, and let them dry, and when they are dry make it into powder again when you would use it, and you will find that the colour will be very lively.

To colour Green.

Take the Leaves of the white Beet, that are very young and tender, but take out the Stalks, wash them very well, let them run, then beat them in a Morter and strain out the Juyce, put it into a Skellet or a Dish, let it boyl a walm upon the fire, and then throw it upon a Strainer or Napkin, and then take that which remains upon your Strainer, to give a colour to any thing you please.

To colour Yellow.

At the time of the year, when the Lys or Lilies are in Flower, take the little yellow ſeeds or ſpecks that are in the flower and dry them, and when you have occaſion to uſe them, make powder of them, all theſe colours may ſerve for all common Paſtes, as of Sugar, Fruit, Biſquet, or Milks, Preſerves, or all ſorts of Butter if you pleaſe.

To make Paſte of Flowers.

Paſte of Violets.

Take a pound of Marmalade of Apples, and ſtrain it through a Hair Strainer, then take four ounces of Gilli-flowers very well pickt, and beat them in a Marble Morter, and being well beaten, mingle them with your Marmalade and more Sugar, and then dry them in a Skellet over a fire, this done, take them out and faſhion it, and dry it in a Stove.

Paste of Orenge-flowers.

Take the same as in that of Violets, one pound of Marmalade of Apples, and strain it through a Hair Strainer, and then take half a pound of Orenge-flowers well pickt and boyled, beat them in a Morter as you did for your liquid Conserve of Orenge-flowers, and mingle them with your Marmalade and Sugar, and dry them upon the fire, fashion it and dry it in your Stove like other Paste.

To make Paste of Quinces, called Paste de Gennes, *or Geneways.*

Take Quinces that are very ripe, rub off the Moss with a course Cloath, and make them boyl in a good deal of water, and when they are boyled put them into cold water, then pill them, and chuse out those that are the best boyl'd, and are free from stones and redness, then strain them through a Hair Strainer, then take Sugar that is boyl'd a soufle or high Candy, or

or to be blown away and put in your Quinces, and mingle them very well together, and put them into an Earthen Pan to cool, and when it is cold, make it up upon Sheets of Tin, on your Ardoiſe or Slate, or elſe faſhion it in a Mould made of Tin for that purpoſe, in the repreſentation of a Dog, a Dolphin, a Syren, or a Veſſel full of Flowers, or Leaves, or any other thing you fanſie, then take them out of the Mould, and poliſh them, and order them according to the form you have given them, this done, let them dry in your Stove, and ſerve them like your other Paſtes, and when you have the occaſion to uſe them you may put leaf-Gold upon them in thoſe places that you ſhall think moſt convenient. But to take notice, that to do well, you ſhould take above three quarterns of Sugar to a pound of Quince, thus ſtrained as is aboveſaid.

How to make Almaner of Biſquets.

Take and break, to make common Biſquet, eight Eggs Whites and Yolks

 into

into a Bowl or Earthen Pan, beat them together with a Wooden Spartel or Slice, about half an hour together, then put in a pound of Sugar in powder, and beat it very well together, and add to it a pound of fine Flower, mingle this well together, and beat it half an hour longer, put in as much Anniseeds in fine powder as you can take up between your Finger and Thumb at twice, or thereabouts, when this is well beaten and mingled together, let all stand a while, and in the mean while prepare your Coffins or Moulds of Tin or Papers, then put in your Stuff, and set it into an Oven as hot as you can suffer your hand in it, or else into a Copper Oven, with a Charcoal Fire above it and under it, leave them in this heat tell they are risen and have taken colour, a little russet or reddish, and when they are bak'd, take them out, and raise them with a Knife out of their Moulds, and lay them in a warm place, to dry a little more; forget not to have a little Sugar in powder mingled, for to Ice them over, *&c.*

To make Orenge-Flower Bisquet.

Take a new laid Egg, break it, and take the White, for the White is sufficient, of one Egg, to use a pound of Sugar, put this into a Stone or Marble Morter, and put in your Sugar by little and little, and a little Orenge-flower water, do this till your Paste become thick and fit to be handled, and then form it into little round Balls or Bisket, as you please, working it in your hands, with powdred Sugar always in your hands, and so lay the Balls upon a white Paper, a pretty way the one from the other: but if in Bisket, upon a Table and roul it out with a rouling Pin, adding always Sugar in powder above and under it, often changing its place, till it be come to the thickness of a Crown-piece, this done, cut them with your Knife as long & large as you please, into the form of Biskets, lay them upon Papers a little distance the one from the other, as you did the Balls or Cakes: But be it in Cakes or Biskets, you

may bake them in your Coper Oven, with a moderate Fire, above and under them, and being bak'd, let them ſtand and cool, and when they are cold, raiſe them from their Papers; to this ſort of Bisket may be added a little Musk or Amber, which you may do by beating your Paſte in a Morter of Bell-metal and a Peſtel of the ſame, putting in your Musk and Amber with your Sugar in powder, to the quantity of Bisket, that you intend to perfume, and you may give them what colour you pleaſe, as is ſhewed above.

To make Paſte with Orenge-flowers Iced.

Make your Paſte the ſame faſhion as you made the other, roul it out and cut it likewiſe, as is above ſaid; after this put the Whites of Eggs into a Diſh beaten, and put your Biſkets into the Eggs one after another, and let them run, then put them into another Diſh, with a quantity of Sugar in powder, covering them with Sugar above and under, lay them upon

on Papers, and bake them as you did the other above-written.

To make Jessemy Bisket.

To make this Bisket you must have the Jessemy of *Spain*, or for want of this, common Jessemy very well pickt the Flowers from the Stalks, and beat them in a Marble Morter, beat them very well, and add to them the Whites of Eggs and Sugar in powder, and so finish your Bisket like the other.

Bisket of Lemons.

Have the Raspings of Lemons prepared, like that which is to be preserved, and make your Paste like that which you made your Orenge-flower Bisket of, and in the beating of it, put in your Raspings of Lemons, all the rest is the same.

To make great Biskets of Lemons.

First boyl your Sugar to break in

French a casse, take it from the Fire, put in a little Raspings of Lemons, and give it what colour you please, and put in the Whites of two Eggs very well beaten, mingle all together very well, and put it into your Coffins very handsomly made of double Paper, either long or large, in proportion to the Sugar you intend to use, and when your Past is cold, cut it out into what fashion you please.

To make Savoy Biskets.

And they are to be made of the same fashion as the other, but only you must take away the Whites of five Eggs, and put in their place a little Orenge-flowers, and beat them very well, as is abovesaid, then put your stuff with a Spoon upon Papers as you do a Preserve, and afterward take some Sugar in Powder, and mingle with it a little fine Flower, and dust this over your Bisket and blow away the Flower from off the Paper, and having done this, bake them, but with a less Fire then you did the others, and when they

they are bak'd take them up with the edge of a Knife.

Another fashion.

Take the Yolks of six and the Whites of eight Eggs, and a pound of Sugar in powder, three quarterns of fine Flower, and a little Anniseeds, beat all this very well together, and make it boyl very well, and then make a Paste of it, that is, not too moyst nor too dry, but if it happen to be too moyst you may help that, by adding more Flower and Sugar in powder, to bind it, and being in a fit disposition to work, put it into your Moulds of Tin, and half bake it in an Oven, then take them out and moysten them again with the Yolks of Eggs upon the top, and set them into the Oven again, and bake them out, but be careful you do not burn them, nor leave them too moyst, and when you have drawn them out of the Oven again, set them in a place that is not too dry nor too moist.

Bisket a la Chanceliere.

Take eight freſh Eggs, and take away the Whites and the Treads, and put the Yolks into a Diſh or Earthen Pan, beat them with a Silver Spoon, and in beating of them put ſome fine Sugar in powder into them, by a ſpoonful at a time, and keep beating of them alway as hard as you can, and ſome time after put in two ſpoonfuls of fine Flower, a little fine powder of Anniſeeds, and a little Orenge-flower-water, mingle them very well together, putting in always a little fine Sugar, till all come to be like a Paſte, then put them into Moulds or Papers, in what form or faſhion you pleaſe, and being faſhioned, bake them in a Copper Oven with a little Fire above and a little under them, and being bak'd, and cold, raiſe them up very handſomly for your uſe.

To make March-pane of all ſorts.

A common March pane.

Take a pound of ſweet Almonds, and blanch them with hot water, and put them into cold a little while, take them out of the cold water, and let them run in a clean Napkin, then beat them in a Stone or Marble Morter with a Wooden Peſtle, ſprinkling them often with the White of an Egg, or Orenge-flower-water, or ſome ſuch ſweet Water, beat them thus till they are as fine as Flower, this done, boyl three quarterns of very fine Sugar to the height of ſoufle, or to be blown away, & put it to your Almonds, ſtirring them with a Spartel, ſet this again over the Fire, keep it very carefully ſtirring for fear of burning either by the ſide or bottom of the Skellet, and when you do perceive that all is come clean from the bottom and ſide, turn it out of your Skellet, and make it into what faſhion you pleaſe; and laſt of all bake

them in an Oven of Copper, or another at your discretion.

To make March-pane Royal.

Take the Paste of the common March-pane, and sheet it to a fingers thickness, cut it out into pieces, and make Figures with it about the bigness of an Egg, wet these Figures in the Whites of Eggs, and then cover them wholly up in Sugar, finely powdred, then take the White of an Egg and beat it in a Morter, and in beating of it put in some Sugar, by little and little, and cease not doing thus till it come to a kind of Paste, that is fine and moyst, and being in this condition, make it into little Balls about the bigness of the inside of your Figures, then take your Figures from out of the Sugar where you had covered them, and range them upon Paper, and lay in each one of these Figures a Ball of this last Paste, and so bake them in a Copper Oven, or any other.

March pane Frise.

Take good Sweet Almonds blancht and beat them as you did the others, and put in your Sugar by little and little, keep doing this till you have made a Paste to be handled, then you may roul it out and cut or fashion it into what form or fashion you please, this done lay it upon Paper, and bake it, but on the one side first with only the Shutter or Cover of a Copper Oven, and let them cool, and being cold, then bake the other side also, as you did the other, then take them from the Paper very hot and you will find that your March-pane, thus made, will be very delicious, light, handsom, and perfectly good.

Another.

Blanch a quarter of a pound of the best Almonds, and beat them in a Morter, with the Whites of two Eggs, add to it fine Sugar in powder,

continue

continue beating of it thus till it be a mainable Paste, then put it through a kind of Sirringe with an Iron, then lay them in forms upon Papers, as you shall think fit, then bake them in a Copper Oven, with a gentle Fire, and you will see that they will be very handsom, and as good as they shew for.

Another March-pane Molet.

Blanch a pound of sweet Almonds, put them into a Morter with a pound of very fine Sugar in powder, and grate in some green Citron, beat all this very well together, and lay them upon Paper in what fashion you please, and bake them but on the one side first, with the Cover of the Oven, and let them cool, and being cold, bake them on the other, and do with these the same as you did with the others before.

A March-pane of Orenges.

Blanch and beat a pound of sweet Almonds

Almonds, then boyl three quarterns of Sugar to a ſoufle, or to be blown away, and put in your Almonds into your Sugar, and ſtir them very carefully from the Fire, then put in about half a pound of preſerved Orenge in liquid, but the meat only, when it is a little dreined from the Syrrup, beat it very well; firſt mingle this very well, and let it boyl, alway ſtirring it together, both at the bottom and ſides, till it come away clear from your Skellet, then take out your Paſte and faſhion it in what faſhion you pleaſe, upon Paper, and bake it on one ſide firſt, and let that cool, and when it is cold, bake the other, but firſt Ice it over on the ſide that is not baked, then bake them to be all alike: And to make the ſame of Lemons is all one, only inſtead of the Meat of Orenges you take the Meat of Lemons.

To Ice your March-pane.

Make your Paſte like the common March-pane, and ſpread it upon a Table,

Table, and make it up into what fashion you please, dry it a little in the Oven, then take little Orenge-flower-water into a Dish, and put in sum fine Sugar in powder by little and little, beat them very well together, with a Spoon, till it be as thick as Paste.

Or if you please you may take the White of an Egg, and beat it with a Spoon, and mingle it with Sugar, and make an end of this Icing like the former; but do not forget to put in a little Juice of Lemons, when your Icing begins to be of a pretty thickness, so when you have finished your Icing, either this way or the other, take your dryed pieces of March-pane and indore them with one of this Icings, then put them upon Paper, and bake them first on one side, and then the other, with the Cover of the Oven; and you may please to take notice that these two Icings may serve for all sorts of Paste, Tarts and Fruits.

The Conſerves.

And firſt of Roſes.

Take Province Roſes, the redeſt you can get, and dry them in a Silver Diſh, or the like, upon a gentle fire, ſtirring them often with your hand, and when they are as dry as you can make them, then beat them in a Morter, as fine as poſſible you may, and put them through a fine Strainer, then take the Juice of a Lemon, and put to it half an ounce of this fine powder of Roſes, but for want of Lemon take Verjuice, then take Sugar and boyl it in French *a la plume*, as much as to ſay, beyond a Candy height; being boyl'd, take it from the Fire and make it whiten with your Spartel or Slice, then put in your Roſes in powder, and let them ſtand till your Compoſition hath taken colour, and if by chance your Sugar ſhould be too much boyl'd, you may put in the Juyce of a Lemon, or of the half of a Lemon, as you ſhall judg it neceſſary to the

proportion

proportion, let it all cool together, and then take it out.

Another fashion.

Take of your Province Roses in powder, allay your powder with the Juyce of Lemon, boyl your Sugar a soufle, and take it from the Fire, and put in your Roses, mingle them well together, and take them out and keep them as you do the other.

Orenge-flowers.

Take a little handful of Orenge-flowers, pick away the Leaves from the Buttons, and cut them small, and boyl a pound of Sugar a soufle, and take it from the Fire, and plunge in your Orenge-flowers, with a Spoon or Spartel, and when they begin to take or incorporate with the Sugar, they are enough, then take them out with the same instrument and dress them upon Paper.

Or thus.

Take your Orenge-flowers, clean pick'd from their Buttons, and beat them in a Morter, then boyl your Sugar a ſoufle take it from the Fire, and put in your beaten Orenge-Flowers, & ſo finiſh your Work like the former.

Conſerve of Orenge-flower-water, or Juyce of Lemons.

And this is made like the former, only you muſt mingle your Orenge-flower water with your Sugar, after your Sugar is boyl'd, and taken from the Fire.

To make Conſerve of Lemon-Pill Raſped.

Take a very fair Lemon and grate it, and let the Raſpings that come from it fall into fair water, then ſtrain the water from the Raſpings through a clean cloath, and make it very dry, then boyl your Sugar a ſoufle, take it from the Fire, and put in your Raſpings, and finiſh your Conſerve like the former.

How

How to Preserve or Conserve all sorts of Fruits.

Take Cherries, Apricocks a Oreiller, Plums, Peaches, or green Almonds, and cut them in small pieces, and boyl your Sugar a souffe, and when it is boyl'd put in your Fruits, and so finish your Conserve like the rest.

Or thus:

Take Lemon-pill, Pistaches, Apricocks or Cherries and cut them, as is abovesaid, into little pieces and dust or sprinkle them over with fine Sugar in powder, and dry them afterward by a gentle Fire, then take Sugar and boyl it *a la plume*, a little strong, without taking it from the Fire, put in your Fruit and let it boyl, and when you begin to perceive the plume or feather of your Sugar, then take it from the Fire, and make it whiten, and when a little Ice begins to appear and form it self, then take out your Fruit with a Spoon.

A Conſerve of Piſtaches.

Break and blanch the Piſtaches, put them into fair water a little, then ſtrain the water from them, dry them in a cloath, and beat them in a Morter, and boyl your Sugar a ſouſle, and put in your Piſtaches into your Sugar then dreſs your Conſerve like the others.

Or thus.

Beat your Piſtaches in a Morter, and boyl your Sugar *a la plume*, and when it is boyled make it whiten, this done, put in your Piſtaches, ſtir them together, then take them out upon Papers as the former.

Conſerve of Pomegranates.

Take the Seeds of your Pomegranates, and ſqueeſe them in a Napkin to take away the Juice, and put it into a Diſh, and put a little Sugar in powder to it, and ſet it upon a little

Fire

Fire to l[illegible], till the Sugar be melted; then boyl Sugar a soufle, and when it is boyl'd take it from the Fire, and put in your Juyce of Pomegranates, stir it together, and so dress your Conserve like the other.

Conserve of Violets.

Take the Flowers of Violets, well pick'd from their ends, or buttons, beat them well in a Morter, and strain them through a cloath, and save the Juyce, then boyl Sugar a soufle, take it from the Fire, and put in your Juyce of Violets into your Sugar, and mingle them very well together, and in taking of this out put in a little Juyce of Lemon.

Conserve of Cherries.

Take good fair Cherries, and stone them, make them boyl a little in a little water, then put them into a Cullender to run, then cut them in little pieces and boyl Sugar a soufle, then take it from the Fire and put in your

Cherries

Cherries, ſtir them together, and do with this as the other.

A Conſerve to cut in form of ſlice of a Gammon of Bacon.

Take the beſt Sugar you can get, and divide into two Skillets, and an equal part into each, and boyl your Sugar in each to the height, or *a la ſouſle*, put in the Juyce or Raſpings of Lemons into both, and a little ſinabre or Sanders into one alone, and ſtir it well together with your Sugar till it hath taken colour, then make as it were a Bed with your white Conſerve upon a Paper, about the bigneſs of a hand, and upon that the like of red, and upon the red another white, and ſo continue till you have made your bed about three or four fingers thick, but let the red be laſt, then cut it out with a Knife, when it is all cold, and it will be in the form of Slices of Gammon of Bacon, then turn it upon Paper, and remember each time you lay on your red, to put a little red powder to give

give it a better colour of red.

Another fashion.

Take beaten Pistaches, on the one part, powder of Provence Roses for the second part, a little moistened with the Juyce of Lemon, and Almonds beaten to Paste on the other part, put these three things in three Vessels by themselves, and boyl about a pound and half of Sugar to the height of Conserve, and being boyl'd divide them into three parts, and add to each part its proper ingredient mingle them well together, and set two of the three upon hot Ashes, in the Vessel they were boyl'd in, then take a Sheet of white Paper and fould him double, raising him on the four sides about the height of two fingers, and fastning the four corners with Pins, this done, put in your Sugar with the Roses, into this Mould of Paper, being half cold, then do the same with your Almonds, which stood upon the hot Ashes, and so likewise with your Pistaches, mingling each thing

thing very well in its Sugar, and pouring upon the other, half cold, and so let it stand till it be in a condition to cut, then slice it out with a Knife, first pulling down the brims of your Paper, before you cut it, then slice it out at what thickness you please.

To make Carmelet.

Boyl your Sugar to that height, call'd breaking or casse, being boyl'd take it from the Fire, and perfume it with a little Amber, and so put it out in little rounds, upon a Plate or Dish.

Another fashion.

Melt your Sugar with a little water, and boyl it till it be a little higher than for a Preserve, and put in a little Syrrup Capilaire, and then put it all into cold water.

All

All sorts of dry Comfits.

Whole Orange.

Take Orenges to preserve, and raise the rind very neatly, in little thin chips, put your Orenges into an earthen Pan, and your chips into another, then take fair water and make it boyl in a Copper-pan, and split your Orenge a little at the Blossom-end, and put it a boyling, about half a quarter of an hour, then take it out and put it into fair water again, then take a little Spoon that is made for that purpose, and draw out all the Meat of the inside at the split of your Orenge, and being clean, put it into fair water again, and have more water aboyling, and put in your Orenges again, and let them boyl, as at the first, about half a quarter of an hour, take it out into cold water again, do this four times one after another successively, and then have the best Sugar boyled a lisse, and then put your Orenges into the

the Sugar after they are well drained and run the water out, and let them boyl a quarter of an hour in their Sugar, and take them from the Fire, let them ſtand till they be cold, and ſet them over the Fire again, and let them boyl till the Sugar be boyl'd a ſouſle, this done, take them off from the Fire, and let them ſtand and reſt; and when this is done, take out your Orenges with a Fork, and let the Sugar run from them that is in them, and then place them very handſomly upon clean Straw, and they will be very handſom and compleat.

Tailladins of Orenges, or Rocks of the Slices of Orenge-Pills.

Take your Orenges and pill them like the former, cleave them in quarters, and take out the Juyce, and cut away the white till the Rind be left very thin, then cut the Rind into narrow ſlices, like lard to lard withall, put them into water, and then boyl them in water, and then in Sugar, like the former; and ſo likewiſe

accommodate them on the ſame fa-ſhion, only take them out with two Forks and lay them like little Rocks, upon Straw that is whole and round, at full length.

I do not preſcribe you in this place the quantity of Sugar that you are to uſe for your Orenges, in this firſt Re-ceipt, nor yet for your Lemons in this following Receipt, becauſe you muſt have ſo much as will make them ſwim entirely in their Sugar, as they boyl, but what is over and above, when your Orenges or Lemons are taken out, will ſerve for other things, ſo that there is no loſs in it at all.

For the Chips of your Orenges.

Boyl them in four different waters, and put them as often in cold water, but let them be upon the Fire, each time you boyl them, a quarter of an hour at a time, then take them out, and accommodate them as you did your laſt ſlices of Orenge-Pills.

For your Lemons.

Peel them and put them in water, like your Orenges, cut them as you pleaſe, put them into water, make other water boyl, and put in your Lemons, let them boyl till they be ſoft, and being thus boyl'd, take them out, and put them into fair water, then into your Sugar, to preſerve, as you did your Orenges, and being boyl'd take them out, and lay them upon Straw likewiſe.

Lemon Chips.

Boyl and preſerve your Chips of Lemons, like them of your Orenges, and the Chips of Orenges and Lemons, will ſerve for a Praline, and the Sugar that is left after theſe things are preſerved, will ſerve for other Preſerves, March-pane, the Pralines, and green Wall-nuts.

Gorges de Anges, or Angles throughout.

Take Roman Lettice, that are run up of a great height, pick off the leaves, and peel the ſtalks, and put the ſtalks into water, and have other water a-boyling, and then put your Lettice into the boyling water, let them boyl till you may prick them with a Pin, and as eaſily take out the Pin again, and nothing of the Lettice retains to the Pin; being thus boyl'd, take them out and put them into cold water, then take them out of the cold water, and let them run all the water away from them, boyl your Sugar and put them into it, and let them boyl till your Sugar be boyl'd *a la perle*, your Sugar and Lettice being boyl'd *a la perle*, put it into an Earthen-Pan, and let them lye ſteeping thus eight days, then put them into your preſerving-Pan, and boyl them again, till your Sugar returns in the boyling again *a la perle*, after this put them into a Pot with their Syrrup, and when they are cold cover them up, and ſet them

them into a dry place, and when you have an occaſion to uſe them take them out, let them run, then lay them upon your Wyer-Lettiſe, or ſuch like, and ſet them to dry in your Stove, as is aforeſaid, upon a Lettiſe of Wyer, or leafe of Tin, or the Ardoiſe.

To each pound of Lettices you muſt have a pound of Sugar, and ſo you may preſerve the Stalks of any tender Hearbs in like manner.

To preſerve green Apricocks.

Take green Apricocks when they be ſmall and tender, peel them and put them into hot water, but let them not boyl, let them lye there till they begin to be green, then take them out and put them into cold water, then boyl your Sugar a liſſe, and let your Apricocks run a little the water from them, then put them into the Sugar, and let them boyl till your Syrrup be boyl'd a la perle, aſter this put them into an earthen Pan and let them ſtand eight days, and at the end of eight days put them into your preſer-

ving Pan again, and make them boyl again till your Syrrup be returned a la perle again, then put them once more into an earthen Pan, and let them ſtand till they are cold, then take them out of their Syrrup and lay them upon your Ardoiſe, and dry them in your Stove, but turn them often till they be dry, and when they are dry put them into Boxes upon Paper; but ſo as that they may not touch one another.

And for your dry Apricocks ſet them a running from their Syrrup, and turn them in oreillier, or in round, ſprinkle Sugar in powder over them, and ſet them to dry in your Stove.

Or thus.

Take Apricocks, as before, and ſet them a running, and boyl Sugar for a Preſerve, put in your Apricocks and boyl your Syrrup till it be a little ſtronger, then take them from the Fire, and take them out and Ice them and lay them upon Straw, and if they be

be not dry, ſprinkle Sugar in powder upon them, and dry them before the Fire.

Green Almonds,

Are done the ſame way, only they muſt be cleanſed in hot water or Aſhes.

Green Goosberries

Are done alſo like the Apricocks, only they cannot be pared, therefore you muſt take out the Seeds that is in them, and take notice that you muſt put in your Sugar pound for pound, that is to ſay, to a pound of Fruit a pound of Sugar.

Cherries dryed aoreilles *or flat.*

Take good fair Cherries and take out the Stones, and put them to boyl in a little water, that they may put out their Juice, then take them out and let them run whileſt you boyl your Sugar *a la perle*, put in your

Cherries and make them boyl till their Syrrup is also boyl'd *a la perle*, this done, put them into an earthen Pan and let them stand eight days, after this you must put them again into your Preserving Pan, and boyl them *a la perle* again, this done, let them cool, then lay them upon your Ardoise or Oreille, and set them to dry in your Stove, but be sure to keep them turning every day twice if need require, till they are dry, put them in Boxes upon Papers, that is to say, first a Paper then a layer of Cherries, and then a Paper, and so again till all your Cherries be put into the Box, but forget not to change your Papers at the first when they are put into Boxes, at the least every fifteen days, and if you will keep them long, you must change them as often as you see the Paper's wet with the Syrrup that comes from them, and so you must change all dryed Sweet Meats, if you will keep them well, and sometimes put them into your Stoves, when there is an occasion for it.

Apricocks

Apricocks a Oreilles flat and cleft.

Take good fair Apricocks to preſerve, and pare them very neatly, take out the Stones, and put them a little into fair water, then heat water till it be ready to boyl, and put in your Apricocks, and let them lye in it, but let not your water boyl, till your Apricocks ſwim above water, and as they come above water, take them out of the cold water, and let them run the water from them, and when they are well drein'd, put them into a flat bottom'd earthen Pan, then boyl your Sugar to a ſmall *perle*, and put it ſoftly over your Apricocks, and on the morrow take the Syrrup from your Fruit without touching the Fruit, and put it into the Skellet or Pan, and boyl it again *a la perle*, and pour it over your Fruit again, do this every day for eight days together, and at the end of eight days, the laſt time of your boyling, put your Apricocks alſo into your Pan, with your Syrrup, but as it may hap-

pen that the Syrrup may be too much boyl'd, you may put in a little more water, and make it boyl a little till your Syrrup is again boyl'd *a la perle*, being boyl'd thus, let it ſtand till it be cold, then take the Apricocks out, and lay them to dry, like as you did the Cherries.

Likewiſe your whole Apricocks with their Skins on, and the Stones in, or in quarters, may be thus prepared as the former was.

The Imperial Plums without Skins.

Take good Imperial Plums, and pare them neatly, and as you peel them put them a little into fair water, then make other water hot, till it be ready to boyl, and put in your Plums after you have drein'd them well from their cold water, cover them and let them ſtand upon the Fire, but ſo as that they may not boyl till they begin to be green, then take them out and put them into cold water, then take them out and let them run a little, and ſo preſerve them as

as you did your Cherries, and dry them.

The Imperial Plum with the Skin on

Is done alſo as that is without Skins, and ſo is all other ſorts of Plums, as Perdrigon, and Plums of the Green Iſlands.

Peaches Corbeil.

Take good fair Peaches, and pare them, and let them ſoften and green like the Imperial Plums, and preſerve them on the ſame faſhion as the other, except at the laſt boyling you put in a little more Sugar and water in your Syrrup, and ſo boyl it a little more, and finiſh your Preſerve in the ſame faſhion as you did your Cherries a Oreilles.

And Pavis or Maile Peach.

Take this Fruit, and pare them, as you did the Peaches, put them into cold water, and make other water.

ter boyl, and put in your Paves and let them boyl a little, till they are a little soft, then take them out and put them into cold water a little, take them out and let them drein, then boyl Sugar *a lisse*, and put in your Fruit into the Sugar, and then pour both into an earthen Pan, and let them stand till they are cold, then put them into the preserving-Pan again, and make them boyl about half a quarter of an hour, do this three or four times, but in the last boyling boyl your Syrrup *a la perle*, and so finish your Preserve as you did the Cherries a Oreilles in the same fashion.

Pears de Rousselet.

Take Pears of Rousselet, that are ripe, and let them boyl in a good deal of water, and with a good Fire, till they are tender, then take them off the Fire, and put them into cold water, and then take them out of that water and peel them handsomly, and put them into cold water again, and

and put your Pears a dreining, and boil your Sugar *a liſſe*, and put in your Pears, and then let them boil till your Syrrup come to *a la perle*, then put them altogether into an earthen Pan, and let them ſtand to be cold, and when they are cold put your Syrrup into your preſerving Pan, and boil it again *a la perle*, and pour it again over your Pears, do this four or five days together, then put in your Pears and Syrrup both into your preſerving Pan, but if it chance that your Syrrup be too much boiled and is in the condition ſtill of Syrrup, only you may put in a little more Water, as you ſhall ſee occaſion to unboil it as it were, and ſo boil it again about half a quarter of an hour, till ſuch time as it is boil'd *a la perle*, then put in your Pears and all into an earthen Pan again, and let them cool, and when they are cold, take them out and let them run all their Syrup from them, then lay them upon your *ardoiſes*, and ſet them to dry in your Stove, and ſo keep them turning and changing every day once or twice a day till they be dry, then put them

in

into Boxes upon Papers, as you do others to dry: And thus you may do all Pears that are to be preserved and dryed, as the Muscade Pear and Blanck Pear, or any others which are to be done whole, as is already said.

Pears in quarters.

Take and split Pears in the middle, and boil them in Water, till they are a little soft, put them into cold Water, then peel and coar them into cold Water, then finish your preserve as you did the whole Pears.

Apples in quarters.

Take good fair Pipins and pare them, split them in the middle or in quarters, take out the Coar, and let them boil in fair Water, till they be a little soft, then put them into a little cold Water, let them run a little, and so proceed to finish your Preserve in the same manner as you did your Pears *de Rousselet*; and so you may do your Quinces in quarters likewise, as you did your Pipins.

Ver-

Vergeus Grapes.

Take Vergeus Grapes, and take away the Seeds very neatly, and let them green in hot Water, as you did the Imperial Plumb, then preſerve and dry them as you did the Cherries, *a oreilles.*

Or thus.

Let your Grapes be well drained from moiſture, then have Sugar boil'd into a preſerving heighth, and then put in your Grapes, and let them boil till your Syrrup be at the ſame heighth as it was when you put in your Grapes, and the top or feather of your preſerve be good and ſtrong.

Roſe-Buds dryed.

Take Roſe-Buds and prick them five or ſix times with the point of a Knife, then make them boil ten or twelve walmes in Water, then take Sugar and juſt melt it, and ſo put in your Roſe-

Buds,

Buds, and let them boil eight or ten walmes about, and then set them to dry, after you have accommodated them as you did your Oranges.

Green Walnuts.

Take green Walnuts peal them neatly to the white, and so let them steep in fair Water six days together, but change them every day twice, after this boil them in fair Water, and when they are boil'd, put one Clove, one little stick of Cinamon, and a slice of green Citeron into each Walnut, this being done, take Sugar and boil it, and put in your Walnuts into your Sugar, and let them take ten or twelve boils about, and then take them out, lay them to run, and so set them to dry.

To Candy all sorts of Fruits and Flowers.

Take your Orange-Flowers, before they are full blown, and put them into a flat botom'd earthen Pan, that the Flowers be not too close pressed together,

ther, then boil your beſt Sugar *a la perle* groſs, or almoſt to a *ſoufle*, then throw your Sugar over your Flowers in the Pan, ſo that they may be all wetted with the Sugar, and let them ſtand and ſteep forty eight hours in your Stove to candy, in which time they will be very well candied, then take them out and lay them to dry, upon Straw that is very clean.

To candy Violet-Flowers.

Take Violets before they are too much blown, with their ſtalks, and prepare them as you did your Orange Flowers, and ſo you may prepare and candy all ſorts of Flowers that are to be uſed candied.

To Candy whole Oranges.

Take the beſt preſerved Oranges that are newly ſet a drying, and ſee they be clear and tranſparent, and not too much charged with Sugar, then boil Sugar *a la perle* groſs, or almoſt a *ſoufle*, and put it into a flat bottom'd earthen Pan,

Pan, and then put in your Oranges, but so as they do not touch one the other; wherefore they ought to be tied by the Tail with a little Thread, or else fastened with a Pin neatly, so that they touch not the bottom, nor one another, then set them in your Stove and finish them as you did your Orange-Flower.

Apricocks and *Peaches* either to candy or dry. Or any other sort of Fruit is to be done the same way that your Oranges are; only using your own discretion in the Work.

All sorts of Liquid Preserves.

And first,

To preserve green Apricocks.

Take green Apricocks that are very tender, and peel them neatly, and as you do them put them into fair Water, then make other Water hot, and put in your Apricocks; and let them stand upon the Fire till they begin to Green,

Green, then take them from the Fire, and let them ſtand till they begin to be cold in this Water, and when they are cold put them again into cold Water, then take them out and let them run, then boil Sugar *a liſſe*, and put in your Apricocks into your Sugar and make them boil a little, then take them from the Fire and let them cool, then put them to the Fire again and make them boil, till the Syrrup be boil'd *a la perle*, then put them into Galy or *Cheina* Pots, and cover them up very well when they are cold.

Ripe Apricocks in Liquid.

Take and peel or pare what quantity of ripe Apricocks you pleaſe, as neatly as you can, then make your Water boil, and put in your Apricocks, and let them have one boil, and ſo take them out and put them into cold Water, and take them out again and let them drain, then boil your Sugar as you do for a Preſerve, and ſo put in your Apricocks, and give them a boil or two, and ſo ſet them into your Stove,

Stove, and let them ſtand till the morrow Morning, keeping a little Fire always under them.

Or thus.

Take good Apricocks that do but begin to be ripe, and pare them very neatly, and take out the ſtone, put them into cold Water, then heat Water ready to boil and put in your Apricocks, and let them ſtand (but not boil) till they begin to ſwim upon the Water, then take them out and put them into cold Water, take them out of that Water and let them drain, then boil Sugar *a la perle*, and put in your Apricocks into the Sugar, make them boil a pace, and ſcum them very well, then take them from the Fire, and let them ſtand and cool, then ſet them over the Fire again, and ſcum them very well, and make them boil till your Syrup be boil'd *a la perle* groſs, then take them from the Fire and put them into Pots.

Apricocks with the Rinds on are done the ſame way, only they are not

to

to be pared, nor the ſtones taken out.

Green Almonds are done the ſame way alſo, only they muſt be ſcoured in hot Water and Sand, or elſe in hot Water alone.

And *Green Gooſeberries* are done the ſame way alſo, but they are not to be ſcoured, but the Seeds muſt be taken out.

To do Cherries in Liquid without Stones.

Take good preſerving Cherries that are ripe, take away their Stalks and Stones, and boil Sugar *a ſoufle*, and put your Cherries into it, and make them boil a good pace over a good Fire, and ſcum them very carefully, this done take them from the Fire, and let them ſtand and cool, then ſet them over a good Fire again, and make them boil a-pace, then take them off again and ſcum them if it be needful, and ſo put them into Pots and cover them up when they are cold.

To

To preserve Rasberries in Liquid.

Take good Rasburies that are not too ripe but very whole, take away their Stalks, and put them into a flat bottom'd earthen Pan, boil Sugar *a soufle*, and pour it over your Rasberries, and let them stand to be cold, and when they are cold pour them softly into your preserving Pan, and let them boil till their Syrrup be boil'd *a la perle*, scum them very well in the boiling, this done put them up in Pots, and when they are cold cover them up, and keep them for your use.

Red Gooseberries in Liquid or Syrrup.

Take good red Gooseberries, and pick them very well from the Blossoms and Stalks, then boil Sugar *a soufle*, and put your Gooseberries into it, and make them boil and scum them, then take them from the Fire and so let them cool, and when they are cold set them over the Fire again, make them boil and scum them as before, and so let

let them boil till their Syrrup be boil'd almoſt to a Gelley, which you may know by putting in a Spoon into the Syrrup, and if it come out red they are enough, then take them from the Fire and ſcum them again if need require, and put them up into Pots, and cover them up when they are cold.

Walnuts white in Syrrup.

Take good fair Walnuts when they are green and peel them to the white, inſomuch that there may no green be ſeen, & put them into cold Water, then into other Water, and make them boil a great pace till they be tender, which you are to try thus; take a Pin or larding prick and ſtob into them, and if they fall from it of themſelves, and do not hold to it at all, then they are enough, then take them off the Fire, and put them into cold Water again, then take them out and preſs them a little in the middle, and put into each a Clove, or Cinamon in little long Sticks, or green Citern or both if you pleaſe, then boil Sugar to *a liſſe*, and put in

in your Walnuts and make them boil very well, and then ſtand from the fire about half an hour, then ſet them over the Fire again, and make them boil a great pace, till their Syrrup be boil'd *a la perle*, then take them from the Fire and put them up in Pots as you do other Preſerves, and when they are cold cover them up and keep them for your uſe.

If you would have any dry, take of theſe and let the Sugar run from them upon your *ardoiſe*, and ſet them to dry in your Stove as you do other dryed Preſerves.

Mulberries in Syrrup.

Take good Mulberries that are a little green, pick away their Tails, and preſerve them like your Cherries in Syrrup.

Your Imperial Plumbs in Syrrup.

Take Imperial Plumbs when they begin to be ripe, pare them and put them into fair Water, then heat other Water

ter juſt ready to boyl, and put your Plums into it: let it ſtand over a little fire, till the Plumbs begin to be green. This done. Take them from the fire, and let them ſtand and cool in their water; and when they are cold, take them out, and put them into cold water again: then boil Sugar *a ſouſle*, and put in your Plumbs, the water being well dreined from them; make them boyl a great pace, and ſcum them. This done, take them from the fire, and let them cool: then ſet them over the fire again, and make them boyl again till their Syrrup is boyled *a perle*: then take them from the fire, and put them into Pots, and cover them up when they are cold.

All ſorts of Plumbs may be done thus, except your Damask Plumbs; which muſt be ſcalded in boyling water till they begin to be a little tender; and then you proceed to finiſh your Preſerve as you did the other Plumbs before.

Pears preserved in Syrrup.

Take the *Rousselet* Pears, fine and ripe, and boyl them with a great fire, in a great deal of water, till they begin to be tender; then take them out, and put them into cold water: then peel them, and put them into other cold water: then boyl Sugar *a lisse*, and put your Pears into it, and make them boyl, and scum them: then take them from the fire again, let them stand to be cold; and when they are cold set them over the fire again, and let them boyl till their Syrrup is boyled *a perle gros*: then take them from the fire, and put them into pots, and cover them up when they are cold, and keep them for your use.

Muscat Pears in Syrrup.

These Pears, and all other Pears, that are to be preserved whole, may be done as the former were. And so likewise your Pears in quarters, only you should quarter them before you boyl them to preserve.

Peaches de Corbeil.

Take Peaches not full ripe, pare them, and take out the ſtones, put them into cold water a little, then boyl other water, and put in your fruit, and make it boyl upon a ſoft fire till they begin to be a little green, then take them from the fire, and let them cool, then put them into cold water, then boyl Sugar to *a perle*, and put your fruit into it after the water is well dreined from them; make them boyl, and ſcum them well: then take them from the fire, and let them cool, and when they are cold ſet them over the fire again, and make them boyl till their Syrrup is boyled to *a perle*. This done, put them up, and cover them when they are cold.

Verjuice Grapes in Syrrup.

Take good Grapes that are fit for preſerving, when they begin to be ripe, peel or clean them, take out the ſeeds, warm water almoſt ready to

boyl, put in your Grapes, and let them ſtand upon a ſoft fire till they begin to be green; then take them from the fire, and let them cool in their water: and being cold, take them out of the water, and put them into Sugar a little boyled, and make them boyl ſeven or eight times, and take them from the fire.

To preſerve Muſcadine Grapes.

Take Muſcadine Grapes a little greeniſh, clear their skins, and take out the ſeeds, and boyl Sugar to *a perle*, and put in the Grapes, cover them up well, and let them boyl well a little, and then let them cool; and when they are cold ſet them on the fire again, and let them boyl till their ſyrrup is boyled to *a la perle*, and then put them up, and cover them up when they are cold.

And you may do the ſame with them without taking away their skins.

Quinces preſerved in Liquor.

Take good ripe Quinces, and cut them either in halves or quarters, pare and coar them, and put them into cold water, make other water boyl, and put in your Quinces, and make them boyl till they be ſoft: this done, take them from the fire, and put them into cold water, then boyl Sugar *a liſſe*, put in your Quinces, and let them boyl upon a ſoft fire, and cover them up cloſe. If you would have them look red, take them ſometimes from the fire, and let them ſtand a little, and then ſet them on again: do this from time to time till their ſyrrup be boyled almoſt to a jelly, then put them into pots, and cover them up when they are cold.

Take theſe Remarks upon your Preſerves, as well wet as dry.

All ſorts of fruits that you have a mind to preſerve, either wet or dry, as well the one as the other, ought to

be a little green, and gathered when they begin to be ripe, but not full ripe; except it be Goos-berries, Cherries, Pears and Quinces: and those ought to be full ripe, and preserved with a quick fire very carefully; only your Quinces, which need no quicker fire than your green fruits that ought to be preserved green.

Green fruit ought to be boyled in water with a little fire, and you may put a little Vinegar into your water to make them green the better; but when they are in their Sugar you must make haste with a quick fire.

To each pound of Fruit you ought to have a pound of Sugar, except it be to your Cherries; to which half a pound, or three quarters at the most, will suffice: but to your Quinces a pound and a quarter will be required, and yet not too much.

All sorts of Preserves ought to be kept in a very temperate place, that is to say, not too dry nor too moyst, if you will preserve them well.

Jellies of all ſorts of Fruits.

Take any ſort of fruit you pleaſe, and cut it into pieces, and boyl it in water, either more or leſs, according as your fruits are in hardneſs or ſoftneſs; and when they are boyled, ſtrain them through a clean ſtrong Napkin, and get as much decoction from them as you can, and put this decoction into a Skellet or Preſerving-Pan, with almoſt a quart of water and a pound of ſugar. Let all this boyl well together till your Jelly be made; which you may know by taking a little of it into a Spoon, and pour it out: and if it falls in pieces, and not runs nor ropes, then it is made: or if you put it upon a Plate, and it doth not run, then it is enough. And when it is thus boyled, take it from the fire, and put it out.

And you are to take notice by the way, that all ſorts of red and green Jellies are to be boyled upon a ſoft fire, and cloſe covered up in the boyling, but the white muſt be boyled un-

covered upon a quick fire; and withall, more Sugar to Quinces than to any fruit else whatsoever.

Jelly of Goosberries.

Take Goos-berries, and press or bruise them, and strain it out through a clean strong Napkin, and measure the Juice, and to each pint take three quarters of a pound of Sugar: make this boil well together. You shall know when it is boyled enough by putting a little of it upon a Plate, and if it will come clean from the Plate, and not stick to it when it is cold, then it is enough.

The Jelly of Ras-berries is made in the same manner.

Jellies of Verjuice.

Take Verjuice, and make them just boyl up in fair water, and strain them through a course Cloth, then boyl Apples, and mingle their Decoction with the Verjuice, and use it like the rest.

The

The Jelly of Cherries are made in the ſame manner as that of Verjuice is.

Gelly of Apples.

Make a Decoction of Apples, and ſtrain it through a Napkin, and to a *French* pint, that is almoſt a quart, of this Decoction, put in about three quarters of a pound of Sugar, *&c.*

Gelly of Quinces.

Make likewiſe a Decoction of Quinces, and let it redden a little, then ſtrain it through a Napkin, then put Sugar into it like the others.

Cotignacs and Marmalade of Quinces.

Take what fruit you pleaſe, cut it into quarters, and boyl it; and when it is boyled let the water run or drain well from it, then ſtrain it through a Colender or a Hair-ſtrainer, then boyl a pound of Sugar *a ſouflé*; and

being boyled, put into it a pound of your Marmalad, first taking it from the fire, and let it stand till it be cold; and when it is cold dress or fashion it upon a Plate, and mark it as you do other Pastes.

This may serve to make a Tart either Iced or covered.

Cotignacs of Orleans, *or Marmalad.*

Take fifteen pound weight of Quinces, and boyl them with three pounds of Sugar, and almost two quarts of water; and when they are well boyled, strain them by little and little through a Napkin, forcing all through that possibly you can: then take this Decoction, and put it into your Preserving-pan with four pound of Sugar, and make it boyl. And to know when it is enough, you may try it upon a Plate, and if it rises or heaves, make haste and take it away from the fire, and dispose it into Boxes.

To

To make this Cotignac thick.

Melt a pound of Sugar with a little water, and put in a pound of Marmalad of Quinces, ſtir this all together, put in a little Cinamond, and make it boyl like your Jelly, but be ſure to keep it ſtirring for fear of burning to the bottom, and when it is boyled put it up into Boxes, and keep it for your uſe.

But if you would have it very red, put a little Cochenille into it in a Linnen Cloth, and let it boyl in it; or elſe you may put in a little deep Red-Wine.

Or thus.

If you would not have it ſo thick, put almoſt a quart of the Decoction of Quinces, and a pound and half of Sugar, and but half a pound of Marmalad; and make all this boyl together like the former.

Almonds

Almonds a la Praline.

Take a pound of the best large Almonds, pick them very well, and cleanse them from their dust, boyl a pound of Sugar *a la perle*, and put your Almonds into it, and let them boyl till the Sugar be boyled to *a souffle*, stirring them sometimes with a Spatula: and when they are boyled to this height, take them from the fire, and stir them with your Spatula till they are dry; then put them into a Dish, and pick out all the little pieces of Sugar, and put the Almonds into the Pan or Skellet again, and set them over the fire again, and keep them there till they begin to put forth a little kind of Syrrup which is usually called Oyl, then put in by little and little the rest of your Sugar which is in your Dish in amongst your Almonds, and keep them stirring in the Pan with your Spatula till they be cold, *&c.*

Another

Another Praline of Violets.

Take Violet-flowers well picked from the buds, take about four ounces of these flowers, and boyl Sugar *a souffle*, and take it from the fire, and mingle half a pound of Almonds for *a praline* with your flowers, and put them into your Sugar; stir them well together, then take them out, and lay them upon clean Straw, and the Flowers will stick to the Almonds, and look very neat and handsome.

The same with Roses.

Only pick your Roses, and mince them a little, and use them as you did the flowers of Violets; and so you may use any other flowers as you please.

Praline *of Oranges.*

Take about half a pound of Orange-chips, which have been boyled in water, as is beforesaid, and preserved

ſerved in three quarters of a pound of Sugar boyled *a ſoufle*; then finiſh your Chips as you did the Violets.

And you may do Lemons after the ſame manner.

Fried Almonds a la Languedoc.

Take Almonds and blanch them into fair water, then take them out of the water, and let the water run from them, then put them into a Baſon, or any thing elſe, and good ſtore of Sugar with them, then put Oyl into a Frying-pan, and make it as hot as to fry withal, and put your Almonds into it, and let them fry till they ſeem to be as it were a little candied over them, take them out with a Scummer, and lay them upon Papers with a ſpoon as you do your Preſerves.

Neſſles de Dauphine, *or Medlars in Fricaſey.*

Take Medlars that are fit to eat, and cut off the bloſſom and their tails, then

then melt ſome Butter, and fricaſe your Medlars in a Frying-pan; and when this is done, take them off from the fire, and put to them ſome Orange-flowers, and good ſtore of Sugar in Powder.

Butters, Creams and Milks.

Blanch about forty ſweet Almonds in warm Water, and put them into cold water, then into a clean Morter, and beat them a little, then put to them about half a pound of excellent good Sweet Butter, a quantity of Sugar in Powder, but the whiteſt you can get, and a little Orange-flower-water: beat all this very well together, and paſs it through a Syringe or Squirt with an Iron Pin, forcing it out at the ſame hole, and then dreſs it up upon a Plate, and ſo ſerve it at diſcretion.

The Butter of Piſtaches is made in the ſame manner, only you may colour it either red or green.

Butter Leaved and Friezed.

Take a ſtrong clean Napkin, and tie the two corners together, and faſten it to an Iron Hook, and then tie the other two corners together, but ſo that one may put in a Stick between the Napkin and the Knot, then put into the Napkin a pound or half a pound of the beſt Butter you can get, ſet an Earthen Pan under it to receive the Butter that you ſhall preſs or ſtrain out of it by ſtirring and turning of the Napkin, but your Pan ought to be wet firſt; then gather up the Butter and dry it upon a Plate, and ſerve it.

To make Cock-Cream.

Take about a pint or more of good ſweet Cream, and put it into an Earthen Pan, and take a ſmall handful of white Twigs in form of a Whisk, tie them up together, and clip off the ends, and whip your Cream with it, put in good ſtore of fine Sugar in powder,

der, and a pinch of Gumdragont (that is to ſay, as much as you can take up between your finger and thumb,) whip this very well together till it becomes thick like Butter, then lay it in pieces upon your Plates, and you may raiſe it as high as you pleaſe, and it will lie in this ſtate two days together without putting any Sugar over it.

Cream of Sedan.

Take about a pint or more of ſweet Cream, and put it into an Earthen Pan, put ſome ſweet Milk to it, and half a pound of Sugar broken in pieces, then whip it with your Whisk about half an hour together, and then let it ſtand and reſt an hour at leaſt, and it will be thick and firm five or ſix fingers deep: this done, dreſs it upon a Plate with a Spoon, without putting any Sugar over it.

Cream de St. *Gervais* de *Blois.*

Take about a pint of ſweet Cream, and with a Whisk whip it five or ſix ſtrokes,

strokes, and put in some Sugar in Powder, and whip it again as much, and then put in a pinch of Gum-dragont, and whip it again as much as before; that is, five or six strokes; and then put it into a Dish, or on a Plate, and Sugar over it.

Cream de *Bourdeaux.*

Take your Cream-Cheese that is not salted, and grate it in an Earthen Pan or Dish, pour upon it softly a Pitcher of fair water, holding it up a pretty height, and keep stirring it with your Pestle or Rouling-pin as you pour in the water, let it stand and settle a while, and then take up your Cheese from the top of the water, and serve it upon a Plate; you may if you please pass it through your Syringe or Squirt. And by Cream-Cheese I understand to be that which we say here fresh Cheese or Cheese curds.

White Cream.

Boyl in a Skellet about a quart of Milk, and put into it a good piece of Sugar, then take the White of two Eggs, whip them well with a little Orange-flower-water, and put it into your Milk, and keep it ſtirring till it be a little thick: this done, let it ſtand and cool, and when it is cool ſtrain it through a cloſe Colender, and preſs that which ſtays behind very well out, and you ſhall ſee it will be a very delicate Diſh of Cream.

Cream made of Almond Milk.

Blanch and beat a pound of Sweet Almonds as you do for Maſſepans, and in the beating of them ſprinkle them with new Milk; and when they are beaten very well put them into a quart of new Milk, and ſtir them very well together, and put them into a Skellet, and make them almoſt ready to boyl, and ſtrain this through a Cloth, preſſing it very hard through,

then

then take that which is ſtrained out, and put it into a Skellet with a good piece of Sugar; make this boyl till it is pretty thick, then put in a few Orange-flowers into it, ſtir it together, and put it upon a Plate, and ſerve it cold.

Cream to make Tarts withal made of Almond-Milk.

Make your Cream the ſame that the other was; but when it begins to boyl, put in the Yolks of ſix Eggs well beaten, with a piece of freſh Butter, and ſo let it boyl till it is as thick as Pap, keep it always ſtirring in the boyling; then let it ſtand till it be cold; and when it is cold, diſh it, or elſe put it into Cruſt, and bake it a little, and garniſh it if you can with green Cittern.

Cream of Piſtaches.

Take about a quart of Milk, and make it boyl till it begins to be a little thick, put into it a good piece of Sugar,

gar, ſtir it always till it begins to thicken, then take a quarter of a pound of Piſtaches well blanched and very well beaten, and put this into your Milk, and keep it ſtirring: this done, Diſh up your Cream.

Boyled Cream.

Boyl about a quart of Milk, with a good piece of Sugar, then put in the Yolks of ſix Eggs well beaten, and a little piece of Butter; and when your Cream begins to be thick you may take away a part of it upon a Plate, and boyl the reſt a little more; and it will ſerve to make Tarts.

Another manner to make it.

Take good ſweet Cream and ſweet Almonds well beaten, put all this into a Skellet together, and ſtir them well, and make this boyl upon a ſoft fire till you ſee your Cream begin to thicken, then put in the Yolks of two Eggs well beaten, with a little fine Sugar in Powder, and ſtir them about five or

ſix times as it is ſtill over the fire.

White Cream.

Take about a quart of new Milk, and put it into an Earthen Pan with a quarter of a pound of Sugar and a pint of ſweet Cream; whip this well together with a little Whisk made of pilled Twigs, and as you whip it, in ſome meaſure take off the Scum; and when your Milk and Cream are well whip'd together, diſh it up in a Diſh in the form of a Pyramid.

Engliſh Cream.

Take ſweet Cream, and boyl it in the thing you do intend to ſerve it in, and put into it the bigneſs of a Corn of Wheat of Renet, firſt beat and mingled with Milk; ſtir this well together, and it will be finiſhed.

Pliſſons of Poitou, *or Clouted Cream.*

Take a good Earthen Pan full of Milk, as it is milked from the Cow, and

and ſtrain it into another Pan, and put about a quart of Cream newly ſcummed from the Milk into it; ſtir them very well, and put them into a cool place, and ſo let them ſtand a good half day; after this ſet your Pan upon a ſmall Charcoal fire, but ſo as not to boyl, let it ſtand about half an hour, and then ſet it into a cold place again, and ſix hours afterward ſet it upon a gentle fire again, and let it ſtand half an hour, then ſet it into a cool place for ſix hours more, and then over the fire again for half an hour more, and then ſet it again into a cold place to cool, and it will be a *Pliſſon*, or a Curd, of about three fingers thick and very delicate, then take it up with a Plate, and ſprinkle Sugar over it, but take heed you break not the *Plyſſon* or Curd in ſtirring of your Pan.

The common Pliſſon.

Take a great Earthen Pan of ſweet Milk, and ſet it over the fire made of Charcoal, and let it heat, but not boyl; let it continue thus for the ſpace

of

of three hours, then take it from the fire, and let it ſtand till it be cold; then take up the top, or that which is upon the Milk, which is the *Pliſſon*, or in the nature of that which we call Clouted Cream. Serve this with Sugar over it in Powder.

To make this Pliſſon with Butter.

Take about three quarts of Milk, and put it into a Skellet with a pound or three quarters of a pound of Butter, make it boyl, and keep it ſtirring together the ſpace of half an hour: this done, let it ſtand till it is cold, then take it up with a Plate, and ſprinkle Sugar over it.

Caillebots of Bretagne.

Take a Silver Baſon full of good Milk, make it warm, and put into it a little Renet, or elſe the Chardon, to make it turn, and when it is turn'd cut the Curds or Caillebots with a Knife, and ſet your Baſon upon the Embers to heat again, till your Curds begin

gin to harden, then take them away in the baſon with their whey, and put them into a diſh or pot with freſh milk, and ſo let them ſtand till they are cold, and when they are cold ſerve them.

To make the Grivoſts of Britagn, *or Oat-meal milk.*

Boil about a quart of Milk in a Skillet, and when it is boil'd take it from the fire and put into it two ſmall handfuls of Oat-meal, ſtir it together and let them cool together, and when it is cold ſtrain it through a cloath, and wring it very well out, then take the Milk thus ſtrain'd and put it into a Skillet, with a good piece of Sugar, make it boyl and keep it always ſtirring till it be as thick as pap, this done take it from the fire, and ſerve it away hot with Sugar over it.

To make Ricottes of Langres, or wild Curds.

Take a large Kettle or Pan of whey, that is very ſweet, ſet it over a charcoal fire, but ſo that it may be very hot but not boil, then take a Sallow or Willow ſtick about the thickneſs of an Egg and cleave it in three at the end, ſo that it will make a Fork of three points at the end, with this Fork keep always ſtirring in your pan, in the middle and about the ſides, and as you ſtir there will come a Curd into the Fork, ſo as it comes in, ſo as to fill and hold to the Fork, empty it into a little basket or pot made with holes in the bottom and ſides that they may run and drain the Whey from them, this done, put into your pan half a glaſs of good milk, and ſtir them as before, and in often repeating the work you may draw out of one pan of Whey 24 of theſe Curds, which when they are thus drawn and drain'd in a pot or basket, as is aforeſaid, you may ſerve them with Sugar and they will

will be very delicate and good ſo ſerved.

To make a Cheeſe de Maiſon.

Take about two quarts of good Milk, and as much Cream, put them together with a little Renet, and ſo let this ſtand till it is, as we ſay, come, then have a little kind of a flat basket made with Oſiers pretty deep, cover this with a clean linnen cloath, ſo that the cloath may reach the bottom all over, then put your Curds into this basket and cloath with a ladle, and let it ſtand and drain 24 hours, and at the end of that time turn out your Curd upon a plate, take away the cloath, and cut your Curds into quarters and put ſome Orang-flower-water and good ſtore of Sugar in powder over it, and ſo ſerve it.

Refreſhing Syrops.

Syrop of Violets.

Take four Ounces of Violet-flow-

ers very well pickt from their ends and filth, beat them in a Mortar, and boil a pound of Sugar, a *soufle*, and put your flowers so beaten into it, and then strain it all through a clean linen cloath, and put the Syrops into a bottle and stop it up close when it is through cold.

Or Thus.

Boil your Sugar and beat your Violets as is aforesaid, then lay a Napkin over a dish or pan, put the Violets into the Napkin and pour the Sugar to them, stir them about, strain and press them very well out, and so keep the Syrop for your use.

Syrop of Cherries.

Take Cherries and take out the stones, squeez them a little and make them boil without water, and so soon as they begin to boil up, strain them and wring out all the juice very well, then take about a quart of this juice, and put it to a pound of Sugar boil'd

a *soufle*

a *ſoufle*, and make it boil till it comes to a *gros perle*, and then keep it for your uſe.

Or thus.

Take Cherries and ſqueez out the juice and ſtrain it, ſet it over the fire and let it juſt boil, and put in your Sugar in proportion of a pound to a quart of juice ſo drawn, let it boil together till it be a Syrop, then keep it for your uſe.

Syrrup of Mulberries.

Take Mulberries being yet red, ſqueez them and make them boil, and ſtrain out the juice, and ſo proceed to finiſh your Syrrup like that of your Cherries.

Syrrup of Apples or Pippins.

Take Pippins, pare and cut them in ſlices, either round or long, then take Sugar in powder, and then take little ſtrait ſticks and lay them pretty cloſe

verthwart the bottom of a dish or earthen pan, then make as it were a bed of Apples thus cut into slices and another of Sugar; repeat this till you think you have enough, then take your pan or dish, thus done, with the Apples, and set it into a cool place, and let it stand thus a whole night for your Syrrup to run, and you will find this to be a very excellent Syrrup in the Morning.

Or thus.

Take and boil your Pippins thus cut in slices in a little fair water, and when they are well boil'd, strain them out and wring out the juice, and put it into a Skillet, and to about a quart of this put a pound of Sugar, and so let it boil together till your Syrrup be boil'd to a *perle*; then put it into bottles, and when it is through cold, stop it up very close and keep it for your use.

Syrrup of Apricocks.

Take Apricocks very ripe, pare them and clean them in the middle, take out the ſtones and lay them upon ſticks as you did the Apples, a layer of Fruit and a layer of Sugar in powder, repeating it till you have enough, ſet it by into a cool place a whole night, and the next morning heat a little fair Water hot and put your Fruit into the water, and ſo ſtrain the liquor from the Fruit through a linnen cloath, but do not ſqueez nor break the Fruit in the ſtraining, but let the water run gently through your ſtrainer; this done, take the juice thus ſtrained, and the juice that came from your Fruit, and put both into a Skillet and make them boil together till your Syrrup be boil'd to a *perle*, then take it from the fire, put it into bottles, and when it is through cold, ſtop it up cloſe and keep it for your uſe.

Syrrup of Verjuice.

Take Verjuice Grapes, before they be ripe, and beat them in a Mortar, then ſtrain them out and put the juice into a bottle or ſome other Veſſel, and ſet it in the ſun or before a fire, do not ſtop the bottle till the juice be clear as water; this done, pour off the top very ſoftly that you ſtir not the bottom, then boil a pound of Sugar, a *ſouſle*, and put in 4 ounces of this juice of Verjuice into it, when you have taken it from the fire put it in a bottle or what elſe you pleaſe, and when it is through cold, ſtop it up, and keep it for your uſe.

Syrrup of Quinces.

Take Quinces very ripe and wipe of the moſs with a cloath, and grate or ſcrape them to the core, and ſtrain or preſs out the juice through a cloath and put it into a bottle unſtopt, and ſet it in the ſun or before the fire till it be clear, then pour of the top ſoft-

ly

ly without disturbing of the bottom, then boil a pound of Sugar, a *soufle*, and put 4 ounces of this juice into your Sugar and stir them together and put it into a bottle, but if it be made too raw by putting in of the juice you must make it boil to a *perle*, which is the true and only way of boiling all Syrrups to keep: but if it chance that your 4 ounces of juice be not enough for your Sugar, you may put in more, and so proceed to finish your work, and when it is through cold, stop it up close and keep it for your use.

Syrrup of Grenades.

Take the Seeds and Meat of a pound Grenade and strain and press out the juice, put it into a bottle or other vessel, let it stand and settle, and when it is settled use it as you did the juice of your Quinces.

Syrrup of Lemons.

Take 4 ounces of the juice of Lemons and put it into a pound of Sugar boil'd a *soufle*, and finish your work like that of your Quinces.

To make white Fennel.

Take the branches of Fennel make them very clean and lay them a drying, and when they are dry take the white of an Egg and a little Orange-flower-water, beat this well together and dip your Fennel into it, and let it steep a little, then sprinkle fine Sugar in powder over it, and lay it to dry before the fire upon a sheet of paper.

To make red Fennel.

Take the juice of Grenades, with the white of an Egg, beat them very well together, then put in your Fennel as before, put Sugar in powder over it and dry it in the Sun.

To

To make your Fennel blew.

Take your Tourne-ſol, or ſtone-blew, and grate it into fair water, put to it a little powder of Iris and the white of an Egg, beat this well together and wet your Fennel in it, and put Sugar over it, and dry the Fennel as you do the former.

To whiten the flowers of Roſes or Violets.

Take the white of an Egg and a little Orange-flower-water, beat them together and put in your flowers to wet, and take them out again, and taking of them out, give them a little preſs, and ſo open the leaves and put Sugar over them, and dry them before a fire; and thus you may whiten any flowers or fruits, as Cherries, red Gooſeberries, Rasberries, and Strawberries, and you may dry them either at the fire or elſe in the ſun, which you like beſt.

To preserve the Stem of Artichokes.

Take the ſtalk or ſtem of Artichokes and peel them very clean, and take away all the ſtrings very carefully, put them into cold water, then make ſome water boil and put in your ſtalks or bottoms and let them boil till they be very well boil'd, then take them out and let the water run from them, then put them into Sugar, and make them boil five or ſix turns in the Sugar and ſo let them reſt and cool, this done take them out and let them run a little the Sugar from them.

The Ponſif or Sitroule.

Take a good Ponſif and cut him out into ſlices, and put him into cold water with a handful of white Salt, let him lie and ſoak thus five or ſix hours, then make him boil in fair water till he is very well boil'd, then take him out and let him run, then take Sugar and make it boil and put in the ſlices of your Ponſif into it and ſo let it

it boil till it be ready, then take it from the fire.

To make Cakes of Cherries, Apricocks, Piſtaches and Almonds, &c.

Take Cherries or Apricocks in what quantity you pleaſe, pare and ſtone your Fruit, and beat it in a Mortar with Sugar in powder till it is firm enough to work, then make it into Cakes and bake them before you ice them, then ice them both at top and bottom.

But your Piſtaches and Almonds they are to be done much eaſier, and are eaſier to make Cakes of than the other things are; for example, take a quartern of Piſtaches and half a pound of Sugar in powder, a pennyworth of Gumdragon, and a drop of perfumed water, beat all this very well together and make your paſte, and roul it out to the thickneſs of two ſhillings or thereabouts and bake it in an Oven.

To make the Abailſes, ſteep your Gum in Orange-flower-water, beat

your Almonds or Pistaches in a Mortar with a little piece of the Gum, mingle it well with Sugar in powder, then make and fashion your paste according to your own fancy and pleasure.

You may also of the same paste make another sort that is clear, mingling a little musk with your paste, and taking a great care that you keep it very clean at the top, and you may cut them into long or round, or any other fashion what you please.

And as for the baking of them you must be very circumspect and careful, and bake them either in an Oven or Pati-pan, with a fire above and another under, but less above than under.

To make Cakes with the paste of Lemons.

Take fine Sugar in powder, and the white of an Egg with a little of the Raspings of the meat or inside of your Lemon, beat all this in a Mortar well together, and if it chance that you have too much white of Egg, then put

put in more Sugar finely done like flower, till you make that in the Mortar ſtiff like paſte that is to be handled, then work it up and make your Cakes as you would have them to the thickneſs of half a finger thick, or leſs if you pleaſe, bake them upon papers in the Oven, or elſe in a pati-pan with fire under and above, but very moderate, and take heed leſt they grow too high coloured, for ſo ſoon as they begin to be yellow take them out, for they are enough.

To make a Tart à la Combalet.

Take the yolks of three Eggs without any mixture of white, with half a pound of your Citron, with Orange-flower-water and musk, beat your Citron, mingle all theſe together and dry it in the beating, with ſometimes putting in a handfull of Sugar in powder, then put all theſe into a Skillet and give it three or four turns upon the fire, then form it into a Tart and put it into a pati-pan with Sugar over and under it, ſhut up your pan and

let

let it bake with fire above and under it, and when it is half baked take it out and set it into an Oven to dry.

Abbaisses iced.

Take of all sorts of dried Fruits and beat them in a Mortar with a little Orange-flower-water, and fill up your Abbaisses or hollowness with this Fruit which will form a certain thickness capable of being iced and proper for that purpose, then ice it over and let it stand a little with the icing upon it, then bake it all in a pati-pan till the icing rise and show it self; and to do this the easier, put fire over your pati-pan but put none underneath, but not too hot.

Macaron.

Take a pound of Almonds blanch them into fair water, take them out and let the water run from them, then beat them in a Mortar and moisten them sometimes with the whites of three Eggs [illegible] and [illegible] Orange-flower-water,

water, put in a quarter of a pound of Sugar in powder, beat all well together and make your paſte, then you may cut and form it out upon paper in form of Macarons, ſo bake it, but beware of giving them too much fire or baking them too hot, when they are baked take them out and keep them in a place that is warm and dry.

To counterfeit Strawberries.

Take the paſte of Maſſepain, and roul it in your hands in form of a Strawberry, then wet it in the juice of Barberries or red Gooſeberries, turn them about in this juice pretty hard, then take them out and put them into a diſh and dry them before a fire, then wet them again for three or four times together in the ſame juice and they will ſeem like perfect Strawberries.

To make Muſcadine ſquare or round.

Take fine Sugar in powder and a little Gum-dragon ſteep'd in Orange-

flower

flower-water, and a little Musk, beat all this in a Mortar and work it up in form of a Muſcadine, and dry it at a diſtance before a fire or elſe in the ſun.

Marons or large Cheſnuts, à la Limoſine.

Roaſt your Cheſtnuts the ordinary way, and when they are roſted peel them, and give them a ſqueez between your hands to make them a little flat, lay them handſomly upon a plate as you intend to ſerve them, then take water and Sugar and the juice of a Lemon, or ſome Orange-flower-water, boil this to a Syrrup and pour it boiling hot over your Cheſtnuts, and you may ſerve them either hot or cold at your own pleaſure.

But if you will make your Cheſtnuts white, then take the white of an Egg and a little Orange-flower-water, beat this well together and put in your Marons into it and make them all wet with this, then put them into a diſh with fine Sugar in powder, roul them together till

till they are all covered over with Sugar, then ſet them to dry before a fire.

Italian Waters.

Jeſemain Water.

Take 2 handfuls of Jeſeme-flowers and put them into a flagon or earthen pot, put to them about a quart of fair Water and a quarter of a pound of Sugar, let this ſtand and ſteep about half an hour, then take your water and flowers and pour them out of one Veſſel into another, till ſuch time as the water hath taken the ſent and taſt of the flowers, then ſet it into a cool place a cooling and you will find it a moſt excellent ſented water.

Orange-flower-water.

Take one handful of Orange-flowers, and put them to about a quart of water and a quarter of a pound of Sugar, and do with this as you did with your Jeſeme.

Musk

Musk Rose-water.

Take two handfuls of your Musk Rose-leaves, put them into about a quart of fair water and a quarter of a pound of Sugar, and finish this as you did your Jeseme water.

To make water of Rasberries.

Take Rasberries that are very ripe and strain them through a cloath, and take out all the juice and put it into a Glass, or such like, uncovered, and set it in the Sun, or by a fire, or in a House till it be clear; this done, pour it softly into another vessel, but so as not to trouble the bottom; take a quantity of it and put it into a pan or pot, with about a quart of water and a quarter of a pound of Sugar, shake it well together and pour it out of one vessel into another, strain it through a clean cloath and set it a cooling, and you will find it to be a very excellent water.

The

The *Strawberry*, *Cherries*, and Red *Gooſeberry* Waters, are all made in the ſame manner as the aboveſaid is.

Apricock water.

Pare and ſtone about a dozen of ripe Apricocks, then boil about a quart of fair water, and when it boils take it from the fire and put your Apricocks into it and let it ſtand, and about half an hour after put in a quarter of a pound of Sugar, and when your Sugar is melted ſtrain it through a clean cloath and let it ſtand and cool, and when it is cold you will find this to be a very excellent Water.

Cinamon water.

Make about a quart of water boil, and take it from the fire and break into it about a quarter of an ounce of Cinamon, with a quarter of a pound of Sugar, and let it ſtand till it be cool, then ſtrain it out through a clean cloath and ſo ſet it to cool, and drink it when you pleaſe.

Co-

Coriander water.

Take a handful of *Coriander*-ſeeds, break them and put them into about a quart of water, and ſo let it ſtand, put in a quarter of a pound of Sugar, and when your Sugar is melted and the water well taken the taſte of the ſeeds, then ſtrain it out through a cloath as you did the former and drink it at your pleaſure: You may do the ſame with Anniſeeds.

Lemon water.

Take a *Lemon* and cut his rine into chips, and put the chips into about a quart of water with a quarter of a pound of Sugar, than pour your water out of one veſſel into another till the water hath well taken the taſte of the Lemon, then ſtrain it out as you did the former.

This is to be done with Oranges.

To make Delicious Drinks.

And first to make Hypocr as with Red Wine.

Put into an Earthen pot that is very clean, or a pan, about a quart of very good Claret-Wine, three quarters of a pound of fine Sugar in pieces, a little Cinamon, two corns of long Pepper a little bruised, twelve Cloves, two blades of large Mace, a little Ginger slice'd, a good Pippin pared and sliced, cover up your pot or pan and let it stand about half an hour, then pass it through a bag made for that use, either of Cloath, Serge or Flannel, made like a Jelley bag large at the Mouth, and the other end only a point, put into your bag twelve sweet Almonds broken but not blanched, or else wash the point of your bag in Milk: then stir your Hypocras together and put it into your bag and strain it often till it be very clear; this done, put it into a Bottle and stop it up if you will keep it, but if

if you would make it any better, you may take a grain of Musk, and two of Ambergreace, beat this with a little Sugar in a Bell-mettle Mortar, put it into a little Cotton or Flax, and put it into the point of your bag and strain your Hypocras over it two or three times.

Hypocras of White-wine.

Take about three quarts of the best White-wine, a pound and half of Sugar, an ounce of Cinamon, two or three leaves of sweet Marjerum, two grains of whole Pepper, let all this pass through your bag, with a grain of Musk, two or three slices of Lemon, when it hath stood and infused altogether the space of three or four hours.

That of Claret may be made the same way.

To make Rossolis.

Take about a quart of the Spirit of wine or good Brandy, put it into a Bottle with twelve Cloves, three grains or

or corns of long Pepper, with a little green Anniſeeds, a little Coriander-ſeeds beaten, let all this ſtand and ſteep together about two hours, then ſtrain it out through a linnen cloath, then boil ſome good Sugar a *ſouſle*, take it from the fire and put in your Spirits into the Sugar and ſtir them well together with a ſpoon, and paſs them through your bag as you did your Hypocras, putting into the point of your bag a dozen of ſweet Almonds broken but not blanched, but if you will make it richer, take 4 grains of Musk, and 6 of Ambergreace, and put them at the point of your bag; and ſo continue your work like the Hypocras.

To make Populo.

Take about a quart of very clear White-wine, put into it a good Pippin pared and ſliced, a little Anniſeeds and Coriander-ſeeds bruiſed, let this ſtand and ſteep about 2 hours, then boil about 2 pounds of Sugar a *ſouſle*, then take it from the fire and

put into it about half a pint of the the Spirit of Wine, ſtir this well together, and let it ſtand and cool, and when it is cold put in your White-wine, and paſs it all through your bags as you did your Roſſolis, then put it into Bottles and ſtop it up very well.

To make Sorbec of Alexandria.

Take a good large piece of Veal, that is to ſay, a half Fillet, or a ſlice cut round the Leg, beat it well upon a block with a Rolling-pin, take away the Fat, put this into a clean Earthen pot, with about 3 quarts of water, and let it ſtew till it is reduced to a pint and half or a pint, then take 2 pound of Sugar and put it into a Skillet, and make it boil with the juice that came from the Veal, after it is well ſcummed and all the fat taken from it, and is ſtrained through a clean cloath, boil all this together and ſcum it, then boil it to a *perle gros*, and put it into Bottles, and when it is cold ſtop it up very cloſe for your uſe.

To

To make a ſharp Syrrup.

Take a dozen of good Lemons cleave them in the middle, take out the ſeeds, and pick out all the meat and juice into an Earthen pot, and make a good fire of Charcoal, and put your pot upon it, and have a pound of Sugar boil'd a *ſoufle*, and put it into the pot to the juice and meat of your Lemons, and let it boil till it is boiled a *perle*, then take it from the fire to cool, then put it into a glaſs-bottle, and ſtop it up cloſe for your uſe when it is through cold.

To make Lemonade.

Take 6 Lemons, cut them and preſs out the juice into an Earthen pan, and join to it the juice of 3 Oranges, the peel of half a Lemon and of a whole Orange, put to this about a quart of water, and half a pound of Sugar, pour it out of one veſſel into another till the Sugar be melted, then ſtrain it through a clean cloath and let it ſtand and cool.

Orangeade.

Take 6 good Oranges, and 2 Lemons, and finish your Orangeade as you did your Lemonade.

To burn Wine.

Take about a quart of good *Burgondy* Wine, and put it into a Silver Tankard, or what other vessel you please, with a pound of Sugar, two blades of large Mace, one corn of long Pepper, twelve Cloves, a sprig of Rosemary, and two Bay-leaves; set your vessel upon a good Charcoal fire, make your wine boil, and light it with a paper, and let it burn till it goes out of it self; drink this as hot as you can, the hotter the better.

Wine for the Gods.

Take 2 great Lemons, peel them and cut them in slices, with 2 Pippins pared and sliced like your Lemons, put all this into a dish, with three quarters of

of a pound of Sugar in powder, a pint of *Burgondy* wine, 6 Cloves, a little Orange-flower-water, cover this up and let it ſteep 2 or 3 hours, then paſs it through a bag as you do Hypocras; and if you will, you may Musk it as you do your Hypocras, and it will be moſt excellent.

To make all ſorts of Dragees, or Sugar plumbs.

You are to take notice that when you will make theſe Dragees, you muſt have two boilings of Sugar, that is of two different ſorts, the one is called a *perle*, and the other *liſſe*; that is, the one rough and the other ſmooth, for from this it comes that we ſay Almonds, or ſuch-like things as thoſe, *perle* or *liſſe*, that is, rough or ſmooth.

Wherefore if you would have any thing either rough or ſmooth, you muſt boil your Sugar accordingly, either *perle*, or *liſſe*.

And you are to take notice again, that if you will make any ſort of theſe Dragees, you muſt have a large pre-

ſerving-pan of Copper, with two handles, and flat at the bottom; or elſe one of Silver, which muſt be ſeparate from the ground with two Cords, about the height of your middle, under which you muſt have a moderate fire, either in a Chafing-diſh, or in an Earthen pan; and to make your rough things, you muſt have another veſſel of Copper made like a Tunnel, and the neck of this Tunnel muſt be very ſmall, and the Tunnel muſt be hung up right over your pan, exactly in the middle, and into this Tunnel you muſt put your Sugar boil'd a *perle*, when you would make any thing *perle* or rough.

Almonds perle, *or rough.*

Take ſweet Almonds very whole, and well cleaned from their duſt, put them into your pan and dry them a little over the fire, put your Sugar boil'd a *perle* into your Tunnel, and be very careful to ſtir your pan, and turn your Almonds in the pan that they may all take their Sugar equally alike, and you may

may ſometimes ſtir them with your hand and ſeparate them if any do hold and cling together.

You may ſometimes ſtop your Syrrup a little to let your Almonds dry, between whiles you may cover them as thick or as thin of Sugar as you pleaſe, in doing always the ſame at your own diſcretion.

Almonds liſſe *or ſmooth.*

Make your Almonds very clean, and put them adrying in your pan, then take Sugar boyled a *liſſe* with a ſpoon, about a quarter of a pint at a time, and pour it to your Almonds, which you muſt keep ſtirring and turning often with your hand, let your Almonds reſt ſometimes to dry, you may cover them as much or as little as you pleaſe with Sugar, doing always the ſame at your own diſcretion.

Anniſeeds of Verdun.

Take good ſweet Anniſeeds, cleanſe them carefully from their duſt and

ſtalks, this done, put them to dry in your pan a little, and then proceed to finiſh your work as you did your Almonds a *liſſe*, but not cover them too much with Sugar.

Coriander perle.

Take new Coriander-ſeeds, pick and cleanſe them very well from their duſt, this done, put them into your pan, and make your Dragee in the ſame faſhion as you did the Almonds a *perle*.

Fennel in Dragee.

Take good green Fennel-ſeeds that are ſweet, and make theſe like the former Anniſeeds of Verdun.

Sugared Peaſe, or great Verdun.

Take Anniſeeds that are very ſweet, and make your Dragees in the ſame faſhion as you made the other Anniſeeds of Verdun, only in the Sugaring of them you muſt make them as big as great Peaſe.

Piſta-

Piſtaches ſmooth, or liſſe.

Take Piſtaches broken and pick'd, and put them into your pan, and put your Sugar boil'd a *liſſe* into the Funnel at the ſame time, and do with your Piſtaches as you did with your Almonds *liſſe*, and you may make them a *perle*, as you made your Almonds *perley'd*; but you muſt not dry your Piſtaches in your pan as you do your Almonds, but on the contrary, you muſt let your Sugar run at the ſame time when you put your Piſtaches into your preſerving pan.

To do Cinamon, a la Milan.

Take good new Cinamon and cut it out into little long pieces like Lard for Larding, put them into your pan, and Sugar boil'd a *perle* into the Funnel, and ſo finiſh your work as you did your Almonds a *perle*.

Orangeade perley'd.

Take good Oranges to preſerve, pare off the rine very thin, then cut each Orange in four, and take away all the inſide, and cut the reſt into little ſlices, like Lard for Larding, boil this in in water, and preſerve this to dry, as is ſaid in the Treatiſe of your dry preſerves, then take theſe from the ſtraw, but ſo as the pieces do not ſtick together, and put them into your pan, and finiſh your work as you did your Almond a *perle*, or rough.

Million ſeeds done in Sugar liſſe.

At the time of the year when Millions are in ſeaſon, ſave the ſeeds of the beſt, and keep them in a dry place, and when you would make the Dragee with them, let them be very well dryed in your pan, and then have Sugar boil'd a *liſſe*, and finiſh your work as you did your Almonds a *liſſe*.

Cucum-

Cucumber ſeeds done in Sugar liſſe.

At the time of Cucumbers, ſave their ſeeds in a dry place, and when you would uſe them take off the skins, and put the Kernels into your pan, and finiſh your work with theſe ſeeds, as you did the Million-ſeeds.

Citrouil ſeeds done in Sugar.

Make your Dragees with theſe ſeeds as you did thoſe of the Cucumbers, theſe three laſt may be made a *perle* as well as a *liſſe*, but they will not be ſo good.

Apricocks done in Sugar a liſſe.

Take Apricocks preſerved, dry or in paſte, beat it in a Mortar with a little Orange-flower-water, and make this paſte into little balls like Peaſe, and give them a little preſs with your finger, and make them flat like a Lintel, and let them dry a little, and then proceed to make your Dragees as you did your Almonds *liſſe*.

The meat of Lemons done in Dragee.

Take the meat of Lemons as it is a-drying and use it as you did the paste of Apricocks.

You may perfume your pastes in the beating them in the Mortar, and you may also perfume any of your Dragees, by putting Musk and Amber prepared into your pan, at the last cast of Sugar that you give them.

And you may take farther notice, that you may make Dragees of all sorts of dry conserves, and the paste of Fruits of all sorts.

To make white Salt of bay Salt.

Take a littorn of bay Salt and put it into an Earthen pan, with almost two quarts of water, let it stand till your Salt be dissolved, stirring it from time to time till it is all melted, then let it stand and settle till it be a little clear, then pour it out softly into another pan, and then let it settle again, and throw away the bottom and filth

filth that was in your firſt pan, and when it is ſettled pour it ſoftly into another pan, then ſtrain it through a cloath and let it ſtand and ſettle again, and then pour it out again into another pan, do this always till your water is clear, and when it is clear, put it into a preſerving pan or Skillet, and make it boil with a quick fire till your water be changed into Salt; when this is done, ſtir it often, for fear it ſhould not boil at the bottom: If you put this thing in practice, you will have good white Salt that is very clear and fine, and of one littorn of bay Salt you may put two of white.

A Littorn contains of *Engliſh* meaſure about a pint, or better, but this is unneceſſary in *England*.

Here

Here follow some few Necessary Advices to the Reader, concerning all that is already said.

AFter all these fashions of Preserving, and all other things depending thereon, both of Preserving and Conserving, I do not question but there are many that will be very ready to complain, and say, that what is here delivered is not so clear and plain as to be understood by all, notwithstanding they have not their own Spirits so intelligible as to know how to form their complaint, or what to complain upon; Yet notwithstanding, to satisfie the Fantastick and Critical humours of many, I have judg'd it but necessary to joyn to the whole work some general light

and

and knowledge of these things (although they are common enough to many) to help and instruct those that will put these things in use and practice that are here laid down and Experimented; but without practice, I dare avouch, none shall ever attain to the perfection of what is here to be learn'd.

Wherefore Reader, I give you this advice, to the end that you may make your own profit and take away all occasion of anger and complaints, that you put all this into practice which is here laid down in Theory.

And first, when I speak of the several boilings of Sugar, for where as I say sometimes you should boil your Sugar a *lisse gros*, which is great, and sometimes a *lisse minu*, which is less, or not so high, and sometimes a *perle gros*, and by and by a *perle minu*, these terms may seem strange and ridiculous, or be counted High Dutch to those that never saw nor tryed the Experiment of what is here said; therefore to give you the full Explanation of the words, I think it not

too

too hard to conceive, that by the *gros* or *minu*, is meant least or most boil'd, either in *lisse* or *perle*, insomuch that *lisse gros* is meant most, and *minu* least boil'd of either *lisse* or *perle*, which is in *English*, to the best of my small judgment, but rough and smooth, for *lisse* is smooth, and *perle* is rough; and as for *gros* and *minu*, the *gros* is highest, and *minu* is not so high, or not so much boil'd; and as concerning the tearms of the boilings to their several heights, an *English* Confectioner may inform you better; as it is out of my Element to do it, therefore I proceed to say,

That when I speak of Sugar boil'd to a Jelly, I say, or at leastwise mean, that which is boil'd with the decoction or juice of Fruit; but as concerning your Jelly, to give you a little light as to the knowledge of it, and that you may know when it is enough; take of this decoction or juice as I have already said mingled with Sugar, take it, I say, with a Spoon, and if it falls down by pieces, and not run like Syrrup, be assured that your Jelly

ly is perfectly boil'd and very well made.

And when you put up your delicious Drinks, be ſure that your Bottles be very clean and well ſtopt.

And for your *Italian* Waters, keep them in as cool a place as you can, but yet let me adviſe you, not to make more of them than you have a preſent occaſion for.

Put not your Syrrups in a place that is too dry, for fear of their Candying.

Concerning the Whisk I ſpoke of in the Treatiſe about Milk and Cream, the Whisk ought to be made of fine ſmall twigs of Birch, or ſuchlike wood, neatly peel'd, and tied up in quantity a little bigger than your Thumb, and the ſmall ends muſt be cut off a little, for fear of breaking in your Cream, and ſo you come to be made aſhamed; but for want of Birch take other wood.

As concerning Sallets, there are ſome Sallets which I have not deſcribed their ſeaſonings, therefore it is now come into my mind to tell you,

that

that you ſhould ſerve them with Vinegar and Sugar, or Oyl and Vinegar if you pleaſe.

And to make your Pralines more agreeable, you may perfume them with Musk and Amber well prepared.

As your Maſſepains ought alſo to be perfumed, and for the moſt part iced atop.

To colour your Preſerves, you ought to ſerve your ſelf with that which you have prepared, but if in caſe you have ordinary Fruit likewiſe for to do, you may take, as for example, inſtead of Piſtaches you may take the leaves that are young and tender of a Pear-tree, and inſtead of the Pomegrenade or Barbery, which they call Epine-vinette, take Cocheneal or Sinabre, which is Red-Sanders, and you are to remember, that you may perfume any Preſerves with Musk and Amber prepared.

The Fruits and Flowers that you make white muſt be kept in a dry place, if you will keep them for your credit and honour.

You may give your Fruits what colour

lour you pleaſe, with what you have prepared to your knowledg, if you will be conformable to what I have already ſaid.

The Straw whereon you lay Oranges and Lemons to dry muſt be perfectly clean, yet notwithſtanding you may lay them on Lettice or Ruſhes.

And if you will take my advice, you ſhould garniſh your Compoſt of Lemon-peel preſerved with Piſtaches, the grains of Grenade or Cherries preſerved, *a oreille*, or any ſuch thing as theſe.

And if you will be adviſed by me, when you make your Preſerves in Syrrup, take as much Sugar as Fruit, except Cherries and Quinces, but to a a pound of Quinces you muſt take a pound and quarter of Sugar, but to a pound of Cherries three quarterns of Sugar is enough.

Do not complain of the quantity of Sugar that you uſe about your Oranges and Lemons, for you cannot well put in too much, for they ſhould be all covered over and ſwim in the Sugar: But if you ſhall apprehend this to be

an

an unneceſſary charge; then know withal, that what Sugar is over and above, when your work is done, it will ſerve for many uſes, for you may uſe it with credit and profit too in your Praline, in your Compoſt of Pears, or in the Preſerving of green Walnuts.

For your dryed Preſerves you muſt obſerve the ſame rules as to the others, that is to each pound of Fruit, a pound of Sugar; and I would advice you to put your dried-Preſerves in Boxes of Wood, but always between two Papers; wheu you have taken them out of your Stove, and be ſure to keep them in a dry place, and keep their Papers changing from time to time, till the Syrrup hath done running, and the Paper continues dry; the Syrrup thus drawn away, may be imployed for the making of your liqued Preſerves and Paſtes of Fruit; but if in caſe at any time you chance to uſe this Syrrup, you muſt remember to take but one half Syrrup, and the other half Sugar.

You muſt keep your Paſtes of Fruit in Boxes and Papers, the ſelf ſame man-

manner as you did the dryed Preſerves and change their Papers.

To make your Paſte, you ſhould have the wait of your Marmalade in Sugar in powder, but for good huſbandry ſake, it will not be very inconvenient if you put but half or three quarterns of a pound of Sugar to a pound of Marmalade.

All Candies ought to be kept in a dry place.

After your Paſte of Genway, half a pound of Sugar is ſufficient for a pound of Marmalade.

Your white Salt muſt be kept in a dry place, as reaſon will tell you.

Be very careful that your Preſerving-pan or Skillet be always very clear and clean, and always made of red Copper, and made for that purpoſe, and that your Spoon and Scummer be of the ſame mettle, or elſe of Silver, as it is very requiſite it ſhould be ſo.

The Oven in which you bake your Maſſepans ought to be either of Copper or Iron, ſuch as you carry into the Army, but for want of ſuch, that of a Paſtry-man, or Baker may ſerve, if

you

you have none of your own for want of others.

To prepare your Musk and Amber, as you ought, you must beat it in a Mortar made of Bell-mettle, the Pestle of the same, put to it in the beating a little Sugar in powder, when it is well beaten together, put it into a Paper, and keep it till you have occasion to use it, either for your Drink or Preserves.

When you would prepare your green for colouring of either your Preserves or Paste, take the young leaves of a Pear-tree, beat them in a Mortar, strain out the juice into a dish, and set it upon the fire, and when it begins to boil put it into a strainer or cloath, and take the scum that stays upon the Cloath or Strainer, and keep it for your use when you would colour any thing green, either Paste or Preserve.

When you would colour any thing red, have in a readiness an ounce of Cocheneal, half an ounce of Alum, and half an ounce of Mineral Christal, all very well beaten together in a Bell-mettle

tle Mortar, and when it is well beaten, keep it in a Paper till you have occaſion to uſe it, then take it and moiſten it with either Verjuice or Spirit of Wine, then ſtrain it through a cloath and take the juice for your uſe, either for Paſte or Preſerve.

For your colouring Yellow, take a certain whitely Flower which you gather in Summer, and take out a certain yellow Seed which is in the Flower, and dry it, beat it to powder and it will ſerve you when you have an occaſion for it, if carefully kept in a dry place, for your uſe.

And now behold, Courteous Reader theſe Advices, which I have not only thought convenient but neceſſary alſo for your contentment, that you may with chearfulneſs put that into practice which is written in this Book for your Inſtruction, or elſe I could wiſh you a more ample and compleat ſolid experience, that I might have the happineſs to ſee you put it into practice publickly, with good ſucceſs.

Although the Weights of *France* and *England* are much alike, yet the Meaſures

Measures are not, therefore to avoid all Cavils and Censures that may be made upon me, by the reading of some Receipts in *French*, where it is said a pint only, and I say in *English* about a quart, it is because the *Paris* pint is an *English* quart, within a very little.

There are also words that I have written in *French*, as not knowing the meaning of them in *English*; As for example, a *Ballofine* is a Fruit that grows in *France*, but not in *England*, as being neither Gorde nor Cucumber, and yet it is as it were between both, and yet it is no Pumkin as some may think.

Le Cuiſimer Royal:

OR,

The Royal *French* Maſter Cook.

Being a Familiar Inſtruction how to make all manner of Ragues, and to ſeaſon and dreſs all ſorts of Meats fitting for Feaſts, Banquets, and Collations of all ſorts, &c.

As divers Potages for fleſh days.

A Potage with a ſarced Hen.

TAke a piece of Veal, and Beef Suet, haſh this very well together with Parſley, the ſmaller the better, ſeaſon it with Spice and Salt at diſcretion; then take three or four

Eggs, and make an Amlet of them, and hash or mince this very small, and mingle it with the rest, and work this together with the Yolks of four Eggs, and then farce your Hen with it between the Skin and Flesh, and boyl her in good Broth; and if you have any forced Meat left, you may make Andouls of it, to garnish your Dish with that and Calves Sweet-breads; or if you find any Lettuce you may farce them also; they are good for to garnish a Potage or any thing else: the Andouls is only the forc't Meat, tyed up in a call of Veal, in the form of a long small Pudding, and for to use it, you must after it is boyled cut it out in slices, either round or long, and so garnish with it: the Amlet is only Eggs broken and beaten together, and fryed in a frying Pan with a piece of sweet Butter.

A Potage of Green Geese.

Take your Green-geese and boyl them the usual way, and when they are boyled take them up and fry them whole

whole in a Frying-pan, to colour them, either with the Fat of Bacon or Hoggs-larde, called now a-dayes *Manege de Pork*; then take Ginger, long Pepper, and Cloves, beat all this together, and ſeaſon them with this Spice; a little Parſley and Sage, and put them into a little of the ſame Broth that they were boyled in, and ſprinkle a little grated Cheeſe over them, and let them have a little Stew, and then diſh them up with Sipets under them.

Lumber'd Potage.

Take and boyl what ſort of Fleſh you pleaſe, and when it is boyled take out the Fleſh, and put the Broth into another Pot, but beware of Bones and ſetlings; but to prevent them you may ſtrain your Broth through a Cullender, then take the Yolks of Eggs beaten very well with a little Verjuice and White Powder, this done, pour the Eggs into your Broth, and keep it always ſtirring with a Ladle or Spoon, and after this

make all boyl together, and then dish up your Potage.

What this White Powder is you must inform your self else-where; for I have enquired of a *French* Master Cook who told me plainly he could not inform me.

A Potage of Almonds.

Take the best Almonds you can get, blanch and beat them in a Mortar, moisten them sometimes with White-wine and Verjuice; then take Crums of Bread and put to it, and strain it, put into it a little Ginger, but do not let it be too thin, put it into a Skillet, and set it upon the Fire, keeping it always stirring; and when it hath boyled about a quarter of an hour, put in good store of Wine into your Compound, and Salt at your own discretion; then take a Hen, or a piece of Veal, and put it into a Dish, and put your Composition over it, and serve it away very hot.

A Po-

A Potage of Sheeps Feet or Trotters.

Take good Sheeps Feet, the beſt you can find, ſcald them very well, and waſh them ſo that they may be very white, ſplit them in the middle, and put them into an Earthen Pot, with ſome good Broth that is made of good fat Beef, put to it ſome Verjuice and White-wine, ſeaſon it with Pepper, Ginger, whole Cloves, and a little Saffron, with a little Roſemary haſht very ſmall, ſet all this a ſtewing together till they ſwim above their ſtrong Broth.

A Potage made with the Brawn of a Capon.

Take a Capon and boyl him, then take Almonds and beat them very well with the Brawn of another boyl'd Capon, and ſtrain this with ſome Broth that your Capon was boyl'd in, with a little Verjuice and White-wine, a little white Powder, and ſweet Herbs minced very ſmall, and

when your Capon is boyled put in all the Compoſition that you have ſtrained out with a few Gooſeberries, and a little Salt, keeping it always ſtirring.

A Green Potage.

Take either Capon, Pullet, or Veal, and ſet it a boyling in ſome good Broth, made of either Beef, or Mutton, a piece of Bacon minced ſmall, then take ſome green Wheat and other green Herbs, ſuch as are in ſeaſon, with Parſley, beat all this in a Mortar like Greenſauce; this done ſtrain it into a Diſh with ſome Crums of Bread, and Yolkes of Eggs, either boyl'd or raw, ſtrain it with a little Broth, or Verjuice, and when the Meat that you have choſen is boyled, either whole or in pieces, put your Compoſition into your Pot, with ſome white powder and ſweet Herbs minced ſmall, ſome Gooſeberys and Salt at diſcretion, keep it allways ſtirring; and take notice that a Capon is handſomer than any of the other Meats, and he is handſomer

ſomer to be ſerved whole than in pieces, but this is left to your own diſcretion.

A Red Potage.

Take a Capon, Pullet, or a piece of Veal, and make it boyl as you did the former, either whole or in pieces, then take Rice-flower and Almonds beaten with white Powder, ſtrain all this through a Strainer, and add to it a little Roſe-water, then put that which you have ſtrained out into your Pot, keeping it always ſtirring; then take Sarchauviotte, or Cherbet and put it a ſteeping in White-wine, Verjuice, or Broth, till the thing you put it to ſteep in be become red, then put it into your Broth with a little Salt and Sugar, keep it ſtirring, and take heed that you do not make your Potage too thin, and garniſh it with Sweetmeats and great Sugar-Plums; and, as in the former, ſo in this, it is moſt honourable to ſerve your Fowl or meat whole.

A Violet coloured Potage.

Take the ſame ſort of Meat or Fowl as was ſpecified in the two laſt; and to give it a Violet colour, take the ſame things as you did to the Green and the Red, only inſtead of Cherbet, take your Stone-blew of Violet colour, and make your Potage rather inclining to thick than thin; you may give the ſame colour to your Rice, obſerving the ſame Circumſtance or any thing elſe, only ſcraping a little of your Stone-blew into that which you intend to colour, uſing your own diſcretion to make it look pale or lively.

To dreſs the Belly of Veal or Goat like Apples.

Take the Belly or Chaldron of Veal or Kid, and boyl it in Broth, wherein was Beef boyled, or mutton, a piece of Bacon, a handful of ſweet Herbs, and when it is boyled take it up, and lay it a-running; then mince

mince it all together as ſmall as you can, adding ſome Spice to it, ſome white Powder, and a little Saffron and Salt, and make it up in the nature of farcing, with the Yolks of Eggs: after this take the Caul of Veal or Kid, and put it into a little lukewarm Water to ſoften it; or for want of theſe you may take that of Mutton, if it be not too fat; the leaner the better; then lay upon each piece of Caul of this forced meat, the bigneſs of a great Apple, and tye it very ſlack with a Thread for fear of breaking it in the boyling, and then boyl it together, but upon a little ſoft Fire, ſeaſon it with Salt at your own diſcretion, and when it is boyled enough take it up, cut away the Threads, and when you would ſerve it away, diſh it upon your Potage: You may make Saſſages of this forced meat alſo, and broyl them upon a Grid-Iron, and ſerve them with a little Ducks-powder or Muſtard.

A Potage of the Belly of Veal, or Calves-Chaldron.

Take the Belly and the Feet of Veal, or Kid, make them boyl, with a piece of Bacon and a little Salt; and when they are boyl'd take them out, and let them lie a running; then cut the Chaldron in pieces, and cleave the Feet in two: This done, put them a boyling in ſome good Broth made of Beef or Mutton; then take the Yolks of Eggs, either boyl'd or raw, and a little Bread, and lay it ſoaking in a little of your Broth; then ſtrain it through a Strainer, with a little white Powder, ſome Spice, Saffron, a little White-wine, and a little Verjuice: After this, make it boyl, with a few ſweet Herbs minced ſmall, and a little Salt, and a few Gooſe-Berries; but be ſure to ſtir it well together in the mingling of all theſe things, that it be not too thick when you ſerve it away.

A Potage of a Knuckle of Veal farced.

Take a Knuckle of Veal cut very fair, near to the Loyn; raiſe up the Skin handſomely and cut out the Fleſh, take away the Sinews from it and mince the Fleſh with Beef-Suet; turn the Skin of your Veal over the Handle, or bony end, and lay it a-ſoaking, then finiſh your farced Meat, put into it a little Lard, the Yolks of Eggs, ſweet Herbs; and when it is well minced and ſeaſoned with Spice and Salt, fill up the Skin of your Veal which you turned over the Handle, faſten it in, and put it a-boyling in ſome good Broth, and put to it ſome good Herbs according to the Seaſon of the year, or elſe ſome white Endive, and when it is well boyled ſlice ſome Bread and put it a-ſoaking in the Diſh you intend to ſerve your Potage in; garniſh it with your Veal, and if you will you may whiten your Broth with the Yolks of Eggs, and a little Verjuice.

A Potage made with a Breast of Veal farced.

Take a Breast of Veal and open it at the thin end, and fill it with a good Farcing made of a little Meat-Suet, or Marrow of Beef, Crumbs of Bread, Eggs, and all sorts of good Herbs minced very well together and seasoned; then put it into the Pot with good Broth, a few Capers, Endive, or other good Herbs minced small, and when it is boyl'd slice Bread and steep it in some of your Broth and lay your Breast of Veal upon it; garnish the Dish with some of your farcing, and so serve it away.

A Potage made of a Calves Head, boned and farced.

Take a good fat Calves Head that is very fresh, and scald it, raise the Skin a little, and put it a-boyling; and when it is boyl'd take out the Bones, the Brains, and the Eyes, which you must afterwards put into their places

places again; then take the Flesh and hash it with Beef-Suet, or rather Marrow, and the Yolks of Egs raw, to bind your Farcing and season it well, and farce your Calves Head; and when you have so done, put the Brains and the Eyes into their places again, and sew up the Head, and put it into cold Water to wash it, then put it into the Pot with some good Broth, and make it boyl very well; and to make Garnish for it, take Calves Feet and half boyl them in Water, then cleave them in the middle and toss them up in a *Ragoue* with Butter and Bacon, and put them into your Pot with a few Capers and so let them boyl, then steep Bread in slices, and put your Calves Head upon it, and garnish your Head with the Feet that were boyl'd with it, but forget not the Capers; but you must take notice that there is other Garniture, for they say a Dish is well garnished when it is full, or the Meat in it.

A Pot-

A Potage with hashed Mutton.

Take a Joynt of Mutton and hash it with either Suet or Marrow of Beef, season it and set it a stewing in a Pot, then set Bread a soaking in a Dish full of strong Broth; then put your Hash upon it, and garnish it with square slices of Bread cut in form of great Lard, and fryed in Butter till it be brown and crisp like Toasts, and stick this into your Hash for a Garniture, with Cocks-Combs and Palats sliced square or long.

A Potage of Tortoises sliced square-long.

Take your Tortoises and cut off their Heads and Feet, and boyl them in fair Water, and when they are almost boyl'd put to them some White-Wine, some sweet Herbs, and a piece of Bacon; and when they are quite boyl'd take them up, and take away their Shells, and take out the Gall, cut them in pieces, and give them a brown in the Frying-Pan with good

But-

Butter, then lay them upon your Bread a-ſteeping in good ſtrong Broth, and well ſeaſoned: garniſh the Diſh with green Sparrowgraſs and Lemon over it.

To make a Potage a la Jacobein.

Take either Capons, or Patridges, and roſt them; take out the Bones, and mince the Brawn very ſmall; take the bones and break them, and put them a boyling in a little good broth, with a bundle, or faggot of ſweet Herbs, in an Earthen Pot, then ſtrain out your broth into your Diſh upon your Bread ſteeping; then lay upon your Bread a layer of Fleſh, or grated Cheeſe, which you pleaſe; and then put over this ſome Broth of Almonds, and make it boyl well then, and ſo fill up your Diſh by little and little till it be quite full; then garniſh the Diſh with the ends of the Pinions of the Wings, and the ends of the Bones, ſticking them endways into your Potage; then take the Yolks of three Eggs and beat them

them very well with a little Almond or other Broth, and pour them over your Potage, and so serve it away.

A Beatile Potage, of all sorts, as Cocks-Combes, Stones, &c.

Take the Beatilles and scald them very well, then give them a turn in the Frying-pan, like a Fricasey of Chickens; then put them into a Pot with some good Broth, and let them stew very well; then take a Manchet and steep it, and when it is well steeped lay your Meat upon it, with good store of Gravy over it, and Cocks-Stones and Combs, and such like, *&c.*

A Potage of Chickens and Colly-flowers.

Take your Chickens handsomly truss'd and fit, put them into your Pot with good strong Broth, and make them boyl with a faggot of sweet Herbs, season them with Salt, Cloves, Pepper, and a little Nutmeg, or

or elſe a few Raſpings of the Cruſt of Bread; then ſteep your Bread and put on your Chickens, and garniſh your Diſh with Colly-flowers, and put good ſtore of Gravy over them.

To make a Potage of Capons or other Fleſh.

Take a Capon, and a Rump of Mutton, or a piece of Beef, or any other Meat what you pleaſe, make it boyl well, and ſeaſon it very well; then cut pieces of Bread out ſquare, about the bigneſs almoſt of your finger, and as long, frie them criſp and hard in a Frying-pan with Butter, or Lard, and when they are fryed put them into your Broth, with your Meat; then put in an Onion, ſtuck with Cloves and a little Thyme, and let all boyl together; ſteep your Bread, and when your Meat is enough then lay your Capon or other Meat upon your Bread, and put the Broth over it, and lay the ſlices of Bread that was fryed about your Meat in the Diſh.

A Po-

A Potage of Mouillettes, or Felfares, or such like.

Truſs them, and take out the Gizards, and ſprinkle them with Flower, and frie them in a Frying-pan with Butter or Lard; then put them into a Pot with good ſtrong Broth, and a faggot of ſweet Herbs, ſteep your Bread, and diſh up your Meat, and garniſh it with palats of Beef and Champignons.

A Potage of Teale and Turneps.

Take your Teale and roſt them, and when they are roſted put them into ſtrong Broth; then take your Turneps and ſcald them in fair Water, then ſprinkle them with flower, and frye them in a Frying-pan till they be criſp and brown, then put them a-boyling with your Teal, and let them boyl together; and when you would diſh up your Broth, firſt ſteep your Bread, and then ſtrain away the Broth from your Turneps, diſh

diſh your Veal, and garniſh your diſh with ſome of the Turneps and Grenad-ſeeds.

A Potage with young Pidgeons.

Take your young Pidgeons when they are ſcalded and ſeethe them, put them into a Pot with good ſtrong Broth, put to them a faggot of ſweet Herbs, a piece of Bacon, and when you diſh them, put them upon Bread ſteep'd in ſtrong Broth, and garniſh them with Sparagraſs toſſed up in a Fricaſe of Green Peaſe, or Green Lettuce.

A Potage called a Cretonne, of new Peaſe or Beans.

Take a Pullet, or what Fleſh you pleaſe, and put it a-boyling in good Broth, cut it into pieces, and as ſoon as it boyls put in a piece of Bacon that is fat, and ſlice it a little, and when it is half boyled put in your Peaſe or Beans ſhealed, with a little white Powder, make it all boyl together

ther over a Charcoal Fire, and when you dish it up garnish it with some Goose-Berries, and the like.

A Potage Cretonne.

Take as is aforesaid either a Fowl or other Meat, cut it in pieces, and put it a-boyling in good Broth, and as much Milk as Broth; put to it some fat Bacon minced small, and so let it stew, and when it is half ready put in some Pease, white Powder, sweet Herbs, and Salt, and so let it stew till it is quite ready; but if you put in Milk you need no white Powder.

Milk returned.

Take the same sort of Meat, and make it boyl together after the same manner as the former, but instead of Milk take Broth and the Yolkes of Eggs beaten together, with white Powder, Verjuice, and sweet Herbs, with Gooseberries, and when your Meat is ready, and you would serve it,

it, mingle it all together, and make it boyl; ſome will frye Peaſe or Beans, a thing which is not altogether unproper for it, for it makes your Potage more delicious: and if that you would not have the goodneſs of it to be queſtioned, you muſt do it ſo that you carry it all before you, or elſe not to meddle with it at all.

A Potage made of Courges or Pumken.

Take your Coquelourds, or Pumken, and par-boyl them, and ſtamp them in a Mortar, and then frye them in a Pan with either Butter or Lard to make your Broth; put the Yolks of Eggs into Verjuice, beat them together, and put them into your Frying-pan, as you do Cream to frye; after this take ſome fine Cheeſe, ſcrape and make it melt, and put it likewiſe into your Frying-pan, and mingle all this well together, and ſtir it well about; put to it a little Ginger, a little Saffron, and a good deal of Sugar, and if that you would have good Gelly with Spices, you muſt put

ſome

ſome Sugar and Surfevil or Chervil.

A Potage made of Tripes.

Take Tripes that are very clean and white, and well boyled, cut them in pieces, and put them a-boyling in good Broth, ſeaſon them with Spices beaten, a little white Powder, Saffron, Salt, and green Gooſe-berries, then ſteep your Bread, and put your Tripes upon it; you may do the like with Neats-feet, Trotters, or any ſuch like things as theſe are.

Chaudeau, or a hot water.

Take ſome good freſh Broth, with Yolks of Eggs, a little Verjuice, and a little white Powder, and paſs it all through a Strainer, and ſeaſon it with a little Salt.

Another Potage.

Take a Loyn, or a Neck, or a Breaſt of Mutton, take off the skin, and cut it into pieces, and put it a-boyling

boyling into good Broth made of Beef, or Mutton, a piece of midling Bacon, and when it is boyled, take the Yolks of two or three Eggs and paſs them through a Strainer with a little Verjuice and white Powder, put all together into your Pot, and keep it always ſtirring; and when you are almoſt ready to ſerve it, put into it ſome green Gooſe-berries, Salt, and a few ſweet Herbs minced very ſmall.

To make Rice Potage.

Take Rice, pick and waſh it very clean and white, then ſet it a drying, then put it a boyling in a little good Broth, after you have dryed it a little firſt; let it boyl a long time upon a ſoft Fire, ſeaſon it with a little beaten Saffron, and boyl it ſo that it may be very ſavory; and upon Faſting days boyl it with Milk of Almonds, or Cows Milk, which you pleaſe.

Ano-

Another sort of Rice.

Accommodate your Rice as is aforesaid, and put it a-boyling in good Broth made of a Capon, or other Meat, with some white Powder and Salt, and when it is boyled, dish your Capon and put your Rice over him, the one half of it yellow, if you please, and so cover but half of your Capon, and the other half white, and garnish it with large Sugar plums or Dragees, but be sure in all cases do not make it too thick, for that is not so seemly.

Haricote of Mutton.

Take a Shoulder of Mutton, or as much as contains the bloody end of it, with the Neck and Breast, and cut it into small pieces, and fry it in a Frying-pan with Hogs Lard and Onions minced small, this done, put it a boyling in a Pot with good Broth made of Beef, with Parsley, Hysop, and Sage.

To

To make a Bisk of Flesh a la reyn.

Take the Brawns of two rosted Partridges, and mince them very small; and put your hash into a Dish with a little good broth then take half a pound of Almonds, blanch them and beat them in a Mortar, put to them the Yolks of six Eggs, and the Crums of a white Loaf, or Manchet, and beat all this together, after you have beaten your Almonds well first; this done, put to it three or four Ladles of good broth, and strain all through a course linnen Cloth, press out as much as you can of it into a Dish, and set it over a Fire of Charcole, and keep it stirring till it be thick; then take besides all this, the upper Crust of a fine Loaf, and dry it before the Fire, and put it a steeping in another Dish with some strong broth likewise; then after this put in all your hash and Almond broth into this last Dish, at several times; garnish it with the Beatilles, that is to say, Cocks-combs, and

Stones, *&c.* squeze over it the juice of two Lemons, and let it stand and stew half an hour, sprinkle over it some Pistaches and so serve it.

To make good Brovets, or Soups of Meat.

Brovet of a Capon.

Take a Capon well boyled in Water or Wine, cut him in pieces, and fry him in Hogs Lard and the Livers with him, burn or broyl them a little, and put them into your broth, then season it with long Pepper, Ginger, Cinamon and Cloves, and such like things as these, moisten these Spices with a little Vinegar, and put it to the rest that you had set a boyling; then slice bread into a Dish, and when your Meat is boyled enough, put it all into your Dish over your bread, that is to say, put your Brovet over your bread.

Brovet Eveillè.

Take Verjuice, Grapes, and a Fowl, which you should cut into pieces,

pieces, and boyl it in broth made of Flesh with a little fat bacon, some Parsley and Saffron, strained through a Strainer, with a little Verjuice, and Wine, and Salt; take bread and fry it in a Frying-pan, and the Livers of the Fowl broyled upon a Grid-Iron, Cinamon, Ginger, and other small Spices, put all this into a Pot and let it boyl all together about half an hour, and then dish it up to serve away.

Brovet Rape.

Take a piece of Veal, and cut it into slices with a Fowl which you must cleave in the middle, put them together to boyl in an Earthen Pot, with a little good broth and bacon or Hogs fat, let it boyl about the space of an hour, then take the Crumbs of a white Loaf, and half a dozen Livers of Fowls parboyled, strain them with a little broth made of Flesh, a little Ginger, and a little Verjuice, and make all this boyl together, and when you dish it up, garnish it

with ſcalded Grapes or Gooſeberries.

A Brovet of a Hogs Haſlet, or Liver.

Take a piece of Hogs Liver, and cut it into ſmall pieces, and make it boyl in meat broth, and when it is boyled take it up and fry it in Hogs Lard, and put into it by little and little ſome pudding-broth, or ſome other broth, then toſte or dry bread over the Fire, and put it into Vinegar, with a little Ginger and Cloves; ſtrain out your Vinegar, and make all boyl together, and ſo ſerve it away.

A Brovet of Cinamon.

Take what ſort of Fleſh you will, but a Fowl is the beſt, cut it into Quarters, and make it boyl either in Wine or Water, and being boyled as you would have it, fry it with Hogs Lard; this done, take dry Almonds blanched, good ſtore of Cinamon, Ginger, and Cloves, let all this

this be well beaten together, and mingled with broth, then ſtrain it out, and pour what you ſtrain out over the Meat or Fowl, and make it boyl again together when it is thus ſeaſoned, and be ſure it be well knit together, and ſo diſh it to ſerve it away.

A Brovet Georget.

Take either a Fowl or other Fleſh, cut your Fowl in Quarters, and boyl it in Milk, then take Onions and mince them ſmall, and boyl them in another Pot, or elſe fry them in a Pan, then take bread and toſte it well againſt the Fire, then beat your bread and Onions together with a little good broth of Meat, a little Wine, Verjuice, Vinegar, Parſley, Ginger, and other ſmall Spices, but ſo mingled that it may run, then mingle this with your Fowl or Meat and let it boyl, and take notice that this brovet ought to be brown and well knit together, or as we ſay well incorporated.

A Bro-

A Brovet Rousset.

This sort of Brovet is made something near the former, only in this you must have neither Saffron nor Vinegar, but much more Cinamon, and more Onions, which you must cut into slices as you do Lemons round.

A White Brovet.

Take a Fowl and cut it into Quarters, and a piece of Veal, which you may cut also into a great many pieces; make this boyl with Milk, Water and Wine; this done, take Almonds and Ginger, beat them also together with the clearest of your broth, and strain it, and if it be too clear put in some Rice that is very well boyled, and good store of Sugar, put all this into the Pot to your Veal and Fowl, make it boyl a little; and dish it up, and when it is dished up, strow over it some Coriander-seeds done in Sugar, and the Seeds of a Paper, called

called, *Papre the Gravette*, and about the brims of your Dish some Sugar-plums, or Almonds, called Dragees, strowed and pricked into your Brovet.

Brovet of England.

Take Chesnuts and rost them, and peel them, and as many Yolks of hard Eggs, Hogs Liver, Ginger, Cinamon, Cloves, long Pepper, Garlengal, and Saffron, beat all this very well together, and strain it with warm Water, and make it boyl well together, and so serve it.

Brovet of Savoye.

Take a Capon, or what other Fowl you please, and put them a boyling with their Livers, and a piece of lean Bacon, and when the Livers are half boyled take them up, and take the Crumbs of a white Loaf, and steep them in some of your Broth, and beat the Liver and Bread together; add to it some Ginger, Cinamon, Saffron,

and ſome Parſley, which you muſt chop ſmall, and put all this a-boling with your Fowl.

To boyl Partridges with green Colwards.

Take green Colwards and parboyl them in fair Water, this done, put them a boyling with your Partridge and a piece of Bacon in good Beef Broth indifferently fat, and if you have any Salt-beef boyl that alſo in another Pot, and when it is boyled enough cut it out into ſlices about the thickneſs of your two fingers, and diſh it with your Partridges, and your green Colwards, being alſo boyled, give them a ſqueze with the back of a Ladle, and range them handſomely with your Beef and Partridges, but take care that your Broth be not too clear.

Loaf Cabbage, or Lettuce Cabbage.

Take the Apples of Loaf of Cabbage, cut them as ſmall as you can, and put them a-boyling in a Pot with ſome

ſome good Broth, a little piece of Bacon enterlarded, put in alſo a little common Spice and Salt, you may ſerve this with roſt Partridges, or Hares in Quarters.

Cive of Hares, or how to dreſs a Hare.

Take a Hare, with freſh Pork or Veal, and cut your Hare, and Pork or Veal, into good handſom pieces, of about three fingers thickneſs, put it into an Earthen Pot, or Pipkin, with Onions fryed in Hogs Lard; then take a little Broth of Fleſh and put to your Hare and Pork, to the half covering of it, and ſet it a ſtewing on the Embers, then take Bread ſcorcht againſt the Fire, and the Livers of ſix Fowls alſo a little broyled, and put them ſteeping in a little broth of Fleſh, then add to it Cinamon, Ginger, long Pepper, Nutmeg, Cloves, and Salt, of each a little, beat all this well together, and ſtrain it with a little Vinegar, and Claret-wine, and put that which you have ſtrained out

into

into the Pot with your Hare and Pork or Veal, and let them ſtew together till they are enough, then withdraw them, and ſo diſh them up at your pleaſure.

All Spices ought to be firſt beaten before you ſeaſon any thing, notwithſtanding it is here ſaid beat altogether, which cannot be meant of whole Spices, becauſe dry and liquid things beat not well together.

How to dreſs Capons, Partridges, Hares, Mutton, Veal, with all ſorts of Meats, as well boyled as roſted, &c.

A Capon with Peaſe.

Take a good piece of Beef wherein is the Marrow, and put it a boyling with a Capon and a piece of Bacon, and a little Salt, and when your Capon is almoſt boyled take it out of the Pot, and bruiſe ſome Peaſe, and put them a boyling in the broth where the Capon was boyled, boyl all this well together, and take out all the bones of your beef and put in your Ca-

Capon again to boyl with the Pease; and when all is boyled enough, take up your Pease and strain them through a Strainer; and put them a boyling in another Pot by themselves; this done, dish up your Capon, and put your strained Pease over him, and so serve him away.

Boiled Capons.

Take as many Capons as you please, and put them a-boyling with a piece of Beef, that hath a Marrow bone in it, and a piece of Bacon, make all this boyl together, and put to it Ver juice, White-wine, Saffron, Sage, Hysop, and Parsley, then take the Crumbs of white Bread, and steep them in some of the Capon-broth, then take the Yolks of twelve Eggs and put to your bread, and strain it all through a Strainer with a little Ginger, and when your Capons are boyled, take them out, and let your Pot keep boyling still, and when you are almost ready to serve it, put into your Pot that which you have strained

out,

out, keeping it always stirring with your Ladle; take your Pot from the Fire and keep it stirring; this done, dish your Capons, one or more in a Dish, and put this Broyet, or Broth, over them.

Capons with Herbs.

Capons are to be dress'd in divers fashions; for in Winter they are to be dress'd one way, and in Summer another; but the truth is, that both in Sumer and Winter you must kill your Capons into cold Water, but with this difference, that in Winter you put your Capons thus killed six days in the Frost to freeze, but in Summer you put them only two days in some place where the Sun may not come at them, although it were but under a Bed; this done, in either Season, put your Capons a-boyling in fair Water, with a piece of Bacon; and in Winter put to them Sage, Parsley, and Hysop, Verjuice, a little Ginger and Saffron; but in the Summer put nothing to them but a piece of Bacon, and a little Saffron.

Ca-

Capons Pelerine.

Take a good fat Capon, and truſs him handſomly, and half roſt him upon a Broach; and when he is half roſted, take a peice of Caul and heat it well, and bind it about him, ſo that it may claſp as it were about your Capon, and then let your Capon roſt till he be ready; then take a little Broth made of Fleſh, with a little Ginger, Parſley, and Verjuice; beat this and preſs out the Juice, and make it boyl all together; and this is the true Sauce for this ſort of Meat.

Capons au Mouſt, or a tender Capon with ſweet Sauce.

Roſt your Capons upon a Broach, and when they are enough take them off, and raiſe the Thighs and the Wings, but ſo as that they may hold faſt to the body, notwithſtanding that they are raiſed; then take ſome ripe Grapes, the blackeſt and ripeſt you can find, preſs out the Wine with your

your Hands into an Earthen Pot, and ſet the Pot upon the Embers, and put into it ſome Bread that is ſcorched before a Fire; then take the Livers of your Capons alſo roſted, and ſome fryed Bread, and beat theſe together with your Mouſt, ſtrain it, and put it into your Pot, with ſome Ginger and Cinamon, with ſome Claret Wine, if you have not enough of your Mouſt; (that is to ſay the Juice of the Grapes ſo preſſed between your Hands;) ſet this a-boyling, let it boyl well, and put into it good ſtore of Sugar; put your Capons into a Diſh and your Sauce over them, and garniſh them with dried Toſts of Bread.

Capons Germe.

F Capons Germe, or Feſants, that have been two or three days dead to mortifie, (that is as I ſuppoſe of ſo long lying dead,) may be potted or broached, that is, either roſt or boyl'd; if they be roſt, eat them with Verjuice and their own Fat; but if

if boyl'd, with what ſeaſoning you think beſt.

Capon a la Canelle, or with Cinamon.

Take Cinamon, Dates, and Beef-Marrow, with Currants, put all this into a Pot with ſome good Broth, whileſt your Capons roſt, and when your Capon is roſted, put it into the Pot, and let it conſommer or ſtew a-while.

*Capons au Brovet, on the high-*Dutch *manner.*

Take Capons and roſt them, then take Almonds and frye them in a Pan as you do your Cheſnuts, then beat them in a Mortar with a little Claret, Verjuice, and a little good Vinegar, and ſome toſted Bread ſteeped in good Broth, put all this into a Pot, with a little Nutmeg, Ginger, Cloves, and Sugar, but be ſure that this be well ſeaſoned and ſavoury, and when your Capons are ready, diſh them up, and put this Sauce or Brovet over them.

Sauce for rosted Capons, Pullets, or any Fowls.

Put Verjuice upon the Fire in a Sauce-pan, and put to it the Yolks of hard Eggs, and the Livers broiled upon a Grid-Iron, beat all this together, and strain it through a Strainer with your Verjuice, good Broth, and white Powder, make it boyl with a few good Herbs and Sugar, and when your Capons or other Fowl are rosted, dish them, and garnish your Dish with Toasts, and put your Sauce over them.

Rost Capons.

Take either Capon, or Hen, and rost them, then take Almonds, not blanched but washed, and beat in a Mortar, with either good Broth or Verjuice, and strain them with the Crumbs of white Bread, and for Spice take either Ginger or Cinamon, which pleases you best, and make it boyl in a Pot with a good deal of Sugar,

gar, and when your Capon is ready serve it with this Sauce under it, and do not forget to garnish it with good store of Sweet-meats or Sugar-plumbs.

Or thus.

If you will serve your Capons *al Orenge Vermillion*, take Vermillion, or Claret-wine, good Broth, made of Beef that is fat, and for Spice take Cinamon, and a little other small spices, good store of Sugar, then peel your Orenges, and cut them out in slices, and boyl all this together with a little Rosemary, and when your Capon is ready, dish it up, and put your Sauce under it, and more Sugar about it.

A larded Capon.

Pull and truss your Capon, then lard it, put it upon the Broach, and when it is almost rosted, take Flower, the Yolks of Eggs, Rose-water, and Sugar, beat all this together with a little

little Salt, then do off the Lard, and moiſten your Capon all over with this three or four times together, till it be covered over with the Batter, then let it lye at a pretty diſtance from the Fire and roſt, but be careful that it doth not burn, and when it is roſted baſte it over with Hares Blood, or elſe rub it over with Lard.

Partridges Mettenes.

Take Partridges and roaſt them, then take Cream, and Grapes, with Bread ſcortched againſt the Fire, and beat all this together, but firſt ſteep your Bread in Broth or Claret-wine, then ſtrain all this through a Strainer with Spice, Cinamon, and a little Muſtard; ſet all a-boyling with a pretty deal of Sugar, but take heed that it doth not burn too, and when you would ſerve away your Partridge, put them into a Diſh, and your Sauce under them, and garniſh your Diſh with Sweet-meats and Sugar-plumbs.

And

And ſo you may ſerve either Capons, or Pullets, or Chickens, as you think fit.

Partridges a leau beniſte, or Holy Water.

TakePartridges and roſt them, and when they are roſted, cut them into little pieces, and put them into a Diſh with a little fair Water and Salt, and make them boyl a little, and ſo ſerve them away.

Or thus.

Take Partridges and drye-pull them, cut off their Heads and Claws, and put them into boyling Water, and put to them ſome Veniſon, if you have it, or a little Bacon, or elſe roſt them, if you have none of theſe, and eat them with Water and Salt as before, or elſe you may make a Sauce with Roſe-water and Wine, the Juice of Apples and Orenges, but there muſt be three times as much Roſe-water as Wine.

Par-

Partridges a la tonnelette.

Take a Partridge and roſt it, then put it into a Pot, this done take white Bread and ſcortch or toſte it very brown, but not burn it, and put it a-ſteeping in good Claret-wine, and when it is well ſteep'd ſtrain it through a Strainer with ſome good Broth, and a few Onions fryed in Lard, with a little Cinamon, Cloves, and Nutmegs, and other ſmall Spices, and a little Sugar, and put into it a handful of Currants, and make that which you have ſtrained out boyl all together, and when it is time to ſerve your Partridges, put your Sauces into a Diſh, and lay your Partridges upon it, and ſo ſerve it.

Capilotade of Partridges.

Take what quantity of Partridges you pleaſe, and mince them after they are roſted, and lay firſt a row of ſliced Bread, and a row or layer of haſhed Partridges, and another of Bread,

Bread, and another of Partridge, do thus till your Dish be full; this done, take good Broth wherein was boyl'd five or six good hunchins of Beef, put this Broth over your Meat into the Dish, and let it stew a little together upon a Fire; some will put into it a little fat Cheese.

Rost Mutton.

Take, as for Example, a Shoulder of Mutton, put it upon a Broach, and rost it till its Fat begins to fall, and when it is rosted you may lard it with Parsley or Garlick, and if you will have any Sauce, take either Verjuice, or Vinegar, and a little Salt.

Or thus.

You may serve rost Mutton with Capers, or you may stuff it with forc'd Meat, but in such a Case you should have no Sauces.

Wild

Wild Fowl rost or gibier.

These you should pull in Water, and make no Sauce to them, nor any thing else, but only a few Lards drawn into the Wings and Thighs.

To rost meat to seem bloody.

When your Meat is rosted, let it be what it will, a little before you serve it away, take a little Hares Blood which hath been dryed and beat to Powder, and sprinkle it over your Meat, and let it have a turn or two at the Fire, and you shall see, that when you would cut it, it will seem to be bloody.

To rost fresh Pork.

Broach your piece of Pork, and make it rost, and as it rosts baist it with Hogs Lard, melted with some Feathers that it may not drye nor burn; you may also lard it if you will: and you may do the like by

by a ſucking Pig, becauſe the Skin will quickly burn.

To roſt Veal.

Take a piece of Veal, and ſet it upon the Broach without waſhing of it, and, when it is fit for larding, take it from the Broach again and lard it, then Broach it, and roſt it, and eat it *a la Cameline*, but ſome will parboyl it before they lard and roſt it.

Lamb or Kid.

Parboyl, or ſet it in boyling Water, larde it, and then roſt it, and ſo eat it *a la Cameline*.

Pourcelet farced, or ſucking Pigg farced.

After you have ſcalded it in hot Water, and taken out the Entrails, then take twenty hard Eggs boyl'd, Cheſnuts peel'd, and ſome old Cheeſe, and the fleſh of a boyl'd Leg of Pork, mince all this together very ſmall,

ſmall, and beat it in a Mortar with Saffron, and a pretty deal of Ginger, in Powder mixt with your Meat, which if it be too hard you muſt moiſten it with the Yolks of Eggs, then open your Pigg in the ſides, but make not your openings too big, nor too little, but that you may put your farcing into it, and when you have farced it, take a Needle and Thread and ſow it up again, and put it upon a Broach, and roſt it as we ſaid but now; but take notice, that in Winter you may eat them *a la poiverad*, coloured yellow, and in Summer *a la Cameline*.

Wild Boar roſted.

Take a piece of a Wild Boar that is proper to roſt, and ſet it in boyling hot Water, then take it out, and button or ſtick it with Cloves, and then put it to roſt, and baiſte it with a Sauce made with Spice, that is to ſay Ginger, Cloves, Cinamon, Nutmegs, and long Pepper ſteept in Verjuice, Vinegar and Wine thickened a little with a little Bread, and when your

your piece of wild Boar is rosted, put it into a Dish, and put the rest of your Sauce to it. This we usually call, *Queue*, or, *The Tail of the wild Boar.*

Connies.

Take and parboyl or set your Connies, then lard them, and put them upon a Broach, and when they are rosted eat them *a la cameline*; and now to know whether your Conies be fat or not, open the nape of the Neck, near the Shoulders, and there you may know if they are fat or not; and to know if they are tender, you should break one of their hinder legs.

Rost Wood-Cocks.

Rost your Wood-Cocks without opening of them, and if they be fat you need not lard them, and in the rosting of them put some Tosts of Bread into a Dish, or something else, and set it under them as they rost, so that what falls from them may fall

upon your Toſt; put to it ſome Gooſeberries, Verjuice, a little Water, ſome Sage-leaves whole, white Powder, ſeaſon all this with Salt, and when your Wood-Cocks are roſted put them into a Diſh, and put your Sauce to them, and garniſh your Diſh with the Toſts thus ſteeped in your Sauce.

To dreſs Larks.

Take Larks when they are pulled and picked clean, and frye them in a Pan with Hogs Lard; then put them a-boyling in good Broth, with a little Verjuice, Vinegar, and a little Claret-wine; then take ſome Toſts of Bread, dryed by the Fire, and ſteeped in your Broth, ſtrain this through a Strainer, and put it to your Larks with a little Cinamon, and ſome ſmall ſpices, Cloves whole, and Nutmegs in Powder, a little Sugar and Salt, and when your Larks are ready, put them into a Diſh, and your Sauce to them, ſo ſerve them away.

Lardeaux of Venison.

Take a piece of Venison and cut it out into slices about the breadth of your four Fingers, and draw into each slice of Venison three or four pieces of Lard, and put it a-boyling in some Broth made of Beef; then take Wine and Vinegar sufficient to serve, and put to it, with Cinamon, and Nutmeg, with other small spice and Salt at discretion; make all this boyl with your Venison, in the manner of your *court bouillon*, or high seasoned Broth.

Or if you will, take with your Beef-broth a little Verjuice, Ginger, and a little green Fennel: Or if in case you have not Venison, you may take a piece of Beef and dress it in the same fashion as you would do the Venison.

Counterfeit Venison in a Potage.

Take a Neck or Breast of Mutton, and set or scortch it upon a

Grid-Iron, then cut it out into indifferent big pieces, and put it a boyling in good Beef-Broth, with Wine-Vinegar and Verjuice, Onions cut in slices, some Lard minced pretty small, then take a Manchet and drye it by a Fire, and strain it with a little Broth, Claret wine, and small spice, make all this boyl together, and last of all put in some Turneps; which, when they are boyl'd, you must take care to see that they are very sweet and good, and also well seasoned.

Venison either of Buck or wild Boar.

Take a piece of either of these, and cut it out like to Collops, in slices, and put it into boyling Water, and take it quickly out again, and wash it well in cold Water, and put it a-boyling in good Broth in a Pot, with a little Claret-wine and Vinegar, and let it boyl about a quarter of an hour, then take a Manchet that hath been dryed by a Fire, and steep it in some of your Broth of the Venison, and strain it through a Strainer with

with Ginger, Cinamon and Cloves, and long Pepper, of each a little; then put all that you have thus ſtrained into the Pot with your Veniſon, make all this boyl together: and when it is ready, diſh it up and ſerve it away.

Bouſſac of Hares or Conies.

Set your Hare upon the Broach or Grid-Iron, cut it out in Quarters or Joynts, and frye it in Hogs lard; then take Bread dryed and almoſt burnt, and ſteep it in good Beef Broth and Wine, then ſtrain it through a Strainer with Ginger, Cloves, and Linſeed, and a little Verjuice; ſo that your Compoſition muſt be black, and not too thick nor binding; your Spice alſo muſt be firſt beaten before it be put to your Bread to be ſtrained. Your Conies are dreſt in the ſame manner, only they muſt be ſet in boyling Water, and then larded and roſted.

Wild Goat in clear Boussac, and not binding.

First put it into a condition to be drest, and then put it into boyling Water, and take it out again quickly, and because it is lean of it self lard it with great Lard, and put it a boyling with lean Beef, Wine, and Spice course beaten; and when it is ready, serve it with some of its own Broth under it.

Wild Boar.

Boyl it with Water, Wine, Pepper, and a little Salt; and when it is ready eat it with Mustard.

Estoudeaux, killed two days.

When they are singed and rosted eat them *au must*, which you may make at all Seasons of the year with Wine and Verjuice, and a good deal of Sugar, called sweet Sauce.

To

To Pheasant your Estoudeaux.

Cut their Throats, and let them bleed to death in a Pail full of Water, and when they are dead take them out, and put them into more Water, but into that which is colder than the first, and this will make them as Pheasant-like, or mortified, as if they had been killed two or three days before; and if you please to try this in Venison, you will find that it is not bad nor unseasonable.

A Peacock dress't with his Feathers on.

Take a Peacock and put off his Skin, Feathers and all, but be very careful that you do not break the Skin, then set him in boyling hot Water, and when he is well set, lard him, and stick a few Cloves into him, and so rost him; but be sure to wrap up his Feet whilst he is a-rosting; and being rosted, baste him with Vinegar, and drudge him over with the common Powder and Salt;

or, as we say, grated Bread, or Flower; this done, draw him and set him by to cool, and when he is cold put him upon a Wooden-Trencher, with a small Broach hanging down in such a manner that it should support him by the Stomach; then cover him over again with his Skin, and bind the Neck and Tail with a small Wire, and it will seem as if it were alive; then take the Trencher that is at the end of your Broach, and make it as it were a Wheel, and make it turn, and your Bird will move, and so he will seem as if he were not dead, but alive, and this is very easie to be done; and more also if you please, for you may make him put Fire out of his Beak, *&c.*

To make Peacocks or Capons look like Porcupine.

Take a Peacock, Capon, or other Fowl, and bard them, that is, cover them over with a Sheet of Lard, and so make them rost; and for your Sauce take Rose-water and Vinegar, with

with ſmall Spice, Cinamon and Cloves, and ſet this under your Meat in the Dripping-pan; when your Fowl is roſted, take Cinamon in long ſmall pieces, covered over with Sugar, and ſtick it into your Fowl all one way; that it may ſeem like the points of your Porcupines pens; then make your Sauce boyl, and put it into your diſh, and lay your Fowls upon it, but let not your Sauce touch the Cinamon that is ſtuck into the Fowl.

Vinaigrette, or, Pickle that is ſharp.

Take a piece of Pork, called, *a haſte minue*, or, *Hogs Haſlet*, very well ſcalded, and well waſhed, half roſt it, and then cut it in pieces, and put it into an Earthen Pot, with Hogs Lard and Onions cut in ſlices; ſet your Pot upon a Charcoal Fire, and ſhake your Pot pretty often, for fear your Meat ſhould ſtick to; and when it is enough, and ſeems to be fri'd as it were, then put to it ſome good Broth made of Beef, and

make it boyl; then take Ginger, Cinamon and Saffron, Bread dryed by the Fire, with Wine and Vinegar, mingle all this together, and so make it boyl well altogether.

A Pig boiled.

Take a sucking Pig that is not too fat, and when it is scalded, quarter and cut it in pieces about the thickness of two Fingers, and put it a-boyling with white Powder, Salt and Sage; and when it is boiled, take it out of the Broth, and lay three of these pieces in a Dish, and let them cool, and when they are cold put some of your Broth, Sauce and Sage to your Pig, as shall be said by and by, when he is to be served with a Sauce with it; it serves for an Intermess, or to fill up the Table.

If you would keep your Pig any time, then take as much of the Broth as you have occasion for Sauce, and make it boil with some small Spice and white Powder, and when it is boiled let it cool, and when it is cool

put it into ſomething that you can ſtop carefully up, and ſo you may keep it ſeven or eight days; and when you have occaſion you may ſerve it in the manner of Gelly.

A Hochepot of Pigeon.

Take Pigeons and put them into a Pot with good Broth, ſome Bacon, Ginger, Nutmeg, and a little Saffron, to give them a colour; make all this boyl a good pace, and when your Pigeons are enough put in ſome Verjuice, Grapes, a little Vinegar, and try if they be not too much or too little ſeaſoned.

Hoche-pot of courſe Chickens, or the like.

Theſe are to be done like the former, only you cut theſe into Quarters, and draw a piece of Lard into each Quarter.

Sheeps Feet for an Afternoons drinking.

Take Sheeps Feet very well boyled, cut them in pieces, and serve them with cold Pigeons, a little Parsley minced, and Vinegar, this will serve for a Collation or Drinking in an Afternoon.

A Carbonnad for Supper.

Make Cutlets of Pork that is well rosted or boyled, and broyl it a little upon a Grid-Iron, then take Onions and mince them small, and set them a stewing with a little Verjuice; and when they are stewed put to them a little Mustard and white Powder; this done, put your Cutlets into a Dish, and your Sauce to them, and some dryed Tosts under them.

To make Haſtereaux of Veal, or Oleves of Veal.

Cut out your Haſtereaux of a Leg or Gigat of Veal as thin as poſſibly you can, and beat them with the back of a Knife; then take fat Bacon, or Lard, and Beef Suet, and ſweet Herbs, mince them very well together, and ſeaſon them with ſome ſmall Spice, white Powder and Salt, ſerve them whole, made up round like an Orenge, or Balls of Veniſon, or in black Broth, but always with Orenges or green Verjuice.

A Fricgacy.

Cut Livers and Onions in ſlices, and ſprinkle ſome Salt over them, and fry them in Hogs Lard: ſerve it away hot, with a little white Powder over it.

To make a Galimafree of Mutton.

Take a Leg or Gigat of Mutton that

that is ready dreſt, and haſh the one part as ſmall as you can, and put it into a Diſh with Onions minced ſmall, and the other part of your Mutton cut into bigger pieces, and break the Bones alſo into pieces, and ſet it a ſtewing together with a little Verjuice, Pepper, and white Powder, and ſeaſon it with Salt, and ſo let it ſtew.

Larded Milk.

Take four or five Quarts of Milk, and ſet it a boling in a Pan or Skillet, and when it boyls put in ſome Lard, cut like as it were for larding, and boyl it in your Milk; then take a hundred of Eggs, beat them well, and ſtrain them through a Strainer, and put them into your Milk boyling with a little Spice and Saffron, and when this is boyl'd ſtirring, put in ſome Salt and a Glaſs of Verjuice, ſtir it together, and take it from the Fire, and let it ſtand all night, and in the morning you will find it firm and hard, ſo that you may cut it out in pieces, which is very eaſie to be done; after

this

this ſtick in it a few Cloves, and fry it in Hogs Lard that is very clear; then put it into ſeveral Diſhes, two or three pieces in a Diſh.

Blanc mange of a Capon, &c.

Take the Bran of a Capon, either boyled or roſt, and mince it very ſmall, then beat it in a Mortar with Almonds, and Pignons, or Pine-ſeeds, ſtrain all this through a Strainer, with Cynamon and Roſe-water; this done, frye it in good freſh Butter, put to it a little Sugar, and a little Salt, but do not make it too thin in the ſtraining of it.

Bride aux veaux, or Paſte of Veal.

Make a kind of Paſte with Flower, Yolks of Eggs, freſh Butter and Sugar, Roſe-water and Salt at diſcretion, with a little white Cheeſe; then butter a ſheet of white Paper, and rowl it out, and lay on your Paſte to the thickneſs of 2 fingers; bake it in an Oven, and when it is ready take it out, and take off the top of it at the thickneſs of half a finger, and put to it ſome melted Butter, the juice of Orenges and Sugar, and ſo ſerve it away.

To dress certain kind of Fowls, a la Souse Robert.

Dress as if it were a Capon in Paste, and when it is half ready take the Yolks of Eggs, and Verjuice, with a little Broth and white Powder, and put it to your Capon, and then make an end of dressing him in the condition that he now is in, and if you please you may add a few green Coose-berries, *&c.*

Sauce for a Capon.

Take Bread and scorch or tost it, and then take the Livers of Capons or Pullets if you please, one or other, and broyl them upon the Coals, and put them a-steeping in Wine with your Bread, and when they are steept strain them through a Strainer, with a little small Spice, Cinamon, red VVine Vinegar, and Verjuice, put it in a Dish, and set it into your Dripping-pan under your Capons whilest they rost, and when they are

are rosted set your Sauce a-boyling upon the Coals, and season it with Salt.

To dress divers sorts of Fowls, as Pheasants, Storks, Herons, Bustards, Vultures, and Cormorants, and many more.

You should dry-pull all these, or at least-wise for the most part of them, as namely the Stork and the Heron, but leave the Heads and the Tails on those which it shall be necessary for to leave them on, and the Heads and Feet of others; but for the Pheasants we usually take off the Tail when he is a-pulling, and put it on again when the Pheasant is rosted.

Plovers.

Dry-pull them, set them upon the Fire, leave their Feet on, and so roast them after they are set.

Avi-

Avidecoqs, *or* Videcoqs, *or Stone-Plovers.*

Pull and roſt them like the former, and eat them with Salt only, but by the way you may be pleaſed to take notice, that there are ſome Fowls which have their Guts thick, and nothing of Dung in them, by reaſon they feed but upon Gravel and Sand, as Larks and Plovers, who has only a Paſſage to the Vent, and no more; theſe the Cooks do ſeldom open or draw out their Guts; nor yet of Wood-Cocks and Snipes, *&c.*

A Swan.

They uſually pull the Swan as they do Chickens, then ſcald and ſet him, and ſo put him upon the Broach, arconnize him in four places, or Scure him, roſt him with his Feet, and beak on, without taking away the Feathers from the Head, but wrap it up in Paper while it doth roſt, and when it is roſted eat him with

with a poiverad yellow; you may alſo indore him, for which cauſe you may cleave the Head and Neck down to the VVing or Shoulder, as they ſay, and the Wind-Pipe that comes a-long the Body; or you may flea him, and when he is roſted put on his skin again, and arconnize or ſcure him up again, *&c.*

Or colour him with the Yolks of Eggs, wild Boar or Buck boyled with Turneps, firſt ſoak, and then boyl your Veniſon be it either wild Boar or Buck in fair Water, and then put it into ſome good Broth, and there let it boyl till it be ready, then cut it into pieces and garniſh it with your Turneps that were boyled in the Broth alſo; for you muſt take notice, that Turneps do not boyl well in Wine, nor any other Liquor that is ſower.

River Fowls.

You ought not to lard neither Ducks, nor Geeſe, nor Swans, nor Storks, Pheaſants, Bitterns, Peacocks, or Pea-hens, but ſtick them

with

with Cloves, and baſt them with a bunch of ſlices of Bacon (tyed to a ſtick) and dip into Vinegar, wherein is Salt, Spice, and Powder, and you may take notice by the by, that thoſe that are high ſeaſoned are for the moſt part to be eaten cold, for if you will eat them dry be ſure to ſtick Cloves in them, as is above-ſaid, and baſt them likewiſe, and ſerve them with Salt only.

Lamperies made of Fleſh.

Take a Calves head and a Capon and make them both boyl together, and when they are boyled, take the fleſh of the one as well as of the other and haſh it together in form of a Haſh, ſeaſon it with beaten Cinamon, Pepper, Cloves and Sugar, with Salt at diſcretion; then wrap up your Calves head when he is boned in this Compoſition, and faſhion the Tongue at length like a Lamperey, or an Eel, put it upon a Plate, or the like, and bake it in an Oven, and for your Sauce take

take Bread tosted and steeped in Wine, a little Vinegar, and a little Cinamon, and good store of Sugar, and a little Mustard, strain all this together, and put it a-boyling; and when you serve it away, put your Sauce over your Lamperyes, and Sugar them soundly.

For a Gammon of Bacon.

First steep your Gammon in VVater, and when it is well soked, put it a boiling with Sage, and a good quantity of other good Herbs; and when it is boiled raise the skin, and stick it with Bays and Rosemary, and let it stand to be cold, and then serve it with Mustard. And so likewise you may do with a Haunch of Venison, or any other Salt-meats, and serve it in like manner.

To make a Entermose of a Swan.

Take a Swan and make him in a condition to rost, and put him upon a broach, and whilest he is a rost-

ing

ing make a kind of a clear Batter as was shewed you in another place, drip over your Swan with this Paste or Batter, but so that he may rost under the Skin, and yet be covered over as it were with a Crust of paste, and be sure that there be nothing broke, neither Wing nor Thigh, but all is to be whole and covered with this paste; and to do well, his Head and Neck should be set as if he were swimming in the Waters, which is not so hard to be done as some may perswade themselves it is; and for the obtaining of your desired effect, you need but fix a long stick through the head which shall take the Wings, and so set the head and neck as if your Swan were swimming, and the neck will be steddy and stand firm; then put another Scure under the two Wings, making them to stand in a swimming posture also, and another cross the two Thighs to keep them up, and another through the Feet, and so hold them towards the Thighs, and last of all three Scures at each foot to hold them tite to their po-

sture

ſture of ſwimming, and when he is well roſted and well covered or indored with your paſt, take him from the Broach, and draw out all the Scures, except that in the Neck; then make a kind of a Bed of paſte of about the thickneſs of your Thumb and half, or more, make it ſtiff over a Fire, but not boyl, colour it green, and comb it out and it will look like a Meddow full of Graſs; then take your Swan and gild him over with Gold or Silver, within two fingers breadth of the Neck, or at the leaſt gild his Beak and his Feet; then have a kind of a looſe flying Cloak, of a kind of a Vermillion dye within, and painted with Arms or Figures without, what you ſhall think fit, either for Arms or Figures, then ſet your Swan upon this Bed, and cover ſome part of him with this Cloak or Heralds Coat, ſtick about him eight ſmall Banners upon little ſticks of about two foot and half long, and let your Banners be painted with Arms alſo, as the Cloak is about your Swan, with what Arms you ſhall judge moſt

con-

convenient or agreeable to the persons that shall be seated at the Table.

To make a Chaudeau, or a hot water, on the Flemish *fashion.*

Set Water a-boyling upon the Fire, and prepare as many Porrengers as there are people to eat, and for each Porrenger the Yolks of two Eggs, and twice as much white Wine as you have Water a-boyling, then beat the Yolks of Eggs with the Wine, and put in a little Salt at discretion, and pour your Wine and Eggs into the Water over the Fire, and make it boyl, keeping it stirring, some will put Butter into it, although it be not needful nor necessary, and when it boils slice Bread into each Porrenger, and pour your Chaudeau over your Bread in the Porrenger.

A Soupe Vermeille, or a Vermillion colour.

Take good Vermillion, or Claret-wine,

Wine, ſome Vinegar, and Cinamon, ſtrain all this, and make it boil with ſome good Beef Marrow, then take Partridges, and Pigeons, or Chickens boil'd, and put them in a Diſh, with a little Roſemary minced very ſmall, and then put your Brouet, or Broth, ſo ſtrained, over your Fowls, and a good quantity of Sugar over it; and when you ſerve it away, put for a Garniture whole Cloves about the Brims of the Diſh.

Mutton au Jaunet, *or a little yellowiſh.*

Take a piece of Mutton and boil it in Water mixed with Wine-Vinegar and Verjuice, add to it a little Ginger beaten, a little Powder of Saffron, put all this into your Pot, and let it boil together.

To make Boulogne *Saſſages.*

Take the fleſh of Beef and of Pork that is lean, as much of the one as the other; or, as for Example, a pound of each, take out all the skins,

and chop or mince the flesh altogether very small with a pound of good new larding Lard, and for the seasoning of all this, take five drams of beaten Pepper, two drams of whole Pepper, one dram or thereabouts of Salt beaten very small, work all this together, and put it into your Beef Guts that be very clean and well scoured, fill them very well, and tye them up about half a foot in length, and some distance the one from the other, then put them into Salt, and let them lye the space of two days, and then hang them up a drying in your Chimney.

Sassages made with the Brain of a Capon.

Boil a Capon with a little Beef Suet, and a piece of fat Bacon, this done, mince it all together with some white Powder, sweet Margerum and Milk, and half a dozen Yolks of Eggs, work all this well together, and fill it into Hogs Guts that are clean scoured and scraped; but if you please, instead of Margerum you may put an Onion minced very small, and forget

not to put in ſome Salt into your ſtuff before you fill it into the Guts; then give them a boil or two; but be ſure that you do not fill them too full, for fear of breaking: and when you would eat them lay them upon a Gridiron, and take notice that this kind of Saſſages are much better hot than cold.

Saſſages made of Veal.

Theſe are made like thoſe of Pork, and you are only to take notice, that theſe are better at eight days end, than when they are freſh made, and that you ſhould put in ſome Saffron, and ſteep them in Verjuice: And ſince we have ſpoken of Saſſages made of Pork, you may take notice alſo, that to make Pork Saſſages well, you ſhould take the fleſh of the Thigh or Leg that is good and ſound, and very freſh.

Andouilles.

All the world knows that theſe are made of the ſmall Guts of Hogs, which are minced very ſmall and put

into the greater; but this is so common that it is not necessary to say any more, since we have said so much already about the Sassages.

Puddings.

And of these we make two sorts, the white and black; and as concerning the black they are made of the Hogs blood, and this is common enough: And for the white they are made much like the Sassages that were spoken of before, so there is no more to be said of either in this place, but every one is to use his own pleasure or invention.

Divers sorts of Sauces for Flesh-Days.

Sauce Royal.

Take Claret-Wine and Vinegar, a like quantity of each, whole Cinamon, Cloves, and Sugar, set this a boiling altogether, and let it boil till it

it be about half consumed: Serve this Sauce under Venison.

Venison Sauce.

Take a little Bread that is tosted, and *Cameline*, or Pottage or good Broth made of Venison, small Spice and Cinamon; strain all this through a Strainer, and set it a boiling with Sugar, and twelve whole Cloves, a little Salt; but if you have neither *Cameline* nor Broth, then take Vinegar. This Sauce serves either for Buck, Doe, or Kid, or Wild-Bear, with any thing of Venison of the like nature.

Cold Sauce.

Take Chickens and boil them with their Livers and Gizards, and a piece of Bacon to give them a relish; and when they are boiled take them out, and let them stand to be cold; this done, take white Bread and steep it in Vinegar and Verjuice, with some green Wheat, sweet Margerum, Par-

ſley, and Sage; then let all this be ſtrained through a Strainer, put to it a little Ginger, and ſeaſon it very well: put it into a Diſh, and put to it ſome hard Eggs cut in the middle.

Hot Sauce.

Take white Bread and toſt it by the fire, and put it a ſteeping in Vinegar and Verjuice, mingle with this Ginger and Cloves, but more Cloves than other Spice, with Seeds and Nutmegs; ſtrain all this together, and put it into a Diſh upon your Pine-Seeds.

Black Sauce.

Make this as you did the Sauce for Lampreys, only put to it a little Hogs Lard, and a little more beaten Cloves. This will ſerve for Veniſon or Wildfoul, which is uſually ſerved in black Sauce.

Green Sauce.

Take green Wheat, Soril *de la Salmond*, Parſley in the Spring, a little white

white Powder, ſtrain all this together with a little Vinegar; and ſo ſerve your Sauce.

Sauce Madame.

Take the Yolks of Eggs, with Verjuice and a little Broth, ſtrain this with a little white Powder and Cinamon; this done, make it boil with ſome Sugar and a little Cinamon: Serve this Sauce with Hens, Pullets, or Capons, that are to be ſerved all hot.

Sauce Barbe-Robert.

Take Onions, mince them very ſmall, and fry them either in Hogs Lard or Butter, according as the day is either for Fiſh or Fleſh; then take a little Verjuice, Vinegar, Muſtard, ſmall Spice, and Salt, boil all theſe together, and ſerve it with Roſt Coneys, or with Fiſh, either Sea or freſh River Fiſh; or you may dreſs Eggs with this Sauce, and find them very good.

Sauce d'Enfer, *or Hell-sauce.*

Boil Hogs feet in good Broth, and when they are boiled take them out and broil them upon the Gridiron; this done, cut your Hogs feet into good handsom pieces, and lay them in a Dish, and put green Sauce over them. Or if you will, after they are broiled, take Onions minced very small, put them into a Dish, and set them a stewing with some Verjuice; and when they are stewed put some Mustard to it, then take Sheeps feet cut in pieces into a Dish, but very hot, put in at the same instant some burning Charcoal a top of the Sheeps feet, and then put the Hogs feet upon the top of that, with their sharp Sauce with them: And serve this at the entry of the Table, or as an Entermess.

Fromentée de Venaison, *or of Venison.*

Take either a Kid or a Lamb, it matters not which, rost them, and mince

mince them very ſmall, then have Cream and Wheat boiled; and when the Broth is cold, put into it the Veniſon, with Eggs, white Powder, and ſweet Marjerom: And when this is done, put it all into your *Fromentée.*

Fromentee *of Goat or Kid.*

Take a Goat or Kid and cut him in pieces, and boil him with good Herbs in good Broth, then have ſome Fromentee boil'd in Milk, as if you were making a Fromentee with white Powder, Cinamon, and Sugar.

To make Gelly of meat, for Fleſh-days.

Take a good Capon and a good fleſhy Hen, a Gigot or Leg of Veal, and two Calves feet clean ſcalded, waſh all this meat in three or four waters, then put it in a Pot that is well tinned and very clear, with a little pinch of Salt, an Ounce of Hartshorn raſped, either looſe or tyed in a clean thin Linen-cloath; then put in a ſufficient quantity of water, becauſe

this must not be filled up, make it boil, scum it very well, and as the fat rises take it off with a Silver-spoon or Ladle, and make it boil leisurely till the bones come out of the flesh; and when the Broth is enough, strain it through a clean Napkin, but do not press the flesh, but let it remain as if you did intend to eat it; after this put that Broth which you strained out into another Pot well tinned and varnished, and press the Cloath wherein the Harts-horn was boiled in amongst the rest, if you boiled any; take away all the fat as clean as you can, and cover over the Pot, and take notice too that the Pot wherein you put the Decoction need not be so big as that wherein the Broth was boiled, for the Decoction should not be above three Pints, and especially in Summer it must be stronger than in Winter, and also in Summer you must set it in a Cellar to cool, but in Winter any place may serve; but when you would serve it, be sure to take off, if any at all, the fat with a Silver-spoon, then put it altogether into a Chafer, or the like,

like, upon a clear fire without ſmoke, and make it melt and be hot, and at the ſame time as it melts take three or four Spoonfuls of it into a Porenger, and put to it a very little Saffron, ſtir and diſſolve it, and put it into the Pot to the reſt of the Broth, and rince the Porenger with a little more of that which is clear, to take away all the colour of the Saffron; this done, put in about a dram of Cinamon, or leſs, bruiſed in a Mortar, and half a pound of Sugar broken into pieces; after this take the VVhites of three Eggs, and put them into a Diſh, and beat them to froth with a white Whisk bound together like a Broom, at a pretty length put them into your Chafer, or what Veſſel ſoever it is, and ſtir it about with your VVhisk, and ſet it over the fire again, and whilſt the Gelly warms prepare the VVhites of two Eggs with the Shells like the former, and put them into your Gelly Bag, and as ſoon as the Gelly begins to boil, and the ſcum begins to riſe; then pour it carefully into your Gelly Bag, which you have made ready for

that

that purpose, hot as it is, but be sure to stir it till it boils; this done, let it run three or four times through the Bag, about a Dish full at a time, as it is run out put it into your Bag again, till it be very clear and not muddy, and as it was when you took it from the fire; and when it is all run through, and very clear, put it into several Dishes, and set it to cool, if it be Summer, in a very cool place covered over, that it may stiffen and cool the easier; but in VVinter when you put the Gelly into the Bag you should have a Chafing-dish or two with a few Charcoals lighted by you, that the Gelly may run, and not cool too soon, and pass the better: This would not be altogether unnecessary in some cases in the Summer also, provided your fire be very moderate, and especially when you have drawn off about two parts of it, that you may keep the rest of it warm, and it will run the better: And you may make the same Observations in making the Gellies of Fish also.

Blanc-

Blanc-mange *of Flesh and Almonds.*

Take a Capon, or a good Hen well fleshed, and a good Calves-foot, prepare them as you did for the Gelly, and put them a boiling in a sufficient quantity of VVater; make this boil, and scum it very well, and put to it some Salt, they say the weight of a Crown, but use your own discretion; when it is boiled as much as you would have it, strain it twice through a white Napkin, without pressing the Flesh, and that your Broth be not above a quart or two pounds; this done, retain about two Ounces of the brain of the Fowl without the skin, then set your Broth to settle, take off all the Fat, and let it stand in a cool place till it be a Gelly; then if there be any more Fat upon it, take it off and set it to melt upon a clear fire without smoke, in a Skellet or Saucepan, and being melted put it into a Dish, then take the Crum of a halfpenny White-loaf, wet it in very clear water, and when it is wet squeeze the

water

water out with your hand, and put it into a Marble Mortar, and mince the flesh that you saved of your Fowl, and put it to the Bread, and beat all this well together, and put it into your broth, and let it stand an hour to infuse in the Chimney-Corner; in which time blanch four Ounces of sweet Almonds, and beat them likewise in a Mortar, and at the hours end that the bread and flesh of your Fowl hath infused together, then put in also your beaten Almonds, with an Ounce of good Rose-water, into the Pot to the broth and bread, and let these four things infuse together another hour, at the end of which time strain all together through a clean Napkin, and put that into a Skellet which you have strained out, with four Ounces of good Sugar, and make all this boil together a little, and when it is boiled, put it into a Dish or two, and let it stand to cool and gelly, and serve it when you see occasion.

Blanc-

Blanc-mange *of Almonds.*

Take Almonds and blanch them, and beat them in a Mortar, and ſtrain them through a Strainer with ſome crumbs of bread, hot water, and white-VVine, and Verjuice, white-Powder, and Sugar, ſo that it be all pretty thick, but not too thick, and well Sugared; this done, put it into an Earthen-pot well glazed, and ſet it upon the fire, keeping it always ſtirring; and when it is almoſt boiled ſeaſon it to your own Palat, be it for Capons or other Roſt-meats, or with any ſort of fryed Fiſh, be it with what it will put to it good ſtore of Sugar-Plums; or if you will have it a yellow Cream, put to it in the boiling a little Saffron, at your own diſcretion.

Almond Milk.

Take good Almonds and lay them a day and a night in fair water, in ſo much that you need not heat water to blanch them; then beat them in a

Morta

Mortar with the Crumbs of a ſtale white Loaf ſteeped in boiling water, then ſtrain it through a Strainer, and put it into a Pot to boil, and ſeaſon it with Salt and Sugar at diſcretion.

Cream of Almonds.

Take Almonds and ſteep them a day and a night in water, that they may blanch without hot water, beat them in a Mortar, and put white-wine to them, then ſtrain them through a fine Strainer; ſet this over a fire in a well-glazed Pot, and make them boil, keeping them always ſtirring with a Spoon, leſt they ſhould burn to; put to them a little Salt and Sugar at diſcretion.

Orgemonde, *or* French *Barly.*

Take *French* Barly and boyl it in fair Water, till it breaks, then take Almonds and blanch them and beat them in a Mortar, and put to them ſome fair boiling Water, then ſtrain both your Almonds and Barly together

ther through a Strainer, and put that which you have ſtrained out into a Pot, well glazed, and make it boil with a very clear Fire; put to it ſome Salt and Sugar, keeping it always ſtirring for fear of burning to; and give me leave to tell you by the by, that this Barly is good to provoke ſleep, therefore it is very good for ſick people.

To make Pottage of Fiſh, proper for Fiſh and Faſting days, all the Year.

A Pottage of Eels.

Take Eels and flea them, cut them in pieces and fry them in Butter, till they be a little brown, then put your pieces of Eels into a Pot, then take toaſted Bread and put it into the Liquor of ſtrained Peaſe a ſoaking, and when it is ſoaked enough, ſtrain it through a Strainer, with ſome Claret-Wine, Verjuice, and a little Vinegar, and put all this into your Pot to your Eels, and make it all boil together; add to it a little Nutmeg, and

Cloves

Cloves beaten, and other ſmall Spice, and a little Saffron; this done, take Onions boild in the Peaſe-Water, and ſtrained through a Strainer, put this into your Pot alſo, and taſte if it be well ſeaſon'd, and ſo diſh it up when it is well boil'd.

Or thus.

Take an Eel and flea him, open his Belly, and cut him to pieces, put him into a Diſh with ſome Butter, Verjuice, and Broth, and make all this boil over a Chaffing-Diſh of Coals; ſeaſon it with good Spice, and then take a Cruſt of Bread and put them into another Diſh, and ſoak them in ſome of your Eel Broth, upon another Chaffingdiſh, and when your Bread is well ſoaked, put your Eels over it when they are boil'd enough, with ſome Artichoke bottoms with them, as it were for a garniſh.

A Pottage of Cray Fish.

Take Cray-Fish and make them boil in Water, Vinegar, and Salt, and when they are boil'd take of the Shells, only the Claws leave whole, put them into a Frying-pan, and give them a toss or two in brown Butter, and a little Parsly minced small, put to it a little Verjuice, and some Broth with a little Salt and Spice, then take the Shells of your Cray-Fish and beat them in a Mortar very small, with a Ladle of Broth, then strain them through a Cloath or Strainer, then steep the Crust of Bread in a Dish, and when that is well soaked, put your Cray-Fish in order upon it, and when you are ready to send away, then put that which you have strained over your Bread and Cray-Fish, that is to say, the Broth so strained, and serve it away.

A Bisk of Fish.

Take a good large marl Carp and bone

bone him, hash the Flesh of him very small, put him into a Dish with Butter, season him with Salt and Spice, then take the Milt and Bones, and what else was taken from the Flesh and make it boil by it self with a little Butter, Time, Salt, and an Onion, and Cloves, then stove up your hashed Carp by it self, and in the mean time soak some Crust of White-bread with some of the Broth in which your Fish was boil'd in, then put your hash over the soaked Bread, and your boil'd Milt upon that; cut in pieces some Mushroms, Yolks of hard Eggs, and Artichoke-bottoms, for a Garniture about it.

Pottage a la Reyne, *or for the Queen.*

Hash the Flesh of an Eel, and boil him in Butter, and half a glass of Wite-Wine, and when he is boilde-nough beat him in a Mortar with a quartern of blanched Almonds, then strain him through a Strainer with Fish Broth, or Natural Broth; put that which you have strained out into

a

a little Pot, ſeaſon it with Salt a bundle of ſweet Herbs, Cloves and a Muſhrom, ſtir it about with a Roling-Pin, and put into it ſome Lemon, then ſoak ſome Cruſts of Bread and put this Pottage over your ſoaked Bread, and Garniſh it with the Milts of Carps or the like Muſhroms and Granades, and put over it the juice of Lemons and ſome Pickle of Muſhroms, and ſerve it away hot.

Or thus,

Take either Carps or Tench and boil them in Water, and take Onions, Parſly, hard Eggs and the crumbs of a white Loaf, this done ſtrain out your Broth and put it into a Pot, with as much Butter as you would put into another Pottage, then take Almonds and beat them and put them into the one half of your Broth, and make it boil a pretty while, then ſtrain it out and put into it an Onion ſtuck with Cloves, and let it ſtand in this condition upon the hot Aſhes or Embers: Then ſteep your Bread

in

in your first Broth, but fill up your Dish with an other sort which you shall make with the Yolk of an Egg, a little Verjuice and Pickle of Mushroms but make it not too thick, this done serve away your Pottage, and garnish him with Granades and slices of Lemons.

Pottage a la Princesse.

Take the purce or Pease when they are strained that is clear, and boil the bones of Carps in it with the Yolks of Eggs, a fages of sweet hearts, season it well, then dry the crust of a Manchet, and soak it in some Broth; strain out a little of a hasht Carp and Musheroms, and fill your Dish in some measure; and as the Bread soaks garnish your Dish with Musheroms, the Milt of Carps, and all sorts Herbs, sliced Lemons.

A Pottage of Soles boned and farced.

Take good fresh Soles and Fry them till they are almost enough to Eat; then open

open or cleave them and take out the bones, then take Milts of Carps or the like: Oysters, Capers, Musheroms and Trufelles; Fry all this in the Pan with Parsly and young Onions whole, then fearce your Soles with this, and lay them a soaking with a little Broth, some Butter, the juice of Lemons or Oranges or Eels-Verjuice; then lay your Bread in a Dish a soaking with some Fish-Broth such as you have, or such as you please; lay your Soles upon it, and Garnish them with their own Broth Mushroms the Trufelles and Milts, and about the sides of your Dish put sliced Lemons.

A Pottage de Eperlans.

Soak your Bread in the best of your Pottage Maigre, then take 6 little Loaves made on purpose, dry them very well, then open a place in them about the breadth of a Shilling, and take out all the Crum, so that there remains nothing but Crust: This done and they are emptied and dry, dip them in clarified Butter and let them

them run, and when they have well drip'd the Butter away, put these also a soaking upon your Bread, and when you are ready to serve them away fill up the hollows of your Loaves with that which is necessary as laittances or Milts, Mushroms, Aspar-agus, broken Arty-Choke bottoms, Capers and Trufelles: This done stop up the hole with the Crust you took out, then Garnish your Dish with Milts, Mushroms, Granades and sliced Lemons and the like.

A Pottage of Herbs without Butter.

Take a good quantity of good Herbs when they are fresh gathered, wash and bruise them and put them a boiling into the fair Water, when it boils put to it a half Loaf split in the middle, season it so that it be a little sowerish, with a good deal of Soril, slice and steep your Bread and dish your Pottage, and put a few Capers to it if you please to make your Pottage sharp, take the one half of the Herbs when they are half boil'd and

strain

ſtrain them out, and to make them green, beat your Sorril in Mortar.

Pottage a la neige, *or Snow.*

Take Milk and boil it, thicken it with the Yolks of Eggs, put ſome Sugar to it, and when you are ready to ſerve it, take the whites of the Eggs and fry them, and ſtrew them into your Milk, and it will ſwim like Snow upon it.

A Pottage de Son, *which is Bran.*

Take Wheat-bran the largeſt you can find, and make it boil in Water, with a handful of Almonds, and a Fagot of ſweet Herbs, ſeaſon it well, and when 'tis boil'd ſtrain it through a Strainer, and ſet it aboiling again, ſoak your Bread and fill your Diſh with this Broth, and if you would have it white you may do it with Eggs beaten, with Verjuice, and then garniſh your Diſh and ſerve it.

To Fearce a Carp.

Take a Carp, flea off his Skin, take out his Bones and hash the Flesh very small, then make an amlet of three or four Eggs, and hash this with your Flesh of the Carp, season it with Spice and Salt, with Pignons or Pine Seeds, and a little Thyme minced small, work up your fearcing with four or five Yolks of Eggs to bind it, put it again into the Skin of your Carp, which you must preserve whole; and then sow it up with a Needle and Thread, then boil him with Butter, Verjuice and Broth, and when he is ready Dish him up with Tostes under him, to the end that he may not stick to the Dish.

You may fearce a Pike after the same manner if you please; and besides all this you may put a few Pistaches in the Belly of either your Pike or Carp.

Gelly of Fish.

Take Pike, Carp, Trout, and Pearches

Pearches that were taken in a River, and not in Ponds, or Ditches, for they are better and more Natural, and have a much better taſte upon them; and cleave their Heads and waſh them in 3 or 4 Waters, ſo that there may be no blood left in them, cut them in ſlices, and take three pound of this Fiſh, ſo make three pints, or three pound of Decoction, or Broth; put this Fiſh ſo cut into an Earthen Pot very well glazed, and put to it the one half Water, and the other half White-wine, ſo much in quantity, that the Liquor may ſurmount the Fiſh 4 Fingers in height; ſet your Pot upon a Charcoal-Fire, make him boil, and when he is ſcum'd, put in half a pound of Harts-horn raſped, a very little Salt, make all this boil very well together, till your Broth will be about the quantity of three pints, when it is ſtrained and preſſed out through a clean Napkin; this done, put it in a cool place, where it may Jelly, and when it is cold, take off the Fat with a Silver Spoon, then put it into a clean Skillet,

and set it to melt over the Fire, and when it is melted take out three or four Spoonfuls, with which you may mingle as much Saffron as is said before, for the like quantity of Flesh Jelly, and so put it to the rest of your Broth with some Cinamon the wait of a Crown piece bruised, and half a pound of Sugar with the Shells of three Eggs beaten to powder, all this being mingled set it over the Fire, then beat the whites of two Eggs Shells and all to a Froth, then put them into your Jelly Bag, and put your Jelly to them very hot; when it begins to boil let it run through your Bag, and put it always in again, till it be very clear, and not muddy as it was at the first; this being done; cover it over and set it in a cool place, that it may take and become a firm Jelly, as is aforesaid in the Instructions for Flesh Jellies.

How to dreſs all ſorts of Fiſh, both of Sea or River, Freſh or Salt.

Broüet *of Eels.*

Take Eels and flea them, or elſe ſcald them, and put them aboiling in pieces in fair Water, or Wine, then beat ſome Parſly and Bread that is Toſted very dry and blake, and moiſtened in your *Brouet*, and put to it ſome Ginger and Saffron, ſtrain all this together, and when it is ſtrain'd make it boil, and put to your Broth, or *Brouet* a little Cheeſe grated.

Broüet Sarrazinois, *or their faſhion.*

Dreſs your Eels as you did in the former, cut them in pieces and ſalt them, then fry them in Oyl, then beat Ginger, Cinamon, Clove-Seeds of Garingal, long Pepper and Saffron, wet it in Wine and Verjuice; ſtrain it, and put what you ſtrain out

into your *Brouet*, make it boil, serve it hot.

Broüet *of small Eels.*

Take small Eels and scald them, and either truss them round or in pieces, and make them boil in fair Water, with good store of Parsly, and little thin slices of Cheese, and when they are boil'd put a sup into Dishes, and in each Dish put three or four of these rounds or pieces of these Eels, as you put them to boil; you may boil in this *Brouet* some Onions, and Spice, and Saffron, which is very good at all seasons.

Great Eels.

The great Eels are to be eaten either Boil'd, Rost, or in Paste, as you please your self; but if you will boil them, boil them with fair Water and Parsly, but if you will Rost them, eat them with a Sauce made with good Broth, Cheese, Salt, fine Powder, or Spice beat to fine Powder, as

as I ſuppoſe: And this is call'd eating them white, when they are hot; and becauſe many will have them in Paſte, this ſhall be ſpoken of when we come to the Paſtry.

Eels a la Sorique.

Take Eels and dreſs them, as is already ſaid, and cut them in pieces and put them into a clean pot with ſome Onions, this done, take Bread and toſte it very well, and ſteep it in the *Puree* of Peaſe, or Peaſe that are boil'd and ſtrained, and this *Puree*, is the Liquor of the Peaſe ſo ſtrained; put to it a little Vinegar, Cinamon, Ginger, and other ſmall Spice and Saffron, ſtrain all this together and put it into your Pot to your Eels, with ſome Salt, and make it boil all together, and if you have any other Fiſh that is fryed in Oyl or Butter, you may put ſome into your Diſh with your Eels, and ſo ſerve them.

Eels Boulues.

Besides what is aforesaid, this is another word, not so well known to all; therefore take your Eels and flea them, and cut them in pretty long pieces, and make them boil with Vinegar, Verjuice, and Salt, this done take them out, and broil them upon a Grid-Iron, then take a little more Vinegar, Verjuice, and Butter, and make it boil together a little while, then pour it over your Eels.

You may take notice, that an Eel is a Fish that is much enquired after, and is good at all times and seasons.

An Aloze *Empty.*

Take an Aloze, and gut, gall, and wash him well, and salt him, scorch, or cut him on the sides, baste him well with Oyl, or Butter and Verjuice, with a bunch of Sage, and lay him to broil on a Grid-Iron, shake your Grid-Iron sometimes, that he may not stick to your Grid-Iron; when he is

is broil'd put him into a Dish, and for his Sauce take Butter, Verjuice, some Herbs minced very small, Saffron, Goosberries, and Aigrets or Sorrl, make all this boil upon the Coals some time, and when it is well boil'd and season'd pour it over your Fish.

For a Salt Aloze, if he be boil'd in Water,

He is to be eaten with Mustard, but if he be boil'd in Wine, then eat him with Cibouls, or young Onions.

A fresh Aloze should be skin'd and boil'd in Water, and eaten *a la Cameline*, or pickled; if you will bake him in Paste you should scald him, and when your Pye is almost ready, then put in your *Cameline*, and make it that it be very clear: But if you would only bake him in an oven without Paste, then dress him without scalding of him, and when he is half bak'd with Parsly and Verjuice, then put in some Wine and Vinegar, and let him bake out the other half till he be bak'd enough.

This Aloze is a Sea-Fish that is long and thick upon the Back, with a Head and all almost like a Herring, he is full of small bones, but the flesh is sweet and pleasant enough, but for the most part eaten with sower Sauce.

Bardelet, *or Chub.*

Boil him in the Summer, with three parts Water, and one part Wine, with a good quantity of Parsly and Sorril; this Fish is pretty firm, but will take pretty good boiling.

Bart, *or the same kind of Fish.*

This is to be boil'd in Water, and eaten with a green Sauce.

Barbilons, *or Barbill.*

If they are rosted, that is to say broil'd, eat them with Verjuice, if boil'd, with a Sauce; in Winter you may fry them and eat them with Pepper, Vinegar, sharp Gret, or Jaunet, they are good either way.

Braine,

Braine, *or Bream.*

Boil him in Water and eat him with a green Sauce, if broil'd, eat him with Verjuice.

Barbue, *or Dabes.*

The Barbue is in a manner the ſame ſort of Fiſh as your Turbot is, only the Barbue is a little leſs, but not much difference in the Fiſh, therefore the Barbue muſt be dreſt as the Turbot is done.

To dreſs Pikes, Carps, or other freſh-water Fiſh.

Take Pike, Carp, or any other ſort of River Fiſh that you pleaſe, ſeaſon it a little with Salt, and put it into Butter, or Oyl indifferently hot, and let it boil upon a ſoft Fire, and when it is ready, take it out and ſerve it with the juice of Oranges, or in Summer with Verjuice, Grapes, and for your Butter that is left, it will ſerve for

your

your Pottages, or else to fry any thing with, and so likewise your Oyl will serve to fry Fish with afterward, so that nothing need be lost.

A Pike Rosted, or Broiled.

Take a Pike and dress him down, and scorch, or cut him in the sides, sprinkle a little Salt on him, and lay him on a Grid-Iron, and as he broils baste him with Butter, with the leaves of Sage, this done take Onions and fry them in fresh Butter, and when they are fryed put to them a little Verjuice, Vinegar, and Mustard, white Powder and Salt; make this boil together, and put it under your Pike.

A Pike boiled.

Take a Pike and dress him down, cut him into four quarters, and sprinkle him with Salt, and let him lye three or four hours, and then boil him in good White-wine, Verjuice and a little Vinegar, and Salt, and for his

his Sauce take Butter and Muſtard.

A Pike Stew'd.

Take a Pike dreſs him down, cut him into quarters, or in round pieces, and put him into a Pot or Pan with Verjuice, freſh Butter, Cloves, Nutmegs, and Ginger beaten, a little Roſemary, parſly, Sage, and Salt with an Orange or two in ſlices according to the bigneſs of your Pike; make all this ſtove together over a Fire, and when it is ready ſerve it away.

A Pike fryed.

Take a Pike and cleave him, cut him into four pieces and fry him in Butter, and when he is fryed enough, take him out, and put him in a Diſh with ſome old Verjuice, and juice of Oranges or Lemons.

A Bream broil'd.

Take a Bream and Scale him, waſh him, and ſcorch and cut him on the

the ſides, and lay him on the Grid-Iron upon a little Straw, that he may not ſtick to the Grid-Iron; keep him baſting with Butter till he be ready, this done take freſh Butter and melt it in a Pan, put to it ſome Parſly minced very ſmall, ſome Verjuice, Grapes, white Powder, and a little Saffron beaten and ſteept in old Verjuice and Salt, make it all boil together, and pour it over your Bream.

A Carp with a green Sauce.

Scale and dreſs down your Carp, and boil him in Water, and eat him with a green Sauce, but if there be any leſt you may put it into a Galantine.

Carps Stewed.

Take Onions and mince them very ſmall, and put them into a Pot either of Braſs or Earth with Water, and when they are boil'd, put in the Heads of your Carps, and a little after the Tails, then the reſt, and cover them up ſo carefully that the ſteem may not

go

go out; this done, take Ginger, Cinamon, and Saffron beaten, and ſteep it in Wine and Verjuice, ſtrain this out and put it to your Carpes, and cover them up again, and make them boil again a little, and then ſerve them.

Carps broiled.

Scale your Carps, and put them upon the Grid-Iron and broil them very well, then take Bread and toſte it upon your Grid-Iron, ſteep it in Claret-Wine and Vinegar, ſtrain it through a Strainer, but ſo, that that which comes through be not too thick nor too thin, make it boil over a fire with Cloves, ſeaſon it with Nutmegs, Ginger, Sugar, Raiſons and Salt.

Carps boiled.

As for your Carps you may boil them in what manner you pleaſe in Wine, Vinegar, Verjuice in your Water, with a little Sage, Hyſſop, but when they are boil'd enough,

you

you ſhould eat them with a green Sauce, or elſe with parſly and Vinegar.

Carpes aux Baignets, *or Fritors.*

Take Carpes Heads and make them boil in a good Fiſh Broth, and when they are boil'd, take them out and let them cool, then take Eggs and beat them with white Powder, Saffron and Salt, and put your Carpes Heads into the Eggs thus beaten, then fry them well in Butter, and they will ſwim like the *vrais Baignets*, or Fritors, and you may if you pleaſe put Sugar to them, and they will look ſo much the more like Fritors.

Roſte Sturgion.

Firſt make it boil well, and when it is well boil'd take it out and clean it, and put it upon a broche, ſtick a a few Cloves into it, and ſo roſte it, and in roſting baſte it with Butter and Vinegar melted together, and make your Sauce with the Fat that falls

falls from it, and Vinegar, ſmall Spice, Cinamon, and Sugar, ſome Roſemary minced ſmall, and if you will thicken it a little, put in ſome toſted Bread, and make all this boil together, and when your Sturgion is ready put it off, and put your Sauce over it with Sugar, and ſo ſerve it away.

Sturgion boil'd.

This ſort of Fiſh is the moſt eſteemed of any Fiſh in the Sea, and therefore you may either eat it boil'd or roſte, as you were told how to roſte it before, ſo if you will eat it boil'd you muſt boil it in Wine, Verjuice, Salt, and Water, with Hyſſop and Fennel, and when it is boil'd, let it cool, and when 'tis cold, eat it with Vinegar and Parſly.

Salt Salmon,

Muſt be boil'd in good ſtore of Water, and when it is boil'd take it out and let it cool, and when it is cold take

take Onions and Parsly, mince them small and strew over it, and then put Oyl and Vinegar to it, and so eat it.

Fresh Salmon boil'd.

If you have a whole one, you may cut out a chine and keep it to broil, cut the rest into pieces or messes, and boil it in Water, Wine, Vinegar, and Salt, and when it is boil'd you may eat it with a yellow Pepper or *a la Cameline*; or some will eat it with Wine and Onions, or it is very good with a little Powder of Spice with it in Paste.

Fresh Salmon Rost.

Take it and put 5 or 6 Cloves into it, then fry it in a Pan with good fresh Butter, and give it the same Sauce as you make for a Trout.

Trouts boil'd,

Of which there are two sorts, the white and the red, the white are good in

in the Summer, and the red in the Winter; and it is generally held, that the beſt piece of a Trout is the tail, as the head is of a Carp, for the better diſtinguiſhing of which, take heed whether there be not 2 black veins in their Pallats, for thoſe that have theſe veins are red, and thoſe that have not are white; and if you will eat them boil'd, boil them in Water, and a good deal of Salt, and eat them a *Cameline*; they do uſually ſerve them cut into pieces, of about 2 or 3 fingers breadth; but if any one will eat a Trout that is good, let him eat him on a fleſh day; baked in a good Paſte, covered with large ſlices of Lard and Spice, and Salt ſprinkled over it.

Trout Roſt.

Beſides what I have already ſaid of boil'd Trouts; I ſhall acquaint you now, that you may firſt boil them in Wine, Vinegar and Verjuice; and then fry them with Parſly, ſome will boil them, ſticking in ſome Cloves

into

into them, and serve them with a Sauce made of Wine, Cinamon and Verjuice, and a little Salt at discretion.

Thon *or Congre Eel.*

The *Thon* is a certain round Fish, found in the Sea, which hath no other bones but only the Chine bone; but in stead of bones he has a very hard skin, and therefore is to be boil'd in Water only, and eaten with a yellow Pepper or Vinegar, coloured with the Yolk of an Egg.

A Turbet.

When you have scalded and accommodated him, boil him as you do Sturgion, and eat him with a green Sauce and Vinegar, or else put with Sugar; but you may take notice, that the Turbet is much better for being kept 2 days after he is taken, he is also very good in Paste.

The Barbeau *and Playce, or Dabes and Playce.*

All these are to be dreſt as you do the Sturgion and Turbot, only these will not boil ſo long.

Weavers.

These may be dreſt as you dreſs Mullets, neither are they bad boil'd.

The Vandoiſes *Dace,*

Are to be boil'd and eaten with Verjuice and Soril.

The Seches *Fryed, or Poor-Jack dryed.*

You muſt firſt peel them, and make them very clean; then Perboil them, then boil them till they be tender, then take them out and dry them, and fry them in Butter, with Onions, and when they are fryed, put over them ſome white Powder, ſmall Spice and the juice of Oranges.

Saugrenee

Saugrenee *of Pease,*

Take your gray Pease, and wash them very well; boil them without steeping them in warm Water; if you do not dress them for People that are troubled with the Gravel; boil them with Parsly or Fenel-Roots, (when you have taken out the pith or stick that is in the middle of them) with Butter or Oyl, Verjuice, small Spice, Salt and Saffron.

Beans.

Boil your Beans in Water, and when they are boil'd, let them stand to cool, then mince Onions very small, and fry them in Butter or Oyl, and put this upon your Beans, and put your Beans into a Pot; make them boil, keeping them still sturing, or at least very often; you may if you please put in a little Saffron, and serve them away with Herrings or *Marsovin*: I understand the Beans to be *French* Beans that are dry, and the Herrings

Herrings to be red Herrings; or you may take white ones if you pleaſe.

Spinage.

Take Spinage and ſcald it, then mince it, then take Butter and melt it, and fry Onions that are minced ſmall in it, and put to it ſome ſtrain'd Peaſe; put all this into a Pot together, with a little Almond Milk, Salt, white Powder and ſome Verjuice; this is a very proper Diſh in Lent, when it is thus ſeaſoned and prepared.

Or, thus.

Firſt make your Water boil with ſome Butter and Salt, then take Spinage with Lettuce, Parſly and Borage, and Soril; waſh them well and ſqueez out the Water, give this a chop or two, and put it into your Pot, with your Water and Butter, and let it take a boil or two.

Makerils

Makerils fresh or Salt.

These ought to be drawn, the Guts out by the gills, then dry'd with a cloath, and not wash them at all; boil them and eat them *a la cameline*, or with fine Salt; but for the salted, boil them with Wine and young Onions; but if you do put them in Paste, season them with Salt and Spice.

Molue *or Codfish.*

Of these there are 2 sorts, both Fresh and Salt, as for the one you may keep as long as you please; that is to say, 10 years if you will, or 12, taking of him so soon as dead, and cleave him in the middle; cut away the head, and dry him either in the Air, the Sun or in the Chimney in the Smoke; and this is that which the *French* call fresh, because not Salted; but we more properly, Stockfish, because to eat it thus, you must first beat it with a Mallet or Beetle for an hour together; then soak it in warm Water twelve hours

or

or more, then make it boil in Water only, ſcum it and eat it with Butter and Muſtard: The other ſort which we uſally call Salt-fiſh, every one eats it as he pleaſes; ſome with Butter only, ſome adds Parſly and ſome Muſtard, every one as it pleaſeth his fancy, and yet neither of theſe are new. But yet notwithſtanding there is another ſort of Freſh Cod, which is eaten as ſoon as it is taken out of the Sea; without being either Salted or dryed, and for this you ought to make a Sauce as you do for a Pike.

Merlus *or Poor-Jack.*

This ſort of Fiſh ought to be cut in peices and ſoaked a whole night in Water, then dryed with a cloath and fryed in Oyl, and eaten with Muſtard.

Soles.

Theſe ought to be dreſſed as you do Playce, but you may eat them either boil'd, broil'd or fry'd; and firſt to eat them boil'd, you muſt boil

them in Water, Salt and Parsly; when they are enough let them cool, and being cold eat them with a green sauce, but if you eat them hot, make your sauce with Butter and Water wherein Verjuice was boil'd, and a little Mustard: If you broil them lay first a little straw, a little wetted upon your Gridiron, so broil your Soles and eat them with a green sauce, but to eat them fryed is a thing so common, that we need not say any more of it in this place.

Moules *or Mussles.*

Make these boil very quick in a little Water and Wine without Salt, and eat them with Vinegar: But if you will make make a Pottage of them, you must boil them in Water without Wine, but with Butter, Verjuice and Parsly.

Mullets.

These must be broil'd, and a good Sauce made to them, of brown Butter

ter, Parſly minced ſmall, and Verjuice, a little Saffron, white Powder and Salt at your own diſcretion; make all this boil to geter, and pour it over your Fiſh.

Marſouin *or Porpos.*

Cut theſe in peices, and put them upon the broche, and ſtick in ſome Cloves, and when it is ready make a ſauce for it thus, take Vinegar, Verjuice and Wine, and 2 or 3 Toſts very brown, ſtrain all this through a ſtrainer with a little Nutmeg, ſmall Spice and Salt at your diſcretion. Make all this ſo ſtrained boil together, and pour it over your *Marſouin* or Porpos.

Carrelets *or a ſmall Fiſh like Playce.*

Theſe are to be dreſt and eaten with the ſame as you do the Playce, and ſo are an other ſort of Fiſh called *Limandes* to be dreſt and eaten; the ſame faſhion as you do Playce.

Pearch boil'd.

Boil your Pearch in Water and Salt, with Vinegar, Verjuice and Parsly; this done peel them, put them in a Dish and set them over a Chafing-Dish of coals with some good Butter, a little Nutmeg, and a little Verjuice; or you may eat them with Vinegar and Parsly, but if they are fryed eat them *au grain*, or with Verjuice Grapes scalded.

Raye *or Sleat otherwise Thornback.*

Open this Fish and keep the Liver, boil it in pieces in Water, Salt and Vinegar; and when it is boil'd, take it up and make it clean, and eat it *aux aulx*, and *a la Cameline*, that is Garlick.

But you may take notice by the by, that those are the most Natural that hath but one tail, and is much better than those which hath many.

And again, you may take notice, that there is another sort of Fish much

much like unto the former call'd Ciros, but it hath not those prickles on the back, but hath more black spots and is much larger than the Thornback or Sleat, but otherwise the resemblance is all one.

Oysters opened.

Ought to be washed and boiled in Water, or Broth with Salt and an Onion, and when they are boil'd, take them out and wipe them dry with a Cloth, and fry them with good Butter, and put Butter and small Spice over them.

Oysters stewed.

Make them stew between two Dishes with Butter, Pepper, and Salt, or if you will you may parboil them, and mince them with an Onion or two, and so put them into a Pot with Butter, small Spice, Ginger, Cloves, Nutmeg, and Salt, and let them bake in an Oven like a Pye.

Oysters in the Shells.

I need not here to tell you that Oysters in the Shells are very good when they are fresh, because every body knows it, but it may be some does not know that when an Oyster is opened, some will put in Butter and Pepper to the Oyster, and set him upon the Coals to broil, and so eat them.

Oysters au Cive, *or stewed brown.*

Take Oysters and wash them and make them boil in Water and Salt, then takethem and fry them with Onions, and when they are fryed take bread and toste it very dry, then strain it through a Strainer, with the thin of strained Pease, Claret-Wine, Vinegar and Verjuice, three drams Spice, and a little Saffron; when all this is strained together, put it to your Oysters and make them boil together and so serve it.

Lamprees,

Lamprees,

Ought to be eaten with a warm Sauce, if they are boil'd in Water eat them with Muſtard, if in Paſte put in your warm Sauce, and put them into the Oven again to bake.

Lamprees boiled.

Take and bleed them and ſave their blood, then put them a boiling in Wine, Vinegar, and a little Water, and when they are boil'd a little tender, take them from the Fire, and lay them upon a Table-Cloath to cool, then take Bread burnt, or toſted very hard and brown, and ſtrain it with ſome of your Eel-Broth, that they were boil'd in, through a Strainer, then boil the blood which you have ſaved, and as ſoon as it is boil'd put it into another Veſſel, and keep it ſtirring till it be cold, then put to it ſome Ginger, Cinamon, Cloves, Nutmegs, and Long-pepper, all well beaten, mingle this together with

the Broth where your Bread is ſteeped, then put all this into a Diſh with your Lampree, or Lamper-Eels and their blood, make it all boil together, and ſo ſerve it away when you are ready.

Lamprees ſtewed.

Blood them as is above-ſaid and then ſcald them, this done, put them into a Pot with the ſame Sauce as is aforeſaid, cover up your Pot ſo cloſe that no Air can get out, and whileſt they are aboiling, take care to ſtir and turn them, and then do not fear, the Sauce will be all over them, provided that your Pot be cloſe covered; let them boil thus till they be tender, and when they are in this condition put them whole into a Diſh, and the Sauce over.

The Loches.

Theſe ſhould be boil'd in Water with ſome good Cheeſe, and eaten with Muſtard; you may put them into

to a Pottage, or a green *œillet*, or you may fry them ſprinkling them with a little Flower.

To dreſs Eggs divers ways for Faſting Days, all the Year long.

To make a green Brouet *of Eggs and Cheeſe.*

Take Parſly and Sage, with a little Cheeſe, ſome Saffron and Bread ſoaked in the *Puree*, or ſtrained liquour of boil'd and maſhed Peaſe; then have a little Ginger ſteep'd in Wine, mingle this amongſt the reſt, and make it all boil together, this done, put in a little more Cheeſe, and then Diſh it, and put into the Diſh ſome Eggs potch'd in Water, and ſo ſerve it.

Eggs Eſpuyaux.

Take a dozen of Eggs, break them and take away the whites, and put the Yolks into a Porringer, put to them a glaſs of Verjuice, and a hand-

ful of Sugar, and beat it all together, this done take one Earthen Pan, and put into it ſome good freſh Butter and Hony, ſet the Pan upon the Fire, and when that which is in it is very hot put into it your Eggs ſo beaten in the Porringer, keep them ſtill ſtirring, till they are very thick, with a Spoon, or Ladle, and when they are thick ſerve them away in Diſhes, or on Plates as you pleaſe.

Eggs Fearced.

Scald young Lettuce, Sorril, Parſly, Charvel, and Serfuil, and one Champignon, or Muſhrom, mince all this together with the Yolks of hard Eggs, put this into a Diſh, and ſeaſon it with Salt and Nutmeg, and a little bunch of ſweet Herbs, put to it ſome good ſweet Butter, but ſee that it be pretty clear, and when 'tis boil'd put to it a little natural Cream, and diſh your Eggs upon the fearcing, that is to ſay the Whites of your hard Eggs, being but cleft in two, the Yolks are uſed for your fearcing, and the whites

whelmed

whelmed over your fearcing, when you dish it up.

Eggs Marbled.

Take four Dishes or Porringers, and break in six Eggs into each Dish, beat them and add to the first the juice of Barberries, to the second the juice of Beech-leaves, to the third a little Saffron, and to the fourth nothing at all; but season them all four with Salt, Sugar, and Cinamon, then put Butter into a paty-Pan, or Silver Dish, set it over the Fire, and when your Butter is melted and hot, put into your Butter, in the first place, some of the Eggs with the juice of Barberries, and when that is a little taken, put in a little of that with Saffron, then a little of that with the green, or juice of Beech-leaves, then of the natural, and then begin at the first again, and so continue putting of one and of the other by little and little, till all be put in, and when it is ready, that is to say baked enough, cut it out in slices and serve it away

wit

with sweet Water, and Pomgranat-Seeds, and a little Sugar over it.

Eggs with Sugar.

Take a Porringer and set him upon the Embers, with a little Butter, and Sugar in him, then take Eggs and put away the whites, and when your Butter and Sugar is melted, put in the Yolks one by one, for fear of breaking them, and so soon as the Butter and Sugar begins to boil up, take them from the fire, for they are hard enough.

Lost Eggs, or Perdus.

Take the Yolks of raw Eggs, and steep them in a little Rose-Water, with some Crums of Bread, and a little fine Wheat Flower, beat this all together, but not strain it, and fry it in a Frying-pan, with some good Butter; but forget not to put in a little Salt in the baking of it, and some Sugar over it when it is baked.

Eggs fearced and fryed.

Take Lettuce, Parſly, Charvile, Serfeuil, and Sorril, mince it all together, and fry it in a Pan with good Butter, and ſix Eggs raw and beaten together; when this is fryed mince it together with the Yolks of hard Eggs, with four more that are raw; put to this ſome Pepper and Salt, then make a Paſte with fine Flower, Yolks of Eggs, Pepper Salt, and White-wine, roul out your Paſte, and then diſpoſe your fearcing into it in little rounds, cover it over and fry them in Butter, and ſerve them with fryed Parſly about them.

Eggs a la Florentine.

Take and fry in Butter, about a dozen and a half of the Yolks of Eggs one after another, and lay them upon a Plate, then take a good glaſs of Claret, ſome Sugar, Makaroons beaten, ſome green Citron, Piſtaches peel'd and cut, a little Salt, and a little Cinamon; boil all this together a little and pour

it

it over your Eggs, and put to it a little juice of Lemons, and Seeds of Pomgranats for Garnish.

Cive *of Eggs potch'd in Oyl.*

Take Eggs and fry them whole in Oyl, then take large Onions and cut them in slices, and fry them likewise in the same Oyl, like as you did the Eggs, then take Verjuice, Wine, and Vinegar, boil all this together, this done, take several Porringers, and put into each of them three or four Eggs, and pour your Sauce, or *Brouet* over them; but make it so that it may be a little clearish.

Eggs boil'd in Water.

Take and boil Eggs in Water till they be very hard, then peel them, cut them in the middle, and lay them in a Dish with fresh Butter, a little Verjuice, a little Saffron white powder and small Spice, and some few Herbs (if it be in Summer) and Salt; so when you would serve them away,

set

ſet them upon a Fire of Coals, and and cover them up, and make them boil, and ſo ſerve them hot; but in Winter put Muſtard to them inſtead of Herbs.

Or thus.

When your Eggs are almoſt ready, take a hot Fire-ſhovel, and hold it over your Eggs to give them a colour; this you may do to that which hath the Yolks of Eggs only to colour it if need be.

Eggs with Roſe-water.

Take a dozen and a half of the Yolks of Eggs, and put them to ſteep in Roſe-water, two Makaroons, green Sitron grated, ſome Salt and Cinamon beaten, make this bake in a Paty-Pan, with clarified Butter upon a ſoft Fire, and when it is ready glaze it over with Sugar, and Orange-flower-water, and put over it the juice of Lemons, and the juice of Pomgranats when you ſerve it away.

Potch'd

Potch'd Eggs with Anchovy Sauce.

First Potch your Eggs in Water, then melt your Anchovies in Butter, then strain it through a Strainer with some Flower browned in a fearcing Pan, juice of Lemons, Capers, Salt, aud Nutmegs, this done, pour it all over your Eggs.

Eggs in either a Pye or Pot.

Take what quantity of Eggs you please, and beat them with a little Salt, then take some young Onions and sweet Herbs, mince them very small, and fry them, and make an *Omelette* of them, with your Eggs and Herbs together, and when your *Omelette* is fryed lay it upon a Table, and mince it very small, then put it into a Pot, and put to it some *Puree* of Peese, strained indifferently clear; put to this some Butter, and make it boil upon a Charcoal-Fire, keeping it always like a Pye in a Pot; put some more sweet Herbs and Onions into the

the Pot, white Powder, Saffron, ſome Spice in Powder ſteep'd in Verjuice, the Yolks of hard Eggs, with a Clove or two ſtuck into them, and ſower Gooſ-berries; but in the Winter put in a good deal of Verjuice, and Onions fryed inſtead of ſweet Herbs, and ſerve it hot.

To make Andouilles *of Eggs.*

Diſpoſe your Eggs to make an *Omelettee*, put to it the crumbs of white Bread grated, or crumbled, a good quantity of Sugar, Cinamon, and Ducks Powder, beat all this well together, then melt a piece of Butter in a Pan, and put your Eggs to it, and when they are a little knit, or taken, then ſet them upon the Coals, and ſprinkle on ſome more Ducks Powder, and when your *Omelettee* is baked, roul him up like an *Andouille*, and ſerve him away hot with Muſtard.

Eggs and Bread, or with Bread.

Either grate or crumble the inside of a white Loaf, and put it into a dozen of Eggs broken, season it with Salt, and a little Sugar, beat all this together, and bake it in a Silver Dish or a fine Pan, with clarified Butter before the fire, with a dish behind it, and when it is bak'd, put to it some Sugar and Orange-flower-water, and hold a red hot Fire-shovel over it, to colour it a little more.

Eggs a l' Intrigue.

Break a dozen and a half of Eggs into a Dish, and beat them well together with almost two quarts of Cream, with Pepper, Salt, *Siboules*, and sweet Herbs minced very small together, then put some clarified Butter into a Paty-Pan, set it upon a soft Fire, and when your Butter is hot, put in about the third part of your Eggs thus beaten, and when they are about half ready, then make a Bed, or lay of Cheese

Cheeſe ſliced, and Anchovies in pieces, then ſome potch'd Eggs that are done in Water, this done, put another part of your Eggs thus beaten over all this, and cover up your Paty-pan, till theſe Eggs be almoſt baked, then repeat the thing again, and make a Bed as before, and pour over it the reſt of your beaten Eggs, with ſome little bits of Butter and grated Cheeſe, then give it a colour at the top, and ſo ſerve it away hot, with the juice of Lemons.

Eggs dreſt in the Germain *and* Roman *manner.*

Beat a dozen and a half of the Yolks of Eggs in a Pan, with a few Orange-flowers beaten, or in powder, ſeaſon them with Cinamon and Salt, put a little clarified Butter in the Bottom of a Paty-pan, and when it is hot, put in about a fourth part of your Eggs thus beaten, make them bake over a ſoft Fire, this done, take them out and lay them upon a Plate, and do the reſt in like

like manner at three ſeveral times, in the ſame faſhion, making your Cakes all of one largeneſs, the firſt being laid on a Plate, garniſh him with green Citron cut in ſlices, Piſtaches preſerv'd, Apricocks in ſmall pieces, with Sugar, ſweet Water, and a Mackroon, and a little Cream, then lay on a ſecond and Garniſh him in like manner, then a third, and at laſt a fourth, and garniſh him with the Seeds of a Pomgranat, and Cinamon of *Florence*, when you will ſerve it away.

An Omelette *of Eggs fearced with Herbs.*

Haſh or mince ſome Sorril, ſweet Herbs, and *Siboules*, or young Onions, with half a dozen Yolks of hard Eggs, make this boil together in a Diſh with ſome Butter, Pepper, Salt, and Nutmeg, after this make an *Omelette* after the ordinary way, and put your fearcings into it, then fold your *Omelettee* ſquair-wiſe, and garniſh it with the Liquor of Muſhroms, and juice

juice of Lemons, white Pepper, and Sorril put into Butter and fryed and laid about the Diſh.

Eggs and Cheeſe.

Beat a dozen of Eggs with half a pound of *Milan* Cheeſe grated, ſeaſon it with Pepper, and bake it in a Paty-pan, with clarified Butter, over a ſoft Fire, and when it is baked ſerve it away without any thing about it.

Eggs put in Paſte and fryed.

Make a Paſte, or Batter, with Milk and Flower, ſeaſoned with Pepper and Salt, then break your Eggs into an Iron Ladle, and fry them one by one, in a great deal of clarified Butter boiling over a quick Fire, and pour over each Egg about two ſmall Spoonfull of this Paſte or Batter, and ſo finiſh the frying of them, and when you would ſerve them, put over them a little juice of Lemon, and white Pepper.

Eggs on the Spanish *Fashion.*

Take a dozen and a half of Eggs, with some green Citron, three or four Makaroons, about two quarts of Cream, as it is scum'd from the Milk, season this with Salt, Sugar, and Cinamon; let your Citron be cut small, and beat all these things together, and bake it in a Paty-pan with clarified Butter under it, cover up your Pan, and when this is baked cut it out into slices, and Ice, or glaze it over with Sugar and Orange-flower-water and so serve it away handsomly dished.

English *Eggs.*

Break a dozen and a half of Eggs with a sort of *Prunes* called *Brugnolles*, green Citron cut in pieces, Corrants, and Makaroons beaten, and put into it about two quarts of Cream, mingle all this well together, season it with Salt, Cinamon, and Sugar, this done put it into a Paty-pan with some clarified Butter,

Butter, and let it bake upon a gentle Fire, and when your Eggs are enough glaze or Ice them over with a little Sugar perfumed, and ſweet Water, and ſo ſerve it away without any garniſhing at all of any ſort.

The whites of Eggs fryed.

Take the whites of Eggs, ſeaſon them with Salt, Anniſeeds, Cinamon, and Sugar, bake this in a Paty-pan with clarified Butter; this done, when it is bak'd, cut it in long ſlices, and put it into a Batter made with white-Wine-flower, and Salt, and ſo fry it again in clarified Butter, and when it is ſo fryed, Garniſh it with Sugar and ſweet Water, and ſerve it at your diſcretion.

A Soupe doree, *or gilded.*

Take a two-peny Manchet, and cut him into long ſlices, and put the ſlices into a Baſon with about a dozen of the Yolks of Eggs, ſome *Milan* Cheeſe grated, Salt, and white Pepper, and when

when they are well ſoak'd, fry them and make them fine and yellow, this done, diſh them in the form of a Pyramide upon the reſt of the Eggs and Cheeſe, then paſs ſome Sorril leaves through the ſame frying, and with this Garniſh your *Soupe doree.*

The Yolks of Eggs fryed.

Theſe ought to be done as the whites were, yet notwithſtanding you muſt put one part of the Yolks into your Batter, for to colour it which was not obſerved in the whites, and yet you muſt obſerve to ſerve it away in the ſame form as you did the whites.

Eggs a la *Cream, or in Cream.*

Fry or boil your Eggs in a Diſh whole with Butter, and when they are enough ſeparate them with a Knife, and put them upon a Plate, and put a little natural Cream over them, a little Salt, ſerve them hot and

and garniſh them with a little Seeds of a Pomgranat.

Eggs in manner of Tripes.

Cut your Eggs when they are hard either in quarters, or in round ſlices, fry them in a Frying-Pan with brown Butter, ſweet Herbs, and *Siboulettes*, Pepper, Salt, and Nutmegs, then make a white Sauce for it, with the Yolks of raw Eggs, Vinegar, and a little milk, and when you are ready to ſerve them away; Garniſh your Diſh with fryed Bread and Parſly.

Eggs in thick Butter.

Cut ſome *Siboulettes* and ſweet Herbs very ſmall, and put them upon a Plate, or in a Diſh with ſome ſweet Butter, a little Vinegar, Salt, Nutmeg, and white Pepper, ſtir this together upon a little Fire to thicken it, and when it is thick put your Eggs into the Butter, and make them boil over a very ſoft Fire.

Eggs a la negligence.

Cut hard Eggs in the middle and give them a fry in a Frying-pan, with Butter only melted, some sweet Herbs, *Siboulettes* minced very small, some Salt, Pepper, Nutmegs, Capers, and Vinegar, and when they are enough, Garnish them as you did the other above-written.

Eggs a l' hypocras.

Cut the Yolks of hard Eggs in the middle, and dip them into a Batter that is indifferently clear, made with the Yolks of other raw Eggs, and Flower, with Salt, Cinamon, and a little Wine, then fry them in clarified Butter, and make a Sauce with Claret-wine, Ginger, and Sugar, whole Cloves, and Cinamon, make this boil till it be pretty thick, then dish up your Eggs in the form of a Pyramide, and Garnish your Dish with *Florence* Cinamon, and the seeds of a Pomgranat.

Eggs

Eggs in brown Butter.

Fry your Eggs one by one in brown Butter, and when they are fryed, then fry in the ſame Butter ſome ſweet Herbs, and young Onions whole, with Salt, Nutmeg, three or four Anchovies, Capers, and ſlices of Lemon, Vinegar, and a little Broth, and when you are ready to ſerve it away, garniſh yonr Diſh with Sorril leaves dip'd in Batter and fryed.

To make a Rocke *of the Yolks of Eggs.*

Make a Syrop of White-Wine and Sugar, put into it the Yolks of two dozen of Eggs, and make it boil till it comes away clean from the Pan, and when it is thus boil'd, put into it a little Orange-flower-water that is perfumed, and a little juice of Lemons, then ſtrain it through a Hair-cloath, upon the ſame Plate that you intend to ſerve it upon; Garniſh it with Pomgranat Seeds, and Lemon-

Peel preſerved, or boiled in Sugar.

A Rocke *of Eggs Red.*

Take Eggs of *Portugal*, and beat them in a Mortar, with the Jelly of red Gooſeberries, then paſs them either through a Syrenge, or a Hair-cloth; ſerve them as dry as you can, and without Garniſh.

A Rocke *of green Eggs.*

Take ſome young green Beech leaves, and beat them well, ſtrain out the juice as thick as you can, boil it with Sugar to take away the crudity, or raw taſte of it, and then mingle it with your Eggs, then ſtrain them and ſerve them as you did the former or laſt Article.

Eggs of Portugal.

Melt your Sugar with Water of Orange-flowers, and juice of Lemons, a little Salt, and the Yolks of Eggs in what quantity you pleaſe, make all this

this boil ſoftly over a gentle Fire, keeping it ſtirring with a Silver Spoon till it is enough, which is when it will come clear from the Pan, or Diſh that it was done in, then let it ſtand till it be cold, and when it is through cold, diſh it up in the form of a Pyramide, and Garniſh it with green Citron, Cinamon of *Florence*, *Cotignac* of *Orleans*, and perfum'd Sugar, and ſerve it away.

Eggs of Milan.

Melt your Sugar with a little Water, and let it a little more than half boil, then take what number of Yolks of Eggs you pleaſe, and boil them one by one in this Sugar, till they are in ſome meaſure boil'd, then with a Silver Spoon take them out and lay them in a Diſh as they be ready, or upon a Plate, and when you have enough boil'd, then put into the reſt of your Sugar ſome peel'd Piſtaches, Orange-flowers, and the juice of Lemons, make it boil, and pour it over your Eggs.

Other Eggs.

Potch a dozen Eggs in a good deal of clarified Butter, ſeaſon them with Pepper, Salt, Nutmeg, and Vinegar, and Garniſh them with fryed Parſly.

Eggs potch'd in Sugar.

Put a pound of Sugar into a Diſh or Pan, and put to it a glaſs of white-Wine, and when your Syrop is above half made ſet it upon a ſoft Fire, and potch your Eggs one by one, and lay them in a diſh, and when your Eggs be ready, in what number you pleaſe, put into your Sugar that remains ſome Piſtaches peel'd, and the juice of a Lemon; let this boil, and this is Sauce and Garniſh for your Eggs.

Eggs Mignon.

Take the Yolks of raw Eggs and boil them in Sugar and white Wine, and a ſtick of Sinamon, till they will come clear from the Pan, then take them

them up, and grate ſome green Citron over them, and lay your Eggs upon ſome *Savoye* Biskets very neatly, and put ſome red Goosberries, ſome *Florence* Cinamon, and ſweet Water upon them and diſh them up in the form of a Pyramide.

Eggs and Verjuice.

Beat up a dozen and a half of Eggs, with ſome Verjuice Grapes, ſeaſon them with Salt, and Nutmeg, fry them in a Pan or Diſh, with ſome freſh Butter, and when they are ready garniſh them with fryed Bread or fryed Batter.

Eggs like threeds.

Make a Syrop of Sugar only, and a glaſs of white Wine in a Silver Diſh, or Baſon, and when your Syrop is more then half boil'd and made, then beat the Yolks of two dozen of Eggs and ſtrain them through a Scummer into your Sugar, and when the threeds are well made and hard, then take

them up and make them dry before a Fire, then musk them, and so serve them away.

Eggs threeded in a frying-pan.

Take the Yolks of twelve Eggs raw, and beat them in a dish with two Pots of Cream, a little Salt, and three Mackaroons; then take clarified Butter into a Pan and make it very hot, put your Eggs into a Tunnel, and so turn it into the Butter like threeds through the small end of the Tunnel very handsomly, and so let them fry, and when you serve them away, put some Sugar and sweet Water over them.

Eggs with Milk.

Beat a dozen Yolks of Eggs with some Milk, and season it with Salt, Sugar, and Cinamon, boil it in a Dish with a little brown Butter, and when it is enough, put more Sugar with sweet Water to it, and give it a little colour against the Fire with another dish behind it.

A

A Germaine *made* a la Francoiſe.

Make ſome deep holes as it were, or *abbaiſſes*, as they ſay, which hath been mentioned before, and fill them up with the Milt of Carpes in *rauguſt* a haſh of Fiſh, Cray fiſh, Champignons, and Truffelles in *rauguſt*, and when they are all filled and furniſhed, then lay them one upon another and put to them a good Sauce made of Anchovies and Lemon, and ſerve it away hot.

This may be properly thought to be ſmall deep Coffins made of Eggs and Flower like a Coffin for a Pye.

A red Germaine.

Take the Yolks of Eggs when they are raw, and beat them with the juice of Barberries, and then make little Coffins as before, and fill them with Piſtaches, cut Cherries, and Oranges, and paſs them through the Sugar, and when you have done, Garniſh them with Pomgranat Seeds, juice of Le-

mons, and ſweet Water, or elſe Ice them over; the paſſing theſe things through the Sugar, I underſtand to be in Sugar that boils like that for a preſerve.

A red Nulle.

Beat your Eggs as before, with the juice of Barberries, Sugar, and ſweet Water, one Makaroon, one Pot of Cream, with the juice of one Lemon, bake it in the ſame Plate that yon intend to ſerve it upon, but ſee that it be not too dry; grate over it a little green Citron, and ſo ſerve it away.

To make the ſame green.

Take the juice of young Beech-leaves, with the Yolks of raw Eggs, two Pots of Cream, a quarter of a pound of Piſtaches, beaten Sugar, and Salt with ſweet Water, beat all this together and bake it, and when it is baked, Garniſh it with Pomgranat-Seeds, and ſo ſerve it away.

To

To make the same yellow.

Take the Yolks of Eggs, one Makaroon, one Pot of Cream, with Sugar, Orange-flower-water, a little Salt, and green Citron grated, beat it together and bake it, and dispose of it as you did the former, and so serve them.

An Omelette *fearced and cut.*

Make a Fearce with Sorril, Champignons, Artichoke-bottoms, Parsly, *Serfeuill*, or Charvil, Pepper, Salt, and Nutmeg, put to this a dozen of hard Yolks of Eggs, beat all this together, and put it into a Paty-pan with Butter, and bake it with a soft Fire, and when it is baked, cut it out into slices, and serve it with white-Pepper, the juice of Champignons, and the juice of Lemons.

An Omelette *fearced with the Milts of Carps.*

Cut the Milts of Carps in pieces, and ſtew them between two Diſhes, with Champignons, Butter, Salt, Pepper, Nutmegs, and Capers, then make an *Omelette* with a dozen of Eggs, and put this into it trianglewiſe, and not pour it in at random, nor turned, and when you ſerve it away put the juice of Lemons over it.

To make an Omelette *of Aſparagus.*

Take the green of Aſparagus, cut as much off of them as is tender, about the bigneſs of Peaſe, and fry-caſy them in a Frying-pan with brown Butter, ſweet Herbs, young Onions, Pepper, Salt, and Nutmegs, then beat a dozen of Eggs, and mingle this with them and a Pot of Cream, then bake it in a Paty-pan with Butter, upon a foſt Fire, and when you will ſerve it away ſqueeze ſome juice of Lemon over it.

An

An Omelette *of Champignons.*

Stove your Champignons between two Dishes, season them with Salt, Pepper, and Nutmeg, then make an *Omelette* with a dozen of Eggs, and when he is ready cover him over with your Champignons, and fold him up, triangle-wise, and serve him with the juice of Lemons over him.

An Omelette *of Cream.*

Beat a dozen of Eggs with three pots of Cream, season it with Salt, cut green Citron very small and mingle with it, then fry it with Butter but just melted in a Pan over a soft Fire, and when it is baked, put Sugar, and the juice of Lemons over it, and the seeds of a Pomgranat for Garnish.

An Omelette *of Cheese.*

When you beat your Eggs mingle with them some thin slices of *Milan* Cheese,

Cheese, season it with Pepper, and Salt, bake your *Omelette* in a Paty-pan, with Butter over a soft Fire, serve it away very hot, with the juice of Lemons over it.

An Omelette *of green Citron.*

First boil your Citron in a Glass of White-wine, and when it is boil'd, pass it through a Strainer, and beat 2 Makaroons, and put them into a dozen Yolks of Eggs, with the Citron and Wine that you strained out, bake your *Omelette* in a Paty-pan over a Fire; when you serve it away, put over it some Orange-flower-Water, and perfumed Sugar.

An Omelette *of Pistaches.*

Beat a quarter of a pound of Pistaches, and a quarter of a pound of green Citron, then beat it with the Yolks of a dozen and a half of Eggs, two Pots of Cream; season this, and bake it in an *oval* Bason, with clarified Butter, over a soft Fire, and when

when you ſerve it, put over it ſome Sugar, and juice of Lemons.

An Omelette *of Orange-Flower-water.*

Take Sugar, and Orange-flower-water, put this a boiling in a Diſh, or Skillet, with a Pot or two of Cream, grate in ſome green Citron, then beat the Yolks of eight or ten Eggs with a little Salt put into it; keep it ſtirring like Eggs a *Brouet*; ſerve it with Lozenges of Puffpaſte about it.

An Omelette a la Celeſtine.

Break a dozen or twenty Eggs more or leſs, and ſeaſon them with Salt, beat them together, and if you pleaſe add the crumbs of a White-loaf finely grated, ſome Parſly minced ſmall, or Sugar in Powder, ſome bits of Butter, about as much as will fry the quantity of Eggs in a Pan, as you have broken, pretty fat, or elſe whil'ſt you are a-beating of your Eggs thus ſeaſoned, you may put a pound of good Oyl or

Butter

Butter into a clean Frying-pan, and hold it over the Fire till it boils, then take it from the Fire, and pour it out and presently put in your Eggs without wiping of your Pan, and make them fry, stirring them only in the middle with a knife, or a flat stick at the end, to the end that your Eggs may take the easier, and when your *Omelette* is about half ready, turn him with a Plate, and make an end of frying of him, stirring often your Pan that he do not stick nor burn in the middle; when he is baked, dish him, and if you will, strew Sugar over him, or sprinkle some Rose-water, and a little Cinamon over him for a Garnish; you may bake this sort of *Omelette* in a Paty-pan covered also very easily, if it have but a pretty deep brim.

An Omelette Cretoneuse.

Break and beat what quantity of Eggs you please, and season them with Salt, then take Butter and melt it in a Frying-pan, then cut the crumb of

of a white-loaf, in thin ſlices, and fry it a little firſt, then put in your Eggs and fry them, and when they are enough put your *Omelette* into a Diſh, but ſo that the fryed Bread may ſhew it ſelf uppermoſt; there are that will fry Parſly to garniſh this *Omelette*, others will put a little Vinegar, about the quantity that one would put Roſewater upon a Tart.

To make an Omelette *of Apples.*

Pare three or four Apples and cut them in thin ſlices, and fry them in a Frying-pan, with a quarter of a pound, or better, of good freſh Butter, and ſome Sugar, and when your Apples are fryed, take eight or ten Eggs beaten, and ſeaſoned with Salt, and put them into your Frying-pan to your Apples, make it fry and lift it up with the point of a Knife, about the middle of your Pan to let the raw Eggs run under, that the Eggs and Apples may be well incorporated the one into the other, but ſhake your Pan as oft as you can, that your *Omelette* do

not

not burn, and when he is baked put him into a Dish, and put Sugar over him.

Or thus,

Fry your Apples as is aforesaid, and when they are fryed, take them as dry as you can out of the Pan, and put them upon a Plate, then fry your *Omelette* a little, and then put in your Apples as hansomly as you can, and when the *Omelette* is fryed put Sugar over it.

Or thus,

When your Apples are fryed lay them upon a Plate, as is aforesaid, then fry your *Omelette*, and when he is fryed without putting the Apples into him, as he was a frying you may cover your Apples with your *Omelette* only, and sprinkle some Sugar over it and so serve it.

To

To make Banquets for Feasts or Weddings, all the year long, and Seasons.

For the entry of the Table, one may in all Rencounters use these things following.

You may take the Liver of Veal, and set him, and Lard him with Bacon, and stick a few Cloves into him, and rope him about with the Caul of any Beast that is to be used, and rost him, and when he is rosted serve him with Venison Sauce, or else with green Verjuice.

You may in like manner dress the Liver of either Mutton, or Kid.

And also Hogs Liver, you may rost and serve it with Oranges, and White-powder over it without any other Sauce. As for Capons, Hens, Geese, and sucking Pigs Livers, you may boil them in good Broth with the Wings and the Feet, and serve them with a sharp Sauce, and garnish your dish with Parsly.

You

You may also serve for an entry of the Table, or enter-mess, the Tripes well boil'd and fry'd in Hogs Lard, a little Salt in the boiling, and some White powder over them when they are fryed.

For the Season after Easter.

The entry.

Good Bread, good Wine, small *Alloyaux*, or chops of Venison, Sallats, Oranges, Kids Heads boil'd and soust, or put into pickle *doree*, a sharp Sauce *Vinaigrette*.

Pottages.

Chickens with Herbs, or else stewed, either larded, or sheeted, *poree* of *Gigoreau*, or knuckle of Veal *au brouet doree*, or a white Lard made with Eggs first.

At

At first Service.

Geese *a la Malvoisie*, with a Sauce of new Wine, or Wine and Sugar, wild Rabbets, with Oranges, Pullets, *Faisandee*, or made and mortified like Pheasants, *Patez* of Pidgeons.

At second Service.

Hares or *Levrets* with Sauce-Royal, Chickens in pickle, Kid with Verjuice, and Sorril, and roste Pidgeons.

At the third Service.

Roste Venison with Sauce-Royal, sucking Pig, Sturgion, and cold Venison Pye.

At the Issue of the Table.

Jelly perfumed with Amber, *Papillons*, or Lozenges with Puffpaste of Apples, fresh Cheese and Cream, three Pies out of the Oven upon one Dish.

For

For the Summer Season.

At the entry.

Good Bread, good Wine, Apricocks, Damask Plums, the *petits Pastez*, or little Pies of Venison hot, and *Talmouses* made with the brain of a Capon, minced and baked like a Cheesecake.

Pottages.

Boiled and larded Venison, Chickens in the stove, and *Bisets* or Wood-Pidgeons with Sprouts or young Colworts.

For the first Service.

Partredges with small Salt, hot Venison-pye, and young Rabbets also with small Salt.

Second

Second Service.

Herns with a Baſtard-Sauce, *Levrets*, or young Hares, and a Pye of Quails.

At the third Service.

Souſt or pickled Meat, with a Cordial Sauce, courſe Chickens in a ſharp Sauce, and a Pye of Widgions.

For the fourth Service.

Eſtoudeaux au mouſt, or Stares, that is, with a Sauce of new ſweet Wine, or the juice of Grapes ſqueezed in your Hand: *Oyſon a la malvoiſie*, or a Gooſe in ſweet Sauce, and Pullets, *Faiſandez*, or mortified like a Pheaſant.

For the fifth Service.

Pidgeons with ſweet Sauce, Veniſon and cold Veniſon Pye.

For

For the sixth Service.

Pig, Pears, Peaches, and Sturgion.

At the Issue de Table, *or the last Service.*

Three things baked upon a Dish with Jelly and Apples.

For the same Season.

At the first entry of the Table.

Good Bread, good Wine, Damask plums, or Damasons, *Andouillettes* fearced Cows Udder, *Tourterelles*, Neats Tongue, and a Veal Pye.

Pottages.

Wood Pidgeons with Colworts, a Pottage *de Courste*, or Pumpkins boil'd, and larded Venison, fearced Cucumbers, a Pig, a hot Venison Pye.

At

At first Service

Partridges, Leverets, green Geese fearced, and a Quail Pye.

Second Service.

Rabbets, Stares, Cours, Chickens, Rose-Vinegar, rost Venison, a Pig, and a cold Sparrow Pye.

The Issue of the Table, or last Service.

Three sorts of Gelly in a Dish, three sorts of baked meets in another Dish, a Dish of raw Pears, a dish of stewed Pears, or *poire a l'hypocras* Almonds, and *Cerneaux*, that is Wallnuts opened and blanched, Rose-water, fresh Cheese, and Cream in *jonchee*, made with wild Curds.

Another entry for the Summer.

Andouilles fearced, Sheeps Tongues Salted, Cows Udders, a Dish made with the brain or breast of Chickens,

Sheeps Feet with a white Sauce, *Milan* Bacon, a Frycasy of Chickens, with Verjuice-Grapes, with the Giblets of your Chickens, the Intrails of a Kid sousst or pickled, the Head with a layer of Eggs, a Calves Liver rosted, a *Carbonad*, or broil'd Meat *a la Thoulouse*, a Veal Pye in a Pan, with a good Crust, a Frycasy, a *Barbe-Robart* made with Onions fryed and Mustard, a Frycasy of Chickens with Sauce Madam, Beef-palats pickled, serv'd with Goosberries, *Siboulles*, Quails *a Cameline*, young Quails fearced, and a Frycasy of young Beans.

For the Season of Autumn.

At the entry or first Service.

Good Bread, good Wine, a Venison Pasty, or Pye, hard Cabbage, Peaches, Grapes, a Frycasy.

Pottages.

A Capon boil'd with Pepper and Vinegar, and ſmall Birds.

First Service.

Two Rabbets in a Diſh, Tow Partridges, and Capers.

Second Service.

Pullets mortified like Pheaſants, young Hearns, with a Sauce-Royal, and a Diſh of Olives.

The third Service.

Wood-Cocks, or Snipes, Stares with Sage, Pidgions, and a Sallat of Lemons.

The fourth Service.

Veniſon, roſted Ducks *a la dodine*, that is Water-Creaſes ſtewed, with white Pepper, and ſome Cream put

to them when they are ſtewed, and this is called a *Dodine*, pickled Cucumbers, and cold Veniſon Pye.

The Iſſue of the Table.

Gellies cleared into molds, *Anglots* of white Gelly, Apple Tarts, Cream Tarts, ſtewed Pears *a l'hypocras*, Apples ſtewed, and Peaſe baked.

For the ſame Seaſon.

The entry.

Good Bread, good Wine, Peaches, Grapes, Damſons, or as they ſay *prune Damas*, which is Damusk Plums, a Frycaſy, and a Veal Pye.

For Pottage.

A Pottage whitned with the Yolks of Eggs, and a Pye with fearced Meats.

Firſt Service.

A Pig or Gooſe in quarters, 3 Pidgeons,

ons, and Stares, in Mouſt, or new Wine.

Second Service.

Two Rabbets, two Pullets, *Faiſandees*, or mortified, and a Pidgion Pye.

The Iſſue of the Table.

Tarts, Pears, Almonds, and Wall-nuts peeled.

For the time of Winter.

The Entry.

Sheeps Tongues ſtewed, a haſh of Veal or Mutton, a Pepper-cake of Pears, Sauſages, and Pyes with a hot Sauce, or layer.

For the Pottages.

Veal with Leeks, a piece of Veal with Broth, thickned and whitned with the Yolks of Eggs, and Wood-pidgeons, with Sprouts or hard Cabbage.

The Service.

Partridges with Oranges, Woodcocks, with a Sauce of Toſtes, Capons, Conies, Pig, and a Duck-Pye.

At the Iſſue of the Table.

Cakes of Puff-paſte, Pears, and Orange-gellies.

For Supper the ſame Day and Seaſon.

The entry.

Good Bread, and good Wine, Veniſon cut in pieces, about three or four Fingers broad, and roſted with Sauce-Royal, a *Talemouſe*, made with the brain of a Capon, that is minced and wrought up with Spice and Eggs, and baked like a Cheeſe-cake, a Sallat of Oranges, and a Veniſon Pye.

For

For Pottages.

Partridges, with Colworts, or Cabbage, wild Boar, with Turnips, *Fromentee*, and *hochepot* of Pidgeons.

For the first Service.

Partridges with Oranges, Venison with Sauce-Royal, a Lark-Pye with a sweet Sauce, of Wine, Wood-Cocks, with a Sauce of Tostes, Herns, Hares, or Leverets, a Pye of *Tourterelles*, wild-boar, Venison, an Eel Pye, and a Peacock for an enter-mess.

Second Service.

Pidgeons, Chickens, Sucking-Pig, a cold Pye, and Feet; with a Heil-Sauce.

Issue of the Table.

Gellies, white, red, and amber, three pieces of baked Meats upon a plate, a Cony-pye, Medlers, or O-

peners fryed with ſweet Sauce, Roſe-water, Sugar-plums.

For the ſame Seaſon.

The entry.

Good Bread, good Wine, *Andouilles*, Sauſages, and a Pye, with a hot Sauce.

For the Pottage.

A Hare ſtewed with Turnips, and a Broth whitned with the Yolks of Eggs.

For the Service.

Half a pig, two Capons, two Conies, two Pullets mortified, and a Pye made of Ducks.

For the Iſſue of the Table.

An *Engliſh* Tart, baked Pears, and Makaroons.

At Supper the ſame day and ſeaſon.

The entry.

A Sallat of Suckery, and Parſnips, with Wood-pidgeon, and Colworts, or Cabbage.

The Service.

Veniſon roſted, Partridges, Wood-cocks, Rabbets, a Pye of Larks, Pig, Capon, and Olives.

Iſſue de *Table.*

Pears *a hypocraſs*, or with Wine, and Sugar, an Apple Tart, a Cake that is fine and moiſt, and a *Talmouſe*, or Cheeſe-cakes.

Another Supper for the same day and season.

At the entry.

A Sallat of Herbs, pieces of Venison rost, Damsons, or Damusk plums, a Sallat of Parsoepes.

Pottages.

Fromentee, Turnips, and wild Boar boil'd, larded Venison, Pidgeons with Cinamon, a Venison Pye warm, and a Pullet *Faisandee*, or mortified.

At first Service.

Leverets, Partridges, Pullets, with sharpe Sauce, rost Venison, a Pye of Sparrows, and Marrow in a kind of a Gelly.

Second Service.

Pullets *Faisandee*, or mortified, Stares, in the *mouſt*, or new ſweet Wine, Rabbets, ſucking Pig, Pidgeons, cold Veniſon Pye, and Gelly of an amber colour, and cut in ſquares, Diamond faſhion.

The Iſſue of the Table.

Pears *a l'hypocras*, Almonds, and Wallnuts peeled, Pears with two Heads, Apples ſtewed, *Roſees* of *England*, a Tart of Verjuice, a Cake of puff-paſte, and white Gelly prick'd or cut like a Diamond, or ſtuck with other coloured Gelly.

The

The manner how to serve and dish up a Banquet, or Entertainment, either at a Wedding, or other occasions, as namely, To what concerns the Rostisseur, or Ranger to roste Meat, the Pastry-man and Master-Cook, so far as each of them are usually concern'd, in his own proper Place and Office.

THE Rostiseur so far as he is properly concerned, is to furnish such Meats as of right belong to his charge both for rost and boil'd, at a Feast, or Banquet of consequence: and first, so near as we can guess, he ought to furnish 4 good young Turky-cocks, that are both great and fat, four young Hares, four good large fat sucking Pigs, four good fat Kids, four fat Geese, four wild Rabbets that

that are well mortified, twelve Chickens ready truſs'd, twelve wild Pidgeons, eight good Pullets, or *Gelinottes*, ſixteen Quails that are fat and good, eight *Eſtoudeaux* to roſte, and as many to boil, four Capons to boil, twelve Pidgeons to marenet, four Capons, twelve Pidgeons, and a great Hare to put into paſte.

The Paſtry-mans charge.

And in regard of the Paſtry-man, he ſhould out of his Office, furniſh four Hare Pyes, and as many Pyes made of fearced Meat, and four Diſhes of Cheeſe-cakes perfumed, four Marrow Tarts, as many Tarts of Herbs, four Turky Pyes, with the beaks gilded, four Diſhes of *Cocluches* of *Champagne*, which are made like Bells in faſhion, but of ſtuff like your *Windſor* Bouls, four cold Pyes, and twelve pieces of different things for a Diſh.

But if it be for a Supper, he ſhould furniſh four large Tarts of *Maſſepain*, four of *truffles* Garniſhed, four *Fleurons*, or Cuſtards perfumed, four

Diſhes

Dishes of Makaroons, and as many of other small things.

For the Master-Cook.

The Master Cook that will undertake a Feast, must furnish himself with all sorts of Butchers Meat, as Mutton, Veal, Beef, Suit, and Marrow, for his boil'd meats, Lard, Bacon, the bolenge Sausages, Gammons of Bacon of *Mayence*, or *Westphalia* Neats Tongues dry, Salt Vinegar, and Verjuice, with Butter, and Eggs, Spice of all sorts, Herbs and Roots, Sallating Herbs of all sorts, according to the Season; Olives, Capers, and all other pickles, with Anchovies, or any thing else, befitting the Season; Wax Candles of four in the pound, and Tallow Candles as many as are needful, a Table set and covered with good Linnen, the Chairs or Stools about it, Bottles, Glasses, and Cups, Plates and Riders for enter-messes, a Cistern to hold Water, a Pail to carry Water in, all sorts of Linnen from a Landress, for several uses;

uſes; as alſo, Wood, Char-coal, Oranges, and Lemons, with Pots, and Pans, and all things neceſſary for the Kitchen, and Plates of all ſorts from the Gold-ſmiths; ſix ſorts of good eating Fruit, three ſorts or more of Preſerves, four ſorts of Gellies, two Boxes of Sugar-plums, of half a pound apeece, Roſe-water to waſh Hands, and Tooth-pickers made of Roſemary.

If he undertakes to furniſh the Meat alſo, he muſt have a good young Turky-cock, a Pottage the Broth white, with the Yolks of Eggs, a Hare Pye hot, a diſh of bolenge Sauſages in ſlices, a diſh of Cherries, a Sallat of Capers, *andouillets* of Veal, a pye of balls of fearc'd meat, a pottage of Pidgeons, a diſh of dryed Tongues cut in ſlices, a Frycaſy *a la Tortue*, two diſhes of Grapes in Gelly, a diſh of *Gomichons* perfumed, or raiſed Cheeſe-cakes, a Marrow Tart, a Capon with *Cardes*, a Roſe of Lemons, a Tart of Herbs in puff-paſte, a diſh of green Geeſe in a ſtove, or ſtewed Gammon of Bacon ſliced and

diſh-

dished, a leveret hot with a Sauce-Royal, a fat pig whole, and a dish of Olives, a dish of Oranges, a young Kid whole, a Pidgeon pye, a Sallat of Pursley, a Goose fearced, a dish of Gelly, a dish of Radishes, a wild Rabbet well mortified, three Pullets with rose-Water, a Turky pye, with the beak gilt, three Pidgeons in Vinegar, or sharp Sauce, two Pullets, or Chickens, and four Quails.

For Enter-mess.

A dish of *Cardes*, a cold pye, a *Coqueluche* of *Champagne*, or *Windsor* Bouls, a dish of green Pease, and another cold pye, and a dish of Beans.

For the Issue, or last Service of the Table.

Two sorts of Gelly, three sorts of Fruit, six sorts of other Fruits, fresh Cheese and Cream, in *jonchee*, a dish of Pears cut, and with Sugar, twelve sorts of bak'd things upon a Plate, or for a dish.

If

If this be for a Collation, you must have a large Tart of *Massepain*, one of *Truffles*, garnished *Fleurons*, perfumed Bisket files, a Dish of Makaroons, two Boxes of Sugar-plums of half a pound apeece, Tooth-pickers made of Rose-mary, with Rose-water to wash hands. All this and much more a Master-Cook is to furnish in *France*, if he will undertake a Feast.

LE

LE PASTISSIER

OR, THE

Royal-Pastry-man,

Shewing you how to make all manner of Pastry-work, in perfection, or perfectly.

As likewise, the composing of all manner of Pyes, Biskets, Makaroons, and Mase-pans and the like.

And first of course Rye-Paste.

TAke a bushel of Rye-flower, and make it into Paste, with warm Water, but so that it may be very stiff; this Paste is good to bake a Gam-

Gammon of Bacon, or great Venison in, which you intend to carry far, therefore you must make it very strong, and at the least two Fingers, if not two Thumbs thick in the sides, and put in not above half a pound or a pound of Butter at the most, into this whole Bushel of Rye-paste; but you must remember, that all such Pastry-work that is to be long kept, must he very well baked, as well as well seasoned, and fill'd up with Butter.

How to make fine white Pastes for great bake Meats.

After your Table is very clean, pour down about half a bushel of fine Wheat Flower, and make a hole in the middle of your Flower, and put into it two pound of Butter; if it should be very hard, then work it well with your hand, to soften it before you put it into your Flower, then add three ounces of Salt finely bruised, and then Water to work it up; then work it with your hands, and as you work it, sprinkle some

warm

warm Water upon it now and then, and when your Paste is well wrought and smooth without dry bits in it, then use your Rowling-pin, strewing some Flower over and under it, to keep it from sticking, either to the Pin or Table; only you must take notice, that in the Winter you must make your Paste more fat than in the Summer, to make it work better, because in the Summer, the heat will make it moist, and therefore you need not use so much Butter; and so when it is very cold, you should cover up your Paste, when it is made, very warm, to the end that you may work it with the more ease.

Another sort of fine white Paste, for small bake Meats for Plates, or other things for to be eaten hot.

And to make this sort of Paste, you must put in three pound of Butter, and work this as you did the former; this Paste is good for all Plats, for Veal Pies, Pidgeons, *Beatille* Pyes, and other things that are to be eaten hot: but if you will

will employ this Paſte for any other ſorts of bake Meats, you muſt rowl, or work it in thickneſs, to the greatneſs of the thing you intend to bake in it, ſo that you muſt proportion alſo a thing to its own bigneſs.

To make Puff-paſte.

For this you ſhould take but half a quartern of very fine Wheat Flower, lay it upon a Table, make a hole in the middle of it, and put in a Glaſs of Water into it, and half an ounce of Salt finely bruiſed, work all this very well together, and ſprinkle more Water on it when it is neceſſary, and when your Paſte is well wrought, and ſmooth'd together, then make it into a Lump, and let it lye and reſt for half an hour to riſe, this done, rowl it out to the thickneſs of a Finger thick, then take a pound of freſh Butter, the firmeſt you have, and make it the largeneſs of your Paſte, and lay it on your Paſte, and fold it over double, ſo that your Butter may be incloſed in the Paſte, then roul it out again

gain pretty thin; do this five or six times one after another, dusting it with flower, as often as you shall see occasion; as you fold over your Paste, that it may not stick to the Table: this Paste is very good to make Tarts with Pidgeons, or any thing else; and if you please you may make this Paste with less Butter, and then it will be call'd half Puff-paste.

To make Paste with Oyl, and how to cleanse it from its filth.

First make your Oyl boil till it has done making a noise, and by this time it will have lost all that is displeasing, or disagreeable to you, and when your Oyl is thus ready, then take about a quart of fine flower, and put into it three or four Yolks of Eggs, a little pinch of Salt and Oyl at your own discretion, and a little Water, work all this together, but so that your Paste may be a little hardish, because that the Paste made with Oyl hath not the same force as that which is made with Butter, you may use this Paste so made

made, as you ſhall find occaſion for it.

Paſte made of Sugar.

Take a quarter of a pound of Sugar beaten to a fine Powder, and paſs it through a Searach, to the end that it may be more fine, then put it into a Mortar, and put to it the white of an Egg, and a Spoonful of the juice of Lemon, and ſtir this very ſoftly, till the Sugar does begin to take and incorporate it ſelf, with the reſt; but if you put in any Bread to make it take, then put in a little Roſe-water alſo, and when your Sugar is well knit together, then beat it with your Peſtle till you have made a Paſte of it, that it may be very firm, and when you have done this, you may uſe it to what, and in what manner you pleaſe, for any ſort of baked things, as you have occaſion for it.

Some make Paſte alſo of half Sugar, and half Flower, which muſt be incorporated in the ſame manner as the other above-written was.

How

How to prepare all Spices for a Pastry-mans use, call'd sweet Spice.

You should take two ounces of Ginger, one ounce of Pepper beaten to powder, and mingled together, then add Cloves, Nutmegs, and Cinamon beaten, of each one ounce, this quantity of these Spices may serve to put to a whole pound of pepper, either more or less, these being mingled together must be kept it in a Box, for use.

You may keep them each by himself, because some will use pepper only, but all together is more pleasant, and for your Spice and Salt you should put the weight of your Spice in Salt well bruised, and keep it in a dry place for your use.

To indore your bake Meats, to give them a colour.

You must beat Eggs, Yolks and Whites together,, as if it were for an

an *Omelette*, but if you would have the colour browner than ordinary, put but one white to three Yolks, but if you would have it *palle*, then put Water to the Yolks of Eggs, and mingle them together, as much in quantity as you have occaſion to uſe.

But in Lent ſome will not uſe Eggs, then you may take the Eggs, or ſpan of a Pike, or elſe colour the Bake-meats with Saffron.

To make Cream for the uſe of a Paſtry-man.

Take about a quart of Milk, put it into a Skillet, ſet it over the Fire, and then take two Eggs, whites, and Yolks, and beat them with about half a *litron*, or three quarters of a pint of Flower, with ſome of your Milk, when it is a little warm, ſtir it together like Pap, then add two Eggs more, and when the other Milk over the Fire begins to boil, your Batter being well beaten together, pour it into your Milk by little and little, and make it boil over a gentle Fire, keep-

ingit always stirring like Pap, put into it a little Salt at your own discretion, whilst it is a boiling, which will be a full quarter of an hour, and when it is boil'd add to it a quarter of a pound of good fresh Butter, keeping it still stirring, till the Butter be all melted, then put this into a Pan or Dish, and keep it for your use: The Pastry men in *France* make many Dishes of Bake meats with this kind of Cream.

Another sort of Cream more fine than the former.

Take a quarter of a pound of sweet Almonds, blanch them and beat them in a Mortar, with a quarter of a pound of Sugar, sprinkle in sometimes a little Rose-water, and when your Almonds are well beaten, then take about a Pint, or *chopine* of Milk, and the Yolks of four fresh Eggs beaten, and put into your Milk, then put in your Almonds thus beaten, and mingle this well together, then take three or four Spoonfuls of fine Flower, and

and ſtir it with a little Milk, and when it is well wetted, put it into the reſt of your pint of Milk, and make it boil together, and if it be too thick in the boiling, put in more Milk when it is half boil'd, and the Batter made with your Almonds, a little Salt, and keep it always ſtirring, ſo long as it boils, and when it is thus boil'd, put it into a Pan, and let it ſtand one day till it be ſtiff, and may be cut with a Knife like Paſte or Gelly, then it will be fit for uſe.

How to make Cream for Lent.

You muſt take a *chopine*, or about a pint of Milk, and make it boil, then take half a *litron*, or about three quarters of a pint of fine Flower, and wet it well with Milk, make it like Batter, and put it into the boiling Milk, and ſtir it, then put in a quarter of a pound of ſweet Almonds blanched and beaten, with a little Milk, a little Salt in the boiling with a quarter of a pound of good ſweet Butter, keeping it always ſtirring,

and last of all put in a little Saffron in Powder steep'd in Milk, to give it a yellow colour, and when it is boil'd, it into a Pan and let it stand till you have an occasion to use it.

How to make your Icing with Sugar.

Put a quarter of a pound of Sugar into a Porringer beat to powder, and put to it the white of an Egg, and a little Rose-Water, this very well together, till it be like a thick Syrup, and this will serve to Ice your Massy pans, Tarts, or any other baked things, as Cakes and the like, but it must be laid on very handsomly.

The method how to make and season a Pye to be eaten cold.

A cold Venison Pye, or a Pye of Bucke

First let your Venison mortify, and then lard it with great Lard, season it with pepper, Cloves, and Nutmegs beaten, and Salt, make your paste as

is already ſaid, with a little Salt and a little Butter, then make a Coffin and ſeaſon your Meat, and lay it into the Coffin, with a good quantity of Lard beaten, and laid under the Meat, ſome Bay-leaves and Lard over it, then cover it up, and indore it with the Yolks of Eggs, and let it bake three or four hours; but remember to make a vent to it, for fear it ſhould break, and be ſure to ſtop it, when it comes out of the Oven again, and ſo ſet it upon a Peal to cool.

The Goat Pye,

Is made in the ſame manner as the Buck is, only it need not bake ſo very long, nor be ſeaſoned ſo very high.

The wild Boar Pye.

Lard your Meat with great Lard, and ſeaſon it with Pepper, Salt, Cloves, and Nutmegs, make a Coffin of courſe Paſte, and put your Meat into it with ſome Bay-leaves, and cover it up, and let it bake three or

four hours, and be ſure to ſtop the vent when it is baked.

A Beef Pye.

Take the Buttock of Beef, and cut it like a Fillet of Veal, beat it well with the back of a Cleaver, and lard it well with great Lard, and ſeaſon him the ſame as the former was, and bake him in like manner alſo, but do not forget to ſtop up the vent when the Pye is baked.

A Pye of a Leg of Veal cut in thick round pieces.

Lard your Veal ſo cut with ſomething ſmaller Lard, ſeaſon it with Salt, Pepper, Cloves and Nutmegs beaten, and Bay-leaves, make your Paſte with Butter, Salt and Water, let this Pye Bake three hours, but give him vent when he goes into the Oven, and be ſure to ſtop the vent when it comes out.

A Pye made of a Member of Mutton.

Lard your Mutton with ſuch Lard as you larded your Veal with, when you have broken the Bones of it, and ſeaſon it with Pepper, Salt, Nutmegs, and Cloves, Bay-leaves, and put it into the ſame manner of Paſte as you did your Veal, cut away the handle of your Mutton, be it Leg or Shoulder, bake it as you do your Veal, and when it is baked put in a Clove of Garlike, or a Charlot at the vent and ſtop it up cloſe.

A Pye of Hare or Leveret.

In the Opinion of many, Hares, or Leverets are the beſt baked with their Bones, although ſome again will bone them, but if with their bones, let the bones be broken, and the Hare well larded with an indifferent ſmall Lard, ſeaſon him with Pepper, Salt, Cloves, Nutmegs, and Bay-leaves, put him into either white or brown Paſte, but do not ſtarve him for want of Lard bea-

ten to lay under, and Lard over him, and when he is baked, stop him and set him in a dry place. But if you bone your Hare, leave the Flesh as whole as you can; lard the Flesh with great Lard, and season it the same, and put it into the same sort of Paste, and bake it in the same manner, as you did the other.

Rabbet Pye.

Lard your Rabbets with indifferent Lard, but not too big; season them as you do Hares, and put them into good Paste, but you need not let them bake two hours together.

Partridge Pye.

Lard your Partridges with Lard that is not too big nor too little, season them with Pepper, Salt, Nutmegs, some few whole Cloves, and put them into Paste, either raised or else in Sheets flat, and four square, make a kind of Funnel to it, and let it bake two or three hours, according to the heat

heat of the Oven, then keep it in a dry place.

But if you will bone your Partridges, you must split them down the back, and take out the brest Bone, and the Crupper, or back and Rump bones, but leave the Thighs whole; Lard and season them as the above-written is, and so likewise in such Paste, and give these the same baking as you do those with the bones in them.

A Turky Pye.

Break his Bones, and beat him flat on the Breast, and lard him with great Lard, and put him into Paste, either brown or white, when he is well seasoned with Salt, Pepper, Nutmegs, whole Cloves, and Bay-leaves, and good store of beaten Lard under him, and slices of Lard over him, and when he is baked, put in a Clove, of Garlike, or *echarlotte*, into the Funnel, and stop it up close.

But if you will Bone your Turky, open him along the back, and take

out all the Bones, only reſerve the Rump whole, like the reſt of the Fleſh, and Lard your Turky with indifferent lard, that is to ſay, not too big nor too little, then ſeaſon and bake him exactly like the other.

A Duck Pye.

Truſs and fit your Ducks for a Pye, then give them 3 or four cuts along the Breaſt, lard them with reaſonable ſmall Lard, and ſeaſon them with Pepper, Salt, Nutmegs, Cinamon, and Cloves beaten, Bay-leaves, and put them into Paſte, not too fine nor too courſe, either raiſed or Flat, made four ſquare, with Lard beaten and laid under and barded over them, cover them up and indore the Cruſt with the Yolks of Eggs as you do the others, and let your Pye bake two ſmall hours.

To bake a Gooſe.

You muſt make this Pye exactly as you do the Duck Pye, only you ſhould put

put more Salt, and feed him better with Lard, and let him bake longer, and when he is baked put in at the Funnel a Clove of Garlick, and ſtop up the Funnel.

The Oſtarde, *or Buſtard Pye.*

Beat the Stomach flat, and break the bones of the Thighs, and the like, ſeaſon him with Pepper, Salt, and whole Cloves, grated Nutmeg, and Bay-leaves, lard him very thick, and do no ſpare for good ſtore of beaten Lard, for he is very dry, put him into good Paſte, and indore him and let him bake three or four hours.

To bake a Weſtphalia *Gammon, or one of* Mayence, *in a Pye to be cold.*

Cut of the handle of your Gammon and ſoak him well in warm Water, and make him very clean, take of the Skin, and if he be very fat, take off ſome of the Fat, or other-wiſe take ſome other Lard to lard him with, pretty

big

big Lard, in the lean ſeaſon your Lard, and when he is larded make your Paſte with warm Water, and a little melted Butter very ſtiff, then raiſe a Pye to the largeneſs and depth of your Gammon, let the ſides of your Pye be the thickneſs of your thumb; this done put in your Gammon, and ſeaſon him with Pepper, Cloves, Nutmegs and Cinamon beaten, ſweet Herbs minced very ſmall, Bay-leaves, and a pound and half of Butter, that is very freſh, or elſe ſome Beef-Marrow minced ſmall, fill up the empty place within ſide of your Pye with pieces of Paſte, that the ſides do not ſink in, and ſo cover up your Pye with the ſame Paſte, and indore him with Eggs, and let him bake eight hours, put Paper about and a top of your Pye, that he may not colour too faſt, ſome will put in ſome ſlices of green Lemon, and ſome will not.

A Pye made of a wild Boars Head.

Firſt ſinge him very well, and make him very clean, cut away his Chops, and

and other Bones, and get away all the Hair as near as you can about the Head; without disfiguring of the Head, take out the Brains, and Lard the Flesh with great Lard, then raise a Pye for him, as you did for the Gammon, and season him with the same seasoning, and forget not Salt and some long Pepper beaten very small, then let him bake as the other did, but when he is about half-baked put in a little Claret-Wine at the Funnel, and put him into the Oven to bake again, and if you do let him stand two hours longer than the other did, he will take it very well, and not be too much.

A Pheasant Pye.

Draw your Pheasants and make them very clean, lard them with great Lard, season them with Pepper, Salt, Nutmeg, Cloves, and Bay-leaves, put them into a raised Coffin, as whole as you can, and so cover up your Pye with the same Paste, and indore it, and let it bake two hours, or thereabouts.

A Carlen Pye.

Take this Fowl and draw them and make them very clean ,Lard them, but not with too great lard, put them into a raised Coffin, seasoned as the Pheasants were, and let them bake about two hours and a half, when he is baked put in a *echalotte.*

To make a Teal Pye.

A Pye of Teal is to be made the same as a Duck Pye is, and the baking and seasoning is all one.

A Pye of Ducks boned.

Cleave your Ducks down the backs, and take out all the bones, except the Thighs,cut them along the Breast, and lard them with Lard, that is not too big, season them also with Pepper, Salt, Cloves, Nutmegs, and Bay-leaves, and good Lard beat and laid over and under them, in a raised Coffin if you please, or else in a Flat and four square Pye, indore it and let it bake two hours. The Teal Pye, when the Teals are boned,

is

is made and ſeaſoned in the ſame manner, as the boned Ducks are but only it need not ſo much baking.

The Author ſays he had forgotten to put the Wood-pidgeons amongſt the cold Pyes, and therefore you do not find a Wood-pidgeon pye in all his cold bake Meats; ſo ends the Method of ſeaſoning all cold Pyes, and now let us proceed to the hot.

Now follows the method of making and ſeaſoning all manner of Fleſh Pyes hot.

And firſt for a Pye of Quails.

Draw your Quails and make your Paſte for them with fine Flower, Water, and Butter, with ſome Yolks of Eggs, and a little Salt, then raiſe a Pye of this Paſte of about four Fingers high, lay a little fearced Meat in the bottom of your Pye, made with Veal, a little Lard, Marrow, or Beef Suit, ſeaſoned with Salt, and Nutmeg, then range your Quails a top of it round

round, and put into them ſome Champignons, Veal, Sweet-breads, Cocks-combs, Truffles, beaten Lard, a piece of freſh Butter, then cover it up with the ſame paſte, indore it and let it bake an hour and half, and when you ſerve it take away the ſeaſoning that you can come at, and put in ſome juice of Lemon, and Piſtaches cut ſmall, and ſo ſerve it away.

A Pidgeon Pye to eat hot.

The Pidgeon Pye is made the ſame as the Quail Pye is, only no fearſt Meat need to be put under your Pidgeons, but Sweet-breads, Champignons, Combes, and Marrow, with Lard, either beaten or melted, and when your Pye is baked, put in ſome Gravy of Veal, and juice of Lemon, and Piſtaches.

A Pye made with Chickens and Cream.

When your Pye is raiſed, put in your Chickens cut in pieces, ſeaſoned with Pepper, Salt, Nutmeg,

meg, and Cinamon, Lard beaten, or melted, a packet of ſeaſoning, or rather a little bundle of ſweet Herbs, cover your Pye with the ſame Paſte, and when he is baked, put in your Cream and let him ſtand a little in the Oven, and when you ſerve him away, take out your packet of ſeaſoning and put in ſome liquor of Champignons, and ſo ſerve it away.

A Lark Pye.

Raiſe a Pye of about three or four Fingers high of fine paſte, take out the Guts and Gizards of your Larks, and range them in order in the bottom of your Pye, then ſome Champignons, fat Capons, Livers, Truffles, and Lard beaten, ſeaſon them with Pepper, Salt, and Nutmeg, and a Packet; and cover it up with the ſame Paſte, indore it and ſo let it bake, and when your Pye is baked, make a kind of lear or thick Sauce, with Lard fryed, and Flower fryed in it, then add to it a little Gravy made with Mutton, or Veal, and the juice of Lemon.

A Hare Pye for hot.

Bone your Hare, and mince the Flesh with the Flesh of a Leg of Mutton, and a third part of Lard, or fat of Bacon, season it with Pepper, Salt, Nutmeg, Cloves, Cinamon, sweet Herbs, and *Sibouilles* minced together, and mixed with your Meat, then make your Paste with Flower, Butter and Water, your Paste made, make a sheet of Paste, and lay on your Meat so minced in the form of a Hare in a thin Bed, and lay reasonable small Lard upon it, then lay on more of your minced Meat, till it all be laid on, and the one takes to the other, this done, lay on some Bay-leaves, and lard it over with Lard, cover it up with the same Paste, and indore it, then let it bake three or four hours, and when it is baked put in the juice of Lemons, and a *echallotte*, or else his juice.

To bake a Hare on the English *fashion.*

Take a Hare and break all his Bones, and lard him with Lard that is not very big, then lay him on a Sheet of puff-paste, made in form of an Ovale, or else like a Hare; season him with Pepper, Salt, and beaten Cinamon, Lard melted or beaten; then boil it in a Pot, green Citron, Dabs, and Prunes cut in thin slices, with a little White-wine, Sugar, Cinamon, Pepper, and Lemon, and when your Pye is baked cut him up, and put in the Composition that was boil'd in the pot, cover up your Pye, and Ice him over with Icing made of Sugar, and Orange-flower-water, and set him into the Oven again, and when you do serve him away, squeeze in the juice of a Lemon, and a few Pomgranat-Seeds, and so serve it.

Ano-

Another Hare Pye in bruised Paste.

Break the Bones of a Hare, and lard him with the ordinary Lard, and put him into Paste roll'd out and bruised, season it with Pepper, Salt, Nutmeg, and Cinamon, beaten Lard, and Bay-leaves, and when this is done, indore him, and let him bake about two hours, then take a *echalotte*, and rub him well in the bottom of a Dish, and squeeze in the juice of a Lemon into the Dish, and put it into your Pye in serving it away.

A Pye made of a Capon boned.

Open your Capon down the Back, and take away all the bones, but the Rump and Thighs, and fearce him with a fearcing made with a piece of Veal-marrow, or Beef-Suet, and Lard, seasoned with pepper, Salt, Nutmeg, Cloves, sweet Herbs, and *Sibouilles*, Campignons, Truffles, and Sweet-Breads; and when your Capon is fearced, put him into a raised Pye, and

and cover him up with the ſame Paſte, indore him, and let him bake two hours, then put in ſome juice of Lemon, when you ſerve him away.

A Pye made of a Breaſt of Veal.

Cut a Breaſt of Veal into pieces, and in each piece put two or three bits of Lard, then put it into a raiſed Coffin made of fine Paſte, ſeaſon it with Lard or Bacon, Pepper, Salt, Cloves, Nutmegs, ſweet Herbs, Bay-leaves, Champignons, and Artichoks-bottoms, then cover him up with the ſame Paſte, and let your Pye bake two hours, then make a white Sauce with Yolks of Eggs and juice of Lemon, and put it into your Pye, a little before you ſerve him away.

A Pye made with Veal upon the Italian *faſhion.*

Make *guaudiveau* or fearc'd Meat with a Fillet of Veal and Marrow, or Beef Suet, ſeaſon them with Pepper, Salt, Nutmegs, Cloves, ſweet Herbs, and

Si-

Sibouilles, and put this meat into a raised Coffin of fine Paste, made Triangle-wise, then garnish or fill up your Pye with Sweet-breads, Marrow, Lard beaten, and green Citron, Dabes, Currants, Pistaches, Cinamon, and Sugar, then roll out four bards or long slices of puff-paste of about five Thumbs long, and one and a half broad, and put one of these upon each Triangle and one in the middle upon the Meat, indore them, and let the Pye bake an hour and half, then put juice of Lemon, and Sugar into your Pye, and so serve him away.

Another of the same on the French *fashion.*

Make your *Guaudiveau*, or fearced Meats, as is aforesaid, with a Fillet of Veal Marrow, or Beef Suet, a little Lard, or Bacon, season it with Pepper, Salt, Nutmeg, Cloves, sweet-Herbs, and *Sibouilles*, and raise your Pye as above, and garnish, or fill it with your Meat prepared, and add to it Veal, Sweet-breads, Artichoke-bot-

bottoms, *Morilles*, *Andouillets*, and bard it over with a puff-paſte, or balls of fearc'd Meat, as you did that on the *Italian* faſhion, and put to it a white Sauce before you ſerve it.

A Pye called a Pye of a Plabe, or Paſte d'aſſiette.

Mince a good piece of a Fillet of Veal, with Beef-Suet very ſmall, and ſeaſon it with Pepper, Salt, and Nutmeg, ſweet Herbs, and *Sibouilles*, then raiſe a Pye of your Paſte made with fine Flower, Butter, and Eggs, but make it ſo that it be very ſtiff, then put in your *Guandiveau*, or minced meat, and fill it up with Veal, Sweet-breads, *Morille*, Truffles, Champignons, Beef marrow, and Lard beaten, then make a kind of a little Dome, or as one may ſay, another little Pye in the middle of your Pye, and fill it with the ſame Meat, and cover it with the ſame Paſte, but let it be very thin, and let him bake one hour and put in ſome good Gravy, and juice of Lemon, in the ſerving it away.

A

A Paste Royal, or a Pye Royal.

Take a Leg or two of Mutton, or other joints, cut away all the Skin, and cut your Meat into round slices, then raise a Pye (of about the thickness of ones Thumb, and half a Foot high) of Paste made with hot Water, and a little Butter, and Salt, then put your Mutton into the Pye, and you may if you please put in also Partridges, and Wood-Pidgeons boned with your Mutton, and put in with it some Lard, or Bacon beaten, Champignons, Truffles, *Morilles*, large Cocks-combes, all seasoned with Pepper, Salt, Nutmeg, Cloves, Cinamon beaten, and sweet Herbs, cover up your Pye with the same then Paste, indore it, and put a Paper round it with packthreed, and let it stand in the Oven to bake eight or ten hours, because this kind of Pye is to be eaten with Silver Spoons, and when your Pye is baked, rub the bottom of a Dish, with a *echalotte*, and put some juice of Lemon to it, and put

put it into your Pye in ſerving it away.

A Pye of a Fillet of Veal.

Cut a Fillet of Veal into three pieces, and lard it with Indifferent ſmall Lard, and lay it upon a Sheet of fine Paſte *briſee*, and garniſh it with Champignons, Artichoke-bottoms, *Morilles*, Truffles, Lard, or Bacon beaten, and ſeaſoned with Pepper, Salt, Nutmegs, Cloves, Bay-leaves, ſweet Herbs, and *Siboules*, cover it up, and let it bake two hours and a half, then put in ſome juice of Lemons, and ſo ſerve it away.

A Wood-Cock Pye.

Raiſe a Pye of about four Fingers height, and then make your Cocks ready, that is, draw them and lard them with ordinary ſmall Lard, ſeaſon them with Pepper, Salt, Nutmeg, and *Siboules*, or *echalotte*, a little Lemon, or Orange, and a Bay-leaf, garniſh your Pye with Champignons,

Truffles, and Lard, or Bacon beaten, then cover him up with the same Paste, and indore him, and let him bake two hours, and when he is baked put in a little juice of Orange or Lemon, or else Verjuice of Grapes, and so serve it.

A Rabbet Pye.

Lard your Rabbets, and put them upon an *abbaisse*, or sheet of Paste, seasoned with Pepper, Salt, Nutmegs, and Cloves, Lard beaten, Bay-leaves, and a *echalotte*; indore him after he is covered up, and let him bake two hours, and put in some juice of Orange, or Lemon, in serving him away.

A Duck Pye.

Beat your Ducks flat upon the Breast, and lard them with indifferent small Lard, and put them into a raised Pye; garnish or fill up your Pye with Champignons, Truffles, and Capon Livers, seasoned with a slice or

or two of Lemon, Pepper, Salt, Nutmeg, Cloves, and Lard beaten with Bay-leaves, let this bake two hours, then put in the juice of either *echalotte*, or Garlick, with the juice of Orange or Lemon, in the ſerving it away.

A Portugal *Pye.*

Mince the Brain of a Turky with Beef-marrow, ſeaſon it with Pepper, Salt, and Cinamon, and garniſh it with Dabes, green Citron, Piſtaches, Cub, Prunes, and Currants, Lard beaten, put this into Puff-paſte made into the form of two Dolphins, laid upon one ſheet of Paper, ſo that they may touch or join at the two backs; and when you have made theſe two forms, and put in your Meat, cover them up with the ſame Paſte, and faſhion it, as aforeſaid, and when they are almoſt baked, Ice them over with Icing made with Sugar, and Orange-flower-water, then make a kind of a ſweet ſharp Sauce, with Sugar, and juice of Lemons, and put it into your Pye in

ſerving him away, and garniſh him with your Pomgranat Seeds.

A German *Pye, or on their faſhion.*

Cut a Lamb into four quarters, and lard it not with too very big Lard, and put it into a raiſed Pye, ſeaſoned with Pepper, and Salt, Nutmegs, and Cloves, Bay-leaves, ſweet Herbs, and *Siboules*, and Lard beaten or melted, let not your Paſte be too fine, but as they ſay half fine, and cover him up with the ſame Paſte, and let him bake three hours, this done, take Oyſters and fry them in the Pan with melted Lard and Flower brune or burnt with Capers, and Olives, ſtoned juice of Lemons, and Champignons, with the gravy of Mutton, and Oyſter liquour, put all this into your Pye a quarter of an hour before you ſerve it away.

A Pye of Hens boned.

Take away the Breaſt bones of your Hens, truſs and ſet them in warm Water,

Water, and lard them with Lard that is not too big, ſeaſoned with Pepper, Salt, and Nutmegs; raiſe your Paſte in form of an *ovale*, put in your Hens, and garniſh, or fill them up with Champignons, Artichoke-bottoms, and fat Livers, ſweet Herbs, and Lard melted or beaten, cover your Pye with the ſame Paſte, and let him bake three hours, and when he is baked put in ſome juice of Lemons, and *echalotte* into your Pye, at your ſerving it away.

A fine Pye.

Take of the fearced Meat, made with the Fleſh of a Fillet of Veal, Beef-Suet, and Lard, ſeaſon it with Pepper and Salt, Nutmegs, ſweet Herbs, and *Siboules*, lay this upon Puff-paſte, cut four-corner-wiſe, add to it Artichoke-bottoms, Champignons, Combs, Sweet-breads, and Truffles, cover it up with the ſame Paſte, indore it, and let it bake one hour, and when it is baked put in a white Sauce, with the juice of Lemons, or Verjuice made

of Grapes, in ſerving it away.

The method how to make Tarts of Fleſh.

And firſt of young Pidgeons.

Firſt ſcald your Pidgeons in hot Water, then make your Paſte with Butter, Salt, and White-wine, and let it lye and reſt one hour, and then work it up with a piece of freſh Butter more, that it may be very fine, then roll out a ſheet, and lay it into a Paty-pan, and lay your Pidgeons in with their Breaſt uppermoſt, and put to it Sweet-breads of Veal, Champignons, and Truffles, in form of a Beatilly Pye, ſeaſon it with Pepper, Nutmeg, Cloves, and a little Salt, with a ſmall bundle of ſeaſoning, which you muſt take out in ſerving it away, ſome Lard beaten or melted, and Beef-marrow cut in pieces, and when it is baked put in ſome juice of Lemons, or Verjuice made of Grapes, and Piſtaches, in ſerving it away.

To make a Tart of Chickens.

You muſt do it the ſame way, only you ſhould cut your Chickens in pieces, or beat them flat, putting them into the ſame Paſte, and uſe the ſame ſeaſoning, and cover them with the ſame Paſte, as you did your Tart of Pidgeons, and when they are baked put in juice of Lemons, in ſerving it away.

A Tart of Quailes.

Make your Quailes very clean, and truſs them, put them in good Paſte, ſeaſon them with Pepper, Salt, Nutmeg, and a little bundle of ſeaſoning, and garniſh or fill them with ſweet-Bread, Champignons, Truffles, cut in pieces, Lard beaten, or melted, and Beef-Marrow, Cover this Tart up, and let him bake two hours, then put in the juice of Lemons, when you ſerve him away.

A Tart of Larks.

Draw out all that is in your Larks very clean, and lay them on a ſheet of Paſte in a Paty-pan, in very good order, then add to them fat Livers, Marrow, Muſhroms, Lard beaten, a Packet of ſeaſoning, and ſeaſon it beſides with Pepper, Salt, and Nutmeg, cover it up with the ſame Paſte, and let it bake an hour and half, and when it is baked, put in a Sauce made with Flower, fryed in Lard, Capers, and Verjuice, or juice of Lemons, and put this into your Tart in ſerving it away.

A Tart of fearced Meat of Veal.

Mince either the Brain of a Capon, or elſe the Fleſh of a Fillet of Veal, with as much Marrow, or Beef-Suet, as you have Fleſh; ſeaſon it with Pepper, Salt, and Nutmeg, ſweet Herbs, and *Siboules* minced very ſmall, then make your Paſte with Flower and Water, or elſe, Verjuice, or white-wine, and

and a little Butter, ſo that it may be pretty ſoft, then roll it over flat with your rolling-pin, and put about half the quantity of your Paſte in Butter well worked, with your hand upon your Paſte, and fold over your Paſte upon your Butter, ſo that the Butter be hid, then roll it out, and fold it over again five or ſix times, very equally, without letting the Butter be ſeen, then let your Paſte lye an hour or two where it was made, then take the one half of it and make a ſheet for your Paty-pan with it, then put in your minced Meat, and add to it Champignons, Truffles, Cockscombs, Veal, Sweet-breads, Artichoke-bottoms, and Lard beaten or melted, then cover it with the ſame Paſte, indore it and let it bake an hour, then when it is baked put in ſome juice of Lemon, and Gravy, with Piſtaches blanched, or peeled, and ſo ſerve it away.

A Tart of Capons Livers.

Take good fat Livers, and give them a set in hot Water, then sheet your Paty-pan with fine paste, and lay in the Livers in order, and add to them Champignons cut in small bits, sweet Herbs, *Siboules*, and Lard beaten, season it with Pepper, Salt, Nutmeg, and Cloves, a slice of green Lemon, and cover it with some of the same Paste, indore it, and let it bake an hour and half, then beat one of the Livers that was set, and fry him in the Frying-pan, with a little melted Lard and Flower, then pass it through a Strainer, with Gravy and juice of Lemon, but first rub the bottom of your Dish with a *echalotte*, wherein you intend to strain out your Sauce, then put it into your Tart, and so serve it away.

A Tart of Beatilles.

First scald and peel your *Beatilles* in hot Water, then lay them in order in

in a Paty-pan ſheeted with fine Paſte, then put to them Champignons, Truffles, Sweet-breads of Veal, and Beef-marrow, ſeaſon them with a Packet or bundle, and Pepper, Salt, and Nutmeg, Lard beaten, or melted, and cover it up with the ſame Paſte, and indore it, and let it bake two hours upon a ſoft Fire, and when you ſerve it away, put in ſome Gravy and juice of Lemons.

A Tart of the Kidney of a Loin of Veal.

Mince the Kidney of a Loin of Veal with a little Bacon, *Siboules*, and Sweet Herbs, ſeaſon it with Pepper, Salt, Nutmeg, and Cinamon, and add to it Champignons, Veal Sweet-breads, and bake it an hour and half, but let your Paſte be fine, and cover your Tart with the ſame Paſte, and when it is baked, put in the juice of Lemons, and Mutton Gravy.

A Tart of the brain of a Capon.

Mince the Brain of a Capon Raw, with as much Marrow, or Beef-Suet, as the Flesh contains to, sheet your Paty-pan with fine Paste, and add to your Meat, Champignons, Truffles, Cocks-combs, Sweet-breads of Veal, and season all this with a packet or bundle, Salt, Pepper, Nutmeg, and a little Lard beaten or melted, cover it with the same Paste, and indore it, let it bake an hour and half, then put into it, when it is baked, Pistaches, the juice of Lemons, and good gravy in serving it away.

A Tart of small Rabbets.

Cut your Rabbets in small pieces and fry them in a Frying pan, with some Lard, and Flower fryed, sweet Herbs, *Siboules*, season it with Pepper, Salt, Nutmegs, and a little Broth, and so let it stand till it be cold, then sheet your Paty-pan with fine Paste, and put in your Meat with some

ſome *Morilles*, Truffles, and Lard beaten, cover it up with the ſame Paſte, and let it bake an hour and half, but when it is half baked, put to it the Sauce that was made in the Frying-pan, and ſo let it bake, then put the juice of Oranges to it, when you ſerve it away.

A Bacon Tart.

Take and melt a pound of fat Bacon in a Pan, and ſtrain it through a Strainer, with the bottoms of two or three Artichokes, two Yolks of Eggs raw, and two Mackaroons, ſeaſon this with Pepper, and Salt, and beaten Cinamon and Sugar, then put this upon a little Fire, and keep it ſtirring with a Spoon, then put it into a Paty-pan upon a very thin ſheet of Paſte, that is very fine, and let it bake about half an hour, or leſs, without Covering it with Paſte at all, when it is baked, Ice it over with Icing made with a little Orange flower-water and Sugar finely ſearched, and when you have Iced it over ſet a little Fire over

it

it that your Icing may be white all over it.

A Marrow Tart.

Mince and melt your Marrow and strain it out, then add to it the Yolks of three Eggs raw, two Makaroons, green Citron grated, season this with Salt, Cinamon, and Sugar, then set it upon a little Fire, and keep it stirring with a Spoon, then cover your Paty-pan with a sheet of fine Paste very thin, put in your Marrow, but do not cover it with Paste, but let it bake half an hour, and then serve it away with sweet Water, Sugar, and the juice of Lemons over it.

A Tart of Pistaches.

Blanch and beat a quarter of a pound of Pistaches, with half a quarter of a pound of green Citron, mingle it with a Pot of Cream, a little Lard or Butter, season it with Cinamon, Sugar, Musk, and Amber, then set it upon a soft Fire, and stir it with a

a Spoon all together, then ſheet your Pan with fine Paſte, very thin, put in your ſtuff, but do not cover it with Paſte, let it bake half an hour or leſs, then put Sugar over it, with Orange-flower-Water, and the Seeds of a Pomgranat, at the ſerving it away.

A Tart of Sheeps Tongues.

Let your Tongues be firſt boil'd and blanched, then cut in ſlices and laid in a Paty-pan, upon a ſheet of fine Paſte, add to this green Citron, Currants, and Dabes, ſeaſon it with Salt, Cinamon, Sugar, and two Makaroons beaten in a Morter, Lard melted and ſome ſlices of Lemon, then cover it up with the ſame Paſte, and indore it with the Yolks of Eggs and Milk, and ſo let it bake an hour and then put a little perfumed Water, juice of Lemon, Musk, and Sugar to it when it is baked, and ſo ſerve it away.

A Tart of Neats Tongues.

Take a powdered Neats Tongue when he is boil'd and blanched, cut him in slices, and lay him handsomly in a Paty-pan, sheeted with fine Paste roll'd out very thin, season it with Pepper, Cinamon, Sugar, some melted Lard, cover it up with some of the same Paste, let it bake about half an hour, or a little more, when it is about half baked, put in half a Glass of Claret-wine, and so let it bake till it is enough, then put some Sugar, and juice of Lemon to it, with the Seeds of a Pomgranat, and serve it away.

A Tart of Westphalia *Bacon.*

Cut out thin slices of a boil'd Gammon of Bacon, and place it in a Paty-pan sheeted with fine Paste, put to it some sweet Herbs minced small, season it with Pepper, Cinamon, Nutmeg, and good sweet Butter, and a Bay-leaf, and cover it up with the same

ſame Paſte, and indore it, and let it bake half an hour, and when it is baked put to it the juice of Lemons, Gravy, and *echalottes*, and ſerve it away.

A Tart of Veal Sweet breads.

Firſt ſet your Sweet-breads in boiling Water, then cut them in pieces, and put them into a Paty-pan ſheeted with fine Paſte, put to them ſome Champignons that are very ſmall, Truffles, a bunch of ſeaſoning, and Pepper, Salt, Nutmeg, a ſlice or two of Lemon, and ſome Lard beaten, then cover it up with the ſame Paſte, indore it, and let it bake an hour or more, and when it is baked put to it ſome Gravy of Mutton, or Veal, juice of Lemons, and ſome Piſtaches, in ſerving it away.

A Tart of Wood-pidgeons, or other Pidgeons.

Firſt draw them and beat them flat when they are truſs'd up, then put them

them into fine Paste, with some Lard beaten, Artichoke-bottoms, sweet Herbs, *Siboules* a Bay-leaf, Beef-marrow, three or four Champignons, a piece of fresh Butter, and cover it up with some of the same Paste, indore it, and let it bake three hours, then put in some juice of Lemon, in serving it away.

A Tart of Gammon minced.

Take a piece of a *Westphalia* Gammon well boil'd, and mince it, and lay it in a Paty-pan sheeted with fine Paste, seasoned with Cinamon, Sugar, white Pepper, green Citron, and a little Lard beaten, cover it up, and indore it, and let it bake half an hour, and when it is baked put in the juice of Lemons, and Sugar, in serving it away.

A Marrow Tart in Puff-paste.

Take Beef-marrow and cut it in pieces, and season it with with Salt, Pepper, Cinamon, green Citron grated

grated, two Makaroons, two Yolks of Eggs raw, and Sugar, mingle this together, and lay it into a Paty-pan ſheeted with Puff-paſte, and cover it up with ſome of the ſame Paſte, indore it and let it bake an hour and half, and when yon ſerve it put to it ſome perfumed Water, Sugar, and the Seeds of Pomgranats.

A Tart of Gooſe-giblets.

Cut them in pieces, and ſet them after they are clean ſcalded, and put them into a Paty-pan ſheeted with fine Paſte, ſeaſon them with Pepper, Salt, Cloves, ſweet Herbs, *Siboules*, and Nutmeg, a Bay-leaf, and ſome Lard, beaten, Artichoke-bottoms, Champignons, and *Morilles*, cover them up with the ſame Paſte, and let them bake two hours, then put a litte white Sauce to them, when you ſerve them away.

A Tart of the Kidney of a Loin of Veal.

Mince the Kidney of a Loin of Veal

that

that is rosted, and season it with Pepper, Salt, Cinamon, Sugar, green Citron, Dabes, a little Butter, two Makaroons, put this into a Paty-pan sheeted with fine Paste, and cover it up with the same Paste, and let it take three quarters of an hour, then put to it the juice of Lemons, Sugar, and Orange-flower-water, when you serve it away.

The manner how to make all sorts of Pyes of Fish to eat hot.

A Turbot Pye.

This Pye is for the most part made in a round, or *ovale* Bason; you must first cleanse and wash your Turbot very well, then sheet your Pan or Bason with good fine Paste, then cut off the end of the Tale, and the Nose, and season it with Pepper, Salt, Nutmeg, and Cloves, *Siboules*, and sweet Herbs, add to this some Champignons, or *Morilles*, but first cut of the Fins, then cover him up, and bake him

him, and when he is about half baked put in a Glaſs of White-wine, and ſo let him bake again, and when he is well baked put in a little juice of Lemon or Verjuice made of Grapes: For want of a Pan for the purpoſe you may raiſe a Paſte for it which will do as well.

The Barbue, or Dabes Pye is made and ſeaſoned in the ſame manner, only it will not take ſo long baking.

A Pye of a Fiſh like a Pearch.

You muſt make the Fiſh very clean, and keep the Livers, then either ſheet a Pan, or raiſe a Pye of good fine Paſte, ſeaſon your Fiſh with Pepper, Salt, and Nutmegs, Champignons, and the Meat of Lobſters, or Cray-Fiſh-claws, *Siboules*, and ſweet Herbs, then cover it up with the ſame Paſte, then fry the Livers in brown Butter, and beat them in a Mortar, and ſtrain them out with half a Glaſs of White-wine, put this into your Pye when he is half baked, and the juice of Lemon, when you ſerve the Pye away.

A Sole Pye.

After you have ſcaled and waſhed your Soles, put them into fine Paſte, either in a Paty-pan, or elſe a raiſed Pye, ſeaſon your Soles with Pepper, Salt, Nutmegs, ſweet Herbs, and *Siboules* minced very ſmall, put to them Champignons, Truffles, *Morilles*, and freſh Oyſters, cover up your Pye with the ſame Paſte, and when he is baked put in the juice of Lemons, and ſo ſerve it away; but when you make Fiſh Pyes, be ſure that you are not wanting of Butter.

A Carp Pye.

Scale and waſh your Carpe, and lard him with Eels, ſeaſon him with Pepper, Salt, Cloves, and Nutmegs, ſweet Herbs, *Siboules* minced very ſmall, Oyſters, and a Bay-leaf, put your Carp into a Coffin raiſed fit for him of fine Paſte, put in good Butter, and cover him up, and do not bake him too hot, and when your Carp is half

half baked, put in a Glaſs of White-wine, and ſo let him bake till he is enough.

A Carp Pye fearced.

Scale and waſh your Carp, and open him in the back, take out the Garbage and flea your Carp, but ſo that the skin muſt be as if it were whole, mince the Fleſh very ſmall, and ſeaſon it with Pepper, Salt, Nutmeg, ſweet Herbs, *Siboules*, and Butter, then fill the Skin of your Carp with this fearcing, as if it were whole, put to it Champignons, the Milt of your Carp, Oyſters, Artichoke-bottoms boil'd, and two Cloves, all this aranged, and laid in ſuch manner as if the Carp and this were all whole, and but one Carp, ſo filled up, then cover your Pye, and bake him like the other, and when he is baked put in the juice of Lemons, in ſerving it away.

A Pike baked in a Pye.

First scale your Pike and wash him, then bone him, but so that the Head and the Tail may hold together by the Skin, then make a fearce of the Flesh, and season it with Pepper, Salt, Nutmegs, sweet Herbs, and *Siboules*, work this up with Butter, and fearce the Skin and bring it together as if it were whole with the Milts of Carpes, Champignons, Oysters, and Capers, and without the Skin put Artichoke-bottoms, Champignons, Oysters, and Capers, this must be put into a raised Coffin of a fit length and bigness of your Pike, made of fine Paste, cover it with the same Paste and bake him but gently, and put in the juice of Lemons when you serve it away.

An Eel Pye.

Flea your Eels and cut them out in pieces, and raise a Pye with fine Paste, either round, or *ovale*, season your Eels

Eels with Pepper, Salt, Cloves, Nutmegs, and ſweet Herbs, and *Siboules*, Butter, Capers, a Bay-leaf, a few fine chippings of Bread, and when the Pye is about half baked, put in a Glaſs of White-wine, and the juice of a Lemon in ſerving it away.

A Lamprey *Eel Pye.*

You muſt firſt take away the Blood, and preſerve it in a Veſſel, then cleanſe your *Lampreys* in warm Water, put him into fine Paſte, raiſed either in oval or round, ſeaſon it with Pepper, Salt, Nutmeg, and Cloves, *Truſles*, *Morilles*, Sweet-hearbs, *Siboules* minced ſmall, Butter, fine chippings of Bread, cover him up with the ſame Paſte, and when the Pye is about half baked, put in the Blood you ſaved, with a Glaſs of Claret, and ſo let him bake ſoftly till he is enough.

A Lamprey *Pye on the* English *fashion.*

This Pye is made almost like the other, only the seasoning is not the same, but you must save the Blood and clean your Eels in warm Water, put him into a Pan sheeted with fine Paste, and season him with Pepper, Salt, Cinamon beaten, Sugar, green Citron, Dabes, Currants, and some fine chippings of Bread, cover him up, and when he is half baked put in the Blood with half a Glass of White-Wine, let him bake softly, then Ice him over; and put the juice of Lemon into it when you serve it away.

A Trout Pye.

You may Lard your Trouts with Eels, after you have scaled and scortched them, put them into a fine Paste, either raised, or in a Pan, season them with Pepper, Salt, Cloves, Nutmegs, Bay-leaves, and put Butter to them, Champignons, Artichoke-bottoms,

toms, *Siboules*, ſweet Hearbs minced ſmall, Capers, Oyſters, the Milts of Carps, and the juice of Lemons in ſerving it away.

A Pye of Ton, *or Conger Eel.*

This ſort of Pye ought to be raiſed, and your Fiſh cut in pieces, you may alſo inrich it with Oyſters, Artichoke-bottoms, ſweet-Hearbs, *Siboules*, and Butter, ſeaſoned with Pepper, Salt, Nutmegs, a Bay-leaf, and two ſlices of Lemon, and cover it up, and let it bake ſoftly, add to it when its baked ſome juice of Lemon, or a little Vinegar, in ſerving it away.

A Pye of Barbots, *or Barbilles.*

Empty this Fiſh and waſh him clean, and put him into a raiſed Pye made of fine Paſte, with his Livers and the Milt of a Carp, the Tail of a Lobſter, or Cray-Fiſh, Champignons, Artichoke-bottoms, ſeaſon this with Pepper, Salt, Nutmeg, ſweet Hearbs,

Siboules, and you may put Oysters in also if you please, with the juice of Lemon when you serve it.

A Pye of Grameaux.

This Fish is not without some small Scales, therefore you must make him very clean, and cut away the Fins, and put him into a raised Pye, season it with Pepper, Salt, Nutmeg, sweet Hearbs, *Siboules*, Cloves, Oysters, Artichoke-bottoms, Champignons, with juice of Orange, or Lemon, in serving it away.

A Pye of Bremmes.

Scale and wash your Fish, and scorch it, and put them into a raised Pye, season them with Pepper, Salt, Nutmeg, sweet Hearbs, Cloves, Bay-leaves, Champignons, Oysters, Capers, and Butter, cover it with the same Paste, and put in some juice of Lemon, in serving it away.

A Pye made in the nature of searced Meat of Veal, called Gaudiveau.

Mince the Flesh of either Carp, Tench, or Eel, and season your Meat as is written else-where, only you may put in the Milts of Carps, and *Morilles*, do not cover him at all, only put in a white Sauce when your Pye is baked, and juice of Lemon when you serve it away.

Petits *in Puff-paste made of Fish.*

Mince the Flesh of Eels with the Milt of a Carp, and Champignons half boil'd, season this with Pepper, Salt, Nutmeg, sweet Hearbs, *Siboules*, then melt half the quantity of good Butter, as you have of minced Meat, work this together, then make good Puff-paste, and sheet little Pans and put this meat into them, and when they are baked put to each a little juice of Lemon, or Verjuice made of Grapes, when you serve them away.

A fine Pye.

Take Puff-paste and roll it out, and cut it square, or *oval*, and lay upon it the Flesh of either Carps or Eels minced very small, Artichoke bottoms, Champignons, Carps Milts, Cray-Fishes Feet, or Lobsters claws, with good Butter, season it with Pepper, Salt, Nutmeg, Cloves, and *Andouillets* made of Fish, put into it when it is baked a white Sauce, or Lear, or fearc'd Meat roll'd out, with the juice of Lemons when you serve it away.

A Pye made with the Flesh of a Pike.

Mince the white Flesh of a Pike, Champignons, and let it boil till it be half boil'd in a Pot or Dish, with a Glass of White-wine, and a piece of Butter, season it with Pepper, Salt, Nutmeg, sweet Hearbs, *Siboules*, Champignons cut in pieces, the Milts of Carps, and Artichoke-bottoms, put this into a raised Pye, and cover it with

with the ſame Paſte, and put in a little juice of Lemon when you ſerve it away.

A Macreuſe, *or a Pye of a Fowl which is eaten for Fiſh.*

Beat your *Macreuſe* well with the back of a great Kniſe, and make ordinary Paſte, then raiſe a Pye that is very thick in the ſides, then lay in your Fiſh in the bottom, when they are waſhed and dryed, ſeaſon them with Pepper, Salt, Nutmeg, Champignons, Artichoke-bottoms, *Siboules*, ſweet Hearbs, and good ſtore of Butter, let this Pye bake about ſix hours, put the juice of Lemon to it in ſerving it away.

You may alſo bone this Fiſh, and make fearcing with ſome of the ſame Fleſh, and put it into a raiſed Pye, let the ſeaſoning be the ſame that the other is, but let your Paſte be finer, and let your Fiſh bake well.

The manner of making Tarts of Fish.

A Tart of Carps Milts.

You must first sheet a Paty-pan with fine Paste then cut your Milts of Carps and lay them in handsomly, seasoned with Pepper, Salt, Nutmeg, sweet Hearbs, *Siboules*, Champignons, *Morilles*, Butter; cover it, and indore it, and let it bake softly, and put in the juice of a Lemon into it when you serve it away.

A Tart of Carps Tongues.

This Tart is made like that of the Milts, but into this you may put in the Eyes and Brains of the Carps, also the Trufles are likewise very good, and the juice of a Lemon in serving it away.

A Tart of Pikes Livers.

This Tart may be made alſo like that with the Milts of a Carp, only it muſt be made with brown Butter, and an Anchovy melted and put in with ſome Capers, and the juice of Lemons when you ſerve it away.

A Tart of Garnulles, *or Frogs.*

Firſt your Frogs muſt be fleaed, and the hinder quarters muſt be cut off in the Loins, like a hanch of Veniſon, then ſet them in ſcalding Water, and they will be as white as Milk, and when you have ordered them according to your mind, then put them into a Paty-pan ſheeted with fine Paſte, ſeaſon them with Pepper, Salt, Cloves, and Nutmeg, three or four Champignons minced ſmall, ſweet Hearbs, and *Siboules*, two Anchovies with good Butter, and when it is baked, put to it the juice of Lemons, when you ſerve it away.

A Tart of Cray-Fish.

First you must boil your Cray-Fish with a Glass of White-wine, after they are very clean washt, then peel the Feet and the Tails, and beat the rest in a Mortar, and strain it out with a little of the Broth of your Cray-Fish, and melted Butter, then lay all handsomly in a Paty-pan sheeted, and add some Champignons cut small, and season all this with Pepper, Salt, Nutmeg, and *Siboules*, cover it up, and indore it, and so let it bake, and when it is baked, put in the juice of Lemon when you serve it.

A Tart of Eels.

First flea your Eels and bone them, and when you have done this, mince the Flesh with sweet Hearbs, *Siboules*, Pepper, Salt, Nutmeg, Champignons, and add melted Butter to them, and then put them into a Paty-pan sheeted with fine Paste, and when your Tart is baked put into it the Yolks of three

Small onions

three Eggs, and the juice of a Lemon, all raw, so serve it.

A Tart of Eels cut in pieces.

First flea your Eels and cut them in short pieces, take out the Bone, and lay the Eels into a Paty-pan sheeted with fine Paste, season these as you did the other, cover them up, and when they are baked put a white Sauce to them, and so serve the Tart away like the other.

A Tart of hash'd Fish.

Mince the Flesh of a Carp with sweet Hearbs, season it with Pepper, Salt, Nutmeg, and Cloves, put Butter, and Champignons, and Artichoke-bottoms, and Carps Milts, and Capers; put all this into a Paty-pan in pieces, sheeted with fine Paste, cover it up and bake it, and when it is baked serve it away brown, with the juice of a Lemon over it.

A Tart of Salmon in slices.

Take a slice of Salmon, and give him a boil or two in a Dish with a Glass of Claret, this done, break it in pieces, and put it into a Paty-pan sheeted with fine Paste, and put to it Dabes, green Citron, Sugar, and Cinamon, a little Pepper and Salt, with Butter, and when it is half baked, put in the Wine wherein the Salmon was boil'd, and so let him bake covered up, but before you serve it you must Ice over your Cover, and add the juice of a Lemon in serving it away.

A Tart of Salmon minced.

Mince some slices of Salmon with Champignons, sweet Hearbs and *Siboules*, and season it with Pepper, Salt, Nutmeg, put it into fine Paste, and put to it Champignons cut in pieces, and Artichoke-bottoms and Butter, so bake it, and when you will

will ſerve it away put in ſome Piſtaches cut, and juice of Lemons.

A Tart of Smelts.

Mince ſome Champignons, or *Morilles*, and lay them in the bottom of a Paty-pan ſheeted with fine Paſte, and then lay your Smelts upon it in order, with Butter, ſeaſon them with Pepper, Salt, Nutmeg, ſweet Hearbs, and *Siboules*, put in alſo ſome Champignons cut in little pieces, cover it up, and when it is baked, put in the juice of Oranges, or Lemons, in ſerving it away.

A Tart of Oyſters.

The Tart of Oyſters is made in the ſame manner as the other is, only you muſt put in a little raſpins of Bread, ſome Capers, and a ſlice or two of Lemon, cover it up, and bake it, and put in ſome juice of Lemon or Orange inſerving it away.

A Tart of Soles.

First skin your Soles, and then take out the bones, cut away the Heads, and fry them in Fat, and make your Tart with the flesh of your Soles in pieces, with Champignons, and Trufles, seasoned with Pepper, Salt, Nutmeg, *Siboules*, and sweet Hearbs minced small, cover it up, and let it bake, and put in the juice of Lemons into it when you serve it away, and the fryed Heads of the Soles about it.

A Tart made of Mussels.

After your Mussels are well cleaned put them in a Pan to boil a little, that you may take them out of their Shells, but in their own Liquor only, then put them into a Paty-pan sheeted with fine Paste, and put in with them some Champignons in pieces, and *Morilles*, season them with Pepper, Salt, Nutmeg, some Thime and Butter, and cover up your Tart, and when

when he is half baked put in their own Liquor that came from them, with a little raſpings of Bread, and when they are baked put in the juice of Lemon, and ſerve it away.

A Tart of ſmall Pidgeons for Lent.

You muſt beat ſome Fleſh of Pike, and ſome Fleſh of an Eel, with the Milt of a Carp, after it is well minced, ſeaſon it with Salt and Nutmeg, then take ſome of this minced Meat, and make it into little Pidgeons upon a ſheet of Paper, work it with your hands dipt in melted Butter, for fear you ſhould paſte your Hands with it, make a vent to them with the end of a wooden larding Pin, and put in a piece of a Pike, or other Fiſh Livers into the vents of each Pidgeon, then ſcald or ſet them in a pan full of hot Water: And of this Meat you may make Cockscombs, or any thing elſe as you pleaſe, lay this into a Paty-pan ſheeted with fine Paſte, in very good order, ſeaſon it with Pepper, Salt, Nutmeg, a little bundle ſtuck

with

with Cloves, (which is to be taken out when the Tart is baked) Champignons, *Morilles*, Carps Milts, good Butter, a little White-wine, and so cover it up, and when it is baked put in the juice of Lemons, and serve it a way.

A Beatilly *Tart of Fish.*

Of the same Meat as you made your last Tart of, you may make Cockscombs, Sweet-breads of Veal, by beating and mingling of two or three Carps Milts amongst this Meat, and then you may fashion a Calves Sweet-bread in a Spoon, and set or scald him in the hot Butter, and the Combs in like manner, this done put them into Paste, and season it as the last was done above, so bake and serve this in like manner.

A Tart of a fearced Tench.

Take your Tench and scald him, split him down the back, take out the Flesh, but so that the Head and Tail may

may hold to the Skin, and make a fearcing of the Flesh, with Champignons, Milts of Carps, season it with Pepper, Salt, Nutmeg, Cloves, *Siboules*, and sweet Hearbs, work this together, and so fearce your Tench, and lay him in fine Paste, with Oysters, Champignons, Carps Milts, Pikes Livers, and good Butter, and half a glass of White-wine put into it when he is half baked, so let him bake covered up, and when you serve him away put in the juice of a Lemon.

A Tart of Pearches.

Give your Pearches a boil or two in a Glass of White-wine, that you may take off the Scales, put them into fine Paste, and season them with Pepper, Salt, and Nutmeg, a bundle stuck with Cloves; put in with your Pearches some Carps Milts, Champignons, *Morilles*, Oysters, and Butter, cover it up, and bake it, and put in the juice of a Lemon in serving it away.

A Tart made with a Tortoise.

First cut off his Head and Feet, and boil him in White-wine and Water, till he will quit his Shell, then take out the Gall only, for all the rest is good, then put him into fine Paste, and season him with Pepper, Salt, Nutmeg, sweet Hearbs, and *Siboules* minced, put in also Champignons, *Morilles*, the Feet and Tails of Cray-fish peeled, Capers, raspings of Bread, and a little Butter, cover up your Tart, and bake him, and put the juice of Lemon to him when you serve him away.

A Tart of Cray-fish minced.

After your Cray-fish are boil'd and peeled, mince them, and put them into fine Paste, with the Milt of a Carp, Champignons, Pikes Liver, *Morilles*, and Trufles, seasoned with Pepper, Salt, Nutmeg, a bundle stuck with Cloves, and some good Butter, cut your Champignons in pieces, co-

ver

ver up your Tart and bake him, and put the juice of Orange or Lemon to him when you ſerve him away.

How to make many ſorts of Tarts, which may ſerve for Enter-meſſes, either for Fiſh or Fleſh days, at all ſeaſons.

A Cream Tart.

Blanch a quarter of a pound of ſweet Almonds, beat them very well, and ſtrain them with about a quart of Milk, make it boil over a ſoft Fire, keeping it always ſtirring till it be half boil'd, then put in the Yolks of four Eggs, and keep it ſtill ſtirring, and when it begins to grow thick, put in a quarter of a pound of Sugar, a little Salt, and put it into a Diſh with a good piece of Butter, ſtir it ſtill together till the Butter be melted, then ſheet a Paty-pan with fine Paſte, very thin with a ſmall brim, then put in your Cream not being too thick, and grate in ſome green Citron, indore it,

it, and when it is baked put over it Sugar, Musk, and Orange-flower-water, and so serve it away.

A Cream Tart of Natural Cream.

Boil about a quart of Milk, a third part away, then put in the Yolks of six Eggs, a little Salt, Sugar, and a piece of fresh Butter, and stir it all together, and let it cool, then make your Tart and serve it in the same manner as you did the above-written.

A Tart of Pistaches.

First scald your Pistaches and peel them, then beat them in a Morter, put to them a little Salt, Cinamon, Sugar, Butter, and green Citron, then sheet a Paty-pan, with fine Paste very thin, and a small brim, and so make your Tart of this, and when it is a little more than half baked, Ice it over with Icing made with Sugar, and Orange-flower-water.

A Melon *Tart in ſlices.*

Firſt ſlice out your *Melon* in very thin ſlices, and place them very handſomly in a Paty-pan ſheeted with fine Paſte, ſeaſon this with Sugar, Cinamon, and a little Salt, and cover it with long ſlices of Paſte cut very narrow, or with a plain cover, which you pleaſe, indore it, and when it is baked put Sugar and Orange-flower-water over it, and ſo ſerve it away.

A Melon *Tart, the* Melon *firſt made into* Marmelade.

Firſt boil your *Melon* with a Glaſs of White-wine, till all the Liquor be boil'd away, then beat it in a Morter with two Makaroons, Sugar, and Cinamon, then put it into a Paty-pan ſheeted with fine paſte, but do not cover it at all, and when it is baked, put Sugar and Orange-flower-water over it, or elſe Ice it over, and ſo ſerve it away.

A sharp sweet Tart.

Take a Glass of Verjuice, or juice of Lemons, and boil it with a quarter of a pound of Sugar, till it be half boil'd away, then put to it a pot of Cream, the Yolks of six Eggs a piece of Butter, Orange-flowers, and green Citron rasped, and beaten Cinamon, put this into a Pan sheeted with fine Paste, but do not cover it.

An Almond Tart.

First blanch, and then beat your Almonds with half the quantity of Sugar that there are Almonds, a little Butter, Salt, Cinamon beaten, green Citron rasped, Orange-flowers musked, put this into a Paty-pan sheeted with fine Paste, and when is is baked Ice it over, and serve it away.

A Champignon Tart.

Sheet a Paty-pan with fine Paste, and put in Champignons, cut in pieces,

pieces, ſeaſon them with ſweet Herbs, *Siboules*, Salt, Nutmeg, Flower fryed, and Butter, cover this up with the ſame Paſte, and indore it, and when it is baked put in ſome juice of Lemons in ſerving it away.

The Tart of *Morilles* is made and ſerved in the ſame manner as that of Champignons is.

A Tart of Mouſerons.

After your *Mouſerons* are well peeled, put them into a Paty-pan ſheeted with fine Paſte, as you did the Champignons, but do not cut neither your ſweet Hearbs, nor *Siboules*, but make a bundle; and ſerve it away as you did that of Champignons.

A Truſle Tart.

Peel your Truſles well, and cut them in ſlices, either round or long, and put them in Paſte, as you did the *Mouſerons*, with fryed Flower, let the ſeaſoning be the ſame, and when they are baked, put gravy and the juice of

of Lemons to them, and so serve them away.

A Tart of Artichoke bottoms.

When your Artichokes are well boil'd, white and peeled, put them into fine Paste, with sweet Hearbs, *Siboules* minced small, season them with Pepper, Salt, Nutmeg, and Butter, cover them up, and when the Tart is ready baked put in a white Sauce, or Lear, with a little Vinegar, when you serve it away.

A Tart of Cream of Artichokes.

When your Artichoke-bottoms are well boil'd, beat them in a Morter, and strain them through a Cullendar, with Butter, or melted Lard, the Yolks of two Eggs raw, season this with Salt, and Nutmeg, and put it into fine Paste, but let it be very thin, and bake it, and serve it away with Gravy and juice of Lemons.

A Tart of Artichoke Cream with Sugar.

Make your Cream as above, and put to it one Makaroon, a little Cream, ſeaſon it with Salt, Cinamon, Sugar, and green Citron, put this into a Paty-pan ſheeted with fine Paſte, but do not cover it all, and when it is baked Ice it over with Sugar, and Orange-flower-water, and ſo ſerve it away.

A Tart of Beet Roots.

Firſt roſte your Beet Roots in the Embers, and peel them very well, cut them in pieces, and give them a boil with a Glaſs of white-wine, and then beat them in a Morter, with a piece of Sugar, a little Salt, and Cinamon, and make them like *Marmalade*, and put them into fine Paſte with ſome green Citron raſp'd, and a piece of Butter, and do not cover it, but when it is baked ſerve it away with perfumed Sugar, and Orange-flowers.

A Butter Tart Barded.

First you must beat a little green Citron, a little Salt, Cinamon, two Makaroons, a piece of Butter that is fresh and good, with the Yolks of four raw Eggs, beat all this well together, and put it into a Pan sheeted with fine Paste, and bard it over with long slices of Paste, and when it is baked, put to it some Orange-flowers, and Sugar in serving it away.

Another sort of Butter Tart.

Take a piece of fresh Butter, Sugar, Orange-flowers, two Makaroons, four Yolks of Eggs, half a Cup full of preserved Verjuice, or the Syrop, and make it like Lemon Cream, and put it into a Pan sheeted with fine Paste very thin, put Orange-flowers and Sugar to it in serving it away, but do not cover it.

A Tart of the Cream of Apples.

Pare your Pippins, and put them aboiling with Whitewine, when you have put away the Coars, and when the Apples are well boil'd beat them in a Morter with Sugar, Cinamon, and Orange-flowers, and ſtrain it through a Strainer, and put it into a Pan ſheeted, and ſo bake it, and when it is baked, Ice it over, and ſo ſerve it away.

Another Apple Tart.

Pare and cut your Apples in ſlices, and boil them with White-wine, green Citron, Cinamon, and Sugar, then put it into a Pan ſheeted very thin with fine Paſte, and cover it over with a thin cover of Puff-paſte, indore it, and let it bake, and when is baked ſerve it away with Orange-flowers and Sugar.

A Tart of the juice of Sorril.

Beat Sorril in a Morter, and ſtrain out the juice, put it into a Diſh with three Makaroons, a piece of freſh Butter, the Yolks of three raw Eggs, green Citron grated, Orange-flowers, and Sugar, and Cinamon, ſtir all this together over a Fire, and make a Cream of it, and put it into a Pan ſheeted very thin with fine paſte, and when it is baked ſerve it away with Sugar over it.

A Spinnage Tart.

Take the Leaves of Spinnage and put them into an Earthen Pot, with half a Glaſs of White-wine, and then let them ſtand a withering till all the Whitewine be conſumed, then take your Spinnage and mince it ſmall, and ſeaſon it with Sugar, Cinamon, green Citron, a little Salt, two Makaroons, and a piece of Butter, put this into fine Paſte in a Paty-pan, and bard it over, and when it is baked put

to

to it the juice of Lemons, and ſo ſerve it away.

A Tart of green Sprouts.

Take your green Sprouts of green Colworts, give them a ſet or ſcald in hot Water, and lay them a draining, then mince them ſmall, and put them into fine Paſte, and garniſh them with the Hearbs, ſeaſon them with Lard melted, Beef-marrow, an Onion ſtuck with Cloves and Pepper, and ſome thin ſlices of interlarded Bacon between the laying of the Hearbs, cover it up with the ſame Paſte, and when it is baked put in ſome Gravy, and the juice of Lemon, and ſerve it away.

A Tart of Aſparagus.

Cut off the green ends that are very tender, to fill your Tart, firſt ſcald them in hot Water, and put them into fine Paſte, ſeaſon them with ſweet Hearbs, *Siboules*, Pepper, Salt, and Nutmegs, put to it ſome melted

Lard, or Butter, cover it up with the ſame paſte, and when it is baked put to it either Cream, or Gravy of Mutton, with the Yolks of Eggs.

A Tart of Eggs.

Take Orange-flowers, a piece of Sugar, a little Butter, and the Yolks of Eggs, beat this together like Cream, and put it into a Paty-pan ſheeted with fine Paſte very thin, grate ſome green Citron over it, and bake it; and when it is ready Ice it over, and ſo ſerve it away.

A Tart of green Citron.

Beat in a Morter green Citron, with two Makaroons, a little Cinamon, half a Cup or Glaſs of the Syrop of Verjuice Grapes, put this into fine Paſte, and bake it, and put to it Orange-flowers when you ſerve it away.

A Tart of Claret-Wine.

Take half a Glaſs of Claret-wine, as much juice of red Gooſeberries, two Makaroons, the Yolks of four Eggs, and make this like Cream, ſeaſon this with Sugar, green Citron grated, Cinamon, a little Salt, and a ſmall piece of Butter, and put it into fine Paſte, and put to it Orange-flowers when you ſerve it away.

A Tart of Oranges.

Pare your Oranges, and cut them in ſlices, take out the ſeeds, and put them into fine paſte very thin, with Sugar, two Makaroons beaten, Cinamon, ſome Piſtaches cut, cover it up with the ſame Paſte, and when it is baked ſerve it away with perfumed Sugar.

A Tart of green Lemons.

This Tart is to be made like the other, but do not put in any Piſtaches, but

but instead thereof put in some green Citron grated, and when it is baked serve it away in like manner, as is above-said.

A Tart of the Seeds of Pomgranats.

Put these Seeds into fine Paste very thin, with Sugar, green Citron grated, cover it up, and when it is baked put Orange-flowers to it, and so serve it away.

A Tart of Marmelade *of Apricocks.*

First put your Apricocks a preserving with Sugar and Cinamon, and make *Marmelade* of them, then put the *Marmelade* into Almond Paste rolled out very thin, and when you serve it away put Orange-flowers to it, or else Ice it over, and so serve it away.

A Tart of Pistaches cut.

Cut your Pistaches and green Citron, and put it into fine Paste, and sea-

ſeaſon it with Sugar and Cinamon, with the juice of Lemons, cover it up, and when you ſerve it away, put Orange-flowers to it.

A green Cream Tart.

Beat Piſtaches in a Morter, and ſtrain them through a Strainer with the juice of Beet Leaves, add to this two Makaroons, the Yolks of two Eggs, a little Salt, and a piece of freſh Butter, and ſo make Cream of it, and put it with Sugar into fine Paſte, but very thin, and when it is baked put to it Orange-flowers, and perfumed Sugar, and ſo ſerve it away.

A Tart of Almond Cream.

Beat a pound of blanch'd Almonds in a Morter, and ſtrain them through a Strainer with Milk, and make it boil in an Earthen Pot, or in a Skillet, keeping it ſtirring till it be a Cream, then put in Sugar, and Cinamon whole, when this is done put it into

Al-

Almond Paste, but Marble it a little with the juice of Rasberries, or red Gooseberries, and Orange-flowers, in serving it away.

A Tart of Franchipane.

Make Cream with Milk and the Yolks of Eggs, and when it is done, put in two Makaroons, Sugar, and a stick of Cinamon, half a quarter of a pound of Pistaches beaten, a little Salt, green Citron grated, then put this upon a sheet of *massepain*, and bake it, and put over it Orange-flowers, and perfumed Sugar, in serving it away.

Another fashion to make a Tart of Franchipane.

Beat a quartern of Pistaches, and half a quartern of green Citron, a little beaten Cinamon, two Makaroons, two pots of Natural Cream, Sugar, and Orange-flowers, and the Yolks of two Eggs, and make all this like *Marmelade*; and put it into Puff-paste, or

or other fine Paſte, with ſome Butter, and cover it up with the ſame Paſte, and indore it, and when it is baked put ſome perfumed Sugar over it in ſerving it away.

A Tart of Champignons.

Sheet a Paty-pan with fine Paſte, and put Champignons into it, with ſweet Hearbs minced very ſmall, with melted Lard or Butter, ſeaſon it with Pepper, Salt, and Nutmeg, cover it up, and bake it with a ſoft Fire under it, and a pretty quick Fire over it, and when it is baked put in ſome Gravy of Mutton, if it be made with Lard, and the juice of a Lemon, and ſo ſerve it away hot.

Red Gooſeberries are red Currants, a pot of Cream is about half a pint.

FINIS.

cdo
3 Dec 64

Rose, Giles
TX 705
.R6

Rare Bk
Coll
Copy 1

6505977 3

17 Dec 71