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Receipts of Pastry & Cookery

THE IOWA
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Edited by David E. Schoonover



Receipts of Pastry & Cookery
For the Use of His Scholars

Edward Kidder

Edited by David E. Schoonover

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Frontispiece of Edward Kidder courtesy of the Department of Special Collections, University of Chicago Library

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Foreword

David E. Schoonover

Edward Kidder's primary importance in culinary history derives from his role as proprietor of the first known cookery schools in England. Evidence of his enterprise comes from title pages in copies of his quite rare *Receipts of Pastry and Cookery: For the Use of His Scholars*, which exists in both manuscript and printed texts, undated, but probably ranging from the 1720s to the 1740s. The manuscript versions are somewhat mysterious, perhaps transcribed by his students from dictation or from other copies and kept as textbooks or reference guides.

The basis for this facsimile edition is the manuscript copy with a printed title page located in the University of Iowa's Szathmáry Collection of Culinary Arts, but versions at Vassar College Library and the University of Chicago Library include two other distinctly different typeset title pages. The different printed title pages in Kidder's books place his schools in three locations, at St. Martin's Le Grand, in Queen Street near St. Thomas Apostles, and next to Furnival's Inn in Holborn. The title page in the University of Chicago's manuscript text lists yet another address, in Norris Street near St. James's Market. As an entrepreneur Kidder may have had these different title pages prepared in quantity, then had them bound with sufficient blank pages available for transcribing "receipts," as seems to have been done in the Szathmáry copy.

In *Old Cook Books: An Illustrated History*, Eric Quayle suggests that Kidder's taking the trouble and expense of producing a

specially prepared handbook for his pupils points to

successful and well-attended classes, which may be seen as early examples of adult education. In addition, we know from the Vassar College and University of Chicago title pages that Kidder advertised "Ladies may be taught at their own Houses."

Kidder's contemporaries used the prefaces to their own cookery books to establish claims of experience, training, novelty, and artistry. Charles Carter, "Lately Cook to his Grace the Duke of Argyll, the Earl of Pontefract, the Lord Cornwallis, &c," author of *The Complete Practical Cook: Or, A New System of the Whole Art and Mystery of Cookery*, asserts that "Variety and Novelty are no small Parts of the Cook's Art, and that no Occupation in the World is more oblig'd to Invention." Carter presents his collection to the public as "the Genuine Performance of my Father and Self, all the Rules try'd and experienc'd, and which have had the good Luck to be applauded by our respective Principals." With pride he extolls "So noble a Market as Leadenhall, the finest in the World, as well as several other well-furnish'd Public Markets about this great and opulent Metropolis [that] afford such continual Supplies for the Table, that no Cook can be at a Loss for Elegancies of every Kind, while he is near the Town, to gratify the most extensive Wish, and to indulge the most profuse Spirit of Hospitality."

John Farley, principal cook at the London Tavern, in *The London Art of Cookery, and Housekeeper's Complete Assistant*, charges that the "Generality of Books of this Kind are so grouped together, without Method or Order, as to render them exceedingly intricate and bewildering; and the Receipts written with so much Carelessness and Inaccuracy, as not only to render them exceedingly perplexing, but frequently totally unintelligible. In this

Work, however, we hope, that Perspicuity and Regularity will be seen in every Step we have taken We shall only add, that neither Labour, Care, nor Expence, have been spared to make this Work worthy of the Patronage of the Public."

Edward Kidder's *Receipts of Pastry and Cookery: For the Use of His Scholars* is a working cook's manual, presupposing that its owner knows or will soon learn what amounts of ingredients are called for, what cooking times are necessary, and what now-exotic materials and methods were customary in the eighteenth century. Today's readers are encouraged to try these "receipts" with an experimental attitude. In the recipes following this foreword, original and updated versions are provided for the historically minded cook who may prefer more precise directions.

Acknowledgments

I would like to express my appreciation to these colleagues at the University of Iowa Libraries for their encouragement and assistance with this project: Sheila Creth, Edward Shreeves, Robert McCown, and Susan Hansen. I am also particularly grateful to Alice Schreyer and Dan Galligan of the Department of Special Collections, the University of Chicago Library, for their assistance in providing reference copies of Kidder's books in their collections and for providing prints and permission to publish for the engraved portrait of Kidder used to illustrate this foreword.

References

Carter, Charles. *The Complete Practical Cook: Or, A New System of the Whole Art and Mystery of Cookery*. London: 1730.

Farley, John. *The London Art of Cookery, and Housekeeper's Complete Assistant*. 3d. ed. London: 1785.

Quayle, Eric. *Old Cook Books: An Illustrated History*. New York: E. P. Dutton, 1978.

Recipes from Kidder's Contemporaries with Modernized Versions

The modernized versions of the eighteenth-century English recipes from Edward Kidder's contemporaries are adapted, with appreciation, from Maxime McKendry's *Seven Hundred Years of English Cooking* (New York: Exeter Books, 1983). Recipes by Charles Carter are adapted from his *Complete Practical Cook: Or, A New System of the Whole Art and Mystery of Cookery* (1730) "FITTED FOR ALL OCCASIONS: But more especially for the most *Grand and Sumptuous* ENTERTAINMENTS."

Duck Soup with Onions

Potage of onions santhy:

First boil off a good Quantity of old Onions tender; then pulp them through a Strainer; then make a Ragoust of Onions, with a little Sellery amongst them, and likewise force that, and strain it into your other; then take a Quarter of a Pound of Jordan Almonds, blanch them, and beat them in a Mortar very fine; mince a Sweetbread very small, and stove all this together in good Gravy, and put in a little scalded Parsly minc'd; stove it with a Duck or two half-roasted, till enough; stove French Manchet dry'd in Gravy, and put in the Bottom of your dish; fill up your Dish, put in your Ducks, and garnish your Dish with whole Onions, boil'd down and stov'd in Gravy;

put up and down in your Pottage after dish'd, some whole Onions; put sliced Lemon round and serve it. (Charles Carter, 1730)

Serves 6

2 cups sliced onions

2 stalks celery, chopped

4 tablespoons butter

10 cups stock

1/4 cup ground almonds

2 tablespoons chopped parsley

1 duck, half roasted

6 onions, parboiled

1 cup dry bread crumbs

1/2 cup duck gravy

1 sweetbread, cooked and finely chopped

1 lemon, sliced, for garnish

Sauté the onions and celery in the butter until tender. Puree. Stir in the stock. Add the almonds, parsley, duck, and onions and simmer until the duck is tender. Stir the bread crumbs and gravy together and stir into the soup to thicken it. Add the sweetbread.

Garnish with lemon slices and serve with sliced duck meat and one onion for each person.

A Salmon Pie

Take a good sole, or a side of salmon, scale it, and cut it into pieces two inches broad, and wash them over with the yolk of an egg, and season with pepper, salt, nutmeg and ginger, and thyme and parsley minced; lay it in a raised coffin, lay in some fish force-meat, and some oysters set, and some shrimps picked and washed; lay over butter, and close it; but first lay over two or three blades of mace, and some slices of lemon; bake it, and then have a leer made with a litte red wine and a lobster minced, and what is in the body; put in two or three anchovies, and a little beaten ginger; draw it up with thick butter, and take off the fat of the pie, and put in this leer, and shake it well together, and serve it away. (Charles Carter, 1732)

Serves 4-6

1 1/2 pounds pastry

1 pound salmon

1 cup oysters, shelled

6-8 pickled shrimps (optional)

1/2 pound lobster meat, diced

1 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon nutmeg

1 teaspoon thyme

1/4 teaspoon ginger

1/4 teaspoon mace

1/2 cup fish stock

1/2 cup red wine

1 tablespoon anchovy essence

2 tablespoons butter

1 teaspoon lemon juice

Line a pie dish with half the pastry. Arrange alternate layers of salmon, oysters, shrimps, and lobster in the pie, ending

with a salmon layer. Season with the seasonings, herbs, and spices. Pour the stock, wine, and anchovy essence over the layers. Dot with butter and lemon juice. Cover with the rest of the pastry. Bake at 375 degrees 30-40 minutes.

A Trout Pie

Take your trouts, and scale them; cut off their fins and tails; force their bellies with forced fish; hack the trouts on the sides, and season them with pepper, salt and nutmeg, thyme and parsley minced; lay them in a raised coffin, and before you season them, wash them over with an egg; lay some forced fish over between; cover it over with butter, and bake it open; make a leer with some wine, ginger, anchovies, horse-radish, an onion stuck with cloves, and a lemon diced; draw it up thick with thick butter; put in some oysters and shrimps; take out the fat, and head the pie with this, so serve it away. (Charles Carter, 1730)

Serves 3

4 tablespoons butter

1/4 cup onion, chopped

1/2 cup bread crumbs

1/2 pound white fish fillets

1/2 teaspoon salt

1/8 teaspoon pepper

1/2 teaspoon thyme

3 small trout

1 9-10-inch pastry case, round or square

6 oysters, shelled

6 shrimp, shelled

1 small onion, sliced

1/2 teaspoon grated horseradish

1/2 cup wine

1 teaspoon lemon juice

Forcemeat

2 tablespoons butter

1 small onion, chopped

1/2 cup bread crumbs

1/2 pound fish fillets

1/2 teaspoon salt

1/8 teaspoon pepper

1/2 teaspoon thyme

Seasoning

1/2 teaspoon salt

1/8 teaspoon pepper

1/2 teaspoon thyme

2 tablespoons parsley, finely chopped

1/4 teaspoon ground nutmeg

Melt 2 tablespoons butter in a frying pan and sauté the onion and bread crumbs. Add the fish fillets and cook until they flake. Remove from the heat and toss with the seasonings. Stuff the trout with some of the forcemeat. Lay them in the pastry case and sprinkle with more of the seasonings. Spoon the remaining forcemeat round the trout. Dot with the remaining butter, cut into small pieces. Add the oysters, shrimp, sliced onion, and grated horseradish and pour the wine and lemon juice over the mixture. Bake at 350 degrees 40-45 minutes.

A Pupton of Pigeons

For a little Dish you may take six pigeons, or more according to the Bigness of your Dish, truss them, singe and blanch them; then fry them in a little Butter or Hog's Lard, being first larded with small Lardons; then put them in stewing with a little Broth or Gravy; when they are almost tender, put to them two sweet breads cut in large bits and fry'd, a handful of Morils and Mushrooms well pick'd and wash'd and twelve chestnuts blanched; Put all this together then take a Saucepan with a quarter of a pound of Butter, a small handful of Flower, and two whole Onions; brown it over the Fire with a pint of Gravy, put in your ingredients aforesaid having first seasoned them with Pepper, Salt and Nutmeg.

Let it stew so that most of your ragoo sticks to your Meat, then set it off the Fire a-cooling. Take a Patty-pan or Sauce Pan and butter the Bottom and Sides; then cut four or five Slices of Bacon as long as your Hand and as thin as a Shilling; place them at the Bottom and sides of your Pan at an equal Distance, then place over it a Quantity of the forc'd Meat, . . . half an Inch thick, as high on the Sides of your Pan as you think will hold your Pigeons and Ragoo. Then pour in your cold Ragoo and Pigeons, placing them with the Breasts to the Bottom of the Pan, because the Bottom side is turned up when it goes to Table; then take out your whole Onion, Bacon and Cloves that was in your Brown, and squeeze in a whole lemon, place your pigeons with the Breasts to the middle of the Pan, and your Ragoo betwixt your Pigeons at an equal Distance. Cover it all over with the same forc'd Meat an Inch thick, and close it well round the Sides, smooth it well with your Hands and with Egg, strew on it a little grated Bread, bake it an Hour before you have

Occasion to use it; then loose it from the Sides of your Patty-pan or Sauce-pan, with your Knife, put it on your Mazarine or little Dish, wherein you intend to serve it, and turn it upside down clearly; if it is well

baked it will stand upright, like a brown Loaf. Squeeze over it an Orange, lay round it fry'd Parsley; the Sauce in the middle. So serve it for First Course. (Charles Carter, 1730)

Serves 4-6

2 pigeons

2 tablespoons lard

1 onion, sliced

1/4 cup flour

1 teaspoon salt

1/4 teaspoon pepper

1 teaspoon grated nutmeg

5 cups stock, heated

1 sweetbread, cleaned and diced

6 mushrooms, sliced

12 chestnuts, peeled

4 slices bacon

2 cups forcemeat with cream (see p. 15)

juice of 1 lemon

juice of 1 orange

Brown the pigeons in the lard and remove. Brown the onion in the same fat and cook until soft. Add the flour, salt, pepper, and

nutmeg and cook for 1 minute. Replace the pigeons in the pan, add the heated stock, and simmer until the birds are tender (1 hour for young birds). Add the diced sweetbread, sliced mushrooms, and peeled chestnuts. Cook for 10 minutes longer. Line the bottom of a well-buttered ovenproof dish with the bacon and spread with half the forcemeat. Arrange the pigeons on top and moisten with some of the stock and the lemon juice. Cover with the remaining forcemeat and cook in a moderate oven (350 degrees) 45-60 minutes or until done. Turn out onto a dish, squeeze the orange juice over it, and serve garnished with parsley.

Beef Collops

This recipe and others by John Farley are adapted from his *London Art of Cookery* (1785). He compiled this very popular cookbook after his years of experience as principal cook at the London Tavern.

Serves 4

4 rump steaks, scored with a knife

5 tablespoons flour

5 tablespoons butter, softened

2 1/2 cups good beef gravy or stock

1/2 cup cucumber, chopped

1/2 cup onion, very finely chopped

1/2 pickled walnut, crushed

1 tablespoon capers

1/2 teaspoon salt

1/2 teaspoon pepper

Dust the steaks with some of the flour and fry them in 2 tablespoons butter in a very hot frying pan for about 1 minute on each side. Remove them and keep warm in a low oven. Add the remaining butter, mixed to a paste with the rest of the flour, to the drippings in the pan, then add the gravy, cucumber, onion, pickled walnut, and capers. Season. Cook for about 5 minutes and pour the mixture over the steaks. Serve piping hot.

As the raw onion has only 5 minutes in which to cook, it must be chopped very fine. It should remain a little undercooked and add a crunchy texture to the gravy.

Beef Tremblant

Recipes by Hannah Glasse are adapted from her *Art of Cookery Made Plain and Easy* (1747), which she claimed "far exceeds any Thing of the Kind yet published." Her book remained a best-seller for almost a hundred years.

Serves 6-8

Fat end of a brisket of beef, 3-4 pounds

2 tablespoons allspice berries

2 onions

2 peeled turnips

1 carrot

Sauce I

4 tablespoons butter

4 tablespoons flour

5 cups gravy or strong beef stock

1 tablespoon mushroom ketchup

1 tablespoon browning (optional)

1/2 cup white wine

a few carrots and turnips, sliced thinly

salt and pepper

Sauce II (alternative)

3-4 tablespoons chopped parsley

1 onion, finely chopped

4 pickled cucumbers or dill pickles, finely chopped

2 1/2 cups good gravy or beef stock (from cooking the brisket)

1/4 teaspoon pepper

1 teaspoon salt

1 teaspoon butter rolled in 1 teaspoon flour

1 pickled walnut, crushed

1 tablespoon capers

Tie up the brisket with strong thread or string. Cover it well with cold water in a braising pan and bring to a boil. Skim. Salt the water and add the allspice and vegetables. Simmer until tender, for about 3 hours. Remove the meat.

To make the sauce (I), first melt the butter in a saucepan, then add the flour, cook a little, and stir until smooth. Slowly stir in the gravy or stock, mushroom ketchup, browning, wine, and sliced vegetables; bring to a boil and simmer until the vegetables are tender. Season to taste. Skim the fat from the surface and serve the brisket in the sauce. Serve with pickles.

For a sharper sauce (II), put the parsley, onion, and cucumbers or pickles into the gravy or stock, season, bring to a boil, and then simmer. Add the butter rolled in flour to thicken the sauce, then the pickled walnut and the capers. Simmer for 10 minutes and then pour over the beef.

Escalopes and Oysters

Cut your collops very large, and not too thin; hack them well, and wash over the inside with the yolk of an egg; then take large oysters set and bearded, and roll them in the yolks of eggs; season them with pepper, salt and nutmeg; thyme and parsley minced; lay them thick half over your collops, and turn over the other half, and skure it at the side and each end, washing them over with thick butter and the yolk of an egg, and broil them on a buttered paper; sauce them with good gravy, thick butter, and the juice of an orange, and then garnish with either orange or lemon sliced.
(Charles Carter, 1732)

Serves 4

4 veal scallops

4 oysters

1 egg, beaten

1/2 teaspoon salt

1/8 teaspoon pepper

1/2 teaspoon nutmeg

1/2 teaspoon thyme

1 tablespoon parsley

1/2 cup veal gravy

1 tablespoon orange juice

Pound the scallops thin. Roll the oysters in the beaten egg, season

with salt, pepper, and nutmeg, and roll in thyme and parsley. Roll the oysters in the scallops and secure each little package. Brush with butter and broil. Serve with the gravy flavored with a little orange juice.

Lamb Cutlets à la Maintenon

Take a neck of mutton, cut it into chops, with a bone in each, and take the fat off the bone, and scrape it clean. Take some crumbs of bread, parsley, marjoram, thyme, and winter savory, and chop all fine; grate some nutmeg in it, and season with pepper and salt. Having mixed these all together, melt a little butter in a stewpan, and dip the chops into the butter. Then roll them in the herbs, and put them in half sheets of buttered paper. Leave the end of the bone bare and broil them on a clear fire for 20 minutes. Send them up in the paper, with the following sauce in a boat; chop four shallots fine, put them in half a gill of gravy, a little pepper and salt, and a spoonful of vinegar, and boil them for a minute. (John Farley, 1783)

Serves 4

4 lamb cutlets, well trimmed

1 cup bread crumbs

4 tablespoons chopped parsley

1 teaspoon marjoram

1 teaspoon thyme

1 teaspoon winter savory

1/2 teaspoon nutmeg

1/4 teaspoon pepper

1 teaspoon salt

4 tablespoons butter

4 shallots, finely chopped

1 cup gravy or rich stock

1 tablespoon vinegar

Farley's method is perfectly clear to the modern reader. His buttered paper can be replaced by buttered wax paper or one of the new roasting wraps that are now available.

Forcemeat Balls

Take half a pound of veal, and half a pound of suet, cut fine, and beat them in a marble mortar or wooden bowl. Shred a few sweet herbs fine, a little mace dried and beat fine, a small nutmeg grated, a little lemon-peel cut very fine, some pepper and salt, and the yolks of two eggs. Mix all these well together, then roll them in little round balls, and some in long pieces. Roll them in flour and fry them brown. If they be for the use of white sauce, put a little water in a saucepan, and put them in when the water boils. Let them boil a few minutes; but when they be used for white sauce, be sure not to fry them. (John Farley, 1783)

1 cup minced (ground) veal

2 cups shredded suet

2 tablespoons chopped mixed herbs

1/2 teaspoon ground mace

1 small nutmeg, grated

1 teaspoon grated lemon peel

2 egg yolks

a little flour

Farley's recipe can be followed exactly.

Forcemeat with Cream

Cut some Veal in pieces with a piece of Bacon and a piece of Beef-suet; set it all on the Fire in a Stew-pan; give it some Tosses; then season it with Salt, Pepper, fine Spices, sweet Herbs and a little Garlic; then put them on a Table and mince them together; add some crumbl'd Bread the largeness of your Fish, first boil'd in Milk; and eight or ten Yolks of Eggs; beat up half of the Whites to Snow, put them all into a Mortar and Pound them well.

This minc'd Meat is to be used for stuffing fish or Fowls in Cawl.
(Charles Carter, 1732)

4 slices bacon, diced

3 cups minced (ground) veal

1 1/4 cups grated suet

1 teaspoon salt

1/2 teaspoon pepper

2 tablespoons basil

1 tablespoon thyme

1 tablespoon tarragon

1 clove garlic, minced

1/2 cup bread crumbs, soaked in milk

2 egg yolks plus 1 egg white

Melt the bacon in a frying pan over medium heat. Fry the minced

veal and suet in this fat. Add the seasonings and herbs. Put into a mixing bowl and add the bread crumbs and the egg yolks. Finally, fold in the egg white, whipped. Use for stuffing fish or poultry.

Forcemeat of Game

This forcemeat (Charles Carter, 1732) is used as a lining and as a cover for pies containing small birds. A layer of it was used on top of pies in the seventeenth and eighteenth centuries to keep the contents moist, instead of a pastry lid.

1/2 cup bread crumbs

1/4 cup cream

2 cups raw veal, minced (ground)

2 cups raw chicken or pheasant, minced (ground)

1/2 cup grated suet

1/2 cup chopped mushrooms

1 1/2 ounces truffles or pickled walnuts

4 tablespoons parsley, chopped

4 tablespoons spring onions (scallions), chopped

2 egg yolks

1 egg white, beaten

Boil the bread crumbs and cream together until they form a smooth paste. Let cool and then combine with all the other ingredients in a mixing bowl, folding in the beaten egg white last.

Artichoke Pie

Boil twelve bottoms very tender, then force six and at the Bottom of your Crust, put in some lumps of Marrow and dic'd Sweetbreads, and then put in half a Pint of Cream, season with Nutmeg and Salt, so bake it. (Charles Carter, 1732)

Serves 4-6

6 artichokes or canned artichoke bottoms

3 tablespoons beef marrow, chopped

2 tablespoons lemon juice

a 9-inch baked pastry shell

2 sweetbreads, soaked, cleaned, and chopped

1/2 tablespoon tarragon, chopped

1 tablespoon lemon juice

1 1/2 cups thick cream

salt and pepper

1/2 teaspoon salt

1/2 teaspoon nutmeg

3 eggs plus 2 extra yolks

Boil the artichokes until they are well done (or use canned artichoke bottoms). Remove the bottoms and finely chop them. Place in a bowl with the marrow and lemon juice and pound with a pestle to make a paste, or puree in a blender. Spread the paste over

the bottom of the pie shell. Scatter the diced sweetbreads over the paste and sprinkle with the tarragon and a little more lemon juice. Season well with salt and pepper. Heat the cream, salt, and nutmeg; beat the eggs and extra yolks in a bowl; pour the hot cream over them, beating with a whisk. Pour over the mixture in the pastry crust and then bake at 350 degrees for 25 minutes or until set.

Stewed Peas and Lettuce

From John Farley's 1783 cookbook.

Serves 4

2 1/2 cups fresh green peas, shelled

1 head lettuce, sliced

1/4 cup vegetable stock

2 egg yolks

salt and pepper

2 tablespoons butter (optional)

Garnish (optional)

8 slices ham

2 tablespoons butter

or

2 slices ham or prosciutto cut in julienne strips

Simmer the peas and lettuce, covered, in a thick braising pan for about 20 minutes or until tender. Add a little vegetable stock if necessary. Beat the egg yolks in a bowl, stir into them a little of the hot cooking liquid, and return to the pan with the vegetables. Season to taste. The butter may prove unnecessary; it merely makes the dish richer. Cook until thickened, but do not boil.

For the ham garnish, cook the ham very gently in the butter, or put the slices in a dish with a little butter, covered, in a warm oven to

cook slightly while you prepare the vegetables. Pile the vegetables on top of the ham slices in the serving dish to make a pleasant lunch dish. Alternatively, cut the ham or prosciutto into thin julienne strips and stir them into the vegetables, leaving them just long enough to warm but not to cook.

A Florendine of Oranges and Apples

Lay a puff paste all over the dish, spread marmalade over the bottom. Boil pippins, pared, quartered and cored, in a little water and sugar, and slice two of the oranges and mix with the pippins in the dish; sprinkle with orange juice. Bake it in a slow oven for 30-40 minutes, with a crust as above; or just bake the crust and lay in the ingredients. (Hannah Glasse, 1747)

Serves 4

1/2 pound puff pastry

1 cup marmalade

4 apples, cored, peeled, and quartered

4 tablespoons sugar

2 oranges, sliced

2-4 tablespoons orange juice

Prepare as above and bake at 350 degrees.

Lemon Pudding Pie

Take two clear Lemons, grate off the outside Rind, also grate a couple of Naples Biskets, and mix them into your grated Peel, and add to it the Yolks of twelve and the whites of six Eggs well beaten, three Quarters of a Pound of Sugar, and three Quarters of a Pound of Butter and half a Pint of thick Cream. Lay a Sheet of Paste at the Bottom of the Dish, put in the Batter, set it into the Oven immediately, having first sifted a little refined Sugar over it. Let it stand an Hour. (Charles Carter, 1732)

Serves 6

3/4 pound pastry

1 1/2 cups thick cream

3 eggs plus 2 extra yolks

1/2 cup sugar

2 tablespoons grated lemon peel

1/2 cup lemon juice

1/4 cup Naples biscuits

a few drops of almond essence and rose water

1/4 cup butter

2 tablespoons icing (confectioners') sugar

Line a 9-inch pie dish with the pastry and prebake for 10 minutes at 400 degrees. Heat the cream. Beat together the remainder of the ingredients, except for the icing sugar, and beat the mixture into the

hot cream. Pour into the prebaked pastry shell. Sprinkle with icing sugar and bake for 25 minutes at 350 degrees.

This very rich pudding can also be made with oranges. Simply replace the lemon peel and juice with 4 tablespoons grated orange peel and 1/2 cup orange juice, then peel 2 oranges, divide them into segments, and stir these into the cream just before pouring the mixture into the pastry shell.

Duke of Buckingham's Pudding

Take a pound of suet chopped fine, a quarter of a pound of raisins stoned and chopped, two eggs, a little nutmeg and ginger, two spoonfuls of flour, and sugar to the taste. Tie it close, boil it 4 hours at least, and serve it with melted butter, sack and sugar. (John Farley, 1783)

Serves 4

4 cups shredded suet

1 cup raisins

2 eggs

1/2 teaspoon nutmeg

1/4 teaspoon ginger

1/2 cup flour

1/2 cup sugar

Sauce

4 tablespoons melted butter

2 tablespoons sherry

2 tablespoons sugar

Mix together the first set of ingredients. Tie in a cloth and boil 2-3 hours. Combine the melted butter, sherry, and sugar and pour over the top just before serving.

Receipts of Pastry & Cookery in Facsimile

RECEIPTS

OF

Pastry and Cookery.

For the Use of his Scholars.

By ED. KIDDER.

Who teacheth at his School

On *Mondays, Tuesdays, and Wednesdays,*
in the Afternoon, in *St. Martin's Le*
Grand.

And on *Thursdays, Fridays, and Saturdays,*
in the Afternoon, at his School next
to *Furnival's Inn in Holborn.*

7
Lord Prince & Mary Princes

Good Meat Balls.

Sweet Balls

Take part of a leg of lamb or veal & minced
 wth y^e same quantity of beef suet put thereto
 a good quantity of currants season it wth sweet
 spice a little lemon pickle 3 or 4 yolks of
 eggs & a few sweet herbs mix it well toge-
 ther & make it into little balls

Savory Balls

Take part of a leg of lamb or veal & minced
 wth y^e same quantity of beef suet a little
 lean bacon sweet herbs a shallot & an
 anchovy beat it in a mortar till tis as
 smooth as wax season it wth savory spice
 & make it into balls

Another way.

Take y^e flesh of a fowl beef suet & marrow
 y^e same quantity 6 or 8 oysters lean bacon
 sweet herbs & savory spice pound & make it
 into balls

2

A Caudle for Sweet Pyes.

Take sack of white wine alike in quantity
a little verjuice & sugar boyle it & brew
it wth 2 or 3 eggs as butterd ale wth 4 pyes
are bake pour it in at y^e funnell & shake
it together

A Lear for Savory Pyes.

Take claret gravy oyster liquor 2 or 3
anchovys a faggot of sweet herbs & an
onion boyle it up & thicken it wth brown
batter y^e pour it into y^e savory pyes w^{ch} are
to be

A Lear for fish Pyes

Take claret white wine & vineger oyster
liquor anchovys & drawn batter wth 4 pyes
are bake pour it in at y^e funnell

A Lear for Pasties

Season y^e bones of that meat you make
y^e pasty off cover y^e wth water & bake
y^e wth y^e pasty y^e strain y^e liquor out into y^e
pasty

3.

A Ragooe for Made Fishes

Take clarret gravy sweet herbs & savory
 spice tofs up in it lambstons cocks combs
 boyled blanch'd & slic'd wth slic'd sweet breads
 oysters mushrooms truffells & murrells
 thicken these wth brown butter & use it wth ^{and for}

A Regalia of Cucumbers

Take 12 cucumbers & slice y^e as for eating
 put y^e in a course cloth beat & squeeze
 y^e very dry & flower & fry y^e brown y^e put
 to y^e clarret gravy savory spice & a bit
 of butter rould up in flower tofs y^e
 up thick they are sauce for mutton or
 Lamb

Sweet Spice is cloves

mace nutmeg cinnamon sugar & salt

Savory Spice is

pepper salt cloves mace & nutmeg

4

All Sorts of Paist

Puff Paist

Lay down a p^d. of flower break into it 2 ounces of butter & 2 eggs if. make it into past wth. cold water if. work y^e. other part of y^e. p^d. of butter to y^e. stiffness of y^e. past y^e. roll out y^e. past into a square sheet stick it all over wth. bits of butter & flower it & roll it up like a collar double it up at both ends that they meet in y^e. middle if. roll it out again as aforesaid till all y^e. p^d. of butter is in

Paist for a Pasty

Lay down a peck of flower work it up wth. 6 p^d. of butter & 4 eggs wth. cold water

Paist for a high Pye.

Lay down a peck of flower work it up wth. 3 p^d. of butter melted in a saucepan of boiling liquor make it into a stiff past

5

Past Royall for Puffy Pans

Lay down a lb. of flower work it up wth 10th 2
a lb. of butter 2 ounces of fine sugar & 4 eggs

Past for a Custard

Lay down flower & make it into a stiff
past 10th boiling water sprinkle it wth a
little cold water to keep it from cracking

Sweet Pyes

A Lamb Pye.

Cut an hind quarter of lamb into thin
slices season it wth savory spice & lay
in a pye mixt wth 1/2 a lb. of raisons of y^e sun
1/2 a lb. of currants 2 or 3 spannish potatoes
Boyle blanch'd & slic'd or an artichoke
to Home or 2 10th prunelias & ansons
goosberries & grapes cittron lemon dill
& oringoe roots lay on butter & close
pye wth tis bake make for it a custard

6

A Chicken Pye.

Take 6 small chickens & roul up a piece
of butter in sweet spice & put into $\frac{1}{2}$ y.
season y.^m & lay y.^m in y.^e pye wth y.^e
marrow of 2 bones roold up in y.^e batter
of eggs wth preserves as y.^e lamb pye & a card.

Minced Pyes.

Shred a p^d. of neats tongue per boyle wth 2
2 p^d. of beef sack 5 pippens a green lemon
picle season it wth an ounce of sweet spice
a p^d. of sugar 2 p^d. of currants & a p^d. of
sack a little orange flower water y.^e juice
of 3 lemons a quarter of a p^d. of cittron -
Lemon & orange picle mix those together for
y.^e pyes.

Egg Pyes

Shred y.^e yolks of 20 hard eggs wth cittron
& Lemon picle season it wth sweet spice
y.^e mix it wth a q^t. of custard stuff ready
made gather it to a body over y.^e fier y^e pyes

Being dryd in y^e Oven fill y^e wth this
 batter as custards wth they are bake
 stick y^e wth sliced citron & straw y^e wth
 colourd biscuits

Another way.

Three y^e yolks of 20 hard eggs wth y^e same
 weight of marrow & beefsuet season
 it wth sweet spice wth citron & lemon pickle
 fill & close y^e pyes -

A Lumber Pye.

Take a p^{ce} of an half of a fillet of veal
 mince it wth y^e same quantity of beef
 suet season it wth sweet spice & pippers
 an handfull of spinnage & an hard
 lettuce tyne & parsley mix it wth a penny
 grated white loaf y^e yolks of 2 or 3 eggs
 sack & orange flower water a p^{ce} of 2
 currants wth preserves of fruit as y^e lamb
 pye & a candle: An humble pye is thus made

An Artichoke Pye.

Take y^e bottoms of 6 or 8 artichokes being

Boyle & sliced season y^m 10th sweet spice
 mix y^m 10th y^e marrow of 3 loaves wth fruits
 & preserves as y^e Lamb pye: A Skarrot or
 a potatoe pye is made y^e same way

Savory Pyes

A Lamb Pye.

Cut an hind quarter of lamb into thin steaks
 season it 10th savory spice & lay y^m in
 y^e pye wth an head lettuce & artichoke bottoms
 y^e top of an hundred of asparagus lay in
 butter & close y^e pye wth tis bake pour in
 a hear

Another way.

Season yo^r lamb steaks wth savory spice
 lay y^m in y^e pye wth slice Lambstons & sweet
 breads balls & oysters butter & close y^e pye
 a hear

A Mutton Pye.

Season yo^r mutton steaks 10th savory spice

9.
 Kill a pidge lay on batter & close it wth tis
 baked top up an handfull of chopt capers
 cucumbers & oysters in gravy an anchovy
 & drawn butter — — —

A Kid Pye.

Cut yo^r kid in pieces lard it wth bacon &
 season it wth savory spice lay on batter
 & close of pidge wth tis baked take a qt. of
 large oysters dry y^e in a cloth of dry y^e
 brown top y^e up in half a pt. of white
 wine oysters gravy & barberries thicken
 it wth eggs & drawn butter cut up of lard
 pour it into of pidge — — —

All hare Pye.

Cut it in pieces break of bones season &
 lay it in of pidge lay on balls & tied lemon
 butter & close it — — —

A hen Pye.

Cut it in pieces season & lay it in of pidge
 lay on balls yolks of hard eggs sliced
 butter & close of pidge wth tis baked pour in a quart
 thickend wth eggs — — —

10

A Pidgeon Pye.

Troff & season yo. pidgeons wth savory spice
lard y^e. wth bacon & stuff y^e. wth forcemeat
lay on lambstons & sweet breads butter
& close y^e. pye & lea. A chicken ora
capon pye is made y^e. same way - - -

A Calves head Pye.

Almost boyle y^e. calves head take out y^e.
bores cut it in thin slices season it wth.
savory spice mix it wth. sliced sweet breads
shiverd mallats cocks combs oysters -
mushrooms & balls lay on butter & close
y^e. pye & lea - - -

A neats tongue Pye.

Half boyle y^e. tongues blanch & slice
y^e. season y^e. wth. savory spice wth. balls
sliced lemon butter & close y^e. pye wth. tis
bake take a p^{te}. of giny sweet breads
mallats & cocks combs tosd up & pound
into y^e. pye - - -

A venison Pye

Raise an high round pye of skred ap^d
of beef suet & put it in of. bottom cut
yo: venison in pieces & season it wth pepper
& salt lay it on of. suet lay on butter &
close of. pye & bake it 6 hours -

A Lambstone & Sweetbread Pye

Boyle blanc^k & slice of. season of. wth
savory spice & lay of. in of. pye wth slice
artichoke bottoms lay on butter & close
of. pye a Lear -

A Battalia Pye.

Take 4 small chickens & squab pigeons
& sucking rabbits cut of. in pieces & season
of. wth savory spice lay of. in of. pye wth
& sweetbreads sliced & as many sheeps
tongues 2 skivered pallets 2 pare of
Lambstone 20 or 30 cocks combs in balls
& oysters butter & close of. pye a Lear -

Gold Pye.

A veal Pye.

Raise an high round pye of cut a filler
of veal into 3 or 4 fillers season it wth savery
spice a little minced sage & sweet herbs lay
it in of pye wth slices of bacon at of bottom
& between each piece lay on butter & close
of pye wth is bake of half cold fill it wth
clarified butter

A Swine Pye.

Skin & bone of swine pare of wth bacon &
season of wth savery spice & a few bay leaves
powderd lay it in of pye stick it wth cloves
lay on butter & close of pye wth is bake of
half cold fill it wth clarified butter

A Turkey Pye.

Bone of turkey season it wth savery spice
& lay it in of pye wth 2 capons or 2 wild ducks

13

cut in pieces to fill up y^e corners wth tis
 cake & half cold fill it up wth clarified
 butter: A Goose pye is made y^e same way

Fish Pyes.

A Carp Pye.

Bleed yo^r carp at y^e tail open y^e belly
 draw & wash out y^e blood wth a little
 clarret wineger & salt y^e season yo^r carp
 wth savory spice skied sweet herbs lay
 it in y^e pye wth a pt. of large oysters
 butter & clare y^e pye wth tis cake pour
 into y^e hear y^e blood & clarret & pour
 into y^e pye -

A Trot Pye.

cut wash & scale y^e trout y^e wth pieces
 of a silver lele rould in spice & sweet
 herbs & bay leaves powdered lay on y^e
 between y^e sliced artichoke bottoms
 mushrooms oysters capers d'ice

12/4
Lemon butter & close of pye - -

An Eele Pye

Butt wash & season wth sweet spice an
an handfull of currants butter & close of

A Lamprey Pye.

Butt wash & season wth sweet spice -
lay wth in wth pye wth dice lemon cutt on -
butter & close of pye - -

An oyster Pye.

Perboyle a q^{ty} of large oysters in there
own liquor mince wth small & pound wth
in a mortar wth pistastia nuts marrow
sweet spice an onion & savory spices
a little grated bread or season wth as -
a fore said whole lay on butter &
close of pye - -

15

Pasties

A Venison Pasty

Take a side or haunch of venison cut it
square & season it wth pepper & salt
make it up in y^e. aforesaid pasty past
a peck of flower for a buck pasty &
3 quarters for a doe & 2 p^{ts}. of beefsuet
at y^e. bottome of y^e. buck pasty & a p^{ts}.
& an half for a doe -

A lamb pasty is made as y^e. Doe -

A Beef Pasty.

Is cut out & seasoned over night wth pepper
salt a little red wine & cutcherell -
& made up as y^e. buck pasty -

To each of these Pasties
pour in a leat -

12/16
Florendines & Puddings

A Florendine of a kidney of veal
 2 shreds of kidney fat & all the spin
 of sage parsley & lettuce 3 pipperns of orange
 5 picles season it wth sweet spice & sugar & a
 good handfull of currants 2 or 3 grated
 biscuits sack & orange flower water 2
 y^e 3 eggs mix it into a body & put it in a
 dish being coverd wth puff past lay on a
 cut lid of y^e same & garnish y^e brim - -

A Rice Florendine

Boyle $\frac{1}{2}$ cup^d of rice tender in fair water
 y^e put to it a q^t of milk boyle it thick
 & season it wth sweet spice & sugar mix it wth
 3 eggs well beat $\frac{1}{2}$ cup^d of currants y^e
 marrow of 2 bones 3 grated biscuits sack
 & orange flower water y^e put it in a dish
 being coverd wth puff past as aforesaid - -

14
 A Florendine of oranges & apples
 Cut 6 small oranges in halves save the juice
 pull out the pulp & lay it in water 24
 hours shifting it 3 or 4 times & boyle
 it in 3 or 4 waters in the 4th water put to
 it a lb. of fine sugar & then juice boyle
 it to a syrup & keep it in this syrup
 in an Earthen pott w^{ch} you use it cut
 in thin slices - - -

Two of those oranges will
 make a florendine mixt wth ten peppars
 pared quarterd & boyled up in water & sugar
 lay it in a dish being covered wth paper
 lay on a cut lid of ye same & garnish wth
 brim of ye dish - - -

A florendine of currants & apples is thus
 made - - -

A Tourit Demoy.

Beat 2 lb. of blanchd almonds in a
 mortar wth a quarter of a lb. of cittrony
 white of a capon & grated biscuits sweet sp

18
 And sugar sack & orange flower water
 if mix it wth a pt. of cream & 4 eggs being
 well beat bring all these ingredients
 to a body over y^e fier & having a dish
 cover'd wth puff past put part of it in the
 bottom of put in y^e marrow of 2 bones wth
 pieces squeeze on it y^e juice of a lemon
 lay on y^e other part of y^e ingredients &
 cover it wth a cut lid

A Custard.

Boyle a q^{ty} of cream or milk wth a stick of
 cinnamon a quarter nutmeg & large ma
 wth half cold mix wth it 8 yolks of eggs & 4
 whites well beat sugar sack & orange
 flower water set it on y^e fier & stir it
 till a white froth arise & skum it off y^e
 fill yo^r custards being dy'd in y^e oven.

An Almond Custard.

Blanch & pound y^e in a mortar very fine.
 in y^e beating ad thereto a little milk & pass
 it thro' a sieve & make it as y^e aforesaid custard

19.
 A Marrow Pudding
 Boyle a qt. of cream or milk 10th. a stick of
 cinnamon a quarter nutmeg & large mace
 if mix it 10th. 8 eggs well beat a little salt
 sugar sack & orange flower water strain
 it if put to it 4 grated biscuits an handful
 of currants as many raisins of if. say y^e mar-
 row of 2 bones all to 4 large pieces if gather
 it to a body over if. fier & put it in a dish
 having y^e. Crim thereof garnish 10th. puff
 past & raise in if. over if. lay on 3 or 4 pieces
 of marrow colour knots & pasts sliced
 & lemon pieb 2 an hour will bake it

An Almond Pudding
 Take 2 ap^{ts}. of jordan almonds blanch &
 pound if. in a mortar 10th. a quarter of ap^{ts}.
 of pistacia nuts & grated biscuits 3 quarters
 of ap^{ts}. of butter sack & orange flower
 water if. mix it 10th. a qt. of cream & 8 eggs -
 being boyled & mixt together 10th. sweet spice
 & sugar if. pour it into 10th. dish being coverd 10th.
 puff past.

20
A Carrot Pudding

Boyle 2 large carrots 10th cold powder 1st in
a mortar strain 1st thro' a sieve mix 1st 10th 2
grated baskets 2 cup^s of butter sack & sponge
flower water sugar & a little salt a pt. of
cream mixt 10th 4 yolks of eggs & 2 whites
beat these together & put 1st in a dish being
cover'd & garnish'd wth puff past - - -

An orange Pudding

Take 1/2 pieles of 2 small oranges boyle 1/2
as for a brendine of oranges & apples.
pound & season 1st as 1st carrots - - -

A Tausie.

Boyle a qt. of cream or milk wth a stick of
cinnamon a quarter nutmeg & layne
wth half cold mix 10th it 20 yolks of eggs &
10 whites strain it 1st put to it 4 grated baskets
2 cup^s of butter a pt. of spinage juice & a -

21
 Little tansie sack & orange flower water
 sugar & a little salt gather it to a body
 over y^e fier & pour it into yo^r dish being
 well buttered w^{ch} is bake turn it on a
 nye plate squeeze on it an orange -
 grate on sugar garnish it wth slice orange
 & a little tansie made in a plate cut as you
 please

A Calves foot Pudding

Take 2 calves feet skred y^e very fine mix
 y^e wth a grated ~~leaves~~ penny white loaf
 being scalded wth a pt. of cream put to it 2
 ap^{ts} of skred beef suet & 2 eggs an hand
 full of plump currants season it wth
 sweet spice & sugar a little sack & orange
 flower water y^e marrow of 2 bones put it
 in a veal caul being washd over wth y^e
 batter of eggs y^e wth a cloth & put it there
 in tye it up close w^{ch} y^e putt boyle put it
 in boyle it about 2 hours y^e turn it in
 a dish stick on it slice almonds & citron
 y^e pour on it sack verjuice sugar & drams
 butter

22

A quaking Pudding

Take a q^t. of cream & beat 3 or 4 spoonfulls
 10^o. 2 or 3 spoonfulls of flower of rice a peay
 grated white loaf & 4 eggs put to it -
 orange flower water sugar & sweet spice
 butter & cloth & tye it up but not too close
 10^o. g^r. putt boyls put it in boyle it an
 hour & turn it in a disk stick it & sliced
 cittron & let if sauce be sack & orange
 flower water 10^o. g^r. juice of 2 or 3 lemons
 sugar & draw butter

Cakes

A Batter Cake.

Take 6 p^o. of currants 5 p^o. of flower an ounce
 of cloves & mace a little cinnamon $\frac{1}{2}$ ounce
 of nutmeg $\frac{1}{2}$ a p^o. of powdered & blanched
 almonds $\frac{1}{2}$ a p^o. of sugar 3 quarters of a p^o. of
 sliced cittron lemon & orange peel $\frac{1}{2}$ a p^o. of salt
 a little long water a q^t. of good ale yeast

2
 Of cream & a pt. of $\frac{1}{2}$ of butter melted therein
 mix it together in a kelle over a soft fire
 stirring it 10. yo. hande strew flower let
 till tis very smooth let it be as hott as
 you can bear it if. put it in an hoop wth a
 paper flowerd at if. bottoome

The Ceiling

Beat & sift a pt. of double refine sugar
 put to it if. whites of 4 eggs put in but one
 at a time beat if. in a bason 10. wth a silver
 spoon till tis very bright & white

A seed cake.

Take 3 pt. of smooth carraways 6 pt. of
 flower $\frac{1}{2}$ cup. of sugar an ounce of sweet
 spice & 2 pt. of butter rubbd in very fine
 if. make an hole in if. flower & put in a qt.
 of yest & 4 eggs well beat $\frac{1}{2}$ a pt. of rack
 a little orange flower water & a pt. of
 warme milk mixt together if. strew a little
 flower thereon let it lye to rise if. put it
 in an hoop wth strew over it double refine
 sugar & rough carraways

4
A Light Seed Cake.

Take $\frac{1}{2}$ a quarter of flower a little ginger
nutmeg 3 spoonfulls of rye yeast 3 eggs
well beat 3 quarters of a p. of milk & a p.
of butter 6 ounces of smooth currants -
work it warm together wth yo^r hands -

Chees Cakes.

Boyle a qt. of cream or milk wth 3 eggs -
well beat stir it till tis a curd if strain
it & mix it wth $\frac{1}{2}$ p. curd of 3 qts of milk
3 quarters of a p. of fresh butter & grate
biskets 2 ounces of blanch'd almonds
pounded wth a little sack of orange flower
water $\frac{1}{2}$ a p. of currants & 4 eggs spice
& salt beat it up wth a little cream till
tis very light if fill yo^r chees cakes -

You may make chees cakes of same way
with if curd of a gallon of milk with
out if egg curd

Portugall Cakes.

Put a p^d. of fine sugar a p^d. of fresh butter
5 eggs & a little beaten mace into a flatt pan
beat it up wth yo^r hands till tis very light
& looks curdling if put thereto a p^d. of
flower & a p^d. of currants very clean pick
& dryd beat y^e together fill yo^r hart pan
& bake y^e in a slack oven —

You may make seed cakes of same way
Only put carraway seeds instead of currants

Ginger bread Cakes.

Take 3 p^d. of flower a p^d. of sugar a p^d. of
butter rubb in very fine an ounce of
ginger & a grated nutmeg mix it wth a p^d.
of treacle & a quarter of a p^t. of cream
warnd together y^e make up yo^r bread stiff
roll y^e out cut y^e in little cakes & bake
y^e in a slack oven —

Another way.

Take a quarter of flower 2 p^d. & 3 quarters of

Take of $\frac{1}{2}$ a p^t. of butter warm together
 an ounce of ginger & an ounce of carraway
 coriander seeds brused make it in to large
 cakes put in to either of y^e. what sweet meat
 you please wth. they are bake d^y. in
 boyling water to glaze y^e. - - -

Shrewsbury Cakes.

Take a p^t. of fresh butter a p^t. of double
 refined sugar sifted fine a little beaten
 mace & 4 eggs beat y^e. all together wth. y^e.
 hands till tis very light & looks curdling
 y^e. put thereto a p^t. of $\frac{1}{2}$ of flower wth. y^e. out
 into little cakes - - -

Wiggs

Take a quarter of flower $\frac{1}{2}$ a p^t. of sagan
 an handfull of carraway seeds y^e. put in
 to y^e. mace of y^e. flower $\frac{1}{2}$ a p^t. of yeast wth.
 a p^t. of $\frac{1}{2}$ of butter melted in a p^t. of milk
 & pourd to y^e. yeast stirring it wth. y^e. hands
 strew flower let it lay to rise y^e. make y^e.

Broths

Strong Broth.

Take 3 or 4 gallons of water & put therein a leg & skin of beef cut into 5 or 6 pieces boyle it 12 hours now & then stir it wth a stick & cover it close wth tis boyle straining & coole it let it stand till twill jellay & take of. fatt from top & of. drofs from of. bottom.

Gravey.

cut a piece of beef into thin slices fry it brown in a stew pan wth 2 or 3 onions 2 or 3 lean slices of bacon & pour to it a badle or 2 of strong broth rubbing of. brown off from of. pan very clean add to it more strong broth clarret white wine an chovy, a faggot of sweet herbs season it & let it stew very well & strain it off.

Plum Porrage.

Take 2 gallons of strong broth put to it 2 of

28
 Currants 2 p^{ts} of raisins of y^e sun 2 an ounce
 of sweet spice a p^{ts} of sugar a q^t of claret a
 p^t of sack y^e juice of 3 oranges & 3 lemons.
 thicken it wth great biskets wth a p^{ts} of y^e marrow

Brown Pottage Royall

Let a gallon of strong broth on y^e fier wth 2
 shiverd pallets cocks combs Lambstons
 slicd wth savory balls a p^t of gravy 2 -
 handfulls of spinnage & young Lettuce mind
 boyle these together wth a duck y^e leg & wing
 bones being brook & pulld out of breast
 slashd & browned in a pan of fat y^e put to
 it 2 french rolls slicd & dyed hard &
 brown put y^e pottage in a dish of y^e duck
 in y^e middle lay about it a little vermacelli
 boyl'd up wth a little strong broth balls
 & sweet bread garnish it wth scalded parley
 turnip beet Root & barberries

29.

Pease Soup.

Boyle a q. of good seed pease tender & thick
strain & wash it thro' wth a pt. of milk y^e
put thereto a pt. of strong broth boyle wth
balls a little spiremint & a Dijo french-
roul season it wth pepper & salt cut a
turnip in dice fry it & put it in —

Green Pease Soup.

Wipe yo^r peascods shal & scald y^e shells
strain & pound y^e in a mortar wth scalded
parsley young onions & a little mint y^e
soak a french roul boyle these together
in clear mutton broth a faggot of sweet
herbs seasond wth pepper salt & nutmeg
y^e strain it thro' a culender put y^e pottage
in a dish put in y^e middle yo^r larded veal
aford fowl chicken or rabbit garnish
it wth scalded parsley & cabbatch
lettuce —

30.
A Crawfish Soup.

Cleanse 10^o. crawfish boyle 1/2^o in water
salt & spice pull off their feet & tails of 1/2^o
1/2^o break of rest of 1/2^o in a stone mortar
season 1/2^o 10th savory spice & an onion 1/2^o
eggs grated bread & sweet herbs boyle in
strong broth strain it if put to it scaldes
chapt parsley & french roads if put 1/2^o there
in 10th a few dize mushrooms garnish 1/2^o
Dish 10th slice lemon of feet & tails of 1/2^o
crawfish.

A Bisk of Pidgeons

10^o pidgeons being clean wash & perboyle
put 1/2^o into strong broth & stew 1/2^o 1/2^o make
for 1/2^o a ragout 10th gravy artichokes bottoms
potatoes & onions savory spice lemon juice
& dice lemon & bacon cut as for landing
10th mushrooms truffells & murrells
pour 1/2^o broth into 1/2^o dish having 10th
carved sippets if place 10^o pidgeons & pour
on a ragout 10th 2 apt. of hot cream garnish

31

With scalded parsley beetroot & lemon

To Boyle a leg of mutton

Boyle yo^r mutton in water & salt as usual
for yo^r sauce top up a little strong broth -
gravy pickled cucumbers & ramplice straw
barberries a dice lemon white wine salt
& nutmeg grated bread thicken it wth
eggs & a little of butter round up in flower

Another way

Lard yo^r mutton wth lemon pickle & beetroot
boyle it as usual top of sauce to strong
broth gravy white wine oysters in dross
onions a faggot of sweet herbs savory -
spice & a piece of butter round up in flower

To Boyle Rabbits

Truss yo^r for boiling & lard yo^r wth bacon yo^r
boyle yo^r quick & white for yo^r sauce take yo^r
boyle liver shred it wth fat bacon top these
up together & season it wth it wth spices in
strong broth white wine & vinegar make salt by

Nutmeg set parsley minced, barberries &
 drawn butter $\frac{1}{2}$ lay $\frac{1}{2}$ rabbits in a dish
 now $\frac{1}{2}$ leaf all over $\frac{1}{2}$ & garnish $\frac{1}{2}$ $\frac{1}{2}$
 sliced lemon & barberries — — —

To Boyle Pidgeons.

Stuff $\frac{1}{2}$ pigeons wth sweet herbs & salt
 bacon a little grated bread butter & spice
 $\frac{1}{2}$ yolk of an egg $\frac{1}{2}$ boyle $\frac{1}{2}$ as aforesaid
 & garnish $\frac{1}{2}$ $\frac{1}{2}$ sliced lemon & barberries.

To Boyle Pulletts & oysters

Boyle $\frac{1}{2}$ in water & salt wth a good piece of
 bacon for sauce draw up a $\frac{1}{2}$ of butter
 wth a little white wine strong brothy
 a $\frac{1}{2}$ of oysters $\frac{1}{2}$ put $\frac{1}{2}$ 3 pullets in a
 dish wth $\frac{1}{2}$ bacon & lay about $\frac{1}{2}$ $\frac{1}{2}$
 a $\frac{1}{2}$ of $\frac{1}{2}$ sausages & garnish $\frac{1}{2}$
 Dish wth sliced lemon — — —

To Boyle Fowls.

Boyle $\frac{1}{2}$ as aforesaid for sauce top up sweet

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Breads artichoke bottoms lambstons
cocks combs of hard eggs all sliced in
strong broth of white wine is. pistacia
nuts as parraquis tops of spice thicken
is. a little of butter in a flower

Made Dishes

Scotch Collaps

Take of skin from a fillet of veal cut
it into thin collaps hack of scotch ij. 10. 1/2
back of a knife card half of ij. 10. 1/2
of fry 1/2. a little brown butter ij. take
1/2 out of put 1/2 into another. to fry
pan ij. set ij. pan they were fryd in
over ij. fier again wash it out in a little
strong broth rubbing it in. 10. 1/2. Cade
ij. pour it to ij. collaps doe this to every
panfull till all are fryd ij. sten of
top of 1/2 up 10. a pt. of oysters 2 anchorage
2 skivered paltats cocks combs lambstons
of balls slice sweetbreads a faggot of herbs

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Thicken it wth brown butter & gar^{lic} it is sliced
of lemon

6 slices of veal.

Take 8 or 10 scotch collops wash y^e over
wth y^e batter of eggs y^e season y^e & lay over y^e
a little forc'd meat roll y^e up & roast
y^e y^e make for y^e a ragout & gar^{lic} y^e wth orange

Pidgeon Peares.

Bone yo^r pidgeons all but one leg & put
that thro' y^e side out at y^e vent out off y^e
toes & fill y^e wth forc'd meat made of y^e
hart & liver & cover y^e wth a tender forc'd
meat being wash'd over wth y^e batter of eggs
& shape y^e like peares y^e wash y^e over
y^e wth in scalded choyt spinage
cover y^e wth thin slices of bacon & put y^e
in bladders boyle y^e an hour & $\frac{1}{2}$ y^e take
y^e out of y^e bladders lay y^e before y^e
fier $\frac{1}{2}$ an hour y^e make for y^e a ragout
& garnish y^e wth sliced lemon

35

A Calves head Raskit
 Yo^r. calves head being slit of cleare skin
 boyled & cold cut one side into thin slices
 & fry it in a pan of brown butter if having
 a fess pan on y^e. stove 10th. a pt. of gravy
 as much strong broth a quarter of a pt.
 of claret as much white wine of a hand
 full of savory balls 2 or 3 shivers
 pallets a pt. of oysters cocks combs and
 stons & sweet breads boyled blanched &
 sliced 10th. mushrooms truffells & murrelets
 2 or 3 anchovy as many shallots
 & a faggot of sweet herbs tied up & stewed
 together season it 10th. savory spice if scork
 of other side crop & crop flower best of broyle in
 The Raskit being thickend 10th. brown
 butter put it in y^e. Dish lay over & about it frye
 balls of y^e. tongue sliced & larded 10th. bacon
 lemon pickle & beet root if fry in y^e. butter
 of eggs sliced sweet breads carved sippets
 oysters lay in y^e. head & place these on y^e. about

Dish & garnish it wth sliced orange & lemon.

A Ragooe of a breast of veal.

Boile a breast of veal cut an handsome square piece if cut if other part into small pieces brown it in butter if steru & toss it up in a pt. of strong broth a little darrer white wine & gravy an onion 2 or 3 anchovys cocks combs lambstons & sweet breads blanch'd & slic'd wth savory balls & oysters truffells murrells & mushrooms savory balls oysters truffells murrells mushrooms savory spice & lemon juice if top it up & thicken it wth brown batter if put if ragooe in if dish lay on if square piece dice lemon sweet breads sippets & bacon fry'd in if batter of eggs & garnish it wth sliced orange

A Ragooe of Sweet breads.

Let hard & force if sweet breads wth mushrooms if tender ends of mallars cocks combs legs tender beat it in a mortar mixt wth fine herbs &

39

Take a little grated bread of an egg or 2
 lb. fry lb. thus force tops lb. up in gravy dore
 white wine lb. cocks combs of mushrooms
 spice of oysters a dice lemon thicken it lb.
 brown butter & garnish it lb. sliced lemon
 & barberries

Chickens forced lb. oysters.
 Lard of truss lb. make a forcing of oysters
 sweetbreads parsley truffels & murels
 mushrooms & onions chop these together
 & season it mix it lb. a piece of butter
 lb. yolk of an egg tye lb. at both ends &
 roast lb. lb. make for lb. a ragout lb. of
 garnish lb. lb. sliced lemon

Bombarded veal.
 Take a fillet of veal cut out of it 5 lean
 pieces as thick as go: hand round lb. up
 a little lb. lard lb. very thick or lb. round side
 lard & sheeps tongues being ~~the~~ boiled &
 blanchd. lb. make a well seasoned forc
 meat lb. veal lean bacon beef suet gar

38
 Anchovy if. roll it up into a ball being well
 beat if. make another tender forced meat w.
 veal fat bacon beef sweet mushrooms.
 spinage parsley tyme sweet marjoram
 winter savory & green onion season & beat it.
 if. put yo. forced ball in into part of this forced
 meat put it in a veal caul being washed.
 over it if. batter of eggs roll & bake it in a
 little pot if. roll up that which is left in
 another veal caul well w. if. baker of eggs.
 roll it up like a polonia sausage tye
 it at both ends & slightly round & boyle it.
 Yo. forced ball being bake put it in
 if. middle of if. dish yo. barded veal being
 stend in strong broth & frye in if. batter of
 eggs lay round it & if. tongues frye brown
 between each if. pour on a ragooe lay about
 it if. other forced meat cut as thin as an
 half crown & frye in if. batter of eggs
 if. squeeze on it an orange & garnish it w.
 slice orange & lemon

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A Brown Gigasee of Chickens
& Rabbits

Cut $\frac{1}{2}$ lb in pieces & fry $\frac{1}{2}$ lb in brown butter
 $\frac{1}{2}$ lb having ready kott a pt. of gray a little
clarret white wine & strong broth 2 anchovy
2 shivers pallets a faggot of sweet herbs balls
& spice thicken it wth brown butter & squeeze
on it a lemon

A white Gigasee of $\frac{1}{2}$ lb. Same

Cut $\frac{1}{2}$ lb in pieces wash $\frac{1}{2}$ lb from $\frac{1}{2}$ lb blood
fry $\frac{1}{2}$ lb on a soft fire & put $\frac{1}{2}$ lb in a tossing pan
wth a little strong broth season $\frac{1}{2}$ lb & toss
 $\frac{1}{2}$ lb up wth mushroom oysters anchovy wth
almost enough put to $\frac{1}{2}$ lb a pt. of cream
thicken it wth a bit of butter & roll up in
flower

A Gigasee of Lamb.

Cut an hind quarter of lamb in to thin
slices season it wth savory spice sweet herbs
& a shallot $\frac{1}{2}$ lb fry $\frac{1}{2}$ lb & toss $\frac{1}{2}$ lb up in strong
broth clarret white wine oysters pallets

40
 Stirr balls a little brown butter or an egg
 or two to thicken it or a bit of butter, and
 up in flower & garnish it wth sliced lemon.

Pidgeons in surtout

Cleanse y^e pidgeons y^e make for aing for
 y^e tye a large scotch collop or y^e breast
 of each spitt & cover y^e wth paper & wast y^e.
 y^e make for y^e a fine ragooe & gar^{ish} y^e wth
 sliced orange - - - - -

Cutlets à la Maintenon

Season y^e cutlets of mutton wth savoy spice
 & shred sweet herbs y^e dip 2 scotch collops
 in y^e batter of eggs & lap on each side
 of each cutlet & y^e a rasher of bacon on
 each side broyle y^e or bring y^e off in y^e
 oven wth they are drest take off y^e bacon
 & send up y^e collops & cutlets wrapt in
 clean white paper as letters or you may
 leave y^e out & send y^e up in a ragooe &
 garnish y^e wth sliced lemon & orange - -

To Roast an hare
 Lot of lard it is. Bacon make for it a -
 pudding of grated bread ij. Rais of liver
 boing perboyle & chop it small is. befsuet
 & sweet herbs mixt is. mayon cream -
 spice of eggs ij. saw up his belly & roast
 him is. tis roasted let go. butter be -
 Drawn up is. cream givoy or darrret

To Roast it is. ^{ie} skin on
 Make ij. pudding as afore said saw up
 ij. belleg of thurst go. hand round him
 between his skin & his body & rub over
 his flesh is. butter & spice & saw up ij.
 hole of y. skin & roast him lasting off
 him is. boyling water & salt till tis
 above half roasted ij. let him dige ij.
 skin smooth pull it off by pieces ij. -
 cast him is. butter druegh him is.
 flower bread & spice sauce him as afore said
 & garnish ij. is. slice lemon

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Pullets Ala Cream.

Take of force y^e: pullets of their own
flesh boyled ham mushrooms sweetbreads
oysters anchovy's grated bread y^e: yolk of
an egg a little cream spice & herbs.
roast y^e: y^e: pour on y^e: a ragooe of mush-
rooms oysters sweetbreads cockscombs.
truffells murrells & cream thicken wth: eggs.

Portugall Beef.

Brown y^e: thin of a rump of beef in a pan
of brown butter & force y^e: lean of it wth:
suet bacon boyled cheesnuts anchovy's
savoy spice & an onion stew it in a
pan of strong broth till tis very tender.
y^e: make for it a ragooe wth: pickled
gerkins boyled cheesnuts thicken it wth:
brown butter put it in y^e: dish pour on
y^e: ragooe & garnish y^e: wth: sliced lemon

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A Leg of mutton ala Daub
 Lard yo: meat wth bacon half roast it -
 Draw it off y^e spit & put it in a small
 a pott as will boyle it put to it a q^{ty} of
 white wine strong broth a pt. of vinegar
 whole spice bay leaves sweet majoran
 winter savory & green onions wth y^e meat
 is ready make sauce wth some of y^e liquor
 mushrooms Diddemon 2 or 3 anchouys
 thicken it wth brown butter lay it in
 y^e dish pour on y^e sauce & garnish it wth
 sliced lemon

A Leg of Mutton ala Royall
 Lard yo: mutton & slices of veal wth bacon
 round up in spice & sweet herbs y^e bring
 y^e to a brown in melted lard boyle y^e leg
 in strong broth all sorts of sweet herbs
 an onion stuck wth cloves wth is ready -
 lay it in a dish lay round it y^e collars
 y^e pour on a ragout & gar^{ment} it wth sliced
 orange & lemon

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A Leg of mutton Forc'd.

Take $\frac{1}{2}$ lb. meat out of $\frac{1}{2}$ lb. leg close to $\frac{1}{2}$ skin
 & bone mince it wth a p^{ty} of beef suet & a
 good quantity of fyne parsley & onions
 beat it in a mortar wth savory spice & 2
 anchovys $\frac{1}{2}$ wash $\frac{1}{2}$ inside of $\frac{1}{2}$ skin wth $\frac{1}{2}$
 batter of eggs & fill $\frac{1}{2}$ wth $\frac{1}{2}$ best flower &
 bake it $\frac{1}{2}$ sauce may be season'd gravy
 & put to it a regalia of cucumbers -
 colliflowers & french beans - -

Oyster Lovels.

cut a round hole in $\frac{1}{2}$ tops of 5 french
 rolls & take out all $\frac{1}{2}$ crumb of $\frac{1}{2}$ $\frac{1}{2}$
 over $\frac{1}{2}$ sides wth a tender forc'd meat made
 of set oysters part of an Eele pistachio
 nuts mushrooms herbs anchovys mutton
 spice $\frac{1}{2}$ yolks of 2 hard eggs beat these
 well in a mortar wth one raw egg $\frac{1}{2}$ fry
 $\frac{1}{2}$ crisp in lard & fill $\frac{1}{2}$ wth $\frac{1}{2}$ a q^{ty} of oysters $\frac{1}{2}$

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Rest of y. Seale cut like lard spice —
 mushrooms anchouys tpsd up in their
 liquor & a pt. of white wine thicken it w.
 eggs & a litt of butter roild up in flower

To Roast a breast of mutton
 Bone yo' mutton make a savory forc-
 ment for it roast it over 10th of batter of
 eggs y^e spread y^e forc meat on it roast
 it in a collar & bind it wth pack thread
 & roast it put under it a regalia of
 cucumbers - - -

Beef Ala mode.

Take a good buttock of beef riter lard
 10th great lard roild in sweet herbs &
 savory spice & an onion put it in a
 great sauce pan & cover it close wth cover
 past 10th tis half Don turn it let it
 stand on y^e fier on a stove 12 hours or
 in an oven this is fit to eat cold or
 if to be eaten hott you may slice it out

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Thin 10" tis cold & tops it up in a fair
ragoee

Veal Ala mode.

Take a good fillet of veal interlarded
as y^e beef ad to y^e stewing of it a little
white wine w^h tis cold you may slice it
out thin & tops it up in a ragoee of
mushrooms

A Pompetone

Take a fillet of veal mince it 10" if some
quantity of beef suet beat it 10" an
egg or 2 to bind it season it w^h savory
spice make it into y^e form of a thick
round p^{ie} & fill it thus lay within
slices of bacon squab pigeons slice
sweetbreads tops of asparagas
mushrooms yolks of hard eggs y^e tender
ends of shivers pallets & cocks combs
boyle blanch & slice

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Sausages

Take pork more than fat & shred
 it if take of y^e fleck of pork & mince it
 season each apart wth minced sage &
 pritty high wth savory spice clear y^e
 small guts & fill y^e mixing some bits
 of fat between y^e minced meat sprinkle
 a little wine wth it & twill fill y^e better
 y^e tye y^e in links —

Polonia Sausages.

Take a piece of red gammon of bacon & cut
 boyle it mince it wth as much bacon lard
 put to it minced sage tyne & savory
 y^e yolks of eggs & as much red wine as
 will bring it to a pritty thick body
 mix y^e wth y^e hands & fill y^e wth in
 large skins & hang y^e in a chimney
 a while to Dry —

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To Dress fish

To Boile a Codds head.

Let a Kettle on y^e fier wth water vinegar & salt a faggot of sweet herbs & an onion or 2 wth y^e liquor boyle put in y^e head on a fish plate in y^e boiling put in cold water & vinegar wth tis boyle drain & sponge it for y^e sauce take gravy & darret boyle wth wth a faggot of sweet herbs & an onion 2 or 3 anchovy draw wth wth 2 pt. of draw butter & a pt. of shrimps & y^e meat of a lobster sliced fine y^e put y^e head in dish pour y^e sauce there on stick small toasts on y^e head lay on & about it y^e spann melt of liver stick on y^e toasts & ~~eat y^e liver~~ as broth or thicker it wth brown garnish it wth fryed parsley slice lemon & barberries

To Butter Lobsters.

Take y^e meat out of y^e shells & put it in a

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Saucer is a little seasoned gravy
nutmeg a little vineger & drawn butter
fill of shells & set of rest in plates -

To Steu Carps

Take a brace of living carp knock of
of head open of bellies & wash out of
blood is vineger & salt if cut of close
to of tail to of bone & wash of clean
put of in a broad saucer pan & put there
to a qt. of claret & a pt. of white wine
& a pt. of vineger a pt. of water a faggot
of sweet herbs a nutmeg sliced large
make 4 or 5 cloves 2 or 3 racers of
ginger whole pepper & an anchovy -
cover of close & steu of a quarter of
an hour if put to it of blood of of carp
& a ladle of drawn butter lay about
it of spann milk & liver stick on of -
toasts & eat of bear as broth or thick
it is brown butter

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A Carp Larded wth Eele in a Ragooe.

Take a live carp scale & slice him from
head to tail in 4 or 5 slices on y^e one
side to y^e bone y^e take a good silver eele
& cut it as for larding as long & as thick
as yo^r little finger round in sweet herbs
powderd bay leaves & savory spice y^e
lard it thick on y^e slash side fry it in a
good pan of lard y^e make for it a ragooe
wth gravy white wine vinegar carrot
y^e spawn mushrooms capers grated nutmeg
make a little pepper & salt thicken it wth
brown butter & garnish it wth slice lemon

So Roast a Pike

Scale & slash a pike from head to tail
lard it wth pieces of a silver eele round wth
in spice & sweet herbs bast & broad it roast
it at length or turn his tail into his
mouth & bring it off in y^e oven let y^e sauce
be drawn butter anchovy y^e 1010 liver wth

Mushrooms capers & oysters +

Potting

To Pot Beef.

Take a good buttock of beef or leg of mutton piece cut it in pieces & season it wth savory spice an ounce of salt peter $\frac{1}{2}$ apt. of claret $\frac{1}{2}$ apt. of y^e having 5 or 4 lb. of beef sweet lay it between every laying of beef tye a paper over it & let it lye all night y^e bake it wth house hold bread y^e take it out & dry it in a cloth cut it across y^e grain very close y^e rub it in yo^r hands like flower if it is not seasoned enough y^e season it more y^e pour to it y^e salt clear from y^e gravy & mix it together y^e put it close in potts set it in y^e oven to settle wth tis cold cover it wth clarried butter

To Pot Pidgeons.

Yo^r pidgeons being trusst & seasoned wth savory spice put y^e in a pott cover y^e wth

52
 Butter & bake y^e. y^e. take y^e. out of drain
 y^e. w^h. they are cold cover y^e. as aforesaid.

You may pott fish y^e. same way
 only bone y^e. w^h. they are baked

Collaring

To Collar Beef

Lay yo^r. flank of beef in ham brine 8 or
 10 days y^e. take it out & dry it in a cloth
 lay it on a board take out all y^e. leather
 & skin scotch it cross & cross & season it
 w^h. savory spice 2 or 3 anchovies an hand
 full or 2 of tyme parsley sweet marjoram
 winter savory onions & fennell strew it
 on y^e. meat & shoul it in an hard collar in
 a cloth sew it close tye it at both ends
 & put it in a collar pott w^h. a pt. of clarr
 & cutchenele 2 q^{ts} of purpur water & bake
 it all night w^h. tis cold take it out of
 y^e. cloth & keep it dry

53.

To Collar veal:

Take a breast of veal wash & soak it in 3 or 4 waters dry it in a cloth season it wth savory spice shred sweet herbs & rashers of bacon Dipt in y^e batter of eggs & roul it in a collar in a cloth boyle it wth water & salt wth 2 cup^s of vineger & whole spice scum it clear wth tis boyle take it up & wth cold keep it in this pickle

To Collar Pigg.

Split y^e pigg down y^e back take out all y^e bones & wash out y^e blood in 3 or 4 waters wipe it dry & season it wth savory spice tyme parsley & salt y^e roul it in an hard collar in a cloth tye it at both ends & boyle it wth y^e bones in 3 p^ts of water an handfull of salt & 9th of vineger a faggot of sweet herbs whole spice a penny worth of jeering glass wth they are tender take y^e up in

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Cold take it out of y^e cloth & keep it in this
pickle

To Collar Eeles.

Scower yo^r large silver Eeles wth salt-stick
y^e down y^e back take out all y^e bones
wash and dry y^e season y^e wth savoy
spice minced parsley tyme sage & an onion
y^e roul each in collars in a little cloth
tye y^e close & boyle y^e wth y^e heads of
bones & half a pt. of vineger a faggot
of sweet herbs ginger a penny worth of
jceing glasse wth they are tender take y^e
up tye y^e close again strain y^e pickle
keep y^e Eeles int

To Collar Pork

Boile a breast of pork season it wth
savoy spice a good quantity of tyme
sage & parsley roul it in an hard collar
in a cloth tye it close & boyle it wth tis
cold keep it in scouring drink

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Pickles

To Pickle millons or large fowls
 Scoop $\frac{1}{2}$ at one end & take out $\frac{1}{2}$ pulp
 clean & fill $\frac{1}{2}$ pour on $\frac{1}{2}$ a brine ^{boiling}
 hott & let it stand 2 or 3 days $\frac{1}{2}$ take $\frac{1}{2}$
 out & fill $\frac{1}{2}$ $\frac{1}{2}$ script herbs radish, shallot
 garlic ginger nutmeg whole pepper
 & large mace $\frac{1}{2}$ take for $\frac{1}{2}$ pickle -
 The best white wine vinegar an handful
 of salt a quarter nutmeg whole pepper
 cloves of mace 2 or 3 pieces of ginger ^{boiling}
 And pour to $\frac{1}{2}$ millons boiling hott
 stow $\frac{1}{2}$ down close 2 days $\frac{1}{2}$ you intend
 to green $\frac{1}{2}$ set $\frac{1}{2}$ over $\frac{1}{2}$ fier in a bell metall
 hott in their pickle till they are
 scalding hott & green $\frac{1}{2}$ pour $\frac{1}{2}$ into
 Earthen potts stow $\frac{1}{2}$ down close $\frac{1}{2}$ they are
 cold cover $\frac{1}{2}$ $\frac{1}{2}$ a wet bladder & leather
 Thus Cover all other Pickles

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To Pickle Gerkins

Wash y^m. in brine & take y^m out & pour
on y^e another brine boyling hott stov
y^e down close till y^e next day y^e wipe
y^e dry & green y^e in vineger & pour y^e in
to go: potts wth whole pepper cloves mace
& tops of dill slicd nutmeg & ginger
wth cold cover y^e as aforesaid - -

French beans is don y^e same way
only leave out y^e dill. - -

To Pickle walnuts.

Scald y^m & thro w y^m in water & salt
for 10 days changing it every day.
y^e take y^e out & rub y^e in a course
cloth pour on y^e y^e same pickle as y^e
millons boyling hott adding thereto -
some mustard seed - -

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To Pickle Mushrooms

Take 40^o small hard buttons cut off
 dirt from off bottome of 1/2 stalks -
 wash 1/2 in salt water & milk & rub
 1/2 with flannel 1/2 put 1/2 into another
 pan of salt water & milk & rub 1/2 till
 they are very clean 1/2 boyle salt water
 & milk 10^o it boyle throw in 40^o -
 mushrooms & 10^o they are boyle quick
 & white strain 1/2 & coole 1/2 in a cloth
 1/2 let 1/2 pickle be half white wine
 half vinegar 10^o sliced nutmeg gringer
 whole pepper cloves & mace 1/2 stop 1/2 in
 glases: Colli flowers is don of same way

To Pickle beetroot & turneps

Boyle 40^o beetroots in water & salt a
 pt of vinegar a little cutcherelle &
 put they are half boyle put in 1/2
 turneps being pared 10^o boyle take 1/2
 off 1/2 fier & keep 1/2 in this pickle

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To Pickle red Cabbatage

slice of cabbatage thin & put to it a cold
pickle of vineger & spice — —

To Pickle Flowers.

Pickle of in half white wine & half vineger
& sugar — — —

To Pickle onions

Boyle 10^o. small white onions in water &
salt strain & coole of in a cloth of put to
of a cold pickle of vineger & spice —

To Pickle Barberries.

Pickle of being pickt in fine lurches.
only in water & salt strong enough to bear an
egg.

To Pickle Smelts

Lay of in a pan in rows lay on of stick
ginger nutmeg mace pepper & bay leaves
powder & salt let of pickle be red wine
vineger bruised cutcherelle & peter salt you
may eat of as anchouys — — —

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To Pickle oysters.

Take a q. of large oysters in y^e fall of
y^e moon per boyled in their own liquor
for y^e pickle take y^e liquor a pt. of white
wine & vinegar mace pepper & salt boyle
& scum it 10^m. cold keep y^e oysters in this
pickle

To Pickle Pidgeons

Boyle y^e pidgeons 10^m. whole spice in 3
pts of water a pt. of white wine & a pt.
of vinegar w^{ch} boyled take y^e up & w^{ch}
cold keep y^e in this pickle

To Pickle Tongues

Blanch y^e being boyled in water & salt
& put y^e in a pott or barrell & make y^e
pickle of as much white wine vinegar
as will fill it boyled up w^{ch} savory
spice ginger a faggot of sweet herbs
10^m. cold put in y^e tongues w^{ch} sliced
& cover y^e close

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 When you eat of it beat up some of it
 pickle wth good oil & garnish it wth sliced On

To Salt Hams & tongues
 Take 3 or 4 gallons of water put to it
 1^{lb}. of bay salt & 1^{lb}. of white salt a 1^{lb}. of
 peter salt a quarter of a 1^{lb}. of salt peter
 2 ounces of prunella salt & a 1^{lb}. of brown
 sugar ~~lett~~ boyle a quarter of an hour
 strain it well wth tis cold sever it from
 of. bottonne into of. vessell you keep it in

Let hams lye in this pickle 4 or 5 weeks
 A doo of dutch beef as long
 Tongues a fortnight -
 Collard beef 8 or 10 days -

Dry of. in a stove or wood chimney -

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Jellies

Harts horn Jelly.

Put $\frac{1}{2}$ a lb of harts horn into an earthen
pan wth 2 q^{ts} of spring water cover it
close & set it in γ . oven all night γ .
strain it into a clean pipkin wth $\frac{1}{2}$ qt.
of Rhenish wine of $\frac{1}{2}$ a lb of double
refined sugar γ juice of 2 or 3 lemons
3 or 4 blades of mace γ γ . whites of 4 or
5 eggs well beat let it simmer over γ .
fier & mix it that it curdle not γ .
stirr it well together on γ . fier run
it thro' a napkin & turn it up again -
till tis all clear -

Calves foot Jelly.

Boyle a pair of calves feet in water
wth γ . meat cut cut off from γ . bones
season it as γ . Harts horn jelly wth.
tis cold ~~cover~~ cover it from γ . bottom in
take γ . fatt from γ . top of γ . drop from γ .
bottom

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Ribbon Jelly.

Is made 10th of colourd jellies hereafter
 mention first run one of those colours
 in a glass 10th tis cold run another as cold
 as you can & so another & so all y^e rest.

To Run Colours.

Have in yo^r severall small pipkins -
 strong jellie ready seasond have also
 severall muslin baggs tyed up close
 one 10th braid cutchenelle an other 10th
 saffron & another 10th spinnage juice
 put yo^r baggs into yo^r severall pipkins
 & as you woude of colour rise fine 10th
 10th of white of eggs & run y^e thro^{gh} severall
 baggs.

of whipt Sillabub.

Take 2^l of cream 10th a little orange-
 flower water 2 or 3 ounces of fine sugar
 of juice of a lemon & white of 3 eggs.

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Mix these up together & having in
 40. glasses Rhenish wine & sugar &
 charret & sugar lay on it. froth wth a
 spoon kept up as light as you can
 Sack posset

~~A white Sillabub.~~

Take 14 eggs leave out half of whits
 beat y^e wth a quarter of a p^t. of fine
 sugar orange roots sliced very thin
 wth a quarter of a p^t. of sack mix it
 well together set it on y^e fier keep it
 stirring all one way wth tis scalding
 hott let another whilst you stir it
 pour into it a q^t. of cream boyling
 hott wth a grate nutmeg boyled in
 it take it off y^e fier lay a hott pye
 plate on it & let it stand a quarter of
 an hour

Chocolate Cream

Take a p^t. of cream wth a spoonfull
 of scrap chocolate boyle y^e well together

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 Mix 10th it of yolks of 2 eggs & thicken
 & mill it on of fier if pour it into
 10th chocolate cups

Lemon Cream.

Take of juice of 3 or 4 lemons & boyle
 some of it in spring water if
 take of same quantity of that water
 as lemon juice put to it orange
 flower water & 2 ap^{ts} of double refine
 sugar if beat of whites of 12 eggs &
 strain of if mix if together & keep it
 stirring over a charcole fier till
 tis pretty thick if put it in glasses.

orange cream is made of same way only
 thicken 10th yolks of eggs instead of whites

Orange Butter

Take of yolks of 5 hard eggs & put to it
 a p^t of butter a little fine sugar & a spoon
 full of orange flower water work it till tis a size

Almond of pistacia butter is made if some
way but let y^e. be blanched & powdered

To Boole Codlings

Put yo^r. fair codlings in a brass pan wth.
water over a charcole fier till tis
scalding hott keep y^e. close covered wth.
they will skin y^e. skin y^e. & put y^e.
in again wth. a little vinegar & let y^e.
lye till they are green

To Bottle Goosberries

When they are full grown before
they turn fill y^e. into wide mouth
bottles cork y^e. close & set y^e. in a stack
over till they are tender of some crosse
y^e. take y^e. out & pitch y^e. corks

Thus you may keep Damsons
buckles pair plums or currants
only doe these wth. they are ripe

The order	Bottome Dishes
First Dishes	
Pottages of all sorts	A chine of veal or mutton
a dish of fish	a jaggot of mutton
beans & bacon	a neck of veal
a ham & chickens	pigeons in saute
puddings & oysters	puddings of sorts
boyled tongues & rudders	roast beef. mutton
a leg of veal bacon herbs	cold ham & cold tongue
a calves head bacon herbs	a venison pasty
a calves head hashed	potted meats or foies
a goose or turkey ala daub	cold lobster salmon
a leg of veal or mutton ala daub	or sturgeon
daub: a bisk of pigeons	a haunch of venison roast
a forced leg of veal boyled	a leg of mutton roast
a powdered haunch of venison	oysters: lamb in joynts
a powdered leg of pork	a chine of turkey
a leg of mutton & turnips	roast tongues & rudders
a piece of salt beef carrots	chickens & asparaguses
puddings bacon & mutton	herbs & eggs
boyled fowls & mutton	a roast pike
a turbot & small fish	a calves head roasted.

Side Dishes	For y ^e middle of the table
Bombarded veal scotch collops	A grand sallad of pickles
a forced leg of lamb	a sallad of butter
cutlets ala maistrong	a hot or cold pye
cutlets forced	tarts chees cakes
frigasees white or	puffs of custards
a ragooe of any sort	jellies creams &
a tourt or tance	blumangoes
pease beans or french	a dish of fraite
scollopt oysters	a sweet meat tart
ollives of veal	a patty of lobsters
carp in a ragooe	cold lobsters
pidgeons of asparagous	
Lambstons of sweet	
stewd or forced carp	
chickens ala cream	
a porretore	

Second Course	Plates.
A Dish of wild fowl	A porpetone - -
green geese or duckling	oyster loves - -
roast chickens or pigeons	fourts of marrow or ^{cream}
lamb in joynts - -	artichoks in cream - -
fyed fish - - -	eggs la suvist - -
turkey joints leverits	portugall eggs - - -
partridges cock or snips	cutlets olives of veal
fewants quails or larks	patties of oysters - -
wild Ducks or teal.	craw fish ^{shrimps} piranis
butter'd lobsters or crabs	fritters of aprecodes or
artichokes boyle - -	oysters: onion tansie
asparagus & eggs - -	polonia sausages - -
scollopt oysters - -	stued tongues - - -
pilly patties - - -	salmon gurdy - - -
a fourt or tansie - -	pott ing collar ing or
tarts chees cakes puffs	pickles of any sort
of custards: a dish of pence	marrow or sprinrage tarts
a ragooe of mushrooms -	veal puffs - - -
lobsters ragooe or more	sweet breads ^{large} ^{ground}

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Receipts of Pastry & Cookery in Transcription

R E C E I P T S

O F

Pastry and Cookery

For the Use of his Scholars.

By ED. KIDDER.

Who teacheth at his School

On *Mondays, Tuesdays, and Wednesdays,*

in the Afternoon, in *St. Martin's Le*

Grand.

And on *Thursdays, Fridays, and Saturdays,*

in the Afternoon, at his School next

to *Furnival's Inn in Holborn.*

Sarah Prince & Mary Princes

Forcd Meat Balls

Sweet Balls

Take part of a leg of lamb or veal & mince it with the same quantity of beef suet put thereto a good quantity of currants season it with sweet spice a little lemon piele 3 or 4 yolks of eggs & a few sweet herbs mix it well together & make it into little balls

Savory Balls

Take part of a leg of lamb or veal & mince it with the same quantity of beef suet a little lean bacon sweet herbs a shallot & an anchovy beat it in a mortor till tis as smooth as wax season it with savory spice & make it into balls

Another Way

Take the flesh of a fowl beef suet & marrow the same quantity 6 or 8 oysters lean bacon sweet herbs & savory spice pound & make it into balls

A Caudle for Sweet Pyes

Take sack & white wine alike in quantity a little verjuice & sugar boyle it & brew it with 2 or 3 eggs as butterd ale when the pyes are bakd pour it in at the funnell & shake it together

A Lear for Savory Pyes

Take clarret gravy oyster liquor 2 or 3 anchovys a faggot of sweetherbs & an onion boyle it up & thicken it with brown butter then pour it into your savory pyes when cald for

A Lear for fish Pyes

Take clarret white wine & vineger oyster liquor anchovys & drawn butter when the pye are bakd pour it in at the funnell

A Lear for Pasties

Season the bones of that meat you make your pasty off cover them with water & bake them with the pasty then strain the liquor out into the pasty

A Ragooe for Made Dishes

Take clarret gravy sweetherbs & savory spice toss up in it lambstons cocks combs boyld blanchd & slicd with slicd sweetbreads oysters mushrooms truffells & murrells thicken these with brown butter & use it when cald for

A Regalia of Cowcumbers

Take 12 cowcumbers & slice them as for eating put them in a coarse cloth beat & squeeze them very dry flower & fry them brown then put to them clarret gravy savory spice & a bitt of butter rould up in flower toss them up thick they are sauce for mutton or lamb

Sweet Spice is cloves

mace nutmeg cinnamon sugar & salt

Savory Spice is

pepper salt cloves mace & nutmeg

All Sorts of Past

Puff Past

Lay down a pd. of flower break into it 2 ounces of butter & 2 eggs then make it into past with cold water then work the other part of the pd. of butter to the stiffness of your past then roul out your past into a square sheet stick it all over with bitts of butter flower it & roul it up like a collar double it up at both ends that they meet in the midle then roul it out again as aforesaid till all the pd. of butter is in

Past for a Pasty

Lay down a peck of flower work it up with 6 pd. of butter & 4 eggs with cold water

Past for a high Pye

Lay down a peck of flower work it up with 3 pd. of butter melted in a saucepan of boyling liquor make it into a stiff past

Past Royall for Patty Pans

Lay down a pd. of flower work it up with 1/2 a pd. of butter 2 ounces of fine sugar & 4 eggs

Past for a Custard

Lay down flower & make it into a stiff past with boyling water sprinkle it with a little cold water to keep it from cracking.

Sweet Pyes

A Lamb Pye

Cut an hind quarter of lamb into thin slices season it with savory spice & lay them in the pye mixt with 1/2 a pd. of raisons of the sun stond 1/2 a pd. of currants 2 or 3 spanish potatoes boyld blanchd & slicd or an artichoke bottome or 2 with prunnelas damsons goosberries & grapes citron lemon chips & ormgoe roots lay on butter & close the pye when tis bakd make for it a caudle.

A Chicken Pye

Take 6 small chickens & fowl up a piece of butter in sweet spice & put into them then season them & lay them in the pye with the marrow of 2 bones rould up in the batter of eggs with preserves as the lamb pye & a caudle

Minced Pyes

Shred a pd. of neats tongue perboyle with 2 pd. of beef suet 5 pippens a green lemon piele season it with an ounce of sweet spice a pd. of sugar 2 pd. of currants 1/2 a pt. of sack a little orange flower water the juice of 3 lemons a quarter of a pd. of citron lemon & orange piele mix these together & fill the pyes

Egg Pyes

Shred the yolks of 20 hard eggs with citron & lemon piele season it with sweet spice then mix it with a qt. of custard stuff ready made gather it to a body over the tier your pyes

Being dryd in the Oven fill them with this batter as custards when they are bakd stick them with slicd cittron & strew them with colourd biskets

Another way

Shred the yolks of 20 hard eggs with the same weight of marrow & beef suet season it with sweet spice with cittron & lemon piele fill & close the pyes

A Lumber Pye

Take a pd. & an half of a fillet of veal mince it with the same quantity of beef suet season it with sweet spice 5 pippens an handfull of spinnage & an hard lettuce tyme & parsley mix it with a penny grated white loaf the yolks of 2 or 3 eggs sack & orange flower water a pd. & 1/2 of currants with preserves & fruite as the lamb pye & a caudel: An humble pye is thus made

An Artichoke Pye

Take the bottoms of 6 or 8 artichokes being

Boylde & sliced season them with sweet spice mix them with the marrow of 3 bones with fruit & preserves as the lamb pye: A Skarrot or a potatoe pye is made the same way

Savory Pyes

A Lamb Pye

Cut an hind quarter of lamb into thin slices season it with savory spice & lay them in the pye with an hard lettuce & artichoke bottoms the top of an hundred of asparragus lay on butter & close the pye when tis bakd pour in a Lear

Another Way

Season your lamb steaks with savory spice lay them in the pye with slicd lambstons & sweet breads balls & oysters butter & close the pye A lear

A Mutton Pye

Season your mutton steaks with savory spice

Fill the pye lay on butter & close it when tis bakd toss up an handfull of chopt capers cowcumbers & oysters in gravy an anchovy & drawn butter

A Kid Pye

Cut your kid in pieces lard it with bacon & season it with savory spice lay on butter & close the pye when tis bakd take a qt. of large oysters dry them in a cloth & fry them brown toss them up in half a pt. of white wine oysters gravy & barberries thicken it with eggs & drawn butter cut up the kid & pour it into the pye

An hare Pye

Cut it in pieces break the bones season & lay it in the pye lay on balls sliced lemon butter & close it

A Hen Pye

Cut it in pieces season & lay it in the pye Lay on balls yolks of hard eggs slicd lemon butter & close the pye when tis bakd pour in a lear thickened with eggs

A Pidgeon Pye

Truss & season your pidgeons with savory spice lard them with bacon & stuff them with forc'd meat lay on lambstons & sweet breads butter & close the pye. A Lear A chicken or a capon pye is made the same way

A Calves Head Pye

Almost boyle the calves head take out the bones cut it in thin slices season it with savory spice mix it with slicd sweetbreads shivered pallats cocks combs oysters mushrooms & balls lay on butter & close the pye A Lear

A neats tongue Pye

Half boyle the tongues blanch & slice them season them with savory spice with balls sliced lemon butter & close the pye when tis bakd take a pt. of gravy sweetbreads pallots & cocks combs tossd up & pourd into the pye

A venison Pye

Raise an high round pye then shred a pd. of beef suet & put it in the bottome cut your venison in pieces & season it with pepper & salt lay it on the suet lay on butter & close the pye & bake it 6 hours

A Lambstone & Sweetbread pye

Boyle blanch & slice them season them with savory spice & lay them in the pye with slicd artichoke bottoms lay on butter & close the pye A Lear

A Battalia Pye

Take 4 small chickens 4 squab pigeons 4 sucking rabbits cut them in pieces & season them with savory spice lay them in the pye with 4 sweetbreads sliced & as many sheeps tongues 2 shivered pallats 2 pare of lambstons 20 or 30 cocks combs with balls & oysters butter & close the pye a Lear

Cold Pye

A veal Pye

Raise an high round pye then cut a fillet of veal into 3 or 4 fillets season it with savory spice a little mincd sage & sweetherbs lay it in the pye with slices of bacon at the bottom & between each piece lay on butter & close the pye when tis bakd & half cold fill it up with clarrifide butter

A Swan Pye

Skin & bone your swan lard them with bacon & season them with savory spice & a few bay leaves powderd lay it in the pye stick it with cloves lay on butter & close the pye when tis bakd & half cold fill it up with clarrifide butter

A Turkey Pye

Bone your turkey season it with savory spice & lay it in the pye with 2 capons or 2 wild ducks

Cut in pieces to fill up the corners when tis bakd & half cold fill it up with clarrifide butter: A Goose Pye is made the same way

Fish Pyes

A Carp Pye

Bleed your carp at the tail open the belley Draw & wash out the blood with a little clarret vineger & salt then season your carp with savory spice shred sweet herbs lay it in the pye with a pt. of large oysters-butter & close the pye when tis bakd pour into the lear the blood & clarret & pour it into the pye

A Trout Pye

Cut wash & scale them lard them with pieces of a silver Eele rould in spice & sweet herbs & bay leaves powderd lay on & between them slicd artichoke bottoms mushrooms oysters capers dicd

Lemon butter & close the pye

An Eele Pye

Cut wash & season them with sweet spice an an handfull of currants butter & close the pye

A Lamprey Pye

Cut wash & season them with sweet spice lay them in the pye with dicd lemon citron butter & close the pye

An oyster Pye

Perboyle a qt. of large oysters in there own liquor mince them small & pound them in a mortor with pistastia nuts marrow & sweet spice an onion & savory spice & a little grated bread or season them as a fore said whole lay on butter & close the pye

Pasties

A venison Pasty

Bone a side or haunch of venison cut it square & season it with pepper & salt make it up in your aforesaid pasty past a peck of flower for a buck pasty & 3 quarters for a doe 2 pd. of beef suet at the bottome of your buck pasty & a pd. & an half for a doe A lamb pasty is made as the doe

A Beef Pasty

Is cut out & seasond over night with pepper salt a little red wine & cutchenele then made up as the buck pasty

To each of these Pasties
pour in a Lear

Florendines & Puddings

A Florendine of a kidney of veal

Shred the kidney fatt & all with a little spinnage parsley & lettuce 3 pippens & orange piele season it with sweet spice & sugar & a good handfull of currants 2 or 3 grated biskets sack & orange flower water 2 or 3 eggs mix it into a body & put it in a dish being coverd with puff past lay on a cut lid of the same & garnish the brim

A Rice Florendine

Boyle 1/2 a pd. of rice tender in fair water then put to it a qt. of milk boyle it thick & season it with sweet spice & sugar mix it with 8 eggs well beat 1/2 a pd. of currants the marrow of 2 bones 3 grated biskets sack & orange flower water then put it in a dish being coverd with puff past as aforesaid

A Florendine of orange & aples

Cut 6 sivill oranges in halves save the juice pull out the pulp & lay them in water 24 hours shifting them 3 or 4 tymes then boyle them in 3 or 4 waters in the 4th water put to them a pd. of fine sugar & their juice boyle them to a surrup & keep them in this surrup in an Earthen pott when you use them cut them in thin slices

Two of those oranges will make a florendine mixt with ten pippens pared quarterd & boyld up in water & sugar lay them in a dish being coverd with puff past lay on a cut lid of the same & garnish the brim of the dish

A florendine of currants & apples is thus made

A Tourt Demoy

Beat 1/2 a pd. of blanchd almonds in a mortor with a quarter of a pd. of cittron the white of a capon 4 grated biskets sweet spice

And sugar sack & orange flower water then mix it with a pt. of cream & 7 eggs being well beat bring all these ingredients to a body over the tier & having a dish coverd with puff past put part of it in to the bottome then put in the marrow of 2 bones in pieces squeeze on it the juice of a lemon lay on the other part of the ingredients & cover it with a cut lid

A Custard

Boyle a qt. of cream or milk with a stick of cinnamon a WP nutmeg & large mace when half cold mix with it 8 yolks of eggs & 4 whips well beat sugar sack & orange flower water set it on the tier & stirr it till a white froth ariseth scum it off then fill your custards being dryd in the oven

An Almond Custard

Blanch & pound them in a mortor very fine in the beating ad thereto a little milk press it thro' a sieve & make it as the aforesaid custard

A Marrow Pudding

Boyle a qt. of cream or milk with a stick of cinnamon a quarterd nutmeg & large mace then mix it with 8 eggs well beat a little salt sugar sack & orange flower water strain it then put to it 4 grated biskets an handfull of currants as many raisons of the sun the marrow of 2 bones all to 4 large pieces then gather it to a body over the tier & put it in a dish having the brim thereof garnishd with puff past & raisd in the oven then lay on the 4 pieces of marrow colourd knots & pasts slicd cittrons & lemon piele 1/2 an hour will bake it

An Almond Pudding

Take 1/2 a pd. of jordan almonds blanch & pound them in a mortor with a quarter of a pd. of pistastia nuts 4 grated biskets 3 quarters of a pd. of butter sack & orange flower water then mix it with a qt. of cream & 8 eggs being boyld & mixt together with sweet spice & sugar then pour it into your dish being coverd with puff past

A Carrot Pudding

Boyle 2 large carrots when cold pound them in a mortor strain them thro' a sive mix them with 2 grated biskets 1/2 a pd. of butter sack & orange flower water sugar & a little salt a pt. of cream mixt with 4 yolks of eggs & 2 whits beat these together & put them in a dish being coverd & garnishd with puff past

An orange Pudding

Take the pieles of 2 sivill oranges boyld up as for a florendine of oranges & apples pound & season them as the carrots

A Tansie

Boyle a qt. of cream or milk with a stick of cinnamon a quarterd nutmeg & larg mace when half cold mix with it 20 yolks of eggs & 10 whites strain it then put to it 4 grated biskets 1/2 a pd. of butter a pt. of spinnage juice & a

Little tansie sack & orange flower water sugar & a little salt gather it to a body over the tier & pour it into your dish being well butterd when tis bakd turn it on a pye plate squeeze on it an orange grate or sugar garnish it with slicd orange & a little tansie made in a plate cut as you please

A Calves foot Pudding

Take 2 calves feet shred them very fine mix them with a grated penny white loaf being scalded with a pt. of cream put to it 1/2 a pd. of shred beef suet & 8 eggs an hand full of plumpt currants season it with sweet spice & sugar a little sack & orange flower water the marrow of 2 bones put it in a veal caul being washed over with the batter of eggs then wett a cloth & put it therein tye it up close when the pott boyls put it in boyle it about 2 hours then turn it in a dish stick on it slicd almonds & cittron then pour on it sack verjuice sugar & drawn butter

A quaking Pudding

Take a qt. of cream & beat 3 or 4 spoonfulls with 2 or 3 spoonfulls of flower of rice a very grated white loaf & 4 eggs put to it-orange flower water sugar & sweet spice butter the cloth & tye it up but not too close when the pott boyls put it in boyle it an hour then turn it in a dish stick it with slicd cittron then let the sauce be sack & orangeflower water with the juice of 2 or 3 lemons sugar & drawn butter

Cakes

A Batter Cake

Take 6 pd. of currants 5 pd. of flower an ounce of cloves & mace a little cinnamon 1/2 an ounce of nutmeg 1/2 a pd. of pounded & blanchd almonds 1/2 a pd. of sugar 3 quarters of a pd. of slicd cittron lemon & orange piele 1/2 a pt. of sack a little hony water a qt. of good ale yest a qt.

Of cream & a pd. & 1/2 of butter melted therein mix it together in a ketle over a soft tier stirring it with your hands till tis very smooth let it be as hott as you can bear it then put it in an hoop with a paper flowered at the bottome

The Iceing

Beat & sift a pd. of double refind sugar & put to it the whits of 4 eggs put in but one at a tyme beat them in a basson with a silver spoon till tis very leight & white

A Seed Cake

Take 3 pd. of smooth carraways 6 pd. of flower 1/2 a pd. of sugar an ounce of sweet spice & 2 pd. of butter rubbd in very fine then make an hole in the flower & put in a qt. of yest & 4 eggs well beat 1/2 a pt. of sack a little orange flower water & a pt. of warmd milk mixt together then strew a little flower thereon let it lye to rise then put it in an hoop. Strew over it double refind sugar & rough carraways

A Leight Seed Cake

Take 1/2 a quartern of flower a little ginger nutmeg 3 spoonfulls of ale yest & 3 eggs well beat 3 quarters of a pt. of milk 1/2 a pd. of butter 6 ounces of smooth carraways work it warm together with your hands

Chees Cakes

Boyle a qt. of cream or milk with 8 eggs well beat stirr it tile tis a curd then strain it & mix it with the curd of 3 qts. of milk 3 quarters of a pd. of fresh butter 2 grated biskets 2 ounces of blanchd almonds pounded with a little sack & orange flower water 1/2 a pd. of currants & 4 eggs spice & salt beat it up with a little cream till tis very leight then fill your cheesecakes

You may make chees cakes the same way with the curd of a gallon of milk with out the egg curd

Portugall Cakes

Put a pd. of fine sugar a pd. of fresh butter 5 eggs & a little beaten mace into a flatt pan beat it up with your hands till tis very leight & looks curdling then put thereto a pd. of flower 1/2 a pd. of currants very clean pickt & dryd beat them together fill your hart pans & bake them in a slack oven

You may make seed cakes the same way
Only put carraway seeds instead of currants

Gingerbread Cakes

Take 3 pd. of flower a pd. of sugar a pd. of butter rubbd in very fine an ounce of ginger & a grated nutmeg mix it with a pd. of treacle & a quarter of a pt. of cream warmed together then make up your bread stiff roul them out cut them in little cakes & bake them in a slack oven

Another Way

Take a quartern of flower 2 pd. & 3 quarters of

Treacle & 1/2 a pd. of butter warnd together an ounce of ginger
1/2 an ounce of carraway & coriander seeds bruised make it in to
large cakes put into either of them what sweetmeat you please
when they are bakd dip them in boyling water to glaze them

Shrewsbury Cakes

Take a pd. of fresh butter a pd. of doublerefind sugar sifted fine a
little beaten mace & 4 eggs beat them all together with your hands
till tis very leight & looks curdling then put thereto a pd. & 1/2 of
flower roul them out into little cakes

Wiggs

Take a quartern of flower 1/2 a pd. of sugar an handfull of
carraway seeds then put in to the midle of the flower 1/2 a pt. of
yest with a pd. & 1/2 of butter milted in a pt. of milk & poud to
the yest stirring it with your hands strew flower let it lye to rise
then make them up

Broths

Strong Broth

Take 3 or 4 gallons of water & put therein a leg & shin of beef cut into 5 or 6 pieces boyle it 12 howers now & then stirr it with a stick & cover it close when tis boyld strain & cook it let it stand till twill jelly then take the fatt from the top & the dross from the bottome

Gravey

Cut a piece of beef into thin slices fry it brown in a stew pan with 2 or 3 onions 2 or 3 lean slices of bacon then pour to it a ladle or 2 of strong broth rubbing the brown off from the pan very clean ad to it more strong broth clarrett white wine anchovys a faggot of sweetherbs season it & let it stew very well then strain it off

Plum Portage

Take 2 gallons of strong broth put to it 2 pd. of

Currants 2 pd. of raisons of the sun 1/2 an ounce of sweet spice a pd. of sugar a qt. of clarret a pt. of sack the juice of 3 oranges & 3 lemons thicken it with greated biskets with a pd. of pruants

Brown Pottage Royall

Set a gallon of strong broth on the tier with 2 shiverd pallats cocks combs lambstons slicd with savory balls a pt. of gravy 2 handfulls of spinnage or young lettuce mincd boyle these together with a duck the leg & wing bones being broak & pulled out & the breast sloshd & brownd in a pan of fatt then put to it 2 french rouls slicd & dryd hard & brown put the pottage in a dish & the duck in the midle lay about it a little vermachetty boyld up with a little strong broth balls & sweetbreads garnish it with scalded parsley turnip beet root & barberries

Pease Soup

Boyle a qt. of good seed pease tender & thick strain & wash it thro' with a pt. of milk then put thereto a pt. of strong broth boyld with balls a little spiremint & a dryd french roul season it with pepper & salt cut a turnip in dice fry it & put it in

Green Pease Soup

Wipe your pescods sheal & scald the shells strain & pound them in a mortor with scalded parsley young onions & a little mint then soak a french roul boyle these together in clear mutton broth a faggot of sweet herbs seasond with pepper salt & nutmeg then strain it thro' a culender put the pottage in a dish put in the midle your larded veal a forcd foul chicken or rabbit garnish it with scalded parsley & cabbatch lettuce

A Crawfish Soop

Cleanse your crawfish boyle them in water salt & spice pull off their feet & tails & fry them then break the rest of them in a stone mortor season them with savory spice & an onion hard eggs grated bread & sweetherbs boyld in strong broth strain it then put to it scalded chopt parsley & french rouls then put them there in with a few dryd mushrooms garnish the dish with slicd lemon the feet & tails of the crawfish

A Bisk of Pidgeons

Your pidgeons being clean washd & perboyld put them into strong broth & stew them then make for them a ragooe with gravy artichokes bottoms potatoes & onions savory spice lemon juice & dicd lemon & bacon cut as for larding with mushrooms truffles & murrells pour the broth into the dish having dryd carved sippets then place your pidgeons & pour on a ragooe with 1/2 a pt. of hott cream & garnish

With scalded parsley beetroot & lemon

To Boyle a leg of mutton

Boyle your mutton in water & salt as usuall for the sauce toss up a little strong broth gravy pickled cowcumbers & samphire shred barberries a dicd lemon white wine salt & nutmeg grated bread thicken it with eggs & a bitt of butter rouled up in flower

Another way

Lard your mutton with lemon piele & beetroot boyle it as usuall let the sauce be strong broth gravy white wine oysters anchovys onions a faggot of sweetherbs savory spice & a piece of butter rould up in flower

To Boyle Rabbits

Truss them for boyling & lard them with bacon then boyle them quick & white for the sauce take the boyld liver shred it with fatt bacon toss these up together in strong broth white wine & vineger mace salt &

Nutmeg set parsley mincd, barberries & drawn butter then lay your rabbits in a dish pour the lear all over them & garnish them with slicd lemon & barberries

To Boyle Pidgeons

Stuff your pidgeons with sweetherbs chopt bacon a little grated bread butter & spice the yolk of an egg then boyle them as aforesaid & garnish them with slicd lemon & barberries

To Boyle Pullets & oysters

Boyle them in water & salt with a good piece of bacon for sauce draw up a pt. of butter with a little white wine strong broth & a qt. of oysters then put your 3 pullets in a dish cut your bacon & lay about them with a pd. & 1/2 of fry sausages & garnish the dish with slicd lemon

To Boyle Fouls

Boyle them as aforesaid for sauce toss up sweet

Breads artichoke bottoms lambstons cocks combs & hard eggs all sliced in strong broth & white wine with pistastia nuts asparragus tops & spice thicken it with a bitt of butter, rould up in flower

Made Dishes

Scotcht Collops

Take the skin from a fillet of veal & cut it into thin collops hack & scotch them with the back of a knife lard half of them with bacon & fry them with a little brown butter then take them out & put them into another tossing pan then set the pan they were fryd in over the tier again wash it out with a little strong broth rubbing it with your ladle then pour it to the collops doe this to every panfull till all are fryd then stew & toss them up with a pt. of oysters 2 anchovys 2 shivered pallats cocks combs lambstons & balls slicd sweetbreads a faggot of herbs

Thicken it with brown butter & garnish it with sliced orange & lemon

Ollives of veal

Take 8 or 10 scotch collops wash them over with the batter of eggs then season them & lay over them a little forced meat roll them up & roast them then make for them a ragoose & garnish them with orange

Pidgeon Peares

Bone your pigeons all but one leg & put that thro' the side out at the vent cut off the toes & fill them with forced meat made of the hart & liver & cover them with a tender forced meat being washed over with the batter of eggs & shape them like peares then wash them over & roll them in scalded chopt spinnage cover them with thin slices of bacon & put them in bladders boyle them an hour & 1/2 then take them out of the bladders lay them before the tier 1/2 an hour then make for them a ragoose & garnish them with sliced lemon

A Calves head hasht

Your calves head being slitt & cleansd half boyld & cold cut one side into thin slices & fry it in a pan of brown butter then having a toss pan on the stov with a pt. of gravy as much strong broth a quarter of a pt. of clarret as much white wine & an hand full of savory balls 2 or 3 shiverd pallats a pt. of oysters cocks combs lamb stons & sweetbreads boyld blanchd & slicd with mushrooms truffells & murrells 2 or 3 anchovys as many shallots & a faggot of sweetherbs tossd up & stewd together season it with savory spice then scotch the other side cross & cross flower bast & broyle it

The hash being thickend with brown butter put it in the dish lay over & about it fryd balls of the tongue slicd & larded with bacon lemon piele & beetroot then fry in the batter of eggs slicd sweetbreads carved sippets & oysters lay in the head & place these on & about the

Dish & garnish it with slicd orange & lemon

A Ragooe of a breast of veal

Bone a breast of veal cut an handsome square piece then cut the other part into small pieces brown it in butter then stew & toss it up in a pt. of strong broth a little clarret white wine & gravy an onion 2 or 3 anchovys cocks combs lambstons & sweet breads blanchd & slicd with savory balls & oysters truffells murrells & mushrooms savory balls oysters truffells marrells mushrooms savory spice & lemon juice then toss it up & thicken it with brown butter then put the ragooe in the dish lay on the square piece dicd lemon sweetbreads sippets & bacon fryd in the batter of eggs & garnish it with slicd orange

A Ragooe of Sweetbreads

Set lard & force the sweetbreads with mushrooms the tender ends of pallats cocks combs boyld tender beat it in a mortor mixt with fine herbs &

Spice a little grated bread & an egg or then fry them thus forcd toss them up in gravy clarret white wine with cocks combs & mushrooms spice & oysters a dicd lemon thicken it with brown butter & garnish it with slicd lemon & barberries

Chickens forcd with oysters

Lard & truss them make a forceing of oysters sweetbreads parsley truffells & murrells mushrooms & onions chop these together & season it mix it with a piece of butter the yolk of an egg tye them at both ends & roast them then make for them a ragooe & garnish them with slicd lemon

Bombarded veal

Take a fillet of veal cut out of it 5 lean pieces as thick as your hand round them up a little then lard them very thick on the round side lard 5 sheeps tongues being boyld & blanchd then make a well seasoned forcd meat with veal lean bacon beef suet & an

Anchovy then roul it up into a ball being well beat then make another tender forcd meat with veal fatt bacon beef suet mushrooms spinnage parsley tyme sweet marjoram winter savory & green onion season & beat it then put your forcd ball in into part of this forcd meat put it in a veal caul & bake it in a little pott then roul up that which is left in another veal caul wett with the batter of eggs roul it up like a polonia sausage tye it at both ends & slightly round & boyle it

Your forcd ball being bakd put it in the midle of the dish your larded veal being stewd in strong broth & fryd in the batter of eggs lay round it & the tongues fryd brown between each then pour on a ragooe lay about it the other forcd meat cut as thin as an half crown & fryd in the batter of eggs then squeeese on it an orange & garnish it with slicd orange & lemon

A Brown Frigasee of Chickens & Rabbits

Cut them in pieces & fry them in brown butter then having ready hott a pt. of gravy a little clarret white wine & strong broth 2 anchovys 2 shiverd pallats a faggot of sweetherbs balls & spice thicken it with brown butter & squeeese on it a lemon

A White Frigasee of the Same

Cut them in pieces wash them from the blood fry them on a soft fier & put them in a tossing pan with a little strong broth season them & toss them up with mushroom oysters anchovys when almost enough put to them a pt. of cream thicken it with a bitt of butter rould up in flower

A Frigasee of Lamb

Cut an hind quarter of lamb in to thin slices season it with savory spice sweetherbs & a shallot then fry them & toss them up in strong broth clarret white wine oysters pallats

And balls a little brown butter or an egg or two to thicken it or a bitt of butter rould up in flower & garnish it with slicd lemon

Pidgeons in Surtout

Cleanse your pidgeons then make forceing for them tye a large scotcht collop on the breast of each spitt & cover them with paper & roast them then make for them a fine ragooe & garnish them with slicd orange

Cutlets Alamaintenoy

Season your cutlets of mutton with savory spice & shred sweetherbs then dip 2 scotcht collops in the batter of eggs & clap on each side of each cutlet & then a rasher of bacon on each side broyle them or bring them off in the oven when they are dresst take off the bacon & send up the collops & cutlets wrapt in clean white paper as letters or you may leave them out & send them up in a ragooe & garnish them with slicd lemon & orange

To Roast an hare

Set & lard it with bacon make for it a pudding of grated bread the hart & liver being perboyld & chopt small with beef suet & sweet herbs mixt with marrow cream spice & eggs then sow up his belly & roast him when tis roasted let your butter be drawn up with cream gravy or clarret

To Roast it with the Skin on

Make the pudding as afore said sow up the belley & thurst your hand round him between his skin & his body & rub over his flesh with butter & spice & sow up the hole of the skin & roast him basting oft him with boyling water & salt till tis above half roasted then let him dry and the skin smoak pull it off by pieces then bast him with butter drudg him with flower bread & spice sauce him as aforesaid & garnish them with slicd lemon

Pullets Ala Cream

Lard & force your pullets of their own flesh boyld ham mushrooms sweetbreads oysters anchovys grated bread the yolk of an egg a little cream spice & herbs roast them then pour on them a ragooe of mushrooms oysters sweetbreads cocks combs truffells murrells & cream thickend with eggs

Portugall Beef

Brown the thin of a rump of beef in a pan of brown butter & force the lean of it with suet bacon boyld cheesnuts anchovys savory spice & an onion stew it in a pan of strong broth till tis very tender then make for it a ragooe with pickled gerkins boyld cheesnuts thicken it with brown butter put it in the dish pour on the ragooe & garnish them with slicd lemon

A Leg of mutton Ala Daub

Lard your meat with bacon half roast it Draw it off the spitt & put it in as small a pott as will boyle it put to it a qt. of white wine strong broth a pt. of vineger whole spice bay leaves sweet marjoram winter savory & green onions when the meat is ready make sauce with some of the liquor mushrooms dicd lemon 2 or 3 anchovys thicken it with brown butter lay it in the dish pour on the sauce & garnish it with slicd lemon

A Leg of Mutton Ala Royall

Lard your mutton & slices of veal with bacon rould up in spice & sweetherbs then bring them to a brown in melted lard boyle the leg in strong broth all sorts of sweetherbs an onion stuck with cloves when tis ready lay it in a dish lay round it the collops then pour on a ragooe & garnish it with slicd orange & lemon

A Leg of mutton Forcd

Take the meat out of the leg close to the skin & bone mince it with a pd. of beef suet & a good quantity of tyme parsley & onions beat it in a mortor with savory spice & 2 anchovys then wash the inside of the skin with the batter of eggs & fill it then bast flower & bake it the sauce may be seasond gravy & put to it a regalia of cowcumpers colliflowers & french beans

Oyster Loves

Cut a round hole in the tops of 5 french roals & take out all the crumb & smear them over the sides with a tender forcd meat made of set oysters part of an Eele pistastia nuts mushrooms herbs anchovys marrow spice the yolks of 2 hard eggs beat these well in a mortor with one raw egg then fry them crisp in lard & fill them with a qt. of oysters the

Rest of the Eele cut like lard spice mushrooms anchovys tossed up in their liquor 1/2 a pt. of white wine thicken it with eggs & a bitt of butter rould up in flower

To Roal a breast of mutton

Bone your mutton make a savory forcd meat for it wash it over with the batter of eggs then spread the forcd meat on it roal it in a collar & bind it with pack thread & roast it put under it a regalia of cowcumpers

Beef Ala mode

Take a good buttock of beef interlarded with great lard rould in sweetherbs & savory spice & an onion put it in a great sauce pan & cover it close with coarse past when tis half don turn it let it stand on the tier or a stow 12 hours or in an oven this is fitt to eat cold or if to be eaten hott you may slice it out

thin when tis cold & toss it up in a fine ragooe

veal Ala mode

Take a good fillet of veal interlarded as the beef ad to the stewing of it a little white wine when tis cold you may slice it out thin & toss it up in a ragooe of mushrooms

A Porpetone

Take a fillet of veal mince it with the same quantity of beef suet beat it with an egg or 2 to bind it season it with savory spice make it into the form of a thick round pye & fill it thus lay in thin slices of bacon squab pidgeons slicd sweetbreads tops of asparragas mushrooms yolks of hard eggs the tender ends of shiverd pallats & cocks combs boyld blanchd & slicd

Sausages

Take pork more lean then fatt & shred it then take of the fleak of pork & mince it season each a part with mincd sage & pritty high with savory spice clear your small guts & fill them mixing some bitts of fatt between the mincd meat sprinkle a little wine with it & twill fill the better then tye them in links

Polonia Sausages

Take a piece of red gammon of bacon & half boyle it mince it with as much bacon lard put to it mincd sage tyme & savory spice the yolks of eggs & as much red wine as will bring it to a pritty thick body mix them with your hands & fill them in large skins & hang them in a chimney a while to dry

To Dress fish

To Boyle a Codds head

Set a kettle on the tier with water vineger & salt a faggot of sweetherbs & an onion or 2 when the liquor boyls put in the head on a fish plate in the boyling put in cold water & vineger when tis boyld drain & spounge it for the sauce take gravy & clarret boyld up with a faggot of sweetherbs & an onion 2 or 3 anchovys drawn up with 2 pd. of drawn butter 1/2 a pt. of shrimps & the meat of a lobster shred fine then put the head in a dish pour the sauce thereon stick small toasts on the head lay on & about it the spawn milt & liver garnish it with fryd parsley slicd lemon & barberries

To Butter Lobsters

Take the meat out of the shells & put it in a

Saucepan with a little seasoned gravy a nutmeg a little vinegar & drawn butter fill the shells & set the rest in plates

To Stew Carps

Take a brace of living carp knock them on the head open the bellies & wash out the blood with vinegar & salt then cut them close to the tail to the bone & wash them clean put them in a broad saucepan & put thereto a qt. of claret 1/2 a pt. of white wine 1/2 a pt. of vinegar a pt. of water a faggot of sweetherbs a nutmeg sliced large mace 4 or 5 cloves 2 or 3 racers of ginger whole pepper & an anchovy cover them close & stew them a quarter of an hour then put to it the blood of the carp & a ladle of drawn butter lay about it the spaun milt & liver stick on them toasts & eat the leas as broth or thicken it with brown butter

A Carp Larded with Eele in a Ragooe

Take a live carp scale & slice him from head to tail in 4 or 5 slices on the one side to the bone then take a good silver Eele & cut it as for larding as long & as thick as your little finger rould in sweetherbs powderd bay leaves & savory spice then lard it thick on the slashd side fry it in a good pan of lard then make for it a ragooe with gravy white wine vineger clarret the spaun mushrooms capers grated nutmeg mace a little pepper & salt thicken it with brown butter & garnish it with slicd lemon

To Roast a Pike

Scale & slash a pike from head to tail lard it with pieces of a silver Eele rould up in spice & sweet herbs bast & bread it roast it at length or form his tail into his mouth & bring it off in the oven let the sauce be drawn butter anchovys the row & liver with

Mushrooms capers & oysters

Potting

To Pott Beef

Take a good buttock of beef or leg of mutton piece cut it in pieces & season it with savory spice an ounce of salt peter 1/2 a pt. of clarret then having 3 or 4 pd. of beef suet lay it between every laying of beef tye a paper over it & let it lye all night then bake it with household bread then take it out & dry it in a cloth cut it a cross the grain very close & rub it in your hands like flower if it is not seasond enough then season it more then pour to it the fatt clear from the gravy & mix it together then put it close in potts set it in the oven to setle when tis cold cover it with clarrifide butter

To Pott Pidgeons

Your pidgeons being trusst & seasond with savory spice put them in a port cover them with

Butter & bake them then take them out & drain them when they are cold cover them as aforesaid

You may pott fish the same way only bone them when they are bakd

Collaring

To Collar Beef

Lay your flank of beef in ham brine 8 or 10 days then take it out & dry it in a cloth lay it on a board take out all the leather & skin scotch it cross & cross & season it with savory spice 2 or 3 anchovys an hand full or 2 of tyme parsley sweet marjoram winter savory onions & fennell strew it on the meat & roul it in an hard collar in a cloth sow it close tye it at both ends & put it in a collar pott with a pt. of clarret & cutchenele 2 qts. of pump water & bake it all night when tis cold take it out of the cloth & keep it dry

To Collar veal

Bone a breast of veal wash & soak it in 3 or 4 waters dry it in a cloth season it with savory spice shred sweetherbs & rashers of bacon dipt in the batter of eggs & roul it in a collar in a cloth boyle it with water & salt with 1/2 a pt. of vineger & whole spice scum it clear when tis boyl'd take it up & when cold keep it in this pickle

To Collar Pigg

Slitt your pigg down the back take out all the bones & wash out the blood in 3 or 4 waters wipe it dry & season it with savory spice tyme parsley & salt then roul it in an hard collar in a cloth tye it at both ends & boyle it with the bones in 3 pts. of water an handfull of salt a qt. of vineger a faggot of sweetherbs whole spice a pennyworth of jceing glass when they are tender take them up & when

Cold take it out of the cloth & keep it in this pickle

To Collar Eeles

Scower your large silver Eeles with salt slitt them down the back take out all the bones wash & dry then season them with savory spice mincd parsley tyme sage & an onion then roul each in collars in a little cloth tye them close & boyle them with the heads & bones & half a pt. of vineger a faggot of sweetherbs ginger a pennyworth of jceing glass when they are tender take them up tye them close again strain the pickle & keep the Eeles in it

To Collar Pork

Bone a breast of pork season it with savory spice a good quantity of tyme sage & parsley roul it in an hard collar in a cloth tye it close & boyle it when tis cold keep it in scoucing drink

Pickles

To Pickle millons or Large Cowcubmers

Scoope them at one end & take out the pulp clear & pour on them a brine boyling hott & let it stand 2 or 3 days then take them out & fill them with scrapt hors raddish slicd garlick ginger nutmeg whole pepper & large mace then take for the pickle the best white wine vineger an handfull of salt a quarterd nutmeg whole pepper cloves & mace & 2 or 3 racers of ginger boyld up And pourd to the millons boyling hott stew them down close 2 days when you intend to green them set them over the tier in a bell metall pott in their pickle till they are scalding hott & green then pour them into Earthen potts stow them down close when they are cold cover them with a wett blader & leather Thus Cover all other Pickles

To Pickle Gerkins

Wash them in brine then take them out & pour on them another brine boyling hott stow them down close till the next day then wipe them dry & green them in vineger & pour them in to your potts with whole pepper cloves mace & tops of dill slicd nutmeg & ginger when cold cover them as aforesaid

French beans is don the same way only leave out the dill

To Pickle walnuts

Scald them & throw them in water & salt 9 or 10 days changing it every day then take them out & rub them in a course cloth pour on them the same pickle as the millons boyling hott ading thereto some mustard seed

To Pickle Mushrooms

Take your small hard buttons cut the dirt from the bottoms of the stalks wash them in salt water & milk & rub them with flannell then put them into another pan of salt water & milk & rub them till they are very clean then boyle salt water & milk when it boyls throw in your mushrooms & when they are boyld quick & white strain them & coole them in a cloth then let the pickle be half white wine & half vineger with slicd nutmeg ginger whole pepper cloves & mace then stop them up in glasses. Colliflowers is don the same way

To Pickle beetroot & turnips

Boyle your beetroots in water & salt a pt. of vineger a little cutchenele & when they are half boyld put in the turnips being pared when boyld take them off the tier & keep them in this pickle

To Pickle red Cabbatch

Slice the cabbatch thin & put to it a cold pickle of vineger & spice

To Pickle Flowers

Pickle them in half white wine & half vineger & sugar

To Pickle onions

Boyle your small white onions in water & salt strain & coole them in a cloth then put to them a cold pickle of vineger & spice

To Pickle Barberries

Pickle them being pickt in fine bunches only in water & salt strong enough to bear an egg

To Pickle Smelts

Lay them in a pan in rows lay on them slicd lemon ginger nutmeg mace pepper & bay leaves powderd & salt let the pickle be red wine vineger bruised cutchenele & peter salt you may eat them as anchovys

To Pickle Oysters

Take a qt. of large oysters in the full of the moon perboyld in their own liquor for the pickle take the liquor a pt. of white wine & vineger mace pepper & salt boyle & scum it when cold keep the oysters in this pickle

To Pickle Pidgeons

Boyle your pidgeons with whole spice in 3 pts. of water a pt. of white wine & a pt. of vineger when boyld take them up & when cold keep them in this pickle

To Pickle Tongues

Blanch them being boyld in water & salt & put them in a pott or barrell & make the pickle of as much white wine vineger as will fill it boyld up with savory spice ginger a faggot of sweetherbs when cold put in the tongues with slicd lemon & cover them close

When you eat them beat up some of the pickle with good oil & garnish it with slicd lemon

To Salt hams & tongues

Take 3 or 4 gallons of water put to it 4 pd. of bay salt 4 pd. of white salt a pd. of peter salt a quarter of a pd. of saltpeter 2 ounces of prunnela salt & a pd. of brown sugar let it boyle a quarter of an hour scum it well when tis cold sever it from the bottome into the vessell you keep it in

Let hams lye in this pickle 4 or 5 weeks

A clod of dutch beef as long

Tongues a fortnight

Collard beef 8 or 10 days

Dry them in a stov or wood chimney

Jellies

Harts horn Jelley

Put 1/2 a pd. of harts horn into an Earthen pan with 2 qts. of spring water cover it close & set it in the oven all night then strain it into a clean pipkin with 1/2 a pt. of rhennish wine & 1/2 a pd. of double refine sugar the juice of 2 or 3 lemons 3 or 4 blades of mace & the whites of 4 or 5 eggs well beat let it simmer over the tier & mix it that it curdle not then stiff it well together on the tier run it thro a napkin & turn it up again till tis all clear

Calves foot Jelley

Boyle a pair of calves feet in water with the meat cut cut off from the bones season it as the harts horn jelley when tis cold take the fatt from the top & the dross from the bottome

Ribbon Jelley

Is made with the colourd jellies hearafter mencond first run one of those colours in a glass when tis cold run another as cold as you can & then another & so all the rest

To Run Colours

Have in your severall small pipkins strong jelley ready seasond have also several muslain raggs tyed up close one with bruised cutchenele another with saffron & another with spinnage juice put your baggs into your several pipkins & as you would the colours rise fine them with the whits of eggs & run them thro severall baggs

A Whipt Sillabub

Take a pt. of cream with a little orange-flower water 2 or 3 ounces of fine sugar the juice of a lemon the white of 3 eggs

Wisk these up together & having in your glasses rhennish wine & sugar & clarret & sugar lay on the froth with a spoon heapt up as leight as you can

Sack posset

Take 14 eggs leave out half the whits beat them with a quarter of a pd. of fine sugar oringoe roots slicd very thin with a quarter of a pt. of sack mix it well together set it on the tier keep it stirring all one way when tis scalding hott let another whilst you stirr it pour into it a qt. of cream boyling hott with a grated nutmeg boyld int then take it off the tier clap a hott pye plat on it & let it stand a quarter of an hour

Chocolate Cream

Take a pt. of cream with a spoonfull of scrypt chocolate boyle them well together

Mix with it the yolks of 2 eggs & thicken & mill it on the tier then pour it into your chocolate cups

Lemon Cream

Take the juice of 3 or 4 lemons & boyle some of the piele in spring water then take the same quantity of that water as lemon juice put to it orange-flower water & 1/2 a pd. of double refind sugar then beat the whits of 12 eggs & strain them then mix them together & keep it stirring over a charcole tier till tis pretty thick then put it in glasses

Orange cream is made the same way only thickend with yolks of eggs instead of whits

Orange Butter

Take the yolks of 5 hard eggs & put to it a pd. of butter a little fine sugar & a spoon full of orange flower water work this thro a sive

Almond & pistastia butter is made the same way but let them be blanchd & pounded

To Codle Codlings

Put your fair codlings in a brass pan with water over a charcole tier till tis scalding hott keep them close coverd when they will skin you skin them & put them in again with a little vineger & let them lye till they are green

To Botle Goosberries

When they are full grown before they turn fill them into wide mouth bottles cork them close & set them in a slack oven till they are tender & some crack then take them out & pitch the corks

Thus you may keep Damsons
bulles pair plums or currants
only doe these when they are ripe

The order

First Dishes

Pottages of all sorts
a dish of fish
beans & bacon
a ham & chickens
pullets & oysters
boyld tongues & udders
a leg of veal bacon herbs
a calves head bacon herbs
a calves head hashd
a goose or turkey a la daub
a leg of veal or mutton a la
daub: a bisk of pidgeons
a forcd leg of veal boyld
a powderd haunch of venison
a powderd leg of pork
a leg of mutton & turnips
a piece of salt beef carrots
pullets bacon & cabbatch

Bottome Dishes

A chine of veal or mutton
a faggot of mutton
a neck of veal
pidgeons in saffron
puddings of sorts
roast beef mincd pyes
cold ham: slicd tongue
a venison pasty
potted meats or fousl
cold lobster salmon
or sturgeon
a haunch of venison roast
a leg of mutton roast with
oysters: lamb in joynts
a chine of turkey
roast tongues & udders
chickens & asparragus
hens with eggs

boyld fouls & marrow bons

a turbut & small fish

a roast pike

a calves head roasted

Side Dishes

Bombarded veal

scotcht collops

a forcd leg of lamb

cutlets ala maintenoy

cutlets forcd

frigasees white or brown

a ragooe of any sort

a tourt or tansie

pease beans or french beans

scollopt oysters

ollives of veal

carp in a ragooe

pidgeons & asparragus

lambstons & sweetbreads

stewd or forcd carp

chickens ala cream

a porpetone

For the midle

of the table

A grand sallad

of pickles

a sallad & butter

a hot or cold pye

tarts cheescakes

puffs & custards

jellies creams &

blamangoes

a dish of fruite

a sweetmeat tart

a patty of lobsters

cold lobsters

Second Course

A dish of wild fowl
green geese or ducklings
roast chickens or pigeons
lamb in joints
fried fish
turkey pouts leverets
partridges cocks or snipe
pheasants quails or larks
wild ducks or teal
buttered lobsters or crabs
artichokes boiled
asparagus & eggs
scalloped oysters
patty patties
a tart or tansie
tarts cheese cakes puffs
& custards: a dish of peas
a ragout of mushrooms
lobsters ragout or roast

Plates

A porpetone
oyster loves
soups of marrow or cream
artichokes in cream
eggs la suisse
portugall eggs
cutlets of veal
patties of oysters
crawfish prawns shrimps
fritters of peacocks or
oysters: onion tansie
polonia sausages
sliced tongues
salmon gundy
potting collaring or
pickles of any sort
marrow or spinach toasts
veal puffs
sweetbreads larded & roasted

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Glossary

The following definitions are taken primarily from *The Compact Edition of the Oxford English Dictionary* (New York: Oxford University Press, 1971); several additional explanations are taken from C. Anne Wilson, *Food & Drink in Britain* (London: Constable, 1973), pages cited. Page numbers refer to the Kidder manuscript page where the term defined first appears. Although some of these terms may be found in standard dictionaries, the editor has included words and definitions that are uncommon to modern readers.

2 Caudle: "a warm drink consisting of thin gruel, mixed with wine or ale, sweetened and spiced, given chiefly to sick people, esp. women in childbed; also to their visitors."

2 verjuice: "acid juice of green or unripe grapes, crabapples, or other sour fruit, expressed and formed into a liquor; formerly much used in cooking, as a condiment, or for medicinal purposes."

2 Lear: "a thickening for sauces, soups, etc.; a thickened sauce."

2 faggot: "a bunch or bundle."

2 clarret: "now applied to the red wines imported from Bordeaux."

3 Regalia: decoration.

5 prunelas: "a variety of plum or prune, fresh or dried."

Obs. The finest kind of prunes or dried plums, made from the greengage and other varieties."

5 ormgoe: variant of eryngo "the candied root of the Sea Holly (*Eryngium maritimum*), formerly used as a sweetmeat, and regarded as an aphrodisiac."

6 pippens: "numerous varieties of apple, raised from seed."

7 spinnage: variant for spinach.

9 barberries: "a shrub (*Berberis vulgaris*) found native in Europe and N. America, with . . . oblong, red, sharply acid berries."

11 Battalia Pye: "titbits, as cocks' combs, sweetbreads, etc. in a pie."

15 cutchenele: variant for cochineal "a dye-stuff consisting of the dried bodies of the insect *Coccus cacti*, which is found on several species of cactus in Mexico and elsewhere. It is used for making carmine, and as a brilliant scarlet dye."

16 Florendines: "a kind of pie or tart; esp. meat baked in a dish with a cover of paste." Wilson (272) describes "the florentine, another Elizabethan favorite, the paste had to be driven out so thin 'that ye may blow it up from the table,' laid in a shallow buttered platter, and filled with a mixture of chopped veal kidney, sometimes spinach, herbs, spices, dried fruits and sugar, which had to be heaped much higher in the middle than elsewhere. It was topped with another sheet of paste, which was iced with rose water and sugar after baking."

20 Tansie: "an erect herbaceous plant, *Tanacetum vulgare*, . . .

growing about two feet high, with deeply cut and divided leaves, and terminal corymbs of yellow rayless button-like flowers; all parts of the plant have a strong aromatic scent and bitter taste"; "a pudding, omelet, or the like, flavoured with juice of tansy; said

to have been eaten at Easter in memory of the 'bitter herbs' of the Passover." Wilson (142) describes an English version of scrambled eggs, "flavoured with the leaves of [tansy] . . . often mingled with other herbs in the mortar, and the juice was pressed out and put to raw strained eggs. The mixture was fried in fair fresh grease, being turned and gathered together in the pan as it cooked with the edge of a dish or saucer."

21 citron: "an ovate acid juicy tree-fruit with a pale yellow rind . . . the fruit . . . is larger, less acid, and has a thicker rind than the lemon."

26 Treacle: "the uncrystallized syrup produced in the process of refining sugar"; molasses.

28 Wigg: "a kind of bun or small cake made from fine flour."

28 pruants: variant for prune.

28 vermachetty: a variant for vermicelli "wheaten paste, of Italian origin, now usually made of flour, cheese, yolks of eggs, sugar and saffron, prepared in the form of long, slender, hard threads."

30 sippets: "a small piece of toasted or fried bread, usually served in soup or broth, or with meat, or used for dipping into gravy, etc.; a small sop."

31 samphire: "the plant *Crithmum maritimum* (growing on rocks by the sea), the aromatic saline fleshy leaves of which are used in pickles." Wilson (364) states that this plant "grew in many places around the coast of Britain. It was pickled in brine or vinegar, and served as a condiment for cooked meat and fish dishes, as well as for salad."

33 Scotch collops: "a savoury dish made of slic'd veal, bacon, forc'd meat and several other ingredients"; collops: "a slice of meat fried or broiled."

34 Ollives of veal: "a dish composed of thickish slices of . . . veal, rolled up with onions and herbs, and stewed in brown sauce."

45 collar: "a piece of meat . . . tied up in a roll or coil."

46 Porpetone: a variant of porcupine "a form in which meat was dressed"; as in Porcupine of Breast of Veal, or Cold Porcupine of Beef. Wilson (102) describes "another medieval dish . . . the 'porcupine.' It comprised a breast of veal stuffed, larded all over with small strips of red lean ham, white fat bacon and green pickled cucumber, and slowly stewed, so that its appearance when it reached the table recalled that of the earlier 'urchins.'"

47 gammon: "the bottom piece of a flitch of bacon, including the hind leg."

49 racers of ginger: "a root (of ginger), . . . the ginger of commerce is the dry, wrinkled rhizomes of the plant, which are called 'races.'"

53 iceing glass, i.e., isinglass: "a firm whitish semitransparent substance (being a comparatively pure form of gelatin) obtained from the sounds or air-bladders of some fresh-water fishes, esp. the sturgeon; used in cookery for making jellies, etc., also for clarifying liquors."

54 scoucing drink, i.e., souse: pickling liquid.

61 rhennish wine: produced in the Rhine region.

62 Sillabub: "drink or dish made of milk (freq. as drawn from the cow) or cream, curdled by the admixture of wine, cider, or other acid, and often sweetened or flavored."

63 Sack Posset: sack "general name for a class of white wines

formerly imported from Spain and the Canaries"; posset"a drink composed of hot milk curdled with ale, wine, or other liquor, often with

sugar, spices, or other ingredients; formerly much used as a delicacy, and as a remedy for colds or other affections."

65 Codle, variant for coddle: "to boil gently, parboil, stew (esp. fruit)"; codlings: "a variety of apple, in shape elongated and rather tapering towards the eye."