

AMERICAN COOKERY :

OR, THE ART OF DRESSING

VIANDS, FISH, POULTRY, AND
VEGETABLES.

AND THE BEST MODE OF MAKING

PUFF-PASTES, PIES, TARTS, PUD-
DINGS, CUSTARDS, AND
PRESERVES.

AND ALL KINDS OF

CAKES,

FROM THE IMPERIAL PLUMB,
TO PLAIN CAKE.

*ADAPTED TO THIS COUNTRY AND ALL
GRADES OF LIFE.*

BY AN AMERICAN ORPHAN.

BRATTLEBOROUGH, VT.

PUBLISHED BY WILLIAM FESSENDEN.

1814.

PREFACE.

AS this treatise is calculated for the improvement of the rising generation of FEMALES in America, the Lady of fashion and fortune will not be displeas'd, if many hints are suggested for the more general and universal knowledge of those females in this country, who by the loss of their parents, or other unfortunate circumstances, are reduced to the necessity of going into families in the line of domestics, or taking refuge with their friends or relations, and doing those things which are really essential to the perfecting them as good wives, and useful members to society. The orphan, though left to the care of virtuous guardians, will find it essentially necessary to have an opinion and determination of her own. The world, and the fashion thereof, is so variable, that old people cannot accommodate themselves to the various changes and fashions which daily occur: *they* will adhere to the fashion of *their* day, and will not surrender their attachments to the *good old way*—while the young and the gay, bend and conform readily to the taste of the times, and

and easily scorched, paper it, especially the fat parts, let there be a brisk fire, baste it well ; a loin weighing fifteen pounds requires two hours and a half roasting ; garnish with green parsley and sliced lemon,

Roast Lamb.

Lay down to a clear good fire that will not want stirring or altering, baste with butter, dust on flour, and before you take it up add more butter and sprinkle on a little salt and parsley shred fine ; send to table with an elegant sallad, green peas, fresh beans or asparagus.

To Alamode a Round of Beef.

To a fourteen or sixteen pound round of beef, put one ounce of salt petre, forty-eight hours after stuff it with the following : one and half pound beef, half a pound salt pork, two pounds grated bread, chop all fine and rub in half a pound of butter, salt, pepper and cayenne, summer savory, thyme ; lay it on sewers in a large pot, over three pints hot water (which it must occasionally be supplied with) the steam of which in four or five hours will render the round tender if over a moderate fire ; when tender, take away the gravy and thicken with flour and

butter, and boil—brown the round with butter and flour, adding ketchum and wine to your taste.

To alamode a round.

Take fat pork half a pound cut in slices or mince, season it with pepper, salt, sweet marjoram and thyme, cloves, mace and nutmeg, make holes in the beef and stuff it the night before cooked ; put some bones across the bottom of the pot to keep from burning, put in one quart Claret wine, one quart water and one onion ; lay the round on the bones, cover it close and stop it round the top with dough ; hang on in the morning and stew gently two hours ; turn it, and stop tight and stew two hours more ; when done tender, grate a crust of bread on the top, and brown it before the fire ; scum the gravy and serve in a butter boat, serve it with the residue of the gravy in the dish.

To stuff a leg of Veal.

Take one pound of veal, half pound of pork (salted) one pound grated bread, chop all very fine, with a handful of green parsley, pepper it, add three ounces butter and three eggs, (and sweet herbs if you like them) cut the leg round like a ham, and stab

it full of holes, and fill in all the stuffing ; then salt and pepper the leg and dust on some flour ; if baked in an oven, put into a sauce pan with a little water, if potted, lay some scewers at the bottom of the pot, put in a little water and lay the leg on the scewers, with a gentle fire render it tender, (frequently adding water) when done take out the leg, put butter in the pot and brown the leg, the gravy in a separate vessel must be thickened and buttered, and a spoonful of ketchup added, and wine if agreeable.

To stuff a Pig, to roast or bake.

Boil the inwards tender, mince fine, add half loaf bread, half pound butter, four eggs, salt, pepper, sweet marjoram, sage, summer savory, thyme, mix the whole well together ; stuff and sew up ; if the pig be large let it be doing two and a half hours ; baste with salt and water.

Gravy for the same.—Half pound butter, work in two spoonfuls of flour, one gill water, one gill wine if agreeable.

To Stuff a leg of Pork to Bake or Roast.

Corn the leg forty-eight hours and stuff with sausage meat and bake in a hot oven two hours and an half or roast.

To Stuff a Turkey.

Grate a wheat loaf, one quarter of a pound butter, one quarter of a pound salt pork, finely chopped, two eggs, a little sweet marjoram, summer savory, parsley, pepper and salt (if the pork be not sufficient) fill the bird and sew up.

The same will answer for all wild fowls.

Water Fowls require onions. The same ingredients stuff a leg of Veal, fresh Pork or a loin of Veal.

To stuff and roast a Turkey or Fowl.

One pound soft wheat bread, three ounces beef suet, three eggs, a little sweet thyme, marjoram, pepper and salt, and some add a gill of wine ; fill the bird therewith, and sew up, hang down to a steady solid fire, basting frequently with butter and water, and roast until a steam emits from the breast, put one third of a pound of butter into the gravy, dust flour over the bird and baste with the gravy ; serve up with boiled onions and cranberry sauce, mangoes, pickles or celery.

2. Others omit the sweet herbs, and add parsley done with potatoes.

8. Boil and marsh three pints potatoes,

moisten them with butter, add sweet herbs, pepper, salt, fill and roast as above.

To stuff and roast a Goslin.

Boil the inwards tender, chop them fine, put double quantity of grated bread, four ounces butter, pepper, salt, (and sweet herbs if you like) and two eggs into the stuffing, add wine, and roast the bird.

The above is a good stuffing for every kind of Water Fowl, which requires onion sauce.

To stuff and roast four Chickens.

Six ounces salt pork, half loaf bread, six ounces butter, three eggs, a handful of parsley shredded fine, summer savory, sweet marjoram, mix the whole well together, fill and sew up; roast one hour, baste with butter, and dust on flour.

Gravy for the same.—Half pint of water, half pound butter, three spoons flour, a little salt, and wine if you like.

The same composition will answer for six pigeons, roasted in a pot. The pigeons must be kept from burning by laying scewers on the bottom of the pot, adding three pints water; cover close, let them do one hour and a quarter; when done pour on a

quart stewed oysters, well seasoned with butter and pepper.

To broil Chickens.

Take those which are young and tender, break the breast bone, season high with pepper and salt, broil half an hour on hot coals. Six ounces butter, three spoons water, and a little flour will make a gravy.

Pigeons may be broiled in the same way in twenty minutes.

To smother a fowl in Oysters.

Gill the bird with dry oysters and sew up and boil in water just sufficient to cover the bird, salt and season to your taste; when done tender, put it into a deep dish and pour over it a pint of stewed oysters, well buttered and peppered, garnish a turkey with sprigs of parsley or leaves of cellery: a fowl is best with a parsley sauce.

To dress a Turtle.

Fill a boiler or kettle with a quantity of water sufficient to scald the callapach, and callapee, the fins, &c. and about nine o'clock hang up your turtle by the hind fins, cut off the head and save the blood, take a sharp pointed knife and separate the callapach

from the callapee, or the back from the belly part, down to the shoulders, so as to come to the entrails which take out, and clean them, as you would those of any other animal, and throw them into a tub of clean water, taking great care not to break the gall, but cut it from the liver, and throw it away, then separate each distinctly, and put the guts into another vessel, open them with a small penknife end to end, wash them clean, and draw them through a woolen cloth, in warm water, to clear away the slime, and then put them in clean cold water till they are used with the other part of the entrails, which must be cut up small to be mixed in the baking dishes with the meat; this done separate the back and belly pieces, entirely cutting away the fore fins by the upper joint, which scald; peel off the loose skin and cut them into small pieces, laying them by themselves, either in another vessel, or on the table, ready to be seasoned; then cut off the meat from the belly part and clean the back from the lungs, kidneys, &c. and that meat cut into pieces as small as a walnut, laying it likewise by itself; after this, you are to scald the back and the belly pieces, pulling off the shell from the back, and the yellow skin from the

belly, when all will be white and clean, and with the kitchen cleaver cut those up likewise into pieces about the bigness or breadth of a card; put those pieces into clean cold water, wash them and place them in a heap on the table, so that each part may lay by itself; the meat being thus prepared and laid separate for seasoning; mix two thirds of salt or rather more, and one third part of cayenne pepper, black pepper, and a nutmeg, and mace pounded fine, and mix altogether; the quantity to be proportioned to the size of the turtle, so that in each dish there may be about three spoonfuls of seasoning to every twelve pounds of meat; your meat being thus seasoned, get some sweet herbs, such as thyme, savory, &c. let them be dried and rubbed fine, and having provided some deep dishes to bake it in, which should be of the common brown ware, put in the coarsest part of the meat, put a quarter pound of butter at the bottom of each dish—and then put some of each of the several parcels of meat; so that the dishes may be all alike and have equal proportions of the different parts of the turtle, and between each laying of meat strew a little of the mixture of sweet herbs, fill your dishes within an inch and half, or two

inches of the top ; boil the blood of the turtle, and cut into it, then lay on forced meat balls, made of veal highly seasoned with the same seasoning as the turtle ; put in each dish a gill of Madeira wine, and as much water as it will conveniently hold, then break over it five or six eggs to keep the meat from scorching at the top, and over that shake a handful of shred parsley, to make it look green, when done put your dishes into an oven made hot enough to bake bread, and in an hour and a half or two hours (according to the size of your dishes) it will be sufficiently done.

To dress a calve's head—Turtle fashion.

The head and feet being well scalded and cleaned, open the head, take out the brains, wash, pick and cleanse, salt and pepper and parsley them and put in a cloth ; boil the head, feet and heartslet one and a quarter, or one and half hour, sever out the bones, cut the skin and meat in slices, strain the liquor in which boiled and put by ; clean the pot very clean or it will burn too, make a layer of the slices, which dust with a composition made of black pepper, one spoon of sweet herbs pulverised, two spoons of sweet marjoram and thyme are most ap-

proved) a tea spoon of cayenne, one pound butter, then dust with flour, then a layer of slices, with slices of veal and seasoning till completed, cover with the liquor, stew gently three quarters of an hour. To make the forced meat balls—take one and a half pound veal, one pound grated bread, four ounces raw salt pork—mince and season with above, and work with three whites into balls, one or one and half inch diameter, roll in flour, and fry in very hot butter till brown, then chop the brains fine and stir into the whole mess in the pot, put thereto, one third part of the fried balls and a pint of wine or less, when all is heated through, take off and serve in tureens, laying the residue of the balls and hard boiled and pealed eggs into a dish, garnish with slices of lemon—put in cloves to your taste.

Alamode Beef.

Take a round of beef, and stuff it with half pound pork, half pound butter, the soft of half a loaf of wheat bread, boil four eggs very hard, chop them up ; add sweet marjoram, sage, parsley, summer savory, and one ounce cloves pounded, chop them all together, with two eggs very fine, and add a gill of wine, season very high with salt and

pepper, cut holes in your beef, to put your stuffing in, then stick whole cloves into the beef, then put it into a two pail pot, with sticks at the bottom ; if you wish to have the beef round when done, put it into a cloth and bind it tight with 20 or 30 yards of twine, put it into your pot with two or three quarts of water, and one gill of wine, if the round be large, it will take three or four hours to bake it.

Soup made of a beef's hock.

Let the bones be well broken, boil five hours in eight quarts water, one gill rice to be added, salt sufficiently ; after three hours boiling, add 12 potatoes pared, some small carrots, and two onions ; a little summer-savory will make it grateful.

Veal Soup.

Take a shoulder of veal, boil in five quarts water three hours, with two spoons rice, four onions, six potatoes, and a few carrots, sweet marjoram, parsley and summersavory, salt and pepper sufficiently ; half a pound butter worked into four spoons flour to be stirred in while hot.

Soup of Lamb's head and pluck.

Put the head, heart and lights, with one pound pork into five quarts water ; after boiling one hour add liver, continue boiling half an hour more, which will be sufficient : potatoes, carrots, onions, parsley, summer-savory and sweet marjoram, may be added in the midst of the boiling ; take half pound of butter, work it into one pound flour, also a small quantity summersavory, pepper and two eggs, work the whole well together—drop this in small balls into the soup while hot, it is then fit for the table.

General rules to be observed in boiling. The first necessary caution is that your pots and covers are always kept clean—be careful that your pot is constantly boiling, by this means you may determine with precision the time necessary to accomplish any dish you may wish to prepare in this way—Put fresh meat into boiling water, and salt into cold—Never croud your pot with meat, but leave sufficient room for a plenty of water—Allow a quarter of an hour to every pound of meat.

To boil Ham.

This is an important article, and requires

particular attention, in order to render it elegant and grateful. It should be boiled in a large quantity of water, and that for a long time, one quarter of an hour for each pound; the rind to be taken off when warm. It is most palatable when cold, and should be sent to the table with eggs, horse-radish or mustard. This affords a sweet repast at any time of day.

To boil a Turkey, Fowl or Goose.

Poultry boiled by themselves are generally esteemed best, and require a large quantity of water; scum often and they will be of a good color. A large turkey with forced meat in his craw will require two hours; one without an hour and an half; a large fowl one hour and a quarter; a full grown goose two hours, if young, one hour and a half—and other fowls in proportion; serve up with potatoes, beets, marshed turnips, stewed oysters with butter.

FISH.

To dress a Bass.

Season high with salt, pepper and cayenne, one slice salt pork, one of bread, one egg, sweet marjoram, summersavory and

parsley, minced fine and well mixed, one gill wine, four ounces butter; stuff the bass—bake in the oven one hour; thin slices of pork laid on the fish as it goes into the oven; when done pour over dissolved butter; serve up with stewed oysters, cranberries, boiled onions or potatoes. The same method may be observed with fresh Shad, Codfish, Blackfish and Salmon.

To dress a Sturgeon.

Clean your sturgeon well, parboil it in a large quantity of water, till it is quite tender, then change the water, and boil it till sufficiently done, then hash it as you would beef, adding the usual articles for seasoning. Some prefer it done in the form of veal cutlet, which is, by taking slices of sturgeon, dipping them in the yolks of eggs well beat, then rolled in flour and fried in butter.

For dressing Godfish.

Put the fish first into cold water and wash it, then hang it over the fire and soak it six hours in scalding water, then shift it into clean warm water, and let it scald for one hour, it will be much better than to boil.

To broil Shad.

Take fresh shad, salt and pepper it well, broil half an hour; make a smoke with small chips while broiling, when done add butter, and wine if agreeable.—*Salmon* or any kind of fresh fish may be prepared in the same manner.

Chouder.

Take a bass weighing four pounds, boil half an hour; take six slices raw salt pork, fry them till the lard is nearly extracted, one dozen crackers soaked in cold water five minutes; put the bass into the lard, also the pieces of pork and crackers, cover close and fry for twenty minutes; serve with potatoes, pickles, apple sauce or mangoes; garnish with green parsley.

How to keep green peas till Christmas.

Take young peas, shell them, put them in a cullendar to drain, then lay a cloth four or five times double on a table, then spread them on, dry them very well, and have your bottles ready, fill them, cover them with mutton suet fat when it is a little soft; fill the necks almost to the top, cork them, tie a bladder and leather over them and set them in a dry cool place.

PIES.

Beef stake pie.

Take slices of beef stake half an inch thick, lay them three deep in paste No. 8, adding salt, pepper, and slices raw onion between each laying, dusting on flour at the same time, together with a sufficient quantity of butter—add half pint water; bake one and a half hour. This must be put in an earthen vessel and covered with a crust, as for a chicken pie.

A Lamb pie.

Take a shoulder and cut it into small pieces, parboil it till tender, then place it in paste No. 8, in a deep dish; add salt, pepper, butter and flour to each laying of lamb, till your dish be full; fill with water, and cover over with paste; put in a hot oven, bake one hour and a half.

A stew pie.

Take a shoulder of Veal, cut it up, and boil an hour, then add salt and pepper, a sufficient quantity, butter half a pound, add slices raw salt pork, cover the meat with biscuit dough: cover close and stew half an hour in three quarts of water only.

A Sea Pie.

Four pounds flour, one and a half pound butter rolled in paste, wet with cold water, line the pot therewith, lay in split pigeons one dozen, with slices of pork, salt, pepper, and dust on flour, doing thus till the pot is full or your ingredients expended, add three pints water, cover tight with paste, and stew moderately two and half hours.

A Chicken Pie.

Pick and clean six chickens, without scalding, take out their inwards and wash the birds whole, then joint the birds, salt and pepper the pieces and inwards.—Roll one inch thick paste No. 8, and cover a deep dish, and double at the rim or edge of the dish, put thereto a layer of chickens and a layer of thin slices of butter, till the chickens and one and a half pound butter are expended, which cover with a thick paste; bake one and a half hour.

Or if your oven be poor, parboil the chickens with half a pound of butter, and put the pieces with the remaining one pound of butter, and half the gravy into the paste, and while boiling thicken the residue of the gravy, and when the pie is drawn, open the crust and add the gravy.

MINCED PIES.

A Foot Pie.

Scald neat's feet, and clean them well, (grass fed are best) put them into a large vessel of cold water, which change daily during a week, then boil the feet till tender, and take away the bones, when cold, chop fine, to every four pound minced meat—add one pound of beef suet, and four pounds apples raw, and a little salt, chop all together very fine, add one quart wine, two pounds of stoned raisins, one ounce cinnamon, one ounce of mace, and sweeten to your taste, make use of paste No. 3—bake three quarters of an hour.

A Tongue Pie.

One pound neat's tongue, one pound apple, one quarter of a pound of butter, one pint of wine, one pound of raisins, or currants, (or half of each) half ounce of cinnamon and mace—bake in paste No. 1, in proportion to size.

Minced Pie of Beef.

Four pound boiled beef, chopped fine, salted; six pounds of raw apples chopped, also, one pound beef suet, one quart wine or

rich sweet cyder, mace and cinnamon, of each one ounce, two pounds sugar, a nutmeg, two pounds raisins, bake in paste No. 3, three fourths of an hour.

Observations.—All meat pies require a hotter and brisker oven than fruit pies; in good cookeries all raisins should be stoned. As people differ in their tastes, they may alter to their wishes. And as it is difficult to ascertain with precision the small articles of spicery; every one may relish as they like and suit their taste.

Apple Pie.

Stew and strain the apples, to every three pints, grate the peel of a fresh lemon, add rose-water and sugar to your taste, and bake in paste No. 3.

Every species of fruit, such as pears, raspberries, blackberries, may be only sweetened, without spice, and bake in No. 3.

Dried Apple Pie.

Take two quarts dried apples, put them into an earthen pot that contains one gallon, fill it with water and set it in a hot oven, adding one handful of cranberries; after baking one hour fill up the pot again

with water; when done and the apple cold, strain it and add thereto the juice of three or four limes, raisins, sugar, orange peel and cinnamon to your taste, lay in paste No. 3.

A buttered Apple Pie.

Pare, quarter and core tart apples, lay in paste No. 3, cover with the same; bake half an hour; when drawn, gently raise the top crust, add sugar, butter, orange peel, and a sufficient quantity of rose water.

Currant Pies.

Take green, full grown currants, and one third their quantity of sugar and raisins, to every quart of currants, add half a pint water, proceeding as above.

Potatoe Pie.

Scald one quart milk, grate in four large potatoes while the milk is hot, when cold add four eggs well beaten, four ounces butter, spice and sweeten to your taste, lay in paste No. 7, bake half an hour.

N. B. A bowl containing two quarts, filled with water, and set into the oven prevents any article from being scorched, such as cakes, pies, and the like.

Custards.

1. One quart milk, scalded, six eggs, six ounces sugar, two spoonfuls rose water, half a nutmeg—bake.

2. Sweeten a quart of milk, add nutmeg, rose water and six eggs; bake in tea cups or dishes, or boil in water, taking care that it don't boil into the cups.

Boiled Custards.

One pint of milk, two ounces of almonds, two spoons rose water, or orange flour water, some mace, boil, then stir in sweetening, when cold add four eggs, and lade off into china cups, bake, and serve up.

Rice Custard.

Boil two spoonfuls of ground rice, with a quarter of nutmeg grated in one quart milk, when cold add five eggs, and four ounces sugar, flavor with orange or rose water.

Baked Custard.

Four eggs beat and put to one quart of cream, sweetened to your taste, half a nutmeg, and a little cinnamon—bake,

A sick bed Custard.

Scald a quart of milk, sweeten and salt a little, whip three eggs, and stir in, bake on coals in a pewter vessel.

TARTS.*Apple Tarts.*

Stew and strain the apples, add cinnamon, rose-water, wine and sugar to your taste, lay in paste No. 3, squeeze thereon orange juice—bake gently.

Cranberries.

Stewed, strained and sweetened, put into paste No. 9, add spices till grateful, and baked gently.

Apricots,

Must be neither pared, cut nor stoned, but put in whole, and sugar sifted over them as above.

Orange or Lemon Tarts.

Take six large lemons, rub them well in salt, put them into salt and water and let rest two days, change them daily in fresh water, 14 days, then cut slices and mince as fine as you can, and boil them two or three

hours till tender, then take six pippins, pare, quarter and core them, boil in one pint fair water till the pippins break, then put the half of them, with all the liquor to the orange or lemon, and add one pound sugar, boil all together one quarter of an hour, put into a gallipot and squeeze thereto a fresh orange, one spoon of which, with a spoon of the pulp of the pippin, lade in a thin royal paste, laid into small shallow pans or saucers brushed with melted butter, and some superfine sugar sifted thereon, with a gentle baking will be very good.

N. B. Pastry pans, or saucers, must be buttered lightly before the paste is laid on. If glass or China be used, have only a top crust. You can garnish with cut paste, like a lemon pudding, or serve on paste, No. 7.

Gooseberry Tart.

Lay clean berries and sift over them sugar, then berries and sugar, till a deep dish be filled, intermingling a handful of raisins, and one gill of water; cover with paste No. 9, and bake somewhat more than the other tarts.

Grapes,

Must be cut in two and stoned and done like a gooseberry.

PUDDINGS.

A Rice Pudding.

One quarter of a pound rice, one quarter of an ounce of cinnamon, to a quart of milk (stirred often to keep from burning) and boil quick, cool and add half a nutmeg, four ounces butter, four spoons rose-water, eight eggs; butter or puff paste a dish and pour the above composition into it, and bake one and half hour.

No. 2. Boil six ounces rice in a quart of milk, on a slow fire till tender, stir in half a pound of butter, interim beat eight eggs, add to the pudding when cold, with sugar, salt, rose-water and spices to your taste, adding raisins or currants, bake as No. 1.

No. 3. Eight spoons rice boiled in two quarts milk, when cooled add eight eggs, six ounces butter, wine, sugar and spices, a sufficient quantity—bake two hours.

No. 4. Boil in water half pound ground rice till soft, add two quarts milk and scald, cool and add eight eggs, six ounces butter, one pound raisins, salt, cinnamon and a small nutmeg, bake two hours.

No. 5. *A cheap one.*—Half a pint rice, six ounces sugar, two quarts milk, salt, butter, and alspice, put cold into a hot oven, bake two and half hours.

No. 6. Put six ounces rice into water or milk and water, let it swell or soak tender, then boil gently, stir in a little butter, when cool stir in a quart of milk, six or eight eggs well beaten, and add cinnamon, nutmeg and sugar to your taste—bake.

A tasty Indian Pudding.

No. 1. Three pints scalded milk, seven spoons fine indian meal, stir well together while hot, let stand till cooled; add four eggs, half pound butter, spice and sugar—bake four hours.

No. 2. Three pints scalded milk to one pint meal salted; cool, add two eggs, four ounces butter, sugar or molasses, and spice sufficient: it will require two and half hours baking.

No. 3. Salt a pint meal, wet with one quart milk, sweeten and put into a strong cloth, brass or bell metal vessel, stone or earthen pot, secure from wet and boil twelve hours.

A Sunderland Pudding.

Whip six eggs, half the whites, take half a nutmeg, one pint milk and a little fat, four spoons fine flour, oil or butter pans, cups or bowls—bake in a quick oven one hour. Eat with sweet sauce.

A Whitpot.

Cut half a loaf of bread in slices, pour thereon two-quarts milk, six eggs, rose-water, nutmeg and half pound sugar; put into a dish and cover with paste, No. 1, bake slow one hour.

A bread pudding.

One pound soft bread or buisnit soaked in one quart milk, run through a sieve or cullender, add seven eggs, three quarters of a pound sugar, one quarter of a pound butter, nutmeg or cinnamon, one gill rose-water, one pound stoned raisins, half pint milk, bake three quarters of an hour, middling oven.

A flour pudding.

One quart milk scalded, add five spoons flour to the milk while hot: when cool add seven eggs well beaten, six ounces sugar, salt, cinnamon, nutmeg to your taste, bake one hour, serve up with sweet sauce.

A boiled flour pudding.

One quart milk, nine eggs, nine spoons flour, a little salt, put into a strong cloth and boiled one and a half hour.

A cream almond pudding.

Boil gently a little mace and half a nutmeg grated in a quart cream; when cold, beat eight eggs, strain and mix with eight spoons flour, one quarter of a pound almonds; settled, add one spoon rose-water, and by degrees the cold cream, and beat well together; wet a thick cloth and flour it, and pour in the pudding, boil hard one and a half hour, take out, pour over it melted butter and sugar.

An apple pudding dumplin.

Put into paste, quartered apples, lay in a cloth and boil one hour, serve with sweet sauce.

Pears, plumbs, &c.

Are done in the same way.

Potatoe pudding—boiled.

No. 1. One pound boiled potatoes, half pound sugar, four ounces butter, one pint flour, one quart milk and five eggs.

No. 2. One pound boiled potatoes, mashed, four ounces butter, one quart milk, the juice of one lemon, and the peel grated, half a pound sugar, half nutmeg, seven eggs, two spoons rose-water, bake one and a half hour.

Apple pudding.

One pound apple sifted. half pound sugar, nine eggs, one quarter of a pound butter, one quart sweet milk—one gill rose-water, some cinnamon, add two rusks soaked soft in wine, a green lemon peel grated (if sweet apples) add the juice of half a lemon, put on to paste No. 7. Currants, raisins and citron some add, but good without them, bake one hour.

Carrot pudding.

A coffee cup full of boiled and strained carrots, five eggs, sugar and butter of each two ounces, cinnamon and rose-water to your taste, bake in a deep dish without paste, one hour.

A crookneck, or winter squash pudding.

Core, boil and skin a good squash, and bruise it well; take six large apples, pared, cored, and stewed tender, mix together; add six or seven spoonfuls of dry bread or buiscuit, rendered fine as meal, one pint milk or cream, two spoons rose-water, two of wine, five or six eggs beaten and strained, nutmeg, salt and sugar to your taste, one spoon flour, beat all smartly together, bake one hour.

The above is a good receipt for pumpkins, potatoes or yams, adding more moistening, or milk and rose-water, and to the two latter a few black or Lisbon currants, or dry whortleberries scattered in will make it better.

Pumpkin.

No. 1. One quart stewed and strained, three pints milk, six beaten eggs, sugar, mace, nutmeg and ginger, laid into paste No. 7, or 3, cross and chequer it, and bake in dishes three quarters of an hour.

No. 2. One quart of milk, one pint pumpkin, four eggs, molasses, alspice, and ginger in a crust, bake one hour.

Orange pudding.

Put sixteen yolks with half a pound of butter melted, grate in the rinds of two Seville oranges, beat in half pound fine sugar, add two spoons orange water, two of rose-water, one gill of wine, half pint cream, two York biscuits or the crumbs of a fine loaf, soaked in cream, mix all together, put it into rich puff paste, which let be double round the edges of the dish; bake like a custard.

A lemon pudding.

Grate the yellow of the peals of three

lemons, then take two whole lemons, roll under your hand on the table till soft, taking care not to burst them, cut and squeeze them into the grated peals.

2. Take ten ounces soft wheat bread, and put a pint of scalded white wine thereto, let soak and put to No. 1.

3. Beat four whites and eight yolks, and put to above, adding three quarters of a pound of melted butter, (which let be very fresh and good) one pound fine sugar, beat all together till thoroughly mixed.

4. Lay paste No. 7, or 9, on a dish, plate or saucers, and fill with above composition.

5. Bake near one hour, and when baked, stick on pieces of paste, to your fancy, bake lightly on a paper; garnished thus, they may be served hot or cold.

Orange pudding.

Three spoons of ground boiled rice, nine of melted butter, nine of wine, nine of eggs, half pound currants, six ounces sugar, one pint milk, half a nutmeg, juice of one orange, and orange peel lay in paste, No. 7, bake one hour.

Marlborough pudding.

Take twelve spoons of stewed apples, twelve of wine, twelve of sugar, twelve of

melted butter, and twelve of beaten eggs, a little cream, spice to your taste; lay in paste, No. 3, in a deep dish; bake one hour and a quarter.

A plumb pudding boiled.

Three pints flour, a little salt, six eggs, one pound plumbs, half pound beef suet, half pound sugar, one pint milk; mix the whole together; put it into a strong cloth floured, boil three hours, serve with sweet sauce.

Quince pudding.

Four quinces boiled soft and strained, to which add eight eggs, half pound sugar, four ounces butter, three York biscuits put into half pint boiling milk, the juice and peel of one orange; lay in paste No. 3, bake one and a half hour; some add raisins, but good without them; served with sweet sauce.

PASTES.

Puff paste for Tarts.

No. 1. Rub one pound of butter into two pound of flour, whip two whites and add with cold water, make into paste, roll in six or seven times one pound of butter, flouring

it each roll. This is good for any small thing.

No. 2. Rub six pounds of butter into fourteen pounds of flour, eight whites of egg, add cold water, make a stiff paste.

No. 3. To any quantity of flour, rub in three fourths of its weight of butter, (whites of eggs to a peck) rub in one third or half, and roll in the rest.

No. 4. Into two quarts flour (salted) and wet stiff with cold water, roll in, in nine or ten times, one and half pound of butter.

No. 5. One pound flour, three fourths of a pound of butter, beat well.

No. 6. To one pound of flour rub in one fourth of a pound of butter, wet with three eggs and rolled in half pound butter.

A paste for sweet meats.

No. 7. Rub one third of one pound of butter, and one pound of lard into two pound of flour, wet with four whites, well beaten; water as much as necessary: to make a paste, roll in the residue of shortening in ten or twelve rollings—bake quick.

No. 8. Rub in one and half pound suet to six pounds of flour, and a spoon full of salt, wet with cream, roll in, in six or eight times, two and half pounds butter—good for a chicken or meat pie.

Royal paste.

No. 9. Rub half a pound of butter into one pound of flour, four whites beat to a foam, two ounces fine sugar; roll often, rubbing one third, and rolling two thirds of the butter is best; excellent for tarts.

SYLLABUBS.

To make a fine syllabub from the cow:

Sweeten a quart of cider with double refined sugar, grate nutmeg into it, then milk your cow into your liquor, when you have thus added what quantity of milk you think proper, pour half a pint or more, in proportion to the quantity of syllabub you make, of the sweetest cream you can get all over it.

A whipt syllabub.

Take two porringers of cream, and one of white wine, grate in the skin of a lemon, take the whites of three eggs, sweeten it to your taste, then whip it with a whisk, take off the froth as it rises and put it into your syllabub glasses or pots, and they are fit for use.

To make a fine cream.

Take a pint of cream, sweeten it to your

palate, grate a little nutmeg, put in a spoonful of orange flour, water and rose-water, and two spoonfuls of wine; beat up four eggs and two whites, stir it altogether one way over the fire till it is thick, have cups ready and pour it in.

Lemon cream.

Take the juice of four large lemons, half a pint of water, a pound of double refined sugar beaten fine, the whites of seven eggs, and the yolk of one beaten very well; mix all together, strain it, set it on a gentle fire, stirring it all the while and skim it clean, put into it the peel of one lemon, when it is very hot, but not to boil; take out the lemon peel and pour it into china dishes.

Raspberry cream.

Take a quart of thick sweet cream and boil it two or three wallops, then take it off the fire and strain some juices of raspberries into it to your taste, stir it a good while before you put your juice in, that it may be almost cold when you put it to it, and afterwards stir it one way for almost quarter of an hour; then sweeten it to your taste, and when it is cold you may send it up.

Whipt cream.

Take a quart of cream and the whites of eight eggs beaten with half a pint of wine: mix it together and sweeten it to your taste with double refined sugar, you may perfume it (if you please) with musk or amber gum tied in a rag and steeped a little in the cream, whip it up with a whisk and a bit of lemon peel tied in the middle of the whisk, take off the froth with a spoon, and put into glasses.

A trifle.

Fill a dish with buiscuit finely broken, rusk and spiced cake, wet with wine, then pour a good boiled custard (not too thick) over the rusk, and put a syllabub over that; garnish with jelly and flowers.

CAKE.*Plumb cake.*

Mix one pound currants, nutmeg, mace and cinnamon, one quarter of an ounce each, twelve eggs, one quart milk, and a sufficient quantity of raisins, six pound of flour, three pound of sugar, two pound of butter and one pint of yeast.

Plain cake.

Nine pound of flour, three pound of sugar, three pound of butter, one pint emptins, three pints milk. nine eggs, one ounce of spice, one gill rose-water, one gill of wine.

A rich cake.

Rub two pound of butter into five pound of flour, add eight eggs (not much beaten) one pint of emptins, one pint of wine, kneaded up stiff like buiscuit, cover well and put by and let it rise over night.

To two and a half pound of raisins, add one gill brandy, to soak over night, or if new, half an hour in the morning, add them with one gill rose-water, and two and half pounds of loaf sugar, one ounce cinnamon, work well and bake as loaf cake, No. 1.

Potatoe cake.

Boil potatoes, peal and pound them, add yolks of eggs, wine and melted butter, work with flour into paste, shape as you please; bake and pour over them melted butter, wine and sugar.

Johnny cake, or hoe cake.

Scald one pint of milk and put three pints of Indian meal, and half pint of flour—bake

before the fire. Or scald with milk two thirds of the Indian meal, or wet two thirds with boiling water, add salt, molasses and shortening, work up with cold water pretty stiff, and bake as above.

Indian slapjack.

One quart milk, one pint Indian meal, four eggs, four spoons of flour, little salt, beat together, baked on gridles, or fry in a dry pan, or baked in a pan which has been rubbed with suet, lard or butter.

Loaf cake.

No. 1. Rub six pound of sugar, two pound of lard, three pound of butter into twelve pound of flour, add eighteen eggs, one quart of milk, two ounces of cinnamon, two small nutmegs, a tea cup of coriander seed, each pounded fine and sifted, add one pint of brandy, half a pint of wine, six pound of stoned raisins, one pint of emptins, first having dried your flour in the oven, dry and roll the sugar fine, rub the shortening and sugar half an hour, it will render the cake much whiter and lighter; heat the oven with dry wood for one and a half hour, if large pans be used, it will then require, two hours baking, and in proportion for

smaller loaves. *To frost it.* Whip six whites during the baking, add three pound of sifted loaf sugar and put on thick, as it comes from the oven. Some return the frosted loaf into the oven, it injures and yellows it, if the frosting be put on immediately, it does best without being returned into the oven.

Another.

No. 2. Rub four pound of sugar, three and a half pound of shortening, (half butter and half lard) into nine pound of flour, one dozen of eggs, two ounces cinnamon, three pints of milk, three spoonfuls coriander seed, three gills of brandy, one gill of wine, one pint of emptins, four pounds of raisins.

No. 3. Six pound of flour, three of sugar, two and a half pound of shortening, (half butter, half lard) six eggs, one nutmeg, one ounce of cinnamon and one ounce of coriander seed, one pint emptins, two gills brandy, one quart of milk and three pounds raisins.

No. 4. Five pound flour, two pounds of butter, two and a half pound loaf sugar, two and a half pound of raisins, fifteen eggs, one pint wine, one pint emptins, one ounce of cinnamon, one gill rose-water, one gill brandy—bake like No. 1.

Another plain cake.

No. 5. Two quarts milk, five pounds of sugar, three pounds of shortening, warmed hot, add a quart of sweet cider, this curdle; add eighteen eggs, alspice and orange to your taste, or fennel, caraway or coriander seeds; put to eighteen pounds of flour, one quart emptins, and bake well.

Election cake.

Thirty quarts flour, ten pounds butter, fourteen pounds sugar, twelve pounds raisins, three dozen eggs, one pint wine, one quart brandy, four ounces cinnamon, four ounces fine colander seed, three ounces ground alspice; wet the flour with the milk to the consistency of bread over night, adding one quart yeast, the next morning work the butter and sugar together for half an hour, which will render the cake much lighter and whiter; when it has risen light, work in every other ingredient except the plumbs, which work in when going in to the oven.

Independence cake.

Twenty pounds flour, fifteen pounds sugar, ten pounds butter, four dozen eggs, one quart wine, one quart brandy, one ounce

nutmeg, cinnamon, cloves, mace, of each three ounces, two pounds citron, currants and raisins, five pounds each, one quart yeast; when baked, frost with loaf sugar; dress with box and gold leaf.

Buck wheat cakes.

One quart buckwheat flour, one pint of milk or new beer, three spoons molasses, four of yeast, stir well together, wet the bottom of the pan with butter or lard, and when the pan is hot put in the cakes, when done pour over butter and milk.

Federal pan cake.

Take one quart of bolted rye flour, one quart of bolted Indian meal, mix it well, and stir it with a little salt into three pints milk, to the proper consistency of pan cakes; fry in lard, and serve up warm.

New-Year's cake.

Take fourteen pound flour, to which add one pint milk, and one quart yeast, put these together over night, and let it lie in the sponge till morning, five pounds sugar, and four pounds butter, dissolve these together, six eggs well beat, and caraway seed; put the whole together, and when

light bake them in cakes, similar to breakfast biscuit, twenty minutes.

Honey cake.

Six pounds flour, two pounds honey, one pound sugar, two ounces cinnamon, and one ounce ginger, a little orange peel, two tea spoons pearl ash, six eggs; dissolve in milk, put the whole together, moisten with milk if necessary, bake twenty minutes.

Tea cakes.

One pound sugar, half pound butter, two pounds flour, three eggs, one gill yeast, a little cinnamon and orange peel; bake fifteen minutes.

Cookies.

One pound sugar boiled slowly in half pint water, scum well and cool, add a tea spoon pearl ash, dissolved in milk, then two and a half pounds of flour, rub in four ounces of butter, and two large spoons of finely powdered coriander seed, wet with above; make rolls half an inch thick and cut to the shape you please; bake fifteen or twenty minutes in a slack oven—good three weeks.

Another—*Christmas cookey.*

To three pounds of flour, sprinkle a tea cup of fine powdered coriander seed, rub in one pound of butter, and one and half pound sugar, dissolve one tea spoonful of pearl ash in a tea cup of milk, knead all together well, roll three quarters of an inch thick, and cut or stamp into shape and size you please, bake slowly fifteen or twenty minutes; though hard and dry at first, if put in an earthen pot, and dry cellar, or damp room, they will be finer, softer and better when six months old.

Tea biscuit.

Two pounds flour, two spoons yeast in a little warm milk, mix them together adding one quarter pound melted butter with milk, to make it into a stiff paste; bake in a quick oven, in any shape you please.

Wiggs.

Four pounds flour, one pound butter, one pound sugar, six eggs, one pint milk, half pint yeast: mix the flour and sugar with caraway seed, melt the butter, and with the milk mix it altogether; bake them quick,

Wafers.

One pound flour, quarter pound butter, two eggs beat, one glass wine, and nutmeg to make it palatable.

Tumbles.

Three pound flour, two pound sugar, one pound butter and eight eggs, with a little carraway seed ; bake on tins ; add a little milk if the eggs are not sufficient.

Biscuit.

One pound flour, two ounces butter, one egg wet with milk and break while oven is heating, and in the same proportion.

Butter biscuit.

One pint each milk and emptins, laid into flour. in sponge ; next morning add one pound butter melted, not hot, and knead into as much flour as will with another pint of warmed milk, be of a sufficient consistence to make it soft—some melt the butter in the milk.

A cheap seed cake.

Rub one pound sugar, half an ounce allspice into four quarts flour, into which pour one pound butter, melted in one pint milk,

nine eggs, one gill emptins, (carraway seed and currants, or raisins if you please) make into two loaves, bake one and half hour.

Queen's cake.

Whip half pound butter to a cream, add one pound sugar, ten eggs, one glass wine, half gill rose water, and spices to your taste, all worked into one and a quarter pound flour, put into pans, cover with paper, and bake in a quick well heat oven twelve or sixteen minutes.

Pound cake.

One pound sugar, one pound butter, one pound flour, ten eggs, rose water one gill, spices to your taste ; watch it well, it will bake in a slow oven in fifteen minutes.

Another (called) Pound cake.

Work three quarte. of a pound of butter, one pound of good sug. till very white, whip ten whites to a foam., add the yolks and beat together, add one spoon rose water, two of brandy and put the whole to one and a quarter of a pound of flour, if yet too soft add flour and bake slowly.

Soft cakes in little pans.

One and half pound sugar, half pound

butter rubbed into two pounds flour, add one glass wine, one of rose-water, eight eggs and half a nutmeg.

A light cake to bake in small cups.

Half a pound sugar, half a pound butter, rubbed into two pounds flour, one glass wine, one of rose-water, two of emptins, a nutmeg, cinnamon and currants.

Shrewsbury cake.

Half pound butter, three quarters of a pound sugar, a little mace, four eggs mixed and beat with your hand, till very light, put the composition to one pound flour, roll into small cakes—bake with a light oven.

N. B. In all cases where spices are named, it is supposed that they be pounded fine and sifted; sugar must be dried and rolled fine; flour dried in an oven; eggs well beaten or whipped into a raging foam.

Diet bread.

One pound sugar, nine eggs, beat for an hour, add to fourteen ounces flour, spoonful rose-water, one of cinnamon or coriander, bake quick.

Molasses Gingerbread.

One table spoon of cinnamon, one spoonful ginger, some coriander or alspice, put to four tea spoons pearlsh, dissolved in half pint of water, four pound flour, one quart molasses, six ounces butter, (if in summer rub in the butter, if in the winter, warm the butter and molasses and pour to the spiced flour) knead well till stiff, the more the better, the lighter and whiter it will be; bake brisk fifteen minutes: don't scorch; before it is put in, wash it with whites and sugar beat together.

Gingerbread cakes, or butter and sugar gingerbread.

No. 1. Three pounds of flour, a grated nutmeg, two ounces ginger, one pound sugar, three small spoons pearlsh, dissolved in milk, one pound butter, four eggs, knead it stiff, shape it to your fancy, bake fifteen minutes.

Soft gingerbread baked in pans

No. 2. Rub two pounds of sugar, one pound of butter, into four pounds of flour, add eight eggs, one ounce ginger, one pint milk, four spoons rose-water, bake as No. 1.

Butter drop do.

No. 3. Rub one quarter of a pound butter, one pound sugar, sprinkled with mace, into one pound and a quarter flour, add four eggs, one glass rose-water, bake as No. 1.

Gingerbread.

No. 4. One pound sugar, one spoonful ginger, half a nutmeg, half a pint milk, one tea spoon of pearlsh, and six eggs, three pounds flour, bake as No. 1.

Gingerbread.

Three pound flour, two pound sugar, one pound butter, one ounce carroway seed, one ounce ginger, nine eggs, one glass rose-water, milk suffieient to make it of a proper consistence.

A butter drop.

Four eggs, one pound flour, a quarter of a pound butter, one pound sugar, two spoons rose-water, a little mace, baked in tin pans.

To make good bread with grown flour.

Take eight quarts of flour, six ounces butter, one pint of the best yeast (this article must be good) three tea spoons pearl-

ash, dissolved in half pint warm milk, add this to the yeast, and after working butter into the flour, add the yeast, and work up the whole with milk into stiff bread, more so than of other flour: the oven must be heat with light dry wood, but not hotter than for other bread. This method, particularly attended to, will demonstrate that good bread may be made with grown flour.

RUSK—To make.

No. 1. Rub in half pound sugar, half pound butter, to four pounds flour, add pint milk, pint emptins; when risen, will take in ten minutes, fast.

No. 2. One pound sugar, one pound butter, six eggs, rubbed into five pounds flour, one quart emptins and wet with milk, sufficient to bake, as above.

No. 3. One pound sugar, one pound butter, rubbed into six or eight pounds of flour, twelve eggs, one pint emptins, wet soft with milk, bake.

No. 4. P. B. rusk. Put fifteen eggs to four pounds flour, and make into large biscuit; and bake double, or one top of another.

No. 5. One pint milk, one pint emptins, to be laid over night in sponge, in morning

melt three quarters of a pound butter, one pound sugar, in another pint milk, add luke warm, and beat till it rise well.

No. 6. Three quarters of a pound butter, one pound sugar, twelve eggs, one quart milk, put as much flour as they will wet, a spoon of cinnamon, gill emptins, let it stand till very puffy or light; roll into small cakes and let it stand on oiled tins while the oven is heating, bake fifteen minutes in a quick oven, then wash the top with sugar and whites, while hot.

PRESERVES.

For preserv'g Quinces.

Take a peck of quinces, pare them, take out the core with a sharp knife, if you wish to have them whole; boil parings and cores with two pound frost grapes, in three quarts water, boil the liquor an hour and an half, or till it is thick, strain it through a coarse hair sieve, add one and a quarter pound sugar to every pound of quince; put the sugar into the sirrup, scald and skim it till it is clear, put the quinces into the sirrup, cut up two oranges and mix with the quince, hang them over a gentle fire for five hours, then put them in a stone pot for use, set them in a dry cool place.

For Preserv'g Quinces in Loaf Sugar.

Take a peck of quinces, put them into a kettle of cold water, hanging them over the fire, boil them till they are soft, then take them out with a fork when cold, pare them, quarter or half them if you like; take their weight of loaf sugar, put into a bell-mettle kettle or sauce-pan, with one quart of water, scald and skim it till it is very clear, then put in your quinces, let them boil in the sirrup for half an hour, add oranges as before if you like, then put them in stone pots for use.

For preserv'g Strawberries.

Take two quarts of strawberries, squeeze them through a cloth, add half a pint of water and two pounds of sugar, put it into a sauce pan, scald and skim it, take two pounds of strawberries with stems on, set your sauce pan on a chafing dish, put as many strawberries into the dish as you can with the stem up without bruising them, let them boil for about ten minutes, then take them out gently with a fork, and put them into a stone pot for use; when you have done the whole, turn the sirrup into the pot, when hot; set them in a cool place for use.

Currants and Cherries may be done in the same way, by adding a little more sugar.

The American citron.

Take the whole of a large watermelon (seeds excepted) not too ripe, cut it into small pieces, take two pounds of loaf sugar, one pint of water, put it all into a kettle, let it boil gently for two hours, then put into pots for use.

To keep white bullace, pears, plumbs, or damsons, &c. for tarts or pies.

Gather them when full grown, and just as they begin to turn, pick all the largest out, save about two thirds of the fruit, to the other third put as much water as you think will cover them, boil and skim them; when the fruit is boiled very soft, strain it through a coarse hair sieve; and to every quart of this liquor put a pound and a half of sugar, boil it, and skim it very well; then throw in your fruit, just give them a scald; take them off the fire, and when cold, put them into bottles with wide mouths, pour your sirrup over them, cover with a piece of white paper.

To make Marmalade.

To two pounds of quinces put one and a half pound of sugar and a pint of spring water; then put them over the fire, and boil them till they are tender; then take them up and bruise them; then put them into the liquor, let it boil three quarters of an hour, and then put it into your pots or saucers.

To preserve Mulberries whole.

Set some mulberries over the fire in a skillet or preserving pan; draw from a pint of juice when it is strained; then take three pounds of sugar beaten very fine, wet the sugar with the pint of juice, boil up your sugar and skim it, put in two pounds of ripe mulberries, and let them stand in the sirrup till they are thoroughly warm, then set them on the fire, and let them boil very gently;—do them but half enough, so put them in the sirrup till next day, then boil them gently again, when the sirrup is pretty thin and will tard in round drops when it is cold they are done enough, so put all in to a gallipot for use.

To preserve Gooseberries, Damsons, or Plumbs.

Gather them when dry, full grown, and not ripe; pick them one by one, put them into glass bottles, that are very clean and dry, and cork them close with new corks; then put a kettle of water on the fire, and put in the bottles with care; wet not the corks; but let the water come up to the necks; make a gentle fire till they are a little coddled and turn white; do not take them up till cold, then pitch the corks all over, or wax them close and thick; then set them in a cool dry cellar.

To preserve Peaches

Put your peaches in boiling water, just give them a scald, but don't let them boil, take them out, and put them in cold water, then dry them in a sieve, and put them in long wide mouthed bottles; to half a dozen peaches take a quarter of a pound of sugar, clarify it, pour it over your peaches, and fill the bottles with brandy, stop them close, and keep them in a close place.

To preserve Apricots.

Take your apricots and pare them, then stone what you can whole; give them a light boiling in a pint of water, or according

to your quantity of fruit; then take the weight of your apricots in sugar, and take the liquor which you boil them in and your sugar, and boil it till it comes to a sirrup, and give them a light boiling, taking off the scum as it rises; when the sirrup jellies, it is enough; then take up the apricots, and cover them with the jelly, and put cut paper over them, and lay them down when cold. Or, take your plumbs before they have stones in them. which you may know by putting a pin through them, then coddle them in many waters, till they are as green as grass; peel them and coddle them again; you must take the weight of them in sugar and make a sirrup; put to your segar a pint of water; then put them in, set them on the fire to boil slowly, till they be clear, skimming them often, and they will be very green. Put them up in glasses, and keep them for use.

To preserve Cherries.

Take two pounds of cherries, one pound and a half of sugar, half a pint of fair water, melt some sugar in it; when it is melted, put in your other sugar and your cherries; then boil them softly till all the sugar be melted; then boil them fast, and skim

them ; take them off two or three times and shake them, and put them on again, and let them boil fast ; and when they are of a good color, and the sirrup will stand, they are boiled enough.

To preserve Raspberries.

Chuse raspberries that are not too ripe, and take the weight of them in sugar, wet your sugar with a little water, and put in your berries, and let them boil softly ; take heed of breaking them ; when they are clear, take them up, and boil the sirrup till it be thick enough, then put them in again ; and when they are cold, put them up in glasses.

To preserve Currants.

Take the weight of the currants in sugar, pick out the seeds ; take to a pound of sugar, half a pint of water, let it melt ; then put in your currants and let them do very leisurely, skim them and take them up, let the sirrup boil ; then put them on again ; and when they are clear, and the sirrup thick enough, take them off ; and when they are cold, put them up in glasses.

To preserve Plumbs.

Take your plumbs before they have stones on them, which you may know by putting a pin through them, then coddle them in many waters till they are as green as grass, peel and coddle them again ; you must take the weight of them in sugar, a pint of water, then put them in, set them on the fire, to boil slowly till they be clear, skimming them often, and they will be very green ; put them up in glasses and keep them for use.

Strawberry Preserve.

Take three pounds large fair strawberries, free from stems or hulls, four pounds sugar, one pound raisins, place these in an earthen pot, first a sprinkling of sugar, then a laying of strawberries, another of raisins, and so alternately till the whole are placed in the pot, set it away in a cool place ; if the weather should be warm, frequently sprinkle sugar upon them, by which they will be preserved fresh and good.

Apple Preserve.

Take half a peck of large russet sweetings, otherwise a fair sweet apple, pare and core them ; take two quarts of frost grapes,

boil them in one pint water till soft, squeeze out the juice, add to this the juice of one quart currants well squeezed ; to this add three pound sugar, also four whites of eggs, and the shells beat fine, scald and scum clean, then add one pint brandy, strain it through a piece of flannel, then add the apples, and one fresh orange cut fine ; boil gently half an hour over a moderate fire, put them in a stone or earthen jar, set in a cool place, and keep for use.

Damson Preserve.

Take four pounds sugar and one quart of water, boil and scum clean, then run thro' a jelly bag, to which add one fresh orange cut fine, and half pint brandy ; to this sirrup put the damsons, let them do over a gentle fire fifteen minutes ; put away for use.

Cherries and Grapes may be preserved in the same way.

A new method of keeping apples fresh and good, through the winter and into summer.

Take a quantity of pippins, or other good winter apples : take them from the tree carefully when ripe, and before frost, make a hole through each one with a goose quill from stem to eye, fill this with sugar, lay in this position two weeks, til they are a

little wilted, then put them in a tight cask, and keep them from freezing.

To preserve bush beans fresh and good until winter.

Take half a bushel of beans, of a suitable size and age for eating green, string and break them, then put them into a cask, first sprinkling in salt, then a layer of beans, and so alternately till the cask is full, then add a weak brine so as to cover them ; take out for use, and freshen twenty-fours in water, often changing it ; boil three hours in fresh water.

To preserve Parsley fresh and green, to garnish viands in the winter.

Put any quantity of green parsley into a strong pickle of salt and water boiling hot, and keep for use.

To keep damsons.

Take damsons when they are first ripe, pick them off carefully, wipe them clean, put them into snuff bottles, stop them up tight so that no air can get to them, nor water ; put nothing into the bottles but plumbs ; but put the bottles into cold water, hang them over the fire, let them heat

slowly, let the water boil slowly for half an hour, when the water is cold take out the bottles, set the bottles in a cold place, they will keep twelve months if the bottles are stopped tight so as no air nor water can get to them. They will not keep long after the bottles are opened; the plumbs must be hard.

Currant jelly.

Having stripped the currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water, half way the jar. let it boil half an hour, take it out and strain the juice through a coarse hair sieve, to a pint of juice put a pound of sugar, set it over a quick fire in a preserving pan or bell mettle skillet, keep stirring it all the time till the sugar be melted, when skim the scum off as fast as it rises. When the jelly is very clear and fine, pour it into earthen or China cups, when cold cut white papers just the bigness of the pot and lay the jelly, dip those papers in brandy, then cover the top of the pot and prick it full of holes, set it in a dry place: you may put some into glasses for present use.

To preserve plumbs and cherries, six months or a year, retaining all that bloom and agreeable flavor, during the whole of that period, of which they are possessed when taken from the tree.

Take any quantity of plumbs or cherries a little before they are fully ripe with the stems on; take them directly from the tree, when perfectly dry, and with the greatest care, so that they are not in the least bruised—put them with great care into a large stone jug, which must be dry, fill it full, and immediately make it proof against air and water, then sink it in the bottom of a living spring of water, there let it remain for a year if you like, and when opened they will exhibit every beauty and charm, both as to the appearance and taste, as when taken from the tree.

Peach Preserve.

Take half a peck of clingstone peaches, wipe them with a flannel cloth, put them into an earthen pot sufficient to contain them, fill it up with brandy, let them stand two days covered, then pour off the brandy, to which add half a pint of the same liquor and four pounds sugar; cut two oranges very fine, which add to the sirrup,

and when boiling hot pour over the peaches ; the next day set them in a hot oven, let them stand half an hour, then set them away in a cool place. If the weather should be warm, the sirrup must be scalded again in six or eight days, adding thereto another half pint of brandy and one pound sugar, pouring it boiling hot upon the peaches, then set them again in a cool place. This method of procedure will give them a more fresh and agreeable flavor than any mode yet discovered.

Pears, taking out the seeds, may be preserved in the same manner.

To dry peaches.

Take the fairest and ripest peaches, pare them into fair water ; take their weight in double refined sugar ; of one half make a very thin sirrup ; then put in your peaches, boiling them till they look clear, then split and stone them, boil them till they are very tender, lay them a draining, take the other half of the sugar, and boil it almost to a candy ; then put in your peaches and let them lie all night, then lay them on a glass, and set them in a stove, till they are dry ; if they are sugared too much, wipe them with a wet cloth a little ; let the first sir-

rup be very thin, a quart of water to a pound of sugar.

To pickle or make Mangoes of Melons.

Take green melons, as many as you please, and make a brine strong enough to bear an egg ; then pour it boiling hot on the melons, keeping them down under the brine ; let them stand five or six days ; then take them out, slit them down on one side, take out all the seeds, scrape them well in the inside, and wash them clean with cold water ; then take a clove of a garlic, a little ginger and nutmeg sliced, and a little whole pepper ; put all these proportionably into the mellons, filling them up with mustard seed ; then lay them in an earthen pot with the slit upwards, and take one part of the mustard and two parts of vinegar, enough to cover them, pouring it upon them scalding hot, and keep them close stopp'd.

To pickle Barberries.

Take of white vinegar and water, of each an equal quantity ; to every quart of this liquor, put in half a pound cheap sugar, then pick the worst of your barberries and put into this liquor, and the best into glasses ; then boil your pickle with the worst of pour

barberries, and skim it very clean, boil it till it looks of a fine color, then let it stand to be cold before you strain it; then strain it through a cloth, wringing it to get all the color you can from the barberries; let it stand to settle, then pour it clear into the glasses; in a little of the pickle, boil a little fennel; when cold, put a little at the top of the pot or glass, and cover it close with a bladder or leather. To every half pound sugar, put a quarter of a pound of white salt.

To pickle cucumbers.

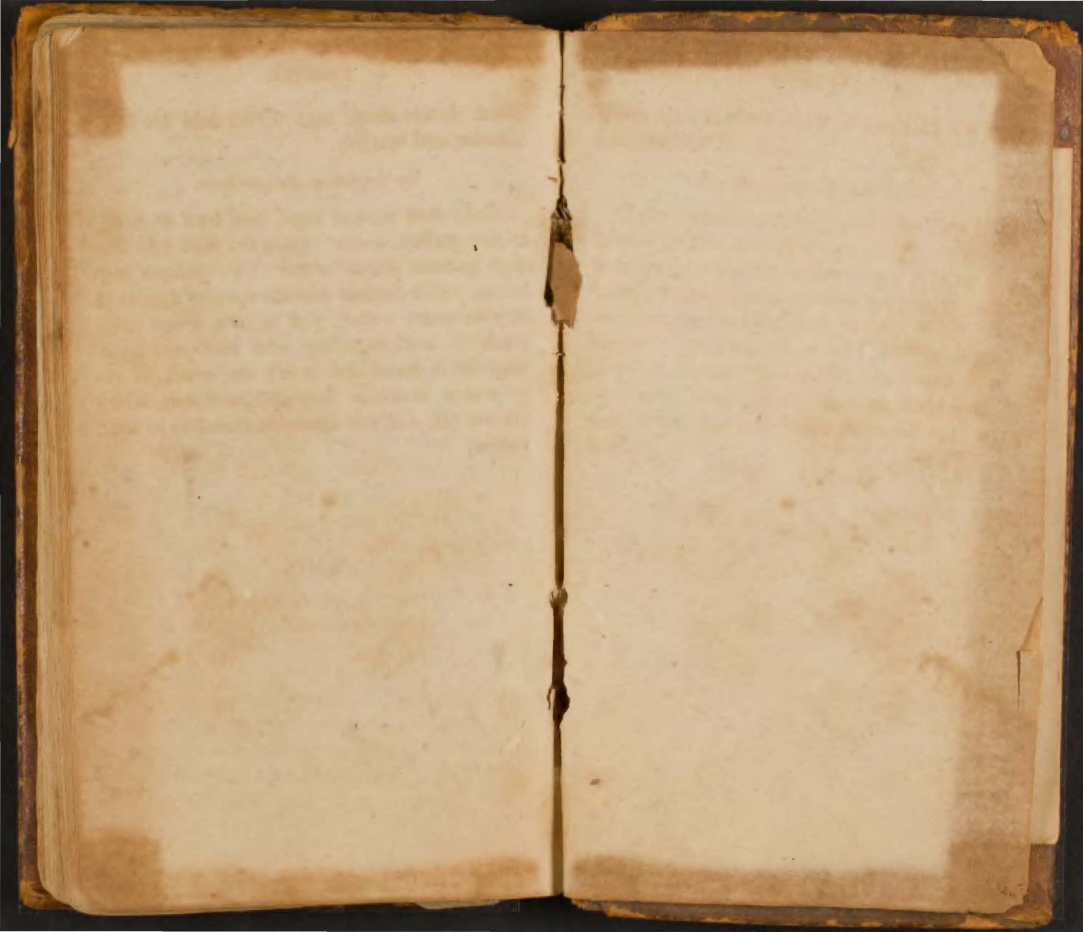
Let your cucumbers be small, fresh gathered and free from spots; then make a pickle of salt and water, strong enough to bear an egg; boil the pickle and skim it well, and then pour it upon your cucumbers, and stive them down for twenty-four hours; then strain them out into a cullendar, and dry them well with a cloth, and take the best white wine vinegar—with cloves, sliced mace, nutmeg, white pepper corns, long pepper, and races of ginger, (as much as you please) boil them up together, and then clap the cucumbers in, with a few vine leaves and a little salt, and as soon as they begin to turn their color, put them into jars, stive

them down close, and when cold tie on a bladder and leather.

For brewing Spruce beer.

Take four ounces hops, boil half an hour, in one gallon water, strain it, then add sixteen gallons warm water, two gallons molasses, eight ounces essence spruce dissolved in one quart water, put it in a clean cask, shake it well together, add half pint emptins, let it stand and work one week, if very warm weather less time will do, when drawn off, add one spoonful molasses to each bottle.

FINIS.







Am. H. Shicoff

