

through a sieve into a basin, leaving the sediment at the bottom of the pan.

465. *Burnt Butter*.—Put two ounces of fresh butter into a frying-pan; when it becomes a dark brown colour, add a table-spoonful and a half of good vinegar and a little salt and pepper. This is used for sauce to boiled fish or poached eggs.

466. *Oiled Butter*.—Put two ounces of fresh butter into a saucepan, melt it gradually till it comes to an oil, and pour it off quietly from the dregs. This will supply the place of olive oil.

467. *To clarify Dripping*.—Be careful that no cinders or ashes fall into the dripping-pan, and empty the well before the meat is salted or floured, as the dripping will be more valuable. The Nottingham ware are the best vessels for keeping dripping in; where much dripping is made, however, keep one general receiving pot; do not put in seasoned dripping, or dripping of game and poultry; this should be kept by itself; it answers very well to baste similar articles again, or it makes very good common crust for meat pies, or for frying; it is not fit for delicate pastry. The cook will find at the bottom of the receiving pot, after it has stood a few days, some gravy which may be useful to make gravy, and if not removed will spoil the colour of the dripping; then put the dripping into a saucepan over a clear slow fire, at a good distance; when it is nearly boiling skim it well, then let it boil, and immediately put it aside; when cool, and a little settled, pour it steadily through a sieve into the pan; this is very nice dripping for pastry. What remains may be put into the receptacle of seasoned dripping, or kept by itself, and will do for basting meat.

In this manner the fat that settles on the top of stews and boils and soups may be clarified and turned to use. Remove the fat before you add the vegetables or seasoning. Nothing makes a lighter piecrust than this sort of fat. It should be used soon, as the moisture hanging about it will turn it sour.

468. *To clarify Suet and Fat*.—Take away whatever fat or suet that is not likely to be used off a loin of mutton, loin of veal, or sirloin of beef. An inch thickness of fat may be taken from a loin or neck of mutton, and a good deal of fat from the kidney; then shave it into very thin slices, or chop it up as suet; pick out all veins and skin, then put it into a stone jar or saucepan, and set it in a slow oven, or over a stove till it is melted; then strain it through a hair sieve into jars or pots; when quite cold, tie over the jars. Be careful not to put this or dripping into a warm place.

469. *Hog's Lard*.—The inside fat or leaf of a pig should be beaten with a lard-beater, or rolling-pin; then put it into a jar or earthen pot, in a large kettle of boiling water, till it is melted; add a little salt and a little rosemary—the last may be left out if not preferred. When melted, pour it into jars or bladders, nicely cleaned. The bits of skins that are left are called crittens, and chopped up with apples or currants to make fritters, or a pie. Lard is frequently melted in a brass kettle over a slow fire. It is better to surround it with water.

470. *Clarified Sugar* is merely brought to a syrup in the following

manner:—Break up the sugar in large lumps, and allow a pint of water to every two pounds of sugar; but whatever quantity is employed, keep out a quarter of a pint cold. Put the sugar and water in the preserving pan, with the white of one egg well beaten, to every two pounds of sugar. When the sugar is dissolved, set it on the fire, and when it boils fast, throw in the quarter of a pint of cold water; this is intended to throw up the scum. When it boils again, take the vessel from the fire and let it stand to settle; then remove all scum, and place it in a hair sieve; what runs through may be returned to the rest: give it another boil, and again settle and skim. It should not be stirred after the sugar is dissolved and syrup begins to warm. In this manner sugar is clarified for jelly which is to be put in glasses.

## PICKLES.

Like Dr. Kitchiner, we are not fond of pickles. They are, indeed, for the most part, mere vehicles for taking up vinegar and spice—and very unwholesome, indigestible vehicles they are. By pounding them, as they do in India, they are rendered less indigestible. Those who are fond of relishes, and who are wise enough not to gratify their tastes at the expense of their stomachs, will find the various flavoured vinegars, mixed to each individual's liking, an excellent substitute for pickles.

471. There are three methods of pickling; the most simple is, merely to put the articles into cold vinegar. The strongest pickling vinegar of white wine should always be used for pickles; and for such as are wanted for white pickles, use distilled vinegar, which is as white as water. This method we recommend for all such vegetables as, being hot themselves, do not require the addition of spice, and such as do not require to be softened by heat, such as capsicums, chili, nasturtiums, button onions, radish-pods, horse-radish, garlic, and eschalots. Half fill the jars with best vinegar, fill them up with the vegetables, and tie down immediately with bladder and leather. One advantage of this plan is, that those who grow nasturtiums, radish-pods, and so forth, in their own gardens, may gather them from day to day when they are exactly of the proper growth. They are very much better if pickled quite fresh, and all of a size, which can scarcely be obtained if they be pickled all at one time. The onions should be dropped in the vinegar as fast as peeled; this secures their colour. The horse-radish should be scraped a little outside, and cut up in rounds half an inch deep. Barbaries for garnish; gather fine full bunches before they are quite ripe; pick away all bits of stalk and leaf and injured berries, and drop them in cold vinegar; they may be kept in salt and water, changing the brine whenever it begins to ferment: but the vinegar is best.

472. The second method of pickling is that of heating vinegar and spice, and pouring them hot over the vegetables to be pickled, which are previously prepared by sprinkling with salt, or immersing in brine. It is better not to boil the vinegar, by which process its strength is

evaporated. Put the vinegar and spice into a jar, bung it down tightly, tie a bladder over, and let it stand on the hob, or on a trivet by the side of the fire, for three or four days, well shaken three or four times a day; this method may be applied to gherkins, French beans, cabbage, brocoli, cauliflowers, onions, and so forth.

473. The third method of pickling is when the vegetables are in a greater or less degree done over the fire. Walnuts, artichokes, artichoke bottoms, and beet-roots, are done thus, and sometimes onions and cauliflowers.

474. *Gherkins or young Cucumbers* should be the size of a finger; if smaller they have not attained their flavour, if much larger they are apt to be seedy; put them in unglazed stone jars; cover them with brine, composed of a quarter of a pound of salt dissolved in a quart of boiling water, and left to become cold; cover down the jars and put them on the hearth before the fire for two or three days, till they become yellow; then pour off the brine, drain the cucumbers, scald and dry the jars, return the cucumbers and cover them with vinegar: set them again before the fire and let them remain until they become green, which will be in eight or ten days; then pour off the vinegar, and put to them a pickle of fresh vinegar (prepared for gherkins, French beans, and so forth, as directed.) To each quart, black pepper two ounces, ginger one ounce, salt one ounce, cayenne half a drachm, mustard-seed one ounce.

The vinegar in which the cucumbers were greened should be bottled: it will make good sauce for cold meat or salads. Cucumbers are often steeped in vinegar on purpose to give it a flavour.

475. *French Beans*.—The best sort for this purpose are white-runners. They are very large long beans, but should be gathered quite young, before they are half grown; they may be done in the same way as gherkins, but will not require so long a time, and the first vinegar is not so nice as that from cucumbers.

476. *Onions*.—Onions should be chosen about the size of marbles, the silver-skinned sort are the best. Prepare a brine and put them into it hot; let them remain one or two days, then drain them, and, when quite dry, put them into clean dry jars, and cover them with hot pickle, in every quart of which has been steeped one ounce each of horse-radish sliced, black pepper, allspice, and salt, with or without mustard-seed. In all pickles the vinegar should always be two inches or more above the vegetables, as it is sure to shrink, and if the vegetables are not thoroughly immersed in pickle they will not keep.

477. *Red Cabbage*.—Choose fine firm cabbages: the largest are not the best; trim off the outside leaves; quarter the cabbage, take out the large stalk, slice the quarters into a colander, and sprinkle a little salt between the layers; put but a little salt, too much will spoil the colour; let it remain in the colander till next day, shake it well that all the brine may run off; put it in jars, cover it with a hot pickle composed of black pepper and allspice, of each an ounce; ginger pounded, horse-radish sliced, and salt, of each half an ounce

to every quart of vinegar (steeped as above directed); two capsicums may be added to a quart, or one drachm of cayenne.

478. *Garlic and Eschalots*.—Garlic and eschalots may be pickled in the same way as onions.

479. *Melons, Mangoes, and long Cucumbers*, may all be done in the same manner. Melons should not be much more than half grown; cucumbers full grown, but not overgrown. Cut off the top, but leave it hanging by a bit of rind, which is to serve as a hinge to a box-lid; with a marrow-spoon scoop out all the seeds, and fill the fruit with equal parts of mustard-seed, ground pepper, and ginger, or flour of mustard instead of the seeds, and two or three cloves of garlic. The lid which encloses the spice may be sewed down or tied, by running a white thread through the cucumber, and through the lid, and then, tying it together, cut off the ends. The pickle may be prepared with the spices directed for cucumbers, or with the following, which bears a nearer resemblance to India. To each quart of vinegar put salt, flour of mustard, curry powder, bruised ginger, turmeric, half an ounce of each, cayenne pepper one drachm, all rubbed together with a large glassful of salad oil; eschalots two ounces, and garlic half an ounce, sliced; steep the spice in the vinegar as before directed, and put the vegetables into it hot.

480. *Brocoli or Cauliflowers*.—Choose such as are firm, yet of their full size; cut away all the leaves, and pare the stalk; pull away the flowers by bunches, steep in brine two days, then drain them; wipe them dry and put them into hot pickle; or merely infuse for three days three ounces of curry powder in every quart of vinegar.

481. *Walnuts*.—Be particular in obtaining them exactly at the proper season; if they go beyond the middle of July, there is danger of their becoming hard and woody. Steep them a week in brine. If they are wanted to be soon ready for use, prick them with a pin, or run a larding pin several times through them; but if they are not wanted in haste, this method had better be let alone. Put them into a kettle of brine, and give them a gentle simmer, then drain them on a sieve and lay them on fish drainers in an airy place, until they become black, which may be two days; then add hot pickle of vinegar in which has been steeped, in the proportion of a quart, black pepper one ounce, ginger, eschalots, salt, and mustard-seed, one ounce each. Most pickle vinegar, when the vegetables are used, may be turned to use, walnut pickle in particular; boil it up, allowing to each quart four or six anchovies chopped small, and a large table-spoonful of eschalots, also chopped. Let it stand a few days, till it is quite clear, then pour off and bottle. It is an excellent store sauce for hashes, fish, and various other purposes.

482. *Beet-roots*.—Boil or bake gently until they are nearly done; according to the size of the roots they will require from an hour and a half to two hours; drain them, and when they begin to cool peel and cut in slices half an inch thick, then put them into a pickle composed of black pepper and allspice, of each one ounce, ginger pounded, horse-radish sliced, and salt, of each half an ounce to every

quart of vinegar, steeped. Two capsicums may be added to a quart, or one drachm of cayenne.

483. *Cauliflowers or Brocoli*.—Choose firm full-grown cauliflowers and brocoli, cut away all the leaves and pare the stalk, and instead of steeping in cold brine, set them over the fire in cold brine, and let it heat gradually. Just before it comes to boil, take them up in a wire ladle, and spread them on a cloth before the fire; when quite dry, put them into glass or jars, and add cold pickle, according to the second method of making pickle (472).

494. *Artichokes*.—Gather young artichokes as soon as formed; throw them into boiling brine, and let them boil two minutes; drain them; when cold and dry put them in jars, and cover with vinegar, prepared as method the third, but the only spices employed should be ginger, mace and nutmeg.

485. *Artichoke Bottoms*.—Get full-grown artichokes and boil them, but not so much as for eating, but just until the leaves can be pulled; remove them and the choke; in taking off the stalk, be careful not to break it off so as to bring away any of the bottom; it would be better to pare them with a silver knife, and leave half an inch of tender stalk coming to a point; when cold, add vinegar and spice, the same as for artichokes.

486. *Mushrooms*.—Choose small white mushrooms; they should be but one night's growth. Cut off the roots, and rub the mushrooms clean with a bit of flannel and salt; put them in a jar, allowing to every quart of mushrooms one ounce each of salt and ginger, half an ounce of whole pepper, eight blades of mace, a bay leaf, a strip of lemon rind, and a wine-glassful of sherry; cover the jar close, and let it stand on the hob or on a stove, so as to be thoroughly heated, and on the point of boiling; so let it remain a day or two, till the liquor is absorbed by the mushrooms and spices; then cover them with hot vinegar, close them again, and stand till it just comes to a boil; then take them away from the fire. When they are quite cold divide the mushrooms and spice into wide-mouthed bottles, fill them up with the vinegar, and tie them over. In a week's time, if the vinegar has shrunk so as not entirely to cover the mushrooms, add cold vinegar. At the top of each bottle put a tea-spoonful of salad or almond oil; cork close, and dip in bottle resin.

487. *Samphire*.—On the sea-coast this is merely preserved in water, or equal parts of sea-water and vinegar; but as it is sometimes sent fresh as a present to inland parts, the best way of managing it under such circumstances, is to steep it two days in brine, then drain and put it in a stone jar covered with vinegar, and having a lid, over which put thick paste of flour and water, and set it in a very cool oven all night, or in a warmer oven till it nearly, but not quite boils. Then let it stand on a warm hob for half an hour, and let it become quite cold before the paste is removed; then add cold vinegar, if any more is required, and secure as other pickles.

488. *Indian Pickle*.—The vegetables to be employed for this favourite pickle, are small hard knots of white cabbage sliced, cauli-

flowers or brocoli in flakes, long carrots not larger than a finger, or large carrots sliced (the former are far preferable,) gherkins, French beans, small bottom onions, white turnip radishes half grown, radish-pods, eschalots, young hard apples, green peaches when the trees are thinned before the stones begin to form, vegetable marrow not larger than a hen's egg, small green melons, celery, shoots of green elder, horse-radish, nasturtiums, capsicums, and garlic. As all these vegetables do not come in season together, the best method of doing this is to prepare a large jar of pickle at such time of the year as most of the things may be obtained, and add the others as they come in season. Thus the pickle will be nearly a year in making, and ought to stand another year before using, when, if properly managed, it will be excellent, but will keep and continue to improve for years. For preparing the several vegetables, the same directions may be observed as for pickling them separately, only take this general rule—that, if possible, boiling is to be avoided, and soaking in brine to be preferred; be very particular that every ingredient is perfectly dry before putting into the jar, and that the jar is very closely tied down every time that it is opened for the addition of fresh vegetables. Neither mushrooms, walnuts, nor red cabbage, are to be admitted.

For the pickle. To a gallon of the best wine vinegar add salt three ounces, flour of mustard half a pound, turmeric two ounces, white ginger sliced three ounces, cloves one ounce, mace, black pepper, long pepper, white pepper, half an ounce each, cayenne two drachms, eschalots peeled four ounces, garlic peeled two ounces; steep the spice in vinegar on the hob or trivet for two or three days. The mustard and turmeric must be rubbed smooth with a little cold vinegar, and stirred into the rest when as near boiling as possible. Such vegetables as are ready may be put in; when cayenne, nasturtiums, or any other vegetables mentioned in the first method of pickling, come in season, put them in the pickle as they are; any in the second method, a small quantity of hot vinegar without spice; when cold pour it off, and put the vegetables into the general jar. If the vegetables are greened in vinegar, as French beans and gherkins, this will not be so necessary, but will be an improvement to all. Onions had better not be wet at all; but if it be desired not to have the full flavour, both onions, eschalots, and garlic, may be sprinkled with salt in a colander, to draw off all the strong juice; let them lie two or three hours.

The elder apples, peaches, and so forth, to be greened as gherkins. See method the second (472.)

The roots, radishes, carrots, celery, are only soaked in brine and dried. Half a pint of salad oil, or of mustard oil, is sometimes added. It should be rubbed with the flour of mustard and turmeric. It is not essential to Indian pickle to have every variety of vegetable here mentioned; but all these are admissible, and the greater variety the more approved.

## PASTRY.—GENERAL OBSERVATIONS.

We are no friends to pastry, particularly what is called the rich flaky pastry. It is decidedly indigestible, and consequently unwholesome. A crisp, short paste, however, we consider nutritious; the butter, lard, &c. being thoroughly incorporated with the flour in the process of making it. Oleaginous substances, such as lard, become not only perfectly innocuous, when well mixed with farina, and well baked or boiled, but very nourishing and wholesome; and this we take to be the best way of preparing such things for human food.

In making pastry, the cook, as indeed she ought to be on all occasions, should be particularly clean and neat. Her utensils should be kept in "apple-pie order," and when they are done with, they should be carefully cleaned and put in their places. Her paste-board and rolling-pin, let it be remembered, should, after using, be well scoured with hot water *alone*. She should not use soap, sand, or stone dust of any kind. A marble slab is preferable to a board for rolling paste. Both are generally made too small to be convenient. Three feet long by two feet wide is a good size. In making a paste, a good cook will have no waste of any kind, and particularly she will not make more at one time than she wants, under the idea that she can keep it in flour till the next time of making; for it is ten to one but that the old paste will spoil the new. No flour except the very best can be used for fine descriptions of pastry, and in damp weather it should be dried before the fire, but not scorched. Clarified dripping, good lard, marrow, salt butter well washed, may be used for ordinary pastry; indeed, if they are pure and sweet they will form good pastry, with good flour and good management. In wealthy families, however, where economy is not an object, and every thing for the table is required to be of the first quality, the safest plan is to use the best fresh butter. The fat that settles on stews, and on the broth in which meat has been boiled, may be used for pastry, that is, provided it is tasteless. Suet is sometimes used for meat pies, but though it makes a light crust, when hot, it does not eat well when cold.

A most wholesome crust is made without butter or any other oily matter. For this purpose take half a quartern of dough, work in an egg, and cover your pie. This will be sufficient for a large one. A great deal more butter, or fat of some kind or other, was formerly directed to be used in making pastry than at present. For ordinary purposes, half the weight of lard, or butter, is sufficient, but in the richest crusts the quantity should never exceed the weight of flour. Eggs may be added to enrich the crust; use no more water or other liquid in making paste than is absolutely necessary, or, in other words, take care not to "put out the miller's eye," that is, to make the paste too moist. The great thing is to incorporate the flour well with the fat, which you cannot do if you allow too much water or milk in the first instance.

The under or side crust, which should be thin, should not be made so rich as the top crust, as otherwise it will make the gravy or syrup

greasy. All dishes in which pies are to be baked should be buttered or greased round the edges to prevent the crust from sticking, and if there be an under crust, all over the inside:—the same must be done with tins or saucers.

There is a number of other little things to be attended to in making pastry, which we will enumerate in as few words as we can. Fruit pies or large tarts should have a hole made in the middle of the crust, and it is a good plan in a family pie to place a small tea-cup in the middle of the pie; this will form a receptacle for the syrup, and prevent its boiling over. For the same reason meat pies should have holes round their edges, but they do not require a tea-cup. The thickness of the crust must be regulated by the judgment of the cook with reference to the nature of the pie, and the circumstances of the party by whom it is to be eaten. Top crusts vary in thickness from half an inch to an inch or more. Of course a meat pie will require a longer time to bake than a fruit one, and some descriptions of fruit again longer than others. The edges of pies are sometimes crimped or jagged, and some persons further *ornament* them with leaves, or stars cut out of paste, and laid on the top of the crust. Pigeon and game pies, &c. are generally washed over with finely beaten yolk of eggs, simply to give them a nice appearance, but they are just as nice without it. We ought to add, that where the paste is wanted to adhere, as in the upper and under crusts of a pie, it is a good plan to touch the parts with the white of an egg; a little water will do, but not so well.

489. *Flaky and Short Crusts.*—In making a *flaky crust* a part of the fat should be worked with the hand to a cream, and then the whole of the flour well rubbed into it before any water or milk is added. The remaining fat must be stuck on the paste and be rolled out. For *crisp crust*, by far the most wholesome, the whole of the fat should be rubbed in and thoroughly incorporated with the flour. Water or milk must be added when this is done, and the dough, or rather paste, made up. The pie-board and rolling-pin should be well dusted with flour, and the dough should be well beaten with the pin to thoroughly mix it, and render it light. Mind, in rolling out paste do not drive the pin backwards and forwards, but *always keep rolling from you*. In making flaky crusts the paste must be rolled out thin, and the fat or butter laid all over it; then roll it up and beat it till it puffs up in little bladders: it should be then finally rolled out, and put in the oven as quickly as possible.

490. *Raised Crust.*—Put two pounds and a half of flour on the paste-board, and put on the fire in a saucepan three-quarters of a pint of water, and half a pound of good lard; when the water boils, make a hole in the middle of the flour, pour in the water and lard by degrees, gently mix it with a spoon, and when it is well mixed, then knead it with your hands till it becomes stiff; dredge a little flour to prevent it sticking to the board, or you cannot make it smooth; then set it aside for an hour, and keep it cool: do not roll it with your rolling-pin, but roll it with your hands, about the thickness of a quart pot;

cut it into six pieces, leaving a little for the covers; put the left hand, clenched, in the middle of one of the pieces, and with the other on the outside work it up against the back of the left to a round or oval shape. It is now ready for the meat, which must be cut into small pieces with some fat, and pressed into the pie; then cover it with the paste previously rolled out to a proper thickness, and of the size of the pie; put this lid on the pie and press it together with your thumb and finger, cut it all round with a pair of scissors, and bake for an hour and a half. Our good old country housewives pride themselves very much upon being able to raise a large and high pork pie. This crust will answer for many meat and other pies baked in dishes or tins.

491. *Puff Paste.*—This paste is nearly the same as what we have called (489) flaky crust, and, of course, made upon the same principles. If eggs are desired, allow three yolks to a pound of butter or lard. Rub a fourth part of the fat to a cream, then mix the eggs with it, and afterwards the flour. A very little water will suffice to wet it. Beat it with the pin to make it flaky; roll it out thin three times, putting in a portion of the fat each time, and roll it from you: after each rolling, beat it well.

492. *Sweet Paste.*—This is suitable to fruit tarts generally, apples perhaps excepted, for which we recommend a puff paste. To three-quarters of a pound of butter put a pound and a half of flour, three or four ounces of sifted loaf-sugar, the yolks of two eggs, and half a pint of new milk. Bake it in a moderate oven; if required to be iced, see 500.

493. *Crust for Savoury Pies.*—To two pounds of flour, one and a half of butter, or lard, and the yolks of three eggs; rub part of the fat to a cream with the eggs, then rub in the flour; wet with cold water, and roll out with the remainder of the butter. This crust is suitable for pigeon, rabbit, hare, and other savoury pies.

494. *A rich Short Crust.*—Rub to a cream a quarter of a pound of butter; add one pound of well-dried and very fine flour, and two ounces or more of pounded loaf-sugar; rub together till they are thoroughly incorporated; then add the yolks of two good-sized eggs, and as much boiling hot cream as will bring it to a proper consistence. Bake in a moderate oven.

495. *Biscuit Paste.*—Take six yolks of eggs, a quarter of a pound of loaf-sugar, a pound of flour, and a tea-cup full of milk. Rub these ingredients into a stiff paste. This paste is only fit for light preserved fruits that require scarcely any baking. It is sometimes cut out in rounds, a bit of jam or jelly placed on each, and baked in tins.

496. *Crust for Venison Pasty.*—Raised crust (490) will do, but if a richer be required, increase the quantity of butter, and add eggs. Let the top crust be substantial, and line the sides of the dish, but not the bottom.

497. *Stringing Paste* must be made more tenacious than the other descriptions. A quarter of a pound of flour to one ounce of butter,

with a very little water, will make paste which may be drawn out in fine strings, and laid across the tartlets.

498. *Potatoe Paste.*—Boil your potatoes; rub through a colander, and while quite hot add butter and an egg. Use plenty of flour on the pie-board and rolling-pin; cover your pie, and put it into the oven while quite warm.

499. *Rice Paste.*—Simmer the rice in water or milk till quite soft and pulpy; drain it well off; stir in yolks of eggs, one to a quarter of a pound of rice, and a little butter, if you like. Roll out the paste with a dust of flour. Cover your pie and bake without suffering to cool. This paste will do for either savoury or sweet pies.

500. *Icing Pastry.*—When nearly baked enough, take the pastry out of the oven and sift fine powdered sugar over it. Replace it in the oven and hold over it, till the sugar is melted, a hot salamander or shovel. The above method is preferred for pastry to be eaten hot: for cold, beat up the white of two eggs well, wash over the tops of the pies with a brush, and sift over this a good coating of sugar; cause it to adhere to the egg and pie crust; trundle over it a clean brush dipped in water till the sugar is all moistened. Bake again for about ten minutes.

## PIES, TARTS, AND PUFFS.

501. *Perigord Pie.*—Make a force meat chiefly of truffles, a small quantity of basil, thyme, parsley, knotted marjoram, the liver of any kind of game (if of woodcocks, that and the entrails, except the little bag), a small quantity of fat bacon, a few crumbs, the flesh of wild or tame fowls, pepper, and salt. Lard the breasts of pheasants, partridges, woodcocks, moor-game, or whatever game you have, with bacon of different sizes; cut the legs and wings from the backs, and divide the backs; season them all with white pepper, a little Jamaica pepper, mace, and salt; make a thick raised crust to receive the above articles; it is thought better than a dish, but either will do. Line it closely with slices of fine fat bacon, then cover it with stuffing, and put the different parts of the game lightly on it, with whole green truffles, and pieces of stuffing among and over it, observing not to crowd the articles, so as to cause them to be underbaked. Over the whole lay slices of fat bacon, and then a cover of thick common crust. Bake it slowly, according to the size of the pie, which will require a long time.

Some are made with a pheasant in the middle whole, and the other game cut up and put round it.

502. *Sole Pie.*—Split the soles from the bone, and cut the fins close; season with a mixture of salt, pepper, a little nutmeg, and pounded mace, and put them in layers with oysters. They eat excellently. A pair of middling sized ones will do, and half a hundred of oysters; put in the dish the oyster liquor, two or three spoonfuls of broth, and some butter. When the pie is baked, pour in a cupful of thick cream boiled up with a tea-spoonful of flour.

503. *Eel Pie*.—Cut the eels in lengths of two or three inches, after skinning them; season with pepper and salt, and place in the dish with some bits of butter and a little water, and cover it with paste. Middle-sized eels do best.

504. *Oyster Pie*.—Open the oysters and strain the liquor from them; parboil them after taking off the beards. Parboil sweetbreads, cut them in slices, lay them and the oysters in layers, season them very lightly with salt, pepper, and mace, then put half a tea-cup full of liquor, and the same of gravy. Bake in a slow oven, and before you serve, put a tea-cup full of cream, a little more of oyster liquor, and a cup of white gravy, all warmed, but not boiled.

505. *Pilchard Pie*.—Clean and skin the white part of large leeks; scald in milk and water, and put them in layers into a dish, and, between the layers, two or three salted pilchards which have been soaked for two or three hours the day before. Cover the whole with a good plain crust. When the pie is taken out of the oven, lift up the side crust with a knife and empty out all the liquor; then pour in half a pint of scalded cream.

506. *A remarkably fine Fish Pie*.—Boil two pounds of small eels; having cut the fins quite close, pick the flesh off and throw the bones into the liquor with a little mace, pepper, salt, and a slice of onion, and boil till rich, and strain it; make force meat of the flesh, an anchovy, parsley, lemon peel, salt, pepper, and crumbs, and four ounces of butter warmed, and lay it at the bottom of the dish. Take the flesh of soles, small cod, or dressed turbot, and lay it on the force meat, having rubbed it with salt and pepper; pour the gravy over, and bake. Observe to take off the skins and fins, if cod or soles.

507. *Beef-steak Pie*.—Take beef-steaks that have been well hung, beat them gently with a circular steak-beater, season them with pepper, salt, and a little eschalot minced very fine. Roll each steak with a good piece of fat, and fill your dish. Put some crust on the edge an inch below it, and a cup of water or broth in the dish. Cover with rather a thick crust, and set in a moderate oven.

508. *Beef-steak and Oyster Pie*.—Prepare the steaks as above, without rolling, and put layers of them and of oysters. Stew the liquor and beards of the latter, with a bit of lemon peel, mace, and a sprig of parsley. When the pie is baked, boil with above three spoonfuls, and an ounce of butter rolled with flour. Strain it, and put it into the dish.

509. *Veal, Chicken and Parsley Pie*.—Cut some slices from the neck or leg of veal; if from the leg, about the knuckle; season them with salt, scald some parsley that is picked from the stems and press it dry; cut it a little and lay it at the bottom of the dish, then put the meat, and so on, in layers. Fill the dish with milk, but not so high as the crust: cover it with crust, and when baked, pour out a little of the milk, and put in half a pint of good scalded cream. Chickens may be cut up and cooked in the same way.

510. *Veal Olive Pie*.—Make the olives in the following manner: Cut long thin slices of veal, beat them, lay on them thin slices of fat

bacon, and over them a layer of force meat, seasoned high with shred eschalot and cayenne. Roll them tight, about the size of two fingers, but not more than two or three inches long; fasten them round with a small skewer, rub egg over them. Put them round and round the dish, making the middle highest; fill it up almost with water, and cover it. Add gravy, cream, flour, and mushroom powder, when baked.

511. *Veal Pie*.—Take some of the middle or scrag of a small neck; season it with pepper and salt, and either put to it, or not, a few slices of lean bacon or ham. If it is wanted of a high relish, add mace, cayenne, and nutmeg, to the salt and pepper, and also force meat and eggs, and if you choose add truffles, morels, mushrooms, sweetbreads cut into small bits, and cocks'-combs blanched, if liked. Have a rich gravy to pour in after baking; it will be very good without any of the latter additions.

512. *A rich Veal Pie*.—Cut steaks from the neck or breast of veal; season them with pepper, salt, and nutmeg, and a very little clove in powder. Slice two sweatbreads, and season them in the same manner. Lay a puff paste on the edge of the dish; then put the meat, yolks of hard eggs, the sweetbreads, and some oysters, up to the top of the dish. Lay over the whole some very thin slices of ham, and fill up the dish with water; cover, and when it is taken out of the oven pour in at the top, through a funnel, some veal gravy and rich cream, warmed together. Lay a paper over the crust, that it may not be too brown.

513. *Calf's Head Pie*.—Stew a knuckle of veal till fit for eating, with two onions, a few isinglass shavings, a bunch of sweet herbs, a blade of mace, and a few peppercorns, in three pints of water. Keep the broth for the pie. Take off a bit of the meat for the balls, and let the other be eaten; butter, simmer the bones in the broth till it is very good. Half boil the head, and cut it into square bits; put a layer of ham at the bottom of the dish, then some head, first fat, then lean, with balls and hard eggs cut in half, and so on till the dish is full; and take care not to place the pieces close, or the pie will be too solid, and there will be no space for the jelly. The meat must be first pretty well seasoned with salt, pepper, and a scrape or two of nutmeg. Put a little water and a little gravy into the dish, and cover it with a tolerably thick crust; bake it in a slow oven, and when done, pour in as much gravy as it will hold, and do not cut it till perfectly cold, in doing which observe to use a very sharp knife, and first cut out a large piece, going down to the bottom of the dish, and when cut thus, thinner slices can be cut. The different colours and the jelly have a beautiful marble appearance. A small pie may be made to eat hot, which, with high seasoning, oysters, mushrooms, truffles, and morels, has a very good appearance. The cold pie will keep many days; slices make a pretty side dish. Instead of isinglass, use a calf's foot or a cow-heel, if the jelly is not likely to be stiff enough. The pickled tongues of calves' heads may be cut instead of, or in addition to, ham.

514. *Excellent Pork Pies to eat cold.*—Cut the trimmings off a hog when cut up, and if you have not sufficient, take the meat off a sweet-bone. Beat it well with your rolling-pin; season with salt and keep the lean and fat separate. Raise common crust either in a round or oval form; put a layer of lean and then a layer of fat, or mix your fat and lean, and so on till you have filled the pie to the top; lay on the lid, cut the edge smoothly round, and pinch it close. Bake in a slow oven, as the meat is very solid. Do not put any water or bone into pork pies. The outside pieces will be hard unless they are cut small and pressed close. See raised crust, 490.

515. *Lamb Pie.*—Make it of the breast, neck, or loin; it should not be seasoned much with salt and pepper; the bone taken out, but not the gristles; a small quantity of jelly gravy should be put in hot; put two spoonfuls of water before baking. This pie should not be cut until cold. House lamb is one of the most delicate things that can be eaten. Grass lamb makes an excellent pie, and may either be boned or not, but not to bone it is perhaps the best. Season with only pepper and salt; put two spoonfuls of water before baking, and as much gravy when taken out of the oven. Meat pies being fat, it is best to pour out the liquor on one side, take the fat off, and put it in again and a little more to it (by means of a funnel), at the top.

516. *Mutton Pie.*—Take steaks from the loin or neck of mutton that has been kept some time hanging; beat them and cut off some of the fat; add pepper, salt, and a small onion; put a little water at the bottom of the dish, and paste on the edge, put in the steaks, and cover it over with rather a thick crust. If you make raised small pies, break the bones in two; season and cover them over, pinch the edges. When baked, pour into each a little gravy made of mutton, seasoned with pepper, salt, and a small bit of onion.

517. *Chicken Pie.*—Take two young fowls, cut them up and season them with salt, a little mace, nutmeg, and white pepper very finely powdered; add a small bit of cayenne. Put the chickens, force meat balls, slices of ham or gammon, and hard eggs, in turn by layers. If they are to be made into raised pies, add no water; if in a dish, put a little at the bottom. Make gravy of the scrag or a knuckle of veal, with some shank bones of mutton, seasoned with mace, white pepper, an onion, a small bunch of sweet herbs, and a little salt. Add morels, truffles, mushrooms, and so forth, if eaten hot; but not, if eaten cold. Should you make this pie in a dish, put as much gravy as it will hold; but if in a raised crust the gravy must be strained, and then put in cold, as jelly. Make the jelly clear by boiling with it the whites of two eggs well beaten; take away the meat previous to adding the whites; strain it through a muslin sieve.

*Young Rabbits* are prepared in the same way; their legs should be cut short, and the breast-bones must not be put in; they will help to make the gravy.

519. *Giblet Pie.*—Nicely clean goose or duck giblets; stew them in a little water with a bunch of sweet herbs, black pepper, onion, a little salt, till nearly done; let them stand till cold. If you have not

enough to fill the dish, put a veal or beef-steak, or two or three mutton chops, at the bottom. Put the liquor that you have stewed your giblets in into the dish; put in the giblets, and when baked, pour into it a tea-cup full of cream.

520. *Green Goose Pie.*—Pluck and singe two young green geese of a good size; bone them and wash; season them well with allspice, mace, pepper, and salt. Put one inside the other and press them as close as you can, drawing the legs inwards. Butter them well, and bake either with or without crust. If made a pie of, the cover must fit the dish close, to keep the steam in. It will keep many days. Gravy-jelly may be put in when served.

521. *Staffordshire Goose Pies.*—Bone, wash, and season the birds with allspice, mace, pepper, and salt. Put rather a small turkey inside a goose, duck, fowl, and then less birds, tongue or force meat. Force meat may fill up the spaces between the crust and fowls, and be omitted within. Ornament the crust, and put a knob or flower at the top by which to lift it, as it must not be cut, but kept to cover the pie. A less expensive and smaller pie may be made by omitting the goose and turkey. All pies made of white meats or fowls are improved by a layer of fine sausage meat.

522. *Hare Pie to eat cold.*—Cut up the hare; season it; and bake it with force meat and egg, in a raised crust or dish. When served, cut off the lid, and cover it with jelly-gravy.

523. *Partridge Pie.*—Pick and singe four partridges; cut off the legs at the knees; season them with chopped parsley, thyme, mushrooms, pepper, and salt. Put a slice of ham and a veal cutlet at the bottom of the dish; put the partridges in, and half a pint of good broth. Put puff paste on the edge of the dish; cover it; brush it over with eggs; and bake an hour.

524. *A French Pie.*—Lay a puff paste on the edge of a dish; put into it either chickens jointed, veal in slices, or rabbits, with force meat balls, sweetbreads cut in pieces, a few truffles, and artichoke bottoms.

525. *Pigeon Pie.*—Rub the pigeons with salt and pepper, inside and out; put a bit of butter inside, and, if approved, some parsley chopped fine, with the livers, salt, and pepper. Lay a beef-steak at the bottom of the dish, and place the birds on it. Between every two a hard egg. Lay a bit of ham on each pigeon; put a cup of water at the bottom of the dish. When ham is cut for pies or gravy, take the under part rather than the prime. Season the gizzards and two joints of the wings, and place them in the middle of the pie; and over them, in a hole made in the crust, three feet, nicely cleaned, to show what pie it is.

526. *Squab Pie.*—Cut apples, and lay them in rows, with mutton chops, a little sugar, and an onion; cut fine, and put among them.

527. *Duck Pie.*—Bone a fowl and a full-grown duck; wash them, season with a small quantity of mace and allspice, in the finest powder, with salt and pepper. Put the fowl within the duck. Put a calf's tongue, pickled red, boiled very tender, and skinned, into the