

parations. Take care to have plenty of kitchen cloths, and mark them so as a duster may not be mistaken for a pudding-cloth, or a knife-cloth for a towel.

16. Keep your spit, if you use one, always free from rust and dust, and your vertical jack clean. Never draw up your jack with a weight upon it.

17. Never employ, even if permitted to do so, any knives, spoons, dishes, cups, or any other articles in the kitchen, which are used in the dining room. Spoons are sure to get scratched, and a knife used for preparing an onion, takes up its flavour, which two or three cleanings will not entirely take away.

18. Take great care to prevent all preparations which are delicate in their nature, such as custards, blancmange, dressed milks, &c., &c., from burning, to which they are very liable. The surest way to effectually hinder this is to boil them as the carpenter heats his glue, that is, by having an outside vessel filled with water.

19. You ought not to do any thing by halves. What you do, do well. If you clean, clean thoroughly, having nothing to do with the "slut's wipe," and the "lick and a promise."

20. And *last*, though *not least*, be teachable: be always desirous to learn—never be ashamed to ask for information, lest you should appear to be ignorant; for be assured, the most ignorant are too frequently the most self-opinionated and most conceited; while those who are really well informed, think humbly of themselves, and regret that they know so little.]

INDEX.

- Alderman's pudding, 285
Almond, cake, 361
biscuits, bitter, 360
cream, for blamange, 320
macarons, 359
paste, 263
paste, sandwiches of, 268
paste, tartlets of, 264
pudding, 284
rocher, 360
Almonds to blanch, 358
in cheesecakes, 267
to pound, 358
to reduce to paste, the quickest and easiest way, 358
American mode of cooking Indian corn, pumpkins, &c. 391
American plum pudding, 393
custard, 393
apple, 393
mincemeat, 394
Anchovies, fried in batter, 83
Apple cake, 262
calf's-feet jelly, 309
Charlotte, or *Charlotte de Pommes*, 325
marmalade for, 326
custards, 323
dumplings, fashionable, 281
fritters, 299
hedgehog, or *Suedoise*, 321
jelly, 345
jelly, exceedingly fine, 346
juice, prepared, 305
pudding, 274
pudding, small common, 274
sauce, boiled, 108
baked, 109
sauce, brown, 109
soup, 45
snowballs, 292
tart, 263
creamed tart, 263
compote of, 373
Apples, baked compote of, (our little lady's receipt), 373
buttered, or *Pommes au beurre*, 326
Apricots, compote of green, 307
to dry, a quick and easy method, 342
Apricot blamange, 320
fritters, 299
Artichokes, to boil, 240
to remove the chokes from, 240
Jerusalem, 246
to fry, 247
excellent sauce of, 110
Asparagus, to boil, 234
to serve cold, 234
points, dressed like peas, 234
Aspic, or clear savoury jelly, 91
Aroce Doce, or sweet rice *a la Portugaise*, 328
Arrow-root, to thicken sauces with, 84
to thicken soup with, 39
Bacon, to boil, 195
broiled or fried, 195
Cobbet's receipt for, 190
dressed rashers of, 196
French, for larding, 192
lardoons of, 139
to pickle cheeks of, 192
genuine Yorkshire receipt for curing, 141
Bain-marie, use of, 92
Baked apple-pudding, or custard, 291
apple-pudding, a common, 291
compote of apples, 373
minced beef, 159
round of spiced beef, 153
beet-root, 247, 248
bread-puddings, 279
calf's feet, and head, 137
custard, 324, 325
haddocks, 74
ham, 195
hasty pudding, 295
joints, with potatoes, 137
mackerel, 72
marrow bones, 159
mullet, 75
pike, 77
potatoes, 230
salmon, 64, 137
soles, halibut and carp, 70
soup, 137
suckling-pig, 188
whittings, *a la Francaise*, 71
shad, 76
Baking, directions for, 137
Banbury cakes, 363
Barberries in bunches, to pickle, 356
to preserve, 348
stewed, for dessert, 308
Barberry jam, a good receipt for, 349
jam, second receipt for, 349
jam, very common, 349
jelly, 349
superior jelly and marmalade, 350
and rice pudding, 293
tart, 263
Barley-sugar, 369
water, poor Xury's receipt, 378
Batter, French, for frying meat and vegetables, &c., 113
cods sounds fried in, 68
Batter, spring fruit, fried in, 299
to mix for puddings, 271
Bechamel, 93
common, 94
Beans, French, to boil, 236
and pork, 394
a la Francaise, 236
another excellent receipt for, 236
Windsor, to boil, 237
Beef, *a la mode*, 148
breslaw of, 158
cake of, very good, 146
to choose, 142
minced collops of, 155
savoury minced collops of, 156
Scotch minced collops of, 156
divisions of, 142
Dutch or hung, 152
fillet of, braised, 144
fillet of, roast, 144
hashed, French receipt for, 159
cold, common hash of, 158
cold, excellent hash of, 157
collared, 153
another receipt for, 153
Norman hash of, 158
heart, to roast, 157
kidney, to dress, 157
round, buttock, &c., to carve, 396
brisket of, to carve, 396
sirloin of, to carve, 396

Beef, aitch bone of, 393
 marrow-bones, to boil, 159
 marrow-bones, baked, 159
 palates, *Entree*, 150
 palates, Neapolitan mode, 151
 Hamburg pickle for, 152
 another, 152
 roll, or *canellon de boeuf*, *Entree*, 155
 round of, miniature, 153
 round of, to salt and boil, 151
 round of, spiced, 153
 round of, roast, 143
 rump of, to roast, 143
 rump of, to stew, 149
 common receipt for salting, 153
 shin of, to stew, 148
 shin of, for stock, 85
 sirloin of, to roast, 143
 sirloin of, stewed, 143
 spiced, good and wholesome, 154
 steak, roast, 144
 steak, stewed, 145
 steak, stewed in its own gravy, 146
 steaks, best and most tender, 142
 steaks, broiled, 144
 steaks, broiled, sauces appropriate to, 144
 steaks, fried, 145
 steaks, *a la Francaise*, 145
 steaks, *a la Francaise*, another receipt for, 145
 steak, pie, 256
 steak puddings, 272
 good English stew of, 147
 German stew, 147
 Welsh stew of, 147
 tongue potted, 227
 tongues, various modes of curing, 156, 157
 tongues, to dress, 157
 tongues, Suffolk receipt for, 157

Beet-root, to bake, 248
 to boil, 247
 to stew, 248

Bengal currie, 222

Bermuda witches, 328

Birthday syllabub, 377

Bird's nest pudding, 383

Biscuits, almond, 380
 Aunt Charlotte's, 388
 Captain's, 388
 Colonel's, 388
 ginger, cheap, 385
 cocoa-nut, 386

Bishop, Oxford receipt for, 376

Black fish, to boil, 69

Blamange, or blanc manger, apricot, 320
 author's receipt, 319
 calf's feet, to make, 304
 quince, delicious, 320
 quince, with almond cream, 320
 rich, 313
rubane, or striped, 321
 strawberry, extremely good, 319
 strengthening, 323

Blanc, a, 130

Blanch, to, meat, vegetables, &c. 140

Blanquette, of sucking pig, 189
 of veal or lamb with mushrooms, 173

Boiled calf's head, 161
 chestnuts, 374
 custard, 322
 eels, German receipt, 78
 fowls, 206
 leeks, 234
 rice, to serve with stewed fruit, &c. 282.
 rice-pudding, 230
 turnip-radishes, 233
 breast of veal, 166
 fillet of veal, 165
 knuckle of veal, 167
 loin of veal, 165
 winter squash, 240
 sturgeon, 70
 rock-fish, 69
 black-fish, 69
 sea-bass, 69
 halibut, 69

Boiled onions, 249

Boiling, general directions for, 129

Bone to, calf's head for brawn, 164
 calf's head, 162
 calf's head for mock turtle soup, 49
 a fowl or turkey without opening it, 200
 a fowl or turkey without opening it, another mode, 300
 fowls, for fricasses, curries, and pies, 201
 a leg of mutton, 177
 a loin of mutton for pies, 257
 a shoulder of veal or mutton, 166
 Booning, general directions for, 140

Bon-bons, palace, 371

Bottled fruits, 329

Roseberries, 345
 tomatoes, or tomata-catsup, 117

Bottles, to clean, in large numbers, 380

Boulettes, 232

Bouilli, 41
 French receipt for hashed, 159

Bouillon, 41

Brain cakes, 126
 calf's, added to soup, 50

Braised fillet of beef, 144

Braising, directions for, 138

Brandy, lemon, for flavouring sweet dishes, 120

Brawn, calf's head, Author's receipt, 164
 Tonbridge, 196

Bread, to make, 384
 dyspepsia, 386
 rye and Indian, 387
 dry, 393
 Borden's receipt for, 385
 brown, 389
 crumbs, fried, 114
 crumbs, to prepare for frying fish, 114
 to fry for garnishing, 114
 to fry for soups, 40
 partridges, served with, 208
 potato, 386
 puddings, 279, 286
 and butter pudding, 286
 sauce, 97
 sauce with onion, 97
 to purify yeast for, 384
 Brewer's, 394
 another sort, 394

Brezelles, 169

Broccoli, 240

Brioche paste, 253

Broth, beef, 41
 veal, or mutton, 59

Broiled, beef-steak, 144
 bacon, 195
 cutlets, mutton, 181
 cutlets, pork, 190
 fowl, 206
 oysters, 53
 mackerel, 135
 salmon, 64
 whiting, 135
 shad, 76

Broiling, general directions for, 135

Browned, flour for thickening soups and sauces, 114

Browning, with salamander, 141

Brown, rich, English gravy, 87
 gravy, common, 89
 caper-sauce, 106
 mushroom sauce, 107
 onion-sauce, 109
 rabbit soup, 51

Buckwheat cakes, 389

Bullaces, jelly of, 343
 stewed or compote of, 307

Bun, a good light, 361

Burnt coffee, or *gloria*, 383

Buttered apples, 326

Butter, burnt, 95
 clarified, for storing and for immediate use, 95
 creamed, and otherwise prepared for cakes, 359
 lobster, 79
 melted, good common, 94

Butter, melted, French, 95
 melted, rich, 94
 melted, rich, without flour, 95
 melted, and parsley, 105
 melted, white, 95
 loin of lamb, stewed in, 185

Cabbage, to boil, 243
 stewed, 244
 red, to stew (Flemish receipt), 248

Cafe noir, 382

Cake, fine almond, 361
 apple, 262
 beef or mutton, 146
 Cornish, heavy, 367
 thick, light gingerbread, 364
 a good Madeira, 362
 pound, 361
 rice, 361
 sausage-meat, *paine de porc frais*, 197
 a good sponge, 362
 another sponge, good, and quickly made, 362
 a smaller sponge, 362
 a good soda, 365
 veal, good, Borden's receipt for, 168
 white, 362

Cakes, Banbury, 363
 cinnamon, or lemon, 365
 flead, or flead, 367
 cocoa-nut gingerbread, 364
 common gingerbread, 365
 meringues, 363
 richer gingerbread, 364
 queen, 366
 very good small rich, 360
 soda, 365
 batter, breakfast, 388
 tea, 388
 buckwheat, 389
 flannel, 389
 to prepare butter for rich, 359
 to which eggs for light rich, 359

Calf's head, to carve, 387
a la Maitre d'Hotel, 163
 boiled, 161
 boned and rolled, 162
 brown, 164
 to clear the hair from, 160
 hashed, 162
 a cheap hash of, 162
 prepared, the cook's receipt, 162
 soup, 50
 The Warder's way, 161

Calf's feet jelly, 309

Jelly, in barley-water, 378
 to prepare for stock, 304
 stewed, 172
 stock, 304
 to clarify, 304

Calf's-foot in bouillon, 41

Calf's-iver, fried, 172
 roast, 173
 sweetbreads, 171

Candy, ginger, 370
 orange-flower, 370
 orange-flower, another receipt, 370

Canellon de boeuf, 155

Canellons, filled with apricot or peach marmalade, 300

Caper sauce, 106
 for fish, 106

Capillaire in punch, 376

Caramel, to boil sugar to, 369

Carrots, *au beurre*, 246
 to boil, 245
 sweet, for second course, 246

Carrot, soup, common, 47
 pies, 393

Carving, directions for, 395

Catsup, the cook's, or compound, 116
 mushroom, 115
 mushroom, double, 116
 lemon, 117

Catsup, pontac, for fish, 117
 tomato, 117
 walnut, 116

Cauliflowers, to boil, 239
 French receipt for, 240
 served with fowls, 207

Cayenne vinegar, 119

Celery, boiled, 248
 sauce, 111

Celery, stewed, 248

Chantilly baskets, 310

Charlotte de pommes, or apple Charlotte, 325
a la Parisienne, 326

Cheese, with macaroni, 302
 with macaroni, *a la Reine*, 303
 to serve with white and macaroni soup, 44
 to preserve, 394

Cheese-cakes, cocoa-nut (Jamaica receipt,) 266
 lemon (the Christ Church College receipt,) 267

Cherries, compote of Kentish, 307
 compote of morella, 307
 dried with sugar, 334
 dried without, 335
 dried, superior receipt, 334

Cherry cheese, 335
 jam, 334
 paste, 335
 pudding, 274

Chestnuts, boiled, 374
 roasted, 374

Chicken, broiled, 207
 cutlets, 206
 fried, *a la Malabar*, 206
 pie, (common), 256
 modern pie, 255

Chickens, boiled, 206
 fricaseed, 207

China chilo, of, mutton, 182

Chocolate, custard, 323
 to make, 383

Chops, lamb or mutton, broiled 181
 mutton, stewed in their own gravy (good), 181
 pork, 190

Chowder, to make, 68

Christopher North's own sauce for many meats, 102

Cocoa-nut biscuit, 366
 cheesecakes, 266
 milk, flavoured with, for sweet dishes, 306
 puddings, 292

Cod-fish, to boil, 66
 slices of, fried, 67
 stewed, 67
 stewed in brown gravy, 67

Cod's sounds, to boil, 69
 to fry in batter, 68
 head and shoulders, to carve, 385

Coffee, to boil, 381
 breakfast, French, 382
 burnt, 383
 to filter, 382
 to refine, 382
 strong, clear, to serve after dinner, called *cafe noir*, 382
 to roast, 381

Cold, calf's head to dress, 162, 163
 fowls, ditto, 209, 210
 leg of mutton, ditto, 179
maitre d'hotel, sauce, 100
 meat, excellent sauces to serve with, 101, 104
 salmon, to dress, 66
 turbot, ditto, 64

Collops minced, 156
 saute pan for frying, 138
 Scotch, 191

Compote, of green apricots, 307
 of bullaces, 307
 of currants, 307
 of green currants, 308
 of cherries, 307
 of damsons, 307
 of green gooseberries, 306
 of magnum bonum, or other large plums, 307

Compote of oranges, 373
 apples (our lady's receipts), 373
 of peaches, 307
 of spring fruit, 306
 Conjuror a, its uses, 135
 Confectionary, 365
Consomme, 66
 Constantia jelly, 313
 Corn, Indian, 331
 Indian, green, 332
 Cottage Christmas pudding, 278
 Crabs, Siberian, jelly of, 348
 Cray-fish, to boil, 79
 Cream, Chantilly basket filled with, 316
 crust, 252
 lemon, made without cream, 317
 Nesselrode, 315
 sauce for fish, 98
 in soups, 45, 47, 48
 Creams, lemon, 317
 fruit, 318 p
 Italian, 318 n
 Meringue, 317
 Patisserie, 237
 Croquettes of rice, 309
 filled with preserve, 301
 Crust, butter, for puddings, 271
 cream, 252
 head, 252
 French, for hot or cold meat pies, 252
 rich short, for tarts, 253
 common suet for pies, 253
 very superior ditto, for pies, 253
 suet, for puddings, 271
 Crusts, to serve with cheese, 398
 Cucumber vinegar, 118
a la creme, 238
a la Poulette, 238
 dressed, 237
 fried, 233
 stewed, 237
Curiasseau, or curacao, 379
 Currants, to clean for puddings and cakes, 269
 green, stewed 308
 red, stewed, 307
 red, stewed, served with sweet puddings,
 278
 Currant, custard, 323
 dumplings, 282
 jam, green, 338
 jam, red, delicious, 339
 jam, 339
 jelly, French, 338
 jelly, superlative red, 338
 jelly, white, very fine, 339
 ditto, tartlets, 268
 paste, 339
 pudding, 274
 wine, 330
 Curried eggs, 224
 gravy, 225
 macaroni, 224
 oysters, 225
 sweetbreads, 224
 Currie, Mr. Arnott's, 222
 a Bengal, 222
 to boil rice for, 54, 55
 common Indian, 223
 Curries, remarks on, 222
 Selim's (Capt. White's), 224
 Custard, baked, 324
 the Queen's, 323
 veal, 261
 Custards, boiled, 322
 boiled, rich, 322
 chocolate, 323
 French, 324
 American, pudding, 333
 Cutlets of fowls' partridges, or pigeons, 208
 lamb, in their own gravy, stewed, 161
 lamb, or mutton, with *Soubise* sauce, 165
 mutton broiled, 182
 of cold mutton, 183
 mutton, in their own gravy, stewed, 161
 pork, 160
 veal, *a la Francaise*, 170

Cutlets of veal, *a la mode de Landres*, or Lon-
 don fashion, 171
 veal, fried, 170
 of sweatbreads, 171
 spare-rib, to roast, 180
 Damson, cheese, 343
 jam, 343
 jelly, 343
 solid, 343
 pudding, 293
 Dried apples, to stew, 373
 cherries, with sugar, 334
 cherries, without sugar, 333
 gooseberries, without sugar, 335
 mushrooms, 120
 plums (*Francaux de Tours*), to stew, 373
 Dry, to, apricots, a quick and easy method, 342
 Mogul plums, 341
 peaches or nectarines, 342
 bread, 363
 Ducks, to roast, 211
 to carve, 399
 stuffing for, No. 9, 125
 wild, to roast, 219
 Dumplings, apple (fashionable), 281
 currant, light, 282
 lemon, 282
 tomato, American, 281
 Dutch, or hung beef, 152
 custard, 261
 flummery, 319
 Eels, whiting juck, to carve, 399
 boiled, German receipt, 78
 Cornish receipt, 78
 to fry, 78
 Egg balls, 128
 sauce, for calf's head, 96
 sauce, common, 96
 sauce, good, 96
 Eggs, curried, 224
 forced, for salad, 303
 to whisk, for cakes, &c.
 Elderberry wine, 379
 Elegant, the Economist's pudding, 277, 285
 English, brown gravy, 87
 oyster patties, 260
 puff paste, 252
 Entremets, apple charlottes, 325
 apple calf's feet jelly, 310
 apricot blamange, 319
 asparagus points, dressed like peas, 294
 apple cake, or German tart, 262
 a good apple tart, 253
 apple, peach, &c., fritters, 299
 barberry tart, 263
 blanc manger, 319
 boiled custards, 322
 Bermuda wiches, 328
 cocoa-nut cheese cakes, 266
 cannelons, 300
 cocoa-nut flavoured milk, 305
 constantia jelly, 313
 croquettes of rice, 301
 calf's feet jelly, 309
 compotes of fruit, 306
 creme meringue, 317
 chocolate custard, 323
 common lemon tartlets, 267
 custards, 263
 fritters of cake and pudding, 299
 frenchonnettes, 268
 French beans, 236
 green peas, French fashion, 235
 fried potatoes, 231
 French custards, 324
 finer do, 301
 fancy jellies, 314
 forced eggs, 303
 fruit creams, 318
 gateau de pomme, 308
 green peas with cream, 235
 German puffs, 325
 hedgehog, 321
 isinglass jelly, 311

Entremets, lemon sandwiches, 268
 imperial gooseberry fool, 322
 Kentish fritters, 298
 jaune manger, 319
 lemon fritters, 300
 lemon calf's feet jelly, 312
 marmalade for the charlotte, 326
 mince pies, 265
 Nesselrode cream, 315
 an omelette soufflee, 296
 of peaches, 307
 orange calf's feet jelly, 311
 of mixed fruits, 309
 potato fritters, 300
 prepared apple juice, 305
 pommes au berre, 326
 potato boulettes, 232
 pudding pies, 265
 pastry sandwiches, 268
 pancakes, 268
 queen's custard, 323
 quince blamange, 320
 small vol-au-vents *a la Howitt*, 268
 sweet carrots, 246
 spinach, French receipt, 233
 stouffee of peaches, 327
 scooped potatoes, 231
 strawberry blamange, 319
 striped blamange, 321
 stewed barberries, 308
 strawberry isinglass jelly, 313
 Swiss cream, 319
 turnips in white sauce, 245
 to fry Jerusalem artichokes, 247
 tart, with royal icing, 282
 tartlets of almond paste, 264
 the monitor's tart, 265
 a vol-au-vent of fruit, 259
a la creme, 259
 whipped syllabubs, 318
 fricandeau of veal, 168
 mutton kidney, French fashion, 164
 stewed leg of lamb, with white sauce,
 185
 loin of lamb stewed in butter, 165
 lamb or mutton cutlets, with *Soubise*
 sauce, 185
 veal collops, French fashion, 170
 veal cutlets, London fashion, 171
 Entrees, sweetbreads, simply stewed, 171
 sweetbread cutlets, 171
 blanquette of veal, 173
 sucking pig, *en blanquettes*, 169
 fowl *a la carisfort*, 206
 fricassee fowls or chicken, 207
 cutlets of fowls, 208
 fried chickens *a la Malabar*, 208
 hashed fowl, 209
 minced fowl, 209
 stewed duck, 211
 a vol-au-vent, 258
 oyster patties, 260
 good chicken patties, 260
 veal custard, 261
 rissoles, 301
 very savoury rissoles, 301
 rissoles of fish, 301
 Epicurean sauce, 118
 Eschalots, to pickle, 355
 to serve with venison, 214
 Eschalot sauce, mild, 110
 vinegar, 119
 wine, 119
Espagnole, or Spanish sauce, 66
 Fanchonnettes, 268
 Fancy jellies, 314
 Fennel sauce, 104
 Feuilletage, or fine puff paste, 250
 Fillets of mackerel, boiled, 73
 in wine, 74
 of mackerel, 74
 of halibut, &c., 69
 Fillet of mutton, 179
 of veal, boiled, 165
 of veal, roast, 164

Fish, to carve, 365
 boiled, to render firm, 63
 brine, for boiling, 62
 to choose, 60
 to clean, 61
 to keep, 62
 to keep bot for table, 63
 to sweeten when tainted, 62
 salt, to boil, 63
 salt, *a la maitre d'hotel*, 68
 salt, in potato-pasty, 254
 Flead, or fleed crust, 252
 Flannel cakes, 399
 Flavouring, for sweet dishes, 120
 lemon brandy for sweet dishes, 120
 Flounders, to boil, and fry, 74
 Flour, browned for thickening soups, &c. 114
 Flour of potatoes, *fecule de pommes de terre*,
 121
 of rice, 121
 Fondu, a, 297
 Forced eggs, or eggs *en surprise*, 303
 eggs, for salad, 303
 Force-meats, general remarks on, 122
 balls for mock turtle, No. 10, 125
 Mr. Cooke's, for geese or ducks, No. 9,
 125
 good common, for veal, turkeys, &c., No.
 1, 122
 another good common, No. 2, 123
 French, an excellent, No. 14, 127
 French, called *Quenelles*, No. 15, 127
 mushroom, No. 7, 124
 oyster, No. 5, 124
 oyster, finer, No. 6, 124
 for raised, and other cold pies, No. 16, 123
 common suet, No. 4, 123
 superior suet, No. 3, 123
 Fowl, a, 200
 to broil, 207
a la Carisfort, 206
 fried, *a la Malabar*, 208
 hashed, 209
 minced, French receipt, 209
 roast, French receipt, 209
 to roast a, 205
 scallops of, au bechamel, 210
 to carve, 398
a la mayonnaise, 210
 to bone, 200
 boiled, 206
 cutlets of, 208
 fricassee, 207
 cold, en friture, 210
 ditto, grillade of, 210
 ditto, the housekeeper's receipt, 210
 French batter, for frying, fruit, vegetables, &c.
 113
 melted butter, 94
 crust, for hot or cold pies, 252
 French receipt for boiling a ham, 194
maitre d'hotel sauce, 99, 100
 rice pudding, 287
 partridges, 218
 semolina pudding, 287
 salad, 239
 salad dressing, 103
 thickening, or roux, 92
 beans, *a la Francaise*, 236
 beans, an excellent receipt for, 236
 French beans, to boil, 238
 Fricandeau of veal, 168
 Fried anchovies in batter, 83
 bread-crumbs, 114
 bread-crumbs for garnishing, 114
 cannelons, 300
 codfish, slices of, 67
 mackerel, 72
 parsneps, 246
 potatoes, 231
 fried sturgeon, 71
 trout, 77
 onions, 249
 Fritters, apple or apricot, 299
 cake, 299
 Kentish, 298

- Fritters, lemon, 300
mincemeat, very good, 299
orange, 300
plain, common, 298
plum-pudding, 299
potatoe, 300
of spring fruit (rhubarb), 299
Venetian, 299
- Fruit, to bottle for winter use, 329
creams, 318
tart, with royal icing, 262
en chemise, or perle, 372
- Frying, general directions for, 136
- Galantine of chicken, 200
- Galette, 367
- Game, to choose, 212
directions for keeping, 213
- Garlic, 110
vinegar, recommended in sauces, 102
garnishes, 400
garnishing and setting out a table, 365
- Gateau of mixed fruits, 309
de pommes, 308
de riz, or French rice pudding, 287
- Geneva rolls, 387
- German puffs, 325
pudding, 276
pudding sauce, delicious, 112
- Gherkins, to pickle, 352
- Ginger biscuits, 365
bread, 364
candy, 370
wine, excellent, 379
- Glaze, to, pastry, 250
to make, 80
- Glazing, directions for, 139
- Goose, to roast, 204
to carve, 399
to roast a green, 205
to deprive of its strong odour, 204
- Gooseberries, to bottle, 345
dried, without sugar, 333
- Gooseberry jam, 333
pudding, 274
sauce for mackerel, 105
- Grape jelly, 344
- Gravies, to heighten the colour and flavour of, 84
introductory remarks on, 83
shin of beef stock for, 85
- Gravy, good beef or veal, English receipt, 87
common brown, 69
rich brown, 87
cheap, for a fowl, 69
another cheap, 69
curried, 225
Espagnole, highly-flavoured, 69
for a goose, 69
in haste, 88
orange, for wild fowl, 69
veal, rich, deep-coloured, 68
veal, rich, pale, or consomme, 65
for venison, 87
sweet sauce, or gravy, for venison, 69
soup, or stock, clear, pale, 42
soup, another receipt for, 43
- Green game jam, 341
goose, to roast, 205
mint sauce, 105
mint vinegar, 118
peas, *a la Francaise*, 235
peas, to boil, 235
peas, with cream, 235
peas-soup, cheap, 56
peas, excellent, 55
peas, without meat, 55
- Ground rice puddings, 290
in pudding pies, 266
- Grouse, salmon of, 219
- Guava, English, 344
strawberry jelly, which resembles, 336
- Guinea-fowl, to roast, 206
- Haddocks, baked, 74
to boil, 74
- Halibut, to boil, 69
- Ham, to bake a, 135
to carve, 398
to boil a, 194
to boil a, a French receipt, 194
pot, 225
- Hams, Bolyke receipt for, 193
to pickle, 192
superior to Westphalia, 193
genuine Yorkshire receipt for, 191
- Hamburg pickle, for hams, beef, and tongues, 152
another, for hams, beef, and tongues, 152
- Hare, to choose, 212
to carve, 400
to roast, 215
lard yeast, 390
- Harricots blancs, 247
- Harrico, Norman, 169
- Hashed *bouilli*, 159
calf's head, 162
fowl, 209
venison, 215
- Hash, a, of cold beef or mutton, excellent, 157
common, of cold beef or mutton, 158
cheap, of calf's head, 162
Norman, 158
- Hasty pudding, 393
- Haunch of mutton, to roast, 176
of venison, to roast, 213
- Icing, for tarts, &c., 250
- Imperatrice plums, to dry, 345
very fine marmalade of, 327
- Imperial gooseberry fool, 322
- Imperials, 360
- Indian corn, American mode of cooking, 391
cake, or bannock, 391
corn, green, 392
currie, common, 223
pudding, 324
corn, or maize pudding, baked, 392
boiled maize pudding, 392
- Irish stew, 183
- Isinglass to clarify, 305
jelly, orange, 312
strawberry, and other cherries, 313
- Italian creams, 318
jellies, 314
modes of dressing macaroni, 302
pork cheese, 196
- Jam, barberry, 349
cherry, 334
currant, green, 338
currant, red, delicious, 339
currant, white, a beautiful preserve, 339
gooseberry, red, 333
green gooseberry, 332
of mixed fruits, 309
of Mogul plums, 341
of nectarine, 342
raspberry, 337
raspberry, very good, red or white, 337
strawberry, 335
- Jaumange, or jaune manger, called also Dutch
flummery, 319
- Jellies, calf's feet stock for, 304
to clarify calf's feet stock for, 304
to clarify isinglass for, 305
meat for pies and sauces, 90
cheaper meat, 90
- Jelly, apple, 345
apple, exceedingly fine, 346
apple, calf's feet, 310
barberry, 349
calf's feet, 309
calf's feet, another receipt for, 310
lemon, calf's feet, 312
orange, calf's feet, 311
orange isinglass, 311
Constantia, 313
black currant, 340
currant, red, 338
currant, red, French, 338
red currant superlative, Norman receipt, 338

- Jelly, currant, white, very fine, 330
damson, 343
green gooseberry, 332
- Kater's, receipt for boiling potatoes, 230
- Kenish, receipt for cutting up and curing a
pig, 142
fritters, 298
- Kidneys, mutton, *a la Francaise*, 183
- Kidney, beef, to dress, 157
- Lady's, the, sauce for fish, 99
- Lamb, cutlets, 186
leg of, with white sauce, 185
roast loin of, 185
loin of, stewed in butter, 185
to roast a quarter of, 184
roast saddle of, 185
sauce for, 185
fore quarter, to carve, 398
- Lard, to melt, 187
to preserve unmelted, for many months, 187
to, a pheasant, 140
- Larding, general directions for, 139
- Larding-pins, 139
- Lardoons, 139
- Leeks, to boil, 234
- Lemonade, delicious, milk, 378
excellent, portable, 378
- Lemon cakes, 365
cheesecakes, 267
dumplings, 252
fritters, 300
jelly, calf's feet, 312
pickle, or catsup, 117
pudding, an excellent, 284
pudding, another receipt for, 284
suet pudding, 284
tartlets, 267
- Lemons, boiled in mincemeat, 265
to pickle, 355
- Lettuces, in *mayonnaise* of fowls, 210
stewed, 234
in salads, 239
- Limes, to pickle, 355
- Lie, or ley, for washing pudding cloths, 270
- Liver, calf's fried, 172
to roast, 172
- Lobster, to boil, 79
stewed, 79
cold, 79
butter, 79
fricasseed, or *au bechamel*, 79
potted, 223
sauce, common, 98
sauce, good, 98
- Macaroons, almond, 359
orange flower, delicious, 359
- Maccaroni, ribbon, to boil, 302
pipe, to boil, 302
a la Reine, 303
dressed, various ways, 302
with gravy, 302
soup, 44
- Mackarel, to carve, 366
to bake, 72
to boil, 71
broiled whole, 73
fillets of, broiled, 73
fillets of, broiled or fried, 72
fillets of, stewed in wine, 74
fried, French receipt, 72
- Madeira cake, 362
- Madeleine puddings, to serve cold, 287
- Magnum bonum plums, to dry, or preserve, 341
- Maitre d'hotel, sauce, cold, 99
sauce, French, 99
sauce, sharp, English receipt for, 69
- Mandrag, or mandram, West Indian receipt, 237
another receipt for, 237
- Marmalade, apple, for Charlotte, 325
barberry, 349
orange, 330
orange, genuine Scotch receipt for, 351
35*
- Marmalade, peach, 342
quince, 347
quince and apple, 348
Scotch, 351
- Marrow bones, baked, 159
to boil, 159
clarified, to keep, 159
vegetable, to dress in various ways, 240
- Mashed carrots, 246
parsneps, see turnips, 245
potatoes, 231
potatoes, crust of, for pasty, 254
turnips, an excellent receipt for, 244
- Mayonnaise, a delicious sauce to serve with
cold meat, &c., 104
- Meat, jellies for, pies, 300
pies, crust for, 252, 253
puddings, 272
rolls, 260
- Melange of fruit for dessert, 371
- Melon, to serve with meat, 239
- Melted butter, 94, 95
- Milk, cocoa-nut flavoured, for sweet dishes, 306
milk yeast, 390
lemonade, delicious, 378
- Mild eschalot sauce, 110
mustard, 113
- Mincéd, collops, 156
fowl, 209
veal, 174
veal, with oysters, 174
- Mincemeat, Author's receipt, 264
superlative, 265
fritters, 299
pudding, 279
American, 394
- Mince pies, 265
royal, 265
- Miniature round of beef, 155
- Mint julep, 378
sauce, 106
- Miss Bremer's pudding, 276
- Mock, brawn, 196
venison, 178
- Modern chicken pie, 255
potato pasty, 254
- Monitor's tart, 265
- Moor game, to roast and hash, 219
- Mould for French pies, or casseroles of rice, 250
- Muffins, 389
wheat, 389
rice, 389
- Mull, to wine, an excellent receipt, French, 377
- Mullagatwny soup, 53
- Mullet, grey, to boil, 75
red, to bake, broil, or roast, 75
- Mushroom catsup, 115
catsup, double, 116
forcemeat, 124
powder, 120
sauce, brown, 108
sauce, another, 107
sauce, white, 107
- Mushrooms, *au beurre*, 242
dried, 120
with partridges, 217
in pigeon pie, 256
- Mushrooms, pickled, in brine for winter use, 354
to pickle, 354
potted, delicious, 243
- Mussel-plums, preserves of, 341
- Mustard, to make, 113
Tartar, 113
horseradish vinegar for ditto, 119
- Mutton, broth, 59
to choose, 175
cutlets, with *Soubise* sauce, 165
cutlets, to broil, 184
cutlets, stewed in their own gravy, 181
fillet of, 179
haunch of, to roast, 176
kidneys *a la Francaise*, 183
kidneys, broiled, 184

- Mutton, kidneys, Oxford receipt for, 184
leg of, to boil, an excellent receipt, 179
leg of, boned and forced, 177
leg of, 367
leg of, roast, 177
leg of, roast, superior receipt for, 177
leg of, cold roast, 173
loin of, roast, 180
loin of, stewed like venison, 180
pie, common, 257
saddle of, to roast, 176
shoulder of, to bake with potatoes, 113
shoulder of, to roast, 180
shoulder of, forced, 181
shoulder of, spiced, 180
shoulder of, to carve, 397
haunch of, to carve, 398
a good family stew of, 182
stock for soup, 46
saddle or collar of, to carve, 397
- Nasturtiums, to pickle, 353
Neck and loins, to carve, 397
Nesselrode cream, 315
sauce, 95
Norman haricot, 169
Normandy pippins, 373
Nouilles, to make, 40
- Old-fashioned boiled custard, 392
Omelette aux fines herbes, 296
soufflee, 296
Omelets, observations on, 295
Omelet, common, 296
Onion sauce, brown, 109
sauce, brown, another receipt for, 110
sauce, white, 109
and sage stuffing for ducks and geese, 125
rich white sauce of, or *Soubise*, 110
Onions, to pickle, 356
Onions, stewed, 249
to boil, 249
to fry, 249
- Orange-baskets for jelly, 312
calf's feet jelly, 311
conserva, 251
fritters, 269
gravy, 89
isinglass jelly, 311
marmalade, 350
salad, 372
snowballs, 281
wine, 372
compote of, 372
warmed, 372
- Orange flower, candy, 370
Oranges, compote of, a Hebrew dish, 372
filled with jelly, in stripes, 312
warmed, 372
- Oven, for baking bread, 384
Oxford receipt for Bishop, 376
punch, 376
Ox-tail, stewed, 151
soup, 58
Ox-tongue, to pickle, 152
potted, 227
- Oyster forcemeat, No. 5, 124
patties, 260
sauce, common, 99
sauce, good, 98
sausages, 82
soup, white, or *a la Reine*, 51
curried, 225
to feed, 80
- Oysters, to fry, 82
scaloped, *a la Reine*, 82
to scallop, 81
to stew, 81
another mode, 81
broiled, 83
au gratin, 12
- Pain de porc frais, or sausage-meat cake, 197
Pain de veau, Boryke receipt, 168
Palace bonbons, 371
Palotes, beef, to dress, 150
Panada, 128
- Pancakes, 299
Parsley and butter, 105
to crisp, 112
fried, 112
Parsley-green for colouring sauces, 112
Parsneps to boil, 246
fried, 246
Partridges, to carve, 399
gravy, 88, 89
Partridges, broiled, 219
broiled, French receipt, 219
potted, 226
pudding, 272
soup, 53
boiled, 219
with mushrooms, 217
to roast, 216
salmi, or rich hash of, 219
Paste, almond, 263
brioche, 253
cherry, French, 335
currant, 339
very good light, 251
English puffs, 252
fine puff, or feuilletage, 250
quince, 348
Pastry, icing for, 250
general remarks on, 250
sandwiches, 268
Pasty, potato, 254
varieties of, 255
Pate Brisee, or French crust for hot or cold
Pies, 252
Patties *a la Cardinal*, 260
good chicken, 260
oyster, 260
sweet boiled, 262
tartlets, small vols-au-vents, to make, 261
Peach, fritters, 299
jam, or marmalade, 342
mangoes, 354
Peaches, compote of, 307
to dry, an easy and excellent receipt, 342
to pickle, 353
stewed, receipt for, 308
Suedoise of, 327
vol-au-vent of, 259
Pears, baked, 373
stewed, 373
Peas, green, to boil, 235
with cream, 235
Peas soup, common, 57
without meat, 58
rich, 57
Perch, to boil, 77
to fry, 73
Pheasant, to carve, 399
salmi of, 219
soup, 52
Pickle, for beef, tongues, and hams, 152
Pickle, to, barberries, 356
beet-root, 355
cherries, 352
eschalots, 355
gherkins, 352
limes, 356
lemons, 356
mushrooms in brine, 354
mushrooms, an excellent receipt, 354
nasturtiums, 353
onions, 356
peaches and peach mangoes, 354
pork, 152
walnuts, 355
Siberian crabs, 356
Pickles, where to be procured good, 352
general remarks on, 352
Pie, beef-steak, 256
a common chicken, 256
a modern chicken, 255
pumpkin and squash, 392
carrot, 393
mutton, common, 257
pigeon, 256
Pies, good crust for, 252
suet-crust for, 253
meat jelly for, 90

- Pies, mince, 265
mince royal, 265
pudding, 265
raised, 257
Pigeons, to carve, 399
to boil, 212
to roast, 212
to stew, 212
served with cressets, for second course, 212
Pig, divisions of, 183
to bake a sucking, 183
sucking, *en blanquette*, 189
sucking, to carve, 398
to roast a sucking, 183
a la Tartare, 189
Pig's cheeks, to pickle, 193
feet and ears, in brawn, 196
Pike, to bake, 77
Pintail, or Sea Pheasant, to roast, 220
Pippins, Normandy, to stew, 373
Piquante, sauce, 101
Plaice, to boil, 74
to fry, 75
Plum-puddings, 278, 279
Plums, compote of, 307
Poelee, 180
Pommes au beurre, 326
Pontac coteau, 117
Poor author's pudding, 294
Poor man's sauce, 102
Pork, to choose, 196
cutlets of, to broil or fry, 190
spare ribs, to roast, 190
Italian cheese of, 196
observations on, 186
to pickle, 152, 197
to roast, 180
to roast a saddle of, 190
sausages of, 197, 198
and beans, 394
Portable, lemonade, 378
Pot-au-Feu, or stock pot, 41
fowls, &c., boiled in, 41
Potato-balls, English, 232
boulettes, good, 232
bread, 386
fritters, 300
flour, or *fecule de pommes de terre*, 121
pasty, modern, 254
puddings, 290, 291
rissoles, French, 232
soup, 45
yeast, 231
Potatoes, *a la creme*, 233
a la maitre d'hotel, 232
to boil, genuine Irish receipt, 229
to boil, another way, 230
to boil (Captain Kater's receipt), 230
fried, 231
mashed, and moulded in various ways, 231
new, in butter, 230
new, to boil, 230
to roast, or bake, 230
scalloped, 231
Potted chicken, partridge, or pheasant, 227
ham, 226
lobster, 228
meats, various, 226
mushrooms, 228
ox tongue, 227
Poultry, to bone, 200
to choose, 199
observations on keeping, 199
to lard, 140
Powder, mushroom, 120
of savoury herbs, 121
Prepared apple or quince juice, 305
Prepared calf's head, the cook's receipt, 162
Preserve a, fine, of red currants, 339
delicious, of white currants, 339
another good *melange*, or mixed, 340
Preserve, nursery, 340
to, the flavour and colour of fruit, jams,
and jellies, 331
Preserves, French portable furnace and stew-
pan, convenient for making, 329
- Preserves, general rules and directions for, 330
Pruneaux de Tours, or compote of dried
plums, 373
Pudding, *a la Paysanne*, 294
baked, almond, 284
apple, or custard, 291
common apple, 291
apple and rice, 293
Bakewell, 285
barberry and rice, 293
good bread, 286
rich bread and butter, 286
common bread and butter, 286
damson and rice, 293
the Duchess's, 291
the elegant economist's, 285
Essex, cheap and good, 291
good ground rice, 289
a common ground rice, 290
hasty, 285
Indian, 284
lemon, 284
an excellent lemon, 284
lemon-suet, 284
Normandy, 283
poor author's, 294
baked, potato, 290
a richer potato, 290
the printers', 283
the publishers', 275
a common raisin, 294
a richer raisin, 294
raspberry, or Dutch custard, 291
a common rice, 288
a French rice, or *Gateau de riz*, 287
rice, *meringue*, 289
richer rice, 288
bird's nest, 393
hasty, 303
sponge cake, 290
vermicelli, 292
common Yorkshire, 293
good Yorkshire, 292
boiled, *a la Secones*, apple, cherry, currant,
or any other fresh fruit, 274
a common apple, 274
the author's Christmas, 279
common batter, 273
another batter, 273
batter and fruit, 273
small beef steak, 272
Ruth Pinch's, or beef-steak pudding, *a la
Dickens*, 272
superlative beef-steak, 272
bread, 279
brown bread, 280
Bremer's, Miss, 276
cottage Christmas, 278
common custard, 276
small custard, 275
the elegant economist's, 277
German pudding and sauce, 276
Ingoldsby Christmas puddings, 278
boiled, an excellent small mincemeat, 279
mutton, 272
partridge, 272
small light plum, 278
another small light plum, 278
vegetable plum, 278
a very good raisin, 277
a cheap rice, 281
a good rice, 280
rolled, 279
a cheap suet, 274
another suet, 274
tomata, 281
Puddings, general directions for, baked, 283
to mix batter for, 161
general directions for boiled, 269
butter crust for, 271
cloths for, to wash, 270
suet-crust, for, 271
to clean currants for, 270
Indian corn, or maize, baked, 302
boiled maize, 392
custard, American, 393

- Pudding, plum, American, 393
 apple, 393
 small cocoa-nut, 292
 Madeleine, to serve cold, 267
 Sutherland, or castle, 267
 Pudding-pies, 266
 a common receipt for, 266
 Puff-paste, canellons of, 300
 Puffs, German, 325
 raspberry, or other fruit, 235
 Punch, Oxford, 376
 Pumpkins, 391
 Pumpkin and squash pie, 392
 sauce for sweet puddings, 111
 Purée of artichokes, 110
 fine, of onions, or Soubise sauce, 110
 of tomatas, 242
 of turnips, 110
 of vegetable marrow, 110

 Queenelles, or French forcemeat, 127
 Queen cakes, 366
 Queen's custard, 323
 Queen Mab's pudding, 314
 Quince blamange, 320
 blamange, with almond cream, 320
 custards, 323
 jelly, 347
 juice, prepared, 305
 marmalade, 347
 paste, 348

 Rabbits, to carve, 400
 to boil, 216
 to fry, 216
 to roast, 216
 soup, brown, 51
 Radishes, turnip, to boil, 233
 Raisin puddings, 277, 294
 wine, which resembles foreign, 378
 Ramekins *a l'Ude*, 208
 Raspberries, to preserve for creams or ices,
 without boiling, 336
 Raspberry jam, 337
 jam, red or white, 337
 jelly, for flavouring creams, 337
 jelly, another good, 337
 vinegar, very fine, 375
 Red cabbage, to stew, 248
 Rhubarb, or spring fruit, compote of, 306
 Rice, to boil for curries, or mullagatwny
 soup, 54, 55
 Rice boiled, to serve with stewed fruits, &c., 282
 cake, 361, 369
 croquettes of, 301
 muffins, 369
 puddings, 281, 288, 289, 290
 soup, 45
 soup, white, 46
 Rice, sweet, *a la Portugaise*, 328
 flour, to make, 121
 Rice flour soup, 46
 flour, to thicken soups with, 39
 Rissoles, 301
 of fish, 301
 very savoury, 301
 Roasting, general directions for, 131
 slow method of, 132
 Roast beef, see Chapter VIII.
 chestnuts, 374
 game, see Chapter XIII.
 lamb, see Chapter X.
 mutton, see Chapter X.
 potatoes, 221
 pork, see Chapter XI.
 poultry, see Chapter XII.
 veal, see Chapter IX.
 Rolled, calf's head, 162
 shoulder of mutton, 180, 181
 shoulder of veal, 166
 ribs of beef, 153
 sirloin of beef, 149
 Roll beef, or *canillon de bœuf*, 155
 Rolls, Geneva, 387
 Roux, or French thickening brown, 92
 white, 93
 Rusks, 358

 Sago soup, 45
 Salad, to dress, 239
 French, 239
 orange, 372
 peach, 372
 Suffolk, 239
 Yorkshire ploughman's, 239
 dressings, and sauces, 102, 108
 Salamander to brown with, 141
 Salmi of moor fowl, pheasants or partridges,
 219
 Salmon, to carve, 395
 to bake, 64, 137
 to boil, 65
 to broil, 64
 crimped, 65
 a la St. Marcel, 66
 to roast, 133
 Rock-fish to boil, 69
 Salt fish, to boil, 63
 a la maitre d'hotel, 63
 to, beef, in various ways, 151, 152
 to, limes and lemons, for pickling, 356
 Sauce, baked apple, 109
 boiled apple, 108
 brown apple, 109
 artichoke, 110
 asparagus, for lamb cutlets, 105
 another common bechamel, 94
 bread, 97
 bread, with onion, 97
 caper, 106
 brown caper, 106
 caper for fish, 106
 ceiery, 111
 Christopher North's own, for many meats,
 102
 cream, for fish, 99
 common cucumber, 106
 another common cucumber, 107
 white cucumber, 107
 Dutch, 95
 common egg, 98
 egg, for calf's head, 96
 very good egg, 96
 epicurean, 118
 mid eschalot, 110
 espagnole, 88
 fennel, 104
 fricassée, 97
 Genevese, or *sauce Genevoise*, 101
 German, for fricassées, 93
 gooseberry, for mackerel, 105
 horse-radish, excellent, to serve hot or cold,
 with roast beef, 101
 hot horse-radish, 102
 the lady's, for fish, 100
 common lobster, 98
 good lobster, 98
 mayonnaise, very fine, to serve with cold
 meat, fish, or vegetables, 104
 maitre d'hotel, or steward's sauce, 100
 sharp maitre d'hotel, 99
 green mint for roast lamb, 106
 brown mushroom, 108
 another mushroom, 107
 white mushroom, 107
 Norfolk, 95
 brown onion, 109
 another brown onion, 110
 white onion, 109
 common oyster, 99
 good oyster, 98
 piquante, 101
 poor man's, 102
 common pudding, 112
 delicious, German pudding, 112
 punch, for sweet puddings, 111
 sweet pudding sauce, 111
 the Rajah's, 114
 Robert, 101
 common sorrel, 105
 Soubise, French receipt, 110
 Spanish, 88
 common tomatas, 108
 a finer tomatas, 106

- Sauce, tournee, or thickened pale gravy, 93
 excellent turnip, 110
 very common white, 96
 English white, 96
 Saucisses a l'ail, or garlic-flavoured sausages,
 199
 Saucisses aux truffes, or truffled sausages, 199
 Sausage-meat, cake of, 197
 in chicken pie, 255
 to make, 197, 198
 boned turkey filled with, 203
 Sausages, boiled, 198
 and chestnuts, an excellent dish, 198
 Scotch marmalade, 351
 Sea-pheasant, or pintail, to roast, 219
 Sea-bass, to boil, 69
 Sefton a, or veal custard, 261
 Sefton fancies, 268
 Shad, Touraine fashion, 76
 to take a, 76
 to broil a, 76
 Sippets, *a la Reine*, 40
 fried, 40
 Sirloin of beef, to roast, 143
 stewed, 149
 Smelts, small birds to roast, 219
 to fry, 75
 Snipes, to roast, 220
 Soda cake, 365
 Soles, baked, or *au plat*, 70
 to carve, 393
 to choose, 60
 fillets of, 69
 stewed in cream, 70
 Sorrel sauce, 105
 Souffle-pan, 265
 rice, 237
 Souffles, 236
 Sounds, coda', to boil, 68
 to fry in butter, 68
 Soup, apple, 48
 good calf's head, not expensive, 50
 common carrot, 47
 gravy, clear, pale, 42
 another gravy, 43
 cheap, clear, gravy, 44
 pigeon, 52
 in haste, 59
 macaroni, 44
 mock turtle, or calf's head, 49
 milk, with vermicelli, 59
 mullagatwny, 33
 mutton stock for soups, 46
 oxtail, 58
 white oyster, or oyster-soup *a la Reine*, 51
 veal, 43
 partridge, 53
 common peas, 57
 peas, without meat, 59
 rich peas, 57
 a cheap green peas, 56
 an excellent green peas, 55
 green peas, without meat, 55
 pheasant, 52
 potage *aux nouilles*, or *tailor's soup*, 45
 potato, 49
 potage rabbit soup, 51
 rice, 45
 rice flour, 46
 white rice, 45
 SARD, 45
 semolina, or soup *a la Semoule*, 43
 a cheap and good stew, 59
 tapoca, 45
 common turnip, 47
 a quickly made turnip, 47
 vermicelli, or *potage au vermicelle*, 44
 Westerfield white, 48
 Soups, introductory remarks on, 37
 to fry bread to serve with, 40
 nouilles to serve in, 40
 to thicken, 39
 vegetable vermicelli for, 40
 souce, American, 394
 Spanish sauce, or *Espagnole*, 64
 Spiced beef, 153, 154

 Spinach, common English modes, 233
 French receipt for, 233
 green, for colouring sweet dishes, &c., 305
 Steaks, beef, 144
 Steaming, general directions for, 133
 Stewed, beef-steak, 146, 147
 beef-steak, in its own gravy, 146
 beet-root, 248
 cabbare, 248
 calf's feet, 172
 celery, 249
 cod fish, 67
 cucumber, 237
 lamb cutlets, 185
 leg of lamb with white sauce, 185
 lettuces, 234
 oin of lamb, in butter, 185
 lobsters, 80
 mackerel, in wine, 73
 fillets of mackerel, in wine, excellent, 74
 mutton cutlets, in their own gravy, 181
 loin of mutton, 180
 onions, 249
 oxtails, 151
 oysters, 81
 tomatas, 241
 trout, 76
 turnips in butter, 245
 turnips in gravy, 245
 loin of veal, 165
 sirloin of beef, 149
 shoulder of veal, 165
 shoulder of venison, 214
 soles in cream, 70
 Slew, a good English, 147
 a good family, 162
 a German, 147
 an Irish, 183
 Spring stew of veal, 169
 a Welsh, 147
 to, shin of beef, 148
 a rump of beef, 149
 sturgeon, 71
 Stewing, general directions for, 133
 Stock, clear pale, 42
 for white soup, 46
 mutton, for soups, 46
 shin of beef, for gravies, 85
 veal, for white soups, 42
 Store sauces, remarks on, 115
 flavouring, for puddings, cakes, and sweet
 dishes, 120
 Strawberries, to preserve, for flavouring creams,
 &c., 336
 Strawberry, acid royal, 376
 jam, 336
 jelly, 336
 isinglass jelly, 313
 tartlets, 374
 vinegar, of delicious flavour, 374
 Stuffing for geese and ducks, No. 8, 125
 Cook's stuffing for geese and ducks, No. 9,
 125
 Surgeon, to boil, 70
 to roast, 70
 to stew, 71
 to fry, 71
 Squash, winter, to boil, 240
 Suedoise de peaches, 327
 Sugar, to boil, from syrup to caramel, 369
 to clarify, 368
 barley, 368
 Sweetbread, to dress, 171
 a la maitre d'hotel, 171
 cutlets of, 171
 roasted, 171
 Syllabub, a birthday, 377
 Syllabubs, superior whipped, 318

 Table, garnishing and setting out, 395, 400
 Tamarinds, acid, in curries, 221
 Tapioca soup, 45
 Tart, barberry, 263
 Tartlets, of almond paste, 264
 to make, 264
 strawberry, 374



- Tartlets, creamed, 325
 Tarts, to ice, 250
 Tea, to make, 383
 cakes, 388
 Tench, to fry, 78
 Terrapine, to cook, 80
 Toasting, directions for, 141
 Toffie, Everton, 371
 another way, 371
 Tomato catsup, 117
 sauces, 108
 Tomatas, forced, 241
 puree of, 242
 roast, 241
 en salade, 241
 stewed, 241
 Tongue, to boil, 157
 to cut in slices, 398
 Tourte meringue, or tart with royal icing, 262
 Trifle, an excellent, 315
 Swiss, very good, 316
 Trout, to stew, a good common receipt, 76
 in wine, 76
 to fry, 77
 Turbot, to carve, 395
 to boil, 63
 a la creme, 64
 Turkey, to carve, 390
 to boil, 202
 boned and forced, 203
 to bone, 200
 a la Flamande, 204
 to roast, 201
 Turnip radishes, to boil, 233
 soup, 47
 Turnips, to boil, 244
 to mash, 244
 stewed in butter, 245
 in gravy, 245
 in white sauce, 245
 Vanilla in cream, pudding, &c., 315
 Veal, breast of, boiled, 166
 breast of, roast, 166
 cakes, 168
 to choose, 160
 cutlets, 170
 cutlets, *a la Francaise*, 170
 cutlets, *a la mode de Londres*, or London
 fashion, 171
 boiled fillet of, 165
 roast fillet of, 164
 fricandeau of, 168
 boiled knuckle of, 167
 knuckle of, *en ragout*, 167
 knuckle of, with rice and green peas, 168
 boiled loin of, 165
 roast loin of, 165
 stewed loin of, 165
 minced, 174
 fillet of, to carve, 396
 breast of, to carve, 397
 minced with oysters, 174
 Veal, to bone a shoulder of, 166
 stewed shoulder of, 166
 spring stew of, 169
 Sydney, 174
 Vegetable marrow, to boil, fry, mash, &c., 240
 vermicelli, for soups, 40
 Vegetables, brine for boiling, 229
 to clear from insects, 229
 to keep fresh, 225
 general remarks on, 228
 Veloute, 94
 Venetian fritters, 299
 Venison, to choose, 212
 to hash, 214
 to keep, 213
 mock, 178
 to roast a haunch of, 213
 sauces for, 57, 85
 to stew a shoulder of, 214
 haunch of, to carve, 398
 Vermicelli pudding, 292
 soup, or potage au vermicelle, 44
 Vinegar, cayenne, 119
 celery, 119
 cucumber, 118
 eschalot, or garlic, 119
 horse-radish, 119
 green mint, 118
 raspberry, very fine, 375
 strawberry, 374
 Vol-au-vents, a, 258
 of fruit, 259
 Vols-au-vents, small, *a la Howitt*, 268
 small, to make, 261
 Vol-au-vent, *a la creme*, 259
 paste for, 253
 Walnut catsup, 116, 117
 Wheat muffins, 380
 Whittings, baked, *a la Francaise*, 71
 to boil, 71
 Wild ducks, to roast, 219
 pigeons, 218
 Wine, currant, 380
 elderberry, 379
 eschalot, 119
 ginger, 379
 to mull, an excellent receipt, 377
 orange, 379
 raisin, which resembles foreign, 378
 Woodcocks to roast, 220
 Yeast, 390
 milk, 390
 hard, 390
 potatoe, 391
 prepared, Dr. Lettsom's, 391
 to purify, for bread or cakes, 384
 Yorkshire ploughman's salad, 239
 pudding, 232, 293
 Zest, the doctor's, 121



