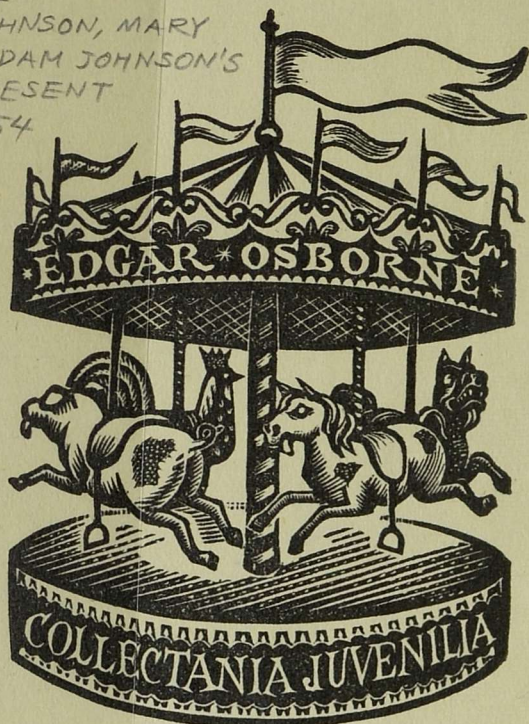


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Madam JOHNSON's Present :

Or, the best

INSTRUCTIONS
FOR
YOUNG WOMEN,
IN

Useful and Universal KNOWLEDGE.

WITH A

Summary of the late MARRIAGE ACT,
and Instructions how to marry pursuant thereto.

Digested under the following HEADS.

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|--|--|
| I. An Estimate of the Expences of a Family in the middling Station of Life. | IV. The young Woman's Guide to Knowledge. |
| II. The Art and Terms of Carving, Fish, Fowl, and Flesh. | V. A new English Spelling Dictionary. |
| III. A Bill of Fare for every Month in the Year for Dinner and Supper, and also for extraordinary Occasions. | VI. The Compleat Market-woman. |
| | VII. The Cook's Guide for dressing all Sorts of Flesh Fowl and Fish. |
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THE

INSTRUCTIONS

FOR

YOUNG WOMEN

IN

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P R E F A C E.

THO' I am not insensible, that there are divers very valuable Performances of the like nature already extant, which reflect an Honour and Credit on the Profession which the respective Authors have so industriously attempted to advance; and that such a small *Traet* as *This* may at first sight appear needless at least, if not impertinent, through the Obscurity of the Compiler; yet as the *Works* of the *Former* are for the most part too prolix, too expensive, and principally calculated for the Practice and Improvement of young Ladies of affluent Fortunes; and as I have crowded a great Variety of very useful Materials into a narrow Compass, in order to render the Price of it as easy as possible, and within the Reach of that Class of People, for whose Service it is more immediately intended, I flatter myself that I am under no Necessity of making any formal Apology for my present Undertaking.

Since the Number, however, of Servants (both Male and Female) throughout his Majesty's Dominions is very large, and the Welfare and Felicity of most Families, in a great Measure, depend on their discreet Deportment, I think it a Duty incumbent on me to make my Addresses to the *Latter* in particular, and to beg of them to take into their serious Consideration that low State of Life in which Providence has placed them, and
the

the several little menial Offices, which they must, and ought without Reluctance to perform.

They should reflect, that they are but Servants, and that their daily Subsistence is wholly dependent on their Superiors; that in Gratitude, therefore, they ought at all Times, and on all Occasions, to be very Industrious, Faithful, and Honest in every Trust reposed in them, whether their Masters or Mistresses be present or absent; that they ought to act sincerely, and without Dissimulation or Eye-Service; to make it their principal Study to give all the Satisfaction in their Power; and to have such a strict Guard over all their Actions, as to do Nothing, either by Night or Day, that they are conscious to themselves, will give the least Disgust.

By such a dutiful and discreet Deportment, they may not only, with just Grounds, hope to obtain a good Character; but what is still more valuable, they will in reality *deserve* one; than which Nothing can more effectually contribute towards their Establishment with Credit and Reputation.

By such a Praise worthy-Conduct they will secure to themselves an universal Respect, and lay a solid Foundation for their future Happiness, when they shall attain to a maturer Age, alter their Condition, and become Mothers and Mistresses of little Families themselves.

And if what I have here offered, may contribute in the least towards so important and valuable an End, I shall think these few *Leisure-Hours Amusements* very beneficially bestowed.

A Summary of the late
MARRIAGE ACT
WITH
Instructions how to marry pursuant thereto.



MARRIAGE being one of the most important Events of Life, and the End to which the Attractions of Beauty, the Arts of Dress, and the internal Accomplishments which heighten and stamp a Value on these Charms, principally lead, every Law relating to this great Transaction must be considered, not only as a Matter of Curiosity, but as an Affair of such Moment as to deserve to be particularly and carefully attended to. And indeed, since the Marriage State, when wisely entered upon, is the Source of the truest and most solid Happiness, every unmarried Lady must look upon the Forms of Admission into it as something in which she is peculiarly concerned. On these Considerations we have thought it necessary to lay before our fair Readers a View of the new Regulations made in the late Act, to prevent the great Misthiefs and Inconveniencies that have arisen from Clau-desline Marriages; and as all Acts of Parliament are necessarily expressed in the Forms of Law, which to those that are unacquainted with them appear ambiguous and perplexed, we shall here endeavour to be as intelligible as possible, and, in the plainest Terms, let them see what it enjoins, and what it prohibits.

After the 25th of *March* 1754, Banns of Matrimony are to be published in the Parish-Church, or some Publick Chapel, belonging to the Parish in which the Parties dwell: This is to be done on three Sundays preceding the Marriage, during the Time of Morning-Service, or or if there be no Morning-Service, in the Evening-Service, immediately after the Second Lesson.

If the Parties dwell in different Parishes or Chapelries, the Banns are to be published in both; and where both, or either of the Parties, live in a Place included within the Limits of no Parish, and having no Church or Chapel in which Banns have been usually published, then the
Banns

Banns are to be published in some Parish-Church or Chapel adjoining; and their Publication is to be performed by the Minister in the same Manner as if either of the Persons dwelt in such adjoining Parish. The other Rules prescribed by the Rubric, prefixed to the Office of Matrimony in the Book of Common Prayer, relating to the Publication of Banns, and the Solemnization of Matrimony, not altered by this Statute, are still to be observed; and the Marriage is to be solemnized in the Parish-Church or Chapel where the Banns were published.

If Notice in Writing be not delivered to the Minister, containing the Christian and Surnames of the Parties, the respective Places of their Abode, and the Time of their having dwelt in them, at least seven Days before the Time required for the first Publication of the Banns, the Minister is not obliged to publish them.

Though one or both of the Parties are under Age, and have not obtained the Consent of the Parents or Guardians, the Minister shall not be liable to Ecclesiastical Censures for solemnizing the Marriage after Banns are published, unless he shall have Notice of their Dissent; and if their Dissent, or that of one of them, be openly and publickly declared, at the Time of the Publication of Banns, the Banns are to be void.

No Licence is to be granted for the Solemnization of Marriage in any other Church or Chapel, besides the Parish-Church or Public Chapel belonging to the Parish or Chapelry that has been for four Weeks before the usual Place of Abode of one of the Persons to be married; or where both or either of the Parties dwell in any Place that has no Church or Chapel in which Banns have been usually published, then it is to be solemnized in the Parish Church or Chapel adjoining to such Place, and in no other.

Nothing contained in this Act is to deprive the Archbishop of *Canterbury*, and his Ministry, of the Right of granting Special Licences to marry at any convenient Time or Place.

If the Solemnization of Matrimony be performed in any other Place besides a Church or Public Chapel, unless by special Licence from the Archbishop of *Canterbury*, or without public Banns, or a Licence from one who has Authority to grant it, the Marriage is to be void, and the
Person

Person solemnizing it adjudged to be guilty of Felony, and to be transported for Fourteen Years to some of his Majesty's *American Colonies*; and Prosecutions for such Felons may be commenced any Time within the Space of three Years after the Offence is committed.

This Act declares, That it shall not be necessary in Support of a Marriage that has been solemnized under Publication of Banns, to give Proof of the actual Dwelling of the Parties in the respective Parishes or Chapelries in which the Banns were published; or where the Marriage is by Licence, to give Proof that the usual Place of Abode of one of the Parties was for four Weeks before, in the Parish or Chapelry where the Marriage was solemnized; nor in either of the said Cases can any Evidence be received to prove the contrary in any Suit relating to the Validity of such Marriage.

Where either of the Parties, not being a Widow or Widower, is under Age, Marriages solemnized without the Consent of the Father (if living) or of one of the Guardians, and where there are no Guardians, of the Mother, if she be living and unmarried, or of the Guardian appointed in Chancery, are to be void.

But in case any such Guardian or Mother be *non compos mentis*, or in Parts beyond the Seas, or refuse or withhold his or her Consent to a proper and suitable Marriage, the Party may apply by Petition to the Court of Chancery, which is to proceed upon such Petition in a summary Way; and where the proposed Marriage appears to be proper, that Court is to declare it to be so, by an Order, which is to be deemed as effectual as if the Guardian's or Mother's Consent to such Marriage had been obtained.

No Suit shall be had to compel a Celebration of Marriage upon Pretence of any Contract, whether the Words of the Contract were in the present or future Tense.

All Marriages are to be solemnized before two Witnesses, besides the Minister, and an Entry is to be immediately made in the Register, expressly mentioning whether it was celebrated by Banns or Licence, and if by Licence, and both or either of the Parties be under Age, the Consent of the Parents and Guardians is also to be entered, and signed by the Minister, by the Parties married, and the two Witnesses.

Any

Any Person who shall insert in such Register any false Entry, relating to a Marriage, or destroy any Register, or Book of Marriages, with Intent to break any Marriage, or to subject any Person to the Penalties of this Act, he is to be adjudged guilty of Felony, and to suffer Death without Benefit of Clergy.

This Act is not to extend to the Marriages of any of the Royal Family,

Nor is it to extend to *Scotland*, nor to any Marriages solemnized beyond the Seas; nor to Marriages among *Quakers*, when both Parties profess themselves *Quakers*; nor to *Jews*, when both Parties profess the *Jewish* Religion.

This Act is appointed to be read by the Minister in all Parish Churches and Public Chapels, immediately after Morning-Prayer, or after Evening-Prayer, if on that Day there be no Morning-Service, on some *Sunday* in each of the Months of *September*, *October*, *November*, and *December*, in the Year 1753; and afterwards, at the same Times, on four several *Sundays* in each Year, *viz.* the *Sundays* next before the 25th of *March*, the 24th of *June*, the 29th of *September*, and the 25th of *December*, respectively, for two Years, to be computed from *January* 1754.

Plain Instructions and Directions to be observed by such Persons, who are desirous to take on them, after the twenty-fifth of *March* 1754, the Holy State of Matrimony.

1. Let the Parties, when they have agreed to be Married, if by Banns, give Notice thereof to the Minister of the Parish wherein they reside, in some such Form of Words as these which follow :

To the Reverend Mr. *A.* of the Parish of *B.*

Rev. Sir.

April 5. 1754.

I C. D, the Son of E. F. purposing God willing as soon as may be, to solemnize Marriage with G. H. Spinster, both of this Parish, desire that you would on *Sunday* the fourteenth of this Instant, it being seven Days Notice, pursuant to the late Statute made for the Prevention of Clandestine Marriages publish or cause to be

be published the Banns between us Two then, and likewise on the two succeeding *Sundays*.

C. D. and G. H.

Note, It would be better that both the Parties about to contract Marriage do Sign the Notice, though one is sufficient.

2. Let the intended Bridegroom give this Notice himself to the Minister, though it is not absolutely material; for it will be sufficient to give it to his Curate, or in Case he has no Curate, to his Clerk or Sexton; but the surest Way, and which I would earnestly recommend, is to give it into the Hand of the Ministers of the Parish, or leave it with his Wife, or one of his Family, at the usual Place of his Residence.

3. But in Case, the Minister is not resident in the Parish wherein you dwell, in that Case it will be full as well to write the Notice as above, and leave it with the Clerk or Sexton in the Parish in which you dwell.

4. But if you live in a Parish which is united to another, as there are several in *London*, then you may chuse which Church you will have the Banns published at, only you are to observe, that the said Church is adjoining to the Extraparochial Precinct in which you dwell; but here also the Banns are to be published three *Sundays* successively.

5. If you live in a Parish wherein are several Chapels of Ease, in this Case you may cause the Banns to be published in either of the said Chapels; and here you will chuse that which best suits your Convenience.

6. Now if you are minded to be married by Licence: that must be taken out at the Commons in the same Manner as has been heretofore used; in this Case you must go to the Minister of the Parish wherein you live, or to the Minister of any one of the Chapels therein, four Weeks before you can be Married, let him know where both Parties live, that he may if he pleases enquire after you.

7. But lastly, if you are minded to be married by a special Licence, you must apply to the Prerogative Court in *Doctors Commons*, either by yourself, Attorney or Proctor; by which Means your Marriage may be consummated with as much Expedition and Privacy, (and in whatever Place you please) as you can desire.

An Estimate of the necessary Charge of a Family in the middling Station of Life, consisting of a Man, his Wife, Four Children, and One Maid-Servant.

Daily Expences. Weekly Ex.
For 1 For 7
d. f. s. d. f. l. s. d. f.

B READ for Seven Persons, per Head, per Day	0	0	0	5	1	0	3	0	3
Butter	3	0	0	5	1	0	3	0	3
Cheese	1	0	0	1	3	0	1	0	1
Fish and Flesh-meat	2	2	1	5	2	0	10	2	2
Roots and Herbs, Salt, Vinegar, Mustard, Pickles, Spices and Grocery, except Tea and Sugar	2	0	0	3	2	0	2	0	2
Tea and Sugar	1	0	0	7		0	4	1	
Soap for the Family Occasions, and washing all manner of Things both at Home and Abroad	1	2	0	10	2		6	1	2
Threads, Needles, Pins, Tapes, Worsted, Bindings, and all Sorts of Haberdashery	2	0	0	3	2	0	2	0	2
Milk one Day with another		0	0	3		0	0	5	1
Candles about 2 Pounds and a half per Week the Year round						0	1	3	0
Sand, Fullers-Earth, Whiting, Small-coal, Brickdust						0	0	2	0
Ten-shilling small Beer, a Firkin and a Quarter per Week						0	3	1	2
Ale for the Family and Friends						0	2	6	0
Coals, between Four and Five Chaldron per Annum, may be estimated at						0	2	6	0
Repairs of Household Goods, as Table-linen, Bedding, Sheets, and every Utensil, for Household Occasion						0	1	6	0
Six Shillings and Two pence Weekly for Seven Persons, amounts to						2	3	2	0

£2 3s 2d weekly amounts yearly to 112 4 8 0
Cloaths

	<i>l.</i>	<i>s.</i>	<i>d.</i>
Brought over	112	4	8
Cloaths of all kinds for the Master of the Family	16	0	0
Cloaths for Wife, who cannot wear much, nor very fine Laces, with	16	0	0
Extraordinary Expence attending every Lying in, 10 <i>l</i> supposed to be about once in two Years	5	0	0
Cloaths for four Children, at 7 <i>l</i> . <i>per Ann.</i> for each Child	28	0	0
Schooling for four Children, including every Charge, thereunto relating supposed to be e- qual, at least, to 10 <i>s</i> <i>per Quarter</i> for each Child	8	0	0
The Maid's Wages may be	4	10	0
Pocket Expences for the Master of the Family supposed to be about 4 <i>s</i> <i>per Week</i>	10	8	0
For the Mistress of the Family, and for the Four Children, to buy Fruit, Toys, &c. at 2 <i>s</i> <i>per</i> <i>Week</i>	5	4	0
Entertainments in Return for such Favours from Friends and Relations	4	1	1
Physic for the whole Family one Year with another, and the extraordinary Expence a- rising by Illness, may exceed	6	0	0
A Country Lodging sometimes, for the Health and Recreation of the Family; or instead thereof, the extraordinary Charge of nur- sing a Child abroad, which in such a Fami- ly is often needful	8	0	0
Shaving 7 <i>s</i> 6 <i>d</i> <i>per Quarter</i> ; and cleaning Shoes 2 <i>s</i> 6 <i>d</i> <i>per Quarter</i>	2	0	0
Rent and Taxes something more or less than	50	0	0
Expences of Trade with Customers, Travelling Charges, Christmas box-money, Postage of Letters, &c. for the sake of even Money at least	19	8	3
Bad Debts, which may easily be more than 2 <i>l</i> <i>per Cent.</i> on the supposed Capital of 1000 <i>l.</i>	20	0	0
	315	0	0
There must be laid up one Year with another, for 20 Years, in order to leave Child, and a Widow, if there should be one, 500 <i>l.</i> a-piece	75	0	0
Therefore 1000 <i>l.</i> by this Estimate, should gain one Year with another	390	0	0

Terms of Carving, *EISH, FOWL, and FLESH.*

A LLAY a Pheasant.	Tire an Egg
Barb a Lobster.	Tranch that Sturgeon
Border a Pasty,	Sauce Plaice or Flounders
Break a Deer or Egript	Bide that Haddock
Break a Scarlet or Teal	Splay that Bream
Chine a Salmon	Splat that Pike
Culpon a Trout	Unbrace a Mallard
Mince that Plover	Unlace that Coney
Rear that Goose	Untach that Curlew
Sauce a Capon or Terch	Untach that Brew
Cut up a Turkey or Bustard	Spoil that Hen
Dismember that Heron	String that Lamprey
Display that Crane	Tame that Grab
Disfigure that Peacock	Thigh a Pidgeon, Woodcock, all manner of small Birds
Fin that Chevin	Tranfon that Eel
Leach that Brawn	Truss that Chicken
Lift that Swan	Tusk a Barbel
Timber the Fire	

Bills of Fare for all Times of the Year, and also for Extraordinary Occasions.

A Bill of Fare for SPRING Season.

- 1 **A** Collar of Brawn and Mustard
- 2 A Neats-Tongue and Udder
- 3 Boiled Chickens
- 4 Green Geese
- 5 A Lumbar-d-pye
- 6 A Dish of young Rabbits

Second Course.

- 1 A Haunch of Venison
- 2 Veal Roasted
- 3 A Dish of soles or smelts
- 4 A Dish of Asparagus
- 5 A Tansie
- 6 Tarts and Custards

A Bill of FARE for Midsummer.

- 1 Neats-Tongue and Colliflowers
- 2 A Fore-Quarter of Lamb
- 3 A Chicken-pye
- 4 Boiled Pidgeons
- 5 A Couple of stewed Rabbits,
- 6 A Brest of Veal Roasted

Second Coarse.

- 1 An Artichok pye
- 2 A Venison Pasty
- 3 Lobsters and Salmon
- 4 A Dish of Pease
- 5 A Goose

- 5 A Gooseberry Tart
- 6 A Dish of Strawberries

*A Bill of FARE for
Harvest.*

- 1 Capon and Whitebroth
- 2 A Westphalia Ham with
Pidgeons
- 3 A Grand Sallad
- 4 A Neats-Tongue and
Udder Roasted
- 5 A powdered Goose
- 6 Turkey Roasted

Second Course.

- 1 A Potato or Chicken-pye
- 2 Roasted Partridges
- 3 Larks and Chickens
- 4 A made Dish
- 5 Warden pye or Tart
- 6 Cullards

*A Bill of FARE for the
Winter Season.*

- 1 A Collar of Brawn
- 2 Lamb's Head and White
Broth
- 3 A Neats-Tongue and
Udder Roasted
- 4 A dish of Minc'd pyes
- 5 A Vension or Lamb-pye
- 6 A dish of Chickens

Second Course.

- 1 A side of Lamb
- 2 A dish of Wild-Ducks
- 3 A Quince
- 4 Two Capons Roasted
- 5 Turkey Roasted
- 6 A Dish of Cullards

*A Bill of FARE upon Ex-
traordinary Occasions.*

- 1 A Collar of Brawn
- 2 Two Pullets boiled
- 3 A Bisk of Fish
- 4 A Dish of Carps
- 5 A Grand boiled Meat

- 6 A Grand Sallad
- 7 A Venison Pastly
- 8 A Roasted Thrkey
- 9 A Fat Pig
- 10 A powdered Goose
- 11 A Haunch of Vension
Roasted

- 12 Neats-Tongues and
Udder Roasted

- 13 A Westphalia Ham
boiled

- 14 A Joll of Salmon

- 13 Minc'd Pies

- 16 A Surloin of Roasted
Beef

- 17 Cold baked Meats

- 18 A Dish of Custards

Second Course.

- 1 Jellies of all sorts
- 2 A Dish of Pheasants

- 3 A Pike boiled

- 4 An Oyster-pye

- 5 A Dish of Plovers

- 6 A Dish of Larks

- 7 A Jolly Sturgeon

- 8 Two Lobsters

- 9 A Lumber-pye

- 10 Two Capons

- 11 A Dish of Partridges

- 12 A Frigacy of Fowls

- 13 A Dish of Wild-Ducks

- 14 A Dish of crammed
Chickens

- 15 A Dish of stew'd Oysters

- 16 a March Pane

- 17 A Dish of Fruits

*A Bill of FARE for Fish
Days.*

- 1 A Dish of Butter and
Eggs

- 2 A Barrel of Oysters

- 3 A Pike boiled

- 4 A stewed Carp

- 5 An Eel pye
- 6 A pole of Ling
- 7 A Dish of green Fish
buttered with Eggs
- 8 A Dish of stewed Oysters
- 9 A Spinage Sallad boiled
- 10 A Dish of Soles
- 11 A Joil of fresh Salmon
- 12 A Dish of Smelts fried

Second Course.

- 1 A couple of Lobsters
- 2 A roasted Spitchcock
- 3 A Dish of Anchovies
- 4 Fresh Cod
- 5 Bream Roasted
- 6 A Dish of Trouts
- 7 A Dish of Plaice
- 8 A Dish of Peaches
- 9 Carp farced
- 10 A Potatoe pye
- 11 A Dish of Brawn buttered
- 12 Trenches with short
Broth
- 13 A Dish of Turbut
- 14 A Dish of Eel pouts
- 15 A Sturgen with short
Broth
- 16 A Dish of Tarts and
Custards.

A Bill of FARE for a Gentleman's House, about Candlemas.

- 1 Pottage with a Hen
- 2 A Chatham Pudding
- 3 A Fricasay of Chicks

- 4 A Leg of Mutton with a
Sallad

Garnish your dishes with
Barberies

Second Course.

- 1 A chine of Mutton
- 2 A chine of Veal
- 3 A Lark Pye
- 4 Two Pullets one Larded

Garnished with slices of
Orange

Third Course.

- 1 A Dish of Woodcocks
- 2 A couple of Rabbits
- 3 A Dish of Asparagus
- 4 Westphalia Hamd.

Last Course.

- 1 Two Orange Tarts, one
with Herbs.
 - 1 A Bacon Tart
 - 3 An Apple Tart
 - 4 A Dish of bon Chriten
Pears.
 - 5 A Dish of Pippins
 - 6 A Dish of Pear-manes
- A Panquet for the same
Season.*

- 1 A Dish of Apricocks
- 2 A Dish of Marmalade of
Pippins
- 3 A Dish of preserved
Cherries
- 4 A whole Red Quince
- 5 A Dish of dried Sweet
Meat.



A SHORT
DISSERTATION
ON THE
BENEFITS OF LEARNING,
And a well-directed
FEMALE EDUCATION.

*Art and assiduous Care must join
To make the Works of Nature shine.*



TAKE a Survey of human Nature, whilst yet in its savage and uncultivated State, how very few Degrees do we find Man remov'd from the Brute Creation? All his Desires take their Spring from Appetite, and all his Actions, notwithstanding his boasted Rationality, are determin'd by Principles that differ only in Name from what we term Instinct in the animal World.

His Happiness, according to his deprav'd Notion of Things, consists in the unlimited Gratification of all his Senses, and his supreme Felicity in yielding to the Dictates of his most unruly Passions; if he restrains either the one or the other, it is either owing to Whim, Caprice, or some necessary, and perhaps, constitutional Impediment, or to the Force of a long Habit, assum'd out of Necessity, or by Accident: But Reason or Intellect has nothing to do in the Election; he is totally ignorant

norant of the moral Fitness of Things, and stumbles upon Right and Wrong, Good and Evil, without either Choice or Design.

As all his Desires are dictated by his animal Necessities; so all his Gratifications, all his Enjoyments are sensual, momentary, and confus'd. When Hunger prompts, like other Beasts of Prey, he satiates his Appetite on the Spoils of such Animals as his Strength or Cunning enables him to get the Mastery of, and is at open and declar'd War with every Thing, whether of his own, or any other Species, that opposes the Gratification of his Appetite, Lust, Hatred, and Revenge.

He herds, it is true, with his Species; but it is in a Kind of unsocial Union, enjoying as few of the Blessings of rational Society, as any other Herd of wild Beasts, that keep together by Instinct, and hunt in Drove, for the more easy Conquest of such Animals as they are accusom'd to devour. The Connection between the Members of the different Herds are exactly the same, and the Motives of Union perfectly similar, *viz.* Appetite, Lust, and the more easy Destruction of each their proper Prey.

How few, and how small are the Glimmerings of Rationality, that are discoverable in this uncultivated State of human Nature! and how little Reason have we to exult over the brute Creation, on account of our boasted Reason, whilst it yet remains a mere unactive Faculty, and lifeless Principle, envelop'd in Sense and Ignorance!

There is nothing that Man attempts by the Force of this Faculty in Embryo, but is executed to greater Perfection by the Instinct of the animal Creation. The Brutes are as ingenious in the Indulgence of their Appetites, and taste of every sensual Gratification with as high a Relish, as any erect Savage upon Earth; are as sagacious in providing for their Necessities, seem to have as much Fore-thought of future Contingencies and probable Wants, and are as industrious in finding out Means to prevent them; and even in Works that may, with some kind of Propriety, be term'd Works of Art, the four-footed Beast excels the Man; Birds, and even Insects may teach him Arts, which Reason, in
its

its highest Elevation of Improvement, can scarcely imitate.

How clumsy and rude are the Huts of most savage Nations, compar'd with the curious Workmanship in the *King's-Fisher's* Nest ! and how much more Industry, Forecast, and, if I may be indulg'd the Term, Skill in Architecture, is visible in the Structure and Situation of those watery Retreats, built by the inimitable Beaver, than in the Construction of the Palace of an *Indian King* !

The rude Savage may rob and plunder, but cannot imitate the delicate Labours of the industrious Bee ; and all his Fore-thought cannot provide better against future and probable Contingencies, than the despicable *Pimire*.

How difficult is it then, in such a State, to determine the Preheminence between the Man and the Brute ! since the one discovers so little of the Use of Reason, that the very Existence of the Faculty may with some Shew of Probability be call'd in Question !

How few are the Ideas, how vacant must that Mind be, that has no Subject of Reflection, no Object of Ratiocination, but the same Succession of Wants, Supplies and Gratifications, that alternately succeed one another, without the smallest Variation, through the largest Periods of Time !

How ignorant are they of every Object about them, when all they are solicitous about is, whether what they see are fit Subjects to gratify their Lusts, Passions, or Appetites ! How gross are all their Conceptions, and how different from Truth are all their rude Conjectures, about the Manner or Cause of their own Existence, or of that of every Thing about them !

The Intellect is buried in Sense, and they can look no farther into the Original of Things, but what they think they can discern by the Aid and Assistance of their grossest and most delusive Senses ; their Passions and their Fears, not their Reason, suggested to them the first Notions of Religion, and rais'd up Deities, suitable to their gross Ideas of Things. Divinity was ascrib'd to Subjects the most absurd, the most shocking to Nature ; and divine Adoration paid by Man to Ob-

jects capable only of creating Horror, Contempt, and Detestation.

As the Object of their Worship was horrible; so its Rites were, for the most part, horrid and impious likewise. Their Pagods were consecrated to Vice; and some of their Acts of Devotion were no more than repeated Scenes of Lust and Lewdness; so that in this Case, where they would pretend to betray the greatest Tokens of Rationality, they offer'd the grossest Affront to the reasoning Faculty, discover'd more of the Brute than the Man, and acted rather like Lunaticks, than Creatures actuated by the Principles of Reason.

In these first Ages of Ignorance and Stupidity, and in these Corners of the World, which are at this Day envelop'd in Darkeness, how unsociable, rude, and brutally untractable do we find them! How strong their Passions, and what Slaves are they to their unruly Appetites! How trifling their Motives to either Anger or Hatred! And yet how implacable, how fierce, and monstrously cruel are they in their Revenge!

They have no Pleasure from Reflection, no Joys but what are tumultuary, and are utter Strangers to Tranquillity; unless in some of them it is imitated by a stupid Kind of Inanity, or a heavy, lumpish Habit, not to be mov'd even by Passion or Appetite.

In this State, what a dismal, useless, and mischievous Animal is Man! Yet such he is, and such he must have still remain'd, unless Learning and Science had taught him to exert his reasoning Faculty, that lay a lifeless Embryo, buried in Earth and Sense, till by Degrees, Knowledge dawn'd upon the Soul, warm'd his long chill'd Faculties, and enabled her to unfold and exert her intellectual Powers.

Then it was that in Proportion to his Advances in Knowledge, he ceas'd to be the Brute, and commenc'd Man; then he came under the Predicament of a rational Creature, conceiv'd the first Notions of moral Rectitude, the Cause, Manner, and End of his Existence.

Sense, Appetite, and the tumultuary Passions then began to lose their Force, and to own the Dominion of the Intellect. Then new Ideas, new Wonders, new Worlds,

Worlds, ravish'd the Mind ; and Discoveries the most interesting, rais'd new Notions of Felicity, taught them the End of their Existence, and pointed out Means of Happiness suitable to a rational Creature.

To a Mind thus long envelop'd in Sense and Ignorance, how transporting must be the first Discoveries of the supreme Author of his Being ! I mean, such Discoveries as human Nature is capable of making, without the Assistance of Revelation. Though the first fell infinitely short of the last ; yet what a Joy must these diffuse over a Mind totally overwhelm'd in Ignorance ; when instead of Stocks, Stones, Monsters, Demons, and every Thing shocking, to which he has been accustomed to pay Adoration, he sees a Dawn, a Glimmering of real Divinity ; and from a Contemplation of his Works, can trace his most amiable Attributes of infinite Goodness, Mercy, and Beneficence !

How must such a Chain of Thinking dissipate the gloomy Horror that formerly brooded on the inactive Intellects, and inspire them with Notions of Felicity suitable to a rational Creature ! a Felicity, to which neither Sense, Passion, Lust, or Appetite, can in the smallest Degree contribute !

How quickly is the vacant Mind fill'd with new Ideas, new Conceptions, new Subjects of Reflection and Ratiocination, to amuse the ever-thinking Soul ! Subjects, to which it was before an utter Stranger, though the most interesting, and the most conducive to its real Felicity !

When Learning has spread her Influence on the Soul, by which I always mean Science and real Knowledge, she wakes, as from a Dream, and begins to be acquainted with herself, her Powers, her Connections, and Relations to Things without her, and learns that first and greatest Branch of human Science, a Knowledge of herself.

How large and interesting is this new Subject of Reflection, and what a Change must it operate upon the whole Man ! and what Contempt must he feel, and what Havock must it make upon all his former Notions of Religion and Happiness !

In Proportion as Men advance in this Science, particular Persons become virtuous and pious ; and in Proportion as it diffus'd itself over the Bulk of Mankind, Vice began to give Way, and Notions of Religion, more rational than the former Impieties, prepar'd the Minds of the Gentile World for the Propagation of the Worship of the true God, when promulgated by the Gospel-Dispensation : But when, after the first Ages of the Church, Learning began to decay, and Darknefs and Ignorance spread itself over the Face of the Earth, Error, Superstition, and Idolatry, mingled themselves with the true Religion, robb'd it of its Purity, and once more involv'd Mankind in Vice and Ignorance, where they remain'd for several Ages, 'till an Itch of Knowledge seiz'd particular Persons, and Learning, by Degrees, was recover'd, and enabled to exert its Influence on the Mind of Man ; then the Clouds dissipated, and a Reformation of Religion and Manners follow'd, that does Honour to Reason and Humanity.

Thus the first and greatest Advantages of Learning are, that without it our reasoning Faculty would be useless and unactive, and by it we attain to the Knowledge of a Deity, of Ourselves, and of a true Religion ; which even without its continu'd Aid, would, according to Experience, dwindle into Error and gross Superstition.

Learning, however, has not only provided for the great and interesting Concerns of our Felicity, but has contributed to every Part of our rational Enjoyments. It has found out new Bonds, new Motives, and more universal Ties of social Union. It has founded the Connection amongst Mankind, not only on the selfish Basis of our Want of the Aid and Assistance of one another, but added to the social Link, that amiable Motive of universal Benevolence towards our Fellow-Creatures.

'Tis Learning that gives a Check to the brutal Resentment of the fierce Savage, smooths his rugged Brow, prepares his Mind to quit his unreasonable Hatred, and join in social League with Nations, against whom he has made War for Ages, without any other Motive than hereditary Spite and Malice.

Learning

Learning has improv'd the Laws and Policies of particular Communities ; and from the Ruins of Anarchy, or lawless Tyranny, has rais'd in most Nations such Laws and Policies, as give Security to Individuals, Peace to the general Body, and diffusive Justice to all Ranks and Degrees of Men.

In Times of Ignorance, Force and Fraud determin'd Right and Wrong, and Property signified nothing without Power and Possession : Now, however, Force and Violence give Place to wholesome Laws, and Justice and Property are determin'd by known and establish'd Maxims, and the eternal Principles of Right and Wrong. This puts the Weak, the Infant, the Poor and the Rich upon the same Footing ; since the Principles of Right and Wrong are adapted to Cases, and not to the Circumstances of Persons.

Learning, however, has not only contributed to the Security and Improvement of the great Concerns of Society, her interior Laws and Policies, in banishing rude Customs, and introducing Order, Decency, and Regularity in the Morals and Manners of the Generality of People, but assisting the liberal and mechanic Arts, has improv'd our Relish, Taste, and Enjoyment of Life, and furnish'd the Mind and Body with Pleasures, which, when not pursu'd to Excess, cheer and enlarge the Mind, and strengthen every mental and corporeal Faculty.

How rude were our Manners, how uncouth our Dress, almost naked, how uncomfortable our Habitations, and how coarse and homely our most delicate Entertainments, 'till astronomical Learning became more universal, and brought the Art of Navigation to its present Achme and Perfection ! Then a new Scene of Correspondence open'd amongst Mankind, and improv'd the general Union, by which Means we imported, not only Commodities of all Kinds, but whole Arts from distant Nations ; and from a rude, naked, and savage People, became polite, rich, and powerful, and added to all the Necessaries of Life, every Convenience that could render the Enjoyment of it agreeable.

These are the Advantages of Learning to a whole People ; but to enumerate those it conveys to individual
Persons

Persons would be an endless Labour. We shall only say, that he who is possess'd of true Science has within himself the Spring and Support of every social Virtue, a Subject of Contemplation that enlarges the Heart, and expands every mental Power; a Subject that is inexhaustible, never fatiates, but is ever new, amusing, useful, and interesting.

It is a sure Foundation of Tranquillity amidst all the Disappointments and Torments in Life; a Friend that can never deceive, that is ever present, to comfort and assist whether in Adversity or Prosperity; a Blessing that can never be ravish'd from us by any Casualty, Fraud, Violence, or Oppression, but remains with us in all Times, Circumstances, and Places, and may be had Recourse to, when every other earthly Comfort fails us.

It stamps an indelible Mark of Preheminence upon its Possessors, that neither Chance, Power, or Fortune can equal in others, that are void of this inestimable Blessing. It gives real and intrinsic Excellence to Man, and renders him fit for the Duties of social Life. It calms the Turmoils of domestic Life, is Company in Solitude, and gives Life, Vivacity, Variety, and Energy to social Conversation. In our Youth, it calms our Passions, and employs usefully our most active Faculties, and is an inexhaustible Fund of Comfort and Satisfaction in old Age, when Sickness, Imbecillity, and Diseases, have be-numm'd every corporeal Sense, and render'd the Union betwixt Soul and Body almost intolerable, without this mental Gratification, this intellectual Balm, from whence a Mind, possess'd of real, useful, and extensive Science, can draw Comfort, Serenity and Tranquillity, by the Force of Thinking, in the most excruciating Pains of either Stone or Gout.

Now, notwithstanding all that has hitherto been advanc'd in favour of Learning in general; we no ways think it absolutely requisite for any Man, much less for any Woman, to be so thirsty after Knowledge, as not to sit down contented, till they have gain'd a general Insight into every Branch of polite Literature. What we aim at is thus much only, that all Persons of what Denomination or Sex soever should be ambitious of attaining such Qualifications, as may render them most useful
in

in that particular Station of Life in which Providence has cast them.

Having premis'd thus much, we shall devote the remaining Part of this preliminary Discourse, to the peculiar Service of the Fair Sex, and shall therein take the Liberty of pointing out to them, not only those Accomplishments which are within their Reach, but such as must necessarily be put in Practice, if they ever expect to shine, and live with any tolerable Degree of Credit and Reputation in the World.

The first Qualification therefore requisite to make Beauty amiable, and without which it is rather a Disgrace than an Ornament to the Possessor, is VIRTUE.

This, I think, is absolutely necessary in all Persons, of every Age and Condition, to make them agreeable, and recommend them to the Esteem and Approbation of every Man of Sense. An handsome Courtesan is not only a very mean, but a contemptible Creature; the Beauty of her Face, instead of excusing her Folly, adds to the Deformity of her Character, and whoever is acquainted with the one, can take but little Pleasure in the other. If she has receiv'd any Advantages from Nature or Education, her Abuse of these tends to aggravate her Guilt, and render her more odious and disagreeable. In short, the most celebrated Countess at Court, that has lost her Innocence, will appear no less unamiable in the Eyes of a disinterested Spectator, than the meanest Prostitute in *Drury-Lane*.

The second necessary Qualification is Modesty; by which I understand, not barely such a modest Deportment as becomes all Persons of either Sex alike, but withal a certain graceful Bashfulness, which is the peculiar Ornament and Characteristick of the Fair Sex.

There is a Degree of Boldness very allowable and even praise-worthy in a Man, which is quite unnatural in a Woman; in the one, it denotes Courage, in the other, an impertinent Haughtiness and Assurance. The more feminine Softness any one has in her Countenance, the more insufferable is her masculine Behaviour. Her good Qualities (in case she has any) will be generally unobserv'd, very seldom, if ever, approv'd of, and never commended; and notwithstanding, in
all

all other Respects, she may be perfectly amiable, yet, for Want of a becoming Modesty, she will appear completely disagreeable.

The third Thing requisite is good Sense; Beauty, without this Gift of Nature, is perfectly insipid; and however it may raise our Compassion, it can never make a Man an Admirer of the Possessor of it. Her very Looks will betray her Weakness, her languishing Airs and forc'd Smiles will give a Disgust to the most exquisite Features and the fairest Complexion; and when once she begins to speak, her Charms vanish in an Instant. To be charm'd with the Beauty of a Fool, is a Mark of the most egregious Folly.

Good Nature comes next in order to good Sense; the former being as ornamental and graceful to the Mind, as Beauty is to the Body. It sets Virtue in the most amiable and advantageous Light, and adds a peculiar Grace to every other good Quality. It gives the finishing Touch, the last curious Stroke (if I may be indulg'd the Expression) to an handsome Face, and spreads such an engaging Sweetness over it, as no Art can equal, nor any Words (how expressive soever) can perfectly describe.

On the other Hand, the Frowns of Moroseness and Ill-nature, disgrace the finest Countenance; for even the Wrinkles of old Age cannot render it so homely and deform'd. A Termagant, tho' as beautiful as an Angel, is universally hated and avoided. The very Sight of her is odious, and her Company is not with any Patience to be supported.

The last Qualification requisite to make Beauty amiable is good Breeding. As a precious Stone, when unpolish'd appears rough, and has very little, if any, Effect upon the Eye; so Beauty, without any female Accomplishments to recommend it, makes but an awkward and disagreeable Figure. Nature, indeed, is at all Times the same; but does not discover her Beauty, or display herself to Advantage, till refin'd and improv'd by Art. Tho' a genteel Deportment, it is true, cannot alter the Shape and Complexion of a fine Woman; yet it is absolutely requisite to make them agreeable.

All the great and laudable Qualifications above particularly specified, namely, Virtue, Modesty, Good Sense, and Good Nature, without this last will avail but little. 'Tis not sufficient that a young Woman has good Features, and a comely Person, unless she knows how to set them off to the best Advantage; nor will any Accomplishments make her completely agreeable, unless they be properly improv'd by a well-directed Education.

The Acquisitions therefore most requisite to make her the Ornament of her own Sex, as well as the Pride of Ours, are these that follow. In the first Place, she should be able to read with Propriety and a good Grace; to write a neat legible Hand; to have a tolerable Insight into the first Rudiments of Accounts, and the Method of keeping a proper Diary; and in the next, to know how to lay her Money out with judgment abroad; to be conversant, in short, with all the various Branches of Cookery, Confectionary, &c. at home; and to be dextrous in the Art of Carving at Table, in private or publick, whenever Occasion should require it: And for her more easy and expeditious Attainment of those absolutely necessary Qualifications, we have drawn up the few following Sheets, which we flatter ourselves will prove highly worthy of her Perusal, and be thought no improper *Pocket-Companion* for the most able and experienced Houlewife.





THE
YOUNG WOMAN'S GUIDE
To the KNOWLEDGE of her
MOTHER TONGUE.

LESSON I.

*Of the ALPHABET, or CHARACTERS
made use of in Printing, with their respective
Powers or Sounds.*

THERE can be no Edifice erected without a Foundation. Every YOUNG WOMAN, therefore, who is desirous of attaining to a compleat Knowledge of her native Language, must, in the first Place, make herself Mistress of the Letters, whereof all the various Words made use of in that Language are compos'd.

These are in Number twenty-six, and are to be consider'd in their Form, their Nature, and their Force.

And first, we are to exhibit their several Forms, both great and small.

Roman Capitals.

A B C D E F G H I J K L M N O P Q R
S T U V W X Y Z.

Roman small Letters.

a b c d e f g h i j k l m n o p q r s t u v
w x y z.

Old

Old Print Capitals.

A B C D E F G H I K L M N O P
Q R S T U V X Y Z.

Old Print small Letters.

a b c d e f g h i j k l m n o p q r s t
u v w x y z.

Italic Capitals.

A B C D E F G H I J K L M N O P Q R
S T U V W X Y Z.

Italic small Letters.

a b c d e f g h i j k l m n o p q r s t u v w
x y z.

Next follow their Powers or Sounds.

ay, bee, fee, dee, ee, ef, jee, aith, i, jay or jee, kay, ell, em, en, o, pee, cu, ar, efs, tee, yu, vee or ev, double yu, eks, wy, zad or zed.

The Alphabet is divided into Vowels and Consonants; the former signifying a simple Sound; and the latter founding with, or in Conjunction with another.

The Vowels are five, *viz.*

a, e, i, o, u; and *y*, and *w*, when us'd for *i*, and *u*, are likewise Vowels.

Note, *i, u*, and *w*, are sometimes Consonants, and then the two first change their Form, and are expressed thus, *j, v*.

The Consonants are in Number twenty-one, *viz.* *b, c, d, f, g, h, j, k, l, m, n, p, q, r, s, t, v, w, x, y, z*, five whereof, *viz. l, m, n, r*, and *s*, are call'd Liquids or Half Vowels, as having a Kind of imperfect Sound of themselves.

Sometimes there are double Characters made use of in Printing, the Principal whereof are these that follow.

Et, ff, fi, fl, fh, fi, fl, ff, ft, ffi, ffi, fi, æ, œ, &c.

LESSON II.

Of DIPHTHONGS and TRIPHTHONGS.

A Diphthong is so call'd, when two Vowels come together, and are not separated or parted in the Pronunciation; but the Sound of them is perfectly united; as in the following Words, *heard, sweet, people*, which are pronounc'd, *heard, sweet, people*; and not divided thus, *be-ard, swe-et, pe-o-ple*.

These Diphthongs are divided into proper and improper. The former are twelve in Number, viz. *ai, ei, oi*, and *ui, au, eu, ou*; *ee, oo*; *ea, oa*, and *oi*. The latter seven, viz. *ay, ey, oy, uy, aw, ew*, and *ow*; *y* and *w* being us'd in the Room or Stead of *i* and *u* at the Ends of Words.

The Diphthongs *ae* and *oe* which have particular Characters (viz. *æ, œ*) are not properly *English* Diphthongs, but more peculiar to the *Latin* Tongue; for which Reason for the generality we both write them with a single *e*, and pronounce them as *e*. As for Instance, *Equity, Female, Phenix*, which in *Latin* are always written *Æquitas, Fœmina, Phœnix*; yet in borrow'd Words, indeed, especially in proper Names, we make use of them to denote their Original, as in *Æneas, Ætna, Oeconomist, &c.*

Sometimes, 'tis true, two Vowels come together and are not Diphthongs, but must be parted, as in these Words following; *ea* are divided in *Cre-a-tor, O-ce-an, The-a-tre, &c.* *ei* in *De-i-ty, A-the-ism, A-the-ist-ical, &c.* *eo* is no Diphthong in *Sur-ge-on, Pi-ge-on, Dun-ge-on, &c.* *oa* are separated in *Co-ac-tion, Co-ad-ju-ter*, and *oe* in *co-e-qual, co-e-ter-nal, &c.* *ie* are parted in *Au-di-ence, bu-ri-ed, Qui-et-ness, &c.* *ui* in *Fru-i-tion, Gra-tu-i-ty, pu-iffant, &c.* *ee* in *pre-e-mi-nent, re-e-diffy, re-en-ter, &c.* and *oi* in *go-ing, do-ing, &c.*

As to Triphthongs, they but very seldom occur, and are but six in Number, viz. *eau, ieu, iew, uai, uay*, and *uoy*. As in these Words, *Beaux*, pronounc'd *Boze*; *lieu, adieu*, pronounc'd *lu, adu*; *View*, pronounc'd *Vu*; *quaint*, pronounc'd *quaynt*; *Quay*, pronounc'd *Kee*; *Buoy*, pronounc'd *Boy*.

LESSON III.

Of SYLLABLES; with proper Rules how to divide them.

IT is absolutely necessary, both for true Writing and Reading, to understand the Nature and proper Division of Syllables.

A Syllable is either a Vowel or Diphthong sounding by itself, or join'd with one or more Consonants in one Sound, and pronounc'd with one Breath.

As each of the five Vowels make one perfect and distinct Sound, any of them may be, and each of them frequently is a Syllable; as in the Words following, *a-buse, e-ver, i-mage, o-ver, u-su-ry*. So likewise most of the Diphthongs, as for Instance, *au-thor, eu-nuch, ow-ner, ai-der, oy-ster, ea-ter, &c.*

Note, a, i, and o, are Words as well as Syllables, and the two latter when such, must be Capitals; as *I am the LORD. O God, have Mercy upon us.* As to *a* it is never a Capital, but at the Beginning of a Sentence.

Note, Many Consonants with one Vowel or a Diphthong, may make but one Syllable only; as for Instance in the following Words Length, Strength, Streights, &c.

RULES for the Division of SYLLABLES.

I. If two Vowels come together in a Word, where they are no Diphthong, but both are to be fully sounded, they must be parted, as in the Words following, *Di-et, Di-er, Tri-al, Tri-umph, co-e-qual, co-e-ter-nal, &c.*

II. If the same Consonant be doubled in the Middle of a Word, they must be divided, as in *ac-count, Em-met, im-mense, Ot-ter, ut-ter-most, &c.*

III. A Consonant coming between two Vowels must be join'd to the latter, as in *A-mi-ty, de-li-ver, E-mi-nence, not Am-i-ty, del-i-ver, Em-i-nence.*

IV. Two Consonants between two Vowels separate themselves, one to the former, the other to the latter Syllable; as in *For-tune, far-ther, Far-thing, &c.*

To these Rules, however, there are the following Exceptions; viz. the Letter *x* must be join'd to the

Letter before it, as in *Ox-en*, *Ex-er-cise*, and not *O-xen*, *E-xer-cise*. The true Reason whereof is this, *x* is a double Consonant, and has the Sound of *c* and *s* which cannot begin any Syllable. Another Exception is, no two or three Consonants which can properly begin any *English* Word must be separated in the Middle of a Word; for which Reason in the Words *agree*, *bestow*, *refrain*, you must divide them thus, *a-gree*, *be-stow*, *re-strain*, and not *ag-ree*, *bes-tow*, *rest-rain*, because *gr*, *st*, and *str* begin divers Words, as will appear from the two following Tables.

T A B L E I.

Some Words may, and frequently do, begin with two Consonants, and others with three; the former are thirty in Number, *viz.*

bl	} as in {	blunt	} as in {	fc	} as in {	scold
br		broad		fh		sheet
ch		church		fk		skin
cl		cloak		fp		spot
cr		cream		ft		stout
dr		drink		fl		flow
dw		dwe'l		fm		smite
fl		flame		fn		snow
fr		frost		fq		squib
gl		glove		fw		swell
gn		gnat		fh		thought
gr		grave		tr		treat
kn		knife		tw		twelve
pl	}	plate	}	wh	}	who
pr		prince		wr		wren

T A B L E II.

Of Words beginning with three Consonants, which are nine only in Number, *viz.*

fch	} as in {	school	} as in {	fpr	} as in {	spring
fcr		screen		fr		strong
fhr		shroud		thr		thread
fkr		skrew		thw		thwart
fpl		split				

Note,

Note, all these must be spelt together, and not divided unless in compound Words, where each simple Word must retain its own Letters, as in *dis-close*, *dis-miss*, *trans-pose*; and not *di-sclose*, *di-smiss*, *tran-spose*.

To conclude, take this for a general Direction, that Syllables are to be divided in spelling, in the same Manner as they are in speaking.

LESSON IV.

Some cursory Observations on the several Letters contain'd in the preceding Alphabet.

A is lost in the Words *Diamond*, *Parliament* and *Pharaoh*; which are pronounc'd *Di-mond*, *Par-li-ment*, *Fa-ro*. And one of the *a*'s is not founded in *Balaam*, *Canaan*, *Isaac*, which are *Hebrew* Names, and pronounc'd *Ba-lam*, *Ca-nan*, *I-sac*.

Note, this Letter *a* has four several Sounds, *viz.* long in the Word *bate*, short in *Hat*, open in *half*, founded *habf*, and broad in *tall*, founded *taul*.

B,

Is lost in Words of one Syllable after the Letter *m*, as in *Lamb*, *dumb*, *Thumb*, &c. which are pronounc'd *Lam*, *dum*, *Thum*; it is lost likewise whenever it precedes the Letter *t*, as in *Debt*, *Debtor*, *doubtful*, which are pronounc'd *Det*, *Det-tor*, *dout-ful*; and serves often to lengthen only the Words like final *e*, as in the Words *climb*, *Tomb*, *Womb*, which are founded *clime*, *Toom*, *Woom*.

C,

Is founded hard like *k* before the Vowels *a*, *o*, *u*, as in *Gart*, *Colt*, *Cup*; as also before the Consonants *l* and *r*, as in *Club*, *climb*, *Crust*, *Cross*, &c.

When *c* however, precedes an *Apostrophe*, in which Case the Vowel *e* is cut off, it is pronounced soft like *s*, *pranc'd* for *pranced*, *advanc'd* for *advanced*, which are founded *prahnst*, *advahnst*.

C is likewise soft and founded like *s*, before the Vowels *e*, *i*, and *y*. As for Instance *Cedar*, *Circle*, *Cyder*, which are pronounced *Se-dar*, *Sur-cle*, *Syder*.

When *c* precedes *k*, it is always perfectly lost, as in *Crack*, *check*, *Chick-en*, *Clock*, *cluck*, &c. and is either

lost or very obscure in the Words *Visuals, Verdict, Indictment*; they being generally founded *Vittels, Verdit, Inditement*.

C is likewise either lost, when the Consonant *s* precedes it, as in *Scene, Scepter, Science*, which are pronounc'd *Seen, Septer, Sience*; or else assumes the hard Sound of *k*, as in *Sceptic, Sceleton, Scepticism*, which are pronounc'd *Skeptic, Skeleton, Skeptifism*.

Ch, tho' a double Character, is but one Letter, and has a peculiar Sound to itself; as in *Church, Chappel, Chamber, &c.* It assumes sometimes the Sound of *k*, as in the Words *Chaos, Character, Chorus, &c.* as also in most foreign Words, as in *Chemist, Choler, Melancholly, &c.* which are pronounc'd *Kymmist, Koller, Mallankolly*; but more particularly in proper Names, as in *Antioch, Archilochus, Archimedes, &c.* which are founded *Antiok, Arkillokus, Arkimedes*.

Ch, however, is pronounc'd in most Words deriv'd from the *French*, like *sh*, as in *Chaise, Chagrin, Machine, &c.* which are pronounc'd *Shaize, Shagreen, Mashreen*. Sometimes it assumes the Sound of *qu*, as in *Choir* and *Choirister*, which are pronounc'd *Quire* and *Quirrister*. And lastly, it is perfectly lost in the Word *Drachm*, which is founded *Dram*.

D,

Loses its Sound in *Wednesday* and *Ribband*, those Words being pronounc'd *Wensday, Ribbon*. And when an *Apostrophe* precedes *d*, it loses its own Sound, and assumes that of *t*, in the following Words, *blest, kist, dismissed*, which are pronounc'd *blest, kist, dismissed*.

E,

Has a long Sound; as in *the, these*; and a short one in *them, then, when, &c.*

E, when it precedes *a*, and constitutes the Diphthong *ea*, loses its Sound in *dear, fear, death, breath*, which are pronounc'd *deer, feer, deth, breth*.

E is quite lost when an *Apostrophe* is substituted in its Place, as is common in such Words as take the Termination *ed*; as *fear'd* for *feared*, *heav'd* for *heaved*, *starv'd* for *starved*, &c.

Its Sound likewise is very obscure in such Dissyllables as end in *en, le, and re*, as in *sodd'n* for *sodden*, *ear'n* for

for *eaten*, *bitt'n* for *bitten*, *handle*, *mangle*, *dandle*, *me-tre*, *Lucre*, *Mire*, *Fire*. The Reason, however, of such Obscurity or Loss is, because *l*, *n*, and *r* are Liquids or Half Vowels, and have an imperfect Sound of their own, as has been before observ'd.

Observe the *e* final in Words of more Syllables than one is lost, and serves only to lengthen the Sound of the last Syllable, as in *adhere*, *adore*, *assure*, &c. It retains, however, its long Sound in such Monosyllables wherein there is no other Vowel, as *he*, *me*, *she*, &c.

There are some Exceptions, indeed, where *e* final does not lengthen the Syllable; as in *come*, *some*, *one*, *none*, which are sounded *cum*, *sum*, *wun*, *nun*.

F,

Is sometimes sounded like *v*, as in the Word *of*, which is pronounc'd *ove*, and when 'tis doubled it has a fine Aspiration, as in *stand off*, which is sounded *auve*.

When Words of the singular Number have *f* in the last Syllable, they change it into *v* in the plural, as *Wife*, *Wives*, *Knife*, *Knives*, *Calf*, *Calves*, &c.

G,

Is sounded soft like *je* and *ji*, before *e*, *i*, and *y*; as in *Gem*, *Ginger*, *Gypsy*. There are some few Exceptions, however, as in the Words *get*, *Geese*, *Gift*, *gild*, which are sounded hard.

This Letter is likewise pronounc'd hard before *e* and *i*, in most proper Names deriv'd from the Greek or the Hebrew, as in *Geba*, *Gideon*, *Gennesaret*.

It is sounded hard likewise in the Words following, *flagger*, *Dagger*, *bigger*, *Finger*, *Singer*, &c.

It is sounded hard likewise when it precedes the Vowels *a*, *o*, and *u*, and the Consonants *l* and *r*, as in *Gasp*, *Goose*, *Gust*, *Glass*, *Grass*, &c.

This Letter *g* loses its Sound when it precedes the Letters *m* or *n*, as in *Flegm*, *Gnat*, *gnash*, which is pronounc'd *Fleem*, *Nat*, *nash*, and in the Word *Sign*, and its Compounds, a *Design*, *consign*, *resign*, &c. which are sounded *Syne*, *De-syne*, *con-dyne*, *re-syne*.

G loses its Sound likewise when it precedes the Letter *l*, as in *Oglia*, *Seraglio*, which are pronounc'd *Olio*, *Serallio*,

When

When *u* follows *g*, the Sound of the *u* is lost, and the *g* is hard, as in *guilt*, *guile*, *Guinea*, &c. which are pronounced *gilt*, *gile*, *Ginny*.

Gh,

Tho' a double Character is only a single Letter, and is to be met with but very seldom at the Beginning of Words; but when it does occur, the Sound of the *h* is lost, and the *g* is hard, as in *Ghest*, *Ghost*, *ghastly*, which are pronounc'd *Gest*, *Gost*, *gabstly*.

Gh in the Middle of a Word assumes the Sound of *ff*, as in *Laughter*, *tougher*, *rougher*, &c. which are pronounc'd *Laffter*, *tuffer*, *ruffer*.

It assumes likewise the Sound of *ff* at the End of Words, as in *Cough*, *Trough*, *enough*, *rough*, which are pronounc'd, *Cauff*, *Trauff*, *enuff*, *ruff*. There are some Exceptions, however, and the Sound is quite lost, as *through* is founded *thru*, *Plough*, *Plou*, and *Dough*, *Dow*.

Gh loses its Sound quite likewise in the Words *high*, *nigh*, *Light*, *Night*, &c. which are pronounc'd *hy*, *ny*, *Lyte*, *Nyte*.

H,

Is not properly a Letter, but only a Note of Aspiration, and is lost in the Monosyllables *ah!* and *oh!* as also at the End of proper Names, as *Jeremiah*, *Obadiab*, *Messiah*, &c.

H loses its Sound likewise when 'tis preceded by the Letter *r*, as in *Rhenish*, *Rhetorick*, *Rhumatism*, &c. which are pronounc'd *Rennish*, *Rettorik*, *Rumatism*.

I,

Has two Sounds, one short and the other long; the former in *Fin*, *Fish*, *Fit*, &c. and the latter in *Fine*, *Fire*, *Fight*.

I loses its Sound, and assumes that of *u* in the Words following, *Dirt*, *Flirt*, *first*, *third*, which are pronounc'd *Durt*, *Flurt*, *furst*, *thurd*.

J.

This is commonly call'd Jod *i* or *i* Consonant, and has always the Sound of soft *g*, as in *Jest*, *Jester*, *Jeer*, &c.

K,

K,

At the Beginning of a Word, where it precedes the Letter *n*, either loses its Sound, or at least is very obscure, as in *Knave*, *Knife*, *knot*, &c. which are pronounc'd *Nave*, *Nife*, *nit*.

K at the End of a Word always requires the Letter *c* before it; as in *Arithmetick*, *Logick*, *Rhetorick*; but in Adjectives ending in *k*, such as *Tragick*, *Comick*, *Dramatick*, &c. it is now customary to throw the *k* out, and write them *Tragic*, *Comic*, *Dramatic*.

L,

Loses its Sound when it precedes either *f* or *m*; as in *Calf*, *half*, *Balm*, *Qualm*, which are pronounc'd *Cabf*, *bahf*, *Cabme*, *Bahme*.

M,

Loses its Sound, and assumes that of *n* in the Words *Accompt* and *Accomptant*, which are pronounc'd *Account* and *Accountant*, and are now generally spelt so.

N,

Loses its Sound when it follows the Letter *m*, as in *Hymn*, *solemn*, *Autumn*, which are pronounc'd *Him*, *sollem*, *Autum*.

O,

Has a long Sound and a short one; the former in *robe*, *abode*, *Mode*; the latter in *rob*, *Mob*, *Job*.

It assumes the Sound of short *u* in *Dove*, *Love*, *shove*, &c. and is pronounc'd *Duwe*, *Luwe*, *shuwe*.

It sometimes sounds like the Vowel *i* in *Women*, and is pronounc'd *Wimmin*; and sometimes like *oo*; as in *Tomb*, *Womb*; and is pronounc'd *Toom*, *Woom*. And sometimes again as the Vowel *u*; as in *done*, *dost*, *comfort*, which are pronounc'd *dun*, *dust*, *cumfort*.

And the Sound of *o* is lost in the Word *Damofel*, which is pronounc'd *Damxel*.

P,

Loses its Sound when the Letter *f* follows it, as in *Psalms*, *Psalter*, *Psalmist*, which are pronounc'd *Sablms*, *Sahltter*, *Sahlmist*.

It loses its Sound likewise when the Letter *m* precedes it, as in *Presumption*, *Attempt*, *Temptation*; which are pronounc'd *Presumshon*, *Attemt*, *Temtashon*.

Ph,

Tho' a double Character, is but a single Letter, and assumes the Sound of the Letter *f*, as in *Pblegm*, *Phanatic*, *Pbrenzy*, which are pronounc'd *Fleem*, *Fanattic*, *Frenzy*.

In Words, however, where *ph* can properly be divided it retains its natural Sound; as in *Shep-herd*, *up-bold*, &c.

Q

Is never written without *u*; and in Words deriv'd from the *French* it assumes the Sound of *k*, as in the Words *antique*, *oblique*, *fique*, &c. which are pronounc'd *antike*, *oblike*, *peek*.

Rb,

Tho' two Characters are but one Letter, and the *b* which follows it has no Sound at all, as in *Rheum*, *rheumatic*, *Rhetoric*, &c.

S,

Tho' the Sound of this Letter is naturally soft, yet it is pronounc'd hard like *z*, in the following Words, *Hands*, *Bands*, *Wands*, &c. as also in all Words ending in *sion* as, *Persuasion*, *Delusion*, *Confusion*: The Sound however is soft, in case a Consonant precedes it, as in *Conversion*, *Dimension*, *Commission*.

This Letter is hard likewise in several Words of one Syllable only, as in *Rose*, *Prose*, *Cause*, *Pause*, which are pronounc'd *Roze*, *Proze*, *Cauze*, *Pauze*.

This Letter is likewise perfectly lost in the Words *Isle*, *Island*, *Viscount*, &c. which are pronounc'd *Ile*, *Iland*, *Vicount*.

Note, all Words ending in *sion* are sounded as *shon*; as for Instance, *Commission*, *Compassion*, *Conversion*, which are pronounc'd *Commishon*, *Compashon*, *Convershon*.

T,

All Words ending in *tion*, as those in *sion* are sounded also like *shon*, as *Vexation*, *Commiseration*, *Conversation*, &c. which are pronounc'd *Vexashon*, *Commisera-shon*, *Conversa-shon*. Otherwise however it retains its own Sound, as in *Festivity*, *Bestiality*, *Contexture*, *Mixture*, &c.

Th,

Th,

Tho' a double Character is but a single Letter, and is founded hard, as in *thee, those, them, &c.*

V,

Call'd *Vee*, or *u* Consonant, always precedes a Vowel, as in *Virtue, Vice, very, vast, &c.* and is as widely different from the Vowel *u* in regard to its Sound and Form, as any other Letter throughout the Alphabet.

W,

Is sometimes a Vowel and sometimes a Consonant; the former when it is us'd for the Letter *u*, and the latter when it begins either a Word or a Syllable, as in *War, Warmth, Waste, &c. somewhat, somewhere, elsewhere, &c.*

W loses its Sound when it follows either *f* or *r*, as in the Words, *Sword, swooning, Wretch, wrestling*, which are pronounc'd *Sord, suning, Retch, resting*. It loses its Sound likewise when it precedes the Letter *b*, as in *Whore, whorish, Whoredom*, which are pronounc'd *Hore, borish, Horedom*.

Wh,

Tho' a double Character, is but a single Letter, and seldom if ever occurs in any Words but what are purely *English*; such as *white, where, Wheat, which, &c.* and then in regard to the Sound or Pronunciation of it, the *h* precedes the *w*, as *hwhite, hwere, hwheat, hwich, &c.*

X,

Is a double Consonant, and is founded like *cs* or *ks*; as *Example, execute, Exercise*, are founded *Eksample, exksecute, Eckserfize*.

Y,

Is, as we have before observ'd, sometimes a Consonant and sometimes a Vowel.

Note, however, that it is always a Consonant when it begins either a Word or a Syllable, and always a Vowel when it ends either the one or the other.

Z,

Is a double Consonant, and includes in it the Sound of *ds*, as in *Zone, Zealot, Zodiack, &c.* which are pronounc'd *Dsone, Dseelot, Dsodiack*.

Note,

Note, tho' it may precede any one of the Vowels, yet it can never follow or precede a Consonant.

LESSON V.

Three general Rules to be observ'd, in order to spell and write any English Words correctly.

I. **B**EFORE you write down any Word, pronounce it to yourself as clear, plain, and distinct as possibly you can, giving each Part its full Sound, and then enter it down according to the longest, hardest, and harshest Sound, as *I-ron*, not *Iurn*, *Lant-born*, not *Lantern*, *Cab-bage*, not *Cabbage*.

II. Make yourself Mistress of the preceding Lesson, and observe with Attention how the Vowels and Consonants are pronounc'd in various Words, as well foreign as *English*, and write them down accordingly. Be careful, however, to observe where any Word keeps its Sound, and where it varies it.

Mark likewise, very diligently, what Letters are silent, or not sounded in any Word, but insert them in your Writing, tho' they are omitted both in Reading and Speaking.

III. Always consult the following Dictionary, or any other, if you have one more copious, till you are so well vers'd in your Orthography, as to be able to enter any Article whatsoever, without having any Recourse to either.

LESSON VI.

Some particular Rules to be observ'd for Spelling and Writing any English Words correctly.

I. **A**LL proper Names of Persons, Towns, Cities, Rivers, Seas, Ships, &c. must begin with a Capital.

II. The first Word of a Bill, Book, Letter, Note, or Verse, must likewise have a Capital at the Beginning.

III. A Capital Letter must always follow a full Stop.

IV. When you quote any Passage out of an Author, (tho' the first Word does not follow a full Stop) it must begin with a Capital.

V. When

V. When a short Sentence is distinguish'd by being printed entirely in Capitals, you may take it for granted, that there is something contained in it more observable than ordinary; as, JESUS, KING OF THE JEWS.

VI. And lastly, you must take Care never to insert a Capital in the Middle of a Word; as for Instance, should your Name be *Elizabeth*, you must never write *ElizaBeth*.

A D D I T I O N A L R U L E S.

Notwithstanding a great Part of our Mother-Tongue is very irregular; and for that Reason, there is scarce any Possibility of comprizing it within the Compass of any Set of Directions whatsoever; yet we presume the following may prove of some Service and Advantage to a young Beginner.

I. Take Notice, that tho' the Lettet *c* generally precedes a *k*; as *thick, Stick, Chick, &c.* yet it must never be inserted between two Consonants; as *Wink, Stink, Sink*, not *Winck, Stinck, Sinck*.

II. Observe, however, if a Consonant precedes the Character *ch*, the *c* must be inserted, as in *Tench, Wench, Wrench, &c.*

Observe likewise, that the Character *ch*, if it ends a Word, or follows a short Vowel, it for the Generality admits of the Letter *t* before it, as in the Words *Watch, catch, fetch, &c.*

There are some few common Words, however, that are an Exception to this general Rule; as for Instance, *which, much, touch, &c.*

III. For the Generality the Letter *d* should be added before *g*, in case the *g* has a short Sound after a short Vowel; as for Instance, *Ledge, Ledger, Lodge, Lodger, Hedge, Hedger, &c.*

IV. When Words have a long Vowel before a single Consonant, you must always give them an *e* silent at the End of them; as *Life, Wife, Strife, &c.*

V. The silent *e*, however, must very seldom be written after a Syllable made long by a Diphthong, or after a double Consonant; as *receiv-ing, believ-ing, conceiv-ing, Bles-sing, ad-dres-sing, Wed-ding, &c.* and

not *receive-ing*. *be-lieve-ing*, *con-ceive-ing*, *Blesse-ing*, *addresse-ing*, *Wedde-ing*.

There are some Exceptions, however, to this general Rule; for *e* final must be inserted after the soft *c*, *g*, or *s*, *x*, *z*, or *v* Consonant, as for Example, *hence*, *Fence*, *range*, *strange*, *Mouse*, *House*, *brouze*, *rouze*, *Helve*, *Shelve*, &c. but it is absolutely needless, where two Consonants of the same Sort come together, as *Inn* and *add*, not *Inne* or *adde*, except in some few proper Names.

VI. When the Letter *g* sounds hard after a long Vowel, in the End of a Word, *ue* must be added to it, as in *Fatigue*, *Intrigue*, *Vogue*, *Rogue*, &c. and not *Fatig*, *Intrig*, *Vog*, *Rog*; *ue* must likewise be added to the hard *g* in all foreign Words; as in *Dialogue*, *Apolo-gue*, *Catalogue*, *Prologue*, *Epilogue*, &c.

VII. *Gh* is written for hard *g* in the Words following, *viz.* *Ghost*, *Ghittar*, *ghastly*, &c. and *gu* is written for hard *g* in *Guilt*, *Guile*, *Guide*, &c.

VIII. The Pronoun *I* and the Interjection *O*, (as we have hinted before) must be always written with a Capital.

IX. When the Letter *k* ends a Word with a short Vowel before it, then the Letter *c* must precede the *k*, as in *Stock*, *Block*, *Cock*, &c. the Letter *k*, however, may with Propriety be omitted in the End of such Adjectives as are deriv'd from the *Latin*, as in *Dramatic*, *Tragic*, *Comic*, &c.

L, a double *ll* is always us'd at the End of a Monosyllable after a single Vowel; as *Ball*, *call*, *fall*; *Bell*, *sell*, *Well*; *Mill*, *fill*, *Will*; *Roll*, *Poll*, *Toll*; *full*, *dull*, *Bull*, &c. but if a Diphthong precedes *l* in Words of one Syllable, then a single *l* only follows, as *Sail*, *fail*, *rail*; *Seal*, *feel*, *deal*; *Soil*, *toil*, *foil*; *Wool*, *Fool*, *Soul*, &c.

If Words have more Syllables than one in them, then *ll* must not be us'd, but the single *l* only; as in *merciful*, *painful*, *distrustful*, &c.

Whenever a Word or Syllable begins with a *q*, write a *u* immediately after it; as in *Question*, *acquaint*, &c.

Make use of *q* instead of *k* where Words are deriv'd from the *Latin*, ending in *quus*; as *oblique*, *antique*, and not *oblike*, *antike*, &c.

Observe

Observe a long *s* is never us'd at the End of a Word, either in Printing or Writing, but *ss*, as in *Mafs*, *Pafs*; *Dress*, *Press*; *Bliss*, *Kiss*; *Loss*, *Cross*; *Buss*, *puss*, &c.

There are several Exceptions, however, as to this general Rule; for the Monosyllables hereunder written must end with a single *s*, viz. *as*, *yes*, *is*, *us*, &c. So likewise when *s* or *es* is added to a Word in order to make it a Plural; as *Name*, *Names*; *Hand*, *Hands*; *Wand*, *Wands*; *Lass*, *Lasses*; *House*, *Houses*; *Church*, *Churches*, &c.

When *English* Words end with the Sound *us*, they must be spelt with the Diphthong *ous*, as *gracious*, *precious*, *conscious*, &c.

Make use of the Letter *x* rather than *æ*, in such Words as are deriv'd from the *Latin*, wherein the *x* is inserted; as in the Words *Connexion*, *Crucifixion*, which are more proper than *Connection* and *Crucifiction*.

When a Verb ends with a *y*, it retains it before its Termination; as *destroy*, *Destroyer*, *destroying*, *destroyed*; *Employ*, *Employer*, *employing*, *employed*, *Employment*, &c.

LESSON VII.

Of the Characters, Points, or Stops, made Use of to denote the Intervals, or proper Distances of Time which are to be observ'd in Reading.

IN Writing and Printing there are four Stops of the Voice, viz.

(,) a Comma	} {	(:) a Colon
(;) a Semi-colon		(.) a full Stop, Point, or Period.

These Marks are intended to shew what Pause or Rest is to be made in Reading, where they occur in one Sentence.

At a Comma, rest only whilst you can say privately to yourself one; at a Semi-colon, pause whilst you can say one, two, deliberately; at a Colon pause till you can tell three or four; and at a full Stop, or Close of a Sentence, tell five.

There are besides these Stops of the Voice, two Marks or Notes of Affection; one whereof is call'd a Note of Interrogation, marked thus { ? }, and the other

other a Note of Exclamation, mark'd thus (!) and these require the same Pause in Reading as at a full Stop.

The former is made use of when any Question is asked; and the latter, when any sudden Passion of the Mind is express'd.

To these Stops of the Voice and Notes of Affection, there are twelve other Marks of Distinction made use of in Printing; which are these that follow, *viz.*

An Apostrophe '	An Index ☞
An Asterisk *	An Obelisk †
Brackets []	A Paragraph ¶
A Caret ^	A Parenthesis ()
An Ellipsis —	A Quotation “
An Hyphen - or -	A Section §

The first, *viz.* the Apostrophe (') is used when some Letter or Letters are left out; as *in't* for *in it*; *I won't* for *I will not*; *tho'* for *though*, &c.

The second, call'd the Asterick or Afterism (*) has a peculiar Reference to something, either in the Margin or at the Bottom of the Page. And where divers Afterisms occur, as * * * * *, there is either something deficient in the Sense, or something too immodest to be inserted.


The third, call'd Brackets [], are but seldom us'd, and when they are, 'tis either to include a single Word or two of the same Signification with which they stand, and may be used in their Room or Stead; or else to include some Part of a Quotation.

The fourth, call'd the Caret (^), is frequently us'd in Writing, indeed, when any Word or Words happen to be omitted, and are inserted above; but they very seldom occur in any printed Book.

The Ellipsis, or fifth Mark (—), is us'd when Part of a Word is omitted to conceal the Sense of it, as in *M——n——try* for *Ministry*, *P——t* for *Parliament*, and *D—— of C——d* for *Duke of Cumberland*. 'Tis us'd likewise when some Part of a Sentence or Verse is wanting or omitted.

The sixth, called the Hyphen (-), is made use of either to unite two Words together, as *House-Keeper*,
Ale-

Ale-Conner, Inn-Holder, &c. or in Case one Part of a Word ends a Line, and the other begins the next, the Hyphen denotes, that the Syllables so parted must be join'd in Reading

When the Hand () is made use of, 'tis to denote, that there is something more worthy of the Reader's Notice than common.

The eighth Mark, call'd the Paragraph (¶), is chiefly us'd in the *Bible*, and denotes, that a new Subject is entred upon.

The ninth Mark, call'd the Parenthesis (), is us'd like the Brackets, to include something that is not absolutely necessary to the Sense, but introduc'd only to explain it, and if left out, the Sense will be no Ways interrupted.

In the Reading of a Parenthesis, the Rest, or Pause, at each Mark, is only as a Comma, and two Commas are frequently substituted in their Stead.

As to the Obelisk, or Dagger (†), the tenth Mark, it is only made use of by Way of Reference to something either in the Margin, or at the Bottom of the Page.

The revers'd Commas, call'd the Quotation-Mark, shews, that the Lines so distinguish'd are an Extract from some Author *verbatim*.

The Twelfth and last Mark, call'd the Section (§), is made use of to divide the Chapters of any Book into distinct Parts, and answers the same Purpose as the Paragraph-Mark beforemention'd (¶) does in the *Bible*.

There are some few other Marks made use of in Reading; such as the Dialysis, which is (· ·) two Dots over a Vowel, to denote, that it must not be join'd with the Vowel that precedes it, and for that Reason that both are no Diphthong; the single Accent as (´), and the double Accent as (¨), the long Accent as (—), the short Accent as (˘), and the Circumflex as (ˆ); but as these Marks belong to single Words only, and not to Sentences, and are only made use of in Books for the Help of Children to ascertain their proper Power or Sound, and never made use of in any others, we imagine, that they are foreign to our present Purpose, as being of little or no Service to those for whose Improvement this little Pocket Companion is principally intended.

A N

ACCURATE tho' COMPENDIOUS ENGLISH SPELLING DICTIONARY,

Peculiarly calculated for the SERVICE of the
present Undertaking.

A	agriot	alloy	angelot
A Bate	ague	allum	angle
A abatement	aguish	almanack	anguish
abdomen	ailment	almandine	angular
abele-tree	air	almond	animal
abortion	airy	almonds	animosity
abortive	aire or axweed	almage	anife
Abraham's balm	alabaster	aloes	ankle
or hemp tree	alamode	alphabet	anneal
abscess	alchemist	alphabetical	annual
abstergent or	alchemy	alfines or	annuity
absterfive	alcove	moufe-ear	annunciation
acacia	alder	amber	anonymous
account	ale	amber-grease	ant, pismire,
accountant	ale-conner or	ambigue	or emmet
ace	ale-taster	amble	ante-date
ache	ale-hoof or	ambry, amme-	St. Anthony's
acid	ground ivy	ry, or aumbry	fire
acidity	alembic	amel-corn	anti-chamber
acre	Alessanders	amethyft	antichrist
aerimony	Alicant-wine	amphibious	antichristian
aeute	aliment	ample	antick
adamant	alimony	amplification	antidote
adder	alifanders or	amplify	antelope
addice or adze	lovage	amputation	antimony
addition	alkanet	amulet	antipathy
additional	allay or alloy	anatomical	anti-venereal
addle	allelujah or	anatomist	antler
afflux	wood-forrel	anatomize	anvil
after-birth	alley	anatomy	anxiety
agarick	alligator	anchove	anxious
agate	allot	anemony or	apartment
agriculture	allotment	emony	ape
agrimony	allowance	angel-bed	apish
		angelica	apoplectical
			apoplexy

apoplexy	arfe	chestnut colour	band
apothecary	arfe-foot, or	avens	bandage
apozem	didapper	average	bandoe
apparel	arfe-smart; or	avery	bandoleers
appetite	water-pepper	augar, or	bandy
apple a fruit	arsenick	auger	bane
apple (of love)	arterial, or	august	bank
a plant	arterious	aviary	bankrupt
appoint	artery	aumbry	bankruptcy
appointment	artichoke	aume	ban or banns
apprentice	article	aumelet	banns or banes
apprenticeship	articulate	avoir-du-pois	banner
apricock	artifice	autumn	banquet
april	artificer	autumnal	bansticle, or
apron	artificial	awl	fickleback
aquafortis	artillery	awning	baptism
aquavitæ	artisan	ax	baptismal
aquatic or	artist	ax-vetch	baptist
aquatile	ascension-day	axle-tree	baptize
aqueous	ash	azure	bar
arable-land	ash-wednesday		barb
arbitrable	ashen	B.	barbarian
arbitrage	ashes	Baboon	barbarism
arbitrary	ashy	back-bone	barbarity
arbitrate	asp, or	bacon	barbarous
arbitration	aspin-tree	badger	barbel
arbitrator	asp, or	bag	barber
arbitrement	aspick	baggage	barberry]
arborist	asparagus	bagnio, or	bare
arbour	aspen	bain	bargain
arbut or arbute	assay	bait	barge
tree	assayer	baize	barke
archbishop	assembly	bake	barkary
archbishoprick	assize	baker	barley
argentine or	assizer	balcony	barm
silver-weed	asthma	balderdash	barn
arithmetical	asthmatic	baldmoney	barnacle
arithmetician	astrologe, or	bale	baron
arithmetick	hart-wort	balk	baronage
arms	astrologer	ball	baroness
armlet	astrological	ballad	baronet
aromatical or	astrology	ballance	barony
aromatic	astronomer	ballast	baracan
arquebuse or	astronomical	ballister	barrack
harquebuss	astronomy	ballot	barrel
arrack	atchievements	ballotation	a barrow-hog
arras-hangings	atom	ballustrade	barter
arrearages, or	attendance	balm	basil
arrears	attendants	balm-mint	basilisk
arrow	attire	balsam	basinet
arrow-head	auborn, or	balsamic	basket

bason	beans	bevelt	blanch
bas, or	bear	bever	blanchers
haddock	bears-ears	beverage	blank
basset	beard	bevy	blanket
basfoon	beast	bevy-grease	blanquet
bast	beau	bezar-tree	blare
bastard	beaver	bezoar	blaspheme
bastardize	beccafigo	bib	blasphemous
bastardy	bed	bible	blasphemy
batte	bed-rid	bier	blast
bastinado	bedlam	bifoil, or	blastings
bat	bedlamite	tway-blade	blay, or
bat-fowling	bee	bigamy	bleak
batch	bee-eater	biggin	blaze
batchelor	beech	bigot	bleach
bate, or	beechen	bigotry	bleak
abate	beef	bigotted	blear-ey'd
bath	beer	bilberries	bleat
bathe	beefom	bill	bleed
battalia	beestings, or	billet	blemish
battalion	breastings	billet-doux	blemishes
batter	beet	billiards	blew, or
batting-staff	beet-raves, or	bind	blue
battle	beet-radishes	binn	blew-bottle
battledore	beetle	birch	blewifh, or
battlement	beggar	birchen	bluish
battoon	beggary	bird	blight
bavins	behemoth	bird-lime	blighted
bawd	belch	birth	blind
bawdry	beldame	bishop	blind-fold
bawdy	belfry	bishoprick	blindman's-buff
bawrel	bell	bisk	blinks
bawfin, or	bell-flowers	bisket	blinkard
badger	bell-metal	biffextile	blister
bay	bellows	bistort, or	blit, or
bay-colour	belly	snake-weed	blits
bay-tree	belt	bit	blite
bayard	Belzebub	bitch	blith, or
bayonette	ben, or	bitter	blithsome
beach	behn	bittern, or	bloach, or
beacon	bench	bisflour	blotch
bead	bencher	bitumen	bloat, or
bead-tree	Bergamot	bituminous	blote
beadle	bergander	black	blob-checked
beagle	bertram	black-bird	block
beak	beryl	blacken	block-head
beaker	bet	blackish	blockish
beam	betle, or	bladder	blood, or blood
beam-fish	bastard-pepper	bladder-nut	bloom
beam-antler	betony	blade	blotch
beam-feathers	betroth	blain	bloud

bloued	bonnet	bracelet	bret, or
bloud-hounds	bonny	braces	brut
bloud-strange	bony	brach	brewers, or
bloudy, or	booby	brack	brewis
bloody	book	bracket	brick
blower	book-feller	brackish	brick, or
blowing-snake	bookish	brag	sweet-apple
blowze	boom	braggadocio	brick-layer
blubber	boon	bragget	bride
blunder	boor	braid	bridegroom
blunderbuss	boorish	brain	bridewell
blunket, or	boot	brait	bridge
blue colour	boots	brake	bridle
blush	booth	bramble	brier
boar	borage	bramble-net	brillant
board	border	brambling	brim
boarder	bore-tree	branch	brimmer
boat	boree	branch-pease	brimstone
bobbing	borow, or	brancher	brine
bockerel	borough	brand	brinish, or
boddice	boscage	brand-goose, or	briny
bodkin	bosom	brout-goose	brink
body	boss	brand-iron	briony, or
bog	bosted	brandy	bryony
boggy	botanical	brank, or	brisket
bohec-tea	botanicks, or	buck-wheat	bristle
boil	botany	brank-urfin, or	bristow-
boilary	botanist	bears-breech	nonesuch
boiler	botargo	brann	bristow-stones
bolbonach, or	botch	brasil	Britain
fatten flower	bottle	brass	british
boll	bottom	brassets	briton
bolster	bottomless	brat	brittle
bolt	bottomry	bravado	broach
bolter	botts	brawes	brocade, or
bolts	bouchet	brawn	broccado
bolus	bough	brawny	brock, or
bomb	bouds	braze	badger
bombard	boute-feu	brazen	brogue, or
bombardment	bow	brazier	broggle
bombasine	bowels	bread	broil
bombaft	bower	breakfast	brokage, or
bombaftick	bewet, or	bream	brokeage
bon-chretien	bowefs	breast	broker
bond	bowl	breath	brood
bondage	bowfe	breathe	brook
bone	bowyer	breech	brook-lime
bone-breaker	box	breech'd	broom
bonfire	boy	breeches	broom-rape
bongrace	boyish	breeze, or	brother
bonito	brace	gad-fly	brotherhood
			brotherly

Brotherly	bull-head	buskins	camel
brow, or	bullace	busfs	camelion
eye-brow	bullet	bust	camlet, or
brow-antler	bullion	bustard	camblet
brow-beat	bullock	butcher	cammock, or
brow-post	bully	butcher's broom	rest-harrow
brown	bulrush	butchery	camomile
brownish	bulwark	butler	camphire
browse, or	bump	but	campions
browse-wood	bumpkin	butter	canal
bruise	bunch	buttery	canary-bird
brunion	bundle	buttock	cancer
brush	bung	button	candle
brush-wood	bungle	butwin, or	candlemas-day
brute	bunn	butwink	candy
brutish	bunting	buy	canker
bruttle	buoy	buzz	canker-worm
bryony	burbot	buzzard	cann
bubble	burden		cannel
bubo	burgeon	C.	cannister
buck	burgefs	Cabrick, or	canopy
buck-maft	burgh	haleworth	cantle
buck-thorn	burghet	cabbage	canvas
buch-wheat	burgmaster, or	cabinet	cap
bucks-horn	burgomaster	cacao-nut	caparison
bucket	burghmote	cackerel	caper
buckle	burglar	cad-worm	capon
buckler	burglary	cadew, or	cappadine
buckram	burial	straw-worm	caraways
buckrams	burin	cag, or	carbine
bucksome	burn	keg	carbonade
bud	burnet	cage	carbuncle
budge	burnish	cake	carcase
budge-barrel	burnisher	calamint	cards
budget	burr	calcination	cardamum
buff	burr, or	calcine	cardoon
buffle	burr-dock	calculate	carnation
buffoon	burrel fly	calculation	carnabal, or
buffoonry	burrel, or red	calendar	shrove-tide
bug	butter-pear	calender	carp
bug-bear	burrel-shot	calenture	carpenter
bugle	burrows	calesh, or	carpet
bugle-horn	burst	calash	cart
bugless	bursten	calf	carrot
bulbine, or	burt	callico	cartilage
dog's leak	bury	callimanco	cartridge
bulbous	bush	callosity	carve
bulk	bushel	callous	carver
bulky	bushy	callow	carvel
bull	business	calves	cascade
bull-finch	bulk	cambrick	casement

cash	chaffinch	chest	circuit
cashier	chagrin	chibbol	circular
cask	chain	chichlings	circulate
casket	chair	chick, or	circulation
castaware	chair-man	chicken	circulatory
castia	chaife	chickling	cistern
castidony	chalecdony	chilblain	cistus
castock	chaldron	child	citizen
castor	chalice	childermas-day	cition
castrel	chalk	chimney	citrull
cat	chamber	chin	cittern
cat-pear	chamberlain	China-ware	city
cats-tail, or	chancellor	chine	cives
red plumb	chancery	chin-cough	civet
catalogue	chandler	chip	clarck-goose, or
cataplesm	chandry	chine	barnacle
cataraft	chaplain	chisel, or	clamp
catarrh	chaplet	chizzel	clapper
cater	chapman	chit-lark	claret
caterer	chappel	chitterlings	clarification
caterpillar	chapter	chives	clarify
cathedral	character	chocolate	clary
caudle	characterize	choir, or quire	clasp
caviary	charcoal	chorister	claver, or
caul	char, or	choke-pear	clover-grass
cauldron	chare	choler	claw
caustick	charge	choleric	clay
cauterize	charger	chop	cleaver
cautery	chariock	cough	cleavers, or
cedar	chariot	chrism	clivers
celandine, or	charioteer	chrifm	clergy
swallow-wort	charitable	Christ	clergy-man
cellery	charity	chriffen	clerk
cellar	charlock	christendom	clerkship
cellarage	charm	christian	clew
cellarist	chastity	christianity	clicker
cement	chat	christmas	clicket
cenfer	chatwood	chronical	climate
centaury, or	chattles	chryfolite	climbers
centory	chavender, or	chub	cloaths
center-fish	chevin	chump	clock
centinody, or	cheap	church	clod, or clot
knot-grass	cheapen	church-warden	clog
cerate, or	cheek	churn	cloister
cere-cloth	cheer	chyle	cloke, or cloak
ceterach	cheefe	chymical	close
chad	cheekmonger	chymist	closet
chafer	cherry	chymistry	clothier
chaff	chervil	cypher	clotter
chaffer	chestnut	circle	cloud
chaffern	chess	circlet	clove

cloves	comma	cook	counterpain
clover-grass	commerce	cookery	counter-point
clout	commode	cooler	counter-poison
club	commodities	coom	court
clyster, or glyster	communicant	coomb	courtezan
coach	communion	coop	courtesy, or cursey,
coals	companion	cooper	covey
coat	company	coot	cow
cob	compartment	copper	cowslip
cobbs	compass	copperas	crab
cob-iron	compasses	coppice, or copse	cracknel
cobweb	complexion	coquet	cradle
cochineal	complication	coquettish	crag
cock	compliment	coquetry	cramp
cockatrice, or basilisk	compost	corage, or bug- loss	crane
cockle	compute	coral	crape
cockney	compound	cord	cratch
cockrel	comrade	cordage	cravat
coco	conceive	cordial	craw, or crop
cod	conception	cordwainer	cray-fish
coddle	concoct	core	cream
codlin	concoction	coriander	crease
coffee	concubine	cork	credit
coffer	concupiscence	cormorant	creditor
coffin	conduct	corn	creeper
coif	conduct	cornel-tree	crests
coin	coney, or rabbit	cornelian	crest
coist, or queest	confection	cornet	crewel
coits, or quois	confectioner	cornice, or cor- nish	crewet
colewort	conflux	coronet	crib
colick	congee	corpse	cribbage
collar	conger	corrective	cribble
collation	conservatory	correspond	crick
collect	conserve	correspondence	cricket
collection	consistence	correspondent	crimson
college	consonant	corrode	crocodile
collery	consonant	corrosive	crow
collier	confort	costard	crop
collop	confound, or confrey	costard-monger	crostet
colly-flower	constable	costive	crown
colon	contagion	cot	cruet
coloquintida	contagious	cotton	crum
colt	continence	couch	crupper
coltsfoot	contortion	cover	crust
columbine	contract	coverlid	crutch
comb	contraction	covert	cub
comfits	contusion	cough	cuckoo
comfray	conventicle	coul	cucumber
	convulsion	coulter	cud
	convulsive		cuff
	coo		cullander

DAR DEW DIS DRA

cullander	darn	dewce, or	distraction
cullious	darnel	duce	distribute
cullis	date	dewy	distribution
culrage, or	daughter	diabetes	ditch
arse-smart	daw, or	dial	dittany
culture	jack-daw	diamond	diver
culver	day	diaper	division
cummin	days-man	diaphragm	divorce
cup	deal	diarrhoea	divorcement
cup-board	dearn	diary	diuretic, or
curd	dearth	diascordium	diuretical
curdle	debauch	dice	diurnal
curl	debauchery	dictionary	dizziness
curley	debaushée	diapper	dizzy
currans, or	decanter	diet	doctor
currants	decease	digest	doddor
curry-comb	deceit	digestible	doe
curtain	deceit	digestion	dog
curtlaſs, or	decency	digestive	dog-days
curtle-ax	deception	dike	dogs, or
cushion	decoction	dill	andirons
custard	decorations	dilute	dolphin
customer	decorum	dimittý	dome
cut	decoy	dimple	domestic
cutler	deer	dinner	door
cutlets	deſect	directory	dor, or
cuttle-fiſh	deſective	diſaſter	drone-bee
cygnet	deſenſatives	diſaſtrous	dorado
cylinder	deſiciency	diſcharge	doree
cypreſs	deſicient	diſcolour	dormitory
	deſilement	diſcount	dormouſe
	deſlour	diſeaſe	doſe
	deſluxion	diſgarniſh	dotterel
	deformity	diſh	doubler
	delicacy	diſlocation	doublet
	delicate	diſorder	doucet
	delicious	diſpenſatory	dove
	delirious	diſpoſition	dough
	delivery	diſquiſition	dowager
	den	diſfrank	dowdy
	dental	diſreliſh	dower
	depoſitary	diſrobe	dowlas
	deſart	diſſect	down
	deſert	diſſection	downy
	deſk	diſſolvent	dowry
	deſſert	diſtaff	doxy
	detraction	diſtemper	doze
	detriment	diſtil	dozen
	detrimental	diſtillable	drab
	deuteronomy	diſtillation	drag
	dew	diſtortion	draggel

D.

Dab
dab-chick
dace
daffodil
dagger
dainties
dairy
daiſy
daker-heñ
dale
dam
damaſk
dame
damſin
dance
dandelion
dar, or
 dart
dare

E dragon

DYS

ELK

EPO

EXA

dragon
drain
drake
dram
draper
drapery
draught
drawk
dray
dredgers
dregs
dreggy
drench
drefs
dribble
drill
drink
drip
dripping
drivel
driver
droinedary
drone
drop
dropfical
dropfy
dross
drossy
drove
drover
drought
drugs
drugget
druggift, or
drugster
duck
duckling
dug
dulcimer
dumpling
dung
dungeon
dust
duster
dusty
dutchefs
dwale
dye
dyers-weed
dysentery

E.

Eagle
eaglet
ean, or
yea
ear
earn
earnest
earth
earthen
earthing
earwig
easter
eat
eatable
eaves
ebonist
ebony
ebullition
ecclesiastes
ecclesiasticus
eclipse
edder
eddy
edible
educate
education
eel
effeminacy
effeminate
effigies
effusion
eft, or
evet
egg
egret
ejaculation
ejaculatory
eject
ejection
elbow
elder-tree
elecampane
electuary
elemosynary
elementary
elements
elephant
elixir
elk

elm
elope
elopement
elvers
emanation
embers
ember-week
embezil
embowel
embryo
emerald
emeril
emissary
emmet
emollient
emony
empyrical
empyrick
employ
employment
emrod, or
emry
emrods
emrose
emulsion
enamel
endive
enervate
enervation
England
English
entertain
entertainment
entrails
entry
envenom
epicure
epicurize
epidemical
epileptick
epilogue
epiphany
epistle
epistolary, or
epistolary
epitaph
epithalamium
epithet
epitome
epitomize
epocha, or

æra
equilibrium
equip
equipage
equivalent
equivocal
equivocate
equivocation
eradicate
erection
eringo, or
sea-holly
ermine
errand
ers
erudition
eruption
espousals
espouse
essence
estimate
estimation
estridge, or
ostrich
etimological
etimology
evacuate
evacuation
evangelical
evangelists
evaporate
evaporation
eucharist
eucharistical
eve
eve-churr, or
churr-worm
eveck
evening
evet
evidence
evident
evil, or
king's-evil
Europe
european
ew
ewer
exact
exaction
example

except

EXT

FAU

FID

FIV

except
 exception
 excess
 excessive
 exchange
 exchequer
 exciseable
 excise
 excision
 excuriate
 excoriation
 excrement
 excrementitious
 excrescence
 execute
 execution
 executor
 executrix
 exemplar
 exemplary
 exhalation
 exhale
 exhaust
 exist
 existence
 exodus
 exorbitancy
 exorbitant
 exotic
 expedite
 expedition
 expeditious
 expence
 expensive
 experience
 experiment
 expiration
 expire
 export
 exportation
 exquisite
 extacy
 extinguish
 extinguisher
 extirpate
 extirpation
 extort
 extortion
 extract
 extraction
 extraordinary

extravagance
 extravagant
 extreme
 extremity
 exuberance
 exuberant
 exulcerate
 exulceration
 eye
 eyes
 eyrie

F.

Fabrick
 face
 faggot
 faint
 fair
 fairing
 falchion
 falcon
 falconer
 falconry
 fallow
 family
 famine
 famish
 fan
 fane
 fang
 farce
 farcin, or
 farcy
 fardingale
 fare
 farm
 farmer
 farrier
 farrow
 farthing
 fashion
 fashionable
 fast
 fat
 father
 fatherless
 fatherly
 fathom
 fatten
 fatty
 faucet

fausen
 fawn
 feast
 feather
 feathered
 featherless
 feature
 feaver, or
 fever
 feaverish, or
 feverish
 february
 felt
 fell-monger
 felon
 felonious
 felony
 felt
 felt-monger
 female
 feminine
 fen
 fence
 fender
 fennel
 fennigreek, or
 fenugreek
 fenny
 ferment
 fermentation
 fern
 ferny
 ferrel, or
 ferrule
 ferret
 ferriage
 ferry
 fertile
 fertility
 ferula
 fescue
 fester
 festival
 festoon
 fetch, or
 fitch
 fewel, or
 fuel
 fiber
 fibrous
 fiddler

field
 field-fare
 fife
 fig
 figuretto
 filanders
 filbeards, or
 filberds
 file
 filipendula, or
 drop-wort
 fillemot, or
 feuille mort
 fillet
 filly, or
 filly-foal
 film
 filofella
 filter, or
 filtrate
 filth
 filthy
 filtration
 fin
 fine-draw
 fine-drawer
 finew, or
 vinew
 finger
 finical
 fir
 fire
 firkin
 firmament
 first-fruits
 firstlings
 fish
 fish-monger
 fishery
 fish-market
 fishy
 fist
 fistick-nut, or
 pistacho
 fistula
 fit
 fitch, or
 vetch
 fitchow
 fitters
 five-finger, or
 spur-

FLO FOR FRO GAL

spur-rowel	floramour, or	forester	frosty
five-foot, or	flower-genteel	fore-taste	froth
star-fish	florentine	fore-teeth	frothy
fixen, or	floret	fork	frugal
vixen	florist	fork-fish	frugality
flabby	flotten-milk, or	forket	fruit
flag	skim-milk	forrage	fruitage
flagelet	flood, or	fortnight	fruiterer
flaggy	floud	fossiet, or	fruitery
flagon	flounder	faucet	frumenty, or
flail	flourish	fossile	furmety
flake	flower	fountain	fry
flamboy, or	flower-de-luce	fowl	fuel
flambeau	flue	fowler	fuller
flame	fluellin	fox	fulmart, or
flammant	fluid	foy	summer
flank	fluidity	fraction	fumadoes
flannel	fleuk	fracture	fume
flap	flummery	fragile	funitory
flare	flush	fragility	fundament
flash	flute	fragment	fundamental
flashy	flutings	fragrancy	funeral
flask	flux	fragrant	fungous
flasket	fluxion	frail	funk
flatulent	fly	frame	funnel
flavour	fly-boat	francolin	furbelo
flaw	fob	frankincense	furlong
flawn	fodder	freckle	furmety
flawy	fog	freedom	furnace
flax	foggy	freehold	furniture
flaxen	foil	freeholder	furr
flea	fold	freeman	furrier
fledge	sole, or	free-stone	furrow
fleece	foal	freeze	furze
flesh	foliage	frescades	fusée, or
fleshless	folio	fresco	fusil
fleshy	some	fricassy	fustian
fletcher	foment	friday	fustick
flew	fomentation	friend	fusty
flexibility	font	friendless	
flexible	food	friendship	G.
flint	foot	fringe	Gage
flip	foot-pad	fripperer	galbanum
flirt, or	ford	frillery	gale
jilt-flirt	forehead	fritter	gallingale
flitter	fore-horse	frock	gall
flitter-mouse, or	fore-locks	frog	gall-nut
rear-mouse	fore-loin	froise	gallant
float	fore-noon	frontiniac	gallantry
flock	forest	frontlet	gallery
floor	forestal	frost	galley

galli-

GEN GLU GOU GRI

galligaskins	gentlewoman	glutton	gout
gallimawfry	gentry	gluttonous	gouty
gallon	germander, or	gnat	gown
galloon	English treacle	gnat-snapper	graff, or
gallop	gewgaws	goat	graft
galloshes	ghenting	goat-herd	grain
gallows	gherking, or	goatish	grammar
gambadoes	guerking	gob, or	grammarian
gambols	ghizzard	gobbet	grammatical
gammon	gib-cat	gobble	grampus
gander	gibbet	goblet	granary
gander-goffes	gibbets	God	granate
ganet	gigg	goddefs	grand-dame, or
gang	gigot	godhead	grand-mother
gangreen	gilliflower	godless	grand-fire, or
gantlet	gills	godly	grand-father
gaol, or	gilt-head	godwit	grange
jail	gimmel	gold	grape
garb	gimlet	gold-finch	grasp
garbage	gimpt	golden-rod	grafs
garble	gin	goldeney, or	grafs-hopper
garden	ginger	gilt-head	grassy
gardener	girdle	goldilocks, or	grate
gardening	girdler	golden tufts	grater
gargarism	girl	golding	grave
gargle	girlish	goldlin	gravel
garlick	girth	goldsmith	gravelly
garment	gith	goods	gravy
garner	gladdon, or	good-friday	gray, or
garnish	gladwin	good-man	badger
garniture	glanders	good-wife, or	gray-hound
garret	glafs	goody	grayling
garter	glassy	googe	graze
gate	glaze	goose	grazier
gather	glazier	gooseberry	grease
gawze	glear, or	gore	greasy
gazette	glair	gorge	green
gazetteer	glebe	gorget	green-finch
geer, or	glifter	gorse, or	greenish
gear	glitt, or	gofs	gremil, gromel,
gelder-rose	gleet	gosling	or grumel
gelding	gloar-fat	gospel	grenate
gem	glofs	gofs-hawk	grice
genefis	glossary	gossip	grid-iron
genet	glove	gossiping	griffin
gennit, or	glover	governante, or	grig
genniting	glow	governess	grillade
gentian, or	glow-worm	government	grills
fell-wort	glue	governor	gripe, or
gentil	gluish	guard	vulture
gentleman	glut	gournet	griffel

G U Z H A R H E G H I N

grift	H.	harp	heifer
gristle		harpſichord	heir
griftly	Haberdaſher	harquebuſs	heireſs
grit	haberdine	harrow	heliotrope, or
gritty	habitation	harſnet, or	turn-ſole
grizled	habitude	haſnet	hell
groat	hackle	hart, or	hellebore
grocer	hackney-coach	ſtag	hellier
grocery	haddock	haſel, or	hellish
grogram	haſt	haſle-tree	helm
groin	hag	harveſt	helmet
groom	haggas, or	haſh	helve
groove	haggeſs	haſp	hem
groſs	haggle	haſſock	hemlock
grot, or	hail	haſtings	hemorrhoids, or
grotto	hair	hat	emrods
grove	hairleſs	hatch	hemp
ground	hairy	hatchet	hempen
ground-work	hake	hatter	hen
groundling	halcyon, or	haut-boy, or	heps, or
groundſel	king's-fiſher	hoboy	hips
grout	hall	haw	herb
growſe	hallibut	hawk	herbage
grub	halter	hawkers	herbal
grubbage	halm	hawm	herbaliſt, or
gruel, or	hamkin	hay	herbariſt
water-gruel	hamlet	hazard	herd
gudgeon	hammer	hazardous	herdſman
guilder-roſe, or	hamper	haze	hern, or
elder-roſe	hanch, or	hazy	heron
guerking	hip	head	hernshaw, or
gueſt	hand	head-borough	hernary
guild-hall	hand-ſpeak	head-piece	hero
guimp	handful	health	heroical, or
guinea	handle	healthful	heroic
guitar	handſel	healthy	heroine
guld	handy	heap	heron
gull, or	handy-crafts	hear	herring
ſea-gull	hanges	hearken	herring-cob
gullet	hangings	hearſe	hicket, hickup,
gum	hang-man	heart	or hick-cough
gummy	hank	heart-burn	hickwall, or
gums	hapſe	hearth	hickway
guſſet	hard-beam, or	heater	hide
guſt	horn-beam	heath	hill
guſts	haricots	heaven	hillock
gut	harrier	hectic fever	hilly
guttle	harlot	hedge	hilt
gutter	harmonious	heel	hind, or
guzzle	harmony	heeler	female ſtag
	harnesſ	hegler	hinge

hip

H O R H U S J E R I N F

hip, or hep	horn-owl, or	hufe	jersey
hippocras	horn-coot	hufk	jeffamin
hire	hornet	hufky	jeffamin-butter
hireling	horfe	hut	jeffes
hirfe, or	horfeman	hyacinth	jewel
millet	horfemanship	hydropical	jeweller
hive	hose	hyæna	jews-ears
hive-drofs, or	hofier	hypochondria	jig
bee-glue	hofpital	hypochondriac,	jill
hoar-froft	hofpitality	or hypochon-	jilt
hoarfe	hoft	driacal	iliacal
hoary	hoftefs	hypocrify	iliac paffion
hoboy	hofler	hypocrite	image
hock	hot-cockles	hypocritical	imbofs
hodge-podge	hotch-pot	hyffop	imbroider
hoe	hotch-potch, or	hysteric-paffion	imbroidery
hog	hodge-podge	I.	implements
hog-fteer	hovel	Jacinth, or	impoftumate
hogoe	hough	hyacinth	impoftumation
hogfhead	hound	jack	impoftume
hoidon	hour	jack-a-lanthorn	impotence
holland-cloth	houfe	jack-daw	impotency
holly-tree	household	jack-pudding	impotent
holm	householder	jackall	incarnative
holfters	houfewife	jacket	incendiary
holt	houfewifery	jade	incenfe
holy-ghoft	houfing	jagging-iron	incensory
holy-thurfday	how, or hoe	jail, or goal	inceft
hoiybut, or	howlet	jailor, or goaler	inceftuous
helbut	hoy	jakes	inch
holyhocks, or	huckle-back	jalap	incifion
hollihocks	huckle-bone	jamb	incifure
home	huckfter	january	incivil
home-ftall	hull	japan	incivility
homicide	bully	jarr	incle
homogenous	hulver-tree	jasmin, or	inclofure
hone	humbles	jeffamin	income
honey	humble-bee	jasper	incurable
honey-comb	humour	jafs-hawk	index
honey-dew	hundred	javelin	indigeftible
honey-moon	hunger	jaundice	indigeftion
honey-fuckle	hungry	jaws	infancy
hood	hunter	jay, or	infant
hoof	huntsman	jack-daw	infect
hook	hurdle	jazal	infection
hoop	hurds	ice	infectious
hop	hurricane	ichneumon	infertile
hopper	hurtle-berry	icicle	infertility
horn	husband	jelly	infirm
horn-book	husbandman	jerkin	infirmity
horn-beam	husbandry		infirmity

inflam-

INT

ITC

KIL

LAN

inflammable	intermeffes	itchy	kine
inflammation	intermingle	item	kirtle
inflate	intermission	iterate	kit
inflation	intermit	itation	kitchen, or
infuse	intermittent	jubarb; or	kitchin
infusion	intermix	house-leek	kite
ingot	intermixture	jug	kitten
ingredient	internal	jugler	knead
inhabitant	interpose	juice	knee
inheritance	interposition	juiceless	knee holm
inhospitable	interpret	juicy	kneeling
inject	interpretation	jubes	knell
injection	inter	julap, or julep	knick-knacks
ink	interment	july	knife
inmate	interfoiling	julian	knight
inn	interwoven	jumbals	knighthood
inn-holder	intestate	jumps	knit
innocents-day,	intestines	june	knob
or childermas	inventoried	junetin	knobby
inoculate	inventory	juniper-tree	knock
insect	inwards	junkets	knocker
inspid	job, or jobb	ivory	knop
insipidity	jobber	jurden, or jurdon	knot
insolency	jockey	juffel	knuckle
insolent	joice, or joist	juvenile	
inspect	join, or joyn	joy	L.
inspection	joiner		Labels
inspector	joinery	K.	laboratory
insperfon	joint	Kecks	lace
instep	jointure	keel	lacker
instinct	joists	keeling	lackey
institute	joll, or jowl	keeve, or	lad
institution	jollor, or gills	keever	ladder
instruct	of a cock	kell, or kiln	ladle
instruction	jonquil	key	lady
instrument	journal	kennel	ladyship
instrumental	journey	kerchief	lamb
intellect	journey-man	kernel	lambkin
intellectual	jowler	kersey	lame
intelligence	iris	keffel	lameness
intelligencer	iron	kettle	lammas-day
intelligent	iron-monger	key	lamp
intelligible	irritate	kibe	lampern, or
intemperance	irritation	kibsey	lampril
intemperate	irruption	kickshaw	lamprey
intemperature	ising, or iceing	kid	landlady
interlard	ising-glafs	kidder	landlord
interleave	issue	kidnapper	landress
interline	issues	kidnies	landry
interlope	issueless	kilderkin	landskip
interlude	itch	kiln	lane

lantern,

LEE

LIM

LOS

MAC

lantern, or	leg	linden, or	log
lanthorn	legacy	lime-tree	loin
lap	lemon	line	lumber-house
lappet	lempet, or	ling	lome, or
lapwing	limpin	linger	loam
lard	lenitive	liniment	London
larder	lent	link	loom
lardooin	lentils	linnen	loon
lark	leopard	linnet	loriner, or
laser-wort, or	leper	linfeed, or	lorimer
lazer-wort	leprosy	line-feed	loriot, or
lask	leptous	linsey-woolfey	witwall
lassitude	lesson	lint	lot
lask	lethargick	lintel	lote-tree
last	lethargy	lion	lovage
lastage	letter	lioncel	louse
latch	lettice	lioneſs	louſy
latchet	levee	lip	lowry, or
latter-math	leveret	liquid	ſpurge-laurel
lath	leviathan	liquoriſh	loyn, or loin
lather	leviticus	liquor	loyns, or loins
lattice	liberdine	liriconfancy, or	lozenge
laudanum	liblong	lilly-convally	luggage
lavender	library	literature	lumber
laver	lice-bane	litter	lump
laverock	lich-wale	livelihood	lunacy
lawn	licoriſh, or	liver	lunary, or
lax	liquoriſh	liverings	moon-wort
laxative	lid	livery	lunatick
layer	lie, or lye	lizard	lunch
lazer	lientery	loach	luncheon
lazeretto	life	load-ſtone	lungs
lazerole	life-guards	loaf	lupines
leach	ligament	loam	lurch
lead	ligature	loathſome	lurcher
leaden	light	lob-loſſy	luſcious
leaf	lights	lob-worm	lute
leak	lilach, or	lobby	luteſtring
leaky	pipe-tree	lobſter	luxuriancey
lean	lilly	loche, or	luxuriant
leap-year	limb	loach	luxurious
leaſe	limbeck, or	lock	luxury
leaſh	alembick	locker	lye
leather	lime	locket	lynx
leathern	lime, or	lockram	lyre
leaven	linden-tree	lockrons	lyriſt
ledge	limon, or	locuſt	
ledger	lemon	lodge	
leech	limonade, or	lodger	
leek	lemonade	lodging	
lees	limpin	loſt	

M.

Macaroons
mace
macerate

macera-

MAN MAR MAW MEM

maceration	manciple	martlet	may
maches, or	mandrake	mascarade, or	mayor
masches	mange	masquerade	mayoralty
mackarel	manger	masculine	mazarines
madam	mango	mash	mazarine-blue
madder	mangy	mask	mazarine-hood
madge-howlet	manhood	massin-corn, or	maze, or wil-
magazine	manna	messin-bread	derness
magget, or	manners	mason	mazer
maggot	mansion-house	masonry	mead
maggoty	mantle	mass	meadow
magisterial	mantle-piece	massy	meadow-sweat,
magistracy	mantle-tree	mast	or mead-
magnet, or	mantua, or	master	sweat
loadstone	manteau	mastication	meager
magnetical	manual	mastick	meak, or meag
magpye	manufacture	mastiff	meal
maid, or	manufacturer	mat	mealy
maiden	manufactory	match	mealy-tree or
maid, or	manure	matches	wild-vine
thornback	manuscript	mate	mear
maiden-head	maple	math	mearl
majestical	marble	mathes, or	measure
majesty	march	wild-camo-	meat
maim	march-pane	mile	meazled
maimed	mare	matrice, or	meazles
main	margarites	matrix	mechanical, or
maintain	mariets	matrimonial	mechanic
maintenance	marigold	matrimony	mechoachan, or
maiz	marinade	matron	Indian root
make, or	marinate	mat	medal
fashion	marjoram	matter	medallion
make-hawk	market	mattery	medicable
malady	marketable	mattock	medicament
malapert	marl	mattress	medicinable, or
male	marmalet, or	maturation	medicinal
malevolent	marmelade	mature	medicine
malicious	marriage	maturity	meddick-fodder,
malignant	marriageable	maudlin, or	or Spanish
mall	marrow	sweet-maud-	trefoil
mallard	matry	lin	medlar
mallet	marsh	mavis	megrim
mallows	marshal	maulkin	melancholick
malinsfy	marshalsea	maund	melancholy
malocotoon, or	marshy	maundy, or	melicot
melicotony	mart	maundy-	melicoteny
malt	martin, or	thursday	melilot
maltster	martinet	maw	melon
mammock	martingale	maw-worms	melwell
man	martle-mass, or	mawkish	membrane
manchet	martin-mass	mawks	membranous

MIL

MIX

MOR

MUC

memoirs	milk	mizzle	moralist
memorandum	milky	moat, or	morality
memorial	mill	mote	moralize
memory	mill-mountain	mob, or	morafs
mend	milliner	mobile	morel, or
menial	millar	mode	petty-morel
meniver, or	millar's-thumb	modest	moril
minever	millet	modesty	morning
menow	million	modicum	morphew
menstruous	milt	modish	morrall, or
menfuration	mince	modwall	woody night-
menuet, or	mincing	mohair	shade
minuet	mine	moiety	morris-dance
mercenary	mineral	moil	morrow
mercier	mineralist	moist	morfel
mercery	minever	moisture, or	mortal
merchandize	minew, or	moistness	mortality
merchant	menow	molar, or	mortar
merchtable	minim	muller	morter
merlin, or	minister	mole	mortification
merling	minnekin, or	molebut	mortify
mermaid	minks	molasses	mortife
mesentery	minnekins	molt	mos
meffs	minor	molten	moffy
message	minority	moment	note
messenger	mint	monday	moth
meffuage	minuet	money	mother
metal	minute	moneyless	motherhood
metallick	mire	monger	motherless
metallist	mirobolans	mongrel	motley
metheglin	mirroure, or	monkey	moveables
mew, or	looking-glafs	monopolist	mould
fea-mew	miscarriage	monopolize	mouldable
michaelmas	misfortune	monopoly	moulder
microscope	misgovernment	monosyllable	mouldy
mid-day	misreckon	monster	moult, or
mid-lent	miss	monstrous	moulter
mid-summer	meffeldine, or	month	mound
mid-winter	mistletoe	monthly	mount
middling pins	mis-fpel	monument	mountain
mid-night	mis-fpend	monumental	mountaineer
midriff	mist	moon	mountainous
midwall	mistake	moon-calf	mountebank
midwife	mistle-bird	moon-ey'd	mourning
midwifry	mistletoe	moor	mouse
milch-cow	mistress	moorish	moufferons
mildew	misty	moose	mouth
mildewed	mite	mop	mouthful
mile	mithridate	mope	mow
milfoil, or	mittens	mope-ey'd	muck
yarrow	mixture	morals	muck-worm
			mucken-

MYL NIB NUM OME

muckender	myriad	nibble	nun
mud	myrrh	nice	nuncheon
muddy	myrtle	nicety, or	nuptials
mue, or mew	N.	niceness	nurse
muff		niceties	nurse-keeper
muffler	Nacker, or	niche	nursery
mug	naker	nick	nut
muggets, or	nag	nick-name	nutmeg
mugwets	nail	night	nutriment
mulberry	name	night-hawk	nutritious
mule	name-sake	night-mare	nutritive
muleteer	nap	night-rail	nye
mull	nape	night-raven	nymph
mullem	napkin	night-shade	nymphal
mullet	nard	nightingale	O.
mulse	nasty	nip	
multiplication	native	nippers	Oak
multiplicity	nativity	nipple, or	oakam, or
multiply	nave	teat	ockham
multitude	navel	nit	oaken
mum	nauseate	nitre	oar, or
munmer	nauseous	nitrous	ore
munmery	neal	nitty	oaten
mummy	neat	nod	oats
mumper	neat-herd	noddle	occasion
munch	neat-weight	noddy	occasional
mutrain	necessaries	node	occupation
muscadell, or	necessary	nodous	occupy
muscadine	necessity	noggin	october
muscal	neck	nonpareil	ocular
muscate	nectar	noon	oculist
muschetto, or	nectarine	north	odour
moschetto	neece, or	northern	oeconomical
muscle	niece	notherly	oeconomist
muscular	needle	northward	oeconomy
musculous	neigh	nose	offal
mushtroom	neighbour	nose-bleed, or	off-sets
musical	neighbourhood	yarrow	off-spring
musician	nephew	nosegay	oil, or
musick	nerve, or	nostrils	olio
musk	finew	note	oilman
musket	nervous	novel	oilet-hole
musketoon	nest	novelty	oily
muffelin, or	nestling	november	ointment
muslin	net	nourish	oister
must	nettle	nourishment	oker
mustard	news	noze, or	olitory
musty	new-years-day	nozzle	olive
mutton	new-years-gift	numbers	omber, or
muzzle	newt, or est	numberless	ombre
nyllewell	nib	numbles	omelet

onion

OVE

PAL

PAR

PAT

onion
onyx
opera
operate
operation
operative
operator
opiate
opium
ople
orache, or
orage
orange
orangeade
orangery
orchanet, or
alkanet
orchard
ordinary
ordure
ore
oriff
organ
organ-ling
organical
organist
organy, or
orgain
orifice
ork
orpin, or
orpine
orris
orthographer
orthographist
orthography
orts
orval, or
clary
orvietan
osier-tree
osprey
ossifrage
ostler, or
hostler
ostrich, or
ostridge
otter
oven
overplus
overpoize

over-weigh
over-weight
ounce
oufel
out-house
ouze
ouzel
ouzy
owl
ox
ox-eye
oxymel
ozier

P.

Pace
pacer
pacification
pacific
pack
packer
packet
pad, or
pad-nag
padder, or
foot-pad
paddle
paddock
paddow-pipe
padelion, or
fanicle
padlock
page
pageant
pageantry
paigles, or
cowslips
pail
pain
painful
paint
painter
painting
pair
palace
pasatable
palate
pale
palfrey
palish
palisades

pall
pallet
palliate
palliation
palm
palm-sunday
palmer
palmistry
palpitation
palsy
pamper
pamphlet
pamphleteer
pan
panado
pancake
pane
pangs
pannic
pannel
pannier
pansy, or
heart's-ease
pant
pantaloons
panther
pantler
pantofle
pantry
pan
paper
pappy
paralytical
paralytick
paramount
paramour
parapet
paraquet
parboil
parcel
parch
parent
parentage
parget
parish
parishioner
park
parker
parliament
parliamentary
parlour

parmecity, or
spermaceti
parmefan
parochial
parrot
parsimonious
parsimony
parsley
parsnep
parson
parsonage
partition
partner
partnership
partridge
pasch-flower
pass
passage
passenger
passe-velours
passion
passion-flower
passion-week
paslover
paste
pastel, or
woad
pastils
pastime
pastor
pastoral
pastry
pastry-cook
pasturage
pasture
pasty
patch
paternal
patience
patient
patrimony
patriot
patrol
patron
patronage
patronefs
patronise
patten, or
pattin
pattern, or
draught
F
pave

PAR

PIE

PLA

POL

pave	period	piece-meal	plague
pavement	periodical	pierce-stone, or	plaguy
paunch	periwig, or	parley	plaise
paw	peruke	piercer	plaiſter
pawn	periwinkle	pig	plaiſterer
pawn-broker	perquiſites	pigeon	plait
pay	perry	piggin	plane
payable	pert	pike	plane-tree
payment	peſt	pilch	plant
pea, or	peſt-houſe	pilchard	plantain
peaſe	peſtiferous	piles	plantation
peacock	peſtilence	pill	planter
peach	peſtilent	pillar	plate
peak, or	peſtilential	pillafter	platter
green-peak	peſtle	pillion	pledget
pear	petrification	pillow	plethory
pearch	petrify	pillow-bear	pleurify
pearl	petticoat	pimpernel, or	plonkets
peck	pettitoes	burnet	plover
pectorals	petty-cotty	pimple, or	plough
peel	pew	puſh	pluck
peg, or	pewet, or	pin	plug
pin	puet	pincers	plum
pelf	pewter	pinch	plumage
pelican	pewterer	pine	plume
pellamountain	pharmacy	pine-apple	plummer, or
pellet	pheafant	pink	plumber
pellitory	pheafant-pout	pinner	plummet
pelt	philter	pinnion	plump
pelt-monger	phlebotomy	pinnock	plungeon, or
pen	phlegm	pint	ducker
penman	phlegmatic	pintado	pluſk
penmanſhip	phoenix	piony	poach, or
pencil	phthiſical	pip	poche
pendat	phthiſick	pipe	pocard
pendulum	phyllires, or	piper	pock
penny	mock-privet	pipkin	pocket
pention	phyſical	pippin	pockified
pentioner	phyſician	piquet	pocky
pentateuch	phyſick	piſmire	pod
pentecoſt	piannet, or	pifs	podders
penthouſe	wood-pecker	piſtacho	point
peony, or	piazza	pistol	poison
piony	pick-axe	pistole	poisonous
pepper	picket, or	pitch	poke
percepier, or	piquet	pitcher	Pole
parſley-pert	pickle	pitchy	Pole-cat
perch	pickrel	pith	Poley
perdigron	picture	pithy	pollard
perfume	pie	placket	polygony, or
perfumer	piece	plad	knot-grafs

POT

PRO

PUL

QUA

polypody, or oak-fern	potion	profitable	pulverize
pomace	pottage	profuse	pumice-stone
pomatum	potter	profusion	pump
pome-citron	pottle	progeny	pumpkin
pomegranate	pouch	progress	punch
pome-water	poulterer	project	punchion
pommel	poultice, or Poultis	projection	punk
pompon, or pumpkin	poultry	projected	pupil
pond	pounce	projecture	puppet
poniard	pound	prolific	puppy
pool	poundage	promise	purchase
Pope, or ruff	Pourcontrol, or pourcuttle	promissory	purgation
Popingey, or Popinjay	powder	prong	purgative
poplar	powt	pronounce	purge
poppet	pox	pronunciation	purification
Poppey	Prawn	prop	purify
porcelain	Pregnancy	propagate	purl
porch	Pregnant	propagation	purl-royal
porcupine	preke	property	purples
pores	Premises	proportion	purr
pork	Prescription	proportionable	purse
porker	Preservation	proposal	purslain, or purslane
porous	Preservative	proposition	pursty
porphyry	Preserve	prospect	push
porpoise	press	prospective	puss
porringer	pretty	prostitute	put
porridge, or Pottage	prick-wood, or spindle tree	prostitution	putrefaction
portage, or Porterage	prickle	protuberance	putrid
portal	prickly	protuberant	puttock
Porter	prime-print, or privet	provender	
portion	primer	province-rose	
Portmantle	primrose	provision	
pose	prince	provocation	Quab, or water weasel
posnet	princess	provocative	quaff
posset	prison	prune	quaff
post	prisoner	prunel, or sickle-wort	quagmire
post-office	privet	prunello	quail
Postage	probe	ptisan	qualm
Postern	process	pudding	qualmish
Postillion	procession	puet	quarry
Postscript	proclaim	puffen	quart
posy	proclamation	puffin	quartan ague
pot	product	pug	quarter-days
pot-ashes	production	puke	quarter-staff
Potatoe	profess	puliol	quarteridge
	profession	pullet	quarterly
	profit	pulley	quartern
		pulpit	quash, or pompion
		pulp	quaviver, or sea-dragon
		pulse	

Q.

RAP

REC

REV

ROT

quean	rape-wine	reel	rhenish wine
queen	rapier	refectives	rheum
quest, or	rarefaction	refectory	rheumatic
ring-dove	rarify	refresh	rheumatism
quench	rarity	refreshment	rhinoceros
quick-beam, or	rasberry, or	regale, or	rhubarb
wild-ash	raspibery	regalio	rib
quicksilver	rasher	regimen	ribbon, or
quilt	rasor	regorge	ribband
quince	rasp	rein	rice
quincy	raspatory	relapse	sick, or reek
quint	rat	relax	rickets
quintal	ratafia	relaxation	rie, or rye
quintessence	rateen	relict	rim
quire	rattle	relish	rime
quite	rattle-snake	relishable	rimy
quit-rent	rattoon	remediless	rind
quitch-grass, or	raven	remedy	ring
couch-grass	ravish	remnant	ring-dove
quota	ravishment	rennet, or	ring-worm
quotation	raw	runnet	rinse
quotidian ague	ray	rennet-apple	rip
quotient	ream	rent	ripe
	rear-mouse, or	repairs	ripen
R.	bat	reparation	rivet
Rabbit	reason	repast	roach
rack	reasonable	replant	roan-horse
racket	receipt	replenish	roast
rackoon	receiver	repository	robe
radish	receptacle	reptile	robin-red-breast
rafters	reception	reputable	rocambole
rag	recess	reputation	roche-allum
ragged	reckon	rere-boiled	rock
ragoo	reckoning	respiration	rocket
rail	recover	respire	rod
raiment	recovery	rest-harrow,	rodge
rain	recreate	or camock	roe, or
rainbow	recreation	restless	roe-buck
rain-deer	rectification	restorative	roll
rainy	rectify	restore	roof
raisins	red	restrictive, or	rook
rake	red-gums	restringent	room
ram	red-shank	retail, or	rooft
rambooz	red-start	retale	root
rammer	red-streak	retch, or	rope
ramp	reddish	reach	rose
rampions	reduction	retention	rose-wood
ramsoms, or	reed	retentive	rosemary
buckrams	reed-mace, or	revels	rosin
rand	cat's-tail	revulsion	rosy
rape	reek	reward	rot

rotten.

SAL SAU SCO SED

rotten	salivate	saw	scour
rouncevals	salivation	sawyer	scouring
round-house	fallet	saxafrage	scourge
roundelay	fallow, or	scab	scrag
rouffelet	goats-willow	scabbard	scranch
rowel	salmon	scabbed, or	scrap
rubber	salt	scabby	scrape
rubbish	salt-feller	scabious	scraper
ruby	salvatory	scald	scratch
ruck	salve	scale	scrawl
ruddock	samlet	scales	scray, or
rue	samphire	scallion	sea-swallow
ruff	sampier	scalp	scream, or
ruffle	samplar	scalper	scream
rug	sample	scammony	screech-owl
rum	sand	scar	screen
rummer	sandal	scare	screw
rump	sandaracks, or	scare-crow	scribble
rumple	red arsenick	scarf	scribler
rundlet, or	sanders	scarification	scribe
runlet	sandling	scarify	scrip
runnet, or	sandy	scarlet	scritory
rennet	sanicle, or	scate	scroll
running-worm	self-heal	scavenger	scrub
runt	sap	scent	scruple
rupture	sapless	schedule	scrutoir, or
rush	sapling	scholar	scritory
ruffet	sapphire	scholastical	scull
ruffet-pear	sappy	school	sculler
ruffetin	fardel, or	sciatica, or gout	scullery
rust	fardine	scion	scullion
rusty	fardonyx	scissors	scum
rye, or rice	farsenet	scithe, or fithe	scurf
	fash, or	scold	scurfy
	fash, window	scollop	scurvy
Sabbath	saffiafras	scolopendra	scut
fable	fatchel	sconce	scutcheon
fack	fatten, or	scoop	scuttle
faddle	fattin	scooper	sea-mew
fadler	fatursday	scorbutick	sea-navel
safe	fatyrion, or	scorch	seal, or
saffron	rag-wort	scordion, or	sea-calf
sage	sauc	water german-	seam
sage-rose, or	saucer	der	seamster, or
holey-rose	savine	score	seamstress
fainfoin	savonet	scorpion	fear
fail	savour	scot, or shot	fearce
falamander	savoury	scot and lot	season
salary	savoy	scotch	seasonable
saligot, or	sausage, or	scotch-collops	seasoning
water-caltrop	saucidge	scovel	sedan

SHA

SHR

SKI

SOL

fedge	shamoy	shrove-tide	sky-lark
fediment	shank	shrowd	slipper
feed	shanker	shrub	sliver
feeds-man	shape	shutters	sloe
feedlings	shapeless	shuttle	sloe-worm
feedy	shark	sickle	sloven
feeth	shavings	sider, or	slut
fellery, or	sheaf	cyder	sluttish
celery	shear	sieling, or	small-pox
felvage	shearer	cieling	smallage
fena	shears	sieve	smell
fengreen, or	sheath	silk	smelt
house-leak	shed	silk-worm	smile
fenfation	sheep	filken	smith
fense	sheet	fill	smock
senses	sheldaple, or	fillibub, or	smoke
senseless	chaffinch	syllabub	smoky
sensibility	sheldrake	silver	smooth
sensible	shelf	silver-smith	smother
sensitive-plant	shell	simar	smut
senvy	sherbet	simmer	smutty
september	sherry	simnel	snaffle
serenade	shift	simper	snail
serge	shilling	simples	snake
sermountain	shin	simpler, or	snap-dragon
serpent	shingles	simplist	snarle
serpentary, or	shirt	finew	sneeze
vipers-grass	shit, or shite	finewy	snipe
serpentine	shitten	sink	snite, or rail
servant	shittle, or	sip	snivel
serve	shuttle	sippet	snivelling
serve	shittle-cock	silkin, or	snore, or snort
servitor	shock	green-finch	snout
servitude	shoe	sister	snotty
sesamum	shoemaker	sisterhood	snow
sefelis, or	shoot	sithe	snowy
hartwort	shop	fizzers, or	snuff, or
set	shop-lifter	scissars	snush
seton	shovel	skain, or skean	snuffers
setter-wort, or	shovel-board	skag	soak
set-wort	shoveller, or	skegger-trout	soap
settle-bed	pelican	skeleton	soapy
settlement	shoulder	skepe	socket
few	shower	skewer	socks
fewet	showery	skillet	sod, or sodden
sex	shred	skim	soder, or folder
shad	shrew, or	skin	sodom-apples
shag	shrew-mouse	skinner	foil
shalloon	shrew, or	skinny	foke
shalot	scold	skirret, or	sole
shambles	shrimp	skirwort	solutive

soop,

S P I

S T A

S T R

S U R

fcoop, or soup
 foot
 footy
 fop
 forb-apple
 fore
 forrel
 fouse
 fow
 fpade
 fpaniel
 spar-hawk, or
 sparrow-hawk
 sparables
 spark
 sparrow
 spatter-dashes
 spattle
 spawl
 spawn
 specific
 speckle
 spectacles
 speedwell
 speight
 spelt
 sperage, or
 asparagus
 sperm
 spermatic
 spew, or spue
 spice
 spicery
 spicknel, or
 spignel
 spider
 spike, or
 spikenard
 spin
 spinage
 spinal
 spindle-tree, or
 prick-timber
 spine
 spinet
 spinster
 spire
 spit
 spitchcock-eel
 spittle
 spittal

splat
 splatch
 splay
 spleen
 splenetic
 splents, or
 splints
 splinter
 spool
 spoon
 spot
 spotless
 spouse
 spout
 sprain
 sprat
 sprig
 springe
 sprinkle
 sprout
 spruce-beer
 spun-yarn
 sponge
 pungy
 spur
 spurge
 spurge-flax
 spurry
 squab
 squawl
 squeak, or
 squeal
 squeamish
 squill
 squinsy, or
 quinsy
 squirrel
 squirt
 squitter
 stable
 stack
 staff
 staff-tree
 stag
 stairs
 stake
 stalk
 stall
 stallion
 stander-grass

standish
 starch
 starling
 stationer
 staves-acre
 stays
 steam
 steed
 steel
 steeple
 steer
 stem
 sterling-money
 stew
 steward
 stewardship
 stews
 sticadoes
 stick
 still
 stingo
 stink
 stiony
 stipend
 stipendiary
 stirrup
 stitch
 stittle-back
 stock
 stock-dove
 stock-fish
 stock-gillflower
 stockings
 stole, or stool
 stomach
 stomacher
 stone
 stone-cholick
 stool
 stopple
 storage
 stork
 storm
 stormy
 stove
 stow
 stowage
 strain, or sprain
 strainer
 strangury
 straw

strawberry
 street
 strickle
 strike
 string
 strumpet
 stubble
 stud, or stode
 stuff
 stum
 stump
 stupes
 sturgeon
 sty
 sublimate
 subsistence
 substance
 substantial
 subtract
 subtraction
 succory, or
 wild-endive
 stuckstone, or
 sea-lamprey
 fucker
 suckle
 suckling
 suds
 sug, or sea-flea
 sugar
 sulphur
 sulphureous
 sumach, or
 sumack
 summer
 sun-flower
 funday
 superfecation
 superscribe
 superscription
 supper
 supperless
 suppurate
 suppuration
 surcingle
 surfeit
 surgeon
 surgery
 surloin
 surname
 surtout

suspen-

T A L T E R T I N T R A

suspensory	tallow	tertian ague	tinder
sustenance	talons	tester, or	tinker
swab	tamarinds	testern	tippet
swad	tamarisk	tetter, or	tipple
swaddle	tame	ring-worm	tirdles, or
swallow	tan	thatch	treadles
swan	tanner	thicket	tire, or
swan-skin	tang, or twang	thigh	head-dress
sweat	tankard	thiller, or	tirwhit, or
sweaty	tansey	thill-horse	lapwing
sweep	tap	thimble	tissical
sweepings	tape	thirst	tissick
sweet-bread	taper	thirsty	tissue
sweet-briar	tapestry	thistle	tit, or titmouse
sweet-william	tapster	thorn	tit-lark
sweeting	tar	thorn-apple	tittle-tattle
swelling	tarantula	thorn-back	toad
swelter	tare	thread	toad-stool
sweltry	tares	thresh	toad-flax, or
swift, or	tarnish	thresher	flax-weed
swallow	tarpawling	threshold	toast
swine	tarragon, or	throat	tobacco
swine-pox	dragon-wort	throster, or	tobacconist
switch	tarras	throwster	tod
swiyle, or	tart	tbrofle, or	toe
swivel	taste	thrush	toilet
swoon	tasteless	throttle	tomb
sword	taster	throws	tongs
word-fish	tatters	thrum	tongue
sycamore	tavern	thrush	tool
sympathetick	tea	thumb	tooth
sympathize	teal	thursday	toothless
sympathy	team	thyme	toothsome
symptom	teat	tick	top
symptomack	teem	tid-bit	top-knot
fyringe	telescope	tiffany	topaz
fyrup	temperament	tiger, or tyger	topping
	temperance	tigress	torch
	temperate	tike	tormentil, or
	temperature	tile	English-sel-
	tenant	till	wort
	tender	tillage	torrent
	tendrel	tilt	tortoise
	tenement	timber	touch-stone
	tennis	timbrel, or	tour
	tent	tabor	towel
	tenter-hook	tin	tower
	tenure	tinman	town
	terapine, or	tin-worm	toy
	tortoise	tinsel, or tinsel	toy-man
	terrier	tincture	trade

T.

Tabby
table
tablet
tabor
tadpole
taffety
taffety-tart
tag
tail
tailor
taint
talbot

TRO

TWE

VER

VIR

tradesman
 traffick
 tragedian
 tragedy
 tragical
 tragi-comedy
 train-oil
 trammel
 trance
 transfuse
 transfusion
 transom
 transpiration
 transpire
 transplant
 transplantation
 transport
 transportation
 trap
 trapes
 trappings
 trash
 travel, or
 travail
 tray
 treacle
 treadles, or
 treddles
 treasure
 treasurer
 treasury
 treat
 treatment
 tree
 treefoil
 trellis, or
 buckram
 trencher
 trepan
 tresses
 tressel
 trettles
 trevet
 trickle
 trifle
 trinkets
 tripe
 tripe-madame
 tripery
 trivet
 trollop

trotters
 trough
 trout
 trowel
 troy-weight
 truck
 truffle
 trull
 trumps
 trumpery
 trumpet
 trumpeter
 trundle-tail
 trunk
 trufs
 truffel
 tub
 tuberoſe
 tuberous
 tucker
 tuesday
 tuft
 tuition
 tulip
 tumbler
 tumbret
 tumour
 tun, or ton
 tunick
 tunnage
 tunnel, or
 funnel
 tunny
 tup
 turbiſh
 turbot
 turd
 turdy
 turkey
 turkey-pout
 turmeric
 turn-pike
 turn-ſole
 turnep
 turner
 turpentine
 turtle
 tutor
 tutoress
 tutty
 tweezers

twelfth-day
 twelve-month
 twig
 twilight
 twin
 tympany

U.

Vacation
 vagabond
 vagrant
 vail
 vaily
 valet de chambre
 valetudinary
 vallance, or
 vallence
 valuable
 valuation
 value
 van, or fan
 vane, or fane
 vanity
 vapourous
 vapours
 vardingale, or
 fardingale
 varlet
 varnish
 vat, or fat
 vault
 udder
 veal
 vegetables
 vegetation
 vegetative
 vehicle
 vein
 vellum
 velvet
 vend
 vendible
 veneering
 venereal
 venery
 veniſon
 venom
 venomous
 vent
 verdegreaſe
 verdure

verge
 verjuice
 vermilion
 vermin
 vernal
 vert
 vertiginous
 vertigo
 virtue
 virtuous
 vervain, or
 pigeons-graſs
 verviſe
 veſſel
 veſt
 veſtment
 veſture
 vetches, or
 chick-peaſe
 vial
 viands
 vicar
 vicarage, or
 vicaridge
 vice
 vicious
 victuals
 victualler
 village
 villager
 villain
 villainous
 villainy
 vine
 vine-grub
 vine-pear
 vinegar
 vineyard
 vintage
 vintager
 vintner
 violet
 violin
 viper
 virago
 virgin
 virginals
 virginity
 virile
 virility
 virtue

virtuous

UND UNT WAR WHE

virtuous	undress	untill	warren
virulency	undried	untruss	warrener
virulent	undutiful	unwash'd	wart
viscous	unfarced	unwater'd	wash
visibility	unfashionable	unwedded	wasp
visible	unfeather'd	vocation	wassil
visit	unfed	voice	wassilers
visitation	unfinish'd	voider	waste
visitor	unfurnish'd	volatile	watch
vitals	ungarnish'd	voluptuary	water
vitriol	ungather'd	voluptuous	waterish
wixen	ungenteel	vomit	wax
vizard	unglued	vomitory	wean
ulcer	unguent	vowel	weanling
ulcerate	unhealthful	voyage	weather
ulceration	uncorn	urchin	weather-cock
ulcerous	uninhabited	ureters	weather-glass
ultramarine	uninvited	urinal	weave
umbles, or	unjoint	urinary	weaver
numbles	universe	urine	web
umbrella, or	university	urn	webster
umbrello	unkennel	usquebaugh	wedge
umpirage	unkissed	usurer	wedlock
umpire	unlac'd	usury	wednesday
unbarr'd	unleavened	utensil	weed
unboil'd	unload	vulnerable	week, or
unbolted	unlock	vulture	wick
unbon'd	unmannerly		weekly
unborn	unmanur'd	W.	weefel
unbowell'd	unmarried	Wad	weevil
unbraid	unmask'd	wagtail, or	west
unbuckled	unplough'd	water-swal-	weight-
unburied	unpolish'd	low	wen
unbutton'd	unpolluted	wages	wench
uncas'd	unrefin'd	waggon	wet
unchaste	unrepair'd	waggoner	wey
unchaw'd	unrip	wainscot	whale
uncle	unripe	waits	wharf
uncomb'd	unrivet	wake robin, or	wharfage
unction	unroot	starch-wort	wharfinger
unctuous	unsaddle	wall	whay, or
uncureable	unsaleable	wall-creeper	whey
under-butler	unsalted	wall-flower	wheyey, or
under-caterer	unsavoury	wallet	wheyish
under-chamber-	unscale	wallop	wheal, or wheelk
lain	unscrew	walnut	wheat
under-secretary	unseasonable	wand	wheaten
under-sell	unstitch	wane	wheel
under-wood	unstuff'd	warden-pear	wheel-wright
underling	untie	wares	wheelk
undraw	untile	warnel-worms	whelp

wherry

BAR DEN GAB JAM

wherry	wilding	wood-bind	yarn
whey, or whay	wilk, or welk	wood-cock	yarrow
whip	william, or	wood-pigeon	year
whirlpool	sweet-william	wood-lands	yearly
whirl-wind	willow	wood-lark	yelk, or yolk
whisk	wimble	wood-louse	yellow-jaun-
whist	wind-cholick	wood-monger	dice
whites	wind-fall	wood-pecker	yellow-hammer
white-meats	wind-mill	woof	yellowish
white-pot	wind-pipe	wool	yeoman
whiting	wind-thrush	woollen	yest
whitlow	winding-sheet	woolsted, or	yesterday
whit-funday	windlafs, or	worsted	yew-tree
whitsuntide	winch	work	yoke
whittail	window	workman	yoke-elm
wholesail	wine	workmanship	yoke-fellow
wholesome	wine-cooper	worm	yolk, or
whore	wing	worm-feed	yelk
whoremaster	wire-draw	wormwood	young
whoremonger	wisp	worsted	youngster
whoredom	with	wort	yunker
whorish	wither	wound	youth
wicker	withy	wrappers	youthful
wicket	witwall	wren	yucca
widgeon	woad	wrench	
widow	wolf	wrist	Z.
widower	wolf-bane	writing	Zeal
widowhood	woman		zenith
wiek, or wick	womanhood	Y.	zest
wife	womanish	Yacht	zodiack
wig	womb	yard	zone
wilderness	wood		

A TABLE of the most familiar PROPER NAMES of MEN and WOMEN.

A.	Bartholomew	Dunstan	George
Abel	Benjamin	E.	Gervas
Abraham	Bernard	Edmund	Giles
Alexander	C.	Edward	Gilbert
Ambrose	Cæsar	Eleazer	Gregory
Andrew	Charles	Elias	H.
Anthony	Christopher	F.	Henry
Arnold	Clement	Ferdinand	Horatio
Arthur	Constantine	Francis	Hugh
Austin	D.	Frederick	Humphrey
Augustus	Daniel	G.	I.
B.	David	Gabriel	Jacob
Barnaby	Dennis		James

John

CON HEN PEN URS

John	M.	P.	Sebastian
Jeffery	Malachy	Patrick	Sigismund
Jeremy	Mark	Philip	Silvester
Jonathan	Martin	Peter	Simeon
Joseph	Matthias		Simon
Jofias	Matthew	R.	T.
Joshua	Maurice	Ralph	Theodore
Isaac	Michael	Raphael	Theodosius
Jude	Moses	Raymond	Theophilus
Julian		Reynold	Thomas
	L.	Richard	Timothy
		Robert	Toby
Lambert	N.	Roger	V.
Lancelot	Nathan	Roland	Valentine
Laurence	Nathaniel		Vincent
Leonard	Nehemiah	S.	Urban
Leopold	Nicholas		
Lewis	O.	Solomon	Z.
Luke	Oliver	Samuel	Zachary
		Sampson	

NAMES of WOMEN.

A.	D.	I.	Phyllis
Abigail	Damaris	Jane	Priscilla
Alice	Deborah	Joan	Prudence
Agnes	Diana	Isabel	R.
Amelia	Dinah	Judith	Rachel
Ann	Dorothy		Rebecca
Arabella	E.	L.	Rosamond
	Eleanor	Laura	Rose
B.	Elizabeth	Louisa	S.
Barbara	Esther	Lucy	Sarah
Beatrice		Lucretia	Sophia
Betty	F.	M.	Sufanna
Bridget	Flora	Magdalen	T.
	Frances	Margaret	Theresa
C.	G.	Margery	U.
Caroline	Gertrude	Mary	Ursula
Catherine	Grace	Martha	
Cecily		Maud	
Charlot	H.	P.	
Christian	Hellen	Penelope	
Constance	Henrietta		

Having

Having proceeded thus far, in the first Branch of this our new Undertaking, for the Practice and Improvement of our female Pupils in the Knowledge of their Mother-Tongue, we flatter ourselves, that the following cursory Remarks of the late celebrated Dr. *Watts*, on the important Advantages of *Reading* and *Writing*, will be look'd upon, not only as an entertaining, but instructive Conclusion.

“ The Knowledge of Letters (says that ingenious Author) is one of the greatest Blessings that ever God bestow'd on the Children of Men. By this Means, we preserve for our own Use, through all our Lives, what our Memory would have lost in a few Days, and lay up a rich Treasure of Knowledge for those that shall come after us.

“ By the Arts of *Reading* and *Writing*, we can sit at Home, and acquaint ourselves with what is done in all the distant Parts of the World, and find out what our Fathers did long ago, in the first Ages of Mankind. By this Means, a *Briton* holds Correspondence with his Friend in *America* or *Japan*, and manages all his Traffick. We learn by this Means, how the old *Romans* liv'd, how the *Jews* worshipp'd: We learn what *Moses* wrote, what *Enoch* prophesied, where *Adam* dwelt, and what he did soon after the Creation; and those who shall live when the Day of Judgment comes, may learn, by the same Means, what we now speak, and what we do in *Great Britain*, or in the Land of *China*.

“ In short, the *Art of Letters* does, as it were, revive all the past Ages of Men, and set them at once upon the Stage; and brings all the Nations from afar; and gives them, as it were, a general Interview: So that the most distant Nations, and distant Ages of Mankind, may converse together, and grow into Acquaintance.

“ But the greatest Blessing of all, is the Knowledge of the Holy Scriptures, wherein God has appointed his Servants, in ancient Times, to write down the Discoveries which he has made of his Power and Justice, his Providence and his Grace, that we, who

“ live near the End of Time, may learn the Way to
 “ Heaven and everlasting Happiness.

“ Thus *Letters* give us a Sort of Immortality in
 “ this World, and they are given us in the Word of
 “ God, to support our immortal Hopes in the next.

“ Those therefore who wilfully neglect this Sort of
 “ Knowledge, and despise the *Art of Letters*, need
 “ no heavier Curse or Punishment, than what they
 “ chuse for themselves, (*viz.*) *To live and die in Ig-*
 “ *norance, both of the Things of God and Man.*

“ If the Terror of such a Thought will not awaken
 “ the Slothful, to seek so much Acquaintance with
 “ their *Mother-Tongue*, as may render them capable of
 “ the Advantages here describ'd; I know not where
 “ to find a *Persuasive*, that shall work upon Souls that
 “ are sunk down so far into brutal Stupidity, and so
 “ unworthy of a reasonable Nature.”





A

NEW and EASY

INTRODUCTION

TO THE

ART of WRITING.

A short POETICAL ADDRESS to our Female Pupils, on the important Advantages arising from the USE of the PEN.

YE springing Fair, whom gentle Minds incline,
 To all that's curious, innocent, and fine,
 With Admiration, in your Works are read,
 The various Features of the twining Thread.
 Then let the Fingers, whose unrivall'd Skill
 Exalts the Needle, grace the noble QUILL.
 An artless Scrawl the blushing Scribler shames,
 All should be fair, that *beauteous Woman* frames;
 Strive to excel, with Ease the PEN will move,
 And pretty Lines add Charms to infant LOVE.

INSTRUCTIONS for young Practitioners in
the Art of WRITING.

Notwithstanding the Practice of various Hands
 may be of singular Service to young Gentle-
 men, who are brought up to various Employments;
 and tho' Command of Hand, or, as 'tis generally
 call'd,

call'd, *Striking*, may be of some Service, by way of occasional Decorations ; yet there is but one Hand absolutely requisite for young Women to improve themselves in, and that is the *Round Hand*, which is much preferable to the *Italian*, tho' formerly, indeed, the latter was in high Repute amongst the Ladies ; neither is there the least Necessity for our Female Pupils in particular, to practise any ornamental Flourishes whatsoever ; so that all they are under an indispensable Obligation to learn, in regard to Penmanship, lies in a very narrow Compass ; for if they can but once attain to make their Writing look fair and legible, 'tis as much as is required at their Hands.

Short RULES for learning to WRITE.

TO write true, is to keep a due Proportion between the Letters.

Draw two Lines at a small Distance with a Pencil, and let the Letters fill up the Space.

There are two Sorts of Letters ; some keep within the Lines, and others exceed them.

Of the former Sort are these that follow, *viz.*

a, c, e, i, m, n, o, r, u, w, x, v, z.

The following are of the latter Sort, *viz.*

b, d, f, g, h, j, k, l, p, q, s, t, y.

Observe, the Letter *c* if it be carried on, 'tis *o* ; bring the Stroke down again, 'tis *a* ; carry the *a* above the Line 'tis *d* ; carry it below the Line strait, 'tis *q* ; turn it at the End, 'tis *g* ; begin the *c* with a longer Stroke, and 'tis an *e*.

The Letter *i*, if it be carried above the Line, 'tis *t* ; if it be doubled, 'tis *u* ; if this *u* falls below the Line, 'tis *y* ; and if this *y* wants the first Stroke of it, 'tis *j*, or what is call'd jod *i*.

l, if it be turn'd roundish, constitutes a *b* ; if this be below the Line, 'tis *f*, and if it turn the other Way, it is *s*.

n, if it stops at the Top, 'tis *r* ; if there be three Strokes, 'tis *m* ; if the first Stroke goes below the Line, it forms a *p* ; if it turns up again it constitutes a *w* ; if
it

it be carried above the Line with a Bend, 'tis an *b*; and if the *b* be turn'd in the Middle, 'tis a *k*.

x is two *c*'s turn'd the wrong Way; z and short *s*, bear some near Similitude.

The Method to attain the Art of Writing soon, is to practise frequently on the following Letters, *c, i, l, u*; for from them you form all the rest; as for Instance,

From *c*; you form *o, a, d, q, g, e*.

From *i*; *t, u, v, y, j*.

From *l*; *b, f, s*.

And from *n*; *r, m, p, u, w, h, k*.

In writing great Letters or Capitals, the principal Stroke is a long *S*; with a true and easy Bend, it makes the *A, B, D, F, H, I, K, L, P, R, S, T*.

Observe, those who write but seldom, lose their Hand by taking off their Pen at every Letter, and by writing with a quick Stroke or Jerk; in order therefore to prevent such an ill Habit, use yourselves to write several Letters at a Time, without taking off the Pen; for the more you can accomplish this, the more you will command the Pen.

As the fair Sex can with Ease procure good Pens, I shall not trouble them with any unnecessary Directions how to make them; but 'tis highly requisite, however, that they should be instructed how to hold them in a proper Manner, and how they ought to sit, when they are determin'd to practise.

RULES for holding the PEN.

I. Hold your Pen with the Thumb and two first Fingers of your Right-Hand, so as that your second Finger's End may reach just to the upper Part of the Hollow, or Scoop of your Pen; and that your Pen may rest on that Side of your second Finger (near the Nail) which is next your first Finger.

II. Your first Finger's End must reach just as low as the Top of the Nail of your second Finger, and lay hold, or press on that Part of the Barrel of the Pen, which is next your second Finger.

III. Your Thumb (almost extended strait) must lay hold, or press on that Side of the Barrel of the Pen

that is next it, and will then reach to the Top of the Nail of your first Finger.

IV. Your Pen and Hand thus ordered, your Pen will be held on the right Side of it, (almost under the Barrel) by the End of your second Finger near its Nail.

V. On the right Side (almost on the Back of the Barrel) it will be held by that Part of your first Finger, which is nearest your second Finger.

VI. On the left Side (about an Inch and a Quarter from the Point of the Nib) it will be held by the Ball of the End of your Thumb, traversing slant-wise opposite to the End of your Thumb-Nail; and the feather'd Part of your Pen will pass between the upper and next Joint of your first Finger; and the Hollow, Scoop, or Opening of your Pen, will be hid from your Sight.

VII. The Hollow (or Palm) of your Hand, will be almost directly against your Paper.

VIII. Your third Finger must bear on your Paper, with that Joint of it which is next to its Nail.

IX. The Ball of your right Hand (near your Wrist) must not (nor any Part of your Hand, but the before-mention'd Joint of your little Finger) touch the Paper.

X. And lastly, your Pen and Hand order'd according to these Directions, you will find the Paper and Desk on which you write, will be borne on by nothing else but the Nib of your Pen, the lowermost Joint of your little Finger, that Part of your right Arm, which is between your Wrist and Elbow; and by the Thumb, Fingers, and Part of the Arm, near the Elbow of your left Hand; on which, and the Seat you sit on, the Weight of your Body should rest.

The next Article to be learn'd is, how to sit commodiously, when you are dispos'd to write; and for that Purpose observe the following Directions.

I. Let the Height of the Flat of your Desk, whereon you lay your Book or Paper, be about two Foot three Quarters from the Ground; the Height of your Seat one Foot three Quarters; let your Seat's Edge be distanc'd from the Edge of the Desk (which comes next your Body) half a Foot.

II. Let

II. Let the Room for your Knees and Legs to come under your Desk, be one Foot.

III. Lay your Book or Paper, on which you write, streight before you.

IV. Let the Elbow of your right Arm be distanc'd from your Side about four Inches.

V. Let your Body be nearly upright, and right against your Book or Paper; and if you suffer any Part of it to touch the Edge of your Desk, which it is best to avoid if you can, let it be but slightly.

VI. Let the Weight of your Body rest on your Seat and your left Arm; and hold your Paper or Book fast down, on which you write, with the Thumb and four Fingers of your left Hand.

When you have, by the Instructions above, learn'd how to hold your Pen, and to sit in a proper Position, endeavour to make your Writing as legible as possible; and for that Reason never out of any Vanity or Affectation of making it look fine, add Sprigs to your great Letters, or throw any unnecessary Strokes amongst your small ones; but make your Fulls and your Smalls very smooth and clear; make your circular Strokes in your Letters without Corners or Flats, and the right-lin'd ones without Crookedness; keep such a Distance between your Letters, that the Whites between each of them may be as exact as is consistent with Practice; and take the same Care with respect to the Distance of your Words and Lines; for the Beauty of Letters consists in the well adjusting of their Parts, well performing the Strokes of which they are compos'd, and placing them to the best Advantage.

And lastly, take care that all such Letters as have no Stems, be made as nearly of a Height as you can; and the same Letters in the same Piece of Writing, as near as may be, of the same Proportion; and always remember to perform as much of a Word as you can in one continued Stroke.

INSTRUCTIONS *for making of* FIGURES.

THE making of Figures well is as necessary as the making of Letters well; for, without Figures, no Affairs in common Business can be transacted; and, therefore, I would advise all my Female Pupils, in general, to make their Figures in the most graceful Manner they possibly can.

Observe, that Figures, when rang'd in Columns in Books of Account, should be made upright; but when mix'd with Letters, in Writing, they should stand somewhat leaning. And let this be a standing Rule, that your Figures be made considerably larger than your Writing.

Now to this second Branch of our new and useful Undertaking, we shall only add some proper Copies for the Imitation of our Female Pupils, and some few familiar Letters, to instruct them how to express themselves with Propriety, when they make their Applications to their Equals or Superiors, if Occasion offers, by Way of epistolary Correspondence.

The particular Copies then that I would recommend to their Practice, on their first Entrance into the Art of Penmanship, are the four single Lines hereunder written; since each of them is so contriv'd, as to contain the whole Alphabet within itself, by which Means, they will insensibly, as well as expeditiously, acquire a competent Knowledge of the Use of the Pen.

The four several Copies are as follow.

I. Prize exquisite Workmanship, and be carefully diligent.

II. Knowledge shall be promoted by frequent Exercise.

III. Quick-sighted Men by Exercise will gain Perfection.

IV. Happy Hours are quickly follow'd by amazing Vexations.

When our Female Pupils, however, have spent a sufficient Time in transcribing the above Lines, and have, by Practice, made the whole Alphabet easy and familiar

familiar to them, then those artificial Copies should be laid aside, and others substituted in their Stead, which are more interesting and instructive; for *Quintilian*, who was one of the most able and experienc'd Preceptors of the Age wherein he liv'd, and was for making the most of every Thing in the Education of Youth, exhorts all Writing-Masters, in the strongest and most engaging Terms, never to give their Scholars any idle, silly Copies, which have little or no Meaning in them; but on the other Hand, to be very careful in recommending to their Practice such only as contain'd in them the highest Regard for Virtue, and the utmost Abhorrence and Detestation of Vice; for what is learn'd whilst in our younger Years, sinks deep into the Memory, adheres to us till old Age comes upon us, and has a prevailing Influence over our Conduct to the very Day of our Decease.

In order therefore to answer so valuable an End, we shall make it our Business to lay before our Female Pupils, a complete Set of Alphabetical Copies, both in Prose and Verse; each of which shall contain some sententious Precept, or Maxim; and such other Rule of Life, as if frequently copied, and treasur'd up in their Memories, shall not only contribute in a great Measure to their Success here, but what is of infinitely greater Moment and Importance, to their Happiness hereafter.

Select PRUDENTIAL MAXIMS, in Prose and Verse; alphabetically dispos'd for the Ease of Young Womens Memories, and their farther Improvement in the Art of WRITING.

First Set, in single Lines.

- A Art polishes and improves Nature.
- B Beauty is a fair, but fading Flower.
- C Content alone is true Happiness.
- D Delays often ruin the best Designs.
- E Encouragement is the Life of Action.
- F Fortune

- F** Fortune is a fair but fickle Mistress.
G Grandeur is no true Happiness.
H Health is Life's choicest Blessing.
I Indolence is the Inlet to every Vice.
K Knowledge is a godlike Attribute.
L Liberty is an invaluable Blessing.
M Modest Merit finds but few Admirers.
N Necessity is the Mother of Invention.
O One bad Sheep infects the whole Flock.
P Pride is a Passion not made for Man.
Q Quick Resentments prove often fatal.
R Riches are precarious Blessings.
S Self-Love is the Eane of Society.
T The Hope of Reward sweetens Labour.
V Variety is the Beauty of the World.
W Wisdom is more valuable than Riches.
X 'Xcess kills more than the Sword.
Y Yesterday mispent can never be recall'd.
Z Zeal misapply'd is pious Phrenzy.

Second Set, in single Lines.

- A** Affectation ruins the fairest Face.
B Beauties very seldom hear the Truth.
C Conscious Virtue is its own Reward.
D Diligence overcomes all Difficulties.
E Envy too often attends true Merit.
F Fame once lost can never be regain'd.
G Good Humour has everlasting Graces.
H Humility adds Charms to Beauty.
I Innocence is ever gay and cheerful.
K Knowledge procures general Esteem.
L Love hides a Multitude of Faults.
M Modesty charms more than Beauty.
N Nothing is more valuable than Time.
O Order makes Trifles appear graceful.
P Praise is grateful to human Nature.
Q Quick Promisers are often slow Performers.
R Recreations are both lawful and expedient.
S Shame attends unlawful Pleasures.
T Truth needs no Disguise or Ornament.
V Vanity makes Beauty contemptible.
W Without Knowledge Life is but a Burthen.
X 'Xamples

- X 'Xamples prevail more than Precepts.
 Y Youth, like Beauty, very soon decays.
 Z Zeal warms and enlivens Devotion.

Third Set, in double Lines.

A

Art and assiduous Care must join
 To make the Works of Nature shine.

B

Beauty's a Flower that strikes the Eye;
 But (Rose like) soon its Colours die.

C

Content is a continual Store,
 And he's unwise that asks for more.

D

Dare to be just :—Your Fame regard ;
 For Virtue is its own Reward.

E

Envy when once it taints the Mind,
 Is to true Merit ever blind.

F

First to thy Maker, Homage pay ;
 And next, thy King's Commands obey.

G

Give without grudging to the Poor,
 And Heav'n will soon augment thy Store.

H

Honour bestow where Honour's due,
 And ev'ry one will honour you.

I

Jest not, ye Fair, with sacred Things ;
 Nor speak with Disrespect of Kings.

K

Know well thyself, thy Errors scan ;
 And Pride, thou'lt find, not made for Man.

L

Learning, when Fortune adverse proves,
 With Industry all Ills removes.

Money's

M

Money's the God whom all adore ; —
Who courts, or smiles upon the Poor ?

N

None are so happy as the Just,
Whose Names are precious in the Dust.

O

Old Age, or Sickness, mows down all :
In Time, the stateliest Buildings fall.

P

Princes, like Ladies, in their Youth,
But very seldom hear the Truth.

Q

Quarrels avoid ; and Law-Suits shun ;
For he that conquers is undone.

R

Riches, when on the Good bestow'd,
Are Blessings worthy of a God.

S

Sometimes the Bow should be unbent ;
Pastimes are good, if innocent.

T

Tho' Beauties Shafts resistless are ;
The Virtuous still outshine the Fair.

V

Verse, if impure, has no Defence ;
Indecency is Want of Sense.

W

Who would to lawless Pleasures rove,
That knows the Sweets of virtuous Love ?

X

'Xamples oft, when Precepts fail,
Will over giddy Youth prevail.

Y

Youth take, like tender Twigs, the Bow ;
And as first-fashion'd always grow.

Z

Zeal, when with too much Heat it burns,
Soon to religious Phrenzy turns.

*Select COUNSELS ; or, RULES of LIFE ; in
Prose : Without Regard to alphabetical
Order.*

1. **D**O your own Work, and know yourself.
2. Let Reason go before every Enterprize, and Counsel before every Action.
3. Be not diverted from your Duty, by any idle Reflections that the silly World may make upon you ; for their Censures are not in your Power, and consequently should be no Part of your Concern.
4. Rest satisfied with doing well, and leave others to talk of you what they please.
5. Pitch upon that Course of Life which is the most excellent, and Custom will render it the most delightful.
6. Never defer that till To-morrow which you can do To-day ; nor ever do that by Proxy which you can do yourself
7. Be at Leisure to do Good ; and never make Business an Excuse to decline the Offices of Humanity.
8. Forget the Faults of others ; but always remember your own.
9. Hear no Ill of a Friend ; nor speak any of an Enemy : Believe not all you hear, nor report all you believe.
10. Always consider, that there is nothing certain in this mortal State ; by which Means you will avoid being transported with Prosperity, and being dejected in the Day of Adversity.
10. Make yourself agreeable, as much as possible, to all ; for there is no Person so contemptible, but it may be in his Power to be a sincere Friend, or an inveterate Foe.
12. In the Morning, think what you have to do ; and at Night, ask yourself what you have done.
13. Never reveal your Secrets to any, except it be as much their Interest to keep them, as it is yours, that they should be kept. Only trust yourself, and another shall never betray you.

14. Shun the least Appearances of Evil, that you may not be suspected; and if you cannot avoid both, chuse rather to be suspected, when you do not deserve it, than to do Evil, without being suspected.

15. Be content in that Station Providence has allotted you; for Serenity of Mind is the most precious Jewel of human Life.

16. Disdain not your Inferior, tho' poor; since he may possibly be your Superior in Wisdom, and the noble Endowments of the Mind.

17. Never indulge yourself in Sloth; for Idleness is the greatest Prodigality; it throws away Time, which is invaluable, in respect of its present Use; and when it is past, can never be recovered by any Power of Art or Nature.

18. Beware of Ostentation; an accomplish'd Woman conceals vulgar Advantages, as a modest Woman hides her Beauty under a careless Dress.

19. Never speak reproachfully of any Person whomsoever; for such Injuries are very seldom, if ever, forgotten; and may possibly prove an Hindrance to your Preferment.

20. Be very cautious in believing any Thing ill of your Neighbours; but be much more cautious of making hasty Reports of them to their Disadvantage.

21. Do nothing but what is Praise-worthy; nor be puff'd up with popular Applause; entertain Honour with Humility, Poverty with Patience, Blessings with Thankfulness, and Afflictions with Resignation.

22. Let Virtue and Innocence accompany your Recreations; for unlawful Pleasures, tho' agreeable for a Moment, are too often attended with bad Consequences, and instead of relaxing the Mind, plunge us into an Abyss of Trouble and Vexation.

23. Give your Heart to your Creator; pay due Reverence to your Superiors; honour your Parents; give your Bosom to your Friend; be diligent in your Calling, let your Station in Life be what it will; give an attentive Ear to good Advice, and be benevolent to the Poor.

24. Question not the Truth of what God has thought fit to reveal to you, however intricate and mysterious;

mysterious; since he requires our Assent to nothing that is contradictory to Reason, tho' he does to some Truths that are above it.

25. And lastly, put forth all your Strength in honouring of *God*, and doing his Commandments; for that Time shall end in a blessed Eternity, that is prudently and zealously spent in the Service of the Supreme Being.

Select COUNSELS; or, RULES of LIFE; in easy Verse: Without Regard to alphabetical Order.

1. **F**IRST honour God, and next thy Parents too;
And deal to all Men their peculiar Due.
2. Abstain from others Goods;---Let not thy Mouth Be prone to Lies; but always utter Truth.
3. Bear not false Wi nefs; let thy Words be just; Preserve thy Chastity, and keep thy Trust.
4. Let Justice in thy Measures still prevail; Equal thy Balance; even be thy Scale.
5. What the kind Hand of Justice gives receive, And with thy destin'd Lot contented live.
6. To rob the Hireling of his Due abhor; And never in the least afflict the Poor.
7. Let public Love inspire each gen'rous Soul; And ev'ry Part be useful to the Whole.
8. Shun Av'rice; from whose fatal, fertile Root, All the malignant Kinds of Evil shoot.
9. Speak what thou know'st is right:---And scorn to use Words suited to the Times for fordid Views.
10. If Wisdom, Strength, or Riches be thy Lot; Boast not; but rather think thou hast them not.
11. Be all thy Passions with the Mean endow'd; Nothing too great, too lofty, or too proud.
12. In all thy Talk be Moderation had; The *Mean* is best; for all *Extremes* are bad.
13. Repine not at thy Neighbours Good, nor rail: No envious Thoughts th' immortal Minds assail.

14. Be always temp'rate; shameful Deeds eschew;
Chuse not with Mischief, Mischief to pursue.
15. Let Justice vindicate thy Goods or Life:
Soft Words are useful: Strife engenders Strife.
16. Trust not too rashly; but thy Faith suspend,
Till thou hast certain Knowledge of the End.
17. Exact not from a poor Man (tho' thy Right)
A Debt, with Rigour, to the utmost Mite.
18. Be not too sparing; know thou'rt mortal made;
Nor can thy Wealth be to the Grave convey'd.
19. By adverse Fortune be not quite subdu'd;
Nor too much lifted up with Joy at Good.
20. Shun mad, vain-glorious Boasts; and be thy
Tongue
With Modesty, that useful Beauty, hung.
21. Conceal no Fraud; for both are equal Thieves,
Who steals the Goods, and who, when stol'n,
receives.
22. Labour, and let thine Hands procure Relief
Of all thy Wants:—An idle Man's a Thief.
23. Let Rev'rence of thyself thy Thoughts controul,
And guard the sacred Temple of thy Soul.
24. Chuse out the Man to Virtue best inclin'd;
Him to thy Arms receive, him to thy Bosom bind.

To these prudential Maxims we shall only add two or three instructive Proverbial Sayings, in Prose and Verse, and then proceed to give our Female Pupils some few Specimens of Epistolary Writing; with which we shall conclude this Branch of Female Education.

Select Proverbial MAXIMS, with short practical IMPROVEMENTS, by Way of Conclusion.

PROVERB I.

Sincerity is true Wisdom.

INTEGRITY, in regard to Success in Business, without any other Consideration, hath many Advantages over all the fine and artificial Ways of Dissimulation and Deceit: It is much the plainer and
easier,

easier, much the safer, and more secure Way of Dealing in the World; it has less of Trouble and Difficulty, of Entanglement and Perplexity, of Danger and Hazard in it: It is the shortest and nearest Way to our End, carrying us thither in a direct Line, and will hold out, and last longest. The Arts of Deceit and Cunning continually grow weaker, and less effectual to those that use them: Whereas Integrity gains Strength by Use; and the more and longer any Man practises it, the greater Service it does him, by confirming his Reputation, and encouraging those with whom he has to do, to repose the greatest Trust and Confidence in him, which is an unspeakable Advantage in the Business and Affairs of Life.

If a Man, indeed, were to deal in the World for a Day only, and should never have Occasion to converse with Mankind any more, should never more stand in Need of their good Opinion or good Word, it were then no great Matter (as to the Concerns of this Life) if a Man should spend his Reputation all at once, and venture it at one Throw; but if he be to continue in the World, and would have the Advantage of Conversation whilst he is in it, let him make use of Truth and Sincerity in all his Words and Actions; for nothing but this will last and hold out to the End: All other Arts will fail, but Truth and Integrity will carry a Man through, and bear him out to the very last.

PROVERB II.

Be content in that Station which Providence has allotted you.

IT is a celebrated Thought of *Socrates*, that if all the Misfortunes that attend Mankind were to be cast into a public Stock, in order to be distributed amongst the whole Species, those who now thought themselves the most unhappy, would prefer the Share they are already possess of, before that which would fall to them by such a Division.

Horace, indeed, has carried this Sentiment still farther, and asserts, that the Hardships or Misfortunes which we lie under are more easy to us, than those of

any other would be, in case we could change Condition with him.

From whence arise these two Lessons of Instruction, namely; that 'tis a Sin, in the first Place, to repine at our own Troubles, whatever they be, or to envy the Happiness of our Neighbour, however seemingly great. And in the next, that we ought never to think too lightly of another's Complaints; but to regard the Sorrows of our Fellow-Creatures with Sentiments of Humanity and Compassion.

PROVERB III.

Excess kills more than the Sword.

THERE is no Character more dispicable and deform'd, in the Eyes of all reasonable Persons, than that of a Drunkard; neither is there any Vice that has such fatal Effects on the Minds of those who are addicted to it. The sober Man, by the Strength of Reason, may keep under, and subdue every Folly to which he is most inclin'd; but Wine discovers every little Flaw, every little Seed that lies latent in the Soul; it gives Fury to the Passions, and Force to those Objects which are apt to produce them. Wine heightens Indifference into Love, Love into Jealousy, and Jealousy into Madness. It often turns the Good-natur'd Man into an Idiot, and the choleric Fool into an Assassin. It gives Bitterness to Resentment, makes Vanity insupportable, and displays every little Spot of the Soul in its utmost Deformity. The Habit, moreover, of drinking to Excess, besides the ill Effects abovemention'd, has a bad Influence on the Mind, even in its sober Moments; for, by insensible Degrees, it not only impairs the Memory, but weakens the Understanding.

PROVERB IV.

Cut your Coat according to your Cloth.

THIS is a short Lesson of Advice to all Mankind in general, and directs them to have a strict Eye over their Conduct, to keep an exact Balance between
their

their Incomes and Disbursements; and never to let their Vanity and Pride so far overcome their Reason, as blindly to run in Debt, and reduce themselves by their bad Oeconomy to Poverty and Disgrace.

PROVERB V.

Industry is all in all.

THE Husbandman returns from the Field, and from manuring his Ground, strong and healthy, because innocent and laborious. You will find no *Diet-drink*, no *Boxes of Pills*, nor *Galley-pots* amongst his Provisions; no, he neither *speaks*, nor *lives French*; he is not so much a Gentleman, forsooth. His Meals are coarse and short; his Employment warrantable; his Sleep certain and refreshing, neither interrupted with the Lashes of a guilty Mind, nor the Aches of a crazy Body; and when old Age comes upon him, it comes alone, bringing no other Evil with it, but itself. But when it comes to wait upon a great and worshipful Sinner, who for many Years together has had the Reputation of *eating well*, and *doing Ill*; it comes (as it ought to do to a Person of such Quality) attended with a long Train of Retinue, as Rheums, Coughs, Catarrhs and Dropsies, together with many painful Girds and Achings, which are at least call'd the *Gout*.

How does such a one go about, or is carried rather, with his Body bending inward, his Head shaking, and his Eyes always *wacering* (instead of *weeping*) for the Sins of his ill-spent Youth? In a Word, old Age siezes upon such a Person, like Fire upon a rotten House; it was rotten before, and must have fall'n of itself; so that 'tis no more than one Ruin preventing another.

A temperate, innocent Use of the Creature, never cast any one into a Fever or a Surfeit. Chastity makes no Work for the Surgeon, nor ever ends in *Rotteneſs of Bones*. Sin is the fruitful Parent of Distempers, and *ill Lives* occasion *good Physicians*.

Before I proceed any farther, I think it absolutely necessary to make one short Remark, (that our Female Pupils may entertain no contemptible Idea of the pre-
ceding

ceding little Lessons of Instruction, or imagine this last in particular, a little too ludicrous for a moral Maxim) and that is this, that this last little Lecture was deliver'd from the Pulpit by the great Doctor *South*; and the first is an Extract from one of the best Sermons that ever was wrote, by the universally admir'd Doctor *Tillotson*.

Now for the further Instructions of my Female Pupils, and for their innocent Amusement, at the same Time, I shall add the same Number of Proverbial Maxims, exemplified in easy Verse; and then proceed directly to lay before them some short and familiar Letters, as a Form for their Imitation, when they propose to address themselves by Way of Epistolary Correspondence, either to their Equals or Superiors.

PROVERB I.

Make Hay while the Sun shines.

WHAT can be done, with Care perform
To-day;
Dangers unthought of will attend Delay:
Our distant Prospects all precarious are;
For Fortune is as fickle as she's fair.

PROVERB II.

Light Gains make a heavy Purse.

NOR trivial Loss, nor trivial Gain despise;
Mole-hills, if often heap'd, to Mountains
rise;
Weigh ev'ry small Expence, and Nothing waste;
Farthings, long sav'd, amount to Pounds at last.

PROVERB III.

Beware of the Snake in the Grass.

SOFT soothing Words don't always friendly
prove;
Mischief is often couch'd in proffer'd Love:
Fair Speeches, when the Thoughts to Ill incline,
Are but the Varnish to some base Design.

PROVERB IV.

Bend the Twig whilst 'tis tender.

PARENTS, whose Love to Children oft is blind,
 To those they most indulge are most unkind :
 For Youth that want Discretion what to chuse,
 Incline to Vice, when giv'n too great a Loofe.

PROVERB V.

External Charms are precarious Blessings.

THE Rose is fragrant, but it fades in Time ;
 The Violet sweet, but quickly past its Prime ;
 While Lillies hang their Heads, and soon decay,
 And whiter Snow in Minutes melts away.

Select Familiar LETTERS on several Occasions, peculiarly calculated for the SERVICE of our Female Pupils.

LETTER I.

From a Lady in the City to a Lady of Quality, recommending a Relation of hers to act as her House-keeper, or Superintendant.

Honoured Madam,

THE Bearer hereof is Miss Charlotte Careful, a Niece of mine, who has had a very liberal Female Education, and has made Cookery, Pastry, &c. tho' under thirty Years of Age, her favourite Study. For her Integrity and Abilities to serve you, in the Capacity of a House-keeper, or Superintendant of your Family, I dare be accountable. I take the greater Pleasure in this Recommendation, as I no Ways doubt, but if she has the Happiness once to be retain'd by you, that she will answer your warmest Expectations, and
 that

that I shall have an Opportunity, by that Means, of being, in some Measure, serviceable to you Both.

I am,

Madam,

Your most obedient Servant,

A. B.

LETTER II.

From a Gentlewoman in the Country to a Merchant's Lady; in favour of a Wet-Nurse.

Madam,

ABOUT a Week ago you desir'd me to enquire in my Neighbourhood, after some Wet-nurse of Credit, that had but lately lain in, for the Suckling of Miss Nancy. I have found One accordingly, whose Husband has the Character of a very honest and good-natur'd Man; and tho' but a Butler, is much belov'd and respected in the Family where he has been retain'd for some Years. The young Woman likewise is a Favourite with his Mistress, who will give her the best of Characters. She has a fine Breast of Milk, is perfectly neat, tho' plain, very lively, and as healthy as you can wish. I no ways doubt. but when you see her, you will be pleas'd with her Appearance.

Notwithstanding their Circumstances are somewhat narrow, they live above Want, and as her Husband is a very sober Man, so he is exceedingly fond of little Children, as well as of his Wife.

They have no Superfluities, 'tis true, about them; but what they have is neat and decent.

She proposes to wait on you one Day this Week, and when you come to talk with her about Particulars, I doubt not, but that you'll find such ready and pertinent Answers, as will give you perfect Satisfaction. You may depend upon it, that she is a Woman of Integrity, and would scorn to impose upon you. In short, Madam, I don't know any Person more capable of answering your Purpose, and 'tis with Pleasure I embrace this Opportunity of recommending One, who

who is truly deserving, and One on whose Care and Conduct you may rely with Safety.

I am,

Dear Madam,

*Your most obedient and
most faithful Servant,*

C. D.

LETTER III.

*From a Tradesman's Wife in the City to her Neighbour,
that wanted a good Cook.*

Madam,

THE last Time we drank Tea together, you intimated to me, that you was at a great Loss for a thorough Cook. The Bearer hereof has liv'd five Years in a Merchant's Service, and would not have remov'd, but that she was unfortunately seiz'd with the Small-pox, and has since been in the Country for the Recovery of her Health. She is now perfectly well, and no ways disfigur'd by that malignant Distemper. She has made, 'tis true, her Applications to her late Mistress, to be receiv'd into her Family again; but the Lady happen'd, it seems, to be provided to her entire Satisfaction. She is very ready, however, and willing to give her the best of Characters. You may depend on it, from me, that she is strictly honest, perfectly sober, of a very obliging Disposition; and, in short, every Way well qualified for the Performance of what she promises to undertake. If you please to give yourself the Trouble of paying a Visit to her former Mistress, I doubt not in the least, but she'll confirm what I have here ventur'd to say in her Behalf. 'Tis my humble Opinion, you may wait a long Time before you find out One more fit for your Purpose. If upon Enquiry you should approve of her, I shall be glad of being the Means of bringing you together.

I am,

Madam,

Your most obedient humble Servant,

E. F.

LET-

LETTER IV.

From the same Gentlewoman to another Lady, who enquir'd after a Chamber-Maid.

Madam,

THE Bearer, *Fanny Sewell*, is one I have been acquainted with for some Time ; her Parents were some Years ago in very good Circumstances, but through unforeseen Losses in Trade, her Father has been greatly reduc'd. As Miss *Fanny*, however, is their only Daughter, he has spar'd no reasonable Cost in her Education, so far at least as to qualify her for any genteel Service ; she can read, write, and knows something of Accounts ; add to this, she is not only a perfect Mistress of all Sorts of Needle-works, but is acknowledg'd to have a very good Taste for Drefs. As to her Temper, she is perfectly good-natur'd, and no ways inclin'd to Gossiping, or casting Reflections on any of her Acquaintance behind their Backs. I am very well satisfied, that she will answer the Character I have given her. I'll bring her with me one Day this Week, and then you'll be able to form a better Judgment of her ; till when, I remain,

Madam,

Your affectionate Friend,

E. F.

LETTER V.

From a Mother in the Country to her Daughter in London, charging her with being too long silent and remiss, in not acquainting her Friends with her Situation.

Dear Daughter,

YOUR Father and I have often reflected on ourselves, for our too easy Consent to your Departure from hence for *London*, tho' in Company with a near Relation, with whom we thought we could safely trust you, and in whose Power (we were sensible) it was to serve you. 'Tis now near three Months since we have had one Line, either from her or you. All your Friends are impatient to hear whether you are settled or not ; and whether your long journey has

answer'd

answer'd your Expectations. Friends may prove false; if therefore you have met with any Disappointments, never be ashamed to own them. I charge you, therefore, let me hear from you by the next Post, be your Situation good or bad. I am willing to hope for the best; but in case you have met with no Service suitable to the Education we have given you, return immediately; our Circumstances are not so narrow, but that we shall be glad to receive you, and that in the most affectionate Manner. We would not have you be a Burden to my Cousin, or to live in a State of Dependence. Consider then our Uneasiness; consider too, how well you are beloved by all your Relations in general here; and then consider with yourself, whether your Silence is any ways justifiable. In a Word, your Father and I shall be inconsolable till we hear from you.

I am your affectionate Mother,

G. H.

L E T T E R VI.

Honoured Madam,

WITH too much Justice, I must own, both my Father and you reprove me. I am perfectly ashamed of my gross Neglect, and faithfully promise never to offend you more in that Particular. 'Tis with Pleasure, however, that I can assure you, that my good Cousin with whom you entrusted me, has acted with as much Tendernefs and Indulgence towards me, as if I had been her Daughter. I have wanted for nothing during my Absence from you; and the only Reason of our mutual Silence was, that she was determin'd to settle me to my Satisfaction before we wrote. Tho' this is the true State of the Case, I cannot justify her Remissness, much less my own, where my Duty was concern'd. Dear Madam, rest satisfied, that I am planted, through my good Cousin's indefatigable Care of me, in one of the best of Families. I am treated with the utmost Respect, and set about nothing, that is beneath my Station, or what I can, and ought to comply with, if I am not wanting to myself. If I meet with any Alteration, which I have no Manner of Reason, however, to suspect, you may depend on hearing
I of

of my Complaints. I return you and my Father ten thousand Thanks for your affectionate Invitation home; but I think 'tis my Duty to ease you of an unnecessary Expence, when I am capable of maintaining myself with Credit and Reputation. When I have had Trial of the Family a Month or two longer, I shall be better able to form a Judgment, whether my present happy Situation is thoroughly confirm'd, or not. Be assur'd, however, in either Case, you shall never have Occasion to charge me with Remissness in Writing for the future. *I am,*

Honoured Madam,

Your dutiful Daughter,

S. H.

L E T T E R VII.

From a Maid Servant in London, acquainting her Parents in the Country with a Proposal of Marriage that had been made her, and requesting their impartial Thoughts on an Affair of so great Importance.

Honoured Father and Mother,

SERVICE, you are sensible, is no Inheritance, and tho' I have no Dislike to the Place I have now been in for these five Years past; yet, methinks, I should be glad to settle in the World, and live free from Dependence, in case that should be my happy Lot. I have now Addressees made to me by one Mr. *Meanwell*, a Freeman of the City, and in a reputable Way of Business. He has liv'd in the Neighbourhood many Years, and has the general Character of a very sober, diligent Man, and an excellent Artist in his Profession, which is that of an *Upholder*. My Master and Mistress, by whom I flatter myself I am well belov'd, and who wish me well, persuade me very strenuously to embrace the Offer; neither am I myself any ways averse to such a Change of my Condition. However, I have suspended my Answer, till I can hear from you. If therefore you approve of his Proposals or not (which I have sent you enclos'd) let me hear from you in a Post or two, and I'll give him an Answer without farther Hesitation. Be assur'd, however, that notwithstanding

standing he has but little to expect, either from me, or any of my Friends, as I have long since taken the Freedom to tell him the Truth; yet I will not absolutely conclude on any Thing in his Favour, till I have your joint Approbation; for I am determin'd ever to subscribe myself,

Your dutiful Daughter,

J. K.

L E T T E R VIII.

The Parents Answer.

Dear Jenny,

YOUR Mother and I thank you for your dutiful Application to us in a Concern of so great Moment. All we can do is, to beg of God to bless you and direct you in this your intended Settlement. As we live at too great a Distance to pay you a personal Visit, we shall freely submit the Conduct of the whole Affair to your own Prudence and Discretion. You are old enough to make Choice for yourself; and 'tis evident, by your Precautions, that you have taken it into your serious Consideration. As you are so perfectly well satisfied with your Lover's Character; as your Master and Mistress seems to confirm it; and as you have such a fair Prospect of Success by your joint Endeavours; we hereby give you both our Blessings, and our free Consents. All that we are sorry for is, that we can make your intended Husband no suitable Return. Let us know, however, when your Marriage shall be actually consummated, and we will strain a Point in your Favour. We will contribute at least something towards House-keeping. Pray present our Love and Respects to him, tho' unknown. All your Relations here join in their good Wishes for your Well-doing; and we think ourselves the sooner you are settled the better. We are,

Your truly loving Father and Mother,

J. and R. H.

LETTER IX.

*From the same to her Parents, informing them of the
Consummation of her Marriage.*

Honoured Father and Mother,

THIS comes to inform you, that Mr. *Meanwell* and I are now actually Man and Wife; but that, as his House and Shop are not yet perfectly fitted up to his Satisfaction, I shall continue for about three Weeks or a Month with my good Master and Mistress, 'till it will suit with his Convenience to take me home. They are so well pleas'd with my Settlement, that they have made me a voluntary Present of five Guineas towards House-keeping. What small Matter of Money I have sav'd in my Service, Mr. *Meanwell* has given me for Pin-Money, as he calls it. I had no Thoughts of concluding this Match so soon as I have done; but when I had produc'd your Answer to my last, he would never let me rest till I had added my own Consent to yours. I hope I shall have no Occasion to repent of my Compliance with his Passion for me, since his Intentions, I dare say, were strictly honourable. He presents his Duty to you both, tho' unknown, and joins with me in desiring you to put yourselves to no Manner of Inconvenience, out of any natural Love and Affection for me; since he has assur'd me, and has order'd me to tell you so, that he doubts not but to be able, through his own Industry and the Blessings of God on his Endeavours, to maintain me very well, and to permit me to make as good an Appearance as any of his Neighbour's Wives, that have any Conduct and Oeconomy; he desires I should always go neat and decent, but not to affect, as too many young Wives do, dressing in all the Colours of the Rainbow. In a Word, I have a fair Prospect of being very happy, and shall make it my daily Study to make him so; which, with your joint Prayers for the Continuance of our Love, will be a Means to make us more so. Without any farther Ceremony, therefore, we shall subscribe ourselves,

Your most dutiful Son and Daughter,

J. and H. Meanwell.

THE

YOUNG WOMAN'S GUIDE

TO THE

ART of NUMBERS.

ARITHMETICK is the *Art* of working by *Numbers*.

Properly speaking, all Operations in *Arithmetick* are nothing else but *Addition* and *Subtraction*; for *Multipli- cation* is frequent *Addition*, and *Divison* is frequent *Subtraction*.

The Valuing or Reading of Numbers is call'd *No- tation*, or *Numeration*.

In Valuing of Numbers, only three Places are pec- uliarly to be regarded; namely, Units, Tens, and Hundreds; for all Places exceeding these three have only new Names added to them.

Make a Comma, therefore, at every third Place (be the Range of Figures ever so long) from the right Hand; which three Places make a Period, and are al- ways Units, Tens, and Hundreds singly; or with their new Names.

Observe the following Scheme.

123,456,789.

Which must be read thus:

One Hundred twenty-three Millions, four Hundred fifty-six Thousand, seven Hundred and Eighty-nine.

By which it appears, that 789, is the first Period, or Period of Units; 456, the second Period, or Period of Thousands; and 123, the third Period, or Period of Millions.

And so on as far as you please; as for Example;

123,456,789,987,654,321.

Which must be read thus, One Hundred twenty- three Quadrillions, or Millions of Millions of Millions

of Millions; four Hundred fifty-six Trillions, or Millions of Millions of Millions; seven Hundred eighty-nine Billions, or Millions of Millions; nine Hundred eighty-seven Million, six Hundred fifty-four Thousand, three Hundred and twenty-one.

Of ADDITION.

Addition is the Gathering, or Collection of divers Sums into one.

RULE the FIRST.

Observe the true Places of each particular Sum, by setting the *Units* of all the Parts under each other, and the like of the *Tens*, and *Hundreds*, &c.

As for Instance :

Supposing the Sums underneath to be either Pounds, Shillings, or Pence, or any Thing else. *A* being the right Method of Disposal, and *B* being the erroneous Way.

$$\begin{array}{r}
 A \left\{ \begin{array}{l} 256 \\ 41 \\ 32 \end{array} \right. \\
 \hline
 329
 \end{array}$$

$$\begin{array}{r}
 B \left\{ \begin{array}{l} 256 \\ 41 \\ 32 \end{array} \right. \\
 \hline
 986
 \end{array}$$

By which it appears, that in the erroneous Method there are 657 Pounds, Shillings, or Pence, set down more than what ought to have been, which must be carefully avoided.

RULE the SECOND.

If the whole of any Row cannot be express'd by one Figure, set down the last only, either Figure or Cypher, and carry the Number on to the next Row; and so to the End of the Sum.

EXAMPLE.

791 The first Row from the Bottom to the Top is
 23 5, 3, 1, which make 9; set down therefore your
 5 nine, as being a single Figure; then say, two
 — and nine make eleven, which not being capable
 819 of being express'd by one Figure only, but thus
 — (11) set down only the last one, and carry the
 other 1 to the next Row; and then say, one
 that I borrow'd, and 7 makes 8, which makes the
 whole 819, as in the Margent.

EXAMPLE

EXAMPLE II.

489 The first Row from the Bottom to the Top is
 656 1, 6, 9, that is sixteen; set down six and carry
 321 one. The next Row being 2, 5, 8; say one
 ——— that I borrow'd and 2 is 3, and 5 is 8, and 8 is
 1466 sixteen, which sixteen, as they cannot be ex-
 ——— press'd by one single Figure, but thus (16) set
 down the 6 and carry one to the next Row.

Then say, one that I borrow'd and 3 is 4, and 6 is 10,
 and 4 is 14; which, as you have no farther to proceed,
 must be set down 14; so that the whole makes 1466.

In the Addition of Numbers of various Denomina-
 tions, set down that which remains, exceeding the
 next *Integer*, and carry that *Integer* on. But before
 you begin to practise, make yourself Mistress of the
 several Tables annex'd to this Compendium.

EXAMPLE.

<i>l.</i>	<i>s.</i>	<i>d.</i>
3	7	6
9	18	9

13 06 3

Say nine and six is fifteen, which being three Pence
 over the Shilling, set down 3, and carry one; then
 say, one that I carried, and 18 is 19, and seven is 26,
 which being six Shillings over a Pound, set down six,
 and carry one. Then say, one that I carried, and
 nine is ten, and three is thirteen, which, as you have
 no farther to proceed, must be set down 13. So
 that your whole Sum amounts to 13 *l.* 6 *s.* 3 *d.*

To prove any Sum in your Addition to be right, (be
 it longer or shorter) is either to work the Sum upwards
 first, and downwards afterwards; or else, to separate
 the uppermost Line, as in *A* in the following Sum;
 cast up the Rest, that is, *B C*, which make up the
 Sum *E*, which, when added to *A*, will be equal to *D*.
 As for Instance.

A 236*B* 452*C* 29

D 717*B* 452*C* 29

481 add*A* 236 which make

D 717

of

Of SUBTRACTION.

THIS takes the *lesser* Number from the *greater*, that the *Difference* may be known.

R U L E.

The *lesser* Sum must always be the *lower*; but if any Figure of the *lower* Sum be *greater* than that above it, ten is to be borrow'd, and in your Mind to be set before the upper Figure; for which ten, or Figure 1, must be paid to the next Figure below.

E X A M P L E.

As 7241 Total
3652 Subtractor

3589 Remainder

Thus 2 from 1 cannot be subtracted; borrow ten, therefore, and say, 2 from 11, and there remains 9; one that I borrow'd, and 5 make 6; then say, 6 from 2 cannot be subtracted; but borrow ten, as before, and say, 6 from 14, and there remains 8. One that I borrow'd, and six make 7; seven from 2 cannot be subtracted; borrow ten, therefore, as before, and say, 7 from 12, and there remains 5. One that I borrow'd, and 3 make 4; then say, 4 from 7 and there remain three; which when set down will make 3589.

P R O O F.

Add the Subtractor *B*, to the Number subtracted *D*; and they must be equal to the Total *A*.

3652 *B*

3589 *D*

7241 *A*

In Sums of divers Denominations, borrow the next Integer.

E X A M P L E.

l. s. d.

5 7 6

3 9 7

1 17 11

Begin thus: 7 from 6 cannot be subtracted; then borrow an Integer from the next Row, which is one Shilling, or twelve Pence, which added to 6 make 18 Pence; then say, 7 from 18 and there remains 11; then one Shilling, that I borrow'd, and 9 are 10, ten

ten from 7 cannot be subtracted, borrow, therefore, the next Integer, that is one Pound, or 20 Shillings, which put to the 7 make 27 Shillings: Then say, 10 from 27, and there remains 17 Shillings. Then go on, and say, one I borrow'd, and 3 make 4; 4 from 5 and there remains one; making in the whole, as in the Margent, 1*l.* 17*s.* 11*d.*

Of MULTIPLICATION.

MULTIPLICATION is instead of frequent Addition.

$$\begin{array}{r} \text{As } 3 \\ 4 \text{ times } 3 \text{ is} \\ \hline 12 \\ \hline \end{array}$$

$$\begin{array}{r} \text{or } \left\{ \begin{array}{l} 3 \\ 3 \\ 3 \\ 3 \end{array} \right. \\ \hline 12 \\ \hline \end{array}$$

Peculiar Care must be taken to place the Product right.

R U L E.

Let each *Multiplicator* go through all the Figures of the *Multiplicand*.

The first Figure of each *Product* must begin at the Place belonging to its *Multiplicator*, reckoning from the right Hand; and every Figure must stand directly under the Figure above it.

E X A M P L E.

456 Multiplicand
23 Multiplicator

1368 Product first
912 Product second

10488 Total.

The Product of 3 must begin directly under the Figure 3; the Product of 2 directly under it, and be carried on in a straight Line; as in the following Example

ample of *A*, which is plac'd right, and *B*, where the Figures are falsely dispos'd.

True	False
<i>A</i> 446	<i>B</i> 456
23	23
<hr/>	<hr/>
1368	1368
912	912
<hr/>	<hr/>
10488	2280
<hr/>	<hr/>

From whence the Loss arising from the Misplacing of the Figures evidently appears; the right Disposition of them, therefore, as we have before observ'd, ought to be your principal Care.

If there be Cyphers at the End of either the *Multiplicand* or *Multiplicator*, miss them, and only set the *Products* in their proper Places, and add all the Cyphers at the last.

EXAMPLE.

1000	205
170	106
<hr/>	<hr/>
170000	1230
<hr/>	205
	<hr/>
	21730
	<hr/>

When a Place is only advanc'd by a Cypher make a Dot.

PROOF.

Subtract each Product but the First from the Total, and the Remainder will be equal to the first Product.

Or, if the Total be divided by the *Multiplicator*, the *Quotient* will give the *Multiplicand*.

Or, if the *Total* be divided by the *Multiplicand*, the *Quotient* will give the *Multiplicator*.

Of

OF DIVISION.

DIVISION is frequent *Subtraction*, which takes the *Divisor* from the *Dividend*, as often as it can; so that the Number found is call'd the *Quotient*.

EXAMPLE.

3) 6 (2 : That is to say, how many Times can three be taken out of 6 ? Answer, Twice only.

RULE.

When a Sum is to be divided by a single Figure, ask how many Times that Figure is contain'd in the first Figure or Figures that are greater than the Figure propos'd ? In the *Quotient* write down that Answer : Then multiply the *Divisor* by that *Quotient*, and set it under the Figures of the *Dividend*; then subtract it from that *Dividend*, setting the Remainder underneath; draw a Line above it, and bring down the next Figure, and work it as before.

The following antient *Memorial Distich* comprehends the whole Work of Division in its proper Order.

*First ask how oft ? In QUOTIENT Answer make ;
Then multiply, subtract ; a new DIVIDUAL take ;*

$$\begin{array}{r}
 \text{Dividend} \\
 \text{Divisor } 8 \overline{) 1621} \text{ (202 Quotient} \\
 \underline{16} \\
 21 \\
 \underline{16} \\
 \text{Remains } 5
 \end{array}$$

RULE.

If any Figures remain, they must be reduc'd to *Denominations* of a lesser Quantity, if you will go on to divide them.

The whole *Divisor* must always be taken together ; and the Figures of the *Dividend* must be reckon'd from the Left-Hand.

EXAM-

EXAMPLE.

34)142342(

Try whether the *Divisor* 34, can be found in the two first Figures; if not, add the next, and call them an Hundred forty-two, &c.

If the *Divisor* consists of more Figures than two, make a *Table* as hereunder.

708)41127(

708—1

1416—2

2124—3

2832—4

3540—5, &c.

PROOF.

If the *Divisor* be multiplied by the *Quotient*, or the *Quotient* by the *Divisor*, the *Product* must be equal to the *Dividend*, only remembring to add to the *Product* the Figures that remain, or it will want so much of the *Dividend*.

EXAMPLE.

3)1420(473

12

22

21

10

9

PROOF.

473

3

1419

Add 1

1420

1 Remains.

Here follows one general Rule to be observ'd throughout all the various Branches of Arithmetick.

Wherever you find it difficult to Work any large Sum, try a little one first, and do it by these Rules; and the same Method of Working, which instructs you in the least, will direct you likewise in the Execution of the largest Sum whatever.

REDUCTION.

REDUCTION, or altering the Names of Numbers, is either frequent *Multiplication*, or frequent *Divison*.

N. B.

N. B. If you want to make your Numbers more, it is *Multiplication*, i. e. *Reduction* descending; if you want to make them less, 'tis *Division*, or *Reduction* ascending.

R U L E for the First.

Multiply the given Number by the *Integers* contain'd in one of that Number; as,

How many *Farthings* in five *Shillings*? Multiply the given 5 by 48, the Number of *Farthings* in a *Shilling*.

R U L E for the Second.

Which tells how many *greater* are contain'd in the less Denomination; as,

How many *Shillings* in 240 *Farthings*? Divide the given Number 240, by that Number which makes up an *Integer* of the Sum sought; as, divide 240 by 48, the Number of *Farthings* in a *Shilling*.

The *Divisor*, or *Multiplier*, must always be an *Integer* of the Sum sought; and if any remain, they are of the same Nature with the Words of the Question.

P E N C E T A B L E.

d.	s.	d.
20	is 1	8
30	2	6
40	3	4
50	4	2
60	5	0
70	5	10
80	6	8
90	7	6
100	8	4
110	9	2
120	10	0

d.	s.
12	is 1
24	2
36	3
48	4
60	5
72	6
84	7
96	8
108	9
120	10
132	11
144	12

K

MULTI-

MULTIPLICATION TABLE.

2 Times 2 is 4			7 Times 7 is 49		
	3	6		8	56
	4	8		9	63
	5	10	<hr/>		
	6	12	8 Times 8 is 64		
	7	14		9	72
	8	16	<hr/>		
	9	18	9 Times 9 is 81		
<hr/>			<hr/>		
3 Times 3 is 9			11 Times 2 is 22		
	4	12		3	33
	5	15		4	44
	6	18		5	55
	7	21		6	66
	8	24		7	77
	9	27		8	88
<hr/>				9	99
4 Times 4 is 16				10	110
	5	20		11	121
	6	24		12	132
	7	28	<hr/>		
	8	32	12 Times 2 is 24		
	9	36		3	36
<hr/>				4	48
5 Times 5 is 25				5	60
	6	30		6	72
	7	35		7	84
	8	40		8	96
	9	45		9	108
<hr/>				10	120
6 Times 6 is 36				11	132
	7	42		12	144
	8	48			
	9	54			

Time.

TIME.

Seconds.

		Minutes	Seconds
		60	3600
	Hours	60	3600
Natural Day	24	1440	86400
Weeks	7	168	10080
Lunar Months	4	28	672
Year	13	52	365
	18	766	525960
	31	557	600

Thirteen Lunar Months, one Day, and six Hours make one Solar Year, which are divided into twelve Months in the Almanacks, and called Calendar Months.

WINE MEASURES.

Gallons.				Gallons.			
Hogsheads.			63	Tierce		42	
Pipe or But.			2	126	2	84	
Tun			2	4	252	3	126

By this Measure all Wines, Brandies, Spirits, Meed, Cyder, Perry, and Oil are measured.

BEER MEASURES.

BEER MEASURES.					<i>Pints.</i>	
				<i>Quarts.</i>	2	
			<i>Pottles.</i>	2	4	
		<i>Gallons.</i>	2	4	8	
	<i>Firkins.</i>	9	18	36	72	
<i>Kilderkins.</i>	2	18	36	72	144	
<i>Barrel.</i>	2	4	36	72	144	288

The Duty or Excise upon Strong *Beer* and *Ale*, is 6 s. 6 d. per Barrel, and upon Small *Beer* and *Ale*, 1 s. 6 d. per Barrel. A Barrel of *Beer* contains 36 Gallons, and a Barrel of *Ale* 32, as you may see in the respective Tables of *Ale* and *Beer* Measure.

K 2

ALE

ALE MEASURES.

						Pints.
						<u>Quarts.</u> 2
						<u>Pottles.</u> 2 4
						<u>Gallons.</u> 2 4 8
						<u>Firkins.</u> 8 16 32 64
						<u>Kilderkins.</u> 2 16 32 64 128
<u>Barrel.</u>	2	4	32	64	128	256

Vessels for Butter, Fish, and Soap, are made after the Ale-Measure, 12 Ale Barrels make a Last.

DRY MEASURES.

						Pints.
						<u>Quarts</u> 2
						<u>Pottles</u> 2 4
						<u>Gallons</u> 2 4 8
						<u>Pecks</u> 2 4 8 16
						<u>Busbels</u> 4 8 16 32 64
<u>Quarters</u>	8	32	64	128	256	512
<u>Wey</u>	5	40	160	320	640	1280
<u>Last</u>	2	10	80	320	640	1280

A Bushel, Water-Measure, contains 5 Pecks. Some make 6 Quarters of Meal a Wey, and 1 Wey 3 Quarters, a Last. By this Measure, Corn, Salt, Coals, Lead-Ore. Oysters, Muscles, and other dry Goods are measured.

CLOTH MEASURE.

			Inches
			<u>Nails</u> 2 $\frac{1}{4}$
			<u>Quarters</u> 4 9
			<u>Yard</u> 4 16 36
<u>Ell English</u>	5	20	45
<u>Ell Flemish</u>	3	12	27
<u>Ell French</u>	6	24	54

Note, All Scotch and Irish Linnens are bought and sold by the Yard *English*, but all Dutch Linnens are bought by the Ell *Flemish*, and sold by the Ell *English*.

LAND MEASURES.

					Inches
					Feet
					12
					Yards
					3
					36
					Poles
					$5\frac{1}{2}$
					$16\frac{1}{2}$
					198
					Furlongs
					40
					220
					660
					7920
					Miles
					8
					330
					1760
					5280
					63360

In this Table, the Pole or Perch, is computed to be 16 Feet and an half, which is the Statute Measure ; but there are some customary Measures which are more ; as for Fens and Woodlands they reckon 18 Feet to the Pole, and for Forests 21.

TROY WEIGHT.

				Grains.
				Carat.
				20
				P. W.
				$1\frac{1}{5}$
				24
				Ounces.
				20
				24
				480
				Pounds.
				12
				240
				288
				5760

By Troy Weight is weighed Gold, Silver, Jewels, Amber, Bread, Corn, and Liquors ; and from this Weight all Measures for wet and dry Commodities are taken.

APOTHECARIES WEIGHT.

				Grains.
				Scruples.
				20
				Drams.
				3
				60
				Ounces.
				8
				24
				480
				Pounds.
				12
				96
				288
				5760

Apothecaries, in making up their Medicines, use this Weight ; but they buy and sell their Drugs by the Averdupois.

AVERDUPUIS WEIGHT.

					Drams.
					Ounces.
					16
					Pounds.
					16
					256
					Quarters.
					28
					448
					7168
					Hundreds.
					4
					112
					1792
					28672
					Tun.
					20
					80
					2240
					35840
					573440

By *Averdupois* Weight is weigh'd all Manner of Things that have Waste ; as all Physical Drugs and Grocery, Rosin, Wax, Pitch, Tar, Tallow, Soap, Hemp, Flax, &c.

Tho' we have given our Female Pupils, it must be confess'd, but a very transient and imperfect Idea of the Art of Numbers, in the few preceding Pages ; yet we flatter ourselves, if those first Principles be but once rightly comprehended, and render'd familiar by Practice, they will answer in some Measure the End propos'd. In order, however, to make this short Branch of our new Undertaking as useful and instructive as we possibly can, in so narrow a Compass, we shall conclude it with a general Form to be observ'd in keeping a *Journal*, or *Day-Book*, wherein must be entered all their Disbursements and Receipts ; and the Manner of Balancing every such Weekly or Monthly Account, which will be all that can reasonably be required from such young Housewives, for whose Service the following Instructions are peculiarly drawn up.

D	January	l.	s.	d.	D	January	l.	s.	d.
1	Receiv'd of A. B. (my Master) towards Provisions for the House,	1	7	0	1	Paid for a Leg of Mutton.	0	2	11
4	Receiv'd more of C. D. (my Master's Clerk, per Order.	1	1	0		For Turnips	0	0	1½
6	Receiv'd more of my Mistress.	0	10	6		For a leg of Veal	0	5	9
						For a small Turbot	0	7	6
					2	For 5lb of fresh butter, at 8d per pound	0	3	4
						For a pound of salt	0	0	1½
					3	For a pail	0	1	0
						For a stone jar	0	0	9
					4	For eggs	0	1	0
					5	For 5lb. of sugar, at 6d per lb	0	2	6
					6	For 2 ducks, at 1s 6d each	0	3	0
					7	For milk	0	1	6
						Paid this week	1	9	6
						Ballance in my hands	1	9	0
	Receiv'd in all	2	18	6					



T H E

COMPLEAT MARKET-WOMAN;

O R,

I N S T R U C T I O N S

For the judicious Choice of all Kinds of
Provisions.

B E E F.

THE best Ox-Beef will always have an open Grain; it will have likewise an oily and tender Smoothness, in case it be young; when you find it spongy and rough, you may depend upon its being old. The Neck, however, and the Briscuit, and such other Parts as are more fibrous than the rest, will be rougher than in any other Parts, notwithstanding the Meat be young. If 'tis good spending Meat, the Lean of it will be of an agreeable Carnation red Colour, the Fat of it rather white than yellow, and the Suet perfectly white.

If you propose to buy Cow-Beef, you'll find the Grain of it not so open as the former; the Lean will be of a paler Hue, and the Fat considerably whiter. Before you fix upon the Price, make a Dent upon it with your Finger, with some Strength, and in case 'tis young, the Impression, in a very little Time, will not be discern'd.

As to the Grain of Bull-Beef, it will be closer and finer, and the Colour of a less pleasant red, and tho' harder to take Impression, will rise sooner. The Fat of it will have a rankish Smell, and be very gross and fibrous. It will be excessively tough, in case it be old, and tho' you pinch it hard, 'twill scarce take any Impression. The Colour of it, on the other Hand, if it

be

be fresh, will be very lively, but dark and dusky, if it be stale; you'll find it likewise moist and clammy. If it happen to be bruised, the Part so injur'd will look black, or at least of a dark dusky Colour.

P O R K.

BEFORE you buy it, pinch the Lean of it between your Fingers, and you'll find it break, if it be young; the Fat of it too, like Lard, will be soft and pulpy; and your Nails, when you nip the Skin of it, will make an Impression: On the other Hand, if the Lean be tough, and the Fat spongy and rough, you may assure yourself 'tis old. The same Judgment is to be form'd of it, when the Rind is stubborn, and your Nails will not easily enter it.

In case 'tis either a Boar, or a Hog that has been gelt when at full Growth, you'll find the Flesh rougher and harder than common; the Skin of it will be thicker, the Lean of an unpleasant red, and the Scent of it very rank.

To find out whether it be fresh or stale, try the Springs or Legs, by putting your Fingers under the Bone that sticks out; and by smelling to your Fingers afterwards, you'll discover with Ease, whether 'tis any ways tainted; besides, if it be stale, the Skin will be clammy, and warmish, but if new, 'twill be smooth and cool.

Never buy any Pork, when you find a Quantity of Kernels in the Fat of it; for then 'tis measly, and carefully to be avoided.

M U T T O N.

TO chuse any Part of the Sheep, take some small Part of the Flesh between your Fingers, and pinch it; you may conclude 'tis young, if you find it tender, and soon returns to its former Place; but 'tis old, in case it wrinkles and so remains. If it be young likewise, the Fat will part from the Lean with Ease; but 'twill stick closer, and be very clammy and fibrous, if it be old.

When you find the Fat spongy, the Lean rough, and of a deep red, and won't rise when you have made an
Impression

Impression on't: Add to this, if the Grain be close, depend on't 'tis Ram-Mutton.

If the Lean be of a paleish Colour, and the Fat rather yellow than white; if you find it loose at the Bone, and when squeez'd, some Drops of Water issue from it, you may reasonably suspect that the Sheep had the Rot. If you would purchase a Fore-quarter, cast your Eye on the Vein in the Neck; if you find it ruddy, and of a Sky-colour, 'tis fresh; but 'tis near upon the Taint, if it be yellowish; and depend on't, 'tis actually tainted, if it be green.

If you want the Hind quarter, smell under the Kidney, and if the Scent be faint, or any ways disagreeable, 'tis stale; and 'tis the same, if you try the Knuckle, and find it's more limber than ordinary.

If you would buy a Fore-quarter of Lamb, observe the Neck Vein; if you find it yellowish or greenish, depend on't, if it be not actually tainted, it is very near the Point; but if the Vein be of an azure or Sky-blue Colour, 'tis perfectly sweet and good.

If you want the Hind-quarter, try the Knuckle, and smell under the Kidney. If the former be limber, and a faint Scent arises from the latter, be assur'd 'tis stale, and not for your Purpose.

If you want only a Lamb's Head, observe whether the Eyes are sunk or wrinkled; and if so, 'tis stale; but new and sweet, if they are plump and lively.

V E A L.

IF you would purchase a Shoulder, consult the Vein of it; for if it be either of a green, yellow, or blackish Colour; or if it be more soft, clammy, or limberer than ordinary, 'tis stale; but if it be of a bright red, 'tis fresh, and but newly kill'd. It is upon the Point of Tainting, if not actually tainted, when you observe any green Spots about it. However, let your Smell be your Guide; for 'twill smell musty if it has been wrapp'd up in wet Cloths.

If you want a Loin, smell under the Kidney; for it always taints there first. And if you find the Flesh of it slimy and soft, 'tis then stale; if a Neck or a Breast, they taint at the upper End first, if they appear yellowish

lowish or greenish ; and if you find the Sweet-bread on the latter clammy, never buy it. The Leg will be stiff in the Joint, if but newly kill'd ; but in case 'tis limber, and the Flesh clammy, and has green Spots intermix'd with yellow upon it, 'tis stale, and good for little. Take Notice, the Flesh of a Cow-Calf is not of so red a Colour, neither is it so firm grain'd as that of a Bull-Calf. And as to the Fat of it, 'tis not so much curdled.

B R A W N.

TO form a right Judgment of Brawn, as to its Age ; if you perceive the Rind to be excessively thick, depend on't 'tis old ; but if moderate, it is young. And you may take it likewise for granted, that 'tis Barrow, or Sow-Brawn, and not of a Boar, in case you find both the Rind and the Fat tender.

V E N I S O N.

BEFORE you buy a Haunch, a Shoulder, or any other fleshy Part of the Sides, take a small sharp-pointed Knife, and thrust it in where you think proper, and instantly draw it back ; then apply the Blade to your Nose, which will infallibly discover whether 'tis rank or sweet.

If you would purchase any other Part, first observe the Colour of the Meat ; for it will be blackish, and have yellowish or greenish Specks in it, if it be tainted ; if you find the Flesh tough and hard, and the Fat contracted, you may take it for granted that 'tis old.

W E S T P H A L I A H A M S.

TRY them with a small sharp-pointed Knife, as is directed above for Venison ; and when you have drawn it, if you find the Blade has a fine Flavour, and the Knife be but a very little daub'd, you may conclude the Ham is sweet and good ; but if your Knife be all over smear'd, has a rank Scent, and a Haut-gout issue from the Vent-hole, 'tis certainly tainted.

E N G L I S H G A M M O N S.

TO chuse these, take the same Methods as with the above mention'd Hams. In regard, however, to the other Parts, try the Fat, if it feels oily and

and looks white, and does not crumble; if the Flesh bears a good Colour, and sticks close to the Bone, 'tis good; but if the Lean has any yellow Streaks in it, 'tis then rusty, or at least will be so in a very short Time.

B U T T E R.

DON'T trust wholly to your Taste when you go to buy Butter; but try in the Middle, and then you can't well be impos'd on, if your Smell and Taste be both good.

C H E E S E.

IN the Choice of Cheese, Regard must be had to the Coat of it; beware of Worms or Mites, if your Cheese be old, rugged, dry at Top, or rough-coated; 'tis subject to Maggots, if it be moist, spongy, or full of Holes. If on the Outside there be visibly a Part rotten or decay'd, try the Depth of it; for the greater Part may be conceal'd within.

E G G S.

TO know the Goodness of an Egg, clap your Tongue to the great End; if you find it has any Warmth, depend upon it 'tis new, but on the other Hand, 'tis bad, if it be quite cold.

Another Way.

To discover whether an Egg be good or bad, put it into a Pan of cold Water; if it falls directly to the Bottom, 'tis fresh; if it swim at the Top, depend upon it 'tis rotten.

How to preserve them for Months, if good when bought.

Put them into fine Wood Ashes, with their small End downwards, and turn them End-ways once at least every Week.

DIRECTIONS for the judicious Choice of P O U L T R Y.

C A P O N S.

IF true, have a fat Vein on the Side of their Breasts, their Combs are pale, and their Bellies and Rumps are thick. If they are young, they have smooth Legs
and

short Spurs. If they are stale their Vents are loose and open ; but close and hard, if new.

TURKEYS and TURKEY-POULTS.

IF they are Cocks, and young, their Legs will be smooth and black ; and their Spurs will be short ; but if you find their Eyes sunk in their Heads, and their Feet dry, they are stale ; but if their Eyes are lively. and their Feet limber, then they are new.

Make the same Observation with regard to the Hens ; but remark farther, that they will have soft and open Vents if they are with Egg ; but a close hard Vent, if not.

As to the Poults, they are known the same Way, and you can't be deceiv'd in their Age.

A COCK, HEN, &c.

IN the Choice of a Cock, observe his Spurs, and if they are short and dubbed, then he is young. If you find them either par'd or scrap'd, you may justly be jealous of a Fraud. His Vent will be open if he be stale ; but hard and close if he be new.

The Newness or Staleness of a Hen may be known by her Legs and Comb ; if they are rough, she's old ; but if smooth, she's young.

G E E S E, *Tame or Wild.*

THEY are young if their Bills be yellowish, and they have but few Hairs ; but if their Bills be red, and their Feet full of Hairs, then they are old ; they are limber-footed when new ; and dry-footed when stale.

D U C K S, *Wild and Tame.*

DUCKS are thick and hard on the Belly, when fat ; but otherwise, they are lean and thin. They are limber-footed, if new, and dry-footed if stale. Take Notice, that the Foot of a true Wild-Duck is reddish, and smaller than that of a Tame one.

P H E A-

PHEASANTS, *Cocks or Hens.*

THE Cocks have dubbed Spurs if they be young; but in case they are old, their Spurs will be both sharp and small. If their Vents be fast, they are new; but if they be open and flabby, then they are stale.

The Hens have smooth Legs, and their Flesh is of a fine Grain, in case they are young. If they are with Egg, their Vents will be open and soft, but close, if they are not.

PARTRIDGES, *Cocks or Hens.*

WHEN they are old their Bills will be white, and their Legs of a blueish Colour. When they are young their Legs are yellowish, and their Bills black. If their Vents be fast, they are new; but if they be green and open, then they are stale. If you find their Crops full, open their Mouths and smell; for in that Case they will be apt to taint there.

WOODCOCKS and SNIPES.

Woodcocks are hard and thick, in case they are fat; and they will be limber-footed, if they be new; but dry-footed if stale. If they have snotty Noses, or their Throats are muddy, they are good for little.

DOVES and PIGEONS.

TURTLE-Doves are distinguish'd from others by a Ring round their Necks, of a purple Colour; and in all other Parts are generally white.

Stock Doves are larger than Ring-Doves. The Dove-house Pigeon has red Legs if he be old; if full in the Vent and limber-footed, it is new; but if its Vent be flabby and green, its stale.

HARES, LEVERETS, and RABBITS.

WHEN Hares are new, and just kill'd, they will be whitish and stiff; but their Flesh in most Parts will appear of a blackish Hue, and their Bodies will be limber, when they are stale. They are old, when the Cleft in their Lips extend themselves, and

their Claws are wide and ragged. Observe the Ear^s well; for if they are young, they'll tear with Ease; but be dry and tough if they be old.

If you would buy a Leveret, feel on the Fore-leg at a small Distance from the Foot; and if you find a Knob or small Bone there, you won't be impos'd on; but if you find no such Thing, 'tis not a Leveret, but a Hare.

As to Rabbits, they will be limber and slimy, when they are stale; but white and stiff if they be new. Their Claws and Wool will be short and smooth, in case they be young; but long and rough if they be old.

DIRECTIONS *for the judicious Choice of all* *Sorts of F I S H.*

IF you want to purchase either Salmon, Trout, Carp, Tench, Pike, Graylings, Barbel, Chub, Whittings, Smelts, &c. observe the Colour of their Gills, and try whether they open with Difficulty or Ease; whether their Eyes are sunk in their Heads, or ready to start out; and moreover, whether their Fins are limber or stiff. Smell likewise at their Gills, and by all these little Experiments you'll perfectly be convinc'd, whether they are new or stale.

T U R B U T T S.

IF thick and plump, and their Bellies are of a cream Colour, you may pronounce them good; but if they be thin, and their Bellies are rather blue than white, they are good for little.

S O A L S.

IF stiff and thick, and their Bellies are of a cream Colour, they are good, but if limber and thin, and their Bellies of a blueish White, they are not worth eating.

P L A I C E and F L O U N D E R S.

IF these Fish are stiff, and their Eyes are lively, and seem to start out, they are new: but otherwise, they are stale.

Make

Make choice of a blue-bellied Plaice; but of a cream-bellied Flounder.

COD and CODLING.

SUCH are best as are thick towards the Head, and whose Flesh when cut are perfectly white.

MACKEREL and FRESH-HERRINGS.

OBERVE their Gills, in the first Place, and their Eyes in the next; for the former will be of a lively shining red Colour, and the latter sharp and full, in case they are fresh; but if stale, their Eyes will appear dusky, and be sunk in their Heads. Observe likewise the Stiffness or Limberness of their Tails.

PICKLED SALMON.

WHEN they are fresh and good, their Scales will appear stiff and shining; their Flesh will feel oily, and part in Fleaks without crumbling; if they crumble they are bad.

PICKLED HERRINGS.

OPEN their Backs to the Bone; if they are of a bright red Colour, or white, and their Flesh oily, they are good.

RED HERRINGS

ARE good, if they smell well, have a good Gloss, and part well from the Bone.

LOBSTERS

WILL have an agreeable Scent at that Part of the Tail which joins to the Body; and their Tails, when gently open'd, will fall back smartly, like a Spring, if they are fresh and good; but if they have a rank Scent, and their Tails are limber and flagging, they are stale, and good for nothing.

If a white Scurf issues from the Mouths or Roots of the small Legs, you may depend on their being stale, and spent. If no Water be in them, the Heaviest are always the best. The Cock Lobster is for the most Part smaller than the Hen, and when boil'd, of a deeper Red, and has no Seed or Spawn under its Tail, as the Hens have.

P R A W N S *and* S H R I M P S.

IF either of these be of a dead, dull Colour, have a faint Smell, feel slimy, and are limber, they are stale; but if their Scent be pleasant, and they are hard and stiff, with their Tails bending strongly inwards, you may conclude they are fresh and good.

Having thus directed our Female Pupils how to make a judicious Choice of Butcher's Meat, Poultry and Fish, &c. we think it will not be amiss to let them know the most proper Season for their Purchase of some Provisions, which are in their utmost Perfection only at some particular Seasons.

And in the first Place, House-Lamb is in its high Season particularly at *Christmas*, tho' it is to be procur'd, indeed, all the Year round.

Grass-Lamb begins to be in Season in *April*, and holds good to the Middle of *August*.

Pork comes in Season at *Bartholomew-Tide*, and holds good till *Lady-Day*.

Buck-Venison begins in *May*, and is in high Season till *All-Hallows-Day*.

The Doe is in Season from *Michaelmas* to the End of *December*, and sometimes holds good till the End of *January*.

Poultry in Season.

January. Turkeys, Capons, Pullets, Fowls, Chickens, Hares, all Sorts of Wild Fowl, Tame Rabbits, and Tame Pigeons.

February. Turkeys, Pullets, Capons, Fowls, Chickens, Hares, Pigeons, Rabbits, Green Greese, Ducklings, and Turkey-Poults.

Note, in this Month all Sorts of Wild Fowl begin to decline.

March. This Month the same as the last; with this Difference only, that Wild Fowl are now quite out of Season.

April. Pullets, Fowls, Chickens, Pigeons, young wild Rabbits, Leverets, young Geese, Ducklings, and Turkey Poults.

May,

May, June, and July. The same ; only add to this last, *Partridges, Pheasants and Wild-Ducks.*

August. The same.

September, October, November, and December. All Sorts of Fowl, both wild and tame ; but particularly Wild-Fowl are in high Season, the three Months last above-mention'd.

Fish in Season.

From *Lady-Day* to *Midsummer.* Lobsters, Crabs, Crawfish, Mackarel, Breems, Barbel, Roach, Shad, Lampreys, or Lamper Eels, and Dace.

Note, As to Eels, such as are catch'd in running Water are look'd upon as preferable to any Pond-Eels ; but of these last the Silver ones are in most Esteem.

From *Midsummer* to *Michaelmas.* Turbut, Trout, Soals, Grigs, Salmon, Sturgeon, Lobsters, and Crabs.

From *Michaelmas* to *Christmas.* Cod and Haddock, Lyng, Herrings, Sprats, Soals, Flounders, Plaice, Dabs, Eels, Chare, Thornbacks, Oysters, Salmon, Pearch, Carp, Pike, and Tench.

In this Quarter, Smelts are in high Season, and hold till after *Christmas.*

From *Christmas* to *Lady-Day.* Gudgeons, Smelts, Perch, Anchovy and Loach, Scollops, Periwinkles, Cockles and Mussels.





The COMPLETE
 COOK-M A I D,
 OR
 I N S T R U C T I O N S

For Dressing all Sorts of COMMON PRO-
 VISIONS, in the most approv'd
 Manner.

R U L E S for R O A S T I N G.

MAKE your Fire in the first Place in Proportion to the Joint you Dress (be it what it will) but whether small or large, let it be clear and brisk.

If your Joint be larger than ordinary, take care to lay a good Fire to cake; and keep it always clear from Ashes at the Bottom.

When you imagine your Meat half done, move the Spit and the Dripping-pan at some small Distance from the Fire, which you must then stir up, and make it burn as brisk as you can; for observe, the quicker your Fire, the better and more expeditiously will your Meat be roasted.

To roast Ribs of Beef.

For the first Half Hour sprinkle your Meat with Salt; then dry and flour it; after that, take a large Piece of Paper, and butter it well; when you have so done, fasten it on the butter'd Side to the Meat, and then let it remain till your Meat is enough.

To roast a Rump, or Sirloin.

Don't salt either of them, in the Manner you do your Ribs; but lay them at a convenient Distance from the Fire; then baste them once or twice with Salt and
 Water;

Water, but afterwards with Butter ; then flour them, and keep constantly basting them with what drops from them.

Take three Spoonfuls of Vinegar, about a Pint of Water, a Shallot and a small Piece of Horse-radish ; add to these two Spoonfuls of Catchup, and one Glass of Claret ; baste it with this two or three Times ; then strain it, and put it under your Meat, garnish your Dish with Horse-radish and red Cabbage.

To roast Mutton and Lamb.

Make your Fire quick and clear before you lay your Meat down ; baste it often, whilst it's roasting, and when almost enough, drudge it with a small Quantity of Flour. If it be a Breast, remember to take off the Skin before you lay it down.

To roast Veal.

If it be a Shoulder, baste it with Milk, till 'tis near half done ; then flour it, and baste it with Butter. If you intend to stuff it, take the same Materials as you would for a Fillet.

The Ingredients for a Fillet are these that follow ; take what Quantity you think proper of Thyme, Marjoram, Parsley, a small Onion, a Sprig of Savory, a small Quantity of Lemon-peel, cut very fine, Nutmeg, Pepper, Mace, Crumbs of Bread, three or four Eggs, a Quarter of a Pound of Marrow or Butter, with Flour intermix'd, in order to make it stiff ; put one Half of your Stuffing thus prepared, into the Udder, and distribute the Remainder into such a Number of Holes, as you think convenient to make in the fleshy Part.

If you have the Loin to roast, cover it over with a clean Piece of Paper, that as little of the Kidney Fat may be lost as possible. If it be a Breast, it must be cover'd with the Caul ; and the Sweet-bread must be fastened with a Skewer on the Backside. When 'tis near enough, take the Caul off, and baste it, and drudge it well with Flour.

Serve it up with a proper Quantity of melted Butter, and let your Dish be garnish'd with Lemon.

To roast Pork.

When your Pork is laid down, let it be at some Distance from the Fire for a while, and take care to flour it pretty thick. When you find the Flour begins to dry, wipe it perfectly clean with a coarse Cloth; then take a sharp Knife, if it be a Loin, and cut the Skin a-cross. After you have so done, raise your Fire, and put your Meat nearer to it than before; baste it well, and roast it as quick as you can.

If it be a Leg, you must make your Incisions very deep. When 'tis almost ready, fill up the Cuts with grated Bread, Sage, Parsley, a small Quantity of Lemon-peel cut fine, a Bit of Butter, about two or three Eggs, and a little Pepper, Salt and Nutmeg mix'd together. When 'tis full enough, serve it up with Gravy and Apple-sauce.

If you intend to roast a Spare-rib, you must baste it with Butter, Flour, and Sage, shred very small. When enough, send it to Table with a proper Quantity of Apple-sauce.

To roast a Pig.

Before you put your Pig on the Spit, let it lie for about a Quarter of an Hour in warm Milk; then take it out, and wipe it perfectly dry. Then take about a Quarter of a Pound of Butter, and about the same Weight in Crumbs of Bread, a small Quantity of Sage, Thyme, Parsley, Sweet Marjoram, Pepper, Salt and Nutmeg, and the Yolk of two or three Eggs; mingle these all well together, and sew it up in the Belly. After this flour it very thick, and then put it on the Spit; and when you lay it to the Fire, take care that both Ends of it burn clear; or else hang a flat Iron on the Middle of the Grate till you find they do. When the Crackling begins to grow hard, wipe it clean with a Cloth, that has been purposely wetted in Salt and Water; then baste it well with Butter. As soon as you find the Gravy begin to run, put a Bason or two into the Dripping-Pan to catch what falls. When your Pig is enough, take about a Quarter of a Pound of Butter, and clap it into a coarse Cloth, and after you have made your Fire perfectly clear and brisk, rub your
Pig

Pig with it all over, till the Crackling is quite crisp, and then take it from the Fire.

Before you take it from the Spit, cut the Head off first, and then the Body into two Parts; after that cut the Ears off, and place one at each End; as also divide the under Jaw in two, and place one part on each Side. When Matters are thus far prepar'd, melt some good Butter, mix it with the Gravy, the Brains when bruised, and a small Quantity of Sage, shred small, and then serve it up to Table.

To roast a Hare.

Take Half a Pound of Suet, and shred it very small; add to it the same Weight of Crumbs of Bread, some Thyme shred very small, and some Parsley; then take a reasonable Quantity of Salt, Pepper, Cloves, Mace, and Nutmeg, and pound them all together in a Mortar; add to this three dried Mushrooms, shred likewise very small, two or three Eggs, two Spoonfuls of Catchup, and a reasonable Glaiss of Claret; intermix all these together, and sew them up in the Hare's Belly; when spitted, lay it down before a slow Fire, baste it with Milk till it becomes very thick; after this make your Fire burn brisk and clear, and let it roast about half an Hour, baste it with Butter, and drudge it with a little Flour.

To roast Venison.

In the first Place, prepare some Vinegar and Water to wash your Venison in, and dry it afterwards with a clean Cloth; then either cover it with the Caul, or with Paper very plentifully butter'd; lay it down before a clear Fire, and keep basting it with Butter till 'tis almost enough; after this, take a Pint of Claret, and put some whole Pepper, Nutmeg, Cloves and Mace to it, and boil them all together in a Sauce-pan; pour this Liquor twice over your Venison. After that, take it up; and after you have strain'd it, serve it up in the same Dish as your Venison is in. Then place a sufficient Quantity of Gravy on one Side of your Dish, and sweet Sauce on the other.

To roast Rabbits.

When they are laid down, baste them well with good Butter, and then drudge them with Flour. If they

they be young and small, and your Fire clear, they will be enough in about Half an Hour; but if they are large, give them a Quarter of an Hour's roasting longer. Before you take them up, melt a proper Quantity of good Butter; and when you have boil'd their Livers with a Bunch of Parsley, and shredded them small, put one Half into your Butter, and pour it under them, and reserve the rest to garnish your Dish.

To roast Mutton, Venison-Fashion.

Take a Hind-Quarter of Mutton that is fat, and cut the Leg as you would a Haunch of Venison, then rub it well with a proper Quantity of Salt petre, and hang it up for two or three Days in some moist Place; but wipe it, however, with a clean Cloth, at least twice a Day. After this, put it into a Pan, then boil a Quarter of an Ounce of All-spice in a Quart of Claret, and pour it boiling hot into your Pan; then let it stand cover'd for two or three Hours. Thus prepar'd, 'tis ready for the Spit; lay it to the Fire, and keep constantly basting it with Butter and some of your Liquor. It will be ready in an Hour and a Half, if your Fire be clear, and your Joint but of a moderate Bigness. When taken up, send it in to Table with a proper Quantity of Gravy in one Bason, and some sweet Sauce in the other.

To roast Pigeons.

Take some Parsley, and cut it small, then take a little Pepper, Salt, and a small Piece of Butter, mix these all together, and put them into the Bellies of your Pigeons, tying the Neck-Ends tight; fasten one End of another String to their Legs and Rumps, and the other to your Mantle-piece; keep them constantly turning round, and baste them well with Butter. When enough, serve them up, and they'll swim with Gravy.

To roast a Goose.

Before you put it on the Spit, take a small Onion and a little Sage; chop them small together; then take some Pepper and Salt, and a Bit of Butter, and when you have mingled these well together, put them into the Belly of your Goose. When 'tis thus prepar'd, lay it down to the Fire; in a few Minutes after, take a Piece of white Paper, set it on Fire and singe
your

your Goose with it, then drudge it with some Flour, and baste it with Butter. When you find the Leg tender, 'tis enough; then take it up, and pour two Glasses of red Wine through it, and then serve it all up together in the Dish, and set a Bason of Apple-sauce on each Side of it.

To roast a Turkey.

Before you lay it down, take about a Quarter of a Pound of lean Veal, a small Quantity of Thyme, Parsley, sweet Marjoram, some winter Savory, a small Quantity of Lemon-peel, and one Onion shred small; add to these, a grated Nutmeg, a small Quantity of Salt, a Dram of Mace, and Half a Pound of Butter; pound your Meat as small as possible, and cut your Herbs likewise very small; when your Materials are thus prepar'd, mix them all together with two or three Eggs, and as much Flour or Crumbs of Bread as will make the whole of a proper Consistence. Fill the Crop of your Turkey with these savory Ingredients, after that, lay it down at some small Distance from the Fire. In about an Hour and a Quarter it will be enough, if it be of a moderate Size; but if very large, allow it a Quarter of an Hour longer.

To roast Woodcocks and Snipes.

Put them on a little Spit proper for the Purpose, toast part of a three-penny Loaf brown, and put it in a Dish, which you must set under your Birds; baste them well with Butter, and let the Trail drop on the Toast. When they are enough, put the Toast at the Bottom of your Dish, and your Birds upon the Toast. Take care to have about Half a Pint of good Gravy ready to pour into the Dish, and serve them up.

N. B. Never take any Thing out of a Woodcock or Snipe; nor ever put any Ingredients into the Bellies of your wild Ducks, as you do either into tame ones or into Geese.

General

General INSTRUCTIONS *in regard* to BOILING.

K NOW the Weight of your Meat before you put it into your Pot. Be your Joint small or large, allow a Quarter of an Hour for every Pound. Take care before you put your Meat in, that your Pot be perfectly neat and clean, as well as the Water that you put in to it. When your Water begins to simmer, skim it well, for a Scum will always rise; and if, thro' Carelessness, you let it boil down, your Meat will be black, or of a dingy Colour.

N. B. You must put all Meats that are well salted into your Water whilst 'tis cold; but your Water must boil first before you put in your fresh Meats, of what Nature or Kind soever.

To boil a Ham.

Put your Ham into a Copper, in case you have one; let it lie there for three or four Hours successively, before you let your Water boil, but keep scumming it all the Time notwithstanding; after that, make your Copper boil, and then, in an Hour and an Half, it will be enough, in case it be but small; and two Hours will be sufficient if it be large.

Te boil a Tongue.

If your Tongue be salt, put it into your Pot over Night, and don't let it boil till about three Hours before you intend to serve it up. However, take care that it boils all those three Hours; if fresh out of the Pickle, two Hours; but let your Water boil before you put it in.

To boil House-Lamb and Fowls.

Boil your Lamb and your Fowls in a separate Pot; supply them with plenty of Water, and be careful to take off the Scum when you see any rise. Never boil them in a Cloth; for they'll be both whiter and sweeter without. Allow a Quarter of an Hour for a small Chicken, and twenty Minutes to a large one. Half an Hour to a middling Fowl; an Hour to a small Turkey,

Turkey, or a small Goose; but if either be large, keep them on the Spit an Hour and an Half.

To boil a Haunch or Neck of Venison.

Let it lie for a Week in Salt; then flour a Cloth well, and boil your Meat in it; for every Pound allow a Quarter of an Hour's boiling. For Sauce, boil some Cauliflowers in Milk and Water, and pull them into little Sprigs; boil some fine white Cabbage likewise, and some Turnips cut in square Pieces, and some Beet-root cut in long narrow Slips. Have some Turnips, likewise, marsh'd with a little Cream and Butter, Let your Cabbage, when boiled, be beat in a Sauce-pan with a Bit of Butter, and a small Quantity of Salt; lay that next the Cauliflowers, then the Turnips, then the Cabbage, and proceed in that Manner till your Dish be full. As to the Beet-root, dispose of it in such Places where your own Fancy directs you. Set some melted Butter in a Bason on one Side in case it should be wanted.

N. B. A Leg, or Neck of Mutton cut Venison-Fashion, and dress'd the same Way, is a polite Dish enough. This will eat very agreeably, if marsh'd or broil'd the next Day with Gravy and sweet Sauce.

To boil Chickens with Bacon and Cellery.

Put two Chickens in a Pot by themselves, and boil them as white as possible. In another Pot boil a Piece of Ham, or good thick Bacon. Have likewise two Bunches of Cellery boiled very tender; then cut them about two Inches long, all the white Part; put it, in the next Place, into a Sauce-pan, with about Half a Pint of Cream, a Bit of Butter roll'd in Flour, some Pepper and Salt; take it off from the Fire several Times, and shake it well. When 'tis fine and thick, lay your Chickens in the Dish, and pour the Sauce in the Middle, that the Cellery may lie between the Fowls, and garnish your Dishes with Slices of Ham or Bacon.

Chickens *with* Tongues.

Boil six Chickens very white, and six Hog's tongues boil'd and peel'd, a Cauliflower boil'd whole very white in Milk and Water; have some Spinnage, likewise, boil'd green; then let your Cauliflower be placed in the Middle, the Chickens close all round, and the Tongues round them, with the Roots outwards; dispose of your Spinach in little Heaps between the Tongues; garnish your Dish with small Pieces of toasted Bacon, and lay a small Bit on each of the Tongues.

To boil a Duck, or Rabbit, with Onions.

Let your Rabbit, or Duck, be boiled in plenty of Water; and as a Skim will always rise, be sure to take it off; for if it boil down, 'twill either blacken, or discolour, at least, your Meat: Give them about Half an Hour's boiling. As for your Sauce, first peel your Onions, and as you peel them throw them into cold Water; then take them out, and cut them into thin Slices; boil them in Milk and Water, and skim the Liquor. They will not require above Half an Hour's boiling. When they are enough, throw them into a clean Sieve in order to drain them; then, when you have chopt them small, put them into a Sauce-pan, dust them with a little Flour, put two or three Spoon-fuls of Cream to them, a large Bit of Butter, stew them over the Fire all together; and when they are fine and thick, lay your Duck, or your Rabbit into your Dish, and bury it, as it were, with your Sauce. If it be a Rabbit, cut the Head in two, and lay the Parts so divided on each Side the Dish. If it be a Duck, for Change, make the following Sauce.

Cut an Onion small; then take half an Handful of Parsley, clean pick'd and well wash'd; let it be chop'd small; cut a Lettuce likewise small; then take about a Quarter of a Pint of good Gravy, and a Lump of Butter roll'd in Flour; squeeze some Lemmon juice into it, and add a little Pepper and Salt; stew these altogether for about Half an Hour; then enrich it with two or three Spoon-fuls of red Wine.

To boil Pigeons.

Let your Pigeons be boiled by themselves for about a Quarter of an Hour. Then boil a proper Quantity of Bacon, cut square, and lay it in the Middle of your Dish. Stew some Spinach to lay round, and lay the Pigeons on the Spinach; garnish with Parsley dried crisp before the Fire.

To boil Pheasants.

Let them have a good deal of Water, and keep it boiling. Half an Hour will be sufficient for small ones; but allow three Quarters, if your Pheasants are large. Let your Sauce consist of Cellery stew'd with Cream; add to it a small Lump of Butter rolled in Flour; when you have taken them up, pour your Sauce all over them. Garnish your Dish with Lemon.

To boil Woodcocks, or Snipes.

Boil them either in Beef-gravy, or good strong Broth made in the best Manner; put your Gravy, when made to your Mind, into a Sauce-pan, and season it with Salt; take the Guts of your Snipes out clean, and put them into your Gravy, and let them boil; let them be covered close and kept boiling, and then ten Minutes will be sufficient. In the mean Time, cut the Guts and Liver small. Take a small Quantity of the Liquor your Snipes are boil'd in, and stew the Guts with a Blade of Mace. Take some Crumbs of Bread (about the Quantity of the Inside of a stale Roll) and have them ready fried crisp in a little Fresh-butter; when they are done, let them stand ready in a Plate before the Fire.

When your Snipes, or Woodcocks, are ready, take about Half a Pint of the Liquor they are boil'd in, and put in two Spoon-fuls of red Wine to the Guts, and a Lump of Butter roll'd in Flour, about as big as a Walnut; set them on the Fire in a Sauce-pan. Never stir it with a Spoon, but shake it well till the Butter is all melted; then put in your Crumbs; shake your Sauce-pan well; then take your Birds up, and pour your Sauce over them.

To boil Rabbits.

Truss them, and boil them white and quick. For Sauce, boil and shred the Livers, and some Parsley shred fine; and add to them some Capers; mingle all these with about Half a Pint of good Gravy, a Glass of white Wine, a little Mace, Nutmeg, Pepper, and Salt; a Lump of Butter about the Bigness of a Walnut roll'd in Flour; let it all boil together till 'tis thick, then take up your Rabbits, and pour your Sauce over them. Garnish with Lemon.

To boil Soals.

Make your Soals clean; lay them for two Hours in Vinegar, Salt, and Water; then dry them in a Cloth; when you have put them into your Sauce-pan, put to them a Pint of white Wine, a Bundle of Sweet-herbs, an Onion stuck with Cloves, some whole Pepper, and a small Quantity of Salt. Cover them, and let them boil. Take them up when they are enough, and lay them in your Dish; strain your Liquor, and thicken it up with Butter and Flour. When your Sauce is ready, pour it over your Fish. Garnish your Dish with Slices of Lemon, and scrap'd Horse-raddish.

N. B. You may dress a small Turbut the same Way.

To boil Mullet, or any Kind of Fish.

Scale your Fish, and wash them; and save their Liver, Tripes, Rows, or Spawn; boil them in Water season'd with Salt, White-wine Vinegar, white Wine, a Bunch of Sweet herbs, a Lemon cut in Slices, an Onion or two, and a small Quantity of scrap'd Horse-raddish; and when your Liquor boils, then put in your Fish. For Sauce, take a Pint of Oysters with their Liquor, a Lobster, or a Parcel of Shrimps bruis'd or trimm'd, some white Wine, an Anchovy or two, some large Mace, a Nutmeg cut in Quarters, and a whole Onion. Boil these all up together; thicken it with Butter, and the Yolks of Eggs. Pour this upon Sippets, and garnish your Dish with Lemon.

To broil Steaks.

First, have a very brisk and clear Fire; take care that your Gridiron be perfectly clean; put it on the Fire, and take a Chafing-Dish with a few hot Coals in it. Put your Dish upon it that is to receive your Steaks; then take the best Rump Steaks you can get, about Half an Inch thick; put some Pepper and Salt upon them; lay them on the Gridiron; take a Shalot or two, or an Onion, and shred them fine to put in your Dish. Never turn your Steaks till one Side is near done; then upon turning the other Side, you'll soon perceive a fine Gravy lie upon your Steak, which you must be careful to preserve; when your Steaks are enough, take them carefully off the Gridiron, that none of your Gravy be lost. Have a hot Cover ready, and serve them up with the Cover on.

N. B. Never baste any Meat on the Gridiron; for by that Means it will be both burnt and smoak'd, and unfit to be serv'd up to Table.

To fry Beef-Steaks.

Beat your Steaks well with a Rolling-Pin; fry them in Half a Pint of Ale that is not bitter; and whilst they are on the Fire shred a large Onion small, a little Thyme, some Parsley shred small, some grated Nutmeg, and some Pepper and Salt; roll all together with a Lump of Butter, and after that in a little Flour; put this into your Stew-pan, and shake all together; when you find your Steaks tender, and your Sauce of a proper Thickness, serve it up.

A second Way to fry Beef-Steaks.

Cut the Lean by itself, and with the Back of a Knife, or a Roller, beat them well; take no more Butter to fry them in, than what will just moisten your Pan; pour out the Gravy as it runs out of the Meat; turn them often; let your Fire be gentle; fry the Fat by itself, and lay it upon the Lean. Put a Glass of red Wine to the Gravy, half an Anchovy, a little Nutmeg, some beaten Pepper, and a Shalot or two, or a small Onion shred fine; give it two or three boils;

salt it to your Palate ; and when you have pour'd your Sauce over your Steaks, serve it up to Table.

A third Way.

When you have cut your Steaks to your Mind, half broil them ; then lay them into a Stew-pan ; season them with Pepper and Salt ; do but just cover them with Gravy, and a Lump of Butter roll'd in Flour ; let them stew for about Half an Hour ; then beat up the Yolks of two Eggs ; stir all together for about three or four Minutes, and then serve them up.

To stew Beef-Steaks.

Pepper and salt your Steaks, (which must be cut off from the Rump) and lay them in your Stew-pan ; pour in about Half a Pint of Water, a Blade or two of Mace, two or three Cloves, a Bunch of Sweet-herbs, a Lump of Butter roll'd in Flour, an Anchovy, an Onion, and a Glass of white Wine ; cover them close, and let them stew softly till they are perfectly tender ; then take them out of the Pan to flour them, and fry them in Fresh-butter. Pour off all the Fat ; strain the Sauce they were stew'd in ; and then pour it into the Pan ; toss it all up together, till you find the Sauce is both thick and hot. If you think proper, you may add a small Quantity of Oysters. Lay the Steaks into your Dish, and pour your Sauce over them. Garnish with any Pickles that you think proper.

To fry Tripe.

Cut your Tripe into Pieces about three or four Inches long ; dip them in the Yolk of an Egg, and a few Crumbs of Bread ; fry them very brown ; then take them out of your Pan, and lay them in a Dish to drain. Have another Dish, that's warm, ready to put them in, and serve them up, with Butter and Mustard in a Cup.

To fry a Neck, or Loin of Lamb.

Cut it into thin Steaks, and then beat it with a Roller; fry them in Half a Pint of Ale; season them with a small Quantity of Salt, and cover them close; when you find them done enough, take them out of the Pan, and lay them in a small Dish before the Fire to keep them hot; and pour all out of the Pan into a Basen; then put in Half a Pint of white Wine, a small Quantity of Capers, and the Yolks of two Eggs, beat up with a little Nutmeg and Salt; to all this add the Liquor in which they were fried, and continue stirring it, one Way only, without ceasing, till 'tis thick; then put your Lamb in; continue to shake the Pan for three or four Minutes; then lay the Steaks into your Dish; pour your Sauce over them; and take care to be provided with a little Parsley crisp'd before the Fire. Garnish with Lemmon and Parsley.

*INSTRUCTIONS with Regard to GREENS,
ROOTS, and other Produce of the
Kitchen-Garden.*

MOST injudicious Cook-maids, for the generality, spoil all their Materials from the Garden, by boiling them over much. All Greens of what Denomination soever should have a Crispness; for in case they happen to be over-boiled, not only their Beauty, but their Sweetness too, is lost.

Before you put your Greens, however, into your Pot, take particular Care to pick them, and wash them well. For fear of any Dust or Sand, which is too apt to hang round wooden Vessels, lay them always in a clean earthen Pan. Let your Greens be boiled in a large Quantity of Water, and in a Copper Sauce-pan by themselves; for whenever you boil them with your Meat, you'll always find that they will be discolour'd. Take Notice, that no Iron Pans are proper for this Purpose.

Purpose. Always make Use, therefore, either of Copper or Brass.

RULES for dressing of CARROTS.

IN the first Place, scrape them very clean ; and rub them well with a coarse Cloth as soon as you find them enough. After that, slide them into a Plate, and pour over them a proper Quantity of melted Butter. They will not require above Half an Hour's boiling, in case they be young Spring Carrots ; if they are large, they will require twice that Time ; but if they be your old *Sandwich* Carrots, you must give them two Hours boiling at least.

C A B B A G E S.

These, and young Sprouts of all Kinds, must be boiled in plenty of Water. When you find that the Stalks fall to the Bottom and are tender, you may take them up ; they'll be apt to lose their Colour, if you let them boil too long. Before you put your Greens into your Pot, throw a reasonable Quantity of Salt into your Water. Chop your Cabbages into a Sauce-pan, and put a good Lump of Butter to them ; then stir them about well for four or five Minutes, till the Butter be perfectly melted ; and then send them to Table. Young Sprouts, however, must never be chop'd, but sent up to Table just as they are.

S P I N A C H.

Let it, in the first Place, be pick'd very clean, and then wash'd in several Waters ; put it into a Sauce-pan that will but just hold it ; and when you have strew'd a small Quantity of Salt over it, cover up your Pan. Shake it often, but put no Water to it. Let your Fire be clear and quick, over which you set your Sauce-pan. When you find that your Greens are shrunk to the Bottom, and the Liquor proceeding from them boil up, take them up, and throw them into a clean Sieve ; and drain them well, by giving them a squeeze or two. Then lay them into a clean Plate,

Plate, but put no Butter over them. Have a small Bafon, however, ready, and fet it in the Middle, for every Body at Table to take what Quantity they think beft.

P O T A T O E S.

Boil them with no more Water, than what will juft fave your Sauce-pan from burning. Let your Sauce-pan be cover'd clofe, and when they are enough, their Skin will begin to crack. Let all the Water that you find in them, be firft well drain'd out, and then cover them again for about two or three Minutes ; after this, peel them, and lay them in a Plate ; then pour melted Butter over them. Your beft Cooks, however, when they have peel'd them, put them on the Gridiron, and let them lie till they are of a fine brown, and fo ferve them up. Others again, put them into a Sauce-pan with fome good Beef Dripping, and cover them clofe, and for fear of their burning to the Bottom, fhake them often ; when they are crisp, and of a fine brown, take them up in a Plate ; but for fear of any Fat, remove them into another ; and then ferve them up, with a fmall Bafon of melted Butter.

B R O C K A L A.

First, ftrip off all the little Branches, till you come to that which is uppermoft. Then peel off all the outfide Skin, which is upon the Stalk and Branches, and throw them into Water. Have your Stew-pan ready with fome Water and Salt in it. When your Water boils, put in your Brockala, and you'll find them enough when their Stalks are tender. Serve them up with a fmall Bafon of melted Butter. The *French* eat, indeed, Oil and Vinegar with it : But for the generality, the *Engliſh* eat it with melted Butter only.

P A R S N I P S.

Let them be boiled in plenty of Water ; and when by running your Fork into them, you find they are foft, take them up, and fcrabe them perfectly clean ; but throw away the thick Parts: Then have a Sauce-pan
ready

ready, with some Milk in it, and throw them in; but keep stirring them over the Fire till they are of a proper Consistence: Don't let them burn; but put a good Lump of Butter to them, and some Salt. When your Butter is perfectly melted, serve them up.

T U R N I P S.

Boil these in the Pot with your Meat, for they eat the best so; when they are enough, put them into a Pan, and marish them with a large Lump of Butter, and a small Quantity of Salt.

Some good Cooks pare them, and cut them into square Pieces; then put them into a clean Sauce-pan, with Water just enough to cover them; when they are enough, they drain them thro' a Sieve, and then put them into a Sauce-pan with a good Lump of Butter; and when they have kept stirring them over the Fire for a few Minutes, serve them up to Table. Others again, take them up whole; and after squeezing them between two Trenchers, to drain the Liquor from them, pour melted Butter over them, and serve them up.

A S P A R A G U S.

Be careful to scrape all your Stalks, till they look white; then cut all your Stalks even, and tie them up in small Bundles; have your Stew-pan ready with boiling Water, and throw them into it, together with some Salt. Keep your Water constantly boiling, and take them up when you find them tender. They'll not only lose their Colour, but their Taste likewise, if you let them boil too much. Cut the Round of a small Loaf, about Half an Inch thick; toast it well on both Sides, and dip it in your Asparagus Liquor; and lay it in your Dish. Then pour some melted Butter over your Toast, and lay your Asparagus upon your Toast, all round about the Dish, with the white Tops towards the Edge of the Dish. Pour no Butter over your Asparagus, but have melted Butter ready in a Bason to serve up with it.

ARTICHOAKS.

When you have wrung their Stalks off, put them into cold Water, with their Tops downwards, by which Means all the Dust and Sand, that are in them, will boil out. When the Water once boils, they will be ready in about an Hour and an Half. Serve them up with melted Butter in little Cups.

FRENCH-BEANS.

String them in the first Place ; then cut them in two, and after that a-cross ; or, which is a nicer Way, cut them into four, and then a-cross, which make eight Pieces. Lay them in Water and Salt, and when your Pan boils, throw in first a small Quantity of Salt, and afterwards your Beans into the Water. They are enough as soon as they are tender. Take as much Care as you can to preserve their lively Green. Lay them in a small Dish, and serve them up with a Bason of melted Butter.

CAULIFLOWERS.

Cut off all the green Part of your Flowers ; and then cut your Flowers into four Parts. Let them lie in Water for an Hour. Then have some Milk and Water boiling ; put your Flowers in, and skim your Sauce-pan well. As soon as you find the Stalks tender, take them up, and carefully put them into a Cullender to drain. Then put a Spoonful or two of Water into a clean Stew-pan, with a little Dust of Flour, and about a Quartern of Butter ; shake it round till well melted, together with a little Pepper and Salt ; then take Half the Cauliflower, and cut it in the same Manner as if you was to pickle it ; and lay it into your Stew-pan ; turn it, and shake the Pan round ; 'twill be enough in ten Minutes. Lay the stew'd Part of your Flowers into the Middle of a small Dish, and the boil'd round it. Pour the Butter you did it in, over it, and serve it up.

B A K ' D M E A T S.

P I G.

LA Y it in a Dish, and flour it well; then rub it all over with Butter: The Dish you lay it in must likewise be well butter'd. Thus prepar'd, send it to the Oven. As soon as 'tis drawn, if enough, rub it over with a Cloth well butter'd; then set it in the Oven again till 'tis dry. Take it out and put it in a Dish; then cut it up; take a little Gravy made of Veal, and take off the Fat that lay in the Dish 'twas bak'd in, and you'll find a small Quantity of good Gravy at the bottom; put that to your Veal Gravy, with the Addition of a Lump of Butter roll'd in Flour; when you have boil'd your Gravy up, put it into your Dish, and intermingle it with the Brains and the Sage which were bak'd in the Belly of it.—If you chuse to have the Pig serv'd up to the Table whole, you have nothing more to do, than to put such Sauce into the Dish as you judge most proper.

L E G of B E E F.

When 'tis bak'd, pick out all the Sinews and Fat; put them into a Sauce-pan with a few Spoonfuls of the Gravy, a Glas of red Wine, and a Lump of Butter roll'd in Flour; add to it a little Mustard; shake your Sauce-pan often; and when it is hot, and pretty thick, serve it up to Table.

C A L F's - H E A D.

Pick it, and wash it very clean; let your Dish be large enough for the Purpose; rub some Butter all over the Dish; then lay several Iron Skewers a-cross the Top of your Dish; then lay your Head upon them. Skewer up your Meat in the Middle so that it may 'nt lie in the Dish; then grate some Nutmeg all over it; add to this some Sweet-herbs shred very small; some Crumbs of Bread; a little Lemon-peel shred small; and

and then dust it over with Flour ; stick little Lumps of Butter into the Eyes, and all over the Head ; and then flour it once more : Take care that it be well bak'd, and of a fine brown ; if you please you may strew a small Quantity of Pepper and Salt over it, and put a Piece of Beef shred small into your Dish ; a Bunch of sweet Herbs, one Onion, some whole Pepper, a Blade of Mace, two Cloves, about a Pint of Water, and boil your Brains with a small Quantity of Sage. When 'tis bak'd enough, lay it in a Dish, and set it before the Fire ; then stir all together in the Dish, and boil it in a Sauce-pan ; strain it off ; then put it into the Sauce-pan once more ; add thereto a Lump of Butter roll'd in Flour ; and the Sage in the Brains chopped fine ; two Spoonfuls of red Wine, and one of Catchup ; boil them all together ; then beat the Brains well, and mingle them with the Sauce ; pour it all into the Dish, and serve it up.

Take Notice, you must bake the Tongue with the Head, and not cut it out.

Bake a Sheep's Head the same Way.

L A M B and R I C E.

Half roast a Neck, or Loin of Lamb ; then take it up, and cut it into Steaks ; after that, take about half a Pound of Rice ; put it into about a Quart of good Gravy with a few Blades of Mace, and a little Nutmeg. Do it over a slow Fire, or a Stove, if you have one, till your Rice begins to be thick ; when you have taken it off, stir a Pound of Butter in it, and when perfectly melted, stir in the Yolks of half a Dozen Eggs ; but beat them first ; then butter your Dish all over ; then pepper and salt your Steaks ; dip them in a little melted Butter ; lay them into the Dish ; pour the Gravy which comes out of them all over them ; and after that the Rice ; beat the Yolks of three Eggs and pour all over ; send it thus prepar'd to the Oven, and it will be enough, if you let it stay in something better than Half an Hour.

MUTTON-CHOPS.

Strew some Pepper and Salt over them ; butter your Dish, and lay in your Steaks, Then take a Quart of Milk, and beat up six Eggs very fine ; add to this four Spoonfuls of Flour ; beat your Flour and Eggs first in a little Milk, and put the rest to it ; put in likewise a little Salt and a little beaten Ginger. Pour this all over your Chops, and send it to the Oven, where you must let it stand about an Hour and an Half.

OX-PALATES

After you have salted a Tongue, cut off the Root, and take some Ox-palates, and wash them clean ; then cut them into several Pieces ; put them into an earthen Pan ; cover them over with Water ; put in a Blade or two of Mace, about a Dozen whole Pepper-Corns, three Cloves, a small Bunch of sweet Herbs, a small Onion, and half a Spoonful of Rasplings ; cover it close with brown Paper, and let it be well bak'd. When it comes from the Oven, take it out, and season it as you like it.

INSTRUCTIONS *for making of* PUDDINGS.*A Plumb-Pudding boil'd.*

CUT a Pound of Sewet into little Bits, but not shred too fine ; take a Pound of Raisons ston'd, a Pound of Currants, about eight Eggs, half the Whites, the Crumb of a penny Loaf grated very small, half a Nutmeg grated, of beaten Ginger about a Tea-spoonful, a small Quantity of Salt, a Pound of Flour, and a Pint of Milk ; first beat your Eggs ; then halve the Milk, and beat them together ; then stir the Flour and the Bread in together by slow Degrees ;

grees; then the Sewet, Spice, and Fruit; and add to them all as much Milk as will make them of a moderate Consistence; thus prepared, boil it at least five Hours.

A Sewet Pudding boil'd.

Take a Pound of Sewet and shred it small; then take a Quart of Milk, four Eggs, one Spoonful of beaten Pepper, or two of beaten Ginger, and a Teaspoonful of Salt; mix the Flour and Eggs with a Pint of the Milk very thick; and mix the Seasoning with the Remainder of the Milk, and the Sewet. When you have made your Batter of a good Consistence, boil it about two Hours.

A Marrow-Pudding.

Take a Quart of Cream, in the first Place, and three Naples-Biscuits, a grated Nutmeg, the Yolks of ten Eggs, and the Whites of Half the Number well beat; sweeten it to your Taste; mingle all together well, and put a small Quantity of Butter in the Bottom of your Sauce-pan; then put in your Materials, and set them over the Fire; stir them till they are thick; then pour them into your Pan; add thereto a Quarter of a Pound of Currants that had been beforehand plump'd in hot Water. Stir all well together, and so set them by all Night. The next Day lay some fine Paste at the bottom of your Dish, and all round the Rims. When your Oven's duly prepar'd, pour in your Ingredients, and lay long Slips of Marrow on the Top. 'Twill be enough in about thirty Minutes.

A Calf's Foot Pudding.

Take a Pound of Calf's-Feet minced very small; take out the Brown and Fat; then take a Pound and a Half of Sewet; but pick off all the Skin, and shred it fine; six Eggs, but half the Whites; beat them well together, with the Crumb of a stale Roll grated, a Pound of Currants well pick'd, wash'd, and rubb'd in a

coarse Cloth; take as much Milk as will moisten it with the Eggs, a Handful of Flour, a little Nutmeg, Sugar, and Salt; and season it to your Palate; boil it with your Meat for near ten Hours; when done, lay it in your Dish, and pour over it a good Quantity of melted Butter. If you think proper, you may put white Wine and Sugar in your Butter.

An Oat-Pudding.

Take two Pounds of Oats decoticated, and a sufficient Quantity of new Milk to drown it; then take Half a Pound of Raisons of the Sun that are ston'd, and Half a Pound of Currants well pick'd; one Pound of Sewet shred very fine, and Half a Dozen new-laid Eggs well beaten; season with beaten Ginger, Salt, and some grated Nutmeg. When 'tis all well mingled together, it will be preferable to a Rice-pudding.

A Steak-Pudding.

Take some Sewet shred small with Flour, and mix it up with cold Water; of this make your Crust; season it with a little Salt. Take about two Pounds of Sewet to a Quarter of a Peck of Flour. Season your Steaks, whether Beef or Mutton, with Pepper and Salt; make it up in the same Manner as you would an Apple-Pudding; tie it up in a Cloth; but let your Water boil before you put it in: If it be but a small Pudding, three Hours will be sufficient; if a large One, Five.

Sewet Dumplings.

Take a Pound of Sewet, four Eggs, a Pound of Currants, three Tea-spoonfuls of Ginger, and two of Salt; and to these add a Pint of Milk; first take one Half of the Milk, and mingle it as you would a thick Batter; then put in the Eggs, the Ginger, and the Salt; and then the Remainder of the Milk by slow Degrees: together with the Sewet and Currants; and Flour, to make it like a light Paste. As soon as your Water boils, make them up
in

in little Rolls, with a small Quantity of Flour; then flat them, and throw them into the boiling Water. Take care to move them gently, that they may not stick to each other. They will be enough in Half an Hour, if you keep your Water boiling.

In making your Puddings of all Kinds, the following General Rules are to be observed.

When you boil your Puddings, take particular Care that your Cloth, or Bag, be perfectly clean, and dipp'd in hot Water, and then too, flour'd very well.

If it be a Bread-Pudding, tie it loose; but if it be Batter-Pudding, tie it close; and take care that your Water boils before you put it in; move your Pudding every now and then; for otherwise it will be apt to stick. If it be a Batter-Pudding, mix your Flour well with a little Milk, and then put your Ingredients in by slow Degrees; for by that Means it will be free from Lumps, and perfectly smooth. For all other Puddings, when your Eggs are beat, strain them. If you boil them either in Wooden, or China Dishes, butter the Inside before you put in your Batter. And as to all bak'd Puddings, remember to butter your Pan, or Dish, before you put your Puddings into it.

PIES of various Kinds.

To make a delicious, sweet, Lamb, or Veal Pye.

SEASON your Meat, whether of Veal, or Lamb, with Salt, Pepper, Cloves, Mace, and Nutmeg, to your Taste; but let all of them be beat very fine before you use them. Cut your Meat into small Parcels. When they are thus far prepared, make a good Puff-paste Crust, and lay it into your Dish. In the next Place, lay your minc'd Meat into it, and strow

over it a considerable Quantity of ston'd Raisons and Currants, that have been wash'd very clean, with as much Sugar as you think proper; then lay over them some sweet Forc'd-meat Balls; and in the Summer Season, you may add some Artichoak Bottoms after they have been duly boil'd; but in the Winter Season, supply their Place with some scalded Grapes. After this, boil a few *Spanish* Potatoes cut into small Pieces, some candied Citron, candied Orange and Lemon-peel, and a few Blades of Mace. When you have put a small Quantity of Butter upon the Top of it, close it up, and send it to the Oven. Before it is fully bak'd, get in Readiness a Caudle, proper to be pour'd into it, which you must make in the Manner following: To a Pint of white Wine, add the Yolks of three Eggs; let this be well stirr'd over the Fire, one Way only, till 'tis thick; when you have taken it off, sweeten it with Sugar, and when you have squeez'd in the Juice of a Lemon, stir it again; and then pour it into your Pye. When you serve it up to Table, put the Lid over it.

To make a very savoury Veal, or Lamb Pye.

When you have prepar'd a good Puff-paste Crust, cut your Meat into small Pieces; season it with Pepper, Salt, Mace, Cloves, and Nutmegs, well pounded, to your Palate; if you have any Lamb's-Stones, or Sweet-breads by you, let them be seasoned as your other Meat, and the whole be laid into your Crust. Add to this, a small Quantity of Oysters, some Forc'd-meat Balls, Yolks of Eggs boil'd hard, the Tops of Asparagus, about two Inches in Length, boil'd green; let your Pye be butter'd all over before you cover it; when the Lid is on, set it for about an Hour and an Half into a quick Oven; and before it be fully bak'd, have in Readiness a sufficient Quantity of Liquor to pour to it, made as here under directed.

Take a Pint of Gravy, together with your Oyster-Liquor, a Gill of red Wine, and a little Nutmeg grated:

grated : Then beat the Yolks of two or three Eggs, and mix them well together, stirring them over the Fire, all the Time one Way. As soon as it boils, take it off, and pour it into your Pye. Then put your Lid on again, and serve it up to Table. As to the Quantity of this Liquor, you must make more or less, in Proportion to the Bigness of your Pye.

To make a Mutton Pye.

When you have taken off the Skin and Fat of the Inside of a Loin of Mutton, cut the Remainder into Steaks ; season it to your Palate with Pepper and Salt ; when your Crust is made, fill it with your Meat ; after that, pour into it as much Water as will near fill the Dish ; then put on the Lid, and bake it well.

To make a Pigeon Pye.

Let your Pigeons, in the first Place, be very nicely pick'd and clean'd ; then season them with Pepper and Salt, either high or low, according to your Palate ; and put a good Lump of the best Fresh-Butter, with Pepper and Salt, into the Bellies of each of them ; then cover your Dish with a good Puff-paste Crust ; in which lay your Birds, so seasoned as afore-said, with their Necks, Gizzards, Livers, Pinions, and Hearts, between them ; in the Middle, lay a large fat Beef-steak, together with the Yolks of hard Eggs, more or less, as you shall judge proper ; pour into your Ingredients as much Water as will near fill your Dish ; then lay on the Lid, or Top-Crust and bake it well.

To make a Pigeon Pye, after the French Fashion.

You must stuff your Pigeons with a very high Forc'd-meat, and lay a good Quantity of Forc'd-meat Balls all round the Inside ; together with Artichok Bottoms, Asparagus Tops, Mushrooms, Truffles, and
Morels ;

Morels ; but season your Ingredients to your Palate ; though for the most Part, they season very high.

To make a Giblet Pye.

Take two Pair of Giblets, that have been carefully cleaned, and put them all into the Sauce-pan, except the Livers ; add to them two Quarts of Water, about two Dozen Corns of whole Pepper, three or four Blades of Mace, one large Onion, and a small Bundle of Sweet herbs ; let them be cover'd close, and stew'd very softly, till they are perfectly tender ; then, when your Crust is duly prepared, cover your Dish with it ; take care to lay a good Rump-steak at the Bottom of your Dish, well season'd to your Palate with Pepper and Salt ; after that, lay in your Giblets and Livers, and strain the Liquor in which you stew'd them. When you have seasoned it to your Mind, pour it into your Pye ; then put your Lid on, and let it stand in the Oven about an Hour and an Half.

To make a Duck Pye.

Take two Ducks, and let them be well scalded and cleaned ; then cut off the Feet, the Pinions, the Neck and Head, with the Gizzards, Hearts, and Livers, all well clean'd and scalded, as abovemention'd ; but first pick out all the Fat which you find in the Inside of your Ducks. Lay a good Puff-paste Crust all over your Dish ; and put your Materials into it ; when you have seasoned them to your Liking, both Inside and Out, lay your Giblets on each Side of your Ducks ; when you have pour'd in as much Water as will near fill your Dish, put on your Lid, and send your Pye to the Oven ; but take care it be not over-bak'd.

To make a Chicken Pye.

Take a Pair of Chickens, and cut them to Pieces ; season then with Salt, Pepper, and a little beaten Mace. When you have made a good Puff-paste
Crust,

Crust, and spread it over your Dish, lay a Forc'd-meat, made as follows, all round it. Take about Half a Pound of Veal, Half a Pound of Sewet, and the same Quantity of the Crumbs of Bread; let all be beat fine in a Marble Mortar; season these Ingredients with a little Salt and Pepper, one Anchovy, and the Liquor belonging to it; let your Anchovy be cut all to pieces, and add to it a little Lemon-peel, and a little Thyme shred very small; and when you have mingled these well together, with the Yolk of an Egg, make it up into round Balls; and lay what Number of them you think proper round the Dish. Lay one Part of your Chickens over the Bottom of the Dish; and then cut two Sweet-breads into several Pieces; and when you have seasoned them to your Palate, lay them over your Chickens; when you have so done, strew Half an Ounce of Truffels and Morels over them, together with two or three Artichock Bottoms cut to Pieces; and, if you have them, a few Cock's-combs, and a Palate that has been boil'd tender, and cut to Pieces; over this, lay the Remainder of your Chickens; pour into them Half a Pint of Water or something more, and then put on your Lid. Let it be well bak'd, and as soon as it comes from the Oven, fill it with good Gravy; cover it with your Crust, and so serve it up to Table.

To make a Goose Pye.

Half a Peck of Flour will be sufficient to raise the Walls of your Pye with, which must be made just large enough to hold your Goose. In the first Place, however, have ready by you a pickled dried Tongue, that has been boil'd so tender as to peel with Ease; cut off the Root: Then bone your Goose, and have ready, at the same Time, a large Fowl bon'd; season your Fowl and your Goose with Half a Quarter of an Ounce of Mace beat fine, also a large Tea-spoonful of Pepper beat fine, and three Tea-spoonfuls of Salt, all well mingled together; then lay your Fowl into your Goose, and your Tongue into your Fowl; and

and your Goose in the very same Form as if it were whole. Put about Half a Pound of the best Butter upon the Top, and then lay on your Lid. This is a very agreeable Pye, either hot or cold, and will keep some considerable Time.

To make a Venison Pasty.

Bone the Neck and the Breast, and season them to your Palate with Pepper and Salt; cut the Breast into three or four Pieces; but, if you can avoid it, cut none of the Fat belonging to the Neck. Lay in the Breast and Neck-end first, and the best of the Neck-end over them, that the Fat may be whole: Let your Crust be made of a rich Puff-paste, and very thick on the Sides; as also thick at Top; and let your Bottom be very good. Cover your Dish first; then lay in your Ingredients; put into them Half a Pound of Butter, and not above a Quarter of a Pint of Water. Thus prepared, put on your Lid. Bake it in a quick Oven, and let it stand there about two Hours. Before 'tis ready to be taken out, set the Bones of your Venison on the Fire in two Quarts of Water, with three or four Blades of Mace, an Onion, a little Piece of Crust of Bread, bak'd crisp and brown, and a small Quantity of whole Pepper; let it be close cover'd, and boil softly over a gentle Fire, till one Half of your Liquor is wasted; and then strain it off. Pour the Remainder into your Pye as soon as it comes from the Oven.

If your Venison happens to be too lean, take the Fat of a Loin of Mutton, and steep it for four and twenty Hours in some Rape-Vinegar and red Wine; then spread it over the Top of your Venison, and cover your Pasty.

Tho' some People imagine, that Venison can never be over-bak'd; and will for that Reason, bake it first in a false Crust; yet the Notion is quite wrong; for thro' such a Practice, the Flavour of the Venison is in some Measure, at least, lost and gone: If, however, you are desirous of having it exceedingly tender, you must

must wash it in warm Milk and Water, and then rub it with clean Cloths, till 'tis perfectly dry. When you have so done, rub it all over with the best Vinegar, and let it hang in the open Air. You may keep it, thus prepared, for a Fortnight, if you think proper; but then no Moisture must come to it; if you find there does, to prevent its decaying, you must first dry it well, and then strew Ginger over it.

When you are disposed to make Use of it, dip it in luke-warm Water, and then wipe it dry again. Let it be baked in a quick Oven. If your Pasty be large, it will require three Hours at least, at which Time, it will not only be very tender, but retain its fine Flavour.

N. B. The Shoulder, bon'd, and made as above, with the Mutton-Fat, makes a very agreeable Pasty.

To make a Mutton Pasty.

Take a Loin of Mutton that is large and fat; and before you bone it, let it hang for five or six Days. Lay your Meat, when bon'd, four and twenty Hours in about Half a Pint of red Wine, and Half a Pint of Rape-Vinegar; then take it out of the Pickle, and manage it as you would do a Venison-Pasty: Whilst your Pasty is in the Oven, boil up your Bones in the same Manner, and fill your Pasty with the Liquor, as soon as it comes out of the Oven.

To make Minc'd-Pies, after the best Manner.

Shred three Pounds of Sewet, and two Pounds of stoned Raisons, as fine and small as possible; add to them two Pounds of Currants, that have been carefully pick'd, wash'd, rubb'd, and dried before the Fire; about forty or fifty fine Pippins, more or less, as they are in Bigness, well par'd, cor'd, and chopp'd as small as can be; Half a Pound of the finest Sugar well pounded, a Quarter of an Ounce of Mace, the same Quantity of Cloves, and two large Nutmegs, all beaten very fine; put all these Ingredients into a large Pan, and mingle them all well together, with Half

a Pint of Brandy, and Half a Pint of Sack. Let this be close stopp'd into a Stone-pot, and it will be ready for your Use at any Time; and as good at three Months End as at first.

When you make it into Pies, take a small Dish, very little bigger, if any, than a Soop-plate, and lay a very thin Crust all over it; over that, lay a thin Layer of your Ingredients, and after that, a Layer of Citron cut very thin; then another Layer of your Minc'd-meat, and a Layer of Orange-peel cut very thin; and over the last a little more Meat: Squeeze Half the Juice of a fine Seville Orange, or Lemon, into your Ingredients, and add thereto, three or four Spoonfuls of red Wine; then lay your Crust on, and let it be carefully baked. Minc'd pies, thus made, eat as finely cold as hot. In case you make them in Patty-pans, mix your Meat and your Sweet-meats accordingly.

Some make their Pies of a Neats Tongue peeled, and shred as fine as possible; or two Pounds of the Inside of a Surloin of Beef, boiled, and shred equally fine, in order to mix with the rest of the Ingredients.

To make TARTS of divers Kinds.

IF you propose to bake them in Patty-pans, first butter them well, and then put a thin Crust all over them, in order to your taking them out with the greater Ease; but if you make use of either Glass, or China Dishes, add no Crust but the Top one. Strew a proper Quantity of fine Sugar at the Bottom, in the first place; and after that lay in your Fruit, of what Sort soever, as you think most proper, and strew a like Quantity of the same Sugar over them. Then put your Lid on, and let them be baked in a slack Oven.

Observe, however, that Minc'd-pies must always be bak'd in Patty-pans; on account of taking them out with the greater Ease, as above hinted; and puff-paste

paste is the most proper for them.—If you make Tarts of Apples, Pears, Apricots, &c. the beaten Crust is looked upon as the most proper; but that is submitted to your own particular Fancy.

To make Apple Tart, or Pear Tart.

Pare them first; then cut them into Quarters and take the Cores out; in the next place, cut each Quarter a-cross again; throw them, so prepared, into a Sauce-pan, with no more Water in it than what will just cover your Fruit; let them simmer over a slow Fire, till they are perfectly tender; before you set your Fruit on the Fire, however, take care to put a good large piece of Lemon-peel into your Water. Have your Patty-pans in Readiness, and strew fine Sugar at the Bottom; then lay in your Fruit, and cover them with as much of the same Sugar as you think convenient. Over each Tart pour a Tea-spoonful of Lemon-juice, and three Spoonfuls of the Liquor in which they were boiled. Then lay your Lid over them, and put them into a slack Oven.

Observe, If your Tarts be made of Apricots, you must use no Lemon-juice, which is the only material Difference in the Manner of making them.

Observe likewise, with respect to preserv'd Tarts, only lay in your preserv'd Fruit, and put a very thin Crust over them; and bake them as short a Time as possible.

To make them still in a more agreeable Way.

Take a large Patty-pan, in proportion to the intended Size of your Tart. Make Sugar-Crust for it, and roll it till 'tis no thicker than a Halfpenny; then, having buttered your Patty-pan, cover it. Shape your Upper-crust on something hollow contriv'd for that particular purpose, about the same Size as your Pan; and then mark it with a proper Iron, in what Form you think most convenient, in such a Manner that it may lie hollow, and the Fruit be seen thro' it. Then let your Crust be baked in a slack Oven, so that it

may be only crisp'd, but not discoloured. When the Crust is quite cold, take it out carefully, and fill it with whatever Fruit you propose; lay on the Lid, and your Tart's made. If the Tart, therefore, be not eat, your Sweet-meat is never the worse, and makes a genteel Appearance.

Proper PASTES for TARTS.

ONE Pound of Flour, and three Quarters of a Pound of Butter, mixed well together, and well beaten with a Rolling-pin, is sufficient for a common Crust.

Or thus.

Take Half a Pound of Butter, Half a Pound of Flour, and Half a Pound of Sugar; then mix your Ingredients well all together; beat them with a Rolling-pin well, as above directed, and when rolled out thin, 'tis ready for your purpose.

To make Puff-paste.

Rub fine, Half a Pound of Butter, with a small Quantity of Salt into a Quarter of a Peck of Flour; make your Materials up with cold Water, into a light Paste. When 'tis stiff enough, roll it out and stick Lumps of Butter all over it, and Flour over that; then roll it up first, and out afterwards; and observe the same Method for nine or ten Times successively, till you have made Use of a Pound and an Half of Butter. This Crust is principally us'd for Pies of all Sorts.

A very good Crust for large Pies.

Put the Yolks of three Eggs to a Peck of Flour; then have some Water boil'd; and put in Half a Pound of tried Sewet, and a Pound and an Half of Butter. Skim off the Sewet and Butter, and take

as much of the Liquor as will make your Crust both light and good. Work up your Materials well, and then roll them out.

To make a Standing Crust for any large Pies.

Take a Peck of Flour, and six Pounds of Butter boiled in a Gallon of Water. Skim the Butter off into your Flour; but make as little Use of your Liquor as possibly you can; then work it up well into a Paste; when you have so done, pull it into Piece-meals, till 'tis perfectly cold; then throw it into any Form you judge most proper.

This Crust is very proper for the Walls of a large Goose-pye.

To make a cold Crust.

Take three Pounds of Flour, and rub a Pound and an Half of Butter into it. When you have broken two Eggs into your Ingredients, make it up with cold Water.

To make a Dripping-crust.

Boil a Pound and an Half of Beef-Dripping in Water; then strain it, and let it stand till it be cold; then take off the hard Fat, which, when you have scrap'd well, must be boiled four or five Times successively. Let this be afterwards work'd up well into three Pounds of Flour, as fine as possible, and then make it up into Paste with cold Water.

This Crust will eat very agreeably, and please the nicest Palate.

To make a Crust for Custards.

To Half a Pound of Flour add six Ounces of Butter, three Spoonfuls of Cream, and the Yolks of two Eggs; mix these well together, and let them stand for about a Quarter of an Hour; after that, work it up and down well, and roll it as thin as you please,

To make Paste for Crackling-crust.

Take four Handfuls of Almonds blanch'd, and throw them into Water; then dry them in a Cloth; then pound them as fine as you can in a Mortar, and add to them the White of an Egg, and a small Quantity of Orange-Flower-Water.

When they are pounded to your Satisfaction, pass them thro' a coarse Sieve, in order to clear them from all the Clods; then spread it upon a Dish, till 'tis as pliable as you would have it; let it stand for some short Time, and then roll out one part of your Materials for your Under-crust, and dry it on your Pye-pan in the Oven, whilst your other Pastry-works are making in what Forms you please, for the garnishing of your Pies.

INSTRUCTIONS *for making of strong Gravies,
and Broths for Soups and Sauces.*

SET a large Quantity of such part of your Beef, as you think proper, over the Fire, in four Gallons of Water. Let it be first seasoned with Salt, whole Pepper, as well *Jamaica* as black, Half a Dozen of Onions, or more if you chuse it, a small Quantity of Cloves and Mace, and a large Bunch both of Parsley and Thyme. When it has boiled about four Hours, and you find about one Half of your Liquor boiled away, strain it off, and keep it by you for Use as Occasion shall offer.

To make a brown Gravy.

Put three or four Pounds of lean, coarse Beef into a Frying-pan, with a few Slices of fat Bacon laid underneath it; then cut into small Pieces five or six Onions, a large Carrot, and some Crusts of
brown

brown Bread; and add to them a small Bunch of Thyme; then cover them up close, and set them over a gentle Fire; you must let it fry perfectly brown on both Sides; but take care, however, that it does not burn; then put to it two or three Quarts of Broth, made strong as above directed. Season it well with Pepper, and let it stew for about Half an Hour; then strain it through a Hair-sieve, and when you have skimmed off the Fat, it is ready for Use, whenever you have Occasion for it.

To make Gravy for brown Sauces.

Take what Quantity of the Neck of Beef you shall have occasion for, and cut it into thin Slices; and when you have flour'd it well, throw it into a Sauce-pan, and add to it an Onion slic'd, and a Slice or two of fat Bacon, some Powder of sweet Marjoram, and a little Salt and Pepper; cover all close, and set it over a slow Fire; stir it several Times, till you find your Gravy brown; then put some Water to it, and stir it all together; when it has boiled about Half an Hour, strain it off, and take the Fat from off the Top; and add to it what Quantity of Lemon-juice you think proper.

To make Gravy for white Sauce.

Boil about a Pound of the worst part of a Neck of Veal, or the same Quantity cut off from a Knuckle, in a Quart of Water, with an Onion, a small Quantity of whole Pepper, Half a Dozen Cloves, a little Salt, Half a Nutmeg grated, and a Bunch of sweet Herbs. When your Ingredients have boiled about an Hour, or somewhat more, strain it off, and set it by for Use.

To make a Gravy that is not expensive.

Take a Glass of Water and the same Quantity of small Beer, and cut an Onion into your Liquor in small Slices; add to it some Pepper and Salt, a little

grated Lemon-peel, two or three Cloves, and one Spoonful of the Liquor of either pickled Walnuts or Mushrooms; put this into a Bason; then throw a large Lump of Butter into a Sauce-pan, and set it over the Fire to melt; in the next place, drudge in a small Quantity of Flour, and keep stirring it till the Froth sinks, by which Time it will become brown; then put your Mixture, with an Onion sliced, into your brown Butter, and when it has boiled up, 'tis ready for your Use.

To make Beef-Gravy to keep.

Take a Piece of lean Beef that has been only one Quarter roasted, and cut it into Bits; then throw them into a Stew-pan, adding thereto about Half a Pint of strong Broth, and a Pint of red Wine; when you have covered this up close, let it stew for about an Hour; but keep turning it every now and then; season it with Salt and Pepper; then strain it off, and pour it into a Stone-bottle. Warm your Bottle whenever you have occasion to make use of your Gravy.

To make Gravy of Mutton.

Let your Mutton be somewhat better than Half roasted; then cut it into Pieces, and squeeze out the Gravy with a Press: After that, take a little good Broth and wet your Mutton, in order to your putting it into the Press a second Time; then add a little Salt to it, and pour it off into an earthen Vessel; and keep it for your Service when you want it.

Another Way to make Mutton or Beef Gravy.

Take a coarse Piece of Mutton, or Beef, and set it on the Fire, in as much Water as will just cover it; when it has boiled for some Time, take it out of your Sauce-pan, beat it well, and cut it into Pieces, that the Gravy may run out; then throw it into your Sauce-pan again, adding thereto, a small Quantity of Salt and whole Pepper, an Onion or two, and a Bunch

Bunch of sweet Herbs ; take care that your Ingredients only stew ; for they must not now be boiled as before. When you find it of a brown Colour to your Liking, take it off the Fire, and pour it into an earthen Pan ; skim off the Fat as soon as it is cold ; and you may keep it one Week under another. If you perceive it begin to change its Colour, boil it again.

When you make use of this Gravy for a white Fricassey, you must melt a little Butter, mixed with two or three Spoonfuls of Cream, the Yolks of two or three Eggs, and a small Quantity of white Wine.

To make Veal-Gravy.

Cut what Quantity of Steaks you think convenient off from a Fillet of Veal ; when you have beaten them very well, throw them into a Stew-pan, and lay over them some Carrots, Parsnips, and Onions sliced ; then cover your Pan, and having set it at at first over a gentle Fire, encrease the Heat by Degrees ; when you find the Gravy to be near wasted, and your Meat begins to stick to your Pan, and looks of a good brown Colour, add to it some strong Broth, a small Quantity of Parsley, a few Cloves, and an Onion or a Leek ; then cover your Stew-pan again, and let it simmer for about three Quarters of an Hour ; after this, strain it off into an earthen Pan, and it will be fit for Use either in Soops or Ragoos.

Another Way of making a good Gravy, fit for almost any Purpose.

Burn only two or three Ounces of Butter in a Frying-pan, till 'tis brown ; then lay into it two or three Pounds of lean, coarse Beef, two Quarts of Water, and Half a Pint of Wine, either white or red, according as you would have the Colour of it ; add to this, three or four Shalots, four or five Anchovies, and about Half a Dozen of Mushrooms, Cloves and Mace, with a small Quantity of whole Pepper. Set your Ingredients over a slow Fire, and let them stew for about an Hour, or longer, as you judge proper ;
then

then take them off; strain your Liquor, and set it by for Use.

To make a Fish-Gravy for Soop.

Take as many Tench, or Eels, as you think proper, that have been well cleansed from Mud, well salted on their Outsides, and their Gills taken out; then throw them into a Kettle, with Water, Salt, an Onion stuck with Cloves, and a Bundle of sweet Herbs. When these have boiled about an Hour and an Half, strain the Liquor off thro' a Cloth. To this add, either the Peelings of such Mushrooms as have been well wash'd, or a few Mushrooms themselves, that have been cut small; boil these together for some Time, and then strain the Liquor thro' a Sieve, into a Stew-pan, upon some fried or burnt Flour, and a little Lemon, by which Means it will soon be of a good Flavour, and a fine Colour, fit for Soops.

This you may vary at your Pleasure, by throwing Spices and Pot-herbs into the Soop, some small Time before you serve it up to Table.

A proper Stock for an Herb-soop.

Take some Beets, Chards, Chervil, Spinach, Leeks, Cellery, or any other Herbs you think proper, and add to them two or three large Crufts of Bread, a little Butter and Salt, and a Bundle of sweet Herbs; boil these for about an Hour and an Half in a reasonable Quantity of Water; and then strain the Liquor thro' a Sieve.

This will be a proper Stock for Soops, either of Lettuces, Asparagus, or such other Roots as are fit for Lent, or Days of Abstinence.

To make Green-peas Soop.

Put a Peck of these Peas into a Stew-pan, and cover them with Water; then put to them some Salt and Pepper, a few young Onions, a little Parsley, and a Bunch of Thyme; add to these, a Quarter of

a Pound of Bacon, and a good Lump of Butter; then cover them, and when they have stew'd for a short Time, take Half a Dozen Cabbage-Lettuces, or more, in case they are but small, and put them into the Sloop, when cut into Quarters; and add to them ten or a Dozen Cucumbers, or less in case they are large, with a Handful of Purslane, together with some more Seasoning, and a large Lump of Butter; fill your Stew-pan with boiling Water, and let your Sloop stew for two Hours or more; and if in that Time you find your Liquor wasted away too much, throw into it a Lump of Butter, and as much more boiling Water as you see convenient.

You may stew in this Sloop, if you please, either two or three Pigeons, or a Chicken, with proper Stuffing in their Bellies.

To make a dry'd Peas-soup.

This may be made of Beef; but a Leg of Pork is the better of the two. Strain your Broth thro' a Sieve, and put Half a Pint of split Peas to every Quart of Liquor, or a Quart of whole Peas to three Quarts of Liquor. When you make use of the latter, they must be pass'd thro' a Cullender; but the former need not. Cut as much Cellery into it as you think proper, into little Pieces, a small Quantity of Marjoram in Powder, and some dry'd Mint. When you have seasoned it with Pepper and Salt, let it boil till your Cellery is tender.

Take Notice, If you boil a whole Leg of Pork, this is not to be done till after your Meat is taken out of the Pot: But if you boil the Bones of Pork only, or the Hock, boil these Ingredients afterwards in the Liquor.

When you serve this Sloop up to Table, lay a French Roll in the Middle of it, and make use of rasped Bread, sifted, to garnish the Border of your Dish.

You may put, if you think proper, some All-spice powdered, or toasted Bread cut into Dice, into this Soup, and it will be an agreeable Addition enough.

To make a good Gravy-soup.

Boil a Leg of Beef down, with a small Quantity of Salt, a Bunch of sweet Herbs, a few Cloves, a Bit of Nutmeg, and an Onion. Boil three Gallons of Water down to one; then cut three or four Pounds of lean Beef into thin Slices; before you put your Meat into your Pan, put a Lump of Butter into it, about the Bigness of an Egg, that has been flour'd: When your Stew-pan is hot, and your Butter is properly brown'd, lay your Meat in, and having covered it, let it stew over a quick Fire; but take care to give it a Turn now and then; and strain in your strong Broth, with an Anchovy or two, a Handful of Endive and Spinach, boiled green, drained, and shred gross; then have some Palates ready boiled, cut into small Pieces, toasted and fried. Take out your Beef, and put the Remainder all together with some Pepper; boil it up for about a Quarter of an Hour, and then serve it up, with a Knuckle of Veal; or a boil'd Fowl in the Middle of it.

To make Peas-pottage.

Boil four Quarts of Peas in as little Water as will be sufficient, till they are soft, and duly thickened; while these are preparing, boil a Leg of Mutton, and two or three Humbles of Veal, in another Pot, pricking them with a Knife in order to let out the Gravy; boil them in no more Water than what will just cover them. When you have boiled out all the Goodness of your Meat, strain the Liquor, and put it into the Pulp of your Peas, and let them boil together; then put in a good Piece of Bacon, a large Bunch of Mint, and a little Thyme. As soon as it is enough, put it into your Dish, and lay small Rashers of Bacon all round it; but before you serve it

it up, pour a sufficient Quantity of melted Butter into it.

To make a Rice-soop.

Pick and wash, a Quarter of a Pound of Rice as clean as possible, and boil it in some Veal Broth till 'tis perfectly tender, with a Chicken, and a small Quantity of Mace; then skim it well, and season it with Salt to your Palate; then stir in Half a Pound of Butter, and a Pint of Cream, boiled up into your Soop; when all Things are thus prepared, serve up the Fowl and the Soop with the Crumb of a *French Roll*.

To make a Soop of Turnips.

When you have prepared as much good Veal Gravy as will be requisite for your Purpose, pare some Turnips, and cut them into small Squares like Dice; let the Number be two or three Dozen, in proportion to the Size of your Dish; then fry them in either Hogslard, or Butter clarified, till they appear of a brown Colour; after this, take two Quarts of your Gravy and the Crusts of two *French Rolls* boil'd up together, and strain them well. When your Turnips are perfectly cleared from the Fat wherein they were fried, put them together, and boil them till they be tender. A couple of roasted Ducks will be very agreeable to lay in the Middle of your Soop. You must have a Rim for your Garnish; and on the Outside, several Pieces of Turnips cut into Squares, that have been boiled white in Broth, and betwixt each Parcel a Piece of your fried Turnips, cut in the shape of Cockcombs. Let your Bread be soak'd in some fine Fat and good Gravy, and then serve it up to Table.

To make an Onion-soop.

Put Half a Pound of good Butter into a Stew-pan, and let it all melt over the Fire, and boil, till it makes no Manner of Noise; then take about a Dozen, or less, of Onions, peel'd, according as they are in Bigness

nefs, and cut them small : when thus shred, throw them into your melted Butter, and let them fry for about fifteen or twenty Minutes ; then, when you have shaken in a small Quantity of Flour, stir them round about ; shake your Pan, and let them fry for a few Minutes longer ; then add to them a Quart, or more if you think proper, of boiling Water, and stir them round once more ; then throw into them a large Piece of the Upper-Crust of a stale Loaf, and season with Salt to your Taste ; keep them boiling for ten Minutes longer over the Fire ; but let them be frequently stirred ; then take them off, and have the Yolks of two Eggs beat fine with Half a Spoonful of Vinegar ready to put to them ; and, having mingled some of the Soop with them, stir it well, and mix it well with the Remainder of your Soop, and so serve it up to Table.

To make an Egg-Soop.

When you have beaten the Yolks of two Eggs into your Dish, with a Lump of Butter about the Bigness of a common Egg, take a Tea-kettle of boiling Water in one Hand, and a Spoon in the other. Pour your Water in by slow Degrees, and keep it stirring well, all the Time, till you have put in the Quantity of a Quart, or better ; and till you find your Eggs well mixed, and your Butter perfectly melted. After this, pour all into a Sauce-pan, and stir them till they begin to simmer ; then take it off the Fire, and pour it out of one Vessel into another, till 'tis perfectly smooth, and has a high Froth ; after this, set it once more over the Fire, and let it remain there till 'tis perfectly hot ; then pour it into your Soop-dish, and serve it up to Table.

To make Plumb-pottage for Christmas.

Take a Leg and Shin of Beef, and boil them in ten Gallons of Water, till they are perfectly tender ; and when you find the Broth strong enough for your purpose, strain it out ; wipe your Pot clean, and then
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put all your Broth in again; have in Readiness the Crumb only of six French Rolls cut in Pieces, in order to soak it in some of the Fat of the Broth, over a Stove, for about a Quarter of an Hour; to this add five Pounds of Currants that have been well wash'd; the same Quantity of Raisins, and two Pounds, or more if you think proper, of Prunes; let these boil till they are swell'd; then put to them three Quarters of an Ounce of Mace, two Nutmegs, and Half an Ounce of Cloves that have been beaten fine, and mixed with a little cold Liquor; but they must not remain there long; when you have taken your Pot off, put in a small Quantity of Salt, a Quart of Sack, and another of Claret, adding thereto the Juice of two or three Lemons, and three Pounds, at least, of Sugar. If you think proper, you may put some Sagoe to the rest of your Ingredients. When you have poured your Pottage into earthen Pans, it will keep a considerable Time, and you may make Use of it as Occasion offers.

To make a Cake-soup, or Veal-glue, to be portable in Boxes.

Strip a Leg of Veal of all its Skin and Fat; then take all the fleshy Part from the Bones, and boil them over a gentle Fire, so long, and in such a Quantity of Water, that you think the Liquor, when cold, will make a strong Jelly. If, however, you are dubious, try a Spoonful or two, and let it cool before you strain the whole thro' a Sieve. Whilst 'tis settling, have in Readiness a Stew-pan with Water, and several China-Cups, or Earthen-ware glaz'd; fill these Vessels with part of your Jelly, taken clear from the settling, and set them into the Stew-pan of Water; then let them boil gently in it, till the Jelly in the Cups becomes as thick as Glue; after this, let them stand to cool, and then turn out the Glue upon a piece of new Flannel, in order to draw out the Moisture; turn them once in about six Hours, and put them on a fresh piece of Flannel; con-

tinue turning them till they are perfectly dry ; and then keep them in a warm, dry Place. In a short Time they will be as stiff and hard as Glue, and may be sent away in Boxes at any Distance whatsoever, without the least Damage or Inconvenience.

When you make Use of your Cakes, pour about a Pint of boiling Water upon the Quantity of a large Walnut, and when, by constant stirring it in the boiling Water, 'tis perfectly dissolved, it will make a moderate Mess of very good strong Broth. In regard to the Seasoning it, you may add such a Quantity of Salt and Pepper as may be agreeable to your Palate ; for nothing of that Nature must be put into your Ingredients that constitute your Glue ; since if they were, your Cakes would soon grow musty. As your Soop, therefore, in making of it, must have nothing savoury in it ; you may add what Herbs or Spices to it you think proper ; but then such Herbs must first be boiled tender in plain Water, and that Water must be made Use of to pour upon your Cake-gravy instead of other hot Water. By having, therefore, a Quantity of these Cakes always in Readiness, you may make a good Dish of Soop, whenever you please, without the least Trouble or Inconvenience, by allowing only the Quantity of a large Walnut, as above directed, to every Pint of Water. If, however, you want Gravy for Sauce, you must use double the Quantity you do for Soop or Broth.

For high Sauces, and such as have strong Stomachs to relish them, you may make use of Beef-gravy Cakes, instead of those of Veal, tho' the latter, 'tis true, are not only the most simple, but the easiest of Digestion.

In the making therefore of Beef-gravy Cakes, observe the following Direction.

Take a Leg, or Shin of Beef, and prepare it after the same Manner as above prescribed for your Veal Cakes ; and by making Use of the fleshy Parts only, and following the Method above directed, you will have a Beef-glue, which may be thought preferable to any other for Sauces, especially in Houses in the Country ;

Country ; as no Flesh is of a stronger Nature than that of Beef. Some, in order to gratify the Appetites of your keen Sportsmen, will add to their Beef, the Flesh of a Brace of Hares, and of an old Cock or two, to give an additional Strength. Tho' this may be done, indeed, discretionally ; yet take Notice, that the Stock of all these Cakes, Gravies, or Glues, is the first. These, however, may still be enriched by Chervil, Beet, Cellery, or any other Soop-herbs you think proper.

A small Quantity of this strong Soop may agreeably enough be put into such Sauce as you propose, either for Flesh, Fish, or Fowl.

To make a Breakfast-broth.

Get the Chine of a Rump of Beef, a Neck and Knuckle of Veal, the Crag-end of a Neck of Mutton, and a couple of Chickens. Pound the Breasts of your Chickens in a Mortar, together with some Crumbs of Bread, that have been soak'd in your Broth. When you have seasoned all your Ingredients to your Palate, strain them thro' a Sieve, and pour your Liquor upon Crufts of Bread, that have been laid simmering in the same Broth.

To make white Broth.

Parboil a Chicken, or Pullet, and when you have taken the Flesh from the Bones, put it into a Stewpan over a Chafing-dish of Coals ; add to this, as much boil'd Cream as you shall think proper ; thicken this with Flour, Rice and Eggs, and a small Quantity of Marrow, in some of the Broth your Fowl was boiled in ; then pour in about a Gill of either Sack or Mountain ; and season with Salt and Pepper to your Palate ; when 'tis thickened to your Satisfaction, serve it up to Table.

To make Barley-Broth.

Set three Quarts of Water upon the Fire, and put into your Sauce-pan a Pound of *French* Barley ; when it has boiled for some Time, throw in some Whole-spice, and what Quantity of Raisons and Currants you think proper. When 'tis boil'd enough, put a Lump of Butter and a little Rose-water into it ; then sweeten it to your Palate, and eat it.

To make Mutton-Broth.

Take about six Pounds of a Neck of Mutton, and cut it into two Parts. Boil the Crag in a Gallon of Water ; as the Scum arises take it off ; then put in what Quantity of Sweet-herbs you think proper ; as also one Onion, and a large Crust of Bread. When your Crag has boiled for about an Hour, put in the Remainder of your Meat, two or three Turnips, some Chives, and some Parsley that has been chopp'd small ; season it with Salt to your Palate. You may thicken it with either Bread, Oatmeal, Barley, or Rice, as your Inclination directs you. If you propose to have Turnips for Sauce to your Meat, don't boil the whole in your Broth, because it will make it too strong.

To make Plumb-gruel.

Take two large Spoonfuls of Oatmeal, and put it into two Quarts of Water, with a Blade or two of Mace, and a small Quantity of Lemon-peel ; stir them all together, and let them boil for about five or six Minutes. Then take it off the Fire, and having strained it, put it into your Sauce-pan again ; and add to it, Half a Pound of Currants, well wash'd and pick'd ; when it has boiled about ten Minutes, add to it a Glass of white Wine, and some grated Nutmeg ; then sweeten it as you like it, and eat it.

Some

*Some General RULES to be observed
in the making of SOOPS or BROTHS.*

IN the first place, be particularly careful that all your Pots, Sauce-pans and Covers, be perfectly clean, and free from either Grease or Sand; take great Care, likewise, that they be well tinn'd; for otherwise they will give your Broths or Soops a disagreeable, brassy Taste. If you are not too much hurried, stew your Meat as softly as you can; for by that Means it will not only be more tender, but have a finer Flavour.

When you make Soop, or Broth, for immediate Use, you must stew your Meat softly, and put in but a very little more Water than you intend to have Soop, or Broth. If you have an earthen Pan or Pipkin, set it on Wood-embers, till it boils; then skim it, and put your Seasoning into it; after that, cover it close, and set it on the Embers again, that it may stew gently for some Time. This Method, strictly observed, will make both your Broth and your Meat also very delicious. In all your Soops and Broths you must take care that no one Ingredient be predominant over the Rest; the Taste should be equal, and the Relish agreeable to what you particularly intend it for. Take Notice, that whatever Greens or Herbs you put into your Broths or Soops, they must all be well clean'd, wash'd, and pick'd, before they are made use of.



INSTRUCTIONS for making white Hog's
Puddings, Black Puddings, and fine
Sausages, &c.

To make Hog's-Puddings with Almonds, several
Ways.

The First Way.

SHRED two Pounds of Marrow, or Beef-sewet, very small; then add to it about a Pound and an Half of Almonds that have been blanch'd, and beaten very fine with a small Quantity of Rose-water, one Pound of Bread grated, a small Quantity of Salt, Half an Ounce of Mace, Nutmeg, and Cinnamon, all mixed together; the Yolks of a Dozen Eggs, four Whites, a Pint of Sack, a Pint and an Half of good Cream, some Orange, or Rose-water, and a Pound and a Quarter of fine Sugar. Take Notice, your Cream must be boiled, and you must have some Saffron, tied up in a Bag, to dip into the Cream, in order to give it a Colour.

Observe the following Method in making these Puddings.

In the first place, take care that your Eggs be well beaten; then stir in your Almonds; after that, the Salt, Sewet, and Spice; and let the whole be well mingled together; then fill your Guts but half full, and as you fill them, add now and then a Bit of Citron; when you have tied them up, boil them about a Quarter of an Hour, and your Work is finished.

A Second Way.

Chop a Pound of Beef-marrow very fine, and add to it Half a Pound of Sweet-Almonds that have been blanch'd, and beaten very fine with a little Rose, or Orange-flower-Water, Half a Pound of white Bread finely grated, Half a Pound of Currants well wash'd and pick'd, a Quarter of an Ounce of Mace, and the same Quantity of Nutmeg and Cinnamon, all well mingled together; then put to these Ingredients, Half a Pint of Sack, Half a Pint of thick Cream, the Yolks only of four Eggs, and a Quarter of a Pound of fine Sugar.

Let your Guts be fill'd half full only; then tie them up, and let them boil for about a Quarter of an Hour.

If you have a Mind, for Change-sake, to have no Currants in your Ingredients, supply the place of them with an additional Quarter of a Pound of fine Sugar.

A Third Way.

Pare six large Pippins, core them, and chop them very fine; add to them a Quarter of fine Sugar, Half a Pint of good Cream, the Crumb of a Half-penny Loaf well grated, a Quarter of a Pound of Currants, a Gill of Sack, or two Spoonfuls of Rose-water, which you think proper, Half a Dozen of blanch'd Bitter-Almonds beaten very fine, the Yolks of two Eggs, and the White of One only, beaten fine. When all your Ingredients are duly mingled together, fill your Guts near three parts full, and boil them only for about fifteen or twenty Minutes.

To make Hog's-puddings with Currants.

Take four Pounds of Beef-suet, and shred it finely; then add to it three Pounds of white Bread finely grated, two Pounds of Currants well wash'd and pick'd, a Quarter of an Ounce of Clove, and
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the same Quantity of Mace and Cinnamon, beaten fine, a Pound and an Half of fine Sugar, with a little Salt, a Quart of Cream, a Pint of Sack, a small Quantity of Rose, or Orange-Flower-water, and a whole Score of Eggs, well beaten, with but Half the Whites; when your Ingredients have been well beaten together, fill your Guts but half full; boil them for a short Time, and prick them as they boil, that the Skins may not burst. You may eat these either cold, or hot.

To make Black-puddings,

First, Get a Peck of Gruts, and boil them for an Hour and an Half in Water; then drain them, and throw them into a clean Earthen pan, or clean Tub; then kill your Hog, and take two Quarts of his Blood, which must be kept constantly stirring till 'tis cold; then mingle it with your Gruts, so boiled as abovementioned, and stir all your Ingredients well together.

As to your Seasoning, take one large Spoonful of Salt, a Quarter of an Ounce of Cloves, and as much Mace and Nutmeg, dry it, beat it, and mix it all well together; add to it a small Quantity of Winter-savoury, Sweet-Marjoram, Thyme, and Penny-royal, chopp'd as fine as possible, just to give it a Flavour. The next Day, cut the Leaf of the Hog into Squares, like Dice; then wash and scrape the Guts as clean as possible; and when you have tied up one End, begin to fill them, till they are near three parts full; but take care to mingle the Fat in due proportion with your other Ingredients. You may make your Puddings of what Length you think proper. When they are tied, prick them with a Fork, or a Pin, and throw them into a Kettle of hot Water; there let them boil gently for about an Hour, in which Time they will be enough. Then take them out, and let them dry upon clean Straw.

*To make Black-puddings, with Goose-blood, after the
Scotch Fashion.*

When you have kill'd your Goose, by chopping his Head off, save the Blood, and keep it constantly stirring till 'tis cold; then put to it such a Quantity of Gruts, Salt, Spice, and Sweet-herbs, together with some Beef-sewet, chopp'd fine, according to your Liking. When you have taken the skin off your Goose's Neck, pull out the Wind-pipe and Fat. Then fill the skin, and tie it up at both Ends. Your Pudding thus prepared, make a Pye of your Giblets, and lay your Pudding in the Middle.

To make the best Sort of Sausages.

Take six Pounds of the best Pork, and clear it from all the skin, Gristles and Fat; cut your Meat small in the first place, and afterwards pound it fine in a Mortar; add to this Meat, when so prepared, six Pounds of Beef-sewet, freed from its skin, and shred as small as possible. Then take a large Bundle of Sage, and pick off all the Leaves, and when you have wash'd them well, shred them likewise very fine. Your Ingredients thus far ready, spread your Meat upon the Dresser, and shake about three large Spoonfuls of your Sage all over your Meat. When you have so done, strew the Rhind of a whole Lemon, shred small, over your Sage; and add thereto about a large Spoonful of Sweet-herbs, shred as fine as the Sage; over this, grate a couple of Nutmegs, and over them, strew one large Spoonful of Salt, and two Tea-spoonfuls of Pepper. Throw your Sewet over the whole, and mix all well together. Your Ingredients thus duly prepared, lay them down close in an Earthen-pot, for Use as Occasion offers. Whatever Quantity you take out at Times for your immediate purpose, add to it as much Egg as will make it roll smooth. When you have made them about the size of a Sausage, fry them either in Dripping, or Butter, which must be hot before
you

you put them in, and afterwards keep them rolling about. When they are perfectly hot, and of a fine brown Colour, take them off, and serve them up to Table.

If you don't approve of pounding your Meat in a Mortar, let it only be chopp'd fine.

You may make your very fine Sausages of Veal, managed in the same Manner, or Veal and Pork well mingled together.

To make common Sausages.

Chop three Pounds of the best Pork, Fat and Lean together, as fine as possible; but first take care to strip it of its skin and Gristles; season it with two Tea-spoonfuls of Salt, and one of Pepper; to which add three Tea-spoonfuls of Sage, shred very fine, and mingle all well together. When your Guts are well clean'd, fill them, or otherwise put your Ingredients. When you use them, roll them out into what size you think proper, and fry them as above directed.

You may make very agreeable Sausages, likewise, of Beef, if you chuse it.

To make Bologna-sausages:

To a Pound of Beef, and a Pound of Beef-sewet, add the same Quantity of Veal, Pork, and middling Bacon, neither too fat nor too lean. Chop them all together as fine as possible. Then add to your Meat, what Quantity you think proper of Sage and Sweet-herbs, shred very small, after they have been well pick'd and wash'd; season your Ingredients pretty high both with Salt and Pepper. Have ready prepared some large Guts, and fill them: When you dress them, let your Water boil first; and before you put them in, prick them with a Pin that the skins may not burst. Let them boil gently for about an Hour; then take them off, and dry them upon clean Straw.

INSTRUCTIONS for Potting and Collaring of Beef, Veal, Pig, Fish, and Fowl, &c.

To pot either Fowls or Pigeons.

WHEN you have cut their Legs off, draw them, and wipe them well with a Cloth, but never wash them; season them with Salt and Pepper pretty high; then put them down close in a Pot, with as much Butter as you think will cover them, when melted, and bak'd very tender; then drain them perfectly dry from their Gravy, which is best done by laying them on a Cloth. Then season them again, not only with Salt and Pepper, but with such a Quantity of Mace and Cloves, beaten very fine, as you see convenient, and then pot them again as close as you can; clear the Butter from your Gravy when 'tis cold, and when you have melted it, pour it over your Fowls. If you have not sufficient, you must clarify more; for your Butter must be at least an Inch thick over your Birds.

Most People bone their wild Fowl; but that particular is entirely left to your own Option.

To pot Beef.

When you have cut your Meat small, let it afterwards be well beaten in a Marble-Mortar, with some Butter melted for that purpose, and two or three Anchovies, till you find your Meat mellow and agreeable to your Palate. Thus prepared, put it close down in Pots, and pour over them a sufficient Quantity of clarified Butter. You may season your Ingredients with what Spice you please.

To pot Venison.

Take what Quantity of Venison you think proper, both the Fat and the Lean together, and spread it
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in a broad Pan; then stick little Lumps of Butter all over your Meat; and when you have tied some brown Paper over your Pan, send it to the Oven. When 'tis sufficiently bak'd, take your Meat out of the hot Liquor; drain it well, and then lay it in a Dish; as soon as 'tis cold, take the skin all off, and then beat your Meat, the Fat and the Lean together, in a Marble-Mortar. As to the Seasoning, use such a Quantity of Mace, Cloves, Nutmeg, Salt and Pepper, as is most agreeable to your Palate. When the Butter, in which your Meat was bak'd, is cold, beat a small Quantity of it in, to moisten it; then put it close down in a Pot, and pour clarified Butter over it.

Take Notice, you must beat your Ingredients till they come to a perfect Paste.

To pot Tongues in the best Manner.

Boil a dried Tongue till 'tis perfectly tender, and then peel it; and have a Goose and a large Fowl, both ready bon'd, to add to it; take a Quarter of an Ounce of Mace, and the same Quantity of Cloves, a large Nutmeg, and a Quarter of an Ounce of black Pepper, all beat well together; add to this a Spoonful of Salt. With this Seasoning rub your Tongue, and the Inside of your Fowl very well; and afterwards, put your Tongue into the Belly of your Fowl. In the next place, season your Goose, and put your Fowl and Tongue into the Belly of it, by which Means the latter will appear as if it was never bon'd. Lay it, thus prepared, in a Pan that will just hold it; and when you have covered it over with the best fresh Butter melted, send it to the Oven, and there let it stand for about an Hour and an Half. When 'tis sufficiently bak'd, take it out of your Pan, and drain it well from the Butter. Let it lie upon a coarse Cloth till 'tis perfectly cold; and when your Butter is cold, take the hard Fat from the Gravy, and let it melt before the Fire. When you have put your Meat into your Pan again, pour your melted Butter over

over it. If you have not Butter sufficient for your purpose, you must clarify more; for your Goose must be covered at least an Inch thick.

This will keep a great while, eat very agreeably, and appear beautiful to the Eye, when 'tis cut down cross-ways.

Take Notice, before the Butter is pour'd on, at your last potting it, throw a little Spice over your Meat; for otherwise it will not be sufficiently seasoned.

To pot Beef like Venison.

Cut the lean part of a Buttock of Beef into divers pieces of about a pound-weight each. For the Seasoning of eight such pieces, take four Ounces of Salt-petre, an equal Quantity of Petre-salt, a whole pint of white Salt, and one Ounce of Sal-prunella. When your Salts have been all beaten very fine, and you have mingled them well together, rub your Beef well with them; then let your Meat lie for four Days, but turn it at at least twice every Day; then throw it into a Pan and cover it with Pump-water, and a small Quantity of its own Brine; then let it stand there till your Meat is as tender as a Chicken: Then drain all the Gravy from it, and spread it abroad, that you may take away all the skin and the sinews you find amongst it. When you have proceeded thus far, throw your Meat into a Marble-Mortar; and after you have pounded it well, lay it in a broad Dish, and add to it, three Quarters of an Ounce of Pepper, a little Salt, a Nutmeg beaten very fine, and about an Ounce of Cloves and Mace. Work this Seasoning well into your Meat; and then add to it a small Quantity of the the best fresh Butter, clarified, in order to render it more moist and palatable. When you have mixed your Ingredients all well together, press them down into Pots, as close as possible, and set them to the Mouth of the Oven, that the Meat may settle the better; then pour over it clarified Butter about two

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Inches

Inches thick. As soon as your Butter is cold, cover your Pots with white Paper, and set them by for Use, as Occasion offers.

To pot Cheshire-cheese.

Put three Pounds of the best sort into a Mortar, and add to it about Half a pound of the best fresh Butter you can procure. Then pound them together; and as you are beating them, pour in gradually a Gill of Sack, with about Half an Ounce of Mace, beat as fine as powder, in it. When your Ingredients are all well mingled together, press them as close as you can into an Earthen-pot. Then, when you have pour'd over it a sufficient Quantity of clarified Butter, set it by for Use in a cool place. Cheshire-cheese, thus prepared, is preferable to any Cream-cheese whatsoever.

To collar Beef.

Strip the skin off a thin piece of the Flank, and then beat your Meat well with a Rolling-pin. Have in Readiness a Quart of Petre-salt, that has been dissolved in five Quarts of Pump-water, and strained, and throw your Meat into it. There let it lie for five or six Days; but take care to turn it every now and then: When 'tis thus far prepared, take a Quarter of an Ounce of Cloves, a small Quantity of Mace, with a little Pepper, and a whole Nutmeg, all beaten well together; add to this a Handful of Thyme, that has been stript off the stalks. When you have taken your Meat out of the Brine, strew your seasoning all over it; over that, lay on the skin that you had stript off, and roll up your Meat in it as close as possible; then tie it hard with coarse Tape, and put it into a deep Pot; and when you have added to it a Pint of Claret, send it to the Oven, and let it be well bak'd.

To collar a Pig, or a Breast of Veal.

Bone your Veal, or your Pig: Then with a small Quantity of Salt, Cloves and Mace, that have been beaten fine, a Bunch of sweet Herbs, together with some Parsley, Pennyroyal and Sage, shred as fine as possible, season the Inside of your Meat; then roll it up in the same Manner as you would Brawn; bind it close with narrow Tape, and then tie a Cloth about it; and boil it in as much Vinegar as Water, till it is perfectly tender; but before you put it in, and before the Water boils, throw into your Liquor a small Quantity of Salt, Pepper, Cloves and Mace, all whole. When you find 'tis enough, take your Collar out of the Liquor, and when both are quite cold, take the Cloth off, with which you boil'd your Collar, and pour the Liquor over it; when you have covered it close, set it by for Use as Occasion offers. If your Pickle should happen, in any Degree, to prove faulty, strain it first thro' a coarse Cloth; and after you have boil'd and skimm'd it, pour it over your Collar again; but not till 'tis cold.

Take Notice, you must wash your Collar, and wipe it dry; as also your Pan, before you strain your Pickle; and when you have boiled it, strain it again; and when you have pour'd it, as before directed, upon your Collar, cover it up very close.

To collar Salmon.

Take a large Piece of Salmon, with the Tail; cut the Latter off, and when you have washed the other well, take a Cloth and wipe it very dry. After that, wash it all over with the Yolks of Eggs; put thereto what Quantity you think proper of Oysters only parboil'd, the Tail of a Lobster or two, the Yolks of three or four Eggs that have been boiled hard, Half a Dozen Anchovies, a Bunch of sweet Herbs that have been chopp'd small, some grated Bread, together with a little Salt, Pepper, Nutmeg, Mace and Cloves, that have been beaten fine: Let

all these Ingredients be work'd together with the Yolks of Eggs, and lay it all over the fleshy Part ; then roll it up into a Collar, and bind it up with some coarse Tape ; then let it be boiled in Water, and some Vinegar, and throw into it a small Quantity of Salt. Take care that your Liquor is boiling hot before you put in your Collar. When you find your Liquor boils, throw into it a Handful of sweet Herbs, a little sliced Ginger, and a Nutmeg, at the same Time with your Collar. In about two Hours it will be enough ; then take it up, and put it into your Soufing-pan ; and when the Pickle is cold, put it upon your Salmon, which must stand in it till you make use of it. If you propose to pot your Salmon after 'tis boil'd, you must pour some clarified Butter over it ; and take care that the Butter you make use of, for that purpose, be the best you can purchase.

To pickle Pork.

When you have bon'd your Pork, cut it into Pieces of a proper size for the Pan you propose to lay it in ; rub each Piece well with Salt-petre, in the first place, and after that, with common Salt and Bay-salt mixed together, in equal proportions ; when you have laid a proper Quantity of common Salt at the Bottom of your Pan, or Tub, cover each Piece of your Meat, likewise, with the same Salt. After you have laid one Piece upon another, as close as conveniently you can, fill up the hollow places on the sides with Salt likewise. When you find the Salt that lay on the Top of your Meat begins to melt away, strew on more. Then spread a coarse Cloth over your Tub, or Pan, wherein your Meat is laid, and a Board over that ; and in order to keep that as close as possible, lay any thing that is weighty upon it. If your Meat be thus ordered, and thus kept close, 'twill be ready for Use ; and be perfectly good the whole Year round.

A Pickle for Pork, that is proposed to be eaten in a Week, or ten Days Time.

When you have boiled one Pound of Bay-salt, the same Quantity of coarse Sugar, and six Ounces of Salt-petre, in two Gallons of Pump-water as long as you think proper, take your Liquor off the Fire, and when 'tis cold, skim it. You may cut your Pork into pieces of any size you think proper; but lay it as close as you can, and pour the Liquor over it. Lay a Board over your Pan, with a Weight upon it, that as little Air as possible may get to it; and it will be fit for Use in a Week, or ten Days Time. In case you find your Pickle begins to spoil, let it be boiled over again, and skimm'd; and when 'tis cold, pour it over your Meat once more.

To make Hams of Mutton, Beef, Veal, or Pork.

To make Hams of Beef.

Cut the Leg of a small, but fat Ox, Ham-Fashion; then take an Ounce of Salt-petre, an Ounce of Bay-salt, one Pound of common Salt, and the same Quantity of the coarsest Sugar, if your Meat is but about fourteen or fifteen Pounds Weight; but if you pickle the whole Quarter, you must add Seasoning in proportion. Rub your Meat with Half the Ingredients abovementioned; take care to have it turned once a Day at least, and well basted with the Pickle for a Month at least successively. When you take it out, roll it in Saw-dust or Bran; then hang it up in a Chimney-Corner where Wood is daily burnt, in order to be smok'd: There let it hang for a Month. After that, take it down, and dispose of it in any dry place you think proper, so it be not too hot, and keep it for Use as Occasion offers. You may boil any large piece of it, if you

think proper; but the best Way of dressing it, is to cut it into Rashers, and broil it, as you would Bacon, with poach'd Eggs.— If you keep any part of it that has been boiled, till it is cold, it eats agreeably enough; and will shiver like *Dutch Beef*.

The same Pickle will serve afterwards, if you think proper, for a thick Biscuit of Beef; but you must let it lie for a Month in it, and rub it in the Pickle every Day. When you have boiled your Meat, thus prepared, till it is perfectly tender, let it hang up in a dry Place, and when cold and cut in Slices, it makes a very agreeable Side-Dish for Supper.

Take Notice, A Shoulder of Mutton, laid for a Week or ten Days in this Pickle, and afterwards Wood-smok'd for three or four Days, makes a very good Dish, when boiled with Cabbage.

To make Hams of Mutton.

Cut a Hind-quarter of Mutton Ham-fashion; then take one Pound of coarse Sugar, one Pound of common Salt, and one Ounce only of Salt-petre. When these are all well mixed, rub your Ham well with them; then lay it, with the Skin downwards, in a Tray, and baste it for about fourteen Days successively; after that, roll it in Saw-dust, and hang it up to dry in a Chimney-Corner, where Wood-firing is principally used, for the same Number of Days; then boil it, and let it hang in a dry Place, to be cut off in Rashers like Bacon, as Occasion offers.

This eats deliciously broil'd; tho' but very indifferently in case 'tis boiled.

To make a Ham of a Leg of Pork.

Cut a Hind-quarter of the best Pork you can get Ham-fashion; then take one Pound of coarse Sugar, one Pound of common Salt, and one Ounce only of Salt-petre. When these are all well mingled together, rub your Ham with them; let your Pork lie in this Pickle for a Month at least; but take care to turn it and baste it well every Day; then hang it

it up in a Chimney-Corner, where it may be Wood-smok'd, but have no Heat come to it; as we have before directed, in regard to Beef-Hams. If you propose to keep it for some considerable Time, hang it up for six Weeks, or two Months, in some damp Place, by which Means it will become mouldy; for it will cut the finer and shorter for it. You must never lay it in Water, till you intend to boil it; and then make use of a Copper, if you have one, and not a Pot. Let it lie four or five Hours in the Water before it boils, and till it does, skim your Copper every now and then. If your Ham be but small, an Hour and an Half boiling will be sufficient. If a large one, let it boil two Hours at least. Take your Ham up about Half an Hour before you propose to serve up your Dinner. When you have taken off the Skin, throw some Raspings that have been finely sifted all over it. Then take a large Salamander, if you have one, or otherwise a Fire-shovel that is red hot, and hold over the Raspings; and when your Dinner is ready, sift a few more of your Raspings all over your Dish. Then lay your Ham into it, and with your Finger, make such Figures all round the Edge of the Dish, as your Fancy shall direct you.—— Take care that your Ham has plenty of Water always to boil in; and keep skimming your Pot or Copper till your Water boils; and let it not boil, till your Ham has been in it for four Hours at least.

After your Ham is boiled, your Pickle will be very fit for Tongues to be laid into it for a Fortnight together; and to be hung up for a Fortnight afterwards in order to be Wood-smok'd.

One Reason why *Yorkshire* Hams are preferable to most made in *London* is, because their Salt is larger and clearer, and gives their Meat a finer Flavour.

To make Bacon.

Take off all the inside Fat of a Side of Pork, and lay it on a Dresher, or any long Board, that the Blood may drain from it: Rub it well on both Sides with the best common Salt, and let it lie so for a Week; then take a Quarter of a Pound of Salt-petre, a Pint of Bay-salt, a Quarter of a Peck of common Salt, and two Pounds of coarse Sugar, all beaten fine together. Rub your Pork well with the abovementioned Ingredients, in a Pan that will retain the Pickle, and then lay it with the skinny Side downwards. Let it be basted with the Pickle every Day for a Fortnight successively. After that, hang it up in a Chimney-Corner in order to be Wood-smok'd, as you would Beef. Take care to hang it so as no Heat can come to it, tho' in a dry Place. Take Notice, That neither your Bacon nor your Hams should ever touch the Wall, or any Thing else.

Before you put it into your Pickle, wipe off all the old Salt. Never keep either Hams or Bacon in a hot Kitchen; for it makes them rusty.

INSTRUCTIONS *in regard to Pickling.**To pickle Walnuts black.*

Lay such Nuts as are at their full Growth, but not hard, in Salt and Water for two Days, and then shift them into fresh Water; and there let them lie for two Days longer; and after you have shifted them once more, and they have lain in that last Water three Days longer, then deposit them into a Pot, or Jar, in which you propose to pickle them. Put a large Onion stuck with Cloves, into your Jar, when 'tis half full. To a Hundred of your Nuts, you must throw in Half an Ounce of black Pepper, the same Quantity of All-spice, Half a Dozen Bay-Leaves, a Stick of Horse-radish, a Quarter of
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an Ounce of Mace, and a Pint of Mustard-seed ; then fill your Pot, and have some Vinegar ready boiled at Hand to pour over your Nuts. Cover them with a Plate, and let them stand till they are quite cold ; then tie them down with a Bladder and a Piece of Leather ; and in three Months, or less, they will be fit for Use. If you have any remaining the next Year, boil your Vinegar up again, and take the Scum off as it rises. As soon as 'tis cold, pour it over your Nuts. You may add what fresh Vinegar to it you think proper.

To pickle Walnuts white.

Get as large Nuts as you can, some short Time before the Shell begins to turn : then pare them very thin, till the White is visible, and as you pare them, throw them, with a Handful of Salt, into Spring-water. There let them lie for about six Hours, and cover them with a thin Board, in order to keep them under the Water all the Time. After that, set your Stew-pan, with clean Spring-water in it, over a Charcoal-Fire ; and having taken your Nuts from their first Water, throw them into this : Let them simmer, but not boil, for five or six Minutes ; then have ready prepared a Pan of Spring-water, that has had a Handful of white Salt thrown into it. Take care to stir it till the Salt is all dissolved ; then take your Nuts out of your Stew-pan, and throw them into the cold Water, so salted as before mentioned ; when they have stood a Quarter of an Hour, cover them with a Board as before ; for if they are suffered to rise above the Water, they'll turn black. After this, take them up, and lay them on one Cloth, and cover them with another, in order to dry them ; then take a soft Cloth, and wipe them very carefully ; then put them into your Jar, or Bottle, with a Nutmeg sliced thin, and a few Blades of Mace. Let your Spice be duly mixed amongst your Nuts, and then pour over them a sufficient Quantity of distill'd Vinegar ; when your Bottle, or
Jar,

Jar, is full of Nuts, pour some melted Mutton Fat over them, and then tie a Bladder and a Piece of Leather over the Mouth of your Bottle, or Jar, that no Air may get to them.

To pickle Walnuts green.

Get the largest and clearest Nuts you possibly can; and when you have pared them very thin, throw them into a Pail, or Tub of cold Spring-water, that has had a Pound of Bay-salt well stirr'd and dissolved in it. Let your Nuts lie in that Pickle about four and twenty Hours; then take them out, and put them either into a Glass-bottle, or Stone-jar; and between each Layer of Walnuts, have a Layer of Vine-leaves; and then fill up your Vessel with cold Vinegar. When they have stood all Night, pour that Vinegar from them the next Morning into a Copper Skillet, and boil up in it a Pound of Bay-salt; then pour that hot Liquor over your Nuts, and let them stand close tied up with a Woollen Cloth, for about a Week without opening them. Afterwards pour off that Liquor, and with a Piece of Flannel rub your Nuts perfectly dry; then throw them into your Jar, or Glass, again, with Vine-leaves, as above directed; and then pour to them a sufficient Quantity of boil'd fresh Vinegar. Into each Gallon of your Vinegar that you put into your Vessel, put a Quarter of an Ounce of Mace, the same Quantity of Cloves, some whole black Pepper, and *ordingal* Pepper, four large Races of Ginger, and a sliced Nutmeg. When you have poured your Vinegar boiling hot upon your Nuts, take a Woollen Cloth and cover them close. Let them stand without opening for three or four Days successively. Then observe the same Method three or four Times. After they are thus managed, add to them a large Stick of Horse-radish sliced, and a Pint of Mustard-seed; and then tie the Mouth of your Vessel down close with a Bladder, and a Piece of Leather over that. They will be fit for eating in about a Fort-night.

night. Stick a large Onion full of Cloves, and lay it in the Middle of your Jar. If you propose to keep them by you, you must not boil your Vinegar; but in that case, they must lie six Months before they are fit for Use.

To pickle Gerkins, or small Cucumbers.

Put what Quantity of these Gerkins into a Stone-Jar you think proper, and as much Spring-water as will cover them: To every Gallon of Water put as much Salt as will make it bear an Egg; let it boil for a few Minutes over the Fire; then pour your hot Liquor over your Gerkins, and cover them with a Woollen Cloth, and lay a Board or a Pewter-plate over the Cloth. When you have tied them down close, let them stand for four and twenty Hours; after that, take them out, and lay them on one Cloth, and another over them, in order to dry them. When they are as dry as is requisite, put them into your Jar, that has first been wip'd with a clean Cloth; then add to them a small Quantity of Dill and Fennel. To every three Quarts of Vinegar, put one Quart of Spring-water, till you find you have Liquor enough to cover your Gerkins; you may add to your Pickle a small Quantity of Bay-salt, and common Salt mixed together. To each Gallon of Pickle, put a Quarter of an Ounce of Cloves, the same Quantity of Mace, and whole Pepper, a large Race of slic'd Ginger, and a Nutmeg cut in Quarters. Let all these boil together in a Copper Pot, and then pour them over your Gerkins. Cover them close, and let them stand two Days. Then boil your Pickle a second Time, and pour it over your Gerkins as you did before. Take the same Method a third Time. As soon as they are cold, cover them with a Bladder first, and a Piece of Leather over that. Take Notice, Your Gerkins must always be kept close covered; and when you
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want any for Use, take them out with a Spoon proper for that Purpose.

Observe, You must put your Spice into your Jar with your Gerkins, and boil nothing but your Vinegar, Water and Salt, to pour over them. If Spice be boiled amongst any Pickle, it not only loses its fine Flavour, but spoils the Pickles.

To pickle large Cucumbers in Slices.

Slice your large Cucumbers, before they are too ripe, into a Pewter Dish: about the Thickness of a Crown-piece. Slice two large Onions thin to each Dozen of Cucumbers you make use of, till you have fill'd your Dish. Strew a Handful of common Salt between every Layer; then cover them with another Pewter Dish, and let them stand four and twenty Hours. After that, drain them well in a Cullender. Then put them into a Stone-Jar, and pour in as much White-Wine-Vinegar to them as will cover them. When they have stood thus covered for four or five Hours, pour the Vinegar from them into a Stew-pan, and boil it up with a little Salt first thrown into it. When you have put a large Race of slic'd Ginger, and an equal Quantity of whole Pepper and Mace, as much as you think proper, to your Cucumbers, pour your Vinegar that is boiling hot upon them. First cover them close, and when they are quite cold, tie them down. In three or four Days Time your Cucumbers will be fit to eat.

To pickle Asparagus

Cut off the white Ends from the largest Asparagus you can purchase at Market, and wash the green Ends first in Spring-water, and then let them lie for three or four Days in another clean Water. Then have ready by you a large Stew-pan full of Spring-water, with a Handful of Salt dissolved in it, and set it upon the Fire. You must put your Grass in loose, and not tied up, and the fewer at a Time
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the better, lest you should break the Heads ; but not before your Liquor boils. When they are just scalded, take them out, and lay them on a Cloth to cool.

As to your Pickle for them, put one Quart of Spring-water to a Gallon of Vinegar, and throw into them a Handful of Bay-salt ; when they have boiled as long as you think sufficient, put your Asparagus into your Jar. To a Gallon of Pickle, add a Quarter of an Ounce of Mace, the same Quantity of whole Pepper, with two Nutmegs, and pour the Pickle hot over them. Let them be well covered with a Linnen Cloth folded several Times, and let them stand for a Week. Then boil your Pickle, and let them stand for another Week. Boil the Pickle again, and pour it hot upon your Asparagus, as before directed. When they are perfectly cold, cover the Mouth of your Jar close with a Bladder first, and then a Leather over it.

To pickle French-Beans.

Observe the same Method here, as is before prescribed for the Pickling of your Gerkins.

To pickle Peaches.

Take your Fruit when they are full grown, but some short Time before they begin to ripen ; take care that none of them are any Ways bruised ; then take as much Spring-water as you imagine will cover them ; make it so salt, with an equal Quantity of Bay and common Salt well mix'd together, that it will bear an Egg ; then lay your Peaches into your Pickle, and cover them with a Trencher, or thin Board, to keep them under the Water. When they have stood in this Pickle for about three Days, take them out, and wipe them very tenderly with a fine soft Cloth, and lay them down into your Jar, Glass, or other Vessel proper for the Purpose ; then pour over them as much White-wine Vinegar as will fill your Jar, or Glass. To each Gallon, put a Pint

of the best Mustard, three or four Heads of Garlick, Half an Ounce of Cloves, Mace and Nutmeg, and a considerable Quantity of Ginger slic'd. When your Pickle is well mingled together, pour it over your Peaches. Close the Mouth of your Jar, or Glafs, with a Bladder first, and then a thin Leather tied fast. In about two Months they will be fit to eat.

Take Notice, The white Plumbs, Nectarines, and Apricots, may be pickled the same Way; and, that as these strong Pickles will waste in the keeping, they must be supplied from Time to Time with cold Vinegar.

To pickle Cauliflowers.

Pull the finest and largest you can buy into small Pieces; let the small Leaves which grow in the Flowers be pick'd clean from them; then set a Stew-pan with Spring-water in it upon the Fire, and as soon as it boils, throw in your Flowers, together with a Handful of white Salt; but you must not let them boil above a Minute. When you have taken them out, lay them upon one Cloth, and cover them with another; and let them lie till they are quite cold. Have in Readiness some wide-mouth'd Bottles proper for your Purpose, and put to your Flowers three or four Blades of Mace, and a Nutmeg slic'd, into each Bottle, which must be fill'd up with distill'd Vinegar. Cover the Tops of your Bottles with Mutton-Fat first, then with a Bladder, and a Piece of Leather over that. Don't open them till they have stood at least a Month or six Weeks.

In case you find your Pickle, when you open your Bottles, to have a sweetish Taste, as sometimes it will have, you must pour off the Liquor they are in, and put in fresh Vinegar in its stead. As to your Spices, they will be as fit for Use as ever; and therefore require no additional Supply. They will be fit to eat in about a Fortnight or three Weeks.— Take Notice, you must throw them out of boiling Water into that which is cold, and then dry
 them.

To pickle Beet-root.

Boil your Roots in Spring-water till they are perfectly tender; then peel them with a Cloth, and lay them into a Pot, or Jar. To two Quarts of Water add three Quarts of Vinegar; and if that will not be sufficient to cover your Roots, you must add more Liquor in the same Proportion. Put your Vinegar, thus mix'd with Water, into a Pan, and add to it as much Salt as you think proper; and then keep stirring it till all your Salt is perfectly dissolved; then pour your Pickle upon your Roots, and cover the Mouth of your Jar with a Bladder, and a Leather tied over that.

Take Notice, Your Pickle must not be boiled.

To pickle Onions.

Take what Quantity of Onions you think proper, that are sufficiently dry, and not bigger than a common Walnut; but most chuse such as are much smaller. Take nothing off from them but their outward dry Coat; then boil them till they are tender in one Water only; then drain them through a Cullender, and let them lie there till they are cold; after that, strip off their outward Skin till they look perfectly white, and then dry them with a fine, soft Linnen-Cloth. In the next Place, put them into wide-mouth'd Bottles fit for the Purpose, and throw into each Bottle about half a Dozen Bay-Leaves. If your Bottle holds a Quart of Onions, you must put to them two large Races of Ginger slic'd, and a Quarter of an Ounce of Mace. Then boil two Ounces of Bay-salt in one Quart of Vinegar, in Proportion, be the Quantity more or less; as the Skim rises take it off, and then let your Liquor stand till it is cold; and then pour it into your Glasses. Cover the Mouths of your Bottles with a Bladder that has been dipp'd in Vinegar, and tie it down.

Observe, As you find Pickle wastes, you must fill up your Bottles with cold Vinegar.

To pickle Mushrooms white.

Cut and prime your small Buttons at the Bottom ; wash them in two or three Waters with a Piece of Flannel. Have in Readiness a Stew-pan on the Fire with some Spring-water that has had a Handful of common Salt thrown into it ; and as soon as it boils put in your Buttons. When they have boiled about three or four Minutes, take them off the Fire, and throw them into a Cullender ; from thence spread them as quick as you can upon one Linnen-Cloth, and cover them with another.

To make your Pickle for them, observe the following Directions.

Put a Gallon of the best Vinegar into a cold Still, and keep the Top of it covered with a wet Cloth. To each Gallon put a Quarter of a Pound of Mace, a Quarter of an Ounce of Cloves, a Nutmeg cut into Quarters, and Half a Pound of Bay-salt. When you find the Cloth, with which you covered the Top of your Still, begins to be dry, take it off, and put on another that is wet. Take care that the Fire in your Still be not too large, for fear you should burn the Bottom of it. You may draw it till you can taste the Acid, but no longer. Have in Readiness several wide-mouth'd Bottles, and, as you put in your Mushrooms, now and then mix a Blade or two of Mace, and some Nutmeg slic'd amongst them ; then fill your Bottles with your Pickle. If you pour over them some melted Mutton Fat, that has been well strain'd, it will keep them better than Oil itself would.

To pickle Fennel.

Throw a Handful of Salt into some Spring-water, and set it on the Fire. When it boils, have your Fennel ready tied up in little Bunches, and just give them a gentle Scald in your boiling Water ; then take them off, and lay them on a Cloth to dry. When they are cold, put them into proper Glasses,

Glasses, with only a little Nutmeg and Mace; and fill up your Bottles with cold Vinegar. Lay a Piece of green Fennel over the Mouth of each Bottle, and then a Bladder, and a Piece of Leather over that.

To pickle Barberries.

Take a Gallon, more or less, of White-wine-Vinegar, and add to it the same Quantity of Water. Put Half a Pound of Six-penny Sugar into each Quart of this Pickle, and the worst of your Barberries; but put your best into Glasses. Let your worst Barberries be boiled in your Pickle; and as soon as you find the Skim arises, take it off clean. Let your Liquor boil till 'tis of a fine Colour, and let it stand till it is cold; then strain it through a Cloth, and wring it hard, in order to get all the Colour out of your Barberries as you can. When it has stood long enough to cool and settle, pour it clear into your Glasses amongst your best Barberries. Boil a little Fennel in a little of the Pickle, and when cold, put a Piece of it upon the Top of each Glass, and cover it close with a Bladder, and a Bit of Leather over that.

To every Half Pound of Sugar you use, you must put a Quarter of a Pound of white Salt.

Take Notice, *Red Currants* may be pickled the same Way, and will eat very agreeably.

To pickle Oysters.

Take any Quantity you think proper of the best Oysters you can get, and save the Liquor in some proper Pan when you open them. Put them all but the black Verge, which must be cut off, into their own Liquor, and boil them in a proper Kettle, with their Liquor, for about Half an Hour, over a gentle Fire; and as you find the Scum arises, take it off clean; as soon as you think they are enough, take them out; and when you have strain'd the Liquor through a fine Cloth, put your Oysters into it again; after that, take about one Pint of the hot Liquor,

and put Half an Ounce of Cloves, and three Quarters of an Ounce of Mace into it. Give it a Boil, and pour it over your Oysters, stirring at the same Time the Spices well amongst them; add thereto one Spoonful of Salt, a Quarter of an Ounce of whole Pepper, and three Quarters of a Pint of the best White-wine-Vinegar. Let them stand afterwards till they are cold; then put your Oysters up into a Barrel, which must be fill'd with the Liquor; and let them stand for a Time to settle. They will soon be fit to eat; but if you have a Mind to keep them, you may put them into Stone-Jars. Take Notice, before you cover the Mouths of your Jars with a Bladder and Leather, your Oysters and Ingredients must be quite cold.

Observe, *Cockles* and *Mussels* may be pickled much after the same Manner; with this small Difference, however, as the Former are small, you must have at least two Quarts to this Spice; neither have you Occasion to pick any thing off them. You must have two Quarts likewise to the Latter; but you must take great care, in the first Place, to pick out the Crab, that sometimes is found under the Tongue, and the little Fuz which grows at the Root of it.

Your *Mussels*, as well as *Cockles*, must be washed in divers Waters, in order to clear them from the Grit; then put them into a Stew-pan by themselves; let them be cover'd up close; and when they are open, pick them out of their Shells, and strain their Liquor.

To pickle Artichoke-bottoms.

When you have boil'd your Artichokes so long as that you can pull the Leaves off with Ease, take the Choaks off, and cut them from the Stalks; but take care that your Knife does not touch the Top. Let them be thrown into Salt and Water, and let them lie there for about an Hour; then take them out, and let them drain upon a Cloth; when dry, put them into wide-mouth'd Glasses; but take care to put between them a little slic'd Nutmeg, and a small Quantity

Quantity of Mace; then fill your Glasses up, either with distill'd Vinegar, or Sugar-Vinegar and Spring-water. Let them be cover'd over with tried Mutton Fat, and tie them down with a Bladder, and a Piece of Leather over it.

To pickle Samphire.

Lay what Quantity you think proper of such Samphire as is green, in a clean Pan, and (after you have thrown two or three Handfuls of Salt over it) cover it with Spring-water. When it has lain four and twenty Hours, put it into a Brass Sauce-pan, that has been well clean'd, and when you have thrown into it one Handful only of Salt, cover it with the best Vinegar. Cover your Sauce-pan close, and set it over a gentle Fire; let it stand no longer than 'tis just crisp and green; for it would be perfectly spoil'd, should it stand till 'tis soft. As soon as you have taken it off the Fire, pour it into your Pickling-pot, and take care to cover it close. When 'tis cold, cover the Mouth of your Pot with a Bladder, and a Piece of Leather over that; and when you have tied it fast, set it by for Use as Occasion offers.

Take Notice, Your Samphire will keep all the Year round, if you throw it into a very strong Brine of Salt and Water; and throw it, some short Time before you use it, into a proper Quantity of the best Vinegar.

To pickle Elder-Roots.

Take the largest and youngest Elder-Roots you can get, about the Middle of May, which is the Time for their putting out. The middle Stalks are the best; and the most tender. Peel off the Skin that covers them, and when you have steep'd them for about four and twenty Hours, in a very strong Brine of Salt and Water, dry them, Piece by Piece, in a clean Cloth. Have your Pickle in Readiness, which must be made of Half Beer, and Half White-Wine.

Wine-vinegar. To each Quart, let the Quantity be what it will, put an Ounce of Pepper, either white or red, as you think most proper, with some few Corns of *Jamaica* Pepper; and add thereto a small Quantity of Mace, and an Ounce of slic'd Ginger. When you have boil'd your Spice in your Pickle, pour it directly upon your Shoots; and when you have stopp'd them up close, which must be done that very Instant, set your Jar for two Hours before the Fire, keeping it frequently turn'd. This is as good a Way for making Pickles green as any can be prescrib'd; but if you don't approve of it, instead thereof, you may boil your Pickle several Times, and pour it hot upon your Shoots, which will answer the same End.

Take Notice, In case your Pickle be made of the Sugar-Vinegar, one Half must be Spring-water.

To pickle Red-Cabbage.

When you have slic'd your Cabbage very thin, put as much Salt and Vinegar to it as you think requisite, and an Ounce of All spice, cold. Cover it close, and keep it for Use as Occasion offers. Tho' some People are fond enough of this Cabbage; yet, for the generality, 'tis kept for no other Purpose than the garnishing of Dishes.

General RULES to be observed, in regard to all Kinds of Pickles.

FOR all Sorts that require a hot Pickle to them, make use of Stone-Jars, or Glass-Bottles, with wide Mouths. 'Tis true, they are somewhat dearer than Earthen-Vessels; but then the first Charge is the best; for they will not only last much longer, but will keep your Pickles much better; since Vinegar and Salt will soon penetrate thro' the Latter, when they will no Ways affect the Former.

N. B. You should always tie a small Wooden Spoon, with Holes in it, to each of your Jars; for you

you will spoil them, if you take them out with your Fingers.

INSTRUCTIONS for making various Kinds of Cakes, Gingerbread, Biscuits, Mackeroons, Wigs, and Buns.

To make a rich Cake, and how to Ice it when made.

WORK fix Pounds of the best fresh Butter to a Cream with your Hands, in the first Place, then put in the following Ingredients, *viz.* Four Pounds of well dried and sifted Flour, and seven Pounds of Currants, both wash'd and rubb'd, two Pounds of blanch'd Almonds, beaten fine with Orange-Flower-water and Sack; add to this four Pounds of Eggs, with only one Half of the Whites, three Pounds of double-refin'd Sugar, that has been well beaten and sifted; as also a small Quantity of Mace, Cloves, and Cinnamon, in equal Proportions; about a Quarter of an Ounce of each will be sufficient; three large Nutmegs beaten as fine as possible, a small Quantity of Ginger, Half a Pint of the best *French* Brandy, and the same Quantity of Sack. As to your Sweet-Meats, you may put in more or less, as you think proper; but they must be Orange, Lemon, and Citron, and these in equal Proportions.

In the Operation, observe the following Method; When you have work'd your Butter to a Cream, as above directed, then throw in your Sugar, and mix it well together; take care that your Eggs be well beaten, and strain it through a Sieve. When you have work'd in your Almonds, put in your Eggs, and beat them all together till they are thick, and look white; then put in your Brandy, Sack, and Spices. Shake your Flour in gradually, and when your Oven is duly prepared, put in your Currants and Sweet-Meats as you put it in your Hoop. Your Oven must be a quick one, and your Cake must stand in it for four Hours at least.

Take

Take Notice, that all the Time you are mixing of it, you must keep beating it with your Hands ; and your Currants must be set for some Time before the Fire, in order to their being put warm into your Cake. Such a rich Cake as this will bake better in two Hoops than one.

In order to ice it, take the Whites of four and twenty Eggs, and one Pound of double-refin'd Sugar, well beaten and sifted fine ; let both be mingled well together in a deep Earthen-pan, and whisk'd for two or three Hours successively, till 'tis thick and looks white ; then, with a Bunch of Feathers, spread your Ingredients all over the Top and Sides of your Cake. Set it before a good clear Fire, but at a proper Distance, and keep constantly turning it for fear its Colour should be chang'd. A cool Oven, however, is best for this Purpose. and 'twill harden there in about an Hour's Time. When your Iceing is made, you may perfume with whatever you think proper.

To make a rich Seed-Cake.

Take, in the first place, four Pounds of the finest Flour, and three Pounds of double-refin'd Sugar, that has been well beaten and sifted ; when you have mixed them well together, let them dry by the Fire, till your other Materials are duly prepared. In the next place, take four Pounds of the best fresh Butter, and beat it till 'tis as soft as Cream ; then beat three Dozen of Eggs, but put near one Half of the Whites away ; your Eggs must be strain'd off from the Treds, and beaten up with your Butter, till it all appears like Butter. Add to this, five or six Spoonfuls of Orange-Flower, or Rose-Water, and beat it over again ; then take your Flour and Sugar, together with six Ounces of Carraway-seeds, which must be strew'd in gradually, and beaten up for two Hours without Intermission ; you may perfume it as you please, either with the Tincture of Amber-Grease or Cinnamon. When you have butter'd your Hoop, you must put it into a moderate Oven, and let it stand there for three Hours, or better.

In the beating of your Butter, you must observe this general Rule, *viz.* It must be done with a cool Hand, and always one Way in a deep Dish.

To make a less expensive Seed-cake.

Take one Pound of Butter, and beat it one Way only, with your Hand, in a deep Earthen Pan, till 'tis like a fine, thick Cream; then have in Readiness about a dozen Eggs; put Half the Whites away; let these be well beaten, and beaten up likewise with the Butter, a Pound of Flour, a Pound of Sugar, and what Quantity of Carraway-seeds you think proper. Let all these be beaten either with your Hand, or a large Wooden Spoon, for an Hour together; butter your Pan before you put in your Ingredients, and then put it into a quick Oven; and there let it stand for about an Hour, and it will be sufficiently bak'd.

If you think proper, for a Change, you may throw into your Ingredients a Pound of Currants, that have been well wash'd and pick'd.

Another Way.

Put a Pound and an Half of Butter, and a Pint of new Milk into a Sauce-pan, and set them over the Fire. Have in Readiness Half a Peck of Flour, that has had a Pound of Sugar and Half an Ounce of All-spice, beaten very fine, well mingled with it. When the Butter is perfectly melted, pour the Milk and Butter into the Middle of your Flour, and at the same Time, add Half a Pint of good Ale-Yeast; and then work all your Ingredients up like a Paste. Some short Time before you send it to the Oven, set it before the Fire that it may rise. When you have put what Currants, or Carraway-seeds, into it you think proper, let your Cake be bak'd in a quick Oven. This Quantity will be sufficient for two Cakes. They will require about an Hour and an Half's baking, or something better.

To

To make a Butter-cake.

Take a Dish of the best fresh Butter, and beat it with your Hands like Cream ; two Pounds of Loaf-sugar beat very fine, three Pounds of Flour that has been well dried ; mix these well with your Butter ; take two Dozen of Eggs, leaving out Half the Whites ; and let them all be well beaten together for an Hour. Put in, before it goes to the Oven, a Nutmeg that has been beaten fine, a Quarter of an Ounce of Mace, what Quantity of Currants, or Seeds you think proper, and a small Glass either of Brandy or Sack.

To make a fine Saffron, or Seed-cake.

Take a Quarter of a Peck of Flour, a Pound and an Half of the best fresh Butter, six Eggs that have been well beaten, three Ounces of Carraway-seeds, one Quarter of an Ounce of Cloves and Mace beat fine together ; add to this, one Penny-worth only of beaten Cinnamon, a Penny-worth of Rose-water, a Penny-worth of Saffron, one Pound of Sugar, a Quart of Milk, and a Pint and an Half of Yeast ; let all these Ingredients be lightly mingled together with your Hands in the following Manner. First boil your Milk and Butter ; then skim off the Butter, and mix that, and some small Part of the Milk with your Flour. Let your Yeast be stirred into the Remainder, and when strain'd, let it be mingled with your Flour ; then put in your Seeds and Spices, your Rose-water, and Tincture of Saffron ; and add to them, your Sugar and Eggs. Let all be beaten up with your Hand lightly together ; and then set it either in a Hoop, or a Pan, well butter'd, in a quick Oven. Twill require an Hour and an Half at least to bake it well.

To make Gingerbread-cakes.

Take one Pound of Butter, and one Pound of Sugar, and rub them well into three Pounds of Flour ;
add

add thereto, two Ounces of beaten Ginger, and a large Nutmeg that has been grated. To these Ingredients put one Pound of Treacle, and one Quarter of a Pint of Cream, made warm together; and when your Bread is stiff, roll it out, and make it up into thin Cakes, or small Nuts, as you like them best. They must be bak'd on Tin-plates, and in a slack Oven.

To make Cakes in the Portuguese Manner.

Take a Pound of double-refin'd Sugar, well beaten and sifted fine, and mingle it with a Pound of fine Flour; then rub into it a Pound of the best fresh Butter you can get, till 'tis as thick as grated white Bread; then add thereto ten Eggs, well work'd up with a Whisk, two Spoonfuls of Rose-water, and the same Quantity of Sack; after this, throw into it eight Ounces of Currants well wash'd and pick'd, and let all be well mingled together. Put your Ingredients, thus prepared, into little Tin-pans, well butter'd; but take care that they are not more than one Half full, and then send them to the Oven.

These Cakes, in case you put no Currants in them, will keep good for six Months together; and then, instead of Flour, make use of a Pound of Almonds blanch'd and beat up with Rose-water, as above directed: And these are look'd upon to be the better Sort of the Two.

To make a very good Cake.

Take one Pound of Sugar, Half an Ounce of Mace, and the same Quantity of Nutmeg, both beaten fine, and mix them well in five Pounds of Flour that has been well dried; then take two Dozen of Eggs, and leave out only one fourth Part of the Whites; when you have beat them well, put them, together with a Pint of Ale-Yeast, into your Flour; in the next Place, take two Pounds and an Half of the best fresh Butter you can get, and three Half-pints
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of Cream; set your Cream and Butter over the Fire, till the Butter is all dissolved; then let it stand till 'tis only about blood-warm, before you put it into your Flour; when you have let it stand about an Hour before the Fire, in order to make it rise, put into it seven Pounds of Currants, that have been well soak'd in Half a Pint of Brandy, and three Quarters of a Pound of candied Peels. Send it to the Oven, and there let it stand for about an Hour and an Half. If you put into your Flour two Pounds of Raisons well chopp'd, and a Quarter of Sack, it will be a great Improvement to your Cake.

When you put the Raisons and Currants into your Flour, you must bake it in a Hoop.

To make Gingerbread.

Take two Ounces of Ginger, a Quarter of an Ounce each of Nutmegs, Cloves, and Mace, all beaten very fine, and mix them with three Quarts of fine Flour; add thereto three Quarters of a Pound of double-refin'd Sugar, and two Pounds of Treacle; set them over the Fire, but don't let them boil; mix into the Treacle three Quarters of a Pound of melted Butter, and some Lemon and Orange-peel candied, and shred small. When all your Ingredients have been well mixed together, set them in a quick Oven, and let them stand for an Hour only, and your Bread will be sufficiently bak'd.

To make little fine Cakes.

Take one Pound of the best fresh Butter, and beat it to a Cream; add to it five Quarters of Flour, one Pound of double-refin'd Sugar beat very fine, Half a Dozen Eggs, leaving out one Third of the Whites, and one Pound of Currants, that have been well wash'd and pick'd: When you have beaten your Eggs very fine, mix them, and your Flour and Sugar by Degrees into the Batter; and beat the whole well with both your Hands. When your Materials are thus

thus duly prepared, you may either bake them whole; or cut them into as many small Cakes as you think proper.

To make common Biscuits.

Take a Pound of Flour, and a Pound of double-refin'd Sugar well powdered; then beat up Half a Dozen Eggs, with about one Spoonful of Rose-water; and another of Sack. To your Flour and Sugar, add an Ounce of Coriander-seeds; and then mix them by Degrees into your Eggs. You may shape them either in Tin Moulds or thin white Paper, into what Forms your Fancy directs you. Rub them over with the White of an Egg well beaten, and dust them with fine Sugar.

Set them in an Oven that is but moderately heated; and when they rise and come to a good Colour, take them out; then dry them in a Stove, in case you have one, but if not, send them to the Oven again; and there let them stand all Night. When sufficiently dried, they are fit to eat as Occasion offers.

To make Drop-Biscuits.

Take twelve Ounces of fine Flour well dried, and a whole Pound of double-refin'd Sugar beat very fine; and when you have well beaten about eight or ten Eggs, put into them your Sugar and Flour by Degrees, and let all be well beaten together without Intermission: Your Oven must be about the same Degree of Heat, as is customary for baking of common Rolls: When your Ingredients are ready, drop your Biscuits on some Sheets of Tin that have been well floured, and make your Drops of what Size you think proper; and then set them in the Oven. You must watch them, to observe when they rise, and as soon as you perceive they begin to colour, take them out, and put in Others; and in case you find the first are sufficiently bak'd, put them likewise in again. When they are enough, you'll find they will have a white Ice upon them. It is common to put in a few Carraway-seeds into these Drop-Biscuits; but that is left entire-

ly to your own Option. When your whole Quantity is thoroughly baked, set them into the Oven again to dry, and take care to keep them always in a dry Place.

To make French-Biscuits.

Take three new-laid Eggs, and weigh them in a Pair of Scales, and the same Weight of as much dried Flour; add thereto the same Weight of Loaf-Sugar finely powdered: In the first Place, let the Whites of your Eggs be well beaten up with a Whisk, till they are of a fine Froth; then throw into it Half an Ounce of candied Lemon-peel shred as small as possible, and beat it well: In the next Place, put your Flour and Sugar in gradually, and then the Yolks, and temper them all well with a Spoon; then spread your Biscuits on thin white Paper, and cut them with your Spoon into what Forms you please; and then dust them with powder'd Sugar. Set them in an Oven that is but moderately hot, which will give them a fine Colour on the Top. When they are bak'd enough, cut them off from the Paper with a Pen-Knife, and lay them up in dry Boxes, to be ready for Use as Occasion offers.

To make Mackaroons.

When you have scalded and blanch'd a Pound of Almonds, throw them into some cold Water; after they have lain there for some Time, take them out, and dry them in a Cloth; then pound them in a Mortar: Take care to moisten them now and then, either with a small Quantity of Orange-Flower-water, or the White of an Egg; for otherwise they will be apt to turn to an Oil: Then take a Pound of Loaf-Sugar well powder'd, three or four Whites of Eggs, and a little Musk, all well beaten together; and cut them round with a Spoon upon Wafer-paper. You must bake them on Tin-plates in a gentle Oven.

To make Shrewsbury-Cakes.

Take a Pound of Sugar that has been finely search-
ed, and mix two Pounds of fine Flour with it ; then
take one Quarter of a Pound in order to roll them in.
In the next Place, take four Eggs, four Spoonfuls of
Cream, and Two only of Rose-water ; beat them
all well together, and mix them with the Flour till
they come to a Paste ; then roll them into thin Cakes,
and bake them in a quick Oven.

To make good Wigs.

Rub into a Peck of the finest Flour, three Quarters
of a Pound of the best fresh Butter you can get,
till 'tis like grated Bread ; add to this half a Pound
of Sugar, or rather more, if you think proper, half
a Race of Ginger grated, half a Nutmeg, three
Eggs, the Yolks and Whites all beat together ; and
put to them half a Pint of thick Ale-Yeast, and three
or four Spoonfuls of Sack. Then make a Hole in
your Flour, and pour in your Eggs and your Yeast,
and as much blood-warm Milk as will make it into a
light Paste. Let it stand half an Hour before the
Fire, in order to make it rise ; then make it into
as many Wigs as you think proper. Before you
send them to the Oven, wash them over with Egg.
They will be sufficiently baked in half an Hour, if
your Oven be quick.

To make Buns.

Knead two Pounds of the finest Flour, a Pint of the
best Ale-Yeast with a little Sack in it, and three Eggs
that have been well beaten together with some warm
Milk, a small Quantity of Nutmeg, and a little Salt ;
set it before the Fire till it rises very light ; then knead
in a Pound of the best fresh Butter you can get, and
a Pound of rough Carraway-Comfits. Cut them into
what Forms you please upon Papers that have been
well floured, and bake them in a quick Oven.

To make a small Plumb-Cake.

Dry two Pounds of Flour, either in an Oven, or before a large Fire, and thereto put half a Pound of double-refin'd Sugar well powdered, the Yolks of four Eggs and two Whites only, half a Pound of the best fresh Butter that has been wash'd with Rose-water, six Spoonfuls of warm Cream, a Pound and an Half of Currants that have been well pick'd, and well rubb'd with a clean Cloth, but never wash'd; when all your Ingredients have been well mingled together, make them up into little Cakes; bake them in an Oven that is but moderately hot, and let them stand about Half an Hour, in which Time they will be colour'd on both Sides; then take away the Lid of the Oven, and let them stand to soak.

N. B. Your Butter must be well rubb'd into your Flour, in the first Place; then your Eggs and Cream; and your Currants must be thrown in last.

INSTRUCTIONS for making Cheefecakes, Creams, Jellies, Syllabubs, &c.

To make Cheefecakes after the best Manner.

FIRST warm a Pint of Cream, and then add to it five Quarts of Milk that is warm from the Cow; and when you have put a sufficient Quantity of Runnet to it, stir it about till it comes to a Curd; then put your Curd into a Cloth, or Linen-Bag, and let the Whey be very well drained from it; but take care not to squeeze it hard; when 'tis sufficiently dry, throw it into a Mortar, and break it till 'tis as fine as Butter. To your Curd, thus prepared, add Half a Pound of Sweet-Almonds blanch'd, and the same Quantity of Mackaroons, both beaten together as fine as Powder. If you have none of the last near at Hand, make use of Naples-Biscuits in their Stead; then add to your Ingredients, the Yolks of nine Eggs that have been well beaten, a whole Nutmeg

meg that has been well grated, a Couple of perfum'd Plumb's that have been dissolved either in Orange-Flower, or Rose-water, and Half a Pound of double-refined Sugar. When you have mingled all these well together, melt a Pound and a Quarter of the best fresh Butter, and stir it well into it. If you think proper, you may have Half a Pound of Currants plump'd, which you may let stand to cool, till you make use of it.

As to your Puff-paste for your Cheesecakes, it must be made in the Manner following.

Wet a Pound of fine Flour with cold Water, and then roll it out; put in gradually at least two Pound of the best fresh Butter, and shake a small Quantity of Flour upon each Coat as you roll it. Make it just as you use it.

N. B. Some will leave out both the Currants, and the perfumed Plumb's.

When no Currants are used, they are called *Almond-Cheesecakes*: When coloured with Tincture of Saffron, and made with Mackaroons and without Currants, we call them *Saffron-Cheesecakes*. When Currants are added, they are called *fine Cheesecakes*; and when with Mackaroons, and not coloured with Saffron, we distinguish them by the Name of *Mackaroon-Cheesecakes*.

To make Lemon-Cheesecakes.

Boil the Peel of two large Lemons very tender; then throw them into a Mortar, and pound them well with near Half a Pound of double-refined Sugar; then take the Yolks of Half a Dozen Eggs, and Half a Pound of the best fresh Butter you can get. Pound all these Materials till they are well mingled together. Have a Puff-paste in your Patty-pans ready for Use; and when you have filled them half full, send them to the Oven.

N. B. *Orange-Cheesecakes* are made the same Way, with this small Difference only, that your Peels must be boiled in several Waters; for otherwise your Cheesecakes will be bitter.

Another

Another Way.

Grate off the Peel from two large Lemons, and squeeze all the Juice out of one of them; then add half a Pound of double-refined Sugar to it; the Yolks of a Dozen Eggs, and two Thirds only of the Whites well beaten; after this, melt half a Pound of the best fresh Butter in a small Quantity of Cream; mix all well together, and keep stirring it over the Fire, till 'tis of a moderate Consistence; then remove it, and let it stand till 'tis cold. Have your Patty-pans in Readiness, covered with a thin Paste, and fill them only somewhat more than one Half. If your Oven be quick, Half an Hour will bake them.

To make an Almond-Cheefecake.

Lay half a Pound of the best Jordan-Almonds into cold Water, and let them sleep there all Night long; then blanch them in cold Water the next Morning; when you take them out of your last Water, dry them with a clean Cloth; afterwards beat them as fine as possible in a small Quantity of Orange-Flower or Rose-water. In the next Place, take half a Dozen Eggs, and two Thirds only of the Whites; and when you have beaten them well, take care to strain them; then add thereto half a Pound of Loaf-Sugar, with a little Mace that has been well beaten in a Marble Mortar; then melt near half a Pound of the best fresh Butter you can get, and pour it into your other Ingredients in the said Mortar, throwing in at the same Time a small Quantity of Lemon-peel that has been well grated. After your whole Ingredients have been well mingled together, and your Patty-pans are duly in Readiness, fill them up to what Height you think proper.

To make Almond-Custards.

Take a Quarter of a Pound of Almonds that have been beaten fine with two Spoonfuls of Rose-water, and put them into a Pint of Cream; then add to it
such

such a Quantity of double-refined Sugar as will sweeten it to your Palate. In the next Place, beat up the Yolks of four Eggs, and set them, when mixed with your other Ingredients, over the Fire, stirring them all the Time one Way only, till they are of a proper Consistence; and then pour them out into little Cups; or you may bake them in small China-Cups.

To make bak'd Custards.

Boil, in the first Place, a Pint of Cream with a small Quantity of Mace and Cinnamon in it; and as soon as 'tis cold, take four Eggs, leaving out one Half of the Whites, a small Quantity of Rose and Orange-Flower-water, mixed with Sack, and as much double refined Sugar and Nutmeg as will suit your Palate. Mix your Ingredients well together before you send them to the Oven, and bake them in China-Cups.

To make common Custards.

Sweeten a Quart of new Milk with Loaf-sugar according to your Taste, and put into it some grated Nutmeg; then beat up eight Eggs very well, leaving out four of the Whites, and stir them amongst your Milk; then bake them either in small China-Basons, or put the whole into one deep China-Dish. Set the Dish in hot boiling Water, that will rise about Half-way. If you think proper, you may add a little Rose-water before you serve it up.

To make Orange-Butter.

Beat the Yolks of ten Eggs very well, and add to them half a Pint of Rhenish, six Ounces of double-refined Sugar, and the Juice of three sweet Oranges. Set your Ingredients on the Fire, and continue stirring them one Way only, till they come to a Consistence; then take them off, and stir into them a Lump of Butter about the Bigness of a large Walnut.

INSTRUCTIONS for making Creams of various Sorts.

To make a Lemon-Cream.

PARE five or six Lemons very thin, and steep them all Night in about twenty Spoonfuls of Spring-water, with their Juices squeez'd into it; strain your Liquor the next Morning through a Jelly-Bag into a silver Sauce-pan, if you have one near at Hand. Add to it, the Whites only of Half a Dozen Eggs well beaten, about Half a Pound, or more if you think proper, of the best Loaf-sugar, and set it over a gentle Charcoal Fire; take care to keep it stirring all the Time, and but one Way only; when any Scum arises, clear it off; and when 'tis as hot as you can just bear to put your Fingers into it, pour it out into little Glasses.

Another Way.

Take Half a Pint of Spring-water, and squeeze the Juice of four or five of the best Lemons you can get into it; add to your Juice about a Pound of the best double-refined Sugar pounded as fine as Powder; then beat up the Whites of about seven or eight Eggs, with the Yolk only of one, and mix them with your Lemon-water well together; and when you have strain'd the whole, pour it into a Sauce-pan, (a silver One if you have it) and set it over a gentle Fire; keep stirring them all the Time, and as the Scum arises clear it off; then put into it the Peel of one Lemon only; when you find 'tis very hot, but before it boils, take out the Lemon-peel, and pour it out into little China-Basons.

To make Orange-Cream.

Squeeze as many Seville-Oranges into a Bason as will produce you about a Pint of Liquor; and add thereto, the Yolks of Half a Dozen Eggs, with two
Thirds

Thirds of the Whites only, when you have beaten them well together; into this beat and sift about a Pound of the best Loaf-sugar; then put your Ingredients into a silver Sauce-pan, and set them over a gentle Fire; put in the Peel of about Half an Orange only, and keep stirring it all the Time one Way. When you find it is very hot (for it must not boil) take out the Orange-peel, and pour out your Cream into China-Dishes, or little Glasses.

To make Gooseberry-Cream.

Pick two Quarts of Gooseberries, and scald them in as much Water as will cover them; when they are enough, run them through a Sieve with a Spoon. Beat up Half a Dozen Eggs, and put them to a Quart of your Pulp, whilst 'tis hot; and after you have added to it about an Ounce of the best fresh Butter, sweeten all to your Palate; then set your Ingredients over a slow Fire, and keep stirring them till you find they are of a proper Consistence; then take them off, and let them stand by till they are near cold; after that, add two Spoonfuls of the Juice of Spinach, and one of Rose or Orange-Flower-water, or Sack, if you like it better; and when you have stirred the whole well together, pour it into a China-Bason. Don't serve it up to Table, however, till 'tis perfectly cold.

To make Barley-Cream.

Boil such a Quantity of Pearl-Barley as you think proper to use, in Milk and Water, till 'tis perfectly tender; then, having strained your Liquor from it, put your Barley into a Quart of Cream. Set them over the Fire, and give them a gentle Boil; then beat up, with a Spoonful of fine Flour, and two Spoonfuls of Rose or Orange-Flower-water, the Yolk of one Egg only, and the Whites of five or six; after that, take your Cream off the Fire, and mix your Eggs with it gradually; then set your Ingredients on the Fire once more, that they may thicken. When you have sweeten'd the whole to your

your Palate, pour it into small China-Basons; but don't serve it up to Table till 'tis perfectly cold.

To make Almond-Cream.

Put Half a Nutmeg grated, a Bit or two of Lemon-peel, and a Blade of Mace, into a Quart of Cream, and sweeten it your Palate; then boil them all together; in the mean Time, get in Readiness a Quarter of a Pound of blanch'd Almonds that have been well beaten up with Rose or Orange-Flower-water, and nine Eggs, likewise, well beaten and strain'd to your Almonds, which, when well beat together, and rubb'd through a coarse Sieve, must be mingled with your Cream. Then pour all your Ingredients into a Sauce-pan and set them over the Fire, and give them a gentle Boil, stirring them all the Time one Way only. When 'tis enough, take it off, and pour it into your Cups, or Basons; but don't serve it up to Table till 'tis perfectly cold.

To make blanch'd Cream.

Take a Quart of the sweetest and thickest Cream you can get; then, when you have sweetened it to your Palate with double-refined Sugar, and put in what Orange-Flower or Rose-water you think proper, set it on the Fire to boil; in the mean Time, beat up the Whites only of about eighteen or twenty Eggs with a little cold Cream; then strain them, in order to take out the Treddles; and when your Cream boils, pour in your Eggs, and continue stirring them one Way only, till it comes to a perfect Curd; then take it off the Fire, and pass the whole through a Hair Sieve. After that, beat it well with a Spoon till 'tis quite cold; and then 'tis ready to be served up to Table.

Another Way.

Take a Pint of the sweetest and thickest Cream you can get, and sweeten it to your Taste with double-refined Sugar; then grate a small Quantity of Nutmeg into it, and add one Spoonful of Orange-Flower

Flower and Rose-water mixed, and two Spoonfuls of Canary; after this, beat up four Eggs with one Half of their Whites, and mix them with your Cream: Then pour the whole into a Sauce-pan, and let it stand over a gentle Fire till it comes to a proper Consistence; but take Care all the Time to keep stirring it one Way only. Have your Cups in Readiness, and fill them while your Ingredients are warm; but don't serve them up till they are perfectly cold.

To make Ratifia-Cream.

Boil six large Laurel-Leaves in a Quart of the sweetest and thickest Cream you can get; but throw the Leaves away as soon as they have been boiled long enough. In the mean Time, beat up the Yolks only of five or six Eggs with a small Quantity of cold Cream, and as much double-refined Sugar as will be agreeable; when you have thickened your Cream with your Eggs, set the whole once more over the Fire, but take care that it does not boil, and keep stirring it all the Time one Way only. Whilst 'tis hot, pour it into your China Basons; and as soon as it is perfectly cold, it is fit for Use.

To make whipt Cream.

Beat up the Whites only of eight Eggs in Half a Pint of Sack, and put to them a Quart of the sweetest Cream you can get; when you have stirred them all up together, add as much double-refined Sugar as will suit best with your Palate. If you like it perfumed, you may steep a little Musk or Amber-grease, tied up in a Rag, in your Cream. Have a Whisk in Readiness, with some Lemon-peel tied up in the Middle of it, and whip your Cream up with it. Take off the Froth with a Spoon, and put it into your Glasses, or Basons.

N. B. If you design to send up any fine Tarts to Table, this whipt Cream is very proper to be laid over them.

To make whipt Syllabubs.

Grate the Peel of two Lemons into a Quart of the thickest and best Cream you can get; add thereto, Half a Pint of Sack, and the Juice of two *Seville* Oranges, and Half a Pound of the best Loaf-sugar; pour your Ingredients into a broad Pan or deep Dish, and whisk them very well; have in Readiness by you, some red Wine, or Sack, that has been sweetened to your Palate, and put what Quantity (more or less) as you think convenient, into your little Glasses; then as the Froth rises from your whipping the other Ingredients, take it off with a Spoon, and put it gradually into your Glasses, till they are as full as they can well hold. Take Notice, These Syllabubs will not keep long, and therefore, make but little more than what you propose shall be eaten in a few Days. It is customary with some People, to make use of Cyder sweetened instead of Wine; but in short, any Wine you like best, and sweetened to your Palate, is proper for the Purpose. Others again, make use of Lemon, or Orange-whey, made after the following Manner. Take about a Quarter of a Pint of Milk and squeeze the Juice of an Orange, or Lemon, into it; as soon as your Curd is grown hard, clear the Whey from it, and sweeten it to your Taste. As to your colouring of it, you may make use either of the Juice of Saffron, Cochineal, or Spinach, according as your Inclination directs you.

To make everlasting Syllabubs.

To five Pints of the thickest and best Cream you can procure, add Half a Pint of *Rhenish*, the same Quantity of Sack, and the Juice of two or three *Seville* Oranges, according as they are in Bigness. Sweeten these Ingredients with at least a Pound of double-refined Sugar, that has been pounded to Powder and well sifted; whisk all well together with a Spoonful of Rose or Orange-Flower-water, for the Compass of about Half an Hour without Intermision; then take off the Froth and fill your Glasses with it. These

These Syllabubs will keep a Week or a Fortnight, and are better the Day after they are made than to be used immediately. The best Method, however, of whipping any Syllabubs, is to have ready by you a large Chocolate-Mill which should be reserved for that particular Purpose, and a large deep Bowl to perform the Operation in; your Froth will by that Means be not only sooner raised, but will stand much stronger.

Of the Thin that is left at the Bottom, you may make, if you think proper, a very fine Flummery.

When you are so inclined, you must have in Readiness by you a small Quantity of Calf's-Foot-Jelly, both boil'd and clarified; as soon as 'tis cold, take the Fat off, and clear it with the Whites of Eggs; and run it through a Flannel-Bag; then mix it with what you reserved from your Syllabubs. When you have sweetened it with double-refined Sugar to your Taste, give it a Boil; then pour it into large China-Cups, or Basons. Turn it out when 'tis quite cold, and your Flummery is made.

To make a fine Syllabub from the Cow.

Sweeten a Quart of Cyder, or what Wine you please, with double-refined Sugar to your Palate, and grate a Nutmeg into it; then milk the Cow into your Liquor. When you have thus added what Quantity of that warm 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.

This Syllabub may be made at Home, without going to the Cow, if you think proper. You must take care, however, to have your Milk as new as you can, and, when you have set it over the Fire till 'tis Blood-warm, pour it out of a Tea-pot, or any other Thing of the like Nature; and by holding your Hand very high, it will raise as good a Froth as if milk'd from the Cow.

INSTRUCTIONS for making several Sorts of Flummeries.

To make Flummery with Oatmeal.

PUT what Quantity of Oatmeal you think convenient into a Pan that is both broad and deep, and cover it with Water ; and after you have stirred it well together for some considerable Time, let it stand for twelve Hours ; then clear off your first Water, and add fresh to your Oatmeal ; and shift it thus once in twelve Hours several Times ; then strain your Oatmeal, thro' a coarse Hair-sieve, into a Sauce-pan, and set it over the Fire. Take care to keep stirring it with a Stick all the Time till it boils to a Consistence ; then pour it out into Dishes ; as soon as 'tis cold, turn it out into Plates, and add to it what Wine, Beer, Milk, or Cyder, you think proper, and sweeten the whole to your Palate with double-refined Sugar.

Take Notice, A great deal of Water must be put at first to your Oatmeal, and when you pour off your last Water, you must pour no more fresh Water on, than will just be sufficient to strain your Oatmeal off. Some People let their Oatmeal stand in Water eight and forty Hours ; and others for three Days successively, only observing to shift their Waters every twelve Hours ; but that is just as Fancy directs, and as the Persons that are to partake of it loves it either tart or sweet.

Grotes, however, that have been once cut, do better than Oatmeal. Every Time you add fresh Water, take care to stir it well together as you did at first.

To make French Flummery.

Beat Half an Ounce of Isinglass very fine, and stir it into a Quart of the thickest Cream you can get ; let it

it boil for about a Quarter of an Hour over a gentle Fire ; but take care to keep it stirring all the Time : When you take it off the Fire, sweeten it with double-refin'd Sugar to your Taste, and add to it an equal Quantity of Rose and Orange-Flower-water ; a Spoonful of each will be sufficient. Then strain it off, and pour it into Basons or Cups, or what you please ; as soon as 'tis cold, turn it out on Plates. This makes a very handsome Side-Dish. You may add Wine, Cream, or Cyder to it, when you eat it, as you please, and sweeten it with Loaf-sugar to your Palate.

When you serve it up to Table, lay bak'd Pears all round your Dish.

Flummery, thus made, not only looks pretty, but eats very agreeably.

To make Hartshorn-Flummery.

Take Half a Pound of the Shavings of Hartshorn, and boil it in three Pints of Water till 'tis reduced to a Pint ; then strain it thro' a Sieve into a Bason, and let it stand there till 'tis almost cold ; then set it over the Fire again ; and as soon as you find it dissolved, add Half a Pint of the thickest Cream you can get to it, that has been scalded and grown cold again, a Quarter of a Pint of White-Wine, and two Spoonfuls of either Rose or Orange-Flower-water. Sweeten it with double-refined Sugar to your Palate, and keep beating it for at least an Hour and an Half without Intermission ; for otherwise it will neither mix well, nor look agreeably to the Eye : Before you put your Flummery into your Cups, dip them in Water, for otherwise it will not turn out as it should do. This Flummery may be eaten with either Wine or Cream, sweetened with double-refined Sugar to your Palate.

When 'tis served up to Table, let some blanch'd Almonds, that have been cut into long narrow Bits, be stuck upon the Top of it.

INSTRUCTIONS *for making divers Sorts of*
Jellies.*To make Hartshorn-Jelly.*

PUT Half a Pound of Hartshorn into three Quarts of Water, and boil it till it turns to a Jelly over a slow Fire. Strain it before it grows cold ; then put it into a Sauce-pan that is very well tinn'd ; then add to it about a Pint of Rhenish Wine, and a Quarter of a Pound of double-refined Sugar ; when you have beat up the Whites of near Half a Dozen Eggs into a Froth, stir all the Ingredients well together, that the Whites may be well mixed with your Jelly. When it has boiled for a few Minutes, add to it the Juice of three or four Lemons ; and then give it another Boil for about two Minutes. As soon as you find it very well curdled, and very white, have in Readiness your Jelly-bag laid over a China-Dish ; pour your Jelly into it and back again. till 'tis as clear as Rock-water. Thus duly prepared, fill your Glasses with a clean Spoon. Have ready for the Purpose some of the Rhind of your Lemons, pared as thin as possible ; and as soon as you have half filled your Glasses, throw your Peel into your Dish, or Bason, over which your Bag is laid, and by that Time all your Jelly is run out, it will appear of a fine Amber Colour. As there is no certain Rule to be prescribed for putting in your Ingredients, you may put what Quantity of Lemon-Juice and Sugar is most agreeable to your Taste ; but, in the Opinion of most People, they are good for very little, unless they are very sweet.

To make Calf's-Feet Jelly.

Put two Calves Feet into a Sauce-pan with a Gallon of Water in it ; let it boil over a gentle Fire till your Liquor is reduced to one Fourth of its Quantity, and then strain it ; when it has stood till 'tis cold,
skim

skim off all the Fat that will lie on the Surface of it as clean as possibly you can. When you take up your Jelly, if you find any Sediments at the Bottom, make no use of them; but put your clear Jelly into a Sauce-pan, and add to it about a Pint of Mountain Wine, Half a Pound of double-refined Sugar, and the Juice of four large Lemons. Have in Readiness the Whites of about Half a Dozen Eggs, or more, if you think proper, that have been well worked up with a Whisk; add them to the rest of your Ingredients in your Sauce-pan, and keep stirring them all well over the Fire till they boil. In a few Minutes 'twill be enough. Have in Readiness a large Flannel Bag, and pour your Liquor in directly; and as it will soon run thro', pour it in again, till you find it run perfectly clear; then take a large China-Bowl, with the Peels of your Lemons cut as thin as possibly may be, and let your Jelly run into that Bowl; for the Peels will not only give it a fine Amber Colour, but a Flavour likewise. Fill your Glasses with a clean Silver Spoon.

To make Currant-Jelly.

When you have strip'd your Currants from their Stalks, throw them into a Stone-Jar; and when you have stopp'd the Mouth of it as close as possible, set it into a Kettle of boiling hot Water that rises to Half-way of your Jar; when it has stood over the Fire in such boiling Water for Half an Hour, take it off, and strain off all the Juice you find in it thro' a Hair-sieve. Put a Pound of double-refined Sugar to a Pint of your Juice; and then set your Ingredients over a quick, clear Fire, in a Bell-metal Skillet, and keep stirring them till all your Sugar is well dissolved; then, as you will find a Scum arises, take it very carefully and cleanly off; when your Jelly is sufficiently fine, pour it into Gally-pots; when 'tis cold, have some white Paper in Readiness cut of the exact Size of the Mouths of your Pots; then dip those Papers into a small Quantity of Brandy, and lay your Jelly upon them; then cover the Mouths close with white Paper, that has had Holes prick'd through it.

You

You may put some of your Jelly into Glasses, if you think proper; but take care to paper them as you do your Pots. Take care to keep them in a Place that is perfectly dry, that no Damp may come to them.

To make Raspberry-Jelly.

To one Pint of your Currant-Jelly put a Quart of Raspberries, and mash them well together; then set them over a gentle Fire, in a clean Sauce-pan, and keep them stirring till you find they boil. In about Half a Dozen Minutes afterwards they will be enough. Pour your Ingredients into Gallipots, or Glasses, and paper them as you would your Currants. They will keep good, and have the full Flavour of the Raspberries for two or three Years successively, if required.

Having now pursued my Instructions through Cookery, Pastry, and Confectionary, &c. as far as I humbly conceive, is requisite for answering the End proposed; I imagine it will not be amiss to add the following *Tables*, to prevent my young Pupils from being imposed on, by any of the Tradesmen with whom they must have Dealings, almost every Day, for one trivial Article, or another.

These *Tables* will serve for various Purposes, and shew the Amount of any Number of Things, at a fixed Price for one Thing single in Weight, Measure or Tale; also they shew the Price of one single Thing, at any Price for 100, or 104, or 105, or 112, or 120; all which several Numbers, are in some Trade or other called *An Hundred* thus—

I. Most Things that we number by Tale, have five Score to the Hundred, and no more, as *Men, Money, Miles, Yards, Ells, &c.*

II. *Books* in Trade, have 104 to the *Hundred*.

III. *Oranges, Apples, Pears,* and other Fruit, have 105 to the *Hundred*.

IV. For all Goods sold by common Weight (call'd *Avoirdupoize Weight*, 112 Pounds make an *Hundred*, 56 Pounds half an *Hundred*, and 28 Pounds a *Quarter* of an *Hundred*. By this Weight, *Meat* of all *Kinds*,
Butter,

Butter, Cheese, and most other Things are sold ; therefore I will here explain it : The Pound contains 16 Ounces, the Ounce 16 Drams, and the Dram is divided into Halves and Quarters. The greatest Weight is a Ton, which contains 20 Hundred Weight, or 2240 Pounds.

V. *Bread, Gold and Silver, and some other Things are sold by Troy Weight, which has 12 Ounces to the Pound, but the Ounce Troy is more than the Ounce Avoirdupoise, the Pound Troy being near 14 Ounces, Avoirdupoise. An Ounce is 20 Pennyweights, a Pennyweight 24 Grains.*

VI. *Fish by Tale, has 120 to the Hundred, so have Eggs ; but all Fish by Weight, is by the Pound Avoirdupoise. Fish by Measure is by the Bushel, Half-Bushel, Peck, and Half-Peck, heap'd up.*

VII. *Cloth, Linen and Woolen, Ribband, Tape, Ferret, and such Things, are measur'd by the Yard of 4 Quarters, or Ell English of 5 Quarter, or Ell Flemish of 3 Quarters ; and each Quarter contains 4 Nails, each Nail being 2 Inches and half.*

VIII. *All Distances are measured by Running or Long Measure, thus — 12 Inches make a Foot, 3 Feet a Yard, 5 Yards and half a Pole, 40 Poles a Furlong, and 8 Furlongs a Mile.*

IX. *Liquids are measured by Ale-Measure, or Wine-Measure. Beer and Ale thus ————— 2 Pints make a Quart, 4 Quarts a Gallon, 4 Gallons and half a Pin, 2 Pins a Firkin, 2 Firkins a Kilderkin, 2 Kilderkins a Barrel, 2 Barrels a Puncheon, 1 Barrel and half an Hogshead, 2 Hogsheads a But. This is call'd Winchester Measure, and is near a Fifth Part bigger than Wine-Measure. By Wine-Measure we buy Wine, Oil, Spirits, and some other Things. 2 Pints make a Quart, 4 Quarts a Gallon, 63 Gallons an Hogshead, 2 Hogsheads a Pipe or But, 2 Buts a Ton. The Pint contains 2 Half Pints, or 4 Gills, or 8 Half Gills, or Half Quarterns.*

X. *Dry Goods sold by Measure, are Corn, Fruits, Seeds, &c. 2 Pints make a Quart, 2 Quarts a Pottle, 2 Pottles a Gallon, (half a Peck) 2 Gallons a Peck, 4 Pecks*

Pecks a Bushel, 8 Bushels a Quarter. This Measure is larger than the Wine-Measure, but less than the Beer-Measure.

T A B L E S

Ready cast up;

SHEWING at one View, the Amount of any Number of Things, of what Kind soever they be, at a certain Price for one such Thing; from One Farthing to Six Pence, which may be carried on as far as is necessary by Addition, only of the Surplus.

Note, The first Column shews the Number of Things from 2 to 112; and the second, third, &c. the exact Value of such Number, and the given Price of it over each Column.

value of	1 farthing			2 farthings			3 farthings			1 penny		
	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d. f.	l.	s.	d.
2	0	0	0 2	0	0	1 0	0	0	1 2	0	0	2
3	0	0	0 3	0	0	1 2	0	0	2 1	0	0	3
4	0	0	1 0	0	0	2 0	0	0	3 0	0	0	4
5	0	0	1 1	0	0	2 2	0	0	3 3	0	0	5
6	0	0	1 2	0	0	3 0	0	0	4 2	0	0	6
7	0	0	1 3	0	0	3 2	0	0	5 1	0	0	7
8	0	0	2 0	0	0	4 0	0	0	6 0	0	0	8
9	0	0	2 1	0	0	4 2	0	0	6 3	0	0	9
10	0	0	2 2	0	0	5 0	0	0	7 2	0	0	10
11	0	0	2 3	0	0	5 2	0	0	8 1	0	0	11
12	0	0	3 0	0	0	6 0	0	0	9 0	0	1	0
13	0	0	3 1	0	0	6 2	0	0	9 3	0	1	1
14	0	0	3 2	0	0	7 0	0	0	10 2	0	1	2
15	0	0	3 3	0	0	7 2	0	0	11 1	0	1	3
16	0	0	4 0	0	0	8 0	0	1	0 0	0	1	4
17	0	0	4 1	0	0	8 2	0	1	0 3	0	1	5
18	0	0	4 2	0	0	9 0	0	1	1 2	0	1	6
19	0	0	4 3	0	0	9 2	0	1	2 1	0	1	7
20	0	0	5 0	0	0	10 0	0	1	3 0	0	1	8
21	0	0	5 1	0	0	10 2	0	1	3 3	0	1	9
22	0	0	5 2	0	0	11 0	0	1	4 2	0	1	10
23	0	0	5 3	0	0	11 2	0	1	5 1	0	1	11
24	0	0	6 0	0	1	0 0	0	1	6 0	0	2	0
25	0	0	6 1	0	1	0 2	0	1	6 3	0	2	1
26	0	0	6 2	0	1	1 0	0	1	7 2	0	2	2
27	0	0	6 3	0	1	1 2	0	1	8 1	0	2	3
(28)	0	0	7 0	0	1	2 0	0	1	9 0	0	2	4
29	0	0	7 1	0	1	2 2	0	1	9 3	0	2	5
30	0	0	7 2	0	1	3 0	0	1	10 2	0	2	6
31	0	0	7 3	0	1	3 2	0	1	11 1	0	2	7
32	0	0	8 0	0	1	4 0	0	2	0 0	0	2	8
33	0	0	8 1	0	1	4 2	0	2	0 3	0	2	9
34	0	0	8 2	0	1	5 0	0	2	1 2	0	2	10
35	0	0	8 3	0	1	5 2	0	2	2 1	0	2	11
36	0	0	9 0	0	1	6 0	0	2	3 0	0	3	0
37	0	0	9 1	0	1	6 2	0	2	3 3	0	3	1
38	0	0	9 2	0	1	7 0	0	2	4 2	0	3	2
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(56)	0	1	2 0	0	2	4 0						
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value of	2 pence.			3 pence.			4 pence.			5 pence.			6 pence.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	l.	d.	l.	s.	d.
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(84)	0	14	0	1	1	0	1	8	0	1	15	0	2	2	0
(112)	0	18	8	1	8	0	1	17	4	2	6	8	2	16	0

A serious EXHORTATION to MAID-SERVANTS, in regard to the Regulation of their Conduct; with short Prayers, and Hymns for their Devotional Exercise every Day.

THE first Duty incumbent on you, in that humble Station allotted you by Providence, is to pay a just Regard to all the lawful Commands of those in Authority over you; and this Obedience is expressly required of you by the Apostle *Paul*, in his Epistle to the *Ephesians*, Chap. vi. ver. 6. *Servants*, says he, directing his Discourse particularly to that Class of People under his Care, *obey in all things your Masters, and Mistresses, &c.* And this Obedience must be paid without the least Murmur or Complaint; *not with Eye-Service, as Men-pleasers, but in Singleness of Heart*, that is, with Chearfulness and a willing Mind, whether absent or present. And in order to induce them to such an immediate Compliance, they are to reflect, that this Duty is to be paid to the Lord, and not unto Men: And such a Motive may well make them do it with Good-Will, and with Pleasure too, how harsh or unworthy soever the Masters or Mistresses Deportment may possibly be towards them; but more particularly, if what the Apostle in the before-mentioned Epistle farther urgeth, be but taken into their serious Consideration, and that is, that there is a Reward to be expected from God for it.

The second Duty incumbent on a Servant is Fidelity to the Trust that is reposed in her; and that may be of two different Kinds; the first, as urged in direct Opposition to Eye-Service; and the last, to every Action of Injustice. The former is the doing of all true Service, not only when her Mistress's Eye is over her, and when Punishment may justly be expected as the natural Consequence of her Neglect; but at all Times and Seasons, even when 'tis highly improbable that her Mistress should discover her illegal Practices; and that Servant, (Male or Female) that makes no

Conscience of this, is altogether unworthy of the Name or Character of a faithful Servant; this Eye Service being by the Apostle before-mentioned set in direct Opposition to that Singleness of Heart which he recommends to their Practice, and requires at their Hands. The other Kind of Fidelity consists in the honest and fair Management of all such Things, whether of great or little Consequence, as are entrusted to their Care; that is, the not wasting his Goods (as the unjust Steward was accused to have done, who is recorded in the Gospel of St. *Luke*) whether by carelessly embezzling such Effects, or by converting them to her own private Use without her Mistress's Knowledge or Consent. This latter is that Purloining, of which the same Apostle, in his Epistle to *Titus*, cautions every Servant not to be guilty; and, indeed, such a clandestine Practice is an absolute and arrant Theft; of this Kind are all those under-hand Dealings, whereby any Servants make a private and illicit Gain to themselves, either by Bribery or Corruption, or entering into any Contracts to their Master's apparent Prejudice and Disadvantage. But give me leave to add, that such Acts of Infidelity are worse, and of a more flagrant Nature than common Theft; as the Breach of that Trust which is reposed in them, is an Aggravation of their Guilt. As to the other Kind of Infidelity, that of Embezzlement, though without any real Profit or Advantage to themselves, the Difference is not very wide; since the Master may possibly be as great a Sufferer one way as the other. It is much the same with respect to him, whether his Loss arises from his Servant's Avarice or Neglect. And is it not the very same Breach of Trust? For every Master is supposed to entrust his Effects as well to the Care, as to the Integrity of his Servants; for it would prove but of little Advantage to the Master, to be secured that his Servants would not cheat him themselves, when in the mean Time, by their Remissness, they give others an Opportunity to defraud him. Such Servants therefore (Male or Female) that do not carefully and diligently look to their Master's Interest and

Advan-

Advantage, breaks their Trust as much as they that unjustly provide for their own Emolument.

A third Duty incumbent on Servants is the Exercise of their Patience and Meekness, when they find themselves under their Master's just Resentment; they are not to *answer again*, that is, not to make such saucy and surly Replies, as may aggravate and heighten their Master's Displeasure; a Practice too frequent among Servants of both Sexes, even upon the most just Provocations; Whereas *Peter*, the Apostle, directs them to suffer with Patience, not only when they are undeservedly corrected, but when they even *suffer for doing well*. This Patience, and Meekness, however, is not all that is required of them; for they must mend the Fault for which they have received Rebuke; and not think they have discharged their Duty by their Silence, and turning a deaf Ear to what is laid to their Charge. I shall mention but one Duty more as incumbent on all Servants, and that is, to be industrious in their Calling. Servants are under an indispensable Obligation to attend constantly on all such Things as are the Duties of their Station, and not to loiter, or give themselves up to Indolence and Ease; nor yet to be addicted to Company-keeping, or what is still worse, to Gaming or any other irregular Courses, whereby their Master's Business is neglected.

Now all these are necessary Duties, which Servants ought conscientiously to perform, not so much to escape their Master's Displeasure, as the Anger of the Almighty, who will most assuredly call each of them to account, and either punish or reward them hereafter according to their Deportment here on Earth.

A MORNING PRAYER.

O Almighty Lord God, who never sleepest nor sleepest, I bless thee for the great Mercy of delivering me the Night past from the Pestilence that walketh in Darkness, and all the manifold Misfortunes that might possibly have attended me whilst I

was flumbering and sleeping. I humbly pray, that thy Providence, which was my Protector in the Night, may be also my Preserver in the Day. May I be so guided by it, that I may not come where Sin or any Mischief may besal me! Preserve my Soul in Innocence, and my Body in Safety. Prosper the honest Labour of my Hands. Give me a Heart to commiserate the Distresses of my Fellow-Creatures, and to relieve them, as far as my Circumstances will admit me. Keep me from being seduced by any idle, worthless Wanderer, and from leading any Fellow-Servant astray by my own evil Example. Grant, that I may do Nothing, the Remembrance whereof may prove grievous to me at Night, or which may be inexcusable at the last Day of Accounts. Deliver me from the Misfortunes that attend a deluded Judgment. Let me not think that to be allowable or good, which thou wilt one Day censure as an Impiety and an Abomination; but enable me to discern clearly *Right* from *Wrong*; and upon the Discovery, to eschew that which is Evil, and cleave to that which is Good; all which I beg, not for the Sake of any Thing that I have done, but for the alone Merits of my Lord and Saviour Jesus Christ, in whose most holy Name and Words, I desire farther to call upon thee, saying.

Our Father, &c.

AN EVENING PRAYER.

I Remember, O Lord, with unaffected Sorrow and Contrition the Errors and Provocations of the Day past, and upon the Recollection, I detest and abhor myself for having committed them. They are very grievous to my Soul, and the more, because thy great Goodness and Mercies have deserved better Returns at my Hands. 'Tis a sincere Affliction to me, that I have most shamefully and ungratefully wounded the Breasts which gave me suck; but if thou wilt graciously blot them out of thy Remembrance, I will endeavour, to the utmost of my Power that they shall never again defile my Conversation. I dare not lie down to rest, till I have in some Degree appeased
the

the Anger of thy provoked Omnipotence Spare me, O Lord, spare me, and let not thine Anger consume me in the Night. Let the Shepherd of *Israel*, who neither slumbers nor sleeps, be my Protector now, and my Sanctifier hereafter. Preserve me from all Danger, and being refreshed with a moderate Degree of Rest and Sleep, let me rise in the Morning to do thee more laudible Service. Keep me from all Transgressions in the Night; let not the Remembrance of my past Frailties be pleasing to me upon my Pillow; but let me ever think of them with Horror and Indignation; and may the Impressions of those Reflections cause me to nauseate the Pollution which cleav'd unto me! If I have been deficient in any Branch of my Duty as a Servant, open mine Eyes, that I may discern it, and amend the Error of my Ways. Grant this, O Lord, for the Sake of thy dearly beloved Son Jesus Christ, my Lord and Saviour, in whose most holy Name and Words, I desire farther to call upon thee, saying; *Our Father. &c.*

A general PRAYER for a SERVANT.

O Most mighty God, and the great Lord and Master of all the World, who beholdest with thine all-seeing Eye, thy great Household and Family here on Earth, look down upon me thine unworthy Servant, I humbly beseech Thee, with thine Eye of Providence; grant me a contented Mind in that State thou hast placed me in, so shall I enjoy a continual Feast. Assist me, O Lord, with thy heavenly Grace, that I may perform Obedience, and be subject to my earthly Masters, whom thou hast been pleased to set over me, whether they be virtuous or wicked, courteous or froward. Prosper all the Designs I shall take in hand, in this my Servitude, which are not in Opposition to thy Commands. Preserve and keep me from all Evil, that no Enticements may allure me either to embezzel away any Thing entrusted to my Care, or have Society with such as are Enemies to my Master's House. Let me chearfully proceed in my Service, that the Glass of my Time may run out with Pleasure, and I in the End may be made free of that City of thine, the *New Jerusalem*, where I may rest for evermore. *Amen.*

An HYMN for the MORNING.

I.

A Wake, my Soul, and with the Sun
Thy daily Stage of Duty run ;
Shake off dull Sloth, and joyful rise
To pay thy Morning-Sacrifice.

II.

Thy precious Time, mispent, redeem ;
Each present Day thy last esteem ;
Improve thy Talent with due Care ;
For the great Day thy self prepare.

III.

In Conversation be sincere ;
Keep Conscience, as the Noon-tide, clear ;
Think how th' all-seeing God surveys
Thy secret Thoughts, and all thy Ways.

IV.

Direct, controul, suggest this Day,
Whate'er, O Lord, I do or say,
That all my Pow'rs, with all their Might,
In thy sole Glory may unite.

An HYMN for the EVENING.

I.

ALL Praise to Thee, my God, this Night
For all the Blessings of the Light :
Keep me, O keep me, King of Kings,
Beneath thy own Almighty Wings.

II.

Teach me to *live*, that I may dread
The Grave as little as my Bed ;
To *die*, that this vile Body may
Rise glorious at the awful Day.

III.

O may my Soul on Thee repose,
And may sweet Sleep mine Eye-lids close !
Sleep, that may *me* more vig'rous make,
To serve my God, when I awake.

IV.

O may my Guardian, while I sleep,
Close to my Bed his Vigils keep !
His Love Angelical instil,
And stop each Avenue of Ill !

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F I N I S.

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Wm. Morris
1855

Miss Morris

