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INDIAN
DOMESTIC ECONOMY
AND
RECEIPT BOOK.

INDIAN
DOMESTIC ECONOMY
AND
RECEIPT BOOK;

COMPRISING

NUMEROUS DIRECTIONS FOR PLAIN WHOLESOME COOKERY,
BOTH ORIENTAL AND ENGLISH; WITH MUCH MISCELLANEOUS MATTER,
ANSWERING ALL GENERAL PURPOSES OF REFERENCE

CONNECTED WITH

HOUSEHOLD AFFAIRS LIKELY TO BE IMMEDIATELY REQUIRED BY
FAMILIES, MESSES, AND PRIVATE INDIVIDUALS,
RESIDING AT THE PRESIDENCIES OR OUT-STATIONS.

BY THE AUTHOR OF

“MANUAL OF GARDENING FOR WESTERN INDIA.”

SIXTH EDITION—REVISED.

LONDON:
G. P. MEADEN, HIGH STREET, CLAPHAM.

1865.

PREFACE TO THE SIXTH EDITION.

THE sale of five editions of this work, the favourable notices of it by the Press of the three Presidencies, and its acknowledged usefulness as a book of reference by numerous private individuals unknown to the Author, are highly gratifying. These facts prove that a work having for its object simple, yet distinct, instruction—by the assimilation of Asiatic with European customs—in DOMESTIC ECONOMY, is specially useful and acceptable to the Anglo-Indian community.

The Receipts are rendered as plain as possible, that no difficulty may arise in communicating them to Native servants; and the selections such, that the articles necessary for their preparation are easily procurable; likewise the imported ones are to be had in almost every General Bazaar.

Since 1857 every article of consumption has been subject to such continuous increase in price, that approximate charges only could be arrived at. The MARKET TABLES attached will, however, form some guide to the actual prices of provisions, &c., at either of the Presidencies or in the Mofussil, and prevent any immoderate overcharge by servants; for let the European's experience be what it may, and even were he to visit the market himself, he never could purchase

any article at the same rate as the Native, nor can he fail to discover in any intercourse with him involving outlay that he is obliged to submit to a percentage in some degree, or what is called DUSTOORY,* an allowance established by general usage and considered by the servant as his perquisite for making purchases. When small, however, it may be as well to let him enjoy the advantage, if quiet and comfort are desired. This deduction is not so applicable to the household expenditure, especially when the head servant's account is settled every morning, as then the prices charged are generally made at the admitted or known rates, and can be checked accordingly, if examined at the time; but when allowed to stand over articles are frequently entered and charged for, although neither procured nor consumed, and of course there is clear gain to the servant, who, in addition, takes his usual DUSTOORY when settling with the tradesmen for *bonâ fide* purchases.

Families and single individuals residing at the Presidencies or the Mofussil, who may at times be thrown on their own resources, or deem it necessary to superintend their daily expenditure, will, it is hoped, find that much useful information may be derived by following the rules and instructions contained in the "INDIAN DOMESTIC ECONOMY."

* Two pice in each rupee.

OPINIONS OF THE INDIAN PRESS ON THE WORK.

“ There are few things we in India stand more in need of than good manuals for our guidance and direction in the management of every-day affairs. The youngster arrives, and instead of being told what he ought to do, and how much he should pay, is joked and jeered at as a griffin—as if it were a shame to be ignorant of that which it was impossible to know beforehand ; or an excellent joke to keep a lad in the dark for the pleasure of teasing him.
* * * * We forget which of our great gastronomers it is—whether Kitchener or Dalgairns—who recommends that our receipts be tested by tasting the preparations made according to them. Though this might be a very pleasant mode of verifying the merits of our Indian Kitchener, it would be rather too tardy to be of advantage to the public. * * * It is better, therefore, to adopt the more compendious course, and recommend those who wish to reform their butler’s bills, or the economy of the stable, poultry-yard, garden, or cook-room, to judge for themselves.”—*Bombay Times*.

“ We think we have seldom met with a work containing such a fund of happily selected and appropriate household information. To borrow a phrase from what appears to be one of the author’s favourite sciences, it is a perfect *olla podrida*. The author tells his ‘ model family ’ how to hire servants and what to pay them ; how to bring up cattle and poultry ; how to make butter and cheese ; and how to cook the vast variety of dishes which find their way to Indian tables ; besides which he gives instructions on almost every subject connected with domestic economy. * * * * In short, the man must be a shocking gourmand who cannot find something in this volume to gratify his palate ; and a walking

Treasury of Household Knowledge who cannot derive instruction on some point from its pages. The work is one which ought to be in every house; and if it obtains a circulation at all equal to its merits, other editions will speedily become necessary.”—*Bombay Courier*.

“We have just had put in our hands a very useful, and at the same time instructive work, entitled ‘The Indian Domestic Economy and Receipt Book,’ from the pen of the talented author of the ‘Manual of Gardening for Western India.’ With reference to the matter contained, we should feel inclined to predict for it a rapid ascent to notoriety, from its being so admirably adapted for consultation, equally by the valetudinarian, the gastronome, the rigid dietist, and the inexperienced in the domestic *ménage*. It will be found an invaluable ‘*Code de renvoi*’ by all ‘*maitres de cuisine*’ to regiments, and is well deserving a place in the library of every housekeeper throughout India.”—*Poona Chronicle*.

“This is a goodly manual containing above six hundred pages, and comprehending a variety of subjects, that it would tax our patience and arithmetic to number. * * * We feel much pleasure in recommending this work to the notice of the public as one of the most excellent compendiums of general information on Indian domestic subjects that have fallen under our notice.”—*Madras Spectator*.

“This work is at once a guide to the management of household affairs and a plain wholesome Cookery Book. The author’s advice on all matters of domestic economy, in checking the overcharges of servants and tradesmen, in regulating expenditure, and managing the farm or the garden, like that of the celebrated Abernethy, with regard to that of our health, may be comprised in three words—*Read my book*. When that task has been accomplished, the reader will be as wise as his instructor, and will only require practice and reflection to become a complete cook and housekeeper.”—*Englishman, Calcutta*.

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- XXXII. Kitchen Garden and Orchard, with a copious Index of the whole.

Having found the following Articles well adapted for their separate purposes, I think they will be found equally useful domestic machines in India, and therefore recommend them.

Nos. 1 AND 2.—IMPROVED EGG BEATERS.—These little machines are extremely well adapted for beating up small quantities of egg mixtures and batter for puddings, sponge-cakes, maringues, whipt creams, salads, sauces, &c., giving a lightness far superior to anything that can be produced by the ordinary hand whisk.

Nos. 3 AND 4.—COMPOUND-ACTION EGG WHISK, AND BUTTER CHURN.—Will bring butter in less time than any other known. It also may be used most advantageously for beating and producing the lightest possible batters, also Italian and other creams in a few minutes, in either large or small quantities.

No. 5.—TRITURATING MACHINE.—For preparing ingredients for making soups, sauces, purees, jams, chutnies, &c. By its use the tedious, dirty, and expensive process with the sieve and tammy cloth is entirely avoided,—performing its work in a very superior way in one-tenth the time, and reducing the whole of the material to a fine pulp or liquid.

No. 6.—SAUSAGE AND MINCING MACHINE.—Its claim to preference over other machines is said to be as follows:—It will do its work more easily and quickly; it cuts the meat into pieces instead of tearing it; it can be made to cut the meat either coarse or fine at pleasure; it stuffs sausages with greater rapidity and uniformity; it can be more readily taken apart, and is also much easier cleaned; it cannot fail from bluntness, as the knife is kept sharp by the action of the rollers.

No. 7.—KENT'S KNIFE-CLEANER, either on a low or high stand, is adapted to clean from three to nine knives, besides one carver. From its general use, it calls for no further description.

No. 8.—ROTARY POTATO-MASHER.—From one to six pounds of potatoes can be instantly mashed, more finely and perfectly than by any other means. It is also adapted for grating bread with equal perfection and rapidity, as well as most other materials required for culinary preparations generally.

No. 9.—RANSOME'S GEM KNIFE-CLEANER.—I have had one in use for upwards of five years, and can safely recommend it as a most satisfactory and effective domestic machine.

No. 1.



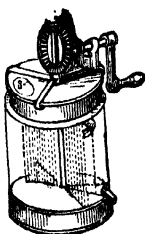
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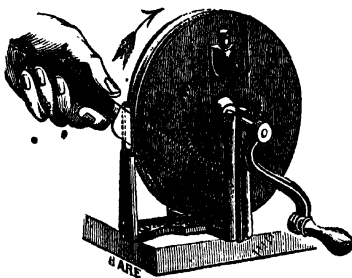
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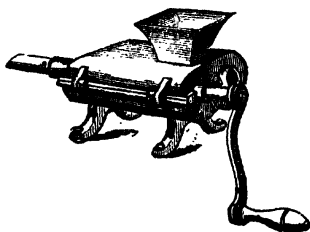
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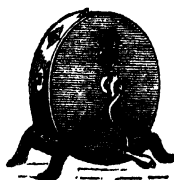
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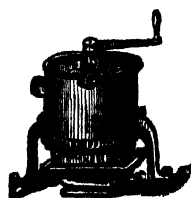
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CHAPTER I.

REMARKS ON THE CHOICE OF SERVANTS.

THE misdeeds of Indian servants appear to be a general and unfailing source of complaint amongst all, whether we take the new-comer on his arrival, or the long resident, without reference to any particular place ; the complaint of them is universal—laziness, dishonesty, falsehood, with a host of other vices, seem to be inherent in them. This need hardly be wondered at, when we consider the way in which they are brought up—taught from their earliest infancy to look for employment only in the particular calling of their parent, or the guardian by whom they have been adopted. Nor is the fault wholly on their side, much that is complained of originates with the master and is owing to him. In the first place, taking a servant merely on the recommendation of a written character, without any endeavour to ascertain whether the bearer is the person described, or how he became possessed of it. In most cases these characters are borrowed ; in many they are written for the occasion by a class of persons who earn their bread by writing characters for any applicant who will give them a few annas, or agree to pay a per centage should he succeed in getting the place. So sudden and frequent are the changes in India, that a master or mistress has seldom an opportunity of making any personal inquiry, and is often led to overlook this precaution : all this causes a fruitful source of mischief to domestic economy.

Then, again, persons are not sufficiently careful in giving characters. How often it happens that a master or mistress,

when turning away a servant, gives him, from false kindness, a better character than he deserves, suppressing the real cause of his being sent away ; and at the same time mentioning a period of service sufficiently long to be of itself a recommendation, and almost a guarantee of his trustworthiness and usefulness, whereas they know the contrary to be the case.

Some servants there are who enter your family simply to see what they can lay their hands upon, taking themselves off the first convenient opportunity.

Others there are who take advantage of the advance of pay, usually given in setting out on a journey, to enable the servant to leave a small sum with his family or relations and to provide himself with necessaries : they thus get a month's or more advance of pay, and, in nine cases out of ten, when the traveller starts the servant is nowhere to be found, or slips away after the first day or two.

The best way to prevent this, is to make your head servant (if you cannot do so) go to the Police Office, and have their names and agreements registered ; it will afford an opportunity for detection, should they be old offenders, as the Police have better means of making inquiries than you can possibly have. This clearly shows what an advantage an office for registry would be, where the honest and well-disposed servant could be heard of, when he would be sure to find a place.

On the other hand, servants have too often just cause for leaving their places suddenly, the slightest fault of a native servant being often visited with blows and such abuse as no respectable man will bear, very often too for no other fault than that of not understanding what the master has said, who has given his directions in some unintelligible stuff, from ignorance of the language, that no one could understand.

The races of servants are very different at the three Presidencies ; at Bombay there is a large proportion of native Portuguese, Parsees, Mussulmen, and Hindoos, besides

Eurasians; at Madras native Christians take the place of Parsees at Bombay; and at Calcutta there is a mixture of every caste and grade in India. There are some amongst these who speak English, and who generally bear but very indifferent characters.

BOMBAY.

A Butler, whether Portuguese, Parsee or Mussul-	
man, per mensem, from	Rs. 10 to 30
A Table Servant (seldom more)	6 „ 10
Cook	7 „ 30
Assistant	4 „ 6
Washerman or Dhobee, according to family ...	7 „ 25
Tailor	7 „ 15
Ayah	8 „ 20
Wet Nurse or Amah	7 „ 30
Mussulchce or House Hammal	8 „ 9
Bheestee, with Mussuck	8 „ 10
Bheestee, with Bullock	10 „ 15
Coachman	10 „ 25
Groom or Gorahwallah	7 „ 9
Grasscutter, only used up the country	4 „ 5
Sweeper or Totec	3 „ 5
Peon, Scapoy, or Puttawallah	7 „ 10
Hamall	8 „ 9
Barber	2 „ 3
Farrier (Shoeing all round)	1½

BENGAL.

A Sircar or Accountant	10 to 60
A Butler or Khansumar	8 „ 16
A Table Servant or Kitmutgar	6 „ 8
A Mussaljee	5 „ 10
Sirdar Bearer	6 „ 8
Matee ditto or Palkee	5 „ 7
Washerman or Dhobee	4 „ 14
Bheestee or Water Carrier	5 „ 10
Cook or Bawurchee	6 „ 30
Sweeper or Mehtur	3 „ 4

Messenger or Hurkara	Rs. 5 „ 6
Durwan or Doorkeeper	5 „ 6
Tailor or Durzee	5 „ 8
Coachman or Ghareewan	8 „ 16
Horsekeeper or Syce	5 „ 6
Grasscutter or Ghaswallah	4 „ 5
Elephant Driver or Mahout	8 „ 16
Assistant to ditto or Cooly	3 „ 5
Camelman or Ountwallah	5 „ 3
Gardener, Malce or Baghban	3 „ 6
Shepherd, B'herehara...	3 „ 4
Water Cooler or Abdar	5 „ 8
Tent Pitcher or Lascar	3 „ 5
Hooka attendant or Hookabadar...	6 „ 8

Female Servants.

Ayah or Waiting-woman	5 „ 12
Amah or Wet Nurse	6 „ 12
Ladies' Tailor, 1st Class	10
Ditto, 2nd ditto	6
Washerman, 1st ditto...	10
Ditto, 2nd ditto	6
Sweeper or Mehturanee	4 „ 4

MADRAS.

Butler, per mensem, from	10 „ 21
Ordinary Servants	7 „ 10
Boys	5 „ 7
Cooks	7 „ 20
Under ditto	3
Waterwoman	3 „ 4
Coachman	10 „ 15
Horsekeeper	5 „ 7
Grasscutters	3½ „ 4
Gardeners	4 „ 7
Cowman	5 „ 7
Water Carriers	4 „ 6
Ayahs	10 „ 17
Under ditto...	5 „ 8
Punkah Pullers	5

HYDERABAD.

*Mussulmans.**Hindoos.*

Khansumar or Butler 12 to 20		5 Matie 6 to 7
1 Jemadar of Servants 12 „ 15		6 Mussalchee or Barber 4 „ 7
Khidmutgar or Table Servant ... 7 „ 10		Dhobee 6 „ 8
2 Dressing Boy... .. 7 „ 10		Syce 7
Abdar or Water Cooler 8 „ 12		Grasscutter 4 „ 6
Hookabadar 12		Bearer... .. 7
3 Furrash or Lascar . 7		Head Bearer 8
Mehtur or Sweeper. 3 „ 6		Malee 5 „ 8
4 Chuprassee or Jewan 5 „ 7		Cooly Woman... .. 2 „ 3
Mahout or Elephant Driver 12		7 Cook 10 „ 20
Assistant to ditto... 6 „ 7		Tailor 7 „ 12
Bheestee or Puckalee 7 „ 8		Ayah 7 „ 15
		Amah 8 „ 12

In engaging with an Ayah who speaks English, as is mostly the case with the Indo-Portuguese, it is necessary to be very particular in your agreements as to the amount of your wages, and also whether they expect food to be found them, as their demand at first will generally be made without reference to the latter, and at as high a rate as they can venture to ask, in consequence of their attainments being beyond those of most Mussulmen and Hindoo Ayahs, who can only assist in dressing a lady; whereas most of the first class Indo-Portuguese dress hair, wash laces, silk stockings, &c., and, in some few instances, can use their needles, for all of which they of course expect to be better paid. The wages of an Ayah will greatly depend upon the duties she undertakes, and those who perform the menial offices, which some do, are on the lowest pay.

The Wet Nurses are generally only procurable from the lower classes, and are very obstinate as to their rules of diet. The greatest trouble arises in getting them to restrict themselves to proper food; they are prone to indulge in liquor,

opium, tobacco, pawn-suparee, &c. ; they are perfectly careless of any regularity as to their state of health, and require great watching. Previous to engaging they make the most exorbitant demands, which from necessity you are often compelled to comply with. Besides their wages, it is usual to find them in food and clothes.

All classes of servants are engaged by the month, though not always paid at the expiration of it, and it is usual to keep them in arrears until the middle of the following month as some check upon their behaviour, and to prevent their withdrawing themselves without notice, as they subject themselves to the loss of a month's pay if they quit of their own free will or without giving a proper warning.

In some houses, besides the Khansumar or Butler, whose province appears to be merely superintending the concerns of the table and of the servants attached to it, a sort of Jemadar of servants is also kept up, who takes charge of the purse and of all the out-of-door servants, pays all the expenses, in fact, superintends the household concerns in general. He is usually a Mussulman, but sometimes of another class, answering in some degree to the Sircar in Calcutta. Very frequently, instead of a regular servant for the toilet, a Hindoo of the Bearer class is employed, and it seems the better plan ; for, being a dressing servant, he is in general too great a man to assist in carrying the palankeen : he yet keeps up with it, and is always therefore at hand. If the bearer be a Mussulman he is made sometimes to wait also at table.

A Furrash, I suspect, is kept up but in few houses : his occupation is that of a Lascar or Khalassie ; he sweeps the carpets, cleans the house and furniture, (the care of which he has), also the beds, shades, and lights, it being his duty to light the latter ; in fact, his duty is both that of the Lascar and Mussalchee, as he is in some houses where a Furrash is not kept up in Bengal. His principal duty is the charge of

tents, with the care of the same, pitching, striking and loading them.

A Chuprassee may be either Mussulman or Hindoo, as frequently one as the other. The distinction between the Chuprassee and Jewan, is that the latter, besides being a messenger and attending his master in his journeys about, is employed also in guarding his house; the Chuprassee's badge is his external sign, the Jewan has it not.

Matie is sometimes a Mussulman, but less frequently, and is assistant to the table servant.

The Mussalchee in general has charge of the candles, shades and lights; but where a Furrash is kept up, he is employed as torch-bearer and barber, his profession generally being that of the latter.

The Cook is usually a Native Christian of the lowest caste of Hindoos from Madras or the Coast; sometimes they are Mussulmen, but seldom in any proportion to the former.

The Bearers are a hard-working and very trusty class of people; you may leave articles of any value with them with perfect safety, only making it over to their charge, whether Hindoos or Mussulmen. Indeed this may be said to be the case with most classes of native servants who are well treated; and if a fair estimate and allowance is made, it will generally be found that there is more reason to praise than complain of them. Entrust money, jewels, clothes, &c., in fact, anything to their charge, and you will find them usually faithful. They will for years treasure up the smallest rags for you, though now and then you will see them appropriating articles they have thought forgotten by their masters, from their never having been asked for; and if they can profit in any way from their intermedium in purchasing for you, you will find they will generally cheat you in over demands in some slight way or other. Should you become poor they will drop even this in a very great degree or totally. In sickness they will take the greatest care of you,

doing for you services that a European seldom ever will. In marching, at all seasons and all weather, they will go long distances without grumbling, cook for you, put their hands to pitching tents, loading, and at all times do work extra to their own duty. They are in general sensitive of and grateful for kindness, and become active and zealous therefrom.

Their principal vice, besides what I have already given, is an intolerable habit of lying. In the way of tea, sugar, bread, milk, paper, and such like articles, they will frequently, like European servants, appropriate a little for themselves. You will sometimes find cases of ingratitude, but if you treat them kindly you will not find these frequent. They will conceal in general the petty thefts and cheatings of one another from their master, but when any one has been detected by him, all are ready to come forward and tell against the offender. Cunning and double-dealing characterize the Native and are some of his principal faults. Curiosity also is another of his peculiarities: if you send a man with a note or message he is sure to be asked by all he meets where he is going, and on what business, if he knows. They also endeavour to find out all that concerns you, whether you are an influential person or in any way a leading character, and are guided accordingly. I think that you have only to treat natives well and kindly and they will generally prove good servants to you. Sympathise in their griefs and joys with the smallest words of kindness, speak kindly to them and oblige them when you can, and they will serve you well, and will not refuse to execute any sort of work how extraneous soever from their regular duties. On the contrary, if a master or mistress is always finding fault with their servants for the most trifling omission of duty, having them beaten, and stopping from their pay the value of an article broken by accident, the native naturally becomes discontented and careless to please, knowing he can but be sent away, with a chance of getting a much more humane and even-tempered employer.

They are often turned off without being paid their wages upon the alleged score of insolence ; this being assigned as the reason when a master loses his temper and ill-treats a servant, without cause, for appearing stupid or awkward. It is necessary if you desire to retain and attach your servants to you to act justly by them, make them fully understand what you desire to be done and see that it is done ; and if a servant has committed a fault, or destroyed your property in a wanton manner, do not, if you can help it, punish him yourself, but refer the case, where you have the means, to the decision of public authority, or give him his discharge at once. Encourage a servant to come and confess his faults, showing perhaps that he has broken an article, then refrain from blows, abuse, and stopping his pay, which seldom at any time is very high owing to the small sum required for a native to live upon, and if reduced by stoppages falls heavily upon him, and arouses his natural cunning to make it up most assuredly at your expense, and induces him in future to hide by every means in his power any fault he may afterwards commit.

In having mentioned the particular duties of each servant, I do not wish it to be understood that they need be confined to one particular department, as was almost generally the case formerly in the upper parts of India, though not so much at the Presidencies of Madras and Bombay ; for where circumstances require that a few servants are only kept in the establishment, the duties of two or three may be carried on by one with a little management, as is indeed generally practised. The cook may attend the market early of a morning and purchase the supplies for the day ; but here it is essentially necessary, to prevent disappointment as well as to insure comfort, that the proper orders for all that is required be given over night, as after seven or eight o'clock nothing but the refuse of meat, &c., is procurable : this duty, though coming more immediately under the province of the head

servant, may, where economy is the object, be, as has been stated, intrusted to the cook or a Khansumar.

The head servant may act as butler, attend the table; look after the plate, and, as is often the case, superintend the making of, if not make himself, the pastry and sweetmeats, besides exercising superintendence over the whole household, and recording the daily expenditure in an account book kept for the purpose. A little difficulty sometimes exists in getting servants to perform more than their own particular duty, but by a little management it is soon overcome and adds to the domestic comfort.

It is a useless besides an expensive custom to give dresses to your servants; however this is a mere matter of consideration with yourself. In some families in Bengal, where the establishment is large and the servants numerous and are expected to be all uniformly dressed with turban, &c., a man is kept on purpose to make the latter up, and is paid a small sum by each for so doing or by their employer, he performing some other duty when not so engaged.⁴ The only class generally requiring a livery, are your horsekeepers and coachmen; they need little more than a uniform turban and belt, but you must insist on their appearing in clean clothes when in attendance.

CHAPTER II.

IN - D O O R E C O N O M Y .

REMARKS ON DAIRY UTENSILS, ETC.

THESE, for holding the milk or setting the cream, *Pans.* should be of tin, or glazed ware : the objection to earthenware, if common, consists in the surface being easily chipped, and from its porousness the vessel acquires a greasy scent, which no washing will remove, as the milk from time to time soaks into the substance of the pan, and then, becoming stale, gives a very disagreeable taint to the milk or cream. The very best dishes for setting milk in are the real common china, procurable in the bazaars at the Presidencies and large towns, or else tin pans.

Brass vessels may be used, but they must be kept perfectly sweet and clean, the pans well scalded and washed previous to their being used, as also every other utensil, lotah, churn, cloths, or sieve, spoons, &c. In fact, cleanliness is necessary with all articles destined for the use of the dairy ; and without it is impossible to succeed.

Milk should be kept where there is a free circulation of air, and covered with gauze or wire screens, to keep off flies, &c. Previous to setting milk for cream, dip the pan in cold water, and if required for table use, take care to skim it before the milk gets in the least sour, which, in warm weather, soon takes place.

When the butter is taken from the churn, the smaller the quantity of water used in preparing it the better. The

butter should be placed on a board or dish in a sloping position, so that the butter-milk may run off, and then by means of a flat wooden spatula the mass must be pressed, rolled, and beaten ; then sprinkle over it a little salt, and renew the process of pressing it until no more butter-milk appears, and the butter shall have become firm, when form it into shape for use. The chief essential in preserving butter is to remove all the milk, and this can only be done by working it well. Water remaining in the butter is as bad, as it soon undergoes decomposition. Hence butter, to be preserved sweet, should never be kept in water, but in a vessel that is porous, or with a damp cloth around it, and in a free circulation of air.

Those who desire to possess the luxuries of a dairy, such as butter, cream, and milk in perfection should keep their own milch cattle, or else, if the milk is purchased, have the animals brought to their doors and there milked. Even then, if the people are not looked after, they will bring water in the lotahs and adulterate the milk ; however, care will prevent this fraud. The next precaution, if you buy your milk, is to see that you get the milk you actually order or pay for ; the buffalo milk being so much cheaper, they often mix it with the cow's, and sell it as such. If you keep your own cattle you possess the advantage of being able to turn the produce of your dairy to account. The various modes of using the milk will suggest themselves after the butter is made and the family wants supplied, the remainder being converted to economical purposes, as the milk or whey may be mixed with grain or bran for feeding poultry, pigs, &c. Skim milk in this country is of no other use, as it soon turns sour from the heat.

Fill your pan two-thirds full of new milk, and
Scalded place it at a proper distance over a clear charcoal
Cream. fire, and with a gentle heat. Let it warm gradually for about twenty minutes, when the

scalding will be complete. If allowed to go beyond a certain point the cream will not rise properly, and it is spoilt. Remove the pan steadily, and set it to stand during the night; the following morning the cream may be taken off. It may be scalded by setting the milk in tin pans over boiling water. The precise moment for removing the milk can only be ascertained by practice.

• The milk must be set for about twelve hours.
Devonshire The vessel containing it is then placed over a
Clotted very slow fire or stove, taking care to shake or
Cream. disturb it as little as possible; the cream then
 rises gradually to the top, and forms a thick mass
 when it is cool. The cream is to be removed and set aside
 for butter or other purposes.

Boil two seers of morning's milk slowly until
Yellow it is reduced about one-fourth; stir it constantly
Butter. while boiling and cooling until it is cold, in the
 warm weather; but if in the cold season, leave
 it lukewarm. Cover the milk with a cloth, tied over the
 vessel, until the afternoon, when treat the evening milk in
 the same manner, and mix them both together, adding about
 two table-spoonfuls of the morning's butter-milk, kept for
 the purpose. In the morning churn it, adding every now
 and then a little cold water while churning. This quantity
 of milk ought to yield one chittack of butter to the seer.

Obs.—In warm weather the milk after boiling may be left
 to set by itself, with a cloth tied over it, but in the cold
 weather you must set the vessel containing the milk upon
 hot embers, so as to keep it a little warm all night. Of course
 if you purchase your milk the best plan is to set the whole
 quantity at once in the morning. More butter-milk is re-
 quired to be added in the cold season than in the hot.

This, for families, is made either from pure *Butter.* cream, or the cream and milk together, with which a small quantity of the previous day's butter-milk has been mixed at the time of setting; a table-spoonful to each seer of milk is sufficient. The natives do it otherwise, by first smoking the inside of the chatty in which the milk is kept. It is said that more butter is procured by this means, but it always retains the smoky flavour, and is the cause of the milk having the same when brought to persons on a journey or march, if notice of its being required has not been previously given.

The best method of preserving butter is to *Butter, to* have every particle of water worked out of it *preserve.* with a wooden spatula, and then mixed with it a few black peppercorns that have been washed and dried; put the butter into a jar, and lay over the top a small quantity of moist sugar placed in a bag or between two folds of linen. By this means butter may be preserved in travelling many days.

Way is to clean your butter well; mixing with *Another* it a very little salt; put it into a porous vessel, and keep cool with wet cloth round it, or else in a cooling machine. (See Coolers.) Butter gets rancid sooner, by being kept in water than when dry.

Obs.—Butter, if melted at a low temperature, skimmed, strained, and set to cool, and the water separated entirely from it, will keep for months.

The milk is first strained into flat pans or *From* dishes, which should never be deeper than two *Cream.* or three inches. Tin pans are preferable, as they are easily kept sweet and clean, besides not being

so readily broken. The round or oval shape admits of being skimmed with ease, if a small quantity of cream is only used, such as is given from two or three seers of milk. A large wide-mouth fruit bottle answers all the purposes of a churn. Of course, if a larger quantity, then a churn must be used. It seldom is necessary to add anything to the cream to give it acidity.

The bottle is beat upon a roll of cloth made with coarse canvas until the butter is formed into flakes, the butter-milk withdrawn, and a little cool water substituted. This is again shaken in the bottle till the butter is in a mass, changing the water two or three times. When the butter is taken out, put it into a basin, and work it with a flat piece of bamboo or stick similar to a paper cutter. After it has become as firm as the weather will permit it is transferred to the butter pot or plate, and formed into any fanciful shape of a flower or cone, and put on the breakfast-table. If the butter is intended to be kept a little salt may be added.

Obs.—Cream that is moderately sour makes sweet butter, and it becomes generally so after standing twenty-four hours. The cream may be either from cow's or buffalo's milk.

The general custom in this case is to simmer
From the milk over a chafing dish or brazier with clear
Milk and coals; but of course your kitchen fire will an-
Cream. swer, only remember the milk must never boil or
 be removed out of the pan it is warmed in. A
 small quantity of the previous day's butter-milk, saved on
 purpose, is then thrown into it; the following morning the
 whole is put into the churn, and the butter is made in the
 usual manner. If the butter is made from buffalo milk, a
 little colouring is given by soaking the seed of the sappun,
 Bixa Orellana, or a little saffron—though the latter is too
 dear for general use.

Take any quantity of buffalo or cow's milk,
Another let it stand for three or four hours, then simmer
from clot- it gently over a charcoal fire, taking it off *before*
ted Cream it is at the boiling point, and not on any account
in a few shake or disturb it in removing the pan to the
minutes. shelf it is to stand upon. The cream that will
 rise is a very good imitation of clotted cream,
 and will be fit for use, if for eating, in twelve hours, but if
 required for butter may stand for twenty-four. Skim it care-
 fully, put it into a bottle with a wide mouth, and shake it
 well; the butter will come in a few minutes. When travel-
 ling, if the cream is thus put in a bottle and carefully sus-
 pended on a camel or other cattle, the butter will be ready
 on your reaching the end of the stage. This I believe to be
 a common custom with officers marching in India.

Is prepared by melting butter over a clear fire,
Ghee skim it whilst boiling, and when all the water has
 evaporated, strain it through a cloth, and it
 will keep good for years. If ghee has a rancid flavour or is
 tainted, which is often the case when procured from the
 bazaar, it may be rendered sweet by boiling it with a handful
 of Moringa leaves. This is the tree the root of which fur-
 nishes a substitute for horse-radish.

Cheese Is only made in this country as cream cheese
 or fresh curd.

Take any quantity of good cream, hang it in a
Cream coarse cloth (that has been dipped in scalding
Cheese. water and wrung out) for about twelve hours,
 then line with cloth a small fine bamboo basket,
 made on purpose, or a tin mould—the shape round or oblong,
 with about an inch and a half rim, and the bottom perforated
 with holes. Place the cheese in it, and turn the ends of the

cloth over it. Put on a light weight, and turn the cheese carefully once in twelve hours, sprinkling a little fine salt over it. In four or five days it may be used.

Take six seers of new milk, put it in a sauce-
Fresh pan over a slow fire, then mix in by degrees a
Cheese. coffee cupful of white salt, stirring the milk the
 whole time, until it is nearly boiling; take it off,
 pour it into a dish, and let it stand until cool; add half a
 teacup of sour butter-milk and squeeze a little lime juice
 into it and let it remain twenty-four hours, then remove the
 curd from the whey, put it into a towel or cloth, and hang it
 to drain; when the whey has run off, give the curds a shake
 in the cloth so as to bring all into a mass, put it, with the
 cloth it is in, into a bamboo basket or frame, and place a
 weight of about six pounds upon it, with a thin board
 between; the following day the cheese may be turned and
 salt sprinkled over it. In three or four days it is fit for
 eating, though it is better for being kept longer.

To the same quantity of milk add a pint of
Another. cream, turn it with rennet, or by any other means;
 let it stand for twenty-four hours before re-
 moving the curd, put the whole into a towel tied moderately
 tight to strain, shaking the sides of the cloth to bring the
 cheese together; when the whey is all out turn the cheese
 into your frame lined with cloth, and treat it as last
 directed; this, from the addition of cream, will be richer
 than the last.

Obs.—If from any unknown cause you find the curd has
 fermented or has a honey-comb appearance, your cheese will
 not be so firm or good.

Take the stomach of a calf four or five weeks *Rennet*, of old, remove the curd, wash the bag and replace *calves*, the curd with a handful of salt and the juice of *pig or kid*. four or more limes, tie it up so that none of the juice escapes, then cover it well with salt, and lay it in a deep dish and let it dry, or else stretch it out on sticks for the same purpose. When required for use, cut a bit with some of the curd and soak it in salt and water. The stomach of a young sucking pig, kid or lamb answers as well. Wash it clean in a strong brine of salt and water, and return the maw as with the calf's stomach, treating it exactly in the same manner with plenty of salt. The usual application is as follows. The night before cheese-making, one or two inches of the maw should be cut off, and steeped in a few table-spoonfuls of warm water; on the following morning the liquor is strained off and poured into the milk; one inch is generally held sufficient to curdle the milk of five English cows. Some put sweet-briar, cloves, and various aromatics into the rennet, for the purpose of imparting a fine flavour to the cheese.

Take the inside skins of fowls' gizzards, warm *Italian* a little milk and steep the gizzards, strain and *Rennet*. add it to the milk to be turned into curds. The gizzards after being used, if washed and dried, will answer several times, but it is hardly necessary to take this trouble where fowls are so common, and easily procured.

The dried leaves of the flower of the thistle *Vegetable* and artichoke coagulate milk, and form the only *Rennet*. rennet used in the south of France. The blue flower of the artichoke, if taken fresh or dried, turns milk into excellent curd for cheese or other purposes. A tolah weight of the fresh flowers soaked in two table-spoonfuls of hot water and strained is sufficient to turn a

pint of milk; two-thirds of a tolah weight, or two English drachms of the dried flowers soaked in a little hot water, and a tea spoonful of salt, will turn two quarts of fresh buffalo milk into a rich curd.

Turn some new milk, as for curds, in a wide *Devonshire* shallow dish; when firm, pour over the top *Junket* clotted cream mixed with pounded sugar, a little brandy, and some grated nutmeg.

Turn some new milk with a little rennet; *Another* sweeten some clotted cream, add pounded nutmeg or cinnamon, make it warm, and when cold *Junket.* pour it over the curd; put a little wine or sugar at the bottom of the dish.

Made by adding a little butter-milk to warm *Tyre.* fresh milk and letting it stand all night; the whole may be churned for butter, or the top only, as it is the richest and best.

This is made from the first drawn milk after *Beastings.* the cow has calved—it is to be well sweetened with treacle, then put into a deep pie-dish and baked, a common preparation both in Devonshire and Somerset.

CHAPTER III.

SOUPS.

GENERAL DIRECTIONS.

THE great essential in making good and economical soup is cleanliness. The utensils must not only be perfectly sweet and clean, but the meat and other ingredients well washed to insure success.

In this country stock must be made as it is wanted, for even in the cold season it will seldom keep sweet till the following day, especially when vegetables are used in its preparation. It is therefore necessary, as fresh meat must generally in all cases be used, that the skimming be particularly attended to, and a sufficient time allowed for the juices to be extracted by slow and careful boiling as well as for its cooling, that the fatty particles may be removed from the surface, and admit of the sediments, if any fall to the bottom of the liquid, being drawn off clear.

The material for the basis of plain soup should always have its goodness extracted by first applying only a small quantity of water and butter to the meat, the remaining portion of water added, and immediately brought to the boiling point, to raise the scum, which must be removed, and then allowed to simmer only ; for now it is that the greatest attention is necessary to skim off the rest as it rises, else it settles over the meat and the soup is never clear. This must be continued whilst any remains ; a little cold water thrown in, will cause more scum to rise, should there be any.

Rich and high seasoned soups have a much stronger flavour when the meat is stewed with herbs and butter, previous to stock or water being added, than when the latter is at once put to the meat, and, as is often the case, kept at a boiling rate, throughout the whole process, by which means the flavour and juice is not half extracted, and the meat rendered tough. The ingredients for seasoning soup should be so equally proportionate that, when mixed, no particular flavour predominates.

Fresh lean juicy meat is always to be preferred for clear soups; fat meat is not so good, and stale meat makes the broth grouty and bad tasted, besides wanting in its juices and strength. Whenever esculents, such as cabbages, endive, spinach, or any others are used, they should be first blanched in boiling water to remove their bitter and strong taste. It is sometimes necessary to boil them in one or two waters for this purpose, or they cannot be used.

Soups that have vegetables in them will seldom keep beyond the next day, but on no account must they be allowed to remain in any metal vessel, but kept in earthen jars or pans. Whatever vessel is used for preparing soup, care must be taken that the lid fits close and well, to prevent the quick diminution of the soup, though sometimes it is necessary, if the soup is weak, that the cover should be removed to allow the steam to pass off and reduce it: the proportion of water is about a quart to a pound of meat, if the steam is retained by having a close fitting cover so that the broth slowly evaporates. Soup may also be made in a jar covered with paste, or folds of paper, and the jar boiled in water or baked in an oven. Chicken broth made in this way is very superior.

Sauces, ketchups, &c., should only be put to weak soups that require a flavour to be given them. Such as are made from calves' and sheep's heads, cows' heels and calves' feet, require flavouring additions: where wine is used, a glass

mixed with the sauces, and put into soup just before it is finished (to prevent its tasting raw), will go as far as a pint that is boiled with the soup, and which, if given to the cook, seldom ever finds its way to the soup kettle.

Broth to contain the pure juices of the meat must be boiled gently, until it is tender, as the flavour can only be extracted by very slow simmering; those seasoned with vegetables and herbs, and thickened by using flour, arrowroot, rice, potato, starch, bread, sago, &c., are decidedly the most wholesome. Before vegetables or herbs are added to the broth be careful that they are perfectly clean.

If broth is carefully skimmed it will be clear enough without clarifying, which in a great degree impairs the flavour. To clarify broth, beat up the white of an egg, and add it to the broth, and stir it with a whisk when it has boiled a few minutes, strain it through a tammiss or napkin. Thickening may also be done by stewing the meat down to a gelatinous consistence.

PARTICULAR DIRECTIONS.

WHITE SOUPS may be flavoured with cream, egg, almond, spices, white wine, celery, white pepper, salt, &c. The thickening made of bread, arrowroot, flour, almonds, cream, mashed vegetables, such as potatoes, Jerusalem artichokes, turnips, pumpkin, &c.

BROWN SOUPS may be flavoured with sauces, ketchup, essence of anchovy, soy, herbs, vegetable essences, vegetables, wine, vinegar, &c., and coloured with toasted bread, burnt sugar, fried onions, or brown sauce: if the soup has by any means acquired a burnt taste, a little sugar will remove it.

The liquor in which mutton, beef, or pork has been boiled, if the latter is not too salt, may be converted into very good plain economical soup, by adding vegetables fried in butter or ghee, and thickened with a little arrowroot or flour made

into a paste with some of the broth; it must then be boiled up again to take off the raw taste of the same.

By attending to these few directions, any person may produce good palatable broths and soups, and vary them to any extent by a little judgment: at the same time it must be remembered that the relish is lost if the soup be cold, therefore never pour it into the tureen until it is to be put on the table.

The principal agents employed to flavour soups and sauces, are mushrooms, onions, anchovy, lemon juice and peel, or vinegar, wine, (especially good claret), sweet herbs and savoury spices.

Broth herbs, Soup roots, and Seasonings.

Scotch Barley.	Tomata.	Chervil.
Bread.	Celery.	Shallots.
Rice.	Common thyme.	Champignons.
Potato Mucilage.	Mushrooms.	Leeks.
Carrots.	Celery seed.	Cress seed.
Pearl Barley.	Lemon thyme.	
Raspings. . .	Orange thyme.	Nutmeg.
Vermicelli.	Garlic.	Allspice.
Beet-root.	Parsley.	Clove.
Flour.	Knotted marjoram.	White pepper.
Peas.	Sage.	Cinnamon.
Maccaroni.	Bay leaves.	Mace.
Turnips.	Burnet.	Ginger.
Oatmeal.	Lemon peel.	Black pepper.
Beans.	Mint.	
Isinglass.	Winter Savory.	Essence of anchovy.
Parsnips.	Taragon.	Lemon juice.
Cucumber.	Sweet Basil.	Seville Orange juice.

These materials, combined in various proportions, added to wine or mushroom catsup, will give to broths and soups a variety of the most agreeable and pleasant flavours.

Boil one quart of young green peas with a couple of green young onions, some parsley, a little fresh mint, and a tea-spoonful of sugar. Put them into a stewpan, with a couple of table-

Chantilly
Soup.

spoonfuls of fresh butter or ghee, with the same of stock: simmer on a stove or slow charcoal fire until quite tender, then rub them through a sieve. Add a pint and a half of *good hot clear stock, season with salt, and thicken if necessary* with a little arrowroot. Set the whole on the side of the stove to warm, but not boil, else it will lose its green colour.

Cut a few carrots and turnips into narrow *Soup à la* slices or ribands, divide two or three heads of *Julienne*. celery and the same number of onions (with a few leeks), cut these about an inch long, and a quarter of an inch wide, and the same in thickness. Put into a stewpan two spoonfuls of butter and lay the vegetables over it. Fry the whole over a slow fire, stirring it gently all the while till of a nice brown. Moisten the vegetables with veal gravy, chicken or mutton broth; season to your taste with salt and pepper, and let it boil at the side of the fire: skim off all the fat as it rises, add a little sugar to take off the bitter taste of the vegetables.

Obs.—Green peas, French beans, some lettuce or sorrel, may be added.

Scald and clean the giblets of a goose or a *Giblet* pair of ducks; stew them in water, a pint for each set, till they are quite tender, or with a *Soup*. neck of mutton, or a couple of pounds of gravy beef, three onions, a bunch of sweet herbs and four pints of water, stew them until the gizzards are quite tender, then remove and set aside; add more stock if necessary to the soup. Flavour with mushroom or Harvey sauce, and a little butter rolled in arrowroot or flour to thicken it.

Take four heads of celery, two carrots, two
Prussian turnips, two onions and lettuce, cut them all up
Soup. into small pieces, and fry in a little ghee or
dripping. Take a *scr* of mutton, cut it into
 slices, put all together in a large saucepan and keep it
 sweating for an hour without any water, then pour on two
 quarts of water, shut the lid of the saucepan close, and
 simmer gently for two hours longer and serve up.

Take the red part only of six medium sized
Soup à la carrots, two turnips, the white part of four leeks,
 ● *Cresy.* or two onions, with a head of celery, and a
 sliced lettuce. Wash the whole very clean, and
 chop up the vegetables. Put them into a stew pan with a
 large spoonful of butter or ghee, simmer for a few minutes,
 then add a pint of split dhal with a pint of good stock, and
 let it simmer gently until the whole is sufficiently soft to be
 rubbed through a sieve, to which add the crust of a French
 roll moistened with stock, and pass the whole through a
 tammiss cloth. Add a pint and a half more stock, and set it
 on one side of the stove to boil up, removing any fat that
 rises. Have ready a cup of previously boiled rice, add it to
 the soup, and serve. Vermicelli may be used instead of rice.

This may be considered the very best of white
Almond soups, and to make it well great care is necessary.
Soup. See that the soup kettle has been well tinned
 and well cleaned, or all your labour will be in
 vain. Clean sweet towels are also essential, spoons and
 ladle. Make your stock of the knuckles of veal and fat, with
 a slice of ham or bacon, season it with thyme or any sweet
 herbs, using also white pepper. If you have not veal, neck
 of mutton with sheep's feet will answer, only be careful to
 skim off all the fat, &c. Have ready a fowl nicely boiled,
 and when the stock is finished, say enough for six persons,

take the meat off the fowl, cut it up into slices or bits, and pound it well in a marble or large clean mortar. Then take *four ounces of blanched almonds, pound them up fine*, and mix with the pounded meat of the fowl, adding six table-spoonfuls of cream or very rich buffalo milk—if milk is used, add the yolk of one or two eggs—rub the whole through a sieve or coarse cloth; when this is done, take as much arrowroot as you conceive necessary to give a proper consistency to the soup—a table-spoonful is enough; this must be mixed with a little of the stock, then add the whole together, stirring it carefully, but do not let it boil else it will curdle.

Take three quarts of good white stock,
Another either of fowl, veal, rabbits, or sheep's head and
White feet, or the liquor in which a calf's head has
Soup. been boiled; put one pound of lean veal, some
 slices of ham, two or three whole onions, a head
 of white celery, and a large carrot, a bunch of parsley, and
 three blades of mace, boil one hour; strain and add to the
 liquor the white part of a cold roast or boiled fowl, (or
 pheasant) finely pounded, about two ounces of sweet almonds
 blanched and pounded, and the pounded yolks of two hard-
 boiled eggs. Rub the whole through a sieve or coarse open-
 textured cloth. Mix the yolks of six eggs, well beaten, with
 one pint of boiled cream, and a table-spoonful of arrowroot;
 add it to the soup. Stir it over the fire until thoroughly hot,
 but on no account let it boil, or else it will curdle; then add
 a little salt, and a tea-spoonful of sugar.

Obs.—Two or three table-spoonfuls of butter may be
 added to the cream instead of arrowroot, and a few peach
 leaves substituted for the almonds, but the latter must be
 boiled in the stock.

Make a clear broth from the head and feet of *Artichoke* a sheep, or from the remains of any cold meat, *Soup, Je-* or a large roast fowl will answer ; have ready the *rusalem.* following vegetables, which clean and cut up into slices : one head of celery ; carrots, turnips, leeks, and onions, two of each ; stick half a dozen cloves in the latter, and put the whole into a stewpan with the consommé, (or the cold roast fowl, cut up,) to which add from two to three quarts of broth ; boil the whole gently for a couple of hours and skim off the fat as it rises. Take two pounds of Jerusalem artichokes, wash and peel them clean, free from all skin and colour ; put them into a stewpan with some broth, and boil till they are sufficiently tender to rub through a cloth ; strain the remainder of the broth and add the artichokes with a little salt, after which return the whole into the stewpan and give it a boil up, taking off any scum that rises ; then mix with it a pint of boiling cream in which the yolk of an egg or two has been beaten. Serve with or without toasted sippets of bread.

Take three quarts of plain good veal or mutton *Another* broth, add the following vegetables, sliced : two *way.* onions, stuck with a few cloves, two carrots, two turnips, a head of celery ; boil the whole very slowly down to one half, and remove any scum that rises ; take at least a pound and a half of artichokes that have been carefully scraped and cleaned ; boil them in some broth, then rub smooth in a mortar, and pass the whole with the remainder of the broth through a tammy ; have ready a pint of rich milk thickened with arrowroot, and the yolks of two eggs ; add this to the soup, with a little salt, and serve up hot.

This is made only with the green tops, in the *Asparagus* same manner as pea soup. Having prepared *Soup.* two quarts of veal or mutton broth, take a pint

and a half of the green tops, cut about two inches in length, and boil them in water with a little salt ; then rub two-thirds through a cloth or sieve, and thicken the broth with it ; the remainder chop up to the size of peas, and lastly put with the soup before serving, that they may be as firm as possible.

Take a leg and shin and break the bones of the *Beef* former, or else eight or nine pounds of the *Bouilli* and brisket, put it into a soup kettle, or stewpan, *Soup.* with a sufficient quantity of water to cover it well ; set it on a quick fire to raise the scum, which remove as it rises ; add two carrots, the same of onions, turnips, and two heads of celery, with a little parsley and spice, also a slice or two of lean ham, if you have it by you, or an anchovy ; let the whole simmer gently for four or five hours ; season with allspice and black pepper ; then carefully remove the meat and keep it warm, whilst getting ready the following vegetables : take a large carrot, an onion, a turnip, and a head of celery ; put them into the soup and boil till tender ; then take them out and cut the whole into slices ; thicken a part of the gravy with flour, and add the vegetables ; give the whole a warm up, and pour the sauce over the meat if served whole, if cut into slices pour the sauce and vegetables round it.

A few chopped capers, or some mushroom catsup may be added, and the bouilli may be served on stewed red cabbage flavoured with vinegar. If you wish to have soup as well, strain the soup through a sieve or coarse cloth into a clean saucepan, put the vegetables cut into the soup, after the fat has been removed, and flavour the soup with a glass of port wine, some pepper and mushroom catsup, and thicken it if required with three or four spoonfuls of flour, or a sufficient quantity of arrowroot rubbed up in butter, or a little of the clear fat from the top, quite smooth ; stir it by degrees into

the soup, and simmer for ten minutes longer ; brown a little pounded sugar at the fire, and put it to colour if necessary.

Take a leg (and cut the meat into pieces), or Beef gravy. four or five pounds of gravy beef, lay it in a stew-pan, properly tinned, with half a pound of ham, or lean bacon, a large carrot, a head of celery, cut up, and an onion with a dozen cloves stuck in it, some black pepper, and a little sugar ; moisten it with a pint of broth or water ; cover the stewpan close and set it over a moderate fire ; when the broth is so nearly reduced as only to save the ingredients from burning, prick the meat with a knife, and shake it about so as to brown it equally all over ; then gradually add a pint or more of boiling water for each pound of meat ; let the whole stew gently from four to five hours, and skim it well at intervals that it may be very clear, then strain it through a fine napkin, and set it in a cool place ; when cold take off all the fat.

Obs.—Particular care is necessary during the process of browning the meat to prevent it sticking to the pan, and acquiring a burnt taste ; also if the water is poured in too soon the colour and flavour will be injured ; and if by accident it is at all muddy, it can only be converted, by thickening, into some other soup.

Scrape or grate the inside of a couple of ripe *Cocoa-nut* cocoa-nuts very fine, place it in a saucepan, *Soup.* adding to it a couple of quarts of clear white stock, with a blade of mace ; set it to simmer gently for half an hour, and then strain it through a fine sieve ; have ready beaten the yolks of four eggs, with a little stock, and sufficient arrowroot or ground rice to thicken the soup ; mix the whole into a smooth batter, adding it by degrees to the soup, and let it simmer gently, stirring it carefully until it is done. It should not be allowed to boil,

or it may curdle. Half a pint of cream or good buffalo milk may be used instead of eggs.

Obs.—The ingredients directed for Mulligatawney may be added to this soup, and served with boiled rice, if cream or eggs are not used.

This may be made to approach very nearly in
Imitation flavour the genuine oyster. Having prepared a
Oyster good white stock or consomme (a full quart), take
Soup. and blanch two ounces of shelled almonds (sweet),
 and pound them to a paste with a little water ;
 then rub it with a half pint of cream, or rich milk, through
 a cloth or sieve ; mix up two table-spoonfuls of anchovy
 sauce, three of mushroom catsup, one of vinegar, three of
 white wine, a quarter of a nutmeg, grated, and the yolks of
 two eggs well beaten, with a table-spoonful of arrowroot or
 fine flour ; add this to the consomme, with the almonds and
 cream, and give the whole a boil up ; season only with
 pepper and a little mace.

Clean the head and feet of a calf ; then scald
Mock off all the hair in boiling water, scraping it well
Turtle. with a knife ; when the head and feet are properly
 cleaned and the fat removed, split the head
 open, take out the brains and lay them aside ; put the head
 with about five quarts of clear water into the soup kettle,
 with a close-fitting lid, and let it boil gently until the head
 is sufficiently done, so that the meat separates from the bone ;
 if half the head is required for a side dish, you must remove
 it before quite so much done, with the tongue, but do not
 take away the bone ; set this on one side, and let the other
 half simmer a little longer ; when ready, remove the whole
 of the skin and meat, and reduce the broth to about a couple
 of quarts, or one half ; strain it through a thick wet cloth
 and set it to cool. Take the meat, cut it into slices of half an

inch square, and set it on one side. Boil the feet down into a jelly of a quart or more, strain it and let it stand to cool, when you can remove the fat and scum, if any. Now take the brains, which have been previously boiled, set apart half for sauce for the remainder of the head, and with the other portion add crumbs of bread, yolks of eggs, black pepper and salt; bind the whole with a little flour, and make into balls the size of marbles and fry in hot ghce to a nice brown. Then take some veal, fowl or fish, chop it up fine, pound it in a mortar, to which add chopped parsley, or lemon thyme, some crumbs of bread, marrow, veal udder or suet, the yolks of eggs, a little salt and pepper, with a little flour to bind the whole; make this into balls and fry of a rich brown. Then make some egg-balls and keep the whole on one side till the soup is ready for serving; now brown your stock with roux, add the jelly from the feet, with four table-spoonfuls of mushroom catsup, one of anchovy sauce, three glasses of French claret, or two of white wine, a blade of mace, half a grated nutmeg, some black pepper and a table-spoonful of sweet basil, wine or vinegar, or two or three of the fresh leaves, not more; give the whole a boil up with the slices of the head. Then put the force meat balls into the soup tureen with the juice of a lime, and pour the soup over it. Red pepper is an improvement, which can be added at pleasure.

Take the head and feet and clean them as directed in the last receipt, also a pound of pickled pork, which soak, and wash off all the salt; put the whole into a soup kettle with a couple of onions stuck with cloves, some lemon thyme, a leaf or two of sweet basil, a stick of celery and a blade of mace; add about six or seven quarts of water and boil very gently until the meat is tender; separate the meat from the bones and cut it into small pieces; return the bones into the

soup and let it stew for some time longer until sufficiently reduced; then set it to cool, remove all the fat and strain it: colour the soup, add the wine and sauces, with the force meat and egg balls, as directed in the last receipt.

Obs.—Two sheep's heads with eight feet, dressed in a similar manner, will make excellent imitation mock turtle. The skin of the head may be made to resemble the green calapash, by colouring it with spinach juice after it has been cut into pieces.

Make two quarts of a rich stock with a shin
Carrot of beef, a quarter of a pound of lean ham, a
Soup. fowl, some sweet herbs, cloves, two onions, black
 pepper, and salt, with a head of celery; strain;
 let it stand; when cool, remove all the fat. Clean and boil
 till tender twelve good sized carrots, pound them in a mortar, and rub through a tammiss into the soup; give it a boil and serve.

Obs.—A spoonful or two of mushroom catsup improves it.

Take a large fowl, truss as for boiling, with
Cock-a- two pounds of shin or leg of beef, put them into
leekie a pan with sufficient water, add ten or twelve
Soup. leeks, cut into slices of an inch and a half long;
 when it comes to a boil, skim it well and let it
 simmer gently for an hour, removing from time to time any
 scum that rises. When the soup is nearly done, remove the
 beef, and season to taste, with salt, pepper and spice. Take
 out the fowl, carve it nicely, and lay the pieces in a tureen,
 pour the soup over and serve.

Obs.—When leeks are not procurable, fresh green onions may be substituted.

Make some good clear mutton broth, about
Cucumber three quarts or more, from the neck and head, a
and Pea thick slice of lean bacon, an onion stuck with
Soup. four or five cloves, a carrot, two turnips, a little
 salt and a few sweet herbs, strain it, and brown
 with an ounce of butter, and the crumb of a French roll, to
 which add four cucumbers and two heads of lettuce cut
 small; let them stew a quarter of an hour in a quart of
 the broth; when it boils, put in a quart of green peas; and,
 as it stews, add the remainder of the broth.

To every pound of eels add a quart of water,
Eel Soup. an onion, some sweet herbs, a crust of bread,
 some mace, pepper and salt, and let the whole
 boil until half the liquor is wasted; then strain and serve
 up with toasted bread. If the soup is not rich enough,
 thicken with flour and butter.

To the liquor in which eels have been boiled,
Eel Soup, add a small bunch of parsley and a couple of
plain. green onions. Let it boil for ten minutes, then
 put in a thickening of butter rolled in flour,
 with a little salt; continue the boiling until the rawness of
 the flour is gone; add a small quantity of white pepper,
 with the yolk of one egg beaten, and stir it in the soup,
 give it a warm up and serve.

To make a tureenful, take a couple of middling
Fish Soup. sized onions, cut them in halves, and across, two
 or three times; put two ounces of butter into a
 stewpan, when it is melted put in the onions, stir them about
 till they are lightly browned. Cut into pieces three pounds
 of unskinned eels (or other fish), put them into your stew-
 pan and shake them over the fire four or five minutes, then
 add three quarts of boiling water, and when it comes to boil,

take the scum off very clean ; then put in a quarter of an ounce of the green leaves (not dried) of basil or winter savory, the same of lemon thyme, and twice the quantity of parsley chopped, two drachms of allspice, the same of black pepper ; cover it close and let it simmer gently for two hours, then strain it off, and skim it very clean. To thicken it, put three ounces of butter into a clean stewpan ; when it is melted, stir in as much flour or arrowroot as will make it of a stiff paste, then add the liquor by degrees, let it simmer for ten minutes, and pass it through your sieve, then put your soup on in a clean stewpan, and have ready some little square pieces of fish fried of a nice light brown. The fried fish should be added a little before the soup is served up. Force-meat balls are sometimes served with it.

Take two ounces of any fish—crayfish, lobster, *Fish force* shrimps, or oysters, free from skin ; put it in a *meat for* mortar with two ounces of fresh butter, one *Soup.* ounce of bread crumbs, the yolks of two eggs boiled hard, and a little eschallot, grated lemon peel, and parsley, minced very fine ; then pound it well till it is thoroughly mixed and quite smooth ; season it with salt and cayenne to your taste, break in the yolk and white of an egg, rub it well together, and it is ready for use. Oysters parboiled and minced fine, and an anchovy may be added.

Take three pounds of any fish, cut it into *Fish Soup.* pieces and place them in a stewpan with two anchovies, some onions, parsnips, turnips, celery, and sweet herbs, and three quarts of boiling water. Stew altogether for two hours, then strain and season with white pepper and salt to taste. Put some force-meat balls in the soup, with the crust of a French roll, and let it simmer for a quarter of an hour before serving up.

Cut half a pound of ham into slices, and lay *Gravy* them at the bottom of a large stewpan or stock-*Soup, clear.* pot, with two or three pounds of lean beef, and as much veal ; break the bones and lay them on the meat ; take off the outer skin of two large onions and two turnips, wash clean and cut into pieces a couple of large carrots, and two heads of celery, and put in three cloves and a large blade of mace ; cover the stewpan close, and set it over a smart fire. When the meat begins to stick to the bottom of the stewpan, turn it, and when there is a nice brown glaze at the bottom of the stewpan, cover the meat with hot water, watch it, and when it is coming to a boil, put in half a pint of cold water, take off the scum, then put in half a pint more of cold water and skim it again, and continue to do so till no more scum rises. Now set it on one side of the fire to boil gently for about four hours, strain it through a clean tamis or napkin (do not squeeze it, or the soup will be thick) into a bason, let it remain till cold, then remove all the fat. When you pour it off, be careful not to disturb the settlings at the bottom of the pan. Warm and serve with bread cut into dice and nicely fried.

Take three pints of large peas of a nice green *Green* colour, boil them with a quarter of a pound of *Peas Soup.* butter, and a handful of parsley and green onions, over a slow fire till thoroughly stewed ; then put them into a mortar and pound them well, rub them through a tamis, and moisten with good consommé ; then place it in a saucepan by the side of the fire, for if it boils the peas will lose their green colour. Just at the moment of sending up, put in slices of bread, nicely fried and cut in dice shape.

Take a couple of hares, skin and wash the *Hare Soup.* inside well, separate the legs, head, shoulders, &c. ; put them into a saucepan, with a couple of

onions stuck with cloves, a bundle of parsley, a sprig or two of thyme, two or three leaves of sweet basil (Suffaid Toolsie), and a blade or two of mace, with half a pint of broth or port wine; put the whole over a slow fire or stove, and simmer with the saucepan covered close for one hour; then add a sufficient quantity of good broth to cover the whole, and continue to boil it gently until the meat is quite tender. Then remove it from the broth, and strain the latter through a cloth or sieve, and soak the crumb of a small loaf in it. Then remove all the meat from the bones of the hares, and pound it in a mortar until fine enough to be rubbed through a sieve or tammis; moisten this with the broth, and season with a little mushroom catsup. Care must be taken not to make the soup too thick, by adding a larger quantity of meat than is necessary. If the soup has to be warmed up again, it must not be allowed to boil.

Obs.—When it is possible, the blood of the hare should be preserved in a basin until the soup is about to be served; then pour the blood to it by degrees, and stir it well till it is thickened, but take care it does not curdle. This makes the soup of a black colour. A few scollops may be set aside for adding to the soup before serving.

Take two or three hares, cut them into pieces, *Another* and put them with a small shin of beef, or a cow-heel, into a kettle with six seers of water, some herbs, a large onion, and a blade of mace; simmer gently over a charcoal fire until the gravy is strong; then take out the back and legs, cut the meat off, return the bones, and continue stewing till the meat is nearly dissolved. Then strain the gravy, and put a glass of port wine to every quart of soup, add pepper and salt; give it a boil up with some of the meat for a few minutes, and serve.

Obs.—An Indian hare will not make more than a basin of good soup.

Skin and clean out the inside of three fowls or
Queen chickens ; let them be washed in warm water ;
Soup. stew for an hour with sufficient strong veal
 broth to cover the meat, and a bunch of parsley.

Take out the fowls, and soak the crumb of a small loaf in the liquor ; cut the meat off ; take away the skin, and pound the flesh in a mortar, adding the soaked crumb and the yolks of five hard boiled eggs ; rub this through a coarse sieve or tammis, and put into it a quart of cream that has been previously boiled.

Take three quarts of veal broth, put it into a
Lobster stewpan with some onions, celery, carrots, pars-
Soup. nips, a bunch of sweet herbs, three anchovies, or
 a red herring, stew gently for two hours, strain,
 then add to the soup the meat of three lobsters, cut small,
 thicken with butter rolled in flour ; if there is any spawn,
 bruise it in a mortar, with a little flour and butter, rub it
 through a sieve, and add it to the soup. Let it simmer very
 gently for ten minutes ; it must not boil, or its red colour
 will be lost : turn it into a tureen, add the juice of a lime,
 with a little essence of anchovy.

Obs.—The stock of this soup may be made of fish instead of veal gravy.

Half an ounce of vermicelli or maccaroni is
Maccaroni enough for each person. First break it into its
or Ver- proper length, then wash it in clear water to
micelli remove any dirt or stale flavour ; strain, and put
Soup. it into some boiling broth that has been flavoured
 with a stalk of celery. Make some good con-
 somme with a shin of beef and a couple of calves' feet, or

half a dozen sheep's trotters, five seers of water, carrots, turnips, and onions, sliced, six of each, some sweet herbs, black pepper, salt, and a small spoonful of sugar; simmer all very gently for five or six hours; then strain and set it to cool; remove the fat, add the maccaroni or vermicelli, and give the whole a warm up. Serve with a French roll or croustades. Italian paste may be prepared in the same manner.

Boil the eggs until quite hard, throw them *Egg Balls* into cold water, remove the white, and pound the *for Soup.* yolks in a mortar, working them with the yolk of a raw egg to bind, roll them up firmly into small sized balls, and boil them.

Obs.—Salt, pepper, cayenne, chopped parsley, and flour may be added.

Boil two roots of large sized beet, rub off the *Beet-root* skin with a towel, and mince finely with two or *Soup.* three onions. Add five pints of good rich stock, then stir in three table-spoonfuls of vinegar, and one of moist sugar; let it boil. If not thick enough, add a little arrowroot or flour. Throw in some veal force meat balls, rolled in flour.

Prepare a sheep's head by scalding the hair *Leek Soup.* off very nicely, split it in two, take out the brains, and put it into three quarts of boiling water; add twelve leeks, or the same number of white onions, cut small, and simmer very gently for four hours. Mix smoothly, with cold water, as much flour or ground rice as will make the soup tolerably thick; mix it with the soup, and continue stirring till the whole is well done; season to taste, and serve hot.

Take four or five onions, and four cloves of
Mulliga- garlic, slice them very fine, and put them into a
tawney stewpan, with a quarter of a pound of butter.

Soup. Take two chickens or a rabbit, a fowl, some beef
 or mutton, and cut them as for fricassee; season
 with a little white pepper; lay the meat upon the onions;
 cover the stewpan closely, and let it simmer for half an hour.
 Having prepared the following ingredients, well ground, or
 pounded in a mortar, add them, with two quarts of clear
 gravy, and let it simmer for half an hour, adding during the
 last five minutes the juice of a lime, with a little flour or
 arrowroot.

Ingredients.

Turmeric	1 Tolah.	Salt	1 Tolah.
Cayenne Pepper	1 Massa.	Fenugreek	$\frac{1}{2}$ Tolah.
Coriander Seeds	4 Tolahs.	* Curry Pak leaves, four or five to be	
Black Pepper	1 Tolah.	added whilst boiling.	

Cut up a large fowl, or four pounds of the
Another. breast of mutton or veal cut into slices, put the
 trimmings into a stewpan with two quarts of
 water, a few corns of black pepper, and some allspice; when
 it boils, skim it clean and let it simmer an hour or more;
 then strain it off; take some of the bits of the meat and fry
 them of a nice brown in butter, with three or four sliced
 onions; when they are done, put the broth to them, put it
 on the fire, skim it clear, let it simmer half an hour, then
 mix two spoonfuls of curry powder and a little flour or arrow-
 root with a tea-spoonful of salt, and a sufficiency of stock to
 thicken the soup, and let it simmer gently till the meat is
 quite tender; and when it is ready, a few curry pak leaves,
 dried, may be added to flavour it.

* Native name, Kodia neem.

Cut up a fowl in slices, with four large onions
Another. and half a dozen cloves, put into a stewpan with
 two table-spoonfuls of butter ; and when melted,
 and the meat and onions are nearly browned, add three table-
 spoonfuls of curry powder, or the ingredients for No. 1, “ with
 a tea-spoonful of salt and a cup of tyre,” or two spoonfuls of
 Bruce’s Madras Mulligatawney paste. Stew gently until a
 rich smell issues from the pan ; then add three pints of good
 broth, veal or mutton, and let it simmer for twenty minutes.
 Thicken with a little flour or arrowroot mixed in cold broth
 or butter, with the juice of a lime, a few minutes before
 serving. A few ‘ pak ’ leaves may be added.

Clean and cut up the bird, separate all the
Pea-fowl joints, put into a stewpan with four quarts of
Mulliga- water, a few corns of black pepper, and some
tawney. allspice ; when it boils, skim it clean, and let it
 simmer for two hours ; then strain it off. Take
 some of the bits of meat and fry them of a nice brown in
 butter with three or four sliced onions ; when done, put the
 broth to them, place it on the fire, skim it clean, let it
 simmer half an hour, then mix the ingredients mentioned
 for Mulligatawney soup, or two spoonfuls of curry powder,
 with a little flour or arrowroot with a teaspoonful of salt,
 and a sufficiency of water, to thicken the soup, and let it
 simmer gently till the meat is quite tender, and it is ready.
 A few pak leaves may be added to flavour it.

Take a handful of cut nolecote, carrots, tur-
Meagre nips, celery, or any other vegetables ; blanch,
Soup. and fry them, with a large proportion of onions,
 in butter or ghee ; dredge with flour, and put
 them with fish stock ; and let it simmer till the vegetables
 dissolve. Have ready bread or vegetable to put into the
 soup.

Slice, very thin, twelve large onions, one turnip, two carrots, and two heads of celery; fry them in half a pound of butter until quite brown; add four quarts of boiling water, four anchovies or spoonful of anchovy sauce, four blades of mace, a few pepper corns, some salt, and two rolls of white bread or a small loaf. Boil all together till reduced to a pulp; strain, set it on the fire, skim and thicken with the yolks of six eggs, serve with fried bread or French roll.

Take six table-spoonfuls of clean ghee, or melt the same quantity of butter in a stewpan; add, sliced, three or four onions, a couple of heads of celery, two or three turnips, some cabbage, spinage, parsley, thyme or any other herbs; set them over the fire to stew gently for half an hour; then add by degrees two quarts of water, and simmer until the vegetables are quite tender; season with mushroom catsup, pepper and salt. • Serve with slices of toast at the bottom of the tureen.

Chop up six or eight fine onions, put to them a couple of table-spoonfuls of butter or ghee. Put them into a stewpan, stir them occasionally, but do not let them brown; when tender, add one quart of stock, season with salt and pepper to taste. Then strain the soup and add a quarter of a pint of cream or rich buffalo milk warm, and serve.

Prepare meat, vegetable, or fish stock, and season it well without salt. Boil down a few oysters for thickening, and, if necessary, some white meat or fish, and panada farce may also be made of the fish. If the oysters are very large, they must be cut in two, as everything in the soup should be nearly

the same size ; rub the thickening through a tammiss with a little of the soup ; every quart of the soup will require about half a pint of oysters. All fish soups may be flavoured with ketchups, anchovy, lemon pickle, soy, &c. &c.

One tail is sufficient to make soup for four
Ox-tail or five persons ; divide the tail at the joints and
Soup. soak them in warm water ; if the bones are partially sawed across they will give more strength to the soup. Put into a stewpan the slices of the tail and fry them a little ; then add a few cloves, with a couple of large onions, a bunch of sweet herbs, some black pepper and a blade of mace ; cover the whole with water, and as it boils, keep removing the scum whilst any rises ; then replace the cover close and set the pot on the side of the fire to simmer gently for two or three hours until the meat is tender, when remove and cut it into small pieces, laying them on one side ; strain the broth through a cloth or sieve ; add a glass of wine with a couple of spoonfuls of mushroom catsup, Harvey sauce, or one of soy ; return the meat into the soup and give it a boil up. If you wish the soup to be thick, take a couple of spoonfuls of the clear fat that has been removed, mix it into a paste with flour and add the warm broth by degrees, stirring it quite smooth, and let it simmer for a short time ; or add a little arrowroot with the wine and sauce. Have ready some nicely cut carrots, turnips, and small onions, prepared and boiled previously, which add to the soup a minute or two before serving.

Obs.—Two or three slices of bacon or ham, laid at the bottom of the stewpan with the meat, will increase the flavour of the soup.

Take two pounds of meally potatoes, peel and
Potato cut them into slices, with a small onion ; boil
Soup. them gradually with two quarts of good stock until quite soft. then pulp them through a cul-

lender, add a small piece of butter, a little cayenne pepper and salt, simmer for five minutes, and serve with fried bread or toast.

Take a pint of split peas or dhâl, steep them
Dhâl or in cold water for an hour or two, put them into
split a saucepan with a quart of water or stock, and boil
Peas them until they can be pulped through a sieve or
Soup. coarse cloth; then add to them some good broth
 that has been seasoned, with a little ham, or
 the root of a salted tongue and a head of celery, and boil
 together for a few minutes. Serve up with fried bread and
 powdered mint in a separate plate.

Take lean bacon or ham (half a pound) cut
Another into slices, water four quarts, split peas or dhâl
way. one pint, which have been soaked for two hours,
 one head of celery, carrots, turnips and onions
 sliced two of each, add pepper and a little salt; put the
 whole into a stewpan and set it on the fire; when it boils
 take it off, then let it simmer by the fire three or four hours
 until the peas or dhâl are quite tender, when serve with
 toasted bread.

Take two ounces of rice, pick it clean and
Rice Soup. wash it in several waters till no dirt remains.
 Blanch it in boiling water and drain it. Then
 take some nice broth, season it well, throw the rice in, and
 let it boil; but not so as to be much done, for if it breaks,
 the appearance is spoilt.

Peel and wash well four dozen sticks of rhu-
Rhubarb barb, blanch it in hot water three or four minutes,
Soup. drain it on a sieve, and put it in a stewpan with
 two ounces of lean ham and a good bit of butter.

Let it stew gently over a slow fire till tender ; then put in two quarts of good consomme, boil about fifteen minutes, skim off all the fat, add two or three ounces of bread crumbs ; season with salt and cayenne pepyer, pass it through a tam-mis, and serve up with fried bread.

Take four or five ounces of sago, wash it in *Sago Soup*. warm water, then add to it two quarts of clear good stock, let it simmer until the sago is dissolved, when add for each quart of soup half a wine glass of mushroom catsup with a table-spoonful of Harvey or Reading saucc. Season to taste with pepper and salt. Serve hot.

Make a stock with either veal or mutton, only
Turnip be cautious that it is clean and clear, not greasy.
Soup. Let the turnips be only sufficiently boiled to rub smoothly through a tammis, coarse cloth, or hair sieve ; add a little sugar, and a sufficient quantity of arrow-root or pounded rice flour to thicken it ; season with pepper and salt. Mushrooms, if fresh, may be boiled in the stock, but they must be of the button sort, or the stalks of mushrooms very nicely cleaned.

Pare and slice four young vegetable marrows,
Vegetable or more if very small, and put them into two
Marrow, quarts of boiling white stock. When done
or green almost to a mash press them through a sieve, and
Pumpkin at the moment of serving add half a pint of
Soup. boiling cream, with salt and white pepper to taste.

Obs.—Very small green sweet gourds or pumpkins may be used instead of vegetable marrows.

Prepare a stock of fish or meat, flavoured
Prawn, with an onion, some parsley, a little thyme and
Crayfish black pepper, to each quart allow a pint or more
or Shrimp of fish, that have been boiled in a little water
Soup. with salt and vinegar, remove and save the
 shells, pound up one half of the fish with the
 crumb of a roll or the same quantity of panada, and moisten
 this with the liquor in which the fish were boiled, by first
 pouring it over the shells in a sieve, then add gradually the
 stock seasoned with some anchovy, and lime juice, or vine-
 gar. If not thick enough, mix a pat of butter, rolled in
 flour or arrowroot, set the soup on the side of the fire, add
 the remaining fish, chopped to a proper size, with the tails
 of the cray-fish, and spawn, if any.

To six ounces of semolina add two quarts of
Semolina stock, and a blade of mace; keep stirring it to
Soup. prevent its getting into lumps. Simmer gently
 for half an hour, season to taste, and serve.

Obs.—Soojee may be substituted.

Skin and split the head, then take the brains
Sheep's out, and soak in water all night; put five
head quarts of water to it (after having taken it out of
Soup. the water in which it was soaked) and boil up till
 the scum rises to the top, which must be taken off; then add
 an onion, carrot, and turnip, and let it simmer for three
 hours, or till the meat is quite tender. Then take out the
 head, and thicken the broth with a little oatmeal, pearl
 barley, or rice flour, boiling it about ten minutes, and pour
 it over the head.

Beef one seer, rice a quarter of a pound,
Beef Soup. potatoes, turnips, and onions, sliced, of each
 three; add pepper and salt. Boil in eight pints
 of water until the scum rises, which must be taken off; then
 simmer until it is reduced to six pints.

Are essentially necessary to some soups and *Force-meat* most made dishes. The chief art in *com- or Farces* pounding them consists in due proportions of the materials employed, and the care taken to make them well, so that no particular flavour preponderates; much depends upon the savouriness of the dish to which a zest is to be added: some only requiring a delicate farce, others a full and high seasoned. As Kitchener observes, "that which would be used for turkey would be insipid with turtle," therefore, the great necessity of attending to the proper seasoning proportions, and consistency.

When the *force-meat* is made of fowl, there is one-third fowl, one-third panada, and one-third of marrow, kidney fat, veal udder or butter. This is the French method, but whatever kind of fat is used the proportion is a third; the seasoning should be the same as that used in the dish, with the addition of a little cayenne and mixed truffle or savory powder to raise it. When the proportions are made, they are all to be put in a mortar with the minced sweet herbs that have been cooked in butter, white pepper with spices, and pounded together with a raw egg beat up and dropped in with a little water by degrees, until the whole forms a fine paste. Test it by rolling a little bit in flour, and poach it in boiling water or the fryingpan; if it is too stiff, put a little more water into the mortar, and beat it again, and if too soft, add another egg, or more. The balls must never be made larger than a common marble, and should be either fried or boiled according to the sauce in which they are served; previous to frying or dressing, roll them in a little fine flour.

White meats with ham, tongue, &c., are generally used for fowl, veal, rabbits, and sometimes for fish; the proportions never vary, being always by thirds.

If two meats are used, such as fowl and tongue, these together only make one-third of the farce. Fish, fruit or

vegetables, the same. The balls when made, may be kept in clarified dripping or butter, and warmed when required.

To prepare force-meat, take your meat, clean it from all sinews, cut it in slices, pound it in a mortar, and make into a ball ; then take a calf's udder and boil it ; when it is done, clean it nicely, cut it also into slices, pound it in a mortar until it can be rubbed through a sieve. All that passes through must be made into a ball of the same size as the meat ; then make the panada as follows—soak crumbs of bread well in milk, then drain off all the latter, and put them into a stewpan with a little white broth ; then take a little butter, a small slice of ham, some parsley, a clove, a few shallots, a little mace and some mushrooms ; put these in a stewpan and fry them gently on the fire. When done, moisten with a spoonful of broth, let it boil gently for some time, and drain the gravy over the panada through a sieve, then place the panada on the fire, and reduce it, stirring it carefully. When dry, put in a small piece of butter, and let it dry further, adding the yolks of two eggs ; let it cool on a clean plate and use as wanted, in the same proportions as the two other articles.

Crumbs of bread soaked in milk, and strained, may be used instead of panada, and fat or butter for the calf's udder.

Pound some veal in a marble mortar, rub it *For Turtle* through a sieve with as much of the udder as *Mock* you have veal, and about a third the quantity of *Turtle, &c.* butter. Put some bread crumbs into a stewpan, moisten them with milk or consommé, add a little chopped parsley and shallot ; rub them well together in a mortar, till they form a smooth paste. Put it through a sieve, and when cold, pound and mix all together with the yolks of three eggs boiled hard ; season it with salt, pepper, and curry powder, or cayenne ; add to it the yolks of two raw

eggs, rub it well together, and make into small balls. A few minutes before the soup is ready put them in. •

Take the liver, two ounces of beef suet
Stuffing chopped fine, some parsley, a little thyme or the
for Hare. peel of a ripe lime cut very thin and small,
 pepper, salt and grated nutmeg, two table-spoon-
 fuls of crumbs of bread, a little milk, the white and yolk of
 an egg well beaten ; mix the whole together and take care
 that it is of a proper consistency ; it must not be too thin ;
 put it into the hare and sew it up ; a shallot rubbed down
 smooth, or half a clove of garlic, will improve the flavour.

Take two ounces of lobsters, prawns, shrimps,
Fish oysters, or of any fish, clean and chop it up, put
Forcemeat. it into a mortar with two table-spoonfuls of
 fresh butter, some bread crumbs soaked in milk,
 the yolks of two eggs boiled hard, one anchovy, some grated
 lemon peel and parsley chopped fine ; season with pepper,
 salt and allspice, and bind the whole with the white and
 yolk of an egg, or more if necessary.

Take four table-spoonfuls of clean picked
Stuffing for marrow or beef suet, the same quantity of bread
Veal, crumbs, a tea-spoonful of chopped parsley,
Turkey, thyme, a small white onion, some nutmeg,
Fowl,&c. grated, lemon peel, pepper, salt, and the yolks of
 two eggs ; mix it well in a mortar ; when ready
 secure it in the veal or poultry, either with a skewer, or sew
 it in with thread. If made into balls or sausages, roll them
 into a proper shape, dust them with flour and fry them of
 a nice brown ; they are an excellent garnish in this way for
 roast poultry, cutlets, &c. These may also be used with
 white sauce, but then the balls must be boiled ; put them
 into boiling water, and a few minutes will do them.

Take two or three ounces of beef suet, and the same quantity of crumbs of bread that have been moistened in milk ; chop the suet very fine together with parsley, marjoram, or thyme, grated lemon peel, ground mace, pepper and salt ; pound these well in a mortar, and add a little butter, uniting the whole with the yolks of eggs. A shallot may be added.

Obs.—Ham, tongue, grated or potted, may be added to this farce, to render it more savoury.

Prepare the farce the same as for roast turkey. *Stuffing for* Clean a dozen or more of oysters, free from beard, *boiled* and add to the stuffing ; fill the bird with this, *Turkey.* and sew it up nicely. It may be served with oyster sauce, parsley and butter, or plain melted butter ; sometimes roast turkey and capons are stuffed with pork sausage meat.

Chop very fine about two ounces of onions, of *Goose, or* green sage leaves about an ounce (both unboiled), *Duck* four ounces of bread-crumbs, the yolk and white *Stuffing.* of an egg, and a little pepper and salt.

Boil four eggs for ten minutes, and put them into cold water ; when they are quite cold, put the yolks into a mortar with the yolk of a raw egg, a tea-spoonful of flour, the same of chopped parsley, a spoonful of salt, and a little black pepper, or cayenne ; rub them well together, roll them into small balls (as they swell in boiling) ; boil them a couple of minutes.

Materials used for Force-meat, Stuffing, &c.

<i>Spirits of</i>			
Common thyme.	Lemon thyme.	Orange thyme.	Sweet marjoram.
Summer and	Sage.	Tarragon.	Chervil.
Winter Savory.	Basil.	Bay-leaf.	
Burnet.			

Fresh and Green, or in dried Powder.

Truffles and Morels.	Allspice.	Dressed tongue. Ham.	Capers & Pickles.
Mushroom powder.	Nutmegs.	Bacon.	(Minced or powdered).
Garlic.	Mace.	Shrimps.	Zest.
Soup herb powder.	Cloves.	Oysters.	
Leeks.	Curry powder.	Lobsters.	
Lemon peel.	Cinnamon.	Crabs.	
Onions.	Cayenne.	Prawns.	
Eshallot.	Ginger.	Anchovy.	
Savory powder.*	Black or White pepper.		

Substances.

Flour.	Boiled onions.	Mutton.	Parboiled sweet-bread.
Crumbs of potatoes.	Parsley.	Beef.	
Mashed potatoes.	Spinach.	Veal suet or Marrow.	Veal, minced and pounded. Potted meats, &c.
Yolks of hard eggs.		Calf's udder or brains.	

Liquids.

Meat gravy, lemon juice, syrup of lemons, essence of anchovy, the various vegetables, essence of mushrooms, catsup, the whites and yolks of eggs, wines, and the essence of spices.

In the highest state of perfection, they should
To dry be cut just before flowering, as they have then
Sweet the finest flavour and perfume. Take care they
Herbs are gathered dry, and cleaned well from dirt and dust. Cut off the roots, separate the bunches into smaller ones, and dry them in a warm place in the shade, or before a common fire; the sooner they are dried

* Savory powder, dried parsley, winter savory, sweet marjoram, lemon thyme, of each two ounces; lemon peel, cut very thin and dried, and sweet basil, an ounce of each; pound the whole, and pass through a sieve, and keep in a bottle closely stopped.

by these means their flavour will be best preserved, rather than by drying them in the heat of the sun, which deprives them of their colour, the retaining which is the best test afforded of their being properly preserved; after which put them in bags and lay them in a dry place. But the best way to preserve the flavour of aromatic herbs, is to pick off the leaves as soon as they are dried, and to pound them and sift through a fine sieve; keeping them in well closed stopper bottles, with brown paper pasted round them.

BROTHS.

Take a knuckle of veal, wash it clean, and
Veal. crack the bones in two or three places; put it into a stewpan, and cover with cold water; watch and stir it up well; the moment it begins to simmer, skim it carefully, then add a little more cold water to make the remaining scum rise, and skim it again; when the scum has done rising, and the surface of the broth is quite clear, put in, cut and cleaned, a moderate sized carrot, a head of celery, two turnips, and two onions; cover it close, set it by the side of the fire, and let it simmer very gently (so as not to waste the broth) for four or five hours, according to the quantity of meat; strain through a sieve or tammy; if to keep, put in a cool place.

Obs.—This is the foundation of all sorts of soups, brown or white, made of beef, mutton, or veal.

Clean and divide the chicken into quarters
Chicken after having removed the skin and rump; add a
Broth. blade of mace, a small onion, sliced, and ten white pepper corns, with a quart of water. Simmer till the broth be sufficiently reduced, and of a pleasant flavour, remove the fat as it rises, season with salt; a little chopped parsley may be added.

Put on the broth in a clean saucepan, beat up
To clarify the white of an egg, add it to the broth and stir
Broth. it with a whisk ; when it has boiled a few
 minutes, strain it through a tammiss or napkin.

Broth, if carefully skimmed, will be clear enough without
 clarifying, which in a great degree impairs the flavour.

Is the fat skimmings of the broth pot, which,
Pot-top when fresh and clear, answer as well as butter
 for basting all meats, with the exception of game
 and poultry ; but if used for common fries, &c., require to
 be clarified.

Is that in which poultry or meat has been
Pot liquor boiled, and may be easily converted into a plain
 wholesome soup, with the addition of the trim-
 mings and parings of meat, game, or poultry, that you may
 happen to be using.

Take a pound and a half of the neck or loin of
Mutton mutton, remove the skin and fat, and put it into
Broth for a saucepan, cover it with cold water, a quart to a
the sick. pound of meat, let it simmer very gently, and
 skim it well, cover it up and set it over a moderate
 fire, where it may remain gently stewing for about an hour,
 then strain it off. It should be allowed to become cold,
 when all the fatty particles floating on the surface become
 hard, and are easily taken off, the settlings falling to the
 bottom.

Take two pounds of mutton ; put it in a
Mutton stewpan, and cover it with cold water ; when the
Broth. water becomes lukewarm, pour it off, skim it
 well, and then put it back with four pints more
 water, a tea-spoonful of salt, a table-spoonful of grits or

coarse flour, and an onion ; set it on a slow fire, and when you have removed the scum, put in two or three peeled turnips cut in half, let it continue to simmer slowly for two hours, and strain through a clean cloth or sieve.

Obs.—You may thicken this broth with rice-flour, rice, pearl-barley, wheat-flour, sago or arrowroot. Sprinkle a little chopped parsley into it.

Scald the head in hot water, and scrape off
Sheep's all the hair with a sharp knife ; when cleared of
head the wool divide it like a calf's head, then put it
Broth. into the saucepan with water sufficient to cover
it, a couple of onions, a little vinegar and some
salt ; as the scum rises, take it off. When the water begins to
boil let it afterwards only simmer until the head is thoroughly
done. Set the broth to cool, remove all the fat, and strain it,
then put it over the fire with an onion quartered, a carrot
cut into slices, a small turnip, and a little parsley. The
moment it boils, sprinkle in one quarter of a pound of rice,
washed and dried. Season to your taste, and let the soup
stew until the rice is done—the same quantity of pearl
barley may be substituted for rice ; if a thick barley soup
be desired, add a little arrowroot or a mashed potato.

CHAPTER IV.

FISH.

FISH of every kind are in the best season some time before they begin to spawn, and are not good for some time after they have done spawning.

Sea fish should be boiled in clear water, to which salt must be added in the proportion of two table-spoonfuls to a gallon. To make your fish firm and to keep it of a good colour, always boil it in clear fresh water, and be careful that it is nicely cleaned and washed and no particle of blood remaining about it; then put it into the kettle with salt and water, a little vinegar or lime juice, and as soon as it boils fast, remove any scum that may appear, and slacken it, letting it boil gently so that it may be done throughout; else the outside will be done too much, whilst the inner will be raw. The time it will take to boil must depend upon the size of the fish, and the cook here must be the judge. Fish should never be kept in the water after it is once ready, but removed, and kept warm by steam; this may be done by placing it in a cloth over the kettle, or else in a dry stewpan in a Bain Marie; by these means only its flavour and quality can be preserved.

The Pomplet, black and white, is the most esteemed on the western coast of India, and is not unlike a small turbot, but of a more delicate flavour. The black seems to be considered by epicures as the finest. The other fish are Tockore (scarce), Sabb or salmon fish, Robal, the seer fish, mullet, soles, and some others all very good. The Bumbalo is the favorite with the natives, and is caught in immense numbers

they are dried for consumption as well as the Pomplet, and furnish a principal article of food. Cray fish, crabs, oysters, limpets, prawns and other shell-fish are caught in great abundance. Turtle are sometimes brought to market from the adjacent islands.

In Calcutta, fish are plentiful at particular seasons, and are most abundant at the latter end and commencement of the year, when the following are *procurable*: Beektee, Tobeesah or m'ango fish, Moonjee or mullets, Rooe, Cutla, Mirgacl, Shoil, Salleah, Baunspattah, Quoye or carp, Mangoor, Cochea or cels, Pairsah, Byne, Khankeelah, Bholia, Singhee, Phankal, Chungnah, Chingree or prawns, Kaikra or crabs, turtle, and others of inferior note.

See that your fish is perfectly fresh; clean and
Fish, to dry it well, then rub a little moist sugar and salt
preserve. over the throat, fins and belly, hang it up in a
 cool place with a cloth round it. Fish also cut
 into strips and hung out in the sun to dry, after being
 rubbed with sugar and salt, will keep for a length of time,
 provided they are not allowed to get damp. Two spoonfuls of
 sugar, with a little salt, are sufficient for a fish of eight or
 ten pounds. If to be kippered, a little saltpetre is to be
 mixed into the sugar, and to be rubbed, finished, and hung
 as other kippers.

Take any small fish, make a good strong
Pickle for mixture as follows:--(Put into a stone pan or
any small jar a layer of fish, and then one of the mixture,
fish. and so on alternately to the top.) Two pounds
 of salt, three ounces of bay salt, one pound of
 saltpetre, two ounces of prunella, with a few grains of cochineal; pound all in a mortar. The fish should be nicely cleaned, and wiped dry before salting; press them down hard, and cover close.

Clean your fish well, cut it into slices, or
Broiled. divide it in half if necessary, dry it thoroughly in a clean cloth, rub it over with sweet oil, or thick melted butter, and sprinkle a little salt over it; put your gridiron over a clear fire at some distance; when it is hot wipe it clean, rub it with sweet oil or lard, lay the fish on, and when done on one side, turn it gently and broil the other; when in a hurry, dry and flour the fish and chalk the gridiron, and when there is any disposition to stick, loosen them with a knife, turn them, rubbing the gridiron clean.

Beat up two eggs in half a pint of milk; add
Batter for to this six table-spoonfuls of flour, and mix
frying the whole together gradually; dip the fish in it
fish. just before putting into the frying-pan. This batter is better for being prepared an hour or two before required; beat it up again previous to the fish being dipped into it; or dip the fish in milk, and shake it, whether whole or in slices, in a floured cloth, and put them into the frying-pan well covered with fat, pot-top is the best, giving a finer colour than oil or any of the other fats; when they are done, place them on a hot cloth or sieve to drain.

Clean the fish well, then take either some of
Native the flour of gram, rice, or mussoor (dholl), mix
batter for in it some garlic, onions, green ginger and salt
frying well pounded, also some tyre and turmeric,
fish. which apply to the fish, and fry it in ghee.

Force any sized carp or fish with high sea-
Bake. soned farce, brush it over with egg and butter, lay in a deep dish, and strew in sweet herbs and spices, some chopped anchovies or essence, with wine and stock. Baste it with this while baking, and when ready,

take the sauce and reduce it over the fire, add tarragon or lemon vinegar, cayenne and salt, with a little sugar according to the size or quantity.

After having well cleaned your fish, brush it
Another. all over, inside as well, with egg and butter; then sprinkle it with salt, pepper, and pounded allspice, and some chopped sweet herbs, such as you can procure; roll the fish nicely up in plantain leaves, and tie them round, put in a deep dish and bake.

Obs.—Murrell and Marsaier may be dressed in any of the above ways, or indeed all our fine Indian fresh water fish.

Take the remains of cold cod, or any other
Fish Pie. fish, one dozen oysters, with sufficient melted butter or ghee to moisten it; place a layer of mashed potatoes in the bottom of a pie dish; separate the fish from the skin and bones carefully, then lay it on the potatoes, with the oysters spread on the top; season with pepper and salt; spread over the whole a little butter, and cover with mashed potatoes. Bake and send to table a fine brown colour.

Is a mode of dressing fresh water fish of almost
Water every description; indeed other fish, such as
Souchy. soles, flounders, pomfret, &c. may be similarly dressed. They must be fresh, cleaned, and trimmed. Put them whole in a stewpan and cover with water if small, if large they must be cut in pieces; boil all the parings, add parsley leaves and roots cut into shreds, season with pepper and salt, skim it carefully when it boils; take care the fish is not overdone; nothing else is to be put into it, as its excellence rests in its simple cookery. Send it up in a deep dish or tureen with its gravy, which should be rich and clear, and serve with brown bread and butter.

This fish is generally procurable in the large
Carp. rivers, mostly all the year round, which they
 leave at the commencement of the rains to spawn,
 and are found in the gravelly beds of the tributary streams
 of a very large size.

Clean your fish very nicely, stuff it with
Baked savoury force-meat, and sew it up to prevent the
Carp. stuffing falling out. Brush it over with egg, and
 sprinkle with bread crumbs, and drop a little
 melted butter or ghce over them. Lay it in a deep earthen
 dish, take half a pint of stock, a couple of sliced onions,
 some sweet herbs, half a pint of claret or other French wine,
 with a tea-spoonful of anchovy sauce; put this with the fish,
 and bake for one hour; strain the liquor from the fish, and
 thicken it with flour rolled in butter; stir it frequently
 whilst boiling, and when done add the juice of a lime, half
 a tea-spoonful of sugar, pepper and salt to taste. Serve the
 fish with the sauce around it, or separate in a butter boat.

Scale and clean your carp, reserving the liver
To boil. and roe; take half a pint of vinegar or more,
 according to the size of your fish, add as much
 water as will cover it, a little horse-radish root (the Moo-
 ringa), an onion or two cut into slices, a little salt, and some
 thyme, marjoram or other sweet herbs; boil the fish in this
 liquor, and make a sauce as follows:—Strain some of the
 liquor the fish has been boiled in, and put to it the liver
 minced, a pint of port wine or claret, two or three heads of
 shalots chopped, or young green onions, a table-spoonful of
 anchovy sauce, or else two anchovies pounded, some salt,
 black pepper, and cayenne, and a table-spoonful of soy.
 Boil and strain it, thicken it with butter rolled in flour, and
 pour over the carp hot. Garnish it with the roe fried, cut
 lemon and parsley.

Obs.—Carp are not so fine flavoured when full of roe, they are then considered out of condition.

Put your roes into fresh water for half an hour, *Carp Roes.* change the water, and let them be placed on the side of the fire to whiten, then put them into another saucepan with boiling water and a little salt, let them boil and take them off the fire. Have in another pan, four or more spoonfuls of well seasoned stock. Put in the roes, let them simmer up once or twice, skim, thicken with a little flour, and squeeze a little lime juice over them. Serve hot.

When the fish has been properly cleaned and *To Stew.* washed, lay it in a stewpan with half a pint of port or claret, and a quart of good gravy, a large sliced onion, some dozen or so of whole black pepper, the same of allspice, and a few cloves, or a bit of mace; cover the fish kettle close, and let it stew gently for twenty minutes, or according to the size of the fish. Remove the fish and put it on a hot dish, strain the liquor and thicken it with flour, and season it with pepper and salt, anchovy sauce, mushroom catsup and a little chilli vinegar; give this a boil up and pour it over the fish. If there be more sauce than the dish will hold, send the rest up separately.

There are of this kind of fish two descriptions; a long pointed-nosed eel, and a round mouthed one. The latter is esteemed most by the natives, and sometimes is so fat as to be disagreeable and rancid; the other is never so.

Clean them well, cut them into pieces of three or four inches long, and then score across in two or three places. Season with pepper and salt, *To Fry.*

and dust them with flour, or dip them into an egg nicely beaten up, and sprinkle them with finely grated egg-crumbs; fry them in fresh lard, dripping or ghce, and let them dry before the fire; dress the roe in the same way.

After they are cleaned and prepared, score and
Broil. dip them into melted butter; sprinkle over them finely minced parsley mixed with pepper and salt and crumbs of bread; curl and broil them.

Clean them well, skin, wash, and cut off their
Boil. heads, curl and put them in boiling salt and water with a little vinegar, garnish with parsley-sauce, parsley and butter.

Prepare them as for frying, adding chopped
Spitch parsley with the egg and crumbs, broil them
cock. over a clear fire, or fry them. The sauce is melted butter and parsley, or catsup in melted butter.

Clean and skin the eels, wipe them dry, and
To Stew. cut into pieces about four inches long; take two onions, a bunch of parsley and some thyme, a little mace, pepper, and a pint of gravy and two glasses of port wine, and the same of vinegar; let all boil together for ten minutes; take out the eels, reduce the sauce a little, strain and thicken with a little flour mixed in water; add two spoonfuls of mushroom catsup and one of essence of anchovies; put in the eels and stew gently till tender.

Obs.—Eels may be roasted with a common stuffing if large.

Take your eels, skin, wash and trim off the
Eel Pie. skin; cut them into pieces three inches long, and season well with pepper and salt (leave out

the heads and tails.) Add a little clear broth and cover it with paste ; rub the paste over with a paste brush or feather dipped in the yolk of an egg, bake it, and when done, make a hole in the centre and pour in through a funnel the following sauce :—The trimmings boiled in half a pint of white stock, seasoned with pepper, salt and lemon juice, thickened with a little butter rolled in flour ; strain, and add it boiling hot.

After it has been perfectly cleaned, tie it up
Cod fish and dry with a cloth, put a good proportion of
to boil. salt in the water and lemon juice, when it boils
 remove the scum, lay in the fish and keep it
 boiling very fast for twenty or thirty minutes. Serve with
 the roe cut in slices and fried ; garnish with parsley and
 horse-radish sauce, melted butter, oyster, or anchovy and
 butter. Mustard is used by some persons.

Cut the fish either in fillets or slices ; fry
To stew them either white or brown, and add equal
in slices. quantities of rich stock and white or red wine,
 a large spoonful of butter rubbed in flour, some
 spices, sweet herbs, and salt ; lay in the fish, and let it
 stew very slowly. When there is just time to cook some
 oysters, put them in with their juice. If brown, add a
 little catsup ; if white a little lemon—garnish with parsley,
 the roe, liver, lemon or pickled cucumber.

Obs.—Or as stewed carp they may be dressed.

Cut a fresh cod into slices or steaks, lay them
To crimp for three hours in salt and water, adding a glass
cod. of vinegar ; when they may be boiled, fried, or
 broiled.

Obs.—Any other large fish may be done in the same way.

Wash them well several times ; pull off all
Cod the black and dirty skin ; blanch or soak them
sounds. in warm water till cold, then boil in milk and
 water, and serve on a napkin with egg sauce.

Prepare as for boiling ; only they must not be
Roasted or quite done. When cold, make a force-meat of
baked. bread-crumbs, butter, salt, nutmeg, white pepper,
 and some chopped oysters ; and beat up the yolks
 of two eggs to bind it. Lay over the sounds, roll them up,
 and fasten with a small skewer ; baste them with melted
 butter, and roll them in finely grated bread-crumbs, with
 pepper and salt ; roast them in a Dutch oven, or bake them ;
 turn and baste them with melted butter, and strew over
 them bread-crumbs as before. When done, and of a nice
 brown, serve them with oyster sauce, in a dish.

After boiling them as above, drain and dust
Broiled. them with flour, rub them over with butter,
 season with white pepper and salt, and broil
 them. Serve with the following sauce put over them : a
 table-spoonful of catsup, half a one of soy, and a little red
 pepper, with melted butter ; heat and pour over them.

On the Western Coast they are only of a
Crabs. middling size, and not much esteemed : inland,
 they are miserably small, and seldom worth the
 dressing for table.

Wash them well, tie their claws, and put them
To boil on in boiling water and salt. Boil for twenty
Crabs or minutes or half an hour, according to their size :
Lobsters. rub them over with a little ghee or butter, and
 lay them upon their claws till they become cold.

After the crabs are boiled, break the claws,
Dressed pick out all the meat from them and the breast,
Crabs. taking the roe along with a little of the inside.

Keep the shells whole, mince up the meat, season it with grated nutmeg, pepper, salt, and wine; mix in some bread-crumbs and butter, according to the size of the crab; put it in a saucepan to heat, stirring it all the time. When thoroughly heated, fill the shell, but see that they have been washed clean; put a little of the puff paste round the edges. Brown them in an oven.

After the crab has been boiled, pick out the
Hot Crab. meat from the shell, sprinkle it with nutmeg, salt, and pepper, to taste; cut it up and add bread-crumbs in proportion, with a little vinegar and butter; mix all together, put the whole into a large shell or dish, and brown before the fire.

Pick all the meat from the bodies and claws,
To butter mince it small, and put it into a saucepan with
Crabs, two or three table-spoonfuls of white wine, one of
Lobsters, lemon pickle, and three or four of rich gravy, a
or Cray little butter, salt, pepper, and grated nutmeg,
fish. thicken with the yolks of two eggs beaten up, and when quite hot, put into the shells. Garnish with an edging of bread.

Take out all the meat of either a large crab or
Cutlets of lobster, mince it, and add to it two ounces of
Crabs or butter which has been browned with two spoon-
Lobsters. fuls of flour, and seasoned with a little pepper, salt, and cayenne. Add about half a pint of strong stock, stir it over the fire until quite hot; put it in separate table-spoonfuls on a large dish; when cold, make them into the shape of cutlets, brush over them the beaten

yolks of eggs, dip them into grated crumbs, and fry them of a light brown colour, in clarified ghee or beef dripping, place them on a dish with a little fried parsley in the centre.

Beat up the yolks of two eggs with a wine-*Acidulated* glass of vinegar, add a little salt, and place it in *Sauce* for a stewpan over the fire, thicken it with butter *fish.* rolled in flour, stir it constantly, but do not let it boil; when thick enough, take it off and add the juice of half a lime. Should it curdle it must be strained through a cloth or sieve.

The thickest part must be chosen, and put in *Salt-fish* cold water to soak the night before wanted; then *pie.* boil it well, take it up, take away the bones and skin, and if it is a good fish, it will be in fine layers; set it on a fish drainer to get cold. In the meantime, boil four eggs hard, peel and slice them very thin, the same quantity of onion, sliced; then line the bottom of a pie dish with force-meat, or a layer of potatoes, sliced thin; then a layer of onions, then of fish and of eggs, and so on till the dish is full; season each layer with a little pepper; then mix a tea-spoonful of made mustard, the same of essence of anchovy, a little mushroom catsup in a gill of water; put it in the dish; then put on the top an ounce of fresh butter, cover it with puff paste, and bake it one hour. All fish for making pies should be dressed first; this is the most economical way, as what is boiled one day will make excellent pies or patties the next; if you intend it for pies, take the skin off and the bones out, lay your fish in layers, and season each layer with equal quantities of pepper, allspice, mace, and salt, till the dish is full.

Cod sounds for a pie should be soaked at least twenty-four hours, then well washed and put on a cloth to dry; put in a stewpan two ounces of fresh butter, four ounces of sliced

onions, fry them of a nice brown, then put in a small table-spoonful of flour, and add half a pint of boiling water. When smooth, put in the cod sounds, and season them with a little pepper, a glass of white wine, a tea-spoonful of essence of anchovy, and the juice of half a lemon ; stir it well together, put it in a pie dish, cover it with paste, and bake it one hour.

Obs.—Cod sounds are seldom brought to India, unless by order ; they are packed salted in small kegs, and keep very well. They cost in England from seven to ten shillings the keg. The sounds require washing and soaking previous to being boiled or dressed, and are served with egg sauce over them.

Boil four eggs hard ; when quite cold, care-
Lobster or fully open and take out the yolks ; mash them
Cray fish with a fork ; then add two tea-spoonfuls of
salad. mustard, and the same quantity of salt, some
white pepper, and a little red ; mix these well
together ; then add four dessert spoonfuls of vinegar, and
one of lemon pickle ; to this mixture, when quite smooth,
add the spawn of the fish, and half a pint of cream. Cut the
meat (of the boiled fish) into bits, and stir it in the sauce
with a white onion nicely minced. Cut your lettuce with
any other salading, and place upon the lobster, and garnish
with the whites of the eggs, sliced.

Make a stuffing of bread-crumbs, suet, parsley,
Murrell, lime or orange peel and eggs ; fill the inside of
baked. the fish ; dredge it well with flour, and place it
in a deep dish. Pour in at the side a teacup of
rich gravy, with a table-spoonful of vinegar, a lump of fresh
butter, some pepper and salt ; put the whole into a tolerably
brisk oven, and baste the fish with some of the gravy while
baking, or roast it in a degchee.

Obs.—The fish may be tied up in a plantain leaf and baked, being smeared over with butter previous to dredging it with flour.

Is brought to India from Europe and America,
Salmon hermetically sealed, pickled, and salted. The fresh salmon in canisters may be eaten either cold or hot. After opening the canister in which the salmon remains, if you intend serving it hot, pour off all the gravy, and save it for sauce; put the canister into a saucepan of water and let it boil. When the salmon is warm, turn it carefully out on a napkin and serve. Prepare the sauce by adding a little milk and a roll of butter, with a sufficiency of arrowroot or flour to thicken; anchovy sauce may be added, but it is better left for persons to help themselves. Cold salmon merely requires to be turned out of the canister, and served garnished either with fennel or sprigs of parsley. Hot salmon, when either whole or in large pieces, is usually served with lobster or shrimp sauce,¹ and cucumber sliced raw and dressed with pepper, salt, vinegar, and oil.

Put on a fish kettle with fresh water enough to
Salmon, well cover the salmon you are going to dress, or
boiled. the salmon will neither look nor taste well (boil the liver in a separate saucepan); when the water boils put in a handful of salt, take off the scum as soon as it rises; have the fish well washed, put it in, and if it is thick, let it boil very gently, about a quarter of an hour to a pound of salmon.

Obs.—The same with all other large fish.

Clean the salmon well, and cut it into slices
Fresh about an inch and a half thick, dry it thoroughly
Salmon in a clean cloth, rub it over with sweet oil or
broiled. thick melted butter, and sprinkle a little salt over it. Put your gridiron over a clear fire at

some distance ; when it is hot, wipe it clean, rub it with sweet oil or lard, lay the salmon on, and when it is done on one side, turn it gently and broil the other.

Are found in great abundance all along the
Sardines Malabar Coast. They are taken in casting nets.

The Portugese at Goa preserve them by drying ; they are also fried like other small fish, in ghee, butter, oil, or crumbs of bread mixed with the yolk of an egg. The sardines in canisters imported from France are preserved both in oil and butter : the former is generally preferred, as the latter acquires soon after opening a rancid flavour ; before eating they require washing in warm water, or may be fried in plantain leaves, or dressed in a light batter and served hot.

Let the fish be quite freshly boiled, shell them
Potted quickly, and just before they are put into the
Prawns. mortar chop them a little with a very sharp knife, pound them perfectly with a small quantity of fresh butter, mace, and chillies.

Boil them in plenty of water, add salt in the
Prawns to proportion of a tea-spoonful to a quart, put them
dress. in when it is boiling, clear off all the scum quick as it rises ; they will be done in from six to eight minutes ; turn them into a colander or sieve and drain them well ; spread them on a dish to cool, and keep in a cool place until they are served.

This is a simple process. It is not generally
Shrimps to known to housewives, being usually performed
boil. before the articles are offered for sale. Prepare a saucepan of water, and let it boil briskly ; throw in a couple of handfuls of salt and stir it, and after

removing the scum, throw in the prawns or shrimps; they will speedily be done enough and float to the surface; take them up and empty the whole into a colander; as soon as the water is drained off wrap them in a dry cloth, throwing amongst them a good sprinkling of salt whilst hot; cover them up and allow them to remain until cold.

When boiled, take them out of their shells,
Shrimps to and season them with salt, white pepper, and
pot. a very little mace and cloves; press them into
 a pot; lay a little butter over them, and bake
 in a slow oven for ten minutes; when cold cover with clarified butter or melted beef suet.

Skin, and carefully wash the soles, divide
Filleted each into four fillets, separate the meat from the
Soles. bones, and steep the fillets for an hour in lemon
 juice, then brush them with white of egg, sprinkle with bread-crumbs, salt, pepper, and grated nutmeg, and a little finely chopped parsley; fry them in butter of a fine brown colour, and serve with melted butter, or any other fish sauce.

For making these use Brioche or puff paste,
Vol-au- roll it half an inch in thickness, and cut the
Vent. vol-au-vent either according to the shape of
 your dish, or with a fluted cutter about two
 inches in diameter; having ready a baking sheet, sprinkle it over with water, and put your vol-au-vents on it, egg them over with a paste brush, cut the tops round with the point of a knife, or cutter, dipped in hot water, making a ring upon the top of each but not deep; then bake them in a hot oven, which will take from fifteen to twenty minutes, take them out and remove the top carefully (without breaking), as also the soft inside, leaving them quite empty, when they are ready for use.

Obs.—These may be filled with preparations of fish, roes, oysters, lobsters, game, &c., but if made for sweet dishes, they must be glazed with pounded sugar, in which you may place cream, marmalade, plums, &c.

Roll out puff paste a quarter of an inch thick,
Oyster cut into squares with a knife, sheet eight or ten
Patties. patty pans, put upon each a bit of bread the
 size of half a walnut, roll out another layer of
 paste of the same thickness, cut it as above, wet the edge of
 the bottom paste and put on the top; pare them round to
 the pan, and notch them about a dozen times with the back
 of the knife; rub them lightly with a yolk of an egg; bake
 them in a hot oven about a quarter of an hour. When
 done, take the thin slice off the top; then with a small
 knife or spoon, take out the bread and the inside paste,
 leaving the outside quite entire. Then parboil two dozen
 of large oysters, strain them from their liquor, wash, beard,
 and cut them into four, put them into a stewpan with an
 ounce of butter rolled in flour, two table-spoonfuls of good
 cream, a little grated lemon peel, the oyster liquor, free
 from sediment, reduced by boiling to one half, some cayenne
 pepper, salt, and a tea-spoonful of lemon juice; stir it over a
 fire for five minutes and fill the patties.

Obs.—Hermetically sealed oysters may here be used,
 first seasoning the gravy with nutmeg, pepper and salt,
 and thickening it with a little butter rolled in flour or
 arrowroot.

Allow a dozen for each shell, and more if
Oysters to very small; wash them in their own liquor;
Scollop. cook them with small button or minced mush-
 rooms, parsley, shalot, and some whole pepper;
 brown and dust in a little flour; add the liquor of the
 oysters and stock, and reduce them to a sauce. Take it off

the fire ; put in the oysters ; to these add the juice of the lemon, fill the shells, cover with crumbs and butter, put them into the oven till of a fine colour ; dish and serve. They may be served in their own shells and broiled ; or for boiling blanch them in their own liquor ; do not let them boil, pour it off and add a bit of butter, pepper, minced parsley, and shalots ; fill the shells as above, and broil them.

Stew the oysters slowly in their own liquor
Another. for two or three minutes, take them out with a spoon, beard them, and skim the liquor ; put a bit of butter into a stewpan ; when it is melted, add as much fine bread-crumbs as will dry it up ; then put to it the oyster liquor, and give it a boil up. Put the oysters into scollop shells that you have buttered and strewed with bread-crumbs ; then a layer of oysters, then of bread-crumbs, and then some more oysters ; moisten it with the oyster liquor, cover them with bread-crumbs, put little bits of butter on the top of each, and brown them in an oven.

Obs.—Essence of anchovy, catsup, cayenne, grated lemon peel, mace and other spices, &c., are added by those who prefer piquance to the genuine flavour of the oyster.

Clean and beard the oysters, dip them in
Oyster butter or a beaten egg. Crumb them over, and
Cutlets. fry to a nice brown colour either in ghee or beef dripping.

Prepare your vol-au-vents. Put a ladle of
Petits Vol- white sauce into a stewpan with a little less in
au-Vents quantity of the liquor from the oysters, a tea-
aux spoonful of the essence of anchovies, a small
Huitres. blade of mace, two or three pepper corns, and
 boil the whole down till thick, have ready two

dozen moderately sized oysters, blanched and bearded, if large divide them into four; remove the mace and pepper corns, throw in the oysters with a little salt, sugar and lime juice, make it just warm over the fire, for if allowed to boil the sauce will be thin and the oysters hard, fill the vol-au-vents and serve on a napkin.

Put some finely grated bread-crumbs into a
Oyster basin, with an ounce and a half of suet, a few
Force- sweet herbs, a little parsley, all finely mixed;
meat, for grated nutmeg, salt and pepper to taste. Mix
stuffing all together, beard a dozen fine oysters, chop
Turkey. them up, but not too small, add them to the
 other ingredients with the yolks of two eggs.
 Mix all together, till smooth, and stuff the turkey, but not
 too full.

Prepare some puff paste, roll it out several
Rissoles times as thin as a wine glass, and cut it out with
aux a tin cutter about four fingers in diameter, lay
Huitres. about a tea-spoonful of the following preparation
 on each piece, wet the edges round and turn one
 edge over on the other, close it well, then egg and bread-
 crumb them, and fry in plenty of ghee or lard for about five
 minutes.

Take two dozen oysters (save the liquor) and divide them
 into four. Put a dessert-spoonful of chopped onions into
 a stewpan with the same quantity of butter over the fire,
 fry them, but do not let them brown, then add a tea-spoonful
 of flour with three table-spoonfuls of oyster liquor and
 eight of white sauce, boil it until thickish, season with a
 little cayenne, salt and nutmeg, stirring it the whole time,
 then add the oysters with the beaten yolks of three eggs,
 and keep stirring until the eggs have set, when immediately
 turn the whole into a dish to cool.

Make the same preparation of oysters as for *Aiguilletes* rissoles aux huîtres, only thickening the sauce *aux* with an extra egg. Form them into thin cro-
Huîtres. quettes, roll them in egg and bread-crumbs, place them on small skewers, egg and bread-crumbs them again, fry them in hot ghee, and serve with crisp fried parsley.

Roll out some puff paste about one quarter of *Petits* an inch thick, cut out as many pieces as you
pâtes, of please with a fluted cutter or a thin claret glass,
sorts. mix the remainder of the paste and roll it out half as thick as the former, and cut out the same number ; rub a baking sheet over with a brush dipped in water and lay the pieces separately upon it, then lay some force-meat in the centre, which may be seasoned with curry powder, or fowl, game, fish, lobster, or oysters, as you may choose ; then cover them over with the pieces of paste first cut, press the edges evenly round, and mark them with the edge of a knife or small spoon. Brush the tops only over lightly with a little yolk of egg, put them into a hot oven and bake for twenty minutes.

Are made in the same way as the *petits vol-*
Petites au-vents, but the paste must be rolled out only
Bouchées half the thickness, and the cutter should be fluted, but not larger than a company's rupee ; they require the oven a little hotter than the vol-au-vents.

Obs.—They may be filled as the last.

Take half a pound of the flesh of any descrip-
Petites tion of poultry, cut it into small pieces and pound
Bouchées it well in a mortar, with a small quantity of lean
à la pu- ham, only sufficient to flavour it, put about half
rée de a tea-spoonful of finely chopped onion, or one
Volaille. of eschalots, into a stewpan with half an ounce of butter, shake it over the fire and stir it well,

then thicken it with a little flour or arrowroot, then add the pounded meat previously mixed with four table-spoonfuls of white sauce and half a pint of rich stock, boil the whole well, seasoning it with white pepper, salt and sugar, pass it through a tammiss by rubbing it with a spoon, then put it into another stewpan, and warm it with a spoonful or two of liaison, fill the bouchées, and serve hot on a napkin.

Make some good rich sauce with any game,
Petites put about half a pint into a stewpan, then cut
Bouchées up into small squares the flesh from the breast of
de Gibier. a florican, partridge, or rock pigeon, that has
 been dressed, sprinkle it slightly with arrowroot,
 throw it into the sauce but do not let it boil, season with a
 little sugar and salt, fill the bouchées and serve.

Petites These are prepared precisely as for the petites
Bouchées bouchées à la purée de volaille, only using the
 à la purée flesh of game and game sauce, instead of poultry
de Gibier. and white sauce.

The largest and finest oysters are to be chosen
Fried. for this purpose; simmer them in their own
 liquor for a couple of minutes; take them out,
 and lay them on a cloth to drain; beard them, and then
 flour, egg, and bread-crumb them; put them into boiling
 fat, and fry them a delicate brown.

When the oysters are prepared by simmering
Oyster in their own liquor, cut them across in thin
 powder. slices; dry them crisp that they may be reduced
 to fine powder, or pack and use them for sauces,
 as truffles or morrels.

Oysters three dozen, salt three quarters of an
Another. ounce, pound, press through a hair sieve, add
 dried wheat-flour sufficient quantity to "make a
 paste about seven and a half ounces, roll out to the thick-
 ness of half-a-crown, dry, pound, sift, put into bottles and
 seal the corks. Three drachms will make half a pint of
 sauce.

Take any quantity, and simmer them slowly
Oysters ten minutes in their liquor with mace, whole
to pickle. pepper, and salt; take up the oysters and put
 them into wide-mouthed bottles; add an equal
 quantity of vinegar to the liquor; boil it in an iron or
 earthen vessel; pour it over the oysters, adding a dozen
 grains of allspice to each bottle; put in a little pounded
 sugar with a table-spoonful of brandy, when they cool, to
 each bottle; cork them tightly and cover with dammer.
 Have your bottles and every thing in readiness for putting
 them up before they are prepared, as half an hour or less
 exposure to the air will make them keep a month more or
 less.

Obs.—If you find you have not liquor sufficient to cover
 the oysters, add equal parts of vinegar and water, in which
 a few oysters have been rubbed up.

Take one hundred fine large oysters, open,
Another and put them in a saucepan, simmer very gently
way. in their own liquor for a few minutes; remove
 them one by one, and put them in a jar or wide-
 mouthed bottle; then, to equal parts of oyster-liquor and
 vinegar, add a blade of pounded mace, a little lemon peel,
 and some peppercorns, boil for a few minutes, when cold
 pour over the oysters, and tie them down closely to secure
 them from the air.

In the last edition of Domestic Cookery, *Turtle, to* under the title of "Turtle at Sea," Miss Roberts *dress.* has described the manner in which it is dressed on board East Indiamen as follows:—"The true flavour of the turtle is best preserved without mixture of other meat; any addition being quite unnecessary, excepting for the purpose of making the turtle go further. Kill and divide the turtle in the usual manner, selecting the coarser portions; stew them down into soup with a bunch of seasoning herbs, onions, pepper and salt. If there should be any eggs in the turtle, let them stew in the soup for four hours; strain and thicken the soup, and serve it up with the entrails cut into small pieces, a proportion of the finer parts, and also of the green fat, all cut into small pieces. The juice of half a lemon, and two glasses of madeira, merely warmed up in the soup, are the proportions for three pints. The coarse part and entrails will take six hours stewing to make the soup; the fine parts two hours, and the green fat one. The callapce is made of the fine parts cut small, stewed or baked, and served up with a portion of the soup reduced to a very thick gravy with small eggs, force-meat balls, and slices of lemon."

CHAPTER V.

BOILING, ROASTING, BROILING, ETC.

THIS process, generally considered so simple, is *Boiling.* very seldom performed to perfection, even by those cooks who are considered tolerably proficient in their art, and often from carelessness and want of attention to a few common rules. The native cook considers that when he has put the meat into the pot, deluged in water, on as strong a fire as he can make up, that the principal business is accomplished, and all that remains is to remove the meat at the time it is supposed to be sufficiently dressed, and in this consists the whole mystery of boiling. The few following rules, if carefully attended to (and which may be easily explained to a native), would soon render it a simple process.

Put your meat in cold water and heat it gradually until it boils, when a scum will rise which must be carefully removed ; for if it is allowed to fall upon the meat, it gives a dirty appearance. The quantity of water is to be proportioned to the meat : about one quart to a pound of the latter.

The meat must always be covered during the process, and the water kept at a gentle simmer ; the scum from time to time being removed until it ceases to rise, when the meat will be perfectly clean, and have a delicate appearance.

The time allowed for boiling is generally fifteen minutes to the pound of meat, from the water first coming to the boil, and beyond this point it should never be allowed to pass, so as to degenerate into steam; for the slower the meat boils the more tender it will be, whereas if kept boiling fast, it makes it tough and hard.

Never allow the meat or poultry to remain in the water after it is sufficiently done, as it loses its flavour.

The cover of the saucepan must fit close, to prevent the steam evaporating and smoke from insinuating itself under the lid and flavouring the meat.

The liquor in which meat or poultry has been thus carefully boiled, may easily be converted into soup. (See directions respecting soup, last par.)

Pork, veal, and all young meat must be thoroughly dressed; beef and mutton is usually preferred a little under-done, but is not so wholesome as meat well dressed and retaining all its juices.

In boiling vegetables the native cooks are very careless, serving them up in a half raw state, or else over-dressed, from their inattention to any regular rule; and vegetables that have been raised at great cost and care are continually put on table so soddened and over-dressed that they are not fit to be eaten. To prevent this, never allow the cook to have them much before the time necessary for dressing, otherwise, to save themselves trouble, they commence getting them ready the first thing in the day, and then let them remain soaking in the water, to be warmed up just when wanted; of course their flavour, goodness, and colour being entirely destroyed. Greens are an exception to slow boiling; they require to be dressed very quickly over a brisk fire, with a large quantity of water, and carefully skimmed. The time for greens, green peas, cauliflowers, and Jerusalem artichokes is twenty minutes; broad beans and artichokes, half an hour; turnips and brocoli, fifteen minutes; beetroot

and carrots according to their size. The best way to judge if these are sufficiently done, is to try them with a fork.

In the simple boiling of meat, as in stew, ragouts, fricasees, and the variety of dishes derived from them, the fire must be so kept under, that the contents of the boiler or stewpan shall but gently simmer, and never boil up, otherwise the meat will be hard and tasteless.

A very little fuel will be found adequate to the general purposes of good cookery. The great art of preparing food in a stewpan is principally in the first browning of the meat, if a brown sauce is to be made; and the subsequent application of the smallest quantity of fire, to keep up a very gentle simmering of the liquid ingredients.

Receipts in Cookery, however closely followed, will never be successful unless the greatest attention be paid to the cleanliness of every culinary vessel used.

Is only to be learned by practice; its perfection lies in the joint being thoroughly dressed, the juices all retained and fragrant, the outside of a uniform brown colour, and the fat not melted away. The spit must be clean, and the less appearance of its having passed through the joint, the better and nicer it will look when served. Previous to putting it on the spit, see that it is carefully jointed, and the bones divided in a neck or loin, so that the carver may be able to help either without trouble. The cooks and butchers are very careless in this matter; breaking and smashing the bones instead of dividing the joints clearly with a knife or saw; skewers and strings are very necessary here, to enable the joint to be properly fixed on the spit, as well as to keep it evenly balanced whilst turning. The fire must be so prepared as to act equally on all parts of the joint, and proper attention paid to the basting; the gravy carefully collected as it drips into a pan beneath, and should any ashes fall into it, they must be immediately

removed, as the meat may otherwise become tainted, with the smoke arising from the fat falling on the live cinders, and the dripping discoloured.

Do not put the meat too near the fire at first, lest it become scorched and the outside hard, giving the meat a disagreeable taste. This is most likely to be the case where the meat is dressed over an imperfect fire with green wood, and in the open air; a consequence not to be avoided at times by a sojourner in the East. The fire must, of course, be proportioned to the size of the joint: a larger one requiring a stronger fire than a lesser, but still both should be dressed by a clear heat, arising from glowing charcoal.

The time meat takes for roasting is similar to that of boiling, though much depends on the state of the fire, the nearness of the meat to it, the size of the joint, and the attention paid to its basting; which, whilst it keeps the meat moist, at the same time renders the action of the fire more powerful upon it. When the steam rises from the meat, it shows that it is perfectly warmed through, when it draws towards the fire, it is sufficiently done. If you wish to froth it, baste it with butter or dripping, and dredge very lightly with flour; be careful not to use too much; or it may be sprinkled over with bread-crumbs, sweet herbs, dried and powdered, with various other ingredients.

Is very little understood by native cooks, but
Frying it only requires a few directions, given in a clear and distinct manner, to have the process far better conducted than is usually the case, and may be easily explained through the head servant, or to the cook himself. The secret consists as follows, in the pan being perfectly clean, and free from all taint; to insure this, fry a little fat or ghee in it, and then wipe it out clean; next, have the fire clear and bright, see that the butter, ghee, oil, or fat is perfectly fresh and sweet; the least impurity in either is

sufficient to destroy the flavour, and salt prevents its becoming brown. If either of these substances become burnt, a dirty appearance is given to the article fried. Suet that has been clarified, is an excellent article to be used, but whatever it is, if dripping, oil, ghee, or butter, it must be perfectly hot before the article to be fried is put into it; without this precaution, fish, potatoes, &c., can never be crisp or brown, as it depends upon the degree of heat at which this is first put into the pan.

Cutlets that are dressed in bread-crumbs, should always be put on a sieve or other apparatus so as to drain off all the fat, and served crisp and dry, the sauce added after. The top of a small bamboo basket will answer for a sieve here. The fat, oil, ghee, or butter in which plain articles have been fried, may be set aside and used again for the same purpose.

The gridiron should be as clean as polish can
Broiling. make it, then rub it over with a little suet, to prevent the meat from being marked. Have ready a clear and brisk fire, free from smoke, or it is impossible to give an inviting appearance to the grill: place the gridiron upon it, and heat it sufficiently, but not so as to burn the meat; when it is placed upon it, let it broil gradually, and remove the moment it is done. The grill should always be served as hot as possible.

Gridirons are sometimes made double, in which the chop or steak is confined and turned on the fire. The fluted gridiron, in which the concave bars terminate in a trough, are useful for preserving a small portion of the gravy, but the old plain gridiron is most common in India, and only requires the directions given to be followed, for economy, comfort, and taste.

Obs.—Never sprinkle salt over any article to be grilled, but add it after.

General Remarks as to Cooks.

The cook, whether native or Indo-Portuguese, requires to be looked after, and made to keep all his cooking utensils perfectly clean; which, if of copper, must be fresh tinned at least once a month, and when earthenware vessels are used for cooking, which are much the safest, they should be renewed every third or fourth day, or a week at farthest. It is his business to keep the cooking room clean and in order; the vessels dry and ready for immediate use: and to enable him to have them in such a state, as well as for straining soups or gravies, or covering over meat, or wiping up any uncleanness, he should be furnished with clean towels daily, making him give those used the day previous to the washerman on his receiving the others; and when he has finished his business for the day, either himself or his assistant should clean all the utensils and instruments, and prepare the cook-room for the following morning.

Large earthenware pots containing water should be close at hand, both for culinary purposes and cleansing the cooking vessels; wood ashes being the best article that can be used with water for the purpose, if metallic ones, and exposure to the sun the cleanliest way of drying and purifying them, far better than by a greasy towel. Cleanliness in his person is one of the essentials in a cook, and this must be insisted upon, and to ensure his being so, he should be made to present himself for orders every morning, wanted or not.

CHAPTER VI.

SAUCES.

Anchovy Sauce. POUND four anchovies in a mortar with a little butter, and stir them into half a pint of espagnole or melted butter ; a little lemon juice or vinegar may be added—or stir in a table-spoonful of essence of anchovy in half a pint of melted butter.

Another. Pound the anchovies in a little wine or vinegar, and work them into melted butter, or any other plain sauce.

Apple. Pare, core, and slice some apples ; boil them in a little water with a bit of lemon peel ; when tender mash them ; add to them a bit of butter and some moist sugar, heat and serve in a sauce-boat.

Obs.—Imitation apple sauce is made from the green fruit of the Papaw, or white pumpkin, in the same way, with the addition of a little lime juice.

Cut into small pieces half a pound of veal and *Bhechamel* a quarter of a pound of lean ham ; put it into a *or White* saucepan with eight or ten white peppercorns, a *Sauce.* shalot or small onion, two cloves, two blades of mace, a bay leaf, or peach, some parsley, and a quart of veal broth, mutton, or water ; let it boil until it is

strong and well flavoured ; strain and thicken with a little arrowroot rubbed smooth in some of the gravy ; boil it up and mix in very slowly a pint of good cream.

Take two ounces of butter, three pounds of
Another veal, cut in small slices, a quarter of a pound of
White ham, a few white mushrooms, two small white
Sauce. onions, a little parsley ; put the whole into a
 stewpan, and put it on the fire until the meat is
 made firm ; then add three spoonfuls of flour moistened
 with some boiling hot thin cream, and a ladle of consomme ;
 keep this sauce rather thin, so that whilst you reduce it, the
 ingredients may have time to be stewed thoroughly ; season
 it with a little salt, and strain it through a tammis.

Boil a couple of spoonfuls of clean white rice
Plain with lime peel cut thin, in a pint and a half of
White new milk, until tender, when remove the peel
Sauce. and mash the whole smooth through a sieve, or
 pound the rice and milk together ; return it to
 the saucepan with a blade or two of mace, and give it a boil ;
 serve hot, but previous to doing so remove the mace, and
 season with salt and cayenne.

Take a teacupful of finely grated horseradish,
Horse- one table-spoonful of salad oil, two of vinegar,
radish. half a spoonful of mustard, and half a pint of
 cream ; all these to be well mixed together.

Peel and slice the onions as for sauce (cu-
Brown cumber or celery in equal proportions may be
Onion added) ; put them into a stewpan with a spoon-
Gravy. ful of butter, set it on a slow fire, and shake it
 about till the onions are lightly browned ; gra-
 dually stir in half an ounce of flour, add a little broth, and a

little pepper and salt; boil up for a few minutes, add a table-spoonful of claret or port wine, and some mushroom catsup; lemon juice or vinegar may be added to sharpen it with; rub it through a tammi or sieve. If this sauce is for steaks, shred an ounce of onions, fry them a nice brown, and put them to the sauce you have rubbed through a tammi.

Boil in a pint of water the crumbs of a roll, or
Bread a slice of bread, an onion cut into slices, and
Sauce. some whole black or white pepper; when the
 onion is tender, drain off the water, pick out
 the peppercorns, and rub the bread through a sieve, or
 tammi, quite smooth; then put into a saucepan with a
 gill of cream, a little butter, and a small quantity of salt;
 stir it till it boils.

Divide a small onion into quarters, boil it in
Another. half a pint of new milk with a few peppercorns,
 strain the milk over a sufficient quantity of
 crumbs of white or brown bread, roll up a table-spoonful
 of butter in a tea-spoonful of arrowroot, mix all together
 and stir it until it boils; serve in a sauce tureen or other-
 wise.

Pound a little sugar, put it into an iron spoon
Browning with as much water as will dissolve it, hold it
for Sauces over a quick fire until it becomes of a dark
or Soups. brown colour, or take a little flour with a bit of
 butter, put into an iron ladle or spoon, and hold
 it over a quick fire as for sugar browning.

Obs.—This is far the best, the sugar browning imparts a
 better taste. The richest browning may be made with
 mushroom catsup, port wine, claret, or toasted bread.

Wash the brains very well twice, put them
Brain into a basin of cold water with a little salt in it,
Sauce, and let them soak for an hour ; then pour off the
two ways. cold and cover with hot water, and when cleaned
 and skinned, put them into a saucepan with
 plenty of cold water ; when it boils remove all the scum very
 carefully, and gently boil for ten or fifteen minutes. Now
 chop them, but not very fine, put them into a saucepan, with
 sage or parsley, prepared as directed, with a couple of
 spoonfuls of thin melted butter and a little salt ; stir them
 well together, and as soon as they are well warmed (take
 care they do not burn), skin the tongue, trim off the roots,
 put it in the middle of the dish, and the brains around it ;
 or chop the brains with a shalot, a little parsley and four
 hard-boiled eggs, and put them into a quarter of a pint of
 white sauce.

Take a table-spoonful of capers, and two tea-
Caper spoonfuls of vinegar, mince one-third of them
Sauce. very fine, and divide the others in halves, put
 them into a quarter of a pint of melted butter
 or good thickened gravy, stir them the same way as you do
 for melted butter or it will oil.

Take three or four cucumbers, peel and divide
Cucumber them in half, remove all the seeds and cut them
Sauce. into slices, then dry with a napkin ; place these
 with a couple of table-spoonfuls of butter or
 gee into a stewpan, and shake them over a quick fire and
 brown them nicely. Then add a sufficiency of brown gravy
 and simmer gently for a few minutes, add pepper and salt to
 taste, pass the whole through a sieve, give it a warm up
 and serve.

A dessert spoonful of olive oil or cream, a
Horsera- dessert spoonful of mustard (powder), a table-
dish Sauce. spoonful of vinegar, and two table-spoonfuls of

scraped horseradish, a little salt mixed well together and served in a sauce boat.

Apple Peel some apples, cut them into quarters, take *Sauce for* out the core ; then put them into a stewpan with *Geese and* a little brown sugar and water ; when they are *roast Pork.* melted, stir them well with a spoon, then add a little butter and serve up.

The apples must not be stirred too much or they will loose their acidity and become brown ; some persons add cloves or nutmeg.

Dissolve six anchovies in a glass of port wine, *Quin's fish* bruise six shalots, and boil them in a quart of *Sauce.* walnut catsup with cloves, mace, and long pepper ; let it cool and mix in the anchovies with half a pint of port wine. All sauces for keeping ought to be put up in small bottles and well corked.

Sauce Pi- Put a piece of butter of the size of a walnut *quante for* on the fryingpan, and add one table-spoonful *fried fish.* of vinegar and a shalot chopped very fine.

Bruise the yolks of two hard-boiled eggs with *Sauce for* the back of a wooden spoon, or rather pound *Lobsters.* them in a mortar, with a tea-spoonful of water and the soft inside and spawn of the lobster, rub them quite smooth with a tea-spoonful of made mustard, two table-spoonfuls of salad oil, and five of vinegar ; season it with a very little cayenne pepper, and some salt.

Choose a fresh hen lobster ; pick out the *Lobster* spawn and the red coral, put into a mortar, *Sauce.* adding to it half an ounce of butter, pound it quite smooth, and rub it through a hair sieve

with the back of a spoon. Cut the meat of the lobster into small squares or break it to pieces with a fork, put the pounded spawn into as much melted butter as you think will do, and stir it together till it is thoroughly mixed. Now put to it the meat of the lobster and warm it on the fire; take care it does not boil, which will spoil its colour, and its red will immediately fade.

Some use strong beef or veal gravy instead of melted butter, adding anchovy, cayenne, catsup, lemon juice, pickle or wine, &c.

Obs.—You must have a hen lobster on account of the spawn; see that it has not been taken away; the goodness of your sauce depends upon its having a full share of the spawn, to which it owes its colour and flavour.

Take twelve or fifteen tomatas, ripe and red, *Love apple* take off the stalks, cut them in halves, squeeze

Sauce. them just enough to get all the water and seeds out, put them in a stewpan with a capsicum and two or three table-spoonfuls of beef gravy, set them on a slow stove for half an hour, or till properly melted; rub them through a tammis into a clean stewpan with a little white pepper and salt, and let them simmer together a few minutes.

Take as many ripe tomatas as you please, *Sauce to* skin and remove the seeds, then mash the pulp
keep. through a cloth, boil the watery particles away until you have reduced it to about one half; to a pint of this liquor add four ounces of green ginger chopped or pounded very fine, also eight or ten cloves of garlic bruised, two tolahs weight of salt, two wine-glasses of vinegar, and half an ounce of red pepper; give the whole a boil up, or put it in the sun four or five days in a wide-mouthed bottle well corked. It is then fit for use and will

be found a very agreeable addition to soup or cold meat ; if you wish to keep it for soup or stews, then add wine instead of vinegar, put into small bottles well corked and keep in a cool place.

Put a table-spoonful of chopped onions into
Genoese a stewpan with one of butter, and fry a light
Sauce. brown ; then add four glasses of claret or port wine, a blade of mace, two or three cloves, some thyme, parsley, and a peach leaf or two, boil these a few minutes, then add a quart of brown sauce with a ladle of consomme, place the whole over the fire and reduce it until rather thick, then add a table-spoonful of chopped mushrooms, let them remain a minute or two, and then strain the sauce into a fresh stewpan, season it with two spoonfuls of essence of anchovies, cayenne pepper, a little sugar and salt, stir the whole quite smooth and remove as it is about to boil.

Obs.—If you have no brown sauce ready, substitute beef or other gravy, and thicken with brown roux.

Make a marinade with the following vegetables: sliced carrots, onions, roots of parsley,
Genoese *Sauce for* a few mushrooms, a bay, or peach leaves, some
stewed fish. thyme, a blade of mace, with a few cloves, put these into a stewpan, and fry with a little butter until the onions are reduced ; then add half a pint of wine with the same quantity of brown sauce, and consomme as in the last receipt, or sufficient to stew the fish in ; when dressed remove the fish without breaking, strain the gravy into a fresh stewpan, add a couple of table-spoonfuls of anchovy or more according to the quantity, with a quarter of a pound of butter rolled in flour to thicken it. Squeeze in a little lime juice, and work the whole over the fire until smooth and thick ; remove the skin from the fish if large, place it in a dish, and cover it with the sauce.

Put a piece of butter into a stewpan with two
Italian spoonfuls of chopped mushrooms, one of onion
Sauce, and some parsley; turn the whole over the fire
white. some time, and shake in a little flour, moisten it
 with a glass of white wine and as much good
 consomme, or both; add salt, pepper, and a little mace
 pounded fine, let it boil well; then skim away the fat and
 serve it up. A higher flavour may be given to it whilst
 boiling by putting in a bunch of sweet herbs, which take
 out before it is served.

Put into a saucepan two slices of ham, a hand-
Brown. ful of minced mushrooms and a sliced lemon
 without the seeds, a spoonful of minced shalot
 blanched and wrung in a cloth, half a clove of garlic, and a
 gill of oil; when nearly ready take out the lemon, add a
 spoonful of minced parsley, a spoonful of espagnole, a glass
 of white wine, a little pepper; reduce, and take out the ham.

Take a stewpan that will hold four quarts;
Strong lay a slice or two of ham or bacon at the bottom
savoury with two pounds of beef or veal, a carrot, an
gravy or onion with four cloves, a head of celery, some
brown parsley, lemon, thyme, and a little lemon peel,
Sauce. some mushroom catsup, four or five spoonfuls,
 with a glass of wine; pour on this half a pint of
 water; cover it close and let it simmer gently for half an
 hour, when it will be almost dry. Watch it carefully, and
 let it get a nice brown colour, turning the meat to brown on
 all sides; add three pints of boiling water, and boil gently
 for a couple of hours; you have then a rich gravy for any
 purpose.

Obs.—If you require a thick gravy, mix two table-spoon-
 fuls of arrowroot, or three of flour, with a ladleful of the
 gravy, stir it quick, and add a quart more of the gravy well

mixed ; pour it back into the stewpan, and leave it to simmer, stirring it every now and then. Remove any scum that may appear, when just ready strain through" a tam-mis or coarse cloth.

Warm three table-spoonfuls of butter or more
White over a slow fire, then drain off all the butter-
Roux. milk or water, shake in by degrees with a dredger, flour sufficient to form it into a thin paste, keep stirring over the fire, at a proper distance, for a quarter of an hour, and take care not to let it lose its colour.

Is prepared in a similar manner, as to forming the paste, when it is to be slowly fried, and then removed, over a sharp fire until it has become of a light brown colour ; it must not be burnt.

Break the yolks of three eggs in a basin and
Liaison. beat them up with eight spoonfuls of cream, or same of new milk ; strain it, and it is ready for use.

Clean nicely and divide into small pieces the
Celery white part of three or four heads of celery ;
Sauce. boil it in some white stock ; season with a little white pepper, salt, and nutmeg ; when it is tender add a piece of butter rolled in flour and three table-spoonfuls of cream ; warm it but do not let it boil ; pour it over boiled turkey or fowl.

Its flavour is a strong concentration of the
Chervil combined taste of parsley and fennel, but more
Sauce. aromatic and agreeable than either, and is an excellent sauce with boiled poultry or fish ; prepare it as directed for parsley and butter.

Pound together an ounce of scraped horse-
Cold Meat radish, half an ounce of salt, a table-spoonful
Sauce. of made mustard, four cloves of garlic, half a
 drachm of celery seed, and the same quantity of
 red pepper, adding a pint of Burnet or Tarragon vinegar ;
 let it stand in a wide-mouth stoppered bottle for a week
 or ten days, and then strain through a sieve or coarse cloth.

Boil three or four eggs a quarter of an hour,
Egg Sauce. put them into cold water, take off the shells,
 cut the eggs into small pieces, mix them with
 melted buter, and heat them well.

Pound two cloves of garlic with a piece of
Garlic fresh butter about as big as a nutmeg, rub it
Sauce. through a double hair sieve or cloth, and stir it
 into half a pint of melted butter or beef gravy,
 or make it with garlic vinegar.

Prepare the peas as by receipt (French mode);
Green then take a cabbage or cos lettuce, a good
Petit handful of parsley, and a few green onions; wash
Pois à la them clean and break them with your fingers
Pay instead of chopping them; drain the lettuce,
Sauce. parsley, and onions; and simmer them with the
 peas over a slow fire; you need not put any
 other moisture than the butter: take care to stir or shake the
 stewpan repeatedly to prevent the vegetables from burning;
 when they are done enough, add a little pepper and salt,
 reduce the liquid, and add flour and butter to thicken it as
 for peas dressed in the common way.

Lemon Cut a lemon into very thin slices and then
Sauce again into very small dice; have ready a sufficient
for quantity of melted butter in a saucepan, throw
boiled in the lemon and let it just simmer, but not boil,
Fowls. then pour it over the fowls.

Wash half a handful of young, fresh gathered
Mint green mint, pick the leaves from the stalk, mince
Sauce. them very fine, and put them into a sauce-boat
 with a spoonful of moist sugar and four of
 vinegar.

Obs.—This is usually served with hot lamb, and is equally
 agreeable with cold or roast saddle of mutton.

Is made as truffle sauce, or with wine and
Morel stock or glaze and melted butter; when the
Sauce morel powder is used, small dice of mushrooms
 may be added.

Clean and wash half a pint of mushrooms,
Mushroom put them into a saucepan with half a pint of
Sauce. veloute or any other rich sauce, white or brown,
 with or without cream, a little pepper, salt and
 mace, an ounce of butter rubbed with a table-spoonful of
 flour; stir them together, and set them over a gentle fire to
 stew slowly till tender; skim and strain it.

Obs.—Mushrooms require slow simmering, and ought
 always to be well cooked before they are put into ragouts
 or sauces.

Take half a pint of good beef gravy, three
Mock table-spoonfuls of anchovy sauce, two of mush-
Oyster room catsup, one of vinegar, and one of white
Sauce. wine; mix; then take the yolks of two eggs
 well beaten up, some corns of black pepper, a
 small quantity of mace, mix the whole together, adding a
 large cup of hot new milk, and stir into it a pat of butter
 that has been rolled in arrowroot or fine flour, and boil the
 same carefully.

Wash the liver of a fowl or rabbit, and boil
Liver and in as little water as possible for five minutes,
Parsley. chop it fine or pound it with a small quantity of

the liquor it was boiled in; wash about one-third of the bulk of parsley, put it to boil in a little boiling water with salt in it; drain and mince it very fine, mix it with the liver and put it into a quarter of a pint of melted butter; warm it, but do not let it boil.

Roast four large onions, peel and pulp them
Onion into a rich stock, with salt, cayenne, and a glass
Sauce. of port, a little vinegar, or the juice of half a
 lemon, simmer and beat up with a bit of butter.

Take half a dozen large white onions, peel and
White cut them in halves, lay them in water for a short
Onion time. and then boil till tender; lay them on a
Sauce. chopping board, chop and bruise them, put them
 into a clean saucepan with some butter and flour,
 half a tea-spoonful of salt, and some cream or good milk, stir
 it till it boils; then rub the whole through a tammy or sieve,
 adding cream or milk to make it of the consistence you wish.
 This is the usual sauce for boiled rabbit, mutton, boiled
 goose, or tripe.

Beard the oysters, put them into a saucepan
Oyster with their liquor strained, and a large piece of
Sauce. butter, a few black peppercorns, a little salt, red
 pepper, and a blade of mace; simmer gently for
 ten or fifteen minutes, but do not allow them to boil; roll some
 butter in a little flour or arrowroot, and melt it, adding a
 little milk; pick out the peppercorns and mace from the
 oysters, and pour upon them the melted butter.

Beard the oysters, strain the liquor, add it to
Oysters, to some rich brown gravy thickened with flour and
stew in a little butter, add some white wine, according to
Brown the number of oysters. Put the whole in a
Sauce. stewpan and simmer gently for about a quarter
 of an hour; before serving add some salt,

pepper, and nutmeg, a little lime juice and vinegar ; a few sippets of very thinly crisp toast may be put round the dish.

Beard and scald the oysters ; strain the liquor
White and thicken it with a little flour and butter ; add
Sauce. some salt, white pepper, and two or three table-spoonfuls of cream ; squeeze in a little lemon juice ; simmer gently, but do not let it boil.

Goose Sauce. See apple or green Papaw.

Wash some parsley very clean, and pick it
Parsley carefully ; put a tea-spoonful of salt into half a
Sauce. pint of boiling water ; boil the parsley about ten minutes ; drain it on a sieve ; mince it quite fine, and then bruise it to a pulp ; put it into a sauce-boat, and mix with it, by degrees, about half a pint of good melted butter.

Take half a pint of veal gravy, add to it two or
Sauce for three leaves of basil, a small onion, and a roll of
Wild orange or lemon peel, and let it boil up for a few
Ducks. minutes ; strain it off. Put to the clear gravy the juice of a Seville orange or lime, half a tea-spoonful of salt, some pepper, cayenne, and a glass of red wine ; send it up hot.

Peel the onions—large white are the best—
Onion and put them on the fire in cold water ; when it
Sauce. boils, pour off the water and fill up with fresh hot water—and repeat if necessary—to take out the strength of the onions ; lastly, boil in milk and water ; when quite soft, squeeze the onions between two plates, place them on a chopping board, and chop them quite fine, or rub them through a coarse sieve ; add melted butter with cream or milk, with pepper and salt to taste.

Bruise a stick of cinnamon, set it over the fire
Pudding in a saucepan, with just as much water as will
Sauce. cover it, give it a boil, and then put in a couple
of table-spoonfuls of fine sugar, pounded, a
quarter of a pint of white wine, some thin pared lime peel,
and three or four peach leaves, boil all together gently,
strain, and send it up hot.

Two glasses of sherry or Madeira; a table-
Another. spoonful of pounded sugar, a little mace and
grated lemon peel, mix with a quarter of a pint
of thick melted butter; nutmeg may be added.

Melted butter made thick with flour sweetened
Another. with syrup, and flavoured with lime juice,
essence of lemon or a little nutmeg.

Pound a table-spoonful of capers, and one of
Kelly's minced parsley as fine as possible, then add the
Sauce. yolks of three hard eggs, rub them well together
with a table-spoonful of mustard; bone six
anchovies and pound them; rub them through a hair sieve
and mix with two table-spoonfuls of oil, one of vinegar, one
of shalot ditto, and a few grains of cayenne pepper; rub all
these well together in a mortar till thoroughly incorporated;
then stir them into half a pint of good gravy or melted
butter, and put the whole through a sieve or tammiss.

Boil the liver of the fish and pound it in a
Liver mortar with a little flour, stir it into some broth,
Sauce or some of the liquor the fish was boiled in, or
for fish. melted butter, parsley, and a few grains of cay-
enne, with a little essence of anchovy; give it a
boil up, and rub it through a sieve; give it a warm; you
may add a little lime juice, or lemon cut in dice.

Pare off the rind of a lime or a sour orange as *Lemon and* thin as possible, so as not to cut off any of the *Liver* white with it; now take off all the white and cut *Sauce.* the lemon into thin slices, pick out the pips and divide the slices into small squares, add this and a little of the peel, minced very fine, to the liver, prepared as for liver and parsley sauce, and put them into the melted butter and warm them together, but do not let them boil.

Steep a quarter of a pound of rice in a pint *Rice Sauce.* of milk, with onion, pepper, &c., as bread sauce; give it a boil; when the rice is quite tender (take out the spice) rub it through a sieve into a clean stewpan; if too thick, put a little cream or milk to it.

This is a very delicate white sauce, and may be served instead of bread sauce.

Cut some onions into small dice; fry them of *Robert* a fine brown; moisten them with some spinach *Sauce.* sauce, or dust them with flour, and moisten them with some veal gravy; skim it that the sauce may look bright; put in a little pepper and salt, and, just before you send up, mix a spoonful of mustard.

Rabbit Sauce. See onion.

Ragout Sauce. See beef gravy brown sauce.

Take the yolks of two fresh eggs boiled hard, *Salad* mash in a plate with a silver fork; then add a salt- *Sauce.* spoonful of salt, and two spoonfuls of mustard; rub the whole well together, add by degrees three spoonfuls of sweet oil or fresh cream; then two of good vinegar, stirring it well the whole time until quite smooth: a spoonful of anchovy sauce is sometimes added, but is no improvement if the salad is to be eaten with cold meats, though it may be, if with fish, prawns, or lobsters.

Bruise down the yolks of two hard eggs in a basin; add a large spoonful of mustard; rub them together with a table-spoonful of catsup, one of tarragon, and two of white wine vinegar, and a tea-cupful of thick cream; these are all to be well incorporated together, and when the salad is nicely cut and ornamentally dressed in the salad dish, pour the sauce equally all over it.

German salad Sweet oil and vinegar mixed together in equal proportions quite smooth.

A quarter of a pint of claret or port wine, the same quantity of mutton gravy, and a table-spoonful of currant jelly; let it just boil up, and send to table in a sauceboat, or serve up with a little red currant jelly dissolved in port wine or claret.

May be made with equal parts of tamarind jelly and clear gravy, or half a pint of best white wine vinegar and four table-spoonfuls of pounded sugar; set it over the fire, skim it carefully, and strain it through a cloth and serve it hot.

Pick and remove all the stalks; wash and drain the leaves; stew them without water till they will beat to a mash; put in some butter and a little milk; simmer and stir over a slow fire till the sauce be of the consistence of thick melted butter. Add a little pepper and salt while dressing.

Sorrel, like spinach, shrinks very much in dressing. Pick and wash it clean, put it into a stewpan with one ounce of butter; cover close and set over a slow fire for a quarter of an hour; then rub through a coarse hair sieve; season with pepper, salt, nutmeg, and a small lump of sugar; squeeze in the juice of a lemon and make the whole thoroughly hot.

Take a pint of beef gravy thickened, a wine-glassful of Madeira, the juice and peel of a lime, a few leaves of basil, a clove of garlic, a few grains of cayenne pepper, and a little essence of anchovy; let them simmer together for five minutes, and strain through a tammiss.

Take of green sliced mangoes, salt, sugar and raisins each eight ounces; red chillies and garlic each four ounces; green ginger six ounces; vinegar three bottles; lime-juice one pint. Pound the several ingredients well; then add the vinegar and lime juice; stop the vessel close, and expose it to the sun a whole month, stirring or shaking it well daily; then strain it through a cloth; bottle and cork it tight.

Obs.—The residue makes an excellent chutney.

Prepare half a pint of clear gravy, roll a table-spoonful of butter in the same quantity of flour or arrowroot, take two table-spoonfuls of mushroom catsup, one spoonful of mustard, a small quantity of chopped capers, the juice of a lime with some of the peel grated, salt, black pepper, and either a chopped green chilli, or cayenne pepper; simmer together for a few minutes, pour a little over the grill, and serve the rest in a sauce turcen.

Obs.—A tea-spoonful of anchovy and a little wine may be added.

Take half a pint of clear gravy, cut into it the thin peel of a lime, a few leaves of basil or sage, with a small sliced onion, let it boil until the gravy is flavoured, then strain it off. Add the juice of the lime, some cayenne pepper, a glass of red wine, pepper and salt. Send it up hot.

Obs.—This sauce may be served with all kinds of water-fowl, and is preferable to dressing the bird at table as is commonly the case. Wild fowl being liked by some persons under-done, and without sauce. Snipes particularly so.

Gravies should always be served in a covered sauce tureen quite hot.

Take fresh soy eight ounces, chilli vinegar
Dolichos one pint, garlic vinegar one quarter of an ounce,
Soya of syrup or treacle eight ounces, port wine or
Sauce. Vin de Tinto one pint, salt four ounces, tartaric
 acid one ounce, mix the whole well together.

For soup, fish, meat, steaks, &c.

To clarify Veal or beef gravy is to be clarified with
Gravy. whites of eggs.

Most joints will afford sufficient trimmings,
Gravy for &c., to make half a pint of plain gravy, which
roast you may colour with a few drops of browning
meat. about half an hour before you think the meat
 will be done; mix a salt-spoonful of salt with
 a full quarter pint of boiling water; drop this by degrees
 on the brown parts of the joint; set a dish under to catch
 it (the meat will soon brown again); set it by as it cools,
 the fat will settle on the surface; when the meat is ready,
 remove this and warm up the gravy and pour it into
 the dish.

May be made with the parings and trimmings;
Gravy for or pour from a quarter to half a pint of the
boiled liquor in which the meat was boiled into the
meat dish with it, and pierce the inferior part of the
 joint with a sharp skewer.

Mushrooms are procured in all parts of India
Mushroom during the rains, and to make your own catsup

Catsup. will not only be found economical but it will be far stronger and better than can ever be purchased. Take as many as you please of large flap mushrooms that are of a reddish brown inside (peel off the top skin or not, but wipe them clean) and lay in the bottom of a deep dish; sprinkle them over with clean salt; then add another layer of mushrooms and more salt, and so continue until the dish or pan is full; let them remain for about eight or twelve hours; then mash up the whole; strain off the juice, to each pint add half an ounce of black pepper and about forty or fifty cloves; put the whole into a stone jar and place the jar covered over in a saucepan of water, and let it boil until about one-third or one-half has evaporated; set the whole by to cool and settle; then strain it off clear into pint or half-pint bottles, adding to each pint a table-spoonful of brandy; if you have any claret that has been opened or otherwise, you may add a wine-glass to each pint or more as you please—it preserves the catsup better in this country.

Having prepared the mushrooms as above,
Another. strain them through a cloth and put the juice into a clean saucepan and boil the whole gently, taking off all the scum as it rises; when boiled down to about one-half, add a little wine in the proportion of a glass to each pint; remove it from the fire and put it into a jug to cool and settle; then strain it off clear and bottle, putting into each bottle a few cloves previous to corking, which should be well secured by wax or dammer.

Six seers, or twelve English pounds, will give,
Mustard. if the seed is fresh, three pints of good clear oil; this is the best for pickles, and is preferred

by all natives for the purpose. To prepare the seed so as to remove the husks or skin more effectually than is usually done, it is necessary to soak them in water for a couple of days, changing it once or twice; then put it out in the sun to dry; after which have the seed only bruised with a grinding stone and the husks removed by a winnowing fan, which will make the seed clean and fit for grinding and other domestic purposes. Mix (by degrees, by rubbing together in a mortar) the best flour of mustard with vinegar, white wine, or cold water in which scraped horseradish has been boiled; rub it well together till it is perfectly smooth, and only make as much as will be used in a day or two. Mustard is sometimes made by mixing it with cream, sherry or Madeira wine, or distilled vinegar, flavoured with horseradish instead of water.

Obs.—The French mix their mustard with wines and vinegar, flavoured with various sorts of sweet herbs.

Take four ounces of butter; put it into a
Melted small clean saucepan over the fire with four or
Butter. five table-spoonfuls of milk; thicken it with a
 tea-spoonful of the finest flour, or with not quite
 so much arrowroot, else it will be too thick; then add a small
 wine glass of water; hold it over the fire, shaking it round
 (all the same way) till it begins to simmer; then let it stand
 and boil up. It should be the thickness of cream.

Obs.—Instead of the milk add four spoonfuls of mushroom catsup, and you have an excellent sauce for fish, flesh, or fowl. If the butter oils pour it backwards and forwards from the butter boat to the stewpan until it is smooth again.

Take any quantity of butter; put it into a
Clarified saucepan over a clear fire; as soon as it boils
Butter. the process should be conducted gently; take off
 the butter-milk and then gently let it simmer

until the watery particles are all evaporated, and remove ; when nearly cool pour off the butter, carefully leaving any sediment behind. This preparation will keep good for a length of time, only see that the vessel in which it is to be put is dry and clean.

Butter Put two ounces of fresh butter into a frying
burnt. pan ; when it becomes of a dark brown colour, add a couple of spoonfuls of vinegar with a little pepper and salt, serve for boiled fish or poached eggs.

Buttered Beat and strain ten or twelve eggs ; put a piece
Eggs. of butter into a saucepan ; keep turning it one way till melted ; put in the beaten eggs and stir them with a spoon until they become quite thick ; serve upon buttered toast. They may be eaten with fish, fowl, or sausages.

Another. Chop half a dozen hard boiled eggs ; put them into a saucepan with half a tea-cupful of cream, two ounces of butter, a little mace, salt, and pepper ; add a little shalot or chives minced, or the same quantity of white onion ; stir it till quite hot, but it must not boil.

CHAPTER VII.

HINTS ON CHOOSING.

BEEF,

WHEN old, has a coarse grain, the fibres are tough and of a dark colour with a deep red tinge; young meat is quite the reverse. The flesh of ox beef, to be good, should have a smooth open grain, of a light red, and feel tender; the fat rather white than yellow. An ox that has not been over-worked, of a middling age and stall-fed, furnishes finer beef than even a cow. The grain of cow beef is closer than that of an ox, and not of so bright a red; the fat whiter. The meat of bull beef has a strong scent, is much darker and coarser in the grain, and of a deep red with coarse yellow fat. Old meat is always tough, and if the animal has been much worked, no feeding, keeping, or preparation will make the meat tender.

Obs.—The baron of beef, so famed in old English hospitality and now rarely produced at any but civic feasts, being the most substantial dish of all, is the same joint in beef that a saddle is in mutton, and is always roasted.

Take four pounds of beef or veal; cut it into
Alamode pieces of about four ounces each; dip them into
Beef or an equal quantity of common and shallot vinegar;
Veal. then roll them in the following seasoning: grated
nutmeg, black pepper and allspice, two or three
cloves and some salt, all of which have been pounded; add
to this, parsley, lemon thyme, marjoram, and any other sweet

herbs shred fine ; put into the stewpan some fine suet or beef lard, with any dressings from the meat, and let it melt over the fire. Dredge the meat with flour and put into the stewpan with three or four onions stuck with spice, and two or three cloves of garlic, to every two pounds of beef ; shake, turn, and look to it constantly until it is well browned on all sides ; add a large cut carrot to every pound of meat, and a pint of browned boiling water, some salt, pepper, and allspice ; fix the top of the stewpan down with common flour or Atta paste, and set it on a slow fire to simmer gently from three to four hours ; when done if it is not thick enough, take out a little of the stock, and when cool, thicken with some ground rice-flour, and give it time to cook.

Obs.—Wine or acids may be added ; it is usual in London to serve this up with endive, beet, or any other salad.

Take a small round of beef ; remove the bone,
Alamode rub it well with four ounces of saltpetre and half
Beef a pound of moist sugar ; then place it on a board
another or dresser and cover it with another board, put-
way. ting over it some very heavy stones ; let the juice
 drain from the meat for twelve hours ; then rub
 the meat well with common bay salt, and a few cut limes,
 with a little spirit if you please, for three or four consecu-
 tive times, morning and evening, according to the weather,
 and longer, if possible ; then clear the brine from the meat
 and fillet it up firmly. Prepare a stuffing of chopped
 parsley, thyme, two or three anchovies or a spoonful of
 anchovy sauce, mace, black pepper, and a little butter,
 with a sprinkling of allspice ; make holes here and there
 over the meat and put in the stuffing ; put it in a pan that
 will just hold it, and fill it up with cold water ; add some
 whole black pepper and cover with a common paste ; bake
 it for several hours ; when cold take off the crust and all
 the fat, and serve it up in the pan.

The pieces generally selected for this purpose *Beef Col-* are the thin flanks, short ribs, and leg, boned, larded and all the coarse sinews being removed, and may be served in prepared in the following way : If the collar is to various be roasted, sprinkle the meat with garlic, or any ways. seasoned vinegar ; brush it with egg, and strew over some sweet herbs, cooked oysters, or mushrooms, or any force-meat, or lay slices of bacon in the middle, and season highly ; then braise it partially, and roll and tie it up nicely with a bandage of cloth ; dip it in vinegar, and, if the weather permits, hang it up for three or four days, and cook it in a saucepan, or braise it and let it cool in the cloth. It may be larded and roasted and served with gravy, or brush it with egg sprinkled with crumbs, mushrooms, &c. Glaze, and serve it as other roast meats, or it may be served cut in slices when cold.

Take a shin or leg of beef, boned, remove all *Another* the coarse sinews and nerves ; stew until quite way. tender ; cut the meat into small pieces ; season with some sweet herbs, pepper and salt, four table-spoonfuls of mushroom catsup, the same of wine ; put it into a stewpan, and cover it with the liquor in which the beef was dressed ; set it on a slow fire to simmer gently for half an hour ; then add slices of hard boiled eggs or pickled cucumbers ; mix the whole together and put it into a mould. When cold, turn it out.

When salted, or corned, is to be dressed in the *Edge bone* same manner as a round, and the same accompanying vegetables ; it may also be roasted and forced with oysters, mushrooms, &c.

Obs.—The soft fat-like marrow which is found on the back is best when hot, and the hard fat near the end, when cold.

Ribs When salted are called the brisket, and various other pieces are dressed in the same way, but seldom roasted in India.

Round. Skewer it up tight of a proper shape ; tie a broad band round it to keep the skewers in their places ; put it into plenty of cold water, and carefully take the scum off as it rises. Let it boil until all the scum is removed, and then put the pot in which it is on one side of the fire to simmer slowly until it is done. A round of fifteen pounds will take about three hours.

Obs.—Serve with any boiled vegetables as a garnish, such as carrots, greens, &c. Peas or suet pudding is a good accompaniment. The outside slices may be used for potted beef.

Steaks Should be cut from the best part of the rump from half an inch to an inch thick. There is great art in cutting them nicely ; and, as they are used in this country mostly fresh, they require to be beat with a light roller for some time. Many cooks prick them all over with a fork ; but this deprives them of much of their flavour, although it makes them appear tender.

The time of cooking cannot be precisely laid down, as tastes vary so much in that point. A little garlic, onion, or shalot juice may be put into the dish, or it may be rubbed with assafœtida. Those who are fond of a good steak will order that never more than one is to be served at the same time, and then brought hot and hot from the kitchen.

Cut the steaks off the rump or ribs of a fore-
Grilled or quarter ; have a very clear fire, and the gridiron
broiled. clean and perfectly hot ; lay on the steaks with meat tongs, turning them constantly till they are done enough ; sprinkle a little salt over them before taking off the fire ; serve perfectly hot, with a plain gravy and

sliced onions, raw or fried, or rub a little butter over the steaks the moment of serving. The fat to be served with the steaks must be done separately, that the dripping of the grease may not smoke the meat.

Obs.—A gridiron that has its bars fluted is the best for dressing them on, as the gravy is preserved and runs into a trough at the end.

Cut the steaks the same as for broiling; prepare
Fried. in the same way; put some butter or ghee into a frying pan, and when it is hot, lay in the steaks and keep turning until done enough; serve hot, with mushroom, oyster, brown, or any other sauce.

Obs.—If fried onions are to be served with them, they must be dressed after the steaks are removed from the pan, or else with brown onion sauce separately, as some persons have an objection to them. Frying steaks is the custom most generally practised in this country, and as the meat is more equally dressed, evenly browned, and the gravy preserved, perhaps it is preferable to broiling.

Cut the steaks off a rump, or any other good
Steak Pie. part of the beef (beat them with the rolling pin) fat and lean together about half an inch thick; put over them salt, pepper, and parboiled onions, minced or grated bread, seasoned with pepper, salt, and pickled cucumber, minced; roll them up, or pack them neatly into the dish, or lay the beef in slices; add some spoonfuls of gravy and a tea-spoonful of vinegar; cover with a puff paste and bake it for an hour.

Obs.—In Devonshire, slices of apple and onions are added; when it is called squab pie.

Cut rump steaks, not too thick; if fresh they
Pudding. must be beaten with a roller or chopper; cut them into thin pieces; then trim off all the skin,

sinews, &c. ; have some onions peeled and chopped fine, also some potatoes peeled and cut into slices a quarter of an inch thick ; rub the inside of a mould or basin with butter ; cover it with paste ; season the steaks with pepper, salt, and a little grated nutmeg ; put in a layer of steaks, then of potatoes, and so on till it is full ; occasionally sprinkle some of the chopped onions ; add to it four spoonfuls of mushroom catsup, a little lemon pickle, and a wine-glass of broth or water. Roll out a top, and close it well by wetting the rims and pressing them together, to prevent the water getting in ; dip a clean cloth in hot water, sprinkle a little flour over it and tie up the pudding ; put it in a large pot of boiling water, and boil it two hours and a half ; take it up, remove the cloth, turn it down in a dish, and when wanted take away the basin or mould.

Obs.—This pudding may be made in half the time by first partly dressing the steaks, vegetables, &c., in a stewpan, with the advantage of being able to add any other seasoning you please, such as oysters, artichokes, bottoms, &c. Mock oyster sauce may be served with it.

Is the prime part for roasting : when to be
Sirloin of used it should be washed, then dried with a
Beef clean cloth, and the fat covered over with paper,
 tied on with thread ; care must be taken to
 balance the meat properly upon the spit, but if not exactly
 right it is better to make it equal by fastening on a leaden
 headed skewer ; then pierce it again with the spit. It is
 to be basted with a little butter or dripping, and after-
 wards with its own fat, all the time it is roasting. Just
 before being taken up it must be sprinkled with a little salt ;
 then dredged up with flour, and basted till it is frothed.
 When taken from the spit, a little boiling salt and water
 should be poured along the bone to mix with the gravy ;
 garnish with scraped horseradish, and slices of Yorkshire
 pudding.

Obs.—A sirloin will take about a quarter of an hour for each pound weight roasting.

Cut them through the broad way, and skewer
Kidneys them flat; lay them in a marinade of oil, vinegar,
fried. sliced onions, chopped parsley, and pepper; do
 them slowly over a clear fire, and baste with a
 little butter; have some minced parsley to strew over the
 edges; sprinkle a little fine salt over them, and lay in the
 centre of each a bit of fresh butter, and serve very hot.

Cut across and fry them, and finish as stewed
Stewed. steaks with onions, mushrooms, &c.; or cut
 them in pieces and serve in a sauce with
 catsup, lemon pickle, &c.

Parboil, skin, and cut the palates into strips,
Palates. or simmer them in stock until the skin will
 come off; then stew them in stock with pepper,
 salt, a glass of wine, and seasoning; let them simmer slowly
 until quite tender, or when they are cut into strips, fry an
 onion in butter, and add the palates and a few sweet herbs;
 moisten them with some highly seasoned stock, and when
 ready add a little mustard.

Take the steaks from the middle of the rump
Italian where tender; rub them with pounded mace,
Steaks. pepper, and salt; put them into a stewpan,
 and close the top with coarse paste; put it over
 hot ashes for three or four hours.

Obs.—An à-la-blaize pan will answer the purpose better.

Prepare exactly as for beef stock or gravy,
Extract. but instead of water use wine, Cape, Marsala, in
 fact any white wine may be used; simmer very
 slow with the top of the pot covered with fire, that the
 steam may not evaporate.

Obs.—Both this and the beef gravy may be made with a leg of beef only, the ends of the marrow bone must be sawed off, and to prevent the marrow from flowing it must be removed. It may be cooked in a jar in an oven or bain-marie.

Take a sirloin and carefully cut out the inside
Fillet of or fillet from underneath, leaving only a small
Beef portion of fat at the sides (lard it lengthwise
braised. with small lardoons of fat bacon), prepare and
 cut into slices, four onions, one turnip, one
 carrot, one head of celery, one leek, a handful of parsley, a
 sprig of thyme, and four peach leaves, moisten the whole
 with a cup of fresh made ghee or olive oil, lay your fillet
 in a deep dish, cover with the vegetables and let it remain
 for twelve hours. Then place the fillet on a light spit,
 spread the vegetables on two or three sheets of paper, and
 tie it carefully round with twine, so that the vegetables
 may not drop off whilst roasting. Oil the paper, or
 baste it with warm ghee that it may not burn. Roast it
 according to its size for an hour or longer, then remove the
 vegetables, brown it lightly with a salamander, and it is ready
 to be served with a sauce purée, or otherwise.

Obs.—The sirloin may be boned and then stewed with
 the same kind of vegetables as are used for preparing the
 fillet, by putting them into a stewpan with a pint of water,
 put over a brisk fire, keep stirring it the whole time until
 reduced to a glaze, then put in the beef, fill the stewpan
 with water, skim it while boiling, and let it simmer for three
 or four hours. Take it out and serve with a good flavoured
 sauce, and such stewed vegetables as may be in season.

Break the bones of a leg or shin of beef;
Glaze. cover it with cold water, and set it near the
 fire to heat gradually till it nearly boils, for

about an hour ; skim it carefully while any scum rises ; pour in a little cold water to throw up any scum that may remain ; let it come to a boil again, and skim it carefully. When the broth appears clear let it boil for eight or ten hours, and then strain it through a sieve into a pan, and let it cool. The meat may be used for potted beef. Next day remove all the fat from the top of it, and pour it through a tammy or sieve as gently as possible into a stewpan, taking care not to let any particle of the settlings at the bottom go into the stewpan, which should be well tinned, if made of iron. Add a quarter of an ounce of whole black pepper to it ; let it boil briskly with the pan uncovered on a brisk fire ; if any scum rises, it must be removed with a skimmer. When it begins to thicken and is reduced to about a quart, it must be removed to a smaller stewpan ; set it over a gentle fire till it is reduced to the consistency of a thick syrup, and take care it does not burn ; the least inattention, and your labour is lost. Take a little of it out in a spoon, and let it cool ; if it sets into a strong jelly it is done enough ; if it does not, boil it a little longer till it does. It is best preserved in small flat earthen pots, or else if you prefer it in the form of cakes pour it into a dish a quarter of an inch deep ; when it is cold turn it out, and divide into pieces of an ounce and a half, or an ounce each ; put them out in the sun to dry, and when hardened, keep in a canister or dry place.

Obs.—If it burns it acquires a very disagreeable acid flavour.

A stewed brisket cut into slices, and served
Harricot. with the same sauce of vegetables as directed for Harricot mutton.

Take a round of beef ; rub it well with three
Hunters' or four ounces of saltpetre ; put a board with
Beef. heavy weights upon it to express the juice ; eight hours after, rub the beef well with the

following mixed ingredients: allspice three ounces, cloves two, black pepper one, two pounds of salt, and half a pound of brown sugar; put it into a large pan, and have the meat well rubbed every twelve hours; squeeze over it a dozen limes cut in halves, with a glass of brandy; when your beef is ready, cut two or three pounds of beef suet small; put one half in the bottom of the dish under the beef, and the rest upon the top; cover it with a coarse paste of common flour and bake it. When cold take off the crust, and pour off the gravy, which preserve.

Cut a pound of lean meat into thin slices;
Tea. put it in two pints and a half of cold water; set it over a very gentle fire to become gradually warm; remove the scum as it rises; let it continue simmering gently for an hour; strain it through a napkin, and let it stand ten minutes to settle, and then pour off the clear tea.

Obs.—The meat, if boiled till tender, may be used for potted beef. Beef tea may be flavoured by the addition of an onion and few corns of black pepper, and a little mushroom catsup.

Chop some boiled white cabbages, or the *Bubble and* heart of any other with some potatoes; *Squeak.* season with salt, pepper, and a little butter, and some slices of cold boiled salted beef. Put the fried cabbage and potatoes into a dish, and lay round it the slices of beef fried; serve very hot.

Obs.—The meat is best when under-done.

Take three pounds of well boiled salted beef,
Potted pick out any gristle or skin, chop it fine.
Beef. Pound it carefully in a stone mortar with a little butter or fat till it is a fine paste; season it by degrees, while you are beating it, with black pepper, allspice,

or cloves pounded, or mace or grated nutmeg; put it in pots; press it down as close as possible, and cover it a quarter of an inch thick with clarified butter or beef suet; the latter is best for India.

Obs.—The less gravy or butter, and the more labour given to pounding will be the better, if you wish it to keep.

Put on in cold water a brisket of beef, when *Hamburg.* it boils skim it well; take out the beef, and let it cool, and then rub it well with three handfuls of salt and an ounce of saltpetre; beat it well with a rolling pin for twenty or thirty minutes; put it into a pickling tub; strew over a handful of salt; let it be four days, turning and rubbing it occasionally; put a little more salt and let it lie four days more; after which, sew it in a cloth and let it hang twelve days in smoke; grate and use it.

Obs.—As meat will only in the cold season allow of its being so long in the salt, add, if it is to be afterwards smoked, half a drachm or thirty drops of creosote to a wine glass of brandy, and rub it over the meat; this is an excellent preservative, and if used in curing pork for boiling gives it all the flavour of being smoked.

Rub on an ox's heart two ounces of common *Dutch.* salt, half an ounce of saltpetre, an ounce and a half of coarse brown sugar, and a little salt, turn and rub it for nine days; then hang it in the kitchen to dry: it will become quite hard. When required for use cut off a piece, boil, and when cold grate it for spreading on bread and butter; it may be served with curled butter over it.

Cut any pieces of tender lean beef into slices;
Scotch brown some butter and flour in a saucepan: put
Collops. in the beef with some salt, pepper, and a finely minced onion; (half a minced apple, or some

green papaw is an improvement); add a little hot water; cover the pan closely and stew till tender.

Cut a piece of beef into small bits; season
Gobbits. them with pepper, salt, grated lemon peel, and
 nutmeg, some parsley and shalot finely chopped;
 fry them brown in butter, and stew them till tender in a
 rich brown gravy, adding a table-spoonful of vinegar and
 one of port wine; put thickly over them grated bread
 seasoned with pepper, salt, and a little butter, and brown
 them with a salamander.

Cut off the meat with a little of the fat into
To dress strips three inches long, and half an inch
the thick; season with pepper and salt, dredge them
inside of with flour, and fry them brown in butter; then
a cold simmer them in a rich brown gravy; add mush-
Sirloin. room catsup, onion, and shalot vinegar, a table-
 spoonful of each; garnish with fried parsley.

Cut the steaks very thin; cover them with
Olives. farce, which may be seasoned high with mush-
 rooms; roll up tight and tie them firm, fry quick
 in beef dripping, stew them in stock, and add ketchup,
 butter, and flour, or dip them in egg and crumbs; fry and
 serve on an oyster ragout.

Take beef, chop and mince it very small, to
Mince Col- which add some salt and pepper; put some ghee
lops of into a frying-pan, and slice some onions into it,
Beef. and fry them; add a little water to it, and then
 put in the minced meat; stew it well, and in a
 few minutes it will be fit to serve up.

Mince fine two pounds of beef, and a pound of
Beef suet, or what is called hogs' leaf from the belly
Sausages. of a pig; season high with pounded black pep-
 per, salt, allspice, and winter savory; mix, and

fill the small intestines that have been well scoured and cleaned; tie them in lengths, and hang them in the smoke for use.*

Scald three quarters of a pint of oysters in *Beef and* their own liquor; take them out and chop them *Oyster* finely; to every pound of beef add half a pound *Sausages.* of suet, with an ounce of crumbs and an egg, a little garlic, sweet herbs, spices and salt; fill them in three inches length, or pack them closely into a jar; when to be used, roll it into the form of small sausages; dip them into the yolk of an egg beaten up; strew grated crumbs of bread over them, or dust with flour, and fry them in ghee or fresh dripping; serve them upon fried bread, hot.

Obs.—Mushrooms may be used instead of oysters or cray fish, and if made only as required, will be better suited to this climate.

First wash them well and boil in plenty of hot *Cow-heels,* water till the hoofs come off, and the hair can be *or Ox-* peeled off and scraped clean; wash them well *feet, to* again in fresh water, and boil till all the bones *dress.* separate easily.

To pot them, cut them into small pieces; add *Cow-heels,* a little of the liquor; heat it, and season with *potted.* some salt, pepper and vinegar; put it in a mould, and when it becomes cold turn it out. This is eaten with vinegar and mustard; they may be served, without being cut small, either hot or cold; if hot, serve with thick parsley and butter.

Cut them into small bits; dip them into the *Another.* yolk of an egg beaten up, and rub them in bread crumbs seasoned with pepper, salt, and minced

parsley; fry them in ghee or butter; cut into thin slices a good dish of onions; fry them in ghee and serve them hot, with the fried heels laid upon them.

Obs.—The liquor may be made into jelly or soup, or used to enrich sauces or gravies.

Clean, prepare the check and put it into luke-
Ox cheek, warm water; let it lie three or four hours; then
stewed. put it into cold water, and let it soak for twelve
 more; wipe it clean; put it into a stewpan and
 just cover it with water; skim it well when it is coming to a
 boil; then put two whole onions, sticking two or three cloves
 into each, three turnips quartered, a couple of carrots sliced,
 two bay leaves or peach, and twenty-four corns of allspice,
 a head of celery and a bundle of sweet herbs, pepper and
 salt; to these add cayenne and a little garlic if approved of.
 Let it stew gently till perfectly tender, about three hours;
 then take out the check; divide it into small pieces fit to
 help at table; skim and strain the gravy; melt an ounce and
 a half of butter in a stewpan; stir into it as much flour as it
 will take up; mix with it, by degrees, a pint and a half of
 the gravy; add to it a table-spoonful of basil, tarragon, or
 elder vinegar, or the like quantity of mushroom or walnut
 catsup or port wine, and give it a boil. Serve up in a deep,
 or ragout, dish.

Saw the bones even, so that they will stand
Marrow steady; put a piece of paste over the ends: set
bones. them upright in a saucepan, and boil till they
 are done enough. A beef marrow-bone will
 require from an hour and a half to two hours. Serve fresh
 toasted bread with them.

Brown sugar and common salt of each two
Pickling pounds, saltpetre eight ounces, renders meat
salt. salted with it very finely flavoured and red.

Boil together for twenty minutes two gallons
Pickle of water, three pounds of bay salt, two pounds
for Bœef, of common salt, two pounds of coarse sugar, two
Ham or ounces of saltpetre, and two of black pepper
Tongue. bruised and tied in a fold of muslin; clear off
 the scum thoroughly as it rises; pour the pickle
 into a tub or a deep earthen pan, and when it is quite cold
 lay in the meat, of which every part must be perfectly
 covered with it.

A good brine is made of bay salt and water
Do. in thoroughly saturated, so that none of the salt
brine. remains undissolved; into this brine the sub-
 stance to be preserved is plunged and kept
 covered with it. In this vegetables, French beans, artichokes,
and olives may be preserved.

“Meat preserved with Carson’s salting machine
Salting. will keep*in proportion to the strength of the
 brine with which it is impregnated. If it be
 required to keep for a month, use the receipt marked No. 1;
 if two months, No. 2; if beyond that time, No. 3. Meat
 pickled with No. 1, will preserve the character of fresh meat,
 and No. 2, corned meat; so that by this instrument and
 process, persons on a voyage may have provision nearly fresh
 for a great length of time, as by forcing a little salt and water
 (for example) to the bone, particularly where there is a joint,
 and around the pope’s-eye in a leg of mutton, the other parts
 will remain sweet without salt for many weeks, if hung in
 an airy place.”

(For making pickle or brine.)

No. 1.

Take of common salt.....	5 lbs.
Molasses	$\frac{1}{2}$ do.
Water.....	1 gallon.

Mix the whole together, and allow it to stand quiet for half an hour (or longer); then pour or strain off the clear liquid, taking care that no particle of salt or other substance pass into the machine; this is very important, as such particles may stop the hole in the nipple; but should a particle of salt or fat get into it, if the nipple be placed in hot water, the salt will be dissolved and the fat can be blown out.

No. 2.

Take of common salt.....	6 lbs.
Saltpetre	$\frac{1}{4}$ do.
Molasses.....	$\frac{1}{2}$ do.
Water.....	1 gallon.

Dissolve as above, using the clear liquor for the machine; the salt not dissolved to be poured or rubbed on the surface of the meat.

No. 3.

	Take of common salt.....	7 lbs.
<i>Strong Brine.</i>	Nitre or saltpetre.....	$\frac{3}{4}$ do.
	Water.....	1 gallon.

Dissolve, and use as No. 2, covering the meat with salt, or place it in strong brine, after using the machine.

No. 4.

	Take of common salt.....	7 lbs.
<i>Sweet pickle</i>	Saltpetre	$\frac{1}{2}$ do.
<i>for Tongues</i>	Coarse sugar	$\frac{1}{2}$ do.
<i>and Hams.</i>	Water.....	1 gallon

To be used the same as No. 2. If the ham, tongue, bacon, &c., is to be cured or smoked, it is only necessary to add to each quart of the above pickle a table-spoonful or more of Hackin's essence of smoke.

Obs.—Essence of smoke is nothing more than a little creosote dissolved in spirits.

The flesh of the bull and cow calf of this *Veal, to* country is pretty much the same, though the *choose.* latter is preferred for the udder. Choose the meat of which the kidney is well covered with

white thick fat, the other parts should be dry and white ; if clammy or spotted the meat is stale and bad. If veal is in danger of not keeping, wash it thoroughly and boil the joint ten minutes, putting it into the pot when the water is boiling hot ; then wipe it dry and put it into a cool place.

Take out the bone, and fill the space with
Fillet stuffing or force-meat ; put some also under the
roasted. flap ; serve it up with good melted butter, and slices of lime over it. It requires particular care to roast it a nice brown.

This is considered the best part of the veal ;
The loin. the clump end must be stuffed like the fillet, and a toast may be put under the kidney ; the fat being as delicate as marrow. Serve with melted butter, the same as a fillet.

Shoulder of Stuff, as for fillet, with force-meat and serve
Veal. as the same.

Prepare and roast the loin, put two ladlefuls
Loin of of white sauce into a stewpan with a quart of
Veal aux boiled peas (previously dressed with a sprig of
petits mint), a little salt, a tea-spoonful of sugar ; let it
pois. boil up, then add two table-spoonfuls of butter, with a little arrowroot, shake the whole over the fire, pour it into a dish, and place the loin in the centre ; serve quite hot.

Obs.—The peas may be dressed in a brown sauce, with a little chopped parsley, and served with a roast loin or breast of veal.

The knuckle Is generally boiled plain, and sent up with
of Veal. parsley and butter.

Having your veal nicely roasted, place a
Loin of border of mashed potatoes round the dish, take
Veal à la some sticks of celery, cleaned, cut off the tops,
Purée de and make a purée. Stew the bottoms in some
Celeri. consommé with a little sugar until tender, place
 them upright in the border of potatoes with the
 veal in the centre, and pour the purée of celery round, serve
 quite hot; the purée should be of the consistence of good
 cream.

Neck. May be made into pie or broth.

Veal of every part is to be made firm by means
To blanch of boiling hot water; also lay the flesh of any
Veal or kind of fowl required to be rendered firm in hot
Fowl. water, allowing it to remain undisturbed at a
 short distance from the fire, plunging it after-
 wards into cold water. Especially veal intended for cooking,
 or previously cut up into proper pieces for a fricassee, is to
 be kept for a quarter of an hour in boiling water at a distance
 from the fire, and then removed and washed in cold water.
 A leg or breast of veal must be set on the fire with cold
 water, to draw it a little; it must not, however, boil, as that
 extracts much of its goodness. Remove it from the fire;
 cover it over, and let it stand a quarter of an hour; after
 which it will be found to have become perfectly drawn and
 whitened. Take it out and lay it in cold water; wash it,
 and dry it with a clean cloth.

Cut it in two and take out the brains; wash
Calf's the head well in several waters, and soak it in
head, to warm water for ten minutes before dressing;
boil. then put the head into a saucepan with plenty of
 cold water, and when it begins to boil carefully
 remove the scum as it rises. It must be stewed very gently
 till it is tender, and serve with fine parsley and butter: the

brains and tongue in a separate dish, the brains made into a sauce with chopped sage, cream, &c.

Obs.—When cold it is very tasteless, but serves to make an excellent hash; the liquor in which it was boiled may be converted into soup.

Take any of the head and tongue that remains,
Dressed and cut into squares or slices; sprinkle over it a
Calf's little salt, pepper, and nutmeg, and dredge or
head powder it with a little fine flour or arrowroot.
hashed. If any soup of the previous day remains, make it
 up to a pint with good mutton broth, adding a
 glass of white or red wine, with three spoonfuls of mushroom
 catsup; put the meat into it and give it a boil up; when it
 is ready squeeze in the juice of a lime.

Obs.—A good cook will judge how much flour or arrowroot is necessary to thicken the quantity of gravy used, as much must depend upon the remains of the head, &c.

Wash and clean it well, parboil it, take out
Roast. the bones, brains, and tongue; make force-meat
 sufficient for the head, and some balls with bread-
 crumbs, minced suet, parsley, grated ham, and a little
 pounded veal or cold fowl; season with salt, pepper, grated
 nutmeg, and lemon peel; bind it with an egg beaten up;
 fill the head with it, which must then be sown up or fastened
 with a skewer and tied. While roasting, baste it well with
 butter; beat up the brains with a little cream, the yolk of an
 egg, some minced parsley, a little pepper and salt; blanch
 the tongue, that is skin it, cut it into slices, and fry it with
 the brains, force-meat balls, and thin slices of bacon; serve
 the head with white or brown thickened gravy; place the
 brains, tongue, and force-meat balls round it; garnish with
 sliced lemon. It will take one hour and a half to roast.

Clean and blanch a calf's head ; boil it till the bones will separate easily ; then bone and press it between two dishes to give it an oblong shape ; *Bigarree.* beat well the yolks of four eggs, a little melted butter, pepper and salt ; divide the head when cold, and brush it all over with the beaten eggs, and strew over it grated bread ; repeat this twice ; with the grated bread that is put over one half, a good quantity of finely minced parsley should be mixed. Place the head in a dish, and bake it of a nice brown color ; serve with a sauce of parsley and butter, or one of good gravy mixed with the brains, which have been previously boiled and chopped, season with a little white pepper and salt.

Simmer it in sugar and water till the bones come out ; keep the cheeks whole ; cut the remainder in pieces ; put it all but the cheeks again into the stock ; stew it till it becomes like a jelly, and when there is just time sufficient to stew some raisins, have them ready cleaned and rubbed, and put them in whole ; vinegar and more sugar are to be added, if necessary, to give it an agreeable taste. The tongue and brains are served up separately, with a little of the gravy thickened and seasoned with port wine and a little whole pepper.

Wash and clean half a head, if large, or the whole, if small ; let it lie a few hours to soak, changing the water occasionally ; then put it into a stewpan with the feet that have been well cleaned, four onions minced, some parsley, thyme, salt, and cayenne ; put as much water as will cover it, and let it stew gently for three or four hours ; then take out the head and feet ; separate it from the bones ; mince and add some more pounded black pepper and salt ; then strain the liquor upon it ; stew for half an hour, and put it into moulds.

Cut half a dozen slices off a fillet of veal, half
Veal an inch thick, and as long and as square as you
Olives. can ; flatten them with a chopper, and rub them
 over with an egg that has been beaten ; cut some
 fat bacon as thin as possible, the same size as the veal ; lay
 it on the veal, and rub it with a little of the egg ; make a
 little veal force-meat and spread it very thin over the bacon ;
 roll up the olives very tight ; rub them with the egg, and
 then roll them in fine bread-crumbs ; put them on a small
 skewer and roast them at a brisk fire. They will take three
 quarters of an hour.

Cut some slices from the upper part of the leg,
Veal and then prepare some grated bread seasoned
Collops. with cayenne pepper and salt ; rub the slices over
 with the yolk of egg, and then dip them in the
 bread-crumbs ; fry them in a stewpan in a small quantity of
 butter until both surfaces are nicely browned, then place
 them on one side.

Prepare a gravy with a tea-cupful of water, (consommé is
 best,) a small piece of butter rubbed in flour, half a dozen
 sprigs of parsley, some sweet herbs, two burnt onions, three
 cloves, and a little mushroom catsup ; let these simmer on a
 slow fire for half an hour, stirring occasionally ; garnish
 with lemon.

Prepare the cutlets, nicely flatten, and dredge
Veal a little fine salt over ; dip them in melted butter,
Cutlets. and put them upon a hot gridiron over a very
 clear fire, but not too hot ; turn them quickly, to
 prevent the butter dropping, and to harden them ; to pre-
 serve the juice let them be well cooked, and of a fine colour ;
 dish them on gravy, and garnish with tufts of fried parsley,
 or crumbs.

Cut thin ; beat them well ; lay them in vinegar, mace, pepper and salt for some hours ; fry (*Scotch.*) them slowly a light brown, and pour into the pan a little seasoned stock, let them simmer, and thicken with flour and butter.

Mince it as fine as possible (do not chop it),
Minced put it into a stewpan with a few spoonfuls of
Veal. veal or mutton broth, a little lemon peel minced fine, a spoonful of milk or cream, thicken with butter and flour, and season it with salt, a table-spoonful of lemon pickle, or a little lemon juice.

Cut the liver rather thin, but not too thin, so
Fried as to harden in the frying ; chop a quantity of
Liver and parsley ; season it with pepper, and lay it thick
Bacon. upon the liver ; cut slices of bacon and fry both together ; add a little lemon pickle to the gravy made by pouring the fat out of the pan, flouring, and adding boiling water.

Cut three kidneys into thin slices, put a spoonful of ghee or butter into a stewpan, and just as
Veal it begins to get brown, throw in the kidneys ; stir
Kidneys. them about, and as soon as they get brown shake in a dessert spoonful of flour, stir it well and add a wine-glass of white wine, a quarter of a pint of broth, some small mushrooms, and let all boil together for five minutes ; season with pepper, salt, nutmeg, and the juice of a small lime ; if too thick reduce with a little broth, serve plain, or as for ris de veau en caisses, or in a croustade of bread of a light brown colour.

Pound in a mortar cold veal and fowl with a
Croquettes little suet, some chopped lemon peel, lemon
of Veal thyme, chives, and parsley ; season with nutmeg,
or Fowl. pepper and salt ; mix all well together ; add the

yolk of an egg well beaten ; roll it into balls, and dip them into an egg beaten up ; then sift bread-crumbs over them, and fry in ghee or butter.

Mince some cold sweetbreads which have been *Croquettes* dressed, and boil them in a white sauce or *ve- of Sweet-* loute ; when quite cold form them into balls, or *bread.* rolls about two inches long ; fry and serve them with fried parsley in the middle. Or make the croquette meat into a rissole ; roll out a piece of thin puff paste, enclose the meat in it ; brush it over with a beaten egg, and strew over it grated bread ; fry it of a light brown colour.

Prepare cutlets of veal, fowl, or mutton ; *Cutlets of* nicely flatten, and dredge a little fine salt over ; *Veal, Fowl* dip them in melted butter and put them upon a *or Mutton* hot gridiron over a very clear fire, but not too *with love-* hot ; turn them quickly to prevent the butter *apple* dropping, and harden them to preserve the juice ; *Sauce.* then cover them with the following sauce previously prepared : Take twelve ripe tomatas ; cut them into halves, squeeze them just enough to get all the water and seeds out ; put them in a stewpan with a capicum and two or three table-spoonfuls of beef gravy ; set them on a slow fire till properly melted ; then rub them through a tamis into a clean stewpan with a little white pepper and salt, simmer them together a few minutes ; thicken, if requisite, with a little butter rolled in arrowroot or flour.

Obs.—An onion with a clove or two, or a little tarragon vinegar is sometimes added.

Prepare and shape your cutlets nicely ; cut off *Cotelettes* the skin or any unnecessary part, dip them into *de veau à* beaten egg, then into a dish of bread-crumbs, *la sans* finely chopped parsley, and eschalots ; flatten *facon.* with your knife ; then dip them into boiling ghee, and then again into the bread-crumbs,

flatten again with your knife, and boil them over a clear fire ; dress them in a tasteful manner, or with nicely mashed potatoes.

Blanch some sweetbreads, cut them in slices a *Escalopes* little thinner than the fourth of an inch, place *de Ris de* some ghce in a saucepan with two table-spoon-*Veau en* fuls of finely chopped young onions ; lay the *caisses*. sweetbreads over, season with pepper and salt, and place them over a slow fire ; when done add a table-spoonful of chopped mushrooms, the same of parsley, half a pint of brown sauce, a little glaze, half a pint of clear broth, some grated nutmeg and sugar ; simmer, and keep shaking the whole well together for ten minutes ; have ready some small paper cases, fill each three parts full, egg the top, sprinkle some bread-crumbs over, and place them in an oven for twenty minutes, pass a salamander over, and dress them tastefully in a dish.

MUTTON.

The selection will, of course, depend upon its appearance ; a fine grain, with firm white looking fat, and a plumpness in the meat, not yielding to the finger like dough when pressed, is to be chosen. Butchers are constantly in the habit of blowing their meat to give it a fulness ; such should always be rejected. It is not only a very dirty custom, but the meat will never keep so long as it otherwise would, if dressed without this practice, and which a butcher, unless particularly cautioned, is sure to do. The finest mutton is wedder of from five to six years old, that has been fed on grain, and is generally priced at more than treble the common country meat. The flesh of ewe mutton is paler, and not of so high a flavour ; ram and goat mutton is larger, the flesh a deeper red, and strong tasted.

The joints principally brought to table in this country are the saddle, hind and fore-quarter, leg, and loin. The saddle at large parties is sometimes cut with a portion of the hind legs attached, which, when dressed, though it may give it the appearance of being large and finer, is anything but recommendable, from its unsightliness, as well as being very uneconomical.

This joint should be hung as long as possible, *Saddle of* the kidneys being removed; a few cloves of *Mutton.* garlic, stuck under the fat, improves its flavour.

When to be dressed, divide the tail, and skewer the pieces back in a ring on each side; let the flaps also be turned under, and the joint carefully put on the spit; before it is dished, sprinkle it with salt, dredge it with flour, and froth it nicely.

This joint is prepared and dressed the same as *Haunch of* the saddle; a couple or more cloves of garlic

Mutton. may be stuck in the knuckle, and, if necessary, a little pounded ginger and black pepper rubbed over it.

Obs.—To dress it like venison—after it has hung a sufficient time, lay it in a dish and soak it in port wine, turning it frequently; then paper up the fat and roast it, basting it with butter and the wine mixed together; serve with gravy and currant jelly sauce.

Either of these joints may be roasted and *Fore-quarter* dressed in the usual manner, or if salted for a day *ter or* or two and boiled, should be smothered with *shoulder.* onion sauce; this sauce is also sent to table sometimes with the roast shoulder. It is an economical plan to salt the shoulder for boiling, and dress the remainder either as a braise, chops, harricot, cutlets, &c.

May either be roasted, boiled, stewed, cut into
Leg of steaks, &c. If roasted, it is dressed as the haunch
Mutton or shoulder; beet-root is a proper accompani-
 ment. When to be boiled it should be put in a
 paste or cloth to keep it clean; serve with caper sauce,
 mashed turnips, or other vegetables.

Obs.—It is unnecessary for the purpose of this work to enter into the details of roasting and boiling the different joints minutely. I consider it sufficient to mention the way in which they should be served and sent to table.

Take a tender neck or loin of mutton; cut into
Harricot of chops of equal thickness; flour and fry them
Mutton. brown in a little butter, and drain them on a
 cloth; spread over a dish or sieve; then put them
 into a stewpan and cover with gravy, which may be made in
 the fryingpan by the addition of a little boiling water; add
 one large or a dozen small button onions, a couple of turnips
 cut into slices, and stew gently until the meat is tender;
 then take out the chops and vegetables; strain the gravy,
 removing all the fat; put some butter into the stewpan with
 a little flour, and stir it until melted and smooth; add the
 gravy to this by degrees, and stir together till it boils. Have
 ready some carrots and turnips, cut into slices, with a few
 small onions parboiled; add these to the meat; season with
 pepper and salt, and simmer gently for a quarter of an hour;
 then take out the chops; lay them in a dish, and cover with
 the sauce and vegetables.

Obs.—Beef steaks and veal cutlets may be dressed in the same way.

Cut some young turnips into small sized balls
White or any other shape; blanch them in boiling
sauce for water; drain and stew them with a little sugar
Harricot. and a few table-spoonfuls of clear broth over a

quick fire ; reduce them to a glaze, and then take them off ; pour in four or five spoonfuls of broth or bechamel ; season with salt, and, if too thick, add a little cream, and cover the chops with the sauce.

Shred as much garlic as you please ; put it *Gigot à* into five different waters with a little salt ; *l'ail. Leg* boil it five minutes in each ; drain and place in *of Mut-* the dripping pan under the mutton whilst roast-
ton with ing ; or else put the garlic with some of the
garlic. gravy into a stewing pan, and give it a gentle browning.

Trim off all sinews, skin, and gristle ; cut the
Hashed meat into neat slices, and lay it on a plate on one
Mutton. side ; take the remainder of the joint, bones, &c.,
and cover them with boiling water ; add some peppercorns, the same of allspice, a few sprigs of parsley, half a head of celery cut into slices, with some lemon thyme ; let this simmer gently for half an hour ; slice a little onion ; put it into a stewpan with a table-spoonful of butter, and fry it over a quick fire until a light brown ; then stir in as much flour or arrowroot as will make a thick paste, by degrees ; add the gravy you have made, and let it boil very gently until it is of the thickness of cream ; then strain it into a basin, and put it back into the stewpan ; season it with a spoonful of walnut or mushroom catsup, or pickled onions, girkins, capers, &c. ; (cover the bottom of a dish with sippets of bread) ; put in the meat, and let it simmer gently, but do not let it boil ; place it in the dish with the gravy over the sippets, plain or fried, and serve.

Cut the meat as directed in the last receipt ;
A plainer sprinkle it with flour or arrowroot ; make a gravy
way. with the remainder, to which add a few slices of

onions ; when sufficiently done, season with pepper and salt, and any pickle liquor ; add the meat and let it warm up, but not boil ; garnish with fried sippets cut into the shape of dice.

Cut your mutton into chops ; beat them flat *Maintenon* with a rolling pin ; mash the yolk of a hard *Cutlets.* boiled egg, and mix with it chopped sweet herbs, grated bread, nutmeg, salt, and pepper ; cover the chops with it, and put each into a piece of clean, well buttered paper ; broil them over a clear fire, turning them often ; serve in the paper or with brown gravy.

Chops to Trim your chops nicely ; sprinkle a little
broil. pepper and salt over them, and broil over a clear fire.

Dress your chops à la maintenon ; remove
Fried in the paper ; then cover with mashed boiled pota-
Potatoe toes, bound together with the yolks of eggs ;
batter. fry them in hot ghee to a nice delicate brown.

Cut your chops and trim them ; dip them
Mutton into hot melted butter or warm ghee ; cover
Chops. with grated bread mixed with chopped parsley, a little sweet marjoram, salt and pepper ; then dip the chops into the yolks of eggs beaten up, and sprinkle them with crumbs of bread ; fry them in butter, and serve with a thickened gravy.

Cut the chops off a loin of mutton ; pare off
Another the fat ; dip them into a beaten egg, and strew
way. over them grated bread seasoned with pepper and salt, and some finely minced parsley ; fry them in a little butter, and lay them upon a sieve to drain near the fire : thicken about half a pint of gravy ; add a table-spoonful of mushroom catsup, and one of port wine ;

put the chops into a dish with the gravy, and garnish with fried parsley or sliced lime, or as cotelettes de veau.

Take six or twelve kidneys according to the quantity that you wish to dress; remove the
Kidneys skins; cut and mince them into small slices;
with have a little bit of lean bacon cut into squares;
Cham- fry them with a very little bit of butter; when
pagne. the bacon is of a good colour, put in the kidneys, taking care to shake the pan frequently so as to fry them equally. When they are done, strew over them a little salt and pepper, some parsley chopped very fine, and a very small bit of shalot well chopped, also throw in a little flour; stir up all with a spoon; then moisten with a glass of white champagne, but do not let it boil, otherwise the kidneys will be hard and uneatable; add a little lime and a little cayenne, and observe that this dish should be well seasoned. Put the kidneys first in the dish and let the sauce have one boil to do the flour;—mind that the sauce be properly thick to add to the meat but not too much so.

Cut the kidneys open in the centre, and
Broiled remove the skin that covers them; then keep
Kidneys. the two sides open with a small skewer of wood; dust them well with pepper and a little salt; dip them into melted butter; broil the side that is cut open first; then turn them that they may retain their gravy. Have ready some chopped parsley mixed with fresh butter, lemon juice, pepper, and salt: put a little over each kidney, and serve on a hot dish.

Cut the kidneys into very thin slices; flour
French and fry quickly until they are quite crisp; while
way. frying, add pepper and salt; serve in a good brown gravy slightly flavoured with garlic.

Cut apples or white pumpkin as for other *Squab Pie*. pics, and lay them in rows with slices or pieces of mutton, pork or bacon ; shred two 'or three middling sized onions, and sprinkle amongst them, adding salt, pepper and sugar, with a sufficiency of clear gravy or water ; cover with a paste as usual.

Take the skin from the brains without breaking them, and let them soak for two hours in *Sheep's Brains*, lukewarm water ; when they are quite white, *fried*. put them into a stewpan half full of boiling water with half a pint of vinegar and some salt ; let them boil till they are firm, which they will soon be ; then put them to drain ; make a very light batter ; cut and dip them into it, fry of a nice brown over a quick fire. They require a good deal of frying. Garnish them with fried parsley.

Stew them gently until the bones come out ; *Sheep's* save the liquor they are boiled in for stock ; *Trotters*. take out the bones, and stuff the skin with forcemeat ; stew them in some of the stock for half an hour, which must be flavoured with onions, chopped parsley, pepper, salt, and a little mushroom ketchup or Harvey sauce.

Wash and clean the hearts and lights, or the *Haggis*. pluck ; cleanse and parboil them ; then mince very small ; add one pound of chopped suet, with two or three large onions minced, and four table-spoonfuls of flour or oatmeal ; season highly with pepper and salt, and mix all well together ; the bag or stomach being very clean (which it can only be made by continual fresh washings and soakings), put in the above ingredients, and press out all the air ; sew it up, and boil for two or three hours. A cloth

that has been wetted and sprinkled with flour, may be used, or it may be boiled in a jar tied over.

Take a large fat leg of mutton (lean meat will not answer), two ounces of raw sugar, four
Mutton ounces of common salt, and half a spoonful of
Ham. saltpetre; the meat is to be well rubbed with this, and then placed in a deep dish; it must be beaten and turned twice a day for three days; the scum which comes from the meat having been taken off, it is to be wiped and again rubbed with the mixture and the meat well rolled; this should be done for eight or ten days, and the meat should be regularly turned; after which it is to be exposed to smoke for ten or twelve days, or dipped in pyroligneous acid.

Obs.—Green mango wood is the best for smoking meat with.

LAMB

When carefully fattened, this is light and suitable for delicate stomachs; the generality brought to market and offered for sale is far inferior to the mutton, and very seldom fit to be put on the table; indeed, few Indian legs of mutton exceed in weight the leg of lamb at home.

Roast a saddle of lamb or of small mutton in
Saddle of the same manner with vegetables as directed for
Lamb aux a fillet of beef, and brown it with a salamander.
petits pois. Put a quart of boiled green peas into a stewpan with two ounces of butter, a tea-spoonful of sugar, a little arrowroot and six table-spoonfuls of cream, shake them round well over the fire, pour them in the dish, and dress the saddle over them.

Place it in cold water and simmer gently,
To boil a allowing a quarter of an hour or little more
leg. to each pound; the loin cut into chops, and dressed, may be put round it.

It may be prepared in different ways for
To roast roasting ; such as larding with ham or bacon, or
a leg. forced with oysters or mushrooms ; but it is
 most usual here to dress the loin and leg together,
 and send to table with plain clear gravy and potatoes
 browned round it ; mint sauce is generally served with roast
 or boiled lamb.

When roasted whole, either at or before send-
Fore- ing to table, the shoulder may be raised and a
quarter. pat of butter laid between the meat with cayenne
 pepper, lime juice and a table-spoonful of mush-
 room catsup.

Obs.—A forequarter of kid is to be dressed in the same
 way ; both should be served quite hot, with mint sauce in a
 butter-boat.

Half-roast it either in the regular manner or
Stewed in a stewpan, and give it a nice brown appear-
breast ance ; then add a sufficient quantity of stock
with with sliced cucumbers, sweet herbs, pepper and
cucum- salt ; stew it gently without boiling, and thicken
bers. the sauce before serving, with flour or arrowroot.

Obs.—The breast may be boiled plain, and served with
 mashed turnips or white beet-root.

Cut the meat from the top and a little from
Shoulder the bottom (of a cold roast shoulder) so as to
of Mutton preserve the shape ; lay the shoulder in a baking
or Lamb dish and surround the joint with mashed pota-
à la Polo- toes ; mince the meat cut off very fine, chop up an
naise. onion, put it into a stewpan with a little butter,
 and fry a light brown, add a table-spoonful of
 arrowroot, a pint of brown sauce with half the quantity of
 stock, boil for a few minutes, add the minced meat, season
 with salt and some mushroom catsup, then add the beaten

yolks of a couple of eggs, stir the whole well; when the eggs have set, put it over the shoulder, and egg it well, sprinkle with bread-crumbs and bake it in a moderate oven. Salamander a light brown, and serve with a little seasoned gravy round it.

Obs.—A cold saddle may be dressed in the same way, only when cutting off the meat, leave the flaps entire to preserve the shape.

Braize the whole breast; when it is done take

Breast out the small bones, flatten it between two dishes,
with and let it cool; next cut it into the size of small
green chops, and warm it in some of the liquor in
peas and which the breast has been braized; lastly, drain
brown and glaze and cover it with the peas in the fol-
Sauce. lowing manner: Take some very fine peas, which
 prepare (see French fashion) with a little fresh
 butter; drain them; then simmer them over a very slow
 fire with a small slice of ham, and a bunch of parsley and
 green onions; when they are nearly done, take out the ham,
 parsley, and onions; finish dressing them with two spoon-
 fuls of espagnole and a little sugar; cover the meat with
 this. If you have no espagnole, put a tea-spoonful of flour
 with the peas; moisten with some of the liquor which has
 braized the breast of lamb or mutton; reduce it, and season
 with salt and pepper.

Leg of Boil your leg of lamb either in a cloth or
Lamb à paste; when ready dress it over with a purée
la palestine rather thicker than usual of Jerusalem artichokes.

Obs.—A boiled leg may also be dressed with a purée of
 turnips or spinach.

Forequarter Roast your lamb, with a paper over it, have
of Lamb ready a sauce prepared with the green tops of
aux points asparagus, pour it round the lamb, and serve
d'asperges. hot.

Take a breast of lamb, which braize as above ;
Breast, stew the peas also in the same manner, but instead
with peas of using espagnole you must use some tourn  e
and white or else a small bit of butter, and a tea-spoonful
Sauce. of flour will answer the same purpose ; moisten
 with broth only. Thicken the sauce with the
 yolks of two eggs to give a white appearance.

Fry it plain, or dip it in an egg well beaten
To fry on a plate, and strew some fine stale bread-
a breast. crumbs over it ; garnish with crisp parsley, and
 serve with grill sauce.

First boil it ; score it in chequers about an
Shoulder, inch square ; rub it over with the yolk of an
grilled. egg, pepper and salt ; strew it with bread-crumbs
 and dried parsley, or sweet herbs ; broil it over
 a clear fire till it is a nice light brown colour ; send up some
 gravy with it, or make a sauce for it of flour and water well
 mixed together, with an ounce of fresh butter, a table-spoon-
 ful of mushroom or walnut catsup, and the juice of half a
 lemon or lime.

Take as many mutton or lamb chops as you
Hotch please ; cut off the fat ; prepare carrots, turnips,
potch. onions, green peas, celery, lettuce, in fact any
 vegetables (pepper and salt) ; cut into small
 slices ; place a layer of chops first in the stewpan ; cover
 with the mixed vegetables ; put on another layer of chops,
 and so on until the whole is added ; then cover with water,
 and let it simmer for two or three hours gently. The ve-
 getables must be very well cooked, but not dissolved.

Mince the lean of cold lamb or veal very fine ;
Fricandel- soak a large slice of crumb of bread in boiling
luns. milk ; mash it and mix with it the minced meat,

a beaten egg, some boiled chopped parsley and thyme, a little grated lemon peel, pepper and salt; make it into small flat cakés, and fry them in butter or ghce; serve up dry or with a little rich gravy.

Select them of a large size and very white;
Sweetbread pare the sinews and the fat; throw the sweet-
à la breads into warm water and let them disgorge
Dreux. the blood, and make them as white as possible;
 blanch them thoroughly, which is known by
 their becoming quite firm under your fingers; as long as you
 feel a softness in them, they are not blanched through. Then
 set them to cool in cold water; lard them with ham chequer-
 like, very close to the level of the sweetbread; put the
 sweetbreads between layers of bacon, and stew them three-
 quarters of an hour; next drain and glaze them, and serve
 up either with veloute sauce or espagnole.

Blanch them and put them a little while into
Lamb's cold water; then put them into a stewpan with
sweet- a ladleful of broth, some pepper and salt, a
breads. small bunch of onions, and a blade of mace;
 stir in a bit of butter and flour, and stew half
 an hour. Have ready the yolks of two or three eggs well
 beaten in cream with a little minced parsley, and a few
 grates of nutmeg; put in some boiled asparagus-tops to the
 other things; do not let it boil after the cream is in, but
 make it hot and stir it well all the while; take great care it
 does not curdle. Young French beans or peas may be
 added; first boil of a beautiful green.

Take any part of the forequarter or loin; cut
Lamb or it into slices and season as fowl or veal pic, or
Kid pie. simply with mushrooms, spices, and sweet herbs;
 artichoke bottoms and hard boiled eggs may be
 added.

Skin and wash, then dry and flour them ; fry *Fricassee* of a light brown in ghee or butter ; lay them on *Lamb's* a sieve before the fire till you have made the *secrets*. following sauce ; thicken almost half a pint of veal gravy with a bit of flour and butter, and then add to it a slice of lemon, a large spoonful of mushroom ketchup, a tea-spoonful of lemon pickle, a grate of nutmeg and the yolk of an egg beaten well in two large spoonfuls of thick cream ; put this over the fire and stir it well till it is hot and looks white ; do not let it boil, or it will curdle ; then put with it the fry, and shake it about over the fire for a minute or two ; serve in a very hot dish.

PORK.

If young, the skin of pork is thin, and the lean breaks with a pinch under the finger. If the skin is hard and thick, it is old ; though the old is the best for hams. When fresh the meat is smooth and dry ; if soft and spotted it is tainted ; the fat should be clear and of a whitish colour, free from kernels, as in such a state it is unwholesome.

When the skin is left on the joint which is to *Pork to* be roasted, score it across in narrow stripes, or *roast.* in diamonds about a quarter of an inch apart, before it is put to the fire ; rub a little sweet oil or ghee over the skin, particularly if the meat be not very fat, this makes the crackling crisp and brown, and is the best way of preventing its blistering, which is always the case if put too near the fire. Pork may be stuffed with sage and onions, as for ducks. Joints from which the fat has been pared will require less roasting than those on which the skin is retained. Brown gravy, apple, tamarind, or tomata sauce are the usual accompaniments to all roasts of pork, except a sucking pig, which is served with currant jelly, prune sauce or bread sauce with currants in it.

Wash it well from the pickle, and scrape it as
To boil a clean as possible ; simmer it slowly, it must have
leg of half an hour to the pound. Skim the pot very
pickled carefully, and when you take the meat up, scrape
Pork. and trim it well ; if it is to be served with the
 skin, score it in diamonds or dice, and take out
 every other square ; glaze or sift over fine sugar, and set it
 in an oven, or glaze it with a salamander ; serve with peas
 pudding. A hand, or any other piece of pickled pork is
 served in the same way. If not done enough it is uneatable ;
 if too much, it loses its colour and flavour.

To pickle. See receipt for beef, hams, &c.

Trim the loin, remove the skin, and cover it
Loin or with paper ; previous to roasting chop up six
neck of large onions, put them into a stewpan with two
Pork à la table-spoonfuls of butter ; place it over the fire ;
Bour- when tender add a table-spoonful of flour or
gingnote. arrowroot, with a ladleful of brown sauce ; mix
 and boil the whole well, then add a tea-spoonful
 of chopped sage, some sugar and salt, stir in the beaten yolks
 of four eggs, when set remove immediately from the fire.
 Then spread it over the pork half an inch thick, place it in
 the oven for a few minutes, and brown with a salamander,
 serve with a sauce prepared as follows : Brown sauce half a
 pint, consommé four table-spoonfuls, one of sage, two of
 mushroom catsup, a tea-spoonful of chilli vinegar, a little
 sugar and salt.

Cut the chops about half an inch thick ; trim
Pork chops. them neatly ; put a fryingpan on the fire with a
 bit of butter ; as soon as it is hot put in your
 chops, turning them often till brown all over. They will be
 done enough in about fifteen minutes ; season with a little
 finely minced onion, powdered sage, pepper and salt.

Prepare the chops as the last receipt, dip them
Another into a beaten egg, and strew over them bread-
way. crumbs, finely minced onions, powdered sage,
 pepper and salt, and fry in a little butter or ghee,
 and lay them upon a sieve near the fire to drain.

As soon as it is killed, dip it into cold water
To scald a for a few minutes ; then rub it over with finely
sucking pounded resin, and plunge it into scalding water
Pig. for a minute ; take it out, lay it on a board, and
 scrape off all the hair ; if any remains, that part
 must be dipped in again ; when clean wash it well in warm
 water, and then in cold several times. Take off the feet at
 the first joint ; slit open the belly ; take out the liver, heart,
 and entrails ; wash the pig thoroughly in cold water ; dry it
 and fold it in a cloth ; the sooner after this that it is roasted
 the better.

Stuff the belly with some bread, chopped sage
To roast. leaves, butter, an egg, salt and pepper, and sew
 it up ; skewer the legs back, and lay it near a
 brisk fire until thoroughly dry ; as it becomes warm, rub it
 with some butter in a cloth all over ; then dredge it well
 with flour, and when roasted, scrape the flour off, and rub
 it again with the buttered cloth ; lay it on a very hot dish,
 and cut it up ; mash the brains with a little gravy, and some
 of the stuffing, and serve in a sauce-boat.

Obs.—The plain way of sending a roasted pig to table is
 simply with a lime in the mouth, accompanied with currant,
 prunes, apple, sweet tamarind sauce, or bread sauce with
 currants in it.

Prepare the pig exactly as for roasting ; lay it
Baked. in a dish, and brush it all over in every part with
 the white of an egg well beaten, and put it in
 the oven to bake ; when it will be nicely crisped.

Wash, separate, and clean very thoroughly a *Brawn, to* large boar or pig's head, feet, and ears ; lay them *collar.* into a good brine for twelve hours or more, with a little saltpetre. To make the collar larger boil two ox heels with the head, feet, and ears, until all the bones can easily be taken out ; then lay the head flat, and the feet and small pieces into the middle ; roll it together while hot, and press it with a heavy weight until it becomes cold. Boil for half an hour in as much of the liquor as will cover the brawn, a handful of salt, one ounce of black and white pepper, mixed, and one or two bay leaves ; when cold pour it over the brawn.

Obs.—In India you are necessitated to omit the bay leaves ; a few peach leaves may be substituted.

Take the blade-bone out of the shoulder of a *Mock* pig, and boil it gently two hours or more, according to the age of the animal. When it is cold, *Brawn.* season it very highly with black pepper, cayenne, salt, a very little allspice, minced onion, and thyme ; let it lie a night in this seasoning ; the following day make a savoury force-meat of pounded veal, ham, beef suet, minced parsley, thyme and an onion, a little lemon peel, salt, nutmeg, pepper and cayenne ; bind it with an egg, beaten, and stuff where the bone has been taken out ; put it into a deep pan, with the brown side downwards, and lay underneath some twigs or sticks to keep it from sticking to the bottom. Pour in a bottle of beer, and put it into the oven ; when nearly done, take it out and clear off all the fat ; add a bottle of Madeira or other white wine, and two table-spoonfuls of lemon juice ; return it to the oven, and bake it until it becomes as tender as a jelly.

Obs.—If the boar is an old one, it will require to be baked six or seven hours. This is eaten hot.

Take the bones out of the head that has been *Brawn of* half cooked in a braise of half vinegar and half *Calf's* water, with a sufficient quantity of spices, sweet *head.* herbs, and two cloves of garlic ; let it cool ; put in two calf's and one cow's heel that have been boiled until the bones can be easily removed ; dredge all equally over with fine salt ; roll hard and bind it well with a cloth or roller tied round with tape, and simmer it very slowly from three to four hours ; it must not boil. Keep it in souse made of the liquor, vinegar, lime, or lemon juice, some chillies or cayenne, with black pepper whole, and a sufficiency of salt ; give this a boil up, and pour over it.

A ham requires to be well soaked, and very *Ham, to* gently stewed ; if it is suffered to boil up no *boil.* simmering after will be able to recover it. It is best soaked in lukewarm water, and if very dry, should remain in it at least twelve hours ; when it is sufficiently soaked, trim it very clean ; put it into plenty of cold water, and remove the scum. A ham of a middling size, of about fifteen pounds, will take from four to five hours, and if to be eaten cold, will be all the better for a little longer boiling : when done, remove the skin, and dust it well over with grated crust of bread, or glaze it ; some cooks stick cloves over it. The knuckle should be ornamented with a frill of white paper.

Put a quantity of suet into the pan in which *Ham, to* the ham is baked, and cover the top with a *bake.* coarse paste ; the gravy in the dish, when the ham is properly baked, will be a thick jelly, and serve to flavour stock or soups, or may be converted into essence of ham.

Ham may be broiled on a gridiron over a *Broiled* clear fire, or toasted with a fork, taking care to *Ham.* slice it the same thickness in every part.

Make a good rich stock, season it well with
Ham mace, salt, pepper and sugar, thicken it with
Pasty, animal jelly, isinglass or arrowroot; border your
Meat or dish with paste, dip sippets nicely prepared into
Fish. well seasoned gravy, or cream, according to
 whether you use meat or fish; if made of game,
 dip them into a gravy with wine, lime juice and sugar, lay
 the bottom over with slices of ham and veal or fowl, game
 or venison, or fish with any force-meat balls to correspond,
 put in slices of marrow dipped in yolks of eggs well
 seasoned, sprinkle in a little lemon or citron peel with sugar,
 and pour in some of the prepared stock, and the remainder
 over the whole, bake and eat it cold.

Cut a pound of the lean of cold boiled ham
Potted or tongue, and pound it in a mortar with a
Ham or quarter of a pound of fat or with fresh butter
Tongue. (in the proportion of about two ounces to a
 pound), till it is a fine paste (season it by degrees
 with a little pounded mace or allspice); press it close down
 in pots, and cover it with clarified beef suet, a quarter of
 an inch thick; let it stand in a cool place; send it up in the
 pot, or cut out in thin slices; it is excellent for sandwiches.

Dry your meat thoroughly; rub it well with
Bacon, to equal parts of salt and saltpetre finely pounded,
cure dry. and cover with a board and heavy weights, in a
 cool place; in twelve hours remove the weights,
 and rub each piece separately and thoroughly with dry salt,
 repeating the same daily; sugar and limes may be added:
 the proportion of sugar being about two ounces to a pound
 of salt, with four limes. If the weather is cool, the meat
 should be turned and rubbed for ten or twelve days longer;
 when sufficiently salted, dry it well, and hang it up to
 smoke for ten days more.

Obs.—The best method of smoking meat in India, is with green mangoe wood.

Cover the quantity of bacon you please to
Bacon, to dress with cold water; let it boil gently three
boil. quarters of an hour, if for one pound, and allow
 a quarter or more for every other. Take it up; scrape the underside well, and cut or peel off the rind, grate a crust of bread over the top, as directed for ham, and put it before the fire for a few minutes. It must not be kept there too long, or it will spoil.

Obs.—Bacon is sometimes so salt as to require soaking for a couple of hours before being dressed; all the rusty and smoked parts should be then cleaned off, and the underside scraped as clean as possible. A couple of pounds is sufficient to serve up for ten or twelve persons.

To preserve Wrap the bacon round with new hay bands,
from rusting. and hang in a safe place from vermin.

Bacon may be fried or broiled on a gridiron
Bacon, over a clear fire, or toasted with a fork, cutting
slices it into slices (after it has been dressed) about a
fried. fourth of an inch thick; grate some crumbs of bread over it on both sides, and grill or toast the same. They are an agreeable accompaniment to poached or fried eggs.

Windsor beans should be served young and
Beans and fresh gathered; boil them in salt and water; when
Bacon. done, drain them, and lay the bacon over the beans without any sauce; the bacon should be nicely boiled. Send up separately in a sauce-boat chopped parsley in melted butter.

Obs.—Beans are likewise an excellent garnish to a ham;

serve them plain round it. Duffin beans are a very good substitute for Windsor, only they require the skins to be taken off before boiling.

After having nicely stewed the peas, cut the *Bacon and* bacon into pieces an inch square, or any other

Peas. fanciful shape; lay them in water for half an hour to take off the briny taste; then fry them of a fine colour, and drain all the grease; then stew the bacon with the peas for a few seconds.

Cut the bacon very nicely, and fry it of a *Bacon and* light brown colour; dish it on a hot plate; wipe

Eggs. the fryingpan very clean, and let it be hot enough not to allow the eggs to spread; lay them in gently; lift the pan, as the least burning gives them an unpleasant taste: dish the eggs over the bacon, and garnish with crisped parsley.

Put a thin slice of bacon at the bottom of a *Petittoes.* stewpan, with some broth, a blade of mace, a few peppercorns, and a bit of thyme; boil the feet till they are quite tender. This will take full twenty minutes, the heart, liver and lights will be done in half the time; when they are to be taken out and minced fine. Put them all together into a stewpan with some gravy; thicken it with some butter rolled in flour; season it with a little pepper and salt, and set it over a gentle fire to simmer for five minutes, frequently shaking them about. Have ready a thin slice of bread toasted very lightly, divide it into sippets, and lay them round the dish; pour the mince and sauce into the middle of it, split the feet, and lay them round it.

Obs.—Petittoes are sometimes broiled dipped in batter, & fried a light brown.

Take a pound of beef suet, a pound of pork,
Bologna a pound of bacon fat and lean, and a pound of
Sausages. beef and veal; cut very small; take a handful
of sage-leaves chopped very fine with other
sweet herbs; season pretty high with pepper and salt; take
a large well cleaned gut and fill it; set on a saucepan
of water, and when it boils put it in, first pricking it to
prevent its bursting; boil it an hour.

Mince six pounds of rump of beef very fine
Another. and two of bacon; pound them; mix with it six
or eight cloves of garlic, and season high with
spice, black pepper and salt; fill into large well cleaned
skins; tie them in nine inch lengths; hang them in the
smoke. They should be boiled and eaten cold.

Mince bacon, veal, pork and suet, of each one
Another. pound, two ounces of sage, and one of basil;
season with three cloves of garlic to each pound;
add herbs, such as thyme and parsley, allspice, nutmeg and
salt; pound them very fine, and fill into large skins nine
inches long. The meat may be prepared a day or two
before, with a little saltpetre, salt, and brown sugar; boil,
and hang them in smoke, and eat them cold.

CHAPTER VIII.

GENERAL DIRECTIONS FOR POULTRY AND GAME.

It is the common practice with cooks in this country, when preparing poultry for table, to partially cut the throat of the bird, throwing it on the ground to flutter and die; this renders it tough. When fowls cannot be kept a sufficient time, and are required for immediate use, cutting off the head at one stroke, and causing sudden death will, if the bird is not an old one, render it as tender as if kept for several days. The next process is the cleaning; and as the feathers are seldom plucked off, being of no value, and time generally the principal object, the bird is dipped in scalding water, and the feathers at once stripped off; after which it must be dried and drawn; the inside removed at the vent, taking care not to injure the gall bladder, as it taints every part it touches, and which no washing will remove.

Guinea fowls, as well as other poultry which require to be sent to table with their heads turned under the wing, must have them sewn on again, if killed as above recommended. Ducks and pigeons may be dressed as soon as killed; the latter require their crops to be very carefully washed and cleaned.

A quick and clear fire is necessary for roasting poultry; wild fowl should be nicely browned, but not overdone, otherwise the flavour will be destroyed. They, as well as tame poultry, require to be continually basted, and sent to table properly frothed.

Are larded and stuffed as poultry, and roasted
Guinea in the same manner, only they require less doing;
Fowls the head must be turned under the wing like a pheasant; when boiled, they are dressed as fowls.

After the fowl has been drawn and singed, wipe
To bone it inside and out with a clean cloth, but do not
a Fowl or wash it; take off the head; cut through the skin
Turkey all round the first joints of the legs, and pull
without them from the fowl to draw out the large ten-
opening it. dons. Raise the flesh first from the lower part
of the back bone, and a little also from the end
of the breast bone, if necessary; work the knife gradually
to the socket of the thigh with the point; detach the joint
from it; take the end of the bone firmly into the fingers,
and cut the flesh clean from it down to the next joint, round
which pass the point of the knife carefully, and when the
skin is loosened from it in every part, cut round the next
bone, keeping the edge of the knife close to it until the whole
of the leg is done. Remove the bones of the other leg in
the same manner; then detach the flesh from the back and
breast bone, sufficiently to enable you to reach the upper
joints of the wings—proceed with these as with the legs, but
be especially careful not to pierce the skin of the second
joint; it is usual to leave the pinions unboned, in order to
give more easily its natural form to the fowl when it is dressed.
The merry-thought and neck bones may now easily be cut
away, the back and side bones taken out without being
divided, and the breast bone separated carefully from the
flesh (which, as the work progresses, must be turned back
from the bones upon the fowl until it is completely inside
out). After the one remaining bone is removed, draw the
wings and legs back to their proper form, and turn the fowl
the right side outwards.

A turkey is boned exactly in the same manner, but as it

requires a very large proportion of force-meat to fill it entirely, the legs and wings are sometimes drawn into the body to diminish the expense of this. If very securely trussed and sewn, the bird may be either boiled or stewed in rich gravy, as well as roasted, after being boned and forced.

First carve them entirely into joints; then re-
To bone move the bones, beginning with the legs and
Fowls for wings at the head of the largest bone; hold this
fricassees, with the fingers, and work the knife as directed
curries, in the receipt above. The remainder of the bird
and pies. is too easily done to require any instructions.

Turn the underside of the mutton upwards,
To bone a and with a sharp knife cut through the middle
Leg of of the skin from the knuckle to the first joint,
Mutton and raise it from the flesh on the side along which
and force. the bone runs until the knife is just above it;
 then cut through the flesh down to the bone;
 work the knife round it in every part till you reach the
 socket; next remove the flat bone from the large end of the
 joint and pass the knife freely round the remaining one, as
 it is not needful to take it out; clear off the meat when you
 again reach the middle joint; loosen the skin round it with
 great care, and the two bones can then be drawn out with-
 out being divided. This being done, fill the cavities with
 the force-meat, adding to it a somewhat high seasoning of
 eschalot, garlic and onion; or cut out with the bone nearly
 a pound of the inside of the mutton; chop it fine with six
 ounces of delicate striped bacon, and mix with it, thoroughly,
 three quarters of an ounce of parsley and half as much thyme
 and winter savory, all minced extremely small, a half tea-
 spoonful of pepper (or a third as much of cayenne), the
 same of mace, salt, and nutmeg, and either the grated rind
 of a small lemon or four eschalots finely shred. When the

lower part of the leg is filled, sew the skin neatly together where it has been cut open, and tie the knuckle round tightly, to prevent the escape of the gravy. Replace the flat bone at the large end, and with a long needle and twine draw the edges of the meat together over it. If it can be done conveniently, it is better to roast the mutton thus prepared in a cradle spit, or upon a hanging or bottle-jack with the knuckle downwards. Place it at first far from the fire, and keep it constantly basted; it will require nearly or quite three hours roasting. Remove the twine before it is served, and send it very hot to table with some rich lemon gravy.

Spread a clean cloth upon a table or dresser, *To bone a* and lay the joint flat upon it with the skin down-
Shoulder wards; with a sharp knife cut off the flesh from
of Veal, the inner side nearly down to the blade-bone, of
Mutton, which detach the edges first: then work the knife
or Lamb. under it, keeping it always close to the bone, and
 using all possible precaution not to pierce the
 outer skin. When it is in every part separated from the
 flesh, loosen it from the socket with the point of the knife,
 and remove it; or without dividing the two bones, cut round
 the joint until it is freed entirely from the meat, and proceed
 to detach the second bone; that of the knuckle is frequently
 left in, but for some dishes it is necessary to take it out; in
 doing this, be careful not to tear the skin. A most excellent
 grill may be made by leaving sufficient meat for it upon the
 bones of a shoulder of mutton, when they are removed from
 the joint; it will be found very superior to the broiled blade-
 bone of a roast shoulder, which is so much esteemed by many
 people.

“ To remove the back-bone, clear from it first
To bone a the flesh in the inside; lay this back to the right
Hare. and left from the centre of the bone to the tips;
 then work the knife on the upper side quite to

the spine, and when the whole is detached except the skin, which adheres to this, separate the bone at the first joint from the neck-bone or ribs (we know not how more correctly to describe it), and pass the knife with caution under the skin down the middle of the back. The directions for boning the thighs of a fowl will answer equally for a hare, and we therefore refer the reader to them."

To acquire this art, it is necessary that the *Larding*. beginner should first see the process performed, after which practice alone will lead to success. The instruments necessary are pins of various sizes, made for the purpose; one end like large tweezers holds the substance to be introduced, the other is sharp for puncturing the fowl or meat; however, if the person is unacquainted with the art, it is better left undone; for unless the meat be nicely and equally covered, its appearance is totally spoilt and unfit for the table. Ham, bacon, oysters, anchovies, truffles, morels, mushrooms, parsley, lemon peel, almonds, nuts, &c., are all used. Bacon for this purpose should be cured without saltpetre, otherwise it turns veal or poultry red; the firmest is the most proper for larding.

Is either a roast or boiled turkey with the *Alderman* accompaniment of sausages around the dish, and *in chains* which may be made of pork, ham, or beef, and oysters.

Take a hen or fine young cock; clean and *Turkey boil*-truss it nicely; wrap it up in layers of bacon in *ed, with* a cloth; then boil it in plain water with a little *celery* salt, butter, and lemon juice; drain it and cover *sauce.* it over with celery or oyster sauce. A small hen bird boils better than the larger sort, and may be stuffed in a variety of ways with herbs, like veal stuffing, sausage-meat or bacon, and served with white sauce, or the above.

Fill the body of the turkey with oysters, and
Boiled by let it boil by steam without any water ; when
steam. sufficiently done take it up ; strain the gravy
 that will be found in the pan, and which, when
 cold, will be a fine jelly ; thicken it with a little flour ; add
 the liquor of the oysters intended for sauce, also stewed, and
 warm the oysters up in it.

A roast turkey may be stuffed in various ways ;
Roasted a veal stuffing being the most common. When
Turkey. you first put a turkey down to roast, dredge it
 with flour ; then put about an ounce of butter
 into a basting ladle, and as it melts, baste the bird therewith ;
 keep it at a distance from the fire for the first half-hour, that
 it may warm gradually ; then put it nearer, and when it is
 plumped up, and the steam draws in towards the fire, it is
 nearly done ; then dredge it lightly with flour, and put a bit
 of butter into your basting ladle, and as it melts baste the
 turkey with it ; this will raise a finer froth than can be pro-
 duced by using the fat out of the pan. A very large turkey
 will require about three hours to roast thoroughly ; a mid-
 dling sized one, of eight or ten pounds (which is far nicer
 eating than the very large one), about two hours ; a small
 one may be done in an hour and a half. Turkey poults
 should be trussed with their legs twisted under like a duck,
 and the head under the wing like a pheasant.

Clean the fowl nicely ; mix a little butter with
Roast lime juice, pepper, and salt, and put into the
Fowl. inside ; cut off or turn up the rump ; fix it to the
 spit by skewers, and cover with paper ; when
 nearly done, unpaper, froth, and give it a nice brown.
 Fowls may be stuffed with a farce and larded, or the bodies
 filled with a ragout of mushrooms, or oysters, served with
 bread, egg, or any other sauce ; a large fowl will take from
 a half to three quarters of an hour roasting.

Obs.—A turkey or large fowl may be boned and stuffed with a farce of sausage-meat, but so prepared takes a much longer time roasting, and must at first be placed at a distance from the fire.

Fowls, when to be boiled, should be soaked an hour or two in milk and water; then truss and
Fowl, to flour them well; tie them in a cloth; put them
boil. in cold water, and let them simmer gently, removing all the scum that rises; keep the saucepan closed, and boil from twenty to twenty-five minutes. They may be served with sauce of oysters, shell-fish, mushrooms, liver, egg, parsley, celery, and any other vegetable. A spiced rice-pudding may be put in the inside, but the vent and neck must be well secured previous to being boiled.

Skin a cold chicken, fowl, or turkey; take off
Fowl or the fillets from the breasts and put them into a
Turkey stewpan with the rest of the white meat and
pulled. wings, side bones, and merry-thought; add a pint of broth, a large blade of mace, pounded, a shalot, minced fine, the juice of half a lemon, and a roll of the peel, some salt, and a few grains of cayenne; thicken it with flour and butter, and let it simmer for two or three minutes till the meat is warm. In the meantime score the legs and rump, powder them with pepper and salt, broil them nicely brown, and lay them on or round your pulled chicken.

Obs.—Three table-spoonfuls of good cream, or the beaten yolks of a couple of eggs, will be a great improvement to it.

Cut into slices a couple of onions, a head of
Braised celery, one carrot, and a turnip, with some pars-
roast Tur- ley and three or four peach-leaves; lay three
key, Ca- sheets of paper on the table, spread the vege-
pon or tables over, and moisten them with sweet oil.
Fowl. Have the bird trussed as for boiling, cover the breast with thin slices of bacon, lay the back of

the bird on the vegetables, slice some limes, which cover the breast with to preserve its colour, tie the paper round with string, spit it carefully, and roast before a clear fire ; before so doing moisten the paper well with fine ghee to prevent its burning, and set the bird a moderate distance from the fire : it will take three hours to roast.

Empty and clean a fine fowl, and be particular in washing the inside of it with very hot water ; if you leave any blood in it the rice will be full of scum. Your rice having boiled a sufficient time in rich consommé (stock broth), season it with salt, and introduce some into the body of the fowl, which you next roast, well wrapped up in layers of bacon and in paper : it requires an hour to have it sufficiently done. Send it up with rice round the fowl, the same as you have used to put inside, only add to it two spoonfuls of very good bechamel, well seasoned ; do not let it be too thin, and pour a little veloute over the fowl. Take particular care to keep the fowl white.

Prepare and truss the fowls ; let them boil ; *Fricassee* skim and simmer in a vegetable braise seasoned with mace, lemon, zest, white pepper, salt, onion, and carrot ; if it is a small chicken, twelve or fifteen minutes will do it, as it should rather be tender than overdone. Take it up and strain the stock ; add a piece of butter rolled in rice or fine wheat flour ; cook and work it till quite smooth ; when properly cooked, cut up and put in the chicken and let it warm with a cupful of rich cream, but do not let it boil ; when ready to dish put in a sufficient quantity of yolks of eggs ; to finish the thickening, cooked mushrooms, oysters, or any nice vegetable may be added, and a little lemon juice. If it requires more richness, put in a small bit of butter ; garnish with slices of lemon.

Cut up the fowl into eight or nine pieces,
Another. put them into a stewpan and cover with water,
 add seasoning of salt, pepper, parsley and a
 blade of mace, boil for twenty minutes, then remove the
 fowl, strain the gravy through a napkin into a basin, dress
 the slices of fowl, put them into a stewpan with two spoon-
 fuls of butter rolled in flour, add the stock and keep stirring
 it till it boils, skim it well, then add a few button onions or
 a handful of mushrooms, let it simmer till the onions are
 tender, then add the yolks of two eggs, beat up in four table-
 spoonfuls of cream or milk, shake it well over the fire, but
 do not let it boil, dress the slices on your dish and pour the
 sauce over them.

Mince finely the white meat of a fowl, and
Rissoles of some veloute reduced, or bechamel; season it
Fowl. highly, and add, if you please, a little curry
 powder; then let it cool; when cold, divide
 into small balls and wrap them up in paste; fry and serve
 with fried parsley, or bake them in a quick oven.

Cut the meat of a fowl or chicken into small
Croquettes pieces, and season it well; put them into some
of Fowl. bechamel, and let them cool; then form into
 oblong balls, and dip them into a beaten egg or
 very light batter, and then into crumbs of bread; fry them
 of a light brown, and serve with crisp parsley.

Obs.—They may be made with any white meat, rabbits,
 poultry, sweetbread, or game.

Mince some mushrooms; cook them in butter,
Mince sweet herbs, macc, white pepper, lemon, zest,
Fowl. salt, and a little cream; when all is well cooked,
 take out the sweet herbs, and put in the mince
 just to warm, with a little lemon juice; garnish with slices
 of lemon, or dish in a vol-au-vent, croustade, rice border, or
 mashed potatoes.

Cut the livers all of one size—the lobes o
Khubab calves; pigs' or lambs' livers answer very well—
Liver allow three oysters for every liver; season them
with well in sweet herbs, spices, and salt; dip them
Oysters in yolks of eggs, and roll them in crumbs with
or the other ingredients; thread them upon silver
Crayfish. skewers, and broil them in a buttered paper, or
 in a case; serve them with buttered gravy and
 lemon juice; garnish with slices of lemon.

If crayfish are used, put a little bit of anchovy in the
 claws of each, and thread them at a proper distance with
 the other meat, as livers take very little cooking. They are
 equally well done roasted on a bird-jack well basted; the
 crayfish are the better for being crisped in the oven and
 well basted before they are put on the skewers. The large
 claws and noses must be pared and the tail shell may be
 taken off.

Prepare them as for boiling; lard or not; mix
Fowls with nearly half a pound of butter with mace, lemon,
Oysters. zest, and salt, and put it into the fowls; tie them
 close, that the butter may not escape; cover a
 pan with bacon and braising ingredients; put in the fowl;
 prepare in the meantime five or six dozens of oysters in a
 nice sauce, and dish them over it, garnished with sliced
 onions and oysters, fried in butter.

Obs.—Poultry may always be larded excepting for boiling;
 if braised, the braise ought never to touch the lard as it
 will make it fall.

Cut them into joints; put the trimmings into*
Hashed a stewpan, with a quart of the broth they were
Game or boiled in, and a large onion cut in four; let it
Rabbit. boil half an hour; strain it through a sieve;
 then put two table-spoonfuls of flour in a basin,
 and mix it well by degrees with the hot broth; set it on the

fire to boil up; then strain it through a fine sieve; wash out the stewpan; lay the fowl in it, and pour the gravy on it (through a sieve); set it by the side of the fire to simmer very gently (it must not boil) for fifteen minutes; five minutes before you serve it up, cut the stuffing in slices and put it in to warm; then take it out and lay it round the edge of the dish and put the fowl in the middle; carefully skim the fat off the gravy; then shake it round well in the stewpan, and pour it on the hash.

Obs.—You may garnish the dish with bread sippets lightly toasted.

Take a large fowl or a couple of fine chickens,
Fowl or boiled or roasted, cut the meat off from the
Chicken bones in small slices, have two or three sticks
Salad. of white celery and cut them into slices an inch
 long, mix both together, cover it over and set it
 on one side whilst you prepare the sauce. Break down the
 yolks of five hard-boiled eggs with the back of a spoon
 into a smooth paste, add a large spoonful of made mustard
 with some salt, mix this together with four or five spoonfuls
 of vinegar, and lastly by degrees two table-spoonfuls of
 sweet oil or cream, stir the whole for some time until the
 dressing is thoroughly mixed and smooth, when pour it
 over the meat and celery just before serving.

Obs.—If cream is used and the sauce is too thick add a
 spoonful or two of water.

Cut them in quarters; beat up an egg or two
To dress (according to the quantity you dress) with a
cold. little grated nutmeg and pepper and salt, some
 parsley minced fine, and a few crumbs of bread;
 mix these well together, and cover the fowl, &c., with this
 batter; boil them or put them in a Dutch oven, or have
 ready some dripping hot in a pan, in which fry them of a

light brown colour ; thicken a little gravy with some flour ; put a large spoonful of catsup to it ; lay the fry in a dish and pour the sauce round it. You may garnish with slices of lemon and toasted bread.

To judge if an egg is fresh, put it into a large basin of water ; if it sink immediately you may be sure it is good. Remember that all eggs are not of the same size, and in using any quantity for cakes a little judgment is necessary. To preserve them for any time, lay them in lime and water, the consistence of thick cream. Hard-boiled eggs will keep well for a journey, only remember, while boiling, when first put into the water to move them about, so that the yolk may not fall on one side, but be as near the middle as possible in the white. Eggs will also keep if rubbed over with wax so as to close up the pores in the shell.

Whenever eggs are required for puddings, cakes, jellies, &c., open each separately over another basin or dish before adding to the rest, as one bad egg carelessly thrown amongst the others will spoil the whole ; and always strain them after being beaten up.

Pour a gallon of water over a pound of unslaked lime ; stir it well ; the following day pour off the clear water into a jar, and put in the eggs as they are laid ; in this manner they will continue good for six months or more.

Beat up the yolks and whites of eight eggs with a little salt and pepper, until well mixed ; then put them into a stewpan over a slow fire and keep constantly stirring with a wooden spoon that the brouillés may be quite smooth ; add a spoonful of consommé, or white broth, with whatever articles you intend putting into it, as truffles, mushrooms, artichokes, asparagus heads, broth, &c.

Boil hard one dozen of eggs; cut them in halves and remove the yolks, which put into a mortar with three table-spoonfuls of butter, and pound well together, mixing a little cream, grated nutmeg, pepper, and salt, adding two raw eggs to make it bind; then pare out the inside of the whites as thin as possible, and fill one half with the pounded egg; then mix some chopped parsley with a part only of the eggs, sufficient to fill the remaining whites; make a dome in a dish of the remainder of the pounded ingredients, and trim it all round with the stuffed eggs; then put into an oven for ten minutes, and serve quite hot.

Put in cold water, and when it comes slowly to a boil they will be done enough, or put them in boiling water and simmer slowly for two minutes; take them from the fire, and put them into a napkin several times folded for two or three minutes, less or more. Boiling quick hardens the white and cracks the shell; if an egg is only half covered with water and boiled quick, the yolk is too much done on one side and too little on the other, and gives it an addled appearance, or if the egg is covered with water and boiled too quick the white is quickly hardened while the yolk is nearly raw.

Be sure the fryingpan is quite clean (and remember that clear dripping or lard is better than butter or ghee to fry eggs in): when the fat is hot break two or three eggs into it; do not turn them, but while they are frying keep pouring some of the fat over them in a spoon; they will be done enough in two or three minutes; if they are done nicely they will look as white and delicate as if they had been poached; take them up with a tin slice; drain the fat from them, trim them neatly and send them up with bacon round them.

The beauty of a poached egg is for the yolk to
Poached. be seen through the white, which should be only sufficiently hardened to form a transparent veil for the egg. Half fill your stewpan with clear boiling water from the tea-kettle and strain it; break the egg into a cup, and when the water boils remove the stewpan from the fire or stove and gently slip the egg into it. Let it stand till the white is set; then put it over a moderate fire, and as soon as the water boils the egg is ready; take it up with a slice, and neatly round off the rugged edges; send it up on a toast with or without butter; the toast should be a little larger than the egg.

Boil six cloves of garlic five minutes, and
Egg Salad. pound them with a few capers and two anchovies; mix them very well with oil, salt, pepper, and vinegar, and dish it under hard boiled eggs, whole or cut in two.

Choose some very fine bacon streaked with
Egg mince. lean; cut it into very thin slices and afterwards into small square pieces; throw them into a stewpan and set it over a gentle fire that it may draw out some of the fat, when as much as will freely come, lay them on a warm dish; put into a stewpan a ladleful of ghee or lard; set it on a stove; put in about a dozen small pieces of the bacon; then stoop the stewpan and break in an egg; manage this carefully and the egg will presently be done; it will be very round, and little dice of bacon will stick to it all over, so that it will make a pretty appearance. Take care the yolks do not harden; when the egg is thus done, lay it on a hot plate and do the others.

Beat and strain ten or twelve eggs; put a
Buttered piece of butter into a saucepan and keep turning
Eggs. it one way till melted; put in the beaten eggs and stir them round with a silver spoon until

they become quite thick ; serve them on a dish with buttered toast. They may be eaten with fish, fowl, or sausages.

To roast must be done as a capon, and served
Chickens. with egg or bread sauce.

Pick, wash them clean, and dry them in a
Broiled or cloth ; cut them down the back ; truss the legs
grilled and wings as for boiling ; flatten them and put
upon a cold gridiron ; when they become a little
dry put them in a plate and baste with a little butter ; strew
a little salt and pepper over the inside, which part should be
laid first on the gridiron ; baste them and let them broil
slowly. The livers and gizzards should be fastened under
the wings. Serve with catsup or stewed mushrooms.

Put into a stewpan half a pint of water, two
Fricassee. table-spoonfuls of butter, a table-spoonful of
flour, some salt, and white pepper ; stir all to-
gether until it is hot, and add a chicken cut into joints and
skinned, with a couple of onions minced, and a blade of
mace ; stew it for an hour, and a little before serving add the
yolks of two eggs well beaten, with two table-spoonfuls of
cream ; stir it in gradually, taking care it does not boil.

Obs.—Whenever egg and cream is added and used for a
thickening, never let it boil or else it curdles.

Cut a roast fowl into small squares, fry a tea-
Rissoles de spoonful of chopped onions in half an ounce of
Volaille. butter, but do not let them brown ; add half a
pint of white sauce and reduce it to a proper
thickness, put the fowl into the sauce, season with a little
salt, white pepper, sugar, chopped parsley, and mushrooms,
let it boil, then add the yolks of two eggs, stir it well ; when
the eggs have set pour it on a dish to cool.

Obs.—Add, if you like, a little ham or tongue, and use

this as for other rissoles, which may also be made with veal, sweetbreads, or game.

Half roast a chicken or fowl; skin and peel
To pull a off all the white meat in flakes as well as the
Chicken. legs; break the bones, and boil them in a little
 water till the strength be drawn out; strain it,
 and when it becomes cold, skim and put it into a saucepan
 with a little mace, white pepper, and salt; add a bit of butter
 mixed with flour, and a quarter of a pint of cream or rich
 milk; then put in the meat with a little mushroom powder
 or catsup; before serving add the squeeze of a lime.

Cut the chicken into joints; put them into a
Chicken in saucepan with nearly a quart of young peas, a
Peas. bit of butter, a small onion, and a sprig of parsley;
 moisten them with gravy, and put on the fire;
 dust them with a little flour, and boil them till the sauce is
 thick; add a little salt just before serving with a little sugar.

Parboil, skin, and then cut up neatly two or
Chicken three young chickens; season them with salt,
Pic. pepper, grated nutmeg and mace mixed; put
 with them a little butter rolled in flour; lay them
 in a dish, with the livers and gizzards well seasoned, some
 force-meat balls, and a few thin slices of ham; and half a
 pint of gravy, a glass of wine, and a table-spoonful of lemon
 pickle or mushrooms, and the yolks of five hard boiled eggs,
 divided in halves; cover with a puff paste and bake.

Obs.—The chicken may be put in whole or in halves, and
 the seasoning put inside with the butter.

Quarter two or three chickens, and simmer
Friar's them gently in three half pints of water; add
Chicken. a sprig or two of parsley, mace, pepper and salt;

beat an egg for every chicken or more, and stir them into the boiling broth; it must separate into flakes; serve in a deep dish.

This dish may be made of veal, rabbit, eels or other fish; if for an invalid, only put in the yolks of the eggs.

Cut the chicken in quarters; take off the skin;
Cold rub with an egg beaten up, and cover it with
Chicken grated bread seasoned with pepper, salt, grated
fried. lemon peel, and chopped parsley; fry it in butter,
 thicken a little brown gravy with flour and butter; add a little cayenne and mushroom catsup.

Put in plenty of force-meat or stuffing, so as
Capon. to plump out the fowl; when the bird is properly
 stuffed and trussed, score the gizzard, dip it
 into melted butter; let it drain, and season it with red pepper and salt; put it under one wing, and the liver nicely washed under the other; cover it with buttered paper, and roast it a delicate brown.

Take about six ounces or more of the white
Chicken meat and three of ham; chop very small; put
Patties it into a stewpan with an ounce of butter rolled
with in flour, two table-spoonfuls of cream and the
Ham. same quantity of white stock, a little nutmeg,
 some cayenne pepper and salt, the juice of half
 a lime; stir it over the fire some time, taking care it does not burn; it is then ready to be put in the patty paste.

Take a roasted or boiled fowl; cut it into
Burdwan pieces, and put them into a silver stewpan; put
Stew. in two ladlefuls of soup, with two dozen anchovies, a glass of white wine, some melted butter, some boiled or roasted onions, pickled oysters, and cayenne

pepper ; stir and let it warm through, and add a little lemon juice.

When this is prepared on purpose, the fowl or chicken is only half roasted or boiled ; if boiled, the water or broth is used to make it instead of the soup. Fish may be used, and essence of anchovy instead of the fish.

Mix a seer of potatoes, a little spinach or greens
How to and a few onions, with pepper, salt, and a chit-
make tack of butter ; bake it until it is nice and crisp
Colcan- at the top, the vegetables and onions having been
non. all boiled before mixing.

Cut a fowl in pieces ; shred an onion small
Country and fry it brown in butter ; sprinkle the fowl
Captain. with fine salt and curry powder, and fry it brown ;
 then put it into a stewpan with a pint of soup ;
 stew it slowly down to a half, and serve it with rice.

Cut up two cold chickens as for salmi ; then
Capilotade. pour over them brown sauce, in which let them
 simmer a little, very gently ; thicken with flour
 and butter, add lemon juice, then have ready sippets of
 bread fried in butter ; set these round the dish, put within
 them the limbs of the chicken, and over the latter pour the
 sauce.

Put into a fryingpan a little clear ghce, throw
Bread- in two or three spoonfuls of grated bread, and
crumbs keep stirring them constantly till of a fine yellow
fried. brown, and drain before the fire.

Cut a slice of bread a quarter of an inch thick,
Sippets. divide with a sharp knife into pieces two inches
 square ; shape them into triangles or crosses
 put some ghce, butter, or very clean fat into a fryingpan ;

when it is hot put in the sippets and fry them a delicate light brown, take them up and drain them well, turning occasionally until thoroughly crisp before the fire.

Obs.—If these are not delicately clean and dry, they are uneatable; they are always a pretty garnish, and an improvement to most made dishes. When variety is desired, fry some of a pale colour and others of a darker brown.

When a goose is well picked, singed, and
Goose, cleaned, make the stuffing with about two ounces
to roast. of onion and half as much green sage; chop
 them very fine, adding four ounces (about a
 large breakfast cupful) of stale bread-crumbs and a very
 little pepper and salt (to this may be added half the liver,
 parboiling it first), the yolk of an egg or two, and incorpo-
 rating the whole well together; stuff the goose, do not quite
 fill it, but leave a little room for the stuffing to swell; spit
 it, tie it on the spit at both ends to prevent it swinging
 round, and to keep the stuffing from coming out. From an
 hour and a half to two hours will roast a fine full-grown
 goose. Send up gravy and apple sauce with it.

Obs.—For another stuffing, see ducks.

When your goose is cleaned as for roasting,
Boiled rub it over with two or three handfuls of salt,
with and let it remain for twelve or fourteen hours;
Onion then boil it as you would a fowl, and serve it
Sauce. with onion sauce.

— Cut out the fillet or the side of a sirloin of
Mock beef, let it be done with a sharp knife that it may
Goose. not be ragged; steep it in port wine and vine-
 gar, cut it open and stuff it with sage and onion
 basted with goose fat, and serve with onion, gooseberry, or
 apple sauce. Let the fire be brisk by which it is roasted.

Take two ounces of leaves of green sage, an Relish for ounce of fresh lemon peel pared thin, same of *Goose or* salt, minced shalot, and half a drachm of cayenne *Pork.* pepper, ditto of citric acid; steep it for a fortnight in a pint of claret, shake it up well every day; let it stand a day to settle, and decant the clear liquor, bottle it and cork it close. A table-spoonful or more in a quarter pint of gravy or melted butter.

Take the bones out of two geese and two *Yorkshire* fowls; boil a tongue, and cut the whole into *Goose* slices the size of your finger with two pounds *Pie.* of fat bacon; lay the slices of goose flat, and season with a spoonful of chopped onion, marjoram, thyme, mushrooms and parsley; lay the slices of tongue with the fat bacon on these; season with salt, pepper, allspice and mace; then lay the fowl fillets on top of all; roll up in the shape of a goose, and tie it tight round with tape. Force-meat may be placed in the cavities, if it is required to be very piquant; blanch, put it in a basin with the bones of the goose and two quarts of strong gravy, and boil it; have ready a raised pie-crust on a dish sufficiently large to hold it, and put in the goose when cold with the gravy it was boiled in, which will be a fine jelly; removing the fat from the surface, and laying it aside, put the clearest of the jelly over the top of the pie.

Clean well and half stew two or three sets *Giblet Pie.* of goose giblets; cut the leg in two, the wing and neck into three, and the gizzard into four pieces; preserve the liquor, and set the giblets by till cold; otherwise, the heat of the giblets will spoil the paste you cover the pie with; then season the whole with black pepper and salt, and put them into a deep dish; cover it with paste; rub it over with yolk of egg; ornament and bake it an hour and a half in a moderate oven.

In the meantime take the liquor the giblets were stewed in; skim it free from fat; put it over a fire in a clean stewpan; thicken it a little with flour and butter, or flour and water; season it with pepper and salt, and the juice of half a lemon; add a few drops of browning; strain it through a fine sieve, and when you take the pie from the oven, pour some of the gravy into it through a funnel, you may lay in the bottom of the dish a moderately thick rump steak; or if you have any cold game or poultry, cut it in pieces, and add it to the above.

And geese are generally dressed and stuffed
Ducks with the same materials; with wild ducks no stuffing is used,—lemon juice, butter, pepper and salt, with a little port wine, is their proper seasoning.

Are dressed the same as geese with regard to
Ducklings stuffing, but generally served with green peas and orange or lemon sauce.

The pinions ought to be cut off close to the
Ducks, to bodies; the feet well blanched in hot water;
roast. the nails cut and tucked over the back; reserve the pinions, head, neck, liver, feet, and gizzards for soups or ragoûts.

After having cleansed the giblets well, boil
Gravy and all except the liver in a pint of water for an
stuffing. hour, with a chopped onion, some salt and pepper; strain and add a little browning with a tea-spoonful of coratch and mushroom catsup.

For the stuffing, mince the raw liver with two sage-leaves, a small onion, some pepper and salt, bit of butter and grated bread-crumbs, or mash up some boiled potatoes with a little cream or butter; add pepper and salt with the yolk of

an egg ; fill the duck with this previous to roasting ; if you have a pair, one stuffed in this manner, and the other with onions and sage, enables those who dislike an onion to eat their duck without it.

Make a paste, allowing half a pound of butter
To boil a to a pound of flour ; truss a duck as for boiling ;
Duck. put into the inside a little pepper and salt, one or two sage-leaves and a little onion finely minced ; enclose the duck in the paste with a little jellicd gravy ; boil it in a cloth and serve it with brown gravy poured round it.

Obs.—The duck may be salted the night before boiling, and when dressed, serve it with onion sauce ; this is also an excellent way of dressing a goose.

Are roasted the same way as tame, only
Ducks without stuffing, and basted with butter and
(wild) lemon or orange juice ; they do not require so long roasting as tame ; sauce may be made by cutting along the breast, adding butter, lime juice, a glass of port wine and cayenne pepper.

Obs.—Some add made mustard with mushroom catsup.

Put a couple of ducks, either whole, or cut
Duck into convenient pieces, into a saucepan, with a
Salmi. bottle and a half of claret, two ounces of butter, three tea-spoonfuls of salt, three of brown pepper, a few spices, two leeks, six onions sliced, a few sage or bay leaves. Place the saucepan over a clear fire, let it simmer gently, occasionally stirring it that the whole may be well mixed. When done thicken with a table-spoonful of flour or arrowroot, and serve.

Cut one or two ducks into quarters ; fry them
Stew. a light brown in butter ; put them into a stewpan with a pint of gravy, two glasses of port

wine, four whole onions, some black pepper and salt, a bunch of parsley, two sage leaves, and a sprig of sweet marjoram ; cover the pan closely, and stew them till tender ; take out the herbs and onions ; skim it ; if the same be not sufficiently thick, mix with two table-spoonfuls of it a little flour, and stir it into the same pan ; boil it up and garnish with the onions.

Cut an onion or two into small dice ; put it
Dressed into a stewpan with a little butter ; fry it, but do
Ducks, not let it get any colour ; put as much broth into
hashed. the stewpan as will make sauce for the hash ;
 thicken it with a little flour ; cut up the duck ;
 put it into the sauce to warm, do not let it boil ; season with
 pepper, salt, and catsup.

Obs.—The legs of ducks or geese broiled and laid upon
 apple or green papaw sauce, may be served for luncheon
 or supper.

Clean two sets of giblets ; put them into a
Giblet saucepan ; just cover them with cold water, and
stew. set them on the fire ; when they boil, take off
 the scum, and put in an onion, three cloves or
 two blades of mace, a few berries of black pepper, the same
 of allspice, and half a tea-spoonful of salt ; cover the stew-
 pan close, and let it simmer very gently till the giblets are
 quite tender ; this will take from one hour and a half to
 two and a half, according to the age of the giblets. The
 pinions will be done first, and must then be taken out and put
 in again to warm ; when the gizzards are done, (watch them
 that do not get too much done), take them out, and thicken
 the sauce with flour and butter ; let it boil half an hour, and
 reduce it just enough to eat with the giblets, then strain it
 through a tammy into a clean stewpan ; cut the giblets into
 pieces, put them into the sauce with the juice of half a

lemon, and a table-spoonful of mushroom catsup; pour the whole into a soup dish with sippets of bread at the bottom.

The flavour of pigeons is always best pre-
Pigeons, served by roasting. Pigeons should be dressed
to roast. while they are very fresh—take off the heads
 and necks, and cut off the toes at the first joint; draw them carefully, and pour plenty of water through them; wipe them dry, and put into each bird a small bit of butter lightly sprinkled with cayenne, or stuff them with some green parsley chopped very fine, mixed with a bit of butter, some pepper and salt, and fill the belly of each bird with it; they will be sufficiently done in twenty minutes. Serve them with brown gravy or bread sauce, or parsley and butter.

Truss them like boiled fowls; put them into
Boiled. plenty of boiling water; throw in a little salt, and in fifteen minutes take them out; pour parsley and butter over, and send some of it to table with them in a tureen.

Take pigeons, cut them into fillets, and
Pigeon flatten them with the back of a knife: scrape
cutlets à the bone off the pinion and stick it in the end
la maré- of the cutlet; dust them over with salt and
chale. pepper, and rub them over with the beaten yolk of an egg; dip them into melted butter, and sprinkle smoothly with crumbs of bread; broil them of a nice colour, and serve with a rich gravy or Italian sauce.

For this entrée you must procure young
Stewed pigeons or squabs; singe them slightly; melt
Pigeons. about half a pound of butter, squeeze the juice of a lemon into the butter, and then let the

pigeons be fried lightly over the fire twice or three times only. Then put the pigeons into a stewpan trimmed with layers of bacon ; pour the melted butter and lemon juice over them, and then cover them well. It is also requisite to pour in a spoonful of rich gravy to prevent their frying ; set them for a quarter of an hour over a gentle fire, and drain them ; dish them with brown sharp sauce, or a sauce piquant.

Border a dish with fine puff paste, and cover
Pigeon the bottom with a veal cutlet or tender rump
Pie. steak cut into thin slices ; season with salt, cayenne, and nutmeg or pounded mace ; put as many young pigeons over them as the dish will contain seasoned with salt, pepper, and spices, the yolks of a few hard boiled eggs within the intervals ; put plenty of butter over them, with a small quantity of broth for the gravy ; cover the whole with plain paste or with puff paste. Pigeon pie, if to be eaten cold, requires more seasoning than when to be eaten hot.

Obs.—It is an improvement to stuff the birds as for roasting before putting into the pie.

Stuff, lard, paper, and roast as hare or fowl ;
Rabbits, to baste it well, as it is rather dry, and butter it as
roast. it should be of a very light colour ; do not take off the paper till there is only time to brown it very lightly ; froth it well, and serve it with the liver rubbed down in the gravy ; if the liver has been put into the farce any other seasoning will be unnecessary ; it will take from half to three quarters of an hour. Any of the sauces served with fowl may be served with it.

After it has hung sufficiently, rub it all over
As Hare. with very fine powdered mixed spices ; sprinkle the inside with garlic vinegar ; dip a cloth in

vinegar, with a mixture of black currants or port wine; wrap it round the rabbit, stuffing the corners into the belly, and hang it in the air for a night; stuff, lard or barb, roast and serve it as a hare.

Rabbits that are three parts grown, or at all
To boil. events which are still quite young, should be chosen for this mode of cooking; wash and soak them well; truss them firmly with the heads turned and skewered to the sides; drop them into plenty of boiling water, and simmer them gently from thirty to forty-five minutes; when very young they will require even less time than this; cover them with rich white sauce mixed with the livers parboiled and finely pounded, and well seasoned with cayenne and lime juice, or with white onion sauce, or with parsley and butter made with milk or cream instead of water (the livers minced are often added to the last of these), or with good mushroom sauce.

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Make a rich farce with the meat of cold
Rissoles of dressed rabbits; then spread some puff paste, and
Rabbit. cover it at equal distances with lumps of the force-meat; moisten the paste all round the farce, and fold it in two; press it round with your fingers, and cut each out with a rowel or knife; and fry of a nice brown colour; they may be dipped into the beaten yolks of eggs and crumbed, but it thickens the paste.

Prepare, bone, and cut up two young rabbits;
Timbale of daub them with bacon; season with minced
Rabbits, parsley, shalots, mushrooms or truffles, spices,
Poultry, pepper, and salt; put these ingredients in a
or Game. stewpan with butter, and harden the rabbits while in it; moisten with a glass of white wine and two large spoonfuls of espagnole or good stock, and let them simmer till enough done; set them to cool; butter a

mould of sufficient size, and line it with rolled paste, beginning at the middle of the bottom and continuing to go round till it comes to the top ; the rolls of paste must lie firm over each other. Have ready a piece of thin paste to lay in the bottom ; make it an inch larger that it may come up to the sides ; wash over this paste with yolk of egg, and put it in ; press it well down to make it firm, and have ready a sufficient quantity of small force-balls ; dress them round and round the sides till they nearly reach the top ; put in the rabbits with the seasoning, and cover it, whetting and fixing it firmly ; dress it round the edge ; give it an hour and a half ; it must be a fine colour for the paste. When ready to dish, cut it nearly open at the top, and put in a nice sauce of reduced espagnole, or cover it with a sweetbread or mushroom ragoût.

Cut the rabbits in proper pieces, and stew *To smother* them gently in a braise, or white in batter—the *Rabbits* most careful boiling hardens them. Have ready *in onions* a rich onion sauce made with cream or stock—it *or other* may also be dressed in a ragoût of celery, artichoke bottoms, scorzonera, Jerusalem artichokes, *vegetables*. peas, French beans, &c.

GAME.

These birds are found in great abundance on *Bustard*. most of the plains in this country, more especially the western side of India. The male bird weighs from twenty to thirty pounds, and when taken by the Shikarees, is often sold for as low a sum as one rupee. The bird is to be cleaned and trussed as a turkey, and roasted precisely in the same way, accompanied with bread sauce ; the meat from the breast, if not overdone, may be converted into an excellent salmi or Burdwan stew ; like the pea fowl it will furnish delicious scollops or cutlets, and also soup ; perhaps

the latter methods are the best for dressing the flesh of so large a bird.

Cut off the best parts of the brown and white *A Salmi of* into slices, sprinkle them over lightly with arrow-
Bustard. root or flour and lay them in a stewpan, then put the remaining trimmings with the bones broken, a couple of onions cut in halves, stuck with a dozen cloves, some parsley, two or three peach leaves, and a few peppercorns into another stewpan, and cover the whole with water ; let it boil well for half an hour and strain off the gravy ; put it into a stewpan again, add a large glass of claret or white wine, and reduce the gravy to the quantity required ; then add the slices of the bird, colour with a little browning, and give it a boil up, when serve with sippets of toasted bread.

Obs.—The meat remaining, if picked free from all sinews, may be potted, as directed for other meats. Turkey or any other cold poultry may be dressed in the same manner, only, if wished to be white, omit the browning and stir in the yolk of a beaten egg with a little cream at the last ; it must not boil.

Cut the breast into fillets, and put into a stew
Scollops. or fryingpan, with a little melted butter and some truffles cut thin into shapes, or else mushrooms ; put the stewpan on the fire, and do the fillets on both sides : remove the scollops with the other articles from the melted butter, and cover them with a nice white sauce or bechamel, flavoured with the essence of the game, &c., or serve them in a border of finely mashed potatoes.

Like sucking pigs, should be dressed almost
Fawns as soon as killed ; when very young, are trussed, stuffed, and spitted the same way as a hare ; but they are better eating when of a larger size, and are then roasted in quarters ; the hind quarter is most esteemed.

They must be put down to a very quick fire, and either basted all the time they are roasting, or be covered with sheets of fat bacon; when done, baste it with butter, and dredge it with a little salt and flour till you make a nice froth on it. Send up venison sauce with it, or bread sauce with wine and currants may be served.

Obs.—The proper sauce now in use are currant jelly and port wine, sugar, syrup, and claret.

Skin and prepare it; wipe it well without
Hare, to washing it, slit it a little under the jaws to let out
roast. the blood, and stuff it with savoury or sweet
 stuffing, or with a gratin; sew it up, and lard or
 barb and paper it; put into the dripping-pan half a pint of
 ale, a gill of vinegar, a clove of garlic, pepper and salt;
 baste continually without stopping until it is all dried up,
 or use a pint of good cream or a quart of fresh milk; baste
 it with it till ready, and finish frothing it with butter and
 flour; serve as above.

Obs.—Hare cut into fillets and dressed as a cutlet will be found preferable to the common mode of roasting, especially if served with a piquant sauce.

Wash it very nicely; cut it up into pieces
Hare, proper to help at table, and put them into a
jugged. jugging pot, or into a stone jar just sufficiently
 large to hold it; put in some sweet herbs, a roll
 or two of rind of a lime or Seville orange and a fine large
 onion, with some cloves stuck in it; and, if you wish to pre-
 serve the flavour of the hare, a quarter pint of water; if for
 a ragoût, a quarter pint of claret or port wine and the juice
 of a Seville orange or lime; tie the jar down closely with a
 bladder, so that no steam can escape; put a little hay at the
 bottom of the saucepan, in which place the jar, and pour in
 water till it reaches within four inches of the top of the jar;

let the water boil for about three hours, according to the age and size of the hare ; (take care it is not overdone, which is the general fault in all made dishes, especially this,) keeping it boiling all the time, and filling up the pot as it boils away. When quite tender, strain off the gravy clear from fat, thicken it with flour and give it a boil up ; lay the hare in a soup dish and pour the gravy to it ; make a stuffing the same as for roast hare, and boil it in a cloth, and when you dish up your hare cut it in slices, or make force-meat balls of it for garnish.

Or prepare the hare the same as for jugging ; put it into a stewpan with a few sweet herbs, half a dozen cloves, the same of allspice and black pepper, two large onions and a roll of lemon or lime peel ; cover it with water ; when it boils skim it clear, and let it simmer gently till tender (about two hours) ; then take it up with a slice ; set it by the fire to keep hot while you thicken the gravy ; take three ounces of butter and some flour, rub together, put in the gravy, stir it well and let it boil about ten minutes ; strain it through a sieve over the hare and it is ready.

If you have enough of its own gravy left, it
Hashed is preferable to any to warm it up in ; if not, take
Venison. some mutton gravy or the bones and trimmings
of the joint (after you have cut off all the
handsome slices you can to make the hash) ; put these into
some water, and stew them gently for an hour ; then put
some butter into a stewpan ; when melted, put to it as much
flour as will dry up the butter, and stir it well together ; add
to it by degrees the gravy you have been making of the
trimmings, and some red currant jelly ; give it a boil up,
skim it, strain it through a sieve, and it is ready to receive
the venison—put it in, and let it just get warm ; if you let
it boil it will make the meat hard.

May be roasted in lard or ghee, dressed with *Ortolans* bread-crumbs ; their legs must be trussed up the same as quails. Serve, when roasted, in fried crumbs mixed with savoury powder, such as truffle, oyster, mushroom, or anchovy.

Obs.—Bread to be made into crumbs for serving with small birds should be first soaked in lime juice and port wine ; acidulated currant jelly or vinegar and sugar for garnishing game.

Both black and grey, are best boiled ; the *Partridges*, former are in season from October until May, the latter from September to February. Clean the birds and truss them as chicken ; have ready a large vessel of boiling water, into which place the birds, keeping the water at a boil ; they will be done in ten or twelve minutes.

They are also very good stewed with some butter and a small quantity of water ; place them in a stewpan or conjurer over a brisk fire, look to them occasionally and constantly turn, to prevent their being burnt on the bottom of the pan, and as soon as the gravy begins to ooze from the birds and mixes with the butter, they are done enough. Serve with bread sauce.

Obs.—Quail, snipe, rock or green pigeon, may be dressed in the same manner, only the two latter should first be skinned and dressed in vine leaves.

Clean your birds nicely, and take care not to *Partridges*, injure the skins ; pick them well, cut off the *to roast.* sinews that are under the joints of the legs up towards the breast, and give a good shape to the birds. They require a good deal of roasting. Send up with them rice or bread sauce and good gravy.

Cut off the claws after having emptied and
A la Cra- picked the birds ; make a hole below the joint of
pandine. the leg, truss the leg inside of the body, singe
the birds over the flame till the flesh gets firm,
pinch the breast with your left hand, scollop the breast with-
out quite reaching the skin, turn the flesh over on the table,
beat the bird flat, dust it with a little salt and pepper, then
dip it twice into clarified butter and crumbs of bread ; broil
it, and send it up with an Italian sauce or essence of game,
or it may be broiled without bread-crumbs.

Are roasted as fowls and served with bread
Pea Fowl sauce. The breast, when cut into slices, may
be made into cutlets, and dressed the same as
veal or fillets of pheasants.

Are all larded, and stuffed, and dressed in the
Pheasants same manner as guinea fowl. As a knowledge
of the age of these birds is of consequence to
the cook, therefore the wing ought to be looked at, and if
the point feathers are gone it is old, and ought to be dressed
in some other way or braised before roasting. Hang these
birds by the tail feathers, and when they drop they are fit
for use. A basket of bran or straw ought to be placed be-
neath, as the fall from a height would bruise the bird.

Requires a smart fire but not a fierce one ;
To roast, thirty minutes will roast a young bird and forty
or fifty minutes a full grown pheasant. Pick
and draw it ; cut a slit in the back of the neck and take out
the craw, but do not cut the head off ; wipe the inside of
the bird with a clean cloth ; twist the legs loose to the body ;
leave the feet on, cut the toes off, do not turn the head under
the wing, but truss it like a fowl.

Cut off the fillets ; beat them lightly with the *Pheasants'* handle of a knife ; (pare them, melt some butter *fillets.* in a stewpan, dip in the fillets) ; then flatten and trim of a good shape ; dip them in egg beat up with a little salt, and then in fine bread-crumbs ; fry them a light brown in boiling lard ; serve under them some good gravy or mushroom sauce.

The green, grey and golden plovers—these *Plovers.* birds are roasted without being drawn, and are treated in all respects like roasted woodcocks, toast being placed to receive the trail, and the roasted plovers being served up with no other sauce than melted butter.

Snipe Are dressed like woodcock in every respect.

Put a small spoonful of fresh ghce, or butter, *Snipe à la* for each bird into a degchee or stewpan with *minute.* some chopped onions, parsley, nutmeg, salt and pepper ; place the birds after being properly trussed breast downwards, and set the pan over a brisk fire for a few minutes, stirring occasionally to prevent their sticking and burning ; then add for each half-dozen birds the juice of two limes, two glasses of white wine, and a table-spoonful of grated crumbs of bread, simmer the whole for a minute longer, dress the birds on a dish, and serve the sauce poured over.

Florican, Are roasted like pheasants, and served with the same sauce. *Spurfowl* the same.

Clean and prepare them with their legs well *Quails to* drawn up and their claws only just seen ; cover *roast.* them with or without bacon, and wrap them in vine leaves ; roast them nicely, and serve with bread sauce or good gravy.

Obs.—The rain and grey quail are the finest ; the bush are thought little of.

Crumbs of bread, chopped parsley, grated
Stuffing lemon peel, butter, pepper and salt, with a very
for Quail. little clear marrow or suet chopped fine ; put a
 small slice of bacon in the inside of each bird,
 and then roast them.

Prepare any number of quails ; open them at
Quail Pie. the back ; take out the intestines with care from
 the gall, liver, and gizzard ; make a farce of
 the two latter ; raise the pie, cover the bottom with farce ;
 lay in the quails and fill up with farce ; rub up some butter
 with mixed spice and salt ; spread it over and finish the pie.
 Each bird may be wrapped in a bit of bacon and truffle, or
 mushrooms may be intermixed in the seasoning.

Make a rich and very light puff paste ; let
Puffs of the birds, after being cleaned and drawn, be
Quails, &c. trussed and browned in a stewpan ; then into the
 body of each put a small lump of fresh butter
 or bacon fat ; fill up the inside with a light stuffing and a
 little cream ; wrap each bird so prepared in fat bacon ; then
 cover it with paste rolled out to a convenient thickness, but
 not too thick ; give it any form you please ; lay the puffs
 separately on tins, and bake until the paste is done ; in a
 quick oven in ten minutes they will be ready.

Draw and clean your teal as for roasting, set
Teal. aside the livers, prepare a stuffing with crumbs
 of bread, chopped parsley, lime juice, pepper,
 salt and nutmeg ; chop up the livers very fine and mix ;
 moisten the whole well with butter and put a portion into

each bird, roast them before a sharp fire, or in a degchce, with or without some thin slices of bacon tied in paper over the birds, when dressed remove the paper, brown the bacon, place it upon a toast, and dress the birds upon it.

Wild Is dressed exactly as wild duck; its nicety
Goose consists in being browned outside without being
 soddened within, well frothed and full of gravy.

Are never opened. Take the skins off their
Wood- heads, truss up their legs, and skewer with their
cocks bills; fix a skewer between their legs, and tie
 them by it to the spit; put them to roast at a
 clear fire; cut as many slices of bread as you have birds;
 trim them to a proper size, and toast or fry them a delicate
 brown; lay them in a dripping pan before they are basted
 to receive the drippings; baste them with butter and froth
 them with flour; lay the birds, when ready, on the toast,
 and put some good beef gravy into the dish; garnish with
 slices of lime.

Heron venison is not held in the same estima-
Antelope. tion as either the spotted deer or even the
 smaller kind called the Bâkar, (which has only
 a single tine to its horn). The flesh of the heron is devoid of
 fat, and requires, when dressed, that it should be covered
 with the caul from a fat sheep, roasted precisely in the same
 way as other venison, and served with a similar sauce.
 Some prefer boiling the meat in a paste, as it preserves the
 flavour; it also makes excellent soup; and cutlets may be
 prepared in the various ways as directed for mutton. The
 leg, if cut into a fillet, like veal and salted, will be highly
 relished both hot and cold, and may easily be converted into
 potted venison in a few minutes.

When to be roasted, wash it well in lukewarm
Venison. water, and dry it with a cloth ; cover the haunch
 with buttered paper when spitted for roasting,
 and baste it very well all the time it is at the fire ; when
 sufficiently done, take off the paper, and dredge it very
 gently with flour in order to froth it, but let it be dusted in
 this manner as quickly as possible lest the fat should melt ;
 send it up in the dish with nothing but its own gravy ; or
 dress it with a coarse paste, securing it and the paper with
 twine ; it is then frequently basted, and a quarter of an
 hour before it is removed from the fire, the paper and paste
 are taken off, and the meat dressed with flour and basted
 with butter ; gravy should accompany the venison in a
 turcen, together with currant jelly, either sent to table cold,
 or melted in port wine and served hot.

To a quarter of a peck of fine flour use two
Crust for pounds and a half of butter and four eggs ; mix
Venison into paste with warm water, and work it smooth
Pasty. and to a good consistence ; put a paste round
 the inside, but not to the bottom of the dish,
 and let the cover be pretty thick to bear the long con-
 tinuance in the oven.

A shoulder, boned, makes a good pasty, but
Venison it must be beaten and seasoned, and the fat sup-
Pasty. plied by that of a fine loin of mutton steeped
 twenty-four hours in equal parts of vinegar and
 port. Cut, and marinade any part of the neck, breast, or
 shoulder, the meat must be chopped in pieces and laid with
 fat between, that it may be equally proportioned ; lay some
 pepper, allspice and salt at the bottom of the dish, with
 some butter ; then place the meat nicely that it may be
 sufficiently done.

Put into the drippingpan equal quantities of
Marinade claret and water, red wine, or a mixture of vine-
for Wild gar and water, with a clove or two of bruised
Fowl. garlic, a little powder or juice of sage, nutmeg,
 salt, and pepper ; baste with it, and afterwards
 with butter. When ready to serve, take up the marinade
 and work it well ; if not enough, add stock and wine, and
 season higher if it requires it.

Two pounds of beef or veal cut very fine and free
Frenchside from skin, with beef suet or marrow, as you may
dish. judge sufficient to make it good ; a slice of bread-
 crumb, soaked in boiling water, a little salt, pep-
 per and nutmeg ; mix it well together with the yolks of two
 eggs ; roll it up in a tin pan. Cover it with small pieces of
 butter when you put it in the oven, and turn it when baking.

Take a pound of any under-roasted meat, hare,
Salmi of turkey, game, goose, or duck, and cut it up into
Game, convenient pieces ; put them into a saucepan ;
Meat, bruise the livers, and should it be snipe or wood-
&c. cock, bruise the trail ; squeeze over them the
 juice of two lemons, and the rasped zest of one or
 two bitter oranges ; season with salt and the finest spices in
 powder, cayenne, and mustard prepared with flavoured vine-
 gar, and a little white wine or claret ; put the saucepan over a
 lamp or fire, and stir it constantly that it may all be incorpo-
 rated with the sauce. It must not boil, and should it attempt
 it, a stream of fine oil must be poured over to prevent it ;
 diminish the flame, or keep it up a little higher, and stir it two
 or three times ; it is then ready to be served, and must be
 eaten very hot.

Half roast it ; then stew it whole, or divide it
Ragoût of into proper sized joints ; put into a stewpan with
Poultry, a pint or more of good consommé, or take all the
Game,&c. trimmings and parings with as much water, one

large onion stuck with cloves, and a few allspice, some black pepper, and a roll of lime peel cut thin ; skim it very carefully while boiling, and let it simmer for an hour or more ; then strain off the gravy (put the meat on one side to keep warm) and remove the fat ; put a couple of spoonfuls of butter into the stewpan, and when melted, stir in as much arrowroot or flour as will make it into a thick paste ; then by degrees add the liquor, and let it boil up ; put in a glass of port wine or claret, a table-spoonful of mushroom catsup, a little lime juice, and simmer for ten minutes ; strain and pour over the meat ; garnish with fried sippets of bread.

CHAPTER IX.

VEGETABLES.

TO PREPARE AND DRESS IN DIFFERENT WAYS.

Soak them in cold water, wash them well, then
Artichokes. put them into plenty of boiling water with some salt ; let them boil gently until they are tender. The way to know when they are done enough is to draw out a leaf ; trim them and drain them and serve in a napkin ; send up with them melted butter.

Strip off the leaves after they are boiled, and
Bottoms. remove the choke ; mix into some melted butter as much espagnole as will sauce the dish, or melted butter with a little glaze ; rub this up well, and put in the bottoms long enough to imbibe a flavour.

Cut about a quarter of a pound of fat bacon
Blanc as and a little beef suet into dice ; take a large
well as spoonful of fresh butter, a little salt, and a lime
other Ve- cut in thin slices, and put the whole into a suffi-
getables. cient quantity of water to cover whatever you wish to put into your blanc. Let this stew for half an hour before you put in your artichoke bottoms ; stew them a short time in the blanc, and serve up with whatever sauce you please ; they serve also to garnish fricassees of fowls, ragoûts, white or brown.

When cold are served for entremets. Pour on
Bottoms en the centre of each artichoke bottom some an-
Canapes chovy, butter, and decorate the whole with capers,

pickled cucumbers, beet-root, &c., and pour over them a salad sauce ; garnish with cresses between.

Take your artichokes that are very tender ; cut
Fried. them into quarters ; pare them nicely, and rub them over with some lime or lemon that they may preserve their white colour ; when they have been well trimmed of nearly all their leaves, washed and drained so that they are quite dry, put them into a dish with some pepper, salt, and the juice of a lime. Next take four spoonfuls of flour, three eggs, a tea-spoonful of olive oil, and beat well up together ; then put in your artichokes, and stir them up with a wooden spoon until the leaves are well covered ; then have some dripping or ghee, which must not be too hot, so that the artichokes may be gradually done through of a fine colour. Throw the artichokes in, piece after piece, and take care that they do not stick together ; when they are done and crisp, lay them on a towel to drain, and serve with fine crisp green parsley.

Obs.—Artichokes are only fit to be eaten when young and tender, and this may be ascertained by the stalks breaking without being thready.

Boil the artichokes with a little salt, the same
Bottoms to as for eating ; when you can separate or pull off
dry and the leaves they are done sufficiently ; take them
preserve. off the fire, and let them cool on a dish ; remove the leaves and choke ; dry the bottoms either in an oven or in the sun ; put them in bags or string them, and keep in a dry place ; when to be dressed, they must be laid in warm water for a couple of hours ; they may then be dressed in any way you please.

Obs.—They are a great improvement to most made dishes and meat pies.

May be boiled and dressed in the various ways
Jerusalem directed for potatoes; they should be covered
Artichokes with thick melted butter, or a white or brown
 sauce.

Obs.—They are excellent roasted—put in a napkin and
 serve with melted butter. They take very little stewing or
 boiling.

Cut one or two onions in half rings, and brown
Another them highly in oil or ghee; slice the artichokes
way. and put them in with minced parsley, scallions,
 salt, and pepper; give them two or three turns,
 dish, put a little vinegar in the pan, boil it up, and pour
 it over.

Must be boiled in salt and water; the water
Asparagus in which they are boiled is always nauseous and
 of a bitter taste, and for this reason they are
 never added in soups' or garnish, but at the very last moment
 before serving up. To preserve their green colour they
 should be boiled quickly, and served in bundles, and drained
 from all the water before placing on the dish: a toast of bread,
 sometimes buttered, is placed under the heads to raise them
 on the dish; melted butter should be served up with them
 in a boat, or may be poured over the tops.

Break off the tops of green asparagus, boil
Purée d' them till tender in salt and water, then drain on
Asperges. a towel; put two table-spoonfuls of butter in a
 stewpan with half a pint of the tops, stir them
 well over a moderate fire, with a sprig of green parsley;
 mash the asparagus, add some white sauce, a little arrowroot,
 salt, and sugar; let it boil a few minutes, rub it through a
 tammiss, put it into a fresh stewpan and warm it with a little
 cream.

Cut the green tops off as much asparagus as *Pointes d'* you require, half an inch long, throw them into *Asperges* a stew pan of boiling hot water with some salt; *en petits-* boil until tender, then lay them on a towel or *pois.* sieve to drain, put them into a stewpan, and to each table-spoonful of heads add one of bechamel sauce, a little sugar and salt, with a tea-spoonful of chopped parsley, let it simmer for a few minutes, add a little butter rolled in arrowroot, shake it well and serve.

Boil the asparagus; chop small the heads and *Peas.* tender parts of the stalks, together with a boiled onion; add a little salt and pepper and the beaten yolk of an egg; heat it up, serve on sippets of toasted bread, and pour over it a little melted butter.

After being properly washed, care should be *Beet-root.* taken that the rind is not cut or the end fibres broken off, as it loses its colour in boiling. The leaves should be cut an inch above the crown or top, and to be wholesome it must be thoroughly cooked. It may be boiled, cut into slices, and dressed with vinegar and sugar (and sliced onions if approved of, mixed with it); or baked, stewed or made into soup.

Take a large beet, red or white, or two or *To stew.* three small ones, and boil or bake until tender; rub off the skin, and mash the root into a fine pulp; if white dress it in consommé or cream; if red, in half a pint of rich gravy; then add, previous to serving, three table-spoonfuls of vinegar with a dessert-spoonful of pounded sugar.

Mix a dessert-spoonful of butter with a little *Another way.* arrowroot or flour; melt it in half a pint of consommé; clean your beet nicely, and scrape off the rind; cut it into slices, and put it into

the stewpan with your gravy and a sufficient quantity of pepper and salt; cover the pan down, and stew it gently until done; lastly, add a table-spoonful of vinegar with a little sugar.

Obs.—When beet-root is to be sent to table in slices, and dressed with vinegar, never sprinkle pepper over it, as it gives it a dirty appearance.

Wash and pick them clean; boil them in salt
Brocoli. and water and let them cool; when cold, dredge them lightly with flour, and fry them in clear ghee or butter, and sprinkle a little salt over them, or they may be cut up small after being boiled and cold, and dressed with salad sauce.

Clean your brocoli thoroughly, removing all
Brocoli and the leaves and tough skin from the stalk; cut
Buttered it into quarters if small, or into such pieces as
Eggs. will be sufficient to dress the dish, reserving a bunch for the middle; boil your brocoli in salt and water, and prepare a toast for the centre of the dish. Beat up six eggs well; put into a saucepan over the fire four table-spoonfuls of butter and a little salt, and as it becomes warm add the eggs, shaking the whole until it is of a proper consistency; pour it over the toast, and arrange the brocoli tastefully upon it.

Should be sent well boiled to table, with pars-
Beans ley and butter sauce in a boat, or the skin peeled off and dressed in ragoût, fricassee, or made into purée for soups or saucers. The larger kinds are sometimes served with port wine.

Cut off the stalks first; then turn to the point
French. and strip off the strings; have a little salt and water before you in a bowl and as the beans are

cleaned and stringed, throw them in ; then put them on the fire in boiling water with a little salt ; when tender take them out and drain in a cullender ; they may be sent up whole when young, but if a little old, cut in two, or split and divide across, or cut into lozenges ; serve with melted butter in a boat.

Boil the beans in salt and water over a quick
French fire ; then drain them ; lay them in a saucepan
Beans à near the fire ; when entirely dry and quite hot,
la Fran- add a couple of table-spoonfuls of fresh butter,
caise. a little pepper and salt, and the juice of a lime ;
 shake the saucepan about without using a spoon,
 so as to mix the butter well with the sauce, without breaking
 the beans ; if the butter does not mix well add a little white
 broth.

Boil the beans ; drain and dry them as
French directed à la Francaise ; then make the following
Beans à sauce and add to them : Take some white roux
la poulette. and dilute or reduce with consommé ; thicken
 this with the yolks of two eggs, to which
 add a little parsley chopped fine ; when the thickening
 is prepared, add a spoonful of fresh butter, stirring it well
 with a little pepper and salt and some lime juice.

Shell and take off the coats, boil them in salt
Mazagong and water ; when nearly done, drain them and
Bean à la stew them in a little consommé thickened with
poulette. white roux, to which add a bunch of parsley,
 some green onions, and a tea-spoonful of sugar ;
 when the beans are sufficiently done, thicken with the yolks
 of two eggs and a little cream ; season with white pepper
 and salt.

Wash and clean them thoroughly ; if large,
Cabbage cut them into quarters or divide them ; put them
to boil. into boiling water with a little salt.

Boil a fine cabbage, press it free from water,
Cabbage cut it into slices ; add a few green onions pre-
to stew. viously boiled and chopped, with pepper and
 salt ; melt some butter in a stewpan, mix in the
 cabbage, and warm altogether, stirring it well ; add a table-
 spoonful of gravy, with the juice of a lime or some lime
 pickle ; let it stew for a few minutes, and serve.

Obs.—Cream may be used instead of butter.

Slice as for pickling, put it in a stewpan with
To stew some water and a little pepper and salt, and
Red stew until quite tender ; strain off the liquor,
Cabbage. and add more pepper with a little salt if neces-
 sary, and two or three table-spoonfuls of vinegar,
 and warm the whole together.

Obs.—A clove of garlic gives stewed cabbage a pleasant
 relish ; it may be dressed in stock.

Wash and scrape very clean, and put these
Carrots. on in boiling water with a little salt. If the
 carrots are very large, they should be cut in
 two or four pieces.

Take some fine young carrots ; wash and
Pureé of scrape them clean, then cut off the outside until
Carrots. you come to the middle part ; moisten them over
 a very slow fire with a little butter, add three or
 four spoonfuls of clear broth, and dredge in a little flour ;
 stew the whole until properly done ; pass through a tammy,
 and add to the soup.

When required to be particularly white, all
Cauli- the small leaves must be picked out, and the
flower. shoots divided ; the nicest way to boil them is in
 milk and water, or they may be dressed as brocoli
 with white sauce.

Boil your cauliflower as directed, but not thoroughly, cut off the stalk so that it will stand erect in the dish, put it into a stewpan with the following sauce ; rub up four table-spoonfuls of butter with a table-spoonful of arrowroot, and as it melts add by degrees half a pint of water or more, put in the cauliflower, and let it stew a few minutes, then take it from the fire, and when off the boil add the yolk of an egg well beat up, with a little lime juice and a spoonful of water, shake the stew-pan over the fire till the sauce is properly set, remove the cauliflower into a dish, and cover the top with rasped Parmesan ; pour the sauce round it, and brown with a salamander.

Wash and clean some heads of celery, cut them into pieces of two or three inches long, and boil them in veal or other white stock until tender. To half a pint of cream add the well beaten yolks of two eggs, a little lemon peel, grated nutmeg, salt, and a little butter, make it hot, stirring it constantly, but do not let it boil ; strain it upon the celery.

Fry it in pieces about two inches long ; add a little gravy, and put it to stew till tender, season with mace, pepper, and salt, thicken and let it cool.

Half a small tea-spoonful of celery seeds will impregnate two quarts or more of soup, with almost as much flavour as two or three heads of celery, and as it goes to seed so readily in this country, the seed should be preserved for this purpose, being preferable to the essence, which does not impart the sweetness with the flavour.

Are not considered very wholesome unless *Cucumbers* boiled, roasted or stewed ; the common way of dressing them in the raw state, is merely to remove the peel, and cut the cucumber into thin slices, after which, sprinkle with salt, and place the dish on a slope that the water may run from it ; then dress with oil and vinegar, —pepper and cayenne may or may not be added.

Pare your cucumbers, and cut into thick slices,
To Stew. flour them well and put them into a stewpan with butter and some salt ; let them stew slowly, add half a pint of good gravy with a little port or claret, and some mushroom catsup, and stew until done.

Pare and slice your cucumbers down the
Another middle ; let them lie in salt and water for an
way. hour, then put them into a saucepan with a pint of consommée or good gravy, a slice of ham, an onion stuck with a few cloves, a little parsley and thyme, cover the saucepan, and let them stew gently until tender, remove them carefully, strain the gravy, and thicken with a little butter rolled in flour and pour over them.

Remove the seeds either with a marrow spoon,
Cucumbers or cut them like a screw by pressing the knife
stuffed. with your thumb whilst turning it round at equal distance through the outer part only ; then remove the seeds as directed, and fill them with a farce of finely minced fowl, veal or mutton ; put some lean bacon sliced into your stewpan, with one or two carrots and onions, two or three peach leaves and a little thyme with pepper and salt ; add some good consommé and let them stew gently until tender. Then carefully remove the cucumbers, and lay them on a towel to drain ; strain, and thicken the gravy they were stewed in, and pour over them, or serve with thick Spanish sauce.

Wash and clean a few heads of fine endive,
Endive take off the outer leaves, and blanch the heads
with in hot water ; throw them into cold water, and
Gravy of then squeeze them as dry as possible ; stew them
Veal. in as much gravy as will cover them, add a tea-
 spoonful of sugar and a little salt ; when per-
 fectly tender, put in a little white sauce or consommé, and
 serve quite hot.

Wash and clean two or three fine heads that
Endive to have been well blanched, pick off all the outer
dress as leaves, cut as you would other salad, and put
Salad. over it slices of beet-root and salad sauce.

When well washed, parboil it in three or four
Endive different waters to remove its bitterness, then
with boil it in salt and water until done, when throw
Sippets, it into cold water, remove, squeeze, and chop it
Sweet- fine ; put it into a stewpan with some butter and
breads, a few young onions chopped very small ; when
&c. dry, dredge with an ounce of flour, add some
 seasoned gravy with a dessert-spoonful of sugar,
 and let it stew gently for about ten minutes, and serve on
 sippets, &c.

Is a useful flavouring ingredient in sauces,
Garlic chutnies, curries, pickles, &c., and when used,
 after having been boiled in several waters, a
 person would scarcely believe he was eating the vegetable.
 The French understand the secret perfectly, *vide* Gigot à l'ail.

Pare off the skin of six or eight small gourds,
Gourd, or as many dill pussund ; put them into a stew-
Vegetable pan with salt, lemon juice, some butter, ghce, or
Marrow fat bacon, and let them stew gently until quite
or Dill tender ; serve with any relishing sauce or melted
Pussund. butter.

Obs.—They may be boiled either in salt and water or in a clear broth, then sliced, and the water allowed to drain off, and dressed with salt, pepper and melted butter or cream.

Pick and beat two or three handfuls of fennel
Fennel. in a mortar; express the juice through a cloth, stir it over the fire, when it curdles take it off and pour it into a sieve; when the water has run off put it again into the mortar; rub it well with a little clarified sugar, and put it up for use.

Obs.—Fennel sauce is made in the same manner as parsley, only that the fennel after being boiled must be chopped up and added to the butter.

Cut up the tomatos or love apples, and between
Love-apple every layer sprinkle a layer of salt; let them
Catsup stand a few hours before you boil them, which do very well; then strain them through a cullender on some horseradish, onions or garlic, mustard seeds, beaten ginger, pepper, and mace; cover it close, let it stand a day or two, then bottle and seal it for use.

Prepare the tomatos exactly in the same manner
Love-apple as recommended for sauce, only boil away as
Cakes for much of the watery particles as you conveniently
Stews, &c. can, then place the residue in a flat dish out in the sun; when it has evaporated so as to become almost a dry cake, cut it into pieces about one inch square, and preserve either in wide-mouthed bottles or canisters; when required for use one of the squares soaked in water for a few hours until dissolved will be sufficient to season a dish of cutlets or soups. This will keep a long time, in fact it is only the inspissated juice of tomatas.

These are principally imported from France
Morels. and Italy in a preserved state, and are the only one of the fungus tribe that will bear drying

without losing their flavour. They are found in old white-ant nests in most parts of India, and have a very high flavour when fresh and fine, and in this state are a delicious addition to stews and sauces.

Are only procurable during the rains, and are
Mush- found in light soils where cattle have been
rooms penned, or are in the habit of grazing ; they are never produced by cultivation in India, but grow spontaneously : sheep and goat tracks are the most favourable spots for finding them on.

White is made by blanching the mushrooms
Purée of in a little water and lemon juice ; then put them
Mush- into a stewpan with a small bit of butter ; when
rooms, the mushrooms are softened, moisten them with
white or a few spoonfuls of white sauce, but do not let
brown. them boil long, else they will lose their flavour ; then rub through a tammy, adding a little sugar.

Brown is prepared in a similar manner ; clean the mushrooms, chop them up fine, but do not fry them, else they will blacken the sauce ; add espagnole or brown sauce.

Pick and peel half a pint of mushrooms ;
Mushroom wash them very clean ; put them into a saucepan,
Stew. with half a pint of veal gravy or white broth, a little pepper, salt and nutmeg ; let them stew till tender ; then add a spoonful of butter rolled in flour or arrowroot sufficient to thicken it ; simmer a few minutes longer and serve ; a little wine may be added.

Take those of a middling size, skin and wash
To grill. them very clean ; if necessary, strain and dry them in a cloth ; put a little butter over the inside of each ; sprinkle some salt and pepper, and grill or fry till tender.

Omelette. Prepare and cook the mushrooms in butter, pepper and salt,* and mix into a plain omelet.

Select those with reddish or pink gills inside, *To choose.* and agreeable scent; a wholesome or eatable mushroom will always peel, an unwholesome one will not—a small onion, it is said, if boiled with mushrooms will turn black or lose its colour if there are any unwholesome ones amongst them; silver also is blackened in the same manner.

Take half a peck of large sound mushrooms, *Mushroom* wipe them perfectly free from grit and dirt, peel

Powder. them and remove the black fur. Put them into a stewpan with two onions, twelve cloves, a quarter of an ounce of pounded mace, and two tea-spoonfuls of white pepper, but no water; shake them over a clear fire till all the liquor is dried up, but do not let them burn, arrange them on tins, and dry in a slow oven, pound them to a fine powder, put it into dry bottles, cork well, seal the corks, and keep in a dry place.

Obs.—Add this powder to the gravy just before serving, It will need only boiling up once.

The older and drier the onion, the stronger *Onions.* its flavour, and the cook must regulate the quantity accordingly. Onions sliced and fried with some butter and flour till they are browned (and rubbed through a sieve) are excellent to heighten the colour and flavour of brown soups and sauces, and form the basis of most of the relishes furnished by the “restaurateurs.”

Take a dozen white onions, after having *To boil.* peeled and washed them, take off the tops and bottoms; put them into a stewpan with cold

water or broth, boil till tender and serve. The Italians cut them into halves, and dress with oil, vinegar, pepper, and salt; cream or butter may be used instead of oil.

Obs.—In cutting off the tops and bottoms take care not to cut them too near, otherwise the onions will go to pieces.

Take fine fresh-gathered sprigs; pick and *Parsley*, to wash them clean; set on a saucepan half full of *preserve*. water; put a little salt in it, boil and skim it clear; then put in the parsley and let it boil for a couple of minutes; take it out and lay it on a cloth or basket and put it in the sun that it may be dried as quick as possible: keep it in a tin box in a dry place; when wanted, cover it with warm water a few minutes before you use it.

Let it be picked and washed, then shake it in *Fried*. a dry cloth to drain the water from it; when perfectly dry, put it into a pan of hot fat; fry it quick, and take it out the moment it is crisp; put it on a coarse cloth before the fire to drain, or after the parsley is perfectly dried put it on a sheet of paper in a Dutch oven before the fire and turn it frequently until it is quite crisp.

The best mode of dressing these is to roast *Parsnips*. them in the oven, or they may be parboiled in their skin and roasted after in a Dutch oven: send them whole to table, or slice without paring and serve with melted or hard butter.

Put them into plenty of water with some salt; *Potatoes*, when they are about half-boiled throw away the *to boil*. water, and pour boiling water over the potatoes, adding to it some salt; let it boil up briskly, ascertain with a fork if the potatoes are nearly done, and if

so, throw in a cup of cold water to check the boiling ; the water will soon boil up again and the potatoes will crack ; drain off the water and serve the potatoes up immedialy in in an open dish, or in a napkin.

Pare the potatoes and cover them with cold
Another. water and boil till quite tender ; then drain off the water and strew some salt over them ; place the saucepan near the fire, with the lid off, and continually shake it till the potatoes appear dry and floury.

These should be fresh dug—take them of
To boil equal size ; rub off the skins with a coarse cloth,
new Po- and wash them clean ; put them into hot water
tatoes. without salt and boil till tender ; drain off all the water, and set them by the side of the fire, strewing a little salt over them ; and immediately they are ready, serve in a napkin hot with melted butter.

Are never good unless perfectly ripe. Choose
New Pota- them as nearly of one size as possible ; wash
toes them and rub off the outer rind and wipe them dry with a napkin : put a quarter of a pound of fresh butter into a stewpan ; set it on the fire, and when it boils throw in the potatoes ; let them boil till they are done, taking care to toss them every now and then, so that they may all go successively into the boiling butter. They must be carefully watched, because, if done too much, they shrivel up and become waxy. When the fork indicates they are done, they must be taken out before they lose their crispness, put into a dish and some salt sprinkled over them. As soon as taken from the boiling butter, a handful of picked parsley may be thrown into it, and after it has had a boil or two laid upon the potatoes as a garnish.

Old potatoes may be cut into round pieces, about the size of a walnut, and dressed in the same way.

Parboil the potatoes, then cut them up into
To fry. slices, and fry them in butter or dripping; when
 they are brown, drain off the fat, and strew a
 little salt over them, and eat while hot and crisp.

Potatoes may be fried without being parboiled, and even
 when boiled and become cold; the process in both cases
 must be the same.

May be varied at pleasure, using potatoes as
Potatoe crumbs are used in other scollops, and for which
Scollops they must only be parboiled and rasped, and
 mixed with rasped ham, bacon, parsley, scallion,
 butter, gravy, or cream, pepper, and salt, or with mushrooms,
 oysters, or shrimps with savoury herbs; any of these may be
 cheesed or curried. They are excellent supper dishes mashed
 sweet, or savoury served in shells.

Boil some potatoes very dry, or till they are
Potatoe floury; mash a pound of them very smooth, and
Balls. mix with them while they are warm, two ounces
 of fresh butter, a tea-spoonful of salt, a little nut-
 meg, the strained and beaten yolks of four eggs, and last of
 all, the whites thoroughly mixed; mould with and drop the
 mixture from a tea-spoon into a small pan of boiling butter
 or ghee, or very pure lard, and try the *boulettes* for five
 minutes over a moderate fire; they should be of a fine pale
 brown and very light colour.

Mix mashed potatoes with the yolk of an egg,
Another. roll them into balls, flour them or egg and bread-
 crumb them, and fry them in clean dripping or
 ghee, or brown them in a Dutch oven.

The potatoes must be free from spots, and the
Potatoe whitest you can pick out; put them on in cold
snow. water, when they begin to crack strain the water
 from them, and put it into a clean stewpan by the

side of the fire till they are quite dry and fall to pieces ; rub them through a wire sieve on the dish they are to be sent up in, and do not disturb them afterwards.

Should be as nicely boiled as if for eating—
Potatoes perhaps a little more so, only care must be taken
mashed that the water does not get into them ; remove the skin, and mash them with a small quantity of butter, cream, or milk ; put them into a mould to give a nice form ; turn them out, and brown with a salamander or in an oven, or they may be made into balls, covered with the yolks of eggs, and fried a nice brown.

Take cold boiled potatoes, cut them into rather
Potatoes à thin slices of the fourth of an inch, put a lump of
la Maître butter into a stewpan, and add a little flour, about
d'Hôtel. a tea-spoonful for a middling sized dish ; when the flour has boiled a little while in the butter, add by degrees a cupful of broth or white consommé ; when this has boiled up, put in the potatoes with chopped parsley, pepper, and salt ; let the potatoes stew a few minutes, then take them from the fire and let the boiling entirely cease ; then add the yolk of an egg beat up with a little lemon juice, and a table-spoonful of cold water ; let it set over the fire, but mind it does not curdle, or that the potatoes break in the sauce.

Boil some potatoes nicely, and mash the inside
Purée de in a mortar, or rub through a sieve ; moisten
Pomme de them with good broth, or thicken with butter and
Terre. cream ; put carefully over the fire and warm it.

The purée should be thinner than mash : place fried sippets of bread round the dish and the potatoes in the centre.

Take a pint and a half of fresh shelled green
Purée of peas, put them into a stewpan with two spoonfuls
Green of butter and a dessert-spoonful of pounded
Peas. sugar, half a handful of parsley and green onions, over a slow fire till they are thoroughly stewed ;

then pound the whole in a mortar and rub through a cloth. Moisten the whole with consommé or white broth ; leave it near the fire to simmer only, for if it should boil the peas lose their green colour. When serving add slices of bread cut in dice and nicely fried.

Green peas should be young, fresh gathered, *Green Peas* and cooked immediately they are shelled, for they *to boil.* soon lose both their colour and sweetness ; large and small peas cannot be boiled together, as the former will take more time than the latter ; therefore separate the large from the smaller ones, and boil them for a few minutes before adding the latter ; set on a saucepan with a sufficiency of water and a little salt ; when it boils put in your peas, skim it well ; keep them boiling quick according to their age and size ; when they are done enough, drain them on a sieve. It is usual to boil some mint with the peas, but if you wish to garnish the peas with mint, boil a few sprigs in a saucepan by themselves. ' '

Take a quart of green peas, throw them into *Peas* an earthen pan with a table-spoonful of fresh (*French* butter and plenty of cold water ; rub the peas *fashion*). with the butter till they stick together, then drain them ; take them out of the water by handfuls and throw them into a colander, that neither water nor any kind of filth may remain. Next stew them over a moderate fire with a bunch of parsley and green onions ; when they have recovered their green colour, powder them over with a little flour : stir the peas before you moisten them with boiling water till they are entirely covered with it, which reduce quickly on a large fire. The moment you perceive there is no moisture or liquor remaining, dip a small lump of sugar into some water that it may soon melt, and put it to the peas, to which add a very small quantity of salt. Green

peas without taste are very insipid, although the persons who eat them are not sensible of there being any. Next take a spoonful of butter, which knead with one of flour ; (mind that the peas are boiling when you put in the kneaded butter,) thicken them with it, and remember that when green peas are properly dressed there must be no sauce. It may be useful to remark that, if the peas are not very young and tender, they must be moistened with boiling water ; but if they are young, fresh gathered, and fresh shelled, they do not require it.

And more simple process is, after having
Another washed your peas well, put them into a stewpan with as much butter only as will stick to them, a couple of spoonfuls of water with a little chopped mint, pepper, salt and sugar ; cover the saucepan down, and let them stew gently from fifteen to twenty minutes. Then add a small quantity of cream, or butter mixed with arrowroot or flour, or two table-spoonfuls of liaison ; shake the saucepan well over the fire for a minute and the peas are ready.

Take a quart of shelled peas, and mix them
Another. with two table-spoonfuls of butter ; lay upon them a large lettuce cut in slices, with half a dozen small onions only split, with a sprig or two of mint, a wine glass of water, and set the saucepan covered close on the fire ; when the lettuce falls to the bottom, shake the saucepan well until the peas are uppermost ; add seasoning of pepper, salt, and a dessert-spoonful of sugar, and stew the peas until tender.

Obs.—The fire must not be very brisk. Green peas may be added with advantage to stews, ragoûts, and to any vegetable soup.

Stew a pint of young green peas tender, with
Green Peas a table-spoonful of butter, and a tea-spoonful of
with but- sugar, a little salt and chopped parsley ; then
tered Egg. beat up the yolks and whites of two eggs well to-

gether in a basin, and pour it over the peas ; stir it very quickly, and immediately serve it up before the egg becomes hard.

The peas should be fresh shelled. Put them
Green into wide-mouthed glass bottles which have been
Peas, to carefully washed, put the bottles in a saucepan
preserve. or boiler, with a little hay between them to prevent their coming in contact ; fill up the kettle with cold water and heat it ; when the water begins to boil take off the saucepan directly, leave the bottles in the water until it is quite cold, for fear they should break by taking them out whilst the water is hot ; cork down the bottles and keep them in a dry and cold place.

Shell your finest peas, have ready a saucepan
Another of boiling water, throw the peas in and take the
way. saucepan from the fire, let them remain two or three minutes in the water, drain them on a towel and let them dry quickly, when quite dry put them out in the sun or in a very cool oven, and let them remain until quite hard. When required for use soak them in warm water till tender with a little butter and sugar.

There are deep glasses made on purpose for
Radishes. sending these to table in water, mixed with cresses and other salad as an ornament. They should be picked and washed very nicely previous to sending to table.

These should be freshly drawn, young and
Radishes, white. Wash and trim them neatly, leaving on
Turnips, two or three of the small inner leaves of the top ;
to boil. boil them in plenty of salted water from twenty to thirty minutes, and as soon as they are tender

send them to table well drained with melted butter or white sauce. Common radishes, when young, tied in bunches and boiled from eighteen to twenty-five minutes, then served on a toast like asparagus, are very good.

Have your salad herbs as fresh as possible,
Salad. carefully wash and pick them, trim off all worm-eaten, cankered and dry leaves, drain off all the water, or swing them in a clean napkin; when properly picked and cut arrange them in the salad bowl; mix the sauce in a soup plate, but do not put it to the salad until required for use.

Mix rasped Parmesan into butter melted in
Scorzoner cream or gravy; when the vegetables are dressed
in Par- lay them in a dish, pour over the sauce and
mesan. sprinkle it with pounded cheese; put the dish into an oven or brown it with a salamander.

After having carefully picked and washed it
Spinach. four or five times in plenty of water, put it in boiling water with some salt in a large vessel where it may have plenty of room, the leaves that rise above the water must be pressed down. When the spinach is half done take it off the fire, strain it and prepare some more boiling water and salt, in which it must be again boiled till sufficiently done. The moment it is so, put it into a collander, and keep throwing cold water over it for some time, then make it into balls and with your hands press out every drop of water it contains, afterwards chop it into almost a fine paste. Now put a lump of butter into a stewpan, and place the spinach upon the butter, let it dry gently over the fire, when the moisture has evaporated dredge it with a little flour, then add a small quantity of good gravy, with seasoning of pepper and salt to your taste; serve it with sippets fried in butter.

Boil some good cream just before you put the
Spinach spinach into the stewpan with the butter, as in
with the last receipt ; when you have added the flour
Sugar. as directed, together with a little salt, put in the
 cream with some sugar and nutmeg ; let it simmer for ten minutes, then serve it up on sippets with a very small quantity of pounded lump sugar or sugar-candy strewed over it.

First pick clean the leaves and boil, squeeze
Spinach the juice from it by pressing through a towel,
colouring. place the liquor in a small stewpan in a hot-water bath or in a jar, which set in a saucepan of water to boil ; when the green has settled at the bottom strain it through a silk sieve or fine muslin, and use it for whatever requires to be coloured green.

Cut your turnips (after having well cleaned
Purée of and pared them) into slices, dress them over a
Turnips. very slow fire with a little butter, and take care they do not get brown, stir the whole with a wooden spoon, and when quite soft add a sufficient quantity of clear strong broth, dredge in a little flour, and stew the whole to a proper consistence, adding cream or white sauce if necessary.

Mashed vegetables, such as turnips, carrots,
Vegetables, beet-root, parsnips and potatoes, are all to be well
mashed. cooked in salt and water, refreshed, drained and beat and dried over the fire till they attain a proper consistency, and require to be seasoned with cream, butter, stock, eggs, or a proper mixture of any or all of them. Mixtures may be made of these vegetables in any proportion, and when they are wanted very rich a large quantity of cream may be dried into them.

CHAPTER X.

DEVILS, ZESTS, ETC.

This fish is very delicate, and of great utility
Anchovy. in cooking ; be careful when you open a jar to close it again tight, as the fish is soon spoilt and rusts by the admission of air.

Wash from the pickle some of the fish, bone
Anchovy and take off the heads, then pound them in a
Butter. mortar with fresh butter till quite smooth, and rub through a sieve, if necessary. If to be kept, put into small pots, and cover over with clarified beef suet or it gets soon rancid. •

Obs.—It is sometimes made hot for devilling biscuits. By the addition of cayenne, flour of mustard, spice, &c., it will make anchovy toast.

Clean some fish, cut off their heads and re-
Anchovy move the bones ; pound them in a mortar and
Powder. rub them through a sieve, then make into a paste with dry flour, roll into thin cakes, and dry in the sun or an oven ; pound into a fine powder, and put into a well stoppered bottle. It will keep a long time.

Obs.—To this may be added cayenne pepper, or citric acid, and will be found excellent sprinkled on bread and butter for a sandwich.

Spread a little salad sauce on two sides of
Sandwich. bread ; cut and wash some anchovies, take out the bones, and put the fillets on one piece of the

bread which is to be covered with the other ; the pieces of anchovy should not touch else the sandwich may be too salt.

Procure a very warm hot-water plate—it cannot be too much so ; take a couple of eggs broken
Toast. separately to see they are fresh ; then put a spoonful of butter on the plate and as it melts keep stirring the eggs into it ; add a little cayenne and as much anchovy essence as is deemed necessary for covering your toast, which should be nicely browned and buttered or sprinkled with milk.

Obs.—This will be of the consistence of very thick cream if the plate is hot.

Another way Is merely to prepare buttered toast and drop a little essence upon it.

Bleach four ounces of sweet almonds and fry
Almonds. them in a stewpan with an ounce of fresh butter ; then drain them over a sieve ; strew over them some salt, cayenne pepper and mace mixed together ; serve them up very hot.

Butter the biscuits on both sides and pepper
Devilled Biscuits them well ; rub up some cheese with made mustard, and lay on one side ; sprinkle a little
with salt and cayenne over the top and let them be
Cheese. grilled.

Devilled Biscuits Is simply toasting the biscuit and buttering it while hot, then sprinkling cayenne pepper over
(plain). it with a little salt.

Obs.—Cooks in this country warm the biscuits on a grid-iron, or else fry them in a little butter or ghee.

Bone and wash some anchovies ; pound them
Another. in a mortar with a little butter and cayenne pepper, (should be rubbed through a sieve) ; spread on a warm toast or biscuit fried in butter.

Obs.—A little ragoût powder, finely pounded mustard and salt, of each half an ounce, allspice, cayenne, ginger, and nutmeg, of each a quarter of an ounce, black pepper and lemon peel grated half an ounce, pounded and well mixed together, may be added if a further zest is required.

Get a good plateful of onions, a piece of green
Devilled ginger and six or eight chillies, according to the
Duck or size ; reduce them to a pulp as for curry, then
Teal. add two spoonfuls of mustard, pepper, salt, cayenne and chutney ; two table-spoonfuls of catsup and half a bottle of claret ; cut up the duck or teal and put it into the sauce, which must simmer for a long time, so as to get rid of the raw smell and taste of the masala.

Obs.—The duck must be previously roasted, or it will require double the quantity of sauce.

Rub smooth two or three slices of good fresh
Cheese. cheese that breaks smoothly under the knife ; add a portion of butter equal to half the cheese with cayenne pepper and salt.

Take the liver of a roast or boiled turkey or
Liver. fowl ; mash it smooth on a hot-water plate, add a little butter, some mustard, salt and cayenne, with a tea-spoonful of anchovy sauce or mushroom catsup.

Score the legs of a roasted turkey, goose, or
Legs of fowl ; sprinkle them well with cayenne, black
Poultry. pepper and salt ; broil them well, and pour over the following sauce : Take three spoonfuls of

gravy, one of butter rubbed in a little flour, one of lemon juice, a glass of wine (port or white), a spoonful of mustard, some chilli vinegar, or two or three chopped green chillies, a spoonful of mushroom catsup and Harvey sauce ; warm up and serve in a boat.

Obs.—If very highly seasoned it may be served without sauce.

Take six or eight spoonfuls of gravy ; add a
Another spoonful of butter rolled in flour or arrowroot, a
seasoned spoonful of mushroom or walnut catsup, two
Sauce for spoonfuls of lemon or lime juice, one spoonful of
grills. made mustard, and one of minced capers, a little
 chilli vinegar, some black pepper, with the rind
 of half a grated lime and a tea-spoonful of essence of anchovies ; simmer this in a silver saucepan ; pour a little over the grill and serve the rest in a butter boat.

Take one pound of dried prawns and cleanse
Ballachong. of all shell and dirt ; cut and pound them as fine
 as possible, to which add of pounded dry chillies
 four tolaks, four ounces of salt, two bundles or roots of garlic, four ounces of green ginger, cleaned and sliced very fine, one pint of tamarind juice or pulp ; mix all these ingredients with at least half a pint of good ghee ; then add, if you require it for immediate use, about half a pint of chopped onions, the peel of three limes or an orange cut thin, and a few fresh lime leaves ; put the whole into a fryingpan over the fire with half a pound of butter ; fry and keep stirring it that it may not burn.

Obs.—This ballachong will keep a long time if bottled in its raw state without the onions, all the other ingredients being well mixed with an additional quantity of ghee if necessary ; at all events the top in the bottles should be covered with it.

Boil one hundred prawns, clean and take off
Another. the shells ; then grind them on a curry stone, with sufficient vinegar to keep the stone wet ; take two ounces of green ginger, half an ounce of red chillies, half an ounce of garlic, and the thin cut peel of four lemons ; pound them separately ; then take two ounces of salt and the juice of two lemons ; mix all the ingredients with the prawns ; cut four onions into rings and fry them with sufficient butter to keep the prawns from burning ; when the onions become soft and the balachong dry take it out and let it cool. To be kept a long time it must be put in jars with orange leaves on the top and closed up with skins.

Take of prawns about three pints, shell and
Another. chop them to pieces, rub them well with salt, and then mix them up with the following ingredients ; Red chillies one ounce, turmeric pounded one ounce, coriander seed pounded ~~tyo~~ ounces, green ginger, cut in pieces, one ounce, green ginger pounded one ounce, garlic, cut in pieces, half an ounce, garlic pounded half an ounce, green chilli, cut in pieces, two ounces ; eight small lemons, cut in thin slices, with thirty lime leaves. The above-mentioned ingredients should be half fried with seven large onions, sliced, one quart of Gingelly oil, tamarind pulp to taste, and then bottled. When wanted as much should be taken out as required, and fully fried for use. The prawns used should be large, and about two pints when cleaned.

Melt in a silver or other saucepan a dessert-
Cheese to spoonful of butter with a tea-cupful of cream ;
stew. mix with it a quarter of a pound of good cheese finely grated ; beat it well together, put a slice of toasted bread into a dish and pour the mixture over it ; brown with a salamander.

Take half a pound of good mellow cheesc, cut
Pounded. into thin bits, add a table spoonful of butter ; rub
 it well in a mortar until it is quite smooth, add a
 little ground spice or essence, pepper and cayenne, with
 made mustard.

Cut some single or double Glouccster cheese
Cheese to into thin slices ; put it with a bit of butter into a
toast. cheese toaster ; place it before the fire till the
 cheese dissolves, stirring it now and then ; serve
 it on a slice of toasted bread with the crust pared off. Eat
 with mustard, salt and pepper.

Mix about four ounces of bread-crumbs with
Another. the well beaten yolks of two eggs and a table-
 spoonful of cream ; add a large table-spoonful
 of butter with four of grated or pounded cheesc, a spoonful of
 mustard, and a little salt and pepper ; put the whole into a
 saucepan over the fire and stir it until it be well heated ;
 then lay it thick upon small slices of toasted bread and brown
 with a salamander or hot shovel ; serve quite hot.

This should always be served quite hot ; the
Marrow marrow, after being spread on the toast, must be
Toast. sprinkled with pepper and salt or a little essence
 of anchovy.

Take fine dry mushrooms with red gills, peel
Mushrooms off the outer skin, and see that they are perfectly
Decilled. free from sand or dirt ; spread a little butter over
 the inside, and sprinkle plenty of black pounded
 pepper over them with a little cayenne and salt ; broil them
 on a gridiron over a clear fire.

Obs.—If the mushroom peels easily you may almost be
 sure it is edible.

This must be made with a fine hen lobster when
Lobster or full of spawn. Boil thoroughly ; when cold pick
Crab out all the solid meat and pound it in a mortar ; it
potted. is usual to add by degrees (a very little) finely
 pounded mace, black or cayenne pepper, salt,
 and, while pounding, a little butter ; when the whole is well
 mixed and beat to the consistence of paste, press it down
 hard in a preserving pot, pour clarified beef suet or butter
 over it, and cover with wetted bladder.

Take the meat out of the tail, claws and body of
Salad. a lobster or crab, cut it nicely and dish it (eggs or
 salad herbs may or may not be served with it) ;
 strew the spawn over, and cover or garnish with broken
 savoury jelly.

May be made by adding to salad sauce a
Another small canister of hermetically sealed lobsters,
 but then omit the salad oil and substitute cream,
 otherwise it will be too thin ; salad may be added.

Take the white meat of a roast or boiled fowl
Imitation and mince it very fine with the liver, about six
Crab. table-spoonfuls in all, two table-spoonfuls of
 pounded cheese, a couple of moderate sized onions,
 four or five green chillies, chopped very small, and mix all
 well together ; then add one spoonful of anchovy sauce, one
 of Harvey, and a large spoonful of mustard, the same of
 vinegar, two of mushroom catsup, some black pepper and
 salt, with three spoonfuls of sweet oil ; mix the whole.

Obs.—When green chillies are not to be had red pepper
 must be substituted ; it is an excellent relish with bread and
 butter just before the cloth is removed.

Take a portion of cold boiled fish with a little
Imitation roe if procurable, cut it up in small slices with
Lobster. a small white onion chopped, a few green chillies,

a spoonful of mustard, the yolk of a hard boiled egg mashed, some salt and ground black pepper, with just a sufficiency of vinegar to moisten the whole, then add two or three table-spoonfuls of cream or sweet oil, serve it garnished with any green salad.

Obs.—The egg may be omitted and a little anchovy sauce added.

Any well roasted or boiled meat, free from
Potted fat, skin and gristle will answer for potting,
Meat. also fish, lobsters, prawns and shrimps; spiced
 or salted meat is equally good, but if the latter is
 used less salt is requisite. The meat must be cut and
 minced before it is put into the mortar, and if very dry
 pound it well before you add any butter, marrow or suet.
 If fish is used it must be perfectly fresh and seasoned as for
 white meats with ground white pepper, mace, salt and
 cayenne; if hare or other brown meat, a small quantity of
 salt and cloves with black pepper may be added; cover it
 over with melted butter, marrow or suet, the last is pre-
 ferable; when properly prepared it will keep many days.

They should always be made fresh, otherwise
Hints for they soon get dry. It is necessary that the
preparing bread be new, and, if required expressly for
Sand- the purpose, made in a mould that the crumb
wiches. may be close and the crust rasped. It is essen-
 tial also to cut the bread neatly with a sharp
 knife; if the bread is made round and long the crust is
 left upon it and rasped. When you cut it have one slice
 resting upright close against the other, that it may not dry,
 and be careful always to take the pieces of bread which fit
 one another precisely; open and insert whatever the sand-
 wiches are to be composed of, and close them nicely
 together: they may also be cut thin and in squares, or as

fancy directs ; place them one upon another to prevent their getting hard and dry ; serve in a napkin, on a silver or china plate and keep a cover over them until wanted.

Obs.—Whatever meat is used must be carefully trimmed from every bit of skin, gristle, sinew, &c. The materials for making sandwiches are cold and potted meats, fish, game, poultry, potted shrimps and prawns, potted cheese, ham and tongue, anchovy and herring paste, paste diavolo, sausages, bechamel, hard eggs with pounded cheese and butter, olive force-meats, zest, mustard, pepper, salt and bread.

Cut very nice thin slices of bread crust, cover *Anchovy* them with anchovy and butter, lay over another *Sandwiches* thin slice, press together, and cut them in squares.

Stone and pound some olives either with olive *Olive Sand-* oil or butter ; if they have been simply pounded *wiches.* butter the bread and spread them over it, or fry in olive oil some slices light, crisp, but not hard ; spread the olives or lay them in patches.

One pound of undressed beef, tender and free *Meat for* from sinew ; beat in a mortar with two eggs, a *Sandwich.* little salt, pepper and nutmeg ; put in a mould let it simmer one hour.

A slice of ham, salt beef or tongue laid neatly *A Common* between two slices of bread and butter ; mustard *Sandwich.* and chopped green chillies may be added.

May either be made of potted shrimps or *Shrimp* butter ; butter the bread and arrange the shrimps, *Sandwiches* press together and cut them neatly. Oyster and lobster butter make elegant sandwiches, which may be made to every taste. Egg butter answers

well with minced or pounded anchovies. Fish sandwiches are the lightest ; sprinkle them lightly with anchovy essence.

Welsh Mix in a mortar any kind of cheese with butter, mustard, wine and any flavoured vinegar ;
Galli- ter, mustard, wine and any flavoured vinegar ;
maufry. this makes excellent zests or sandwiches.

Cut a slice of bread about half an inch thick,
Welsh pare off the crust and toast it on both sides so as
Rabbit. just to brown it without making it hard ; cut a slice of good mellow cheese, a quarter of an inch thick, but not quite the size of the bread ; pare off the rind and lay it on the toasted bread in a cheese toaster, carefully watch it that it does not burn, and stir it to prevent a pellicle forming on the surface, or toast it with a salamander.

Pick off all the bits of meat from a ham bone ;
Essence pound it, break the bone, and put both into a
of Ham. saucepan together, with 'nearly half a pint of water and a bunch of sweet herbs ; simmer gently for some time, stirring it occasionally ; then add a pint of good beef gravy and black pepper ; continue to simmer it until it be well flavoured with the herbs ; strain and keep it for improving rich gravies and sauces.

Of brandy or proof spirit two wine glasses or
Celery a quarter of a pint, celery seed bruised half an
Essence. ounce, let it steep for a fortnight.

Obs.—A few drops will immediately flavour a pint of soup.

Take fine fresh oysters, wash the shells perfectly clean, open and wash them in their own
Oyster liquor, skim them, pound them in a marble
Essence. mortar ; to a pint of oysters add a pint of sherry or other white wine ; boil up, add an ounce of salt, two

drachms of pounded mace and one of cayenne, let it just boil up again, skim it, and rub through a sieve ; when cold, bottle it and cork it tight.

Obs.—The salt and spices may be pounded with the oysters ; this is an agreeable addition to the flour of white sauce and made dishes ; a little brandy in addition will keep it good for a considerable time longer.

Sprinkle salt over the mushrooms, let them
Essence of remain for three hours, then mash them ; next
Mush- day strain off the liquor, put this into a stewpan,
rooms. and reduce to one half.

Obs.—It will not keep long, having neither spice nor wine. Put in small bottles and cork it tight.

For immediate use may be prepared by rub-
Lemon bing the lemon with loaf sugar till the whole of
Peel, the yellow is taken up by the sugar ; scrape off
the surface, press it hard down, cover it very
close, and it will keep for some time.

Or, best oil of lemon one drachm, strong rectified spirit two ounces, introduced by degrees until the spirit completely mixes with the oil.

Obs.—It will be found a tolerably fair substitute for fresh lemon peel.

Break four eggs into a dish with a little pep-
Omelette per or chopped green chillies, a small quantity
plain. of fine salt with a tea-spoonful of milk or water
merely to dissolve it, beat the whole well in a
froth, then put a table-spoonful of butter or ghee into a fry-
ing pan ; when it is hot throw the mixture into the pan,
holding it a little distance from the fire, keep shaking it to
prevent its burning and sticking to the bottom of the pan ;
it takes about five minutes to dress, gather up one side with
a knife and roll it equally before you dish it.

Obs.—Chopped parsley, onions, minced ham or kidneys may be added, and a variety given by grated hung beef, dried tongue, anchovy paste, sauce, or chopped oysters.

Beat up the eggs with a very little salt; put
Omelette them into the pan as last directed, and sprinkle
sweet. fine pounded sugar over while frying, place the
 omelette on a dish, cover it over with sugar, and
 brown it with a salamander; trim the edges, roll up neatly
 and serve.

Prepare your omelette as first directed; mince
Omelette up the kidney of a loin of veal or mutton that
aux Rog- has been roasted, and mix with the omelette;
nons. season well with salt and fry it nicely.

Obs.—You may season it higher with a couple of chopped anchovies, or some essence.

Petites Ome- Make some small omelettes of two eggs each,
lettes au Jam- mince up some ham, and put in a spoonful
bon. to each before rolling.

Obs.—If the ham is salt do not add any more.

Break up six eggs, separating the whites from
Omelette the yolks; beat up the former and strain them;
soufflé. add to the yolks two table-spoonfuls of dried
 pounded sugar with a little lemon juice or orange
 flower water, and work them well together. Whip the
 whites into a froth, and mix them with the rest; put some
 butter or ghee into the fryingpan, add the omelette, taking
 care it does not burn; when made, sprinkle a little pounded
 sugar over it, and put into the oven to rise, or glaze it of a
 fine colour with a salamander.

Slice some cheese, put it into a saucepan with
Toasted a little butter and milk ; stir it over the fire until
Cheese. the cheese is dissolved ; beat up an egg well and
 add to it, place it upon toast or on a dish and
 brown it before the fire or with a heated shovel.

Put two table-spoonfuls of grated cheese into
Stewed a dish, beat up an egg and strain it into four
Cheese. table-spoonfuls of cream ; put a table-spoonful of
 butter into a small saucepan and let it melt ; then
 stir in the other ingredients and boil until well mixed ; serve
 it hot with toast or brown it in a patty pan.

Make some brioche paste ; have ready some
Brioche Parmesan or Swiss cheese, which cut into small
au Fro- squares and throw into the paste while it is soft ;
mage. bake it in an oven.

Thicken one-fourth of a pint of cream or
Fondeau. milk with a little arrowroot to a moderate con-
 sistence, add four ounces of finely pounded cheese
 and mix it all well together with the beaten yolks of two
 eggs, then beat the whites to a froth and add them to the
 rest ; line a mould with white paper, pour in the fondeau
 and bake it in a fast oven, or divide it into small paper cases
 and three-fourths fill them.

Take four table-spoonfuls of Swiss cheese, two
Fondeaus of Parmesan, a little cream cheese ; pound these
en caisses. in a mortar with a little pepper and salt, then
 mix in four eggs, one at a time, and fill small
 patty pans or paper cases with the mixture and bake in an
 oven. They should have a nice brown appearance when
 served.

Take equal quantities of flour, butter and *Ramakin*, pounded or grated cheese, with an egg to each *Indian*. spoonful of the other ingredients ; mix all well together, and bake in moulds or cases as the last ; serve with toast, made mustard, pepper and salt.

Half a pound of cheese, half a pound of bread, *Ramakin*. four ounces of butter, three eggs beaten, a gill of cream and a little salt ; pound all well together, and put into paper cases ; twelve or fifteen minutes will bake them.

Beat smooth three ounces of Parmesan or any *Another*. other cheese in a mortar ; mix in by degrees half a pint of cream, two ounces of butter, four yolks and one white of egg, rub them together, and leave them mixed for some time ; fill it into paper cases. They may be baked in a Dutch oven.

Roll out rather thin from six to eight ounces *A la* of puff paste, handle it lightly, spread it out on *Sefton*. the dresser, and sprinkle over it some rasped Parmesan cheese ; then fold the paste in three, spread it again, and sprinkle more cheese over it ; give, what is called two turns and a half, and sprinkle it each time with the cheese ; cut about eighteen ramakins with a plain round cutter, spread over again some rasped Parmesan ; put them into the oven and bake for fifteen minutes, and serve very hot in a napkin.

Break four ounces of maccaroni into lengths *Maccaroni* of about a couple of inches, wash it in water, *and* and then boil it in white broth or milk, with a *Cheese*, little salt until tender ; rub up in a mortar four *plain*. ounces of dry double Gloucester or Cheddar cheese, and add to it the well beaten yolks of two

eggs, a couple of spoonfuls of cream with four of the broth the macaroni has been boiled in ; butter a dish large enough to contain the whole, in which place the macaroni with the cheese custard poured over it, and bake in a quick oven.

Boil the macaroni as last directed, and when
Another. tender drain it and lay it on a dish, placing butter and some grated cheese over it ; continue this for two or three layers and then cover the whole with cheese and butter, and bake it carefully ; when the cheese has become soft remove it from the oven and serve.

CHAPTER XI.

PICKLES AND CHUTNEYS.

Take the young shoots just as they appear
Bamboo above the ground, cut and slice them in lengths
Pickle. of half an inch, sprinkle them with salt for a
day or two; then put them, with sliced ginger,
some corns of black pepper, and a few cloves of garlic, into
a bottle or jar; fill up with vinegar and set in the sun for a
week; if desired to be hot add green chillies or cayenne salt.
Obs.—The young shoots of bamboo form a principal in-
gredient in the Chinese preserve called Chow Chow.

Wash it perfectly clean; do not cut off any
To pickle of the root-fibres or it will bleed, or rather lose
Bect. its colour; put it into a sufficiency of water to
boil, when the skin will come off it is done
enough; take it out and lay it upon a cloth to cool; rub off
the skin, cut it into thick slices and put it into a jar, pouring
over it cold vinegar prepared in the following manner: Boil
a quart of vinegar with one ounce of whole black pepper
and the same quantity of dry ginger. Cover the jar closely
with a good cork.

Select good, firm, hard, red cabbages; cut
Cabbage. into thin slices; sprinkle plenty of salt over them,
and put on a sieve or basket to drain for twelve
hours; then put into a jar or wide-mouthed bottle and pour

over them cold vinegar thus prepared : To a quart of good vinegar add two ounces of dry ginger merely broken, half an ounce of black pepper whole, with a quarter of an ounce of cloves and a little mace ; boil these spices in the vinegar, and let it cool.

Obs.—A good, hard white cabbage will answer as well as red ; and if you wish to colour it take a beetroot that has been parboiled only, cut it into slices and boil in the vinegar.

There is no occasion to place this pickle in the sun as it will only make the cabbage soft.

Cauli- Cut your heads of cauliflowers into moderately
flower. sized sprigs ; sprinkle it well with salt and prepare the same as for pickled cabbage.

Pour boiling strong salt pickle upon them and
Gherkins leave them till next day ; wash out the jars with
to pickle. vinegar and drain and wipe every gherkin separately ; pack them into the jars, and boil some good vinegar with mace, whole pepper, horseradish, mustard and salt ; pour it boiling over them and cover ; let them stand till next day. If they are not sufficiently green, boil the vinegar again within the fortnight and put them up.

The cabbage of the cocoa-nut tree or the
Cocoa-nut head sprout, when it can be procured, may be
Cabbage cut into slices and pickled exactly as you would
Pickle. cabbage. The whole is perfectly white and resembles a fresh almond in taste.

Clean and slice any quantity of green ginger ;
Green sprinkle it with salt ; let it remain a few hours,
Ginger then put into a jar or bottle and pour boiling
Pickle. vinegar over it ; cork it up when cool.

Take twenty-five lemons or limes, cut them
Lemon in two parts crossways, squeeze the juice into a
Pickle. basin and mix with it two ounces of white salt;
 then put it into a bottle and cork it tight.
 Sprinkle over the lemon or lime peel about two ounces of
 pounded salt, and let it remain six hours; then dry in the
 sun, till hard enough, for three or four days. Take two
 ounces of mustard seeds cleansed of all the husks, four
 ounces of green ginger well dressed and cut into thin
 slices, with four ounces of green chillies; put one bottle of
 good vinegar in a saucepan, and mix with it one ounce of
 ground turmeric; boil these about a quarter of an hour
 over a slow fire; after it is boiled, mix the lemon juice and
 strain it in a basin; then add to it all the above articles,
 mix well together, and put in a pickle bottle; cork it well;
 keep it in the sun three or four days. If the vinegar is
 found not to be sufficient add a little more to it, and let it
 remain a fortnight when it will be ready for use.

Roll the lemons or limes with the hand well
Lime upon a stone or board, and throw them in some
Pickle water; then put them in an earthen vessel and
 (*native*). sprinkle over with fine salt; let them remain for
 two or three days, turning them occasionally;
 when the lemons have become soft, expose them to the sun
 on a cloth; after they appear ripe, steep them either in
 vinegar or lemon juice.

Take fifty ripe limes; split them into four
Another. parts half way down and sprinkle them well
 with salt; let them remain for twenty-four hours,
 turning them two or three times; then place them in a stone
 jar with sliced green ginger (four ounces), some pounded
 chillies and ground mustard seed; grind up one ounce of
 turmeric with two table-spoonfuls of oil, which mix with a

sufficient quantity of vinegar to cover the limes ; close the vessel tightly down and place in the sun for a few days.

Obs.—Oil may be used instead of vinegar, or they may be pickled in lime juice first boiled with the turmeric added afterwards.

Divide the mangoes into four parts rather
Mango more than half way down, leaving the bottoms
Pickle whole ; scoop out the kernel, stuff the space in
in oil. each mango as full as it will admit of with
 mustard seed, cayenne pepper, sliced ginger,
 sliced garlic and grated horseradish ; bind each mango with
 thread ; put them into a quantity of oil sufficient to immerse
 the whole. *Manner of preparing the mustard seed, &c.,*
 &c.—For fifty mangoes use five seers of mustard seed ; husk
 it, steep it in water for twenty-four hours, removing the
 water twice or thrice during the time, dry it afterwards for
 two days, reduce it into coarse powder, mix with it the
 ginger, garlic, cayenne pepper and grated horseradish ;
 make the whole into a paste with vinegar, stuff the mangoes
 with it ; reserve a fourth part of the mustard powder to mix
 with the oil into which the mangoes are to be immersed.
 The garlic, ginger, and horseradish are to be steeped in
 water, and allowed to dry for a day previous to being used.

Take one hundred fine unripe mangoes ; peel
Mango and partly divide them through the shell so as
Pickle. to remove the kernel from the inside ; sprinkle
 them well with salt, and let them lie in a large
 tub or other vessel for twenty-four hours. In the meantime
 take two bottles of vinegar and four ounces of ground
 turmeric, boil this about a quarter of an hour over a slow fire,
 then remove. Have ready one seer of dry chillies, one seer
 of green ginger cut and sliced, and one pound of mustard
 seed cleaned of all husk, with four ounces of garlic ; mix

hese ingredients with the mangoes, and stuff some inside ; then pour the vinegar and turmeric over the whole. Should the vinegar not be sufficient to cover the mangoes more must be added to fill up the jar or cask.

Take one hundred unripe green mangoes, slit-
Oil Pickle, ting them lengthways partly through the stone so
another. as to be able to remove all the kernel ; sprinkle
 them well over with salt putting some inside, and
 lay them in the sun for a few hours daily ; keep them in
 salt three or four days ; then prepare the following ingre-
 dients : Turmeric, green ginger, mustard seed and garlic, as
 directed for pickling, with the exception of the tumeric
 which is not to be boiled, but ground and mixed with sweet
 oil sufficient to cover the mangoes ; the oil generally used is
 gingilic or mustard seed oil.

Peel the mangoes and divide them into halves,
Mango clearing them of their stones ; sprinkle them well
Pickle. with salt and put them in the sun for three or four
 days ; after which wipe them well with a cloth,
 then stuff them with some garlic and green ginger sliced,
 also some garlic, mustard seed, and chillies ; tie them up
 with thread, preserve either in vinegar or oil, and keep in a
 closed vessel in the sun for some days.

Take unripe green mangoes, peel and cut into
Dried slices, sprinkle them over with salt and put in
Mangoes. the sun to dry : when prepared, make them into
 balls or rolls of a moderate size and hang them
 in a dry place for use.

Take green mangoes, peel and cut into thin
Another slices, boil with a small quantity of water until
way. quite smooth, then spread the pulp on a clean
 cloth and put out in the sun to dry ; when re-

quired for use, all that is necessary is to cut off a piece and soak it in a little water; the pulp in this way may be used for mango fool.

Put the smallest that can be got into spring *Mushrooms*. water and rub them with a piece of new flannel dipped in salt; throw them into cold water as they are cleaned, which will make them keep their colour; next put them into a saucepan with a handful of salt, cover close, and set them over the fire for four or five minutes, or till the heat draws the liquor from them. Next lay them betwixt two dry cloths till they are cold, put them into glass bottles, and fill up with distilled vinegar; a blade of mace and a tea-spoonful of sweet oil in each bottle; cork up close, and set in a dry cool place. As a substitute for distilled vinegar use white wine vinegar.

Sprinkle them with salt, and let them lie for a *Nasturtium* day or two; dry them and put into a jar; boil *Seeds, to* some mace with vinegar and ginger and pour the *pickle.* liquor boiling hot upon them; cover close and put them in the sun for two or three days.

Obs.—The leaves are used as salad.

Take any quantity of small white onions, lay *Onion* them on a sieve or basket and sprinkle them well *Pickle.* with salt; let them remain for twenty-four hours to drain; put them into wide-mouthed bottles with a few slices of green ginger and a blade or two of mace; fill up with good vinegar; and if you desire to impart a warm flavour add either green chillies or chilli vinegar. They may or may not be put out in the sun for a day or two.

Take pyroligneous acid one pint, three tea-
Acid of spoonfuls of pounded sugar, which dissolve in
Lemon, the acid, and add thirty drops of quintessence of
artificial. lemon peel.

Obs.—The vinegar may be flavoured by infusing lime peel in it.

Mushroom catsup a pint and a half, walnut
Coratch. catsup four ounces, soy and chilli vinegar of each
 one ounce, essence of anchovy a tea-spoonful.

Is made by pounding, with salt, ripe capsicums
Indian that have been a little roasted; add as much
Coratch, water as will make any quantity of the former
or Chilli you please into a liquid the thickness of milk;
rusk, rub the whole through a cloth and reject the
 residue of capsicums.

Obs.—A little wine added makes it keep a long time: a few drops impart a peculiar relish to soup or stews.

Is made by pounding perfectly ripe and dry
Cayenne bird's-eye chillies or capsicums; it should be
Pepper sifted and kept in a well corked bottle to ex-
 clude damp.

Put half an ounce of the above powder into
Essence. half a pint of wine or brandy, let it steep for a
 fortnight and pour it off clear.

Take two ounces of finely powdered dried
Cayenne bird's-eye chillies or capsicums, and pound them
Salt. well in a mortar with two table-spoonfuls of clean
 salt; add a glass of white wine and two of water;
 put it into a corked bottle and place in the sun for a week or
 more; then strain the whole through a piece of fine muslin,
 pour the liquor into a plate, and evaporate it either by a
 stove or in the sun; you will then have soluble crystals of
 cayenne and salt, a much finer article than the cayenne
 powder.

Pepper, Black pepper is the fruit of a creeping plant
black. indigenous to India; the berries are gathered before they are ripe and are dried in the sun, when they become black and corrugated on the surface.

White Is the fruit of the same plant gathered after it is fully ripe and freed of its external coats by maceration in water; it is smooth on the surface and less pungent than the black pepper.

Basil Fill a wide-mouthed bottle with the leaves of fresh green basil and cover them with vinegar;
Vinegar. stop the bottle well and put out in the sun for eight or ten days, shaking it occasionally; strain and decant it.

Obs.—This is a very agreeable addition to mock turtle, soups, and sauces, and to the mixture usually made for salads. Green mint, chervil and Burnet are all made in the same way.

Camp Cayenne pepper a tea-spoonful, a pint of vinegar, soy two table-spoonfuls, walnut catsup four
Vinegar. spoonfuls, six anchovies chopped fine, and a clove of garlic; steep all for a fortnight in the sun, shaking the bottles occasionally; strain through a tammy, and put into very small bottles corked as tight as possible.

Cucumber Take ripe cucumbers, cut them in slices and lay them on a sieve or bamboo basket in the sun,
Vinegar. and sprinkle them well with salt; when the water is all drained off add an equal quantity by weight of white wine vinegar and some corns of pepper; let it boil for a quarter of an hour and bottle when cool.

Pare eight or ten cucumbers, cut them into
Another. thin slices ; add a clove of garlic, a spoonful of
 white pepper coarsely ground, and a spoonful of
 salt ; put them into a jar that can be well closed, or other
 vessel, and pour over them a bottle of vinegar and let it stand
 ten or twelve days ; then strain and bottle ; put a little whole
 pepper into the mouth of each bottle and cork tightly.

Obs.—It has the same flavour as Burnet vinegar.

Cresses. They are an excellent digestive, and form an
 ornamental small salad for the table.

Dry and pound one ounce of the seed, such as
Cress is sown in gardens ; pour upon it a quart of vi-
Vinegar. negar, and let it steep in the sun ten or twelve
 days, shaking it occasionally.

Obs.—This is strongly flavoured with the cress, and is
 useful for salads and cold meat.

Cayenne Fill a stoppered bottle with as many ripe or
or Chill green chillies as it will hold ; cover them with
Vinegar, vinegar for a fortnight or more, and then strain it.
red or green.

Peel and chop two ounces of garlic, pour on
Garlic it a quart of white wine vinegar ; stop the jar
Vinegar. close, and let it steep ten days, shaking it
 well every day ; then pour off the liquor into
 small bottles.

Obs.—“ Be careful not to use too much of this ; a few
 drops of it will give a pint of gravy a sufficient smack of the
 garlic, the flavour of which, when slight and well blended,
 is one of the finest we have ; when used in excess it is the
 most offensive. The best way to use garlic is to send up

some of this vinegar in a cruet, and let the company flavour their own sauce as they like.”—*Remarks by Kitchener.*

Pick the leaves off the stalks and dry them a little before the fire or sun ; fill a wide-mouthed *Tarragon* bottle with them and cover with the best vinegar ; *Vinegar.* set in the sun for a fortnight and strain through a flannel bag ; put into small bottles and cork them carefully.

To each quart of water put a pound of coarse *Vinegar.* brown sugar ; boil them together, taking off the scum ; when that ceases to rise, pour off the liquid into a suitable vessel ; when it is nearly cool add sufficient toddy to make it rise ; in twenty-four hours pour the whole into a barrel and expose it to the sun for three months ; the barrel must not be bunged up, but place a tile or any thing else fit for the purpose over the bung to exclude dust and insects ; when it is clear and ready for use bottle it carefully. The longer it is kept in bottles the better it will be.

Is made by exposing to the sun in a similar *Toddy* manner the sweet juice drawn from the tree of the *Vinegar.* cocoa-nut and palmyra, or Scindce palm.

Dissolve three quarters of a pound of honey *White* in rain or distilled water, put it into a seven gallon cask with a quart of white spirit, shake it *Vinegar.* well, then fill up the cask with rain water, and put it out in the sun to stand where it cannot be shaken, let it remain five months and the vinegar will be made. Drain it off by piercing the lower part of the cask, and let it run until the concretion, which is formed at the top, and is termed “mother of vinegar,” begins to appear. You may then commence the process again without cleaning the cask, as the remaining sediment hastens the acetous fermentation, which will be complete in a shorter time than the first.

CHUTNIES.

Take four small brinzals, roast them and take
Brinzal, off their skins and seeds ; fry a table-spoonful of
plain. dhall with three or four dry chillies in a little
 ghee, adding a sufficient quantity of salt ; mash
 and mix the whole together.

Prepare the brinzals as in the last receipt, and
Brinzal, then add a table-spoonful of ripe tamarind pulp,
sour. with six red dry chillies, a tea-spoonful of mustard, and the same of cummin seed that has been
 fried in ghee, ground together with two or three leaves of
 the currypak, and a grain or two of assafœtida.

Obs.—The two latter ingredients may be left out.

Dissolve one seer of goar in vinegar, one seer
Cashmere. of green ginger sliced, one seer of garlic, twelve
 chittacks of raisins, four chittacks of chillies, and
 half a seer of mustard seed ; all to be pounded and mixed
 with five seers of vinegar ; put into a large jar and keep it
 out in the sun for a fortnight.

Roast four or five large brinzals in hot ashes,
Brinzal take out the inside, mash it well and mix with it
with eggs. green chillies and green ginger sliced, a little
 salt, and lime juice ; then chop up the yolks of
 hard boiled eggs and strew over it.

Take eight ounces of dried mangoes, four
Dried ounces of raisins, four ounces of goar, four
Mango. ounces of green ginger, one ounce of garlic by
 weight ; after clearing, dissolve the goar in a
 little vinegar, pound the other ingredients and mix them one
 by one ; if not sufficiently moist add more vinegar.

Roast four green plantains and peel off their
Green skins ; grind up a spoonful of dhal, four dry red
Plantain. chillies, and fry in a little ghee ; then grind the
 whole together adding a little salt.

Obs.—One tea-spoonful of tamarind pulp or the juice of
 a lime may be added, or a little vinegar.

Red tamarinds eight pounds, fresh dry man-
Red goes one pound, tomatas one pound, dry chillies
Tamarind. half a pound, green ginger one pound, plums
 one pound, garlic four ounces, mint two ounces,
 butter one and a half pound, vinegar one bottle ; these
 articles are to be well ground, then to be mixed with the
 vinegar and fried in the butter.

Obs.—The tomata may be left out.

Take half a seer of red tamarinds well cleaned
Another. from the husks and seed, a quarter of a seer of
 salt, a quarter of a seer of kishmises, a quarter
 of a seer of sugar, three chittacks of chillies, red and dried,
 one chittack of garlic, a quarter of a seer of green ginger ;
 the whole must be well ground and mixed with vinegar
 (without any water) to the consistence of a thin paste.

Take one or more large ripe tomatas, strip off
Ripe the skins, then divide and remove the seeds and
Tomata. juice ; to the pulp that remains add a little salt,
 as much chopped onion, cut very fine, as is equal
 to about one half the tomata pulp, a table-spoonful of vine-
 gar, a little celery cut very fine, and one or more green
 chillies, according to taste ; if you desire to make this chut-
 ney into a salad, add a table-spoonful of thick cream.

Obs.—Potatoes mashed, mint or kootmere pounded, minced
 apple, pumblenose, in fact almost any vegetable may be made
 into a chutney by adding chillies, onions, green ginger,
 garlic, lemon juice or vinegar.

Take two ounces of green ginger, scrape off *Tamarind* all the rind; add two tolahs weight of good *and Green* marind pulp; pound both together, or grind on *Ginger.* a stone; then add one masha of salt, half a masha of pounded chillies, and one tolah of mustard seed which has been roasted in a little ghee; mix all well together.

Take a pound of ripe tomatas, one pound of *Tomata or* tamarinds, four ounces of dry ginger, two ounces *Love Ap-* of red chillies pounded, four ounces of raisins, *ple with* one ounce of garlic, four ounces of sugar, one *Tama-* ounce of salt, and half a bottle of vinegar; mix *rinds.* the tamarinds with the vinegar, give them a good boil and strain; prepare the tomata pulp, raisins, garlic and ginger pounded; mix all well together, and keep in small bottles in a cool place.

Take a table-spoonful of the seed, parch it *Till Seed.* over the fire, then pound and add the following ingredients: One clove of garlic, half a moderate sized onion, a few leaves of kootmere, two or three green chillies, a little salt and tamarind juice; pound the whole together, or rub on a stone, as curry stuff is prepared.

Green mangoes, peeled and minced fine, half a *Mango* seer, green ginger the same two ounces, garlic *Chutney,* three ounces, dried chillies ground and mixed *sweet.* with vinegar sufficient to moisten it well eight ounces, sugar and salt eight ounces of each; mix all well together, put it into a jar or bottle, cork close, keep out in the sun for a fortnight and stir it occasionally.

Obs.—Ten good sized mangoes, when peeled and sliced, are equal in weight, or nearly so, to an English pound.

Take thirty green mangoes, peel, cut into thin *Sweet green* slices and mince tolerably fine; boil in a bottle *Mango* of vinegar a seer of sugar with eight ounces of *Chutney.* salt; then take four ounces of garlic, one seer of

stoned raisins, half a seer of green ginger and one pound of dried chillies well ground; chop up all these ingredients very fine and mix together with the mangoes; then add the boiled with another bottle of fresh vinegar, put the whole in a jar well corked and place in the sun for a few days.

Green mangoes, salt, sugar, and raisins, each
Mango four chittacks, or one pound, red chillies and
Sauce. garlic two chittacks, green ginger three chittacks;
 vinegar three quarts, lime juice one pint; pound
 the first ingredients well, then add the other two; mix and
 expose them to the sun for a month, then strain all through
 a piece of cloth, gently pressing the liquid: the remainder is
 an excellent chutney.

Obs.—If every ingredient after it is prepared be exposed
 to the sun for two or three days they keep better.

Peel a green mango of a moderate size, then
Plain chop up the fruit into as small pieces as possible,
dinner add an onion with two or three green chillies cut
Chutney. fine, and a tea-spoonful of salt; mix the whole
 well together. Vinegar may be added to this,
 but it is hardly necessary.

Prepare a mango that is just beginning to
Sweet green ripen, in the same way as the last, with onion,
Mango green chillies, a little green ginger, salt and
Chutney. sugar, adding a spoonful of vinegar and one of
 cream.

Amrchoon, or dried mangoes, twelve ounces,
Colonel garlic four ounces, jaggary, ginger, salt, and rai-
Skinner's sins stoned, of each eight ounces, dried chillies
Chutney. two ounces, vinegar two bottles and a half; the
 whole to be well ground down together; put in

a well closed jar, and kept out in the sun for a fortnight, when it will be fit for use.

Take sixty green mangoes, peel and cut into
Delhi thin slices and boil in a bottle of vinegar until
Chutney. quite smooth ; boil in another bottle of vinegar
 half a seer of goar and half a seer of salt ; mix
 this all well together ; then take half a seer of mustard seed,
 clean and pounded, half a seer of garlic chopped and pounded,
 one seer of raisins (stoned) or kishmises, cut very small and
 fine, with one seer of green ginger, and one seer of dry chillies
 also pounded ; mix the whole well together : then add four
 bottles of vinegar and put the mixture out in the sun for
 several days, occasionally stirring it up ; this may be used as
 soon as made, but is better for keeping. It may be converted
 into a sauce by having the whole of the ingredients well
 pounded before mixing, and after the chutney is made rub it
 through a sieve or coarse cloth, adding vinegar to reduce it
 to a proper consistency.

Take about half a dozen of fine green tamarind
Tamarind fruit, clean off the outer skin and remove the
Chutney, seeds ; then rub the fruit on a stone, or pound in
 (*green.*) a mortar with a little salt ; add a small quantity
 of mustard seed, and four or five red chillies that
 have been fried in ghee and powdered ; mix the whole to-
 gether ; to this may be added a small onion or a clove of
 garlic.

Pulp the large fruit and mix half an ounce of
Tamarind, sugar to an ounce of salt ; pound them well to-
 gether and use an ounce to every pound of fruit ;
to salt. if the fruit is liquid it ought to be dried over the
 fire ; mix the salt powder in the fruit ; put the fruit in pots
 and cover it close. If it is dry it will keep for years.

Take half a seer of red tamarind, well cleaned
Tamarind salt, kishmis, sugar, and green ginger, a quarter

Chutney. seer of each, three chittacks of red and dried
chillies and one chittack of garlic; the whole
must be well ground and mixed with vinegar without any
water.

Obs.—Mango chutney is made with the same ingredients
and equal proportions, the only difference is that the mangoes,
kishmis, green ginger and garlic are to be finely chopped,
and the dried chillies well pounded or ground with vinegar.

CHAPTER XII.

PASTRY.

A FEW observations on this head are first necessary before giving the receipts, for it must be admitted that few cooks in this country, or servants who have the management of the viands put on the table, understand properly the difference between the pastry for a fruit tart and a crust for a meat pie, and of which there is nothing more relishing than when both are properly made. A little attention and practice alone are necessary to attain the art of making good pastry; but the best efforts will be unsuccessful when the knowledge of regulating the heat of the oven is wanting. Good pastry is often spoilt when the oven is improperly heated, and inferior pastry improved if at its proper temperature.

The heat of the Indian portable oven is easier regulated than that of the brick or clay ones, which are fixtures, as fire can be applied both above and below, increasing or diminishing the heat at pleasure. Light paste requires a moderate heat, for if too great it will be burnt and not rise; and again, if too slow it will be soddened, colourless and fallen. Raised pies require a quick oven to prevent the crust from falling.

When pies, cakes or tarts are to be glazed and returned to the oven a small degree of heat alone is necessary to harden them, though sometimes paste is glazed before being put in the oven, when the following are the ingredients used: plain water, sugar and water, yolk and white of egg beaten with water, beaten white of egg and sugar sifted, or butter and yolk of egg. A glazing brush is the most proper for ap-

plying these materials; but feathers, if clean, will be a tolerable substitute, though they do not distribute the glaze so equally.

To make paste well your materials should all be fresh and good; the coolest place in the house selected, and the flour dry and cleanly sifted. A marble slab, slate or smoothly polished stone, is the best for making it upon, but where these are wanting the bottom of a large dish turned upwards answers. Next is the board kept on purpose, or the table, which must be perfectly clean and dry, as must be the rolling pin. To raise a crust nicely a light hand is required, and it should be touched as little as possible. The directions for rolling, mixing, spreading the butter and flour over it, must be carefully attended to—salt added in the proportion of a tea-spoonful to a pound of flour, and butter dissolved in any fluid that may be used in the making; but if for fine crusts add also about a dessert-spoonful of sifted sugar. Pastry is best made with butter, yet for household purposes sweet clarified dripping and lard may be substituted to diminish the expense.

Melt it in a warm bath by placing it in a jar
Lard, to in a boiler of water; then turn it into boiling
purify. water and beat it up well, so as to clean it of all
 impurities; let it cool and remove the lard from
 the surface; melt it again in the warm bath and let it stand
 a short time to settle, when pour it off into any vessel
 for use or keeping.

Cut the suet into slices, and pick out all the
Suet, to veins and skin; put it into a saucepan well
clarify. tinned, or a jar; if the former, melt it slowly
 over the fire, or put the jar in an oven or boiler
 of water; when melted, pour it into any clean vessel.

Set it on the fire in a clean pan, and when *To clarify* melted and just going to boil take it off and *Dripping.* pour it into another pan half filled with boiling hot water ; stir the two very well together with a broad wooden spoon, and then remove the pan into a cool place till the next day when the clarified dripping will be found floating on the surface of the water.

Where butter is not immediately to be obtained for paste, clean as much beef suet from *Beef Suet* all shreds, chop it up fine and pound it in a *for puff* mortar, with as much sweet oil as will reduce *Paste.* it to the consistency of butter.

Take one pound of flour, four ounces of butter or clarified dripping ; mix half the flour with *Common* the butter or dripping ; mix the remainder into *Paste.* a paste with milk ; roll it out and spread the other half on it at three times rolling.

Mix half a pound of sifted sugar with half a *Fine tart* pound of fine flour, adding half a wine glass of *Paste.* boiling cream or milk ; rub two table-spoonfuls of butter into it ; roll it very thin, and when made into tarts brush it over with the white of an egg.

Beat the white of an egg into a strong froth ; mix *Light* with it as much water as will make three quar- *Paste.* ters of a pound of flour into a stiff paste ; roll it out, and spread four ounces of butter upon it at three times rolling, and no more.

Mix two table-spoonfuls of sifted sugar with *Short* a pound of flour ; rub into it three ounces of *Crust.* butter ; beat the yolks of two eggs with a sufficient quantity of cream or milk to make the flour into a paste ; roll it out thin and bake in a moderate oven.

Take half a pound of fine flour, rub into it *Puff Paste*. four table-spoonfuls of butter, and mix with it sufficient pure water to make it into a paste; roll it out and lay on it two more spoonfuls of butter; fold it up and roll it again with the same quantity; strew over it a little flour and roll it once more, and set it by in a cool place for about an hour.

Mix a quarter of a pound of flour with a table-spoonful of butter and a little cold water; rub *Paste for stringing* it well on the board until it begins to string *over* under your hand; cut it into small pieces, roll it *tartlets*. out and draw it into fine strings; lay them across your tartlets and bake them immediately.

Put to three and a half pounds of flour, four *Paste for a large* eggs, two pounds of butter and half a pound of shred suet, beaten up and dissolved to the *Pie or* consistency of lard in boiling water, with as much *Pasty*. of the liquor as will make it a good light crust, work it up well and roll it out.

Put an ounce of loaf sugar, beat and sifted, *For Tarts*. to one pound of fine flour; make it into a stiff paste with a gill of boiling cream and three ounces of butter; work it well and roll it very thin.

Mix a pound of flour with six ounces of but-
For Tart- ter, four ounces of sugar, two ounces of almond
lets. paste, and six yolks of eggs; make it with rose or orange-flower water; beat and make it very smooth; cover small tart-pans and cut out flat or raised covers; if raised, they may be baked on tart-pans turned up: these covers ought to be very open; do not fill them till wanted, or put them into the oven with any cream or custard; fill with all kinds of frangipanes, fried creams, &c.

Take three quarters of a pound of fine flour,
Confec- lay it on your paste-board, make a hole in the
tioners' centre, in which put half a pound of sifted
Paste. sugar, with six eggs and work it up into a stiff
 paste when it will be ready for use.

Obs.—If too stiff, add more egg, or too soft, more flour.

Mix half a pound of lard in a pint of water
For stand- and let it boil ; have ready three pounds of dried
ing Pie. flour, lay a little aside to make up the paste ;
 mix in the water with a spoon ; work it stiff,
 continue working it till quite smooth. Lay aside a piece
 for the cover, roll it out a proper thickness, and mould it
 by putting the right hand in the centre, and begin mould-
 ing with the left hand, keeping the outside in the proper
 shape. The meats which are savoury for these pies ought
 to be ready cooked before the paste is made, and may be
 seasoned with salt, pepper and onions to any height. No
 juice of any kind ought to be put into them : butter, rasped
 bacon, and savoury jelly are the only admissible sauces.
 Fill, cover, wet the edges, close them neatly and put
 them into a quick oven. There is little or no difficulty
 in making pies after a knowledge of making paste is ob-
 tained.

Pick and chop very fine half a pound of beef
Paste for suet ; add to it one pound and a quarter of flour
boiled and a little salt ; mix it with half a pint of milk
Puddings. or water, and beat it well with the rolling pin to
 incorporate the suet with the flour.

Sift two pounds of fine flour to one and a half
For meat of good salt butter, break it into small pieces
or savoury and wash it well in cold water ; rub gently
Pies. together the butter and flour and mix it up with
 the yolks of three eggs beaten together with a spoon

and nearly a pint of spring water; roll it out and double it in folds three times and it is ready.

Take one pound of flour and twelve ounces of
Excellent butter; rub them together and mix into a stiff
Short paste with as little water as possible; beat it well
Crust. and roll it thin; bake in a moderate oven.

Mix the quantity of roloug you require with
A good water, then strew some flour on the table and
Paste for work the paste well; roll it out very thin and put
Patties. the butter all over it; roll it up with your hands
 and then with the pin and cut it out the size of
 your patties.

Rub equal quantities of flour and butter to-
Cheese gether with a little pounded and sifted sugar;
Cake make it into a paste with warm milk; roll it out
Paste. and line the pans with it.

Rub a quarter of a pound of butter into a
Crisp pound of flour and two table-spoonfuls of pounded
Paste. sugar, and the well beaten yolks of two or three
 eggs; work it well with a spoon and roll it out
 very thin, turning it as little as possible with the hands;
 just before putting it into a quick oven brush it over with
 the white of an egg well beaten and strew over the tart finely
 sifted sugar.

Obs.—This crust may be used for any fruit tarts.

Take as much of the best wheaten flour as will
Maccaroni be necessary, with one egg and two table-spoon-
Paste. fuls of water, to make it a very stiff paste. The
 flour must be placed on the table in a heap, a
 hole must be made in the centre at the top, the egg broken
 in it, and the water poured in upon the egg; the whole then
 must be worked and kneaded until the paste is as stiff as it

can possibly be made, and to bring it into this state requires much strength of working and patience. Then cut the paste into pieces of a convenient size for working, each piece being well worked, strew flour over the table and roll out one piece at a time as thin as a sheet of paper, if possible, and then cut into strips like narrow ribbons, which may be preserved in this form, about six inches in length, or the strips may be cut into squares of the same length as the width of the ribbon ; these latter are better for using with broth or soup.

One pound of rolong well dried, mix with a
Scotch quarter of a pound of pounded sugar-candy, two
Short ounces of carraway seeds, one ounce of sliced
Bread. candied orange or citron peel, made into a stiff
 paste with half a pound of melted butter ; roll it
 it thin slices ; then strew it with one ounce of blanched
 almonds cut up, but not small, and pass the rolling pin gently
 over them ; cut them into curious shapes and bake them in
 a quick oven.

Prepare a calf's head as for mock turtle, or
Mock reserve a portion when making the soup, and if
Turtle not sufficient add a couple of calves' feet or four
Pie. sheep's trotters, which boil till tender ; season it
 well with zest, some stock, and minced onions,
 lay a few slices of lean ham or bacon at the bottom of the
 dish, put in the mock turtle sliced with egg balls, and when
 the pie is full cover with a puff paste and bake it, after which
 add a cup of rich gravy or seasoned stock.

Cut into slices an equal quantity of pork, fat
Pork Pie. and lean ; roll the pieces in white spices and
 sweet herbs, prepare a gravy of the parings, put
 in small whole onions or minced at pleasure, or a large
 quantity of fine minced parsley with potatoes and vegetable

balls ; lay in the ingredients mixed, or in layers, dredging over each layer pepper and salt ; if the pork has been salted, salt will not be necessary ; or if salt pork is used, it will be the better for steeping and half dressing, or fresh pork may be used. It may also be seasoned very high with mushrooms, fine vegetables, hard eggs and force balls, with a wine or other sauce put in when it comes out of the oven.

The bread for croustades should be baked on purpose of a light, firm, well-made dough with eggs. Cut the bread into hearts, diamonds or any other fanciful shape, which slit all round ; fry them in butter and arrange in the form of a rosette ; then cut a round for the centre, which slit in the same manner, and place in the middle of the points of the hearts ; fry this also of a fine brown colour, then cut out the interior, removing all the crumb ; line the interior half way up with farce or gratin ; dry them either in the sun or before the fire, so that the sauce that is to be served in them may not run through. Small croustades may be made in any fancy shape filled in the same way and piled upon the dish.

Mango Tart Is made by cutting the fruit into thin slices, adding spice, sugar and water, similar to apple.

Peel and cut your apples into quarters, removing the cores ; put them into a baking dish with a little grated lemon peel and a few cloves, some pounded or moist sugar, pour a little water into the dish and spread the paste with the rolling-pin on the table ; cut some of it very thin, and with a feather moisten it all round (and place on the edge of the dish) ; roll the paste round with the rolling-pin and put it equally over the apple and other paste ; press the paste all round with your finger to make it adhere ; then with a knife cut off all round

the superfluity ; with the bowl of a spoon make marks in the form of shells all round the edges of the paste about an inch distant from one another ; whip the white of an egg and spread it with a feather over the paste, and then sift or spread a little pounded white sugar over the eggs ; dip the feather or paste brush in water, and sprinkle the water very lightly over the sugar. To prevent its burning in the oven put the tart on a tin and bake it carefully.

Obs.—The same method is to be pursued for all kinds of fruit tarts.

Prepare your fruit as in the last receipt, with
Creamed. the exception of the eggs and sugar ; cover the centre crust ; when the tart is baked, cut out the whole of the centre, leaving the edges ; when cold, pour over the apples some rich boiled custard or clouted cream, and place round it some leaves of puff paste of a light colour.

Squeeze the juice and pulp of four Seville
Orange oranges, boil the oranges until tender, add double
Tart. their weight of sugar and pound both into a paste, with a tea-spoonful of butter, and the zest of the oranges, or a few drops of essence of lemon, beat the whole well together with the juice and pulp. Line a shallow tart dish with a light crust, lay on the orange paste, bake it, and cover with a cream or custard.

Prepare the rhubarb by cutting it into lengths,
Rhubarb and remove off all the skin, divide it into small
Tart. pieces and cover it with syrup, or sweeten it with pounded sugar, and moisten with a little water ; put it in a saucepan on a stove to simmer gently ; when tender remove and let it cool ; make a good short crust paste ; bake it in a rather hot oven, pile in the rhubarb and serve cold.

Rub and plump half a pound of prunes or raisins, lay them in the bottom of a sheeted dish, *Prune* make a custard of a quart of cream and ten yolks of eggs; season with sugar, cinnamon and a little lemon juice; cook it, plump some of the prunes and put them upon the top. Tamarinds, or any dried fruit, may be baked in the same way; a little apple pulp may be added to the prunes or custard. This is an excellent way of baking rhubarb and gooseberries, giving them plenty of sugar.

Blanch and beat a handful of almonds with two *Puffs.* table-spoonfuls of orange-flower water; beat up five yolks and three whites of eggs; put in two table-spoonfuls of dried flour, a pint of cream, and sweeten; drop them into hot clarified butter.

Beat a quarter of a pound of almonds, add six *Almond* yolks and three whites of eggs, season as for curd *Puffs.* puffs, make up the paste in the same manner; cut them out with the handle of a key or tin cutter; fry and serve also in the same manner.

Beat up a pound of curd, mix in with it the *Curd* yolks of six eggs by degrees, with a gill of cream, *Puffs.* a glass of sweet wine, a little orange-flower water, some ginger, cinnamon, nutmeg and sugar; thicken it with flour, work it well, roll it out and cut with a paste cutter into any shape; fry crisp and sift sugar over them.

Zest four large oranges or lemons, add two *Orange and* pounds of sifted sugar, pound it with the zest, *Lemon* and make it into a stiff paste with strong infusion *Puffs.* of gum dragon; beat it again, roll it out, cut it into any shape and bake it in a cool oven.

Beat up any quantity of whites of eggs, adding
Spiced white sifted sugar with any spices; the puffs are
Puffs. to be flavoured with mace, cinnamon or cloves;
 drop them from the point of a knife in a little
 high towering form upon damped wafer sheets, and put them
 into a very slow oven.

Take half a pound of pounded loaf sugar,
Cheese three yolks and two whites of eggs beaten, the
Cake. juice of three limes, the rind of two limes grated,
 and two ounces of fresh butter; put these ingredi-
 ents into a saucepan, and stir the mixture gently over a
 slow fire until it be of the consistence of honey; put it into
 patty pans lined with paste and bake them.

The native way of making curd is by first
Curd, boiling the milk and squeezing lime juice into it,
plain. or by adding sour butter-milk, or it may be
 turned with rennet, or vegetable rennet.—See
 Artichokes.

Grate fine the rind of two or three limes; take
Lemon the juice of four, mix them with three sponge
Cheese cakes, four table-spoonfuls of fresh butter, and
Cakes. the same quantity of pounded sugar, a little nut-
 meg and cinnamon grated, with a wine glass of
 cream, and three eggs well beaten; work the whole well
 together, cover *your* pans with puff paste and fill in the
 material.

Obs.—Orange may be made in the same way.

Blanch and dry six ounces of sweet and half
Almond an ounce of bitter almonds, pound them in a
Cheese mortar to a fine paste with two table-spoonfuls of
Cakes. rose or orange-flower water, cream up eight
 spoonfuls of fresh butter and add it to the paste;
 beat up four eggs with a little cream, six table-spoonfuls of

sifted sugar with a little nutmeg, and mix the whole well together ; fill your pans sheeted with paste as the last.

Take the curd produced from two seers of new
Plain milk, break and drain it quite dry, put it into a
Cheese mortar and pound it smooth ; add four table-
Cakes. spoonfuls of sifted sugar with a little grated
 lemon peel and nutmeg ; beat up to a froth three
 large spoonfuls of butter, and add it to the curd with the
 yolks of four eggs beaten, and a glass of brandy or sweet
 wine ; stir all well together ; cover your tins with puff paste
 and fill each with the curd.

Obs.—Lay some thin slices of candied lemon peel upon the
 top, and bake for twenty minutes.

Beat up the whites of two eggs to a froth, lay
Icing for some on the middle of the pie with a paste brush
Tarts. or feathers ; sift over plenty of pounded sugar,
 and press it down with the hand ; wash out the
 brush or feathers, and splash by degrees with water till the
 sugar is dissolved ; put it in the oven for ten minutes and
 serve it up cold.

Whip the whites of five eggs to a froth, add a
For Cakes. pound of double refined sugar sifted, and three
 spoonfuls of orange-flower water or lemon juice ;
 beat it up very well and when the cake is taken out ice it
 with a wooden spatula, leave it in the mouth of the oven to
 harden as it must not have the least colour. Lemon juice
 instead of the orange-flower water renders it very white and
 particularly pleasant to the taste.

Break into a pan one pound of refined sugar,
Caramel. put in four table-spoonfuls of water, set it on the
 fire, and when it boils skim it quite clean ; let it
 boil quick till it comes to the degree called crack, which may

be known by letting a little of the sugar drop into a pan of cold water ; if it remains hard it has attained that degree ; squeeze in the juice of a lime and let it remain one minute longer on the fire, then set the pan into another of cold water ; have ready a basin or mould of any shape, rub them over with sweet oil, dip a fork or spoon into the sugar and sprinkle it over the mould in fine threads till it is quite covered ; make a handle of the same and place in it any sweetmeat or pastry you please.

Blanched nuts and almonds of every description
Nuts and must be grilled or roasted in a pan to make them
Almonds in peel ; they are then to be stuck with twigs and
Caramel. caramelled as the fruit.

Obs.—Nuts of all descriptions should be either roasted, blanched, or the shells cracked before being put on the table.

One pound of beef suet picked and chopped
Mince fine, one pound of apple pared, cored, and
Meat. chopped, or plantains, one and a half pound of
currants washed and picked, a pound of raisins
stoned and chopped fine, half a pound of good moist sugar,
a quarter of a pound of citron cut in thin slices, half a pound
of candied lemon and orange peel cut in thin slices, one
pound of ready dressed roast beef, free from skin and gristle
and chopped fine, one nutmeg grated, half an ounce of salt,
half an ounce of ground ginger, quarter of an ounce of cori-
ander seeds, quarter of an ounce of allspice, quarter of an
ounce of cloves, all ground fine, the juice of three lemons and
their rinds grated, quarter of a pint of brandy, half a pint of
sweet wine ; mix the suet, apples or plantains, currants, meat,
plums and sweetmeats well together in a large pan, and
strew in the spice by degrees ; mix the sugar, lemon juice,
wine and brandy, and pour it to the other ingredients and
stir it well together ; set it by in close covered jars in a cold

place; when wanted stir from the bottom, and add a little noyeau, curaçoa, brandy or sweet wine, sufficient to moisten the quantity you require. Sweet paste is most appropriate for making pies; they are made flat and about four inches in diameter. The pans should seldom be larger than the size of a small saucer.

Obs.—Very good minced pies may be made by withholding many of the ingredients, or half of the quantities of the expensive ones.

Take of kishmises or raisins two pounds and
Mince a half; wash clean and pick both carefully,
Meat for stoning the raisins: then chop up very fine, and
Pies. mix with the following ingredients, chopped
 also:—Two pounds of dried currants, orange
 marmalade one pound, preserved citron and ginger half a
 pound of each, one pound of sifted or moist sugar, a quarter
 of a pint of lime juice, two glasses of brandy, two grated
 nutmegs, two pounds of well roasted beef or boiled salt
 beef (if the former, add a table-spoonful of salt) a cured salt
 tongue may be used in the same proportion as beef, with
 one pound of suet or marrow, two pounds of white pumpkin
 jam or plantain; the whole of the ingredients are to be
 chopped very fine, and minutely mixed; let them remain in
 an open vessel for a few days, then put into jars.

Obs.—In England apples are used, here jam may be substituted instead. The fruit of the bhère, which is in season during the month of December, may be used for apples, as they approach something in flavour. When the mince is required, add a little brandy or sweet wine to moisten it. It will keep good for twelve months.

CHAPTER XIII.

PUDDINGS, Etc.

Chop four ounces of beef suet very fine, or
Apple two ounces of butter, lard or dripping; put it on
Pudding. the paste board or a large flat dish, with eight
ounces of flour and a salt-spoonful of salt; mix
it well together with your hands and put it in a heap; make
a hole in the middle, break one egg in it, and stir it together
with your finger, and by degrees add as much water as will
make it of a stiff paste. Spread a little flour on the board, and
roll it out two or three times with a rolling-pin, and then roll
it out large enough to receive twelve or thirteen ounces of
apples; if to be boiled in a pudding cloth, the cloth must
be first soaked in water, squeezed dry and floured; but it
will look better if boiled in a basin, well buttered: boil for an
hour and three quarters. The best way is to stew the fruit
first with a couple of table-spoonfuls of moist sugar, a few
cloves and a wine-glass of water; the pudding will then
only take half the time to boil.

Obs.—Mango pudding may be made in the same way as
well as other fruits, only the quantity of sugar must be
varied according to the acidity of the fruit: the same crust
as directed for apple pudding answering for all.

Mix a quarter of a pound of almond paste
Almond with a pint of cream, mix in two spoonfuls of
Rice Cup ground rice and a little lemon zest; let it cool
Puddings. and add the yolks or whites, according to the
stiffness wanted, of from two to four eggs. If to

be turned out, put some citron chips in the bottom of the cup, if to be served in the cups, lay some on the top, dip the cups in water before the pudding is put in. They look well hogged over with almonds or pistachio nuts and served in coloured cream, or the puddings coloured and served in white cream or in broken jelly.

Scald the fruit, peel, beat and sweeten it;
Apricot beat the yolks of six eggs with two whites;
Pudding. mix all together with a pint of cream; put it into a basin sheeted with cream paste. As the pudding stuff requires a moderate oven, puff paste will not answer; this must be attended to, as otherwise either the paste or the pudding will be spoilt. The kernels may be blanched, pounded and put into the pudding.

From a quart of new milk take a small cupful
Arrowroot and mix it with two large spoonfuls of arrowroot,
Pudding. boil the remainder of the milk and stir it among the arrowroot; add, when nearly cold, the well beaten yolks of four eggs, with two table-spoonfuls of pounded sugar and two ounces of fresh butter broken; season with grated nutmeg; mix it well together and bake in a buttered dish fifteen or twenty minutes.

To every quarter of a pint of milk put an egg
Batter and a spoonful of flour and beat them up well
Pudding. together; add a little salt, take care that the whole is quite smooth, have your saucepan ready boiling, butter an earthen mould or basin, put the pudding in and tie it tight over with a pudding cloth; boil it an hour or more, or put it in a dish you have well buttered and bake it three quarters of an hour.

Obs.—When wanted light, a larger proportion of eggs is required and less flour; if the flour, milk and salt is first cooked smooth, and when cold the eggs added, it requires less time to boil.

Rub three spoonfuls of flour into a pint of
Another. raw milk by degrees, simmer it until it thickens,
 stir in two ounces of butter, set it to cool, then
 add the yolks of three eggs, well beaten; butter a basin or
 mould, put the pudding into it, then tie tight with a cloth
 well floured, plunge it bottom upwards into boiling water
 and boil half an hour.

Rub half a pound of biscuit with a quarter of
Pudding a pound of almond paste, a quart of cream or
Biscuit. rich milk, by degrees, in a mortar, adding the
 yolks of ten eggs and the whites of five; season
 with lemon juice and sugar, grated lemon peel or any fruits
 may be added, such as currants, dried dates, prunes or
 plums chopped up: this may be either boiled in moulds
 or cups, or fried.

Make a good sweet egg custard, adding a little
Bombay butter, a glass of wine or brandy with some
Pudding. grated nutmeg; have ready a finely rasped cocoa-
 nut, and mix all together; line a dish with puff
 paste, fill in the custard and bake of a delicate brown colour.

The yolk of an egg, one table-spoonful of sugar,
Another. and half a seer of boiled milk, to be beat up and
 boiled together, when thick enough lay it in a plate
 to cool, cut it in pieces, and fry them in a fryingpan, make a
 syrup of the white of the egg with a little sugar and lime juice.

To half a pound of stale brown bread, finely
Brown and lightly grated, add an equal weight of suet
Bread chopped small, and of currants cleaned and
Pudding. dried, with half a salt-spoonful of salt, three
 ounces of sugar, half a nutmeg grated, the
 grated rind of a large lime, five well beaten eggs, and a
 glass of brandy; mix these ingredients thoroughly, and boil
 the pudding in a cloth for three hours and a half. Send
 wine sauce to table with it.

Pour a pint of boiling milk over four ounces
Bread of bread-crumbs and two spoonfuls of fresh but-
Pudding. ter; cover till cold, then mix three well beaten
 eggs and a table-spoonful of sugar and half the
 peel of a grated lemon or lime and a little pounded cinna-
 mon; boil it in a mould or bake in a buttered dish; serve
 with sweet sauce.

Butter a dish or mould, lay into the bottom
Bread and thin cut bread and butter without any crust,
Butter strew over some currants that have been picked
Pudding. and cleaned, or else chopped stoned raisins, then
 pour over this some batter made as follows: Take
 a pint of new milk, the yolks of four eggs, two spoonfuls of
 sifted sugar, a little essence of lemon and some grated nutmeg;
 pour over the slices of bread and butter; then place more
 bread and butter, and currants with batter between, until
 your dish is nearly full; pour the remaining batter on the
 top. This may either be boiled in a mould or baked, the
 latter way is the best—with a small rim of paste round the
 dish; serve with wine sauce.

Butter a shape *well*, and stone one ounce of
Cabinet fine raisins, and stick them round the shape; lay
Pudding. four sponge cakes at the bottom of the shape, and
 pour over them a pint of custard boiling hot.
 When it is cold, tie a cloth over it and boil it an hour, when
 turned out pour sweet sauce over, a few ratifia cakes with the
 sponge is an improvement. *See recipe for Ratifia cakes.*

Squeeze the juice of a good sized lemon and
Lemon grate the peel on six ounces of lump sugar
Pudding. powdered; let it stand all night, then add two
 ounces of melted butter, three eggs, two table-
 spoonfuls of grated bread, line a pie dish half way down
 with crust, and bake it in a quick oven.

Pound in a mortar the red part of four large
Carrot carrots, take about eight ounces in weight, soak

Pudding. half a pound of the crumb of bread in a quart of boiling new milk, add a quarter of a pound of sugar, a little orange-flower water with the zest, the juice of two limes and a little cinnamon ; beat and add six eggs. Bake it with a paste round the edges, and sift sugar over it; or the dish may be buttered and the pudding taken out, but it must not be turned over. Ornament with almonds, citron, &c.

Take the red part of two large boiled carrots,
Another. pound in a mortar, add a slice of grated bread with two spoonfuls of butter, the same of moist sugar, a little lime or orange peel minced, some nutmeg and four eggs well beaten ; mix all well together and line the dish with paste and bake it.

Clean and scrape only, boil and mash them
Mashed with cream and butter ; they make an excellent
Carrots. batter with eggs and flour to bake meat in.

Mix with one table-spoonful of flour a pint of
Custard new milk, the well beaten yolks of six eggs, a
Pudding. spoonful of rose-water and a spoonful of fresh butter ; add a little grated nutmeg and sweeten with pounded sugar ; bake in a dish lined with puff paste for half an hour ; when about to serve sift a little sugar over it.

A quarter of a pound of grated cocoa-nut, the
Cocoa-nut same quantity of powdered loaf sugar, three
Pudding. ounces and a half of good butter, the whites of six eggs, and half a glass of wine and brandy mixed, a tea-spoonful of orange-flower or rose-water ; pour into your paste and bake in a moderate oven.

Take of new milk sufficient to mix into a thin
Hasty batter two ounces of flour, put a pint with a
baked small pinch of salt into a clean saucepan, and
Pudding. when it boils quickly, stir the flour briskly
 to it; keep it stirred over a gentle fire for ten
 minutes, pour it out, and when it has become a little cool,
 mix with it two ounces of fresh butter, three of pounded
 sugar, the grated rind of a lime, four eggs, and half a glass
 of brandy or as much orange-flower water; to these half-a-
 dozen of bitter almonds, pounded to a paste, may be added.
 Bake the pudding half an hour in a gentle oven.

Zest a lemon or Seville orange, squeeze out
Lemon or the juice and pulp, boil the skin in several waters
Orange to take away the bitter, beat it in a mortar with
Pudding. sugar and butter of each a quarter of a pound,
 six eggs, a little of the zest and the juice; put
 it in a sheeted dish, and cross it with very fine bars of paste
 with an ornament in the middle.

To eight ounces of finely grated bread-crumbs
Lemon add six of fresh beef kidney suet, free from skin
Suet and minced very small, three and a half ounces of
Pudding. pounded sugar, six ounces of currants, the grated
 rind and the strained juice of two large limes
 and four full sized, or five small, well beaten eggs; pour
 these ingredients into a thickly buttered pan, and bake the
 pudding for an hour in a brisk oven to a fine brown colour.
 Turn it from the dish before it is served, and strew sifted
 sugar over it, or not, at pleasure. The pudding is very good
 without the currants.

Beat up four table-spoonfuls of dry flour with
Franchi- four eggs and a pint of cream, add a little salt
pan. and sugar, rasp the peel of a lemon or lime into
 the mixture, put the whole into a stewpan over

a gentle fire, and keep stirring it for a quarter of an hour ; blanch and pound to a fine paste, with a little rose or orange-flower water, one dozen sweet and the same of bitter almonds, and mix this with the franchipan, with which fill your tartlets, or lay upon puff paste, nicely trimmed, with sifted sugar on the top, and pass the salamander over it.

Grate a roll into crumbs, pour on them a pint
Marrow of boiling hot cream, cut very thin half a pound
Pudding. of beef marrow, beat the yolks of four eggs well, and then put in a glass of brandy with sugar and nutmeg to taste ; mix them all well together, and either boil or bake it for three quarters of an hour ; cut two ounces of citron very thin and, before serving, stick them all over it.

Pour on a small cupful or more of bread-
Pudding crumbs sufficient boiling milk to soak them well ;
of Mince when they are nearly cold, drain as much of
Meat. the milk from them as you can, and mix them thoroughly with half a pound of mince-meat, a dessert-spoonful of brandy and three eggs beaten and strained ; boil the pudding for two hours in a well buttered basin, which should be full, and serve it with wine sauce.

Boil a sufficient quantity of macaroni in milk,
Macaroni lay it into a pudding-dish bordered with paste,
Pudding. season a pint of milk or cream with cinnamon, orange-flower water, zest and juice of lime ; sweeten and add four yolks of eggs well beaten, thicken and pour it over the macaroni ; when the paste is done it is ready ; sift sugar and rasped almonds over it. An excellent way is to lay two or three ounces of plumped prunes or plums, with some shred marrow and sugar, over the macaroni. Vermicelli or any Italian pastes may be made in like manner.

Put on to boil a pint of good milk, with the
New- peel of a lime, a little cinnamon and a peach-leaf;
market boil gently for five or ten minutes, sweeten with
Pudding. loaf sugar, break the yolks of five and the whites
 of three eggs into a basin, beat them well, and
 add the milk; beat all well together and strain through a
 fine hair sieve or tammiss; have some bread and butter cut
 very thin, lay a layer of it in a pie-dish, and then a layer of
 currants, and so on till the dish is nearly full, then pour the
 custard over it and bake half an hour.

Butter a half melon mould or quart basin and
Newcastle stick all round with dried cherries or fine raisins,
or Cabinet fill up with bread and butter, custard, &c., as in
Pudding. the above, and steam it an hour and a half.

Put a quart of split peas, or dhall, that has
Peas been soaked for at least two hours, into a clean
Pudding. cloth; do not tie them up too close but leave a
 little room for them to swell, put them on to
 boil in cold water slowly till they are tender, if they are
 good peas or dhall they will be boiled enough in about two
 hours and a half; rub them through a sieve into a deep dish,
 adding to them an egg or two, an ounce of butter and some
 salt; beat them well together for about ten minutes. When
 these ingredients are well incorporated, then flour the cloth
 well, put the pudding in and tie it up as tight as possible
 and boil it an hour longer. It is as good with boiled beef as
 it is with boiled pork.

Obs.—Stir this pudding into two quarts of plain broth, or
 the liquor, meat or poultry has been boiled in, give it a boil
 up, and in five minutes it will make excellent plain soup.

Suet-chopped fine six ounces, raisins stoned six
Plum ounces, currants nicely washed and picked eight
Pudding. ounces, bread-crumbs three ounces, flour three

ounces, three eggs, one quarter of a nutmeg, a small blade of mace, the same quantity of cinnamon pounded as fine as possible, half a tea-spoonful of salt, half a pint of milk, or rather less, sugar four ounces, to which may be added candied lemon one ounce, citron half an ounce; beat the eggs and spice well together, mix the milk with them by degrees, then the rest of the ingredients; dip a cloth into boiling water and put it on a sieve, flour it a little and tie up the whole close, put it into a saucepan containing plenty of boiling water; keep a kettle of boiling water alongside of it to fill up the pot as it wastes and let it boil six hours at least.

Put half a pint of fine bread-crumbs into a
Light basin, pour on them a quarter of a pint of
Plum boiling milk and cover; let them soak for half
Pudding. an hour; then mix with them three quarters of
 a pound of suet chopped extremely small, and a
 pound of raisins, three spoonfuls of sugar, one of flour, three
 eggs, a little salt, and sufficient grated lemon peel and nut-
 meg to flavour it lightly; tie the pudding in a well floured
 cloth and boil it for two hours.

Wash a quarter of a pound of rice, dry it in a
Patna Rice cloth and beat it to a powder; set it upon the
Pudding. fire with a pint and a half of new milk till it
 thickens, but do not let it boil; pour it out, and
 let it stand to cool; add to it some cinnamon, nutmeg, and
 mace, pounded sugar to the taste, half a pound of suet shred
 very small, and eight eggs well beaten, with some salt; put
 to it either half a pound of chopped raisins, or currants clean
 washed, and dried by the fire, some candied lemon, citron, or
 orange peel; bake it half an hour with a puff crust under it.

Take a small basin of boiled dry rice, mix it
Rice with half a pound of currants, two table-spoon-
Pudding fuls of sugar, one of butter, and a beaten egg;
with dry boil it in a floured cloth or mould for nearly an
Currants. hour.

Rice Pudding for Children. Take boiled rice and cover it with milk, sugar, a beaten egg, and a little grated lemon ; bake this in a dish.

Another. Pick and clean nicely half a pound of rice, put it into a deep dish with a little butter or suet chopped, four spoonfuls of sugar, and two quarts of milk ; grate nutmeg over the top and bake in a slow oven.

Rice Pudding, boiled. Wash and pick four ounces of rice very clean, soak it in water half an hour, then tie it up in a cloth with eight ounces of picked currants or raisins ; leave room for the rice to swell and boil it nearly two hours ; serve with melted butter, sugar and nutmeg.

Rice Pudding, baked. Take half a pound of well boiled rice, quite dry, mix it with four eggs well beaten, a quarter of a pint of cream or milk, with two table-spoonfuls of butter, some grated lemon peel and nutmeg, half a glass of brandy or noyau, half a pound of picked currants rubbed in a little flour, with four table-spoonfuls of finely shred suet or marrow ; mix these ingredients well together, put a paste round the edge of the dish, fill it with the pudding and bake in a moderate oven.

Ground Rice Pudding. Put four ounces of ground rice into a stewpan, and by degrees stir in a pint and a half of milk ; set it on the fire with a roll of lime peel and a bit of cinnamon, keep stirring it till it boils, beat it to a smooth batter, then set it on where it will simmer gently for a quarter of an hour ; then beat three eggs on a plate, stir them into the pudding with two ounces of sugar and half a grated nutmeg, take out the lime peel and cinnamon, stir all well together ; line a pie dish with thin

puff paste, big enough to hold it, or butter the dish well and bake it half an hour ; if boiled, it will take an hour in a mould, well buttered. Three ounces of currants may be added.

Peel and well wash three or four dozen sticks
Rhubarb of rhubarb, blanch it in water three or four
Pudding. minutes ; drain it on a sieve, and put it in a
stewpan with the peel of a lime, a bit of cinnamon, two cloves, and as much moist sugar as will sweeten it ; set it over a fire and reduce it to a marmalade, pass it through a hair sieve, then add the peel of a lime and half a nutmeg grated, a quarter of a pound of good butter and the yolks of four eggs and one white, and mix all well together ; line a pie dish (that will just contain it) with good puff paste, put the mixture in and bake it half an hour.

Take some plantains, and have them fried in
Plantain their skins, when done you must peel and cut
Pudding. the fruit in slices ; add sugar to the taste, the
juice of two or three limes, the peel of one cut
into small thin pieces, a glass of white wine, half a tea-spoonful of pounded cloves with a little butter ; this is to be put into a paste and boiled as an apple pudding. Cream or lemon and sugar with butter is a great improvement.

Simmer a quarter of a pound of sago with
Sago water and leave it till it falls into a jelly ; add
Pudding. half a pound of Naples biscuit or bread, ten yolks
and six whites of eggs, and a quart of cream or
new milk ; season with wine, sugar, cinnamon, or lime juice, zest and candied peel ; put it in a bordered pudding dish and sift sugar over it. Rasped citron may be added. If milk is used, prepare and thicken as artificial cream, and when the pudding is mixed, add an ounce and a half of very nice butter, which, if properly done, will answer instead of cream.

Simmer a quarter of a pound of tapioca in
Tapioca water, strain and add a pint of new milk, simmer
Pudding. it till it thickens; let it cool; add the yolks of
 four eggs and two whites, with a little brandy,
 wine or orange-flower water, sugar, nutmeg, and an ounce of
 clarified butter; mix it well, butter the dish, border it with
 paste, and bake or boil it in a basin.

Beat eight eggs very well, put them into a
Trans- saucepan with a quarter of a pound of pounded
parent sugar, the same of fresh butter, and two large
Pudding. spoonfuls of marmalade, or some grated nutmeg
 or lime peel; keep it stirring on the fire till it
 thickens, then set it in a basin to cool; put a rich paste into
 a dish, and pour in the pudding; bake it in a moderate oven.

Beat up the yolks of four eggs, add to them
Wine half a seer of boiled milk, and while mixing
Pudding. together, put in one pow or two spoonfuls of
 sugar. Before baking put in the whites of the
 eggs well beaten with a little butter; take out the whole
 in spoonfuls, and bake each separately; when properly
 baked strew a little fine sugar over the whole.

Make a tolerable stiff batter with four eggs,
Yorkshire six table-spoonfuls of fine flour, and a pint of
Pudding. milk; beat the whole up well, free from lumps,
 butter a dish, or use clarified dripping, pour in
 the batter, and put it under the meat, or else fry it in a pan
 with plenty of hot dripping; as soon as ~~the~~ the under side is done,
 turn it, that both may be alike, or brown the upper with a
 salamander; it may be baked. This pudding should be light
 and half an inch thick; cut into squares and serve with roast
 beef or mutton.

Obs.—A batter made a very little thicker and placed in a
 deep dish with a small joint of meat in the middle, and baked,
 is called in Devonshire, “Toad in the hole.”

The same crust, as for pudding, divide into as many pieces as you want dumplings; peel and core the apples, roll out your paste large enough for each and put them in; close it all round, and tie them in pudding cloths very tight; one hour will boil them. When taken up dip them in cold water, and put them in a cup the size of the dumpling while you untie them and they will turn out without breaking.

Obs.—A clove or two in each dumpling, with a little sugar, may be put at first with the apple; but sugar and butter is better added after they are served up.

Take half a seer of fine flour, two eggs well beaten up, with as much sweet fermenting toddy (or Borwick's baking powder) as will make it into light dough; form it into balls the size and shape of a large hen's egg; drop them into boiling water, and continue them over the fire in that state for a quarter of an hour; serve with melted or cold butter and sugar.

Mince finely half a pound of suet, mix it with the same proportion of grated bread-crumbs and a table-spoonful of flour, a quarter of a pound of picked currants, washed and dried in a towel, some sugar, a little grated lime peel, nutmeg, and a spoonful of chopped orange marmalade or citron with three well beaten eggs; roll the mixture into round balls and tie them in a floured cloth separately; boil for half an hour and serve with melted butter and sugar poured over them.

Roll your paste out thin, and, having any sort of meat prepared, such as mince or force, lay it, or once turn it over either in a three corner or square shape as a puff; close it well together with egg until it takes, boil and sauce them with high

seasoned gravy. Small slices of any meat and well seasoned will make an excellent dish in these boiled or fried puffs.

*Norfolk Dump-
lings.* Make a stiff pancake batter, drop the batter by small spoonfuls into quick boiling water, let them boil three or four minutes, when they will be enough done ; drain and lay a piece of fresh butter over each.

*Suet Dump-
lings.* Mix a pound of finely shred suet into a pint of milk and four well beaten eggs, make it up into a stiff paste with flour and a little salt ; this quantity will divide into four ; drop them into hot water, and when they are ready serve with melted butter. More suet may be put in with sugar and any kind of fruit.

Panada. Put a blade of mace, a large piece of the crumb of bread, and a quart of water in a clean saucepan ; let it boil two minutes, then take out the bread and rub it very fine in a basin, mix with it as much of the warm water as it will require, pour away the rest and sweeten it to the taste. If necessary, put in a piece of butter of the size of a walnut, but add no wine ; grate a little nutmeg if requisite.

Haggis. Take the stomach of a sheep, wash it perfectly clean in several waters, turn it and scald the inside ; scrape and put it into cold water and let it soak in a little lime water or strong salt and water ; boil the heart and liver so as they will grate. Have ready a pound of dry oatmeal, grate the liver and chop up fine the heart with half a pound of fine suet ; mix the whole well together, and season with pepper and salt ; put the whole into the bag ; boil well in some good broth with three onions ; strain and pour it on the haggis, then sew it up carefully, exclud-

ing all the air; put it in boiling water enough to cover it and let it boil for two or three hours.

Obs.—Prick the bag with a needle in several places to prevent its bursting; or, if it is too thin, tie it in a cloth.

Light plain pancakes are made of a thin light *Pancakes*, batter of milk, eggs and flour, with salt and *plain*. sugar; rub the fryingpan with a buttered cloth; sift sugar over them as they are doubled or rolled and dished; serve with limes.

Break three eggs in a basin, beat them up with *Another*. a little nutmeg and salt, then put to them four ounces and a half of flour and a little milk, beat it of a smooth batter, then add by degrees as much milk as will make it the thickness of good cream; the fryingpan must be very clean, or they will stick; make it hot, put a very small bit of butter into it, when it is melted pour in the batter to cover the bottom of the pan, make them the thickness of a half-crown; turn the pan round that the pancake may be done equally, then give a sudden jerk to turn the pancake on the other side, fry them of a light brown; lastly, roll and powder them with fine sugar. They should be made quickly, as they require many to make a dish. Serve with lemon, orange or wine, and sugar; or they may have jelly, fine marmalade or preserves laid on very thin.

Put into a stewpan or basin two ounces of fine *Pancakes*, flour, three ounces of sugar, a few macaroons of *French*. bitter almonds pounded, a tea-spoonful of orange-flower water, a little salt, a pint of cream, a glass of milk, and the yolks of five very fresh eggs; mix the whole well, then clarify two ounces of butter, and put some into the fryingpan; put a very little mixture into the pan at a time; let it be done on one side only, turn the first one on the bottom of a plate and do the same alternately with the others; arrange them in an agreeable form, and when you

are about finishing glaze the last with fine sugar and salamander it; put the plate on a dish and send up very hot.

Put four spoonfuls of flour into a basin or dish,
Batter. with half a tea-spoonful of salt and a little cream;
 moisten with water sufficient only to prevent the
 paste from curdling, beat up the white of two eggs, mix it
 well with the paste, and then put in whatever you may wish
 to fry; take care the paste is not too thick.

Pare and core a pine-apple, cut into slices and
Pine-apple stew them with a little water, sugar and lemon
Fritters. peel; when soft add a little white wine and the
 juice of half a lime with a bit of butter; when cold,
 make a batter with three spoonfuls of fine flour, two spoonfuls
 of cream, a glass of wine, some sugar and four eggs; beat it
 all together very well; put first butter or pure ghee into a fry-
 ingpan, throw the fruit into the batter, take it out in spoon-
 fuls, and fry them one by one a nice light brown; put them
 on a sieve before the fire to dry, and serve with plenty of
 pounded sugar over them on a white napkin.

Chop up the apples fine, mix them with the
Apple. above batter, and fry in butter or ghee a nice
 brown; sugar to be added afterwards.

Make a batter the same as for apple, put the
Apricot fruit into it, and add the kernels; or a few
Fritters. sweet or bitter almonds sliced may be put into
 the batter.

Peel and cut limes or Seville oranges across in
Lemon or slices, take out the seeds, boil them in a little weak
Orange syrup, and let them cool; make a batter of white
Fritters. wine, flour, a little olive oil and salt; mix it till
 it drops from the spoon; dip in the oranges and
 fry them a light brown in olive oil or clarified butter;
 drain them before the fire upon a sieve, pile them upon the
 dish, sift sugar over, and send them hot to table.

CHAPTER XIV.

CAKES.

Blanch half a pound of sweet and three ounces
Almond of bitter almonds, pound them into a paste in a
Cake. mortar with a little orange-flower or rose-water ;
add half a pound of sugar-candy and a little
brandy. Whisk separately for half an hour the whites and
yolks of twenty eggs, add the yolks to the almonds and
sugar, then stir in the whites, and beat them all together ;
butter a tin pan, put the cake into it, and over the top strew
pounded sugar ; bake in a quick oven for half an hour or
more as may be necessary.

Beat one egg with six table-spoonfuls of cream,
Allspice stir it over the fire until warm, add the third of
Cake. a pound of butter, with three spoonfuls of sifted
sugar and a spoonful of fine pounded allspice ;
carefully stir in the different ingredients upon a slow fire,
that the butter may be mixed without oiling ; then pour
the whole over ten or eleven ounces of flour and make it
into a paste, roll it out to any thickness, and cut out the
cakes of any size you please ; put them into the oven upon
a tin, covered with several folds of paper, or else a board
must be used to prevent their baking too quickly ; if baked
in a small portable oven, some wood-ashes spread over the
bottom answers all the purpose of the board.

Obs.—Cakes of the different spices may be made in the
same way and coloured variously.

Beat well and separately the yolks of ten and
Bourbon. the whites of five eggs, one pound of sifted sugar,
grate the peel of two bitter oranges or lemons,

blanch and pound with a little rose-water half a pound of sweet almonds, whisk all these ingredients together for half an hour, and lastly mix in half a pound of dried and sifted flour; lay it about three inches deep into a papered and buttered hoop, and bake it in a moderate oven for one hour and a quarter. It should be iced over the top and sides while hot.

“Take thirty good fresh eggs, three pounds of
Brioche very dry flour and two pounds of fresh butter,
Paste. sift and lay the flour on the table, divide into
 four equal parts, and take one to make the
 leaven; make a hole in the centre, and put a large table-
 spoonful of good yeast into the fourth part of the flour, then
 take some hot water, pour it gently over the yeast, and mix
 the paste directly, do not make it too liquid; where yeast is
 not procurable, good sweet toddy (or Borwick’s baking powder)
 must be used to make the leaven; sprinkle some flour
 over a pan and put this paste into it; cover and set it near
 the fire to rise for about twenty minutes; in this country
 it is seldom necessary; when the yeast or leaven has risen,
 dilute the brioche in the following manner.

“Make a great hole in the remaining three-fourths of the
 flour, sprinkle four small pinches of salt on as many different
 places, with a little sugar to correct the bitter taste of the
 yeast should it be used, and a little water to melt the salt;
 then take two pounds of butter, which break into small pieces
 with your hand, and put in the middle of the flour. Next
 break the eggs separately over a cup or dish to insure their
 being good, and mix the whole well together and knead the
 paste; spread it lengthways on the edge of the table, then,
 with the palms of both hands, press upon it, passing it by
 degrees towards the middle of the table; when you have
 thus worked the whole of the paste, bring it back again in
 the same way towards the edge; knead it a second time in

the same manner, and then spread the yeast ; paste all over it, then divide the whole into small pieces, and shift from one place to another : this is to mix the risen part with the other paste properly ; then knead the paste well again twice and gather it up together ; take a pan, in which spread a towel, and powder it over with flour ; put the paste on it, and cover it with the ends of the towel ; keep it in a cool place. If the weather is warm the paste is better when made on the preceding day, taking care to break it several times before you use it ; then cut it into equal pieces, and shape them with the palms of your hands, lay these on the less even side, shape off small balls, which turn also with your palms ; brush them over with a beaten egg, then make a little hollow and put the small balls into it ; brush twice over with the egg, and bake in an hot oven. If you wish to make a large brioche, you must make a very large well buttered paper case, or put it in a buttered tin with paper ; make a kind of paste the same as for the small one, and bake in a hot oven, but not so hot as is used for the small ones, for the larger the articles of pastry are, the less must the oven be heated, as the borders of the cakes or pies would be burnt before the middle parts could hardly be heated."

Obs.—When you perceive that the brioche has coloured enough, if it should not be thoroughly baked, cover it with paper. This brioche paste will serve to make all sorts of little entremets, the only thing is that you must put sugar over them : you may put currants inside, or mix with a little sweet wine or cream, fruit or dried cherries ; and to make another sort, in fact by colouring a part of the paste with a little saffron soaked in the wine, or brush them over with the white of an egg sprinkled, or plain sugar ; cover them without any colour, but take care to cover with paper when sufficiently brown ; give to all different forms, by which you will obtain a multiplicity of cakes, having the same paste, but varying in flavour and appearance.—*Ude's Receipt.*

Take one pound of the finest soojee, make it into a dough with a sufficient quantity of toddy, *Brioche* and work it well; set it on one side, cover it *Cake* with a cloth and let it remain for two hours, then (*Indian.*) beat up eight eggs, whites and yolks, for fifteen minutes, with half a pound of fresh butter and a tea-spoonful of salt; mix this with the dough well together and put it into a tin of twice its size to bake.

Dilute this paste the same as the brioche, take *Baba.* eight grains of saffron, infuse in a little water, and then pour the water into the paste; add two glasses of Madeira or sweet wine, some currants, raisins and a little sugar; then make the cakes as you do the brioche, add to it half a pint of good cream well frothed. You must butter the mould when you put them in; the oven must be moderately hot as the babas must remain a long time in; after one hour you must look at them and preserve the colour by putting paper over them. You must use a mould with a chimney in the middle.

Rub into one pound of flour a quarter of a *Common* pound of fresh butter; mix with two well beaten *Cakes.* eggs a table spoonful of fresh yeast, and as much warm milk as will make the flour into a very thick batter; or instead of the yeast and milk, use toddy and one more egg; cover with a cloth and let it rise for an hour; then mix with it six ounces of moist sugar and half a pound of cleaned and dried currants, let it remain for half an hour more and bake it in a tin for an hour.

Scrape the white part of the inside of a cocoa- *Cocoa-nut* nut into fine white flakes, add half a pound of *Cake.* clear syrup and boil to a proper thickness; when done, drop it on a buttered dish to cool.

Boil six ounces of loaf-sugar and four table-spoonfuls of water to a syrup, (or take six spoonfuls of syrup) beat up two or four eggs, and pour the syrup hot upon them, stirring all the time; add two ounces of butter, and beat all together for fifteen minutes; then stir in eight ounces of flour, four ounces of picked currants, one ounce of candied lemon peel cut small, one tea-spoonful of mace or half a nutmeg, and one tea-spoonful of carbonate of ammonia dissolved in a table-spoonful of milk; mix it all together, pour into a mould and bake in a quick oven.

Obs.—The currants may be omitted.

Rub one ounce of butter into eight ounces of *Carraway* flour, with two ounces of powdered loaf-sugar *Biscuits.* and a quarter of an ounce of carraway seeds; beat up one egg, and add it with one tea-spoonful of carbonate of ammonia, dissolved in four table-spoonfuls of milk, to the flour, mix all together; roll out, cut into shapes with a tin mould and bake in a quick oven.

Half a pound of sifted sugar, half a pound of *Queen* butter, six eggs, ten ounces of flour, two ounces *Cakes.* of currants and half a nutmeg grated; cream the butter and mix it well with the sugar and spice, put in half the eggs and beat it ten minutes, add the remainder of the eggs and beat it ten minutes longer, stir in the flour lightly and the currants afterwards; bake a few minutes.

Beat well together in a pan one pound of sifted *Ladies'* sugar with the yolks of eight eggs, for twenty *Fingers.* minutes; then add by degrees one pound of flour, drop the mixture upon paper of any form or shape you like, strew sugar over the cakes and bake them in a hot oven. The white of the eggs is always to be added last.

Take one pound of fine flour, mix it into a
Plain dough with a sufficient quantity of sweet fer-
Cake for menting toddy, and work it well for twenty
children. minutes; set it aside for an hour or more to rise,
 beat up a couple of eggs with a table-spoonful of
 butter and as much sugar, and work it into the dough; put
 it into a buttered tin or a paper mould, bake it as you would
 any other cake.

Obs.—The dough may be procured ready-made from the
 baker as for bread, and a few carraways or currants mixed
 with the cake.

Beat one pound of butter in an earthen pan
Plain until it is like a fine cream, then beat in nine
Pound whole eggs till quite light, put in a glass of
Cake. brandy, a little lime peel shred fine, then work
 in a pound and a quarter of flour, put it into the
 hoop or pan and bake it for an hour. A pound plum cake
 is made the same, 'only adding one pound and a half of
 clean washed currants and half a pound of candied lemon
 peel.

Beat up a pound and a half of butter to a
Plum cream, mix in one pound of sugar candy, beat
~~*Cake.*~~ fourteen yolks and seven whites of eggs half an
 hour, mix in a pound and a half of fine flour, put
 in the peel of a lime grated, three ounces of candied orange
 and lemon peel cut fine, a tea-spoonful of pounded mace, half
 a grated nutmeg, a gill of brandy or sweet wine, with four
 spoonfuls of orange-flower water; mix in three quarters of a
 pound of currants and a pound of stoned raisins; put imme-
 diately into your hoop or mould and bake it two hours or
 more.

The same as plum, only adding more currants
Currant. dusted first with flour.

Cream half a pound of butter with half a pound
Pound of fine sifted sugar till quite smooth, beat up
Cake. five eggs, whites and yolks, and gradually mix
 with the sugar and butter, beat the whole for
 twenty minutes or more, add half a pound of fine flour and
 half a pound of currants that have been nicely picked, washed
 and plumped ; bake it in a moderately heated oven.

Take half a pound of pounded sugar, eight
Sponge eggs, and six ounces of fine flour ; then whisk
Cake. the eggs, yolks and whites together, for twenty
 minutes, beat in the sugar carefully, and just
 before it is to be put into a buttered tin stir in the flour
 lightly, adding if you please a few carraway seeds ; bake from
 half to three quarters of an hour.

A most excellent plain tea cake may be made
Tea Cake. by procuring from the baker one pound of dough
 as prepared for bread, then beat up the yolks of
 three or four eggs according to their size, with two table-
 spoonfuls of moist or pounded sugar ; mix the whole with a
 spoon into the dough and bake in a buttered tin of double
 its size.

Obs.—Currants or carraways in proportion may be added.

Three quarters of a pound of fine sugar, a
Another. quarter of a pint of water, boil the sugar and
 water, skim it well, pour in the liquor boiling
 hot on six well beaten eggs ; whisk it till cold, then add
 seven ounces of flour with the grated peel of a lime very
 gradually, put into a cake tin, well buttered and bind with
 paper. It must be immediately put into a moderate oven
 and baked for three quarters of an hour.

Break into a wide dish that has been made
Sponge quite hot, or keep it over hot water, nine eggs
Biscuits. with a pound of sifted sugar and a little grated
 lemon peel ; whisk it well for a few minutes and

then remove the pan from the hot water and continue whisking it until cold, then with a spoon stir in lightly six ounces of fine dry sifted flour. It must be immediately put into your tins which have been prepared as follows: rub them inside with butter, sprinkle with finest pounded sugar and bake for five minutes in a brisk oven; when done take them out of the pans and lay upon a sieve or cloth.

Beat up as for sponge biscuits, in a warm dish,
Arrowroot. four eggs with three spoonfuls of sifted sugar,
 one glass of white wine and a spoonful of rose-water for twenty minutes, adding by degrees six table-spoonfuls of the finest arrowroot, put in buttered tins and bake in a slow oven.

One pound and a half of flour, half a pound
Buns or of butter, one pint of milk, four eggs, six ounces
Tea Cakes of pounded lump sugar; rub the butter well
 (*excellent*). into the flour, then mix the eggs, milk and
 lemon peel, with a table-spoonful of yeast, let it
 stand to rise, put in the sugar and currants before baking; it
 will require to be put in tins or cups.

Blanch four ounces of sweet almonds, dry
Sweet Mac- them well in the sun, pound them in a mortar
caroons with half a pound of sifted sugar, rub both well
or Ra- together, then add the whites of four eggs one
tafias. by one until the whole is formed into a thinnish
 paste, drop them of the size of walnuts on wafer
 paper, sprinkle over the top some sliced almonds and sifted
 sugar, bake in a slow oven of a light brown colour when
 they will be done enough.

Take the yolks of twelve eggs and the whites
Ratafia of six and beat each separately, a pound of sugar
Cake. well pounded, beat the yolks till they are tolera-
 bly white, then add the sugar, and beat it well

with the yolks; blanch and cut small a quarter of a pound of bitter almonds with the same quantity of sweet almonds, dry three quarters of a pound of a flour, and stir it by little at a time into the eggs, then beat the six whites into a froth, and put it in by a spoonful at a time as you stir in the flour, lastly, the almonds put in your pan, and let it bake an hour and a half.

Take one ounce of sweet and one ounce of bitter almonds and beat them fine in a mortar,
Ratafia Cakes. one pound of fine sifted sugar, with the rind of two or three grated limes, mix them well together with the white of one egg and a half, make them about the size of a nut, put them on paper and bake in a moderate oven.

Rub in half a pound of butter into one pound of finely sifted flour, add half a pound of currants, half a pound of finely sifted sugar and one egg; mix all together with three quarters of a pint of milk, roll it out thin, and cut into round cakes; lay them on a baking tin, about five minutes will bake them.

Beat one pound of butter till you turn it back into cream, add one pound of flour, *Seed Cake.* of loaf sugar pounded finely, a few carraway seeds, half a glass of brandy, some orange peel, the whites of twelve eggs and the yolks of eight, with a little volatile salt (ammonia). The above quantity will be sufficient to make three cakes, and bake them in a slow oven for an hour and a half.

Rub half a pound of flour with four ounces of butter, the beaten yolks of two eggs and the white of one, a few carraway seeds, and two table-spoonfuls of pounded sugar; mix it into a paste with

a little warm milk, cover it over and let it stand for an hour, roll out the paste, cut it into cakes with the top of a glass, and bake them on floured tins.

Beat twelve eggs, yolks and whites separately,
Rice one pound of sifted sugar, three quarters of a
Cakes. pound of rice flour, beat all these ingredients
 together for half an hour, and before putting it
 into a well buttered cake tin add thirty drops of essence of
 lemons. Three or four spoonfuls of carraway seeds may be
 added. It may be baked in small tins.

Take a pint of milk quite warm, a quarter of
Sally a pint of thick small beer yeast (or else good
Luns. fermenting toddy); put into a pan with flour
 sufficient to make a good thick batter, cover it
 over to rise for two hours, then add two ounces of fine
 pounded sugar, four eggs well beaten and mixed together,
 rub into your flour four ounces of butter and make your
 dough not quite so stiff as for bread, let it stand half an
 hour; then make up your cakes and put them on tins, let
 them stand to rise and bake in a quick oven.

Take of fine flour, butter and sifted sugar of
Twelfth each two pounds, eighteen eggs, four pounds of
Cake. currants, of almonds pounded and blanched half
 a pound, citron, candied orange and lemon peel
 of each half a pound, and cut into thin slices; a nutmeg
 grated, allspice half an ounce, of ground cinnamon, mace,
 ginger and corianders, each a quarter of an ounce finely
 pounded, and a large wine-glass of brandy; work the butter
 into a smooth cream with the hand and mix with the sugar
 and spice in a pan for some time, then break in the eggs by
 degrees, and beat it at least twenty minutes, stir in the
 brandy, then the flour, and work it a little; add the fruit,

sweetmeats and almonds, and mix all together lightly, have ready a hoop or tin cased with paper on a baking-plate, put in the mixture, smooth it on the top with a little milk, bake it in a slow oven four hours or more; ice it the moment it is drawn from the oven.

Obs.—Previous to baking put a thick paste of flour and water under it, in order to preserve the bottom from scorching.

To two pounds of fine flour, put half a pound
Buns. of clean moist sugar, make a hole in the centre and stir in half a gill of good yeast and half a pint of warm milk (or as much good toddy and warm milk as is equal to the same quantity); mix it with enough of the flour to make it the thickness of cream, cover it over with a towel, and let it lie two hours, then melt or dissolve half a pound of fresh butter, not too hot, stir it into the other ingredients, with enough milk and toddy to make it into a soft paste, throw a little flour over, and let it lie an hour, have ready a baking tin rubbed over with butter, mould with the hand the dough into buns the size of an egg, lay them in the platter in rows three inches apart, set them aside in a warm place to rise for half an hour or until they have become double their size; bake them in a hot oven of a good colour, and just before taking out wash them over with a brush dipped in milk.

Are made of the same mixture, only add three
Cross quarters of an ounce of allspice, cinnamon and
Buns. mace, mixed and pounded. When the buns have risen press in the form of a cross, with a tin or wood mould made on purpose.

To the same mixture put half a pound of cur-
Plum rants, four ounces of candied orange peel cut
Buns into small pieces, half a nutmeg grated, half an ounce of mixed spices, and mould the whole into

buns; jag them round the edge of the dish with a knife and proceed as with plain buns.

A quarter measure of rolong, one tea-cupful
To make of toddy, quarter of a cup of butter, two table-
Buns. spoonfuls of milk made warm, the yolks of two
 eggs well beaten, a little salt, cinnamon, cloves
 and nutmeg, pounded fine, two table-spoonfuls of currants,
 two table-spoonfuls of sugar; mix the rolong, toddy and
 milk together, put it in the sun covered over till risen, then
 mix in the other ingredients, divide it into six round cakes,
 rub each bun over with white of egg, bake them one hour.

Having mixed one pound and a half of flour
American and half a pound of butter finely together, add
Buns. four eggs beaten to a high froth, four tea-cupfuls
 of milk, half a wine-glassful of brandy, and a
 wine-glassful each (of yeast or toddy) wine and rose-water;
 sift in a pound of flour, beat the lumps fine, form into buns
 and set to rise for four hours on the tin in which they are to
 be baked.

To two pounds of flour made into a dough
Bath with toddy, add half a pound of fresh butter,
Buns. some nutmeg and salt, the well beaten yolks of
 two eggs and the white of one, and six spoonfuls
 of cream; cover it and let it rise for a couple of hours or
 more, then shake in four ounces of carraway comfits, form
 the buns and strew a few over the top, bake them over but-
 tered tins.

Sift a pound of flour, and rub in half a pound
Another. of butter, add a spoonful of yeast, or equal parts
 of cream and toddy as will make it into dough;
 let it rise, add an ounce of small carraway comfits, make it
 up in small rolls or cakes and strew an ounce of the comfits
 over.

Take half a seer of flour, half a seer of sugar,
Common the yolks of nine eggs and whites of twelve,
Seed Cake. beaten separately, add carraway seeds.

Take three quarters of a pound of flour, a
Soda Cake. quarter of a pound of butter and a quarter of a
pound of fine sugar ; rub the butter into the flour,
mix with three eggs about a quarter of a pint of milk and
half a small tea-spoonful of soda, candied peel, currants or
seed. To be baked as soon as missed.

Mix one pound of fine flour, one pound of loaf
Portugal sugar, pounded and sifted ; rub these with a
Cakes. pound of butter until it becomes thick like bread-
crumbs, then add two tea-spoonfuls of rose-water,
two of brandy, ten eggs well beaten with a whisk, and eight
ounces of currants. Mix all well together, butter small tin
shapes, and only half fill them, as the cakes will rise in baking.

Take the whites of five eggs, the juice of two
Lemon lemons, three quarters of a pound of isinglass,
Sponge. sugar to taste, whisk to a strong froth and put
in shapes.

CHAPTER XV.

BAKING.

Take two pounds of good dry flour, and a
Bread. tea-spoonful of salt, place it on a pasteboard, slab or table, pour into the centre a portion of good fresh toddy that is in a state of fermentation, knead this into a tolerable stiff dough for twenty minutes or more, then set it aside on a dish to rise ; cover with a cloth and generally it will be fit for the oven in two or three hours, divide it into loaves or rolls, sprinkling the surface of the slab or table on which it is divided with a little flour to prevent its sticking. The more the dough is worked the better and lighter the bread.

Obs.—Where toddy from either the date or palmyra is not to be had, a fermenting liquid may be made by soaking fresh ~~ly-peae~~ *dhall* (split), in warm water until fermentation commences ; this liquid strained is to be used to raise the dough.

Is to be made in the same way, only flour that
Brown Bread has not had all its bran sifted from it is to be used, a little more fermenting liquid is required and kneading the dough for a longer time.

Mix three pounds of flour and a quarter of an
Substitute for Yeast. ounce of carbonate of soda along with the usual quantity of salt, knead the whole up with sour butter milk, if very sour half water and half but-

ter-milk will do, but all butter-milk is preferable. The dough will be ready for baking in a quarter of an hour as the fermentation goes on while kneading, but it will take no harm by standing one, two, or three hours; the butter-milk must be acid, the soda pounded small and well mixed with the flour, and the oven brisk, or the bread will probably be not so good and will taste of the soda.

Obs.—In making rolls or loaves it is necessary, when cutting the piece from the mass of sponge, that it should be kneaded with a little flour sufficient to keep it from adhering to the board.

Ginger-bread Cake. Take one pound of flour, one pound of treacle, half an ounce of ground ginger, half an ounce of carraways, one ounce of carbonate of soda, one tea-spoonful of cream of tartar, and a quarter of a pound of butter or lard.

Parliament Ginger-bread. Flour one pound, jaggery, or treacle one pound, butter two ounces, carbonate of soda one tea-spoonful. The jaggery, if used, to be melted over the fire in a very little water till it is of the consistence of thick treacle; mix well the flour and soda, then rub in the butter, afterwards pour in the treacle, mix it and knead it well, keep it covered until the next day, roll it out thin, and cut it into flat cakes with a tin of a proper shape, notched at the edges.

Ginger-bread. Take one pound of sugar, a quarter of a pound of ginger, a pint of water, two pounds of flour and six ounces of candied orange peel; pound and sift the ginger and add a pint of water, boil it five minutes, then let it stand till cold, pound the preserved orange peel and pass it through a hair sieve, put the flour on a pasteboard, make a hole in the centre, and put in the orange peel and ginger with the boiled water; mix this up to a paste and roll it out, prick the cakes before baking them.

Flour and treacle each one pound, butter one
Another. ounce, sub-carbonate of magnesia one ounce or
 one and a half, with two ounces of the usual
 spices, principally ginger ; to which is added cinnamon, nut-
 meg, allspice, cayenne pepper and, in the inferior kinds,
 black pepper. This is fit for baking in a few hours' time.

Flour two pounds, sub-carbonate of magnesia
Another. half an ounce, treacle or thick jaggery syrup
 one pound, butter two ounces, mixed spices four
 ounces, tartaric acid one quarter of an ounce, water a suffi-
 cient quantity to make into dough. This is ripe for the oven
 in half an hour.

Half a pound of dry ginger pounded and
Ginger- sifted, three pounds of jaggery or goor, clarified
bread with a little water, and the whites of eggs boiled
Nuts. to the consistence of treacle, two pounds of good
 butter beat to a cream, two and a half pounds of
 plain flour, a tea-spoonful of salt, one tolah weight of cloves,
 cinnamon and mace pounded, also a nutmeg, four table-
 spoonfuls of carraways, and half a pound of preserved
 orange peel finely chopped up; mix all well together and
 knead it into a paste, let it stand for two or three hours, then
 roll out thin and cut with a wine-glass; put in the oven to
 bake.

Take two eggs well beaten up, one cup of flour,
Ginger half a cup of sugar, two chittacks of butter, and
Nuts, two spoonfuls of ginger ; mix all together and it
plain. will make four dozen.

One pound of flour, one pound of jaggery
Another. boiled to a thick syrup with a little water, four
 ounces of candied preserve cut small, twelve
 ounces of moist brown sugar, half a pound of butter creamed,

one and a half ounce of ground ginger, with half an ounce of carraway seeds ; mix all well together and let it stand for three or four hours, make into nuts and bake on a tin.

Take two pounds of flour, mix well three chit-tacks of butter ; then add one ounce of powdered ginger, one ounce of carraway seeds, one tea-spoonful of carbonate of soda ; having done this beat two eggs well up and mix them with two pounds of treacle, cold, add the flour by degrees until firm, make into thick cakes and bake them slowly.

Mix a pound of almond paste with a pound of sifted sugar, two ounces of rice-flour, and six eggs, mix well, season with mace, cloves, cinnamon and lemon zest ; butter the moulds, fill and sift sugar over. A very little time bakes them ; they may be coloured, pearled or powdered with citron, pistachio, almonds, nuts, &c.

Take a pound of the finest flour, add a tea-spoonful of salt, mix it with cold water very carefully into as thick a paste as possible, beat it out with a rolling pin, cut it into pieces, lay them one over the other and again beat it out ; roll it very thin, cut with a tumbler or glass into biscuits and prick them well with a fork, or else roll them into small balls and press with a stamp.

To one pound of flour add eight ounces of pounded sugar, two beaten eggs, a tea-spoonful of carraway seeds, and a quarter of a pound of butter ; mix all well together, roll it out thin, cut into biscuits, prick with a fork and bake upon a tin.

Put half a pound of flour on the board, put into it two yolks of eggs ; mix all this till you cannot see the egg, add a good dessert-spoonful of fine sifted sugar, work all well into the flour ;

then work in about two ounces of butter, and mix a little water or milk, enough to make a stiff paste; beat it with your rolling pin well and work well with the hand until quite smooth. Roll an eighth of an inch in thickness, either for slip or top; glaze the covered tarts either before going into the oven or after; if first beat up a little white of egg, spread it on the top, then cover with sifted sugar, gently sprinkle the sugar with water until all is damped, then sugar it again; bake it in a slow oven; notch the edge fine.

Dissolve four ounces of butter in a quarter of
Milk a pint of warm milk, and make it into a stiff
Biscuits. paste with two pounds of flour, beat and work it perfectly smooth, roll it out very thin, and cut into biscuits, prick them well with a fork and bake them upon a tin in a quick oven.

Obs.—You may make these biscuits sweet and lighter by adding a small tea-spoonful of pounded sal volatile (carbonate of ammonia), and after working it up well let it stand to rise for two or three hours, covered with a cloth, then divide as above directed.

Half a pint of milk, one pound of flour, two
Abernethy ounces of loaf sugar, two ounces of butter, half
Biscuits. An ounce of carraway seeds, mixed stiff and rolled very thin.

Beat half a pound of sifted sugar with four
Carraway eggs, for ten or fifteen minutes, well together,
Drops. then add two ounces of carraway seed and ten ounces of flour, lay some paper on your tins, put the mixture into a biscuit funnel and drop it out the size of a company's rupee; sift sugar over and bake it in a hot oven.

Are made in the same manner as drops, only
Savoy omitting the carraways, and using two ounces
Biscuits less flour; put them in the biscuit funnel and lay

them the length and breadth of your finger on common paper, strew some sugar over and bake in a hot oven.

Stick drop biscuits with caramel in any form
Caramel of basked, oval, round, contracted at the top, or
basked. with an overlying edge without any ornament, or
like a vase, cup or basin.

Obs.—These are very ornamental for a supper table, and may be filled with preserved fruits, &c.

Is simply dry plain biscuits pounded, and to
Biscuit insure its being pure and free from dirt make it
Powder at home.

CHAPTER XVI.

SWEET DISHES, ETC.

Almonds May be served at the dessert in their skins or blanched.

Obs.—Put them on the table with their shells unbroken, and when required for cakes, &c., they are better for being blanched the day before.

Put a pint of cream on a slow fire with eight
Almond eggs that have been well beaten and strained,
Butter. stir them one way until they are ready to boil,
then add a glass of any rich sweet wine and
continue stirring it until it curdles, strain off the whey,
pound the curd with two ounces of almond paste and a
couple of spoonfuls of pounded sugar, put it into patty pans,
or turn it out in small fancy moulds. To be eaten with
bread or sweet zests.

Blanch one pound of sweet with half an ounce
Almond of bitter almonds, put them into a mortar with
Paste. one pound of sugar candy, beat the whole into a
fine paste, adding orange-flower, rose or plain
water in a sufficient quantity to keep them from oiling.

Should be blanched like almonds in hot water
Walnuts and the skin taken off, they are much more
for wholesome in this way and it saves a great deal
Dessert of trouble; if the walnuts are old soak them for
an hour in milk.

Boil slowly a pint and a half of good cow's or buffalo's milk with an ounce of picked isinglass, the rind of half a lemon peeled very thin, a little cinnamon, a little mace, and two table-spoonfuls of pounded sugar; blanch and pound eight bitter and half an ounce of sweet almonds very fine, with a little rose or orange-flower-water, and mix them with the milk; strain it through a napkin into a basin with half a pint of good cream, give it a warm up; then pour it into a jug or basin and let it stand for half an hour for any sediment to fall to the bottom, when it begins to cool fill your moulds; when wanted put your fingers round the blancmange and take it out and set carefully in the centre of your dish.

Obs.—A glass of noyveau may be substituted for the almonds or a few peach leaves boiled in the milk.

Put an ounce of isinglass in a tea-cup of water and dissolve it gently over the fire, then take a quart of rich buffalo-milk, and put the peel of a lime cut very thin, a few peach leaves, a little cinnamon and mace with two table-spoonfuls of pounded sugar and the dissolved isinglass and give it a boil for a few minutes, stirring the whole time, then strain through a napkin and let it settle and cool, when pour it into your moulds.

Obs.—To remove it dip the mould, if necessary, for a second or two in warm water, clap it with the hand to loosen the edge, put your dish over the mould and turn it out quickly.

Make a small hole at the end of as many eggs as you please, let out all the egg carefully, wash and drain the shells, then fill with blancmange, place them in a deep dish with clean sand to keep them steady or any grain will answer; when cold and firm remove and gently break off the shell, cut the peel of a lemon into delicately fine shreds

and lay the eggs upon it, or put them into coloured cream or upon candied lemon or orange peel. This latter is then called "A hen's nest."

Two ounces of isinglass steeped one hour in
Dutch half a pint of boiling water, add to it nearly a
Blanc- pint of white wine, the juice of three and rind
mange. of one lemon, the yolks of eight eggs, beaten.
 Sweeten to your taste with loaf sugar, boil this
 up together and strain it, dip your shapes in cold water.

Mix half a pint of cold water with two ounces
Arrowroot of good arrowroot, let it settle for fifteen minutes,
Blanc- pour off the water, add a little peach-leaf water
mange. or almond essence in water and a little sugar,
 sweeten a quart of new milk, boil it with a little
 cinnamon and the peel of a lime cut very thin, strain through
 a napkin upon the arrowroot, stirring it all the time, give
 it a simmer upon the fire, put it into a mould and serve the
 following day.

Put a tea-cupful of whole rice into the least
Rice water possible till it almost bursts, then add
Blanc- half a pint of good milk or thin cream, boil till
mange. it is quite a mash, stirring it the whole time it is on
 the fire that it may not burn; flavour with spices,
 lemon peel, &c., and sweeten with pounded sugar added with
 the milk, take out the lemon peel before you put it in the
 moulds; dip a shape in cold water but do not dry it, put in
 the rice, and let it stand until quite cold, when it will turn
 easily out. This dish is eaten with cream or custard and
 preserved fruits.

Slice some bread nicely, lay it in the bottom
White of a dish and cover it over with marrow, season
Pot. a quart of cream or new milk with nutmeg,
 mace, cinnamon and sugar, boil and strain it, beat

six yolks of eggs, put them to the cream and pour it over the bread ; bake in a moderate oven, and sift sugar over it or rasped almonds, citron, orange peel and sugar.

Blanch and pound with two table-spoonfuls of
Almond orange-flower water a quarter of a pound of
Custard. almonds, add rather more than a pint of cream
 or milk and the well beaten yolks of five eggs,
 sweeten with pounded loaf-sugar, stir it over a slow fire
 till it thickens ; do not let it boil, serve in a glass dish, put
 over the top sifted loaf-sugar or grated nutmeg.

Blanch and pound six ounces of sweet and
Another. half an ounce of bitter almonds with two table-
 spoonfuls of sifted sugar and a large spoonful
 of rose-water ; add this, by degrees, to a pint of warm milk
 that has been flavoured with a little cinnamon and lemon
 peel, strain the whole through a fine sieve and add a pint of
 cream with the yolks of eight eggs and the whites of three well
 beaten ; put over the fire and stir until it is of a good thick-
 ness, then remove from the fire and continue stirring until
 nearly cold to prevent its curdling.

Obs.—This may be baked in cups or in a dish with a puff
 paste round it.

Beat up one pint of cream to a froth with
Madeira three quarters of a pound of white sugar, dis-
Custard. solve one ounce of isinglass and stir it in together
 with six glasses of Madeira, beat all well to-
 gether and pour it into the dish it is to be served in ; it
 must stand in a cool place three or four hours ; serve sweet
 cakes with it.

Sweeten a quart of good milk with pounded
Plain sugar, boil it with a bit of cinnamon and the
Custard. peel of a lime cut thin ; if you wish to flavour it
 with almonds, add three pounded bitter ones, or

four or five peach leaves ; strain it, and when a little cooled mix in gradually the well beaten yolks of ten eggs, stir it over a slow fire until it is perfectly thick, pour it into a basin, and add a table-spoonful of brandy or noycau, keep stirring it every now and then till cold.

Obs.—This makes the custard thick enough for baking or to put into a trifle ; for glasses four eggs is sufficient for a pint of milk. Two or three bitter almonds blanched and pounded into a paste may be added. The whites of the eggs should always be turned to account and not wasted ; they answer for lemon cream, trifle, or may be boiled and cut into zests, &c.

Sweeten the strained juice of ten oranges with
Orange pounded sugar, stir it over the fire till hot, take
Custard. off the scum, and when nearly cold add to it
the beaten yolks of ten eggs and a pint of cream ;
put it into a saucepan and stir it over the fire until it
thickens ; be careful not to let it boil ; serve in glasses or
in a dish.

Is prepared by adding cold milk and sugar
Mango to the pulp of green boiled mangoes in such
Fool quantity as the maker chooses ; the milk must
be added by a little at a time, stirring it well
with the mangoes, otherwise it will not be smooth.

Take a good sized lemon or three limes and
Lemon or squeeze the juice into a large bowl or pan, make
Orange it very sweet. pare some of the rind thin, and
Cream. put it into the pan, put three pints of boiling
hot cream into a teapot, and setting the pan on
the ground, pour the cream upon the lemon holding the
teapot high that it dribble ; some one should be stirring the
bowl as you pour in the cream to mix well the lemon and

sugar, it will then be fit for use. One orange and half a lemon is very good, but orange alone requires more juice.

Sweeten a quart of cream, boil, skim it and
Pyramid boil it again till all the cream that will rise has
Cream. been procured, add any seasoning or lemon
 juice to it which will make it very white, put in
 a well beaten white of egg with a little good sweet wine and
 orange-flower water, wipe it very well and lay it to drain on
 a sieve. When it is drained, if it is to be served in a glacier
 form, turn down a small glass dish over a large one, leaving
 the dish to be seen like ice here and there, and heap up
 the cream in irregular pointed pyramids or broken masses.
 Through these may be introduced little chocolate figures,
 chamois or goats made of chocolate gum paste, and the dish
 set in a dish of moss to spread round it, or it may be dressed
 round with white sugar-candy in irregular lumps.

Blanch and pound to a paste, with rose-water,
Almond six ounces of almonds, mix them with a pint
Cream. and a half of cream which has been previously
 boiled with the peel of a lime cut very thin, add
 two eggs well beaten, and stir the whole over the fire till it
 be thick; sweeten it, and when nearly cold stir in a table-
 spoonful of orange-flower or rose-water.

Mix with a quart of cream the thinly pared
Lemon rind of a large lemon, or three limes and four
Cream. spoonfuls of strained juice; sweeten with pounded
 sugar, whisk it in a large pan, and, as the froth
 rises, lay it on a sieve or a strained cloth over a dish; as it
 drains continue to pour the cream back into the pan until it
 is all done, remove the lemon peel, put a piece of muslin
 into an earthenware or tin shape with holes in it, fill it with
 the whipt cream heaped as high as possible, set it in a cool
 place and turn it out in twelve hours.

Obs.—This cream had better be served in a glass dish as soon after it is made as possible. It does not stand long in this climate.

Sweeten a pint of cream with fine pounded
Italian sugar, boil it with the thinly pared rind of a
Cream. ripe lime and a bit of cinnamon, strain and mix
 it with half an ounce of dissolved isinglass, add
 it while hot to the well beaten yolks of six eggs, stir it till
 quite cold and put it into a shape or mould.

Put two table-spoonfuls of strained lime juice
Solid upon four spoonfuls of pounded sugar, add two
Cream. table-spoonfuls of brandy and one pint of cream,
 pour it from one cup into another until it be
 sufficiently thick.

Boil a pint of cream with the peel of a lemon
Burnt or lime, sweeten it with pounded loaf-sugar, beat
Cream. with the yolks of six and the whites of four eggs,
 one table-spoonful of arrowroot or flour, the same
 of orange-flower water and of ratafia; strain the cream, and
 when cold mix it with the eggs and other things, stir it over
 the fire until it is as thick as a custard, put it into a dish,
 strew sifted sugar over the top and brown with a salamander;
 serve it cold.

Beat with the yolks of four eggs a table-spoon-
Another ful of flour, the grated peel of a lime and three
imitation. pounded bitter almonds, sweeten it with sugar
 and stir it over the fire till it becomes as thick as
 a custard; put it into the dish it is to be served in, boil with
 a little water some pounded sugar-candy until it becomes
 brown, but do not stir it till taken off the fire, by degrees
 pour it in figures over the top of the cream. It may be
 eaten cold.

Steep the thinly pared rinds of eight limes in *Lemon firm* a pint of water for twelve hours, strain and *Cream.* dissolve in it three quarters of a pound of sifted sugar, the juice of the limes strained, and the well beaten whites of seven with the yolk of one egg ; boil it over a slow fire stirring it constantly one way till it is like a thick cream, pour it into a glass dish.

Put six ounces of raspberry jam to a quart of *Raspberry* cream, pulp it through a fine sieve, mix it with *Cream.* the juice of a lime or two and some pounded sugar ; whisk it till thick, serve in a dish or glasses.

Rub on a lump of sugar the rind of two limes *Italian* or a lemon, and scrape it off with a knife into a *Cream.* deep dish or China bowl, add half a wine-glass of brandy, two ounces and a half of sifted sugar, the juice of a lemon or two limes and a pint of thick cream, beat it up well with a clean whisk ; in the meantime boil an ounce of isinglass in a quarter of a pint of water till quite dissolved, strain it to the other ingredients, beat it some time and fill your mould ; when cold and set well turn it out on a dish and garnish with candied orange or lemon peel cut in slices and place round.

Obs.—It may be frothed with a chocolate miller.

Boil half a stick of vanilla in a quarter of a pint *Vanilla* of new milk until it has a very high flavour, have *Cream.* ready a jelly of an ounce and a half of isinglass to a pint of water, which mix with the milk and a pint of fine cream ; sweeten with fine sugar unbroken and stir till nearly cold, then dip a mould into cold water and pour the whole into it, make it the day before it is wanted, or else set it in ice to get firm.

Cover the bottom of your dish with sponge cakes
Trifle. or Naples biscuits divided into quarters, add
 some broken macaroons or ratafia cakes, just wet
 them through with sweet white wine or any other, cover the
 macaroons with raspberry jam or any other jam with some
 guava jelly, then pour over a rich thick custard and cover
 the whole with a whipt cream as high as you can place it,
 sprinkle trifle comfits on the top, or garnish with different
 coloured sweetmeats. Make your whip as follows: Mix in
 a large bowl a quarter of a pound of finely sifted sugar, the
 juice of two lemons, some of the peel grated fine, two table-
 spoonfuls of brandy or noycau and one of sweet wine, and a
 pint and a half of good cream; whisk the whole well and
 take off the froth as it rises with a skimmer and lay it on a
 sieve, continue to whisk it till you have enough to cover
 your trifle.

Obs.—A little noycau or marischino may be added to the
 sponge cake, in fact it may be flavoured as fancy directs and
 covered with everlasting syllabub.

Beat the whites of eight eggs until they form
Snow Eggs a very thick froth, which will take at least half
for an hour; put a pint and a half of milk to boil,
Trifles, &c. when it boils place upon its surface as many
 table-spoonfuls of the whipt whites of eggs as
 will stand upon it without touching each other, as each
 spoonful becomes cooked and assumes the appearance of
 snow, take it off and put on another until all the whip is
 done; as you take off the snow from the milk put it on a
 hair sieve to drain; when all the snow is done add to the
 milk a bit of lemon peel and sugar enough to sweeten it well,
 as soon as it has acquired the flavour of the lemon peel stir
 into it the yolks of the eight eggs beaten up with a table-
 spoonful of orange-flower water; when of proper consistency,
 but not so thick as cream, pour it into a cream dish, and use

it as directed for trifle, ornamenting the snow with thin slices of red currant jelly.

Make a good rich custard and lay it in a trifle
Floating dish, then for the foundation of the island place
Island. in the centre of the dish a circular layer of slices
 of sponge cake or French roll dipped in wine,
 then a layer of calf's foot jelly, then cake or roll, then red
 currant jelly or any other, then cake, and so on; lay any
 preserve alternately with the cake, varying the colours, and
 taking care to preserve an equilibrium; diminish in ascending
 pyramidically and crown the summit with a good whip,
 sprinkle with trifle comfits and very small bits of coloured
 preserves; avoid too great a weight at the summit. Decorate
 the dish with paste ornaments or ratafia cakes.

Devonshire syllabub is made with one pint of
Syllabubs. sherry and the same quantity of port, with sugar
 to taste; it is then put into a bowl and milked
 upon until nearly full; in twenty minutes it is covered with
 clouted cream, some pounded cinnamon and nutmeg grated
 over it. The milk must be warm from the cow to have it in
 perfection, but as it is liable to be attended with accident,
 the safest way is to pour the milk warm and fresh taken
 from the cow on to the wine from a height into the bowl.

In some counties cyder, home-made wine, ale or verjuice
 is used.

Sift half a pound of sugar candy into a pint
Syllabub and a quarter of cream, half a pint of sweet wine,
everlasting. the juice of six limes or three small Seville
 oranges, the zest of four ripe limes zested with
 sugar, and a spoonful of orange-flower water; froth it well
 with a chocolate miller and dress it into glasses.

Turn some new milk, as for curds, in a wide *Devonshire* shallow dish, when firm pour over the top clouted *Junket*. cream mixed with pounded sugar, a little brandy and some grated nutmeg.

Mix two or three table-spoonfuls of arrowroot *Arrowroot* with half a pint of cold water, stir it up well to *Milk*. clean it, let it stand for a few minutes and pour off the water ; stir in some pounded sugar, boil a pint of milk, and pour it gradually upon the arrowroot, give it a boil up and keep stirring it the whole time, or it may be made with water in which a little essence of lemon has been dropped, or the peel boiled with a glass of port or white wine and a little nutmeg stirred into it.

Boil the peel of half a lemon or a lime in a *Arrowroot* quart of water, pour it over a table-spoonful of *Water*. arrowroot that has been washed and the water poured off, stir it well, sweeten with sugar and give it another boil, squeeze in a little lime juice and let it cool. This is a most grateful drink to a sick person.

Steep the peel of a lime in a wine-glass of hot *Arrowroot* water and three or four bitter almonds pounded ; *Jelly*. strain and mix it with three table-spoonfuls of arrowroot that has been well washed, three spoonfuls of lime juice and one of brandy, sweeten and add a pint of clear water, put it on the fire and stir until quite thick, turn it into a mould or jelly glasses.

With a quart of new milk mix the grated *Ale Posset*. crumb of a roll (or a teacup of crumbs), the beaten yolk of one egg and a little butter, put it into a saucepan on the fire, stir it till it boils, and let it simmer for a short time ; then stir in a pint of hot ale, some sugar and grated nutmeg ; boil all together and serve in a dish.

Bruise coarsely one pound of wheat, then boil
Furmety. it in water until it is soft, pour off the water and
 warm it up in a quart of milk with half a pound
 of dried currants and a pound of raisins stoned, some sugar,
 cinnamon and nutmeg. It takes about twenty minutes to
 boil the ingredients.

Put a seer of wheat into an earthen vessel and
Flummery cover it with water, let it simmer very gently
of Wheat. until it becomes a jelly, then add twice its
 quantity of fresh milk with four table-spoonfuls
 of currants boiled, beat up with a little milk the yolks of four
 eggs and mix all together; set it over the fire but do not let
 it boil; sweeten with sugar and season with grated nutmeg
 and cinnamon. It may be eaten hot or cold.

Are all prepared in the same way, and vary
Soufflés only in the flavour given to them, they should
 be served as soon as ready or they are liable to
 sink and not fit to be eaten.

Prepare the case by lining a raised pie mould
Soufflés à with paste, fill the centre with bread-crumbs to
la Vanille. prevent its falling and finish the edges as for a
 raised pie, bake it of a light brown colour, when
 done remove the crumbs, tie a band of buttered paper four
 inches broad around the top and it is ready to be filled, or
 else use a soufflé case made of silver or tin, but as they fall
 sooner after being taken from the oven the paste is to be
 preferred.

Put half a pound of butter in a stewpan, and mix in three
 quarters of a pound of fine flour without melting it, have
 ready a quart of milk luke-warm that has been well flavoured
 with vanilla, pour it over the flour, stir it over a sharp fire
 and boil for five minutes, then add quickly the beaten yolks

of ten eggs with half a pound of sifted sugar and let it cool. An hour and a quarter before you serve, whip the whites of the eggs very firm, stir them into the mixture lightly, pour it into the case and bake in a moderate oven for near an hour, when ready to serve remove the band of paper from the case, take the soufflé out of the mould and serve immediately.

Take half a pound of pipe macaroni, boil it
Soufflé au carefully until tender, then drain upon a cloth
Macaroni. and cut it into very small pieces, make half the
 preparation as directed for soufflés à la vanille,
 flavour with a little essence of bitter almonds, when the paste
 is becoming thick over the fire stir in the macaroni, and again
 when nearly boiling the yolks of ten eggs; and when cold
 add the whites, finishing as previously directed.

Procure the finest tubers, boil first and then
Soufflés of bake them in hot embers until dry and floury;
Sweet scoop out the inside and mix with half a pint of
Potato. cream that has been boiled and flavoured with
 lime peel, to this add a little sugar, butter and
 salt; mix up the yolks of four eggs only and add to the po-
 tatoes, next beat up the whites of six well and mix, pour the
 whole into a soufflé dish, add to it a table-spoonful of fresh
 butter and bake in a moderate oven; when done sift a little
 sugar over and use the salamander; common potatoes may
 be used instead of the sweet.

Take four table-spoonfuls of ground rice, a
Rice pint and a half of new milk, the zest of a ripe
Flummery. lime and sweeten to taste; mix the rice first with
 a little of the milk, boil the rest and stir the rice
 into it, continue boiling for a few minutes, when turn it into
 a mould or basin until quite cold; serve with custard or
 cream poured over it.

Put a pint of milk lukewarm into a dish, add
Whey. to it half a table-spoonful of rennet, when the
 curd is formed, put it on a sieve and divide it
 with a spoon to allow the whey to escape.

Put half a pint of new milk on the fire, the
White moment it boils pour in as much white wine as
Wine will turn it and it looks clear ; let it boil up, then
Whey. set the saucepan aside till the curd subsides but
 do not stir it ; pour the whey off, add to it half
 a pint of boiling water and a little white sugar.

Prepare six pints of whey as in the first receipt,
Clarified add the whites of three eggs and half a drachm
Milk of cream of tartar, boil and filter through a
Whey. napkin.

Make a pint of milk boil, put to it a glass or
White two of white wine, put it on the fire till it boils
Wine again, then set it on one side till the curd has
Whey. settled ; pour off the clear whey and sweeten as
 you like.

Take the juice of two limes and add to it a
Lemon pint and a half of milk, let it simmer a little
Whey. and strain ; sweeten with pounded sugar.

Obs.—The curd may be used for several purposes, such
 as cheese cakes, butter, &c.

Put two ounces of rusks or tops and bottoms
Pap for in a small saucepan with just enough of water
Children. to moisten them, set the saucepan on the fire till
 the contents are thoroughly warm, pour a little
 of the water away if too thin, pressing the rusks with a spoon,
 add a tea-spoonful of brown sugar, and beat the whole till
 quite a pulp.

Put a table-spoonful of flour into a pap sauce-
French pan, to which add by degrees two gills of milk,
Pap. mixing very smooth ; let it boil ten minutes, keep-
 ing it stirred *all* the time, then add half an ounce
 of sugar and a little salt ; a little butter is also very good
 in it.

Bread and Let the milk be on the point of boiling, and
Milk. pour it on the bread, cover it for five minutes.

If you wish it thin mix by degrees in a basin
Caudle. one table-spoonful of oatmeal with three of cold
 water ; if it is to be thick add two spoonfuls of
 oatmeal, have ready in a saucepan a pint of boiling water or
 milk, pour this by degrees to the mixed oatmeal, return it to
 the saucepan, set it on the fire to boil for a few minutes,
 stirring it all the time to prevent its browning at the bottom
 of the pan ; skim and strain through a hair sieve, add ale,
 wine, or brandy, with sugar and nutmeg ; without these
 ingredients it is plain gruel.

Rub smooth a large spoonful of oatmeal with
Water two of water, and pour it into a pint of water
Gruel. boiling on the fire ; stir it well and boil it quick
 but take care it does not boil over ; in a quarter
 of an hour strain it off, and add salt and a bit of butter
 immediately before being eaten, stir until the butter be
 incorporated.

CHAPTER XVII.

JELLIES AND JAMS.

Take four calves' feet, wash them well, slit *Calf's feet* them in the middle, take away the fat, wash them

Jelly. again in lukewarm water; then put them in a stewpan and cover with water, when the liquor boils skim it well; let it simmer gently for six or seven hours that it may be reduced to about two quarts: then strain it through a sieve and set the liquor to cool (this may be done the day before), when you may remove all the fat and oily substance. Put the liquor into a stewpan with a pound of sugar, the peel of two lemons, the juice of six, six whites of eggs and shells beat together, a pint of white wine, and a little cinnamon; whisk the whole until it is on the boil, then set it on one side, and let it simmer for a quarter of an hour, strain it through a jelly bag, then return what is first strained back again when it will be quite clear and ready for the jelly moulds. If the weather is very cold the bag must be kept near the fire or lighted charcoal in chafing dishes placed close to it.

Obs.—Be very particular that your jelly bag is sweet and clean else the jelly will certainly be tainted; mix the jelly, if looking ever so clear, with a glass of wine, and you will detect the musty disagreeable flavour immediately. It may be flavoured by the juice of fruits and spices, coloured with saffron, cochineal, red beet juice, spinach, claret, &c. Ripe fruits, such as green or red grapes, peaches, &c., may be laid in the mould just as it is thickening.

Obs.—Six or eight sheep's trotters are fully equal to a fine calf's foot, they require cleaning and preparing in the same

manner. If the jelly is required to be very strong, add half an ounce of isinglass dissolved in a wine-glass of water; let it remain a little longer on the fire to boil up.

Take twenty-four or twenty-eight sheep's trotters, clean them nicely, and prepare exactly *Sheep's feet Jelly*. as for calves' feet jelly, cover them with water, and when the liquor boils skim it clear, and let it simmer gently until reduced to a couple of quarts; strain it through a tammy or sieve and let it stand until quite cold, when you may remove every part of the fat and oily substance without wasting any of the jelly; put it into a stewpan to melt with half a pound of sugar, some cinnamon and a few cloves, the thin cut peel of two limes, the juice of eight, six whites of eggs well beaten together, and a pint of white wine; whisk the whole well up until it is on the boil, then put it on the side of the stove or fire and let it simmer a quarter of an hour; strain it through a jelly bag as directed in the last receipt.

Obs.—Jelly may be made of chickens, cow heels, sugar and lemon, instead of wine, brandy, noyau or curaçoa; it is better for being broken and set in glasses on the table as the air improves the flavour.

Such as bunches of grapes and strawberries, *Fruits in Jelly*, have a handsome appearance when moulded in jelly; peaches, greengages, cherries, apricots, &c., preserved in brandy are also elegant. They must be dipped in water, dried and put into the jelly as it is about to set.

Colouring RED.—Boil very slowly in a wine-glass of water till reduced to one-half twenty grains of cochineal, the same quantity of alum and cream of tartar finely pounded; strain and keep in a phial. *Jellies,* *Creams,* *Ices,* &c. *YELLOW.*—Use an infusion of saffron or sappan seeds. *GREEN.*—Wash well and peel

into bits a handful of spinach leaves, put them into a closely covered saucepan with a glass of water and express the juice after boiling a few minutes. Red beet also yields a deep purple red, so does the ripe fruit of the prickly pear. Parsley greening is also used, prepared as spinach.

Zest three lemons or six limes, two Seville
Orange or and two sweet oranges, mix this with the juice
Lemon of the whole and leave it for twelve hours;
Jelly. boil half a pound of refined sugar in two wine-
 glasses of water to near candy height, put it into
 a basin, and when cool strain the juice into it, put an ounce
 of isinglass into a pint of water, simmer it gently until it
 becomes a strong jelly; mix in the lemon juice and sugar
 and stir it until it is almost cold, when fill your moulds or
 glasses.

Obs.—Grape, currant or any other fruit jellies may be
 made in the same manner.

Make a quart of firm calf's foot jelly, to which,
Maris- when melted, add six liqueur glassfuls of maris-
chino chino and two of brandy, or else dissolve an
Jelly. ounce and a half of isinglass in a pint of water,
 the juice of three large limes with half a pound
 of sugar, pass through a napkin or jelly bag, add two wine-
 glassfuls more water with the marischino and brandy; when
 partly cold place in your mould and set it in ice.

Pick the fruit when perfectly ripe, and as
Jelly of soon as it is clean put it into a stone jar, set
Grape, it in a saucepan three parts filled with cold
Rasp- water with some straw beneath; put it on a
berry, gentle fire and simmer it for half an hour, take
and the jar from the saucepan and pour the contents
Currants. into a jelly bag, strain the juice twice, but do
 not press the fruit; to each pint of juice add a

pound and a half of sugar, put it into the preserving pan and simmer it gently for thirty or forty minutes, stirring and skimming it the whole time until it is perfectly clear, when put it into jars and cover carefully.

Obs.—Half a pint of either of these jellies dissolved and added to brandy or vinegar will make either of the same name. All fruit jellies are made precisely in the same manner, and if less sugar is employed they require more boiling, by which there is a great waste of juice and flavour by evaporation, besides the appearance is often lost, and the best way is the cheapest in the end.

Take four seers of ripe guavas, peel and
Guava divide them into quarters, boil them in a small
Jelly. quantity of water and strain the juice through a cloth or bag, add the juice of ten limes with one pound of sugar-candy ; boil and skim it very carefully until it is reduced to a proper consistency and the colour of a deep reddish brown, when pour it into a jar at once ; if bottles are used, the jelly must be first allowed to cool a little.

Obs.—In making a large quantity of jelly, from thirty to forty seers of guavas, the juice that runs from them must be well reduced by boiling and skimming before the sugar is added, perhaps a little more sugar may be necessary than the quantity laid down. My receipt says two tea-cupfuls of sugar-candy to four seers of guavas. The above receipt will only make two tea-cupfuls of jelly though the same quantity of sugar be added to it.

Get the finest fruit quite ripe, wash it well,
Jamoon to four pounds add half a pint of water and
Jelly. boil the whole in a saucepan till quite soft, then strain the fruit through a towel ; to each pint of juice add two table-spoonfuls of lime juice ; reduce it again

by boiling to one half, and to each pint that remains add one pound and a half of sugar-candy, boil the whole over a clear charcoal fire, removing the scum as it rises, try the jelly in a spoon and when it sets remove and fill your jars or bottles. This jelly is of a deep purple colour and equal to Roselle or any other.

Wash your tapioca in cold water two or three
Tapioca times, then soak it in fresh water five or six
Jelly. hours (add a little lime peel), simmer it in the
 same until it becomes quite clear, then add lemon
 juice, wine and sugar. It thickens very much.

Take two table-spoonfuls and boil it in a pint
Tapioca in of milk, adding sugar to the taste. Water may
Milk. be substituted instead of milk.

Cut the crumb of a roll into thin slices and
Jelly, toast them equally of a pale brown, boil them
invalid. gently in a quart of water till it becomes a jelly,
 which may be known by putting a little in a
 spoon to cool; strain it, add a little lemon peel and sugar.
 Wine may be added.

Put bread-crumbs and red currant jelly or any
Another. other alternately into a tumbler until half full,
 then fill up with boiling milk.

Wipe or clean the peaches with a soft brush,
Peach Jam. so as to remove all the dust, then scald them in a
 stone jar by placing it in a kettle of boiling water
 over the fire until done; turn out the fruit, remove the skin
 and stones, and add an equal quantity by weight of pounded
 sugar-candy to it; place the whole in a preserving pan over
 a clear charcoal fire, let it boil up gently three or four times,
 skim it carefully and a few minutes before you remove the
 jam from the fire, mix with it the blanched kernels and fill
 your jars or wide-mouthed bottles; when cool, stopper or
 cork them down tight.

Prepare the peaches as for cheese in the next *Peach Jam* receipt; to each pound of pulp add a large green *with Green* mango, peeled and sliced, with one pound and a *Mangoes.* half of sugar-candy, put the whole into a preserving pan and let it boil, stirring it from time to time that it may not burn; remove any scum that rises, and when it thickens and will jelly on a plate it is done enough; before taking from the fire add the blanched kernels; put it into jars or wide-mouthed bottles for use.

Pick any quantity of ripe peaches, put them *Peach* into a stone jar and bake them in an oven until *Cheese.* they are soft, or boil the jar in a kettle of water then stone and rub them while hot through a colander; put the pulp and juice into a preserving pan, adding to every pound of pulp and juice a pound and a half of sugar, (blanch the kernels of the stones and keep them on one side); simmer gently and remove any scum, then add the blanched kernels of the stones, stir these well in a few minutes before you remove the pan from the fire, put into moulds sprinkled with arrowroot and set to dry.

Weigh equal quantities of pounded sugar and *Apricot* of apricots, pare and cut them quite small, as *Jam.* they are done strew over them half of the sugar, the following day boil the remainder and add the apricots, stir it till it boils, take off the scum, and when perfectly clear, which may be in twenty minutes, add a part of the kernels blanched and boil it a minute or two more.

Obs.—Dried apricots strung on thread are brought from Bussorah and sold in the bazaars at the Presidencies, and require, like all other dried fruit, to be soaked before using.

Pare and stone ripe apricots, slice them and *Apricot* boil a pound of sugar for each pound of fruit; *Marmalade.* let it nearly come to a candy height, then add the fruit and boil it very quick, removing the

scum carefully ; when clear take it from the fire, and in potting put in the kernels.

Collect the ripest fruit and skin them, lay them
Fig Jam. in a China bowl for a night sprinkled over with
 pounded sugar-candy ; to each pound of fruit
 allow the same quantity of sugar, place the whole in a preserving pan over a clear fire and skim it clear until the fruit begins to jelly, when remove and fill the pots in which it is to remain.

Bruise gently with the back of a wooden spoon
Raspberry six pounds of ripe and freshly gathered rasp-
Jam. berries, boil them over a brisk fire for twenty-
 five minutes, stir to them half their weight of
 good sugar roughly powdered, and when it is dissolved boil the preserve quickly for ten minutes, keeping it well stirred and skimmed ; when a richer jam is wished for add to the fruit at first its full weight of sugar, and boil together twenty minutes.

When the fruit is not an object, pare, core,
Quince and quarter some of the inferior quinces and boil
Marma- them in as much water as will nearly cover them
lade. until they begin to break ; strain the juice from
 them, and for the marmalade put half a pint of it
 to each pound of fresh quinces ; in preparing these be careful to cut out the hard strong parts round the cores, simmer them gently until they are perfectly tender, then press them with the juice through a coarse sieve, put them into a perfectly clean pan and boil them till they form almost a dry paste ; add for each pound of quince and the half pint of juice, three quarters of a pound of sugar in fine powder, and boil the marmalade for half an hour stirring it gently without ceasing. It will be very firm and bright in colour. If made shortly after the fruit is gathered a little additional sugar will

be required ; and when a richer and less dry marmalade is better liked, it must be boiled a shorter time and an equal weight of fruit and sugar must be used.

Take two seers of unripe red tamarinds, clean *Red Tama-* the pods and take out the seeds, then soak the *rind Jam.* pods in cold water for two hours ; make one and a half seer of sugar into syrup, put the tamarinds with a little cinnamon in the syrup, boil it for ten minutes on a quick fire, remove the tamarinds from the syrup, and boil until thick ; put back the tamarinds to the syrup and slowly boil the whole for fifteen minutes.

Take off the outer shell and split the tamarinds *Tamarinds* lengthways in order to remove the seeds, take *to pre-* four times their weight of sugar, after the seeds *serve.* have been taken out of the tamarinds make it into a thick syrup, which must be well boiled with the juice of three or four limes squeezed into it ; strain it and put in the tamarinds, let them remain for a few minutes on the fire, then take the pan off and put them with syrup into jars well covered. In the course of a short time a thick crust will appear on the top of each jar, which will exclude all the air and preserve the tamarinds good for a long time if not disturbed. The tamarinds should be selected of the finest red, and gathered just before they are ripe, otherwise they will be stringy, scarcely any pulp left and the seeds difficult to extract. Care should be taken not to allow the tamarinds to remain long in any brass or copper vessel. The syrup should be thick at first, because the juice of the tamarinds will speedily thin it.

Gather the tamarinds before they are ripe, *Tamarind* take off the skin, slice them in two and remove *Preserve.* the stones, let them soak in alum and water during one night and preserve them the next day.

To three seers of fruit put two and a half seers of sugar-candy made into a syrup, let the fruit boil gently until it becomes quite soft, then take it out of the syrup and allow the latter to boil until it becomes thick ; put the tamarinds into jars and pour the syrup over them.

Take any quantity of French plums, give them
French one boil in plain water, strain it from them and
Plums spread them out on a dish or cloth ; make a
preserved. syrup of sugar and put the plums into it, simmer gently for a quarter of an hour and then put them in a jar for use.

Scrape and clean your green ginger well, to
Green , each pound of ginger put a pint and a half of
Ginger water, boil it down to one pint or less ; skim it
Preserve. carefully while boiling, then strain off the liquid and add one pound of sugar-candy and boil the ginger in it until tender.

Carefully remove the skin, cut it up into thin
Orange slices and soak in salt and water for a couple of
Chips, days, then throw the salt and water away and add
Lemon or fresh water only, removing the chips as soon as the
Pulped salt is taken out, boil them till tender ; clarify two
Marmalade. pounds of sugar in a pint of water for each pint of juice and pulp, boil together till clear ; to every pound of this jelly add half a pound of the chips that have been previously prepared as follows : Dissolve a pound of sugar in a wine-glass of water to each pound of chips and boil it clear for twenty minutes ; boil altogether for a few minutes and put it up in pots.

When the chips have been prepared as above
Chips directed in syrup for twenty minutes, remove
only. and dry them in a stove or else in the sun, sprinkling fine sugar over them.

Orange Chips. Are prepared in a similar manner

Take the ripest and yellowest fruit fresh from the tree, slice the outside into quarters or more down to the fruit, and pare it off clean ; cut away very thin the external rind and remove as much of the soft inside as will leave the slices a little more than a quarter of an inch thick, soak them in water for twelve hours ; boil them in fresh water until soft, strain and let them cool. Make a strong syrup with the juice of the fruit, some water and sugar-candy, in this place and boil the peel until it is perfectly saturated with the syrup, drain off the syrup from the preserve, which place on a dish in the sun and sprinkle it well with sifted sugar ; when dry bottle it.

Obs.—Soft sugar may be used, and one pound, if fine and clean, will be sufficient for a moderate sized pumblemose.

Boil the peels in several waters till they lose their bitterness, then put them into a syrup till they become soft and transparent, when they may be taken out, drained and dried in the sun ; sprinkle a little pounded sugar over them.

Take any quantity of the finest unripe mangoes, peel and divide them in half, stones and all, removing the seeds ; then weigh the mangoes, to each pound allow a pint of water and a pound and a quarter of sugar-candy ; put the whole into a stewpan and boil gently, removing all the scum as it rises, when the mangoes appear clear and sufficiently done, remove from the fire and let stand till cold ; then put into bottles or jars for use or keeping.

Peel and cut any quantity of unripe mangoes free from stone, put the slices into a preserving pan with a sufficient quantity of water to cover them and boil gently till quite soft ; strain the contents

through a jelly bag or cloth, to each pint of juice add a pound and a half of good sugar pounded, and when it is dissolved put it into a preserving pan, set it on the fire and boil gently, stirring and skimming it the whole time till no more scum rises and it is clear and fine; pour into pots while warm, and when cold cover it down close.

P. Cut off the lower part of the stem from the
Oscille or fruit with a portion of the top, remove the seeds,
Roselle wash and pick the fruit clean, then put it into an
Jam and earthen jar or rather vessel, which place in a large
Jelly. saucepan of water, add to each pound in weight
of fruit a wine-glass of water; boil the whole
briskly for several hours or until the fruit has formed into a
jelly, when remove it, and to each pound add the same
quantity of sugar; put the whole into a jelly pan and boil it
as any other jam. If jelly is to be made, clean the fruit as
directed and prepare it by boiling in a similar manner; put
it into a bag or cloth and strain off all the juice; add the
sugar in the same proportion as for jam, skim it carefully
whilst boiling, and when made turn it out into your jars.

Obs.—This jelly, if made with fine sugar-candy, is as clear
as any red currant and of equal flavour. A wine is made
from it in the West Indies.

Pick the fruit and wash it clean, place it in a
Kurunder jar or other vessel, which put into a saucepan of
Jelly. water and boil until the whole of the juice can be
expressed; then strain it through a cloth or bag,
add equal quantities of sugar-candy, boil and skim it care-
fully, try its consistency by placing a little on a plate, when
ready turn it into pots. Cape gooseberry jelly may be made
in the same way.

CHAPTER XVIII.

TEA, COFFEE, Etc.

To be made well, must have the water poured
Tea, boiling hot upon it. The quantity for common purposes is a tea-spoonful for each cup, and it should never be allowed to stand long, otherwise the bitter quality is extracted. Persons travelling will find a tincture of tea, prepared as follows, very useful and convenient. Fill a wide-mouthed bottle with fresh tea, green or black, and pour as much brandy or rum upon it as the bottle will hold; keep it well corked in the sun for a few days, shaking it occasionally, when strain it off clear; a tea-spoonful of this put into a cup of boiling water, will, with a little milk, furnish a cup of excellent tea.

Obs.—Tea should be made with water the minute it boils. An excellent substitute for milk is the yolk of a fresh egg, it must be beaten up quite smooth, add to it the sugar if used, and the tea poured as hot as possible upon it, stirring it the whole time to prevent its curdling.

Rasp or slice a cake or square of chocolate
Chocolate. (about two ounces) into a pint of boiling water, set it on the fire to simmer, and mill it well until it is quite dissolved; then add an equal quantity of milk or half the quantity of cream, with sugar sufficient to sweeten it and mill it thoroughly to a froth before serving.

Obs.—The cakes are prepared by pounding the berries of the cocoa-nut with beef suet, to which the Spaniards add sugar and spices. A substitute for the regular chocolate

millar may be made by splitting a moderate sized bamboo at the end into four divisions to the length of eight or ten inches, tie some twine tightly above the split part and insert a piece of cork, of a cone shape, so as to keep the divisions open. This answers for frothing creams as well as milling spruce, &c.

Allow six or eight nuts for each cup, have
Cocoa. them carefully roasted but not burnt; pound them well in a mortar and add cold water in proportion to the quantity of nuts, one-third more than required, boil gently until the excess of water is reduced, strain, and it is ready for use; add milk and sugar.

Obs.—After the cocoa is prepared you may add the water and boil it down to one-half, then mix it with an equal quantity of milk, and when it is boiled up again strain it through a muslin bag into the pot or vessel it is to be served in.

This has now become an article of such general
Prepared use, that the means of preparing it will be found
Cocoa. given with each packet. The usual method is to allow two tea-spoonfuls of the powder to one breakfast cup of boiling milk and water. Put the cocoa into a cup, mix it up carefully with boiling water by degrees until quite smooth, then add the milk and sugar.

This beverage, so generally admired when
Coffee. properly made, is seldom presented in a state fit to drink, being often weak, cold and muddy, possessing neither flavour nor strength. To be good and in perfection the great secret lies in making it immediately it is roasted and ground, allowing a sufficient quantity for each cup. If you would have it of the finest flavour, procure the coffee of the best quality:—Mocha stands in the highest estimation. The machines advertised for making superior coffee by pressure, steam, &c., are numerous, but for a work

like this I shall only give such receipts as are most likely to be available by the plain coffee-pot for boiling, the filtering biggin, and the common saucepan. The quantity of ground coffee for each cup is from three to four tea-spoonfuls, equal to an ounce. Those persons who drink it without milk or sugar may prefer it stronger. Put the coffee into the pot with the proportionate quantity of cold water, allowing a little more than the quantity required; let it boil for ten minutes, and keep stirring it to prevent its boiling over, set it on the side for a minute, when the coffee will fall to the bottom and become perfectly clear.

Obs.—The grounds may be allowed to remain in the pot for the next day, as a third of coffee is saved by it

Scald the biggin well, take out the presser, put *To make it* in your coffee in the proportion laid down and *in a big-* with reference to the size of the biggin; then *gin.* press it, down tight and put on the strainer with the large holes and pour upon it the quantity of boiling water required, place the biggin in a basin of hot water to keep the coffee warm, as soon as it has filtered through pour it out immediately, either into cups or into the vessel it is to be served in, which should be kept closed and warm; if it is to be served round for parties to help themselves, accompany it with hot cream or milk and pounded sugar-candy.

To make In the morning pour upon a quarter of a *Coffee, if* pound of fresh-roasted ground coffee about two *much is re-* quarts of boiling water, stir it for three or four *quired for* minutes, cover it closely, and let it remain; pour *family use.* it off clear and boil it up for use.

Beat up an egg with a little water, mix it with *Another* four ounces of fresh-roasted ground coffee, then *way.* pour one quart or three pints of water upon it and boil for five minutes, let it settle a few

minutes to clear, or strain through a napkin, flannel or muslin bag. If this is done, it requires heating again; or, instead of clearing with an egg, pour a little cold water into the pot before taking it off the fire. It may be made this way on the night previous to marching; the cleared part poured off, bottled and corked, if made treble strong, will keep for many days.

Obs.—This is a very useful way to prepare it for travellers; if it is required before starting in the morning, as your servants then are much engaged, have it made over-night, the quantity of milk and sugar added, put in a bottle, corked, and it will then only require warming, which may either be done over the servants' fire or the lamp you are dressing by.

Take as much clear coffee prepared in the
Milk proportion of four ounces to one quart of water
Coffee. (though I would advise six ounces instead), then
 add as much milk as coffee sweetened to your
 taste, warm it, but do not let it boil, and in pouring it out
 froth from a height as you would a foaming liquid out of
 a bottle.

This is a preparation from an orchis root, found
Salep in many parts of India. When dried it is of an
Missirie opaque light brown colour, very hard and
Powder. difficult to pound, but when reduced to a very
 fine powder a tea-spoonful is sufficient to form a
 pint of most nutritious food for invalids. The great difficulty
 consists in its preparation, which is as follows:—Rub well
 up a tea-spoonful of finely powdered salep with a spoonful
 of pounded sugar-candy, then by degrees mix it quite smooth
 and free from lumps with a little cold water, have ready some
 boiling water flavoured with lemon peel and a glass of
 white wine; stir the salep previously rubbed up into this,
 and boil it a few minutes.

Obs.—The salep brought from Persia, and procurable in
 the bazaars, is said to be the finest.

CHAPTER XIX.

SYRUPS, Etc.

To every pound of sugar add half a pint of
Clarified water, put it into a clean stewpan, dissolve the
Syrup. sugar, and set over a moderate fire (the white of
an egg beaten up is sufficient for four pounds of
sugar), put it to the sugar before it gets warmed and stir
well together; watch it as it boils, take off the scum, and
keep it simmering till no scum rises and it is perfectly clear;
run it through a clean napkin and put it into close stoppered
bottles.

Obs.—If sugar-candy is used two-thirds of a pint of
water may be allowed to a pound, or even more if required
for immediate use.

To two seers of moist sugar add a pint and a
Syrup. half of water with the white of an egg well
beaten; strain the whole, put it on the fire, and
as it boils remove all the scum and continue boiling until
sufficiently thick.

Obs.—This is a convenient article for domestic use, an-
swering the purposes in many cases of sugar-candy, besides
being divested of all impurities and easily preserved.

As generally prepared in Europe, is made
Capillaire, with essence of neroli and clarified syrup, or
with orange-flower water and syrup; mix four
ounces of orange-flower water to one pint of syrup and it is

ready. This is what is generally sold in England for capillaire; in America it is made by infusing one ounce of the capillaire bark in warm water, adding a pound of sugar, clearing it with the white of an egg and boiling to a syrup.

Is made from an extract first obtained by
Ginger infusing in a quart of boiling water two ounces
Syrup of ground ginger, filtering it through paper and adding to it two pounds of sugar; boil it into a syrup.

Put a pint of fresh lemon juice to a pound
Syrup of and three quarters of sugar-candy, dissolve it by
Lemons. a gentle heat, skim it till the surface is quite clear, add an ounce of thin cut lemon peel; simmer it (very gently) together for a few minutes and run it through a flannel; when cold bottle and cork it closely and keep it in a cool place. Or dissolve a quarter of an ounce of citric (crystallized lemon) acid in a pint of clarified syrup; flavour it with the peel.

Of fresh outer rind of Seville orange or
Syrup of lemon peel three ounces, boiling water a pint
Orange and a half; infuse these for a night in a close
or Lemon vessel, then strain the liquid, let it stand to
Peel. settle, and having poured it off clear from the sediment, dissolve in it two pounds of double refined loaf sugar; boil it to a syrup with a gentle heat.

Obs.—In making this, if the sugar be dissolved in the infusion with as gentle a heat as possible to prevent the exhalation of the volatile parts of the peel, the syrup will possess a great share of the fine flavour of the orange or lemon peel.

Rub down half a dozen almonds and little
Ginger candied citron or orange peel, add a little sugar
Drops. and rub it till it comes to a fine paste, incor-

porate well half an ounce of the best pounded ginger, put a pound of sugar upon the fire with a little water, skim it and put in the paste, let it boil to candy height and drop it as other drops.

Take a pound of fine sugar-candy, mix in the
Lemon juice of two lemons or four good limes with the
Drops. white of two eggs beaten to a froth; put in, while it is finishing, by degrees the zest of the lemons or limes, boil to a candy height, cover some oven tins with paper, sift sugar over, drop them and put them in the stove.

Take fine pounded sugar half a pound, with
Peppermint the white of two eggs, drop into it one hundred
Drops. and twenty drops of oil of peppermint and mix it well; drop them off the point of a knife on to the sugared paper and gently dry the drops over the fire or oven.

Make goor or jaggery into a thick syrup with
To make water, clarify with the white of an egg, strain it
Treacle. and boil it until of a proper thickness.

Put clarified syrup, containing some rasped
Barley lemon peel, into a saucepan with a lip and boil
Sugar. it to caramel height, carefully skimming it as it boils; have ready a marble slab, slate or the back of a large dish, well buttered, and pour the syrup along it of the thickness required for the sticks of barley sugar; twist every stick at each end while hot to give it the usual form.

One pound of treacle, one pound of moist
Toffee. sugar and half a pound of butter; it must be done over a clear fire, and in a saucepan large enough to allow of its boiling fast; first take the butter, and

with a knife rub it on the bottom of the saucepan until it is melted, then add the treacle and sugar, stirring all gently with the knife until the whole is in a boiling state; have close at hand a basin of cold water, in which, after it has boiled for about ten minutes, drop a little from the knife point; if you can take it from the water in a crisp state it is done enough. This will require every attention or it will be spoilt having a burnt taste. Have ready a large dish rubbed over every part with a small portion of butter, when the toffey has arrived at the crisp point immediately put the whole into the dish, and let it remain until cold; turn the dish and give it a rap or two on the bottom and the toffey will fall out in pieces. It must not be allowed to be exposed to the air but kept dry in a canister or bottle.

CHAPTER XX.

DRINKS, LIQUEURS, ETC.

Pound very fine eight ounces of sweet almonds

Almond (blanched) and half an ounce of bitter in a

Drink or marble mortar, with two table-spoonfuls of

Orgeat. orange-flower water to keep it from oiling ; then

mix with it half a pint of rose and the same quantity of pure water, rub it through a tammy cloth or sieve until the almonds are quite dry ; to this must be added a pint and a half of clarified sugar or clear syrup ; boil it for a minute and when cold put it into small bottles close corked. A table-spoonful is sufficient for a tumbler of water.

A quarter of a pound of sweet and one ounce

Orgeat (or of bitter almonds are to be blanched and thrown

Almond into cold water, then beaten in a marble mortar

Drink) and moistened with a little milk or rose-water to

for pre- prevent its oiling ; three pints of fresh milk are

sent use. to be mixed gradually with it, sweeten with

pounded sugar or syrup ; this is then boiled, stirred until cold and strained, when a glass of white wine or brandy is to be added.

Take half a pound of sweet almonds, pound

Another them finely with a little orange-flower water,

way. one quart of pure water being added by de-

grees ; sweeten with refined sugar or syrup, strain through a napkin and put into a bottle to be iced or cooled.

Obs.—This will only answer for the day it is to be used.

Take the juice of four limes, the rind pared thin of two, four table-spoonfuls of honey and
Barley half a pound of pearl barley ; put it into a jug or
Mead. other vessel and pour two quarts of boiling water upon it ; let it stand to cool and strain it.

One ounce of pearl barley, half an ounce of
Barley sugar, and the rind of a lemon or couple of limes
Water. put into a jug ; pour upon it a quart of boiling water, let it stand for eight or ten hours, then strain off the liquor, adding a slice of lemon. This makes a very grateful drink for invalids. A little wine may be added to convert it into negus or rum for punch.

One bottle of wine, half a pound of sugar or
Negus. capillaire and a sliced lemon or two fresh limes, add three quarts of boiling water, and grate nutmeg to the taste.

Pour two quarts of boiling water upon three
Another. ounces of pearl barley, a quarter of a pound of sugar and a lemon sliced ; when cold strain the liquor and add a pint of wine and a glass of brandy.

Take the juice of six fine limes, the peel of
Milk three pared very thin, two wine-glasses of syrup,
Lemonade. half a pint of Madeira or sherry and one quart of boiling water ; put it into a covered vessel, and let it stand twelve hours ; then boil half a pint of new milk and pour it upon the mixture, after which run it through a jelly bag till it is quite clear.

Put the rinds of thirty limes pared fine in a
Milk bottle of rum, let it stand twenty-four hours, then

Punch. take three bottles of water, one bottle of lime juice, four pounds of powdered sugar, two nutmegs grated, and six bottles of rum, arrack or brandy, mix all together; add two quarts of milk boiling hot, let it stand two hours, then strain it through a flannel bag.

Pare sixty limes as thin as possible, pour over
Another. the peel a bottle of rum, place it covered up in the sun three days; afterwards boil four quarts of milk down to half the quantity over a slow fire, take five quarts of water, three quarts of rum, the lime peel and rum prepared as above, one quart of lime juice, three pounds of China sugar, stir up well, grate six nutmegs and pour quickly over the whole the two quarts of boiling milk; cover it up close, keep half an hour, then strain it through a double flannel bag until perfectly clear, bottle and cork. This makes one dozen.

Take two handfuls of thinly sliced lime peel,
Another. put it into a jar or wide-mouthed bottle with two quarts of rum. In a second bottle put half a tea-cupful (of each) of finely pounded mace, cinnamon and cloves, with the same quantity of rum as with the lime peel, stop both close and put out in the sun or stand near a fire for twenty-four hours; take six pounds and a half of fine white sugar and dissolve it in nine pints of water, let it stand on the fire until the scum breaks, then take it off and let it remain until the next morning, when skim and pour the clear syrup into a large vessel, add one bottle of strained lime juice, then the contents of the lime peel and spices from the jars or bottles, with four quarts of boiling milk, stir all well up and carefully strain through a flannel bag or napkin.

Obs.—Should it run thick at first, return it into the bag,

but be careful not to disturb the curd. This is a West Indian receipt.

Mix seven pounds of molasses in four gallons
Spruce of boiling water and four gallons of cold, put in
Beer. three table-spoonfuls of spruce essence, whisk it
 well up with three spoonfuls of yeast or half a
 pint of toddy; put it in a cask and roll it; bottle it when
 the working ceases, wire or tie, and put it in a cool cellar.

Two gallons of water, two and a quarter ounces
Ginger of pounded ginger, three quarters of an ounce of
Beer. cream of tartar, two pounds of sugar-candy, one
 lime; the whole to be mixed with the water
 boiling hot, and a tea-spoonful of sweet toddy added in
 proportion to each bottle before corking, ready in two days.

Obs.—The corks must be tied tight down.

Take two table-spoonfuls of finely pounded
Ginger ginger, one tea-spoonful of cream of tartar, put
Beer, (*my* these into a jug and add a quart of boiling water;
way). let the liquor stand until cool, then pour or strain
 it clear from the sediment into a large bowl or
 soup tureen, take the juice of six limes, four or five table-
 spoonfuls of clear syrup (add two glasses of white wine if you
 like) with five pints of pure water and a claret-glass of scindie
 or toddy in a state of fermentation; keep working the whole
 well together for a minute or two and bottle in soda-water
 bottles (if procurable), tying the corks well down with string.
 If properly managed, both bottles and corks will last for
 several batches. This quantity should fill nine bottles, one
 of which should always be kept for the next brew, and in this
 way may be continued for any length of time. By this means
 all the first unpleasant taste of toddy is got rid of; some
 persons add a little beer which is a matter of mere taste. Im-
 perial is made in the same way, substituting half an ounce of

cream of tartar instead of ginger, which should be dissolved in hot water and the peel of a couple of limes cut thin allowed to soak in it. This gives a flavour generally approved of. After once or twice making these drinks a person will be enabled to judge of their quality, and add or take away any ingredients accordingly. The bottles should be kept in a cool place under wet straw, or near a tatty, or in earthen coolers. It will be fit to drink in less than twenty-four hours.

Take a bottle of good ale, a glass of white
Cool Tan- wine or a glass of brandy, as much syrup of
kard or capillaire as will sweeten it, a sprig of balm,
Mug. mint or borragé; a toast well covered with nutmeg, and the liquid poured over it.

Obs.—It should be made at least a quarter of an hour before required that all the ingredients may incorporate.

Have ready a bottle of cool ale or porter, put
Mug (my into a jug the juice of two limes, part of the
way.) peel cut thin, a glass of white wine and some
 grated nutmeg, with enough syrup to sweeten it,
 a handful of fresh mint or a leaf or two of borragé; mix with
 this a pint of water and put it to cool and stand for fifteen
 minutes, then add the bottle of ale or porter.

Obs.—It may be made at once and drunk, only adding the beer last.

Take the peel of pumplemose cut very thin, or
Bitters. of lime, lemon or bitter orange; put into a wide-mouthed bottle and fill up either with brandy or white wine, cork tight and place in the sun for a few days. This forms a most useful and elegant bitter.

Obs.—It may be also made with dry peel from any of the above fruits.

Take four ounces of pounded sugar, a pint of
Sack sherry and some grated nutmeg, warm them over
Posset. the fire until the sugar is dissolved, then beat up
 ten fresh eggs, and strain them into a quart of
 new milk that has been boiled (but stood until cool), add
 the wine and sugar, put the whole into a clean saucepan on
 the fire and keep stirring until it is nearly boiled, when
 remove or it will curdle.

Mix two or three table-spoonfuls of honey
Athole with brandy, whisky or rum ; make it of a proper
Brose. consistency. Some add the yolk of an egg beaten
 up in it.

Take Seville orange or lime juice one pound
Lime or and a half, strain and add four pounds of white
Orange. sugar with four pints of best Jamaica rum.

Put two quarts of brandy into a large bottle
Shrub with the juice of five lemons and the sliced peel
Brandy. of two, stop it up and let it stand three days, then
 add three pints of white wine, a pound and a
 half of loaf sugar and half a nutmeg, strain it through a
 flannel bag and it will be found excellent.

Take the rind cut very thin of twenty-four
Cham- limes, and soak twenty-four hours in twenty-four
pagne glasses of hot French brandy, then add the juice
Punch. of forty-eight limes and six pounds of fine
 pounded sugar, twelve glasses of rum, twelve
 glasses of marischino, six bottles of champagne, six bottles
 of water ; let it stand for six or eight days in a vessel, then
 strain it clear through a flannel bag, bottle and cork it well :
 smaller quantity made in the same proportions. If required
 for immediate use pass the whole through a fine lawn
 strainer until it is perfectly clear, bottle and cool it.

Pare as thin as possible the rinds of two China
Regents and one Seville orange, and two lemons, infuse
Punch. them for an hour in half a pint of thin cold syrup,
 then add to them the juice of the fruit, make a
 pint of strong green tea, sweeten it well with fine sugar, and
 when it is quite cold add it to the fruit and syrup, with a
 glass of best old Jamaica rum, a glass of brandy, one of
 arrack, one of pine-apple syrup and two bottles of cham-
 pagne; pass the whole through a fine lawn sieve until it is
 perfectly clear, then bottle and put it into ice until dinner
 is served.

Cut a ripe pine-apple into slices, put it
Pine- into a deep bowl with two pounds of fine sugar,
apple let it remain three hours, and then pour over it
Cardinal. one bottle of sherry, one of Rhenish wine and
 one of champagne; let it stand a short time
 before it is served.

Clean, and scald the peaches as directed for
Peach jam, when ready turn them out into a sieve or
Liqueur. jelly bag and let the juice drain from the fruit
 without squeezing; add to each pint of juice an
 equal quantity of light French brandy or spirits of wine,
 and the same proportion of cold syrup to the whole, when
 filter and bottle the liquor.

Put six ounces of thinly pared and dried pum-
Pumple- plemose rind coarsely pounded into a bottle of
mose French brandy; after it has been infused ten or
Liqueur. twelve days in the sun and strained, add a quart
 of clarified syrup and filter, though the latter will
 be found hardly necessary if the infusion has been steadily
 poured off.

Take a tea-spoonful of tincture of cinnamon
Balsamum and put it with a little sugar in a glass of sherry
vite. or Madeira, with the yolk of an egg beaten up
 in it.

Take one drachm of oil of cinnamon, add
Cinnamon two ounces of the best French brandy or proof
Essence. spirits of wine.

Put three ounces of bruised cinnamon into a
Tincture of bottle of French brandy, let it stand for a fort-
Cinnamon. night, shaking it occasionally, then strain it.

Pimento, so called from possessing the flavour
Allspice. combined of cinnamon, cloves, nutmegs and
 pepper.

Take oil of pimento one drachm, to which
Essence. add by degrees proof spirit two ounces. A few
 drops are sufficient to flavour a pint of gravy.

May be made by bruising three ounces of
Tincture. allspice and adding a bottle of French brandy,
 put this out daily in the sun for ten or twelve
 days, shaking it occasionally, then strain or filter off the
 liquor clear. It is very useful for flavouring mulled wines,
 gravies and potted meats.

Heat any quantity of wine with nutmeg,
Wine cloves and sugar, to every gill of wine allow the
Flip. yolk of an egg, mix it with a little cream or cold
 wine and pour it backwards and forwards till
 well mixed.

Put a quart of ale on the fire to warm, beat
Ale Flip. up three or four eggs with four spoonfuls of
 moist sugar, a tea-spoonful of grated nutmeg or
 ginger, and a quartern of good old rum or brandy; when
 the ale is near boiling put it into a jug and the rum and eggs
 into another, keep pouring from one to another until it is as
 smooth as cream.

Take boiling water instead of ale, sugar and
Another. spice it, beat up four eggs with four glasses of
 Madcira or sherry and treat in the same manner.

Obs.—This is a pleasanter and lighter beverage than the former.

Is prepared at Oxford as follows : whisk up to
Rum a froth the yolks of six eggs and add them to a
Fustian. pint of gin and a quart of strong beer, boil up a
 bottle of sherry in a saucepan with a stick of
 cinnamon or nutmeg grated, a dozen large lumps of sugar
 and the rind of a lemon pceled very thin ; when the wine
 boils it is poured upon the beer and gin and drank hot.

May be made with claret, Madcira, &c., but
Mint the usual way is as follows : Put into a tumbler
Julep. about a dozen sprigs of the tender shoots of
 mint, upon them put a table-spoonful of finely
 pounded sugar or syrup, with equal proportions of peach
 and common brandy, so as to fill it up nearly one-third, and
 fill up the remainder with rasped or pounded ice ; as the ice
 melts you drink it.

Mix three bottles of red wine with three half
Sangarie. pints of water, a whole nutmeg grated, a little
 cinnamon and sugar to your taste ; set the
 mixture on the fire to boil, then take it off, let it remain
 covered till cold, strain and bottle it.

Mix up the yolk of an egg with a little pounded
Egg sugar, nutmeg and boiling water, then add a
Wine. glass of any white wine. Its raw taste will be
 removed by warming it over the fire, but it is
 not so light and wholesome for invalids.

CHAPTER XXI.

CORDIALS.

IN making cordials, the best spirit that can be used is rectified spirits of wine, as imparting less foreign taste than any other and extracting and imbibing any flavour that may be given to it without altering it in any way. The next article of importance is the syrup, which should be made from the best sugar, as laid down elsewhere, and never mixed hot with the spirit. In some cordials the flavouring article is to be mixed with the spirit first; in others, with the syrup; and in some the sugar is to be dissolved in an infusion of the flavouring substances; much depends upon the colouring matters—red, pink, yellow and green being only generally used.

Is made with one ounce of pounded cochineal
Pink or infused in two ounces of spirits of wine, let it
Red stand in the sun for a few days, shaking it from
time to time.

Obs.—The juice of the ripe fruit of the prickly pear
answers as well as cochineal.

Put into a four ounce phial half a drachm of
Yellow. saffron, or two drachms of sappin seed pounded,
add two ounces of spirits of wine, and put it out
in the sun as the last, when strain it for use.

Fill a wide-mouthed bottle with vine or spi-
Green. nach leaves, add as much spirits of wine as it
will hold, put it in the sun, and when of a bright
green strain it for use.

Take half a pound of blanched bitter almonds
Noyeau. or peach kernels, the thinly pared rind of a couple of limes cut into bits, bruise them in a mortar as fine as possible, put them into a large bottle with two quarts of rectified spirits of wine, cork the bottle, put it out in the sun for a week, shaking it well; strain the liquor from the almonds and filter through white blotting paper or muslin; add the syrup, mixing it well with the spirit. It may be used immediately, but it is better for keeping.

Obs.—To prepare the funnel for filtering, put a few slips of wood or bamboo down inside the funnel. To make the filter square, a sheet of blotting paper put corner to corner, and double it again; the slips of wood prevent the paper adhering to the funnel and accelerate the process.

Into a quart of spirits of wine put twenty
Noyeau, drops of good essential oil of bitter almonds and
white. six drops of oil of orange, shake it well, and then add a quart of syrup; filter it through paper until it is clear and bright.

To a quart of spirits of wine add fifteen drops
Noyeau, of essential oil of bitter almonds, three drops
pink. of oil of roses, four drops of oil of aniseed and one drop of tincture of vanilla; shake it well, and add a quart of syrup with a sufficient quantity of the pink colouring matter to make the liquor of a delicate colour, filter and bottle for use.

To a quart of spirits of wine add twenty drops
Anisette. of essential oil of aniseed, after shaking it well mix with it a quart of syrup, then filter and put into bottles.

Add forty drops of oil of cloves to a quart of
Cream of spirits of wine, after shaking it well mix with a
Cloves, quart of syrup as much red colouring matter as
Creme will impart to it a good colour. Filter through
de giroflé. paper and bottle immediately.

To a quart of spirits of wine add twenty drops
Cream of of oil of cinnamon and two of oil of roses, with
Cinnamon three of oil of nutmeg ; shake the mixture well,
 — *Creme* and when the oils are dissolved add a quart of
de Canelle. syrup and a sufficient quantity of the red tincture
 to produce a bright full colour ; filter and bottle.

Into a quart of spirits of wine put twelve drops
Rose of oil of roses and three of oil of nutmeg ; shake
Cream it well and add a quart of syrup with a sufficient
 — *Creme* quantity of the pink tincture to produce a rose
de Rose. colour.

Into a quart of spirits of wine put twelve drops
Cream of of tincture of vanilla ; shake it well, add a quart
Vanilla. of the syrup when well mixed, let it stand ten
 minutes, then filter it twice or thrice if necessary.

Into a quart of spirits of wine, or four ounces
Curaçoa. of spirits of orange, drop one hundred and twenty
 drops of oil of bitter orange, when the latter is dis-
 solved add one quart of cold syrup, then filter and bottle the
 liquor.

To a quart of spirits of wine add twelve drops
Golden of oil of aniseed, six drops of oil of cinnamon,
Water. eight of oil of citron and three drops of oil of
 roses ; as soon as the oils are dissolved mix
 with the liquor a quart of the syrup, filter it, and before
 you bottle the liquor stir into it a square of leaf-gold cut
 into very little bits ; if silver leaf is added instead it goes
 by the name of silver water.

Into a quart of spirits of wine put sixty drops
Creme de of oil of citron (or olium de cedra) ; shake it
Citron or well and add a quart of cold syrup, add two
Lemon ounces of the yellow colouring matter and filter
Cream. through filtering paper.

CHAPTER XXII.

COOLING FLUIDS.

THE simplest and most economical system of cooling fluids is by evaporation, which has been long known and practised by the inhabitants of the East. The excellency of all vessels for the purpose consists in their uniform porosity and thinness. The generality of the common native coojahs are so thick that the water scarcely percolates through them, and the consequent evaporation from the surface is so trifling that the water inside is little affected by it. Many parts of India are celebrated for their coojahs or guglets, but the finest are brought from Bussorah, being light, thin and porous, made from a whitish clay. The Egyptian guglets are also of a similar description and equally valued. When the exudation from a guglet ceases from use, and its porosity destroyed, it may be partially restored by being boiled. A bottle of liquid, cased in a wet cotton cover and placed in a plate or saucer of water and exposed to the wind or draught of air, soon has its temperature considerably reduced, or laying the bottles in wet straw in the shade where the wind can blow freely upon them answers the same purpose, but the straw must continually be sprinkled over with water. Another method is to have a sort of bamboo crate or cradle made of trellis work and suspended like a punkah in the shade; the bottles are packed in safely with wet straw or in cotton bags, and then pulled slowly backwards and forwards; this cools the fluid so treated very considerably.

A simple mode of procuring cold by evaporation is to have several porous earthenware vessels suspended in the

shade in an open verandah (filled with water), or any place where the sun's rays cannot penetrate, having a free circulation of air; in these, bottles may be placed, and the temperature will generally be found reduced eight or ten degrees below the surrounding atmosphere. Wine, soda-water, &c., is not in any way injured by remaining in those vessels; but beer once cooled and not used that day should be returned to the godown, and allowed some time to recover before it is cooled again, else the chances are that it is rejected and thought to be bad, which really is not the case, as it only requires a little warmth and rest in the recovering godown. Many a bottle of beer has been condemned on this account from want of a little careful treatment.

TO PURIFY WATER.

A simple and efficient filtering and purifying machine is easily made by suspending two common (native) porous chatties in a framework of wood or bamboo—both easily constructed—one over the other, each chatty of a size to contain several gallons; a small hole must be made in the bottom large enough for a pea to pass through, this is to be filled up with a bit of cloth or rag very loosely, in each chatty place a layer of coarsely pounded charcoal, then a layer of fine river sand, and so on alternately till the vessels are half filled. When they are ready to receive the water for filtering, a jar to contain the water as it drips through must be placed underneath, the upper vessel is then filled with water and it is ready for use. If the water passes through too fast, the rag or cotton in the hole must be screwed a little tighter; the muddiest water will pass through this filtering machine pure and limpid. The charcoal and sand require to be occasionally renewed. Water, however impure, may be readily cleared by a solution of alum, or by stirring a little alum on the surface; in a few hours it is perfectly clear; the small quantity of alum sinking with the

residue to the bottom of the vessel. The natives use a nut, called "nirmulee" the (*Strychnos Potatorum*), they rub this over the inside of the chatty previous to filling it with water, when all the impurities fall to the bottom.

The artificial method of cooling liquids with saltpetre and other salts is well known. The proportion of nitre is one part to two parts of water; a bottle or metal guglet, having its mouth closed, is stirred in this for a few minutes, when it is perfectly cooled; a still higher refrigerant mixture is produced by the addition of two parts of glauber salts. The annexed tables show the cold capable of being produced by the ordinary freezing mixtures.

All cooling apparatus for wine, beer, water, &c., in which refrigerants are used should be externally well lined with some non-conductor of heat, and the cover fit close to exclude as much as possible the surrounding air. The outer interstices of the machine may be stuffed with felt, charcoal, wool, or dried oatmeal, and any one of the refrigerant mixtures employed.

CHAPTER XXIII.

FREEZING MIXTURES WITHOUT ICE.

MIXTURES.	Parts.	Thermometer sinks.	Degree of cold produced.
Muriate of ammonia	5	From + 50° to + 10° = 40°	
Nitrate of potash	5		
Water	16		
Nitrate of ammonia.....	1	From + 50° to + 7° = 43°	
Carbonate of soda	1		
Water	1		
Nitrate of ammonia	1	From + 50° to + 4° = 46°	
Water	1		
Sulphate of soda	3	From + 50° to + 3° = 47°	
Diluted nitric acid	2		
Muriate of ammonia or sal ammonia	5	From + 50° to + 4° = 46°	
Nitre of potash or saltpetre	5		
Sulphate of soda or glauber salts	8		
Water	16		
Sulphate of soda	8	From + 50° to + 0° = 50°	
Muriatic acid.....	5		
Sulphate of soda	5	From + 50° to + 3° = 47°	
Diluted sulp. acid.....	4		
Sulphate of soda	6	From + 50° to + 10° = 40°	
Muriate of ammonia.....	4		
Nitrate of potash	2		
Diluted nitric acid	4		

In order to produce the effect, the salts employed must be fresh crystallized and reduced to a very fine powder, the vessels in which the freezing mixture is made should be very thin and just large enough to hold it, and the materials should be mixed together as quickly as possible. To pro-

duce great cold they ought to be first reduced to the temperature marked in the table, by placing them in some of the other freezing mixtures, and then they are to be mixed together in a similar freezing mixture.

FREEZING MIXTURES WITH ICE OR SNOW.

	Parts.	Thermometer sinks.		Degree of cold produced.
Pounded ice or snow	3	=	to	= 32°
Common salt.....	1			
Pounded ice or snow	3	=	to	= 32°
Soda	1			
Pounded ice or snow	2	=	to	= 5°
Muriate of soda	1			
Pounded ice or snow	5	=	to	= 12°
Muriate of soda	2			
Muriate of ammonia	1			
Pounded ice or snow	24	=	to	= 18°
Muriate of soda	10			
Muriate of ammonia	5			
Nitrate of potash	5			
Pounded ice or snow	12	=	to	= 25°
Muriate of ammonia	5			
Muriate of soda	5			
Snow.....	3	}	From + 32° to 23°	= 55°
Diluted sulphuric acid.....	2			
Snow.....	8	}	From + 32° to 27°	= 59°
Muriatic acid	5			
Snow.....	7	}	From + 32° to 30°	= 62°
Diluted nitric acid	4			

CHAPTER XXIV.

MAKING ICE.

FOR the information of persons desirous of producing ice by any of the patent freezing machines, I have appended directions with a few observations of my own, the results of several successful attempts with Masters'.

The machines are both with double and single pails, and answer extremely well for cooling liquids at the same time the ice is being formed, and will cool wine or other liquids to any extent for a large party.

1. The agitator must be placed tightly on the bottom of the freezer.

2. Fill the cylinder with pure water, and insert it in the machine.

3. The charge of mixtures for the machine No. 2, consists of:

To each pail.	{	4 lb. Sulphate of soda (glauber salts)	}	well pounded.
		2½ lb. Sal ammoniac		
		2½ lb. Saltpetre		
		10 Pints of water		

Where glauber salts cannot be easily procured add more of the sal ammoniac and saltpetre in the same proportion as above; but in England glauber salts are used on account of their cheapness.

4. First put in the sulphate of soda well pounded, next the water, afterwards the saltpetre and sal ammoniac also well pounded.

5. Having prepared the mixture for dessert ice, say from a pint to a pint and a half to each freezer, pour into them, and commence operation by turning the handle of the machine.

6. The first charge will require to be drawn off, by means of the tap into the cooler below, in about ten or twelve minutes, according to the temperature of the water, and immediately recharged; and if you find the second charge insufficient charge a third time. In Paris they generally use four charges, owing to the temperature of the water being generally higher than in England. By changing the mixture as above, boiling water may be reduced to solid ice, and the freezing power may be kept up any length of time.

7. Each succeeding mixture keeps up the freezing power three or four minutes longer than the preceding one.

8. It should be remembered that after a certain time the freezing mixtures generate heat, which would of course tend to dissolve the ice already frozen, if not drawn off by the tap as before directed, which can be ascertained by the thermometer, a necessary appendage to the machine, more especially when chemical mixtures are used.

Obs.—The thermometer should have the lines of indication graduated on a glass back, as the freezing mixture removes all the marks from a metallic or ivory one. Ice can seldom be made with less than four charges, and not under one hour and a half. It requires a great deal of attendance, the salt makes much dirt and the mixture corrodes everything. Ice is sooner formed with the mineral acids, but they are dangerous and troublesome to use from their destructive nature. In using the salts, they must be minutely pounded and free from all dirt, and the water added to them in the machine last of all. To save the continued trouble of weighing each material I used a half pint pewter wine-measure, which I found to contain, as near as possible, ten ounces in weight of the ground salt. A native chukkar stone is an expeditious way

of grinding the materials : the glauber salts are seldom dry enough to bear or require it ; particular attention is necessary to be paid to the instructions laid down when using the ice machine. The materials must all be prepared and should be ready at hand as required, with a sufficient quantity of each of the salts for four charges at least ; see that the tap is all right and not turned off before adding the water, and never put more salts to the solution in use as it is only wasted ; but as soon as the thermometer indicates an increase of temperature fresh charge the machine.

The salts in a combined state may be partially recovered from the solution drawn off by solar evaporation or boiling, and afterwards applied to the reduction of the temperature of prepared ice mixture and the water, previous to charging the machine with the salts for freezing. These salts, finely pounded, with water in equal quantity, sink the thermometer twenty-five degrees. The method of preparing cream or water ice in the common freezing pail, with ice and salt, is as follows : place the mixture to be frozen in the freezer and close it, beat up the ice small with the due proportion of salt, put it into the tub and insert the freezer, which must be turned quickly round, and as the cream sticks to the side scrape it down with an ice spoon or wooden spatula until it is frozen. The more the cream is worked to the side with the spatula the smoother and better flavoured it will be ; after it is well frozen take it out and put it into ice shapes.

	Are essentially different from cream ices, both
<i>Water</i>	as regards the preparation and taste ; the one
<i>Ices</i>	having the richness of the latter, the other being
	only pure water flavoured by fruit.

	Are prepared with all kinds of fruits, which, if
<i>Ices</i>	required, are acidulated with lemon juice or
	crystals, flavoured with their essences if ne-

cessary, and coloured agreeable to the receipt for the same. They may be also made of wine, punch, liqueurs or any other mixture according to taste.

All fleshy fruits must be boiled and pulped, the kernels to be pounded and strained, with the fruit mixed to a proper consistency, sweetened and iced.

In forming cream ice should the cream be found not to freeze so quickly as you wish, add a little new milk. This applies to all cream ices.

One ounce of cochineal, one ounce of salts of *Colouring.* wormwood, one pint of water; boil for five minutes over a slow fire three ounces of cream of tartar and one ounce of roche alum; take it off the fire before you add the last two ingredients, which must be put in very slowly or the mixture will overflow. If for keeping use clarified sugar instead of water.

Pick' some fresh strawberries into a basin or *Strawberry* pan, add sugar in powder with a quantity of *Ice Cream.* strawberry jam equal to the fruit, the juice of a lemon or two, according to the palate, a small quantity of new milk and a pint of fresh cream; mix and add a little colour from the receipt given; freeze. One quart.

To half a pound of apricot jam add one pint of *Apricot Ice* cream, the juice of one lemon, six bitter almonds *Cream.* pounded, one glass of noyeau; mix in a mortar, rub through a hair sieve; freeze. One quart.

Bruise six ounces of the best preserved ginger *Ginger Ice* in a mortar, add the juice of one lemon, half a *Cream.* pound of sugar, one pint of cream; mix well; strain through a hair sieve; freeze. One quart.

Take one pint of cream, rasp two lemons on *Lemon Ice* sugar, scrape off into the vessel you are about *Cream.* to mix in, squeeze them and add the juice with half a pound of sugar ; mix ; freeze. One quart.

Rasp two oranges slightly lest the cream be- *Orange Ice* come bitter, squeeze them with the juice of one *Cream.* lemon, one pint of cream, half a pound of sugar ; pass through a sieve, and freeze. One quart.

Pound two sticks of vanilla, or sufficient to *Vanilla Ice* flavour it to palate in a mortar with half a pound *Cream.* of sugar, pass through a sieve, put it into a stewpan with half a pint of milk, boil over a slow fire with the yolks of two eggs, stirring all the time, the same as custard, add one pint of cream, and the juice of one lemon ; freeze. One quart.

When fresh strawberries cannot be procured *Another.* take one pound of strawberry jam, the juice of one or two lemons, one pint of cream, a little milk ; colour, freeze. One quart.

Raspberry Ice To one pound of raspberry jam add the juice of one or two lemons, one pint of cream, a little *Cream.* milk ; colour ; freeze. One quart.

To half a pound of preserved pine-apple, or a *Pine-apple Ice* raw pine-apple pounded with sugar, add sugar and lemon juice to palate, one pint of cream *Cream.* and a little new milk ; mix ; freeze. One quart.

Take a middling sized pine-apple, cut it in *Another.* pieces, bruise it in a mortar, add half a pound of sugar, and the juice of one lemon, rub them well together in the mortar, pass through a hair sieve ; freeze. A few slices of preserved pine-apple may be added when frozen. One quart.

Rasp two lemons on some sugar, express the
Italian Ice juice of the lemons, to which add one pint of
Cream. cream, one glass of brandy, one glass of noyveau,
 half a pound of sugar; freeze. One quart.

Take one pint of cream, a little milk, half a
Ratafia pound of sugar, the yolks of two eggs, two
Ice ounces of ratafias, put them in a stewpan over
Cream. a gentle fire, set thin as custard, add the juice of
 half a lemon; when cold, freeze; take two
 ounces more of ratafias, rub them through a sieve and add,
 when the former is frozen together, with one glass of noyveau
 or maraschino. One quart.

Take six ounces of the best Turkey coffee
Coffee Ice berries well roasted, put them on a tin and place
Cream. them in an oven for five minutes; boil one pint
 of cream and half a pint of milk together and
 put them into a can, take the berries from the oven and put
 them with the scalding cream, cover till cold, strain and
 add one ounce of arrowroot, boil like custard and add half
 a pound of sugar; freeze. One quart.

' One pint of cream, half a pound of sugar, one
Tea Ice ounce of tea, or a sufficient quantity to make one
Cream. cup; mix with the cream; freeze. One quart.

Infuse four or six ounces of chocolate, mix it
Chocolate well with a pint of cream, a little new milk and
Ice half a pound of sugar, strain; freeze. One
Cream. quart.

Maraschino One pint of cream, the juice of one lemon,
Ice half a pound of sugar, two glasses of maraschino;
Cream. mix; freeze. One quart.

Take one quarter of a pound of pistachios
Pistachio and the same quantity of Jordan almonds, blanch
Ice and pound in a mortar till fine, add the juice of
Cream. one lemon, half a pound of sugar, one pint of
 cream; pass through a sieve; freeze. One quart.

One pint of cream, the juice of one lemon,
Noyeau half a pound of sugar, two glasses of noyEAU;
Ice mix; freeze. One quart.
Cream.

Take one pint and a half of lemon ice and add
Punch Ice. one glass of marischino, two of champagne and
 one of rum and the juice of two oranges; freeze.
 One quart.

To one pint and a half of lemon water ice add
Another. one glass of white rum, one of champagne, one
 of pale brandy, and half a glass of warm jelly;
 freeze. One quart.

Rasp two lemons, take the juice of six lemons,
Another. the juice of two oranges, half a pint of tea, one
 pint of clarified sugar, mix; add one glass of
 rum and one glass of brandy; freeze. One quart.

Take twelve limes to one quart, rasp three or
Lemon or four of them on a lump of sugar and scrape it
Lime- into the vessel you are about to mix in, squeeze
water the limes and add the juice of two oranges, a
Ice. pint of water and half a pint of syrup; freeze.
 One quart.

Obs.—If lemons are used take only half as many as limes.

Take any number of oranges in the same pro-
Orange- portion as limes for lime-water ice, and proceed
water Ice. as in the lime-water ice, only rasping one half of
 the oranges, but be careful not to rub the

oranges too hard or the ice will be bitter ; a table-spoonful of warm jelly may be added at pleasure ; strain ; freeze.

The juice of four limes, the raspings of one
Grape- orange, a pint of water and half a pint of syrup,
water two glasses of grape syrup, one glass of sherry ;
Ice. strain ; freeze. One quart.

Take half a pound of fresh pine-apple bruised
Pine- fine in a mortar, add the juice of one lime, one
apple- pint of water and half a pint of syrup, pass
water Ice. through a sieve ; freeze. One quart. Pine-
 apple may be added as described in the receipt
 for pine-apple cream.

Take one pint of cherry water, the juice of
Cherry- two limes, half a pint of syrup, one glass of
water Ice. noycau and a little colour ; strain ; freeze. One
 quart.

Take one pound of currant jelly, the juice of
Currant- two limes, half a pint of water, half a pint of
water Ice. syrup with a little colour ; strain ; freeze. One
 quart.

Pound two sticks of vanilla (or so much as
Vanilla- may be deemed sufficient to give a proper fla-
water Ice. vour) in a mortar, put half a pint of water
 in the mortar so as to get all out, put it
 into a stewpan with one pound of sugar, boil together,
 strain through a fine sieve, add the juice of one or two limes ;
 freeze. One quart.

Boil a stick of vanilla in milk and sugar, let
Vanilla the milk be cold before adding the eggs, set
Cream over the fire and stir till it clings to the back of
Ice. the spoon, break eight yolks of eggs and make

a good thick custard of the boiled milk and vanilla, strain it; when cold add a gill of cream, the juice of a lemon, a glass of jelly (isinglass), if you have it.

Boil down two seers of milk till reduced to *Cream Ice*. half, two chittacks of sugar, one tea-spoonful of essence of vanilla.

Take six pounds of sugar and six pints of
To clarify water, half the white of an egg well beaten up,
Sugar. and mix it to the water; boil ten minutes removing all the scum.

TO PRESERVE ICE FOR COOLING WINES, ETC.

The ice basket or box must be thickly wadded with numdar (a coarse woollen rug made in the country) inside and out, and this wrapped in double or treble blankets or cumblies, large enough to fold over the whole; if a box is used, holes must be made for draining off the water at the bottom—a basket is therefore preferable; it is to be kept in a closed dark room in the coolest part of the house that can be appropriated to it. The ice, if broken and loose, must be compressed into a ball and tied firm in a cloth (as it dissolves the cloth or bag must be tightened); it is then to be placed in the centre of the basket or box, which should be large enough to contain the quantity of bottles or articles to be cooled, the edge only of each touching or resting on the bag of ice is sufficient for as many bottles as can be placed in this position; carefully wrap up the basket after removing any of its contents, and take care that the water, as the ice dissolves, drains off immediately.

CHAPTER XXV.

VOCABULARY OF CULINARY TERMS.

- Aspic.* A savoury transparent jelly, in which game, poultry, fish, &c. may be moulded—used also for garnishing them.
- Assiette*
Volante. A dish which is handed round the table only, such as *fondeaus* and other preparations which require to be eaten hot.
- Blanquette.* A fricassee.
- Bouilin.* Quenelles formed into balls and either poached or fried.
- Baine Marie.* Any flat vessel containing hot water.
- Bouilli.* Boiled meat, but more generally boiled beef.
- Bouillie.* A sort of hasty pudding.
- Bouillon.* Broth.
- Braise.* A rich seasoned gravy in which particular articles are stewed.
- Braisière.* A braising pan, made of copper or tin, deep and long, with two handles and a lining inside with the same to help to take out the contents; the lid indented so that fire may be placed upon it.
- Buisson, en.* Pastry piled on a plate like a pyramid.
- Casseroles.* A stewpan, or rice crust moulded in the form of a pie and baked, to be filled with mince or purée of game, &c.
- Court*
Bouillon. A preparation of vegetables, herbs and wine, in which fish is boiled.

<i>Consommé.</i>	Clarified rich gravy or broth.
<i>Croustade.</i>	A case or crust of fried bread, in which purées of game, &c. are served.
<i>Crouton.</i>	A sippet of bread.
<i>Dorure.</i>	The yolk and white of an egg beaten up together.
<i>Entrée de Desserte.</i>	} A dish made of the preceding day's remains.
<i>Entrée.</i>	
<i>Entremêts.</i>	Dishes of the second course served between the meats and dessert.
<i>Emince.</i>	The fleshy part of a fowl, game or meat, chopped fine.
<i>Espagnole, or Spanish Sauce.</i>	} A brown gravy of high flavour.
<i>Farce.</i>	
	Forcemeat of chopped meat, fish or herbs, with which poultry and other things are seasoned.
<i>Fondée.</i>	A cheese soufflé.
<i>Feuilletage.</i>	Puff paste.
<i>Filets mig- nons.</i>	} Inside small fillets.
<i>Gateau.</i>	
	A cake—also a pudding—sometimes a kind of tart.
<i>Glacer (to glaze.)</i>	To reduce a sauce by boiling to a proper thickness, sufficient to adhere firmly to the meat.
<i>Gratin.</i>	The burnt-to in a saucepan.
<i>Gratiner.</i>	To reduce the liquid to dryness by fire.
<i>Hors d'œuvres.</i>	Small dishes of the first course served as relishes.
<i>Lardoire.</i>	An instrument for larding meat.
<i>Liaison.</i>	A thickening with two or four eggs.
<i>Macaroncini.</i>	A small kind of macaroni.
<i>Marinade.</i>	To preserve meat or fish in wine and vinegar with seasoning herbs.

- Mark.* To prepare the meat which is to be dressed in a stewpan.
- Mask.* Is to cover with some sauce or ragoût.
- Maigre.* Made without meat.
- Matelotte.* A rich stew of fish (mostly) with wine, &c.
- Meringué.* Covered or iced with a Meringué mixture.
- Meringués.* Cakes of sugar and white of eggs beaten to a paste and baked.
- Nouilles.* A paste made of flour and yolks of eggs, then cut small like vermicelli.
- Noix of Veal.* That part to which the udder is attached ; the flat part under it is called sous noix ; the side part, contre-noix ; the petites noix are found in the side of the shoulder of veal.
- Puree.* Meat or vegetables reduced to a smooth pulp and then mixed with a sufficient liquid to form a thick sauce.
- Pain de beurre.* A pat of butter, from one ounce to one and a half.
- Paner.* To sprinkle with crumbs either fish, cutlets, &c. ; if for frying, egg only must be added, but if for boiling, butter, to preserve a good colour.
- Panures* Everything that has bread-crumbs over it.
- Parer* To trim meat of skin, nerves, &c.
- Paupiettes* Are slices of soles, fowls, &c., on which a farce of the same is thinly spread, rolled and trimmed.
- Piquer.* Is to lard with a larding pin the exterior of veal, fowl, game, &c. ; and to lard is to cut fat bacon, tongues, &c., into small square shapes to lard through, giving the meat a mottled appearance.
- Poêlé.* Almost the same as braising, the only difference is, that what is poêlé must be underdone, braise must be thoroughly done.

- Quenelles.* French force-meat, in which calf's udder is generally used with meat, game, fowl, &c., minced in proportions.
- Rissoles.* Small fried pastry, either sweet or savoury.
- Roux, white or brown,* Is prepared with melted butter and flour, either boiled white or fried brown.
- Sauter,* Is to lay fillets, cutlets, &c., in a stewpan, after having dipped them in the least quantity of butter with a little salt and pepper, covered with paper to exclude the dust, and set aside till dinner time; a few minutes before serving put the saute-pan on a hard fire, and when the contents are done on both sides drain them.
- Salpicion,* Is meat, mushrooms, truffles, &c., cut into small squares, all of which must be dressed and put into a very reduced espagnole, and when cold used as directed.
- Sparghetti.* Naples vermicelli.
- Stock.* The unthickened broth or gravy which forms the basis of soups and sauces.
- Singee.* To dust flour from the dredging box, which afterwards must be moistened in order to be dressed.
- Tammis.* A strainer of fine thin woollen canvas for broths, sauces, &c.
- Tendons veal,* Are found at the extremity of the ribs.
- Tourte.* A delicate kind of tart, baked in shallow tin pans, or without any, in a crust made with fluted tin cutters.
- Vol au Vent.* Made only of the lightest and finest puff paste.
- Zita.* Naples macaroni.

CHAPTER XXVI.

ORIENTAL COOKERY.

PRELIMINARY REMARKS.

THE culinary processes followed by the Mussulmen and Hindoos of Asia differ as widely from each other as the plain household cooking of the English, in former times, from that of their continental neighbours the French. In the Indoo-Sanskrit receipts meat is never mentioned, whereas in the Koran, Niamut and other works in Persian, the followers of the faithful indulge in it as well as other luxuries, the produce of the East, game, meat, fowl, fish, with spices and other condiments.

The Hindoo delights in cakes of wheat and various grains, rice dressed in different ways, curries prepared from vegetables, ghee and oil, flavoured with spices, and the acidity of vegetables, accompanied with chutneys of various descriptions, and pickles made either with vinegar, oil or salt, and, above all, milk and ghee.

The Mussulman prepares his food more substantially, using meat freely, but from the mode of dressing the latter, knives and forks are superfluous, for after their meat has been roasted or broiled it is in the driest state possible, and may be torn asunder with ease, the same with their boiled meat, rendering both nearly as indigestible as leather.

The native fire-place is made with clay, the two sides of equal length, the centre having a convex surface to raise the fire, so that the heat may be as near the bottom of the vessel

as possible. They fry their cakes on brass, iron or earthen dishes; the two former generally have rings or handles attached; the vessels in which they dress pullows, curries, &c., are made of the same materials; a wooden roller, similar to an English rolling-pin, is used for cakes and rubbing down moistened substances on a slab of stone; a long iron flat spoon and ladle and one bored with holes, serves to add, remove or stir the ingredients while cooking. A vegetable cutter and scraper, a flat stone with roller for grinding the curry mussalahs, an iron or stone mortar and pestle, with a coarse knife or two, form the principal part of their culinary apparatus and is chiefly all that is required by them.

The principal dishes of the Mussulman are pullows, curries, brianecs, ashes, and cakes.

The pullow is a purely oriental dish, and is, in *Pullow*. fact, the only way of dressing meat intended to be eaten without the assistance of a knife; thus venison, meat, kid or poultry are always stewed down, and the gravy containing the essence of each, with onions and spices, is used to flavour the rice, and the latter forms the principal part of a common pullow. When meat is added, it is either roasted, grilled or boiled first with seasoning, and then put into the rice, and rather steamed than boiled in it; the same with fish or force-meat balls. When the latter is used, a portion of the meat is generally set aside for the purpose of making them with other savoury additions. Therefore to make a pullow the prescribed quantity of rice is first parboiled, it is then removed from the water and strained, the gravy which has imbibed the flavour of the meat is added to it with spices and onions, and occasionally vegetables. The meat previously prepared is placed in the centre, and the saucepan or cooking vessel with its contents set over a charcoal fire to simmer gently; some fire also being placed on the lid of the saucepan. When the rice is sufficiently

dressed the pulloo is served ; occasionally a part of the rice is only flavoured with the gravy, and the rest boiled plain or coloured, and melted butter or ghee poured over the rice before taken from the saucepan ; but if the pulloo is to be sweetened and made a Chasneedar, this is done after by pouring acidulated syrup over it.

Sometimes the rice, or part, previous to being boiled, is partially roasted or fried a light brown in ghee, in which cloves and sliced onions have been added, and then prepared ; but whether this is the case or not, the first essence of the meat, game, fish, &c., forms the principal medium for flavouring the pulloo, and hence a native entertainer, in asking you to partake of venison, game or fowl, would only mean as to the pulloo so flavoured—the articles themselves seldom appearing in their original state.

The native method of roasting is generally over wood, charcoal, or in a closed vessel, with a portion of melted butter, onions, spices, &c., with which the meat or fowl becomes flavoured ; and I may here remark on the subject of roasting in this way, that it is by far the cleanliest, especially in camp or marching, where the wind and dust cannot be otherwise kept off.

Consist in the meat, fish or vegetables being
Curries first dressed until tender, to which are added ground spices, chillies and salt, both to the meat and gravy in certain proportions, which are served up dry or in the gravy ; in fact a curry may be made of almost any thing, its principal quality depending upon the spices and other condiments being duly proportioned as to flavour, and the degree of warmth to be given by the chillies, pepper or ginger. The meat may be fried in butter, ghee, oil or fat, to which is added gravy, tyre, milk, the juice of the cocoa-nut, vegetables, &c. All of these, when prepared in an artistical manner, and mixed in their due proportions, form a

savoury and nourishing repast, tempting to the organs of scent and taste; but if carelessly prepared, are equally as disagreeable to the eye as to the stomach.

In the preparation of native dishes, the term *Boghar*. Boghar is constantly used, and the only explanation to be given of it is, that the article, whatever it may be, is placed with spices, ghee or the substance mentioned, in a closed saucepan or vessel over the fire where it is simmering and then giving it a shake to admit of its imbibing the flavour, and this is sometimes directed to be done two or three times. The nearest approach to the meaning in English, would be to give it a warm up or tossing it with so and so; but the native idea is, that by adding one substance to the other and placing fire on the top of the lid, as well as under, that the preparation has the flavour driven into it by this means. Again meat or fowl is directed to be rubbed over with some particular article, such as Bassun (flour of ground horsegram) and to be immediately washed off; after that some spice is to be used and treated in the same way, or even Moulton mud (which is believed to be an ochre); in some of their dishes the paun suparee leaf is directed to be used, and even metallic preparations. Most of these would be disagreeable to a European palate, and are therefore omitted, though found in the receipts; and which a literal translation for natives would require. One or two are given, more as a curiosity than supposing they will ever be tried, however piquant they may be to an Asiatic palate.

Are spiced dishes, resembling a mixture of *Brianees* pullow and curry; the meat, fish or cheese, &c., being highly seasoned and partially fried, then put into a saucepan with other condiments, such as rice, gravy, ghee, milk, dhye, &c., in various proportions, covered carefully down and boiled or steamed. The native method

of performing the latter operation is very simple, merely placing a cloth stretched across the vessel above the water, and the article, whatever it may be, is put upon it and the lid covered down; or by putting straw or grass into the vessel, so as to be above the water, and placing the meat or cakes upon it, as will be found directed in several receipts. If they wish to prevent a substance from being burnt to the bottom of the pan in which it is cooked, from its being covered over and not able to be seen, they lay slices of bamboo split across the bottom, and place the article upon them, something similar is not unusual in European cookery.

Are meat and vegetables cut into slices and
Khubabs spiced, and then strung on wires or wooden skewers and roasted or fried; served dry or with gravy, or else pounded with spices, formed into balls and fried or roasted.

This is composed of meat, flour, pulse, vegetables, fruit, sugar, milk, dhye, and spices in various quantities, and from the manner of preparing in some instances resembles an hotch-potch; in others cakes are stewed, and some approach a simple porridge.

All differ widely from the European, and
Bread and Cakes. would not generally be approved of, the dough being heavy from the use of leaven and its exclusion from other fermenting substances.

Obs.—The best kind are Baka Kanah and Sheer Mahl.

Are composed of every description of edible
Chutneys vegetables made hot with chillies, mustard, pepper, &c., and are both sweet and sour, according to the material.

ASH MAKOODÉE KOOFTA.

Mutton	1	Seer.
Minced meat..	$\frac{1}{4}$	"
Ghee	$\frac{1}{4}$	"
Egg.....	No. 1	
Onions	$\frac{1}{8}$	"
Soya greens	$\frac{1}{8}$	" each
Paluk.....		
Chukunder		
Carrots		
Sugar	$\frac{1}{8}$	" each
Lime juice	$\frac{1}{8}$	" each
Cinnamon		
Cloves		
Cardamons..		
Saffron	1	Masha.
Almonds	2	"
Black pepper..	$\frac{1}{2}$	Tolah.
Coriander seeds	4	"
Chillies	2	Mashas.
Green ginger..	2	Tolahs.
Salt	3	"
Ground rice ..	4	"

Cut the mutton into small slices the size of almonds, and fry it with some of the onions sliced in ghee ; then add as much water as will serve to dress the meat, when done remove it from the gravy and give it a " boghar " * with the cloves and a little more ghee ; take the raw minced meat with the rest of the onions and green ginger chopped ^{very fine}, the salt and black pepper, mix or pound these well together, add the white of the egg, and form the mass into small balls the size of

marbles and fry them in ghee ; make a syrup with the lime-juice and sugar, and put one half of the fried balls¹ or kooftas into it, and the remainder of the balls into the gravy first made from the meat, with the chillies and coriander seeds roasted and ground as for a curry ; mix these well together, then add the fried meat, cinnamon and cardamons, with the vegetables previously dressed ; grind the almonds with the rice in a little water and mix this also ; cover the saucepan close and give it a boil for a few minutes, when remove from the fire and add the fried balls and syrup. Serve with the saffron sprinkled over it (*Crocus Sativus*).

ASH MASTHANA.

Mutton	1	Seer.
Ghee ..	8	"
Onions	4	Mashas.
Green ginger..	2	Tolahs.
Rice ..	$\frac{1}{8}$	Seer.

Place the meat in an empty vessel over the fire, allow it to draw until a scum forms on the meat,

* For an explanation of this term, see p. 354.

Chennah, peeled	2 Tolahs.
Tyre	1 Seer.
Paluk	$\frac{1}{8}$ Seer.
Cinnamon	2 Mashas.
Cardamons ..	} 1 Masha each
Cloves.....	
Chillics ...	
Saffron	
Coriander, roasted,	} 2 Tolahs.
Mint	
Salt.....	2 "

and add it with some ghee, a little zeera, salt, a clove or two of garlic and the mint chopped; mix the whole together, give it a boil up and serve.

ASH SUNGSHERE.

Mutton	1 Seer.
Ghee	$\frac{1}{4}$ "
Tyre	1 "
Milk	1 "
Rice	$\frac{1}{8}$ "
White chennah	2 Tolahs.
Blanch'd almond	2 " "
Onions	} $\frac{1}{8}$ Seer each.
Carrots ...	
Paluk	
Soya greens	
Cardamons..	} 1 Masha ea.
Cloves.....	
Coriander seeds	
Green ginger....	
Salt	} 2 Tolahs ea.
Cinnamon	
	1 Tolah.

the spices, carrots, soya, and paluk; next fry the almonds in a separate pan, mix the whole together with the strained gravy, and simmer gently until cooked.

ASH BOGURRAH.

Mutton.....	1 Seer.
Flour	$\frac{1}{4}$ "
Ghee.....	$\frac{1}{4}$ "

Cut the meat in pieces, slice the onions, grind the mussalah into a

* All the spices or seasoning ingredients used in native cookery are called "Mussalah."

Onions	$\frac{1}{2}$ Seer.
Green ginger	2 Tolahs.
Cinnamon	} each 2 Tolahs.
Cloves	
Cardamons	
Capsicum	1 Masha.
Coriander	1 Tolah.
Saffron	1 Masha.
Salt	1 Tolah.

paste with a little water and add it to the meat, fry the whole in ghee till brown; then add a proportionate quantity of water and simmer the meat till tender; next knead the flour into a paste with some toddy

or *kummier*,* roll it out flat, double it into six or seven layers and cut it into slices about two inches long and half an inch in breadth, boil these in water and add to the meat, shake the whole over the fire for a few minutes and remove. Serve with the saffron sprinkled over it.

ASH LINGRA JAGURATH.

Mutton	1 Seer.
Hard tyre	2 "
Wheat flour	$\frac{1}{2}$ "
Ghee	$\frac{1}{2}$ "
Onions	$\frac{1}{2}$ "
Chennah	2 Tolahs.
Boont	2 "
Cinnamon	} 2 Mashas each.
Cardamons	
Cloves	
Capsicum	} 1 Tolah.
Green ginger	
Coriander	
Saffron	1 Masha.
Garlic	6 "
Salt	2 Tolahs

Cut the meat in pieces, grind the mussalah into a paste with the green ginger and garlic, and fry the whole in ghee; next knead the flour as in the last receipt, roll it flat and cut it into small square pieces, strain the tyre through a cloth and boil the dough thus prepared in it with the chennah and boont; then add the meat with a small quantity of water,

and simmer till tender, give the whole a "boghar" with the cloves and serve, sprinkling the saffron on the top.

ASH LUNGARA CHASNEEDAR.

Mutton	1 Seer.
Ghee	$\frac{1}{2}$ "
Flour	$\frac{1}{2}$ "
Sugar	$\frac{1}{2}$ "
Lime juice	$\frac{1}{2}$ "
Onions	$\frac{1}{2}$ "
Chukunder	1 "
Carrots	1 "

Boil the meat with the chukunder and carrots, cut into slices with the mussalah ground into a paste; remove from the vessel and strain off the gravy, "boghar" it with

* Leaven.

Paluk.....	} each $\frac{1}{2}$ Seer.	
Soya greens		
Cinnamon	} 2 Mashas each.	
Cloves.....		
Cardamons ..		
Saffron		
Green ginger	2 Tolahs.	
Capsicum.....	1 Masha.	
Salt	2 Tolahs.	
Coriander.....	1 "	

ghee and onions, add to the gravy the paluk and soya, prepare the flour as in ash bogurrah, put it with the gravy, containing the paluk and soya, boil up the whole ; then throw in the meat and remove from the fire ; when cold, mix in the syrup, sprin-

kle over the saffron ground in water and serve.

ASH KOOSHTHULLEE.

Mutton.....	1 Seer.	
Wheat flour.....	$\frac{1}{2}$ "	
Ghee.....	$\frac{1}{2}$ "	
Chennah, white } chennah or } dhall	2 Tolahs.	
Chukunder	$\frac{1}{2}$ Seer.	
Carrots	$\frac{1}{2}$ "	
Paluk	$\frac{1}{2}$ "	
Native greens ..	$\frac{1}{2}$ "	
Saffron	1 Masha.	
Onions	1 Seer.	
Sugar	$\frac{1}{2}$ "	
Green ginger	1 Tolah.	
Cloves	} each 1 Masha.	
Cardamons }		
Capsicums }		
Cinnamon	2 "	
Lime juice	$\frac{1}{2}$ Seer.	
Salt	1 Tolah.	

Fry the onions in ghee till brown, cut the meat into pieces and throw it into the stewpan with the coriander previously roasted and ground, and fry it brown ; add a seer of water and simmer till done, next boil in a separate vessel the chennah, chukunder, paluk and the carrots, when sufficiently dressed put them with the meat, and rest of the mussalah ground into a paste, knead the flour with water and make a dough, which form into small balls and gradually

throw them into the pot ; take the vessel from the fire, remove its contents into a separate dish, mix the sugar previously made into a syrup with the lime juice, and lastly the saffron ground in a small quantity of rose water ; mix this with the whole when it is to be served.

ASH BAVURTHA.

Mutton.....	1 Seer.	
Flour	$\frac{1}{2}$ "	
Ghee	$\frac{1}{2}$ "	
Chennah	1 Tolah.	
Boont	1 "	
Hard tyre.....	2 Seers.	
Onions.....	$\frac{1}{2}$ "	

Take half of the meat, cut it into small pieces and fry with a part of the pounded mussalah in a portion of the ghee till brown, mince the re-

Green ginger	1 Tolah.
Garlic	$\frac{1}{2}$ "
Cinnamon.		
Cloves	} each 2 Mashas
Cardamons	
Saffron	
Capsicums	
Coriander seeds	..	1 Tolah.
Salt	2 "
Garlic	2 Mashas

mainder of the meat and fry it with the chennah and boont and the remaining ground mussalah; knead the flour with water and form it into square cakes, place the fried mince on one side and turn over the other so as to enclose the meat and form a triangle in shape, press the edges close; fry them first in ghce, then remove and boil them in water mixed with the tyre, now place a clean pan on the fire with some garlic, cloves and ghee, throw into it the meat that was first fried; add the water in which the cakes were boiled, and allow the whole to simmer till the meat becomes soft, then add the cakes, remove the pan, grind the saffron in water and mix it with the ash.

ASH JOW.

Jow, or Indian	}	$\frac{1}{2}$ Seer.	Boil the jow three successive times
barley			in a small quantity of water, the
Meat	1 "	fourth time add a little more than
Onions	$\frac{1}{8}$ "	on the former occasion and continue
Garlic	} each 1 Masha.	boiling; cut the meat in pieces and
Cloves		

mix it with the usual mussalah for a good curry and dress it; when the meat is quite soft strain the gravy and add the meat to the boiled jow, now put in a clean stewpan with some ghee the sliced onions, garlic and a little spice; place it on the fire until the onions are browned. The jow, meat and gravy are to be now quickly thrown in and *covered*, and the mixture is to remain only a minute or so on the fire, shaking and repeating it three successive times. This latter process is termed by the Mussulman cooks—"Boghar."

ASH MAHECHA.

Mutton	1 Seer.	Grind the mussalah, cut the meat
Flour	$\frac{1}{4}$ "	into pieces and fry altogether in the
Ghee	$\frac{1}{4}$ "	

Onions	$\frac{1}{2}$ Seer.	ghee; when nearly dry add water
Sugar	$\frac{1}{2}$ "	in proportion and allow it to sim-
Limes	$\frac{1}{2}$ "	mer, next form the flour into a thin
Blanched almonds	$\frac{1}{2}$ "	paste with water, cut it into small
Raisins }	each $\frac{1}{2}$	cakes, and throw into the meat,
Pistachio nuts }		shake the whole together; when the
Cinnamon }	2 Mashas each.	cakes are quite cooked, "boghar"
Cloves		the whole three successive times;
Saffron	2 Tolahs each.	allow it to cool and mix in the lime
Cardamoms }		juice and sugar made into syrup; now bruise the pistachios
Green ginger .. }	3 Tolahs.	and almonds, add them with the raisins to the whole and
Coriander }		serve for use.
Salt		

ASH AGRA SHEER.

Take any quantity of prepared dough, spread it out with a roller, sprinkle some dry flour on the surface, roll and cut it into very thin slices and expose them for a short time to the air, then boil them in water, when remove and press them gently with a cloth and throw them into warm sugar-candy syrup and milk, when it is fit for use.

ASH DERBAHESTH.

Wheat flour ..	1 Seer.	Boil the milk, make the sugar
Ghee	$\frac{1}{2}$ "	into a clear syrup, mix both to-
Milk	1 "	gether and set it aside, knead the
Sugar	1 "	flour into a paste, spread it with a roller, and cut it into
		pieces of the shape and size of almonds; expose it for a short
		time to the air, then fry in ghee, throw them into the milk
		and syrup, boil the whole for a few minutes, after which
		it is ready for use.

MYHE JOGURATH.

Hard tyre	1 Seer.	Strain the tyre through a cloth,
Milk	1 "	dry on the fire a little of the rice,
Rice	$\frac{1}{2}$ "	pound it and mix into the tyre, set

the saucepan on a gentle fire, next wash the remainder of the rice and throw it in, when nearly boiled add the milk, and continue boiling until done, it is then fit for use; add either salt or sugar according to taste.

MYHE JOGURATH. (*Another.*)

Hard tyre	1 Seer.	Mix the tyre and milk together
Milk	1 "	and boil them, now wash the rice,
Rice	$\frac{1}{8}$ "	throw it into the vessel and continue

boiling until the rice is sufficiently cooked. Sugar or salt may be added to the taste.

BRIANEE.

ZAREBRIAN PUNNEEZEE.

Cheese	$\frac{1}{4}$ Seer.	Cut the cheese in small round
Rice	1 "	slices and sprinkle them with the
Ghee	$\frac{1}{8}$ "	mhyda, fry in ghee till brown, then
Tyre	$\frac{1}{8}$ "	grind the cardamons and saffron,
Onions	$\frac{1}{4}$ "	mix in the tyre and put with the
Mhyda	2 "	cheese; spread on the bottom of a
Green chennah dhal }	$\frac{1}{8}$ Seer.	saucepan some bamboo sticks and
Cinnamon	2 Mashas.	place the cheese upon them, fry the
Cardamons	1 Masha ea.	onions, green ginger and curry stuff
Cloves		and put with the cheese, then parboil the rice and put it over
Saffron		with a small quantity of the rice water; colour a little rice
Green ginger	1 Tolah.	with saffron, put it into the saucepan under the rice on one
Salt	2 "	side and the green chennah dhal on the other, and pour over

some hot ghee, make a plain biscuit or cake with a little flour and water and place it upon the rice; cover the saucepan, put a little live charcoal on the top and boil the whole till the rice is done.

ZAREBRIAN NOORMAHALEE.

Meat	1 Seer.	Cut the meat in large slices and
Rice	1 "	season with a little salt and some
Ghee	$\frac{1}{4}$ "	

Tyre	$\frac{1}{2}$ Seer.	pounded ginger, let it remain for
Onions	$\frac{1}{2}$ "	half an hour, then soak it in the tyre
Green chen- nah dhall }	$\frac{1}{8}$ "	for an hour, put half of the ghee
Cinnamon	1 Masha.	with some sliced onions into a sauce-
Cloves	1 " each	pan and fry them, when the onions
Cardamons	1 " each	are brown put in the meat and fry
Saffron	1 " each	it a little, then pour over it a small
Cummin seeds	1 " each	quantity of water with the coriander seeds ground, and boil
Green ginger	1 Tolah.	till the water rises up ; add the spices and mix them together
Salt	3 "	with the meat, parboil the rice in plain water and put it upon
Coriander seeds	1 Masha.	the meat ; have ready a little rice coloured with saffron,
		place it in the centre of the rice, spread over the green chen-
		nah dhall, and pour upon it some hot ghee ; cover the sauce-
		pan close and place it on a charcoal fire for an hour when it
		will be ready for use.

ZAREBRIAN ROOMEI.

Meat	1 Seer. •	Cut the meat in large slices and
Rice	1 "	season it with some bruised green
Ghee	$\frac{1}{2}$ "	ginger, coriander and salt, soak it
Tyre	$\frac{1}{2}$ "	for an hour, grind some cardamons,
Onions	$\frac{1}{2}$ "	saffron and cloves with the tyre, rub
Cinnamon	2 Mashas.	it in the meat and let it stand for a
Cloves	1 " each.	few minutes ; then put it into a
Saffron	1 " each.	saucepan, adding all the remaining
Cummin seeds	1 " each.	spices with half of the ghee ; soak the rice in water for half
Coriander seeds	1 Tolah.	an hour, wash it two or three times and put it over the meat,
Salt	3 "	pour upon it half a seer of water with the remaining ghee, and
		cover the saucepan close ; place some charcoal fire upon the
		cover, and let it gently simmer until the water is wholly
		reduced.

ZAREBRIAN JUNTUR.

Meat	2 Seers.	Cut the meat in large slices, soak
Rice	1 "	it in some bruised green ginger and
Coarse tyre ..	2 "	

Ghee	$\frac{1}{2}$	Seer.
Onions	$\frac{1}{2}$	"
Black pepper	2	Mashas.
Cinnamon	4	"
Green ginger..	2	Tolahs.
Cloves	}	each 2 Mashas.
Cardamons		
Cummin seeds	1	"
Coriander seeds	2	Tolahs.
Saffron	1	Masha.
Salt.....	4	Tolahs.

soak the rice in water for a few minutes and wash it in two or three waters; then mix a little salt in another basin of water, and put the rice into it, stir it well, wash it again and mix it with the remaining half tyre; put it over the meat, cover it close, simmer it gently until the tyre is dried up; pour over it a little ghee and let it stand near the fire for an hour.

ZAREBRIAN KHHORASANEE.

Meat	2	Seers.
Rice	1	"
Tyre	$\frac{1}{2}$	"
Ghee	$\frac{1}{2}$	"
Onions	$\frac{1}{4}$	"
Cloves	}	2 Mashas ea.
Cardamons		
Saffron	1	" ea.
Black pepper	}	2 Tolahs ea.
Cinnamon		
Coriander ..	2	Tolahs ea.
Green ginger	2	Tolahs ea.
Cummin seeds	1	Masha.
Salt.....	4	Tolahs.

Divide the meat as usual and soak it for an hour with the juice of the green ginger, some fried onions and pounded salt, grind some cardamons, cloves and saffron and add to it a little coriander seed, water and tyre, mix the whole together and rub into the meat, put it into a saucepan, season with the curry stuff, and pour over it the remaining ghee; wash the rice in two or three waters and boil it till half cooked, put half of the rice over the meat with a little water and the remaining half of the rice with some ghee, and place a biscuit in the middle of the rice, colour a little rice with saffron and place this also under the rice on one side; cover the saucepan close and boil till the water is dried up on a slow fire, then remove it and let it remain by the side for half an hour longer when it will be fit for use.

ZAREBRIAN MAHEE.

Fish.....	2 Seers.
Rice.....	1 "
Tyre.....	$\frac{1}{2}$ "
Onions.....	$\frac{1}{4}$ "
Ghee	$\frac{1}{2}$ "
Roasted chennah	$\frac{1}{2}$ "
Cloves.....	} 2 Mashas ea.
Cardamons..	
Cinnamon:....	4 "
Saffron	1 "
Green ginger..	2 Tolahs.
Coriander seeds	2 "
Cummin seeds	1 Masha.
Anise	1 Tolah.
Salt	4 Mashas.
Gingilly oil ..	2 Tolahs.

Cut the fish in large pieces, clean and wash it well in three or four waters, rub over the gingilly oil and let it stand for half an hour; then wash it again with water, take the chennah and anise ground and rub well over it, wash it again and soak it in half of the tyre for an hour, grind some cardamons and cloves and mix it with a little pounded salt,

some juice of the green ginger and some fried onions; mix these together, rub well into the fish and let it remain for half an hour, then rub it with a mixture of tyre and saffron and put it into a saucepan with the curry stuff; par-boil the rice in plain water, put it over the meat and pour over it the ghee, place in the middle of the rice a biscuit and a little rice coloured with saffron; cover the saucepan close and place some charcoal fire upon the cover, boil it on a slow fire till you hear the sound of the ghee bubbling; then take off the fire from the top and let it simmer near the fire for half an hour.

ZAREBRIAN MAHEE BAYKHAR.

Fish.....	2 Seers.
Rice	1 "
Coarse tyre...	$\frac{1}{2}$ "
Onions.....	$\frac{1}{4}$ "
Chennah flour	$\frac{1}{2}$ "
Gingilly oil ..	2 Tolahs.
Cinnamon	4 Mashas.
Cardamons..	} 2 " ea.
Cloves.....	
Green gin- ger	} 2 Tolahs ea.
Coriander	
Saffron	} 1 Masha ea.
Cummin seeds	
Anise	1 Tolah.
Ghee	$\frac{1}{2}$ Seer.
Salt.....	4 Tolahs.

Cut the fish in large slices, clean and wash it well three or four times in water, soak it in the gingilly oil for half an hour, then wash it again with water, rub it over with the chennah flour and wash it again; rub it with some more flour and wash it again; bruise some lemon leaves, put them into a basin of water and rub the slices of fish with it, tie the slices of fish in a cloth

and boil in water until nearly done, then take them out and remove the bones if necessary; mix up half the curry stuff and saffron after it has been ground with a couple of eggs, spread it over the fish as for a cutlet and fry it; put a saucepan on the fire, spread into it some bamboo sticks, place the cutlets upon them and add the curry stuff; parboil the rice in plain water, put it on the cutlet, pour over it a little ghee, place in the centre a biscuit and a little rice coloured with saffron, and cover the saucepan close; put some charcoal fire upon the cover and boil it on a gentle fire till you hear the sound of the ghee bubbling, then remove the fire from the top and let it simmer for half an hour.

ZAREBRIAN MAHEE NOORMAHLEE.

Fish.....	1 Seer.	Scale and wash the fish well, cut
Rice.....	1 "	in large pieces and wash it again,
Ghee	1 "	then rub it over with gingilly oil, set
Coarse tyre ..	1 "	aside for half an hour, and wash it;
Bassun flour ..	1 "	grind the anise seed, rub the fish
Onions	1 Tolah.	with it and wash it again in water,
Green ginger..	1 "	then rub it with bassun, mix the tyre
Cumin seeds	1 "	with the fish and let it stand for half
Anise	1 "	an hour, washing it again; bruise
Gingilly oil....	6 "	
Cardamons..	1 Masha ea.	
Cloves.....		
Cinnamon	2 "	
Huldie	1 "	
Salt.....	3 Tolahs.	

some onions and green ginger, put into a basin and mix into it a part of the curry stuff and a little salt, rub the fish with this and fry in the ghee, then add a little tyre and boil it till it is dried up; take it from the fire, remove the slices of fish out of the pan, and rub them over with fresh tyre and saffron, spread some bamboo sticks into a saucepan and place the fish upon them, pour over it the gravy and the remaining curry stuff; parboil the rice in plain water and put it over the fish with a little of the rice water, colour a little rice with saffron, place it on the rice and pour over some ghee, make a biscuit to put in the centre of the rice; cover the saucepan close and place some charcoal fire on the lid

for a time ; then take off the fire from the top and let it simmer for a few minutes when it will be fit for use.

ZAREBRIAN KHASAH.

Meat	2	Secrs.
Rice	1	"
Coarse tyre ...	$\frac{1}{4}$	"
Ghee	$\frac{1}{4}$	"
Onions	$\frac{1}{2}$	"
Blanched al- monds	$\frac{1}{8}$	"
Green ginger ..	2	Tolahs.
Cinnamon ..	2	Mashas ea.
Cardamons ..		
Black pepper }	1	Masha ea.
Garlic		
Coriander seeds	1	Tolah.
Saffron	1	Masha.
Salt	3	Tolaha.

Take one half of the meat, cut it in large slices and score it with a knife, take one tol原因 of the green ginger bruised with half of the curry stuff pounded, add the tyre, salt and some fried onions ; and rub the meat over with these ingredients and keep it for an hour, then put it into a saucepan and add to it the remaining curry stuff and some of the

ghee ; keep it on one side, cut the remaining meat as usual and put it into a saucepan with a proper quantity of water, some sliced onions, green ginger, fine salt pounded, and coriander seeds with a little ghee, mix these together and boil till the meat separates freely from the bones, which remove, then strain the gravy through a coarse cloth into a saucepan ; mix into it a little tyre and the almonds well pounded ; “ boghar ” it three times in ghee with cloves and boil it till it is reduced to one half the quantity, parboil the rice in plain water ; mix it with the gravy, boil till the gravy is nearly dried up, then put it over the meat with some rice coloured with saffron, pour over the whole a little ghee, let it simmer near the fire for an hour when it will be ready for use.

KHUBAB.

KHUBAB DARAHEE.

Meat	1	Seer.
Tyre and ghee	$\frac{1}{4}$	"
Eggs, No. 2 ..		

Cut the meat into small squares, season it with the juice of the green

Green ginger ..	2 Tolahs.	}	2 Mashas ea.	}	3 Tolahs ea.	}	ginger, tyre and salt, give it a " bog- har" in ghee with some fried onions, roast the coriander seeds, grind and add it to the meat, with the salt and a small quantity of water; boil it gently until it is nearly dried up,			
Cardamons ..										
Cloves		}	3 Tolahs ea.		}					
Salt										
Coriander seeds		}	4 Mashas.		}	}				
Cinnamon										
Pothec-greens	1 Tolah.									
Saffron	1 Masha.									

then mix in half of the curry mussalah well ground, shake it and let it stand over the fire for a short time, when take out the meat, set it on one side and put in the pothec; boil the eggs hard, cut them into thin round slices; likewise, some onions, and colour them red in the juice of the pothec; sprinkle the meat with the saffron ground to a powder, stick the slices through the middle on a wire or wooden skewer, first the meat, then onion and egg, and so continue filing until all are skewered, rub the remainder of the curry stuff over them and fry in ghee, when add a little water to finish the cooking; serve them up.

KHUBAB THICKAH MAHEE.

Fish.....	1 Seer.	}	a $\frac{1}{2}$ " or 2 Chittacks.	}	2 Mashas ea.	}	Cut the fish into thin slices the shape of dice, rub with the gingilly oil and wash it in water, then rub it over with the chennah flour, let it remain a short time and wash it off, sprinkle over the meat some salt and the juice of the green ginger, rub it over with tyre and curry stuff, cut some onions the same as the fish, and stick the pieces one by
Ghee and onions							
Tyre	$\frac{1}{2}$ Seer.						
Cinnamon ..		}	1 Masha.		}	}	
Cardamon							
Cloves.....		}	1 Tolah ea.		}	}	
Coriander ..							
Anise		}	2 Tolahs.		}	}	
Green ginger							
Gingilly oil ..							
Black pepper..	4 Mashas.						
Cummin seeds	4 "						
Some Bassun (or Chennah flour) and salt.							

one, on a wire skewer made for the purpose; after all are filed, roast them on a charcoal fire, while roasting, mix some water, tyre and ghee and baste them till they are done, then pour over them some fresh ghee, and they are ready.

KOOFTHA MAHEE SHAMY.

Fish.....	1 Seer.		
Ghee	$\frac{1}{2}$ "		Rub the fish with ^{Til} gingilley oil,
Onions	4 "		then wash it in water and rub with
Ground green dhall flour ..	3 Tolahs.		chennah flour, soak the fish in tyre
Khush-khush ground	2 "		for two hours, and afterwards wash
Roasted chennah flour ..	2 "		well again, set aside about five to-
Anise seed....	1 $\frac{1}{2}$ "		lahs weight, cut the remaining fish
Chennah flour	3 "		into small pieces, and give it a "bog-
Cloves and Cardamons }	ea. 1 Masha.		har " in ghce with some fried onions
Cinnamon	2 "		and the ground coriander and salt ;
Black pepper..	4 "		
Green ginger..	3 Tolahs.		
Coriander	1 "		mix together when done, take the
Gingilley oil ..	2 "		fish out and chop it up with a knife ;
Salt.....	2 "		grind the green dhall, khush-khush
Some tyre.			

flour and the roasted chennah flour with the white of an egg, mix with the five tolahs' weight of uncooked fish the anise flour and tyre, slice the green ginger and onions and add the other curry stuff; mix the whole together well with the hand and form into balls, fry them with one-fourth seer of ghce. If you wish to fry it as a koofta in a mahee tavah,* do not mix the anise flour nor chop the meat so small, but if to serve as a chassneedar, put the kooftas in a pan with some sugar made into a syrup and fry till all the syrup is dried up.

KHUBAB THULAVEE.

Meat	1 Seer.		Cut the meat into thick slices,
Ghee and Tyre }	ca. $\frac{1}{4}$ " or 4 Chittacks.		season with green ginger juice and
Mhyda and Onions.. }	ca. $\frac{1}{2}$ Seer or 2 Chittacks.		tyre, give a "boghar" to the same
Eggs	No. 2.		in ghce with some fried onions, shake
Cloves and Cardamons }	each 1 Masha.		all well together ; after the tyre is
Cinnamon	2 "		dried up add the coriander seeds
Green ginger Coriander }	ea. 1 Tolah.		ground and roasted with a little
Some salt and black pepper.			water, and let it boil till cooked ;

take the slices of mutton from the saucepan and strain the

* A thin iron or brass pan used for frying.

gravy, mix the mhyda, the whites of the eggs, the pounded curry stuff and salt together with the hand, rub this over the meat and fry it in ghee. If you wish to make it as chass-needar, add one-fourth seer of lemon juice and one-fourth seer sugar, make this into syrup, and when you have fried the khubab thulavee in the ghee put in the syrup and boil until all the gravy has evaporated.

KOOFTHAY KHUBAB SHANEY.

Meat	1 Seer.
Ghee	$\frac{1}{4}$ "
Onions	$\frac{1}{4}$ "
Tyre	$\frac{1}{4}$ "
Egg	No. 1.
Roasted chen- nah flour ..	} 2 Tolahs.
Cardamons	
Cloves.....	ea. 1 Masha.
Cinnamon	2 "
Green ginger	} ea. 1 Tolah.
Coriander ..	
Anise flour..	} 2 "
Suet.....	
Black pepper..	4 Mashas.
Salt.....	2 Tolahs.

Mince the meat and "boghar" in ghee with some fried onions, mix with it some of the salt and ground coriander seeds with a little water, shaking the pan over the fire till the water is dried up; take the onions, green ginger, suet, anise and chen-nah flour, mix them together with the meat and pound the whole in a mortar; then add the ground curry stuff with the tyre and the white of the egg, mix all well together with the pounded meat, form it into moderate sized cakes or balls and fry them in the remaining ghee.

THICKAH KHUBAB.

Egg	No. 1.
Beef	1 Seer.
Ghee	$\frac{1}{4}$ "
Onions	$\frac{1}{4}$ "
Tyre	$\frac{1}{4}$ "
Black pepper	} ea. 1 Masha.
Cloves.....	
Cardamons..	} 2 "
Cinnamon	
Green ginger	} ea. 1 Tolah.
Coriander	
seeds	} 1 $\frac{1}{2}$ "
Salt.....	

Cut the meat in thick slices, beat them well with the back of a knife and rub them over with some salt, the juice of green ginger and onions; grind some curry stuff and add with it a little ghee and tyre; mix these together well and rub over the meat, string the meat on a wire and roast over a charcoal fire; mix some ghee and tyre and baste it while roasting.

KHUBAB KOOFLEE. (*Another way*).

Cut the meat in small pieces, slice some onions and unripe mangoes and fry them together in ghee, then mix some curry stuff with them and rub over the rolls of meat separately; string the slices on a skewer cross-ways, and bind the whole with a string tight together and roast over a charcoal fire, while roasting take a little flour and pounded almonds and mix in the tyre and give it a "boghar" with some cloves in ghee, apply this to the meat while roasting.

KHUBAB BYHEZAH.

Some eggs.

Meat 1 Seer.

Ghee $\frac{1}{4}$ "

Onions $\frac{1}{4}$ "

Tyre $\frac{1}{4}$ "

Blanched } $\frac{1}{8}$ "

almonds }

Black pepper } 1 Masha'ca.

Cloves..... }

Cardamons.. }

Cinnamon 2 "

Green ginger } 1 Tolah ea.

Coriander .. }

Some salt.

Make a hole in the eggs, take out the inside and keep in a basin, slice the green ginger and onions, grind the curry stuff, beat the eggs well and mix all together; fill the shells with the mixture and close the holes up with paste, then boil them in water, when they are done take them from the saucepan and remove the shells, prick them all over with a fork or pin and string them on a wire skewer. Cut the meat in slices and boil with water as "Hegney," strain the gravy in a saucepan, add some ground almonds, tyre and flour; mix them together, and give a "boghar" to it in ghee with some cloves, roast the eggs over a charcoal fire and baste them with the gravy till they are properly done.

MYHEE KHUBAB.

Fish 1 Seer.

Ghee $\frac{1}{4}$ "

Tyre 2 "

Meat $\frac{1}{4}$ "

Onions $\frac{1}{4}$ "

Clean the fish well and cut off the heads, prick them all over with a fork, and rub over them the gingilley oil and keep them for two hours,

Chennah flour	}	each $\frac{1}{2}$ Seer.
Raisins		
Cloves....	}	ea. 1 Masha.
Cardamons		
Saffron ..		
Black pepper.		
Cinnamon	2	"
Green ginger..	3	Tolahs.
Coriander	4	"
Cummin seeds	}	each 1 "
Anise ..		
Gingilly oil	}	2 " ca.
Salt		

afterwards wash them in water, now rub over the anise with the cummin seeds ground and wash them again; then rub with chennah flour, after a little time wash it off; soak the fish in tyre for two hours, take them out and dry them; rub a little ground ginger, salt, onions and some curry stuff pounded over them and let them rest for a short time; mince

the meat well and give a "boghar" to it in ghee with some fried onions, add some salt and coriander seeds with a little water and fry it well, take some onions and fry in ghee, cut the green ginger thin, clean the raisins well, take a little ground curry stuff and some tyre, mix all these well together with the meat and "boghar" the whole in ghee; stuff the fish with this mince and sew them up, rub them over with ground saffron, put them on a skewer or small spit and roast over a charcoal fire; when half done mix some tyre and ghee and baste the fish with it until properly roasted.

KHUBAB KHANZ.

Goose	1.	
Meat	$\frac{1}{2}$ Seer.	
Blanched almonds	}	ea. $\frac{1}{4}$ "
Raisins ..		
Green ginger		
Tyre	1	"
Coriander seeds	$\frac{1}{2}$	"
Onions	$\frac{1}{2}$	"
Chennah flour	$\frac{1}{2}$	"
Cloves....	}	ca. 2 Mashas.
Cardamons		
Black pepper..	1	"
Ground sandal-wood	}	1 Tolah.
Anise		
Cinnamon	4	"

Clean the goose and wash it in water two or three times, then dip it in hot water and prick it all over with a fork, grind some anise and coriander seeds, mix them together in a sufficiency of water, strain it into a saucepan and soak the goose in it for two hours; afterwards wash it and rub it well with ghee, wash it again in water, grind some sandal-wood and mix this in the water,

soak the goose in it for two hours and wash it again in water;

grind one-fourth seer of onion, ginger and salt and rub over the goose, lay it on one side, mince the meat and give a "boghar" in ghee with some fried onions, add in it some ground coriander seeds, water and salt; mix together and shake it well while frying, fry the other one-fourth seer of onions, grind the curry stuff and mix these together; add the raisins after being stoned and cleaned, mix all these with the above meat and stuff into the goose, sew it up with a string and put it in a saucepan with a sufficient quantity of water, boil it gently (if it is a young goose boiling is not necessary); when it is half boiled take it out of the saucepan and put it on a spit over a charcoal fire, take some of the gravy in which the goose was boiled, grind some roasted almonds and a little rice in the same gravy, add a little tyre, curry stuff and ghee; mix these well together and baste it with the same till it is properly roasted, after it is done rub over it a little good ghee and take it from the fire.

MYHEE KHUBAB GOOSTHIE.

Meat	1 Seer.	Mince the meat in picces and
Ghee	$\frac{1}{2}$ "	season with curry stuff and salt;
Onions	$\frac{1}{2}$ "	then shape them like fish, boil them
Chennah flour ..	$\frac{1}{2}$ "	in ghee with a little water in the
Cinnamon	2 Mashas	saucepan for about ten minutes, take
Cloves }	each 1 "	them out of the saucepan, rub over
Cardamons }	each 1 Tolah.	the meat a little chennah flour, garlic
Black pepper	4 "	and curry stuff mixed together and
Green		fry them in ghee; have ready some
ginger }		water mixed with garlic, and after the slices of meat are fried
Garlic }		dip each slice in the garlic sauce and let it remain for about
Coriander seeds ..	1 "	one hour to cool, separate all the crusts from the meat when
Salt	2 "	it will taste like fish.

KHUBAB MYHEE.

Fish	1 Seer.	Wash the fish well and cover them
Ghee	$\frac{1}{2}$ "	of a sufficient thickness with some
Onions	$\frac{1}{2}$ "	

Chennah flour....	$\frac{1}{4}$ Seer.	common paste, roast in hot wood
Egg	No. 1 "	ashes until the paste is of a brown
Cinnamon.....	2 Mashas	colour, then take the fish out of the
Cloves,.....	} ea. 1 "	paste and remove all the bones, take
Cardamons ..		one quarter seer of raw chennah
Black pepper		flour and the fish, mix them well
Saffron	1 "	together with the ground curry stuff,
Roasted	} ea. 1 Tolah.	the egg, roasted chennah flour, anise
anise flour		flour and tyre, and form into the
Coriander ..		shape of small fish ; put some water
Green	} ea. 1 Tolah.	
ginger ..		
Tyre	3 "	
Salt	2 "	
Roasted chennah .	2 "	

in a saucepan, spread some grass over the water and place the fish, one by one, on the grass, cover the saucepan close and boil till the fish are firm enough to fry in ghee.* If you wish to make a chassneedar, take half a seer of sugar and one-fourth seer lemon juice, mix these and make syrup, after the fish are fried dip them in syrup ; and as they dry put some ground saffron over them.

THOORAHEE KHUBAB.

Thoorahce	1 Seer.	Cut off the tops, divide them down
Meat	$\frac{1}{2}$ "	the middle, take out all the inside
Tyre	$\frac{1}{2}$ "	and rub them with salt, mince the
Ghee.....	$\frac{1}{2}$ "	meat, put it into a saucepan and add
Onions	$\frac{1}{2}$ "	some curry stuff, give a "boghar"
Cinnamon	2 Mashas	to the same in the ghee with some
Cloves	} ea. 1 "	fried onions, pour in a little water
Cardamons ..		and fry till the water is dried up,
Black pepper		
Coriander seeds ..	1 Tolah.	
Green ginger	1 "	
Salt	2 "	

stuff this mince meat into the thoorahce and tie them with a string ; file them on a skewer, roast over a charcoal fire, when they are becoming brown, have ready some curry stuff, tyre and ghee mixed together, which rub over them till they are sufficiently done ; then sprinkle them with plain ghee and remove from the spit. Brinjals and cuddoo may be dressed in the same manner.

* Or steam the fish.

KHUBAB FOWL OR MEAT.

Fowl.		Clean the fowl and prick it well
Coriander seeds	1 Chittack.	over with a fork, roast the coriander
Green ginger ..	2 "	seed and grind it with the ginger,
Cardamons }	2 Mashasea.	cardamons, cloves, black pepper and
Cloves.....		salt ; rub this into the fowl, fry the
Black pepper ..	1 "	onions sliced, with the turmeric
Tyre .. }	each 2 Chittacks	pounded in ghee ; then add the
Cream.. }		cream and tyre, put the fowl to roast
Onions.....	4 "	
Ghee	1 Chittack.	
Turmeric	6 Mashas.	
Salt	2 "	

and baste it while dressing with the cream mixture, to which may be added some sliced almonds with a few kishmises or currants with the stuffing. A shoulder of mutton may be dressed in the same way.

KHAGINAH.

Eggs	2	Beat the eggs well up, strain off
Ghee.....	2 Chittacks	the water from the dyhe and mix
Gram flour }	2 Tolahs.	the curd together with all the other
parched		articles previously ground very fine,
Salt	2 "	(except the ghee), which is to be put
Pepper	4 Mashas.	on the fire, and when properly hot
Coriander seeds	2 "	pour in the prepared mixture of
Cloves.... }	ca. 1 "	eggs, &c., when done on one side it must be turned on the
Cardamons }		other, then divide it in squares and serve it.
Onions	1 Chittack.	
Tyre	2 "	

SHANAH KHUBAB.

A shoulder of mutton.		Take a shoulder of mutton with-
Ghee and }	each $\frac{1}{4}$ Seer.	out its bone weighing about one seer,
Tyre }		prick it well with a fork and rub it
Onions	$\frac{1}{8}$ "	over with the green ginger ground
Cloves.....		and some salt, fry the onions in ghee
Cardamons.. }	ea. 1 Masha.	and give a "boghar" to the meat,
Black pepper }		roast and grind the coriander seeds
Cinnamon	2 "	
Coriander seed ..	1 Tolah.	
Green ginger....	2 "	
Salt	$1\frac{1}{2}$ "	

and add them, with some water, shake it well over the fire and place in the meat, when it is half done add the curry stuff and keep it on the fire a little longer; then remove the meat, put it on a spit and finish by roasting, basting it all the time with tyre and some of the gravy in which it was boiled; when done pour over it a little good ghee and take it from the spit.

KHUBAB KHUTAE.

Mutton	1 Seer.
Cream ..	} each 4 Chittacks
Blanched ..	
Almonds ..	} $\frac{1}{2}$ Seer.
Ghee	
Buttermilk ..	$\frac{1}{2}$ "
Green ginger..	} 2 Chittacks
Onions	
Dyhe	} each.
Cloves	
Cardamons ..	} each 1 Masha.
small ..	
Saffron and ..	} each 4 "
Pepper ..	
Coriander seed..	1 Chittack
Juice of limes..	4 "
Salt	2 Tolahs.

Clear the meat well of bones and veins, mince it very finely and mix it with the ginger and onions (duly bruised) and the other ingredients, together with the saffron made into powder; then take the dyhe, put it in a towel and squeeze out the water, after which mix in it the cream and the almonds, put the whole into the minced meat with a part of the ghee, mix these well together and make

into small balls; this being done, take the remainder of the ghee and set it on the fire, when it is quite hot put in the balls and keep them frying until they become properly brown, then take the vessel down and add the lemon juice.

KHUBAB PURSUND.

Mutton	1 Seer.
Green ginger..	$\frac{1}{2}$ "
Dyhe	$\frac{1}{2}$ "
Cheese and ..	} 2 Chittacks
Onions	
Coriander ..	} 1 Chittack
seeds	
Salt	each.
Pepper	$\frac{1}{2}$ "
Ghee	} 4 " ca.
Cream	
Almonds ..	} 4 "
Juice of limes	
Cloves and..	} 4 Mashas ea.
Cardamons..	

Place the dyhe in a towel and squeeze out the water, cut the mutton into small pieces and apply to it the juice of the green ginger, pounded salt, onions and the coriander after being roasted and well ground together with the lime juice and some saffron; then mix the cream with the almonds (peeled and bruised) into the tyre, which, to-

gether with the ghee, apply well to the pieces of the mutton, lastly cover them with the cheese and tie together with a string; place these on a small spit or skewer and roast over a slow charcoal fire until they assume a perfect brown colour, when they are ready for the table.

PLAIN KHUBAB.

Mutton	1 Seer.	Apply these ingredients to the mutton cut in pieces in the same manner and strung on a skewer as in the foregoing, and fry on a slow charcoal fire with ghee.
Ginger and Onions	1 Chittak ea.	
Ghee	2 "	
Tyre	4 "	
Coriander	2 Tolahs.	
Pepper	8 Mashas.	
Salt	1 Tolah.	

MOORUG KHUBAB.

Meat	$\frac{1}{4}$ Seer.	Mince the meat well, fry some onions in ghee and mix with the meat, give a "boghar" to it in ghee and put in it a little salt, water and some ground coriander seeds; mix these together and simmer till the water is dried up, clean the fowl and wash it well, rub it all over
Fowl	$\frac{1}{4}$ "	
Ghee	$\frac{1}{4}$ Seer.	
Onions	$\frac{1}{8}$ "	
Tyre	$\frac{1}{4}$ "	
Cloves	1 Masha ea.	
Black pepper		
Cardamons		
Green ginger	1 Tolah ea.	
Coriander		
Cinnamon	2 Mashas.	
Salt	$1\frac{1}{3}$ Tolahs.	

with a little juice of onions and green ginger, add some curry stuff to the minced meat, stuff the fowl with it and close it up; spit the fowl and rub over it a part of the ground curry stuff mixed with tyre, mix the remaining curry stuff with some tyre, ghee and a little water, with which continue to baste the fowl till well roasted, then pour over it a little ghee and remove it from the fire.

KHEEMAH KHUBAB.

Mutton	1 Seer.	Mince the meat and cut the green ginger and onions in small pieces, grind the curry stuff with a little ghee, mix all together and form into
Ghee	$\frac{1}{4}$ "	
Onions	$\frac{1}{4}$ "	
Cloves.....	1 Masha ea.	
Cardamons..		
Black pepper }		

Green ginger } 1 Tolah ea. moderate size balls, stick them on a
 Coriander .. }
 Salt $1\frac{1}{2}$ " wire and fasten with thread, roast
 them a little over a charcoal fire and take them off the wire ;
 put them in mahee tavah or fryingpan with' some ghee and
 water, and let them fry till the water is dried up and they
 are ready.

KOREKAH KHUBAB.

A Fowl, or a Fish. Take a fowl or a fish, clean and
 Ghee 1 Seer.
 Onions $\frac{1}{4}$ " wash it nicely, grind some salt with
 Mutton $\frac{1}{4}$ " some pieces of green ginger and
 Cloves }
 Cardamons.. } 1 Masha ea. onions and rub over it well ; keep it
 Saffron }
 Black pepper }
 Coriander .. }
 seed..... } 1 Tolah ea. give a " boghar " to it in the ghee
 Green ginger }
 Salt 2 " with some fried onions, add some
 Cinnamon 5 Mashas. ground coriander seeds with water
 and salt, shake them well together and fry them in the ghce ;
 afterwards mix in it some curry powder and stuff the force-
 meat into the fowl or fish, sew it up with thread and rub
 over it some saffron and curry stuff with a little cinnamon,
 put the fowl or fish in an earthen pot, pour over it some
 ghce and close the top with a plate or cover, and join it well
 with some common (flour) paste and bake it in an oven.

KHUBAB HOSSAINEE.

Meat 1 Seer. Cut the meat a little larger than
 Ghee $\frac{1}{4}$ " almonds, rub the pieces over with
 Tyre $\frac{1}{4}$ " some salt, juice of green ginger and
 Onions }
 Cinnamon } 2 Mashas. tyre, cut some onions in slices
 Cloves..... }
 Cardamons.. } 1 " ea. and fry them in a little ghce and
 Black pepper }
 Green ginger } 1 Tolah ea. put them on one side, give a
 Coriander .. }
 Salt..... $1\frac{1}{2}$ " " boghar " to the meat in the same
 ghce ; when the meat is getting dry, add a little coriander
 and water and let it simmer gently on a slow fire for an hour ;
 after the meat is boiled, file it on a small skewer of bamboo

or silver wire, one slice of meat first and a slice of onions, one by one, and so continue to file them on as many wires as you wish : sprinkle over them some ground curry stuff and fry them in a pān with ghee, adding a little water for the purpose of softening the meat ; when done remove them off the fire and serve.

INGREDIENTS FOR CURRY STUFF.

<i>Native Name.</i>	<i>English.</i>	<i>Botanical.</i>
Souf	Anise seed	Pimpinella Anisum
Sectul chcenec gach	Allspicc.	Myrtus Pimenta
Eelachie	Cardamon	Amomum Cardomomum
Laoong	Cloves	Eugenia Caryophyllata
Jawatrie	Mace	Myristica Moschata
Jæphall	Nutmeg	Do. Do.
Kulmie darchinie	Cinnamon	Laurus Cinnamomum
Dhunmia or Kotimear	Coriander	Coriandrum Sativum
Zeera	Cummin seed	Cuminum Cyminum
Káli mirchie	Black pepper	Piper Nigrum
Rai	Mustard seed	Sinapis Chinensis
Laul mirchie	Chillies	Capsicum Annuum
Laul mirchi	Cayenne	Capsicum Frutescens
Huldie	Turmeric	Curcuma longa
Maytie	Fenugreek	Trigonella Fœnum Græcum.
Lassun	Garlic	Allium Sativum
Sont	Ginger, dry	} Amomum Zingiber
Udruck	„ green	
Khush-khush	Poppy seed	Papaver Somniferum
Pipel	Long pepper	Piper longum
Hing	Assafœtida	Ferula Assafœtida
Chironjie	Chironjie nut	Buchanania Latifolia
Badam	Almond	Amygdalis Communis
Nareul	Cocoa-nut	Cocos Nucifera
Nemuck	Salt	

INGREDIENTS FOR MAKING A CURRY

WITH MEAT, FOWL, OR FISH.

Mirchie.	Chillies, dry or green, from six to twelve or more.	
Huldie.	Turmeric,	one Tolah.
Dhunnia.	Coriander seed,	one „
Zeera.	Cummin seed,	three Mashas.
Eclachic.	Cardamon seed,	two „
Maytie.	Fenugreek,	three „
Sont.	Dry ginger,	three „
Kali Mirchie.	Black pepper,	one Tolah.
Nemuck.	Salt,	two „
Laoong.	Cloves,	twelve „
Jawatrie.	Mace,	one Masha.
Khulmie darchinic.	Cinnamon,	one Tolah.
Narcul.	Cocoa-nut,	eight „
Chironjic.	Chironjic nuts,	six „
Badam.	Almonds,	five „
Khush-khush.	Poppy seed	five
Peaz.	Onions, table-spoonful, sliced.	
Lussun.	Garlic, from one to three cloves.	
Am.	Mango, dred or green, a few slices.	
Umblee or Imlee.	Tamarinds, fresh or salted, a small quantity.	
Necmboo.	Lime juice, one dessert-spoonful.	
Tyre.	Curds, three table-spoonfuls.	
Ghee, or Butter,	three table-spoonfuls.	

Obs.—These are the quantities of the various articles to be used in the preparation of a curry, bearing in mind it is unnecessary to use the whole of the spices together, or the mangoes, tamarinds or lime juice, neither the cocoa-nut with the almonds, and the ginger may be omitted when dry ripe chillies are used, as likewise the cummin seeds with the coriander, both of which are better for being fresh roasted. Cocoa-nut milk is much used on the coast in forming the

gravy to many curries, especially fish and prawns, as well as the milk fresh expressed from the nut when grated.

If the curry is to be dry, the onions must be fried brown in ghee or butter, and the ingredients ground to a paste with water mixed in the same, the meat and fowl added, stirring the whole until the gravy and butter are absorbed.

For a gravy curry cut the meat or fowl into slices; put the ghee into a stewpan over the fire with the sliced onions and dress them, then add the meat with the ground ingredients, and some water or broth, mix well together, and let the whole simmer gently until the meat is properly done.

Chundoo is made with meat or fowl that has been previously dressed, it is to be minced up and added to chopped onions fried in ghee with whole red chillies, and the other curry ingredients well mixed together; the frying is continued until the meat is nicely brown, and the gravy quite absorbed.

INGREDIENTS FOR CURRY POWDER.

Four Receipts, the last spiced.

	No. 1.	No. 2.	No. 3.	No. 4.	
	lbs.	lbs.	lbs.	lbs. oz.	
Coriander seeds	20	12	3	1 0	To be well roasted.
Turmeric	4	2	1	1 2	Pounded.
Cummin seeds . .	1	2	$\frac{1}{2}$	1 2	Dried and ground.
Fenugreek	1	1	$\frac{1}{2}$	0 4	{ Dried and cleaned of husks.
Mustard seed . .	1	1	$\frac{1}{2}$	0 4	
Ginger, dried . .	2	2	$\frac{1}{2}$	1 0	
Black pepper . .	2	1	1	1 0	
Dried chillies . .	1	2	1	0 12	{ Pounded.
Poppy seed	2	2	1	0 12	
Garlic *	2	1	1	0 12	
Cardamons	2	1	1	0 8	
Cinnamon	2	1	1	0 8	

* Is usually omitted in making curry powder intended for keeping on account of its moisture and becoming mouldy.

Salt in proportion to be added when using the curry powder as well as garlic or shalots.

The whole to be cleaned, dried, pounded and sifted ; then properly mixed together and put into bottles, well corked. A table-spoonful is sufficient for a chicken or fowl curry.

INGREDIENTS FOR A CURRY.

To be added to Fowl, Meat, or Fish.

Two table-spoonfuls of ghee, one small onion, two shreds of garlic, huldie eight mashas, green ginger one tolah, a slice of cocoa-nut ground, one dessert-spoonful of salt, one table-spoonful of coriander seed roasted, twelve dried chillies, a table-spoonful of chironjie or khush-khush seeds.

A very excellent mild curry is generally prepared on the coast, where cocoa-nuts are abundant, in the following manner, either with fowl, meat, fish or prawns : scrape or grate fine the inside of a ripe cocoa-nut, place it in a basin and pour half a pint of boiling water upon it, let it stand without stirring for a minute or two, then strain it off and set it on one side ; again replace the ground nut in a basin and repeat the process with about one pint or less of hot water, stir it up and let it stand a short time, strain this into the saucepan in which the curry is to be dressed, adding the meat, fowl or fish with the following ingredients.

If fish is to be curried, clean and cut it into slices, if prawns add them whole, crabs or lobsters must be picked from the shell, fowls or chicken carefully cut up into joints, and meat in slices ; place either of these in the cocoa-nut water with a clove of garlic, and one or two onions shred, a dessert-spoonful of turmeric pounded, six green chillies divided in half, and a few slices of green ginger with a moderate portion of salt and let it boil ; as the meat, fowl or fish is nearly dressed add two spoonfuls of fresh butter, stir-

ring all together. When nearly finished dressing, lastly add the first portion of reserved cocoa-nut water, and as it boils squeeze in the juice of a lime to give it a proper acidity. A few slices of green mangoes, if in season, may be boiled in the curry, and if the gravy appears too thin, it may have a little flour rubbed up with the butter.

Another.

Take three table-spoonfuls of ghee, the same of dyhe, dried chillies, turmeric; coriander seed roasted, dried ginger, each one drachm and a half; fenugreek roasted, poppy seeds, black pepper, chironjie nuts, of each one drachm; twelve sweet almonds blanched, cocoa-nut half an ounce, twelve cloves and half a lime; the whole of these ingredients, with the exception of the almonds and nuts, are to be ground up separately, either on a stone or in a mortar, with a sufficient quantity of water to form a paste; the almonds, chironjie and cocoa-nut must be pounded together, and where these are not procurable, a tea-spoonful of sweet oil may be substituted. Curries may be acidulated with dried or green mangoes, green, ripe, or salted tamarinds, lime juice or vinegar. In England, green gooseberries, apples, stick rhubarb, and other acid fruits may be substituted.

Cut up the fowl, meat or fish into its proper pieces, put them into a pan over the fire with some sliced onions and fry until brown in ghee or butter, when the onions and meat are nearly done add the curry ingredients, and simmer the whole gently with a little water, cocoa-nut milk or broth if more gravy is required.

C U R R I E S.

QUOORMAH.

Mutton 1 Seer.
Coriander seed 1 Tolah.
Garlic..... 3 Mashas.

Cut the meat into small pieces
after being nicely washed, then grind .

Red chillies .. 4 Mashas.

Salt 3 "

Green ginger.. 6 "

Coriander leaves 1 Tolah.

Onions 1 "

Butter..... 12 "

on a stone the other ingredients separately, mixing them together with the butter and salt, and rub the slices of meat over with it; have

ready seven tolals of butter, tyre (or whey of curds) half a pound, salt nine mashas, cloves one masha, cinnamon one masha, cardamons in pods two mashas, onions cut into thin slices three tolals; then mix the whole well together with the meat, and place it in a well-tinned saucepan with a cover over a gentle fire, stirring it occasionally until the tyre and gravy from the butter is absorbed, leaving the meat of a nice brown. If it be required to make the meat very tender it may be as well first to simmer it gently for a time in some broth previous to rubbing it over with the first mentioned mussalah.

Another.

Mutton 1 Seer.

Ghee $\frac{1}{2}$ "

Tyre $\frac{1}{2}$ "

Onions sliced.. 4 Chittacks.

Salt 1 "

Cloves..... } 1 Masha ea.

Cardamons.. } 1 Masha ea.

Pepper 4 "

Garlic..... 3 "

Almonds } ca. 4 Chittacks.

pounded } ca. 4 Chittacks.

Cream... } ca. 4 Chittacks.

Saffron 1 Masha.

Turmeric 4 "

Green ginger.. 6 "

Juice of 5 limes.

Slice and wash the mutton several times, pound the green ginger fine with a little ghee and salt and rub over the meat; then warm the ghee and put in the sliced onions, when they become brown put in the mutton and fry it well, adding the garlic ground with a little water, also the cloves, cardamon seeds and pepper pounded; when the meat

becomes tender put in the cream and almonds, and lastly the lemon juice and saffron; after a little time take the stewpan down, and let it rest on an easy charcoal fire, when in the course of twenty minutes it will be fit for serving.

FISH CURRY.

The native way is to cut a seer of fish into slices, dip it in a little oil, and rub it with pounded raw grain, let it remain

a short time and wash it off, then partially fry it in ghee with a sufficiency of salt and eight or ten dried chillies, a pinch of fenugreek seed and kala zeerah; then mix a few dried pounded 'chillies, some turmeric roasted, coriander seeds, fenugreek and kala zeerah, with some sliced onions and a clove of garlic pounded; cover this well over the fish, and place it again into the ghee with the fried chillies, adding sufficient water to dress it. An acidity may be given with tamarind juice, green mangoes, vinegar or lemon; vegetables may be added in the same way as directed for vegetable curries, putting in a layer of vegetables and then a layer of fish, shaking the saucepan to prevent the fish from breaking and burning.

Obs.—The vegetables usually added to the fish curries are cauliflower, fennel, mathee, mooringa pods and leaves.

Another.

Fish.....	1 Seer.
Ghee and	} $\frac{1}{8}$ " each.
Dhyc	
Onions	$\frac{1}{4}$ "
Dried chillies	} 1 Tolah ca.
Green do ..	
Green ginger	
Garlic	•
Salt	2 "
Mathee ka bajee	} 1 Tolah ca.
seeds and	
Zeera	
Tamarind	2 "
Turmeric and	} 1 "
Dhunnia..	
A few leaves of kotemear (green coriander.)	

The dried chillies to be well pounded in a mortar, then the ginger, garlic, zeera, mathee ka bajee seeds, dhunnia, turmeric and half of the onions to be mixed with the dried chillies, and all well pounded or ground up together; the remaining half of the onions to be browned in ghee. The juice to be extracted from the tamarinds and mixed with the dhyc, ghee, browned onions, kotemear leaves and green chillies, and added to the fish. Let the whole simmer until done.

LOBSTER CURRY.

Pick the meat from the shell of a lobster and cut it into nice square pieces, fry two onions of a pale brown in one

ounce of butter, stir in one table-spoonful of curry powder and half a pint of medium stock, and simmer till it thickens, when put in the lobster; stew the whole for about twenty minutes, stirring it occasionally, and just before sending to table put in the juice of half a lemon; serve boiled rice with it the same as for other curries.

DRESSED SALMON CURRIED.

Take a large onion, cut it into small slices and fry it in an ounce of butter till of a light brown colour, put it into three-quarters of a pint of strong stock with a table-spoonful of curry powder, one table-spoonful of Harvey sauce, and a tea-spoonful of anchovy sauce, the juice of half a lemon, cayenne and salt to taste; simmer all gently till the onion is tender, stirring it occasionally; cut the remains of any boiled salmon into small square pieces, carefully take away all skin and bone, lay it in the stewpan and let it gradually heat through, but do not let it boil long.

Obs.—Fresh salmon cut in slices may be curried in the same manner.

FOWL CURRY.

Ghee	$\frac{1}{2}$ Secr.
Kabool chennah ..	$\frac{1}{4}$ "
Onions	$\frac{1}{4}$ "
Coriander seeds ..	1 Tolah.
Salt	2 "
Cinnamon ..	} 2 Mashas ea.
Cloves	
Cardamons ..	
Black pepper ..	1 "
Green ginger ..	1 Tolah.

Take and cut the fowl by joints, and add to it some sliced onions, green ginger, black pepper, salt and coriander seeds, all ground well; wash the kabool chennah and boil it in a little water till it becomes tender and put it to the fowl; strain

the gravy into a saucepan and mix the curry stuff well with it; give a "boghar" to it in ghee with cloves, put the fowl into a stewpan with some ghee and fry it, then pour the gravy over it, let it simmer for a short time and serve it up.

Another.

Cut up a fowl into joints, and rub into it a table-spoonful of curry powder with a little salt; take two ounces of butter and fry in it two table-spoonfuls of minced onion; when it becomes a light brown put the chicken into it, fry it until it becomes a light brown, then pour into the same half a pint of boiling water and let it simmer gently till the fowl is tender; when to be dished add a little lemon juice. The above should be dressed in a pan with a lid to it, so that when simmering it be kept covered.

CHICKEN CURRY.

Take a chicken weighing about a pound and a half and cut it into the smallest joints and wash in water, sprinkle over them a large tea-spoonful of salt, then cut up two small onions and fry them in a chatty or stewpan with a table-spoonful of butter or ghee until brown; add now the chicken to it, and fry for ten minutes longer, this being done add two table-spoonfuls of curry powder (or one of curry paste and one of curry powder, which makes delicious curry), with three wine glasses of cold water; stir all well together and stew for ten minutes longer and it is ready, when you will have a real Indian and exquisite curry. The same quantity of mutton, veal, pigeons, partridges, fish, &c., may be substituted for chicken.

MATHEE BAJEE AND FENNEL CURRY
WITH MEAT.

Meat	$\frac{1}{2}$	Seer.
Ghee	6	Tolahs.
Dhye	6	"
Onions	5	"
Green ginger	5	"
Garlic		
Salt		
Turmeric ..		

Brown half of the onions in ghee; having pounded the turmeric, mix it with the onions; grind the green ginger, garlic, dhunnia and dried chillies, mix them with the turmeric

Dhunnia.... }
 Dried chillies } $\frac{1}{2}$ Tolah ea.
 Green do.. }
 Some leaves of kotemear and
 the juice of one lime.
 Mathee ka bajee and fennel, a
 bundle of each, picked and
 cleaned.

and onions, then put in the meat and dhye with a little water; let it simmer a short time, and keep stirring the mixture with the meat till it becomes brown; cut the remaining onions into thin slices, mix it with the greens, and put them in the saucepan with the curry and simmer till done; take it off the fire and squeeze in the juice of a lime.

DOEPEAZA THOORAHEE, OR THURRI.

Meat 1 Seer.
 Thoorahce 1 "
 Ghee }
 Onions ... } ea. $\frac{1}{4}$ "
 Coarse tyre }
 Garlic }
 Ginger.... } ea. 2 Tolahs.
 Salt }
 Turmeric 2 Mashas.
 Cinnamon 2 "
 Cloves }
 Cardamons }
 Black pep- } ea. 1 "
 per }

Clean the thoorahce and cut them in small pieces, sprinkle with salt and keep for an hour, then wash them in water, fry in ghee and put them on one side; cut the meat in small pieces and wash it in water, rub it with some pounded ginger, onions, salt and garlic, with the tyre; give a "boghar" to it in ghee with cloves, and boil it till the tyre is dried up; then fry it well in ghee, add a little water, and boil it for a short time; put the thoorahce to the curry, stir them together with a spoon and simmer it for a short time longer.

DOEPEAZA HURWEE, OR ERVEE.

Mutton 1 Seer.
 Hurwee 1 "
 Ghee $\frac{1}{2}$ "
 Tyre..... $\frac{1}{4}$ "
 Onions $\frac{1}{2}$ "
 Turmeric..... 2 Mashas.
 Green ginger .. 2 Tolahs.
 Garlic 1 "
 Salt 2 "
 Cinnamon }
 Cardamons }
 Cloves } ea. 1 Masha.
 Black pep- }
 per }

Clean the hurwees and divide them into halves, put them into a vessel and soak in several waters to sweeten, remove and dry them in the sun or near the fire; after which fry them in a little ghee till they are sufficiently brown, and lay them aside; cut the meat in small slices and wash it in cold water, pound

some ginger, onions and garlic, squeeze the juice and put it into a basin with some salt and tyre; mix all together and rub it on the mutton; give a "boghar" to it in ghee with the cloves, and boil it with the rest of the tyre until it is dried up, then fry it well, add a little water, the curry stuff and the hurwee, mix them together and simmer till the whole is done; when ready, grind some saffron, strew it over the meat and serve.

DOEPEAZA RUTHALOO.

Ruthaloo	1	Seer.
Ghee	$\frac{1}{4}$	"
Tyre	$\frac{1}{8}$	"
Green gin- ger	} ca. 1	Tolah.
Ujoovan..		
Salt	1 $\frac{1}{2}$	"
Cinnamon	2	Mashas.
Cloves....		} ca. 1	"
Cardamons		
Black pep- per		
Turmeric	3	"

Take the ruthaloo, clean and cut it into round slices, take some salt, the juice of green ginger and ujoo-
van, mix them with the tyre, rub over the ruthaloo and put the pieces in the sun for two hours; take half a tolah of turmeric, grind it, mix it with the ruthaloo, and give a "bog-

har" in ghee with cloves; then add some water and boil it gently on the fire, when done, put in the curry stuff, shake it together, and let it stand on the fire for ten minutes when it will be fit for use.

KULLEAH CHOWLAHEE.

Chowlahee greens	1	Seer.
Eggs	No. 5	
Ghee	$\frac{1}{4}$	"
Onions	$\frac{1}{4}$	"
Coriander green	} 1	Tolaheach
Green ginger		
Garlic		
Salt		
Cardamons	1	Masha.
Cloves	1	"
Cinnamon	2	"
Turmeric	3	"

Take the chowlahee greens, wash and pick free from dirt, grass, &c., cut them in pieces, put them into a saucepan with water and boil, then separate the greens from the water, cut the onions in small slices, fry them in ghee, and put them over the greens with some salt, fry the garlic sliced in ghee till it becomes

brown, then mix it with the greens and give them a "bog-

har;" grind the green coriander and add to the greens; when tender, put it to the curry stuff and shake the saucepan well, boil the eggs hard, cut them in two, place them over the greens, and let the whole simmer for a short time.

KULLEAH MAE.

Fish.....	1 Seer.
Ghee	} ea. $\frac{1}{4}$ "
Tyre	
Chennah flour	$\frac{1}{8}$ "
Thillee oil	$\frac{1}{8}$ "
Onions.....	$\frac{1}{4}$ "
Tamarind	$\frac{1}{4}$ "
Green ginger	} 1 Tolah ea.
Coriander ..	
Garlic	
Aniseed	
Zeerah.....	} 2 "
Salt	
Cinnamon	2 Mashas.
Cloves	} ea. 1 "
Cardamons	
Capsicum	} 1 Tolah.
Turmeric	

Clean and cut the fish into pieces, prick them over with the point of a fork, and wash the pieces with chennah flour; next rub them over with oil, salt and saffron, allow this to remain for an hour, then wash it off; rub them again with chennah flour and tyre, wash it off with lemonjuice; lastly, rub the fish with the aniseed and zeerah ground in water; when the fish is thus prepared, grind the whole of the mussalah and mix it with the fish, place a vessel on the fire with ghee, and when hot throw in the pieces and shake them gently, grind the tamarind and pour it upon the fish, cover the saucepan close and cook it with a gentle heat, taking care whilst dressing, that the fish is not broken in the gravy.

Another.

Fish.....	1 Seer.
Ghee	$\frac{1}{4}$ "
Rice.....	$\frac{1}{8}$ "
Onions	$\frac{1}{4}$ "
Green ginger ..	1 Tolah.
Salt	} ea. 2 "
Garlic	
Cinnamon	2 Mashas.
Cloves	} ea. 1 "
Cardamons	
Turmeric	1 Tolah.

The fish is to be cleaned, cut and prepared in the same manner as the last, grind the mussalah into a paste, rub the fish over with it and fry in ghee, stirring all the while; then grind the rice in water and pour it upon the fish, close the mouth of the vessel and allow it to boil, when sufficiently

cooked, pour in syrup with lime juice, carefully stir the whole and serve it.

BIZAH SADAH.

Eggs No. 10
 Ghee $\frac{1}{2}$ Seer.
 Salt 1 Tolah.
 Saffron $\frac{1}{2}$ Masha.
 Turmeric 1 Tolah.
 Cinnamon }
 Cloves.... } ea. 2 Mashas.
 Cardamoms }
 Black pepper.. 1 "
 1 Lime.

Boil the eggs until quite hard, then take off the shells and separate the whites from the yolks; cut the white part into slices, and put the yolks into a saucepan with half of the curry stuff that has been well ground up with some salt, black pepper, a little turmeric and part of the ghee; mix all together, fry some of the onions sliced in a little ghee to a fine brown, add to the eggs and spices and fry them together; mix the remainder of the onions, saffron and curry stuff with a small quantity of water, and boil the whole for a few minutes; squeeze a lime over and serve.

KULLEAH BIZAH.

Meat 1 Seer.
 Eggs.....No. 10
 Ghee $\frac{1}{4}$ "
 Onions }
 Saffron 1 "
 Blanched }
 almonds } ea. 2 Tolahs.
 Rice..... }
 Mydah, or flour 2 "
 Roasted Cori- }
 ander seeds.. 2 "
 Green ginger.. 1 "
 Cinnamon }
 Cloves.... } ea. 2 Mashas.
 Cardamoms }
 Black pep- }
 per }
 Turmeric 1 Tolah.

Take and mince the meat small, give it a "boghar" in ghee with some onions sliced and fried, slice the green ginger and the rest of the onions, grind and mix the black pepper and other spices with some salt, and add this to the curry, pour over it a little water, and boil it together till the meat is tender; boil the eggs till hard, then take off the shells, prick them with a fork all over and put with the meat; when the gravy is nearly dry, grind the almonds with some rice water and mix in the mydah with a little saffron, add some water, boil it for a short time and serve it up.

DOEPEAZA DILAE KHANEE.

Meat	1 Seer.
Ghee	$\frac{1}{2}$ "
Cream	$\frac{1}{4}$ "
Large onions ..	$1\frac{1}{2}$ "
Salt	2 Tolahs.
Turmeric	1 "
Saffron	$\frac{1}{2}$ Masha.
Tyre and blanched } almonds }	ea. $\frac{1}{4}$ Seer.
Cinnamon	} ea. 2 Mashas.
Cloves....	
Cardamons }	
Black pep- per }	

Cut a quarter of the onions in thin round slices and put them in a saucepan with a part of the ghee, fry till they are brown ; keep on one side, take the remainder and prick them well with a fork all over, pound some salt and season them with the same ; cut the meat into thin slices and wash it well ; grind half of the

curry stuff and turmeric mixed with tyre and a little pounded salt, rub the meat with this and fry it with ghee till perfectly brown ; then pour over the meat about half a seer of hot water, put the onions with the meat and boil together till it is done, when the gravy is nearly dried up, grind the almonds in water and mix them well together with the cream and pour over the meat, simmer it on a slow fire till the gravy is nearly reduced, add the saffron pounded and fried onions with the meat and let it stand on the fire for a few minutes when it will be fit for use.

DOEPEAZA GHEELANEE.

Meat	1 Seer.
Ghee	$\frac{1}{2}$ "
Cream	$\frac{1}{2}$ "
Milk.....	1 "
Blanched almonds .. }	$\frac{1}{2}$ "
Onions.....	$\frac{1}{4}$ "
Garlic	2 Tolahs.
Coriander seeds	1 "
Salt	2 "
Green ginger ..	1 "
Cinnamon	2 Mashas.
Cloves.....	} 1 " each.
Cardamons.. }	
Black pepper }	
Turmeric	2 "

Cut the meat in slices and wash it well, put it into a saucepan with a small quantity of water, simmer gently for about twenty minutes, then take it from the fire and let it cool. Put it into a separate saucepan with a small quantity of water and add some sliced onions, green ginger, garlic, pounded salt and coriander seeds, with a little ghee,

mix these with the meat and dress till it is done ; then give a " boghar " to the meat with the ghee and cloves, grind

the almonds with a little milk, mix it well together with the cream and milk and strain it into a saucepan; give this a "boghar" with ghee and cloves, boil the whole up three or four times, and stir it well with a spoon; then add the curry stuff, meat and gravy, simmer them together till the gravy is reduced to more than one-half, when it is finished.

DOEPEAZA HADUS.

Meat	1 Seer.
Ghee	$\frac{1}{2}$ "
Coarse tyre....	$\frac{1}{3}$ "
Mussoorka	}
dhall or red	
dhall	$\frac{2}{4}$ "
Garlic	1 Tolah.
Salt	3 "
Onions	$\frac{1}{2}$ Seer.
Green ginger..	2 Tolahs.
Cinnamon	2 Mashas.
Cloves	} 1 " each
Cardamons..	
Black pepper }	
Turmeric	1 Tolah.

Cut the meat in large slices and wash it well, pound together some ginger, onions, garlic and coriander seeds, squeeze the juice into a basin and pour over it the tyre with some salt, mix these together and rub into the meat; give a "boghar" to it in part of the ghee with some sliced onions, and boil it till the tyre is dried up, then fry it well,

when put with it the mussoorka dhall and a sufficient quantity of water, which boil till tender; when sufficiently done "boghar" it in the remainder of the ghee with some sliced garlic, saffron and curry stuff well ground; let it simmer for a quarter of an hour on the fire.

KULLEAH JOGOORANTII.

Meat	1 Seer.
Ghee	$\frac{1}{4}$ "
Coarse tyre....	$\frac{1}{4}$ "
Cream	$\frac{1}{4}$ "
Blanched	}
almonds ..	
Onions	$\frac{1}{8}$ "
Green ginger }	1 Tolah ea.
Coriander ..	
Salt	2 "
Cinnamon	5 Mashas.
Cardamons..	}
Cloves.....	
Black pepper }	1 " each.

Cut the meat into slices as for a stew, wash it clean and give a "boghar" to it in plain ghee; heat a saucepan and put into it a little ghee, when it is melted put in the meat and fry it well, then add a small quantity of water with some sliced onions and fine salt, pound some green ginger and coriander

seeds, mix this with the meat and boil till the gravy is nearly dried up; then fry it well; when the meat is sufficiently done grind the almonds with a little rice water, add to it the tyre and cream, stir and strain it into a basin and pour it over the meat, adding the other spices; boil till the gravy is reduced to a sauce and serve.

Obs.—If you mix milk with a curry instead of tyre, it is called Kulleah seer; but if you add to it about half a seer of tyre instead of milk, it is called Kulleah lowabdar. A dry curry without any sauce, when it is finished is called a Doepeaza.

DOEPEAZA PULWULL.

Meat	1 Seer.	<p>Take the pullwull, clean and cut into small round slices, put them in a saucepan with a little ghee and fry them thoroughly; cut the meat into small slices and wash it well, grind the onions, ginger and garlic, squeeze the juice into a vessel, put with it the tyre and a little fine salt, mix these together with the meat; give a "boghar" to it in ghee with some thin sliced onions, and boil till the tyre is dried up, fry it well, add a little water and boil till the meat is done; when it is nicely cooked add the pulwull with the ghee it was fried in, together with the ground saffron, and let it simmer on a slow fire for a few minutes, when it will be ready for use. The kundoorec, kukodah and chichondrah vegetables are also dressed in the same manner.</p>
Pulwull	1 "	
Ghee	$\frac{1}{2}$ "	
Tyre	$\frac{1}{2}$ "	
Onions	$\frac{1}{2}$ "	
Turmeric	2 Mashas.	
Green ginger ..	2 Tolahs.	
Garlic	1 "	
Salt	2 "	
Black pepper ..	2 Mashas.	

Obs.—In most of the Persian receipts the word saffron is used, but most generally turmeric is the article meant, especially with curries.

KULLEAH NARGISSE.

Mutton	1 Seer.	<p>Cut the meat in pieces and fry it with the ground mussalah in the</p>
Eggs	No. 5	
Ghee	$\frac{1}{2}$ Seer.	

Onions	$\frac{1}{2}$ Seer.	ghee, then add a sufficient quantity
Green ginger ..	2 Tolahs.	of water, set it to boil, clean the
Capsicum	1 Masha.	vegetables and the moong and throw
Turmeric.....	1 "	them in; when sufficiently cooked
Chukunder....	$\frac{1}{8}$ Seer.	remove and strain off the gravy,
Carrots	$\frac{1}{2}$ "	mash the moong in it, and give the
Paluk	$\frac{1}{8}$ "	whole a " boghar ;" now put in the
Moong.....	2 Tolahs.	meat and vegetables and boil for a
Coriander	1 "	few minutes, boil the eggs hard, cut them in halves, and
Salt	2 "	when the curry is all but ready, grind and add the turmeric
Cinnamon .. }	2 Mashas ea	and the eggs and allow it to simmer for a few minutes.
Cardamoms.. }		

DOEPEAZA NARGISSE.

Mutton	1 Seer.	Cut the meat in pieces and boil in
Eggs	No. 5	a little water, add the ground mus-
Ghee	$\frac{1}{4}$ Seer each	salah and fry the whole in ghee till
Onions		nearly dry; add more ghee, onions
Salt		sliced and a little water, and cook
Green ginger ..	2 Tolahs.	on a gentle fire; clean the paluk
Coriander	1 "	and lay it upon the curry; next
Cinnamon	2 Mashas.	bake or boil the eggs hard, take off
Cloves.....	1 " each.	the shells, and lay the eggs carefully upon the vegetables (which
Cardamoms.. }		are not to be mixed with the curry), sprinkle over them
Capsicums.. }		some pounded salt, pepper and spice; cover the vessel close
Paluk	$\frac{1}{2}$ Seer.	and after a few minutes remove it and serve without dis-
		turbing the eggs.

KULLEAH KOONDUN.

Mutton	1 Seer.	Mince a quarter of the meat, mix
Ghee	$\frac{1}{4}$ "	in a portion of the mussalah, fry it
Onions		dry in ghee with a few onions, and
Eggs ... No.		pound the whole into a paste; boil
Green ginger }	2 Tolahs ea.	the eggs hard (remove the shells),
Salt	1 "	and prick them with a fork, apply
Coriander	2 "	the mutton paste thickly over and
Blanched	2 "	fry them in ghee; next take the
almonds .. }		
Cinnamon	2 Mashas.	
Cloves	1 "	

remaining portion of meat and mussalah, make it into a curry with or without gravy, put the eggs upon it and serve with syrup or lime juice according to taste.

KULLEAH SHEERAZA.

Mutton 1 Seer.

Eggs No. 5

Ghee $\frac{1}{4}$ "

Onions 8 "

Green ginger

Coriander ..

Salt

Pistachio

nuts

Blanched

almonds ..

Raisins

Cinnamon

Cloves

Cardamons ..

Saffron

1 Tolah ea.

2 „ ea.

2 Mashas.

1 ea.

Cut the meat in pieces, take the onions sliced, the salt, green ginger and coriander ground, and fry all together in ghee; when sufficiently fried, take out a quarter of the meat and lay it aside, and to the remaining portion add while on the fire some water, boil till the meat becomes soft, strain off the gravy and “boghar” the meat; mix with it

some flour and water and the remainder of the mussalah pounded into a paste; allow it to boil. Then take the quarter of the meat that was laid aside, mix it with some water and the white of the eggs, set it on the fire, when done throw in the meat which was left, stir the whole, add syrup and lime juice if approved, and serve it up with the saffron spread over it.

DOEPEAZA SHEERAZA.

Take the same quantity of meat and mussalah as the last, prepare in a similar manner, only taking care to add the whole of the eggs all beat up. This curry is to be prepared dry, and less water used. The syrup and lime-juice may be added or not.

KULLEAH ZUFFRAN KUSSAH.

Take any quantity of chopped meat and all the ingredients for a good curry, mix the whole with the meat, some beaten eggs and hard tyre, form this into balls and fry in

ghee till brown, or they split open; then put in a little saffron and almonds ground in water, shake the whole and continue the boiling. Add syrup and lime-juice to taste.

KEEMA KULLEAH KUSHMERE.

Mutton	1 Seer.	Fry the meat with the prepared
Ghee	$\frac{1}{4}$ "	mussalah in ghee, add water and
Cinnamon	2 Mashas.	allow it to boil for some time, re-
Turmeric	1 Masha.	move the meat from the gravy and
And the usual quantity of		boil down the latter to half the quantity; "boghar" the
mussalah for a good curry.		meat three successive times with ghee and cloves till dry,
		then throw in the gravy and boil for a few minutes. Syrup
		and lime-juice may or may not be added.

KULLEAH FALSAH.

Mutton	1 Seer.	Cut the meat in pieces and fry
Ghee	ea. $\frac{1}{4}$ "	with the mussalah ground in ghee,
Onions ..	2 "	add water, and continue to boil till
Salt	2 Tolahs.	the meat becomes soft, remove the
Coriander	2 "	meat, strain off the gravy, "bog-
Green ginger..	1 "	har" the meat with ghee and cloves,
Cinnamon	2 Mashas.	add the gravy and boil till it is
Cloves	1 "	dry; then mix the falsahs and
Cardamons	1 "	sugar with some water, squeeze off
Blanched	} $\frac{1}{8}$ Seer.	the juice and pour it upon the meat, after a few minutes
almonds ..		boiling, grind the almonds and rice in a little water and stir
Sugar	$\frac{1}{2}$ "	it into the whole, simmer for a quarter of an hour and
Falsahs ripe ..	1 "	remove the vessel.
Rice	1 Chittack.	

KULLEAH BAUTHAMEE.

Mutton	1 Seer.	Take a seer of meat and cut it
Ghee	$\frac{1}{4}$ "	into the shape of almonds, fry it in
Sweet Tyre ..	$\frac{1}{4}$ "	ghee and sliced onions till it be-
Blanched	} 4 Tolahs ea.	comes brown, grind and mix with
almonds ..		
Onions		
Coriander ..		

Salt	2 Tolahs.	it the salt, coriander seeds, green
Green ginger ..	3 "	
Cinnamon	2 Mashas.	ginger and some water, let it boil
Cloves	1 "	till the meat is done, then strain the
Cardamons... }	2 "	gravity into another/saucepan ; give
Black pepper }		

it a "boghar" with ghee and cloves, pour the gravy on the meat, mix together the almonds ground in rice water and the curry stuff, add this to the meat and simmer till done.

KULLEAH UMBAH.

Mutton }	1 Seer.	Cut the meat in small pieces, heat
Ghee		a saucepan on the fire and put into
Mangoes,unripe $\frac{1}{2}$ "		it some ghee and sliced onions, fry
Onions	1 "	them well until of a brown colour;
Green gin-ger }		then give a "boghar" to the meat
Salt	ea. 1 Tolah.	in the same ghee and onions, and
Coriander seeds .. }		fry until the gravy is mixed with
Black pepper }	1 Masha ea.	the ghee, add some pounded salt
Cloves		and coriander seeds with a little
Cardamons... }		water, and boil till the meat is
Cinnamon	2 "	
Sugar	$\frac{1}{2}$ Seer.	nearly done ; then strain the gravy into a separate saucepan,
Raisins	2 Tolahs.	and give a "boghar" again to the meat and gravy in ghee,
Turmeric	2 Mashas.	with some cloves ; clean and stone the raisins, put these

also to the meat, take half of the mangoes, clean and cut them into small slices and boil in water till tender, make a syrup with sugar, some water and the juice of two limes, and put to the mangoes ; let them stand for an hour, then separate them from the syrup and keep them on one side, boil the remaining mangoes in water until soft, mash them well and add the syrup, then mix this with the meat and boil for a few minutes, add the preserved mangoes, curry stuff and a little saffron ground with water ; mix all together, and let it simmer for a short time.

KULLEA BOORANEE.

Mutton	1 Seer.
Carrots	$\frac{1}{4}$ "
Ghee	$\frac{1}{4}$ "
Tyre	1 "
Onions	$\frac{1}{8}$ "
Salt	$2\frac{1}{2}$ Tolahs.
Coriander ..	} 1 Tolah ea.
seeds	
Garlic	
Green ginger	
Turmeric	3 Mashas.
Cinnamon	2 "
Cloves	} 1 Masha ea.
Cardamons ..	
Black pepper }	

Take three-fourths of the meat and cut it in slices, heat a little ghee with some sliced onions in a saucepan, fry them till they are of a brown colour; then give a "boghar" to the meat in the same, and fry well until the gravy is mixed with the ghee, add pounded salt and coriander seeds with some water and finish the cooking. Take the

remaining quarter seer of meat, put it into a saucepan with a little water and let it boil till half done, mince it and then mix with it a little suet and one tolal weight of mydah, put these into a mortar and pound to a paste, clean the carrots well, cut them into slices lengthways, rub the pounded meat over them and fry in ghee; when all the carrots are fried put in the boiled meat and the curry stuff, ground, cover the saucepan and let it cook gently, grind the garlic with a little rice water, mix the same with tyre, and give a "boghar" to it in ghee with cloves, add a little saffron and boil it for a short time. When you serve the curry pour over it the tyre. Beet-root and brinjals are prepared in the same way.

DOEPEAZA KURRALAH.

Mutton	1 Seer.
Kurralahs	1 "
Ghee	} $\frac{1}{4}$ " each
Tyre	
Onions	
Salt	3 Tolahs.
Coriander	} 1 " each
seeds	
Turmeric ..	
Green ginger }	
Cinnamon	2 Mashas.
Cloves	} 1 "
Cardamons ..	
Black pepper }	

Cut the meat in slices, put it into a saucepan and give it a "boghar" in ghee with some sliced onions; add some pounded salt and coriander seeds with a little water, boil till the meat is tender, clean and take out the seeds of the kurralahs, rub them over with some ground turmeric and salt and put

in the sun for ten minutes, wash them well in water three or four times, soak in tyre for four hours and wash them again ; heat in a fryingpan some ghee and fry the kurrallahs, put them with the meat and boil till it is tender, add the curry stuff and stir it well together ; let it be on the fire for about twenty minutes when it will be fit for use.

KULLEAH YEKHUNEE.

Mutton	1 Seer.	Cut the meat into slices as for a
Ghee	$\frac{1}{4}$ "	hash, put into a saucepan with a
Onions	$\frac{1}{8}$ "	sufficient quantity of water, add to
Ginger.....	} 1 Tolah each	it some salt, onions, ginger and
Garlic		garlic, all well bruised, boil till the
Turmeric ..	} 2 Mashas ca.	meat is done, strain the gravy into
Cardamons..		another saucepan, and give a " bog-
Cinnamon ..		har" to the meat and gravy in ghee with cloves ; make the
Cloves.....		sugar and lime juice into a syrup with some water, pour this
Sugar	$\frac{1}{4}$ Seer.	with the meat, grind about one-eighth seer of blanched
Limes	$\frac{1}{4}$ "	almonds with rice water, add the curry stuff ground and
		saffron together, mix them and put over the meat, stir it well
		and boil for a quarter of an hour.

KULLEAH DOOLMAH KURRALAH.

Mutton	1 $\frac{1}{2}$ Seer.	Take one seer of the meat, cut it
Kurrallahs, large	1 "	into small slices, put a saucepan on
Ghee	$\frac{1}{4}$ "	the fire with some ghee and onions
Tyre.....	} $\frac{1}{4}$ "	sliced, and fry them to a brown
Onions		colour ; then put in the meat and
Salt	3 Tolahs.	fry till the gravy is mixed with the
Turmeric ..	} 1 " ca.	ghee, add some pounded salt and
Green ginger		black pepper with a little water, and
Cinnamon ..	} 2 Mashas ca.	boil till the meat is tender ; clean the kurrallahs and cut them
Cloves		lengthways, rub the slices with some salt and turmeric
Black pepper..	1 "	ground, and keep them in the sun for an hour, then wash

them in water three or four times and soak them in tyre about four hours, mince the remaining half seer of meat, and give a "boghar" to it in ghee with some sliced onions; put in the curry stuff and a little water, boil it, when the water is nearly dried up fry the same, clean the kurrallahs well in water, stuff them with the minced meat and tie them round with a thread; put them with the meat and boil, when the kurrallahs are nearly cooked fry them together till the water is dried up, add a little saffron ground in water, and let it stand for a few minutes, then take it from the fire.

DOEPEAZA KUSSAH.

Mutton, minced 1 Seer.

Ghee $\frac{1}{2}$ "

Hard tyre $\frac{1}{8}$ "

Onions $\frac{1}{8}$ "

Green ginger } 1 Tolah ea.

Coriander .. }

Cinnamon 2 Mashas.

Cloves 1 "

Cardamons 1 Tolah.

Grind the mussalah into a paste, mix it with the mince and pound the whole well, form it into balls or one large cake, lay it on a cloth over a wide-mouthed vessel containing water on the fire; the meat must be

carefully placed upon the cloth and allowed to steam till it is dressed, then remove it and fry it with ghee and onions, add some water with the coriander seed ground, and cook it a little longer.

DOEPEAZA KOOFTHA LOWABDAR.

Mutton $1\frac{1}{4}$ Seer.

Ghee $\frac{3}{4}$ "

Onions $\frac{1}{2}$ "

Salt 2 Tolahs.

Coriander .. }

Green ginger } 1 "

Huldie }

Cinnamon 3 "

Cardamons $1\frac{1}{2}$ "

Cloves 1 "

Black pepper } 1 " ea.

Take a seer of the meat and cut it into small slices, put it into a saucepan and give a "boghar" to it in ghee with some sliced onions, fry it well until the gravy is mixed with the ghee, add some pounded salt, coriander seeds and water, boil till

the meat is tender; mince the remainder of the meat with a little suet and flour, pound the whole in a mortar to a paste, make it into small balls and fry them in ghee, and when they

are sufficiently done put them with the curry stuff, add a little saffron with the meat and let it stand on a slow fire for a few minutes.

KULLEAH DOEPEAZA.

Sheep's head and four feet.
Mutton $\frac{1}{4}$ Seer.
Ghee $\frac{1}{4}$ "
Onions $\frac{1}{4}$ "
Salt $\frac{1}{4}$ Tolahs.
Green ginger } 1 " ea.
Garlic }
Chillies 1 Masha.
Coriander .. } 1 Tolah ea.
Huldie..... }
Cinnamon 2 Mashas.
Cloves } 1 " ea.
Cardamons.. }

Fry the onions and garlic in some ghee and remove them into a saucer, next fry the saffron in the same ghee, clean the head, feet and meat well and put them in with it; when fried add some water and allow the whole to boil till the meat becomes soft and easily separates from the bones, which remove; throw into the vessel

the fried onions and garlic with a little rice ground in water, together with the remainder of the mussalah properly ground; simmer for a quarter of an hour and remove from the fire.

KULLEAH BUNGOODAY.

Kid's meat.... 1 Seer.
Ghee $\frac{1}{4}$ "
Coarse tyre.. } $\frac{1}{4}$ " ea.
Onions }
Green ginger } 2 Tolahs ea.
Salt }
Blanched }
almonds .. } $\frac{1}{8}$ Seer.
Cream $\frac{1}{4}$ "
Chennah dhall } 2 Tolahs.
Turmeric..... 1 "
Garlic 2 "
Cardamons.. }
Cinnamon .. } 2 Mashas ea.
Cloves }

Cut in thin slices some onions, garlic and green ginger, put them in a fryingpan with a little ghee and fry till brown, keep them on one side; strain the ghee and put it in another saucepan and keep it hot, cut the meat in small slices and season it with a part of the curry stuff, onions, green ginger and garlic; mix these together with a little

tyre, rub over the meat, and give it a "boghar" in ghee; then put in the chennah dhall and boil it with the rest of the tyre until it is dried up, fry it well, add a little water and simmer it till the meat is tender; grind the almonds with rice water and mix it with the cream, stirring it together, and

pour it over the meat; then put the onions fried with the rest of the curry stuff to it, adding a little ground saffron, squeeze over it the juice of a lime and boil for a short time.

DOEPEAZA MUSHHAWDY.

Kid's meat....	1 Seer.		Cut the meat in small slices, wash
Ghee	$\frac{1}{2}$ "		it four or five times in cold water
Coarse tyre....	$\frac{1}{2}$ "		and soak it for an hour, then heat a
Milk	1 "		saucepan over the fire and put into
Blanched			
almonds ..	$\frac{1}{2}$ "	ea.	saucepan over the fire and put into
Cream			it the whole quantity of onions,
Onions			green ginger and garlic sliced; fry
Garlic	2 Tolahs ea.		them with a little ghee till brown,
Salt		lay the meat over them and add	
Cardamons		1 Mash.	some salt and currys stuff well ground,
Cinnamon	2 "		with a small quantity of water, sim-
Cloves	1 "	ea.	mer slowly till the meat is thoroughly done; when the water
Black pepper }			is dried up, fry it well, grind the almonds with a little milk
Turmeric			and mix with the cream, tyre and milk; stir the whole well,

strain into another vessel and boil it gently till it is reduced to one half, pour it over the meat, put it on a charcoal fire for about a quarter of an hour, stirring it the whole time, when it will be ready for use.

DOEPEAZA QUOORMAH.

Kid's meat....	1 Seer.		Cut the meat in small slices and
Ghee	$\frac{1}{2}$ "	ea.	prick it with a fork, rub it with a
Coarse tyre..			mixture of ground ginger, onions,
Onions			garlic, coriander seeds and salt, with
Coriander seeds	1 Tolah.		a little tyre; keep it for half an hour,
Turmeric	1 "		heat a saucepan on the fire, put in
Garlic	2 "	ea.	it some sliced onions with a little
Green ginger }			ghee and fry them till they are
Cinnamon			2 Mashas.
Cloves	1 "	ea.	meat in some ghee with cloves, add a small quantity of water
Cardamons..			
Black pepper }			

and boil till the water is reduced, fry the meat well ; when it is nearly done mix in the curry stuff, the tyre and fried onions together, simmer for a short time, add some saffron and serve.

Another.

Cut the meat in small slices and prick it with a fork, grind some ginger, onions, garlic and coriander seeds, squeeze the juice in a vessel, add to it a little tyre and some salt ; mix these together and rub over the meat, give a " boghar " to it in ghee with some fried onions, adding a little water, boil till the liquid is dried up ; grind the saffron and curry stuff, mix them together, fry the whole till done, then serve.

DOEPEAZA KITCHERIE.

Kid's meat	1 Seer.
Eggs No.	7
Ghee	$\frac{1}{2}$ Seer.
Onions	$\frac{1}{2}$ "
Salt	2 Tolahs.
Turmeric	3 Mashas.
Green ginger . .	1 Tolah.
Cinnamon . . }	
Cloves }	
Cardamons . . }	1 Masha ea.
Black pepper }	

Wash the meat well and cut it into the shape of dice, pound the green ginger, onions and garlic, squeeze the juice into a basin and add some salt, rub the meat with this and give a " boghar " to it in ghee with some fried onions, pour in it a little water and boil till the gravy is dried up ; then fry it well, boil the eggs hard (remove the shells) and mix them with the meat, simmer with a little water for a short time, add the ground curry stuff and a little saffron, simmer for a few minutes longer when it will be fit for use.

KULLEAH SADAH.

Meat	1 Seer.
Ghee	$\frac{1}{2}$ "
Onions	$\frac{1}{2}$ "
Pepper	1 Masha.
Turmeric . . }	
Ginger }	1 Tolah ea.
Salt	2 $\frac{1}{2}$ "

Take and cut the meat into small squares, heat a fryingpan on the fire and put into it about five tolahs' weight of ghee with some sliced

Cinnamon ..	}	2 Mashas ea.	onions and fry them, when the
Cloves			
Cardamons ..			
Beetroot		$\frac{1}{4}$ Seer.	the meat with a little pounded salt
Turnips	}	$\frac{1}{8}$ „ each.	
Carrots			
Dhall		2 Tdlahs.	and some water, have ready cut up

the beetroot, turnips, carrots and green ginger into slices, put these with the meat ; when they are perfectly done strain the gravy and give a “ boghar ” to the meat, &c., &c., in ghee with cloves, add the ground curry stuff with a little milk and saffron, simmer it on the fire for a quarter of an hour, when serve.

KULLEAH CHASSNEEDAR

Is prepared the same way as above, with the addition of one-third seer of sugar and one-third seer of lime juice.

KULLEAH DOORRAJ AND LOWAIL.

Partridges, No. 7		Cut the meat in slices and put in a saucepan with some water, sliced onions, green ginger, coriander seeds and salt pounded ; simmer the meat till it is quite tender and separates from the bones, then strain the gravy into a saucepan and “ boghar ” it twice in ghee with cloves. Cut the partridges down the middle lengthways and wash them well, prick them all over with a fork, rub them with chennah flour and afterwards wash it off ; grind some onions, rub them well over the partridges and wash them again, give a “ boghar ” to them in ghee with some sliced onions and the juice of the bruised ginger, grind the curry stuff and coriander seeds with a little salt ; mix all together and boil with some gravy till tender and nearly dried up ; then fry it and squeeze over a little juice of lemon and garlic, mix it with the rest of the	
Meat	2 Seers.		
Ghee	}		$\frac{1}{2}$ „ each.
Onions			
Garlic	}		1 Chittack each.
Coriander seeds			
Cream	}		$\frac{1}{4}$ Seer each.
Almonds blanchd..			
Salt	2 Tolahs.		
Turmeric	3 Mashas.		
Cinnamon ..	}		2 Mashas ea.
Cloves			
Cardamons ..			
Ginger	2 Tolahs.		

gravy and boil for a quarter of an hour, grind the almonds with a little rice water, mix them with the cream and pour it over the partridges, adding a little saffron; simmer for a short time and it is ready.

RICE, TO BOIL.

First spread it on a table or cloth and pick out all the stones or gravel, then wash in two or three different waters, rubbing the rice well between the hands, adding a little lime juice or alum powder to whiten it, drain and throw it into a large quantity of water, let it boil gently until it is tender, or only a small core in the centre remains, throw it into a cullender and let it drain; then return it into the saucepan, place it near the fire so that it may steam quite dry, with a cloth only covering the rice.

INDIAN METHOD OF BOILING RICE.

Take half a pound of rice, wash it well in two waters, *cold*, and put the rice into a two-quart saucepan without a cover, fill it three quarters full of cold water, and boil it slowly on a moderate fire, stirring occasionally until the grains become done enough, which will be known by tasting as well as feeling them between the finger and thumb. If soft to the heart they are ready, which will take about twenty minutes. Now put in one table-spoonful of salt, stir up and take off immediately and throw the whole into a cullender or drainer for ten minutes, and allow the water to drain thoroughly off and the rice to become free and dry.

KITCHERIE.

First steep half a pint of split dhal or dry split peas in water, add half a pound of picked and washed rice with a little ginger, mace and salt, boil till the peas or dhal and rice are swollen and tender, stir the whole and stir in a

little butter or ghee, strain off the water, have ready some hard boiled eggs cut in halves, and an onion or two sliced and fried in ghee to garnish with, or add small boiled onions.

Obs.—To be well dressed the dhal and rice should not be clammy.

FISH KITCHERIE.

Take any cold fish, pick it carefully from the bones, mix with a tea-cupful of boiled rice one ounce of butter, a tea-spoonful of mustard, two soft-boiled eggs, salt and cayenne to taste, and serve very hot. The quantities may be varied according to the amount of fish used.

PEPPER WATER SOUR.

Fry an ounce of black pepper, the same quantity of red pulse or dhal and two or three carapala leaves (or currypak) with ghee in an iron ladle; grind these into a fine paste, mix in an ounce of tamarind pulp with a pint of fresh water and let it boil up two or three times, when mustard, cummin and fenugreek seeds, fried in ghee, are to be added.

Another.

Fry half an ounce of pepper with the same quantity of red pulse of dhal in ghee, grind and mix it in water, put into it a little salt and the juice of a lime, boil it in the same manner as directed in the preceding, and add fried cummin, mustard and fenugreek seeds; while the mixture is boiling throw in two or three carapala leaves,* or if fragrance is required put in some moringa fruit cut into pieces, or shells of the wood-apple. Coriander in a small quantity is necessary to be put in every pepper water, which is the Caranese way of preparing it.

Another.

Put a pollam of pepper powder in a sufficient quantity of

* Karay pauk. *Bergera Koenigii*. *Lin.*

fresh water, add one-eighth of a measure of red pulse and boil it for three hours, afterwards strain in some tamarind juice, also fried mustard, cummin seeds and red chillies.

Another.

Take one pollam of pepper and some red pulse fried in ghee, grind it and put it into a sufficient quantity of fresh water, boil it over a good fire for two hours, while this is boiling, boil one-tenth of a measure of brown pulse in some water, and having drawn off the latter add it to the pepper water, which is to be allowed to boil for five minutes more, then put in cummin seeds, mustard and coriander seeds fried in ghee, together with carapala leaves and five grains of asafetida.

TAMARIND FISH.

Take any quantity of fish and split it down the back, take out the bone and score it in the way fish is crimped, sprinkle fine powdered salt over it, and leave it for a day or two; wash and hang it out in the sun, dissolve some acid tamarinds in vinegar and strain off the liquor, cut the fish into small pieces, and wrap them round with the tamarinds, which must not be too liquid, put into a jar or other vessel and cover close.

Another way.

Clean your fish well, cut into slices crossways, about half or three quarters of an inch thick, sprinkle it over with clean salt, turning it occasionally, and let the juice drain off, in twenty-four hours take the fish and dry it in the sun; then put to it the following materials, first sprinkling it well with vinegar, boil some ripe tamarinds in vinegar and express all the pulp, you should have sufficient to cover your fish, and to every pint of juice add pounded turmeric one tolah, two tolahs of dried pounded chillies, four tolahs of sliced green

ginger with four table-spoonfuls of vinegar ; pour the whole when well mixed over the fish and cover it up. It will be fit for use in two or three days ; it does not keep long. Salted salmon in slices, washed and dried in the sun and then covered with the preparation of tamarinds, &c. will keep a long time and is superior to other fish. The seer fish is generally used on the coast, but it may be made of any other.

Obs.—If required for keeping, put two parts vinegar with one of tamarind pulp and the other ingredients, with a few cloves of garlic. It must be kept in a well closed jar or vessel.

Another.

Fish	1½ Seer.
Tamarind pulp ..	½ "
Green ginger..	8 Tolahs.
Garlic	1 "
Dry chillies ..	4 "
Zeerah	4 Mashas.
Turmeric	3 Tolahs.
Vinegar	1 Seer.
Salt	8 Tolahs.

Cut the fish into thick slices and sprinkle it well with salt, let it remain for twenty-four hours, then wipe and place it in the sun to dry, after which place it in a dish and pour the vinegar over it, grind up

separately all the other ingredients with a little water, mix them with the tamarind pulp and the vinegar and pour over the fish.

PULLOWS.

The common kinds are prepared with meat, rice, dhall, wheat, ghee and spices—such as cardamons, cloves, cinnamon, coriander seeds, black pepper, with onions, garlic, salt and currypak leaves (*Bergera Kœnigii*) ; others again have milk, cream, tyre, almonds, raisins and vegetables added ; and where fish forms the pullow the gravy is usually made with meat for the after dressing of the rice. It is therefore necessary that the cook should be able to judge how much water will be required for gravy, using of course less where milk and tyre are to be added. In some of the receipts the word

“measure” of water will be found, which seems to be no definite quantity, as far as I can learn it means one seer. A measure on the coast is eight ollucks, and twenty ollucks are equal to an English gallon; but where the word is used in the Persian receipts it can have no such meaning as to quantity. The various spices when to be added to the meat or gravy are sometimes termed “mussalah” which literally means the materials forming any mixture. A “boghar” is also constantly directed to be given to meat, gravy, &c., in all the receipts, whether for pullows, curries, or what not; the meaning is explained elsewhere. The term is derived I suspect from the word *bogharar*, to fry. Some pullows are made without either fowl, meat or fish, and are either plain or sweet. Amongst the selections taken from upwards of one hundred receipts, no doubt any artist of common ability will be enabled, by increasing or diminishing the materials, to produce as many varieties as pleases his fancy. Excellent pullows may be made from all kinds of game, but then the spices must be frugally used so as not to overpower the fumes of the game.

MOORGHABEE, OR FOWL PULLOW.

Mutton	1 Pound ea.	Put the mutton cut in slices with four whole onions into six quarts of water, boil all this together until reduced to one-third; take it off the fire, mash the meat in the liquor, strain through a towel and set it aside. Take eight ounces of rice, wash it well, and dry by squeezing firmly in a towel; put half a pound of butter into a saucepan and melt it, fry in it a handful of onions sliced lengthways, when they have become of a brown colour take them out and lay aside;
Fowl.		
Rice	8 Ounces.	
Onions.....	6 or 6.	
Eggs	3 or 4.	
Butter.....	$\frac{1}{2}$ Pound.	
Black pepper }	10 or 12	
	Corns.	
Mace	4 Blades.	
Cloves.....	10 or 12.	
Cardamons...	10 or 12.	
Green ginger..	1 Tolah.	
Salt.....	1 Dessert spoonful.	
Currypak leaves	2 or 3.	

in the butter that remains fry slightly a fowl that has been previously boiled, take out the fowl and in the same butter add the dry rice and fry it a little, as the butter evaporates add the above broth to it and boil the rice in it; then put with it the cloves, cardamons, peppercorns and mace (be cautious not to put too much of the latter), add the curry-pak leaves and salt with the green ginger cut into thin slices, when the rice is sufficiently boiled remove all but a little fire from underneath and place some on the pan cover; if the rice be at all hard add some water to it and place the fowl in the centre to imbibe a flavor; cover it over with the rice and serve up, garnished with hard boiled eggs cut either in halves or quarters.

KOOKRA PULLOW.

A fine fowl.

Eggs	5	
Mutton		} $\frac{3}{4}$ Seer each
Rice		
Ghee		
Cinnamon	4 Mashas.	
Cardamons ..		} 2 " each
Cloves		
Black pepper..	8 "	
Coriander seeds	2 Tolahs.	
Saffron	1 Masha.	
Salt	2 Tolahs.	
Onions	$\frac{1}{8}$ Seer.	
Green ginger ..	2 Tolahs.	
Tyre	$\frac{1}{8}$ Seer.	

Mince one-third of the mutton very fine with some salt and coriander seeds fried in ghee, and set it on one side, take the remainder and chop it up fine, add half a tolah of the green ginger with some of the spices and salt ground together, and the whites of the eggs beaten up; put the whole into a mortar and

pound it to a paste; then form into small balls and fry them in ghee; now beat up the yolks of the eggs with some onions sliced, ground green ginger and some of the spices, adding a little ghee, heat a fryingpan on the fire with some ghee and put the mixture into it, dress it as you would an omelette, sprinkle a little saffron over it and set on one side; clean your fowl well and rub it over with some salt and the juice of onions and green ginger, stuff the inside with the minced meat and tie it up close; then put it on the spit, have ready some saffron, cloves and cardamons well ground, and mix with the tyre, rub some over the fowl and continue

basting it with the remainder till properly roasted; parboil the rice in water with some cinnamon, cloves, cardamons and black pepper; take another saucepan, put in the rice, balls and fried eggs, with the gravy from the fowl and ghee, cover the saucepan close, and set it to simmer until the rice is cooked, when dish it, placing the roast fowl in the centre.

CHEWLAWOO PULLOW.

Mutton	}	1 Seer each	Mince or cut the meat into small
Rice.....			
Ghee		$\frac{1}{2}$ "	picces and give it a " boghar " with
Cinnamon		2 Mashas.	some ghee and sliced onions, then
Cloves	}	1 " each	add the green ginger and the rest of
Cardamons..			
Saffron			the onions sliced, pound the salt,
Coriander seeds		1 Tolah.	saffron and coriander seeds with a
Black pepper ..		4 Mashas.	small quantity of water, mix the
Cummin seeds		3 "	whole together and fry them; par-
Salt		3 Tolahs.	boil the rice in water, take it out and put it to the meat
Onions		$\frac{1}{4}$ Seer.	with a little ghee, the rest of the spices and some of the rice

Serve the pullow with the meat over the rice.

UKRUDGE PULLOW.

Capons	3	Clean the capons well, divide
Meat	1 Seer.	
Tyre	$\frac{1}{2}$ "	them down the middle of the back
Rice.....	1 "	and lay them flat, prick them over
Ghee	$\frac{1}{2}$ "	with a fork and cover the whole
Onions	$\frac{1}{2}$ "	with ground green ginger, garlic,
Black pepper ..	1 Masha.	onions and salt mixed with the tyre;
Green ginger..	1 Tolah.	soak them in this for four hours,
Saffron	1 Masha.	take the meat, cut it into slices and
Salt	3 Tolahs.	put with it the capons and the chen-
Garlic	1 "	nah dhall with as much water as is
Chennah flour	$\frac{1}{2}$ Seer.	necessary for dressing them and to prepare the rice in after;
Cinnamon	2 Mashas.	when the capons are done take them out and boil the meat
Cloves... ..	}	1 " each
Cardamons..		
Coriander seeds		1 Tolah.

so as to make a good gravy, mash it up, strain through a cloth into a saucepan, and give it a "boghar" with ghee and cloves several times, put the rice to it and boil till it is dressed; spread in a separate saucepan a little of the boiled rice with the spices and place the capons on this, pour over them a little ghee and some sliced onions, over this again place half of the remaining rice with the saffron ground up and more ghee; lastly, put the remainder of the rice with a little ghee on the top, cover the saucepan well, surround it with charcoal, place a little fire on the lid and let it remain for one hour.

DUMNOWURDEE PULLOW.

Capon	1 Seer each	Clean and wash the capon or fowl nicely, prick it with a fork, and rub the three following ingredients well over it, washing each off successively with water: first the
Meat		
Rice		
Ghee		
Milk	1 " each	bassun, then the ground anise, and lastly the cummin seeds; take two
Tyre		
Onions		
Salt		
Bassun	4 " each	figs, peel them and pound them up with ginger, garlic and salt, of each
Anise		
Cummin seed		
Green ginger		
Garlic	2 " each	one tol原因 weight, adding a little
Figs		
Almonds		
Raisins		
Pounded sugar	12 Mashas.	water; rub this over the fowl and set it aside for about half an hour or so, place a saucepan on the fire
Cream		
Juice of 2 limes		
Coriander seeds		
Cardamons	1 " each	with a little ghee, slice one-fourth
Cloves		
Cinnamon		

seer of onions and fry them in it to a nice brown, take them out and mix them up with four tol原因 weight of chopped almonds (blanched) and the same of raisins and pounded sugar, stuff this into the fowl, sew it up and put it on the spit; whilst roasting, baste it with the following sauce: two tol原因 weight of blanched almonds ground into a paste with a little water, a table-spoonful of

cream, one-fourth of a seer of coarse tyre, one-eighth of a seer of milk and the juice of two limes; pounded cardamons, cloves and cinnamon about one masha and a little ghee; mix the whole well together. Cut the meat into thin slices and put it into a saucepan with a sufficient quantity of water to boil it well, add your ginger, garlic, coriander seeds, onions and salt, all ground, about one tolah weight of each, and put it with the meat; when it is thoroughly done, strain off the gravy through a coarse cloth and press it well; return it into the saucepan and "boghar" it with a little ghee and cloves twice, boil the milk and mix it well with the gravy, and parboil the rice in plain water and strain, then put it with the milk and gravy and boil till it is done; when it is quite dressed, take another saucepan and put in the roasted capon, sprinkle it with some sliced fried onions, a few cloves, cardamons and cinnamon; take about one-fourth of the boiled rice and colour it with saffron and put it with the fowl and place the remaining rice over it, warm the rest of the ghee and pour it over the whole; close the saucepan, warm the pullow thoroughly and serve it up. A thin cake made of flour is sometimes put in the centre of the rice, and when it is sufficiently done the pullow is served.

UKHNEE, OR KID PULLOW.

Kid	1		Wash the rice well and keep it
Beef	4 Seers.		
Rice	1	" each.	soaked in water, slaughter the kid
Ghee	1	" "	and divide it into pieces of a quar-
Almonds			ter of a seer each (the beef likewise
peeled and			to be cut into small pieces), wash
pounded ..	$\frac{1}{2}$	" "	them together several times and put
Milk			both on the fire with six seers of
Cream	4	Chittacks	water, clearing it at intervals of the
Butter milk		each.	scum; when the meat becomes ten-
Lime juice ..			der, heat another vessel on the fire and put in it four mashas
Garlic	4	Mashas.	
Cinnamon	6	"	
Salt	2	Chittacks.	

of ghee, when it is quite hot add the whole of the garlic and a part of the cardamons and mix it with the contents of the first vessel (*i.e.* the meat and the gravy) and allow the whole to be well cooked, until the gravy is reduced to one-half the quantity; then heat in another vessel some ghee and a few cardamons, strain the gravy in it through a towel and keep it for a short time on the fire; select the pieces of the kid and wash them in some water with the butter-milk and one-third of the salt, take then the whole of the ghee, heat it and put in it the remaining cardamons and cloves, also half of the gravy and the pieces of the kid, let it boil up two or three times; put in half the remaining salt and the lime juice and continue it on the fire until the gravy is properly mixed with the ghee, then remove it, mix the bruised almonds with the cream and milk, put the whole with the meat of the kid and let it stand by the side of the fire. Now take the remaining half of the gravy and boil the rice in it, adding to it the rest of the salt; after it is half cooked strain off the gravy, put the rice into the vessel containing the meat and place it on a charcoal fire, taking care to close the mouth of the vessel with some dough, and in about twenty-five minutes it will be ready.

PLAIN KID PULLOW.

Rice.....	}	1 Seer each.	Divide the kid into pieces of a
Ghee	}		quarter of a seer each and wash
Kid	No. 1		them several times, wash also the
Cream.....	}	4 Chittacks	rice well and let it soak in water;
Milk	}	each.	bruise the garlic and ginger with a
Onions	}		part of the salt in some butter-milk,
Green ginger ..	1	"	lay it over the meat, heat the ghee
Cloves	}	4 Mashas	in a stewpan and put in the onions
Cardamons..	}	each.	sliced; when they are brown, add the meat and fry it well,
Zeerah.....	6	"	then add the cream and milk, after which the rice, salt,
Garlic	4	"	cloves, cardamons and zeerah ground, with as much water as
Butter milk ..	½ Seer.		
Salt	2 Chittacks.		

will dress the rice ; when the rice is nearly done remove the pan from the fire and set it on the side for about twenty or thirty minutes.

KITCHERIE PULLOW.

Meat	1 Seer.	Cut the meat in large slices and
Moong ka dhall $\frac{1}{4}$	"	give it a " boghar " in ghee with
Rice.....	$\frac{1}{4}$ Seer each.	some sliced onions, add to it some
Ghee.....		pounded green ginger, onions, salt
Salt	3 Tolahs.	and coriander seeds, mix these toge-
Green ginger	} 1 " each.	ther and boil in water till the meat
Coriander seeds		is tender ; then strain the gravy and
Cinnamon	2 Mashas.	give a " boghar " to the meat and
Cloves	1 " ea.	gravy with cloves in ghec, put the
Cardamons ..		
Cummin seeds	2 "	
Black pepper..	4 "	
Onions	$\frac{1}{4}$ "	

meat into another saucepan with some cummin seeds and spices, soak the moong ka dhall and rice in water for an hour and wash it well, give a " boghar " to it in ghee with some sliced onions ; then fry it for a few minutes, put it with the gravy and boil till the rice and dhall are dressed ; when done, put it over the meat with the rest of the spices and pour over it some ghee ; cover the saucepan close and boil together till the whole is ready, which will be in a few minutes.

KUDDOO PULLOW.

Meat	1 $\frac{1}{4}$ Seer.	Take three-fourths seer of the
Rice	1 "	meat, cut it into slices and put it
Ghee	$\frac{1}{4}$ "	into a saucepan with water, some
Kuddoo weigh-		sliced onions and green ginger ;
ing about ..	1 "	pound some salt and coriander seeds
Onions	$\frac{1}{4}$ "	with a little ghee, mix these toge-
Turmeric ..	} 1 Masha.	ther and boil till the meat is tender ;
Black pepper		then strain the gravy into another
Cinnamon	3 "	vessel and give a " boghar " to the
Cloves.....	} 1 $\frac{1}{2}$ " ea.	meat and gravy in ghee with some
Cardamons ..		
Black cum-	} 2 "	
min seeds		
Green ginger ..	1 Tolah.	
Salt.....	4 "	
Lime.....No.	1 "	

cloves, separate the meat from the gravy and put it into another saucepan with some cummin seeds and spices, parboil the rice in plain water, then mix it with the gravy and boil till done; when done, put it over the meat with a little ghee and simmer it for a few minutes, cover the saucepan close and set it near the fire; mince the remaining meat, give a "boghar" to it in ghee with some fried onions and salt, ground coriander seeds and a little water, boil it till the gravy and ghee are well mixed, peel and clean the kuddoo, take out the inside, prick it with a fork and rub it over with a mixture of salt and saffron; then take the juice of a lime with the rest of the spices and the minced meat and stuff it, when fry it in ghee till it is of a bright brown colour. Before serving the pullow, put the kuddoo in the centre and the gravy around it. A large cucumber may be substituted for the pumpkin.

MYHEE PULLOW LOWABDAR.

Roe or other fish	2 Seers.	Clean the fish well, cut it into thick slices, dip it into the gingilley oil (or sweet oil) and let it remain for half an hour; then wash it off and rub it over with the ground bassun flour and wash it again in water, after which prick the fish with a fork, bruise some onions, green ginger, salt and spices, with a little tyre, and cover the fish with it; then fry it in ghee of a nice brown colour, after which give it a "boghar" with ghee and sliced onions, fry some sliced onions separately with a few cloves and a little garlic, which put with the fish, also the almonds and coriander seeds ground with a little rice water, simmer it till it forms a sauce; then remove it from the fire, cut the meat into slices,
Meat	1½ "	
Rice	1 "	
Ghee	¾ "	
Onions	¾ "	
Green ginger ..	¾ "	
Coriander seeds	4 Tolahs.	
Blanched almonds	4 Ounces.	
Cinnamon	6 Mashas.	
Cardamons ..	3 " ea.	
Cloves		
Black pepper)		
Bassun	6 Tolahs.	
Gingilley oil ..	8 "	
Salt	4 "	
Garlic	1 "	

wash it well and put it into a saucepan with the usual quantity of water, some sliced onions, green ginger, pounded salt and coriander seeds, boil till thoroughly done; put the meat with the gravy into a coarse cloth, press and strain the gravy into a basin and give a "boghar" to it in ghee with cloves, parboil the rice as usual; then mix it with the gravy and boil till the rice is dressed; put the rice into another saucepan and add to it the spices, cover the saucepan close and let it stand by the side of the fire for a few minutes, when it will be fit for use. When you serve the pullow put the fish over it with the gravy. A chasneedar may be made in the usual manner by dressing the fish and rice separately with lime syrup.

MULGOBAH PULLOW.

Mutton	1 Seer.
Tyre	2 "
Onions	$\frac{1}{4}$ "
Rice	1 "
Green ginger..	1 Tolah.
Salt	3 Tolahs.
Almonds	5 "
Cinnamon	2 Mashas.
Cloves.....	} 1 Masha ea.
Cardamons..	
Black pepper	
Cummin seeds	
Ghee	$\frac{1}{4}$ Seer.

Cut the meat in large slices and put it into a saucepan with some onions and green ginger sliced, pound some salt and coriander seeds with a little ghee, add a sufficient quantity of water and boil the whole till the meat is tender; separate the gravy from the meat and mix in it the tyre, stir it well and strain it

into another vessel; take three tolafs' weight of almonds, grind them with a little rice water and add them to the gravy; give a "boghar" to the meat and gravy with some ghee and cloves, let it boil up once, remove the meat from the saucepan and put it into another vessel with the ground cummin seeds and spices, fry the rest of the almonds in ghee, grind and put them to the meat; mix all together and fry for a few minutes, parboil the rice in plain water and strain, when put it with the meat and the gravy and a little ghee, cover the pan close and simmer it gently until it is done.

SHERAZEE PULLOW.

Meat 1 Seer.
 Eggs, No. 5 ..
 Ghee $\frac{1}{4}$ „
 Onions $\frac{3}{4}$ „
 Green ginger.. 1 Tolah.
 Apricots
 dried }
 Pistachios .. } 2 „ ca.
 Almonds .. }
 Raisins }
 Cinnamon 2 Mashas.
 Cloves..... }
 Cardamons.. }
 Black pepper } 1 Masha ea.
 Cummin
 seeds }
 Rice 1 Seer.

Take three-fourths of the meat and cut it into large slices, put it into a saucepan with a proper quantity of water with the onions and ginger sliced, also some salt and coriander seeds ground with a little ghee, boil till the meat is tender; then strain off the gravy into another saucepan and give a “boghar” to the meat with the cloves in ghee, pound the cummin seeds and a part of the spices, and put it with the meat in another saucepan; parboil the rice in plain water, remove it and put it with the gravy and boil till the rice is dressed; then place it over the meat with some ghee, cover the saucepan close and let it simmer gently for an hour, mince the remainder of the meat and “boghar” it in ghee with some pounded salt, coriander seeds and a little water, then boil it gently; when done and the ghee and gravy are well mixed, put in the raisins, pistachios, apricots, blanched almonds and spices, with the whites of the eggs beaten up, let it stand on the side of the fire till cooked, then fry the yolks of the eggs in a little ghee and all is ready. When you serve the pullow, spread the minced meat, &c., over it and the fried eggs on the top of that.

To make a chassneedar of it, prepare a syrup as before directed, mix two-thirds of it with the rice while it is boiling with the meat, and the other one-third to be added with the minced meat previous to dressing.

LOOKMAH PULLOW.

Meat 2 Seers.
 Eggs No. 2

Cut half the meat in large pieces and put it into a saucepan with a

Almonds ..	} $\frac{1}{4}$ Seer ea.	proper quantity of water, a portion of sliced onions, green ginger, salt and pounded coriander seeds; mix these together and boil till the meat is tender, strain the gravy into another saucepan and give a "boghar" to the meat in ghee with some cloves, pounded cummin seeds and spices; parboil the rice in plain water, then put it with the gravy and let it be thoroughly cooked;
Raisins		
Onions ..		
Pistachios ..		
Green ginger..	$\frac{1}{8}$ "	
Rice	1 "	
Coriander seeds	2 Tolahs.	
Roasted chennah dhall ..	$\frac{1}{2}$ "	
Mhyda flour ..	6 "	
Ghee	1 Seer.	
Cinnamon	4 Mashas.	
Black pepper..	1 "	
Cloves.....	} 2 " ea.	
Cardamons..		
Black cummin seeds		
Salt	3 Tolahs.	

when done put it over the meat with some ghee, cover close the saucepan and boil it till the whole is dressed on a gentle fire. Mince the other seer of meat, place it in a saucepan on the fire with about five tolafs' weight of ghee, some sliced onions and fry them, when the onions are sufficiently brown give a "boghar" to the meat with ghee; then add to it a little salt, pounded coriander seeds and water, and boil till the meat is nearly done, take it out and put with it some bruised green ginger, raisins, almonds and the chennah dhall roasted; pound these together in a mortar and make it into a paste with the whites of the eggs and mhyda, cut the almonds and pistachio nuts into pieces and fry them in ghee. Take as much of the pounded meat as will form a ball the size of a small lime and place in the centres some of the almonds and pistachio nuts, continue this till the whole is finished; then cover each with the yolks of the eggs and fry them in ghee of a nice brown colour; take a little gravy with the remaining ground spices, and give a "boghar" to it in ghee, put this with the balls and simmer till the gravy is nearly reduced. When you serve the pullow pour the gravy over it and place the balls round it.

KOONDUN PULLOW.

Meat	1 Seer.	Cut the meat into slices, put it into a saucepan with water, some
Eggs	5	
Rice	1 Seer.	

Salt	3 Tolahs.	onions and green ginger sliced ;
Black pepper..	1 Masha.	pound some salt and coriander seeds,
Onions	$\frac{1}{2}$ Seer.	add these to the meat and boil till
Green ginger..	1 Tolah.	done ; then strain the gravy into
Cinnamon	2 Mashas.	another saucepan, give a " boghar "
Cloves.....	} 1 „ ea.	to the meat with some ghee and
Cardamons..		cloves, mince half the meat and mix
Coriander	1 Tolah.	
Cummin seeds	1 Masha.	
Suet	$\frac{1}{4}$ Tolah.	

with it some of the spices, salt and suet, pound these together in a mortar to a paste ; boil the five eggs hard, take off the shells and cover them with the pounded meat, baste, and fry them a nice brown in ghee and keep them on one side ; put the rest of the meat into another saucepan with the cummin seeds and spices and warm it, then parboil the rice in plain water, take it out and add to it the gravy, boiling it till the rice is dressed ; when done put it over the meat and let it boil for a quarter of an hour, then put in the fried eggs and pour over all a little ghee, cover the saucepan close, and let it simmer gently for a few minutes when it will be ready to serve.

If you wish to make a chassneedar, take sugar, lime juice, and water, as before directed, and make a syrup ; take half of the syrup, put it with the meat and the fried eggs over it, and boil for a few minutes, mix the remaining syrup with the gravy, boil the rice in it and put over the meat, then cover the saucepan close and boil till done ; otherwise, put the fried eggs into the syrup, and let them remain in it for about twenty minutes, then take them out, mix the syrup with the gravy and boil the rice in it. When you serve the pullow, place the eggs over the rice.

GHEELANEE PULLOW.

Meat	1 Seer.	Cut the meat as usual and put it
Milk	$\frac{1}{4}$ „	into a saucepan with a sufficient
Tyre	} 1 „ each.	quantity of water, add the onions
Rice		

Ghee	$\frac{1}{2}$ Seer.	
Cinnamon ..	} 2 Mashasea.	
Cloves		
Cardamons	1 "	
Coriander	2 Tolahs.	
Cummin seeds	1 Masha.	
Almonds	$\frac{1}{2}$ Seer.	
Salt	3 Tolahs.	
Black pepper ..	4 Mashas.	
Onions	$\frac{1}{2}$ Seer.	
Green ginger ..	1 Tolah.	

and green ginger sliced, with some salt and coriander seeds pounded, and a little ghee, boil these together till the meat is tender, then separate the gravy from the meat, take half of it and mix with it the tyre and a quarter seer of milk, strain this into a basin, add a little ground rice with water and mix in it, give a "boghhar" to the same with cloves and ghee; then put in the meat with half of the spices, grind the almonds and put them also with the meat, boil it till the gravy is nearly reduced, then take it from the fire. Parboil the rice in plain water, take it out and put to it the remaining gravy with the cummin seeds and curry stuff pounded, and boil till the rice is cooked, pour over it the other quarter seer of milk, cover the saucepan and let it stand on the fire for a few minutes. When you serve the pullow put the meat and gravy over it.

If you wish to make a thydar when dressing the meat with the tyre and milk, put the rice in it (after it has been well boiled in the gravy) with a little ghee and milk, cover the saucepan and gently simmer for an hour, then serve it up.

HUR HUR PULLOW.

Rice	1 Seer.	
Dhall	$\frac{1}{2}$ "	
Ghee		
Onions	$\frac{1}{8}$ "	
Cinnamon	2 Mashas.	
Cloves	1 "	
Cardamons ..		
Salt	2 Tolahs.	

Wash the dhall well, put it into a saucepan of water and boil it till it is thoroughly done; take another saucepan and put into it half of the ghee, some sliced onions and fry them well, when the onions are perfectly brown put in the spices and dhall and fry them together; soak the rice in water for an hour and wash it well, then put it over the dhall with a sufficient quantity of warm water and boil them together; when done pour in a little ghee and let it simmer on a slow fire for a few minutes.

The chennah and moong ka dhal pullows are made in the same way, and are eaten with quoormah, which is prepared as follows :—

Take one seer of meat, one quarter seer of ghee, the same of tyre, two mashas of cinnamon, one masha of cloves, one masha of cardamons, one-eighth seer of onions, one and a half tolaks of green ginger, one and a half tolaks of garlic, and four limes. Cut the meat in slices and rub it over with the sliced green ginger, garlic, tyre and salt ground together, let it remain for two hours, set a saucepan on the fire, put in the whole quantity of ghee with some sliced onions and fry them, when the onions are brown add the spices and the meat with a little water and the juice of the limes, mix these together and dress till the meat is tender and the gravy dried up.

KOOLAH SANTHOON NEGAMUTH PULLOW.

Rice.....	}	1 Seer each.	Boil the milk till it is reduced to one-half, strain the mango pulp into a basin, add the milk and cream, stirring them well together; sift the sugar-candy, grind the musk and saffron in a little rose-water and mix the whole together; soak the rice in water, wash it well and boil it properly; when done place a layer in a deep dish, pour some of the mango custard over it, then more rice and mango, and so continue till the whole is finished.
Mango pulp sweet.			
Cream	$\frac{1}{4}$	"	
Milk	$\frac{1}{2}$	"	
Sugar candy	$\frac{1}{8}$	"	
pounded ..			
Saffron	1 Masha.		
Musk	1 Grain.		

The receipt says a little ghee is to be poured over the custard, but I hardly think such would be relished by any but natives; even the musk might be omitted.

UNUNASS PULLOW.

Meat	}	1 Seer each.	Pare off the rind of the pineapple and cut into slices, put one-half in water and boil the other half
Rice			
Onions	$\frac{1}{4}$	"	
Ghee	$\frac{1}{3}$	"	

Sugar	$\frac{1}{4}$ Seer.	until soft ; make a syrup with the limes, sugar and a sufficiency of water, put the pine-apple slices into it and boil them for a quarter of an hour ; then remove the fruit with a little of the syrup and set on one side. Cut the meat into slices and
Salt	} 1 Tolah ea.	
Green ginger		
Cinnamon	2 Mashas.	
Cloves	} 1 „ each.	
Cardamons ..		
Coriander seeds	1 Tolah.	
Black cum- min seeds }	} 3 Mashas.	
Limes		
Pine-apple	$1\frac{1}{2}$ „	

put it into a saucepan with a proper quantity of water, some sliced onions, green ginger, pounded salt and coriander seeds, with a little ghee ; boil them well together and strain off the gravy, “ boghar ” the meat in ghee with cloves ; take the other half of the pine-apple with the cummin seeds, ground spices and syrup, boil the whole until the syrup is dried up ; boil the rice as usual with the gravy from the meat ; then put it over the meat in another saucepan and let it stand near the fire for a short time, when pour over some ghee and cover it close. When you serve the pullow, dress it with the pine-apples on the top and around the dish.

KALA PULLOW.

Meat	1½	Seer.	<p>Cut the meat as usual and put it into a saucepan with a proper quantity of water, sliced onions and green ginger pounded, some salt and coriander seeds, with a little ghee; boil this together till the meat is done, then strain the gravy into a separate saucepan and give a “ boghar ” to the meat with cloves in ghee; take half a seer of sugar, a small quantity</p>
Rice	1	„	
Ghee	½	„	
Plantains	10	„	
Onions	} ¼	„ each.	
Limes			
Sugar	¾	„	
Salt	1	Tolah.	
Cinnamon	2	Mashas.	
Cloves	} 1	„ ea.	
Cardamons			
Green ginger	} 2	Tolahs ea.	
Coriander seeds			
Cummin seeds	1	Masha.	

of water and the juice of two limes, which make into a clear syrup, add this also to the gravy ; put the meat into another saucepan with some cummin seeds, spices and a little gravy, mix these together and boil it till the gravy is reduced ; par-boil the rice in plain water, mix it into the gravy and boil it

till it is done, put it over the meat and boil them together for a quarter of an hour; then pour over all some ghee, cover the saucepan close and boil it on a gentle fire; take the remaining one-fourth seer of sugar with a small quantity of water and the juice of a lime and make it into a clear syrup, cut each plantain lengthways in four pieces, put them in the syrup and boil till tender. When you serve the pullo put the plantains and the gravy over it.

SHOLAH PULLOW.

Kid or mutton	1 Seer.	Divide the meat into equal slices,
Rice.....		place a saucepan on the fire with a
Ghee	$\frac{3}{4}$ "	little ghee and some sliced onions,
Onions.....	$\frac{1}{4}$ "	fry them brown; put in the meat
Turnips	$\frac{1}{2}$ " each.	and fry it till the gravy is well mixed
Beet-root ..	$\frac{1}{4}$ "	with the ghee, then put with it the
Palluk greens	$\frac{1}{4}$ "	three sorts of dhall and coriander
Moong ka dhall	$\frac{1}{8}$ " each.	seeds, cut the turnips and beet-root
Musoor ka dhall		into slices, shred fine the palluk
Cheunah ka dhall		greens, and put the whole with the
Cinnamon	4 Mashas.	meat and a sufficient quantity of
Cloves	2 each.	water, boil it gently until the whole
Cardamons..		is done; then take it out and strain
Black pepper..	1 "	the gravy into another saucepan,
Coriander seeds	1 Tolah.	" boghar " the meat in ghee with cloves and add to it the
Green ginger..	2 "	cummin seeds and spices; dress the rice as usual with the
Cummin seeds	4 Mashas.	gravy and cinnamon, then place it over the meat and the
Salt	3 Tolahs.	vegetables on the top, pour a little ghee over the whole,
Garlic	1 "	cover the saucepan close and simmer it gently for a short
		time.

KHAISHGHEE PULLOW.

Rice.....	1 Seer.	Pound the sugar-candy and make
Ghee	$\frac{1}{4}$ "	it into a clear syrup, soak the rice
Sugar-candy ..	1 "	in water for an hour and clean it
Rose-water....	$\frac{1}{4}$ "	

Cinnamon	2 Mashas.	well; then put it into a saucepan
Cloves	1 each.	with the spices and ghee, fry it a
Cardamons..	} 1 Chittack	little, grind the musk with the rose-
Blanched almonds ..		water, and pour it with the syrup
Pistachio nuts		on the rice, boil it till the rice is
Raisins stoned		done; colour the almonds and pis-
Musk	$\frac{1}{4}$ Masha.	tachio nuts with saffron and fry them with the raisins in ghee;
Saffron	1 "	when you serve the pullow put them over it.

SAUR PULLOW.

Kid	1	Slaughter and skin the kid, take
Meat	1 Seer.	out the inside and cut off the head
Rice	2 "	and feet, wash the carcass clean and
Ghee	1 "	divide it into joints; bruise some of
Tyre	} $\frac{1}{2}$ " each.	the green ginger, onions and garlic,
Onions		squeeze the juice into a basin and
Green ginger ..	4 Tulahs.	add a little salt with some tyre, mix
Garlic	3 "	all together, rub it over the meat
Coriander seeds	2 "	and let it remain for an hour; then give a "boghar" to
Salt	4 "	the meat in ghee with some thin sliced onions, add a portion
Cinnamon ..	} 4 Mashas ea	of the spices to it and a sufficient quantity of water and boil
Cloves		the meat till done, keep it warm; clean and divide the head
Cardamons..		and legs of the kid, cut the meat in slices, put both together
		into a saucepan with a proper quantity of water, about six
		quarts, the sliced onions and spices, and boil gently till the
		meat separates from the bone, removing the scum from time
		to time; strain off the gravy, wash the rice well and parboil
		it in water; then place it in another saucepan with the gravy
		and boil till the rice is properly cooked, put it over the meat
		of the kid, cover the saucepan close, boil the whole gently
		for a short time and serve.

BARBAWN PULLOW.

Meat	} 1 Seer each.	Simmer or soak the wheat in
Wheat		water until quite tender, then dry it
Ghee	$\frac{1}{2}$ "	

Onions	$\frac{1}{2}$ Seer.	in the sun, after which coarsely grind it to remove the husk. Slice the meat, put it in a saucepan with a sufficient quantity of water, some sliced onions, green ginger, pounded salt and coriander seeds, boil the whole well together; strain the gravy into another vessel and "boghar" the meat with cloves, put the wheat with some ghee into a pan and fry it, then add the gravy with a little ghee, and boil till done. Have ready the meat with the spices in another saucepan, put over it the wheat with a little more ghee, cover the pan close and set it near the fire for twenty minutes.
Cinnamon	2 Mashas.	
Cloves.....	} 1 " each	
Cardamons..		
Black pepper..	4 " "	
Green ginger..	2 Tolahs.	
Coriander seeds	} 1 " each	
Cummin seed		
Salt	2 " "	

IMLEE PULLOW.

Meat	} 1 Seer each.	Cut the meat into slices, put it into a saucepan with the usual quantity of water, sliced onions, green ginger, salt and coriander seeds with some ghee; boil the whole well together, strain the gravy into another saucepan and give a "boghar" to it, with the meat also, in ghee and cloves; separate the meat from the gravy and mix with the latter the sugar and tamarinds; give it a boil and strain the gravy. Put the meat into a pan on the fire with the cummin seeds, spices and a little gravy, boil the whole until the gravy is dried up; boil the rice in the gravy as usual; when done, put it over the meat with a little ghee, cover the saucepan close and let it stand near the fire a short time. When you serve the pullow put the raisins fried over it.
Rice		
Tamarind	$\frac{1}{9}$ "	
Ghee	$\frac{1}{8}$ "	
Sugar	$\frac{1}{9}$ "	
Cinnamon ..	} 1 Masha ea.	
Cloves.....		
Cardamons..		
Black pepper		
Coriander seeds	1 Tolah.	
Salt	2 " "	
Onions	$\frac{1}{4}$ Seer.	
Green ginger..	$\frac{1}{4}$ Tolah.	
Raisins	$\frac{1}{8}$ Seer.	

NUCKODEE KOOFTHA PULLOW.

Mutton	$1\frac{1}{2}$ Seer.	Slice the meat and put it into a saucepan with a sufficient quantity
Rice	1 " "	
Suet.....	3 Tolahs.	

Eggs	2		of water, some sliced onions, green
Flour	2	Tolahs.	ginger, pounded salt and coriander
Soyah greens..	$\frac{1}{8}$	Seer.	seeds, with ghee and the soyah
Onions	$\frac{1}{2}$	"	greens nicely washed and picked,
Green ginger..	2	Tolahs.	boil all together till the meat is
Almonds	$\frac{1}{8}$	Seer.	done, then strain the gravy into a
Salt	4	Tolahs.	basin; take out the meat and give
Saffron	1	Masha.	it a "boghar" in ghee with half
Cinnamon	4	"	the cloves, after which add the cum-
Cloves.....}	2	" each	min seeds and part of the spices. Parboil the rice in plain
Cardamons..}			water, then dress it in the gravy with the cinnamon, grind
Cumin seeds	6	"	the saffron with a little water, and colour a part of the rice
Black pepper..	8	"	with it, which place over the meat, or on one side of the
Coriander	2	Tolahs.	saucepan, and plain rice on the other; pour some ghee

over the whole, cover the saucepan close and set it near the fire. Mince very fine the other half seer of meat and give it a "boghar" in ghee with some sliced onions, green ginger, salt and coriander seeds, add a little water and boil gently till the meat is done; then put the meat into a mortar with the suet, some chopped onions, pepper, salt and the white of the eggs, mix the whole together into a paste, form it into small balls, roll them in the flour and give a "boghar" to them in ghee with cloves; pound the almonds' with a little water and the rest of the spices, put it with the balls, which are now to be fried until properly done, and when ready placed over the pullow and served.

NATIVE CAKES FOR EATING WITH CURRY, &c.

NUAN A BAH KUMMACH.

Take one seer of soojee, one-fourth of a seer of ghee, half a seer of milk, four tolahs' weight of yeast, or a sufficient quantity of Borwick's baking powder, and one tolah of salt,

mix the milk with the soojee, then add the ghee, yeast and salt ; work it well and set it aside to rise for a couple of hours ; form it into two cakes, sprinkle them over with khush khush and aniseed and bake them.

KUMMAH A KASSAH.

First prepare the fermenting liquid with aniseed, one tolah, boil it in a pint of water till reduced to one-half, then strain it into a basin, and when cooled a little add half a pound of peeled chennah (gram), and let it remain in a warm place for nine or ten hours to ferment. Should fermentation not take place the liquid must be boiled again ; when ready knead it with eight ounces of wheat-flour, and allow it to remain a couple of hours to rise. Now take three pints of cow's milk and boil it down to one-half, or rather more, then mix it with one pound of soojee, the same of wheat-flour, and work it well ; then add to it the dough that has risen, knead it well a second time with the salt, keep it covered in a warm place for an hour, then divide it into cakes, smear the pan with ghee and bake them.

NAUNA SHEER MHAL.

Mhyda	1	Seer.	
Milk	$\frac{3}{4}$	"	
Ghee	15	Tolahs.	
Salt	1	"	
Kummier	3	"	

Mix the mhyda well with the milk and salt, knead it for some time, after which mix in the ghee, and lastly the kummier ; work it well again and set it in a warm place covered over with a cloth to rise. This will take from two to three hours. Form it into a flat cake, and sprinkle a little milk with a brush or feather over it before being baked.

Take four pice weight of dhall gram, soak it
Leaven. in water and pound it with one pice weight of
 aniseed, add this to a quarter of a scer of dhye

(curdled milk whey), with half a seer of wheat-flour ; work it well together, wrap it in a warm cloth and set it aside to rise for three or four hours.

Obs.—Four pice weight with two of salt is sufficient to mix in the usual manner with one seer of flour, after being made into dough.

SHEER MHALL. (*Another.*)

Flour	} $\frac{1}{2}$ Seer.	Mix the flour and soojee with the milk, work it well with the leaven and salt and keep it to rise in a warm place for three or four hours ; form the bread, rub a little honey over it, and sprinkle with khush khush or sliced almonds and bake it.
Soojee		
Milk	1 "	
Ghee	12 Pice wght.	
Salt	2 "	
Leaven	4 "	

KUMMIER.

This is a sort of leaven used by Mussulmans for raising their bread or cakes. Take aniseed three mashas, dhyc a sufficient quantity to make fifteen tolafs' weight of mhyda into a soft dough ; soak the aniseed in the dhyc for ten or twelve hours and strain it, then mix it with the flour and set it aside to rise for a couple of hours more, when it is fit for use.

BAKA KHANA.

Mhyda	1 Seer.	Mix the flour with two-thirds of the milk well together, blanch and pound to a paste in a mortar twelve tolafs' weight of the almonds with a little milk to keep them from oiling ; then, by degrees, add the remainder of the milk and strain it into the dough, take the yolk of the egg and ghee, and mix all well together ; lastly, add the kummier and set
Milk	$\frac{3}{4}$ "	
Ghee	15 Tolafs.	
Salt	5 Mashas.	
Kummier	3 Tolafs.	
Egg	1	
Almonds	15	

it aside in a warm place to rise for a couple of hours ; then form it into a flat cake the shape of a horse-shoe, brush it over with milk and sprinkle the remaining almonds, chopped fine, over it, or some khush khush seed, place the cake on a tin and bake it.

Another.

Soojee..... $\frac{1}{2}$ Seer.
 Cream..... 10 Pice wght.
 Ghee $\frac{1}{2}$ Seer.
 Salt $\frac{1}{2}$ Pice wght.
 Leaven 4 "

Mix the soojee, cream and leaven well together, add the salt and ghee, work well the whole into a mass for some time, set it aside to rise.

When the leaven has taken its proper effect make it into a flat cake ; rub some honey or dhya over it and sprinkle with sliced almonds.

PAUPUDS.

Take a seer of the flour of moong ka dhall or oodug, sift it well and add to it the following ingredients :—

Salt 8 Tolahs.
 Paupud khaur. 3 "
 Black pepper . 2 "
 Asafœtida 6 Mashas.

These are to be pounded fine, mixed in the flour with water and well kneaded into dough ; set it aside for six hours and knead it again, afterwards beat it with a round stone or in a mortar until it becomes of a proper consistency to be malleable and made into very thin cakes ; then take a small ball of it and slightly smear it over with ghee, spread it with a roller like a biscuit upon a smooth board, the thinner the better.

These cakes, if kept in a dry place, will be good for a long time, and when to be used should only be grilled or toasted without ghee or butter and served quite warm and crisp.

MADRAS HOPPERS, OR OPAS.

Wash and clean a seer of rice very nicely and lay it upon a cloth in the sun, when perfectly dry pound it in a mortar

to a fine flour ; then put it into a pan, mix it up with sweet toddy into a paste, and let it remain for at least twelve hours, or all the night. Next day take two cocoa-nuts, scrape the inside and squeeze the juice into the rice paste, mixing both together ; then place an iron or earthen pan on a rather slow fire, rub the inside of the pan with ghee, and put as much as you please of the cake in it, but not too thick, cover it over with a similar pan and place some embers on the top ; in a short time it will be baked, which can only be known by lifting the top ; if not done enough, let it remain a little longer, but do not turn it.

The yolks of eggs with a little sugar is sometimes added to the rice, with the toddy well beaten together. This makes the cakes yellow and sweet, whereas the others are quite white and plain inside, and the under part only browned.

CHUPATEES

Are made by mixing flour and water together, with a little salt, into a paste or dough, kneading it well ; sometimes ghee is added. They may also be made with milk instead of water. They are flattened into thin cakes with the hand, smeared with a small quantity of ghee and baked on an iron pan over the fire.

CHAPTER XXVII.

WEIGHTS AND MEASURES.

The following table shows the Weights and Measures referred to in this work:—

12 Grains equal to	1 Masha.	5 Seers equal to	1 Pussaree.
5 Mashas „	1 Drachm.	8 Pussarees „	1 Maund.
12 Mashas „	1 Tolah.	1 Maund „	40 Seers.
3 Tolahs „	1 Pollam.	4 Soup-ladles is	1 Pint.
1½ Pollam or {	1 Chittack	8 Table-spoonfuls	1 Ladle.
5 Tolahs }		A Table-spoonful	½ an Ounce.
8 Drachms „	1 Ounce.	A Dessert do. „	¼ „
2 Ounces „	1 Chittack	A Tea do. „	⅛ „
16 Do. „	1 Pound.	A Table-spoonful of flour is, as	
2 Pounds „	1 Seer.	near as possible, half an ounce.	

Obs.—The variations in the weights at different places are so great that the above are given as a standard, which will be found sufficiently correct to agree with the quantities laid down in the receipts.

BOMBAY PRICE CURRENT.

AVERAGE OF PRICES FOR THE YEAR 1862.

Since which time almost every article of consumption may be said to have increased treble in price.

BEEF.

			R.	A.	P.
Prime pieces, 1st sort	...	6½ lbs.	1	0	0
„ 2nd sort	...	8½ lbs.	1	0	0
Briskets and Round, 1st sorts	...	10 lbs.	1	0	0
„ 2nd sorts	...	11½ lbs.	1	0	0
Meat for Soup	...	12 lbs.	1	0	0
Shin, large	...	each	0	2	8
„ small	...	„	0	2	6
Tongues, fresh	...	„	0	2	9
„ Salt	...	„	0	6	3
Suet	...	1 lb.	0	4	6
			F	F	•

VEAL (LARGE OR SMALL).

			R.	A.	P.
Hind Quarter, 1st sort	4 $\frac{1}{4}$ lbs.	1	0 0
Fore " "	6 $\frac{1}{2}$ lbs.	1	0 0
Hind Quarter, 2nd sort	5 $\frac{1}{2}$ lbs.	1	0 0
Fore " "	7 $\frac{1}{8}$ lbs.	1	0 0
Head	each	1	0 0
Liver and heart	"	0	1 6
Feet	four	0	4 7

MUTTON (BEST GRAM-FED).

Saddle	1 lb.	0	0 0
Leg, loin, shoulder, and neck	"	0	0 0
Breast	"	0	0 0
Head Sheep...	each	0	1 6

MUTTON (SECOND GRAM-FED).

Saddle	1 lb.	0	5 7
Leg, loin, shoulder, and neck	"	0	4 10
Breast	"	0	2 7
Suet	"	0	1 0

MUTTON (FIRST SORT).

Saddle	1 lb.	0	4 1
Leg, loin, shoulder, and neck	"	0	3 8
Breast	"	0	2 0

MUTTON (SECOND SORT).

Saddle	1 lb.	0	3 0
Leg, loin, shoulder, and neck	"	0	2 6
Liver, and heart	"	0	1 3

KID (SMALL).

Hind Quarter, 1st sort	3 $\frac{1}{4}$ lbs.	1	0 0
Fore " "	3 $\frac{1}{8}$ lbs.	1	0 0
Hind Quarter, 2nd sort	4 $\frac{1}{4}$ lbs.	1	0 0
Fore " "	4 $\frac{1}{8}$ lbs.	1	0 0
Head, feet, liver, and heart	0	3 5

LAMB (LARGE).

Hind Quarter, 1st sort	3 $\frac{1}{8}$ lbs.	1	0 0
Fore " "	3 $\frac{1}{8}$ lbs.	1	0 0
Hind Quarter, 2nd sort	4 $\frac{1}{2}$ lbs.	1	0 0
Fore " "	4 $\frac{1}{4}$ lbs.	1	0 0

PORK.

Pork, fresh	6 $\frac{1}{2}$ lbs.	1	0 0
" salt, Country	6 $\frac{1}{2}$ lbs.	1	0 0

				R.	A.	P.
Pig (Roaster)	each	1	12	0
Pig's Head	12 lbs.	1	0	0
Sausages	4 lbs.	1	0	0

POULTRY.

Geese	each	4	11	3
Turkey Cock	„	4	12	4
„ Hen...	„	2	10	3
Ducks, large	„	0	13	4
„ middling	„	0	11	0
Fowls, Surat, large	„	0	0	0
„ „ middling	„	0	14	8
Fowls, Bombay, large...	„	0	11	1
„ „ middling	„	0	8	9
Chickens, large	„	0	3	9½
„ small	„	0	3	3½
Hen's Eggs	„	0	0	3

MILK AND BUTTER.

Cow's Milk	per seer measure	0	2	0
„ Butter cup of 2 ozs.	0	1	6
Buffalo's Milk	per seer measure	2	2	0
„ Butter cup of 2 ozs.	0	1	0

BREAD.

A Loaf, 1st sort, 13 ozs.	each	0	1	6
„ 2nd sort, 13 ozs.	„	0	1	0
„ Brown, 16 ozs.	„	0	1	0
Flour, Wheat	per seer measure	0	3	4
Rolong	„	0	3	4

FIREWOOD.

Babool	per candy	6	1	6
Kurnell	„	5	4	0
Ainc	„	5	7	4

OIL.

Cocoa-nut, 1st sort	per maund	4	13	4
„ 2nd sort	„	4	11	4

SUGARS.

Sugar Candy, 1st sort...	per maund	6	8	0
„ „ 2nd sort	„	6	4	0
Sugar, Soft, 1st sort	„	5	2	8
„ „ 2nd sort	„	4	10	0
Sugar, Brown	„	4	0	0

GHEE.

Ghee Surat	per maund	11	12	9
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					R.	A.	P.
Ghee Ghautee	per maund	10	12	10
„ Jaffrabad	„	13	2	2

GRAIN.

Gram, Jambooseer	per candy	31	15	5
„ Gogaree	„	29	15	6
„ Ghautee	„	29	5	11
Wooreed, Gogaree	„	28	0	0
„ Cutch	„	26	0	0
Mutt, Ghautee	„	25	0	0
„ Cutch...	„	24	0	0
Badjaree, Ghautce	„	22	0	0
„ Bhownugger	„	21	0	0
Rice, Jerasal	phara	5	12	0
„ Segundee	„	5	8	0

POTATOES &c.

Mahableschwur, large	per seer	0	1	1
„ small	„	0	0	10
Surat or Foona, large	„	0	0	6
„ small	„	0	0	4
Yam, White...				
„ Red	„	0	0	7
Onions	„	0	0	3

Fruit, Fish, and Vegetables, are generally sold according to the quantity in the Market, and the choice of them.

The butchers say they will sell the meat as the servants like to take it, either by the piece or by weight.

Flour and rolong are sold in the bakeries at the prices laid down in the price current, but by the people in the market as follows:—

					R.	A.	P.
Flour, per seer, 1st sort	0	1	6
„ „ 2nd sort	0	1	3
Rolong, per seer, 1st sort...	0	1	6
„ „ 2nd sort	0	1	3

This flour and rolong is what is generally purchased by servants, and is of good quality.

BOMBAY MONEY, WEIGHTS AND MEASURES.

Accounts are kept in Rupees, Quarter, Reas ; or in
 ' Rupees, Annas and Pies.

Real and Imaginary Coins.

100 Reas or 4 Annas are equal to	1 Quarter of a Rupee
4 Quarters or 16 Annas are equal to	1 Rupee, 2s. at par
2 Reas are equal to	1 Urdec or pie
4 do. „ „	1 Doogany or 2 Pies
6 do. or 3 Urdees (pies)	1 Pice
8 do. or 4 do. (pies)	1 Fuddea
4 Pice or 12 Urdees (pies)	1 Anna
16 do. or 4 Annas	1 Quarter
32 do. or 8 Annas	1 Half Rupee
64 do. or 16 Annas	1 Rupee
15 Rupees	1 Gold Mohur
10 Rupees	1 Sovereign

Gold Coins..Mohur of 1830, weighs 180 grains, value 15 Rs.

Silver do. ..Rupee, half-Rupee, and quarter-Rupee.

Copper do. ..Double Pice, Pice, and one-third Pice.

•	4 Pice .. 1 Anna.
	16 Annas 1 Rupee.
	and 15 Rupees 1 Gold Mohur.

Accounts are kept in Bombay in Co's. Rs., Quarters,
 and Reas, viz.

100 Reas (rs.)..1 Quarter, (Q) or (4 Annas.)
4 Quarters or 16 Annas..1 Rupee (Rs.)

The intrinsic value of a Rupee, coined into English money, (less the Mint duty of 4s. per lb.) leaves 1s. 10d. 2f. after deducting the Freight and Insurance to England, Charges, Commissions, &c.

On the same calculation, it is equal to 2 francs, 34 cents
 $\frac{321}{1000}$ of French money.

NEW WEIGHTS AND LIQUID MEASURES.

1 Tola	=	180 Grains Troy.
80 Tolas = 1 Seer	=	14,400
30 Seers = 1 Indian Md.	=	576,000
		lbs. Avoirdupois.

Then as = 7,000 Grains Troy are *exactly equal to* 1
 1 Seer of = 14,400 Grains Troy is *exactly equal to* 2 2.35
 1 Md. of = 576,000 Grains Troy is *exactly equal to* 8 22.0

And it follows therefore,	lbs. Avoirdupois.
That 35 seers <i>exactly equal to</i>	72 „ „
„ 7 Indian Maunds = wt. 57 or	576 „ „
„ 49 do. = „ 399 or	4,032 „ „
„ 244=9 tons = „ 1995 or	20,160 „ „

The following simple and accurate Rules for the conversion of new Indian weight into avoirdupois weight, and *vice versa*, deducted from the foregoing data, are given in the volume of useful Tables published by Mr. James Prinsep, in Calcutta in 1834, page 66.

Rule I. *To convert Indian weight into Avoirdupois weight.*

1. Multiply the weight in seers by 72 and divide by 35, the result will be the weight in lbs. avoirdupois.

Rule II. *To convert Avoirdupois weight into Indian weight.*

1. Multiply the weight in lbs. avoirdupois by 35 and divide by 72, the result will be the weight in seers.

2. Or, Multiply the weight in cwts. by 49 and divide by 36, the result will be the weight in maunds.

The *Tola* or *Sicca* weight to be equal to 1809 grains Troy, and the other denominations of weight to be derived from this unit, according to the following scale :

8 Ruttees=1 Masha=	15 Troy grains.
12 Mashas =1 Tolah=	186 do.
80 Tolahs (or sicca weight)=1 Seer=	2½ lbs. Troy.
40 Seers =1 Mun (or Bazar Maund)	100 lbs. Troy.

These last mentioned weights having been disposed of, it will be sufficient to give the following Table of the large or Bazar weights.

5 Tola's or Sicca weight	=	1 Chittack, or grs. Troy	900
16 Chittacks	.	.	= 1 Seer . or lbs. Troy $2\frac{1}{2}$
40 Seers	.	.	= 1 Maund . or lbs. Troy 100

The weights of the several Presidencies of India, Travancore, China, and England, compared with the new Indian Maund, introduced into Bengal by Regulation VII. of 1833, and adopted in the New Tariff valuation under the Bombay Presidency (10th December, 1840).

	lb. decs.		Mds. decs.
The Bombay Maund of 40 Seers.	= 28	Of which the new Indian Maund of lb. av. 82.2-7ths or lbs. av. 82.285714 decs. contain.	{ 2 .938775
42 "	= 29 400		{ 2 .798883
Surat Maund of 40 "	= 31 333		{ 2 .204081
41 "	= 38 266		{ 2 .156323
42 "	= 39 200		{ 2 .099125
43 $\frac{1}{4}$ "	= 40 366		{ 2 .038456
44 "	= 41 666		{ 2 .003710
The Bengal Factory Maund	= 74 666		{ 1 .102040
" Bazar Maund	= 82 133		{ 1 .001855
The Madras Maund	= 25		{ 3 .291428
	lb. decs.		Mds. decs.
The Bombay Candy of 20 Mds	= 560 —	Which contain new Indian Maunds of lbs. av. 82.2-7ths or lb. av. 82.285714 decs.	{ 6 .805555
" 21 "	= 588		{ 7 .145833
" 22 "	= 616		{ 7 .486111
The Surat Candy of .. 20 "	= 740 666		{ 9 .074074
" 21 "	= 784		{ 9 .527777
" 22 "	= 221 333		{ 9 .281481
The Madras Candy of 20 "	= 500		{ 6 .076388
The Travancore Candy 20 "	= 640		{ 7 .777777
The China Pecul	= 133 333		{ 1 .620370
The English Cwt.	= 112		{ 1 .361111
The English Ton of 20 Cwt	= 2240		{ 27 .222220

GOLDSMITHS' WEIGHT IN GUZERAT.

		dwts. grs. decs.	
5 Chawuls (grains of rice)	1 Ruttee .	0 1 9166	Troy.
3 Ruttees	1 Waal .	0 5 7500	
16 Waals	1 Guddeana	3 20	
2 Guddeanas, or 32 Wals	1 Tolah .	7 16	

PEARL WEIGHT IN BOMBAY.

			dwts.	grs.	decls.	
20 Vasa	1 Ruttee	0	1	951	Troy.	
3 Ruttees	1 Waal .	0	5	853		
24 Ruttees, or 8 Waals	1 Tank .	1	22	824		
32 Waals	1 Tolah .	7	19	296		

DRY MEASURE.

The large dry measure in Bombay for salt is the Phara containing,

10 $\frac{1}{3}$ Adholec . . . = . . . 1 Phara.

100 Pharas . . . = . . . 1 Anna.

16 Annas . . . = . . . 1 Rash or 40 Tons.

The Phara measure, when used, is struck off even with a run by a rod made for the purpose.

The small dry measure for grains is the Seer, whereof

4 Seers . . . = . . . 1 Puheelce.

17 Puheelces . . = . . . 1 Phara.

8 Pharas . . . = . . . 1 Candy.

Batty or Rice in the husk is reckoned by Moora of 25 Pharas.

LIQUID MEASURE.

The liquid Seer measure used in Bombay for Spirits, Arrack, and Milk, is equal in weight to 60 Rupees or 1 lb. 10 oz. 7 dwts. 12 grains Troy. The Maund consists of 40 of these Seers, and the Seer is subdivided into half-Seers, quarter-Seers, and the latter into two measures, called now-tanks, or nine-tanks tuchka. The measure of Oil corresponds with the Maund of 28 lbs.; that is, the contents weigh that, and the contents of the Seer consequently weigh 11 oz. 4 dwts.

THE COMMERCIAL WEIGHTS OF INDIA,
COMPARED WITH THE BRITISH INDIAN UNIT OF WEIGHT AND
WITH THE AVOIRDUPOIS SYSTEM OF ENGLAND.

Selected from Prinsep's Tables.

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.			No. of Standard Tolals per Seer, &c.	Value of Maunds &c., in Muns. and Decimals.
		lb.	oz.	dr.	Tolals.	Muns.
AHMEDABAD (Guzerat.)	Tolah=32 Vals or 96 Ruttees.	grs.	193.440		1.075	
	Seer (divided into $\frac{1}{8}$ and $\frac{1}{4}$ seer)	1	0	14 $\frac{1}{2}$	41.091	
	Maund of 40 Seers.....	42	4	13	..	0.5140
AHMEDNUGGUR (Deccan.)	Tolah=12 Massas or 96 gonge.	grs.	188.4		1.047	
	Seer, corn wt. (of 80 Ankosy Rs).....	1	15	8	76.562	
	Maund of 40 Seers.....	78	15	12	..	0.9599
	Seer of capacity (110 Ankosy Rs).....	2	11	6	105.425	
	Maund do. = 12 Pylees = 48 Seers.....	130	2		..	1.5814
	Seer (pergunna) 42 Babashye Rs.....	1	0	15.8	41.186	
BARODA (Broach.)	Maund of 42 Seers.....	44	9	10	..	0.5420
	Candy of 20 Maunds.....	892	1	4	..	10.8411
	The town Seer has 41 Baba- shye Rs.....	1	0	9.5	40.286	(0.5036)
	The Sesumum Md. is of 40 Seers.....	42	7	10.8	..	0.5162
	Seer of 24 Shappoory Rs. (174 grains).....		9	8	23.091	
	Maund of 44 Seers.....	26	3	15	..	0.3189
BOMBAY	Tolah of 30 Canteray Fanams	176.25	grs.		0.976	
	Tank of 24 Ruttees for Pearls	72	grs.		0.400	
	Tolah (formerly 179 grains)..	180	grs.		1.000	
	Seer of 30 Pice or 72 Tanks	0	11	3 15	27.222	
	Maund of 40 Seers.....	28	0	0	..	0.3402
	Candy of 20 Maunds.....	560	0	0	..	6.8056
Commercial wt.	Seer of 2 Tiprees.....		0	113.2	24.836	0.3104
	Parah of 16 Peilies or Ad- holies.....	44	12	12.8	..	0.5444
	Candy of 80 Parahs.....	358	6	4	..	4.3553
	Parah Salt measure, 6 gallons	1607	6	c, i	..	
	Seer for liquids, 60 Bombay Rupees....	1	8	8 $\frac{1}{4}$	60	0.7448
	Maund = 40 Seers, of 40 Rs.	40	8	12	39.408	0.4928
BROACH (Guzerat.)	Maund for Grain, 41 do....	41	9	5	..	0.5052
	Maund for Cotton, 42 Seers..	43	9	9 $\frac{1}{2}$..	0.5397

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolals per Seer, &c.	Value of Maunds &c., in Muns. and Decimals.
CHANDORE	Seer of 74 Ankosy Rs. 10 Mas.	1 lb. 13 oz. 8 dr.	71.702	(0.8963)
	Seer of Capacity, 72 Tanks ..	2 5 7	90.995	
	Maund, 64 Seers.....	149 12 —	..	1.8200
COCHIN (Malabar.)	Maund of 25 lbs. of 42½ Seers.	27 2 11	..	0.3301
COLOMBO	Candy or Bahar	500 —	..	6.0764
(Ceylon.)	Garce (82 cwt. 2 qrs. 16½ lb.)	9256 8	..	112.4021
	Mercial, dry measure—10 Seers	2.88 Gallons	..	
	Parah, do.....	5.76 do.	..	
DHARWAR	Kucha Seers of 2 Tanks	8 3½	20.0	0.2488
(Bombay.)	Pucha Seer—116 Madras Rs.	2 15 11½	116.0	1.4488
	Dhura, liquid measure, 12 Seers.....			
GOA	Quintal of 4 Arobas	129 5 5	..	1.5717
(Malabar.)	Candy of 20 Maunds.....	495	..	6.0156
MALABAR	Polam of 9 Pondicherry Rs. 1 cash	1624 Grains	9.022	
	Tolam	23 3 4	..	0.2817
MANGALORE	Seer of 24 By. Rs. 42.79 Grains	0 9 13	23.850	
(Malabar.)	Maund market of 46 Seers ..	28 2 1	..	0.3419
	Do. Company's (16 Rs. heavier)	28 8 13	..	0.3469
	Do. for Sugar — 40 Seers	24 7 8	..	0.2973
	Seer of Capacity—84 Bombay Rs.	—	81.000	
NASSUK	Seer of 79 Ank. Rs. 4 Mashas	1 15 4½	37.030	0.9504
(Ahmednuggur.)	Seer of Capacity, 99 Ank. Rs. 2 Mashas	2 7 2½	95.018	1.1877
POONAH	Seer 72 Tanks or Tolals (80 Ankosy Rs.)	1 15 8½	75.460	0.9431
	Maund of 12½ Seers, for (Ghee, &c.)	21 10 4½	..	0.2994
	Maund of 14 do. for Metals..	27 9 9½	..	0.3353
	Pullah of 120 Seers for Iron &c.	236 9 2	..	2.8749
	Maund of 84 do. for Grain ..	91 9 8	..	1.1494
QUILON	Olunda or old Dutch Pound..	1 1 8	42.535	
(Travancore.)	Maund of 25 old do.	27 5 8	..	0.3325
	Tolam of 100 Pol. for Cotton	16 11 5.6	..	0.2029
	Do. for Spices	15 97.3	..	0.1894
SURAT	Tolal of 12 Mashas	187 2 Grains	1.040	
(Guzerat.)	Seer of 25 Tolals	0 15 0	37.458	0.4557
	Maund of 40 Seers.....	37 8 0	..	0.4558
TELLICHERRY	Seer of 20 Surat Rupees	0 8 2½	19.849	0.2481
(Malabar.)	Maund of 64 Seers.....	32 11 0	..	0.3972

KURRACHEE.

CANTONMENT PRICE CURRENT.

BEEF.

					R.	A.	P.
Beef, 1st sort	11 lbs,	1	0	0
Do. 2nd sort	14 lbs.	1	0	0
Humps	6 lbs.	1	0	0
Ox Palates	1 lb.	0	0	3
Suet	5 lbs.	1	0	0
Tongues, fresh	each	0	3	0
„ salted	„	0	5	1
Hearts	„	0	2	0
Marrow bones	„	0	1	0
Chins, large	„	0	3	0
„ small	„	0	2	0
Feet	four	0	2	0

VEAL.

Fillet	each	2	0	0
Loin	„	1	0	0
Shoulder	„	0	8	0
Neck	„	0	12	0
Breast	„	0	8	0
Head	„	1	0	0
Feet	four	0	4	0

MUTTON.

Kid	each	1	4	0
Kid's head and liver	„	0	3	0
Kid, one hind quarter	„	0	5	0
Lamb	„	2	0	0
Lamb's head and liver	„	0	3	0
„ each quarter	„	0	7	0
Head	„	0	1	3
Kidneys	„	0	0	6
Liver and heart	„	0	1	3
Saddle of mutton, order to be sent one day				
previous	15 lbs.	2	0	0
„	12 lbs.	1	8	0
Mutton, 1st sort	8 lbs.	1	0	0
„ 2nd sort	11 lbs.	1	0	0
Suet	4 lbs.	1	0	0
Feet	four	0	0	3

PORK.

Pig, sucking	each	3	0	0
Trotters, large	set	0	4	0

				R.	A.	P.
Trotters, small	set	0	3	0
Bacon, Bombay	1 lb.	0	5	0
„ Kurrachee and Mooltan	1 lb.	0	7	0
Pork, fresh	3½ lbs.	1	0	0
„ salt, country	3 lbs.	1	0	0
Sausages	2½ lbs.	1	0	0

POULTRY.

Partridges	per pair	0	2	0
Half Fowl	each	0	4	0
Chickens, large	„	0	3	0
„ small	„	0	2	6
Ducks	„	1	0	0
Fowls, large and small	„	0	6	0
Coolum	„	0	0	0
Fat-fowl	„	0	11	0
Eggs, Ducks and Fowls	32 No.	1	0	0
Rabbits	each	0	8	0

BREAD.

Flour, wheaten, 1st sort for pastry	...	6 to 7 lbs.	1	0	0
Rolong	...	7 lbs.	1	0	0*
Sago	...	7 to 8 lbs.	1	0	0
Arrowroot	...	4 lbs.	1	0	0
Bran, wheaten	...	18 to 50 lbs.	1	0	0
Biscuits, Butter	...	4 lbs.	1	0	0
„ Ginger	...	3 lbs.	1	0	0
„ Plain	...	7 lbs.	1	0	0
„ Sweet	...	3 lbs.	1	0	0
„ Water	...	4 lbs.	1	0	0
Bread, 1st sort (12 ounce loaves)	...	13 No.	1	0	0
„ 2nd sort, (16 ounce loaves)	...	16 No.	1	0	0

SUGAR.

Loaf Sugar	...	3 to 4 lbs.	1	0	0
Jagree, 1st sort Bombay	...	12 to 13 lbs.	1	0	0
„ 2nd sort Sindee	...	15 to 18 lbs.	1	0	0
Sugar Candy, 1st sort	...	3½ lbs.	1	0	0
„ 2nd sort	...	4 lbs.	1	0	0
Sugar, soft, 1st sort	...	5½ to 6 lbs.	1	0	0
„ 2nd sort	...	7 to 9 lbs.	1	0	0

MILK AND BUTTER.

Buffalo's Milk	...	20 lbs.	1	0	0
Cow's Milk	...	24 lbs.	1	0	0
„ Butter, 1st sort	...	2 lbs.	1	0	0
„ „ 2nd sort	...	3½ lbs.	1	0	0
Cream	...	7 lbs.	1	0	0
Ghee, 1st sort	...	3 lbs. 3 ozs.	1	0	0
„ 2nd sort	1	0	0

OIL, CANDLES, AND SOAP.

			R.	A.	P.
Candles, European	...	1 lb.	0	14	0
„ Cochin	...	0 lbs.	0	0	0
Soap, European, yellow and white	...	4 lbs.	1	0	0
„ Country	...	10 to 11 lbs.	1	0	0
Oil, Castor	...	6 to 7 lbs.	1	0	0
„ Cocoa-nut, 1st sort	...	per maund.	14	0	0
„ „ 2nd sort	...	5 lbs. 12 ozs.	1	0	0
Oil, Cocoa-nut	...	per bottle.	0	4	3
„ Fish	...	7 lbs.	1	0	0
„ Gingilley, 1st sort	...	7 $\frac{1}{4}$ lbs.	1	0	0
„ „ 2nd sort	...	7 $\frac{1}{2}$ lbs.	1	0	0
„ Sweet, 1st sort	...	7 lbs.	1	0	0
„ „ 2nd sort	...	7 $\frac{1}{4}$ lbs.	1	0	0
„ Cakes of sorts	...	28, 40, 52 lbs.	1	0	0

FISH—FRESH AND SALTED.

Bomloes	...	6 No.	0	0	3
Crabs	...	each	0	0	3
Oysters	...	per dozen	0	1	6
Inferior sorts of fish	...	each	0	0	6
Pomplet	...	1 lb.	0	4	0
„ small	...	„	0	0	0
Mullet	...	„	0	1	0
Prawns	...	„	0	0	9
Ramoose	...	„	0	1	0
Salt Fish, 1st sort	...	21 lbs.	1	0	0
„ 2nd sort	...	32 to 60 lbs.	1	0	0
Soles	...	1 lb.	0	2	6
Bachus	...	„	0	1	6
Soormace	...	„	0	1	3
Gole Fish, dry	...	„	0	0	9
Lady Fish	...	„	0	1	0
Prawns, dried	...	16 lbs.	1	0	0
Tarlee	...	1 lb.	0	0	6
Palla Fish of sweet water	0	3	0

GRAIN OF SORTS.

Badjaree, 1st sort	...	30 to 32 lbs.	1	0	0
„ 2nd sort	...	34 to 36 lbs.	1	0	0
Barley, 1st sort	...	36 to 38 lbs.	1	0	0
Gram, Cutch	1	0	0
„ Scinde, white	1	0	0
„ Ferozepore	...	34 to 35 lbs.	1	0	0
„ Parched, 1st sort, Muscat	...	20 lbs.	1	0	0
„ „ 2nd sort, red	...	22 lbs.	1	0	0
Jowarie, Surat	1	0	0
„ Scinde	...	34 to 35 lbs.	1	0	0
Moong, 1st sort	...	22 to 24 lbs.	1	0	0

			R.	A.	P.
Moong, 2nd sort	...	22 to 24 lbs.	1	0	0
Mutter, 1st sort	...	36 to 44 lbs.	1	0	0
„ 2nd sort	...	38 lbs.	1	0	0
Mutt, 1st sort	1	0	0
Rice, Bengal, 1st sort	...	16 to 18 lbs.	1	0	0
„ Choca and Ferozepore	...	24, 26, 28 lbs.	1	0	0
„ Scinde, 1st sort	...	27 to 28 lbs.	1	0	0
„ „ 2nd sort	...	30 to 32 lbs.	1	0	0
Wheat, Surat and Cutch	...	26 to 27 lbs.	1	0	0
„ Scinde, 1st sort	...	27 to 28 lbs.	1	0	0
„ „ 2nd sort	...	28 to 29 lbs.	1	0	0
Wooreed, 1st sort	...	22 to 24 lbs.	1	0	0

FLOURS OF SORTS.

Dhall, Towur, 1st sort	...	20 to 22 lbs.	1	0	0
„ „ 2nd sort	1	0	0
„ Gram, 1st sort	...	25 to 28 lbs.	1	0	0
„ „ 2nd sort	1	0	0
„ Moong, 1st sort cleaned	...	16 to 18 lbs.	1	0	0
„ „ 2nd sort	1	0	0
„ Muttur, 1st sort	...	30 to 32 lbs.	1	0	0
„ „ 2nd sort	1	0	0
„ Mussoor, 1st sort	...	26 to 27 lbs.	1	0	0
„ Oorid	...	16 to 17 lbs.	1	0	0
Flour, Wheaten, 1st sort	...	22 to 24 lbs.	1	0	0
„ „ 2nd sort	...	24 to 26 lbs.	1	0	0
„ Fine	...	16 to 17 lbs.	1	0	0
„ Bajaree, 1st sort	...	22 to 23 lbs.	1	0	0
„ Gram	...	16 to 18 lbs.	1	0	0
„ Jowaree	...	27 to 28 lbs.	1	0	0
„ Rice	...	22 to 23 lbs.	1	0	0

DRIED FRUITS.

Almonds, Sweet	...	8 to 9 lbs.	1	0	0
„ Bitter	1	0	0
Allobkhur	...	6 to 6½ lbs.	1	0	0
„ Persia and Cabool	1	0	0
Plums, fine	...	6 lbs.	1	0	0
„ Black	...	8 lbs.	1	0	0
Pista Seed	...	2½ lbs.	1	0	0
Jurdaloo	...	6 lbs.	1	0	0
Chase-nut	...	5 lbs.	1	0	0
Currant	...	4 lbs.	0	12	0

FRUITS OF SORTS.

Apples	...	each	0	0	10
Oranges, sweet	...	per dozen	0	8	0
Plantains, red, large Bomlay	...	„	0	10	0
„ Kurrachee white	...	„	0	5	0
„ yellow, large Sindee	...	„	0	2	0

			R.	A.	P.
* Plaintains yellow, small	...	per dozen.	0	1	6
Soop	...	"	0	8	0
Sweet Limes	...	"	0	4	0
Guavas	...	"	0	4	0
Figs, green	...	"	0	1	0
Figs, dried	...	8 lbs.	1	0	0
Grapes, white	...		1	0	0
" red	...		1	0	0
" red dried Muscat	...	11 lbs.	1	0	0
Mulberries	...	6 lbs.	1	0	0
Raisins	...	4 lbs.	1	0	0
Dry red Grapes	...	6 to 8 lbs.	1	0	0
Jerdalo	...	4 to 6 lbs.	1	0	0
Limes, sour	...	each	0	0	5
Pomegranates, Scinde	...	"	0	0	9
" Muscat	...	"	0	2	0
Pine-apple	...	"	0	4	0
Pomelo	...	"	0	10	0

VEGETABLES.

Sulgum	...	per lb.	0	0	6
* Beans, Guaré	...	"	0	1	0
Rosils	...	"	0	0	6
Brinjalls	...	"	0	1	0
Papree Sindy	...	"	0	1	0
Bendies	...	"	0	1	0
" 2nd sort	...	"	0	0	9
Carrots	...	"	0	0	9
Chillies, green	...	"	0	0	9
Carrly	...	"	0	1	0
Ginger, green	...	"	0	2	0
Yams	...	"	0	1	0
Nolcole with leaves	...	"	0	0	6
Turace	...	"	0	0	6
Onions, Bombay and Kurrachee	...	"	0	0	7
" Scinde, green	...	"	0	0	4
Potatoes, Bombay	...	"	0	1	0
" 2nd sort	...	"	0	0	9
" 3rd sort	...	"	0	0	6
Chowlie Seed	...	"	0	1	6
Beet	...	"	0	2	0
" Tomatos	...	"	0	0	0
Pumpkins, red	...	"	0	0	6
Paprees, Chora and Fulley	...	"	0	4	0
Radishes, Country	...	"	0	0	0
Sweet Potatoes, large	...	"	0	1	0
Turnips, weighed with leaves	...	"	0	1	0
Suran	...	"	0	0	6
Gonsally	...	"	0	1	0

				R.	A.	P.
Bhajee, bitter	5 bundles	0	0	3
Bhajee, red 6 in each bdle.	1 $\frac{3}{4}$ lbs.	...	"	0	0	3
Cabbages, white	each	0	0	0
" red	"	0	0	0
Lettuces, Salad	per dozen	0	2	0
Poppies, green	each	0	0	9
Gooia Leaves	per dozen	0	1	0
Plantain Leaves	"	0	3	0
Indian Corn	3 lbs.	0	0	3
Garlic, green	6 lbs.	1	0	0

GRASS AND LUCERNE.

Curbee, 1st sort	68 lbs.	0	0	0
Grass, Scindee	68 lbs.	1	0	0
" Bombay	54 lbs.	1	0	0
" Sind, Camel	0	0	0
Badjaree Green Grass	125 lbs.	1	0	0
Lucerne Grass	175 lbs.	1	0	0
Scindee Curbee	67 lbs.	1	0	0

SUNDRIES.

Bees' Wax	1 $\frac{1}{2}$ to 2 lbs.	1	0	0
Camphor	20 to 22 tolahs	1	0	0
Charcoal	64 to 100 lbs.	1	0	0
Chillies, dried	10 to 12 lbs.	1	0	0
Coffee, 1st sort	4 to 4 $\frac{1}{2}$ lbs.	1	0	0
Coir Rope	8 to 10 lbs.	1	0	0
Copper Cooking Pots	each	0	14	0
Cotton, cleaned	4 lbs.	1	0	0
Copper Kettles	each	1	0	0
" Ovens, Gindees, &c.	each	0	15	0
Cotton Seed...	48 to 50 lbs.	1	0	0
" Ropes...	2 to 8 ozs.	1	0	0
Dates, dried	14 to 16 lbs.	1	0	0
" Green...	21 to 32 lbs.	1	0	0
Garlic, 1st sort	8 lbs.	1	0	0
Antimony	3 lbs.	1	0	0
Pepper, black	5 lbs.	1	0	0
Salt, 1st sort	192 lbs.	1	0	0
" 2nd sort	256 lbs.	1	0	0
Tobacco, Eating	8 to 10 lbs.	1	0	0
" Smoking, Goorokhoo	7 to 10 lbs.	1	0	0
" American, 1st sort	1 lb.	1	0	0
" " 2nd sort	1 lb.	0	12	0
Tamarinds...	21 to 24 lbs.	1	0	0
Turmeric	1	0	0
Tea, Green, 1st sort	1 lb.	1	4	0
" " 2nd sort	1 lb.	1	0	0

			R.	A.	P.
Tea, Black, 1st sort	1 lb.	1	0	0
" " 2nd sort	1 lb.	0	12	0
Leeches for man	per dozen	0	4	0
" for horse	"	0	8	0
Beet Rice	10 to 12 dozen	1	0	0
Dungree Cloth, 1st sort	21 yards	1	0	0
" " 2nd sort	6 "	1	0	0
Cocoa-nuts, 1st sort	8 to 32	1	0	0
Chunam, fine	160 lbs.	1	0	0
" 2nd sort	200 lbs.	1	0	0
Saltpetre, 1st sort	per maund	6	4	0
" 2nd sort	"	4	0	0
Blacking	per bottle	0	10	0
Lime Juice..	...	"	0	5	0
Vinegar, Europe	"	0	12	0
" country	"	0	2	3
Turpentine	"	0	14	0
Nutmegs	21 to 32 tolahs	1	0	0
Quicksilver...	...	20 to 32 tolahs	1	0	0
Straw for Packing	26 lbs.	1	0	0

BOOTS AND SHOES.

Boots, patent leather, with boxes ...	per pair	6	0	0
" " without boxes ...	"	3	0	0
" country leather, with boxes ...	"	3	8	0
" " without boxes ...	"	3	0	0
Shoes, patent leather ...	"	2	8	0
" country " officers' ...	"	2	0	0
" " " soldiers' ...	"	1	12	0
Slippers, " " ...	"	0	0	0
Jack Boots, country ...	"	0	0	0

SHOEING HORSES.

Shoeing a horse all round ...	each	1	4	0
" Tattoo all round ...	"	1	0	0
Removing and putting on old shoes ...	"	0	12	0

TINNING COPPER POTS.

Tinning Copper Pots, large ...	No. 16	1	0	0
" " small ...	No. 20	1	0	0
If new, large size ...	No. 10	1	0	0
" small ...	No. 12	1	0	0
Brass ...	No.	0	12	0
Pewter ...	No.	0	4	0

MUD CHATTY.

Large Chatty, with cover	0	6	0
" "	0	4	0
" "	0	1	0

ARTIZANS' WAGES.

					R.	A.	P.
Cooper Maistry	per diem	1	4	0
"	"	0	12	0
Carpenter Maistry	"	1	0	0
"	"	0	10	0
Bricklayer Maistry	"	1	0	0
"	"	0	10	0
Tailor, 1st	"	0	12	0
" 2nd	"	0	6	4
" 3rd	"	0	5	4
Tinner	"	0	12	0
Masons	"	0	12	0
Smiths	"	0	12	0
Fixing glass per day	"	1	0	0
Shoemaker, 1st	"	0	6	4
" 2nd	"	0	5	4
Copper Smith	"	1	0	0
Chokydar	"	0	4	0
Guide or Muccadum	"	0	4	0
Shikaree, returning the same day	"	0	5	0
Cooley	"	0	4	0

BHISTIE HIRE.

Puckawlies to supply one puckawl load of water, containing about 49 gallons of water per diem, per month to the Native Regiments' Lines, and all to the north of the Baazar, for one puckawl per diem, per mensem	1	0	0
Ditto, ditto, a single puckawl	0	0	9
Ditto, ditto, one puckawl per diem, per mensem, to the residents in the Bazaar	1	8	0
Ditto, ditto, a single puckawl	0	1	0
Ditto, ditto, one puckawl ditto, to residents in the General Staff Lines, from south of Mr. Peglar's to Col. Turner's house, per mensem...	2	0	0
Ditto, ditto, a single puckawl, ditto	0	1	6
One puckawl bheastie and driver, hire of, per mensem	15	0	0
Puckawlies to supply one puckawl load of water containing about 40 gallons of water, per diem, per mensem, to Clifton	7	8	0
Ditto, ditto, a single puckawl ditto	0	4	0
Ditto, ditto, one puckawl of salt water, ditto	0	2	0
Ditto, ditto, to Ghizree, ditto	0	12	0
Pay of Bagle Bheastie, per mensem, in camp	7	0	0

PRICE OF FIREWOOD.

Firewood	220 lbs.	1	0	0
" Camel load	196 lbs.	0	12	0
" " small	131 lbs.	0	10	0

				R.	A.	P.
Firewood, Donkey load	74 lbs.	0	6	0
"	"	small	62 lbs.	0	4	0

RATES OF ARTICLES.

Bamboo Chique painted	per foot	0	1	0
"	"	plain	"	0	0	9
Coarse mat for 100 feet square...	0	14	0
Cheese, country	per lb.	0	8	0
Turpentine Oil	per oz.	0	1	0
Blackening	per box	0	6	0
Sardin fish	"	0	6	0
Black Cummin	18 lbs.	1	0	0
" white ditto	7 lbs.	1	0	0
Senna leaves	12 lbs.	1	0	0
Sulphur	"	1	0	0
Saffron	"	1	0	0
" powder	8 lbs. 9 ozs.	1	0	0

The weights by which articles are sold in the Camp Bazaar are as follows :—

Forty tolals=half seer or one pound.

Eighty tolals=one seer.

Forty seers=one maund.

Eight maunds=one candy.

All applications for servants, &c., should be made to the muckadum of hired servants, or to the bazaar chowry.

CHAPTER XXVIII.

BENGAL PRICE CURRENT

AVERAGE OF PRICES FOR THE YEAR 1862.

Since which time they have become trebled.

BREAD, BUTTER, MILK, &c.

		R.	A.	P.	R.	A.	P.
Bread, 1st sort	8 double loaves for	1	0	0	to	0	6 0
„ 2nd sort	9 „ „	1	0	0	—	0	0 0
„ 3rd sort	11 „ „	1	0	0	—	0	0 0
Biscuits, 1st sort	... 1½ seers for	1	0	0	—	0	0 0
„ 2nd sort	... 2 „	1	0	0	—	0	0 0
„ 3rd sort	... 2½ „	1	0	0	—	0	0 0
Muffins	... 12 for	1	0	0	—	0	0 0
Butter, 1st sort	... 12 chittacks for	1	0	0	—	0	0 0
„ 2nd sort	... 16 „ „	1	0	0	—	0	0 0
„ 3rd sort	... 20 „ „	1	0	0	—	0	0 0
„ curcha	1 seer 4 chittacks for	1	0	0	—	0	0 0
„ preserved	... per seer	1	0	0	—	1	4 0
Butter-milk, good	... „	0	0	6	—	0	0 9
Milk, cow, 1st sort	... 8 seers for	1	0	0	—	0	0 0
„ 2nd sort	... 10 „	1	0	0	—	0	0 0
„ 3rd sort	... 14 „	1	0	0	—	0	0 0
„ diluted	... 16 „	1	0	0	—	0	0 0
Milk, goat	... 3 „	1	0	0	—	0	0 0
Milk, ass	... 1 „	4	0	0	—	5	0 0

VENISON.

Procurable if a whole Deer be subscribed for.

Hind quarters	... each	14	0	0	—	16	0 0
Fore „	... „	10	0	0	—	11	0 0
Head and Neck	... „	2	8	0	—	3	0 0

BEEF.

Sirloins, 1st sort	... each	4	8	0	—	5	0 0
„ 2nd sort	... „	2	12	0	—	3	0 0
Ribs, 1st sort	... „	3	4	0	—	3	8 0
„ 2nd sort	... „	1	10	0	—	1	12 0
Rumps, 1st sort	... „	4	8	0	—	4	12 0
„ 2nd sort	... „	1	12	0	—	2	0 0
Half a rump, 1st sort	... „	2	8	0	—	3	0 0

			R.	A.	P.		R.	A.	P.
Half a rump, 2nd sort	...	each	1	4	0	to	1	6	0
Rump steaks, 1st sort	...	"	0	15	0	—	1	0	0
" " 2nd sort	...	"	0	8	0	—	0	9	0
Humps, 1st sort	...	"	3	8	0	—	4	0	0
" 2nd sort	...	"	2	0	0	—	2	8	0
Briskets, 1st sort	...	"	3	8	0	—	4	0	0
" 2nd sort	...	"	2	6	0	—	2	8	0
Rounds, 1st sort	...	each, as to size	3	0	0	—	3	0	0
" 2nd sort	...	"	1	12	0	—	2	0	0
Edge-bone, 1st sort	...	each	1	14	0	—	2	0	0
" 2nd sort	...	"	1	2	0	—	1	4	0
Shin beef, 1st sort	...	"	0	7	0	—	0	0	0
" 2nd sort	...	"	0	4	6	—	0	5	0
Heads (no tongue)	...	"	0	10	0	—	0	12	0
Palates, 1st sort	...	"	0	0	6	—	0	0	0
Tails	...	per dozen	0	3	6	—	0	4	6
Tongues, 1st sort	...	each	0	7	0	—	0	8	0
" 2nd sort	...	"	0	4	6	—	0	5	0
Hearts, 1st sort	...	"	0	1	0	—	0	1	3
" 2nd sort	...	"	0	0	6	—	0	0	9
Kidneys	...	"	0	0	6	—	0	0	0
Feet, good	...	per dozen	0	3	0	—	0	4	0
Suet	...	per seer	0	7	0	—	0	8	0

VEAL, HALF-GROWN, OR KYE.

Hind quarters, 1st sort	...	each	1	10	0	—	1	12	0
" " 2nd sort	...	"	0	14	0	—	1	0	0
Fore " 1st sort	...	"	0	10	0	—	0	11	0
" " 2nd sort	...	"	0	4	0	—	0	5	0
Leg, 1st sort	...	"	0	10	0	—	0	12	0
" 2nd sort	...	"	0	6	0	—	0	7	0
Loin, 1st sort	...	"	0	11	0	—	0	12	0
" 2nd sort	...	"	0	5	0	—	0	6	0
Shoulder, 1st sort	...	"	0	4	0	—	0	4	6
" 2nd sort	...	"	0	3	6	—	0	3	6
Breast, 1st sort	...	"	0	5	6	—	0	6	0
" 2nd sort	...	"	0	4	0	—	0	4	6
Sweetbread, 1st sort	...	"	0	2	9	—	0	3	0
" 2nd sort	...	"	0	1	9	—	0	2	0
Head,	...	"	0	5	6	—	0	6	0
Feet	...	4 for	0	5	0	—	0	6	0

VEAL, SMALL.

Hind quarters 1st sort	...	each	1	2	0	—	1	4	0
" " 2nd sort	...	"	0	12	0	—	0	13	0
Fore " 1st sort	...	"	0	5	6	—	0	6	0
" " 2nd sort	...	"	0	4	0	—	0	5	0
Leg, 1st sort	...	"	0	8	0	—	0	10	0
" 2nd sort	...	"	0	5	0	—	0	6	0

			R.	A.	P.	R.	A.	P.
Loin, 1st sort	...	each	0	5	0 to	0	6	0
„ 2nd sort	...	„	0	4	0 —	0	4	6
Shoulder, 1st	...	„	0	2	9 —	0	3	0
„ 2nd sort	...	„	0	2	0 —	0	2	6
Breast, 1st sort	...	„	0	4	0 —	0	4	6
„ 2nd sort	...	„	0	4	0 —	0	4	6
Sweetbread, 1st sort	...	„	0	2	0 —	0	2	6
„ 2nd sort	...	„	0	2	0 —	0	0	0
Head	...	„	0	5	6 —	0	6	0
Feet	...	4 for	0	5	0 —	0	6	0

PATNA SHEEP MUTTON.

Hind quarters, 1st sort	...	each	6	4	0 —	6	8	0
„ „ 2nd sort	...	„	2	12	0 —	3	0	0
Fore „ 1st sort	...	„	3	4	0 —	3	8	0
„ „ 2nd sort	...	„	1	10	0 —	1	12	0
Saddle, 1st sort	...	„	6	8	0 —	7	0	0
„ 2nd sort	...	„	2	8	0 —	2	12	0
Leg, 1st sort	...	„	3	0	0 —	3	8	0
„ 2nd sort	...	„	1	8	0 —	1	12	0
Loin, 1st sort	...	„	3	0	0 —	3	0	0
„ 2nd sort	...	„	1	8	0 —	1	12	0
Shoulder, 1st sort	...	„	1	8	0 —	1	12	0
„ 2nd sort	...	„	0	9	0 —	0	12	0
Breast, 1st sort	...	„	1	12	9 —	2	0	0
„ 2nd sort	...	„	0	14	0 —	0	15	0
Tongues	...	per dozen	0	10	0 —	0	10	0
Neck	...	each	0	0	9 —	0	1	0
Head and Feet	0	1	9 —	0	2	0
Hearts	...	per pair	0	0	1 —	0	0	9
Hearts and Livers	...	„	0	0	9 —	0	1	0
Suet	...	per seer	0	8	0 —	0	9	0

COUNTRY SHEEP MUTTON.

Hind quarters, 1st sort	...	each	2	12	0 —	2	14	0
„ „ 2nd sort	...	„	1	8	0 —	1	10	0
Fore „ 1st sort	...	„	1	11	0 —	1	12	0
„ „ 2nd sort	...	„	0	14	0 —	0	15	0
Saddle, 1st sort	...	„	2	12	0 —	3	0	0
„ 2nd sort	...	„	1	8	0 —	1	12	0
Leg, 1st sort	...	„	1	8	0 —	1	10	0
„ 2nd sort	...	„	0	8	0 —	0	9	0
Loin, 1st sort	...	„	1	6	0 —	1	8	0
„ 2nd sort	...	„	0	5	6 —	0	6	0
Shoulder, 1st sort	...	„	0	9	0 —	0	10	0
„ 2nd sort	...	„	0	8	0 —	0	9	0
Breast, 1st sort	...	„	1	0	0 —	1	4	0
„ 2nd sort	...	„	0	9	0 —	0	10	0
Tongues	...	per dozen	0	8	0 —	0	9	0

				R.	A.	P.	R.	A.	P.
Neck	each	0	0	6 to	0	0	0
Head and feet	"	0	1	3 —	0	1	6
Hearts	"	0	0	3 —	0	0	0
Heart and Liver	per pair	0	0	9 —	0	0	0
Suet	per seer	0	6	0 —	0	6	3

GOAT MUTTON.

Hind quarters, 1st sort	...	each	1	6	0 —	1	8	0
" " 2nd sort	...	"	0	10	0 —	0	11	0
Fore " 1st sort	...	"	1	6	0 —	1	8	0
" " 2nd sort	...	"	0	9	0 —	0	10	0
Saddle, 1st sort	...	"	1	0	0 —	1	4	0
" 2nd sort	...	"	0	8	0 —	0	10	0
Leg, 1st sort	...	"	0	10	0 —	0	12	0
" 2nd sort	...	"	0	6	0 —	0	8	0
Loin, 1st sort	...	"	0	10	0 —	0	12	0
" 2nd sort	...	"	0	4	0 —	0	5	0
Shoulder, 1st sort	...	"	0	5	0 —	0	6	0
" 2nd sort	...	"	0	3	0 —	0	4	0
Breast, 1st sort	...	"	0	8	0 —	0	10	0
" 2nd sort	...	"	0	4	0 —	0	5	0
Neck	...	"	0	0	9 —	0	0	0
Head and feet	...	"	0	1	0 —	0	1	3
Hearts	...	per pair	0	0	6 —	0	0	0
Heart and liver	...	"	1	3	0 —	0	0	0
Suet	...	per seer	0	6	0 —	0	6	3

LAMB, THREE-PARTS GROWN.

Hind quarters, 1st sort	...	each	1	0	0 —	1	4	0
" " 2nd sort	...	"	0	11	0 —	0	12	0
Fore " 1st sort	...	"	1	2	0 —	1	4	9
" " 2nd sort	...	"	0	11	0 —	0	12	0
Neck	...	"	0	0	6 —	0	0	0
Head and feet	...	"	0	1	3 —	0	0	0
Heart and liver	...	per pair	0	0	9 —	0	0	0

KID, SMALL SUCKING.

Hind quarters, 1st sort	...	each	0	4	9 —	0	4	9
" " 2nd sort	...	"	0	4	6 —	0	4	6
Fore " 1st sort	...	"	0	4	6 —	0	4	9
" " 2nd sort	...	"	0	3	0 —	0	0	0
Neck	...	"	0	0	3 —	0	0	0
Head and feet	...	"	0	1	6 —	0	0	0
Heart and liver	...	per pair	0	0	9 —	0	0	0

KID, THREE-PARTS GROWN.

Hind quarters, 1st sort	...	each	0	5	6 —	0	5	6
" " 2nd sort	...	"	0	3	0 —	0	3	6
Fore " 1st sort	...	"	0	4	0 —	0	5	0

			R.	A.	P.	R.	A.	P.	
Fore quarters, 2nd sort	...	each	0	3	0	to	0	3	0
Neck	0	0	6	—	0	0	0
Head and feet	0	1	3	—	0	0	6
Heart and liver per pair	0	0	9	—	0	0	0

PORK.

Hind quarters, 1st sort	...	each	1	8	0	—	1	10	0
" " 2nd sort	...	"	0	12	0	—	0	14	0
Fore " 1st sort	...	"	1	8	0	—	1	10	0
" " 2nd sort	...	"	0	14	0	—	0	15	0
Leg, 1st sort	...	"	0	12	0	—	0	14	0
" 2nd sort	...	"	0	7	0	—	0	8	0
Loin, 1st sort	...	"	0	11	0	—	0	12	0
" 2nd sort	...	"	0	6	0	—	0	7	0
Shoulder, 1st sort	...	"	0	10	0	—	0	11	0
" 2nd sort	...	"	0	7	0	—	0	8	0
Breast, 1st sort	...	"	0	12	0	—	1	0	0
" 2nd sort	...	"	0	8	0	—	0	10	0
Heads,	...	"	0	4	0	—	0	5	0
Trotters, good	...	per dozen	0	3	0	—	0	4	0
Pigs, roasting	...	each	1	2	0	—	1	4	0
" 2nd sort	...	"	0	12	0	—	0	14	0
Hog's lard per seer	0	8	0	—	0	9	0

COUNTRY CORNED AND SALTED MEAT.

BEEF (FROM NATIVES.)

Rounds, 1st sort	...	each	2	8	0	—	3	0	0
" 2nd sort	...	"	1	8	0	—	1	12	0
Briskets, 1st sort	...	"	2	8	0	—	3	0	0
" 2nd sort	...	"	1	8	0	—	1	12	0
Humps, 1st sort	...	"	2	8	0	—	3	8	0
" 2nd sort	...	"	1	4	0	—	1	0	0
Tongues, 1st sort	...	"	0	7	0	—	0	8	0
" 2nd sort	...	"	0	3	6	—	0	4	0

PORK (FROM NATIVES.)

Leg, 1st sort	...	each	0	14	0	—	0	15	0
Shoulder	...	"	0	12	0	—	0	14	0
Ribs, spare	...	"	1	0	0	—	1	2	0
Cheeks, corned	...	"	0	8	0	—	0	10	0
Bacon, 1st sort	...	per lb.	0	0	0	—	0	0	0
Sausages, Bologna	...	"	0	0	0	—	0	0	0
" fresh, 1st sort per seer	0	0	0	—	0	0	0

POULTRY.

Turkies, cock, Dasee, full roasting	...	each	12	0	0	—	13	0	0
" 2nd sort	...	"	8	0	0	—	9	0	0
" hen, full roasting	...	"	4	8	0	—	5	0	0

			B.	A.	P.	R.	A.	P.	
Turkies, hen, 2nd sort	...	each	3	8	0	to	4	0	0
„ „ cock, Chittagong,* full roasting			0	0	0	—	0	0	0
„ „ hen,			0	0	0	—	0	0	0
Geese, full grown	...	each	2	4	0	—	2	8	0
„ half-grown ,	...	„	2	1	0	—	2	1	0
Fowls, Chittagong, extra large size		„	0	13	0	—	0	14	0
„ Full roasting	...	„	0	10	0	—	0	11	0
„ Country ditto	...	„	0	8	0	—	0	9	0
„ Half-grown ditto...	...	„	0	6	0	—	0	6	0
„ Kurcha, 1st sort	...	„	0	2	6	—	0	3	0
Chickens, small	...	„	0	1	9	—	0	2	0
Ducks, full roasting	...	„	0	9	0	—	0	10	0
„ 2nd sort	...	„	0	6	0	—	0	7	0
Pigeons, 1st sort	...	„	0	3	9	—	0	4	6
Hare, full-grown	...	„	1	0	0	—	0	0	0
Rabbits, full grown	...	„	2	0	0	—	2	4	0

FISH.

Becklee fish, 1st sort	each	2	0	0	—	0	0	0
„ „ 2nd sort	„	0	0	0	—	0	10	0
Hilsa fish, large, 1st sort	...	„	1	2	0	—	0	0	0
„ „ 2nd sort	...	„	0	12	0	—	0	0	0
Roo-ee, large...	...	per seer	0	5	0	—	0	6	0
Cutta, large	„	0	5	0	—	0	6	0
Mirgel, ditto	„	0	5	0	—	0	6	0
Kowe	per corge	0	6	0	—	0	7	0
Prawns, Bagda, 1st sort	...	„	0	2	6	—	0	3	0
„ „ Mocha, large	4 for	0	5	0	—	0	6	0
Crabs, 1st sort	...	„	0	2	0	—	0	2	6
Pairsah, scarce.									
Moonjee (Muñets), scarce.									
Tareabungun, Bonspukah,	Bhola, Tangra, Pankal, Kankeelah,								
Shoil, Byne, Singee,	Chetole, Pangus, Chingree, &c., &c.,								
procurable.									

FRUIT.

Custard apples	...	4 for	0	3	0	—	0	3	6
„ „ 2nd sort	...	„	0	0	0	—	0	0	0
Almonds, green	...	per 100	0	2	0	—	0	0	0
Cocoa-nuts, large, ripe	...	each	0	0	6	—	0	0	9
„ „ green	...	per pair	0	0	9	—	0	0	0
Cucumbers, small	...	2 and 3 for	0	0	3	—	0	0	0
Water melons	...	each	0	3	0	—	0	0	0
Musk melons...	...	„	0	1	0	—	0	0	0
Gherkins	...	per corge	0	0	9	—	0	1	0

* This kind of turkey can never be had in good condition, though apparently plump, yet when stripped of their feathers they scarcely exceed in size a large roasting fowl.

		R.	A.	P.	R.	A.	P.
Guavas, 1st sort	... per corge	0	3	0 to 0	4	0	0
„ 2nd sort	... „	0	2	0 — 0	0	0	0
Country olives, 1st sort...	... „	0	0	0 — 0	0	0	0
Annanus, 1st sort	... each	0	12	0 — 0	0	0	0
Bale (Quince)	... „	0	4	0 — 0	1	3	
Lemon patee	... 1 to 4 for	0	0	6 — 0	0	0	0
„ 2nd sort	... 2 to 4 for	0	0	3 — 0	0	0	0
Ripe mangoes, 1st sort	... per corge	0	0	0 — 0	0	0	0
„ 2nd sort	... „	0	0	0 — 0	0	0	0
Bombay mangoes, 1st sort	... 0 to 0 for	0	0	0 — 0	0	0	0
Pumplemose	... each	0	1	0 — 0	1	6	
Papiahs, 1st sort	... „	0	1	3 — 0	2	0	
Plaintains, 1st sort	... per bunch	0	1	6 — 0	1	9	
Pomegranates, Muscat...	... per seer	0	2	0 — 0	2	6	
Ditto, Patna	... each	0	1	0 — 0	1	6	
Rose-apples, 1st sort	... per corge	0	0	0 — 0	0	0	0
„ 2nd sort	... „	0	0	0 — 0	0	0	0
Sugar cane	... each	0	0	3 — 0	0	6	

VEGETABLES.

(SUCH AS ARE NOW PROCURABLE.)

Asparagus, 1st sort	... per 100	1	4	0 — 0	0	0	0
Brinjals, 1st sort	... 1 to 2 for	0	0	3 — 0	0	0	0
„ 2nd sort	... 4 to 5 for	0	0	3 — 0	0	0	0
Cauliflower, 1st sort	... each	0	0	0 — 0	0	0	0
„ 2nd sort	... „	0	0	0 — 0	0	0	0
French beans	... per seer	0	12	0 — 0	0	0	0
Lettuce	... 3 to 4 for	0	0	3 — 0	0	0	0
Love-apples (Beelaty Bygun)	... 20 for	0	1	6 — 0	1	6	
Cabbages, sprout	... each	0	1	0 — 0	2	0	
Onions, young	... 2 bundles for	0	0	3 — 0	0	6	
Oorchau	... per seer	0	0	0 — 0	2	0	
Peas, marrowfat	... „	0	0	0 — 0	0	0	0
„ Beelaty	... „	0	0	0 — 0	0	0	0
„ Dutch	... „	0	0	0 — 0	0	0	0
„ Bunglaw	... „	0	0	0 — 0	0	0	0
Plantains, green	... 4 to 5 for	0	0	3 — 0	0	0	0
Potatoes, 1st sort	... per seer	0	2	6 — 0	3	0	
„ 2nd sort	... „	0	1	9 — 0	0	0	0
„ country, 1st sort	... „	0	1	9 — 0	0	0	0
Turnips	... „	0	0	9 — 0	1	0	
Potatoes, sweet	... „	0	1	3 — 0	1	6	
Pulwut, or potole	... „	0	2	6 — 0	0	0	0
Pumpkins	... each, as to size	0	0	6 — 0	1	0	
„ sweet	... „	0	1	0 — 0	2	6	
Radish	... 6 to 7 for	0	0	3 — 0	0	0	0

GREENS.

Water Cresses, Chowlie Sang, Culmee ditto, Palung ditto, &c., &c., plentiful.

SWEET HERBS.

Thyme, Parsley, Celery, Mint, Sage, Dhunia, Sulpa, Mettie, &c., &c., procurable.

. . WINES, SPIRITS, &c.

			R.	A.	P.	R.	A.	P.	
Ale, Hodgson's per doz.	5	8	0	to	6	0	0
„ Allsopp's	...	per hhd.	50	0	0	—	70	0	0
„ „	...	per doz.	5	8	0	—	6	0	0
Brandy, Cognac per gal.	3	7	0	—	3	8	0
Claret, English, Carbonell's per doz.	40	0	0	—	0	0	0
„ French „	6	0	0	—	30	0	0
Geneva per gal.	2	0	0	—	2	4	0
Port	...	quarts, per doz.	17	0	0	—	18	0	0
„	...	pints, „	8	0	0	—	9	0	0
Sherry „	16	0	0	—	24	0	0

MISCELLANEOUS ARTICLES.

Ajwun per seer	0	1	9	—	0	2	0
Almonds	...	per maund	10	8	0	—	12	0	0
„	...	per seer	0	5	6	—	0	6	0
• Allspice „	4	12	0	—	5	0	0
Aniseed „	0	2	6	—	0	2	9
Arrowroot	...	per lb. bot.	0	11	6	—	0	12	0
„	...	half-lb. „	0	5	6	—	0	6	0
Balichong per jar	1	0	0	—	1	2	0
Bamboo (according to thickness)	...	per 100	20	0	0	—	30	0	0
Barley-sugar... per lb.	1	12	0	—	3	0	0
Barley, pearl per seer	0	14	0	—	1	0	0
Bay-leaf „	0	3	6	—	0	4	0
Beetle-nut, Padier per seer	0	2	6	—	0	2	9
„ country „	0	3	0	—	0	2	9
Beetle-leaf, or pawn, cha-chee, 100 leaves	...	for	0	2	6	—	0	3	6
„ Bunglaw	...	„	0	3	0	—	0	3	6
„ new ditto	...	„	0	0	0	—	0	0	0
Blankets, Whitney each	4	0	0	—	12	0	0
„ for horses „	1	2	0	—	1	4	0
Bottles, English per 100	3	12	0	—	4	0	0
„ Liverpool „	0	0	0	—	11	0	0
„ Porter „	3	8	0	—	3	12	0
„ French „	3	0	0	—	3	8	0
Bran wheat	...	per maund	1	6	0	—	1	8	0
Bricks, 11 inches	...	per 1000	7	14	0	—	8	15	0
„ 9 inches „	3	8	0	—	4	6	0
Brick-dust, 1st sort	...	100 maund	20	0	0	—	24	0	0
„ 2nd sort „	16	0	0	—	18	0	0
Brimstone per seer	0	2	0	—	0	2	3
Candles, wax, 1st sort... „	1	2	0	—	1	3	0

		R.	A.	P.	R.	A.	P.
Candles, wax, 2nd sort	... per seer	1	2	0 to	1	2	6
„ tallow, 1st sort	per maund	14	0	0 —	15	0	0
„ „ 2nd sort	... „	11	0	0 —	12	0	0
Capers per bot.	1	4	0 —	1	6	0
Cardamoms, Malabar per seer	3	8	0 —	4	0	0
Cashew-nuts „	0	1	6 —	0	2	6
Chalk „	0	0	9 —	0	1	0
Charcoal, 1st sort ...	per maund	0	14	0 —	0	15	0
„ 2nd sort „	0	12	0 —	0	13	0
Cheese, pine... per lb.	0	0	0 —	0	0	0
„ dacca per seer	0	6	0 —	0	6	6
„ bandel, weight 1lb.	... each	0	1	9 —	0	2	0
Cheesecakes, macaroon and tart-							
lets 1st sort...per dozen		0	8	0 —	0	9	0
„ 2nd sort... „		0	2	6 —	0	3	0
„ inferior ...	8 dozen for	1	0	0 —	0	0	0
Cherata per seer	0	3	6 —	0	4	0
Cheroots, Havannah per 100	3	8	0 —	4	0	0
„ Manilla „	2	8	0 —	2	12	0
Chinsurah ...	per box of 250	1	0	0 —	1	8	0
„ Calcutta per 100	0	12	0 —	1	0	0
Chillies, dried per seer	0	3	0 —	0	3	6
„ fresh „	0	2	0 —	0	2	3
Chocolate per lb.	1	2	0 —	1	4	0
Chunam, import weight	per 100 maunds	85	0	0 —	95	0	0
„ export ditto	... „	80	0	0 —	90	0	0
Cinnamon per seer	1	0	0 —	1	2	0
Cloves „	0	6	6 —	0	7	0
Cocoa per lb.	2	12	0 —	3	0	0
Coir, Laccadiva per seer	0	3	0 —	0	3	6
„ Maldiva „	0	4	0 —	0	4	6
Coffee, Mocha, picked...	... „	0	14	0 —	0	15	0
„ Bourbon „	0	7	0 —	0	8	0
Comfits, country per lb.	1	0	0 —	1	4	0
Coriander seed per seer	0	1	9 —	0	2	0
Corks, wine per gross	2	4	0 —	2	8	0
„ beer „	1	8	0 —	2	0	0
Cummin seed per seer	0	5	0 —	0	5	0
Currants „	2	0	0 —	2	2	0
Custard ...	per dozen cups	2	0	0 —	3	0	0
Dates, dried per seer	0	7	6 —	0	8	0
„ moist „	0	4	6 —	0	5	0
Dhall, moong, cleared of husk	... „	0	2	9 —	0	3	0
„ boot „	0	1	6 —	0	1	9
„ urruhr „	0	1	6 —	0	1	9
„ mussoor „	0	1	3 —	0	1	6
Eau-de-Cologne per phial	0	8	0 —	0	10	6
Eggs, fowl, fresh per corge	0	6	0 —	0	7	0
„ duck, ditto „	0	3	3 —	0	4	0

		R.	A.	P.	R.	A.	P.
Figs, Turkey	... per lb.	0	0	0	0	0	0
Firewood, split, 1st sort	2½ maunds for	1	0	0	0	0	0
" 2nd sort	"	1	0	0	0	0	0
" 3rd sort	3	1	0	0	0	0	0
" 4th sort	3½	1	0	0	0	0	0
Garlic	... per seer	0	2	6	0	0	0
Ghee, cow, 1st sort	"	1	2	0	0	0	0
" 2nd sort,2 chs for	1	4	0	0	0	0
" buffalo, 1st sort	...	1	2	0	0	0	0
" 2nd sort, 1 seer	...8 chs for	1	0	0	0	0	0
Ginger, fresh	... per seer	0	2	0	0	2	6
" ary, Patna	"	0	2	6	0	3	0
Grain, rice, Patna	per maund	3	6	0	4	0	0
" Patchery, 1st sort	"	5	8	0	6	0	0
" 2nd sort	"	0	0	0	0	0	0
" Moonghy, 1st sort	"	2	10	0	2	12	0
" 2nd sort	"	0	0	0	0	0	0
" Ballum, 1st sort	"	2	12	0	2	14	0
" 2nd sort	"	2	8	0	2	10	0
Wheat	... per maund	2	15	0	2	15	6
" Guncajallah	"	3	4	0	3	6	0
" Jamatee	"	3	2	0	3	4	0
*Gram, Patna, 1st sort	"	2	9	0	2	12	0
" 2nd sort	"	2	5	0	2	6	0
" new sort	"	2	10	0	2	11	0
Peas, Dutch, white	"	1	10	0	2	0	0
Moong Cullu...	"	4	8	0	4	12	0
Mash	"	2	2	0	2	4	0
Tewora, or Khasaree Mutter	"	1	6	0	1	8	0
Cubree, or Pyra Mutter	"	1	7	0	1	8	0
Dhall, urruh, good	"	3	0	0	3	2	0
Paddy	"	1	8	0	1	12	0
Gunpowder	... per lb.	1	8	0	1	10	0
Hair powder, Smyth's	"	0	14	0	1	0	0
Hams, Yorkshire	"	1	0	0	1	4	0
*Hay	per 1000 large bundles	10	0	0	0	0	0
"	per 1000 small	8	8	0	9	0	0
Herrings, red	... per tin	1	0	0	1	2	0
Honey, country	2 to 3 seers for	1	0	0	0	0	0
Isinglass, European	... per lb.	9	0	0	10	0	0
" country	"	3	0	0	3	8	0
Jams and jellies, European	per 3 lb. jar	3	0	0	3	8	0
Jellies, country, currunaa, guava, mango, &c.	per 3 lb.	1	4	0	1	8	0
Jogree, of date, 1st sort	... per seer	0	1	6	0	1	9
" for tobacco	per maund	2	8	0	2	12	0
Kutch papree, 1st sort	... per seer	0	6	0	0	7	0

* The price of gram, hay, &c., constantly varies.

		R.	A.	P.	R.	A.	P.
Lavender water, Smyth's	per pint bot.	4	0	0 to	4	4	0
Lime juice per gal.	2	0	0 —	2	2	0
" per bot.	0	7	0 —	0	8	0
Mace, good per seer	5	8	0 —	6	0	0
Marmalade, country, of sorts	... per lb.	2	8	0 —	2	12	0
Milk of rose...	... per bot.	5	4	0 —	5	8	0
Milk curd per seer	0	4	0 —	0	6	0
Morocco skins	... each	4	0	0 —	5	0	0
Mustard, Wyatt's	per lb. bot.	0	12	0 —	0	13	0
" "	per ½-lb. "	0	8	0 —	0	9	0
Mustard seed	... per seer	0	1	6 —	0	1	9
Mydah, 1st sort	per maund	5	8	0 —	6	0	0
" "	... per seer	0	3	0 —	0	3	3
Nutmegs, good	... "	2	0	0 —	2	14	0
Oats, 1st sort	per maund	2	4	0 —	2	6	0
" 2nd sort	... "	2	2	0 —	2	4	0
Oatmeal per seer	1	10	0 —	1	11	0
Oil, salad per bot.	0	15	0 —	1	0	0
" castor, Bhaugulpore	... "	0	12	0 —	0	13	0
" " cold-drawn	... per pint	0	5	0 —	0	6	0
" " " 1st sort, per maund	12	8	0 —	13	8	0	
" " " 2nd sort "	10	8	0 —	11	0	0	
" sesamum (teel) ... 2 seers 8 chs. for	1	0	0 —	0	0	0	
" mustard 3 " 10 "	1	0	0 —	0	0	0	
" linseed per gal.	1	12	0 —	1	13	0
" cocoa-nut, 1st sort	per maund	16	8	0 —	16	0	0
Onions, Patna, white per seer	0	1	3 —	0	1	6
" " red " "	0	1	0 —	0	1	0
" small "	0	0	6 —	0	0	0
Ottah, 1st sort	per maund	3	14	0 —	4	0	0
" " per seer	0	1	9 —	0	2	0
Paint, best white, mixed	... per lb.	0	2	0 —	0	2	3
" " black "	... "	0	2	0 —	0	2	3
" " green "	... "	0	3	0 —	4	0	0
" " yellow "	... "	0	1	6 —	0	2	0
" " red "	... "	0	2	0 —	0	2	3
Pepper, Malabar per seer	0	7	0 —	0	7	6
" " white...	... "	0	12	0 —	0	14	0
" " long "	0	6	0 —	0	6	6
Pistachio nuts, picked...	... "	1	0	0 —	1	4	0
Pickles, Europe per square	2	4	0 —	2	8	0
" country "	1	0	0 —	1	4	0
Pitch per seer	0	1	9 —	0	2	0
Plums, French per lb.	1	0	0 —	1	4	0
Pomatum, Smyth's per pot.	0	12	0 —	0	14	0
" " 2nd sort "	0	0	0 —	0	0	0
" French ...	per square of 3	3	4	0 —	3	8	0
Raisins, 1st sort per seer	0	8	0 —	0	0	0
" 2nd sort "	0	5	0 —	0	6	0

			R.	A.	P.	R.	A.	P.
Straw, large bundles ...	per kahun	6	4	0	to	6	8	0
„ small bundles ...	„	4	8	0	—	5	0	0
Sugar, fine ...	3 seers 8 chs. for	1	0	0	—	0	0	0
„ 2nd sort ...	4 seers for	1	0	0	—	0	0	0
Sugar-candy, China 1st sort ...	per seer	1	2	0	—	1	4	0
„ 2nd sort... ..	„	1	0	0	—	1	0	1
„ Cy. ...	3 seers	1	0	0	—	0	0	0
„ „ 2nd sort ...	4 seers for	1	0	0	—	0	0	0
Syrups, lime, tamarind, &c,	per bottle	1	0	0	—	1	0	0
Tamarinds ...	per seer	0	0	9	—	0	1	0
Tar, Stockholm ...	„	0	7	0	—	0	7	6
„ American ...	„	0	4	0	—	0	5	0
Tea, hyson ...	„	3	8	0	—	4	0	0
„ souchong ...	„	4	0	0	—	4	4	0
„ pekoe ...	„	0	0	0	—	0	0	0
„ gunpowder ...	„	0	0	0	—	0	0	0
„ pouchong ...	„	3	0	0	—	3	8	0
Tiles, long, thick ...	per 100	4	2	0	—	4	4	0
„ „ thin ...	„	0	11	0	—	0	14	0
„ square, thick ..	„	4	4	0	—	4	4	0
„ „ thin ...	„	2	0	0	—	2	2	0
Tobacco bhilsa, for the hookah,								
1st sort ...	per maund	20	0	0	—	25	0	0
„ 2nd sort ...	„	14	0	0	—	15	0	0
„ 3rd sort ...	„	10	0	0	—	12	0	0
„ inferior, 3rd sort ...	„	4	8	0	—	5	0	0
„ serg, common ...	„	4	8	0	—	5	0	0
„ leaf, bhilsa ...	„	11	0	0	—	12	0	0
Turmeric, 1st sort ...	per seer	0	2	0	—	0	2	0
Turpentine ...	„	2	8	0	—	2	12	0
Verdigris ...	„	3	4	0	—	3	6	0
Vinegar, in pints ...	per bottle	0	16	0	—	0	18	0
„ country ...	per gallon	0	4	6	—	0	5	0
White lead ...	per seer	0	7	0	—	1	8	0
Walnuts ...	„	0	5	0	—	0	6	0

DIGHA FARM—DINAPOOR.

LIVE STOCK.

			R.	A.	P.
Fine large fed bullocks	...	per pair	100 to 150	0	0
European and Chinese breeding sows and pigs	...	each	25	0	0
Small porkers	12	0	0
Less size „	10	0	0
Rabbits	...	per pair	3	0	0
Gram-fed sheep	...	each	8	0	0
Grass-fed „	3	0	0
Milch goats	8	0	0
Gynahs, fat and fit for immediate use	...	per pair	60	0	0
Fat cock turkeys	...	each	7	0	0
Fat hen „	4	0	0
Geese, fat	...	per pair	3	0	0
Ducks „	...	per doz.	12	0	0
Fowls „	...	per pair	2	0	0
Young pigeons	...	per doz.	3	0	0
Guinea fowls	...	per pair	4	0	0
Bantam „	6	0	0
Muscovy ducks	4	0	0
Middling size roasting fowls	...	per doz.	6	0	0
Less size fowls	4	0	0
Chickens	2	0	0

SALTED AND CURED PROVISIONS.

Kegs containing 2 rounds of beef in prepared pickle	per keg	16	0	0
„ „ „ briskets	„	16	0	0
„ „ „ small prime do., 8 pieces	„	16	0	0
„ „ „ pork „ 8 to 10 pieces	„	16	0	0
„ „ „ pigs' cheeks, feet, and tongues	„	16	0	0
„ „ „ 12 large bullocks' tongues	„	15	0	0
„ „ „ 12 middling size „ dried	„	10	0	0
Small kegs „ 12 highly-seasoned Bologna sausages in rendered suet	„	16	0	0
„ „ „ small mottled sausages in rendered suet	...	12	0	0
„ „ „ German „ „	„	12	0	0
Hams	per lb.	0	12	0
Mutton hams	„	0	8	0
Beef „	„	0	6	0
Bacon	„	0	6	0
Beef bacon	„	0	6	0
Hogs' cheeks, smoked	„	0	6	0
Mutton bacon	„	0	6	0
Hung beef	„	0	6	0

	R.	A.	P.
Collared beef per lb.	0	12	0
„ veal „	0	12	0
„ pig „	0	12	0
Buttocks of beef, salted each	6	0	0
Brisket „ „ „	6	0	0
Ribs „ „ „	5	8	0
Humps, large, smoked per lb.	1	0	0
„ pickled „	0	12	0
Bullocks' tongues, large each	1	0	0
„ „ small per doz.	6	0	0
Pigs' tongues „	2	0	0
Sheep's „ „	2	0	0
Hind and fore quarters of pickled pork each	3	0	0
Tripe per keg	6	0	0
Salted pastry suet per maund	20	0	0
Hogs' lard „	16	0	0
„ in bladders each, 3 and	4	0	0
Rendered marrow per lb.	0	8	0
Bologna sausages each	1	0	0
German „ per pair	1	0	0
Mutton camp „ per doz.	2	0	0
Potted beef per lb.	1	8	0
„ veal „	1	8	0
„ hares „	2	0	0
„ chickens „	1	8	0
„ partridges „	3	0	0
„ quails, &c. „	3	0	0
Smoked goose each	2	0	0
„ ducks „	1	4	0
Beef portable soup per lb.	2	0	0
Veal „ „	3	0	0
Chicken „ „	2	8	0
Vegetable „ „	2	8	0
Pork brawn „	0	12	0
Bullocks' tongues, middling size each	0	12	0
Beef brawn per lb.	0	12	0
Mutton „ „	0	12	0
Small soured pig „	1	0	0
Smoked chine of pork each	3	0	0
„ roe fish each 1 0 0 and	2	0	0
Minced meat per lb.	2	0	0
Tamarind fish, in small kegs containing 100 slices per keg	8	0	0
Fine neats' feet oil per quart	2	0	0
Kegs containing pigs' cheeks, feet, tongues, ears, and hocks per keg	12	0	0
Tamarind fish, in jars containing 50 slices each	4	0	0
„ roes, „ „ 24 large slices „	4	0	0
Kegs containing tamarind fish roes „	12	0	0
Clarified hogs' lard, in 3 lb. jars „	1	0	0

			R.	A.	P.
Tasteless castor oil, in quart bottles	...	each	1	0	0
" " in pint "	...	"	0	10	0

PICKLES, PRESERVES, ETC.

Pickled cauliflower in bottles	per lb.	1	8	0
" white cabbage	"	1	8	0
" red "	"	1	8	0
" piccallili	"	1	8	0
" beetroot	"	1	8	0
" bamboo	"	1	8	0
" Indian corn	"	1	8	0
" purple cabbage	"	1	8	0
" sliced cucumbers	"	1	8	0
" stuffed "	"	1	8	0
" gherkins	"	1	8	0
" onions	"	1	8	0
" French beans	"	1	8	0
" ginger	"	1	8	0
" mangoes	per jar.	1	8	0
" mangoes	per square bottle.	4	0	0
" country plums	"	1	8	0
" peaches	"	1	8	0
" radish pods	"	1	8	0
" stuffed chillies, red and green	"	2	0	0
" limes, 1 dozen in each	per jar.	1	0	0
" sour crout	per keg or jar.	5	0	0
" chorindah	"	1	8	0
Essence of chorindah of superior quality	per phial.	2	0	0
" " "	per pint.	6	0	0
Chilli vinegar	per quarter bottle.	1	8	0
Fine clarified lime juice	"	2	0	0
Love-apple chutney				
Mango				
Mint				
Apple and lime chutney				
Sorrel				
Preserved oranges				
" limes				
" peaches				
" melons				
" ginger, of superior quality				
" citron				
" chorindah				
" pears				
" apples				
" chow-chow				
" red tamarind				
" yellow "				
" green "				

				R.	A.	P.
Preserved whole strawberries from the farm gardens.						
„	Alloobookarra	...	per lb.	2	0	0
„	Loquats	...	„	1	0	0
„	pine-apple	...	„	1	0	0
„	nectarine	...	„	1	0	0
Guava jelly	„	1	0	0
Peach „	„	1	0	0
Mango „	„	1	0	0
Sorrell „	„	1	0	0
Alloobookarra jelly	„	1	0	0
„	marmalade	...	„	1	0	0
Mango „	„	1	0	0
Orange „	„	1	0	0
Sweet rusks, Bath cakes, &c.	„	1	0	0
Spiced ginger-bread nuts	„	1	0	0
Rich plum cakes	„	1	0	0
„ seed „	„	1	0	0
Dried artichoke bottoms	per 100	6	0	0
Marrow-fat peas	per seer	0	12	0
Fine Patna potatoes for seed	per maund	4	3	0
„ „ for table	„	3	0	0

VEGETABLE AND FLOWER GARDEN SEED.

At 10 rupees and 5 rupees per box, containing the undermentioned:—

1 Mixed cabbage	23 Country dwarf beans
2 Cauliflower	24 Butter „
3 Knole cole	25 China broad „
4 Coss lettuce	26 Alkoose „
5 Red „	27 Cross „
6 Cabbage „	28 Cape dwarf cucumbers
7 Curled endive	29 Long hill „
8 10lb marrow-fat peas	30 „ pumpkins
9 Early dwarf „	31 Occur
10 Imperial blue „	32 Large-cape capsicums
11 Dwarf Prussian „	33 Nepaul upright chillies
12 Green marrow „	34 Long chillies
13 White Prussian „	35 Indian sorrell
14 Green scimitar „	36 Red beet
15 Windsor beans	37 White ditto
16 Early pod „	38 White carrots
17 White French „	39 Red „
18 Dwarf „	40 Orange „
19 Scarlet „	41 Long white radish
20 Kidney „	42 Long red „
21 Black French „	43 Cape red turnip
22 Hill „	44 Cape white „

45 Botan turnip	63 Nepaul marygold
46 White Bombay onion	64 Wall flower
47 Red. Patna	65 Lupines
48 Artichoke	66 Mignonette
49 Asparagus.	67 Double red poppy
50 European cress	68 „ balsam
51 „ parsley	69 Double variegated ditto
52 Green Nepaul spinach	70 Nepaul butless
53 European „	71 Hollyhock
54 Broad leaf „	72 Snap dragon
55 Red China „	73 Camomile
56 Italian celery	74 Red cockscomb
57 Blue larkspur flower	75 Ten-week stock
58 Sweet sultan	76 Yellow cockscomb
59 Yellow choys anthemum	77 Nasturtium
60 Pot marygold	78 Sunflower
61 China satin	79 White larkspur
62 „ pink	80 Starry marygold.

DINAPOOR BAZAAR PRICES.

Beef	9	Pies to 1 anna per seer.
Mutton... ..	1½	to 2 annas do.
Kid	2	to 2½ annas per quarter.
Pork, common, for natives	1	to 1½ annas per seer.
Chicken	1½	to 2 annas each.
Geese	1	rupee each.
Duck	8	annas each.
Large roasting fowl ...	8	to 10 annas each.
Middling	4	to 6 annas each.
Cow and buffalo milk	25	seers per rupee.
Butter	1½	to 1¾ seers per rupee.
Mustard oil	3	annas per seer.
Linseed oil	2½	annas per seer.
Burning castor oil ...	5	to 5½ seers per rupee.
Firewood	4	to 5 maunds per rupee.
Fine soft sugar	3½	to 4½ seers per rupee.
Brown sugar	7	to 8 seers per rupee.
Goor or jaggery	1 rupee	12 annas to 2 rups. per maund.
Ghee	2½	to 3 seers per rupee.
Table rice	12	to 16 seers per rupee.
Common rice	25	to 35 seers per rupee.
Single loaves of bread	20	to 25 loaves per rupee.
Butter biscuits... ..	3	seers per rupee.
Plain biscuits	4	seers per rupee.

CALCUTTA MONEY WEIGHTS & MEASURES.

COINS.

ACCOUNTS are kept here in Rupees, with their subdivisions, Annas and Pies : 12 Pies make 1 Anna ; 16 Annas one Rupee. *

The standard of the Bengal money has ever been silver. Gold is occasionally coined, but the great bulk of the currency is silver.

Cowries—small, white, glossy shells—are made use of for small payments in the bazaar, and are generally thus reckoned :—

4 Cowries	} equal to	1 Gunda.
20 Gundas		1 Pun.
4 Puns		1 Anna.
4 Annas		1 Cahun, which is about $\frac{1}{4}$ of a Rupee.

But they rise and fall according to the demand there is for them, and the quantity in the market.

LOCAL WEIGHTS AND MEASURES.

The subdivisions of the ponderary systems, throughout the whole of British India, generally agree in name, though they differ in value. Thus, in every case—

4 Dhans	1 Ruttee.
8 Ruttees	1 Masha.
12 Mashas	1 Tolah.
5 Tolahs	1 Chittack.
16 Chittacks	1 Seer.
40 Seers	1 Maund.

The number of Dhans in a Ruttee, and the number of Tolahs in a Chittack, is arbitrary.

THE COMMERCIAL WEIGHTS OF INDIA,
COMPARED WITH THE BRITISH INDIAN UNIT OF WEIGHT AND
WITH THE AVOIRDUPOIS SYSTEM OF ENGLAND.

(*Selected from Prinsep's Tables.*)

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolabs per Seer, &c.	Value of Mds. &c. in Muns and Decimals.
		lb. oz. dr.	Tolabs.	Muns.
BENARES.	Tola of 215 Grs. Troy	2 ..	1.194	..
	Seer of 105 Sa. Wt.	2 10 0	105	1.3125
	Seer of 103 do.	2 9 2	103	1.2875
	Seer of 96 do.	2 6 7	96	1.2000
CALCUTTA.	See the Tables. Grain weights or measures are derived from the others, as follows—			
	1 Koonkee=5 Chittacks..	..	25	
	1 Raik=4 Koonkees=1½	..	90	
	Seer	400	
	1 Pally=4 Raiks=5 Seers	..		
	1 Soally=20 Pallies=2½	..		
	Maunds	205 3-7th	5.400	2.500
COSSIMBAZAR	Seers, of 76, 78, 80, and 82. 10 Tolabs.	lb. oz. dr.	Tolabs.	Muns.
(Bengal.)	Seer, for Sugar, Metals, Grain	2 1 15	82.487	(1.0310)
CULPHER	„ for Ghee.....	2 6 3	92.816	(1.1602)
(Agra.)	„ for Cotton	2 6 12	94.184	(1.1773)
	„ for Grain wholesale....	2 7 5	95.554	(1.1944)
FURUKHABAD	„ wholesale 110 Sa. Wt.	..	110.	(1.3625)
(Agra.)	„ retail, 94 do.	..	94.	(1.1750)
	„ for Spice, 82 do.	..	82.	(1.0250)
INDORE (Malwa.)	Seers of 82 Onjein Rupees ..	2 0 6½	78.803	(1.9850)
	Maund of 20 Seers, for Grain	40 8 6	..	0.4925
	Maunec of 12 Maunds	486 4 8	..	5.9096
	Maund of 40 Seers for Opium, &c.....	81 0	12.	0.9849
MALWA	Tolah of 12 Mashas	190 gr.	1.055	
(Central India.)	Seer of 84 Salimsahy, Rs....	2 0 6	78.689	
	Maund of 20 Seers	40 7 8	..	(0.4918)
PATNA (Behar.)	Tolah of 12 Mashas	209 grains	1.161	
	Seer from 45 to 81 Sa. Wt....	..	80.	1.1000

MADRAS PRICE CURRENT.

FISH.

Roeball	$\frac{1}{2}$ to 2	annas each.
Mullet	$\frac{1}{2}$ to 2	" "
Salted	1	" "
Pomplet, white and black	1 to 6	" "
Whiting	3 or 4 for	1	" "
" dry	6 for	1	" "
Seer fish	2 to 4	" "
" dry	2 to 4	" "
Oysters	per hundred	4	" "
Prawns	3 dozen for	1	pie.
" large	1 dozen for	1	"

BEEF.

Prime pieces, 1st sort...	per lb.	2	annas.
" 2nd sort	"	$1\frac{1}{2}$	"
" 3rd sort	"	1	"
Briskets and round, 1st sort	"	2	"
" " 2nd sort	"	$1\frac{1}{2}$	"
" " 3rd sort	"	1	"
Meat for soup	"	1	"
Shin, 1st sort	each	6	"
" 2nd sort	"	4	"
Tongue, large	"	$1\frac{1}{2}$	rupees.
" small	"	1	"
Heart, large	"	2	annas.
" small	"	2	"
Marrow bone	2	"
Feet	four	8	"
Suet	per lb.	6	"

VEAL, SMALL.

Hind quarter, 1st sort...	per lb.	6	as. kid.
" 2nd sort	"	5	"
" 3rd sort	"	4	"
Fore quarter, 1st sort	"	3	"
" 2nd sort	"	$2\frac{3}{4}$	"
" 3rd sort	"	2	"

VEAL, LARGE.

Hind quarter, 1st sort...	5	rupees.
" 2nd sort	3 to	$5\frac{1}{2}$	"
" 3rd sort	2 to	4	"
Fore quarter, 1st sort...	$2\frac{1}{2}$ to	$3\frac{1}{2}$	"

Fore quarter, 2nd sort	2 to	$3\frac{3}{4}$	rupees.
" 3rd sort	1 to	$1\frac{1}{4}$	"
Head, 1st sort	each	$1\frac{1}{4}$	"
" 2nd sort	"	$\frac{3}{4}$	"
" 3rd sort	"	8	annas.
Feet, 1st sort	four	8	"
" 2nd sort	"	5	"
" 3rd sort	"	4	"
Liver and heart, 1st sort	"	3	"
" 2nd sort	"	$2\frac{1}{2}$	"
" 3rd sort	"	2	"

MUTTON.

Saddle	4	rupees.
Leg, 1st sort	1	"
Leg and loin	$2\frac{1}{2}$	"
Shoulder and neck	1	"
Breast, 1st sort	12	annas.
Saddle, 2nd sort	3	rupees.
Leg, 2nd sort	$1\frac{1}{2}$	"
Loin, 2nd sort	12	annas.
Shoulder and neck	12	"
Breast, 2nd sort	8	"
Saddle, 3d sort	2	rupees.
Leg, loin, shoulder, and neck, 3rd sort	$1\frac{1}{4}$	"
Breast, 3rd sort	4	annas.
Tongue	3 or	4	pies.
Brains	3 or	4	"
Head	2	annas.
Feet	four	4	pies.
Liver and heart	2	annas.
Suet	per lb.	6	"

MUTTON FOR NATIVES.

First sort	per seer	2	annas.
Second sort	"	$1\frac{1}{2}$	"
Third sort	"	1	"
Head, feet, liver, and heart	"	2	"
Brains	2 or 3		pies.

KID, SMALL.

Hind quarter, 1st sort	per lb.	4	annas.
" 2nd sort	"	3	"
" 3rd sort	"	$2\frac{1}{2}$	"
Fore " 1st sort	"	4	"
" 2nd sort	"	2	"
" 3rd sort	"	1	"

KID, LARGE.

Hind quarter, 1st sort	per lb.	6 annas.
" " 2nd sort	"	4 "
Fore " 1st sort	"	5 "
" " 2nd sort	"	3½ "
" " 3rd sort	"	3 "
Head, feet, liver and heart		4 "

PORK, FRESH AND SALT.

Pork	per lb.	2 annas.
Pig, roasting, large size	each	8 rupees.
" " small size	" 2 to 6	"
Pig's head	"	1 "
Sausages	per lb.	4 annas.
Pig's feet, large	per set	2 "
" liver and heart	"	3 "
Salt pork, country	per lb.	5 "
Pig's feet, small	per set	1½ "

POULTRY.

Geese	each	2 rupees.
Turkey cock, Bombay	"	6 "
" hen, "	"	3½ "
Fowl, large	" 2½ to 6	fanams.
" small	" 1½ to 3	"
Chicken's large	per dozen	1 rup. 3 annas.
" small	"	15 annas.
Ducks, large	each 6 to 8	"
" small	" 2 to 4	"
Hen's eggs	2 to 3	pies.
Ducks' "	2 to 3	"

FRUITS OF SORTS.

Pine-apples, 1st sort	each	6 annas.
" 2nd sort	"	4 "
Pumplemose, 1st sort	"	6 "
" 2nd sort	"	8 "
Guavas, 1st sort	8 for 1	fanam
" 2nd sort	12 for 1	"
Oranges, 1st sort	2 for 1	"
" 2nd sort	4 for 1	"
Water melon, large	each	1 anna.
" " small	"	9 pies.
Plaintains, red, large	4 for 1	fanam.
" " small	6 for 1	"
" yellow, large	12 for 1	"
" " small	16 for 1	"

Limes	22 for 1	fanam.
Potatoes, Neilgherry, large	...	per viss	3 annas.
" " small	...	"	1½ "
Yams	"	2½ "
Onions, large	...	"	5 "
" small	...	"	4 "

DRY FRUITS OF SORTS.

Almonds, 1st sort	...	per viss	8 annas.
" 2nd sort	...	" 6 to 7	"

BREAD, FLOUR, ROLONG, ETC.

A loaf of 1st poiz 13 ozs.	...	each	1 fanam.
" 2nd poiz 13 ozs.	...	"	1 anna.
" Brown	...	"	40 cash.
Flour, wheat	...	per lb.	6 as. 3 pies.
Rolong	...	"	6 "
Sago, fine	...	"	2 annas.
" coarse	...	"	1½ "
Arrowroot	...	"	3½ "

MILK AND BUTTER.

Cow's milk	...	per seer	4 annas.
" butter	...	per cup	8 "
Buffalo's milk	...	per seer	2½ "
" butter	...	per cup	4 "

OIL, CANDLES, AND SOAP.

Cocoa-nut oil, 1st sort	...	per maund	3½ rupees.
" " 2nd sort	...	"	2 rs. 10 as.
Gingilie, 1st sort	...	"	2 " 12 "
Candles, European	...	per lb.	1¼ rupees.
Soap, country	...	per viss	3 annas.

SUGAR OF SORTS.

Sugar candy, 1st sort	...	per viss	12 annas.
" white,	...	"	6 "
" red,	...	"	4 "
Brown,	...	"	3 "
Jagree,	...	"	2 "

GHEE OF SORTS.

First sort	...	per viss	10 annas.
Second sort	...	"	8 "

MADRAS MONEY WEIGHTS AND MEASURES.

COINS.

THE new currency in Madras consists of Rupees, half and quarter Rupees, double and single Annas; and, in copper, half and quarter Annas and single Pies.

Accounts are kept in Rupees, with their subdivisions, Annas and Pies, thus :—

12 Pies	1 Anna.
16 Annas	1 Rupee.
3½ Rupees	exchange in account for					1 Pagoda.

The Star Pagoda is exchanged in the bazaar for about 45 Fanams.

The old coins in circulation are the Star Pagoda, the Arcot Rupee, the double and single Fanam, and the Doodie. There is also a copper coin sent out from Europe of 20, 10, 5, and 1 cash value, the latter being worth 8-75ths, or about the 9th part of a farthing.

WEIGHTS.

10 Pagoda weight	.	=	1 Pollam.
40 Pollams	.	.	= 1 Viss.
8 Viss	.	.	= 1 Md. wt. 25 lb. Avoirdupois.
20 Maunds	.	.	= 1 Candy, 500 lb. Avoirdupois.

MEASURES.

Grain or Dry Measure.

8 Ollocks	.	.	.	=	1 Measure, or Puddy.
8 Measures	.	.	.	=	1 Marcal.
400 Marcals	.	.	.	=	1 Garce, wt. 9256½ lbs.

Each parah is to be 2 feet square and $6\frac{1}{2}$ inches deep.

A parah of chunam is 5 marcals.

Milk, oil, ghee, &c., are sold by the grain measure, containing 8 Ollocks; 20 Ollocks are equal to 1 English gallon.

The Covik in cloth measure is 18 inches, but the English yard of 36 inches is generally used.

Table of Exchange for the Settlement of Madras Customs.

<i>Country.</i>	<i>Denomination.</i>	<i>Value in Madras Currency.</i>
Great Britain	Pound Sterling	10 Company's Rs. each.
Spain	Dollar	2 Rupees 3 Annas do.
France	Livre Tournois of France	9 Rs. 11 As. for 24.
India	Sicca Rupee	106 Rs. 8 As for 100.
	Bombay Rupee	1 Rupee each.
Ceylon and Cape of Good Hope	Rix Dollar	14 Annas each.
Portugal	Milrea	2 Rupees 8 Annas each
Denmark	Rix Dollar	2 Rupees 4 Annas each
Sweden	Do.	3 Rupees 4 Annas each

MYSORE.

COINS.

16 Cash make . = 1 Fanam.

10 Fanams . . = 1 Cantaria Pagoda=6s. 4d sterling.

6 Cantaria Pagodas arc equal to 5 Star Pagodas or $17\frac{1}{2}$ Madras Rupees.

MEASURES.

40 Pucca Seers make = 1 Morah.

60 do. . . . = 1 Batty.

521 do. . . . = 1 Garce.

The Candy equals 560 lb. Avoirdupois.

9 Trichinopoly measures = 50 lb. Avoirdupois.

EXCHANGES.

The Star Pagoda is 45 Fanams.

The Bahadry Pag. is 46 Fanams 29 cash=8s. 3d. sterling.

HYDERABAD.

COINS.

12 Pies make 1 Anna.

16 Annas make 1 Hyderabad Rupee.

EXCHANGE.

$388\frac{7}{8}$ Hyderabad Rupees equal to 350 Company's Rupees

PONDICHERRY.

COINS.

60 Cash make 1 Fanam.

24 Fanams ,, 1 Pagoda.

Madras Coins are also in currency here.

Gold and Silver are weighed by the Seer of $24\frac{3}{8}$ Rupees, $81\frac{1}{4}$ Pagodas, or $721\frac{1}{4}$ Fanams.

A Rupee weight=30 Fanams, or 480 Nellas.

A Pagoda weight is 9 Fanams, or 144 do.

3 Rupees equal in weight to 10 Star Pagodas.

1 Seer equals 4293 grains Troy.

COMMERCIAL WEIGHTS.

8 Viss make 1 Maund=25 lbs. 14 oz. $5\frac{1}{2}$ drs.

20 Maunds make 1 Candy=517 lbs. 14 oz. 14 drs.

Rice and all other sorts of grain are sold by the Garce of 600 Marcalis.

100 Marcalis equal to 18 English bushels nearly

The Garce= $13\frac{1}{4}$ English quarters.

THE COMMERCIAL WEIGHTS OF INDIA,
COMPARED WITH THE BRITISH INDIAN UNIT OF WEIGHT AND
WITH THE AVOIRDUPOIS SYSTEM OF ENGLAND.

(*Selected from Prinsep's Tables.*)

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolahs per Seer, &c.	Value of Maunds &c., in Muns. and Decimals.
ARCOT.		lbs. oz. dr.	Tolahs.	Muns.
(<i>Madras.</i>)	Pucka Seer of 24 Pollams ..	1 13 0	70.486	(0.8811)
BANGALORE.	Puddy, for grain=47 do.	3 8 12	137.930	
(<i>Mysore.</i>)	Kucha Seer, of 24 Rupees ..	0 10 0	24.304	0.3038
	Do Maund of 40 Seers ..	25 0 0	..	0.3038
	Candy of 20 Maunds	500 0 0	..	6.0764
	Pucka Seer, for grain, 84 Rs.	2 1 10 $\frac{3}{4}$	51.640	1.0230
	Candy of 20 Colages, or 160 Srs.	336 12 4 $\frac{1}{2}$..	4.0928
	Marcal of 9, 10, 12, &c. to 96 Srs			
	Seer of 21 Mysore Rs. or Tolah	0 8 7 $\frac{3}{4}$	20.621	0.2578
BELLARY. (<i>Mad.</i>	Maund, 48 Seers	25 6 0	..	0.3083
<i>ceded districts.</i>)	Maund, for Cotton=1 $\frac{1}{2}$ Nug-			
	gah	26 5 4	..	0.3199
	Thinapoo, grain meas. 112 Rs.	112.	
	Marcal Chupam do.=12 Seers	1008.	0.3150
MADRAS.	Pagoda weight=52,56 grs.	0.292	
	Maund of 40 Seers or 8 Viss.	25 0 0	24.304	0.3038
	Candy of 20 Maunds	500 0 0	..	6.0764
	Garce for Grain=12.8 Mds. ...	320 0 0	..	3.8888
	Puddy, Oil Mea.=8 Ollucks or	9375 cub. in.		
	Parah, for Chunam=5 Marcals	3750 cub. in.		
	Mangelin for Pearls=6 Grains			
	18 Madras Chows=55 By-			
	chows.			
MASULIPATAM.	Tolah=30 Chunams	grs. 179.04	0.995	
(<i>Madras.</i>)	Kucha Seer and Mds. as Ma-			
	dras	0 11 4	27.342	(0.3416)
	Pucka Maund=40 Seer of			
	2lbs.	80 0 0	..	0.9722
	Seer of 90 Madras Pagodas ..	0 9 0	21.875	0.2734
	Seer of 72 do. (for Metals) ..	0 12 0	29.165	0.3646
	Seer of 96 do. (for Cotton) ..	0 8 5.6	20.210	
	Marcal, Grain Measure 12			
	Seers	3 $\frac{1}{2}$ 0 0	gallons.	
	Garce, do. do. 4800 Seers.	1250	ditot.	
MYSORE.	Seer=24 Mysore Rs. of 179			
	Grs.	0 9 13	23.850	(0.2981)
PONDICHERRY.	Seer of 24 $\frac{1}{2}$ Pon. Rs.=731 $\frac{1}{2}$			
	Fan	0 9 11 $\frac{1}{2}$	23.622	
	Maund of Viss.	25 14 5 $\frac{1}{2}$..	0.3146
	Garce of Grain=100 Marcals	13 $\frac{1}{2}$ quarters.		

Place.	Denomination of Weights.	Value in English Avoirdupois Weight.	No. of Standard Tolahs per Seer, &c.	Value of Maunds &c., in Muns. and Decimals.
TRAVANCORE. (Malabar.)	Tolah of 20 Pounds	lb. oz. dr. 19 14 11	Tolahs. ..	Muns. 0.2420
	Candy of 30 Tolahs for purchase	5967 8 10	..	7.2618
	Candy of 20 Maunds for sale	500 8 2	..	6.0826
	Parah, Grain Measure	2 quarts		
TRICHINOPOLY. (Carnatic.)	Pucka Seer=27 Pollams	1 14 8	74.132	
	Maund=13,114 Seers	25 0 0		0.3038
	Seer for Metals=4167-7 grs..	0 9 8½	23.167	(0.2896)
	Marcal, Grain Measure, 1½ gallon			
HYDERABAD. (Deccan.)	Seer of 80 Hyderabad Rs....	1 15 12	77.710	0.9646
	Kucha Maund of 12 Seers ..	23 13 0	..	0.2293
	Pucka do. of 40 do....	79 6 0	..	0.9646
	Pulla of 120 Seers for selling	238 2 6	..	2.8933
JAUHNAH. (Hyderabad.)	Tolah of 12 Mashas	184.5 grs.	1.025	
	Pucka, Seer of Rs. for Grain Do. Maund of 40 Seers....	2 0 1	77.926	
	Kucha Maund of 12 Seers (for Ghee, Liquids, &c., Measure)	80 2 8	..	0.9471
	Seer of 100 Lucknow Rs.....	24 7 12	..	0.2922
LUCKNOW. (Oude)		2 0 6½	95.817	1.1977

CEYLON MONEY, WEIGHTS AND MEASURES.

COINS.

Accounts are kept in English Currency, and the old Coins in circulation are as follow :

4 Pies make 1 Fanam.

12 Fanams make 1 Rix Dollar of 48 Stivers, value 1s. 9d. sterling.

EXCHANGES.

4 English or 3 Dutch Chalces equal 1 Pie.

Dutch Ducaton pass for 80 Stivers.

Do. Shilling. . . 7¼ do.

Negapatam Pagoda . 90 do.

Silver Rupee . . . 30 do.

All the coins of the Coromandel Coast are current in Ceylon.

The Star Pagoda fluctuates from 59 to 61½ Fanams in Bill drawn on Madras.

The Sicca Rupee passes for 18 Fanams either in Specie or Bills.

„ „ 18 do. Bazaar.

The Spanish Dollar from 37 to 39 Fanams.

350 Company's Rupees equal 400 Ceylon Rupees or Rix Dollars, but bills are generally drawn from 490 to 500 Rix Dollars per 350 Rupees.

WEIGHTS.

The Bahar or Candy of 480 lbs. Dutch Troy, or $520\frac{1}{4}$ lbs. Avoirdupois; but the English weights are in use here. The Candy or Bahar contains 500 lbs. Avoirdupois, or 461 lbs. Dutch Troy. One complete bag, or 146 lbs. net, or 168 lbs. Avoirdupois gross weight. The Garce equals $9255\frac{1}{2}$ lbs., or 82 cwt. 2 qrs. $16\frac{1}{2}$ lbs. Avoirdupois. A bale of Cinnamon is 94 lbs. Dutch Troy, or 102 lbs. Avoirdupois gross: the tare is 14 lbs., so that the net is 80 lbs. Dutch Troy, or $86\frac{1}{2}$ lbs. Avoirdupois. The Anna of rice in the husk is 240 lbs. Dutch Troy, or $260\frac{2}{5}$ lbs. Avoirdupois.

LONG MEASURE.

The Covid is 18½ English Inches.

DRY MEASURE.

4	Cut Chundoos make	. . 1	Cut Measure or Seer.
4 $\frac{1}{2}$	Seers	1 Corney.
2 $\frac{1}{3}$	Marcales	1 Parah.
8	Parahs	1 Ammonam.
9 $\frac{1}{2}$	Ammonams, or 1800 Meas	1	Last.

Oil, Milk and Ghce are sold by Chundoos and Measures.

The Parah measures 16.7 English Square Inches, and 5.6 Inches deep; and contains $6\frac{3}{4}$ English Wine Gallons.

A measure of Salt weighs 44 lbs.

Coffee and Pepper, &c. 30 lbs.

WINE MEASURE.

15 Drahms make 1 Quart.

2 Quarts 1 Canade.

$2\frac{1}{2}$ Canades 1 Gallon.

5 Do., or 2 Gallons . . 1 Welt.

75 Welts make 1 Leaguer.

Arrack is bought at 80 Welts and sold at 75 Welts the Leaguer.

The Long and Land Measures are the same as in England.

AURUNGABAD PRICE CURRENT.

Price of Articles sold in the Cantonment Bazaar during the Years 1847 and 1848.

GRAIN, &c.	Average price of articles from the 1st January to the 5th February, 1847.	Average price of articles from the 10th March to the 25th March, 1847.	Average price of articles from the 15th November, to the 18th February, 1848.	Average price of articles from the 15th April, to the 8th May, 1848.
Wheat per Rs.	15½ to 16 sr.	21 to 22 srs.	16 to 17 srs.	35 to 36 srs.
do. Flour " "	13½ to 14 "	17½ to 19 "	14½ to 15 "	28 to 21 "
Javary " "	32 to 36 "	42 to 41 "	55 to 56 "	60 to 62 "
do. Flour " "	27 to 29 "	31 to 36 "	40 " "	48 to 49 "
Bajree " "	35 to 36 "	42 to 44 "	48 to 50 "	55 to 56 "
do. Flour " "	29 " "	34 to 36 "	40 " "	40 to 42 "
Chenna " "	19 to 20 "	22 " "	18 to 19 "	35 to 36 "
do. Flour " "	15 " "	11 " "	12 " "	20 " "
do. Dhall " "	16 " "	16 " "	14 " "	28 " "
Toovur " "	28 " "	34 " "	40 " "	50 " "
do. Dhall " "	14 to 18 "	21 to 24 "	20 to 24 "	31 to 32 "
Moong " "	28 " "	30 " "	36 to 40 "	35 " "
do. Dhall " "	18 to 23 "	18 to 24 "	2130 to 32 "	22 to 28 "
Oodud " "	28 " "	30 " "	35 " "	26 " "
do. Dhall " "	18 to 23 "	18 to 24 "	22 to 21 "	16 to 20 "
Mussoor " "	" "	" "	20 " "	30 " "
do. Dhall " "	12 " "	12 " "	17 " "	24 " "
Rice " "	6 to 14 "	6 to 14 "	6 to 16 "	6 to 18 "
Ghee " "	2½ to 2½ "	2½ to 2½ "	2½ to 2½ "	2½ " "
Ghoor " "	5½ to 5½ "	5½ to 6 "	4 to 4½ "	7 to 8 "
Sugar " "	1½ 2 to 2½ "	2½ to 2½ "	2 to 2½ "	2 to 2½ "
do. Candy " "	1½ " "	1½ " "	1½ to 1½ "	1½ to 2 "
Mhyda " "	6½ to 9 "	10 " "	10 " "	10 to 16 "
Soujce " "	6½ to 7 "	9 " "	9 " "	12, 15 & 16 "
Salt " "	16 " "	18 " "	16 " "	18 " "
Saltpetre " "	" "	" "	4 to 5 "	4 to 5 "
Oil Karadec " "	7 " "	7½ " "	7 " "	8 " "
Do. Thillee " "	5½ " "	6 " "	5 " "	6 " "
Do. Cocoonut " "	2½ " "	2½ " "	2 " "	2 " "
Do. Castor " "	2½ " "	2½ " "	3 " "	3 " "
Cow's milk " "	16 " "	16 " "	16 " "	16 " "
Buffalo's do. " "	20 " "	20 " "	20 " "	20 " "
Table butter " "	10 balls	10 balls.	10 balls.	10 balls.
Bazaar do. " "	2½ seers.	2½ seers.	3 seers.	3 seers.
Suet " "	6 " "	6 " "	6 " "	6 " "
Beef " "	8 to 13 "	8 to 13 "	8 to 13 "	8 to 13 "
Table mutton per sr.	2½ annas.	2½ annas.	2½ annas.	2½ annas.
Bazaar do. per sr.	8 to 10 srs.	8 to 10 srs.	8 to 10 srs.	8 to 10 srs.
Loaves " "	12 " "	15 " "	14 " "	17 " "
Muffins " "	" "	" "	" "	34 " "
Brown loaves, per lf.	3 pice.	2½ pice.	3 pice.	31 per rupee.
Biscuits " "	2, 3 to 4 srs.	2, 3 to 4 srs.	2, 3 to 4 srs.	3½, 4 to 5 srs.
Charcoal .. " "	70 " "	70 " "	70 " "	80 " "
Wood " "	4 to 5 mds.	4½ to 5 mds.	4½ to 5 mds.	4 to 5 mds.
Hemp " "	14 seers.	12 seers.	12 seers.	16 srs.
Twine " "	4 " "	4½ " "	4 to 4½ "	4 to 5 "
Cotton " "	" "	" "	4 " "	4 " "
Fowls, full grown..	4 " "	4 " "	4 " "	4 " "
do. half do....	6 " "	6 " "	6 " "	6 " "
Chickens .. " "	8 " "	8 " "	8 " "	8 " "
Eggs " "	70 " "	69 " "	62 " "	124 " "
Pies (exchange) ..	70 " "	69½ " "	61½ " "	62 " "

CHAPTER XXIX.

TABLE OF EXCHANGE COMPANY'S RUPEES INTO POUNDS STERLING,
From 1s. 9d. per Rupee to 2s. per Rupee.

Rupees.	1s. 9d. per Rupee.			1s. 10d. per Rupee.			1s. 11d. per Rupee.			1s. 11½d. per Rupee.			2s. per Rupee.		
	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.
100000	5750	0	...	5958	6	8	9375	0	...	9791	3	4	10000
50000	4375	0	...	4479	3	4	4857	0	...	4895	16	8	5000
40000	3500	0	...	3585	6	8	3750	0	...	3916	13	4	4000
30000	2625	0	...	2687	10	0	2852	10	...	2937	10	4	3000
20000	1750	0	...	1791	13	4	1833	6	8	1916	13	8	2000
10000	875	0	...	895	16	8	937	10	...	958	6	8	1000
5000	437	10	...	447	18	4	456	13	4	479	3	4	500
4000	350	0	...	358	6	8	366	13	4	383	6	8	400
3000	262	10	...	268	15	0	275	0	...	287	10	0	300
2000	175	0	...	179	3	4	183	6	0	191	13	4	200
1000	87	10	...	89	11	8	91	13	4	93	15	...	100
500	43	15	...	44	15	10	45	16	8	46	17	6	50
400	35	0	...	35	18	8	36	13	4	37	10	0	40
300	26	5	...	26	17	6	27	10	0	28	13	0	30
200	17	10	...	17	18	4	18	6	8	18	15	0	20
100	8	15	...	8	19	2	9	0	4	9	7	6	10
50	4	7	6	4	9	7	4	11	8	4	13	9	5
40	3	10	0	3	11	8	3	13	4	3	15	0	4
30	2	2	6	2	13	9	2	16	3	2	16	3	3
20	1	15	0	1	15	10	1	16	8	1	17	6	2
10	...	17	6	...	17	11	...	18	4	...	18	9
5	...	8	9	...	8	11	9	4	...	9
4	...	7	0	...	7	2	7	6	...	7
3	...	5	3	...	5	4	5	7	...	5
2	...	3	6	...	3	9	3	8	...	3
1	...	1	9	...	1	9	1	10	...	1
...	...	1	3	10	11
...	...	10	2	10	11	1
...	...	5	1	5	1	5	3
...	...	3	750	4	0	4	250
...	...	2	2500	2	250	2	350
...	...	1	1250	1	1250	1	1625
...	...	0	2937	4	031	2	875
...	...	0	2625	2	687	2	822
...	...	0	1312	1	344	1	476
...	...	0	0	0	896	937
...	...	0	0	0	441	469
...	...	0	0	0	458	487

TABLE OF EXCHANGE POUNDS STERLING INTO COMPANY'S RUPEES.
From 1s. 9d. per Rupee to 2s. 1d. per Rupee.

Sterling. £ s. d. f.	1s. 9d. per Rupee.			1s. 9½d. per Rupee.			1s. 10d. per Rupee.			1s. 10½d. p r Rupee.			1s. 11d. per Rupee.			2s. per Rupee.			2s. 1d. per R.						
	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.	R.	A.	P.				
10000	114285	11	5	143	111627	14	6	100	100000	14	6	543	106553	10	5	104547	13	2	600	100000	..	97280	2	11	
5000	57142	13	8	572	55813	15	9	070	54343	7	3	273	53383	5	4	52173	14	7	801	50000	..	48679	9	5	
4000	44714	11	6	657	44658	2	7	226	40630	5	9	818	42060	10	8	41759	2	1	653	40000	..	38153	10	9	
3000	34285	14	5	143	33488	5	11	642	32772	4	4	864	32000	0	0	31404	5	6	783	30000	..	29387	12	0	
2000	22587	2	3	429	22525	6	3	628	21815	2	10	900	21853	5	4	20869	9	0	323	20000	..	19591	13	4	
1000	11429	9	1	714	11162	12	7	814	10400	1	5	435	10666	10	8	10411	12	6	201	10000	..	9795	13	4	
500	5714	4	6	657	5681	6	3	907	5451	8	8	727	5333	5	4	5217	6	9	130	5000	..	4897	15	4	
400	4371	6	10	286	4465	11	10	326	4263	10	2	122	4260	10	8	4173	14	7	304	4000	..	3918	5	10	
300	3428	9	1	714	3348	13	4	744	3272	11	7	676	3300	0	0	3130	0	11	478	3000	..	4928	12	4	
200	2285	10	5	143	2232	8	11	163	2181	13	1	091	2133	5	4	2086	15	3	432	2000	..	1959	2	11	
100	1142	13	8	571	1116	4	5	581	1090	4	6	545	1066	10	8	1043	7	7	826	1000	..	979	9	5	
50	571	6	10	286	558	2	2	791	545	7	8	273	533	5	4	521	11	9	913	500	..	459	12	8	
40	457	2	3	429	449	8	2	883	435	5	9	818	426	10	8	417	6	3	120	400	..	381	13	4	
30	342	13	8	571	334	14	1	674	327	2	4	334	320	0	0	313	6	8	348	300	..	283	14	0	
20	228	9	1	714	223	4	1	146	214	1	10	909	213	5	4	208	11	1	365	200	..	189	14	8	
10	114	4	6	657	111	10	0	458	109	8	5	455	106	10	8	104	5	6	783	100	..	97	15	4	
5	57	2	3	429	55	13	0	279	54	10	8	727	53	5	4	52	2	9	812	50	..	48	15	8	
4	45	11	5	143	44	10	5	023	33	11	2	182	32	10	8	41	11	9	913	40	..	29	2	11	
3	34	4	6	855	33	7	9	767	32	13	7	636	32	0	0	31	4	10	435	30	..	29	6	2	
2	22	13	8	571	22	5	9	512	21	11	1	601	21	5	4	20	13	10	957	20	..	19	9	5	
1	11	6	10	286	11	2	7	256	10	7	16	554	10	10	8	10	6	11	418	10	..	9	12	8	
10	5	9	1	713	5	8	5	412	5	1	7	0	802	5	0	0	5	3	2	600	7	0	7	5	6
5	511	5	143	5	9	3	628	5	11	3	273	5	5	4	4	2	9	879	5	8	5	8	4	14	4
4	447	4	6	857	447	7	814	447	2	2	10	630	447	2	10	8	2	9	879	5	8	2	7	2	7
3	342	4	6	857	342	8	571	342	2	3	8	634	342	2	10	2	1	4	656	2	8	1	15	4	0
2	228	5	143	228	3	8	654	228	1	1	2	182	228	1	3	2	1	9	0	522	1	7	6	6	6
1	110	5	143	110	9	488	110	9	488	1	1	2	182	1	1	0	8	348	1	8	1	15	0	7	10
10	1	2	3	429	1	1	10	326	1	1	5	455	1	1	9	800	1	0	8	348	1	8
5	5	9	1	714	5	8	11	163	5	4	8	727	5	8	400	5	8	4	174	5	4
4	44	6	817	44	6	581	44	6	581	3	4	864	3	4	3	260	3	4	2	187	3	4
3	33	9	714	33	8	651	33	8	651	2	17	636	2	6	667	2	8	5	759	2	8
2	22	3	429	22	11	721	22	11	721	2	10	969	2	10	133	2	9	891	2	0
1	11	6	286	11	2	791	11	2	791	2	2	182	2	2	600	2	1	613	1	4
10	1	9	143	1	5	860	1	5	860	1	5	456	1	5	667	1	4	696	1	8
5	5	9	143	5	8	930	5	8	930	3	6	545	3	6	533	3	6	291	3	6
4	44	6	857	44	6	298	44	6	298	2	6	545	2	6	291	2	6	291	2	6
3	33	9	571	33	9	465	33	9	465	2	6	545	2	6	291	2	6	291	2	6
2	22	3	429	22	3	132	22	3	132	2	6	545	2	6	291	2	6	291	2	6
1	11	6	286	11	2	791	11	2	791	2	6	545	2	6	291	2	6	291	2	6

TABLE OF DAILY PAY OR ALLOWANCE.

From 1 to 500 Rupees, for months of 28, 29, 30 and 31 days.

Rupees pr. mth.	of 28 Days.	of 29 Days.	of 30 Days.	of 31 Days.
1	0 0 7	0 0 7	0 0 6	0 0 6
2	0 1 2	0 1 1	0 1 1	0 1 0
3	0 1 9	0 1 8	0 1 7	0 1 7
4	0 2 3	0 2 2	0 2 2	0 2 1
5	0 2 10	0 2 9	0 2 8	0 2 7
6	0 3 5	0 3 4	0 3 2	0 3 1
7	0 4 0	0 3 10	0 3 9	0 3 7
8	0 4 7	0 4 5	0 4 3	0 4 2
9	0 5 2	0 5 0	0 4 10	0 4 8
10	0 5 9	0 5 6	0 5 4	0 5 2
11	0 6 3	0 6 1	0 5 10	0 5 8
12	0 6 10	0 6 7	0 6 5	0 6 2
13	0 7 5	0 7 2	0 6 11	0 6 9
14	0 8 0	0 7 9	0 7 6	0 7 3
15	0 8 7	0 8 3	0 8 0	0 7 9
16	0 9 2	0 8 10	0 8 6	0 8 3
17	0 9 9	0 9 5	0 9 1	0 8 9
18	0 10 3	0 9 11	0 9 7	0 9 3
19	0 10 10	0 10 6	0 10 2	0 9 10
20	0 11 5	0 11 0	0 10 8	0 10 4
21	0 12 0	0 11 7	0 11 2	0 10 10
22	0 12 7	0 12 2	0 11 9	0 11 4
23	0 13 2	0 12 8	0 12 3	0 11 10
24	0 13 9	0 13 3	0 12 10	0 12 5
25	0 14 3	0 13 10	0 13 4	0 12 11
26	0 14 10	0 14 4	0 13 10	0 13 5
27	0 15 5	0 14 11	0 14 5	0 13 11
28	1 0 0	0 15 5	0 14 11	0 14 5
29	1 0 7	1 0 0	0 15 6	0 15 0
30	1 1 2	1 0 7	1 0 0	0 15 6
31	1 1 9	1 1 1	1 0 6	1 0 0
32	1 2 3	1 1 8	1 1 1	1 0 6
33	1 2 10	1 2 2	1 1 7	1 1 0
34	1 3 5	1 2 9	1 2 2	1 1 7
35	1 4 0	1 3 4	1 2 8	1 2 1
36	1 4 7	1 3 10	1 3 2	1 2 7
37	1 5 2	1 4 5	1 3 9	1 3 1
38	1 5 9	1 5 0	1 4 3	1 3 7
39	1 6 3	1 5 6	1 4 10	1 4 1
40	1 6 10	1 6 1	1 5 4	1 4 7
41	1 7 5	1 6 7	1 5 10	1 5 2
42	1 8 0	1 7 2	1 6 5	1 5 8
43	1 8 7	1 7 9	1 6 11	1 6 8
44	1 9 2	1 8 3	1 7 6	1 6 9
45	1 9 9	1 8 10	1 8 0	1 7 8
46	1 10 3	1 9 5	1 8 6	1 7 9
47	1 10 10	1 9 11	1 9 1	1 8 3
48	1 11 5	1 10 6	1 9 7	1 8 9
49	1 12 0	1 11 0	1 10 2	1 9 3
50	1 12 7	1 11 7	1 10 8	1 9 10
100	3 9 2	3 7 2	3 5 4	3 3 7
200	7 2 3	6 14 4	6 10 8	6 7 3
300	10 11 5	10 5 6	10 0 6	9 10 10
400	14 4 7	13 12 8	13 5 4	12 14 5
500	17 13 9	17 3 10	16 10 3	16 2 1

TABLE OF EXPENSE, INCOME, OR WAGES.

From 1 to 16 Company's Rupees per month, for a month of 31 days, showing the Amount per Day.

Dys.	1	2	3	4	5	6	7	8	9	10	12	16	Dys.
1	R. A. P. 0 0 6	R. A. P. 0 1 0	R. A. P. 0 1 6	R. A. P. 0 2 0	R. A. P. 0 2 6	R. A. P. 0 3 1	R. A. P. 0 3 7	R. A. P. 0 4 1	R. A. P. 0 4 7	R. A. P. 0 5 1	R. A. P. 0 6 2	R. A. P. 0 8 3	1
2	0 0 1	0 0 2	0 0 3	0 0 4	0 0 5	0 0 6	0 0 7	0 0 8	0 0 9	0 10 3	0 12 4	0 1 0	2
3	0 0 1	0 0 3	0 0 4	0 0 6	0 0 7	0 0 8	0 0 10	0 12 4	0 13 11	0 15 5	0 16 1	0 18 9	3
4	0 0 2	0 0 4	0 0 6	0 0 8	0 10 3	0 12 4	0 14 5	0 16 1	0 17 2	0 18 9	0 20 5	0 21 0	4
5	0 0 2	0 0 5	0 0 7	0 10 3	0 12 10	0 15 5	0 17 2	0 18 9	0 20 5	0 21 0	0 22 6	0 23 3	5
6	0 0 3	0 0 6	0 0 9	0 12 4	0 15 5	0 17 2	0 18 9	0 20 5	0 21 0	0 22 6	0 23 3	0 24 0	6
7	0 0 3	0 0 7	0 0 10	0 14 5	0 17 2	0 18 9	0 20 5	0 21 0	0 22 6	0 23 3	0 24 0	0 25 7	7
8	0 0 4	0 0 8	0 12 4	0 16 1	0 18 9	0 20 5	0 21 0	0 22 6	0 23 3	0 24 0	0 25 7	0 26 4	8
9	0 0 4	0 0 9	0 13 11	0 17 2	0 19 9	0 21 0	0 22 6	0 23 3	0 24 0	0 25 7	0 26 4	0 27 1	9
10	0 0 5	0 10 3	0 15 5	0 18 9	0 21 0	0 22 6	0 23 3	0 24 0	0 25 7	0 26 4	0 27 1	0 28 8	10
11	0 0 5	0 11 4	0 16 1	0 19 9	0 22 6	0 23 3	0 24 0	0 25 7	0 26 4	0 27 1	0 28 8	0 29 5	11
12	0 0 6	0 12 5	0 17 2	0 20 5	0 23 3	0 24 0	0 25 7	0 26 4	0 27 1	0 28 8	0 29 5	0 30 2	12
13	0 0 6	0 13 5	0 18 9	0 21 0	0 24 0	0 25 7	0 26 4	0 27 1	0 28 8	0 29 5	0 30 2	0 31 0	13
14	0 0 7	0 14 5	0 19 9	0 22 6	0 25 7	0 26 4	0 27 1	0 28 8	0 29 5	0 30 2	0 31 0	0 31 7	14
15	0 0 7	0 15 6	0 20 5	0 23 3	0 26 4	0 27 1	0 28 8	0 29 5	0 30 2	0 31 0	0 31 7	0 32 4	15
16	0 0 8	0 16 6	0 21 0	0 24 0	0 27 1	0 28 8	0 29 5	0 30 2	0 31 0	0 31 7	0 32 4	0 33 1	16
17	0 0 8	0 17 6	0 22 6	0 25 7	0 28 8	0 29 5	0 30 2	0 31 0	0 31 7	0 32 4	0 33 1	0 33 8	17
18	0 0 9	0 18 6	0 23 3	0 26 4	0 29 5	0 30 2	0 31 0	0 31 7	0 32 4	0 33 1	0 33 8	0 34 5	18
19	0 0 9	0 19 6	0 24 0	0 27 1	0 30 2	0 31 0	0 31 7	0 32 4	0 33 1	0 33 8	0 34 5	0 35 2	19
20	0 10 3	0 20 6	0 25 7	0 28 8	0 31 0	0 31 7	0 32 4	0 33 1	0 33 8	0 34 5	0 35 2	0 35 9	20
21	0 10 9	0 21 6	0 26 4	0 29 5	0 32 4	0 33 1	0 33 8	0 34 5	0 35 2	0 35 9	0 36 6	0 37 3	21
22	0 11 4	0 22 6	0 27 1	0 30 2	0 33 1	0 33 8	0 34 5	0 35 2	0 35 9	0 36 6	0 37 3	0 38 0	22
23	0 11 10	0 23 3	0 28 8	0 31 0	0 34 5	0 35 2	0 35 9	0 36 6	0 37 3	0 38 0	0 38 7	0 39 4	23
24	0 12 4	0 24 6	0 29 5	0 32 4	0 35 2	0 35 9	0 36 6	0 37 3	0 38 0	0 38 7	0 39 4	0 40 1	24
25	0 12 10	0 25 7	0 30 2	0 33 1	0 36 4	0 37 1	0 37 8	0 38 5	0 39 2	0 39 9	0 40 6	0 41 3	25
26	0 13 4	0 26 10	0 31 0	0 34 5	0 37 8	0 38 5	0 39 2	0 39 9	0 40 6	0 41 3	0 42 0	0 42 7	26
27	0 13 11	0 27 11	0 32 4	0 35 8	0 38 5	0 39 2	0 39 9	0 40 6	0 41 3	0 42 0	0 42 7	0 43 4	27
28	0 14 5	0 28 10	0 33 1	0 36 6	0 39 2	0 39 9	0 40 6	0 41 3	0 42 0	0 42 7	0 43 4	0 44 1	28
29	0 14 11	0 29 11	0 34 5	0 37 3	0 40 6	0 41 3	0 42 0	0 42 7	0 43 4	0 44 1	0 44 8	0 45 5	29
30	0 15 5	0 30 11	0 35 2	0 38 0	0 41 3	0 42 0	0 42 7	0 43 4	0 44 1	0 44 8	0 45 5	0 46 2	30
31	0 16 0	0 31 0	0 36 0	0 39 0	0 42 0	0 42 7	0 43 4	0 44 1	0 44 8	0 45 5	0 46 2	0 46 9	31

TABLE OF INCOME OR WAGES.

From 4 Annas to 10 Rupees per Month, showing the Amount per Day.

	4 An	6 An	8 An	1 Rupee	2 Rupees	3 Rupees	4 Rupees	5 Rupees	6 Rupees	7 Rupees	8 Rupees	9 Rupees	10 Rupees
	per	per	per	per	per	per	per	per	per	per	per	per	per
	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.	Mth.
1	0	20	20	30	0	1	1	1	1	1	1	1	1
2	0	30	50	60	1	1	2	2	2	2	2	2	2
3	0	50	73	100	1	2	3	4	5	6	7	8	9
4	0	60	101	130	2	3	4	5	6	7	8	9	10
5	0	81	01	40	2	5	6	8	10	12	14	16	18
6	0	101	21	70	3	8	10	13	16	20	24	28	32
7	0	111	51	100	3	9	12	15	19	24	29	34	39
8	1	11	72	20	4	10	13	17	21	26	31	36	41
9	1	21	102	50	4	10	13	17	21	26	31	36	41
10	1	42	02	80	5	10	13	17	21	26	31	36	41
11	1	62	22	110	5	10	13	17	21	26	31	36	41
12	1	72	53	20	6	11	14	18	22	27	32	37	42
13	1	92	73	50	6	11	14	18	22	27	32	37	42
14	1	102	103	80	7	12	15	19	23	28	33	38	43
15	2	03	04	30	8	11	15	19	23	28	33	38	43
16	2	23	24	30	8	11	15	19	23	28	33	38	43
17	2	33	54	60	9	11	16	20	24	29	34	39	44
18	2	53	74	100	9	12	16	20	24	29	34	39	44
19	2	63	105	130	10	12	16	20	24	29	34	39	44
20	2	84	05	40	10	12	16	20	24	29	34	39	44
21	2	104	25	70	11	13	17	21	25	30	35	40	45
22	3	114	55	100	11	13	17	21	25	30	35	40	45
23	3	14	76	130	12	14	18	22	26	31	36	41	46
24	3	24	106	50	12	14	18	22	26	31	36	41	46
25	3	45	06	80	13	15	19	23	27	32	37	42	47
26	3	65	26	110	13	15	19	23	27	32	37	42	47
27	3	75	57	20	14	16	20	24	29	34	39	44	49
28	3	95	77	60	14	16	20	24	29	34	39	44	49
29	3	105	107	90	15	17	21	25	30	35	40	45	50
30	4	06	08	01	0	02	0	02	0	02	0	02	0

CHAPTER XXX

MISCELLANEOUS RECEIPTS.

To pre- SOAK the skin in water for one day, then
serve clean it well of fat, take alum three pounds,
Skins rock salt four ounces, and dissolve in as much
with the water as will cover the skin in a tub or vessel ;
Hair on. then boil the solution and when lukewarm put
in the skin and soak it for four days, working it
well with the feet or hands several times ; take
it out and dry it in a warm place, but not in the sun. Boil
up the water again, repeating the same process with the
skin, wash it well and beat it with a wooden mallet till
quite soft, after which dry it in the shade, rubbing it be-
tween the hands at intervals. By this means it will be as
soft and pliable as doeskin.

•
Carcel or The management of a lamp is not very difficult
Argand and common care and attention by the servant
Lamps. will keep it in order. In the first place, for the
lamp to burn clear and steady, the oil should be
of a good quality (cocoa-nut is the best) and the
air-holes in the rim at the bottom must be freed from dirt
and all impurities, so that a current of air can pass through
the centre of the wick. Pour out the remaining oil and,
having wiped the lamp carefully, examine that all the parts
are in their proper places, and by turning the wick up and
down see if it is sufficiently long to last the time required
for its burning, if not replace it with a fresh one ; then re-
charge the lamp with oil and replace the chimney and shade,

when it is fit for use. Common oil is sometimes burnt in these lamps, but the light is never bright and much smoke is given out. In cold weather cocoa-nut oil must be warmed previous to being put into the lamp, this should be done as short a time before lighting as convenient. When necessary to wash the shade and bottoms use lukewarm water with a little soap, and carefully wipe them with a soft dry towel. With the suspension lamp, that is raised or let down by a chain and pulley, be guarded in holding the bottom firm whilst the lamp is being removed, to check its suddenly running up with a jerk from the force of the balance weight, and never leave the bottom and globe of the empty lamp with the chain drawn down to its full extent, as the corresponding weight of the lamp to the balance weight above being wanting, the least motion will cause the lamp so suddenly to rise as to throw the glass part out of the rim and break the whole. Servants should have this explained to them, as well as not to rub off the bronze from the pedestal. Wicks can easily be made from the upper part of a cotton stocking, should the supply run short, and others be not immediately procurable.

In trimming the moderator lamp let the wick
Lamp be cut evenly all round, as if left higher in one
Cleaning. place than it is in another it will cause it to
 smoke and burn badly ; the lamp should then be
 filled with oil from a feeder, and afterwards well wiped with
 a cloth or rag kept for the purpose. Small sticks, covered
 with wash-leather pads, are the best things to use for cleaning
 the glasses inside, and a clean duster for polishing the out-
 side. The globe of a moderator lamp should be occasionally
 washed in warm soap and water, then well rinsed in cold
 water, and either wiped dry or left to drain. When candle
 lamps are used take out the springs occasionally and free
 them well from the grease that adheres to them.

Cut the wick as even as you can with the top
Clark's of the inner tube, but do not cut all the black
Lamp. part off, as this wastes the wick and makes it
 more difficult to re-light. The wick is put on
 with a cotton-stick like all ordinary lamps. Fill the lamp
 every time it is burnt, as the wick should be well saturated.
 Light the lamp with a lucifer or splint of wood. Do not put
 the chimney on till the wick is alight all round. The wick-
 holder cannot be improperly fixed, as there is only one way
 of doing it. The small cup that is screwed on at the bottom
 of the burner catches the overflow. The lamp need not be
 cleaned for years, and without occasioning trouble, it will
 constantly give a beautiful light.

Soak isinglass in water until it is soft, then
Armenian dissolve it in rectified spirit, in two ounces of
Cement. this dissolve gum galbanum, or gum ammoniac,
 of either ten grains; add five or six large tears
 of mastich reduced to a liquid state by rectified spirit. The
 cement must be kept closely stopp'd, and when wanted for
 use melted by putting the bottle in some warm water. Used
 for broken glass and china, and resists moisture very well.

For broken glass, china or stone-ware. Beat a
China small quantity of quick-lime into the finest powder,
Cement. sift it through a muslin cloth, and having smeared
 the parts to be joined with white of egg, dust
 the powder over this and unite the edges.

Take very fine white lead paint, unite the
Another broken particles with this and keep them in their
Cement. position with slips of adhesive plaster spread on
 cloth; when the paint is perfectly dry, the united
 parts will be found as strong as ever, and the slips of plaster
 may be removed.

Take two quarts of tar with two ounces of *Wilson's* grease, boil these in an iron vessel for a quarter of an hour ; prepare some slacked lime and finely *Cement* pounded glass, pass each separately through a *for Stone*, fine sieve and mix in the proportion of two parts *&c.* of lime to one of glass, a sufficient quantity of the boiled tar is now to be added to this mixture to render it of the consistency of thin plaster ; small quantities only of this cement should be mixed at a time, as the cement hardens so speedily that it is too hard for use. This composition has the quality of being imperviable to wet or dampness of any kind.

Take two pounds of bees' wax and one of gum *Another*, resin and melt them together, then strew in a *for Ala-* pound and a half of the substance to be joined, *baster*, reduced to an impalpable powder ; mix and stir *Marble*, the mass well together, as soon as it is cool *Porphyry*, enough it must be well kneaded and worked in *&c.* water so that the whole of the ingredients may be well incorporated. When the cement is to be applied it must be heated, as must also the edges or sides of the material to be joined, which likewise must be perfectly dry.

Where the cracks are not too wide and deep *Cracks in* they are better filled up with dammer than *Chunam* chunam, as the last continually separates as it *Roofs.* dries ; whereas dammer, if not made brittle, and poured along the openings hot, will last for years and the roof remain waterproof. It is made of Rall, a gum resin dissolved, in a sufficient quantity of common oil ; a small portion of tar or wax may be added, to keep the dammer rather soft than otherwise, as it adheres to the chunam better ; in the rains it is hard, Put the ingredients

into an iron or copper vessel (an earthen one is dangerous) over a fire, and stir it until the resin is dissolved. This must be done in the open air, in case of boiling over or taking fire. Then fill the cracks with this liquid and the work is finished. This dammer, when made without the tar, may be used for covering the corks of bottled ale, &c.

Four ounces of lamp black, two ounces of *Blacking*. treacle or jaggery, a tea-spoonful of diluted vitriol, half an ounce of sweet oil, a wine-glass of vinegar and a pint of beer or water; mix the oil and treacle and lamp black together so as to form a paste, add the vitriol, then by degrees the vinegar and water.

Take two quarts of stale beer, half a pound *Another.* of ivory black, three ounces of treacle, half an ounce of gum arabic, one ounce of sweet oil, one ounce of brown sugar-candy and half an ounce of diluted sulphuric acid; mix up the oil with the ivory black and treacle, warm the beer, in which dissolve the gum and sugar-candy; stir up all together, and finally throw in the diluted sulphuric acid, which will produce a fermentation and cause an amalgamation of the whole.

Four ounces of clear glue, logwood chips half *Jet Polish* a pound, finely powdered indigo a quarter of an ounce, the same of soft soap and isinglass. Boil *for Boots,* these ingredients with a quart of vinegar and *Shoes, or* one pint of water for ten minutes after the *Harness.* ebullition begins, then strain the liquid when cold and it is fit for use; remove all dirt from the boots or leather, and lay on the jet with a sponge or rag.

Rectified spirits of wine one quart, seed lac *French* two ounces, shell lac one ounce, gum sandarach *Polish.* one ounce, gum copal and camphor of each one ounce; pound the gums and put the whole into

a stone bottle, cork it securely and place the bottle in hot water, shaking it often till all be dissolved. A very small quantity is to be applied at a time, and only a small surface covered with the liquid, and that is rubbed off immediately; a little more is then applied which is also rubbed off, and this is repeated till the desired polish is attained; the rest of the table or other furniture is treated in the same manner till the whole surface is polished.

Grate a quarter of an ounce of white soap, *Polish for* put it into a new earthen vessel with a pint of *Furniture.* water, hold it over the fire till the soap is dissolved, then add three ounces of bees' wax and half an ounce of white wax, cut into small pieces; as soon as the whole is incorporated it is fit for use. When used, clean the furniture well, dip a bit of flannel in the varnish when warm and rub it on the furniture; let it stand a quarter of an hour, then apply a hard brush in all directions and finish with a bit of clean dry flannel or coarse woollen cloth.

Take fuller's earth or prepared chalk, reduce *To clean* it to an impalpable powder, then form it into a *China and* thin paste with water; apply it to the glass or *Glass.* china with a soft cloth, let it dry and then rub it off.

Wash your casks with water till all the impurities are removed, for each pipe take one *To clean* pound of chloride of lime with fifteen quarts of *Casks.* water; throw the whole into the cask and shake it so as to affect every part, then wash it out several times with fresh water. The smell of the chloride of lime will pass off in a few hours.

The most effectual way to sweeten a tainted cask, is to have the hoops removed before cleaning it by a cooper.

To two ounces of yellow bees' wax put half
German an ounce of black resin, melt it in an earthen
Polish. pipkin and add by degrees one ounce of spirits
 of turpentine.

Cover the steel well with sweet oil and let it
To take remain for a couple of days, then use unslacked
Rust out lime finely powdered and rub with it until all
of Steel. the rust disappears.

Wash the spot with diluted sulphuric acid
To remove or muriatic acid with a feather, do not let
Ink or it remain long or it will leave a mark; rub
Stains from it quick with a piece of rag, and when the stain
Tables. is removed drop a little sweet oil on the part
 and give it a polish.

Every article of this description, whether of
To clean block tin or queen's metal, should first be
Dish washed and dried, then rubbed with pounded
Covers. whiting or fine chalk mixed with a little oil;
 after which wipe it clean, dust some of the dry
 powder in a muslin bag over it, and polish with a dry soft
 cloth or leather.

The best material for cleaning plate is finely
To clean powdered whiting or prepared chalk. The
Plate. plate should be constantly washed with soap
 and water, or occasionally boiled in water in
 which brown soap has been dissolved; then wipe it clean
 with a cloth; a brush may sometimes be required to remove
 any tarnish between the fluting or crevices, and if any dark
 spots remain smear them with a little pounded whiting
 mixed with spirits of wine, gin or turpentine; let it dry,
 then brush it well off, after which polish with a soft dry
 leather. Plate that has long lain by, if treated in this man-
 ner, will resume its original polish immediately; always

after being used it should be washed clean, then rubbed with a soft leather and a little of the powdered whiting or chalk.

Mix with two ounces of rectified spirits of
Scouring turpentine two drachms of either of the fol-
Drops. lowing essential oils—cloves, cinnamon or lemon ;
 rub a little on stains of silk, woollen stuffs or
 linen with a bit of soft cloth or old cambric ; it will also
 remove the stains of paint, pitch or oil without taking out
 the colours.

Frequent airing is indispensable, therefore
To preserve shake and place them out occasionally in the
Woollen sun, then brush them well before either laying
Cloths in the drawer or chest, fold amongst them
from In- dried Neem leaves, peppercorns, Butch, cam-
sects. phor in small bags or bitter apple. Furs should
 have pounded black pepper well dusted amongst
 them.

Hold the part firmly to prevent the silk from
To efface being creased ; then, with a clean soft white
Spots of cloth or an old cambric pocket handkerchief,
Grease rub the spot very briskly, but not with sufficient
from violence to fray the silk ; change the positions
Silks. of the handkerchief frequently, in the course of
 a minute or two the spot will entirely disappear.

The stains may be instantaneously and en-
To remove tirely removed by laying over them a fold or
Wax two of dry blotting paper, and applying for a
Stains moment the pressure of a moderately hot iron ;
from or hold a hot iron or poker within an inch or so
Cloth. of the cloth and the wax will immediately be
 attracted to it, then rub the spot with a piece of
 cloth or brown paper to remove any mark that may remain.

Knead a small mass of dough underneath a *Dr. Traill's* little stream of water for some time, until it has *Indelible* parted with all the starch it contains and only a *and Un-* sticky mass remains in the hands. The more *changeable* carefully this is done the more pure the gluten *Ink.* will be. To ten parts of pyroligneous acid add half a part of gluten, put the whole into a covered vessel and submit it to a gentle heat for twenty-four hours, when a solution of the gluten will be effected and a saponaceous fluid remains. Procure some of the finest lamp black, and to every twelve grains add one ounce of the fluid, rubbing it quite smooth in a pestle and mortar, the addition of a little bruised allspice, cloves or cinnamon gives the liquid an agreeable aroma. This ink if exposed to the sun and air only becomes of a more intense black.

Lunar caustic two drachms, distilled or rain
Marking water six drachms, gum water two drachms;
Ink. wet the linen where you intend to write with liquid pounce, dry it and write upon it with a clean pen.

Sub-carbonate of soda one ounce, water a pint,
Liquid colour with a little sap green or gamboge. If
Pounce. potash is used instead of soda the ink will spread.

Wet a spot with the pounce large enough for
Method of the name or initials, set it to dry, either by the
using fire or in the sun; when it feels stiff, rub it
Pounce and well with the smooth handle of a knife or the
the Ink. stopper of a bottle, shake the ink and, as the articles are marked, lay them in the sun to dry, taking care that the writing does not touch any other part of the cloth otherwise it will stain it indelibly.

The acrid juice between the outer and inner
Native shell of the cashue nut, if written with on linen,
Marking stains it a dark brown ; as will the milky juice
Ink. from the tree. The natives also use the juice of
 the marking nut (the *Betarwine**). The part of
 the cloth to be written on is first covered with rather a thick
 paste of chunam, and then rubbed off, after which the
 juice contained in the cells of the nut is used as ink.

Varnishing A clean solution of isinglass in water, or the
Pencil white of an egg well beaten up, will answer the
Drawings. purpose ; great care is requisite when laying it on.

For pre- Linseed oil three pints, bees'-wax twelve ounces,
serving pounded rosin four ounces, fir rosin two ounces,
Leather. melt, add neat's-foot oil two pints and oil of tur-
 pentine one.

Another. Oil of linseed one pound, yellow wax and
 common turpentine each two ounces, Burgundy
 pitch one ounce ; melt in an earthen vessel.

Another. Oil of linseed one pound, suet eight ounces,
 yellow wax six ounces, yellow rosin one ounce ;
 melt in an earthen vessel.

Linseed oil is to be preferred, but most other
Drying Oil vegetable oils will answer. To every quart of
for Paint oil add half an ounce of pounded vitrified oxide
 &c. &c., of lead (Moordar sing) ; boil this for a short time
 and stir it well, let it stand to cool and settle ;
 strain it off from the sediment at the bottom, which is com-
 posed of the fatty part of the oil, when quite clear it is fit
 for use, either to mix with paint or other purposes. This
 paint will dry in twenty-four hours. The oil, if put on
 cloth of a close texture, will render it nearly waterproof ;

* *Semecarpus Anecardium.* ,

added to pounded chalk or whiting, it makes excellent putty for windows, &c. ; if mixed with mutton suet and a little wax (melted over a fire) to the consistence of thick cream, it will be found a most excellent composition for softening leather and preserving it against heat and rain.

Take bees'-wax, turpentine and Burgundy
Boots and pitch, of each two ounces, melt these in a pint
Shoes of drying linseed oil, and rub the leather with
Waterproof. this composition in the sun or near the fire
 until it is well saturated.

If made of wool or cotton, should never be
Carpets. laid down on a floor without a coarse cloth under-
 neath that has been well soaked in a solution of
 corrosive sublimate ; the quantity of water to one pound is
 about three gallons. White ants, which are so destructive
 to carpets, will seldom go near this or cloth dyed with
 indigo.

Oil floorcloth, if laid on a chunam or stone floor, the least
 damp soon decays, unless a matting or other substance is
 placed beneath it. To clean, scrub with a brush, soap and
 water.

A strong glue for veneer work or other pur-
Glue. poses is made by dissolving isinglass in spirits of
 wine or brandy, in the proportion of an ounce to
 a pint of spirit. The isinglass must be chopped up very fine,
 put into a bottle with the spirits, and dissolved in boiling
 water over the fire ; when required at any time a moderate
 heat will liquify it and render it transparent.

First take care that your bottles are all
To bottle washed clean and dried on a rack, the corks
Beer. good and in proper order, (all worm eaten,
 decayed, or knotty ones must be rejected), wash

them well in luke-warm water, then put them into fresh, and they are fit for use; be careful that they are of the proper size. The cask of beer having been put on a stand, with a slight tilt forwards, and had time allowed to settle (a few days is quite sufficient), introduce the tap at the bottom, which has been previously bored and stopped with a cork; then with a gimlet make a hole in any part of the cask near the bung, and stop it up with a wooden peg that can be moved at pleasure, for admitting the air into the cask, and facilitating its passing through the tap. All being ready, draw off a little first into a jug, and in this dip the ends of each cork as your bottles are filled, previous to corking them; when the whole is finished, tie the corks down with string, and dip the top in prepared boiling dammer, or fine chunam; this is done with the view of securing them from ants and other destructive insects. The beer will be fit to drink in three or four months. To a mess, or private family where there is a great consumption of this article, the bottling of beer at home will always be found a considerable saving; for beer that has to be sent in bottles from the presidencies generally costs, if the distance is above two hundred miles, from seven to eight rupees a dozen to the consumer, whereas, if purchased in cask and bottled at home as here directed, it may be drank at one half the price. The bottles are to be had at most out-stations for little or nothing; at the presidency they cost from one rupee eight annas, to two rupees the dozen. The best time for bottling beer is after the rains, and during the cold season. In the latter it takes a longer time to ripen.

Ants, red or black, After having discovered the aperture of their nests, surround it with soft clay formed into the shape of a funnel, and pour in boiling water.

Where they are in the habit of infesting a floor or room, lay down thin slices of raw meat or liver, upon which the

ants will soon congregate ; let a person go about with hot water in a basin and throw in the meat as it is covered, then shake it dry and put it down again to collect more.

To prevent ants getting on a table, teapoy, bed, &c., tie round the lower end of the leg or post a thin slip of flannel dipped in castor oil ; they will not pass over this ; or place the legs in pans of water.

Are the most destructive of all the insect tribe

White infesting a house, destroying the thickest rafters,
Ants. furniture, books, papers, cloths and goods of all
 descriptions, which they completely perforate.

At the commencement of the rains they quit their reptile state, become winged insects, and make their appearance a little after dusk, when they are very troublesome, covering everything with their wings, which fall off and leave their bodies without the power of moving. A light in the room attracts them, and if they cannot be shut out, the best way of decoying them from the table is to have the lights removed to one side at a distance, and place near it a basin of water, in which most will be taken. Poultry are very fond of them, and in some parts of the coast, Mysore and the Carnatic, they are an article of food among the lower castes, and sold fried in the bazaars. The only effectual method of getting rid of a nest is to excavate it and destroy the queen ant, and unless you get hold of her you may continue to kill the rest by myriads daily without success. She is known from her size, being from two to three inches long, and proportionately large.

To secure boxes from their depredations, the best plan is to place them on glass bottles laid lengthways, and if kept free from dust they cannot ascend. They have a great dislike to indigo, and will seldom touch cloth dyed in it or saturated in a solution of corrosive sublimate ; the proportion of one pound to four gallons of water is sufficient.

They also dislike salt which may be mixed up with the mud or gober that is sometimes spread over the floor or wall ; though this is not an effectual remedy it is as well occasionally to adopt it.

Wash every part, crevice or corner, where they
Bugs, to can be secreted, with a strong solution of alum
destroy. water, boiling hot, of the strength of as much
 pounded alum as the water will dissolve ; this is
 an effectual remedy. Or wash every part of the bedstead or
 furniture with a strong solution of corrosive sublimate, or
 dissolve the sublimate in spirits of turpentine with the addi-
 tion of water. It is almost impossible to prevent these in-
 sects from getting into your beds and furniture where there
 are native servants in attendance ; the utmost cleanliness is
 requisite, by continually taking down the curtains, removing
 the bedsteads out in the sun, and pouring boiling water all
 over such parts as the insects can harbour in.

If the bugs are in the walls of the house or anywhere else
 about, you may prevent them getting up the posts of the
 bedstead by placing each leg in a vessel or tin saucer filled
 with wood ashes from the kitchen ; they will not pass over
 this ; and for children's cots nothing can be better. It is
 preferable to water, as the clothes from the bed may fall
 into it and get wet ; besides domestic animals often lap the
 water and servants forget to see that the pan is filled again.
 Never allow the dhobees to lay out the clothes on the bed
 when they bring them home from the wash, as they may have
 some of these insects amongst them.

Cork cut into thin slices and fried in fat, then
Rats, to placed where they are in the habit of frequent-
destroy. ing, will greedily be devoured by them and cause
 their death.

Unslacked lime in powder if placed around their holes

will also destroy them, by sticking to their feet which they lick off and then die.

Field rats may be destroyed by having dried chillies mixed with hay and put into a common chatty in which a hole is made at the bottom ; then light the grass or hay and turn the mouth close over the rat hole ; a person should then blow through the hole in the chatty, which will drive the smoke into their burrows and suffocate them. Previous to doing this all means of egress by other holes must be stopped up, or else chatties similarly prepared applied to them at the same time.

Arsenic and coarse meal-flour mixed in the proportion of three or four grains to an ounce of meal will greedily be devoured by them ; but it is necessary to feed them two or three times with plain meal first. Or else take some split horse gram (chenna) that has been soaked in water and become soft, sprinkle a little sugar over it and then some arsenic, mix it well together and place it for the rats ; this is a bait they will seldom refuse, especially if they inhabit the stable or outhouses. Care must be taken that it is never placed in the way of poultry, sheep or goats.

These vermin may be easily removed by rubbing the dog's ears, or wherever they have fixed themselves, with sweet or castor oil. Fleas will not remain on dogs or animals that have powdered butch rubbed over them, or if washed with an infusion of the same ; rubbing them with train oil is also an effectual remedy.

May be removed in the same manner ; indeed it is very necessary if you find your poultry moping about to have them examined to see if these vermin are not the cause ; fowls die in numbers from being covered with ticks. Some soil is parti-

cularly favourable to them and you can only preserve your poultry by removing them away.

Sprinkle the room with a decoction of bitter
Fleas, to apple or wild indigo leaves, fumigate with burnt
destroy. thyme or brimstone and have the rooms continually swept and cleaned. Pounded butch, or an infusion, if sprinkled about is also a remedy and may be applied to animals infected with them.

Boil half an ounce of quassia chips in a quart
Flies to of water and sweeten it well with sugar, let it
destroy. cool and strain it; put this in plates or saucers about the room.

Take a table-spoonful of finely ground black
To drive pepper, the same quantity of sugar or syrup,
Flies from mix this in half a teacup of milk; put it about
a room. the plates or saucers where the flies are most numerous. But the most effectual method of keeping them out of the house or room is to have checks to the doors and windows, and let them remain down during the day.

These little insects are very troublesome to
Eye Flies. persons reading, working, &c. Checks to the doors and windows prevent their entrance into a room. Curled slips of paper or cotton thread suspended to the wall-shades will attract them, where, if undisturbed, they remain. It is said that they have a great aversion to the milk-hedge, also to the Gheegowar, a small spotted green and white aloe-looking plant, which, if hung about the room, they will not enter; this practice is adopted by the natives.

Soak half an ounce of quince-seed (Behdana)
Bandoline in a pint of hot water all night, then strain
for the through muslin, adding a few drops of essence
Hair. of bitter almonds or any other scent, cork it well,

for if left exposed to the air it soon spoils; to make it keep, a wine-glass of spirits of wine should be added after straining.

To restore hair on any bald surface of the head
Baldness. it is necessary that the system be brought into a healthy condition, when either of these three stimulating applications may be used with every probable chance of success :

No. 1.—Make a pomatum of hog's-lard, blending with it as much tincture of cantharides, of treble the usual strength, as it will take up. When used, it should be applied twice a day, by rubbing it on the bald part for five or six minutes, and continued even after the head becomes sore.

No. 2.—Take two drachms of pounded sulphate of copper (blue vitriol) and dissolve in one ounce of brandy or spirits of wine; rub this on the part two or three times a day.

No. 3.—Take half an ounce of oil of cloves or cinnamon, add four ounces of spirits of wine; apply this to the part; or all over the head if the hair is falling off.

A strong solution of cloves may be made by first bruising them a little; then put them into a stopper bottle, and cover with spirits of wine or French brandy; place this out in the sun for a day or two; strain and use it.

The seed of the Moringah or horseradish tree,
To promote when ripe, yields an oil equal to any known for
the growth this purpose, and if coloured and scented, will
of Hair. be found to compete with the far-famed Ma-
 cassar.

Shaving the head strengthens the hair and causes it to grow thicker, and even sometimes to curl; or else rub well into the roots of the hair freshly expressed almond or

cocoa-nut oil, scented with any essence that may be most agreeable.

To wash the hair, use soft soap and lukewarm water with ground chennah flour (native name Bassun). The hair is first to be washed with soap and water, then the chennah flour, made into a thin lather or paste with water between the palms of the hands and rubbed on the head, after which it must be washed off with fresh water and the hair well dried.

The natives use the Ricah or soap-nut (*Supindus saponaria*).

Take thirty tolahs' weight of Manjoo Phul *Jet black* (*gall-nut*), fifteen of Huldah (*ball hurrah*) of the *Dye for* small description, roast each separately in *Tilly the Hair*. oil (*gingilie*), and pound it very fine; take one tolah of Pitkuree (*alum*), roast it on an iron pan, and add to it one tolah of Nowshagur (*sal ammoniac*), mix and grind both with one masha of Nulah Thothau (*verdigris*), and two tolahs of the finest copper filings; mix the whole well together and make into a paste with aonla water (*phyllanthus emblica*), which is prepared by soaking the fruit in hot water for a couple of hours.

Form the mass into large-sized pastiles or balls, and when required grind up one with some aonla water and apply it over-night to the hair.

Obs.—This has none of that purple tinge peculiar to other native dyes.

Take oil of almonds two ounces, white wax *Cold* and spermaceti one drachm, and melt in any *Cream*. clean vessel, and, while cooling, mix in by degrees two ounces of rose or half an ounce of orange-flower water; or take three ounces of oil of almonds, spermaceti half an ounce, white wax a quarter of an ounce, melt these over the fire and pour it into a warm glass or marble mortar, and mix in by degrees as much orange-flower or rose water as it will take up.

Take prepared kali six grains, oil of almonds
Milk of one ounce, essence of bergamot two drachms,
Roses. rose water three ounces, orange-flower water two
 drachms; mix the whole well together.

One pound of fresh beef marrow, one quart
To make of best Lucca oil, and one ounce of cold-drawn
Pomade. castor oil. Melt the marrow in steam, strain it
 and let it stand till cold, then turn it out on a
 napkin and squeeze out every particle of moisture that may
 remain; melt it again in steam, mix the castor oil and sweet
 oil, leave it open for a few days, then scent it with oil of
 bitter almonds and bergamot, a tea-spoonful of each, and
 bottle it in small stopper bottles for use. It keeps for a year.

Two ounces of beef marrow, two ounces olive
Another. oil, one and a half ounce of honey, half an ounce
 of Jamaica rum, and two yolks of eggs, all
 separately mixed; scent with lemon.

Take oil of almonds, spermaceti, white wax,
Lip and pounded sugar-candy equal parts, mix these
Salve. together and melt over a slow fire; a little powder
 of alkanet root, or cochineal, may be added
 to colour it.

No. 1.—Take common close-grained charcoal,
Tooth pound it very fine and sift through muslin, add
Powder. a little salt; or roast the betel-nut until it has
 become charcoal, then grind it up fine and add
 some salt. This is a great favourite with the natives.

No. 2.—Take powdered cascarilla bark one ounce, cream
 of tartar half an ounce, mix both well together, and use as
 any other dentifrice.

Safflower (washed) two drachms, subcarbonate
Pink Dye of potash eighteen grains, spirits of wine three
for Silk tea-spoonfuls, distilled or rain water four table-
Stockings. spoonfuls; put into a stopper bottle and digest
 the whole for four or six hours in the sun; then

add distilled vinegar, or lemon juice, by degrees, until reduced to a fine rose colour. The native practice is to use a little red cotton in the water, after they are washed with a little lime juice.

First wash the stockings in soap and water to
To wash remove the dirt, then rinse them in clean water
Silk and wash them again with soap, make a soap
Stockings. liquor and colour with pink dye or a little red
 cotton (be careful not to put too much); if the
 latter is used add a little lemon juice to fix the colour, lay
 the stockings in this, then take them out and wring them,
 and set them to dry; place a blanket on the table and lay
 the stockings smooth upon it, and rub them well with a
 flannel on the right side until smooth and shining,

Or take the bruised capsules which cover the soap-nut,
 (native name Ricah,) and stir them in hot water until a sud or
 froth is formed; wash the stockings in this instead of soap,
 rinse them in clear water, then put them into the colouring
 liquid and treat them as last directed.

Bruise some Ricah-nuts and soak them in
To wash warm water to soften, then rub them between
Silks or the hands until a lather is formed; pour the
Damask. froth and liquid into tepid water and wash the
 silk in it, using soap to any part that is very
 dirty; when clean rinse the silk in some weak lime juice and
 water, take it out and wring it gently, then hold it at each
 end and swing it in the air until partially dry, lay over a
 clothes'-horse a table-cloth or sheet and place the silk upon
 it, then rub it with a soft cloth or towel gently down until
 nearly dry.

Silk stockings or gloves may be cleaned in the same way,
 only adding a little colouring dye to the lime juice and water.
 Coloured dresses, furniture chintz, &c., should be washed in

cool water alone, but if the colour is likely to fly a little of the froth of the soap-nut must be added.

When silk stockings are new and not to be coloured, a little stone-blue should be put into the last liquid, and when wrung and partially dried they must be stoved with brimstone, and afterwards dressed upon a wooden leg (the outside of each stocking being face to face), and rubbed dry with a piece of flannel.

To give all silks after washing the lustre they originally possessed, they should be bleached by exposure to the fumes of sulphur, a small quantity being thrown over a dish of hot charcoal and the silk exposed to the fumes in an enclosed place.

Make a thin lather of soap, or the Ricah-nut,
To wash and boil the stockings or gloves in it; then take
Net, Cotton them out and rinse in cold water; let them once
Stockings, more be boiled in a lather and rinse them again;
&c. by this means all injury by rubbing is avoided.

Take out the gathers at the top of the sleeves
To wash and at the waist; wash the dress in the usual
Coloured manner in cool water with soap, or a lather made
Muslin from the Ricah-nut; then rinse it and roll it
Dresses. smoothly in a sheet or other cloth, and set it to dry.

When there is any suspicion regarding the
Bite of a dog, the removal of the injured part by the knife
Dog. or actual cautery should be immediately resorted to; or the bitten part must be destroyed to the bottom by repeated applications of caustic, and then the wound covered with a poultice and suffered to heal by granulation. If it should so happen that the wound or bitten part is so situated as not to admit of excision, scarify the part and bathe it with a weak solution of volatile alkali, in the

proportion of one part of the alkali to four of water ; after having washed the wound for some considerable time, it may then be touched with caustic. If after the accident any time has elapsed, the wound must be kept open for two or three weeks, or even longer.

First apply a ligature or bandage tightly, a *Bite of a* few inches above the part bitten, and wind it *Venomous* round the limb till it is brought near the wound, *Snake.* when either suck the wound or apply a cupping glass ; cut out the part with a knife or burn it with a hot iron, or apply lunar caustic, or wash the parts bitten with eau de luce, or spirits of hartshorn ; at the same time give the patient a tea-spoonful of spirits of sal volatile, or half a tea-spoonful of eau de luce in a claret glass of water, or camphor and ammonia with cayenne pepper.

If Liquor Arsenicalis is procurable or at hand, give one drachm with ten drops of tincture of opium, a table-spoonful of lemon juice in sufficient peppermint, or strong brandy and water to fill a wine glass, and repeat this every half hour until improvement takes place, when a purgative should be administered, the wound well fomented with warm water and a poultice of mashed boiled carrots or onions applied to the part.

A bottle of Madeira may be taken in draughts at a few minutes interval, or any equally large dose of strong spirituous or fermented liquor ; keep the patient walking about, and do not allow him to lie down to sleep.

Should the wound exhibit numerous punctures in two parallel lines it may be considered that the snake was harmless, but when there are only two small punctures thus (. .), they are most probably inflicted by a poisonous one.

Obs.—Poisonous snakes have conical tubular fangs, but only one row of teeth on each side of the upper jaw, while the harmless tribe have *two*. Also in the former the scales

decrease in size as they approach the head, while the reverse is the case in the latter.

Apply a ligature above the part, if possible
Sting of a making a strong pressure over it with a watch
Scorpion key, or cut down on the spot and apply lime juice
or bite of a and salt, or a warm poultice of ipecacuanha
Centipede. powder, or the root of a thistle ground and
 rubbed into a paste and smeared over the wound,
 or lint dipped in hartshorn or eau de luce, and, if the pain
 continues, a glass of brandy taken occasionally will relieve it.
 A remedy lately recommended is to drop a little pounded
 burnt alum into the eye.

First examine and see if the sting remains in
 • *To remove* the wound, if so remove it with a lancet or
the sting needle, then wet the part and rub a piece of
of a Wasp indigo upon it; this will relieve the pain at
or Bee. once. Or rub one drachm of pure opium with
 one ounce of sweet oil, cover a bit of lint with
 this and lay it on the wound, repeating it occasionally.

Or less properly the sting of these gnats, are
Musquito attended with a high degree of itching and in-
Bites. flammation; so much so that persons cannot
 refrain from scratching, by the constant repe-
 tition of which a sore is produced, particularly with those of
 a robust and full habit.

To allay the itching in the first instance, wet the part either
 with eau-de-cologne, sal volatile, lime juice, salt and water,
 or a solution of opium and water; but if ulceration has taken
 place a poultice may be necessary; or keep the sore bathed
 with goulard extract, sufficiently diluted, in the proportion
 of a tea-spoonful to a pint of water.

Olive oil is also a useful external application.

Bladders arising from burns or scalds must
Burns and never be cut or opened. In all accidents of this

Scalds. nature it is necessary to employ an immediate remedy, such as immersion in cold water; or surround the parts with fine cotton and apply a bandage over the whole; spirits of turpentine is also a useful remedy; the sore to be kept constantly wet by soaking lint or rag in it and applying to the part; this is an effectual remedy. Or take equal parts of lime water, linseed, olive, or castor oil, and mix together; smear this over the burn or scald, applying the same frequently.

Ointment Yellow basilicon one ounce and a half, spirits
for dressing of turpentine three ounces; mix and dress the
Burns. parts occasionally,

Take fresh burned lime eight ounces, pour
Lime upon it a gallon of boiling water, cover up close,
Water. and when cold keep the whole in a glass bottle; pour it off clear when wanted.

Chloride of lime destroys all bad smells; four
Smells, bad, ounces mixed with two quarts of water and
to destroy. sprinkled about, or even allowed to remain in an open vessel, will remove all disagreeable smell from a room or house. Where this is not procurable, and a drain or any chunam reservoir has become tainted, sprinkle over it a little fresh lime and then saturate it with water, when it may be washed off. Vinegar sprinkled over lighted charcoal in a room is also a great purifier.

While the tumour is in a hard state, apply a
Guinea warm poultice twice a day, made of the pounded
Worm. leaves of the prickly pear, until it breaks and the head of the worm protrudes so far as to be laid hold of with ease, either by a piece of cotton rolled up

like a quill, or by a thin bit of bamboo with a slit in it, so as to hold the end fast; this, as it advances, is to be daily twisted gently round until the whole is extracted, which will be greatly facilitated by pouring cold water above the part; whilst the worm is being twisted no force is to be used; when the worm can be drawn no further apply the poultice over it until the next attempt at removal is made.

Take two ounces of the fresh bark of the root
Tape of the pomegranate tree, and make a decoction
Worm. by boiling it in a pint and a half of water till but three-quarters of a pint remains; of this, when cold, a wine-glassful may be drank every half hour till the whole is taken. This quantity occasionally sickens the stomach a little, but seldom fails to destroy the worm, which is soon after passed.

This may easily be prepared at home and will
Castor Oil. be found equal to cold drawn. Clean the nuts free from all husks, then bruise them in a mortar to a paste, and put it into cold water with a proportionate quantity of cocoa-nut juice, and boil till the oil is extracted; when strain through a fine cloth or filtering paper.

Put the dubber or vessel out in the sun if in
Cocoa-nut cold weather, and throw into it a handful of
Oil, to coarse pounded salt; let it remain a few days
purify. and pour it off carefully without disturbing the sediment.

A simple native remedy for sub-acute rheu-
Rheuma- matism consists in giving lime juice three or four
tism. times a day, in quantities of about one ounce; this is to be continued for four or five days.

A simple remedy in cases of diarrhœa will be
Remedy for found in tincture of catechu half an ounce,
Diarrhœa. compound spirits of sulphuric ether fifteen drops,
 of which thirty or forty drops are to be taken in
 a wine-glass of Bala sherbet three or four times a day. If
 attended with severe pains in the stomach, a dose of castor
 oil, with from ten to fifteen drops of laudanum, often proves
 salutary.

For a full grown robust man or woman one
Wallace's tea-spoonful of red pepper, one tea-spoonful of
Cholera black, two tea-spoonfuls of strong decoction made
Mixture. of cloves, cinnamon and cardamoms; the above
 to be put into a large sized claret-glass, to which
 add sixty drops of laudanum, then fill the glass three-
 quarters up with brandy or arrack, and then fill up the glass
 to the top with boiling water, to which add some grated
 nutmeg. The above dose to be divided into two equal
 parts; one to be given, and if retained, which generally it
 will be, no more need be given, but if rejected, the rest to
 be given; should this likewise be vomited, a second dose to
 be similarly prepared and administered. Hot bricks to be
 applied to the chest, stomach, arms, legs and feet; the
 patient to be kept as warm as possible; the following
 morning a dose of castor oil to be given.

To a person between twelve and twenty years of age two-
 thirds of the peppers, laudanum and spirits to be given, but
 the same quantity of the decoction, the glass filled up with
 hot water.

To children between three and twelve years of age, half
 or quarter, according to the age of the child, of the peppers,
 laudanum and spirits, with one tea-spoonful of the decoction,
 the glass as before to be filled up with hot water; this last
 to be divided into three equal parts, and administered as
 directed for others.

After the dose, if retained, the patient will complain of excessive thirst and a burning sensation in the intestines, this is almost a certain indication of recovery ; but nothing whatever should be given either to allay the one or palliate the other, till four or five hours after the castor oil has ceased purging. Mulligatawny, made strong with pepper and chillies, should be given, and this continued for several days. To a European, young and robust, the whole wine glass to be given at one dose, if he is very bad with cholera. Where the spices cannot be procured, a strong decoction of ginger will answer the purpose.

The following instructions for the treatment of Cholera were issued by the Medical Board in Bombay, during the year 1845 :—

Bleeding.—This may be employed if the pulse be easily felt and cramps be very severe, but in no case when the pulse is almost gone and cramps are not present.

Mixture with Opium.—Of this a dose suited to the commencement of the treatment, and if the purging continue, it may be repeated once.

Pills.—One is to be given to an adult, and half a pill to a person fifteen years old, to check vomiting if the mixture be rejected, and for three-quarters of an hour after taking the pill nothing is to be swallowed. No pill is to be given under fifteen years of age.

Mixture without Opium.—Of this a dose suited to the age is to be given regularly every hour, or two hours after purging and vomiting have been checked by the preceding medicines, until the pulse improve and the skin becomes warm.

Cholera Mixture with Opium.

Solution of Ammonia	.	.	9½	drachms.	} Mixed.
Essence of Peppermint	.	.	5	„	
Tinct. of Opium	.	.	19	„	
Brandy	.	.	19 ounces and 6½	„	

N.B.—Of this mixture one ounce contains 47½ minims of Tinct. of Opium, and ten minims contain almost one minim of the Tincture.

Cholera Mixture without Opium.

Solution of Ammonia	.	.	1	ounce.	} Mixed.
Compound Tincture of Cinnamon	.	.	1¼	„	
Water	.	.	21½	„	

N.B.—Of this mixture one ounce contains 20 minims of the solution of Ammonia, and 25 minims contain 1¼ minim of the solution.

Cholera Pills.

Extract of Opium . . . 25 grains.

Powder of Black Pepper . . . 48 „

Mix and divide into 24 equal pills.

N.B.—Each pill contains 1½ grain of opium.

DOSES

Cholera Mixture with Opium.

Dose at adult age, one ounce or two table-spoonfuls in water.

16 years, half an ounce or one table-spoonful.

8 „ 90 minims or 180 drops.

4 „ 40 „ „ 80 „

2 „ 20 „ „ 40 „

1 „ 10 „ „ 20 „

To persons above eight years, these doses may be repeated once only if no pill shall have been given, and to persons

below eight years, a half dose only may be given, if the first dose shall have been insufficient to check vomiting and purging.

Cholera Mixture without Opium.

Dose at adult age, one ounce, or two table-spoonfuls in as much water.

16 years, half an ounce or one table-spoonful in water.

8 „ quarter „ „ two tea-spoonfuls in water.

4 „ 60 drops in a little water.

2 „ 30 „ „ „

1 „ 15 „ „ „

These dozes may be repeated every one or two hours after vomiting and purging have ceased, until the pulse improve and the skin become warm.

Hot bricks, or bags of hot sand or bottles of hot water wrapped up in cloth, are to be applied along the spine and to the legs, the legs and arms being at the same time constantly rubbed.

Drink.—The patient is not to be allowed the free use of water, as drinking it will keep up vomiting and prevent the medicine being retained; a spoonful only of congee, or water with a little brandy, may be given now and then.

CHAPTER XXXI.

OUT-DOOR ECONOMY.

THE STABLE, FARM, AND POULTRY YARD.

To keep a horse in proper working condition he *The Horse*. ought to have at least a three-mile canter every other day. If, from not being able to give him this exercise yourself or not having a person to ride for you, this is impossible, he should be walked at a slapping pace, not the lazy, lurching walk which the horsekeeper always allows the horse, when led, to indulge in, for at least an hour and a half of a morning and an hour in the evening.

If the horsekeeper can ride at all, it is better to allow him to mount the horse with a snaffle bridle, and take him at a good walk for the same period. Do not trust the horsekeeper with a curb bit, and when he returns, if you want to preserve your nag from getting a sore back, be particular yourself in examining the saddle place for any galls or lumps that may have arisen. Horsekeepers never will tell you of these slight accidents, which taken in time are trifles, but if allowed to go on overlooked for some days may prove a serious nuisance. A pad of numdah, cut to fit beneath the saddle, will mostly prevent this occurring; the application of salt and water is generally all that is requisite for removing excoriations when only of a simple nature, at the same time the saddle should be fresh cased and padded as soon as it begins to be of the least inconvenience to the horse.

On his being brought home, he is to be well rubbed down and water given him. Then the feet and legs are to be well washed in warm water; each leg to be washed half way up the cannon bone and dried separately. Horsekeepers are invariably careless unless well looked after, and wash all four legs at once, leaving three wet while they are drying one. This produces cold and swelling of the legs constantly, and is likely to bring on thrushes in the feet. His grain is now to be given him, and about half an hour after some more water offered and his grass given.

It is better to give all the grass you intend giving the horse between nine and twelve o'clock at once, as he can then select the best himself; about half-past twelve o'clock water is to be again given, and at one o'clock the mid-day feed. After this half of the remaining grass is to be given; at four o'clock the stall should be swept, the horse rubbed down and taken out to his evening exercise. On returning he is to be again slightly rubbed down and cleaned, and the evening's water given, then the evening's feed and the rest of his grass. If the horse is a greedy one, and inclined to eat his bed, he must have a muzzle put on about ten o'clock. Then leave him for the night perfectly undisturbed.

To keep your horse in regular working condition, the times of feeding should be equally divided as convenience will permit: and when it is likely that the horse will be kept longer than usual from home the nose-bag should invariably be taken. The stomach of a horse is small and consequently emptied in a few hours, and if suffered to remain hungry much beyond his accustomed time, he will afterwards devour his food so voraciously as to distend the stomach and endanger an attack of staggers.

As herbage, green and dry, constitutes the principal part of the food of the horse, it is very seldom regarded with the attention necessary. The quantity of dry huryalah grass sufficient for an Arab of 14 hands, is generally from twelve to

fourteen pounds daily, but this must depend of course on his size ; it should, when cut, be well washed, then spread out in the sun to dry for three or four days before being given to the horse. Where the horse is fed on green grass, the usual method is to keep a man to bring it daily, which he cuts and digs up with a portion of the roots ; this is washed and brought home every evening, and in its wet state forms a bundle as much as he can well carry, and if given to the horse in such a state can never be so wholesome as if dried previously ; it should always be kept upon a stand, and given to the horse in small quantities. Hay ought to be cut soon after the rains, when full of its juices and before the seed falls ; it is then in its most nutritive state. The grass cut late in the season merely fills the stomach, affording scarcely any nourishment ; hence the necessity, when laying in a stock, to examine the quality before purchase, as old hay is dry, tasteless, innutritive and unwholesome. Horses, like all other domestic animals, are fond of salt, and it is a good practice to sprinkle the hay with water in which salt has been dissolved, or to suspend a lump of rock-salt near the horse, where he can at pleasure lick it ; there can be no doubt that salt very materially assists the process of digestion.

When it can be obtained, is extremely advantageous for bringing a horse into condition ; it is easy of digestion and speedily puts muscle and fat on a horse that is worn down by labour, and is almost a specific for hidebound. A horse must not have too much given to him at once, as it is apt to make him refuse his other grass or hay. Kirby or cholum (the stalk of the jawaree) is, when chopped up, an excellent dry food for feeding and bringing a horse into condition. It should be cut coarse and put in a manger or rack-stand, thus enabling the horse to feed at leisure ; and as it takes time for mastication, the stomach becomes more gradually filled, and the increased

quantity of saliva necessary for its amalgamation softens and makes it more fit for digestion.

Being procurable in abundance for several months after the rains, may be given either to strengthen the horse or for his recovery, if sick. *Carrots*, To the healthy horse they should be given sliced with finely chopped kirby, half a dozen pounds being an ample allowance. Stewart says of them, in his "Stable Economy":—"This root is held in much esteem. There is none better, nor perhaps so good; when first given it is slightly diuretic and laxative, but as the horse becomes accustomed to it these effects cease to be produced; they also improve the state of the skin; they form a good substitute for grass, and an excellent alterative for horses out of condition. To sick and idle horses they render corn unnecessary, they are beneficial in all chronic diseases connected with breathing, they are serviceable in diseases of the skin, and have a marked influence upon chronic coughs and broken wind."

The quantity of gram necessary for an Arab *Gram*. of 14 hands averages about three seers or more daily; the gram should be ground slightly and soaked for not more than a few minutes. Of course a horse of 15 hands will require an extra seer or more, but it entirely depends upon the work he has to do; if he is hunted every other day or otherwise daily worked, four seers will not be at all too much. If the gram is not ground, it will require a little longer soaking.

Is given in the same quantity, but requires *Cooltie* previous boiling; horses unaccustomed to this grain and its mode of preparation, refuse it at first, but soon take to it like other food. N.B.—A seer is two English pounds weight.

Should be as large, of course, as the number of *The Stable* horses it is destined to contain; and as in India

all stables, except for racing, are generally open, I shall merely describe the length and breadth necessary for a stable, which is amply sufficient if ten or twelve feet in breadth and fourteen in length. The open face of the stable must depend on circumstances, and if it is thought necessary to have any apertures for increased circulation in the surrounding walls, they should be as far above the horses as they conveniently can, to prevent all injurious draughts of air falling upon them. Racks are useful in a stable to keep the hay or grass clean, and prevent its being mixed with the litter. In some stables where the horse is allowed to run loose, enclosed by a high partition from his neighbour, and bars in front, a rack is generally made in one corner, with a wooden trough on the other side for giving him his gram, coolie, or other food, though more commonly the nose-bag is used; this is either made of leather or strong coarse canvas.

When horses are fastened in a stable by halter and heel ropes, consequently almost always standing in the same place, it is essentially necessary that a pit made of brick or stone, where the horse stands, should be sunk, with a sloping gutter running underneath the groundwork of the stable, for the urine to pass off; the surface must be covered over either with a large stone having holes in it for the purpose, or else boards at such intervals of distance as will admit of the urine passing through into the pit or drain. It is well known that the urine of a horse contains a large proportion of ammonia, and that the vapour given out rises soon after the horse has staled, which is in itself injurious in a close stable, as is the case in large towns and the presidencies; this mixing also with other matter of an offensive nature, must affect the health of a horse: hence the necessity of its being removed, and keeping the stable amply supplied with fresh air.

In a warm climate like India, where the stable is confined, ventilation is essential; if this is not attended to, the air becomes empoisoned, and the health of the animal must suffer. "In England it is thought that the majority of the maladies of the horse, and those of the worst description, are directly or indirectly to be attributed as much to a deficient supply of air, as to hard work and bad food: and to prevent any accumulation of foul air, it is necessary that the dung and urine of the horse should be immediately removed, to prevent fermentation and its evolving unwholesome vapour."

Indian stables, away from the presidencies, are,
Light. from their construction, seldom deficient here.

Horses kept in dark stables in England are frequently notorious starters, and it is probable that even the horse fastened in the stable with a dark wall in front may have his vision affected by it; the colour should never be glaring, neither should it be white, especially if the sun shines into the stable, it being as injurious to the eye as sudden changes from darkness to light. The colour therefore should depend upon the quantity of light, and therefore the best colour is perhaps a grey or light brown, easily effected by the simple native process of gobering. Hence dark stables are unfriendly to cleanliness, the frequent cause of the vice of starting, and of serious diseases of the eyes.

It is to the stabled horse, highly fed and irre-
Grooming. gularly worked, that grooming is of so much importance. Good rubbing with the brush or the curry-comb opens the pores of the skin, circulates the blood to the extremities of the body, produces free and healthy perspiration, and stands in the room of exercise. No horse will carry a fine coat without either unnatural heat or dressing; they both effect the same purpose by increasing the insensible perspiration, but the first does it at the expense

of health and strength, while the second, at the same time that it produces a glow on the skin and a determination of blood to it, rouses all the energies of the frame; and a fine coat should only be produced by good cleaning, and not by warm clothing or stimulating spices; though a horse just landed from a ship will benefit much by having stimulants mixed with his gram, such as black pepper and salt, for a time.

A horse must be dressed regularly every day, in addition to the grooming that is necessary after work. If he has been driven, he should be walked gently about without removing the pad or harness, the traces being unbuckled and removed, or turned up so as not to trail on the ground. If ridden, he should be walked with the saddle on, but the girths loosened and the stirrups secured high up, to prevent him from getting his feet into either of them. When the horse is moderately cooled, he is to be taken to his stall and well hand-rubbed and shampooed till dry; his grass or other food may then be given him. The curry-comb should be at all times lightly used; even the brush need not be so hard or the points of the bristles so irregular as they often are. A hair cloth made like a bathing glove, or of coir, is all that is necessary with horses of a thin skin, and this latter is often used by the natives. There is nothing after all like good hand-rubbing, and to this the Indian horse is accustomed. The only thing is to see that the horsekeeper does his duty as he ought; but if not looked after, this is not always the case.

The difference between hard and soft water is known to all persons; and a horse, if he has a choice, will always take running water in preference to that from a well, though the latter be clearer: hard water makes the coat stare, and not unfrequently gripes and otherwise injures him. An Arab horse seldom takes any injury from satiating his thirst at pleasure, that is, if he

has the opportunity ; on a journey a horse should be liberally supplied with water ; when he is a little cooled, two or three quarts may be given to him, and after that his feed ; before he has finished, his gram two or three quarts more may be offered. He will take no harm if this is repeated three or four times during a long and hot day. An Arab horse enjoys bathing as much as a human being, and when you have an opportunity of indulging him with a bath in a clear running stream at noon during a hot day, it is most healthy. The Indian horsekeepers are much in the habit of washing a horse in the morning ; this is all very well if he is not required for work immediately, and can be well dried and groomed after ; but if it is only done to save trouble of hand-cleaning the sooner it is put a stop to the better, and it should seldom be allowed in the rains, except in the middle of the day.

Or the ground husk of wheat, is usually given
Bran, to sick horses on account of the supposed advantage of relaxing the bowels, but it must not be constant or even frequent food, as it produces indigestion from its accumulation in the large intestines. Bran is useful as an occasional aperient in the form of a mash, but never should become a regular article of food.

Obs.—For the assistance of persons whose horses may meet with accidents usual in a stable, desirous to know the treatment immediately necessary in the easiest and commonest forms, and where professional advice is not directly at hand, I have selected from “White,” and “The Horse,” a few remarks and prescriptions, and added to these some of my own, which may serve our purpose in a general work on Domestic Economy.

The first thing to be done is to remove carefully all extraneous matter, washing the wound
Broken fully all extraneous matter, washing the wound
Knees. clean with warm water, and taking care that no gravel or dirt remains. If the joint is penetrated,

a poultice must be first applied ; this will prevent or reduce inflammation. If the joint has been opened the orifice must be closed, and every attention paid to prevent the escape of the fluid which lubricates the joint, by the application of a compress enclosing the wound, and which must not be removed for some days. If it be a deep or extensive wound, goulard poultice is to be applied twice or thrice a day, taking care to keep it constantly moist, when in two or three days a white healthy matter will appear, and the poultice may be discontinued and simple dressing applied ; but should the wound put on an unhealthy appearance, and the matter become fetid and smell offensively, add some pounded charcoal finely sifted through muslin to the poultice, and continue this until a healthy action has taken place ; but in all cases when the disease is of a severe or unusual character, the assistance of a veterinary surgeon should be immediately sought, or the best works on the subject consulted.

Where there has been only a partial abrasion of the skin, carefully washing the part and applying a little simple ointment, with about one-eighth part mercurial, will be found all that is necessary. To promote the growth of the hair the part may be rubbed with any simple ointment containing a small portion of stimulating matter either in the shape of turpentine or blistering fly ; a solution of blue vitriol and brandy is perhaps the best application to all bald surfaces where the roots of the hair still remain.

In recent bruises fomentations are the most
Bruises. essential remedies, and if extensive, with inflammation, it is advisable to bleed moderately near the affected part, and should any hard callous swelling remain in consequence, rub well into the part, twice or thrice a day, some of the embrocations mentioned for bruises.

This operation is performed either with a *Bleeding*. lancet or fleam. The latter is the most common instrument, and safest in an unskilful hand. A lancet with a spring has long been invented by Mr. Weiss, in the Strand, by which a novice may bleed safely from the jugular or smaller vein.

“ For general bleeding the jugular vein is usually selected. The horse is blindfolded on the side on which he is to be bled, or his head turned well away ; the hair is smoothed along the course of the vein with the moistened finger, then with the third and little fingers of the left hand, which holds the fleam, pressure is made in the vein, sufficient to bring it fairly into view, but not to swell it too much, for then, presenting a round surface, it would be apt to roll or slip under the blow.

• “ The point to be selected is about two inches below the union of the two portions of the jugular at the angle of the jaw : the fleam is to be placed in a direct line with the course of the vein, and over its precise centre, as close to it as possible, but its point not absolutely touching the vein : a sharp rap with the blood stick or the hand on that part of the back of the fleam immediately over the blade, will cut through the vein, and the blood will flow. A fleam with a large blade should always be preferred ; for the operation will be materially shortened, which will be a matter of some consequence with a fidgetty horse, and a quantity of blood drawn speedily will have far more effect on the system than double the weight slowly taken, while the wound will heal just as readily as if made by a smaller instrument. A slight pressure, if the incision has been large enough and straight, and in the middle of the vein, will cause the blood to flow sufficiently fast ; or the finger being introduced into the mouth, between the tusks and grinders, and gently moved about, will keep the mouth in motion, and hasten the ra-

pidity of the stream by the action and pressure of the neighbouring muscles.

“ When sufficient blood has been taken, the edges of the wound should be brought closely together, and so kept by a sharp pin being passed through them ; round this a piece of twine, tow, or a few hairs from the mane of the horse should be wrapped so as to cover the whole of the incision, and the head of the horse tied up for several hours, to prevent his rubbing the part against the manger.

“ Few directions are necessary for the use of the lancet. Those who are competent to operate with it will scarcely require any. If the point be sufficiently sharp, the lancet can scarcely be too broad-shouldered, and an abscess lancet will generally make a freer incision than that in common use.”

PHYSICING.

A horse should be carefully prepared for the action of physic.

Two or three bran-mashes given on that or the preceding day are far from sufficient. When a horse is about to be physiced, whether to promote his condition or in obedience to custom, mashcs should be given until the dung becomes softened ; a smaller quantity of physic will then suffice, and it will more quickly pass through the intestines, and be more equally diffused over them. Five drachms of aloes, given when the dung has thus been softened, will act much more effectually and much more safely than seven drachms when the lower intestines are obstructed by hardened fæces.

On the day on which the physic is given the horse should have walking exercise, or may be gently trotted for a quarter of an hour, twice in the day ; but after the physic begins to work he should not be moved from his stall. Exercise then would produce gripes, irritation, and possibly dangerous inflammation. The common and absurd practice is to give

the horse most exercise after the physic has begun to operate.

A little hay may be put into the rack ; as much mash may be given as the horse will eat, and as much water with the coldness of it taken off as he will drink. If, however, he obstinately refuses to drink warm water, it is better that he should have it cold than to continue without taking any fluid ; but he should not be allowed to take more than a quart at a time, with an interval of at least an hour between each portion. A table-spoonful of pounded black salt mixed with the horse's gram, and given morning and evening for a few days, will act as a mild aperient, and generally be found sufficient to keep him in good health and condition.

May be used either for the evacuation of the
Clysters bowels, or for soothing or nourishing a horse.

Where a regular machine is not procurable, a large bladder with a wooden pipe may be used, or a kid skinned without perforating it, is an immediate substitute even for the bladder. The principal art in administering a clyster consists in not frightening the horse. The pipe, well oiled, is to be very gently introduced, and the fluid not too hastily thrown up, and the heat should be as nearly as possible that of the intestines, or about 96° of Fahrenheit's thermometer.

Two ounces of soft or yellow soap dissolved in
Aperient a gallon of warm water. For a more active

Clyster. aperient—Eight ounces of Epsom salts, or even of common salt, dissolved in the same quantity of water. If nothing else can be obtained, warm water may be employed.

If an injection of a soothing nature is required, it may consist alone of plain conjee (rice water) ; but if a purging be great or difficult to stop, add four ounces of prepared or

pounded chalk to the congee, made thicker with two scruples or a drachm of powdered opium.

Fomen- Open the pores of the skin, promote per-
tations spiration in the part, and so' abate the local swelling, relieve pain, and lessen inflammation.

They are rarely, if ever, continued long enough, and when they are removed the part is left wet and uncovered, and the coldness of evaporation succeeds to the heat of fomentation. The perspiration is thus suddenly checked, the animal suffers considerable pain, and more injury is done by the extreme change of temperature than if the fomentation had not been attempted.

Fomentations may be made by boiling Neem leaves, poppy heads and marsh mallow roots to a strong decoction, and then applied : even boiling water is useful.

Mashes Are made by pouring boiling water on bran and stirring it well, and then covering it over until it is sufficiently cool for the horse to eat. They are very useful preparations for physic, and they are necessary during the operation. "

A stale mash should never be put before a horse, as it soon turns sour.

Mange Is purely a local disease, and arises from bad feeding and little attention being paid to the animal ; it is contagious, and may therefore attack horses in good condition.

Cure for Fig leaves beat to a pulp and soaked one night
Mange. in tyre (butter-milk), will in three applications cure the most inveterate state of this disease.

Lampas. When the bars or roof of the horse's mouth near the front teeth become level or higher than the teeth, he is said to have the lampas, and feeds badly

in consequence. Some burn down the part with a red-hot iron; but the best practice is to make a few incisions across the bars with a penknife or lancet, not too deep, and rub the parts with a little salt; this will cause the swelling to subside, and relieve the inflammation.

Are fomentations of the best kind, continued
Poultices much longer than a simple fomentation can be.

The moisture and warmth are the principal use of the poultice; and that poultice is the best for general purposes in which moisture and warmth are longest retained. A poultice, if applied to the legs, should never be put on too tight, so as to prevent the free circulation; or too hot, so as to give pain and increase inflammation.

The best poultices are made from coarse wheat flour and linseed meal, onions or carrots boiled and mashed. Bran is objectionable from its becoming soon dry.

Are inflamed tumours produced by the unequal pressure of the saddle, and, if neglected,
Saddle
Galls often become troublesome sores, and are a considerable time in healing. As soon as a swelling of the kind is observed, cold lotions should be applied and kept constantly wet, or if matter is formed, it must be opened and let out, and poultices applied. Should a hard swelling remain after the inflammation is in a great measure reduced, recourse must be had to a blister, and after dress with simple ointment. In the first instance of a gall being discovered, a strong solution of salt and water will be generally sufficient.

The saddle must be looked at and the stuffing renewed.

The attack of this disease is always sudden,
Gripes, or and proceeds from various causes. Sometimes
Spasmodic from drinking a large quantity of cold water
Colic. when the body has been heated and the blood accelerated by violent exercise. In horses of a

delicate constitution, that have been accustomed to warm clothing and a hot stable, it may be brought on by drinking very cold water, though they have not been previously exercised. Bad hay is another cause of the complaint; but it frequently occurs without any apparent cause. Colic sometimes follows the exposure of a horse to the cold air, or a cold wind after violent exercise.

The symptoms are, first, the horse begins to shift his posture, look round at his flanks, paw violently, strike his belly with his feet, voids small quantities of excrement, and makes frequent and fruitless attempts to stale; lies down, rolls, and that frequently on his back. In a few minutes the pain seems to cease, the horse shakes himself and begins to feed, but on a sudden the spasm returns more violently, every indication of pain is increased, he heaves at the flanks, breaks out into profuse perspiration, and throws himself more violently about. In the space of an hour or two, either the spasms begin to relax, and the remissions are of a longer duration, or the torture is augmented at every paroxysm, the intervals of ease are fewer and less marked, and inflammation and death supervene. "A powerful remedy is three ounces of oil or spirits of turpentine, with an ounce of laudanum, mixed with ghee or oil. If relief be not obtained in half an hour, the horse should be bled freely, as far as three quarts, as it may relieve or mitigate inflammation, and a clyster given, composed of congee (rice water) with a handful of common salt. If it be a clear case of colic, half of the first dose may be repeated with an ounce of Barbadoes aloes dissolved in a little warm water. The belly should be well rubbed by two persons, one on each side, and the horse afterwards walked about or trotted moderately.

When relief has been obtained, the horse must be rubbed dry, plenty of litter given him to rest upon, and have bran mashes for the next two or three days.

As the treatment for colic would be fatal in inflammation of the bowels, the distinguishing symptoms are here given :—

Colic.

Sudden in its attack.

Pulse rarely much quickened in the early stage of the disease, and during the intervals of ease, but evidently fuller. Legs and ears of the natural temperature. Relief obtained from rubbing the belly.

Relief obtained from motion.

Intervals of rest.

Strength scarcely affected.

Inflammation of the bowels.

Gradual in its approach, with previous indications of fever.

Pulse very much quickened, small, and scarcely to be felt.

Legs and ears cold.

Belly exceedingly tender, and painful to the touch.

Motion increasing the pain.

Constant pain.

Rapid and great weakness.

The causes of inflammation are, most frequently, sudden exposure to cold, over-feeding, having been some hours without food, and then allowed to drink freely of cold water; stones in the intestines are an occasional cause, and colic, neglected or wrongly treated, will terminate in it.

The treatment must be early and copious bleeding, application of blisters to the abdomen, or else mustard embrocation assiduously rubbed upon it, and if the horse is costive, a pint of castor oil mixed in congee must be administered by a clyster, and his legs well rubbed by the hand, and plenty of litter for the animal to lie down. If, after these remedies have been applied, the disease appear to continue in violence, the pulse become quick, weak, and fluttering, so as scarcely to be felt, or if there appear a remission or cessation of pain, or the horse become delirious, these are always fatal symptoms, denoting that mortification is taking place; but should the pain continue after the above remedies have been fairly tried, an anodyne clyster may be injected.

Are bony excrescences about the shank bone,
Splints i. e., between the knee and fetlock joint. They never occasion lameness, unless situated so near the knee, or back sinews, as to interfere with their motion, and are invariably found on the outside of the small bone, and generally on the inside of the leg.

The treatment is simple:—Shave the hair closely off round the tumour, rub in a little strong mercurial ointment for two or three days, and follow it up with an active blister; sometimes a second may be necessary.

Thrush Consists in a discharge of fetid matter from the cleft of the frog. When the frog is in a sound state the cleft sinks but a little way into it, but when it becomes contracted the cleft extends in length and penetrates to the sensible horn within; from this fissure the thrushy discharge proceeds. When the complaint attacks the fore feet it is seldom an original disease.

The treatment consists in first removing every part of the loose horn, and keeping the frog moist, and introducing as deeply as possible a pledget of tow or lint covered with an ointment composed of one ounce of blue and white vitriol rubbed down with two pounds of simple ointment or lard, to which is added one of tar, at the same time giving the horse a gentle laxative, and nothing is better than a table-spoonful of pounded black salt, morning and evening, mixed with his gram. When the disease exists in the hind feet the same attention is necessary, keeping the bowels moderately open and applying the astringent ointment. This treatment will be assisted by gentle exercise and frequent hand-rubbing to the legs.

A horse will sometimes take to starting, or the *Worm in the Eye*. ghora wallah may bring him to you, saying that “he has a worm in his eye,” when, on examination, you will perceive a small one actively moving and darting about within the aqueous humour. This can only be got rid of by its removal; a simple operation. The horse must be carefully thrown, and the head firmly held down by an assistant, with the affected eye uppermost towards the operator, who makes a pressure with the forefinger of his left hand on the inner side of the ball

of the eye so as to keep it steady, when, with a lancet in the other hand, immediately the worm appears near him, a puncture is made into the chamber of the aqueous humour, and as the water escapes the worm will come away with it. The after-treatment, if the horse be in a healthy condition, is very simple, merely requiring the eye to be bandaged and the animal prevented from disturbing it by rubbing or otherwise. In a few days the eye will assume its usual appearance. A veterinary surgeon or an experienced farrier had better be employed to perform the operation, which in their hands is very simple.

There are three kinds found in the horse ;
Worms. the most mischievous reside in the stomach and are named bots ; they attach themselves to the stomach at the sensible part and do great injury, occasioning emaciation, a rough staring coat, hide-bound, and a cough.

2nd. A long white worm, much resembling the common earth-worm, six to ten inches long, which inhabits the small intestines ; a dose of physic will sometimes remove incredible quantities.

3rd. A smaller dark-coloured worm, called the needle-worm, inhabits the large intestines ; they cause great irritation about the fundament and are very troublesome to the horse. Their existence may generally be discovered by a white powder found about the anus. They may be removed by an injection of linseed oil, or an ounce of aloes dissolved in warm water.

Cure for long White Worms.

White Arsenic	5 to 8 grains.
Cantharides finely powdered ..	6 to 10 „
Sulphate of Iron finely powdered	1 to 2 drachms.
Ginger powder	1 drachm.
Tartarized Antimony	1 „

To be given with his gram for a fortnight ; mix with the powder a little Boosah.

Purgative Balls.

No. 1.		No. 2.	
Barbadoes Aloes	5 dr.	Barbadoes Aloes.....	7 dr.
Prepared Natron.....	2 „	Castile Soap.....	$\frac{1}{2}$ oz.
Aromatic Powder	1 „	Powdered Ginger	1 dr.
Oil of Caraways	10 drops.	Oil of Caraways.....	10 drops.

Syrup enough to form a ball for one dose.

No. 3.

Barbadoes Aloes	1 oz.	Aromatic Powder	1 dr.
Prepared Natron	2 dr.	Oil of Anise Seeds.....	10 drops.

Syrup enough to form a ball for one dose.

Tonic Balls.

Yellow Peruvian Bark.....	6 dr.	Powdered Opium	$\frac{1}{2}$ dr.
Cascarilla	1 „	Prepared Kali	1 oz.

Syrup enough to form a ball for a dose.

Cordial Balls.

No. 1.		No. 3.	
Cummin Seeds, Anise Seeds, and Caraway Seeds, of each	4 oz.	Cummin Seeds, Coriander Seeds, and Caraway Seeds, of each	4 oz.
Ginger.....	2 „	Grains of Paradise	1 „
Treacle enough to make it of a proper consistence for balls. The dose about ..	2 „	Cassia	$\frac{1}{2}$ „
		Cardamon Seeds and Saffron, of each.....	2 dr.
		Liquorice dissolved in White Wine	4 oz.
		Syrup of Saffron enough to form a mass. The dose about	2 „
No. 2.		No. 4.	
Anise Seeds, Caraway Seeds, Sweet Fennel Seeds, and Liquorice Powder, of each	4 oz.	Powdered Ginger	4 oz.
Ginger and Cassia „	$1\frac{1}{2}$ „	Powdered Caraway Seeds, Oil of Caraways, and Oil of Anise Seeds, of each	2 dr.
Honey enough to form them into a mass. The dose about	2 „	Liquorice Powder	8 oz.
		Treacle enough to form a mass.	

Embrocation for Bruises.

No. 1.		No. 2.	
Camphor	$\frac{1}{2}$ oz.	Tincture of Cantharides	1 oz.
Oil of Turpentine ..	1 „	Oil of Origanum	2 dr.
Soap Liniment.....	$1\frac{1}{2}$ „	Camphorated Spirit	6 „
Mix.		Mix.	

Mustard Embrocation.

No. 3.		No. 4.	
Muriate of Ammonia	1 oz.	Camphor	1 oz.
Distilled Vinegar	8 „	Spirit or Oil of Turpentine..	2 „
Spirits of Wine	6 „	Water of Ammonia	2 „
Mix.		Flour of Mustard	8 „

To be made into a thin paste with water and rubbed for a considerable time on the part.

Blistering Ointment.

No. 1.		No. 2.	
Spanish Flies powdered	$\frac{1}{2}$ oz.	Oil of Turpentine.....	1 oz.
Oil of Turpentine	1 „	To which add gradually	
Ointment of Wax or Hog's		Vitriolic Acid	2 dr.
Lard	4 „	Hog's Lard.....	4 oz.
Mix.		Spanish Flies powdered	1 „

No. 3.	
Common Tar.....	5 oz.
Vitriolic Acid	2 dr.
Oil of Origanum	$\frac{1}{2}$ oz.
Hog's Lard	2 „
Spanish Flies powdered	1 $\frac{1}{2}$ or 2 „

Add the Vitriolic Acid gradually to the Tar, and then the rest of the ingredients.

Alterative Ball.

Socotrine Aloes	1 oz.
Castile Soap	1 $\frac{1}{2}$ „
Powdered Ginger and Myrrh.....	of each $\frac{1}{2}$ „
Syrup enough to form a mass, to be divided into six balls.	

Lotions.

The strength of these often require to be altered. Where the inflammation and irritability of the part are considerable, they must be diluted with an equal quantity of water; but if the inflammation be subdued, and a swelling and ulceration remain, the alum solution cannot be made too strong.

Astringent Lotion.

No. 1.		No. 2.	
Alum powdered.....	1 oz.	Alum powdered	4 oz.
Vitriolic Acid.....	1 dr.	Vitriolated Copper	$\frac{1}{2}$ „
Water	1 pint.	Water.....	1 $\frac{1}{2}$ pint.
No 3.			
Sugar of Lead			4 oz.
Vinegar			6 „
Water			1 „

The best cows in Western India are the *Cows*. Guzeratti, and in the South, the Mysore and Nellore, and in the Upper parts, the Nagore; the general time of calving being at the commencement of, and during the monsoon. The Guzerat cows, when in full milk, after calving, give from five to six seers daily, for the first three or four months, if fed with gram and green grass;* the Nellore cow about half the quantity, and the common country cow seldom more than two or three seers, and generally not more than one, from which the calf must have its share. Few country cows will give any milk if the calf is taken from them. It depends upon the constitution of the cow how nearly she may be milked to the time of her calving,—also on the quantity and cost of feeding. When pasturage is abundant, the best way is to keep such a stock of cows as will enable you to have a succession in milk. The expense of tending them out grazing is the same for a dozen as a couple, a man being required to milk, feed and pen up the calves morning and evening.† The quantity of gram to be given to each cow daily must necessarily depend upon her milk. For a common country cow, half a seer soaked at each milking is sufficient; double the quantity will be required for a Nellore or Guzerat cow. In selecting a cow for purchase the Natives give preference to those with fine thin skin, good looking udder (not depending on the size), and long thin tails. Colour is a matter of no consequence; of course if the cow does not promise from her appearance, when in full calf, to give a fair share of milk, no one would

* The natives seldom, if ever, give gram to their cattle, and previous to calving Oord is the principal grain given; also Tour, Chennah, and others that are cheap. The Oord is first boiled and then mixed with oil—say one-fourth of a seer of oil to one seer of Oord, and this is given to a cow, and twice the quantity to a buffalo.

† At all the towns and villages there are herdsmen who collect and take out the cattle to feed of a morning, and bring them back in the evening, charging from two to eight annas per head a month. ‡

think of becoming a purchaser. The price of a good Guzeratti cow is from thirty to seventy rupees or more; the Nellore probably not quite so much, and a country cow from five to fifteen rupees. It is necessary that a cow should be fed while being milked so as to induce her to give it down freely; the natives generally allow the calf to suck at the same time; before the cows are milked the teats should be washed and wiped. The milk of some cows yields more cream than that of others. The cream yielded by the last half of the milking is always the best, provided the udder is properly emptied. Water added to milk causes it to throw up a larger quantity of cream than if unmixed, but the cream is of a very inferior quality. Milk carried to a distance before it is set for cream, or in any other way shaken, gives much less cream, and is also thinner than that which has not been agitated. Milk should always be strained before setting for cream. The cream being churned and strained from the buttermilk, is to have the remains of the buttermilk carefully squeezed from it with as little working of the butter as possible, and then moulded into the form necessary; it should never be touched during the making by the hand, but worked up with a wooden spatula. Butter is always injured in its quality by being kept in water, nor will it keep so long as if in a cool vessel that is porous, with moisture round it. The only cheeses made in this country are cream or common white curd, directions for making which will be found under a separate head of the present work.

The feeding of these animals for the table (as *Calves*. in Europe) is seldom carefully attended to; but should you desire to have good veal, you must allow the calf the whole of its mother's milk, and for the first week break a raw egg into its mouth every day; the second week give it two eggs, and increase the number weekly until it has had six daily, when it will be found fat

and fit to kill—not such half-starved meat as is usually sold for veal, but approaching in flavour to an English dairy-fed calf. If you do not choose to give it eggs, let the calf run to another cow, as the expense with a country-bred animal is very trifling. Calves may be reared upon skimmed milk as in Europe, but then the milk must not be allowed to stand more than a few hours, otherwise it will get sour. At first the milk must be put into a vessel and the hand immersed in it, giving a finger for the calf to suck and draw the milk up by; or else put the milk into a leather bag, funnel shaped, with a small opening for the calf to suck it out by; this is the common native practice, but after a few days the calf will drink it very readily from the vessel it is offered in. In Europe chalk is placed in the pen where the calf is confined, for it to lick; this is done, not as is generally supposed to whiten the meat, but to correct the acidity of the milk.

The finest description of these animals to be *Buffaloes*. found throughout Hindostan are those along the banks of the Ganges, as well as in some parts of the Deccan about Jefferabad, Amārouttce, and Mahore, east of Hingolie. The quantity of milk from the finest bred animals has been known to be equal to that of first rate English cows, being upwards of five gallons in the twenty-four hours, but this is very uncommon. The average supply received from a good buffalo in full milk may be about from six to eight seers, from a common one seldom more than four; and if not carefully attended to they soon fall off even from that quantity. The milk of the buffalo is extremely rich, and answers all domestic purposes, yielding a rich cream, butter, cheese and ghee. In choosing a buffalo select the fine dark black or light brown, with a good barrel, short legged, thin necked, flat and broad hind quarters and large open eyes. Their food consists generally of grass, hay, kirbec, bran, oil-cake, cotton seed, &c. But when they

have calved the best food to give them besides grass for the first week at milking time, is boiled jawaree and baujeræ, about one seer of each, with a table spoonful of zeera. When brought home to be milked, cotton seed or oil-cake is given to them. They delight in water and will not thrive unless they have a swamp or pond to wallow in. There rolling themselves, they work hollows, when immersed, deep enough to leave nothing but their horns, nostrils and eyes above the water. When a buffalo has calved the young one is immediately taken from her and brought up by hand; if a male it is given away, being considered useless except for draft or to breed with. The males are very savage, and if taken out to the jungles with other cattle will fight even the tiger, should he venture to attack the herd; the female will also make the same resistance. The milk sells from eight to twenty seers the rupee, and ghce made from it with care may be considered one of the most useful of domestic articles, and will keep sweet and good for years.

These are procurable in all parts of India, of a
Goats. fine description, though varying much in appearance. The Surat goat, brought to Bombay, is highly prized. It is short legged, well formed, round and compact, giving as much milk as a seer at a time. The kid affords a delicate meat, for which Bombay has long been celebrated. The goats from the banks of the Jumna in Hindostan are a long-legged breed, but excellent milchers; so are some from the southern part of India. They all feed alike, and will eat leaves and roots where no other animal could find a subsistence. It is necessary to give a little grain, morning and evening, to your milch goats. Half a seer of gram or other grain at a time to each is quite sufficient, and if you have a garden the refuse leaves from any vegetable will be greedily eaten by them, as also cakes of bread made from the common sorts of grain, such as jawaree,

baujeræ, &c. Where there are children a milch goat about the house is invaluable; but remember they are very destructive to a garden, and must be carefully looked after. The kid should never be allowed to follow the mother if you require her milk, unless some means is adopted to prevent its sucking, either by a muzzle or tying her teats.

Bengal has long been celebrated for its gram-fed mutton. The gram gives the meat a flavour far superior to any other method of fattening; the grain of the meat is not finer than that of sheep in other parts of India, as undoubtedly in the Deccan, where there is good green grass pasturage, the meat is fine and extremely sweet, and mixed with a proportionate quantity of fat. To the southward there is a large breed of sheep of a reddish colour that, if fed on grain like the Bengal, will become fat, as easily retaining the same flavour and qualities. Perhaps much of the estimation in which Bengal gram-fed mutton is held arises from the shepherd's making wedders of the males when young—a practice not generally adopted, but very essential to having fine-flavoured mutton. In the case of sheep it is necessary that their pens should be clean and dry, and secured from the attacks of wild animals. They may be taken to feed with goats, but should never be driven out before the dew is off the ground, and should always be brought home of an evening when they are to have their grain given to them; such sheep as you are about to prepare for fattening will require less than those you intend to kill, being already fat. If, for instance, you kill once or twice a week, you will replace the slaughtered one by another from the flock, and so continue. The selection for killing should fall upon that sheep which is in the habit of rushing to the gram trough shoving the others aside; he generally is in the best condition. Sheep should at first have the grain broken for them and a little salt every third day or so mixed with

it ; it is useless giving sheep grain until they have eight teeth in front, and then the proper quantity for each averages about half a seer daily. In some parts of Bengal where grain is very cheap, the whole flock is fed on it. A sheep is allowed to get fat and fall off, and again fattened before he is killed, which very much heightens the flavour of the meat. This is two or three times repeated. The lambs, besides sucking the ewes, are fattened with ground gram, sugar and milk ; the Hindostan shepherds understand this well, and the meat is deliciously sweet. The proper time for making wedders of them is when they are about three weeks old.

House lamb is very seldom procurable, though sometimes the natives will bring them up for the purpose of sale, where there is a demand for such meat. They are fed on native bread, milk and vegetables—in fact, pretty much in the same way they are at home.

These animals, when reared in a sty for domestic purposes, are very useful and do not give much trouble. The China breed being round, short-legged and of a docile temper, are to be preferred, but if crossed with English or any other breed make much finer pork and bacon, as they do not run so much to fat, and the bacon becomes more streaky. If you desire to bring up several young pigs for porkers or bacon, rail off a space of a few square yards independent of the sty, that they may roam about, as it is not beneficial to confine them at first, and give them any spare vegetables with their food daily ; but as soon as you wish to fatten them, let the food be as nourishing as possible, and remember they will fatten much sooner on boiled food than raw. They should also have plenty of clean water to drink. The tame pig gives from six to eleven young ones at a time and carries her young sixteen weeks. They sometimes breed twice a year but the more usual time is once in eight months. Clean-

liness is essentially necessary to rearing pigs in India, and the best way to attain this end is to have the sty^e paved with large stones, so that they cannot be turned up; yet a sow that is breeding will get on better if she has plenty of grass on a good clay floor, which should be kept just moderately moist, so as to be cool, but neither swampy nor wet. Before they farrow they are very fond of scraping a hole to lie in, and if the ground is dry and dusty the young ones are apt to get smothered; this is known to have been the case with a litter where there was a chunam floor. The sow may be put with the boar from a month to six weeks after farrowing, though it is much better to wait a longer period. The young are seldom fit to roast under a month, and there will generally be found in a litter one larger than the rest. This is not, as is supposed by some, the mother's favourite, but is the strongest, and manages, by ~~dis~~ casting the others aside, to get the largest share of milk. Of course he is the first for roasting.

The sty^e may be built of stone, bricks or wood, and if not for breeding sows, should always be well paved and on a slope, that water may be thrown over it to keep the animals cool and clean, giving them during the rainy and cold weather plenty of straw or grass to lie on.

Their food may consist of the refuse from the garden, table and kitchen, or rice boosah mixed with buttermilk. They thrive very well on boiled grain, such as jawaree, cooltie, &c. Gram they are also very fond of; and if fine, firm, fleshy bacon is desired, it is the best grain they can have when fattening. The food, whatever it is, should be put into troughs for them to eat out of, and the best I have found are those cut out of stone, as being strong as well as heavy, and not easily turned over, which, if it happens, occasions a great loss of food. Where pigs are kept it is necessary to have a Hindoo servant to attend and feed them, and this duty is generally performed by one of the Mihtur caste.

The successful management of these animals *Rabbits.* consists in cleanliness and proper feeding, keeping them dry and in the open air, and sheltering them from rain and sun. The boxes or hutches in which they are kept should be swept out every day, and holes made in the bottom, so that they may be as dry as possible. The breeding hutches for does should have a separate compartment with a door at the end for the purpose of cleaning it out when necessary, but this door should never be opened after the doe has littered, until the young ones are able to run about. Some does are so shy that if you disturb them in any way at the early stage after giving young, they destroy them immediately. Rabbits are very prolific; their period of gestation is one calendar month. The does when about to breed should have fine dry grass given to them to make their beds with, which they line by plucking hair from the breast and stomach. The young ones may be separated from the does when a month old, but it is better to let them remain a fortnight longer, as it increases their size; the feeding of them carefully after this is principally to be attended to. They should be kept in a separate hutch by themselves and fed at regular periods; for if seldom fed and in large quantities, they overfill their stomachs and become what is called pot-bellied. The best food is lucerne, cabbage, lettuce leaves and sliced carrots, also wild endive, with bran of the first sort, and ground or split gram a little moistened, also jawaree. A doe may be put with the buck when her young ones are a month old. The number a doe produces at a litter varies, some giving three and others as many as seven or more young ones. The buck should always have a roomy hutch to himself, with plenty of gram and dry food. The young bucks intended for fattening should be cut when a month old. This can be done by incision, or ligature.

Rabbits may be kept in an artificial warren by digging a large square hole about six feet deep, lining it with a brick

wall, and then filling up the hole again with earth and water or clay, beating it well down. This must be surrounded with another wall and covered in, so that no animal can disturb the rabbits which are here put and left to burrow as they please. An opening should be made into an outer separate room or yard, with a sliding door, where their food is to be placed for them to feed. This is done with the view of catching and selecting them when at their meals. In some situations, where the ground is of a hard stony nature, so as not to require a wall beneath, it is only necessary to excavate the place and fill it up with earth, as before directed, moistening it with water and beating it down firm.

MANAGEMENT OF POULTRY.

The time of incubation with the domestic fowl is three weeks, and during that period the *Domestic Fowls.* fowl generally, if left to herself, will leave her eggs once in twenty-four hours to feed, shake her feathers, and exercise her limbs. Some fowls are such close sitters that they will not leave their nest even for this purpose—so intent are they on their maternal duties. In such a case the hen must be lifted carefully from her eggs and put out to feed, when after a short time habit will induce her to leave them at the same time each day. A sitting hen daily turns her eggs, and if she were not to do this the heat from her body would be unequally distributed and the yolk become misplaced. A laying hen must do this, as she could not deposit the requisite number of eggs for a brood in less than fifteen days, and in a fourth part of that period the yolk would have sunk through the white and come in contact with the shell, which, being porous, would have admitted the atmosphere, and the vital principle would have become inert and the egg be addled. As early as the third day of incubation the nature of the egg is altered and rendered unfit for use. The yolk of the egg is devoted exclusively to

the nourishment of the chicken in embryo ; and if this, by the admission of air, as I have before observed, is injured, the brood is destroyed. Chickens may be left under the mother without injury for a couple of days, as her care and warmth are far better calculated to rear them than any artificial means. As nature has pointed out the means of preserving her eggs to the mother, it is plain that the same plan of turning them daily is necessary to keep them fresh and equal to new-laid. When a batch of young chickens is hatched, it is hardly necessary to confine them under baskets or coops, as they thrive better by being allowed to follow the hen about, and only require food to be given them once or twice a day. They must at night be carefully shut up with the mother in a basket, on straw or fine dry grass, and let out early in the morning. The food may be rice or jawaree. Game fowls require much more care than the common. The same treatment as to food, &c., for the turkey will here perhaps be found the best. It is not advisable to put the game-hens on their own eggs, as they are too heavy and clumsy birds, very often destroying the young ones, like turkeys, by trampling and pressing them to death, even whilst resting at night. The common hens should therefore be preferred, and as they are small not more than seven eggs should be placed under them at a time. It is very difficult to get the thorough game breed, and, in many of the large cities in India that are celebrated for them, the owners of the fowls, if constrained to sell the eggs, often dip them in hot water previous to doing so, with the view of destroying their vitality. Even any rough motion will have the same effect, by rupturing the membranes which keep the white, the yolk, and the germ of the chick in their appropriate places, and upon these becoming injured or mixed, putrefaction is promoted.

Persons desirous of breeding their own stock may commence at any time of the year, although that after the first

fall of rain and during the cold weather is the most favourable, when turkeys, guinea fowls, and chickens may easily be reared. Ducks and geese are later in laying, though the former will sometimes continue to give eggs throughout the year. Geese seldom lay more than one batch of eggs in the year, and the period during which they usually lay is from August to January.

I may mention, for the information of persons rearing their own poultry, that an enclosed, sheltered spot, well secured either by a trellis-work, or wall sufficiently high to confine the stock is necessary, in which there should be a shallow pond or chunam tank for the ducks in some convenient part: if care be not taken that the sides slope sufficiently for the animals to get in and out with ease they are occasionally drowned. There should also be patches of fine gravel for the fowls to roll in and clean themselves, as well as for food; and if protected by a shed the better, under which should be a few pits filled with dry sand or ashes from the kitchen, &c., for the birds to wallow in. The fowl-house should be large and roomy, and if tiled the better, as being cooler and safer from animals. The door should be well secured and inaccessible to vermin, with a hole sufficiently large for the fowls to pass through, but admitting of being well closed at night, or, if required, at any other time. Around the room there may be boxes, pans, or baskets fixed at a proper distance from each other, either in the wall or on the floor, perfectly accessible, for the hens to lay and sit in. Fowls are very stupid in recognising their own nests, and often interfere with each other, so as to spoil a hatch. Care should be taken to mark the basket or box in which a hen has commenced to sit, putting the date down in a book, or marked in some other way. The room should be frequently whitewashed and wood-ashes sprinkled plentifully about; and after a batch of chickens have been hatched, the boxes or baskets should be scalded or fumigated with smoke to

kill the vermin and fleas, which are almost certain to collect. The hens whilst sitting should be at liberty at all times to leave their eggs to procure food or wallow in the ashes put on purpose for them. If, for want of accommodation, you are obliged to keep your ducks and geese in the same place with your poultry, they should be separated by a division, and the two latter species again divided and kept apart. It is essentially necessary that the fowl-house be continually swept out, and the floor and walls occasionally washed with fresh chunam water to destroy the vermin, or else it is impossible for a visitor to inspect the stock. Clean water should also be near in pans for the poultry to resort to whenever so inclined.

In selecting fowls for the table, it is in this country almost impossible to obtain any particular breed. Choose your birds young, well shaped, and in a healthy condition. If you cannot appropriate a room, you must keep them in a feeding coop, or under baskets made on purpose; only be careful that cats, the mongoose, or other vermin cannot get at them, and see that they are not crowded; provided you keep them clean and supply them with jawaree, rice, gravel, and water, there is little else necessary; and, by substituting fresh fowls for those killed off, you may always have at hand a few pairs of fowls ready for the table.

To fatten fowls, when you put them up, first mix some fine bran and ground jawaree, wheat, or rice, together with warm water; let them pick this for four or five days, then cram them with ground rice, wheat, or jawaree, with a little mutton fat chopped fine and mixed, for about a fortnight, when they will be in prime order.

Chickens should pick on ground grain with milk and a little fat for a week at least before cramming; do not afterwards force them too fast.

Capons should be crammed for three weeks, the same as fowls. Turkeys require a month to fatten; give them rice

boiled in milk with ground grain, and some fat mixed in the same manner as for fowls.

Give geese and ducks coarse boosah, mixed with soaked jawaree and water or buttermilk, for a few days; then give dry grain, such as rice in husk, jawaree, and clean water, also some fine gravel. Do not let them wet their feet, but give clean straw to lie upon; feed them three times a day at regular hours, and give them no more than they can eat at once without leaving any, and water only once a day. In two or three weeks ducks, and in three or four geese, will thus be good.

Ducks that are kept in a small inclosure, with a pool or tank to wash in, will get very fat on common grain and plenty of chopped vegetables, such being given to them daily.

As a general rule, keep your poultry for fattening clean, keep them in darkness after their meal, ~~let~~ let them have milk to drink, and immediately before you kill them nothing but congee water made with rice. By these means you will have delicate, white, and fat poultry for table.

Lay from fifteen to twenty eggs, and at all seasons. The hen will sit and bring out the young; but they are very careless mothers, eating the food greedily that is prepared for their young ones, and trampling upon them when moving about. A hen sits upon her eggs for twenty-five or twenty-six days, and will lay them in any secluded spot. When you find a nest, do not remove the whole of the eggs at once unless she has done laying. If she has only lately commenced, take away a part, but be certain to leave a nest egg, and watch her daily.

When she lays her egg remove it, and continue this until she is inclined to sit. The time of incubation I have known to vary, but on the twenty-fifth day the chickens generally make their appearance. Do not remove them until the whole

are come out, unless the hen has got off the eggs herself. In that case take away the young ones, and put them in a basket lined with cotton, and keep them safe ; when they are all hatched the hen should be removed into a dry spot, and let some chopped eggs, onions, and pounded grain, mixed, be given to her and the young ones ; let her eat her fill. Large baskets of a conical shape are most convenient for rearing them under. If the hen is careless with her chickens, treading on them, she must be taken away and kept outside, and the young ones fed by themselves, until they are strong enough to run about and get out of her way. If you have a person to watch them, the hens may be allowed to roam about, as the young ones thrive faster and considerably better on the seed and insects they pick up in grass than when wholly confined ; at all events they should be allowed to feed in this way morning and evening. When the young ones are put up with the hen at night, see that she has fine soft grass in the basket in which she sits to cover the young ones, otherwise you may find one-half killed by her smothering them during the night. If the young ones appear to mope, and do not seem lively, put two or three grains of black pepper down their throats. It may be bruised at first, but this is not of much consequence. The ground on which the basket is kept during the day must be dry, and should also be shaded from the sun. After the young ones are feathered there is little trouble with them ; they eat greedily chopped onions, salad, hard eggs, bread and milk, or in fact anything. The young ones should never be let out when the dew is on the ground, and should always be taken in a little after sunset. Turkeys certainly thrive better when allowed to roam about, but they require to be watched on their excursions, and will, if fed in any particular spot, return to it at the customary hour. When turkeys, or fowls, or chickens get the chicken-pox, which the natives call mattie (and to which they are very subject in the rains), for both old and young

pounded charcoal and bruised onions, mixed with a little cocoa-nut oil, if rubbed over the pimples about the head for a few times, is almost a certain cure ; care at the same time must be taken that the eyes are not closed over by the disease, for if so the birds cannot see to feed, and large turkeys or fowls will then require to be crammed with food, or else they die from starvation.

These are reared when young precisely in the same manner as turkeys ; only the female in this case seldom hatches her eggs ; when she does it is necessary to keep her confined under a large basket or coop. The young ones should have white ants given to them twice or thrice a day, with hard-boiled eggs, rice and onions chopped fine. It is particularly necessary to keep them in dry ground and sheltered from rain and sun. If they appear sickly, put a few black peppercorns down their throats. One hen will lay as many as sixty eggs, but only during the rains. Their time of incubation is twenty-five days. When you wish to hatch a brood under a common hen, never put more than eleven or thirteen eggs, and after she has sat about fourteen days you may ascertain if they are good by gently shaking each egg separately, when if addled it will be perceived at once by its sound, as if filled with water ; or by holding the egg firmly in the hand near the ear, the young one will generally be heard to chirp. When a hen has died on her eggs, before the time of hatching, they may be brought out by putting them in flannel near a fire, or exposing them to the sun. By this means the whole batch will sometimes be brought forth, though there is trouble in first teaching them to feed, but which they soon learn if they have a young chicken placed with them ; or at night they may be put under another hen that has young ones. When a hen is let out to feed with her brood, care should be taken to protect them from hawks, crows, &c.

Geese. These commence laying in September and continue until February, sometimes later. Their period of incubation is thirty days. The goslings require very little looking after if there is a pond, nullah or tank where the old one can resort. When the goose begins laying she should have plenty of dry grass or straw near her to cover the eggs with. On her quitting the nest, if there is any danger of the eggs being stolen or destroyed, they must be removed, leaving one as a nest egg.

Ducks. These hatch their own eggs, and sit twenty-five days. They require to be near water with a sloping bank, where they can easily go in and out with their young ones, as otherwise they are constantly drowned. Their food may be either fine bran mixed in water, or any other sort of meal. Rice in its husk they are very fond of.

These, whether of the fancy or common kind, *Pigeons.* require pretty nearly the same treatment; and as my object is to describe the simple mode of rearing them for domestic purposes, it would be useless to enter into a description of the various fancy breeds, further than to describe the particular sorts, which consist of the carrier, pouter, fantail or shaker, so called from its head being always in motion, and the tumbler. The common kinds, generally kept for profit, vary both in colour and size, and seldom quit the place in which they are bred. The first thing is to provide a commodious place for rearing the stock, and for this end a room, secured from the entrance of cats and other destructive animals, is necessary. The door should fit close and securely, with an opening for the pigeons to pass in and out, and at such a height from the ground that no animal could pass or jump easily through, with a door or slide to close at night, and a step or perch for them to rest upon on entering the inside of the room.

Chatties may be built in the wall (or pots) lying on their sides, with the mouths projecting from the surface several inches ; the pots should each be at least one foot in diameter, and the mouth from four to six inches—the distance between each chatty at least one foot. They may in this way be arranged round the sides of the wall as the proprietor may please in any number, or a house may be built on posts, with shelves and close boxes inside ; but then the posts or pillars must be defended so that cats and other animals cannot climb up into the house, and this can only be done by sloping shelves, or else by thorns kept bound round them ; this latter plan is troublesome. They may also be allowed to breed in chatties suspended under the roof of a flat verandah, where no animals can get near them. When the house or dove-cot is prepared the next business is to stock it, and this must be done with young birds just fledged, and which have never essayed the wing ; otherwise they are difficult to retain. With old birds it is necessary to pluck the long feathers out of one wing only, and let them remain in the house until the new feathers are grown, when perhaps they may have formed some attachment to the place, and will not leave it ; but this is not to be depended upon. Pigeons begin to breed when they are six months old, and produce eight or ten couples a year. When pigeons are confined to a room, food and fresh water must be supplied to them daily, and in such a manner as to prevent the excrement contaminating it ; if confined, they must be provided with green food and the place occasionally cleaned, after which strew about plenty of gravel, and take every opportunity by white-washing to destroy fleas and other vermin. Pans of water should also be kept in the place. They are fond of gram, peas, jawaree, and all kinds of pulse, and if they are at liberty will only require to be fed once a day. It is not difficult to match young ones according to your wish, provided they have not already formed their attachment. For

this purpose they must be shut up together, or near and within reach of each other. The male is distinguished by his size and forwardness of action. The female lays two eggs, and, having laid one, she rests a day, and then proceeds to sit; the period of incubation is nineteen days from the first egg, and the male and female divide the labour during the day between them, but at night the hen always sits. At the end of a month the young ones are abandoned and left to shift for themselves. Until they can fly they are called squabs. When a pigeon loses its mate it often entices another from a distance, and this may account for the loss of any particular bird. Cats, rats, and snakes often commit great depredations in a dove-cot, also the mongoose when it can effect an entrance. All these enemies must be guarded against.

Should no young pigeons be produced after the lapse of a day or two beyond the time of incubation, the eggs should be removed, as they are certain to be bad, and a squab taken from another pair substituted. The parents will rear this, and feed off their soft meat, which might otherwise stagnate in their crop and injure them. This soft meat is a sort of pap secreted in the craw against the time it is required to nourish the young.

These, when brought up by the hand, become *Pea Fowl*. very tame, mixing with the domestic poultry, roosting on some high tree at night or the cross-beams of an outhouse. The natives continually, during the rains, bring in the eggs from the jungle, and if put under a common hen they are easily hatched and reared. The food given to the young chickens is precisely the same as for turkeys or guinea fowls. The hen lays from five to seven eggs, and always leads her young away from the male bird to feed until they have got their top-knot feathers, as he otherwise kills them. They are ornamental about a house,

but very destructive to a garden. It is said that they destroy snakes. The young ones, when brought in from the jungles, must be kept under a coop or basket and fed with bruised grain or millet seed, chopped eggs and onions, fine grass, and occasionally with white ants. It does not do to give them too many of the latter, as they are so fond of them as to refuse their other food. If the young are only just hatched, it is difficult at first to teach them to feed. A young chicken about their own age put with them will soon shew the way, and from its habits teach them to follow into the basket in which they are kept during the night, thus saving the trouble of catching them for the purpose.

CHAPTER XXXII.

THE KITCHEN GARDEN.

WHERE you have an opportunity of selecting ground for this purpose, choose a spot possessing a good command of water, free from trees and of a light and loamy soil, such being best suited for vegetation. But if no choice be left for the selection of a spot, and you must turn to the best account you can that which you possess, examine carefully the texture of the soil; and endeavour, if necessary, by artificial means, to render it as productive as possible; and this can only be done by adding manure to the soil, or the requisite material for either destroying its tenacity if of a clayey nature, or if of a sandy soil by mixing with it loam or peat, so as to make it retain the requisite portion of moisture.

LOAM is an earthy mixture containing considerable proportions of clay and sand, but when calcareous matter is also present it is termed marl. Any soil that does not cohere so strongly as clay, but more strongly than chalk, is designated loam.

PEAT.—Lakes and tanks of water are sometimes filled up by the accumulation of the remains of aquatic plants, and a sort of spurious peat is formed. The fermentation in these cases seems to be of a different kind, much more gaseous matter is evolved, and the neighbourhood of morasses or tanks in which aquatic vegetables exist is usually

aguish and unhealthy, whilst that of true peat, formed on soils originally dry, is always salubrious.

Soils may generally be distinguished from mere masses of earth by their friable texture, dark colour, and by the presence of some vegetable fibre or carbonaceous matter.

The species of soil is always determined by the mixture of matters, and never by the colour or texture of that mixture which belongs to the nomenclature of varieties. Thus a clayey soil with sand is a sandy clay; this is the name of the species. If the mass is yellow or red, it is a yellow or red sandy soil, which expresses at once the genus, species, and variety.

The true nourishment of plants is water and organic matter. Both these exist only in soils, and not in pure earth; but the earthy parts of the soil are useful in retaining water, so as to supply it in proper proportions to the roots of vegetables, and they are likewise efficacious in producing the proper distribution of the animal or vegetable matter. When equally mixed with it they prevent it decomposing too rapidly, and by these means the soluble parts are supplied in proper proportion.

The power of soils to absorb water from air is much connected with fertility. When this power is great, the plant is supplied with moisture in dry seasons, and the effect of evaporation in the day is counteracted by the absorption of aqueous vapour from the atmosphere by the interior parts of the soil during the day, and by both the exterior and interior during the night.

TEXTURE OF SOILS.—The perpendicular extent of roots is greatly influenced by the looseness or compactness of the soil; as, for instance, carrots, beet, &c. All deep-penetrating roots when placed in a hard or stiff soil not easily divisible are not only dwarfed, but split into branches or twisted as they may. Since, then, the mere texture of the

soil, independently of the food of plants which it contains, produces such effects, it must be of the greatest importance to attend to this circumstance.

If the soil is of a sandy nature and very porous, the water naturally sinks into it and moves towards the bottom, which if not of a firmer texture it will drain away; and as the heat expands the water nearest the surface into vapour and raises it into the air, so soon as by this means the surface becomes dry, the moisture below will gradually rise in the same way, leaving little or no further nourishment for the plant. This is to be remedied by mixing a due proportion of loam or clayey matter, in moderate quantities, from time to time, and dressing the soil with old decomposed vegetable manure.

Where the soil, on the contrary, is of a clayey nature, the free use of river or road sand, or brick-dust, will correct this evil; but both must be well worked and incorporated together to render it less adhesive, and manure supplied in the necessary quantity.

If the soil is worn out and requires renovating, dig it deep, turning the lower surface as much uppermost as possible, and pulverise it well, giving a good dressing with animal and vegetable manure.

The sweepings of the garden, refuse vegetables, weeds, the pruning of shrubs, with all kinds of vegetable matter, thrown into a heap and allowed to ferment and decay, soon become manure, and this kind is peculiarly adapted for sowing seed and first rearing plants in, as all young plants on first germinating from seed require a different nourishment than when more advanced, after they have exhausted that contained in the seed-lobes and seed-leaves.

The great object in the application of manure is to make it afford as much soluble matter as possible to the roots of the plants, and that in a slow and gradual manner, so that it may be entirely consumed in forming its sap and organised

parts. Animal and vegetable manures can only nourish the plant by affording solid matter capable of being dissolved by water, or gaseous substances capable of being absorbed by the fluids in the leaves of vegetables. Animal substances, such as carcases of beasts, require no chemical preparation to fit them for the soil. The object is to blend them with earthy constituents, in a proper state of division, so as to prevent their too rapid decomposition. If covered with six times their bulk of soil, mixed with one part of lime, and suffered to remain for a few months, a very rich manure is formed. To destroy the effluvia at the time of removal a little more fresh lime should be mixed with it.

Blood contains certain quantities of all the principles found in other animal substances, and is therefore a very good manure. Bones are of great use as a manure, and the more divided they are the more powerful their effect, but when broken only instead of ground to dust they are more lasting. The easily decomposable substances in bone are fat, gelatine, and cartilage, which seem of the same nature as coagulated albumen, and are slowly rendered soluble by the action of water.

The shavings of horn are a still more powerful manure than bone, as they contain a larger quantity of decomposable matter. The earthy matter in horn, and still more in bone, prevents the too rapid decomposition of animal matter, and renders the effect very durable.

Pigeons' dung, next to guano, possesses the most fertilizing power. The dung of domestic fowls possesses the same properties as that of pigeons, but in an inferior degree.

Rabbits' dung is also used with great success, and is best when laid on as fresh as possible.

The dung of cattle, oxen and cows, contains matter soluble in water, and gives in fermenting nearly the same products as vegetable substances, absorbing oxygen and producing carbonic acid gas.

Liquid manures are formed by infusing rich dungs, as those of fowls, sheep, pigs, &c., or blood, in three or four times their bulk of water, and the application of the extract so procured is made at the usual season of watering, taking care to apply it only to the roots.

LIQUID MANURE.—Half-an-ounce of sulphate of ammonia in a gallon of water makes a first-rate liquid manure with which to water, or rather moisten, plants that have filled the pots with roots, but water them two or three times with plain water before you repeat the dose. By this means they have a stimulant that they feel almost immediately, and it takes three waterings with plain water before its effects are removed.

The value of liquid manure is well known in England to gardeners, and there is no reason why it should not be of equal importance to the agriculturist in this country; and if the draining from the dung-heap was only preserved, as it might be, during the rains, in tanks or other reservoirs, and then mixed with loam and kept under a shade, it would prove the best compost for flowers and vegetables.

Fish is a powerful manure, and should be dug in fresh, but not in too great quantities, or the crop will be rank.

TRANSPLANTING.—If the object be to remove trees or shrubs, it is essentially necessary that the root fibres should be uninjured, and that a sufficiency of the soil attached to the roots be removed with them. If you are transplanting vegetables, such as beet, carrots, turnips, &c., the best method is to use a straight dibber, place the roots perpendicularly without bending the sap-root, and then gently replace the earth around it. It may perhaps be necessary, should the root fibres be injured, to remove some of the leaves, otherwise the remaining fibres will not be able to nourish the plant,

When it is found impossible to preserve the root fibres from injury, or to re-plant them exactly in their former position, in order to diminish the loss of sap, the plants ought to be shaded from the light and sun for a time, or a part of their leaves or branches should be cut off.

The removing of plants or trees depends solely upon circumstances; and the principal facts to be remembered by gardeners are, that all trees and plants derive their nourishment through the tips of the root fibres, and that the sap carried into the leaves passes off by exposure to light and sunshine; therefore the necessity of great care being used to preserve the mouths (or spongioles) entire.

WATER.—Water is essentially necessary for the nourishment of plants, and although some will grow and throw out flowers, they never form seed without it.

The material which water holds in solution forms the important part of nourishment, or otherwise causes the decay of plants. All water contains more or less atmospheric air, and water is more or less beneficial in proportion to the quantity mixed with it. Rain water, from its falling, collects a large proportion of air during its descent.

WINTERING.—Trees are brought into bearing by this process, which consists in carefully removing the earth from the trunk roots and laying them open, and at the same time picking off all the leaves. The tree is left in this way without water for a certain period, and is thus brought into bearing by the nutrient matters and properties of the sap being thickened, and thus stored up and afterwards thrown into the buds, the pulp, wood, root, and crown of the root. The check to the growth of trees by wintering, &c., is thus advantageous, causing the leaf pulp to become thickened by the loss of water and oxygen. When it returns to the stem and crown of the roots, it lays the basis of fresh branches terminating in flower-buds. Whereas, were a plant to re-

main unmoved in a rich soil well watered, it would probably send up more sap than the light could readily deprive of its water and oxygen, and thence would push out new leaves to carry off the superabundance, while there would be no pulp formed thick enough and containing enough of carbon to produce flowers.

WORMS—May either be destroyed by picking them up by hand very early in the morning or late in the evening in moist weather, or by watering with lime or salt and water.

WOUNDS IN TREES.—To heal wounds in trees, make a varnish of common linseed oil rendered very dry, boiling it for the space of an hour with an ounce of litharge to each pound of oil; mix with calcined bones (pulverized and sifted) to the consistence of almost a liquid paste. The wounds are to be covered by means of a brush, after the bark and other substances have been pared off so as to render the whole as smooth and even as possible. The varnish must be applied in dry weather, in order that it may attach itself properly.

DESTROYING WHITE ANTS.—Take a bundle of the twigs of the *Sarcostemma Viminali*; put it into the trough or pot by which the bed or field is watered, along with a bag of salt hard packed, so that it may dissolve gradually. Water so impregnated destroys insects without injuring the plants. Dry twigs answer as well as green. It abounds in the Decan, and all Gogan and the coast of Kattywar.—*Hind. Soom.*

DESTROYING INSECTS ON VEGETABLES, &c.—Sprinkle the leaves over with very fine pounded sulphur tied up in a muslin bag, or with wood ashes from the kitchen. Fumigate also the trees with tobacco smoke, or sprinkle the leaves with a solution made after the following manner:—To three parts of lime add one of sulphur, and boil both together in one hundred parts of water; you may also soak the seed in this.

PREPARING GROUND.—Having selected your spot, which you wish to prepare for either sowing crops or making a plantation, the first thing to be done is to clear it of weeds by drying or ploughing the whole up well, exposing the earth to the action of the sun and air, then breaking up the clods of earth and removing the weeds, which should be burnt on the spot, as the ashes form an excellent manure, and you are certain that the weeds are destroyed. *

PRUNING—Consists in removing all superfluous branches, either for the purpose of increasing the fruit, making the tree bear better, and more regular in its appearance, or enlarging the tree. Though an operation in general practice, it is nevertheless but by few properly understood, and is only to be acquired by practice and observation, bearing in mind the various modes in which each tree is disposed to produce its fruit or flower, and being careful to remove such branches and slips only as may be necessary, without disfiguring or injuring the tree, &c. Be careful in removing decayed branches that you cut them clean down to the place from which they were produced, otherwise that part of the branch which is left will also decay and prove hurtful to the tree.

DIRECTIONS FOR CULTIVATING EUROPEAN VEGETABLES, ETC.

ARTICHOKE.—There are four species; only two are cultivated for use. It has large pinnatifid leaves, erect, and of about two or three feet long. From the centre arises a long stalk, which gives off branches, on the top of which is a large round scaly head composed of numerous oval scales enclosing the florets setting on a large fleshy base, which, with the fleshy part on the base of the scales, is the only part eaten: it is called the artichoke bottom.

The two sorts grown are the French conical spine-leaved and round Dutch globular-headed. The seed may be sown

in June and continued during the rains ; the soil should be light and of a good loamy description ; the seed sown at least six inches apart. When they are in four or six leaves they may be transplanted in rows, and in open situations and good soil, three or four feet asunder. The ground should be of a light consistence and well manured. Let the trenches be about six inches deep, and at least from one to two feet broad ; they will require occasional irrigation if the weather is dry, after having been well watered by the hand. When first removed, at the latter end of the rains, and the plants have arrived at almost their full size, a small black fly collects upon them in the greatest abundance, and destroys the whole of the leaves. This also happens to plants raised from seed sown in October, or at the close of the rains. When the plants, in January, February, and March, have arrived at their full perfection, they may be propagated from slips that grow on the side of the old plants, which wither and dry as soon as the fruit is ripe and gone to seed. Care must be taken, in removing both plants and shoots, that a sufficient quantity of earth is taken up with the roots, so that the spongioles are uninjured. When they appear to have taken root well let the ground occasionally be loosened round them and the stalks well earthed up. The best means of preserving the plants from being destroyed by the fly is to cover the leaves well over with ashes from the kitchen, or sprinkle them with tobacco-water. The seed from Europe, the Cape, Persia, and Hindostan grows well, but the plants that I have succeeded best with were from the upper provinces of Bengal. They were of the large globular kind, and from being acclimated I thought they did not suffer so much from the fly as others. More than one head should not be allowed on each stalk ; pick all the others off. If a piece of stick is run through the stalk across, under each head, it tends to enlarge it. The seed may be collected whenever ripe, which is mostly in May or June. The largest

and finest heads do not always give the most seed ; often the reverse. Young artichoke shoots, if blanched, may be eaten as salad.

ASPARAGUS.—The species are many, but only one is cultivated for use. The method of first raising the plants from seed is either by broad-cast in beds of six feet square, or in long beds of about two feet broad, where they are to remain. If sown in square beds, when the grass is about six or ten inches high and begins to bear small flowers, it may then be transplanted, and must be carefully taken up with a sufficiency of earth attached to the roots, and planted in trenches at least six inches deep and eighteen broad. Between each trench should be a space of one foot or more. The plants may then be laid down in double rows in the trench prepared, at six or eight inches asunder ; perhaps a greater distance may be better. The roots must be carefully covered and well watered. The beds cannot be of too rich and light a soil, and must be kept clear of weeds and watered as occasion requires. When the asparagus is sufficiently strong to commence working the beds, after the stalks have gone to seed, the watering should be discontinued and the stalks allowed to dry and wither ; then uncover carefully the roots, being cautious not to injure the crowns ; cut or twist off the stalks and cover up the crowns again with old rich manure about two inches high, then turn over upon it the spare ground that has been left between the trenches. Thus you will have in the middle of the rows a water-course which will serve to irrigate the roots below. The watering must be continued daily if necessary, which will cause the plants to send shoots up through the loose soil above them, and, if well managed, the grass will be white and fine. Before putting down your plants in trenches, plenty of good manure should be well dug into them, so as to form a rich soil for the roots to strike in. After the grass has been cut and the

shoots are getting thin, cease working the beds and let them go to seed, when they may be again worked. You will seldom get more than two crops in the year from the same beds, therefore you should have them in succession. I know of no animal except rats destructive to the roots; flooding them with water is the only remedy.

BASIL, SWEET BORAGE—Grows as a shrub, and is only used for seasonings with other sweet herbs in various culinary operations. It grows in all parts of India from seed or slips in any light soil, and is used chiefly for flavoring sherbet, &c.

BEANS, BROAD AND WINDSOR—Should be sown in the cold weather in drills, the same as peas, each bean six inches apart, and the rows sufficiently separated to admit a person to pass between them for picking, weeding, &c.

The best time in the Deccan for sowing is in November, and if the ground is light and well manured there is no chance of failure. I would also recommend the seed to be changed every season. Rats and porcupines are very destructive to them.

BEANS, FRENCH—WHITE, BLACK, AND YELLOW HARICOT.—These beans are runners and dwarfs; they should be sown in rows about two feet apart, and you may commence sowing them at the close of the hot winds. The dwarf white are preferable at the early part of the season, as they bear sooner than the other sorts; they require sticks at least six feet high and strong, so that they may stand the rain and wind; you can continue to plant them until March with success. All that is necessary is not to put them too close, and to remove caterpillars that are found upon them during the months of July and August. These beans are very hardy and grow well in almost any soil; at the beginning of the rains the blistering fly (*mylabris cichorea*) is very destructive to the flower and must be carefully removed.

The Portuguese bean, or Chevaux-de-frise, is cultivated like all other beans. Its pod has four fringed angles, the edges jagged; they are dressed like French beans. All the other sorts are grown in the same manner.

BEET-ROOT, RED AND WHITE—Is grown from seed and thrives best in a light grey soil. The seed may be sown in the latter end of May and transplanted in either rows or beds. This crop will not produce such large roots as those sown later, but with care some roots fit for salad may be forthcoming in September; and I would advise the plants being grown on ridges during the rainy season. The leaves, when not too large of both species, are used and eaten as spinach. Each plant should be at least a foot apart, and in transplanting them care must be taken to draw the root up unbroken, and the hole in which they are put should, with a dibble, be made quite even and the plant put in straight. It may be transplanted at any period of its growth, except when going to seed, and which all the early sown is apt to do. Fresh seed, if procurable, is to be preferred, though I have no doubt if seed grown in the Deccan were sent to another part of the country it would thrive well. Beet-root is always the finer for not being transplanted, and the soil cannot be too light and should be of a rich old vegetable manure.

BOOR-COLE—Grows to great perfection; the leaves are curled. The top should be cut off when two feet high, the sprouts being the only part fit for use. It is cultivated the same as cabbage, and may be had all the year round.

BROCCOLI.—For culture, see *Cauliflower*.

CABBAGE.—I shall confine myself to two or three sorts—the drumhead, sugar-loaf, and savoy, as all the others require similar care and attention. You may sow the seed in the latter end of May, in boxes or baskets, shaded at first from

the sun and kept continually moist. The advantage of sowing them thus early is, that the plants, by the time the rains have set in, are strong, and the leaves do not offer to the small insect which settles upon them to lay its eggs the nourishment necessary for the young caterpillar when hatched. The plants, when about three inches high, should be pricked out into other boxes, about two inches apart, and lightly covered over with dry thorns to prevent sparrows and other small birds from eating them. When large enough to be transplanted into nursery beds, use the same precaution with regard to thorns; and, lastly, place them where they are to remain, in rows about eighteen inches apart, either on the top of the ridge or in the hollow; the former method in the rains is to be preferred. The soil should be light and rich. In the cold season the precaution of sowing the seed in boxes is unnecessary, as it grows very well in small beds sown broad-cast and watered at first by the hand, after which the plants when removed thrive extremely well. If the seed is sown as late as January, you may raise a stock of plants which reach but to a small size during the hot weather. These, if allowed to remain in the beds and sheltered from hot winds, may be transplanted in the rains. They produce good sprouts for eating when other vegetables are scarce, as also do the stems of the old cabbages. If, towards the end of the rains, the shoots be carefully stripped off, they may be planted and a succession of cabbages procured by this means. I have known this plan adopted for years: in fact, in my own garden I have cultivated them in this way—particularly the red cabbage—for many seasons.

Obs.—You cannot be too careful in examining your young plants twice or thrice a day in the early part of the season, and having all the caterpillars picked off and destroyed. Sugar-loaf cabbage and nolo-cole are particularly infested with them. I found that sprinkling the young plants, after watering, with a little black pepper caused the small green

caterpillar to leave the plant immediately. Slugs and caterpillars have a great aversion to pounded turmeric.

CAPSICUM* *Hind.* **MIRCHEE.**—This plant is so well known all over India as the large red pepper that it is hardly necessary to describe the method of culture, which merely consists in sowing the seed broad-cast, and when the plants are about six inches high to put them either in rows or beds eighteen inches apart. The soil should be rich. They require watering and being kept clear of weeds.

CARROTS *Hind.* **GAJUR.**—This vegetable, indigenous to India, needs little description. The two kinds in general cultivation all over the Deccan are the red and yellow (orange and lemon colour). They may be sown at the commencement of the rains, broad-cast, in beds of about six feet square, and should be thinned, having a space of six or eight inches in breadth at least between each root. This distance is sufficient for your first crop, but those that are sown later should have a larger space allowed. If you wish to preserve your carrots until the commencement of the rains, in the months of March and April, cut off the green tops and let the roots remain in the ground. This checks their growth, and I have by this means had good carrots until the middle of July. I found the yellow Cape to answer the best for preserving; the seed was not sown until January. They bear transplanting well, and may be sown with advantage in drills. The soil should be light and good. Care must be taken, the same as in moving beet, not to break the root.

CARDOON—Resembles the artichoke, but grows much taller. The tender stalks and leaves, when bleached, are used in soups and salads by the French. The plant is cultivated in the same manner as the artichoke.

* The Chinese produce the finest capsicums I have ever met with.

CAULIFLOWER.—The seed should not be sown until the latter end of August, as it does not always head well; it requires the same care as the cabbage, and should be planted in a similar manner. Removing the plants occasionally prevents their quick growth; and I think if the roots when taken up were divided into halves or quarters, before being put into the ground, that it would facilitate its going to head. The soil in which I have seen the finest heads grown was of a greyish description, and the plants had little water given to them. In England the market gardeners seldom water cauliflowers, and once in four days is amply sufficient in the Deccan: no injury will accrue even if watered seldomer. The white broccoli is often taken for the cauliflower in this country, and I have seen heads large enough to be divided into two dishes, and then form a sufficiency to cover a dish in general use for vegetables. Broccoli, both red and white, should be cultivated in the same manner as cauliflower.

CELERY.—The seed may be put down at the commencement of the rains, and, like other plants at that season, is better for being first sown in boxes or baskets, for the convenience of removing under shelter if the weather is bad. When the plants are about two inches high they may be pricked out into other boxes or baskets, two inches apart, where they remain for the first four or five weeks; then remove into beds or rows—to the latter I give the preference at the early part of the season—after that put them into square beds of six feet, and about twelve inches apart. They then grow so close in the leaves that they protect each other's roots from the sun and keep the beds moist, besides being very readily blanched, merely requiring a couple of half-circular tiles to be put around the stem, tied with string or matting; then earth up the sides, which completes the business. In four or five days you may commence cutting, and, by transplanting the offshoots, have a succession all the

year round. The plant is very hardy and goes to seed without any difficulty.

CELERIAC, OR TURNIP-ROOTED.—Another variety of cclery, and is to be managed precisely in the same manner. It seldom grows above eight inches, and mostly spreads upon the ground. The root only of this is eaten. It forms rather a large white bulb, nearly the size of a parsnip, and has an exceeding fine flavour. The root of the celeriac is oftener used for stews than eaten raw.

CHIVES.—A species of shalot. Propagated either by slips or dividing the roots. This may be done at any season, but best after the rains. Nine or ten inches of space must be allowed between each clump.

CRESS.—It is to be sown thick in very narrow drills, about one inch deep and a few inches apart. It requires to be well watered and is in season all the year round. It is only used for salading. The seed is sold in the bazaars, and known by the name of Hallam: it should be cut for use when two inches high.

CUCUMBERS, GREEN AND WHITE.—This vegetable is grown from seed at all seasons. The plants should never be too close. It thrives in all parts of India, and grows with much or little water; and being a creeper, if allowed to climb over sticks or trellis-work, is more out of the way of jackalls and porcupines, who are fond of the fruit. The natives grow them in their fields, in the cold season, amongst grain of various sorts, and in the sandy beds of rivers during the hot weather.

EGG-PLANT.—See *Brinjal*.

ENDIVE, CURLED AND FLAT-LEAVED.—The seed may be sown in the earliest part of the rains in beds or boxes; the

plants when about two inches high should be pricked out into beds or placed in drills. They should not be nearer than one foot, and when grown to their full size must be tied up to bleach. If in the rains it is requisite that the plants should be every now and then opened to let off the water that may have collected inside the plants, otherwise they soon decay. The method adopted in England of placing a board on the plants for the purpose of bleaching will not succeed here, as the white ants attack them, and the board stopping the free circulation of air, prevents their growth and causes decay immediately.

FENNEL.—Grows in great abundance in all parts of India. It is often confounded with anniseed. It may be sown in beds or rows, and does not require any particular care. It is an annual, and dies as soon as its seed has ripened.

GARLIC. *Hind.* **LUSSUN**.—This is common all over India, and may be grown from seed or roots; the latter method is most in practice. One of the bulbs is broken and the cloves taken out and planted in beds about four inches apart: no particular care is required save watering and keeping clear of weeds. When the leaves dry and wither, take up the roots and preserve in a safe place.

HORSERADISH.—I have never seen the plant in India. A substitute is the root of the Mooringa, scraped, which grows wild, and the pods when young are used as a vegetable, both boiled and in curries. The tree is easily propagated by seed, and only requires watering for a few months when first sown.

JERUSALEM ARTICHOKE.—This is a species of sun-flower, and is, I believe, a native of South America. It goes to seed generally in October and November. The plant may be raised either from the seed or by dividing the roots, planting

them the same as potatoes. They should be put down in January or February, and will require occasional watering until the rains, when they make their appearance. As the plants grow they must be well earthed up, and if very tall may probably require to be supported with sticks. This vegetable is ripe as soon as the stalk withers, and the best method of preserving it is to let the roots remain in the ground—that is, if the white ants and other insects do not attack them. If you are obliged to take them up, keep them in a safe place in earth, watering them occasionally. To sow them, put either a half or a whole one, at a foot distance, in rows, the same as potatoes, and attend to them in like manner.

LEEKs.—The seed may be sown at the commencement of the rains, or after, in beds, broadcast. When about six inches high they require transplanting into large beds or rows, at least one foot apart. They go to seed in the course of six months, and grow very well in all parts of the Deccan.

LEMON GRASS, OR SWEET RUSH.—This is a fine aromatic grass, and flourishes well in any good soil. It is propagated by slips from the root and only requires watering. It is used as an infusion and in tea.

LETTUCE.—There are various sorts: the most esteemed are the cabbage, red and brown cos-lettuce. For early salading the seed may be sown at the commencement of the rains, although neither are in perfection until the cold season. They are mostly raised in small beds, and then transplanted into others at about one foot apart, or on ridges around other vegetables; they do not require any particular care. The ground should be light and rich, and when the plants are of a sufficient size they should be tied up. This may be done with shreds of plantain-leaf or twine.

LOVE-APPLE, OR TOMATO.—The produce of South America—a genus of the same class as potatoes. There are two sorts, single and double. May be sown immediately the rains commence, in beds, afterwards transplanted in rows two feet apart, and fastened upon sticks of a strong description. If the soil is good they will grow to seven or eight feet in height. The double, which are the finest, if sown in June ripen in October. The lower branches should be pruned, and a succession of crops may be kept up until April. The small single tomato, with a slight protection from the dry winds, will continue until the rains.

MARJORAM.—A native of India and is very easily reared, in beds or pots, either by slips from the roots or seed. It is used for flavouring ragouts, sauces, &c.

MELON.—The rock, green and musk, (*Hind.* KHUR BOOZA) are all sown in the Deccan at the same time, generally in beds of rivers where the soil is light and sandy. They are very seldom sown in gardens. The seed is put down in November, three or four together, with as rich manure as can be procured. The plants must not be close together; a distance of from six to eight feet is generally allowed. They come in about March and continue until the rains. In Bombay they are in season at the same time, and a second crop is grown during the rains: this is not the case in the Deccan. The water melon (*Hind.* TUR BOOZA) is also to be had at the same time, and is grown in a similar manner. The seed should always be preserved from the finest and richest-flavoured fruit, and is better for being three or four years old. The green melon is the finest flavoured, although many of the others are very good. I attribute the melons growing finer in the sandy beds of rivers to the temperature being more equal about the roots than it is in beds in the garden, especially during the night.

MINT. *Hind.* **PODEENA.**—There are three sorts, spear-mint, peppermint and penny royal. The first is generally used for culinary purposes: it may be propagated by layers, or cuttings, or parting of the roots; it requires a moderate proportion of water. In the rains a small black caterpillar attacks the leaves, and will destroy the whole bed if not removed by hand, or by flooding the beds, when the insect becomes detached from the leaves and is easily destroyed.

MOREL.—This species of fungus is found at the latter end of the rains, and generally dug out of white ants' nests.

MUSHROOM. *Hind.* **KOO DRATTEE.**—Commonly found all over the country during and after the rains.

Obs.—The wholesome sorts of mushroom are readily distinguished by being of a pink or flesh color in the gills, changing to a darker color as they get older; they have also a peculiar sweet smell, and another criterion of their being edible is the outer skin peeling off easily.

MUSTARD. *Hind.* **RALE.** **EAST INDIA.**—This is of two sorts, white and black; the former is generally cultivated for salad, and is grown in a similar manner to cress; the black mustard seed is used for sauces, pickles and oil.

NASTURTIIUM.—This is either grown from cuttings or seed, and merely requires protection from the hot winds to flower all the year round; it grows much better in beds than pots. The flower and leaf are eaten mixed with other salads, and the seeds when green are pickled.

NOLE-COLE—Must be sown exactly in the same manner recommended for cabbage, broccoli, &c. It comes in early and remains in season until April. If watered during the hot weather and taken care of, it will, when the rains commence, throw out sprouts, and form other nole-cole on the old stalk, which may either be used or slipped off and

planted ; they will not be so fine as those raised from seed, yet are fit for use.

· **ONIONS.** *Hind.* **PREAZ**—This vegetable is common all over India, and is sown broad-cast. When about six inches high it is pricked out into beds six fingers' breadth apart ; it is sown at almost all seasons of the year, and seeds without difficulty.

ORACHE, OR MOUNTAIN SPINACH.—Of this there are several varieties, commonly known as red and green sag ; the leaves are slightly acid ; both are boiled as spinach but the red is most esteemed. Propagated by seed ; no particular soil required.

PARSLEY—Is cultivated from seed ; it may be sown in beds or rows where it is to remain. The plants, when about two or three inches high, should be thinned, and a space of a foot left between each. If watered and taken care of it will continue all the year round. It is a good plan occasionally to cut down the leaves to within four inches of the root, as it makes the parsley throw out young and fresh ones. It bears transplanting well. Always give the preference to European seed. The common parsley of the country is very insipid. The roots of parsley are much used in French cookery.

PARSNIPS.—This vegetable is very difficult to rear, as it does not often happen that the seeds come up ; they should be sown broadcast in beds of a rich soil, and the plants when of a sufficient size carefully thinned, leaving a space of one foot between each plant, and the weeds removed. They may be transplanted, but it must be done with the same care as recommended for beetroot. The proper time for sowing the seed is the latter end of July, and they will come in during March and April. It goes to seed freely, but the roots grown from it are by no means fine the second year.

PEAS. *Hind.* BUTTANA.—The large white, green and brown, are now the common peas in the Deccan; the latter sort are boiled and eaten often in the shell. Peas may be sown in the beginning of June, and continued at pleasure until February though it will be found that those sown between the 10th of July and the middle of October seldom yield a crop much above the quantity sown (when the weather becomes too warm and the stalks dry up), although I have known peas to be had much later from the sheltered gardens in the city of Aurungabad. The method of sowing is very simple; they should not be too thin, or placed deeper in drills than two inches, and a space of three feet between the rows. I generally sow my first crop in double rows, with a space of a foot between; when they are ready to climb, I earth up both sides well, leaving room for the water to run in the middle. I then place good strong sticks in the centre of the rows, and on the outer side of each lay good old manure, after which little trouble is required. Keeping them free from weeds is of course essential, and if you wish to preserve the seed, take care and remove any of the plants that appear of a different kind when in blossom; also draw out all the thin and bad-looking plants, to prevent the farina impregnating the good, and if this seed be the produce of the rain crop you will find if sown again in cold weather they will be much finer and last longer than the seeds of the former season. I was led to observe this from seeds that had fallen and grown up of themselves. If you sow for late crops, put them down in single rows and the lines from east to west; this enables the sun to act upon the whole, and prevents mildew from damp on the stalks. In growing crops that you do not intend to stick, it is advisable to put brushwood on one side for them to creep over, which prevents much loss in seed from damp and otherwise.

POTATOES. *Hind.* ALOO.—This vegetable in some parts of

India is grown all the year round: on the Neilgherry and Mahauleshwar hills they are in abundance. They should be planted in rows about one foot apart, and five or six inches deep; the space between each row, if ground can be spared, eighteen inches, otherwise a foot. The ground should be light and loamy, and as little infested with white ants as possible. They can be sown at the commencement of the rains, but the spot should be selected where the water cannot lodge and is easily let off, which may be done by keeping the end of the channel between the ridges open. At this season plant your potatoes on the top of the ridges, and do not water them unless necessary, as too much water makes them run to stalk. If your ground has not been well ploughed previous to the rains setting in, and all the weeds destroyed, the chance is your crop will fail; but should you have your ground ready, take your potatoes intended for seed and cut them into pieces, taking care that each slice has at least two eyes in it; and as you cut the slices, whilst fresh, dip the cut side of each into wood-ashes and let them dry well, which takes place in a few hours: this I think prevents the white ants' attack. Sow each slice from nine to twelve inches apart, and place by the side of each a small clove of garlic, which in some measure tends to prevent the attack of a large grub-like caterpillar very destructive to the plants.

Obs.—With respect to the grub, it is the larva of the black beetle, and the eggs must be in the manure when added to the soil. I have little doubt that if the manure was previously worked up two or three times during the hot season and exposed to the heat of the sun, the eggs would be destroyed; or the same purpose might be effected with a little fresh lime. I am certain the caterpillar does not travel to the plant as is supposed.

The finest crops in the Deccan are sown from the beginning of October to the latter end of December, and this last crop will be found the most productive. Fine crops of potatoes

have been grown where hemp has been first sown, and when about two feet high ploughed up into the ground. If, when your potatoes are about flowering, you perceive any of the stalks wither, carefully open the earth and look for a grub which you may be certain is feeding upon it; of course destroy it. When these grubs are very numerous, it is necessary to search all the drooping plants daily; the larvæ is brought with the manure, and is the deposit of a beetle; however, nothing can be done but destroying them. Some recommend a bag with a small quantity of asafœtida to be placed in the water-course, as a remedy when the plants are being irrigated. Again, another insect deposits its egg on the stalk of the plant. In the rains a small caterpillar eats its way into it above the ground, when the plant immediately droops; the only remedy is to remove the whole. Be careful at all seasons to keep the stalks well earthed up, and let the potatoes have a moderate supply of water; of course the season must be your guide. I one year raised a very fine crop of potatoes during the rains by sowing them on ridges, and only watered them at first in consequence of want of rain; they were sown in the beginning of July, and a few taken up in September (the latter end). Some of the potatoes weighed from five to seven ounces, and were equal to any I have seen grown on the hills.

In the latter end of August, by way of experiment, I took off shoots from the lower end of the stalks when they were abundant, and planted them in rows the same distance as for seed; and on taking them up in November I found four or five large potatoes produced by each stalk the size of a duck's egg. This plan I strongly recommend to those persons who may not be able to get fresh seed after the rains. I did not find that the rows of potatoes from which the slips were taken produced fewer potatoes in consequence, as I weighed the whole and kept a memorandum for my journal.

PUMPKIN. *Hind.* KUDDOO—RED AND WHITE.—This vegetable grows in great abundance in all parts of the Deccan. It is generally sown at the commencement of the rains and requires no particular care; the soil should be light and good. When young, about the size of a goose egg, if cut and boiled it will be found to resemble the artichoke bottom dressed in the same way,

PURSLANE, PORTULCA SATIVA. *Hind.* CHOOLEE.—Round stem, fleshy leaves, and slightly acid. It is used as an ingredient in salads. It is reared by seeds sown at the commencement of the rains, and will thrive in any soil.

RADISH. *Hind.* MOOLLEE.—This vegetable may be sown at the commencement of the rains, either in beds broadcast, or on ridges of beds where other vegetables have been planted. I prefer the ridges in the rainy season, as I think they grow better. You may continue to sow them until February. The turnip-radishes are of various colours—white, red, Spanish black and purple; also long white, red and purple. The seeds should be trodden in or beaten down, and then a good watering given to them. When about three inches high they must be carefully thinned, leaving at least a space of five fingers' breadth between each plant. They take from three to five weeks to come to perfection, and require a good share of watering. The seed-pods are often used for pickles when green.

ROSEMARY.—This plant is an evergreen and highly aromatic, and grown precisely the same as lavender.

SAGE.—A perennial, native of the South of Europe; it grows in all the gardens and is propagated by seeds, layers, and slips, without any difficulty. It is used for seasoning.

SCORZENORA AND SALSIFY.*—This is a long white, milky-juiced root. Grows without any difficulty after the rains.

* **SALSIFY**—This is the black scorzenora, and requires the same treatment.

It is an annual from the South of Europe. It should be sown either in beds, broad-cast, or planted out in rows at a distance of a foot apart. The root when boiled and dressed is rather a delicate vegetable. It comes to perfection in three or four months.

SHALOT. *Hind.* GUNDHUND.—Propagated the same as the chive.

SPINACH.—The native country of this plant is unknown. It may be sown in the rains, but it succeeds best in the cold season; it should be sown in lines a foot apart or in beds, broad-cast, lightly covered over. It requires a moderate share of irrigation. The native vegetable, called *Seo Pollok*, when boiled and dressed, very much resembles it.

SPINACH, NEW ZEALAND—Is a hardy annual, with fleshy leaves and numerous branches. As a spinach it is as valuable as the Orache. If watered, it grows freely and produces leaves in the hottest weather.

THYME. *THYMUS VULGARIS.* *Hind.* EEPAR.—Very delicate plant to rear. Is best raised from seed, but it may be increased by slips and dividing the root. It requires a rich soil, and the space of six inches between each plant. Best grown in pots.

TURNIPS, ANNUAL.—The produce of Britain. These are cultivated in all parts of the Deccan at the commencement of the rains and the cold weather. They continue until the latter end of February and go to seed easily. The soil should be rich and light, and they may be sown broad-cast and then transplanted, either in rows or ridges, and a space of at least six fingers' breadth allowed between each. In the rains a small caterpillar is bred on the leaves, which, if not removed, will destroy the whole.* One species grows above the ground.

* There are several varieties—white, yellow, red, &c.

VEGETABLE MARROW OR SQUASH. *Hind.* SUPPARA ROOMRO.—This is a very delicate vegetable of the gourd species. The crooked-necked, when about six inches long, is well flavoured, but soon gets hardy and stringy. The pear-shaped is the best of any, but must be dressed when young.

Propagation only by seed, and the plants should never be removed, but remain where sown, only thinning the weakly ones. The soil should be a rich loam the same as for cucumbers. Train the plants on sticks. It is often necessary to fertilize the female blossoms by approaching the anthers of the male flower when charged with pollen.

WATER CRESS.—A native of Great Britain. Is generally raised from slips. It thrives best in a running stream, and is to be had, all the year round. It is grown from seed in beds near a water-course, and the supply may be kept up for any length of time. A small black caterpillar is very destructive to it; the only remedy is flooding the plants for an hour or so.

NATIVE VEGETABLES, GREENS, ROOTS, LEGUMES, Etc.

ADRUK.—*Zingiber Officinale.*—Ginger. It is a native of India, and is sown at the commencement of the rains, in beds of about six feet square and in a rich cultivated soil. The planting consists in dividing part of the green root, which the natives first soak in a mixture of cow-dung and water; it is then planted about two inches deep and one foot apart. It requires a great deal of water and must be kept clear of weeds. When the stalks dry the ginger may be taken up, although it is sometimes left in the ground for a couple of years. It is better for remaining twelve months, and must be watered during the dry season.

AJMOOD.—*Apium Petroselinum.*—Parsley. See *Parsley*.

AJOWAN.—*Ligusticum Ajowan*.—*Lovage*. This plant is grown by the native gardeners for the seed only, which, from its highly aromatic property, is used for culinary and medicinal purposes. Propagated by seed and grown in square beds. The seed is sown in September and October, and sold at five pics the seer.

ALOO.—*Solanum Tuberosum*. See *Potato*.

ANASPHUL.—*Illicium Anisatum*.—*Star Anise*. Is brought chiefly to India from China, and is used for flavouring native dishes.

UMBAREE KEE BHAJEE.—*Hibiscus Cannabinus*.—*Hemp-leaved Hibiscus*. This is an erect-growing plant, of the height of about four feet. It is slightly prickled over the stem. The leaves have an acid taste and are used as a pot-herb.

There is a dark-purplish coloured species, the leaves of which are used for a similar purpose. They are both grown all the year round, and sold at five seers for one pice.

Propagated by seed and grown in any common garden soil.

BAUJERIE.—*Holcus spicatus*. This is a very common grain, not so heating as Jaworic, and may be made into cakes or porridge. Sown in fields at the commencement of the rains.

BAKIA ZUN.—*Phaseolus Vulgaris*.—*Kidney Bean, dwarf*. See *Beans*.

BAKIA —*Vicia Faba*. *Garden Bean*. This is cultivated at the same season and in the same manner as the kidney.

BHANG-U-GUNDUNA.—*Allium Tuberosum*.—*Indian Chive*. This very much resembles the English Chive. It is grown in square beds or rows, and should be planted at the close of the rains. It is easy of culture either by slips or dividing

the roots, and should be set twelve inches apart. When the bunches have grown to a large size it must be again divided. It is used in various ways for the table.

BHEENDER.—*Hibiscus Esculentus*.—Bandaky. This plant is very common. The long capsules, when green, are used for various purposes, either boiled whole and eaten sliced, or put into soups or curries. The inside is of a slimy consistency, but when dressed not unpleasant. The seed is sometimes laid upon toast, with butter, pepper and salt. Another species, the Okro, has a smaller capsule, which grows upright. The seeds when rubbed between the fingers have a strong scent of musk. The Arabs flavour their coffee with it.

BOODUNK.—*Mentha Pulegium*.—Penny Royal. Cultivated the same as thyme.

BOORUNK KALA.—*Ocimum Basilicum*.—Sweet Basil. Grows common in native gardens; the seeds are used medicinally, an infusion being considered very cooling.

BOOTA.—*Zea Mays*.—Maize. Grown at the commencement of the rains, and sown in beds or in the common fields. It requires little care. The heads are either boiled or roasted before eaten. The ground should be well manured before the seed is sown.

BRINJALS, OR BINEGUN.—*Solanum Melongena*.—Egg plant. There are several varieties of this plant: a large round-shaped fruit, both purple and white; another, white, thin and long; a smaller species again, pear-shaped, red and purple striped; and one seldom exceeding the size of an egg. They are all dressed alike, and used both in curries and other native dishes.

Propagation.—By seed, at the commencement of the rains. The young plants are placed at about eighteen inches apart,

and require watering every third or fourth day; they are sold from one to three pice a seer.

BUKUM.—*Cœsalpinia Sappan*.—Narrow-leaved Brasileto. This is a common shrub in most parts of India. The seed is used for colouring milk and the wood as a red dye.

BULLUR.—Var: of the *Dolichos Lablab*.—Small Bean. This is a shrubby plant bearing a small bean, sown in June and ripe in October. It is boiled plain and eaten or put into curries; the natives also give it to cattle.

BUNBURBUTTEE.—*Phascolus Lunatus*.—Duffin Bean. Sown in rows the same as other beans, but with a much greater space between. They require very strong sticks for support, and are ready in about six months. No very particular care is necessary.

BURRIE TOOVAR.—*Cytisus Cajan*.—Large Dhall. This is sown in fields at the commencement of the rains in June, and sometimes much later; it is ripe in December. The seeds are sometimes ground into flour or split like dry peas; for the latter they are an excellent substitute. There are several varieties, which sell at from thirty to forty seers the rupee.

BUTANEE.—*Pisum Sativum*.—Common Pea. The native country pea is sown after the rains in drills, and varies in price according to the quality. When green they are tolerable as a vegetable, but are best in soup. Procurable in December and January.

CHEENA.—*Cicer Arictinum*.—Chick Pea or Gram. Grown in fields and sown after the rains. Price various.

CHOO LAEE.—*Amaranthus Polygamus*.—Common Bajec. Much cultivated by the natives. It is sown broad-cast in beds from June to March. The leaves are sold in the bazaar at one pice the seer. Used as greens, and also in curries.

CHUCHOONDA.—*Tricosanthes Anguina*.—The Snake Gourd. This is sown in the rains and grown generally over a high pandal, that the fruit may have space to hang down from; a small stone or weight is then tied to the end to increase its length, which varies from a foot and a half to three feet or more. Raw, it resembles a cucumber in flavour, but is better dressed in a stew or curry.

CH'HOTA • KULPA. — *Borago Indica*. — Indian Borage. This is a common plant and grows wild in many parts.

CHOTIE SAYME KE PULLIE. — *Dolichos Lablab*. — Native Bean. This is a smaller species of the *Dolichos Lablab*. The legume and seeds are both eaten. It is sown in the rains, and sells from one to two pice a seer.

CHOO LAEE.—*Spinacea, Tetrandra*. This is a common sort of native greens, and when boiled resembles spinach. It is procurable nearly all the year round.

CHOOKEH.—*Rumex Vesicarius*.—Sorrel. This is also of common native growth, and where water is abundant may be had for eight months in the year. It is sown in drills or on the edges around other beds. The leaves are sold in bundles from one to two pice a seer. There is also another species called the Indian Red Sorrel.

CHUCKOONDA.—*Beta Vulgaris*.—Common Beet.

CHOOPREE ALOO.—Tubers roundish, very large white inside, and much esteemed; the skin thin and smooth like a potato. The stems require strong sticks to creep over. It bears a large roundish fruit, like an oak-apple in appearance, which is also edible.

DARCHEENEE.—*Laurus Cinnamomum*.—Cinnamon. This is brought from Ceylon and the Spice Islands.

DHAN, OR CHOUL.—*Oryza Sativa*.—Rice—is so common as not to need any description here.

DHUNEEA.—*Coriandrum Sativum*.—Coriander seed. This is also imported.

DHILL PUSSUND.—*Cucurbita Lagenaria*.—Small Pumpkin. This is a small species of round squash or gourd, and is grown in the bed of rivers with melons. It much resembles, when dressed, the vegetable marrow, and is thought by some to be even superior.

ERVIE.—*Caladum Esculentum*.—Urvic. This is a small bulbous root sown from March to July, in rows or beds, mostly along a watercourse where ginger is planted. It requires much water, and takes from six to seven months to ripen. When boiled and then roasted it is very wholesome and somewhat resembles a yam in taste; the natives also put it into curries.

GAJUR.—*Daucus Hortensis*.—Carrot. Elsewhere described.

GUNDUNA.—*Allium Porum*.—Leek. Also elsewhere described.

GURANTO ALOO.—*Dioscorea Rubella*.—Red Sweet Yam. This is oblong and red skinned, root tuberous, deeply tinged with red under the skin, but the colour does not penetrate deep. They sometimes grow as much as three feet long in a rich light soil.

GURANY ALOO LAL.—*Dioscorea Purpurea*.—Purple Yam. Root oblong; throughout of a light or dark purple, but always very deeply tinged. This colour is permanent.

ZEMMY KUND.—*Datro Purpurea*. Another species. Tubers subrotund, purple throughout, very large, of an

irregular, smooth, roundish shape, and growing near the surface, so as to appear in dry weather through the cracks they make by raising the soil over them.

HULDEE.—*Amomum Curcuma*.—Turmeric. There are four species of this plant: one a small and very fine sort; the other longer and coarse; the third, the Ambie, used chiefly as medicine; the fourth a wild species. That which is cultivated for domestic culinary purposes is sown in beds like ginger, and when ripe, as it is in twelve months, taken up and dried. It is extensively cultivated in most parts of India, and sells, green, at from eight to eighteen seers the rupec.

HULEEM.—*Arabis Chinensis*.—Cress. Described elsewhere.

ILLACHEE.—*Elettaria Cardum*.—Cardamom. This spice is also imported.

IPAR.—*Thymus Vulgaris*.—Thyme. Elsewhere described.

JAWORIE.—*Holcus Saccharatus*. Grown in fields and sown during the rains; it is the common food of the poorer classes, made, when ground, into cakes.

KALA KUSTOORIE.—*Hibiscus Abemoschus*.—Musk Okro. See *Bheendee*.

KALEE SEEM.—*Stizolobium Altissimum*.—Assam Bean. This bean is grown like most others, and may be first sown at the commencement of the rains and continued during the cold season.

KALEE TULSEE.—*Ocimum Sanctum*.—Basil. This is grown in almost every native garden, and is used for various purposes by Europeans for flavouring sauces, in wine or vinegar.

KALEE MURCHEE.—*Piper Nigrum*.—Black Pepper. Although principally the produce of the Eastern islands, it is grown of a superior quality on the Malabar coast. The root is a tonic and cordial.

KAM ALOO.—*Dioscorea Alata*.—Winged Yam. Tubers oblong, brown on the surface, internally white and of great size. Besides the tubers, the proper roots of all these plants are fibrous, springing chiefly from and about the union of the stems with the tubers, and spreading in every direction.

KHEERA.—*Cucumis Sativus*.—Cucumber, common. *See Cucumber.*

KHUSH KHUSH.—*Papaver Somniferum*.—Poppy Seed. This is simply the seed of the poppy. It is used in confectionery and to make oil.

KOOLEE BEGUN.—*Solanum Longum*.—Egg Plant, cylindrical. *See Brinjal.*

KUDDOO.—*Cucurbita Lagenaria*.—Bottle Gourd. This is grown at the commencement of the rains. A good soil is all that is necessary, requiring no further care.

KUKREE.—*Cucumis Utilissimus*.—Green Cucumber. A large coarse kind of cucumber, sown with the melons and other fruit in the beds of rivers.

KULAE.—*Phascolus Trilobus*.—Three-lobed Bean. Sown like other native beans.

KULMEE SAG.—*Convolvulus Repens*.—Creeping Bind Weed. This grows wild. The leaves are eaten by the natives.

KULT'HEE.—*Dolichos Biflorus*.—Two-flowered Bean. This is grown in fields after the rains and chiefly used for cattle. When given to horses it must first be boiled,

They soon become very fond of it, and keep in as good condition upon this as on other kinds of grain.

KURBOOZAH.—Cucumis Melo. *See Melon.*

KUREELA.—Momordica Charantia.—Bitter Hairy Gourd. This is a creeper, sown at the commencement of the rains, and may be continued during the cold season. It is a bitter fruit, very rough skinned and from four to five inches long. The edges have a very wrinkled appearance. When ripe it is of a beautiful deep red and yellow. The natives fry and eat them, but they are principally used in curries. They require to be soaked in salt and water before dressing. They sell at from one to two pice a seer.

KURSUMBULLE PULLIE. — Dolichos Lunatus. — Duffin Bean. This is a very fine sort of large bean, and when dressed resembles the Windsor. It is grown like all other beans that require sticks for support.

LAL SAG.—Amarantus Giganticus.—Spinach. The leaves of this plant are eaten as spinach. It is generally sown broad-cast and is procurable all the year round.

LOOBEA.—Dolichos Sinensis.—Asparagus Bean. This bean is sown at the commencement of the rains. It has a long and slender pod, and is boiled and eaten as French beans. The bean itself is small.

LUSSEN.—Allium Sativum.—Garlic. *See Garlic.*

MEET'HE BHAJEE. — Amarantus Oleraceous. — Greens. There are two sorts of these common greens cultivated in all native gardens. The leaves are eaten as spinach or put into curries.

MEET'HE.—Trigonella.—Fœnum Græcum.—Fenugreek. This is a small annual, commonly cultivated during the cold

season. The greens are used by the natives, and the seed is put in curries. It is sown like all other common greens.

MEET'HEE KUDOO.—*Cucurbita Pepo*.—Sweet Pumpkin. This is grown at the same time as all the other species, and if hung up in a dry place is an excellent store vegetable, keeping for several months.

MOONG AROOD.—*Phaseolus Mongo*.—Green Gram. This is chiefly grown in the upper parts of Hindostan. It is eaten by the natives dressed in various ways.

MOONG P'HULEE.—*Arachis Hypogæa*.—Earth-nut. This is grown under ground, the legumes of which contain the nuts: they are small and white, and require to be roasted before they are eaten. They are not in much esteem.

MUKHUM SEEM.—*Dolichos Gladiatus*.—Sabre Bean. This is a large kind of bean, sown at the same time as others. It requires strong support to run over. They are dressed the same as French beans, but are not so tender.

MIRCHIE. — *Capsicum Frutescens*. — *Capsicum*. See *Capsicum*.

MUTKE'KE PULLIE.—*Dolichos Fabæformis*.—Small Sabre Bean. This is grown the same as the larger sort.

NURCHA.—*Corchorus Olitorius*.—Sag Greens. This kind of greens is common amongst the natives. It is an erect growing plant, and flowers at the close of the rains.

PALUK SAG.—*Betta Bengalenses*.—Bengal Beet. The leaves only of this vegetable are eaten; when boiled it resembles spinach in flavour. The roots are tough and stringy. It may be sown in beds or rows. The leaves shoot out again after being cut down.

PAN.—*Piper Betel*.—Betel Pepper. This is cultivated in

spots by itself. It requires much water and care, and is too well known to need any further description here. The leaves are chewed raw.

PEEAJ.—*Allium Ceba*.—Onion. *See Onions*.

PEEAJ. — *Allium Ascalonium*. — Shalot. This is cultivated in a light rich soil, and propagated by dividing the clustered roots. It should be sown in beds at the commencement of the rains, and will give a crop during the cold weather.

PENDALOO.—*Dioscorea Aculeata*.—The small Yam. This is a very valuable and delicate root, somewhat resembling the sweet potato in appearance; tubers of an oval form and very white, generally weighing about two pounds.

PHOOT.—*Cucumis Momordica*.—Field Cucumber. A wild species of cucumber, sown generally in the fields amongst Jaworie, and is something between the melon and cucumber. It keeps for a long time if not too ripe, and would be valuable as a store vegetable for sea.

PIPEL. — *Piper Longum*. — Long Pepper. This is a creeper of easy culture, and should be trained up poles or have strong sticks to grow upon. It is common in all parts of India.

POODENEH.—*Mentha Verticillata*.—Mint. *See Mint*.

POE.—*Casella Alba et Rubra*. — Malabar Nightshade. These are twining succulent plants, with smooth fleshy leaves. They grow very rapidly and are generally cultivated as a spinach. There are two sorts. Only the leaves are eaten.

PULWUL.—*Trichosanthes Dioica*.—Dioceous Snake Gourd. This is one of the snake gourd species, of a small descrip-

tion, the size of an egg. The seed is sown in the cold season, and it yields fruit from March to September. Much used in curries.

PULPUL.—*Myrtus Pimenta*.—Allspice. This is imported.

RAI.—*Sinapis Trilocularis*.—Mustard. See *Mustard*.

SALBEA.—*Salvia Officinalis*.—Sage. See *Sage*.

SHULGUM.—*Brasica Rapa*.—Turnip. See *Turnip*.

SOUF.—*Anethum Panmorium*.—Sweet Fennel. See *Fennel*.

SAYME KE PULLIE.—*Dolichos Lablab*.—Native Bean. These beans are sown in the fields, like all others, in rows, and are eaten either boiled or put into curries.

SAYME KE PULLIE LAL.—*Dolichos Lablab Rub.*—Native Bean, red. This bean when young is eaten pod and all; when full grown the seeds only are used. It is about five inches long, and has its name from the reddish colour of its edges.

SOOT'HNEE.—*Dioscorea Fasiculata*.—Yam. This consists of many tubers about the size and shape of an egg. They are covered with a light-coloured thin skin; internally they are white. They are not only eaten, but starch is made from the root.

SUKUR KUND.—*Convolvulus Batata*.—Sweet Potato. A sweet-tasted nutritious root, of which there are two sorts, red and white. The tubers are long, and when boiled or roasted very wholesome. They are sown precisely in the same manner as a potato, after the hot season, and are fit to be taken up in six months. They sell from two to four pice a seer.

SUFED TULSEE.—*Ocimum Alba*.—White Basil. Chiefly grown in native gardens.

SUFURA KOOMRA.—*Cucurbitia Ovifera*.—Vegetable Marrow. *See Vegetable Marrow*.

TURBOOZ.—*Cucurbita Citrullus*.—Water Melon. This is grown in the beds of rivers in the hot season, but may be cultivated in gardens during the rains.

ZEERA.—*Cuminum Cyminum*.—Cummin Seed; black and white. This is grown in beds the same as the coriander. The seeds are used for seasoning curries. Principally brought from China and the Persian Gulf.

ZURUMBET.—*Curcuma Zerumbet*.—Zcodary; four sorts. *See Huldee*.

FRUIT TREES AND THEIR CULTIVATION.

ALMOND, PERSIAN.—*Amygdalis Communis*.—*Hind*. Badam. This tree never bears fruit, and is only grown as an exotic. It might be used as stocks for the peach, plum, &c.

ALLIGATOR PEAR.—*Laurus Persea*. This tree grows to a large size. The wood is very brittle. It requires much water, and bears fruit during the rains the size of a baking pear; but to describe it more accurately, it is from six to eight inches long, and in the thickest part about three inches in diameter. It is called Subaltern's Butter. The outside has a dark green skin rather thin, and inside a soft whitish pulp which may be easily divided with a spoon. The seed is about the size of a pigeon's egg and will grow if planted immediately. The flavour of the pulp is sweet and creamy, and perhaps the name of Subaltern's Butter is derived from this particular taste and appearance. The natives do not seem fond of it.

APPLE, ENGLISH.—*Pyrus Malus*.—N. *Seyb* or *Seba*. In the Deccan I have met with two sorts, one like the brown

russet and the other a yellow striped pippin. These trees only bear once a year and require the same treatment as the Persian apple. They should have their roots open once, towards the end of October. The buds grafted on the Persian stock take readily.

Obs.—Be careful that the borer (a species of caterpillar) does not get into the stem or branches, as it is very destructive to all fruit-bearing trees of the apple and plum kind. It is found in the woody part of the tree as well as in the bark, eventually destroying the branch, and even the tree itself. Its presence may be known by a quantity of dry sawdust-like wood, hanging by light filaments from the entrance made by the insect. To destroy it, make an infusion of asafoetida, and after removing the dirt from the entrance of the hole pour some into it; have ready a little dough made with flour and water, stick a bit the size of a pigeon's egg over the hole and let it remain; in the course of an hour or so you will find the caterpillar imbedded in it. Or else take a little vinegar and water in equal parts and pour into the hole, watch for a minute or two, and as soon as the insect begins to move a small bubble will be seen on the mixture, and the black horny head slowly appearing at the entrance of the hole; then with any sharp-pointed instrument, a pin or long thorn will do, run it through the neck, and give the insect a sharp twist out.

APPLE, PERSIAN OR COMMON.—The two sorts of apples commonly found in most native gardens of the Deccan are said to have been first introduced from Persia. They are of a small description: one, sweet and luscious, grows in bunches; the other, which is larger, has a rough taste, and is better adapted for tarts. They may be propagated by layers, suckers, and even cuttings.

The young plant should never be allowed to throw out branches at less than two or three feet from the ground; all

the buds beneath must be rubbed off. Never plant them closer than from nine to twelve feet apart, and if you have sufficient ground keep them separate from other trees, so that you can either winter or water them as you wish. Remove all suckers round the stem of the tree or from the roots (unless required for stocks), and then cut them clean off with a sharp knife. The trees may be opened immediately after the rains, if not in blossom. Pluck off all the leaves carefully, and beware in so doing that the blossom-buds are not injured, which native Mallys, from the careless manner in which they strip the leaves, are very apt to do; then prune the tree. As soon as the blossom appears set put plenty of old rich manure to the roots, and water well every third day until the fruit is nearly ripe. If you continue watering after this it makes the fruit mealy and insipid. When the fruit is all gathered cease to water the tree, and as soon as the leaves turn brown and dry, which will be in the course of a month, open the roots for two or three days, cover with manure again and water well as before, when you will probably get a second crop in April or May.

APRICOT.—*Prunus Arminiaca*. This tree I have seen grow to a large size in a garden at Aurungabad. It blossomed at the same time with the peach, from January to March. The fruit formed and grew to the size of a common marble, after which it dropped off. Every care was taken to prevent this, but all attempts were useless, and I believe the trees are now dead. I made many efforts to get buds to take on peach and almond trees, but did not succeed. I also tried by approach with no better result. It grows well on the first range of the Himalayahs. Treatment—the same as the peach.

BERBERRY.—*Berberis Asiatica*. This tree is found in the hills of Nepaul, and most probably on the Neilgherries. I met with it first in Deyrah Dhoon. There is a large and

small blue-fruited sort, as well as the red. I have never seen it in the Deccan. The trees have blossomed in the Botanical Garden at Calcutta.

BLACKBERRY. — *Rubus Lasiocarpus*. Now cultivated generally in the Deccan, and first believed to have been brought from the Mysore Hills. It grows easily from seed. A few of the ripe fruit rubbed on a sheet of paper and dried in the sun will enable you to forward the seed to friends at any distance. (The same with the strawberry.) The plants should never be nearer than four or five feet, and may be cut down at the commencement of the rains, when they will throw out fresh shoots and bear fruit in abundance. As it requires little care, and only an occasional supply of water, this bramble forms a very perfect and secure hedge to a kitchen garden. The finest fruit is very inferior to a common raspberry.

BILIMBI.—*Averrhoa Carambola*.—*Bilimbi*. This tree is very common, and bears small lateral pink flowers during the rains. The fruit is angled, and there are two sorts—sweet and acid. The former is much the smallest of the two, and seldom exceeds a couple of inches in length; the acid sort are much larger. They are both used for jellies and tarts. The tree is easily produced from ripe seed and will grow in any tolerably good soil. Two crops during the year may be procured by watering the trees.

BREAD-FRUIT TREE.—*Artocarpus Incisa*. This tree is found of a large size in Bombay, and is also to be met with in a few parts of the Deccan. It bears a fruit the size of a large orange or small pumplemose, with a muricated rind. It seldom ripens in Bombay, the fruit falling off in the cold season. Like the jack it bears fruit both on the branches and roots, which also afford a thick milky juice convertible into bird-lime. The fruit, cut into slices and fried, has

something the flavour of a sweet potato dressed in a similar manner. It will grow from cuttings and requires a light soil, with care and watering at first. There are several species, but I have only met with one.

CAPE GOOSEBERRY, OR BASIL. — *Physalis Peruviana*. This plant grows luxuriantly in a good soil. The seed should be sown at the commencement of the rains, and when about six inches high planted out in rows at least two feet apart, and at such a distance between as will enable the gardener to pass easily between each row. The plants may be grown either on a trellis or sticks, and should be carefully pruned. The young shoots bear the finest fruit, and if carefully attended to will bear almost all the year round. The fruit will repay abundantly for any extra care bestowed upon it. It is hardly known to what a state of cultivation this apparently worthless fruit may be brought, simply from its easy culture, and yet we have not a fruit more useful for tarts, and even a dessert, that I know of; and it is really worth the attention of families to cultivate with care. It makes an excellent jam or preserve, besides being a most wholesome fruit; and if carefully attended to the size which it will acquire is not to be at first imagined, after seeing the common growth, without care or attention of the fruit itself. The bush should be every now and then carefully pruned, cutting out the old wood, as the new shoots provide the finest flavored fruit.

BULLOCK'S HEART. — *Anona Reticulata*. — N. *Ram-phol*. This tree grows to a large size. The fruit is so called from its resemblance to the heart of the animal. The colour is a dark brownish red. When ripe it is a soft, sweetish, pulpy fruit, but has not the fine flavour of the custard-apple. It is ripe from November to June, and not much esteemed by Europeans.

BHERE FRUIT.—*Ziziphus Jujuba*. This is a common wild fruit tree and grows in almost every jungle. The fruit is astringent, but sometimes of a pleasant subacid flavour: eaten chiefly by wild animals and the poorer classes. It is more especially cultivated by Mussulmen round their tombs. The fruit is oblong, containing a stone, and bears twice in the year, the best crop about January: after this is done, the tree is pruned by cutting off nearly all the smaller branches. A second crop succeeds on the new wood in the rains, but, from being full of maggots, is not eatable: even in the cold weather very little of the fruit is free from this insect. The natives pretend that they have a remedy which prevents the fruit from being attacked, but I have never known it succeed. The flavour is something like that of a fresh apple, and when large and fine is by no means to be despised. I have succeeded best by budling from a good tree on a common stock raised from seed. It will bear well in two or three years, but requires care and watering at first. A fine gum-lac is produced from this tree; the cocoon of the wild silk-worm is often found attached to it.

CASHEW-NUT. — *Anacardium Occidentale*. — N. *Kajoo*. This tree grows wild to a large size in many parts of the Deccan, and is found in native as well as European gardens. It is very ornamental when in leaf, bearing sweet-smelling flowers, succeeded by a pear-shaped fruit of a yellow and red colour, which is eaten by the poorer classes. The nut hangs at the end of the fruit outside, and is of a kidney shape. Between a double shell covering the kernel is a very acrid juice, which, if applied to the skin or inadvertently to the lips, immediately raises a blister. The juice is sometimes used for marking linen, as it is impossible to wash it out. The milky juice from the tree will also stain linen a dark brown colour. The kernel when roasted is very sweet and pleasant, but is considered rather astringent. In the West

Indies the fruit or apple is bruised, and a juice expressed from it and fermented, which produces a sort of wine, and if distilled, a spirit is drawn from it which makes excellent punch.. The gum that exudes from this tree is valuable from its resemblance to gum arabic.

CHERRY.—*Prunus Cerasus*. This tree is met with in the hills north of Deyrah Dhoon, in the wild state, producing a small black fruit fit only for preserves.

COCOA-NUT TREE.—*Cocos Nucifera*. It is too well known to need description; but in the interior, where they may be scarce, it is only necessary to say that if cultivated they will readily grow; and fresh ripe fruit from the tree, if stript and deprived of its husk and planted in a moist soil, soon sprouts. It requires care and watering for three or four years; after which it will grow of itself. The top sprouts of a cocoa-nut tree, or the cabbage as it is called, which is nothing more nor less than a large bud, if procured fresh makes a most excellent pickle. It is white, and resembles a good almond in flavor; the same of the date palm.

CURRY PAK.—*Bergera Kœnigii*. N. *Kodia Neem*.—This tree is cultivated in most gardens, the leaves of which are used in curries by the natives. It is very common on the Mahabuleswar hills, but does not grow to any size there. It has very much the appearance of the Neem.

FALSA.—*Grewia Asiatica*. This shrub is generally cultivated in most fruit gardens; it bears a dark purple berry when ripe, containing one or two small stones. The fruit is made into sherbet by pouring boiling water on it, and when cool adding sugar to the taste. The plants are generally cut down almost to the ground in November, and even the leaves are burnt round the stalks, after which the roots are opened and manured, and watered occasionally, when new shoots spring out; the fruit is borne near the axilla of each leaf, when of a dark purple they are ripe and fit for use.

FIG.—Ficus Carica.—N. *Unjeer*. This tree bears fruit almost the whole year round. There are two varieties, the white and blue, cultivated in all the native gardens, the young trees producing the finest fruit. The Italians, as the fruit begins to ripen, prick each with a pin, putting a drop of sweet oil on the spot; it is said that this causes an increase in the size of the fruit. The trees may be grown by layers and suckers at the commencement of the rains and during the cold season. Cuttings strike easily in the course of six weeks. The finest fruit that I have seen grown has been on young trees of two years' old, near which dead animal matter had been buried. The trees should be pruned annually, and the best way is to cut down the old branches that have borne fruit, leaving one or two buds that promise to throw out healthy shoots. The fruit when ripening must be protected from birds, either by nets, bags, &c.

GRAPES.—*Vitis Vinifera*, Lin.—N. *Ungoer*.* This fruit is cultivated in the greatest perfection in all parts of the Deccan, and the finest flavoured is found in the gardens in the neighbourhood of Dowlatabad, about seven miles N.W. of Aurungabad. The mode of culture is as follows:—The trees are reared from slips taken at the time of first cutting after the rains, and when ready to be removed are put about seven or eight feet apart. They are for the first twelve months trained on dry sticks; after that a large straight branch of the Pangrah, with a fork left at the top to support the vine, is placed about twelve inches from it; if put at a greater distance it is apt to give a bend to the vine which is hurtful. The stem of the vine cannot be too straight, and the length of the prop should be about five feet.

The best soil is the white earth with which the natives build their houses, called Pandree. The grapes are not so fine if grown in the black soil, losing much of their flavor.

* There are four sorts—the Hubshe, Sahiba, Fukkrie, and Bokeric or Abba.

The grey soil, composed of the Pandree and black, produces fine vines, but the fruit is not so fine and rich a flavor as that grown in the Pandree alone.

The vines require watering during the hot and cold season every fourth day, after they have been cut for the first crop, at the end of the rains, which are mostly over by the end of March. As soon as the grapes are full and ripe water should not be given to them.* The second cutting commences as soon as the first crop is over; they are full-grown by the commencement of the rains, and in a very dry season sometimes come to perfection. The principal object in bringing forward this crop is to check a too luxuriant growth of the vine, which, if left to run, weakens the tree. Some gardeners, when the flowers appear for the second crop, pick them all off. In preparing for this crop the vine roots are open for four days, when the common manure from cattle is put to them and water immediately given; one eye on the shoot at this time is only left.

When the vine, after the rains, is cut for the sweet crop, this method is pursued by the most experienced gardeners, and it is considered almost a secret:—Two pounds of dried fish, four ounces of common salt, and a quarter of an ounce of asafœtida are mixed up in sixteen quarts of buttermilk and allowed to digest for three weeks. This quantity is sufficient for five trees. The vine is first cleaned of all its rugged and rough bark,† which harbours insects; it is then cut, leaving

* Except in particular dry soils.

† And the leaves picked off about three weeks previous to cutting, which is done with a view of hardening the wood. The natives—after the vine has been cut, and previous to the shooting of the buds—go round to each tree, holding a cloth under it, into which they shake off a small insect which is bred on the stem of the vine, in the interstices of the rough bark—(this is done morning and evening, and sometimes in the middle of the day). Another method of destroying the insect is by passing a bunch of lighted tow or hemp suddenly over it: this singes the wings of the insects and they drop off, besides destroying any larvæ that may be attached to the tree, and probably is the most effectual method.

three or four eyes on each bough only, close to the stem. It is then allowed to drop four days, after which the earth is opened round the roots and cleared away; it then remains in this state for four days more, when the earth is again put to the roots, mixed with a proportion of the above compost. The vine is left for another three days, when water is given to it. After this the watering ceases until it is in full blossom, when irrigation is continued every fourth day during the season. The vine is seldom grown upon trellis-work, it being too expensive. It should be always exposed to the morning sun and free from shade. Protection from the north-west wind is desirable.

The fruit of the vine is continually destroyed by blights during the month of November, which come on with the appearance of rain, but end by the blossom and young fruit being withered. Smoking the trees with all the rubbish you can collect, burning it to windward, is useful.

GUAVA, RED AND WHITE.—*Psidium Pyriferum*.—N. *Jamb.* This tree grows in all parts of the Deccan. The fruit is both red and white, pear-shaped and round. It is esteemed as a dessert fruit, but the scent when too ripe is unpleasantly powerful. It makes a most excellent jelly, and is likewise preserved in a similar manner to damson cheese at home. The fruit is sometimes as large as a common baking pear, and I have known one weigh half a pound. They have been brought to great perfection in some gardens, and the fruit, of a large size, divested almost of seed. This sort generally has a very rough knotty coat, and is more spongy and less firm than the other varieties. As plants continually grown from layers in time cease to produce seed, perhaps this variety has been so procured. It is easily increased by seed, and only requires a good soil to thrive in. The trees should be pruned once a year, otherwise the branches become very straggling. Good gun-stocks are made from the old wood.

HOG PLUM.—*Spondius Mangifera*.—N. *Amra*. This is a large tree, which flowers at the commencement of the hot season. The fruit when ripe is about the size of a small egg. It is eaten raw, pickled, put into curries, and made into tarts. The trunk of the tree gives out during the hot weather large quantities of juice, which hardens into a mild gum. It grows easily and requires little care when once planted.

JAMOON, OR JAMBOOL.—*Eugenia Jambolania*. This is a large and handsome tree; flowers in February and March, and thrives in any good soil. The fruit of the best sort is as large as a common blue plum, which it resembles in appearance; it has a rough astringent flavour, and should be soaked in salt and water before it is eaten. The fresh stone when planted grows immediately.

HIBISCUS SABDARIFFA.—Red Sorrel Plant. This is the red sorrel plant of the West Indies, and introduced from the Mauritius. It is easily grown from seed at the commencement of the rains, and when about six or eight inches high should be planted out in beds or rows. The soil, if light and good, will cause the plant to thrive and form a bush four or five feet high. The plants should have at least, in such soil, a space between each of four feet. The fruit when ripe makes most excellent jellies and tarts.

There is a white variety which also grows to the same size, and the leaves are used, on account of their acidity, in curries by the natives. Bandycoots are very fond of the fruit, and will destroy the whole bush to get at it.

KUMBUK.—*Averrhoa Carambola*. See *Bilimbi*.

KURUNDER.—*Carissa Carandas*. A large thorny bush. It grows wild in most parts of the Deccan, bearing dark blue coloured berries when ripe, which are sold in the bazaar.

There is also a sort cultivated in gardens. The fruit when ripe is sometimes eaten by Europeans, but in its green state is made into tarts, jellies, and pickles: the jelly is considered inferior to none made of other Indian fruits. The wild sort is picked and sold by the natives for the same purpose.

LEICHTEE.—*Scytalia Litchie*. This tree, originally from China, is an evergreen and grows to a large size. The fruit is of a dark brown colour, and contains a glutinous, yellow, sweet sort of pulp. It is not much prized; perhaps from its inferior quality to the Chinese fruit, which is much esteemed. The fruit ripens in March and April.

LEMON.—*Citrus Limona*.—N. *Neemboo*. There are so many varieties of this that it is unnecessary to describe them separately. The large and small yield abundance of acid juice, and the tree is easily cultivated by layers, which soon throw out root-fibres. The lime, which is of the smaller description, does not bear fruit so quickly as the larger sort, but, if carefully pruned and watered, will continue fruiting all the year round and be very productive.

LIME, SWEET.—N. *Meeta Neemboo*. This is a sweet variety and grows to the size of a large orange. It is easily propagated by seed. The juice of the fruit is very grateful to persons with fever, although rather tasteless. It will grow also from cuttings and seed. The young shoots make a very good stock for orange grafts.

LOQUAT.—*Meopilus Eriobotryna Japonica*. This tree is now introduced all over the Deccan, and bears fruit twice in the year. It is highly esteemed both for dessert and preserves. It is a native of China, but grows in great perfection in New South Wales. The finest fruit is produced at the second crop at the end of the cold season, and requires protection day and night—from birds in the former, and flying foxes in the

latter. The fruit is of a yellow colour, with thin skin and sweet acid pulp, and one or two seeds in the centre, sometimes more. The seeds grow early. Proper attention does not seem to have been given to this fruit, as it appears to be capable of great improvement.

MANGO.—N. *Aim.* Is a highly esteemed fruit, and may be procured twice in the year; but I have never met with any trees bearing two crops in the Deccan only in Bombay.

Propagation.—May easily be effected by seed, cuttings, &c., but the first process is slow, as the tree thus raised will not bear fruit before the fifth or sixth year, whereas those that are grafted produce in the second or third, although it is injurious to the tree to let it bear so early, and I therefore recommend that the blossoms should be removed. Young grafts will sometimes, indeed very often, blossom the first season they are removed, and if allowed to bear fruit it checks them for a length of time after. A mango graft may be applied at any time of the year. The stock must be kept continually moist by watering. When the graft and stock have become united, the former must be partially divided by a notch with a sharp knife; this may be done after six weeks have elapsed from the time of its first being united: a second cutting may be effected a fortnight later, and the complete removal from the parent tree at the expiration of nine or ten weeks. After this remove the graft into the shade for a fortnight longer, when it may be put into the spot where it is to remain. A graft tree never attains the size of a seedling, neither will it continue to live or bear so long, and I doubt much if the seed of a graft mango would produce the same fruit, whereas a seedling often does so. The time that a seedling takes to produce fruit is the great objection to this mode of rearing trees, nevertheless a young tree of three years' old might have one of its branches brought into blossom by ringing; this would enable the cultivator to judge if

the tree was worth preserving or not. The fine flavoured sorts of mango grown in Western India are the Alphonso, Raspberry, Mazagoni, Doriah, and Malgrobah; this latter species is of a greenish tinge inside when ripe, and by far the largest of the whole, being three times the size of an Alphonso, and it ripens the last.

Culture.—When the graft is planted out it requires only a moderate proportion of care, clearing the ground of all weeds, and removing any buds that show themselves. Within the space from the ground to where the first branches are to rise from, all superfluous and weak shoots should be removed, more particularly those from the centre of the tree, as also all branches that trail on the ground, unless required for grafting. The tree is better for being pruned, and whenever the interior of the tree may contain superfluous branches, or when there is not sufficient room for the growth of the young and fruit-bearing shoots, a clear space must be provided; and this can only be done by pruning. The best time for this operation is soon after the tree has done bearing fruit. No old and decayed wood should be allowed to remain, and great care be taken to remove on the first appearance the borer,* should it indicate its presence by the appearance on the bark. When trees are old and have their bark injured, it must be all cleared away and the parts covered with the composition recommended for that purpose.

I have been favoured with the following information from a friend at Aurungabad. Take slips from the healthy branch of a mango, at least two feet long, taking care to cut it one inch above the joint at the top and the same below the joint at the bottom. The cuttings will not all be equal, as in some branches the joints are short and in others long. The thickness of the slip is to be from three-quarters to three inches in diameter. Half the length of the slip is to be slightly punctured with an awl, and then inserted into the ground to

* See Note to Apple.

that depth (half of the slip) perfectly perpendicular, and then make a knob at the top of the slip with plain cow-dung. The cuttings must be well watered in such a manner as to keep up an uninterrupted moisture in the ground; and moreover the cuttings are to be well shaded, and the coverings only to be removed by degrees as the plants attain leaves and strength, and not to be transplanted on any account until the next monsoon. The slips generally begin to bud within a month, but sometimes take a much longer period. In all cases the punctures are indispensably necessary to admit of root fibres being thrown out from them.

The tree and fruit may both be improved, if, during the cold season, the ground is dug all round the roots, and a suitable quantity of good old manure added. The seed will only grow when fresh, and seldom after six weeks. From twenty to twenty-four feet of space should be allowed between each tree if a graft; double the space is required for a seedling.

MANGOSTEEN.—*Garcinia Mangostana*. This tree has been introduced from Singapore into Bombay, but the fruit has never been brought to any perfection; probably if grafted on the *Brindoa*, which is common in the Concan (and several trees are found in Bombay), it might be much improved. I have been informed by a friend, that the Mangosteen ripens (and is equal to the Penang fruit) in the Company's spice gardens on the hills near Courtallum.

MANGOSTEEN, WILD.—*Garcinia Purpurea*.—N. *Kohum Brindoa*. This is an elegant tree, and found in the Concan along the Malabar Coast. At Goa the fruit is used for jellies and syrup; it is of a smooth dark brown color outside, and of a most beautiful purple inside and an agreeable flavor. The tree grows to thirty feet high, conical shape, with dark green shining leaves. There are several in Bombay; two in a garden at the top of Nesbit-lane, Byculla.

MOORINGA.—Horseradish Tree.—*Hyperanthera*. This tree is to be found in the jungles as well as in gardens. The long pods when green are made into curries, and the young roots, scraped, used as a substitute for our English horseradish. An oil is obtained from the seed ; it also yields a gum.

MULBERRY.—White, Alba ; Red, *Morus Indica* ; Black, *Nigra*. These trees grow equally well in the Deccan, the white growing to a very large tree, shedding its leaves before the hot season. The red mulberry bears fruit in the rains as well as the black. Silk-worms may be fed on the young fresh leaves, although the leaves of the white are preferred. It grows from seed or cuttings.

ORANGE.—*Citrus Aurantium*. This tree is now extensively cultivated all over the Deccan. The finest sorts now are the Cintra, Cowlah, and a small sweet orange which grows on a tree more like a creeper. The principal method of culture is by budding, the stocks generally being either seedlings or cuttings from the sweet lime. The best Cintra, with a thin close rind, is produced upon a seedling stock, and it is said that the fruit grown upon the sweet lime stock is generally loose and soft ; that is very perceptible with some of the oranges. The best time for budding is in the cold season.

NUTMEG.—*Myristica Moschata*—*Hind.* Japhul. I have only met with this tree in Bombay, where it has been introduced from the eastward. The fruit ripens in the rains ; it is the size of a large plum with a green covering, and upon being opened discloses a network of a dark red colour surrounding the nut, which has a most beautiful appearance ; this is the spice known as mace.

“ The first care of the cultivator is to select ripe nuts and to set them at the distance of a foot apart in a rich soil,

merely covering them very lightly with mould. They are to be protected from the heat of the sun, occasionally weeded, and watered in dry weather every other day. The seedlings may be expected to appear in from thirty to sixty days, and when four feet high the healthiest and most luxuriant, consisting of three or four verticles, are to be removed in the commencement of the rains to the plantation, (previously cleared of trees and underwood by grubbing and burning their roots) and placed in holes dug for their reception at the distance of eighty feet from each other, screening them from the heat of the sun and violence of the winds. They must be watered every other day in sultry weather, manured once a year during the rains, and protected from the sun until they obtain the age of five years. The nutmeg-tree is moneocious as well as dioecious, but no means of discovering the sexes, before the period of inflorescence, is known. Upon an average the nutmeg-tree fruits at the age of seven years, and increases in produce till the fifteenth, and is said to continue prolific for sixty or eighty years. Seven months in general elapse between the appearance of the blossom and the ripening of the fruit; and the produce of one bearing tree with another, under good cultivation in the fifteenth year, may be calculated at five pounds of nutmegs and a pound and a quarter of mace. It bears all the year round, but more plentifully in some months than others, and generally yields more abundantly every other year. It is necessary that the roots of the trees during their growth should be kept well covered with mould, for they have a tendency to seek the surface. The growth of the lateral branches is to be alone encouraged, and all suckers or dead and unproductive branches are to be removed with the pruning-knife, and the lower verticles lopped off, with the view of establishing an unimpeded circulation of air."—*Penang Gazette*.

OLIVE.—Julpie—*Olea Sativa*. This is cultivated in some

of the upper parts of Bengal, but is of a very coarse description. I am informed it is also pickled.

OLIVE.—Indian—*Olea Dioica*—N. *Atajam*. This tree is common; it grows to a large size, and bears fruit about the size of the common Spanish olive. The stone is not by any means hard, and the fruit is eaten by the natives in curries and also pickled in salt and water; it is not much esteemed by Europeans.

PANEOLA PLUM.—*Flacourtia Cataphracta*. This fruit is generally cultivated about Calcutta, and grows to the size of a common plum; it resembles a gooseberry in appearance, the skin thin and shining and of a purple appearance. The tree is not common on this side of India, and only one or two are to be found in Bombay. The fruit is not so large as I have seen in Calcutta, where it is common during the rains; it contains from ten to twelve seeds and is both palatable and wholesome, and well worthy of more general cultivation. The tree grows to a large size.

PAPAW TREE.—*Carica Papaya*. This tree is common in every garden, and the fruit, which is formed like a melon, grows in clusters one above the other close to the stem. The small black seeds have the taste of watercress, and the fruit just before ripening makes an excellent tart, if mixed with a portion of lime juice, sugar, and a few cloves; it resembles apples so nearly that it may be, and is, substituted for the sauce of the latter fruit. The tree grows easily from seed and only requires a deep good soil. It is said that if meat is hung under the tree it becomes tender; the green fruit is put with meat when boiling for the same purpose.

PEACH.—*Amygdalus Persica*.—N. *Shuft Aloo*. There are but three varieties of this fruit which I have met with

in the Deccan : a large round white sort, of a delicious flavour ; the flat China ; and a small thin-skinned description, more resembling an apricot in appearance and much harder than the other. The peach is easily cultivated by seed or layers. A seedling will throw out blossom in the second year and be ten or twelve feet in height. It requires to be carefully pruned, wintered, and watered.

No branches should be allowed to grow on the stem closer than three feet from the ground. All spurious and misplaced shoots should be rubbed off before gaining strength to exhaust unnecessarily the juices of the tree, and all distorted leaves—the work of insects, parasitic plants, mildew, &c.—should be picked off and destroyed.

The kernels of the peach should be carefully removed from the shell and in no ways injured if required for planting. They should be sown in small beds at the commencement of the rains, about eighteen inches apart, and, as soon as they are fit for removal, a good-sized ball of earth must be taken up with the roots to preserve the root-fibres from injury. All the buds around the stem had better be rubbed off by the fingers as far as requisite, and a proper shape be given to the tree by cutting out the superfluous spurs and their branches. The time for opening the roots of the peach is after the close of the rains. Remove the earth with care so as not to injure the roots for a space of three feet round the stem ; pull off all the leaves, and cease to water the tree until the blossom-buds appear ; then cover up the roots with good loam mixed with old rotten manure, and water freely every third or fourth day until the fruit begins to ripen, when you must be guided by circumstances. It is necessary sometimes to thin the fruit, and also to put the peaches as they begin to ripen in bags, otherwise the birds will pick and destroy the fruit.

Peaches first come in about February, and with care may be continued until the rains commence, after which the ex-

cess of moisture received by the leaves and roots causes the fruit to swell and burst.

PEAR.—*Pyrus Communis*. This tree is not common. I have met with a few at Hyderabad bearing a tolerably large-sized coarse fruit, but, as the trees had been neglected, I can give little or no account of them: care, perhaps, might render them fit for baking and stews. In the upper provinces of Bengal I have seen the fruit of a large size, but very coarse and hard; indeed, all that could be said about them was that they were pears, and shown accordingly.

PINE-APPLE.—*Bromelia Ananas*. Though growing so easily and without care in many parts of India, they require great attention to rear in the interior. At Hyderabad they seem to be quite acclimated, and produce as fine fruit as is ever to be seen on the coast.

Propagation.—Is performed by planting the tops or offsets. They will produce fruit in the second year.

Soil.—The soil should be, if procurable, rich red earth loam, and the manure cannot be too strong. Pigs' and pigeons' manure mixed with goats' forms a most excellent compost.

Culture.—The plants, after removal from the nursery-bed, should be put out in rows two feet asunder and the rows the same distance apart, which will be found quite sufficient: the rows must be well worked and dug, adding the manure. The plant, when large and promising to bear fruit, should immediately after the rains, in the latter end of October, be taken up, and the root (which will be nearly as long as the plant, having fibres at the end) may be cut off with a saw: supposing the root to be eighteen inches, one foot may be removed. It is round the edge of the cut root that root-fibres spring, and the greater the number of these fibres the better chance of large and fine fruit. The superfluous leaves

near the cut end must now also be pulled off; then the plant is ready for being put into the rows again, which have been previously well manured, and a good watering given. The plants must be watered regularly after this; only avoid, if possible, the water getting between the axilla of the leaves, as it makes them rot and decay in the centre. I found this the case with pines that I removed at the commencement of the rains: the plants not having any root-suckers to nourish them, decayed in consequence of water remaining between the leaves. Plants that are put out in October and November will bear fruit in May and June. Some gardeners are in the habit, when the pine fruit is half grown, of cutting off the top, with a view to throw all the nourishment into the fruit, thereby increasing its size. This may be all very well with early pines, but if they do not ripen before the rains set in, the water lodging in the cut crown will cause it to decay like the plant. This might be prevented by having wax-cloth covers, of a conical shape, to put over the fruit when rain is apprehended, but I prefer letting the crowns remain. The stem producing the fruit should be removed when the fruit is cut, and new shoots encouraged. All offsets when the plant is fruiting must be removed, so as to give the fruit all the nourishment possible.

When trimming the plants, the extremities of the root which have been cut off (if planted in a nursery-bed about eighteen inches asunder, the end an inch above the ground) will give fresh shoots, and form a good nursery of plants for the following season.

PISTACHIO.—*Pistacia Officinarum*. The nut of this tree is brought from Bussorah in great abundance, and I have succeeded in growing plants from it. The trees are male and female, consequently should be grown in clusters or pairs. The leaves are deciduous, and for several months the trees look very bare. It is by no means a handsome plant.

I first soaked the nuts in water, and when they split at the end put them into boxes filled with earth: almost all grew and were given away.

PLANTAIN. BANANA.—*Musa Sapientum*.—N. *Kilah*. There are several varieties of the Banana cultivated in the Deccan—the large red, the green and the yellow. A small sort, which is supposed to be the real Banana of the West Indies, is perhaps the most luxuriant of the whole. The plants blossom at all seasons, and as soon as the drupe of fruit begins to ripen, which is known by some of them changing colour, it is cut and hung up to ripen in the house. The plant will not bear again and may be cut down (otherwise it will perish of itself), when the surrounding shoots grow up and blossom as the former. The plants are generally grown in beds or clusters in a good rich soil, when fine fruit is almost the sure return. In transplanting the shoots, if two or three feet high, a portion of one-half is generally cut off.

PLUM, COMMON.—*Prunus Triflora*.—N. *Aloo*. This tree has been brought from the upper provinces of Bengal, and seems to be acclimated at Hyderabad. The fruit, which is of a dark purple when ripe, and about the size of a common bullace at home, has the flavour of that fruit. It does not seem to require wintering like the peach, but throws out its blossoms after the rains, and continues to blossom and bear fruit at the same time, and very abundantly. To secure fine fruit the superfluous green ones must be removed, by which means I have seen some very tolerable sized plums produced. I never succeeded in budding it on the peach, but it takes readily by approach on the peach stock, and may be removed in six weeks or two months from the parent stem.

POMEGRANATE.—*Punica Granatum*.—N. *Anar*. There are two varieties of this tree, bearing white and red fruit, both sweet, but much inferior to the dried kinds brought

from Persia and Bussorah to the Bombay market. The tree grows easily from seed ; and large, fine juicy fruit, where the soil is good, is often produced. There is a variety, generally sour, which is used by the natives for sherbet. The dried bark of the root is made into a decoction and given for worms.

PUMBLEMOSE, PUMMELO.—*Citrus Decumana*.—N. *Chocotra*. This is, the largest of the orange tribe and is universally cultivated in all gardens. The varieties are red and white, the former being preferred by some persons. The tree grows to a large size in a rich soil and requires a good deal of pruning ; the best time for doing this is when the crop of fruit is off. Fruit as fine as any I have ever met with was produced at Ellichpoor from the seed of a pumble-mose brought from Bombay. The tree when planted should have a space of twelve feet all round it. The blossom is used for flavouring sweetmeats.

QUINCE.—*Pyrus Cydonia*.—N. *Behu* or *Safferjal*. This tree has probably been introduced from China or Bengal, and is now to be met with in many gardens. It grows like the apple. The fruit is plentiful at Sattara, and I have met with it in Poonah. I have seen the tree in blossom in other parts of the Deccan, but the fruit did not set—perhaps for want of proper treatment.

RASPBERRY.—*Rubus Pauciflorus*. I merely mention this fruit, as the common blackberry is often mistaken for it. I have never seen the raspberry in any part of the Deccan. A wild plant is described by Graham as being found at Mahabuleshwar.

ROSE APPLE.—*Eugenia Jambôsa*.—N. *Goolab Jamb*. This tree bears a light whitish-yellow fruit, pear-shaped, with smooth skin, having a rose flavour. It is commonly cultivated in gardens about the coast. The only part of the

Deccan where I have met with the fruit is Hyderabad. Many attempts have been made by myself and a friend to introduce it elsewhere, but without success. It is easily propagated by seed and will grow in a moist soil with only common care.

There are only, I believe, two sorts—red and whitish-yellow—both possessing the same flavour. The red is called the Jambo Malacca.

SALEP.—*Orchis Masculula*. This plant is found on the Mahabuleshwar hills. It blossoms in June, and the roots are dug up and gathered after the rains in November or December. Another variety is found in the hills and jungles near Candish, but possessing a very bitter principle. It is dug up by the Bheels, and sold when fresh for a few pice the seer. It requires a great deal of soaking and preparation before it can be deprived of its bitter quality. When dry it is in appearance as fine as the Persian. It requires being boiled in at least six different waters and then dried in the sun, when it will become perfectly sweet and fit for use.

STAR APPLE.—*Chrysophyllum Acuminatum*. This tree grows to a large size—thirty feet or more. The branches are round and the leaves have a ferruginous down upon them when young; the flower is of a pale yellow, and the fruit, which is about the size of a large crab-apple, ripens in October; the pulp is of a yellowish colour and firm inside, the outer rind being of a dark brown. It requires no particular soil. There are several of these trees in the Residency garden at Hyderabad.

SAPOTA.—*Achras Sapota*. This tree I have only met with in Bombay; but I have seen the fruit in December, brought from Goa, where no doubt it was introduced from China. The fruit is the size of a fowl's egg, with a dark brown coloured skin and a yellowish pulp. The seed is large and soft, about the size of the rose-apple.

SOURSOP.—*Annona Muricata*. This tree I have only met with in Bombay. It grows to about the same size as the bullock's heart. The fruit is of a greenish colour when ripe and has a rough thorny appearance; the flavour is very peculiar, differing from the other varieties of the anonica; the scent resembles black currants; the seeds are similar to the custard-apple. The fruit ripens in March. In the West Indies it is considered very cooling in fevers. It bears only once a year.

STRAWBERRY.—*Fragaria*. This plant multiplies itself from runners and suckers, the old plant throwing them out after it has ceased bearing. As soon as the rains have set in these runners may be removed into a nursery bed, so as they can be more easily looked to, and should have a space of nine or ten inches allowed between them. They will throw out other runners, the whole of which may be separated and transplanted at the proper season.

Soil.—They thrive best in a light soil, with good old stable and vegetable manure at first. When they show a disposition to flower they may have old manure of goats or sheep added around each plant, a couple of double-handfuls being sufficient.

Culture.—In no parts of the Deccan should plants be put out for fruiting before the close of the rains, the latter part of September being quite early enough. Suckers that I planted for experiment at the commencement of August grew to very fine bushes, and did nothing for ten or twelve weeks but throw out suckers, which were continually removed, and after all fruited badly: the finest and most prolific crops were got from suckers put out in the beginning of October. Some strawberries were gathered in November from the plants put out in August, but they were so few as in no way to induce me to try the experiment again. Varieties can only be procured from seed; and to procure the seed select

the finest ripe fruit, rub it on a sheet of paper and dry it. When the rains commence soak the seed in water, reject all that floats, the remainder sow in baskets in a light loam ; the plants will be fit to remove in about six weeks, and should be put in other baskets four or five inches apart, and taken care of until ready to be transplanted into beds, where they are to remain. As these plants throw out suckers very fast, they must be constantly looked after and removed, unless you have a scarcity of plants. They will commence bearing in six months from the time of sowing the seed.

As soon as the rains have ceased you may put your rooted suckers into square beds, each not less than one foot apart, five in a row ; this will give you twenty-five in each bed, as many as can be easily looked after and gathered without trampling on the bed and thereby injuring the plants. When the earth is of a clayey consistence, I have seen the strawberry cultivated on ridges. Some think this is a good plan, but I prefer the beds ; however, it can be easily tried. It is sometimes necessary, in consequence of flooding the beds, to put tiles under the fruit to keep it clean, but it also attracts the notice of the birds ; if straw or grass is used, then the chances are that white ants destroy your plants. This it is that makes some persons prefer the ridge system of growing, as they say the fruit is cleaner in consequence. All I know is that fine fruit may be grown either way. If on ridges, the same distance must be allowed between the plants as in beds, and even in the latter the plants may be put on raised cones of earth. The common vegetable manure is all that is required at first, until near flowering, when a handful or two of goats' or sheep's dung should be put round the plant, opening the earth and scraping it together. Water during the evening and very early of a morning.

TAMARIND. — *Tamarindus Indica*. — N. *Imlee Imbelle*.

This tree is too well known to need any description here. The red tamarind, which is scarce, is the most valuable.

WALNUT.—*Alcurites Triloba*. This species grows to a very great size. It has large leaves, three or five lobed, and bears a fruit resembling in appearance the English walnut. The kernel is sweet-flavoured, but is considered unwholesome. The natives extract an oil from it, and say that the fruit must be kept for one year, when it may be eaten. Very common about Hyderabad.

WAMPEE TREE.—*Cookia Punctata*. This bears a rough-skinned fruit in April and May, which grows in clusters, containing a sweetish acid juice, resembling black currant in flavour. It grows to a large tree and has very dark green shining leaves. Rather ornamental, and requires very little care.

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