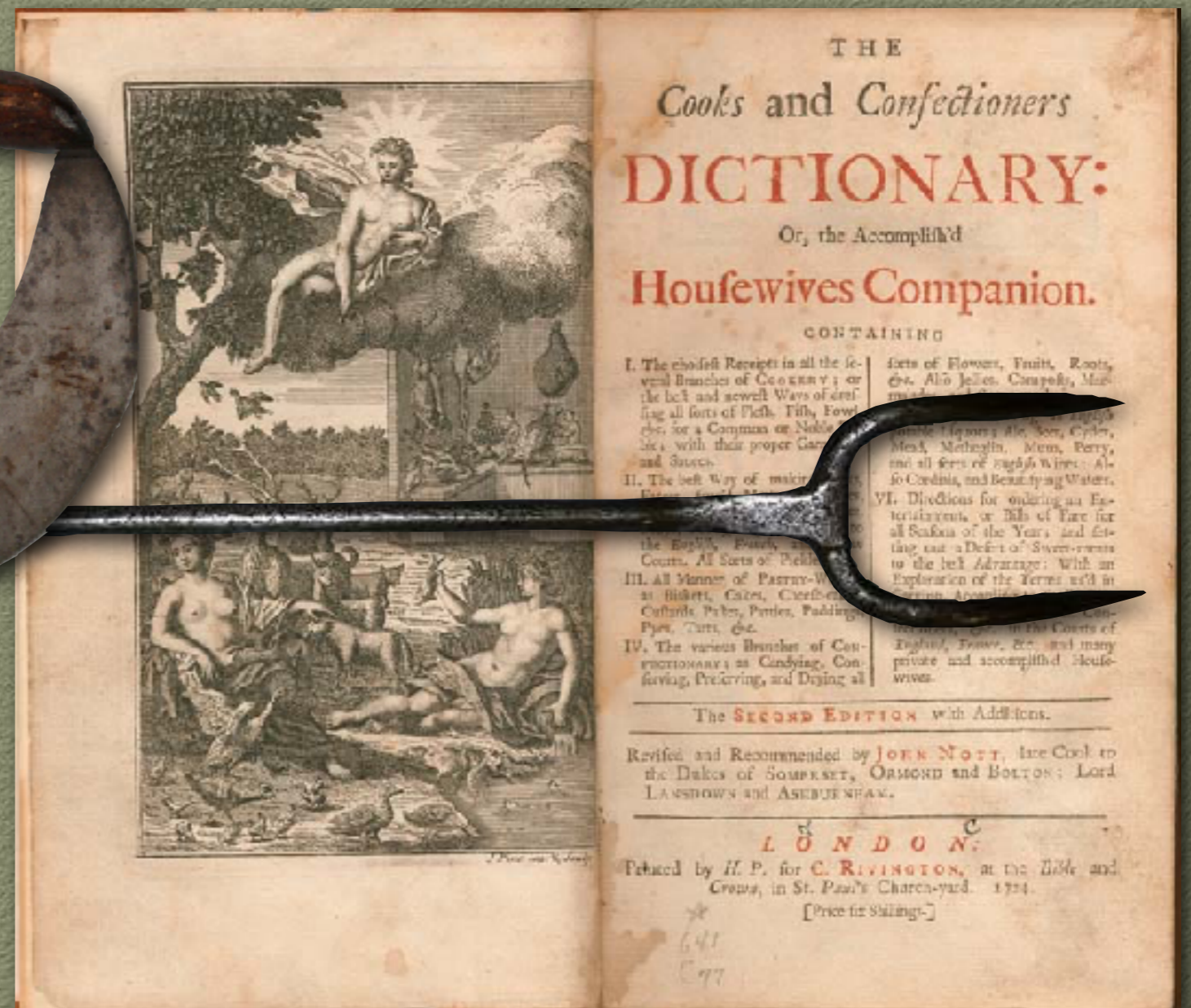


18th Century Material Culture

Kitchen Gadgets



Cook Books
&
Pamphlets

OPERA DI
BARTOLOMEO
SCAPPI

MASTRO DELL'ARTE DEL CUCINARE,
con laquale si può ammaestrare quall' si voglia Cuoco,
Scalco, Trinciante, o Mastro di Casa.

DIVISA IN SEI LIBRI.

NEI } Primo si intende il ragionamento che fa l'Autore con Giovanni suo discepolo.
} Secondo si tratta di diverse viuande di carne, si di quadrupedi come di volatili.
} Terzo si parla della Itatura, e Ragione di ogni sorte di pesci.
} Quarto si mostra le liste del presentiar le viuande in tauola di grasso, & magro.
} Quinto si contiene l'ordine di far diuersi sorti di palle, & altri lauori.
} Sesto si ragiona de' conualescenti, e molte altre sorte di viuande per gli infermi.

Con le Figure che fanno dibisogno nella Cucina.

Aggiuntomi nuouamente il Trinciante, & il Mastro di Casa.

DEDICATE AL MAG. M. MATTEO BARBINI
Cuoco, e Scalco celeberrimo della Città di Venetia.



IN VENETIA, Per Alessandro de' Vecchi. MDCXXII.

The Oldest Cookbook Known: "Opera dell'arte del cucinare" (Italy)
by Bartolomeo Scappi 1570
(University of Leeds)



The Oldest Cookbook Known: "Opera dell'arte del cucinare" (Italy)
by Bartolomeo Scappi 1570
(University of Leeds)

Pasce per cocer pesce *Instrumenti diversi* *Stamegna di rame*



The Oldest Cookbook Known: "Opera dell'arte del cucinare" (Italy) by Bartolomeo Scappi 1570 (University of Leeds)

T H E
E N G L I S H
H O U S E - W I F E

C O N T A I N I N G

The inward and outward Vertues which ought to be in a
compleat Woman.

As her skill in Physick, Surgery, Cookery, Extraction of Oyles,
Banqueting stiffe, Ordering of great Feasts, preserving of all sorts of
Wines, conceited Secrets, Distillations, Perfumes, ordering of
Wooll, Hemp, Flax, making Cloth, and Dying, the know-
ledge of Dayries, Office of Making, of Oates, their
excellent uses in a Family, of Brewing, Ba-
king, and all other things belonging
to an Household.

A Work generally approved, and now the fifth time much aug-
mented, purged, and made most profitable and necessary for all men,
and the generall good of this KINGDOMS.

By G. M.



L O N D O N.

Printed by B. ALSO P for JOHN HARRISON, and are to be sold at his
Shop in *Pauls* Church-yard, 1649.

“THE ENGLISH HOUSE - WIFE”
by John Harrison, London 1649
(Library of Congress)



London, Printed for Cha: Adams at the
Talbot in Fleetstreete over ag^t St. Dunstons Church

F. Sculp.

THE ^{plu. 6.0}
FRENCH COOK

Prescribing the way of making ready of all sorts of Meats, Fish and Flesh, with the proper Sauces, either to procure Appetite, or to advance the power of Digestion : with the whole skill of Pastry-work.

Together with a Treatise of Conserves, both dry and liquid, a la mode de France.

The second Edition, carefully examined, and compared with the original : and purged throughout, from many mistakes, and defects ; and supplied in diverse things, left out, in the former impression.

With an Addition of some choise receipts of Cookery lately grown in use amongst the Nobility and Gentry, by a prime artist of our owne Nation.

Written in French by Monsieur De La Varenne, Clerk of the Kitchin to the Lord Marquesse of Uxelles, and now Englished by I. D. G.

London, Printed for Charles Adams, at the Talbot neere St. Dunstons Church in Fleetstreet. 1654.

“THE FRENCH COOK...:
by Pierre de la Varenne, London 1654
(Public Domain)

THE
COMPLEAT
COOK.

Expertly prescribing the
most ready wayes,

Whether, { *Italian,*
 { *Spanish,*
 { *or French,*

For dressing of *Flesh*, and *Fish*,
Ordering of *Sauces*, or making
OF
PASTRY.

LONDON
Printed by T. C. for Nath. Brook, at the
Angel in Cornhill, 1656.

"THE COMPLEAT COOK."
by Noah Brook, London 1656
(Library of Congress)



Printed by R. Chiswell
And Tho. Sawbridge 1684

The Queen-like Closet :
OR,
RICH CABINET,

Stored with all manner of

RARE RECEIPTS

FOR

Preserving, Candying and Cookery.

Very Pleasant and Beneficial to all
Ingenious Persons of the *Female Sex.*

To which is added,

A SUPPLEMENT,

P R E S E N T E D

To all Ingenious LADIES,
and GENTLEWOMEN.

By HANNAH WOOLLEY.

The Fifth EDITION.

L O N D O N :

Printed for R. Chiswell at the *Rose and
Crown* in *St. Paul's Church-Yard*, and
T. Sawbridge at the *Three Flower-de-
Luces* in *Little-Britain*, 1684.

"The Queen - like Closet: OR, RICH CABINET,..."

by Hannah Woolley, London 1684

(Library of Congress)

THE
Whole Duty
OF A
WOMAN:
Or a *Guide* to the Female Sex.

From the Age of *Sixteen* to *Sixty*, &c.

Being Directions, How Women of all Qualities and Conditions ought to Behave themselves in the various Circumstances of this Life, for their obtaining not only Present but Future Happiness.

I. Directions how to obtain the Divine and Moral Vertues of Piety, Meekness, Modesty, Chastity, Humility, Compassion, Temperance and Affability; with their Advantages, and how to avoid the opposite Vices.

II. The Duty of Virgins, directing them what they ought to do, and what to avoid, for gaining all the Accomplishments required in that State. With the whole Art of Love, &c.

3. The whole Duty of a Wife. 4. The whole Duty of a Widow, &c. Also choice Receipts in Physick and Chyrurgery. With the whole Art of Cookery, Preserving, Candyng, Beautifying, &c.

Written by a Lady.

The Fourth Edition.

LONDON, Printed for J. Guillam, against the Great James Tavern in Bishopsgate Street, 17 7.

“THE Whole Duty OF A WOMAN: Or a Guide to the Female Sex...”
by a Lady (William Kenrick, London 1707
(Historic Food)

W. Hollard Jenson

T H E
Whole Duty
O F A
W O M A N :
O R,

A Guide to the Female Sex,

From the Age of Sixteen to Sixty, &c.

Being Directions, How Women of all Qualities
and Conditions ought to Behave themselves
in the various Circumstances of this Life,
for their obtaining not only Present, but
Future Happiness.

I. Directions how to obtain the Divine and
Moral Vertues of *Piety, Meekness, Modesty,*
Chastity, Humility, Compassion, Temperance,
and *Affability*, with their Advantages; and
how to avoid the opposite Vices.

II. The Duty of *Virgins*, directing them what
they ought to do, and what to avoid, for
gaining all the Accomplishments required
in that State. With the whole Art of Love.

III. The whole Duty of a Wife. IV. The
whole Duty of a Widow, &c.

Also choice Receipts in Physick and Chyrur-
gery. With the whole Art of Conxery,
Preserving Candyng, Beautifying, &c.

Written by a Lady.

The Sixth Edition.

“THE Whole Duty OF A WOMAN: Or a Guide to the Female Sex...”
by a Lady (William Kenrick) 1760
(Historic Food)

A
COLLECTION
Of above Three Hundred
RECEIPTS
IN
Cookery,
Phyſick *and* Surgery;

For the Uſe of all
Good Wives, Tender Mothers, and
Careful Nurſes.

By ſeveral Hands.

The Second Edition.

To which is Added,
A Second PART, Containing a great Number of
Excellent Receipts, for Preſerving and Con-
ſerving of Sweet-Meats, &c.

LONDON, Printed for *Mary Kettilby*, and Sold by
Richard Wilkin, at the *King's Head* in *St. Paul's*
Church-Yard. MDCCXIX.

“A COLLECTION Of above Three Hundred RECEIPTS IN Cookery, Phyſick and Surgery...”
by Mary Kettilby, London 1719
(Private Collection)

J. P. Holland
The COMPLETE
CONFECTIONER:

OR, THE
ART of *Candyng* and *Preserving*
in its utmost Perfection.

BEING
A Collection of all the RECEIPTS
of the late ingenious Mrs. *EALLES*,
Confectioner to their late Majesties
King *William* and Queen *Anne*.

Familiarly adapted for the

USE of the LADIES,

And very necessary for all who are willing
to excel in the most excellent Qualifica-
tions of a good House-Wife.

Publish'd with the Consent of her Executors.

L O N D O N :

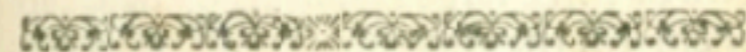
Printed for J. BRINDLEY, Bookseller, at the *King's-
Arms* in *New Bond-Street*, and Bookbinder to Her
Majesty and His Royal Highness the Prince of *Wales*;
and R. MOUNTAGU at the *General Post-Office*, the
Corner of *Great Queen-Street*, near *Drury-Lane*.
MDCCLXXXIII. [Price Bound 2s. 6d.]

1723.

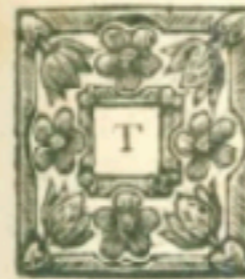
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Mrs. *EALLES*'s
RECEIPTS.



To dry ANGELICA.



TAKE the Stalks of An-
gelica, and boil them
tender; then put them
to drain, and scrape off
all the thin Skin, and
put them into scalding
Water; keep them close cover'd, and
over a slow Fire, not to boil, 'till they
are green; then draining them well,
put them in a very thick Syrup
of the Weight and half of Sugar:
Let the Syrup be cold when you put
them in, and warm it every Day 'till

B

it

"THE COMPLETE CONFECTIONER:..."

by Mary Eales, London 1718
(Dorothy Sloan Rare Books)

T H E
COMPLEAT CONFECTIONER;
OR, THE
A R T
O F
Candyng and Preserving
I N I T S
Utmost P E R F E C T I O N.

By the late
Mrs. E A L E S, Confectioner to King *William*
and Queen *Anne*.

The F O U R T H E D I T I O N.

To which is added,

A S E C O N D - P A R T : Containing a C U R I O U S C O L L E C T I O N O F
R E C E I P T S I N C O O K E R Y , P I C K L I N G , F A M I L Y P H Y S I C K ,
&c. with the best and cheapest Methods of Brewing all
Sorts of Malt Liquors, and preparing sundry Kinds of
excellent Made Wines, not inferior to the best F R E N C H
likeways many other pleasant and wholsom Drinks
made from our E N G L I S H F R U I T S , as cheap as common
Small Beer.

L O N D O N ,

Printed for C. Hitch in *Pater-Noster-Row*, and A. Miller in the *Strand*;
and sold by Gibson Crawford in the *Parliament-Chese, Edinburgh*. 1750.
[Price bound 3 s.]

“THE COMPLEAT CONFECTIONER:...”
by Mary Eales, London 1750
(Skinner)



J. Pine del. & J. Smith sculp.

THE
Cooks and Confectioners
DICTIONARY:
 Or, the Accomplish'd
Housewives Companion.

CONTAINING

- | | |
|--|---|
| <p>I. The choicest Receipts in all the several Branches of COOKERY; or the best and newest Ways of dressing all sorts of Flesh, Fish, Fowl, &c. for a Common or Noble Table; with their proper Garnitures and Sauces.</p> <p>II. The best Way of making Bisks, Farces, forc'd Meats, Marinades, Olio's, Puptons, Ragouts, Sauces, Soups, Pottages, &c. according to the <i>English, French, and Italian</i> Courts. All Sorts of Pickles</p> <p>III. All Manner of PASTRY-WORKS, as Biskets, Cakes, Cheese-cakes, Custards, Pastes, Patties, Puddings, Pyes, Tarts, &c.</p> <p>IV. The various Branches of CONFECTIONARY; as Candyng, Conseruing, Preseruing, and Drying all</p> | <p>sorts of Flowers, Fruits, Roots, &c. Also Jellics, Composts, Marmalades, and Sugar-works.</p> <p>V. The Way of making all <i>English</i> potable Liquors; Ale, Beer, Cyder, Mead, Metheglin, Mum, Perry, and all sorts of <i>English</i> Wines: Also Cordials, and Beautifying Waters.</p> <p>VI. Directions for ordering an Entertainment, or Bills of Fare for all Seasons of the Year; and setting out a Desert of Sweet-meats to the best Advantage: With an Explanation of the Terms us'd in Carving. According to the Practice of the most celebrated Cooks, Confectioners, &c. in the Courts of <i>England, France, &c.</i> and many private and accomplish'd Housewives.</p> |
|--|---|

The **SECOND EDITION** with Additions.

Revised and Recommended by **JOHN NOTT**, late Cook to the Dukes of SOMERSET, ORMOND and BOLTON; Lord LANSDOWN and ASHBURNHAM.

L O N D O N:

Printed by **H. P.** for **C. RIVINGTON**, at the Bible and Crown, in St. Paul's Church-yard. 1724.

[Price six Shillings.]

641
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“THE Cooks and Confectioners DICTIONARY: Or, the Accomplish'd Housewives Companion”
 by John Nott, London 1723
 (Public Domain)

THE
Country Housewife
AND
LADY'S DIRECTOR,
IN THE
Management of a HOUSE, and the
Delights and Profits of a FARM.

CONTAINING

INSTRUCTIONS for managing the Brew-
House, and Malt-Liquors in the Cellar;
the making of Wines of all sorts.

DIRECTIONS for the DAIRY, in the Improvement
of Butter and Cheefe upon the worst of Soils;
the feeding and making of Brawn; the ordering
of Fish, Fowl, Herbs, Roots, and all other use-
ful Branches belonging to a Country-Seat, in the
most elegant manner for the Table.

Practical OBSERVATIONS concerning DISTILLING;
with the best Method of making Ketchup, and many
other curious and durable Sauces.

The whole distributed in their proper MONTHS, from the Beginning
to the End of the Year.

With particular REMARKS relating to the Drying or Kilning of
SAFFRON.

By R. BRADLEY,

*Professor of Botany in the University of Cambridge,
and F. R. S.*

The Sixth Edition.

With ADDITIONS.

LONDON.

Printed for D. BROWNE, at the Black-Swans without Temple-Bar;
and T. WOODMAN, in Russet-street, Covent-Garden. M.DCC.LXXII.

(Price 2 s. 6 d.)

“THE Country Housewife AND LADY'S DIRECTORY...”

by R. Bradley, London 1722

(Lost Past Remembered)

COURT COOKERY

OR, THE

Compleat English COOK.

Containing the Choicest and Newest

RECEIPTS

FOR MAKING

SOUPS,	}	RAGOO'S,
POTTAGES,		GULLISES,
FRICASSEYS,		SAUSES,
HARSHES,		FORC'D-MEATS,
FARGES,		And SOUSES:

With various Ways of Dressing most Sorts of Flesh,
Fish, and Fowl, Wild, and Tame; with the best
Methods of *Potting, Collaring* and *Pickling*.

AS LIKEWISE

*Of Pastes, Pies, Pasties, Patties, Puddings, Tarts,
Biskets, Creams, Cheesecakes, Florentines, Cakes,
Jellies, Syllabubs and Custards.*

ALSO

Of Candyng, Preserving: With a Bill of Fare for every
Month in the Year, and the latest Improvements in
COOKERY, PASTRY, &c.

By R. SMITH, Cook (under Mr. Lamb) to King William, as
also to the Dukes of Buckingham, Ormond, D'Amont (the
French Ambassador) and others of the Nobility and Gentry.

The Second Edition, with large Additions.

LONDON:

Printed for T. WOTTON, at the *Three-Daggers* in *Fleet-Street*.

M. DCC. XXV.

“COURT COOKERY OR, THE Complete English Cook.”

by R. Smith, London 1725

(Library of Congress)

The COMPLETE
Practical COOK:
Or, A NEW
SYSTEM
Of the Whole ART and MYSTERY of
COOKERY.

Being a SELECT COLLECTION of
Above Five Hundred RECIPES for Dressing, after
the most Curious and Elegant Manner (as well FOREIGN as
ENGLISH) all Kinds of FLESH, FISH, FOWL, &c.
As also DIRECTIONS to make all Sorts of excellent *Pottages* and *Soups*,
fine Puffs, both sweet and savoury, delicate *Fillings*, exquisite *Sauces*, and rich
Follies. With the best RULES for PRESERVING, POTTING, PICKLING, &c.

FITTED FOR ALL OCCASIONS;

But more especially for the most *Grand* and *Sumptuous* ENTERTAINMENTS.

Adorned with Sixty Curious COPPER PLATES;

Exhibiting the full SEASONS of the YEAR, and *Tables* proper for *Every*
Month; As also Variety of *large Ovals* and *Rounds*, and *Ambogues*
and *Square Tables* for CORONATION-FEASTS, INSTALMENTS, &c.

The WHOLE intirely NEW;

And none of the RECIPES ever published in any Treatise of this Kind.

Approved by divers of the PRIME NOBILITY;

And by several MASTERS of the ART and MYSTERY of COOKERY.

By CHARLES CARTER,

Lately Cook to his Grace the Duke of *Argyll*, the Earl of *Pontefract*,
the Lord *Cornwallis*, &c.

LONDON:

Printed for W. MEADOWS, in *Cornhill*; C. RIVINGTON, in *St. Paul's*
Church-Yard; and R. HETT, in the *Postery*. MDCCLXXX.

The COMPLEAT
HOUSEWIFE:

OR,

Accomplish'd Gentlewoman's
COMPANION:

Being a COLLECTION of upwards of Five
Hundred of the most approved RECEIPTS in

COOKERY,	CAKES,
PASTRY,	CREAMS,
CONFECTIONARY,	JELLIES,
PRESERVING,	MADE WINES,
PICKLES,	CORDIALS.

With COPPER PLATES curiously engraven for
the regular Disposition or Placing the various
DISHES and COURSES.

AND ALSO

BILLS of FARE for every Month in the Year.

To which is added,

A Collection of above Two Hundred Family RECEIPTS
of MEDICINES; viz. *Drinks, Syrups, Salves, Ointments,*
and various other Things of sovereign and approved
Efficacy in most Distempers, Pains, Aches, Wounds,
Sores, &c. never before made publick; fit either for
private Families, or such publick-spirited Gentlewomen
as would be beneficent to their poor Neighbours.

By *E* ——— *S* ———

The FOURTH EDITION corrected and improved.

L O N D O N:

Printed for J. PEMBERTON, at the Golden Buck, over
against St. Dunstons Church in Fleetstreet.

M. DCC. XXX.

“THE Compleat Housewife: OR, Accomplish'd Gentlewoman's COMPANION”
by E. Smith, London 1730
(Library of Congress)

The COMPLEAT
HOUSEWIFE:

OR,

Accomplish'd Gentlewoman's
COMPANION:

Being a COLLECTION of upwards of Five
Hundred of the most approved RECEIPTS in

COOKERY,		CAKES,
PASTRY,		CREAMS,
CONFECTIONARY,		JELLIES,
PRESERVING,		MADE WINES,
PICKLES,		CORDIALS.

With COPPER PLATES curiously engraven for
the regular Disposition or Placing the various
DISHES and COURSES.

AND ALSO

BILLS of FARE for every Month in the Year.

To which is added,

A Collection of above Two Hundred Family RECEIPTS
of MEDICINES; viz. *Drinks, Syrups, Salves, Ointments,*
and various other Things of sovereign and approved Efficacy
in most Distempers, Pains, Aches, Wounds, Sores, &c.
never before made publick; fit either for private Families, or
such publick spirited Gentlewomen as would be beneficent
to their poor Neighbours.

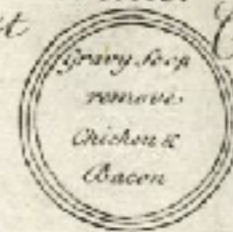
By E. SMITH.

The Sixth EDITION, with very large Additions; near Fifty
Receipts being communicated just before the Author's Death.

LONDON: Printed for J. PEMBERTON, at the Golden
Buck, over-against St. Dunstan's Church in Fleetstreet. 1734.

Price Five Shillings.

First Winter Course



Second Course



"THE Compleat Housewife: OR, Accomplish'd Gentlewoman's COMPANION"

by E. Smith, London 1737

(Pazzo Books)



The COMPLEAT
HOUSEWIFE:

OR,
Accomplish'd Gentlewoman's
COMPANION:

Being a COLLECTION of upwards of Six
 Hundred of the most approved RECEIPTS in

COOKERY,	CAKES,
PASTRY,	CREAMS,
CONFECTIONARY,	JELLIES,
PRESERVING,	MADE WINES,
PICKLES,	CORDIALS.

With COPPER PLATES curiously engraven for
 the regular Disposition or Placing the various
 DISHES and COURSES.

AND ALSO
 BILLS of FARE for every Month in the Year.

To which is added,

A Collection of above Three Hundred Family RECEIPTS
 of MEDICINES; viz. Drinks, Syrups, Salves, Ointments,
 and various other Things of sovereign and approved Efficacy
 in most Distempers, Pains, Aches, Wounds, Sores, &c.
 particularly Dr. Mead's famous Receipt for the Cure of a Bite
 of a mad Dog; with several other excellent Receipts for the
 same, which have cured when the Person was disorder'd, and
 the salt Water failed; never before made publick; fit either for
 private Families, or such publick-spirited Gentlewomen as
 would be beneficent to their poor Neighbours.

By *E. SMITH.*

*The TENTH EDITION, with very large Additions; not in any
 of the former Impressions.*

LONDON: Printed for J. and H. PEMBERTON, at the Golden Buck
 against St. Dunstan's Church in Fleetstreet. 1741.

Price Five Shillings.

"THE Compleat Housewife: OR, Accomplish'd Gentlewoman's COMPANION"
 by E. Smith, London 1741
 (Private Collection)



Printed for R. Ware, T. Longman, S. Birt, C. Hitch, J. Hodges,
J. & J. Rivington, J. Ward, W. Johnston, & M. Cooper.

THE
Compleat Housewife:
OR,
Accomplish'd Gentlewoman's
COMPANION.

BEING
A COLLECTION of upwards of Six Hundred
of the most approved RECEIPTS in

COOKERY,	CAKES,
PASTRY,	CREAMS,
CONFECTIONARY,	JELLIES,
PRESERVING,	MADE WINES,
PICKLES,	CORDIALS.

With COPPER PLATES curiously engraven for
the regular Disposition or Placing the various
DISHES and COURSES.

AND ALSO

BILLS of FARE for every Month in the Year.

To which is added,

A COLLECTION of above Three Hundred Family RECEIPTS
of MEDICINES: *viz.* Drinks, Symps, Salves, Ointments,
and various other Things of sovereign and approved Efficacy
in most Distempers, Pains, Aches, Wounds, Sores, &c.
particularly Mrs. Stephen's Medicine for the Cure of the Stone
and Gravel, and Dr. Mead's famous Receipt for the Cure of a
Bite of a mad Dog; with several other excellent Receipts for
the same, which have cured when the Persons were disordered,
and the salt Water fail'd; never before made publick: fit
either for private Families, or such publick-spirited Gentle-
women as would be beneficent to their poor Neighbours.

By E. SMITH.

THE FOURTEENTH EDITION,

To which is now first prefixed,

DIRECTIONS for MARKETING.

L O N D O N :

Printed for R. Ware, S. Birt, T. Longman, C. Hitch, J. Hodges,
J. and J. Rivington, J. Ward, W. Johnston, and M. Cooper.
M. DCC. L.

Price FIVE SHILLINGS.

The COMPLETE
CITY and COUNTRY COOK:
OR,
Accomplish'd HOUSEWIFE.

CONTAINING,
Several Hundred of the most approv'd RECEIPTS in

COOKERY,	PASTRY,
CONFECTIONARY,	PICKLES,
CORDIALS,	PRESERVING,
COSMETICKS,	SYRUPS,
JELLIES,	ENGLISH WINES, &c.

Illustrated with Forty-nine large COPPER PLATES,
directing the regular placing the various Dishes on the
Table, from one to four or five Courses: Also, Bills of
Fare according to the several Seasons for every Month
of the Year.

LIKEWISE,

The *Half-pace Table* for the Ladies at the late Infallment at
Windsor; the *Lord Mayor's Table*; and other *Hill Dinners* in
the City of *London*; with a *Fish Table*, &c.

By CHARLES CARTER.

Lately COOK to his Grace the Duke of *Argyle*, the Earl of
Pentecost, the Lord *Cornwallis*, &c.

To which are added,

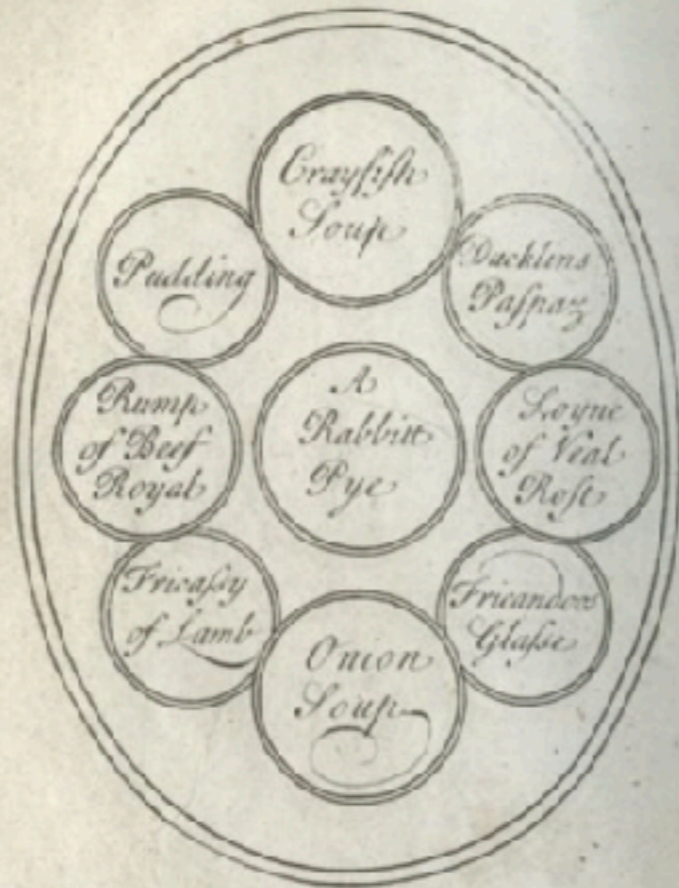
Near *Two Hundred* of the most approved Receipts in *Physick*
and *Surgery*, for the Cure of the most common *Diseases* inci-
dent to *Families*; with several *sovereign Receipts* for the Cure
of the Bite of a *Mad Dog*.

The Second Edition, with large Additions.

LONDON: Printed for A. BETTSWORTH and C. HITCH;
and C. DAVIS, in *Pater-noster-Row*; and S. AVITEN in
St Paul's Church-yard.

"The COMPLETE CITY and COUNTRY COOK: OR Accomplish'd HOUSEWIFE"
by Charles Carter, London 1732
(Pazzo Books)

First Course



Second Course



THE WHOLE
DUTY of a **WOMAN**:
Or, an infallible
GUIDE to the **FAIR SEX**.

CONTAINING,
RULES, DIRECTIONS, and OBSERVATIONS, for their Conduct
and Behaviour through all Ages and Circumstances of Life,

A S
VIRGINS, WIVES, or WIDOWS.

WITH
DIRECTIONS, how to obtain all Useful and Fashionable
Accomplishments suitable to the SEX. In which are compris'd all Parts of
GOOD HOUSEWIFRY, particularly RULES and RECEIPTS in
every Kind of COOKERY.

- | | |
|---|---|
| 1. Making all Sorts of Soops and Sauces. | 4. The whole Art of Pastry in making Pies, Tarts, and Pasties. |
| 2. Dressing Flesh, Fish, and Fowl; this last illustrated with Cuts, shewing how every Fowl, Wild or Tame, is to be truss'd for the Spit: Likewise all other Kind of Game. | 5. Receipts for all Manner of Pickling, Collaring, &c. |
| 3. Making above 40 different Sorts of Puddings. | 6. For Preserving, making Creams, Jellies, and all Manner of Confectionary. |
| | 7. Rules and Directions for setting out Dinners, Suppers, and Grand Entertainments. |

To which is added,

BILLS of FARE for every Month in the Year, curiously engraven on COPPER PLATES, with the Forms of Tables and Dishes, and the Shapes of Pies, Tarts, and Pasties. With Instructions for Marketing.

A L S O

RULES and RECEIPTS for making all the choicest Cordials for the Closet: Brewing Beers, Ales, &c. Making all Sorts of *English* Wines, Cyder, Mum, Mead, Metheglin, Vinegar, Verjuice, Catchup, &c. With some fine Perfumes, Pomatums, Cosmeticks and other Beautifiers.

LONDON: Printed for T. READ, in Dogwell-Court, White-Fryers, Fleet-Street.

MDCCLXXXVII.

“THE WHOLE DUTY of a WOMAN: Or, an infallible GUIDE to the FAIR SEX”

by T.R., London 1736

(Private Collection)

THE
Complete Family-Piece :
AND,
Country GENTLEMAN, and FARMER'S,
BEST GUIDE.

In Three PARTS.

PART I. Containing,

A very choice and valuable COLLECTION of above *One Thousand* well-experienced *Practical* Family-RECEIPTS in *Physick* and *Surgery*; *Cookery*, *Pastry* and *Confectionary*, with a complete Bill of *Fare* for every Month in the Year, and *Instructions* for placing the Dishes on a Table; for *Pickling* and *Preserving* all Sorts of *Fruits*, *Tongues*, *Hams*, &c. for *Distilling* and *Fermenting* of all *Compound*, *Simple Waters* and *Spirits*; for making *Mum*, *Cyder* and *Perry*, *Mead* and *Metbeglin*; and for making and preserving all Sorts of excellent *English Wines*; with good and useful *Instructions* for *Brewing* fine, strong, good, wholesome and palatable *Drinks*, as *Beers*, *Ales*, &c. in *small Quantities*, and at *easy Rates*, for the Use of all *private Families*; with divers other useful and valuable *Receipts* interspersed through the Whole, particularly *Dr. Mead's* for the Cure of the Bite of a *Mad Dog*: Many of which were never before *Printed*, and the others experimentally taken from the latest and very best *Authorities*; and being all regularly digested under their proper *Heads*, are divided into six different *Chapters*.

PART II. Containing,

- I. Full Instructions to be observed in HUNTING, COURSING, SETTING and SHOOTING; with an *Account* of the several *Kinds* of DOGS necessary for those *Diversions*, and RECEIPTS for the Care of all common Distempers to which they are liable; as also Receipts for the *Cleaning* and *Preserving* of *Boots*, *Fire-Arms*, &c.
- II. Cautions, Rules and Directions to be taken and observed in FISHING; with the Manner of making and preserving of *Rods*, *Lines*, *Floats*, *Artificial Flies*, &c. and for chusing and preserving several Sorts of curious BAITs.
- III. A full and complete *Kalender* of all WORK necessary to be done in the FRUIT, FLOWER, and KITCHEN GARDENS, GREEN-HOUSE, &c. with the PRODUCE of each, in every Month throughout the whole Year.

PART III. Containing,

Practical Rules, and Methods, for the *Improving* of LAND, and *Managing* a FARM in all its *Branches*; with several curious Receipts for *Brining*, *Liming* and preparing *Wheat*, *Barley*, *Oats*, &c. for *Sowing*; excellent Receipts for destroying of *Moles*, *Rats* and *Mice*; a great Number of choice RECEIPTS for the Care of all common Distempers incident to all Sorts of CATTLE; Directions for *Painting*; Instructions for keeping *Bees*, *Tame Rabbits*, and *Pidgeons*; and a complete *Kalender* of all *Business* necessary to be done in the FIELD, YARD, &c. by the *Farmer*, in every Month throughout the Year.

With a complete Alphabetical INDEX to each PART.

The SECOND EDITION Improved.

LONDON: Printed for A. Bettsworth and C. Hitch; C. Rivington; S. Birt; T. Longman; and J. Clarke in Duck-Lane. 1737.

“THE Complete Family-Piece: AND, Country GENTLEMAN, and FARMER'S, BEST GUIDE”
by M.L. Lemery, London 1737
(Google Books)

A
T R E A T I S E
O N T H E
Various KINDS and QUALITIES
O F
F O O D S :
W I T H
Aphorisms of HEALTH;
O R,
R U L E S
To preserve the B O D Y to a
Good Old Age.
To which is added,
A Compendious Discourse
O F T H E
D I S E A S E S of CHILDREN.

By *WILLIAM FORSTER,*
Practitioner in PHYSICK and CHIRURGERY.

NEWCASTLE upon TYNE:
Printed by JOHN WHITE, for the AUTHOR. 1738.

“A TREATISE ON THE Various KINDS and QUALITIES OF FOODS:...”
by William Forster, Newcastle Upon Tyne 1738
(N.I.H. U.S. National Library of Medicine)

ADAM'S LUXURY,
AND
EVE'S COOKERY;
OR, THE
Kitchen-Garden display'd.

In Two Parts.

- I. Shewing the best and most approved Methods of raising and bringing to the greatest Perfection, all the Products of the Kitchen-Garden; with a Kalendar shewing the different Products of each Month, and the Business proper to be done in it.
- II. Containing a large Collection of RECEIPTS for dressing all Sorts of Kitchen-Stuff, so as to afford a great Variety of cheap, healthful, and palatable Dishes. To which is Added,

The Physical Virtues of every Herb and Root.

Designed for the Use of all who would live Cheap, and preserve their Health to old Age; particularly for Farmers and Tradesmen in the Country, who have but small Pieces of Garden Ground, and are willing to make the most of it.

LONDON:

Printed for R. DODSLEY, in Pall-Mall; and Sold
by M. COOPER, at the Globes in Pater-noster Row.

MDCCLXIV.

(119)

Bean Tart.

BOIL and blanch Green Beans, then make Puff-paste and put into Petty-pans. Put in a Layer of Beans and a Layer of Sweetmeats, with Sugar between each Layer. Then cover them, and make a Hole on the Top; put in a Quarter of a Pint of Lemon-Juice, some Marrow season'd with Salt, Nutmeg, Cloves, Mace. When bak'd, put in a little White Wine thickened with the Yolk of an Egg and Butter into each Tart.

B E E T S.

To fry the Roots of *Red Beets.*

WASH your Beet-roots, and lay them in an Earthen glaz'd Pan, bake them in an Oven, and then peel the Skin off them: After this is done, slit them from the Top to the Tail, and cut them in the Shape of a Fish call'd a Soal, about the Thickness of the third Part of an Inch. Dip these in a thick Batter, made of White Wine, fine Flower, sweet Cream, Eggs, Pepper, Salt, and Cloves beaten, and all well mix'd. As you dip the Beet-root in this Batter, strew them over with fine Flower mix'd with grated Bread, they shal be shar'd small, and then fry them in Oil when they are enough, let them dry, and dress them with a Garnish of Lemon. These are like-

"ADAM'S LUXURY AND EVE'S COOKERY; OR, THE Kitchen - Garden display'd"
by R. Dodsley, London 1744
(Private Collection)

A
P R E S E N T
FOR A
Servant-Maid:

OR, THE
Sure Means of gaining LOVE and ESTEEM.

Under the following Heads.

Observance.	Giving away Victuals.
Avoiding Sloth.	Bringing in Chair-women.
Stupidities.	Wasting Victuals.
Staying on Errands.	Quarrels with Fellow-Servants.
Telling Family Affairs.	Behaviours to the Sick.
Secrets among Fellow-Servants.	Hearing Things against a Master or Mistress.
Entering into their Quarrels.	Being too free with Men Servants.
Tale-bearing.	Conduct toward Apprentices.
Being an Eye-Servant.	Mispassing Time.
Carelessness of Children.	Publick Shows.
Of Fire, Candle, Thieves.	Vails.
New Acquaintance.	Giving Advice too freely.
Fortune-Tellers.	Chastity.
Giving saucy Answers.	Temptations from the Master.
Liquorishness.	If a single Man.
Aging the Fashion.	If a married Man.
Disbountly.	If from the Master's Son.
The Market Penny.	If from Gentlemen Lodgers.
Delaying to give Change.	

To which are Added,

DIRECTIONS for going to MARKET;

ALSO,

For Dressing any Common Dish, whether FLESH,
FISH, or FOWL.

With some Rules for WASHING, &c.

*The Whole calculated for making both the
Mistress and the Maid happy.*

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[Price One Shilling.]

"A PRESENT FOR A Servant - Maid: ..."
by T. Gardner, London 1743
(Library of Congress)



“A TREATISE OF ALL SORTS OF FOODS, ... DRINKABLES:...”
by L. Lemery, London 1745
(Philip J. Pirages Fine Books and Medieval Manuscripts)

A
TREATISE
OF ALL
SORTS of FOODS,
Both ANIMAL and VEGETABLE:
ALSO OF
DRINKABLES:

Giving an Account

How to chuse the best SORT of all KINDS;
Of the good and bad Effects they produce; the Prin-
ciples they abound with; the Time, Age and Con-
stitution they are adapted to.

Wherein their Nature and Use is explain'd according to the
Sentiments of the most eminent Physicians and Naturalists
Ancient and Modern.

The Whole divided into one Hundred seventy-six Chapters.

With REMARKS upon each.

Written originally in FRENCH,

By the Learned **M. L. LEMERY,**

Physician to the King, and Member of the Royal Academy.

Translated by **D. HAY, M. D.**

To which is added,

An Introduction treating of FOODS in general:

A Table of the Chapters, and an Alphabetical Index.

A Work of universal Use to all who are inclin'd to know
the good or bad Qualities of what they eat or drink.

L O N D O N:

Printed for **T. OSBORNE** in *Gray's-Inn.*

MDCCLV.

1745

“A TREATISE OF ALL SORTS OF FOODS, ... ALSO OF DRINKABLES:...”

by L. Lemery, London 1745

(Philip J. Pirages Fine Books and Medieval Manuscripts)

Lady Fosse 1748.

THE
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MADE
PLAIN and EASY;

Which far exceeds any Thing of the Kind ever yet published.

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- | | |
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| I. Of Roasting, Boiling, &c. | XIII. To Pot and Make Hams, &c. |
| II. Of Made-Dishes. | XIV. Of Pickling. |
| III. Read this Chapter, and you will find how Expensive a <i>French</i> Cook's Sauce is. | XV. Of Making Cakes, &c. |
| IV. To make a Number of pretty little Dishes fit for a Supper, or Side-Dish, and little Corner-Dishes for a great Table; and the rest you have in the Chapter for <i>Lent</i> . | XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c. |
| V. To dress Fish. | XVII. Of Made Wines, Brewing, <i>French</i> Bread, Muffins, &c. |
| VI. Of Soups and Broths. | XVIII. Jarring Cherries, and Preserves, &c. |
| VII. Of Puddings. | XIX. To Make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French-Beans, &c. |
| VIII. Of Pies. | XX. Of Distilling. |
| IX. For a Fast-Dinner, a Number of good Dishes, which you may make use of for a Table at any other Time. | XXI. How to Market, and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit. |
| X. Directions for the Sick. | XXII. A certain Cure for the Bite of a Mad Dog. By Dr. Mead. |
| XI. For Captains of Ships. | XXIII. A Receipt to keep clear from Bugs. |
| XII. Of Hog's Puddings, Sausages, &c. | |

By a L A D Y.

The SECOND EDITION

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M.DCC.XLVII.

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IV. To make a Number of pretty little Dishes fit for a Supper, or Side Dish, and little Corner-Dishes for a great Table; and the rest you have in the Chapter for <i>Lent</i> .
V. To dress Fish.
VI. Of Soups and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Fast-Dinner, a Number of good Dishes, which you may make use for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hog's Puddings, Sausages, &c. | XIII. To Pot and Make Ham, &c.
XIV. Of Pickling.
XV. Of Making Cakes, &c.
XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, <i>French Bread</i> , Muffins, &c.
XVIII. Jarring Cherries, and Preserves, &c.
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XXII. A certain Cure for the Bite of a Mad Dog. By <i>Dr. Mead</i> . |
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| IV. To make a Number of pretty little Dishes for a Supper or Side-dish, and little Corner-dishes for a great Table. | XV. Of making Cakes, &c. |
| V. To dress Fish. | XVI. Of Chest-cakes, Creams, Jellies, Whip-Syllabubs, &c. |
| VI. Of Soups and Broths. | XVII. Of made Wines, Brewing, French Bread, Muffins, &c. |
| VII. Of Puddings. | XVIII. Jarring Cherries and Preserves, &c. |
| VIII. Of Pies. | XIX. To make Anchovies, Vermicelli, Catchup, Vinegar, and to keep Artichokes, French Beans, &c. |
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| | XXIII. A Receipt to keep clear from Buggs. |

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M A D E

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| V. To dress Fish. | XVI. Of Cheesecakes, Creams, Jellies, Whip-Syllabubs, &c. |
| VI. Of Soups and Broths. | XVII. Of made Wines, Brewing, French Bread, Muffins, &c. |
| VII. Of Puddings. | XVIII. Jarring Cherries and Preserves, &c. |
| VIII. Of Pies. | XIX. To make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French Beans, &c. |
| IX. For a Lent Dinner; a Number of good Dishes, which you may make use of at any other Time. | XX. Of Distilling. |
| X. Directions to prepare proper Food for the Sick. | XXI. How to Market; the Seasons of the Year for Butchers Meat, Poultry, Fish, Herbs, Roots, and Fruit. |
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By a L A D Y.

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And Health, with Fungal Elegance is found.*

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MADE
PLAIN and EASY;

Which far exceeds any Thing of the Kind yet published,

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| VIII. Of Pies. | XIX. To make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French Beans, &c. |
| IX. For a Lent Dinner; a number of good Dishes, which you may make Use of at any other Time. | XX. OF DISTILLING. |
| X. Directions to prepare proper Food for the Sick. | XXI. How to Market; the Season of the Year for Burthen Meat, Poultry, Fish, Herbs, Roots, and Fruit. |
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
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The Whole being

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Sick, or for those who have
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The Whole exemplified in more
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The Result of Forty Years PRACTICE and EXPERIENCE,
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MONS. MILLIEN'S famous *Discovery* for preventing either
Steel, Brass, or any other *Metal* from taking RUST or CANKER ; an
Infallible Remedy to prevent Persons from taking the SMALL-POX,
or any other *Epidemical Disorder ;* a certain Cure for the Bite of a
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By ARABELLA FAIRFAX.

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by Arabella Fairfax, London 1755
(N.I.H. U.S. National Library of Medicine)

Cookery Reformed :
OR, THE
LADY'S ASSISTANT.

CONTAINING

A select Number of the best and most approved
RECIPTS in COOKERY, PASTRY, PRE-
SERVING, CANDYING, PICKLING, &c.

TOGETHER WITH

A distinct ACCOUNT of the Nature of ALIMENTS,
and what are most suitable to every Constitution.

Published from Papers collected by several GENTLEMEN and
LADIES eminent for their good Sense and Oeconomy.

To which is added,

THE FAMILY PHYSICIAN;

COMPREHENDING

An easy, safe and certain Method of curing most
DISEASES incident to the HUMAN BODY.

Published at the Request of a Physician of great Experience,
who for the Benefit of the Purchaser, has carefully cor-
rected this Work; and shewn why several things heretofore
used in COOKERY, and inserted in other Books, have been
prejudicial to Mankind.

L O N D O N:

Printed for P. DAVEY and B. LAW, at the Bible and
Bell in Avenary Lane, MDCCLV.

1755

“Cookery Reformed: OR, THE LADY'S ASSISTANT”
Printed for P. Davey & B. Law, London 1755
(N.I.H. U.S. National Library of Medicine)

THE
House-Keeper's Pocket-Book,
And Compleat
FAMILY COOK:

CONTAINING
Above TWELVE HUNDRED Curious
and Uncommon RECEIPTS in

COOKERY, | PRESERVING, | CANDYING,
PASTRY, | PICKLING, | COLLARING, &c.

WITH

Plain and easy Instructions for Preparing and Dressing every
Thing suitable for an Elegant Entertainment, from Two
Dishes to Five or Ten, &c. and Directions for ranging
them in their proper Order.

Also a copious and useful Bill of Fare, of all Manner of Provisions in
Season, for every Month in the Year; so that no Person need be at a
Loss to provide an agreeable Variety, at a moderate Expence.

Together with Directions for making all Sorts of Wine, Mead, Cyder,
Shrub, &c. and Distilling Strong-Waters, &c. after the most approved
Methods: For Brewing Ale and Small-Beer in a cleanly, frugal Man-
ner: And for Managing and Breeding Poultry to Advantage.

Likewise several useful Family Receipts for taking out Stains, preserving
Furniture, cleansing Plate, taking Iron-moulds out of Linen, &c.

As also easy Tables, of Sums ready call up, from one Farthing to one
Pound, for the Use of those not conversant in Arithmetic: And
Tables shewing the Interest of Money from 3, 3 $\frac{1}{2}$, 4, and 5 per Cent.
from one Day to a Year.

The Whole is so contrived as to contain as much as any Book of double
the Price; and the Excellency of the Receipts renders it the most
useful Book of the Kind.

By Mrs. *SARAH HARRISON*, of *Devonshire*.

The SEVENTH EDITION, revised and corrected.

To which are now added several modern Receipts, by very good Judges
of the separate Articles, particularly to dress Turtle, &c.

Also, *Every one their own Physician*: A Collection of the most approved
Receipts for the Cure of most Disorders incident to Human Bodies.
Carefully compiled by *MARY MORRIS*.

L O N D O N:

Printed for C. and R. WARE, at the Bible and Sun on Ludgate-Hill.

M.DCC.LX.

[Price 2s. 6d.]

“THE House-Keeper's Pocket-Book, And Compleat FAMILY COOK:...”

by Sarah Harrison, London 1760

(Virginia Tech History Blog)

T H E
Compleat Confectioner :

O R, T H E
Whole Art of Confectionary

Made PLAIN and EASY.

S H E W I N G,

The various Methods of PRESERVING and CANDYING,
both dry and liquid, all Kinds of FRUIT, FLOWERS
and HERBS; the different Ways of CLARIFYING SU-
GAR; and the Method of Keeping FRUIT, NUTS
and FLOWERS fresh and fine all the Year round.

A L S O

D I R E C T I O N S for making

ROCK-WORKS and CANDIES,
BISCUITS,
RICH CAKES,
CREAMS,
CUSTARDS,
JELLIES,
WHIP SYLLABUBS, and CHEESE-
CAKES of all SORTS,
ENGLISH WINES of all Sorts,

STRONG CORDIALS,
SIMPLE WATERS,
MEAD, OILS, &c.
SYRUPS of all Kinds,
MILK PUNCH that will keep
twenty Years,
KNICKNACKS and TRIFLES for
DESERTS, &c.

L I K E W I S E,

The Art of making ARTIFICIAL FRUIT, with the Stalks in it,
so as to resemble the natural Fruit.

To which are added,

Some BILLS of FARE for DESERTS for private FAMILIES.

By H. GLASSE, Author of the ART of COOKERY.

L O N D O N

Printed: And Sold at Mrs. ASHBURNER'S China Shop, the Corner of *Fleet Ditch*;
at YEWB'S Hat Warehouse, near *Somerset House*; at KIRK'S Toyshop, in *St. Paul's Church Yard*; at DEARD'S Toyshop, facing *Arlington-Street, Piccadilly*;

By I. POTTINGER, at the *Royal Bible*, in *Pater-noster Row*; and by

J. WILLIAMS, opposite *St. Dunstan's Church, Fleet-street*.

“THE Compleat Confectioner: OR, THE Whole Art of Confectionary Made Plain and Easy”
by Hannah Glasse, London 1760
(Abe Books)

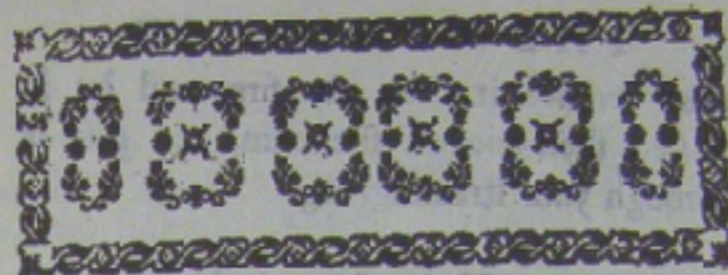
particular fancy; but I have given some few bills of fare for deserts in private families, where they may be at a loss to think of things in a hurry. You will also herein find, the ART OF JOINING CHINA-WARE, so as to be fit for use in ten minutes, provided the ingredients are ready to join it with. I have said nothing on cookery, having already written fully on that subject, in a work, intitled, THE ART OF COOKERY made Plain and Easy; which, together with this book, I flatter myself, will be sufficient to compleat the young and unexperienced Ladies, in every branch of house-keeping. I am, with the greatest respect,

LADIES,

Your most obedient

humble servant,

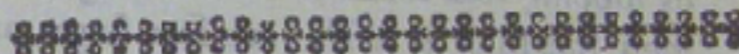
H. Glasse



H. Glasse

THE COMPLEAT

CONFECTIONER.



To clarify sugar.



BEAK into your preserving-pan the white of an egg, put in four quarts of water, beat it up to a froth with a whisk, then put in twelve pounds of sugar; mixed together, set it over the fire, and when it boils put in a little cold water; so do for four or five times, till the scum appears thick on the top;

B

then

“THE Compleat Confectioner: OR, THE Whole Art of Confectionary Made Plain and Easy“
by Hannah Glasse, London 1760
(Abe Books)

T H E
A R T
O F
C O N F E C T I O N A R Y .

SHEWING THE VARIOUS METHODS OF
PRESERVING all SORTS of FRUITS,
DRY and LIQUID; *viz.*

ORANGES,	✻	CURRENTS,
LEMONS,	✻	PLUMS,
CITRONS,	✻	RASPBERRIES,
GOLDEN PIPPINS,	✻	PEACHES,
WARDENS,	✻	WALNUTS,
APRICOTS GREEN,	✻	NECTARINES,
ALMONDS,	✻	FIGS,
GOOSBERRIES,	✻	GRAPES, &c.
CHERRIES,	✻	

FLOWERS and HERBS ;
As VIOLETS, ANGELICA, ORANGE-FLOWERS, &c.

Also how to make all Sorts of
BISCAKES, MASPINS, SUGAR-WORKS, and CANDIES.

With the best Methods of
CLARIFYING, and the different Ways of BOILING SUGAR.

By the late Ingenious
Mr. EDWARD LAMBERT, CONFECTIONER,
in PALL-MALL.

L O N D O N :
Printed for T. PAYNE, in Castle-Street, near the Mews-Gate, 1761.

[Price One Shilling.]

“THE ART OF CONFECTIONARY”
by Edward Lambert, London 1761
(Google Books)

FRONTISPIECE.



*She looketh well to the ways of her Household, and
catcheth not the Bread of Idleness. Prov. C.31.V.27.*

Frontispiece: "The complete English Cook; or Prudent Housewife."
by Catherine Brooks 1760
(McGill University)

Mary Bechford
THE ART OF
MODERN COOKERY
DISPLAYED.

Consisting of the most approved METHODS of
Cookery, Pastry, and Confectionary
Of the PRESENT TIME.

TRANSLATED FROM

Les Soupers de la Cour, ou, La Cuisine Reformée, the
last and most complete Practice of Cookery published
in French.

To which are added,

Explanatory Notes and References, together with the Produce
of the London Markets;

By the TRANSLATOR,

A Foreigner, who has been several Years a Clerk of the Kit-
chen in Noble Families in this Kingdom.

In this Work the French Names are preserved, and explained, for
the mutual Ease and Instruction of Natives and Foreigners.

V O L. I.

L O N D O N :

Printed for the TRANSLATOR.

Sold by R. DAVIS, in Piccadilly.

M D C C L X V I I .

“THE ART OF MODERN COOKERY DISPLAYED”

Sold by R. Davis, London 1767

(Library of Congress)

T H E
Lady's, Housewife's, and Cookmaid's Assistant:
O R, T H E

ART of COOKERY

Explained and Adapted to the meanest Capacity.

C O N T A I N I N G,

- I. How to roast and boil to perfection every thing necessary to be sent up to table.
- II. Of made-dishes.
- III. To make a number of pretty little dishes for a supper or side-dish, and little corner dishes for a great table.
- IV. To dress fish.
- V. Of soups and broths.
- VI. Of puddings.
- VII. Of pies.
- VIII. Of hogs puddings, sausages, &c.
- IX. To pot and make hams, &c.
- X. Of pickling.
- XI. Of making cakes, &c.
- XII. Of cheese cakes, creams, jellies, whip-sylababi, &c.
- XIII. Of made-wines, brewing, French bread, muffins, &c.
- XIV. Jarring cherries, preserves.
- XV. To dress turtles, and make mock turtle.

The whole designed to fit out an ENTERTAINMENT
in an Elegant Manner, and at a Small Expence.

B Y E. T A Y L O R.

BERWICK UPON TWEED:
PRINTED BY H. TAYLOR, FOR
E. TAYLOR, BOOKSELLER.
M D C C L X I X.

The ART of COOKERY. 69
plates, and let them stand a little, then drain
the liquor from them. Put vinegar and pep-
per on them, and oil, if agreeable. Some peo-
ple like an onion sliced amongst them, or they
may be sent to table with nothing but the salt,
and people may dress them as they please.

S A L L A D.

WASH and shred your herbs and roots, viz.
lettuce, cresses, cellery, young onions, &c. Bruise
the yolk of a hard boiled egg well with the
point of a knife. Mix it with oil and vinegar,
which will make them incorporate. Add salt
and mustard. Mix and stir the whole about
in a china or an earthen bowl.

An undressed S A L L A D.

WASH it, and place each sort by itself on
the dish, with a root of cellery or young onions
in the middle, and hard boiled eggs cut in quar-
ters. Have ready upon the side-board oil, mus-
tard, vinegar, and sugar.

dress BEANS and B A C O N.

on by itself, and the beans by

A
NEW AND EASY
M E T H O D
O F
C O O K E R Y.

T R E A T I N G,

- | | |
|--------------------------------------|--|
| I. Of GRAVIES, SOUPS,
BROTHS, &c. | + IV. Of PIES, PASTIES,
&c. |
| II. Of FISH, and their
SAUCES. | + V. Of PICKLING and
PRESERVING. |
| III. To Pot and Make
HAMS, &c. | + VI. Of Made Wines, DI-
STILLING and BREW-
ING, &c. |

TO WHICH ARE ADDED,

By Way of APPENDIX,

Fifty-Three New and Useful RECEIPTS, and
DIRECTIONS for CARVING.

By ELIZABETH CLELAND.

*Chiefly intended for the Benefit of the Young LADIES who attend
Her SCHOOL.*

The THIRD EDITION.

EDINBURGH:
Printed for, and sold by R. FLEMING and W. GRAY,
Bookfellers.

M,DCC,LXX

“A NEW AND EASY METHOD OF COOKERY”
by Elizabeth Cleland, Edinburgh 1770
(University of Chicago)

COMPLETE SYSTEM
OF
COOKERY.

In which is set forth,

A Variety of genuine RECEIPTS,
collected from several Years Experience
under the celebrated Mr. de ST. CLOUET,
sometime since COOK to his Grace the
Duke of Newcastle.

By WILLIAM VERRAL,
Master of the *White-Hart* Inn in *Lewis, Sussex.*

Together with an INTRODUCTORY PREFACE,
Shewing how every Dish is brought to Table,
and in what Manner the meanest Capacity shall
never err in doing what his Bill of Fare con-
tains.

To which is added,

A true Character of Mons. de ST. CLOUET.

LONDON,

Printed for the AUTHOR, and sold by him;
As also by EDWARD VERRAL Bookseller, in *Lewis*;
And by JOHN RIVINGTON in *St. Paul's Church-yard, London.*

M DCC LIX.

T H E
 COURT AND COUNTRY
 CONFECTIONER:
 O R, T H E
 HOUSE-KEEPER'S GUIDE;

To a more speedy, plain, and familiar method of understanding
 the whole art of confectionary, pastry, distilling, and the
 making of fine flavoured English wines from all kinds of
 fruits, herbs, and flowers; comprehending near five hundred
 easy and practical receipts, never before made known.

P A R T I C U L A R L Y,

PRESERVING. CANDYING. ICING. TRANSPARENT MARMALADE. ORANGE. PINE-APPLE. PISTACHIO, and other Rich Creams. CARAMEL. PASTILS. BOMBONS.	SYRUPS. PUFF, SPUN, and FRUIT-PASTES. LIGHT-BISCUITS. PUFFS. RICH SEED-CAKES. CUSTARDS. SYLLABUES. FLUMMERIES. TRIPLES, WHIPS, FRUITS, and other JELLIES.—PICKLES, &c.
---	---

A L S O

New and easy directions for clarifying the different degrees of sugar, toge-
 ther with several bills of fare of desserts for private gentlemen's families.

A N E W E D I T I O N.

To which is added,

A dissertation on the different species of fruits, and the art of distilling
 simple waters, cordials, perfumed oils, and essences.

By Mr. BORELLA, now head confectioner to the Spanish
 Ambassador in England.

L O N D O N:

Printed for G. RILEY, at his Circulating Library, Cornhill-Street, May-
 Fair; J. BELL, in the Strand; J. WHEBLE, Paternoster-row; and
 C. ETHERINGTON, at York. M DCC LXXII.

“THE COURT AND COUNTRY CONFECTIONER:...”
 by Mr. Borella, London 1772
 (Provincial Fairs Booksellers Association)

ENGLISH Houſewifery.

E X E M P L I F I E D

In above FOUR HUNDRED AND FIFTY

R E C E I P T S,

Giving DIRECTIONS in moſt Parts of

C O O K E R Y ;

And how to prepare various SORTS of

SOOPS,
MADE-DISHES,
PASTES,
PICKLES,

CAKES,
CREAMS,
JELLIES,
MADE-WINES, &c.

With CUTS for the orderly placing the DISHES and COURSES ; alſo BILLS OF FARE for every Month in the Year; and an alphabetical INDEX to the Whole.

A Book neceſſary for Miſtreſſes of Families, higher and lower Women Servants, and confined to Things *Uſeful, Subſtantial,* and *Splendid*, and calculated for the Preſervation of Health, and upon the Meaſures of Frugality, being the Reſult of Thirty Years Practice and Experience.

By ELIZABETH MOXON.

With an APPENDIX,

Containing upwards of Seventy RECEIPTS, of the moſt valuable Kind, (many never before printed) communicated to the Publiſher by ſeveral Gentlewomen in the Neighbourhood, diſtinguiſhed by their extraordinary Skill in HOUSWIFERY. 1482

To this Edition is now added, an INTRODUCTION, giving an Account of the Times when River Fiſh are in Seafon; and a Table, ſhewing at one View the proper Seaſons for Sea Fiſh.

The ELEVENTH EDITION, CORRECTED.

LEEDS: Printed by GRIFFITH WRIGHT,

For GEORGE COPPERTHWAITTE, Bookſeller in Leeds; and ſold by Mr. E. JOHNSON, Bookſeller in Ave-Mary-Lane, London; and by moſt Bookſellers in Great-Britain. 1775.

“English Housewifery EXEMPLIFIED In above FOUR HUNDRED AND FIFTY RECEIPTS”

by Elizabeth Moxon, Leeds 1775

(Virginia Tech History Blog)

The EXPERIENCED
English Housekeeper,

For the USE and EASE of
Ladies, Housekeepers, Cooks, &c.

Wrote purely from PRACTICE,

And dedicated to the

Hon. Lady ELIZABETH WARBURTON,

Whom the Author lately served as Housekeeper:

Consisting of near Nine Hundred Original Receipts, most of
which never appeared in Print.

PART I. Lemon Pickle, Browning
for all Sorts of Made Dishes, Soups,
Fills, Plain Meat, Game, Made
Dishes both hot and cold, Pyes,
Puddings, &c.

PART II. All Kinds of Consec-
rationary, particularly the Gold and
Silver Web for covering of Sweet-
meats, and a Desert of spun Sugar,
with Directions to set out a Table
in the most elegant Manner and

in the modern Taste, Floating
Islands, Fish-Ponds, Transparent
Puddings, Trifles, Whips, &c.

PART III. Pickling, Potting, and
Collaring, Wines, Vinegars, Catch-
ups, Distilling, with two most va-
luable Receipts, one for refining
Malt Liquors, the other for making
Acid Wines, and a correct List of
every Thing in Season for every
Month in the Year.

THE FOURTH EDITION.

WITH

THREE COPPER PLATES of a curious new-invented FIRE STOVE,
wherein any common Fuel may be burnt instead of Charcoal, and
TWO PLANS of a GRAND TABLE of TWO COVERS.

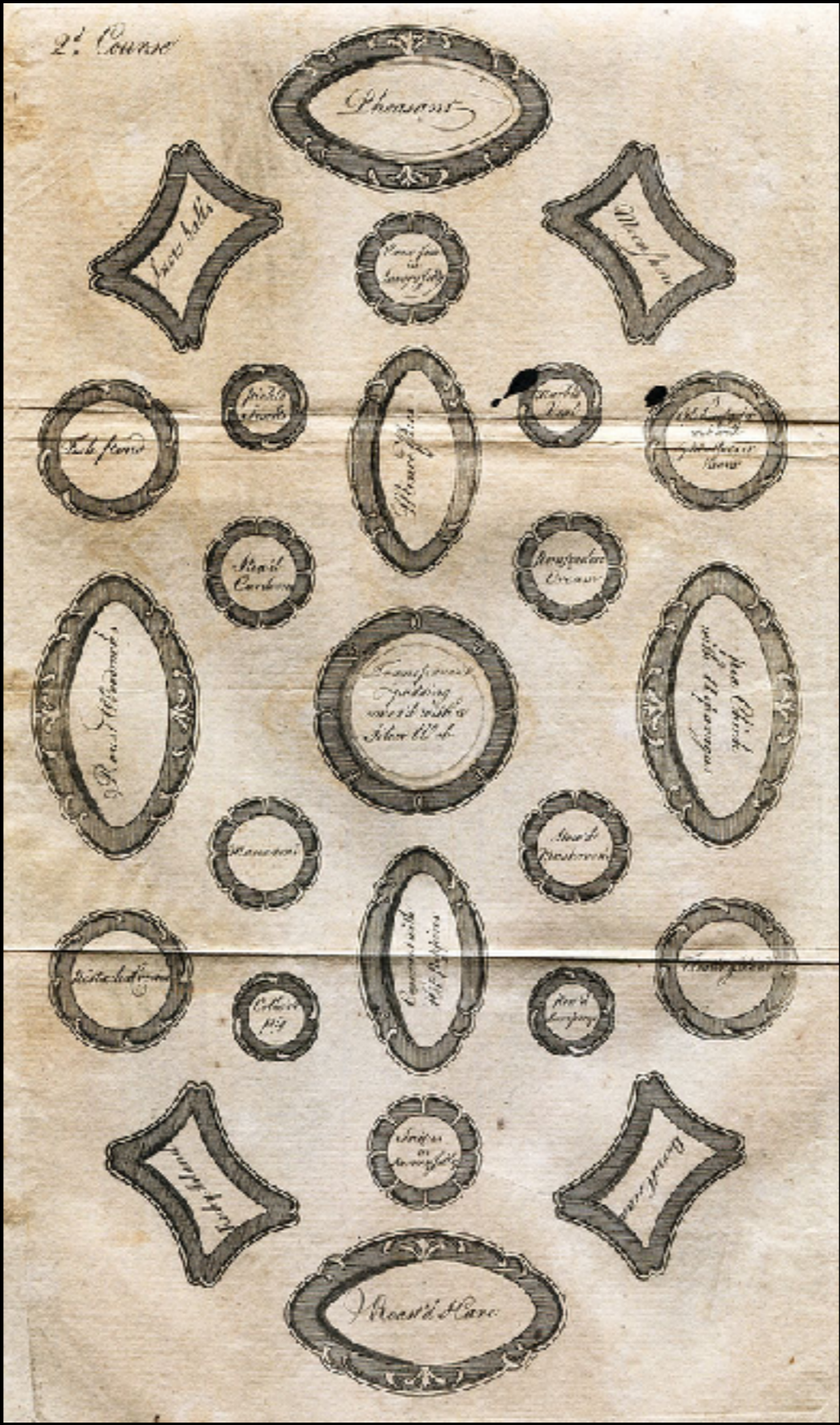
By ELIZABETH RAFFALD.

L O N D O N :

Printed for the AUTHOR, and sold by R. BALDWIN, No. 47. in
Pater-noster-Row. 1775.

N. B. No Book is genuine but what is signed by the Author.

“The EXPERIENCED English Housekeeper...”
by Elizabeth Raffald, London 1775
(Private Collection)



“The EXPERIENCED English Housekeeper...”
 by Elizabeth Raffald, London 1775
 (Private Collection)

T H E
P R O F E S S E D C O O K :

O R, T H E M O D E R N A R T O F
C o o k e r y, P a s t r y, a n d C o n f e c t i o n a r y,
M A D E P L A I N A N D E A S Y.

Consisting of the most approved Methods in the
F R E N C H a s w e l l a s E N G L I S H C O O K E R Y.

I N W H I C H

The French Names of all the different Dishes are given and explained,
whereby every Bill of Fare becomes intelligible and familiar.

C O N T A I N I N G

- | | |
|--|---|
| I. Of Soups, Gravy, Collis and Broths. | XII. Of Omelets. |
| II. Of Sauces. | XIII. Pastes of different Sorts. |
| III. The different Ways of dressing Beef,
Veal, Mutton, Pork, Lamb, &c. | XIV. Dried Conferences. |
| IV. Of First Course Dishes. | XV. Of Cakes, Wafers, and Biscuits. |
| V. Of dressing Poultry. | XVI. Of Almonds and Pistachios made
in different Ways. |
| VI. Of Venison. | XVII. Marmalades. |
| VII. Of Game of all Sorts. | XVIII. Jellies. |
| VIII. Of Ragouts, Collops, and Frica. | XIX. Liquid and dried Sweetmeats. |
| IX. Of dressing all Kinds of Fish. | XX. Syrups and Brandy Fruits. |
| X. Of Pastry of different Kinds. | XXI. Ices, Ice Creams, and Ice Fruits. |
| XI. Of Entremets, or last Course Dishes. | XXII. Ratafias, and other Cordials, &c. |

I N C L U D I N G

A T R A N S L A T I O N o f L E S S O U P E R S D E L A C O U R ;

W I T H T H E

Addition of the best Receipts which have ever appeared in the French or
English Languages, and adapted to the London Markets.

By B. CLERMONT,

Who has been many Years Clerk of the Kitchen in some of the first Families of this
Kingdom, and lately to the Right Hon. the Earl of ARBINGTON.

The THIRD EDITION, revised and much enlarged.

L O N D O N :

Printed for W. DAVIS, in Piccadilly; T. CASLON, opposite Stationer's-Hall; G.
ROBINSON, in Paternoster-Row; P. NEWBURY, the Corner of St. Paul's Church-
Yard; and the AUTHOR, in Princes-Street, Cavendish-Square.

M.DCC.LXXVI.

“THE PROFESSED COOK:...”
by B. Clermont, London 1776
(Internet Archive)

THE
LADY'S ASSISTANT
FOR
Regulating and Supplying her TABLE,
—
BEING A
COMPLETE SYSTEM OF COOKERY,

CONTAINING
One Hundred and Fifty select BILLS of FARE, properly
disposed for FAMILY DINNERS of Five Dishes,
to Two Courses of Eleven and Fifteen;

WITH UPWARDS OF
Fifty BILLS of FARE for SUPPERS, from Five Dishes to Nineteen;

AND
SEVERAL DESERTS:

INCLUDING LIKEWISE,
The fullest and choicest RECEIPTS of various Kinds,

WITH
Full Directions for preparing them in the most approved Manner,
from which a continual Change may be made, as wanted, in the
several BILLS of FARE:

Published from the MANUSCRIPT COLLECTION of
Mrs. CHARLOTTE MASON,
A PROGRESSIVE HOUSEWIFE, who had upwards of Thirty Years
Experience in Families of the first Rank.

THE THIRD EDITION.

"The most useful understanding and the most exalted happiness do not place a
woman above the little duties of life."

Ms. OXFORD.

LONDON:
Printed for J. WALTER, at Homer's-Head, Charing-Cross.
M.DCC.LXXVII.

"THE LADY'S ASSISTANT..."
by J. Walter, London 1777
(McGill University)

THE
NEW BOOK of COOKERY;

OR,

Every Woman a perfect Cook :

CONTAINING THE
GREATEST VARIETY OF APPROVED RECEIPTS
IN ALL THE BRANCHES OF
COOKERY AND CONFECTIONARY,

VIZ.

BOILING,	RAGOUTS,	CUSTARDS,	PRESERVING,
ROASTING,	MADE-DISHES,	CHEESE-	CANDYING,
BROILING,	SOUPS,	CAKES,	DRYING,
FRYING,	SAUCES,	CREAMS,	POTTING,
STEWING,	PUDDINGS,	SYLLABUBS,	COLLARING,
HASHING,	PIES,	JELLIES,	ENGLISH-
BAKING,	TARTS,	JAMS,	WINES, &c.
FRICASSEES,	CAKES,	PICKLING,	See. &c. See. &c.

TO WHICH ARE ADDED,

The best Instructions for Marketing, and Sundry
MODERN BILLS OF FARE;

Also Directions for Clear Starching, and the Ladies Toilet, or

ART OF PRESERVING AND IMPROVING BEAUTY:

Likewise a Collection of PHISICAL RECEIPTS for Families, &c.

The Whole calculated to assist the PRUDENT HOUSEWIFE and her
Servants, in furnishing the CHEAPEST and MOST ELEGANT Set of Dishes in
the various Departments of COOKERY, and to instruct Ladies in many other
Particulars of great Importance too numerous to mention in this Title Page.

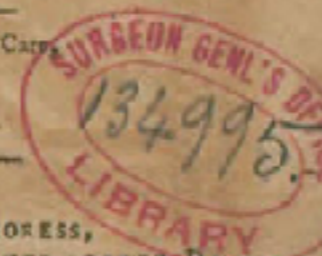
By Mrs. ELIZ. PRICE, of BERKELEY-SQUARE,
Assisted by others who have made the Art of Cookery their constant Study.

A NEW EDITION FOR THE PRESENT YEAR,
WITH GREAT ADDITIONS.

Here you may quickly learn with Care
To do the Housewife's Part,
And dress a Modern Bill of Fare
With Elegance and Art.

LONDON:

PRINTED FOR THE AUTHORESS,
And Sold by ALEX. HOGG, No. 16, PATERNOSTER ROW;
and may be had of all other Booksellers.
[Price only One Shilling.]



“THE NEW BOOK of COOKERY; OR, Every Woman a perfect Cook:...”
by Elizabeth Price, London 1780
(N.I.H. U.S. National Library of Medicine)

AN
E S S A Y
ON
CULINARY POISONS.

CONTAINING
C A U T I O N S
RELATIVE TO THE
USE of LAUREL-LEAVES,
HEMLOCK, MUSHROOMS, COPPER-VESSELS,
EARTHEN JARS, &c.

WITH
Observations on the ADULTERATION of BREAD
and FLOUR,
And the NATURE and PROPERTIES of WATER.

Unde fames homini vitiorum tanta ciborum?
Audeis vesci, genus ô mortale? quod, oro,
Ne facite; et monitis animos advertite nostris.

OVID. MET. XV. 138.

L O N D O N.
Printed for G. KEARSLEY, at No. 46, near Serjeants
Inn, Fleet-Street,

M,DCC,LXXXI.

“An essay on culinary poisons: containing cautions relative to the use, ...,”
by Joseph Robertson, London 1781
(N.I.H. U.S. National Library of Medicine)

T H E
M O D E R N C O O K ;
A N D
F R U G A L H O U S E W I F E ' S
C O M P L E A T G U I D E

To every Branch in displaying her Table to the
greatest Advantage, viz.

The Judgment of Meat at Market;

With DIRECTIONS for

ROASTING,	STEWING,	FRICASSEYING,
BOILING,	BROILING,	AND
HASHING,	FRYING,	BAKING.

Also for MAKING

PUDDINGS,	PIES,	CREAMS,
CUSTARDS,	TARTS,	JELLIES,
CAKES,	RAGOUTS,	SYLLABUBS,
CHEESE CAKES,	SOUPS,	WINES, &c. &c.

And several select Papers by a Lady of Distinction,
lately deceased, of New and in Infallible Rules to
be observed in

PICKLING, | PRESERVING, | BREWING, &c.

B Y

E. S P E N C E R,

Late Principal COOK to a Capital TAVERN in London.

NEWCASTLE UPON TYNE:
PRINTED for the AUTHOR, 1782.

"THE MODERN COOK; AND FRUGAL HOUSEWIFE'S COMPLEAT GUIDE..."

by E. Spencer, Newcastle Upon Tyne 1782
(N.I.H. U.S. National Library of Medicine)

T H E
 Guide to Preferment,
 O R;
 P O W E L L ' S
 Complete B O O K of
 C O O K E R Y ,

C O N T A I N I N G ,

The newest and best Receipts in COOKERY, for

ROASTING,	COLLARING	CHEESECAKES
BOILING,	SALTING and	CUSTARDS,
BAKING,	DRYING,	JELLIES,
FRYING,	SOUPS, BROTH	CONSERVING,
FRICASEYS,	and GRAVY,	CANDYING,
HASHING,	BAKING,	PRESERVING,
STEWING,	PIES & PASTIES	& CONFECTI-
FORCE MEATS,	TARTS,	ONARY,
POTTING,	PUDDINGS,	PICKLING,
RAGOOS,	CAKES,	Making WINES.

Likewise the best Methods of Marketing, to know the Goodness and Badness of each particular Sort of Eatables, that you want to buy of the Butchers, Poulterers, Fishmongers, Cheesemongers, Pork Shops, Ham Shops, Bacon Warehouses, Egg Warehouses, &c. And to prevent being cheated.

With the Forms of placing Dishes on a Table, either in the middling or genteel Taste.

* * Very necessary for Ladies, Gentlemen and their Servants. Price 1s. 6d.

B A I L E Y, PRINTER, No 110, *Leadenhall-Street,*

“THE Guide to Preferment, OR; POWELL'S Complete BOOK of COOKERY,...”

by B. Powell 1785

(N.I.H. U.S. National Library of Medicine)

C O O K E R Y,
A N D
P A S T R Y.

AS TAUGHT AND PRACTISED BY

MRS ^hM A C I V E R,
TEACHER OF THOSE ARTS IN EDINBURGH.

A NEW EDITION, WITH ADDITIONS.

TO WHICH ARE ADDED,

FIGURES OF DINNER AND SUPPER
COURSES, FROM FIVE TO FIFTEEN DISHES.

A L S O,

A CORRECT LIST OF EVERY THING IN SEASON
FOR EVERY MONTH IN THE YEAR.

L O N D O N:

Printed for C. ELLIOT and T. KAY,
opposite Somerset-Place, Strand; and
C. ELLIOT, EDINBURGH.

M,DCC,LXXXIX.

“COOKERY, AND PASTRY
by Susanna MacIver, Edinburgh & London 1789
(Internet Archive)

Trivets



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



SKINNER

American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Four American Wrought Iron Trivets
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Two American Wrought Iron Cooking Trivets
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Trivet
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)

Mortars & Pestles



To be Sold by
Joseph Webb
 at His Store near Olivers Dock BOSTON



Pot Ash Kettles & covers	Pudding-pans, & basons
Fry kettles for Whaling	Cast Dags, of all sizes
Potts & Kettles of all sizes	Fry-pans & fry Kettles
Skillets of all Sizes	Ox & Horse Cart,
Large & small Spiders	Waggon, & Chaise, Boxes



Joseph Webb Boston Advertisement
 by Paul Revere September 28, 1765
 (American Antiquarian Society)



English Bronze Mortar with Crowned Tudor Roses
17th Century
(Elliot & Grace Snyder)



English Bronze Mortar and Pestle of Edward Winslow of Plymouth, Massachusetts
c. 1600 - 1650
(Pilgrim Hall Museum, Plymouth, Massachusetts)



Bronze Mortar & Pestle
17th Century
(Private Collection)



English Bronze Mortar & Pestle
17th Century
(Private Collection)



Bronze Mortar
Dated 1636
(Private Collection)



Bronze Mortar & Pestle
Early 18th Century
(Private Collection)



Brass Mortar & Pestle
18th Century
(Private Collection)



Brass Mortar & Pestle
18th Century
(Private Collection)



Brass Mortar & Pestle
18th Century
(Private Collection)



Lignum Vitae Mortar & Pestle

c. 1720
(Christie's)



Three American Cast Iron Mortars & Pestles
One Marked on the Botton "SAVORY & CO. No. 4" Late 18th Century
(Skinner - The Howard Roth Collection)



American Mortar & Pestle

c. 1730 - 1770
(Winterthur)



English Lignum Vitae Mortar & Pestle
c. 1730
(Christie's Auction House)



American Maple & Iron Mortar & Pestle from New England
18th Century
(Antique Associates of West Townsend)

Food Choppers



American Food Chopper
18th Century
(Private Collection)



American Food / Herb Chopper
18th Century
(Sharon Plat)



American Food / Herb Chopper, Likely from New England
18th Century
(Sharon Plat)



SKINNER

American Food Chopper Marked "175-"
c. 1755
(Skinner - The Howard Roth Collection)



American Food Chopper
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



Three American Food Choppers
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



SKINNER

Two American Food Choppers - One Marked "LM ADAMS"
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



SKINNER

Two American Food Choppers - One Marked "HEWES"
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



SKINNER

Two American Food Choppers - One Marked "J. TRUMAN")
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



American Food Chopper
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



American Food Chopper Marked "HAAH" & "RP"
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



Three American Food Choppers
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



American Food Chopper Marked "1779"
1779
(Skinner - The Howard Roth Collection)



SKINNER

Three American Food Choppers
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



American Food Chopper
Late 18th - Early 19th Century)
(Skinner - The Howard Roth Collection)



American Food / Herb Chopper, Likely from New England
18th Century
(Sharon Plat)



Herb Grinder
Late 18th - Early 19th Century
(Sharon Platt)



Herb Grinder
Late 18th - Early 19th Century
(Sharon Platt)



Herb Grinder
Late 18th - Early 19th Century
(Sharon Platt)

Spatulas



American Steel Spatula Marked "TW" and "1704"

1704

(Skinner - The Howard Roth Collection)



Three American Wrought Iron Spatulas, One Marked "R.G. JONES"
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Three American Wrought Iron Spatulas, One Marked "R.G. JONES"
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)

Round Spatulas “Salamanders”

“Salamanders”

Salamanders were wrought iron kitchen implements used to warm food or brown the tops of certain food dishes. Heated in a fire or coals, these devices were placed over prepared foods to radiate heat downwards.



A Salamander with Feet
Used to Warm and Brown the Top of Food Dishes



American Wrought Iron Round Spatula or Salamander from New England
Late 18th - Early 19th Century
(Sharon Platt)



American Wrought Iron Round Spatula or Salamander
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Wrought Iron Salamander Used to Warm and Brown the Tops of Food Dishes
Late 18th Century
(Antique Associates of West Townsend)



American Wrought Iron Round Spatula or Salamander
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Round Spatulas or Salamanders
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Wrought Iron Potato Rake and Small Salamander (a.k.a. "Slice")
18th Century
(Bonhams)

Flesh or Hearth Forks



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



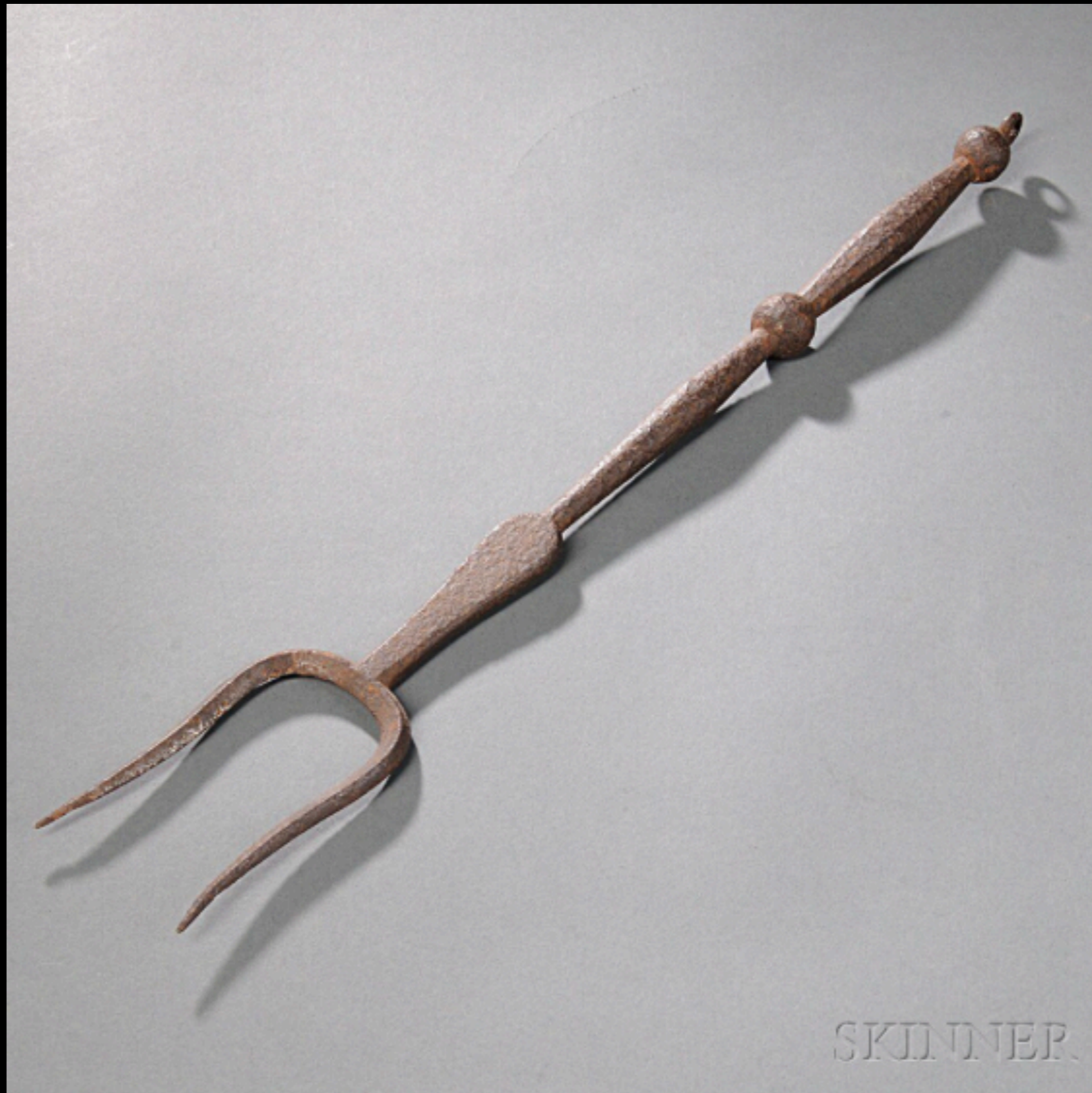
American Wrought Iron Flesh or Hearth Fork Marked "WG"
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
"E H 1752,"
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
"SEPTEMBER D 29 1767" and on verso "DECEMBER D 1787 IP CI,"
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork Marked "ELLIS"
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



American Wrought Iron Flesh or Hearth Fork
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Two American Wrought Iron Flesh or Hearth Forks, One Marked "1781"
c. 1781
(Skinner - The Howard Roth Collection)



Two American Wrought Iron Flesh or Hearth Forks, One Marked "WKW"
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



Two American Wrought Iron Flesh or Hearth Forks, One Marked "WKW"
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



*Cooking fork Taken from
stores captured from the
British at Stony Pt., July, 1779*

Wrought Iron Flesh Fork Marked for H.M. 17th Regiment of Foot
“taken from stores captured from the British at Stony Pt. July, 1779”
(Private Collection)

Dippers, Spoons, Ladles & Scoops



my good Soul, will you buy a good bowl
I am just come out of the Borough
will you buy a punch ladle or a good pudding Stirrer

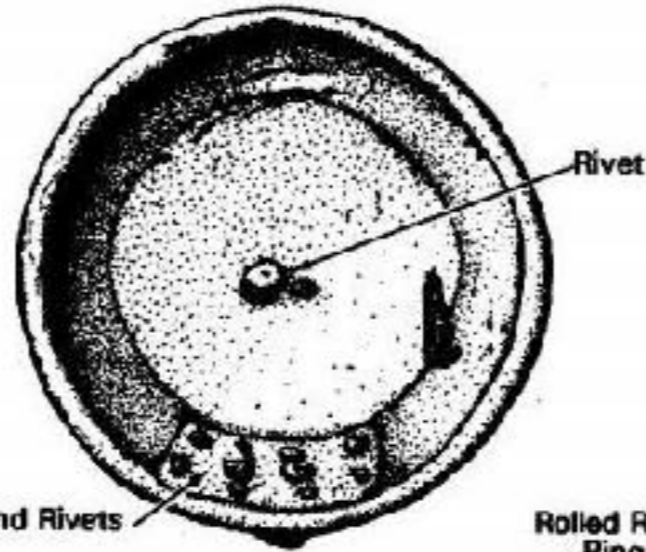
“my good Soul, will you buy a good bowl...”
by Paul Sandby c. 1759
(Colonial Williamsburg Foundation)



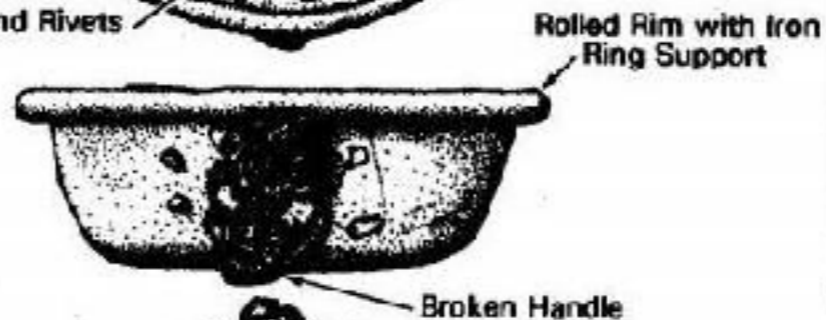
English Silver Dipper
c. 1770
(Alastair Dickenson LTD.)

COPPER DIPPER OR LADLE
(086)

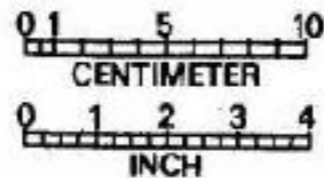
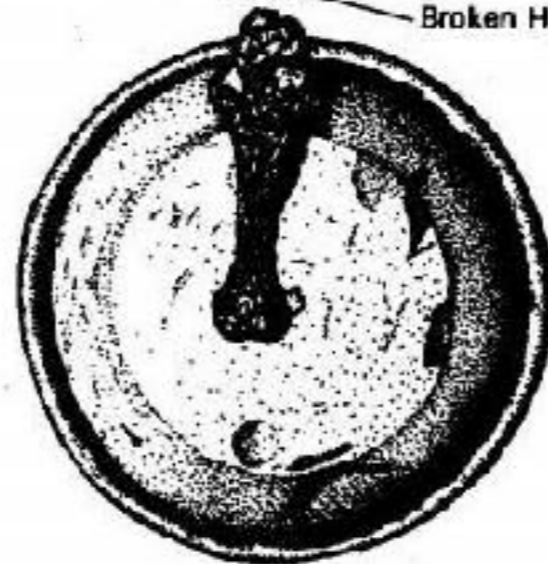
TOP



SIDE



BOTTOM



SJM 99 & KMK 1-00

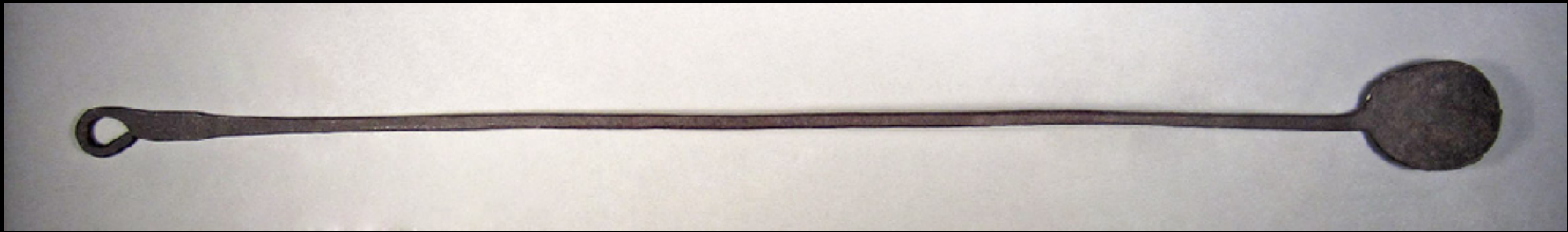
Figure 84. Copper dipper or ladle (086) with missing iron handle.

From: McLaughlin, Scott Arthur;

"History Told from the Depths of Lake Champlain: 1992-1993 Fort Ticonderoga-Mount Independence Submerged Cultural Resource Survey."
Volume I. M. A. Thesis, Office of Graduate Studies of Texas A & M University. 2000.



American Wrought Iron Cooking Spoon
c. 1770 - 1800
(Colonial Williamsburg Foundation)



American Wrought Iron Cooking Spoon
c. 1770 - 1800
(Winterthur)



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WWW.AA.AWT.COM

American Maple Carved Wooden Spoon Ladle from New England
c. 1780 - 1820
(Antique Associates of West Townsend)



WWW.AAWT.COM

American Maple Carved Wooden Spoon Ladle from New England
c. 1780 - 1820
(Antique Associates of West Townsend)



American Wrought Iron Ladle
c. 1750 - 1830
(Colonial Williamsburg Foundation)



American Wrought Iron Ladle
c. 1750 - 1830
(Colonial Williamsburg Foundation)



American Wrought Iron Ladle from Pennsylvania
c. 1725 - 1800
(Winterthur)



English or American Wrought Iron Ladle
c. 1725 - 1800
(Winterthur)



American Wrought Iron & Copper Ladle
c. 1740 - 1800
(Winterthur)



American Wrought Iron, Brass, & Copper Ladle Likely from Pennsylvania
c. 1750 - 1800
(Winterthur)



American Wrought Iron, Brass, & Copper Ladle from Pennsylvania
c. 1750 - 1780
(Winterthur)



American Wrought Iron & Brass Ladle from Pennsylvania
c. 1770 - 1810
(Winterthur)



American Wrought Iron & Brass Ladle
c. 1740 - 1800
(Winterthur)



American Wrought Iron, Brass, & Copper Ladle
c. 1775 - 1825
(Winterthur)



American Wrought Iron, Brass, & Copper Ladle

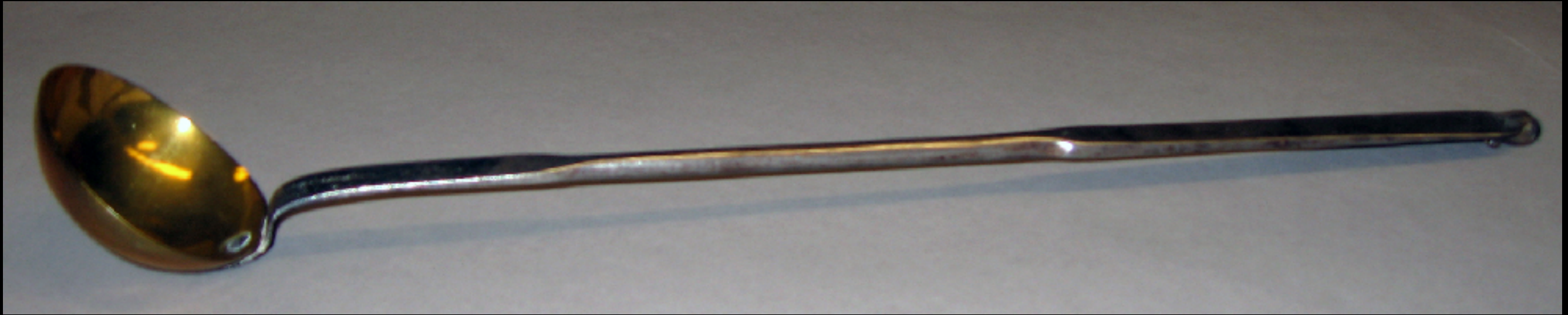
c. 1775 - 1825
(Winterthur)



American Miniature Wrought Iron & Brass Ladle
c. 1750 - 1850
(Winterthur)



American or European Wrought Iron & Brass Ladles
c. 1775 - 1825
(Winterthur)



American or European Wrought Iron & Brass Ladles
c. 1775 - 1825
(Winterthur)



American or European Wrought Iron & Brass Ladles
c. 1775 - 1825
(Winterthur)



American or European Brass & Copper Ladle
c. 1775 - 1825
(Winterthur)



American Pewter Ladle from New York
by Peter Young of Albany c. 1775 - 1795
(Winterthur)



English or American Pewter & Wood Ladle

c. 1770 - 1825
(Winterthur)



American Maple Burl Dipper Likely from New England or New York
c. 1800
(Antique Associates of West Townsend)



WWW.AAAWT.COM

American Maple Burl Dipper Likely from New England or New York
c. 1800
(Antique Associates of West Townsend)



European Wood Ladle
c. 1700 - 1800
(Winterthur)



European Wood Ladle
c. 1700 - 1800
(Winterthur)



American Ash Burl Ladle
c. 1800
(Antique Associates of West Townsend)



American Ladle / Handled Bowl (10.75" Diameter x 7.5" Height x 18" Long)
c. 1700 - 1800
(Winterthur)



American Ladle / Handled Bowl (10.75" Diameter x 7.5" Height x 18" Long)
c. 1700 - 1800
(Winterthur)



American Ladle / Handled Bowl (10.75" Diameter x 7.5" Height x 18" Long)
c. 1700 - 1800
(Winterthur)



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American Scoop / Handled Bowl
c. 1780 - 1800
(Antique Associates of West Townsend)



WWW.AAAWT.COM

American Ash Burl Scoop / Handled Bowl Likely from New England
c. 1800
(Antique Associates of West Townsend)



American Burl Wood Scoop from New England
Late 18th - Early 19th Century
(Private Collection)



American Wood Scoop
c. 1700 - 1800
(Winterthur)



American Wood Scoop
c. 1700 - 1800
(Winterthur)

Skimmers



Brass & Wrought Iron Ladle, Skimmer & Tasting Spoon
Late 18th - Early 19th Century
(Skinner - The Howard Roth Collection)



New England Make-Do Skimmer
18th - Early 19th Century
(Sharon Platt)



Brass & Iron Skimmer
18th Century
(Private Collection)



American Wrought Iron Skimmer
18th Century
(Private Collection)



American Wrought Iron & Brass Skimmer
18th Century
(Wilhelm West Collection)



American Wrought Iron & Brass Skimmer
18th Century
(Wilhelm West Collection)



American Wrought Iron & Brass Skimmer
18th Century
(Wilhelm West Collection)



American Wrought Iron & Brass Skimmer
c. 1780 - 1840
(Antique Associates of West Townsend)

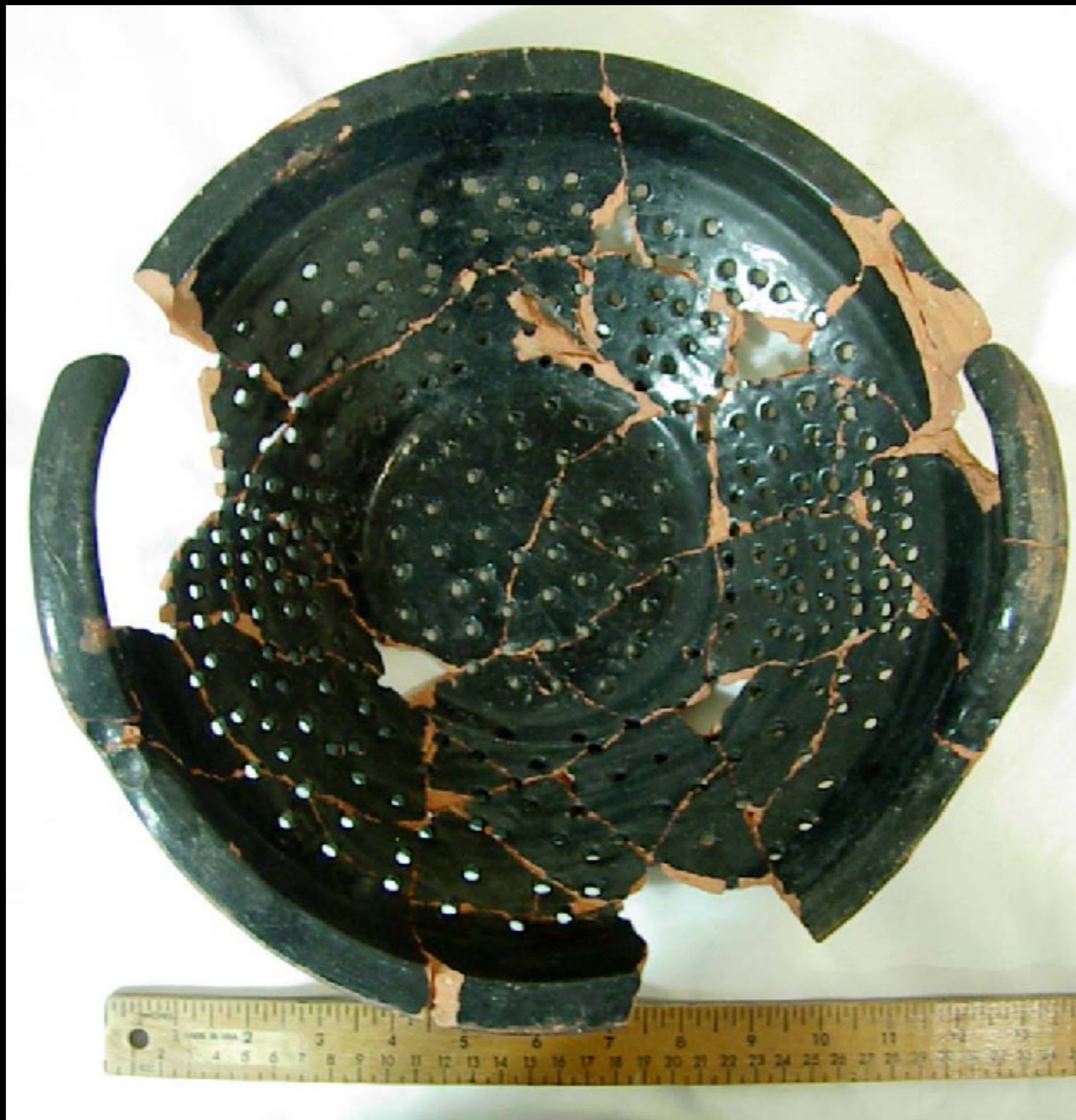


American Miniature Wrought Iron & Brass Skimmer
c. 1750 - 1850
(Winterthur)

Colanders



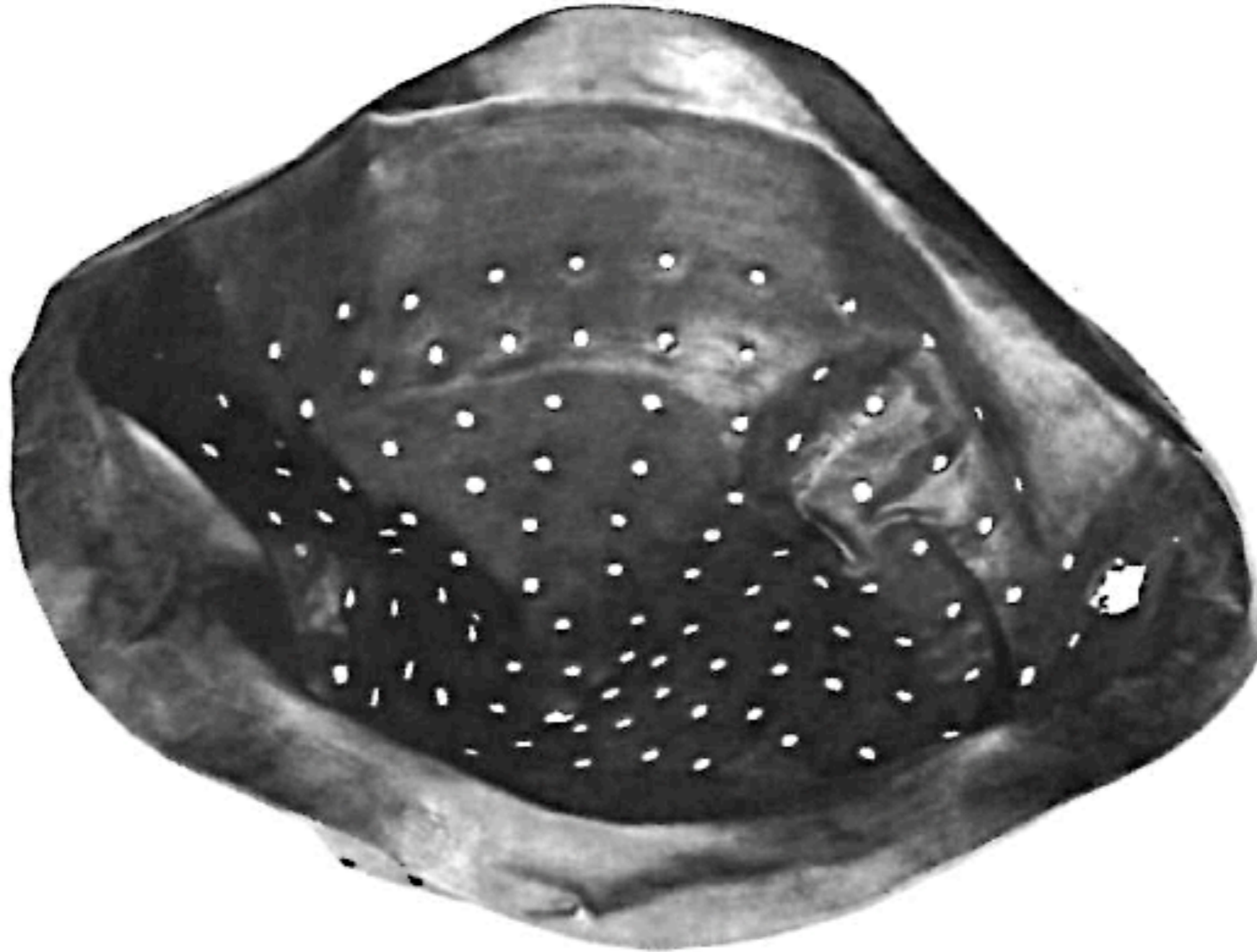
American Lead Glazed Earthenware Colander from Massachusetts
c. 1781
(Museum of Fine Arts, Boston)



American Lead Glazed Earthenware Colander Attributed to Philadelphia, Pennsylvania
Recovered from a c. 1740 - 1780 Privy at 232 Race Street in Philadelphia and Thought to be Locally Made
(American Ceramics by Justin W. Thomas / Photo Courtesy Chris Rowell)



Buckley Earthenware Colander
Mid 18th Century
(Public Domain)



Sheet Brass Colander, Likely French
From the Wreck of the Machault Sunk in the 1760 Battle of Restigouche in the Bay of Gaspé in Quebec Province
c. 1755 - 1760
(Parks Canada)

Searces (Sieves)



An English Fruitwood Searce
c. 1700
(Christie's Auction House)

Miffineers



English Boxwood Muffineer
c. 1750
(Christie's Auction House)

Egg Holders

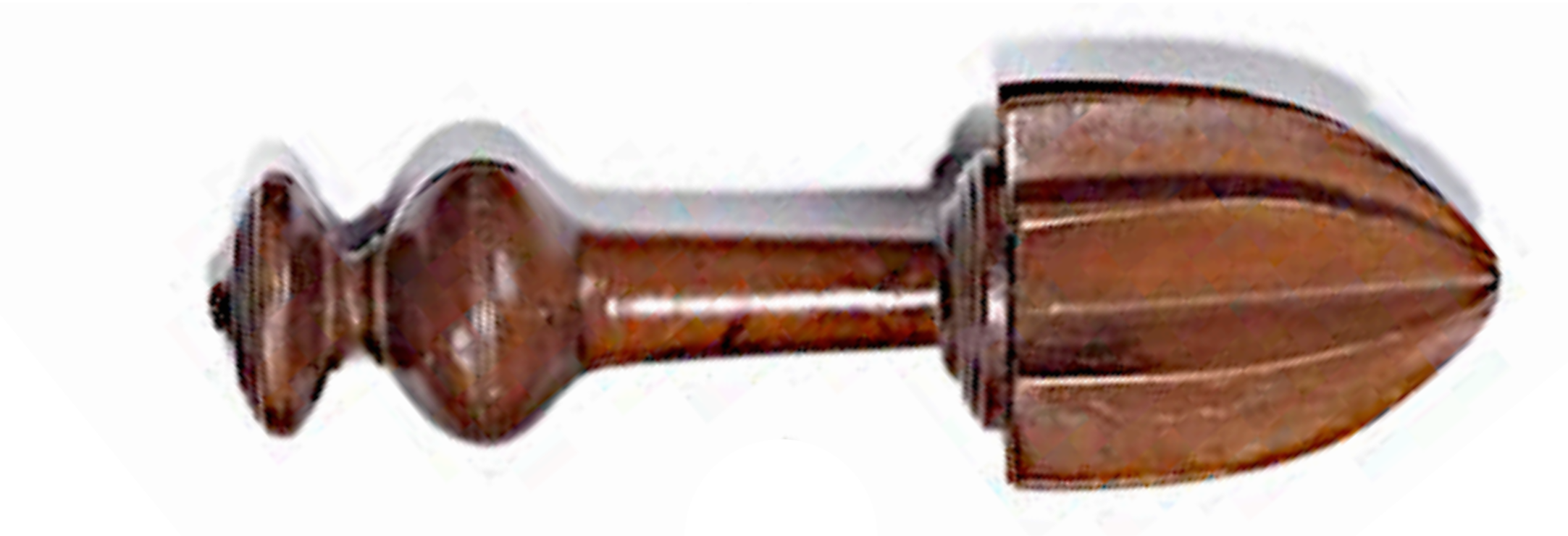


Slip Decorated Egg Holder
Probably North Staffordshire
Early to Mid 18th Century
(Stoke-On-Trent)



Slip Decorated Egg Holder
North Staffordshire
Early to Mid 18th Century
(Stoke-On-Trent)

Juice Squeezers



English Boxwood Lemon Squeezer
18th Century
(Christie's Auction House)

Corers

17



18



Boxwood Apple Corer or Cheese Scoops
c. 1715
(Christie's Auction House)

Recipes

Wth 25th pr
Hon^{ble}

I have sent the receipt according
to my promise & is under written from
Lan^{ce} 9th Apr 1746

Ist Y^{rs} most h^{ble} Serv^t
Jane BARRIBALL

A Leg or Sijget of Mutton (the Bones being
taken out) is to be rubb'd over with
Cochineal, then spiced with Mace, Cloves,
& Allspice of each an equal quantity, with
Salt & a little pepper. To which put in a part
of Carrot or port in baking. The Crust
as usual

257

Letter from Jane BARRIBALL, April 1746
A Cornwall, England, Recipe for a Pasty

Hon^{ed} S^r [Honoured Sir]

I have sent the receipt according
to my promise w^{ch} [which] is under written from
Launⁿ 9th April 1746. S^r Yo^r most hble Serv^t

Jane Barriball

[Launceston Sir Your most humble Servant]

A Leg or Jigget of Mutton (the Bones being
taken out) is to be rubbed over with
Cochineal, then spiced with Mace, Cloves
& Allspice, of each an equal quantity, with
Salt & a little Pepper. To which put in a pint
of Clarret or Port in baking. The Crust
as usual

Letter from Jane Barriball, April 1746
A Cornwall, England, Recipe for a Pasty

Take a Leg or Jigget of Mutton
(The Bones being Taken out) is to
be rubb'd over with Sack and then
sprin it with Mace, Cloves, & Allspice,
of each an Equal Quantity, with Salt
& Pepper; To which Put in a Pint
of Claret or Port in Making; The
Crust as Usual. -

DD 363/14

Cleaning



Cleaning Brush
c. 1700 - 1800
(Winterthur)

Food Warmers



English "Veilleuse" Food Warmer for Warming Healthful Foods or Beverages to Invalids
London c. 1770
(Chipstone)

Dinner Pails



French Dinner Pail with Cover
by P.A. Sullivan c. 1750
(Metropolitan Museum of Art)



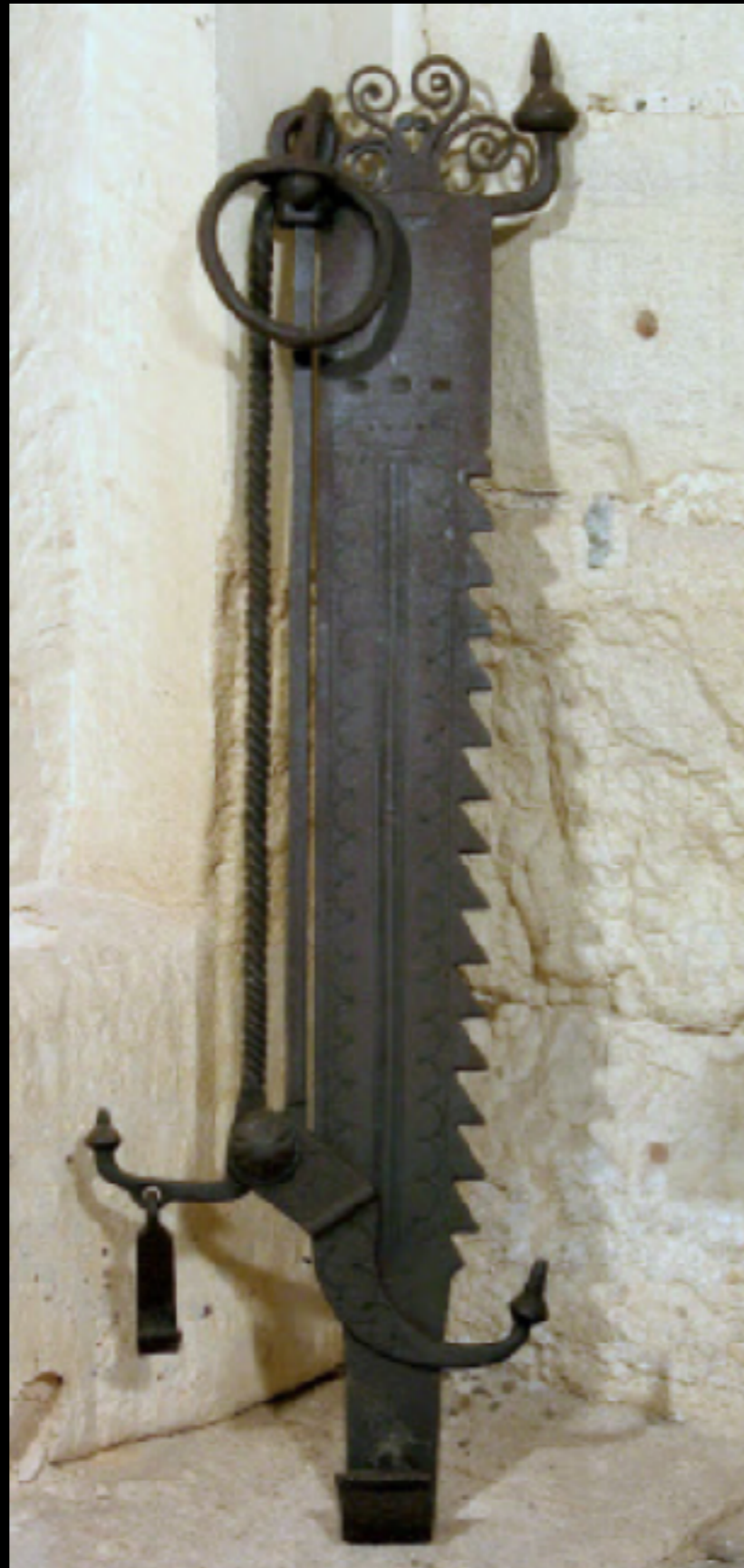
(Probably) French Dinner Pail with Cover
18th Century
(Metropolitan Museum of Art)

Plate Warmers



George Washington's Plate Warmer c. 1790
Japanned Tin with Slipper Feet
(Mount Vernon)

Fireplace Cranes



English Fireplace Crane
1750
(National Trust - Little Fleece, Gloucestershire)



English Fireplace Trammel
1750
(National Trust - Little Fleece, Gloucestershire)



American Wrought Iron Fireplace Trammel
18th Century
(Antique Associates of West Townsend)

Fireplace Tongs



American Wrought Iron Fireplace Tongs
18th Century
(Antique Associates of West Townsend)

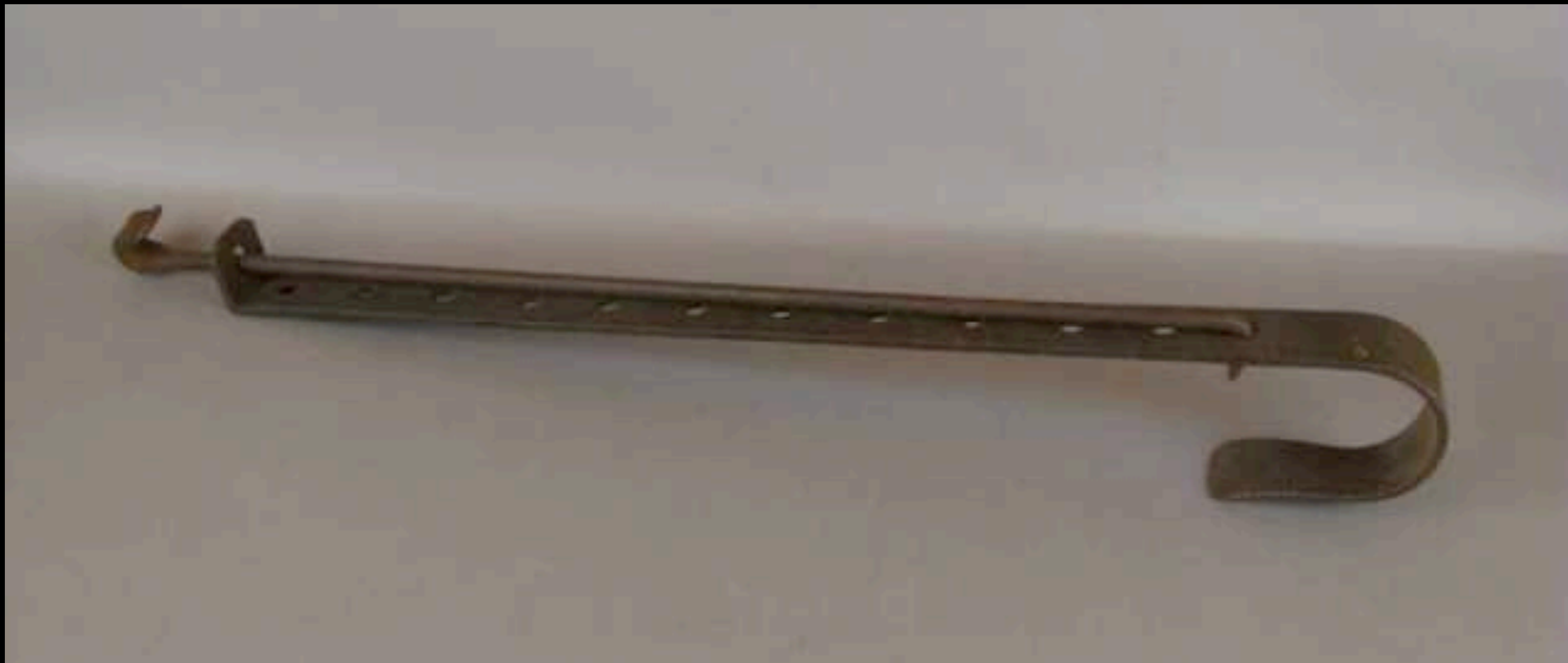
Fireplace Ember Shovels



WWW.AAWT.COM

American Wrought Iron Fireplace Ember Shovel
18th Century
(Antique Associates of West Townsend)

Trammels
&
Hooks



American Wrought Iron "Rod and Hole" Trammel
18th Century
(Private Collection)



Hooks, Likely French
18th Century (1753 - 1772)
(Fort De Chartres, Illinois)

Bellows Sellers



à Racomoder les vieux Sceaux les vieux Soufflets.

Repairer of Seals & Bellows
by Anne Claude Philippe de Tubières, Comte de Caylus after Edme Bouchardon 1738
(Metropolitan Museum of Art)



Buy a Fork or a Fire Shovel
Aux fourchettes et Paques à feu
Pelle et ferri les feux

“Buy a Fork or a Fire Shovel”
From The Cryes of the City of London Drawne after the Life after Louis Phillipe Boltard c. 1688 - 1800
(The British Museum)



Buy a Fork or a Fire Shovel
*Ayez fourches et Paques a feu.
Palette à ferri des foyes*

“Buy a Fork or a Fire Shovel”
From The Cryes of the City of London Drawne after the Life after Louis Phillipe Boltard c. 1688 - 1800
(The British Museum)

Acknowledgements

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