

No 43.

*Chouder.*

Take a bass weighing four pounds, boil half an hour; take six slices raw salt pork, fry them till the lard is nearly extracted, one dozen crackers soaked in cold water five minutes; put the bass into the lard, also the pieces of pork and crackers, cover close and fry for twenty minutes; serve with potatoes, pickles, apple sauce or mangoes; garnish with green parsley.

No 44. *How to keep green peas till Christmas.*

Take young peas, shell and put them in a cullender to drain, then lay a cloth four or five times double on a table, and spread them on, dry them very well, and have your bottles ready, fill them, cover over with mutton suet fat when it is a little soft; fill the necks almost to the top, cork up, tie a bladder and leather over them and set away in a dry cool place.

No 45. *Beef steak Pie.*

Take slices of beef steak half an inch thick, lay them three deep in paste No. 8, adding salt, pepper, and slices raw onion between each laying, dusting on flour at the same time, together with a sufficient quantity of butter—add half pint water; bake one and a half hour. This must be put in an earthen vessel and covered with a crust, as for a chicken pie.

No 46. *A lamb Pie.*

Take a shoulder and cut it into small pieces, parboil it till tender, then place it in