

sufficient water to cover them, add sugar and a little piece of butter, and three or four cloves; this sauce is used for roast goose and pork.

24.—CRANBERRY SAUCE.

Cranberries being very sour, you must put a good deal of sugar to them and a very little water as they make a great deal of juice, add some whole cinnamon broken in pieces; the fruit must be all burst before removing it from the fire.

25.—BREADED SAUCE FOR PARTRIDGES.

Put down some milk to boil, crumble in some stale bread crumbs, leave it boil till rather of a thick consistency, and serve it with gravy sauce.

26.—GRAVY SAUCE.

Take the gravy of whatever you are roasting, stand it over the fire with a little flour, pepper and salt, leave it boil a few moments and then serve.

27.—CELERY OR ONION SAUCE.

Chop the celery or onions fine, boil it in water till tender, mix a little flour in milk, stir it into the boiling sauce, adding a small piece of butter and a little salt.

28.—FISH.

Boiled fish in general never takes more than a half an hour to cook, it should invariably be boiled in a cloth, and served at the table on a napkin, garnished with green parsley; boiled salmon should be served with fennel sauce.