

basting frequently with butter and water, and roast until a steam emits from the breast; put one third of a pound of butter into the gravy, dust flour over the bird, and baste with the gravy; served up with boiled onions and cranberry sauce, mangoes, pickles or celery.

2. Others omit the sweet herbs, and add parsley done with potatoes.

3. Boil and mash three pints potatoes, moisten them with butter, add sweet herbs, pepper, salt, fill and roast as above.

No 15. *To stuff and roast a Gosling.*

Boil the inwards tender, chop them fine, put double quantity of grated bread, four ounces butter, pepper, salt, and sweet herbs if you like, and two eggs into the stuffing, add wine, and roast the bird.

The above is a good stuffing for every kind of waterfowl, which requires onion sauce.

No 16. *To stuff and roast four Chickens.*

Six ounces salt pork, half loaf bread, six ounces butter, three eggs, a handful of parsley shredded fine, summer savory, sweet marjoram, mix the whole well together, fill and sew up; roast one hour, baste with butter, and dust on flour.

*Gravy for the same.*—Half pint of water, half pound butter, three spoonfuls flour, a little salt, and wine if you like.

The same composition will answer for six pigeons roasted in a pot. The pigeons may be prevented from burning by laying skew-