

No 11. *To stuff a Pig, to roast or bake.*

Boil the inwards tender, mince fine, add half loaf bread, half pound butter, four eggs, salt, pepper, sweet marjoram, sage, summer savory, thyme, mix the whole well together; stuff and sew up; if the pig be large let it be doing two and a half hours; baste with salt and water.

Gravy for the same.—Half pound butter, work in two spoonfuls of flour, one gill water, one gill wine if agreeable.

No 12. *To stuff a leg of Pork, to bake or roast.*

Corn the leg forty-eight hours and stuff with sausage meat and bake it in an oven two hours and a half, or roast it.

No 13. *To stuff a Turkey.*

Grate a wheat loaf, one quarter of a pound of butter, one quarter of a pound salt pork, finely chopped, two eggs, a little sweet majoram, summer savory, parsley, pepper, and salt if the pork be not sufficient, fill the bird and sew up. The same will answer for all wild fowls.

Waterfowls require onions. The same ingredients stuff a leg of veal, fresh pork, or a loin of veal.

No 14. *To stuff and roast a Turkey or Fowl.*

One pound soft wheat bread, three ounces beef suet, three eggs, a little sweet thyme, majoram, pepper and salt, and some add a gill of wine; fill the bird with, and sew up; hang down to a steady fire,