

paste No. 8, in a deep dish ; add salt, pepper, butter and flour to each laying of lamb, till your dish be full ; fill with water, and cover over with paste, put in a hot oven, take one hour and a half.

No 47. *A stew Pie.*

Take a shoulder of veal, cut it up, and boil an hour, then add salt and pepper, a sufficient quantity, butter half a pound, add slices raw salt pork, cover the meat with biscuit dough ; cover close and stew half an hour in three quarts of water only.

No 48. *A sea Pie.*

Four pounds flour, one pound and a half butter rolled in paste, wet with cold water, line the pot therewith, lay in one dozen split pigeons, with slices of pork, salt, pepper, and dust on flour, doing thus till the pot is full, or your ingredients expended, add three pints water, cover tight with paste, and stew moderately two hours and a half.

No 49. *Chicken Pie.*

Take two chickens joint and put them in a pot with four ounces of pork cut in slices, add pepper and salt, boil until tender, turn them out and set away to cool ; make a rich paste, with which line the dish half an inch thick, then a layer of chicken with pieces of butter, and sprinkle on pepper and flour ; put on your gravy from the chickens, and continue to do so until filled up ; roll out a thick crust, bake an hour in a hot oven ; serve it up with melted butter and any seasoning you like.