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Observer Classic Books

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fowl and bone it, a little shred mace, nutmeg, pepper and salt, and season the turkey and fowl in the inside; lay the fowl in the inside of the low part of the turkey, and stuff the breast with a little white stuffing, (the same white stuffing as you made for the boiled turkey,) take a deep dish, lay a paste over it, and leave no paste in the bottom; lay in the turkey, and lay round it a few forc'd-meat-balls, put in half a pound of butter, and a jill of water, then close up the pie, an hour and a half will bake it; when it comes from the oven take off the lid, put in a pint of stew'd oysters, and the yolks of six or eight eggs, lay them at an equal distance round the turkey; you must not stew your oysters in gravy but in water, and pour them upon your turkey's breast; lay round six or eight artichoke-bottoms fry'd, so serve it up without the lid; you must take the fat out of the pie before you put in the oysters.

66. To make a TURKEYA-la-Daube.

Take a large turkey and truss it; take down the breast-bone, and stuff it in the breast with some stuffing, as you did the roast turkey, lard it with bacon, then rub the skin of the turkey with the yolk of an egg, and strow over it a little nutmeg, pepper, salt, and a few bread-crumbs, then put it into a copper-dish and fend it to the oven; when you dish it up make for the turkey brown gravy-sauce; shred into your sauce a few oysters and mushrooms; lay round artichoke-bottoms fry'd, stew'd pallets, forc'd-meat-balls, and a little crisp bacon. Garnish your dish with pickled mushrooms, and slices of lemon. This is a proper dish for a remove.

67. POTTED TURKEY.

Take a turkey, bone her as you did for the pie, and season it very well in the inside and outside with mace, nutmeg, pepper and salt, then put it into a pot that you design to keep it in, put over it a pound of butter, when it is baked draw from it the gravy, and take off the fat, then squeeze it down very tight in the pot; and to keep it down lay upon it a weight; when it's cold take part of the butter that came from it, and clarify a little

more with it to cover your turkey, and keep it in a cool place for use; you may put a fowl in the belly if you please.

Ducks or geese are potted the same way.

68. How to jugg PIGEONS.

Take six or eight pigeons and truss them, season them with nutmeg, pepper and salt. To make the Stuffing. Take the livers and shred them with beef-suet, bread-crumbs, parsley, sweet-marjoram, and two eggs, mix all together, then stuff your pigeons sowing them up at both ends, and put them into your jugg with the breast downwards, with half a pound of butter; stop up the jugg close with a cloth that no steam can get out, then set them in a pot of water to boil; they will take above two hours stewing; mind you keep your pot full of water, and boiling all the time; when they are enough clear from them the gravy, and take the fat clean off; put to your gravy a spoonful of cream, a little lemon-peel, an anchovy shred, a few mushrooms, and a little white wine, thicken it with a little flour and butter, then dish up your pigeons, and pour over them the sauce. Garnish the dish with mushrooms and slices of lemon.

This is proper for a side dish.

69. MIRRANADED PIGEONS.

Take six pigeons, and truss them as you would do for baking, break the breast-bones, season and stuff them as you did for juggling, put them into a little deep dish and lay over them half a pound of butter; put into your dish a little water. Take half a pound of rice, cree it soft as you would do for eating, and pour it upon the back of a sieve, let it stand while it is cold, then take a spoon and flat it like paste on your hand, and lay on the breast of every pigeon a cake; lay round your dish some puff-paste not over thin, and send them to the oven; about half an hour will bake them.

This is proper at noon for a side-dish.

To Be Continued

Crossword No 13 Solution (Last Week)

D	O	W	D	I	N	E	S	E	D	I	S	O	N	B	G	L	O	S	S	S	T	O	C	K	A	D	E	S		
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N	O	N	C	N	I	E	C	E	R	O	D	I	M	P	I	T	I	L	E	D	M	L								
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I	Y	R	D	R	A	M	A	T	I	S	T	A	T	O	N	E	M	E	N	T	R	I	I							
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S	E	D	I	T	L	E	G	G	I	N	G	S	M	E	S	P	R	E	S	S	O	A	L	O	E	S				
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A	M	I	S	S	E	T	S	V	I	L	R	A	G	E	R	E	W	A	T	C	H									
O	B	I	O	M	E	N	E	E	M	P	T	I	N	E	S	A	O	N	E	S	R	F								
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M	O	D	E	S	T	Y	A	S	I	A	D	B	M	A	O	O	P	E	C	P	U	L	S	A	T	E				
A	I	P	U	L	P	Y	L	I	V	E	L	Y	I	W	A	S	H	U	P	H	O	R	D	E	U	L				
R	V	E	A	E	X	E	S	R	A	R	C	D	E	O	P	E	T	E	I	A	R	M								
Y	E	A	R	N	I	N	G	S	R	E	A	S	O	N	S	D	U	L	L	E	D	F	I	L	M	S	T	A	R	S

Crossword No 7 Solution (This Week)

S	E	G	M	E	N	T	V	A	C	U	U	M	G	R	E	E	D	M	O	S	A	I	C	F	U	S	S	P	O	T	
O	R	A	E	I	T	I	L	L	E	Y	O	U	E	A	A	A	R	U													
C	R	I	S	S	C	R	O	S	S	M	T	A	P	R	O	N	G	R	O	U	T	R	A	G	E	O	U	S			
K	M	T	E	M	P	T	O	O	T	E	D	I	A	R	G	U	E	S	U	E	D	E	M	O	K						
S	W	A	T	L	E	A	V	E	S	E	D	R	E	A	M	E	N	E	V	E	R	D	T	O	T						
C	O	O	L	E	R	I	N	T	E	N	S	E	I	N	D	E	E	D	B	A	L	L	E	T							
E	V	E	N	S	T	A	R	E	D	M	I	N	V	O	I	C	E	A	A	L	C	O	V	E	M	E	N	U			
X	G	H	U	E	V	I	C	T	B	W	O	R	S	T	H	O	P	N													
T	P	U	P	P	I	E	S	R	T	E	E	M	S	A	S	P	S	I	E	S	C	A	P	E	D	S					
R	U	L	E	R	C	H	E	L	M	D	A	L	T	O	S	E	O	V	E	R	A	A	R	O	W						
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M	O	N	O	P	O	L	I	S	E	S	P	O	U	N	D	E	D	C	A	B	N	O	R	M	A	L	L	Y			
E	E	O	R	D	E	P	L	E	T	E	A	R	O	A	M	I	N	G	A	E	L	E									
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G	A	S	A	Y	N	I	V	I	E	S	C	T	S	U	S	A	X														
P	E	N	A	L	T	Y	P	P	I	L	L	A	R	K	E	E	P	E	R	S	A	M	N	E	S	T	Y				
N	R	R	S	P	A	R	E	R	E	S	T	S	R	E	F	I	T	O	A	E											
D	C	H	I	L	L	Y	E	L	I	T	E	H	I	S	S	I	N	G	C	O	L	O	U	R	N						
L	A	S	S	I	E	O	C	R	A	T	T	L	E	I	E	U	S	P	L	I	T	S									
I	A	D	R	A	W	B	R	I	D	G	E	A	O	E	B	O	U	N	D	A	R	I	E	S							
F	O	R	G	E	W	O	N	R	E	A	M	B	R	A	W	L	T	R	R	E	M	E	N	D							
E	C	S	P	E	C	T	A	C	L	E	C	E	A	S	E	H	E	W	N	A	S	P	E	C	T						
S	T	A	I	H	T	E	U	L	A	O	O	A	E	A	S	T	U	B													
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