

THE
IMPROVED HOUSEWIFE,

OR
BOOK OF RECEIPTS;

WITH
ENGRAVINGS

FOR
MARKETING AND CARVING.

(MRS. A. L. WEBSTER)

BY A MARRIED LADY.

"She riseth while it is yet dark—looketh well to the ways of her household, and
eatieth not the bread of idleness." SOLOMON.

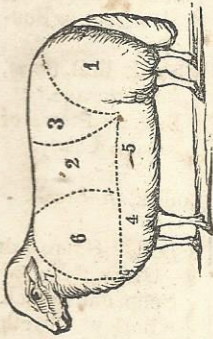
THE FIFTH EDITION, REVISED.

HARTFORD:
1844.

Sold by the Agent, only.



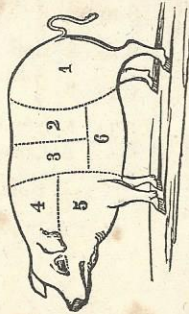
"THE COCK DOETH CROW, TO LET YOU KNOW,
IF YOU BE WISE, WHAT TIME TO RISE."



MUTTON.

Parts.	Price per lb.	Mode of Cooking.
1. Leg,	8 to 10 cts.	Roast, Boil.
2. Loin, Best End,	8 to 10 "	Roast, Boil, Chops.
3. Loin, Chump End,	6 to 8 "	Chops, Broth.
4. Shoulder,	8 "	Roast.
5. Breast,	6 "	Grilled, Broth.
6. Neck, Best End,	6 to 8 "	Chops.
7. Neck, Scrag End,	5 to 6 "	{ Roast, Irish Stew, Boil, Harricot, Stew, Broth.
Head,	4 "	Broth

N. B. The Chine is two Loins united.
The Saddle is two Loins united, extending to the extremity of the tail.
The Haunch is a Leg and part of the contiguous Loin.



PORK.

1. The Leg,
2. Hind Loin,
3. Fore Loin,
4. Sparerib,
5. Hand,
6. Spring, or Belly.



VEAL.

Parts.	Price per lb.	Mode of Cooking.
1. Loin, Best End,	10 "	Roast.
2. Fillet,	10 "	{ Veal Olives, or Scotch Collops.
3. Loin, Chump End,	8 "	
4. Hind Knuckle,	8 "	
5. Neck, Best End,	8 to 10 "	Cutlets, Roast, Boil.
6. Breast, Best End,	8 to 10 "	{ Broth, or Ragout, Soup, Stew.
7. Oyster Part, or Blade Bone,	6 "	Roast or Bake.
8. Fore Knuckle,	6 "	{ Broth, Ragout, Soup, Stew.
9. Breast, Brisket End,	8 "	Stew, Ragout,
10. Neck, Scrag End,	6 "	Chops to fry, Soup.
Head and feet,	50 to 60 cents,	{ Scalded: Boil, Hash, or Broil.

To scald or clean:—as soon as the animal is killed, have the head and feet taken off; wash them clean; sprinkle pulverized rosin over them; and dip in scalding water. Take them instantly out; the rosin will dry immediately; and they can easily be scraped clean. The feet will be very white, after soaking from one to four days in cold water. Change it occasionally.