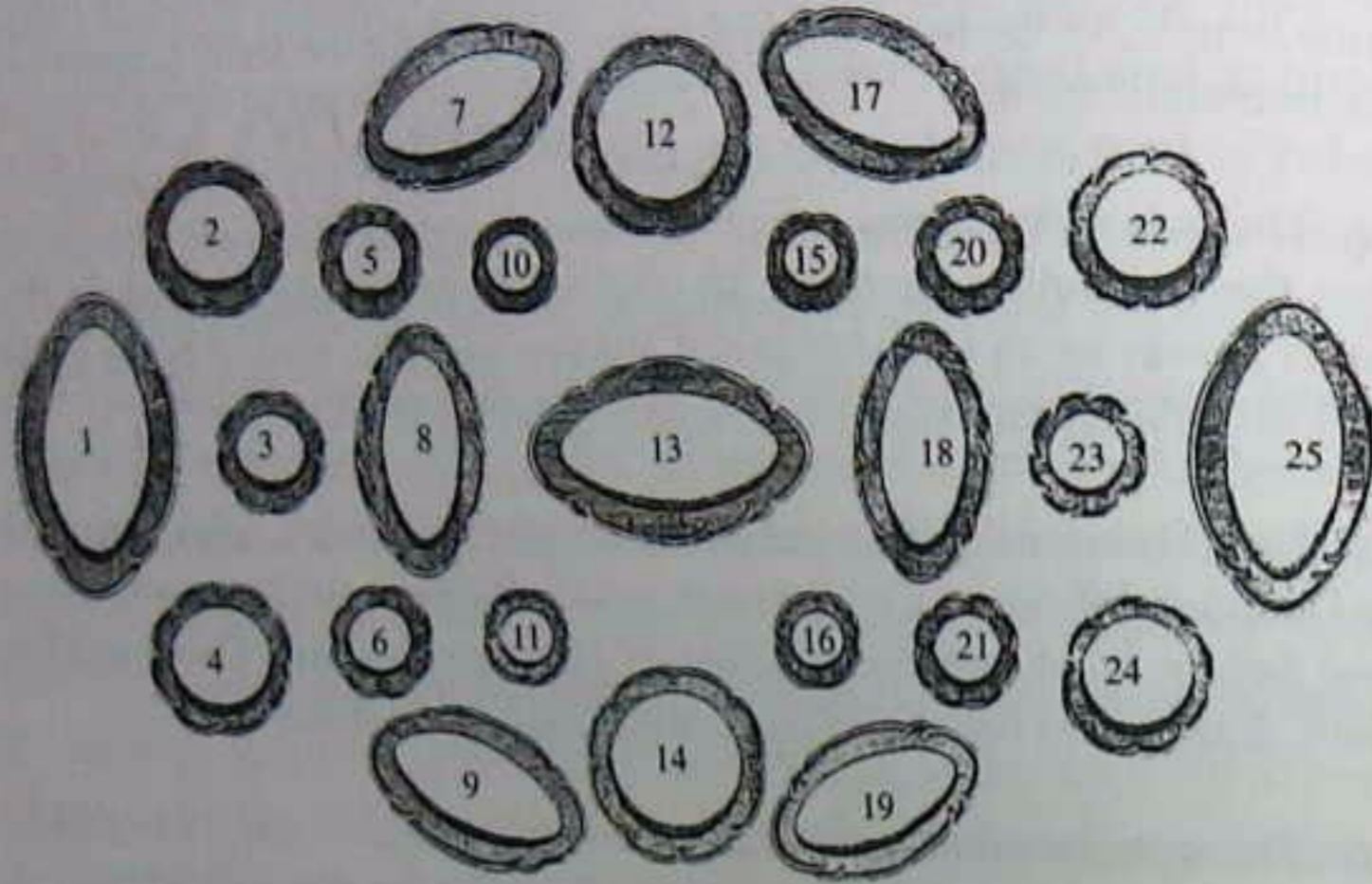


them were likely to be married, <sup>32</sup> what carriage her father kept, <sup>33</sup>

### First Course



#### List of Dishes

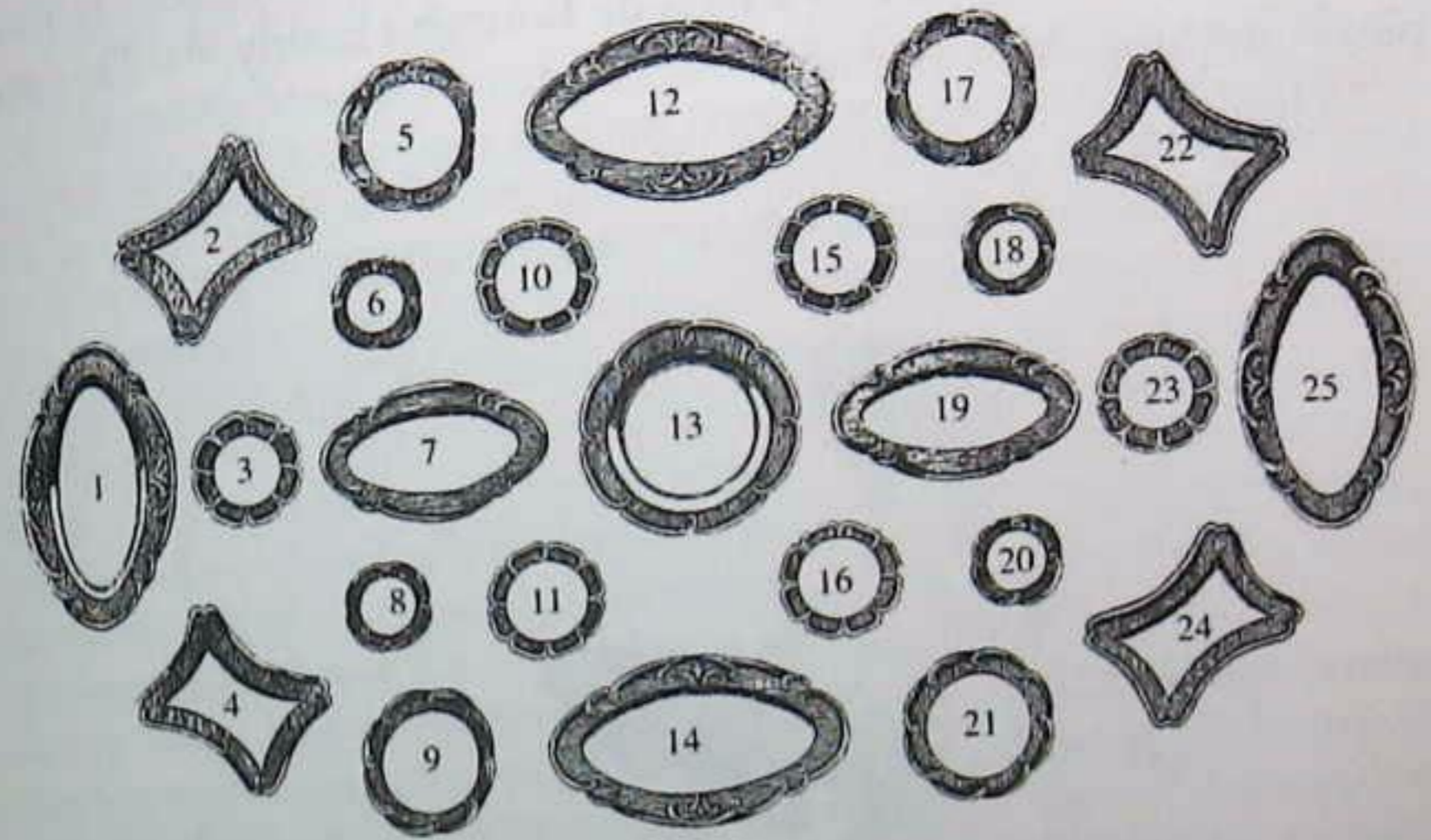
- |                                  |                                       |
|----------------------------------|---------------------------------------|
| 1. Transparent Soup              | 14. Boil'd Turkey                     |
| 2. Fricas'd Chickens             | 15. Sallad                            |
| 3. Harrico                       | 16. Bottl'd Peas                      |
| 4. Pigeons Comport               | 17. Sweet Breads Ala Royal            |
| 5. Codsounds like little Turkeys | 18. House Lamb                        |
| 6. Lambs Ears Fore'd             | 19. Sheeps Rumps & Kidneys<br>in Rice |
| 7. Fricando Veal                 | 20. Ox Pallets                        |
| 8. Pork Griskins                 | 21. Larded Oysters                    |
| 9. French Pye                    | 22. Ducks Alamode                     |
| 10. Brocoli &c.                  | 23. Beef Olives                       |
| 11. Kidney Beans                 | 24. Florendine of Rabbits             |
| 12. Small Ham                    | 25. Hare Soup                         |

*The plan of a meal—first course. It was not expected that diners would sample all these dishes; the plan was carefully designed to ensure that each diner would have a good variety of dishes in his or her vicinity.*

[From Elizabeth Raffald, *The Experienced English Housekeeper* (London, 1786), foldouts]

<sup>33</sup> The  
one's wealth.

### Second Course



#### List of Dishes

- |   |  |
|---|--|
| 1. Pheasant                                   | 13. Transparent pudding cover'd<br>with a Silver Web |
| 2. Moonshine                                  | 14. Roast Woodcocks                                  |
| 3. Crawfish in Savoryjelly                    | 15. Stew'd Mushrooms                                 |
| 4. Snow balls                                 | 16. Macaroni   |
| 5. Globes of Gold Web with<br>Mottoes in Them | 17. Floating Island                                  |
| 6. Marbl'd Veal                               | 18. Potted Lampreys                                  |
| 7. Mince Pies                                 | 19. Crocrant with Hot Peppers                        |
| 8. Pickled Smelts                             | 20. Collar'd Pig                                     |
| 9. Fish Pond                                  | 21. Pistacha Cream                                   |
| 10. Pompadore Cream                           | 22. Burnt Cream                                      |
| 11. Stew'd Cardoons                           | 23. Snipes in Savory Jelly                           |
| 12. Pea Chick with<br>Asparagus               | 24. Rocky Island                                     |
|   | 25. Roasted Hare                                     |

*The plan of a meal—second course.*

[From Elizabeth Raffald, *The Experienced English Housekeeper* (London, 1786), foldouts]