



Pulled Pigeons.

After they are thoroughly pickled & cleaned, put a little ball of stuffing into the body of each. Flour the pigeons well, lay them close together in the bottom of the pot, just cover them with water, then in a bit of butter, & let them stew an hour & a quarter if young; an hour & three quarters if old. Some people turn off the liquor just before they are done, & brown the pigeons on the bottom of the pot; but this very troublesome, as they are apt to break to pieces. Stewed pigeons are cooked in nearly the same way with the omission of the stuffing. Being dry meat they require a good deal of butter.

Sago Cream.

A dessert spoon of sago, boil till it becomes a jelly, add a cup of sweet cream & boil again. Pour on it an egg with sugar & spice to taste.

Pulled Pigeons

After they are thoroughly pickled & cleaned, put a little ball of stuffing into the body of each. Flour the pigeons well lay them close together in the bottom of the pot, just cover them with water, then in a bit of butter, & let them [stew] an hour + a quarter if young; an hour & three quarters if old. Some people trim off the [liquor] part before they are done, + brown the pigeon on the bottom of the pot; but this very troubles me, as they are apt to break into pieces.

Stewed pigeons are cooked in nearly the same way with the omission of the stuffing. Being dry meat they require a good deal of butter.

Sago Cream

A dessert spoon of sago, boil [?] in – becomes a jelly, add a cup of sweet cream & boil again. [Now] [?] in – an egg with sugar & spice to taste.