

# [For Roasting a Pig]

**Date:** Not dated, written between 1780-1800. | 1780/01/01 to 1800/01/01

Publication Format  
Manuscript

Type  
Food

Ingredients  
pig  
breadcrumbs  
butter  
parsley  
thyme  
sage  
sweet marjoram  
salt  
pepper  
nutmeg  
egg yolks  
flour  
salt water

Places  
Halifax  
Nova Scotia

**Source:** Almon Scrapbook

**Institution:** Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG1 Vol. 14 /  
Microfilm Reel 14,894

Description

Instructions for stuffing and roasting a whole pig on a spit, p. 122. The recipe appears to be written in the same hand as the remedy ["To Prevent Bad Effects or Disasters from His Recipe."](#)

Transcription

### For roasting a Pig

Take & wipe y<sup>e</sup>. Pig quite dry with a clean Cloth, then take some Crumbs of Bread, a Piece of Butter, of each a quarter of a Pound; Parsley, Thyme, Sage, Sweet-marjoram, Salt, Pepper, and Nutmeg, with the Yolks of two Eggs, mix em together in the Belly, & then spit it; flour it very thick, & lay it to y<sup>e</sup>. Fire, taking Care that your Fire burns well at both Ends, or hang a flat Iron in the middle of y<sup>e</sup>. Grate, till it does; continues flouring it till you find it crackling hard; then wipe it clean with a cloth wetted in salt & Water, & baste it with Butter. When y<sup>e</sup>. gravy begins to run, Put [Basons] in the Dripping-pan to receive it. When you find it is enough, take about a Quarter of a Pound of Butter, put it in a coarse clean Cloth, & having a clear [brith]

For Roasting a Pig recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/178>