

Branch, Deborah

Contributors

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Deborah Branch

has Book March 10th 1725

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 40) ~~to~~

1)
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Hungary Water
 Stoughten droppes 1020)
 Plague Water (1020)
 Cinomon Water 1022)
 a past for the hands 1022 Mrs Houghton ^{Furness}
 a past for the hands Mrs Pyke, paine of the head
 and for the Gaudice Mrs Pyke, (1023)
 to Sweeten the blood in Gaudice or scoury or any paine
 of the Limbs, Mrs Pyke, for a loosnes Mrs Exston, 1024
 for people that are Inclind to a loosnes Mr Willohy 1025)
 for the green sicknes for the Stone and gravell 1026)
 for the Stone and Gravell: for the Collick Mrs Haycock 1026)
 the Anta Pestilentia preservative - - - - - 1027
 for a Cough (Mrs Pyke) - - - - - 1027
 for Shortness of breath and Green sicknes Mrs Hall 1028)
 to Clean the Teeth in yermoney for a Cough Mrs Pyke for Shortness of breath 1029)
 to make Siptalve for Arnold - - - - - 1030)
 for a Cough and Sogness Mrs Bromfield Doel Kotelife Bitter - 1031)
 Mr Rhiseare Bitter Tinture - - - - - 1032)

a Beautyfigon washe for the face and neck (Mrs Symewell - 1033

A Marrow Pudding (1)

(Lady Bakers)

Take the marrow out of 3 bones, and Slice it as verey
 the thin, then take a penny loffe. Cut it as thin as you
 you can, then Stone half a pound of ~~resons~~ of the Lion.
 then lay a sheet of puffe past, at the bottom of the
 Dishe, then lay a layer of marrow, and of ~~resons~~
 and of bread, til the Dishe be full, then have in
 readynes a quart of Creame, boyled, beat 5 Eggs,
 and mixs the Cream, and the Eggs, together, grate
 nutmeg to your tast, and when it is first going in to
 the oven, pover in your Creame and Eggs, and backe
 it half a hower, strew suger on the top serve it hot

To Make a Marrow Pudding of Soat (Mrs)

Take a penny loffe, and Slice it as thin as you can, take
 three quarters of a pound of Soat, beat it to a past, and
 take half a pound of Currants, and a quarter of a pound
 of ~~resons~~ stoned, mixs your resons and Currants toget^{her}
 and lay a layer of plombs, and a layer of Soat, and
 a layer of bread, mixs 5 Eggs and a pint of milke,
 beat together some Nutmeg, and cloves, and Lemon,
 and a litch Sack, and pover it on your bread and
 Soat, Cover it with puffe past, and doyt the sides of
 the Dishe, and bake it

(2)
A Almond pudding

(Mother)

Take half a pound of Almonds, blanch and beat them in a Stone mortar, and sprinkle a litle rose water, to make them moist then take a pint of Creamer and boyle it with your Almonds, with some Cinomon, mace, and when it is boyled strain your Creamer with 10 Eggs, only the yolks, well beat with a Grated bread and boyle it in a cloath, and serve it up with butter and rose water, and double refined Sugar -

A Almond pudding

(Mrs pyke)
Water

beat half a pound of Sweet Almonds, with orange flower water to keepe them from drying, 3 or 4 napels biscuits according as they are for size, grated half a pound of Sweet butter & 4 Spoonfulls of Sack & Eggs both half the Whites, a quart of Creamer, sweetend with Sugar to your taste, put a paper past Crost at the bottom of the Dish, to prevent it from sticking, and back it, if you doe not love orange flower water, you may in the stead beat the Almonds with fair water, but then you must adde grated Nutmeg -

A Bread pudding to boile

(Martha)

take the Crumb of a halpenny loffe, slicit thin put to it a pint of scalding milke a quart of a pound of Coarandis - a quart of a pound of Goat, a litle Sugar, 3 Eggs with the Whites, nutmeg and Sager to your taste, boile it half a hower in a China Casen, serve it up with Sulted butter, if you like wine you may adde

good

(3)
A pudding to backe

(Lady Backe)
5

Take a towpenny loaf or more. a pound of raisons
a pound of Coarntes a pound of beefe Soak Shred Smale
a Grated nutmeg. put to this a quarter of three pints of
scalding milke and Cover it Close. and let it stand
all night. in the morning. put to this 6 Eggs with
all the Whites. and butter the Diske and backe it

A rice pudding

(Mother)

Take 10 ounces of rice. lay it in water all night
then take 2 quartes of milke. and boile your rice
till it be very tender. with 3 blades of mace. and
let it stand till cold. then take 8 ounces of beefe
Soak Shred Smale. half a pound of Sugar
5 Eggs with all the Whites. a pennyworth of Saffron
a quarter of rose water. steep your Saffron in your
rose water. and beat it in your Eggs before
you put them in. but your Saffron must first be
dryd before the fire. and then backe it in
butterd Diske. but it must not be backet so much

good C

V Carrot Pudding

Take 2 Carrots Grate them and add as much grated bread as Carrots boile. as much Creame as will weat them then put in 6 Eggs. and halfe a pound of milted butter Sweten it to your tast put in some Grated Nutmeg. and backe it half an hour

a Orange Pudding

Ladyback

Take three quarters of a pound of Sugar and three quarters of a pound of butter the rinds of three Lemons. Grated. the yolks of 8 Eggs. Beat these together 2 howers. it is best mayd over night half a hower will back it

V Plumbe Pudding

Mrs Pyke

Take one pound of Suet Threed Small and Sifted. one pound of raisons Stone. 4 Sponefulls of Flower. 4 Sponefulls of Sugar. 5 Eggs. with a little Salt. ty it up Close. and boile it three or 4 howers

a Orange Pudding

the rinds of 2 sevill oranges pared as thin as possible beat in a Stone Morter extremely small. then add to it halfe a pound of butter halfe a pound of Sugar. and the yolks of 16 Eggs. Beat all together in the Morter. Lick it be all of a color. then powder it on a sheet of puffe past. in your dishe. and backe it

(52)
An Orange Pudding

Take 4 oranges the Juice out of them. Boile the rinds and beat them in a Stone mortar. and then to your pudding pot freshe water to them when you boile them 3 times. take 12 Eggs with 4 of the whites. a pound of butter and a pound of Sugar. 2 rowles of diar bread - grated. mixs them altogether. and backe it on a ^{sheet} pape past in the diske and put past about the sides of the diske

A Carrot Pudding

(Mistis)

Take a pound of grated bread and ~~Carrot~~ a pint of milke half a pound of butter. boile your milke and butter together and put them to your Carrot and bread. half a pound of white Sugar. 11 Eggs take out but 2 Whites. a little Salt and nutmeg. and Lemon. mixs altogether. and cover them with a pape past open Lidd

A Pudding to backe

(Take willam)

Take a tow peny loafe slice it thin power a quart of scalding milke to it let it stand till cold. then beat 6 Eggs with the whites. a pound of leafe soat. half a pound of Covants half a pound of resons. a peny worthe of rose water. one Spoonfull of flower a little Salt a quart of a pound of Sugar. backe it

Good

A Catmeal Pudding -

Take a pint and halfe of halfe oatmeall. put to it
a quart of Scalding milke. Let it stand till Cold. then
put a pound of Hoggs Suat. Cut in large pieces Tyin
3 Eggs with the whites. Salt and Sugar to your Taste
halfe a pound of black rasens packit in a Crust

To Make White Hoggs Puddings (Mrs. Pyke)

a quart of Creamer 14 Eggs half the Whites. beat them
but littell. and when the Creamer boils put in your Eggs
Keep them stirring over a gentle fire till it is all
a thick Cord when it is almost Cold, adde a pound
of Grated bread. 2 pound Soat Shred Small. 2 nutmegs
grated. some Citron. Cut Small. orang flower Water
Salt. Sugar to your Taste so this adde 3 quarters of a
pint of Creamer when you goe to fild them

A Liver Pudding (Mrs. Pyke)

Take the Crumb of a low poney loaf. Grated. a pound of
Marrow. or beef Soat. Shred so fine as to goe thro: a
Colender. take a pound of Hoggs liver. boild and Grated
and sifted. boile a quart of Creamer with a blade of mace.
and Sheatend to your Taste adde a Grated nutmeg. and 6 Eggs with
the whites. beat them with a Sponefull of orang flower Water.
a littell Salt. mixe all together and fill your Skins
if you like Corants you must first plump them before you
put them in to the rest -

a Shacking Pudding (7)

(Mother)

7

Take a pint and halfe of thick Creamer and boile it with
a blade of Mace and one nutmeg quartered. one stick of
Cinomon. one race of ginger pard and slices thin. When it
has boild a good while take out the Spice. then take halfe
a pound of Sweet Almonds blancht with Cold water. Dry them
in a cloathe. and beat them vercy fine in a Stone mortar -
put a Littell of the Creame to them when you beat them to
keep them from oglin. and beat your ginger ^{that was boild} amongst your
almonds. then Strain out your Almonds and Creame, and
wring out the last of your Almonds with 3 Sponefulls of orang
flower water. then take 6 Eggs with 2 of the whites. and
2 Sponefulls of flower. a Littell beaten ginger and a
Littell Shred nutmeg. Sugar and Salt to your tast. then
Take a thick napkin and weath. it robe it with flower
vercy thick. ty it up vercy Close and round. so that a
Littell may goe out of the top have ready boiling water.
wherin fresh meat ~~have~~ be boild. and at the first going
in shack it up and down. in the water. one quarter and
of an hower and halfe will boile it -

(87)
a Appell Pudding to backe

(Mrs Pykes)

Take 12 Fair large pipins. Coddle them over a slow
fire. that they doe not ~~break~~ cracke when they ar enough
peele them and pulp them thro: a Colinder. adde to this 3 Spoon^{fulls}
of orang flower. 3 water. 10 Eggs well beaten and Straind
halfe a pound of good butter melted. make it verey sweet. for
the Appells requair it adde Candied orange peele put a Sheet
of paper past at the bottom of the Dishe pour in. your pudding
halfe an hower will backe it with care

----- 20 -----
a oatmell Pudding to

Take a quart of Creame a peny loaf. slice it in to the
Creame. then some whole oatmell. and pound it in a mortar
Set it on the fire. to scalding hot. then put it in a basin
and Cover it close with a dishe and let it stand Covered all
night. put in a littell more oatmell. and stir it and
then strowe more on the top. and by next morning
it will rise. then put in some sugar. and melted butter.
put it in a dishe and backe it

----- 21 -----

A Almond Pudding (9)

(Mothers)

8

Take halfe a pound of Almonds, blanch and beat them in a Stone
Morter with rosewater. then take the Crumb of a penny loaf
and stir it into Cold thick Creece, and when it is well soaking
pouer the Creece for mit if any be left break the bread very
small with a Spone, then stir the bread and almonds together
and put in the yolks of 6 Eggs, litle Salt, halfe a pound of Syger,
a quarter of a pound of melted butter. Mix all together and bake
it in a dishe with Crust or with out as you please. You may put in
maske or amber grease --

A Carrot Pudding -

(Mothers)

Take the Crumb of a penny loaf grated fine, put a quarter of
Creece or milk scalding hot to the bread, 8 Eggs with halfe the
whites, beat them well together. then take 3 large Carrots grate
them, one nutmeg, grated, then put in a litle sack and a litle
rosewater, as much as will give it a taste, put it into the milk and
Eggs with halfe a pound of white Syger, its good plain, but if you
like plumb, you may put in a pound of Coarants halfe a pound
of resons of the son, bake it in a dishe well buttered and
passe past about the brims and a open lidd, when it is bak
strew fine Syger on the top

Dumplings

Take a sopping loaf grated - halfe a pound of Soate Shred
 verey fine. halfe a pound of Cuarants. a litle bunch of
 pennyroyle 2 or 3 Spriggs of Thyme as much parsley as penny^{royle}
 all Shred Small. Mixe altogether. a litle nutmeg. 2 Sponefulls
 of Sugar. a litle Glass of Sack - 2 Eggs - with the Whites Make
 them into a past. then Divcad it into 6 parts round and
 whole like a ball. dust a litle flower on them. halfe a
 flower will boile them - they must boile by ther selves. keep
 them boiling all the while. send them up with Sack and
 butter. and stick some pices of Candied Citron. and orange peel
 in them

 Hoggs Puddings another way (Mrs Pyke)
 Take the Hoggs Tonge and some liver and when all is boild tender.
 grate the liver. and Shred the Tonge lights verey Small. Put
 this to a Gallon of Grated bread 3 pound of Cuarants mace.
 nutmeg. Salt. and Sugar to your tast 9 Eggs beaten out & Whites
 3 pound of beeff suatt. finely Shred. whet the pudding with
 the top of your pot. that your meat was boilding it will
 must not be to soaft when it is ready fill your Skins -

To Make a Tansye -

Take a pint of Creame 16 Eggs with half the Whites three quarters
of a pound of Sugar a pint of Juice of Spiniag with a Littell Tansye
beat the Eggs verey Well mix the Creame and Eggs and Juice and
Sugar all together and Strain them then grate 2 or 3 Naples Biskets
and one nutmeg mix them all together and then put a piece of freshe
butter in to a Skelit and harden it over the fire till it will hang
together then put it into a butterd Dish. backe it in a Cole oven
half a hower will backe it. then Syres the Juice of a Sevell orange
and Doble refine Sugar when you send it up -

A Tansye

(mer pyke)

Take a pint of Creame and a pint of milke and a pint of Juice of Spina
which must be first dried before beaten after it is washed - Strain it
and power it in beat 15 Eggs but 7 Whites - a Littell Salt. Strain
them in to the rest. put in near half a pint of Grated bread
or Bisket. a large nutmeg Grated. and Sugar to your tast -
thickning it over the fire as thick as a hasty pudding. then
put it in to a butterd Dish and a Cole oven and half a
hower will backe it if you like orange and Sugar you may

a Tansy

Take Tansy. Cleary. ripe Strawberryes leaves. primrose leaves and
 flowers. violet leaves. Colenbin leaves. Jerusalem Sage. of each
 of these one handfull. Washe and Shred them very fine.
 to thise you must put a fowpeny lofe grated. a littell beaten
 mace and cloves. rose water and Sugar. to your last.
 14 Eggs 12 of the whiten. put in a littell melted butter. and
 you must fry them in butter. but if you chose it backel half
 a hower will back it. if you cannot get all the heart ^{all}
 its very good with only Tansy. ripe. Cleary. but better with
 Good

a Lobstere Pye

(Mrs Pyke)

When your lobsters ar cold. Take them from the Shells and
 Slice the Tayles and Clays thin. Season them with proper Salt
 and a littell mace. and nutmeg. beat fine. Take the bodys with
 some oysters. Shred. mix it up with a littell onion and Parsely
 Shred fine. a littell grated bread. and Season it as the rest.
 then take the yolks of ray Eggs. so rowle it up in balls.
 lay all in to your Pye. with butter at the bottom ^{of the} ~~of the~~ ^{Py}
 of the fish. when it Comes out of the oven. put in a Sauce made
 of strong gravy oysters Liivar. and white wine. thicken
 with the yolke of an Egg it is to eat. hot.

(131)
Hoggmeat Pye

(Misyke) 10

Take the 2 bitocks or rering pieces of porke it is what comes of
the gamon on the inside of the filcat. Cut some of the fat
of the chine and beat fat and lean together. Every fine
Season it with pepper, Salt, mace, and nutmeg, and when the
meat is seasond fye it up in a wheat cleathe. Beat it first before
you fye it up. lay it in the shape you would have it to lye in the
cleathe. Cut some slips of the chine fat - to mingle, and lay be
between the meat. Every layer. And when it is thus layd in
order. and round fye it up hard and lay a heavy wheght on
to press it hard - and close for 3 or 4 howers. Make your pye
and when you have layd in your meat lay in half a pound
of butter over the meat. Just as you set it into the oven
pouer in a quarter of a pint of Clarat. and when it
comes out of the oven if you find it dry put in some melted
(butter)

Egge Minced Pye

(Misyke)

Take 6 Eggs boild hard. Shred them vercy small, and the vble
quantity of beef suet - 1 pound of Currants. if your eggs
ar larg you may put more then a pound. the peel of one lemon
shred - fine half the juce of the lemon. 5 or 6 spones full of
sack. Mace. and nutmeg to your tast. and salt and suger.
Put Candied orang peel and Citron on the top.
In a quarter of rose water.

A Sweet Pye. Which may be made of Lamb or Chickings

Take 2 Chickings and 8 ounces of marrow or butter if that cannot be had. but a loyne of Lamb wants very little more than its own fat. Season your Chickings or Lamb Salt Sugar beaten Cloves and mace. lay it into the dishe and put in 5 hard yolks of Eggs and some finest meal Balls. made as follows. Shred a pound of veal. a pound and half of beef. Salt a little Parsly. Spinage and Tyme. Shred Small. Mix it up with Grated bread. the yolks of 2 Eggs and Season with Cloves. mace. Salt and Sugar. Beat all finer and Colerit with a little Juice of Spinage. make it into large balls. and put in as many as will lay well. Shred a Lemon peele fine and strew it in. put in some Sweet meats. a Cop Cup of water. the Juice of one Limon. Cover it close past. and when it comes out of the oven. Cut of the lidd that the fireness of the oven goes off. before you put in your Liquor. Which must be made of half a pint of ~~White Wine~~ thickend with the yolks of 3 Eggs. and Sweetend with Sugar to your Taste

Puffe Past

Take a pound of flower. a pound and quarter of butter. put the whiter of an Egg beat to a frothe into your flower. and make it stiff into a past. before you beat it with cold water then worke in your butter by little bits till it is all workeed in

Minced Meat for pyes -

Take a Meats Tonge parle boile it one hower. then Cut it into thin
 slices. when its cold. and lay it as you Cutlet between a Clean Napkin
 to dry it a littell from the meyster. then take a pound and 2 ounces
 of the Tonge. and shred it very fine then ad 2 pound of beef
 suat Shred 2 pound of Currants well wased and picket. Some
 pouno of Sugar. half a ounce of mace. a quarter of a ounce of
 Cinomon. a quarter of a ounce of Cloves. the rind of a Green lemon
 Shred fine. as much Salt as will lay on a Skilling. 3 pipins thred -
 the Juice of a lemon. half a pint of sack. half a pint of rosewater.
 when you make them up put some slices of Canded orang or Lemd
 peel. and Citron on the tops of your pyes. if you like reasons
 of the son you may stone some and lay one the top of your ^{pyes}

Butter Wafers -

Blondich

Take 3 half penny Trowles grate them. then take a pint of milke
 and scald the bread. then take a littell mace clove or nutmeg. which
 which you please. strow it into the bread. half a pound of white
 Sugar. put in next half a pound of melted butter. the yolks of
 12 Eggs and 2 of the whites well beaten. then put in at last
 half a pound of flower. they must be done in your Dutch Jorns
 enter your Jorns the first time you put the butter in.

Good

A Sacke Poffent -

Take a quart of thicke Creame. & 8 Eggs with 3 Whites beat your Eggs very well. and while you beate them boile your Creame with a blaid of mace. let it boile half a quarter of an hower. then Sweeten it very well. then set it near the fire but not to boile. then take half a pint of the best renishe wine and half a pint of Sack. then put your beate Eggs into you Sack and renishe wine. and Sweeten them to your tast then take a Chafindishe of Coles. and put your Sack and Eggs one the fire. till it thickens but let it not boile. and when it is pretty thick. then power in your Creame to your wine and Eggs. holding it highe. and let it stand on the Chalendish of Coles. but before you cover it. Sprace in half a Lomox. and strew some loose Suger and Cinomon. Grated on the top. if you like amber greese you may put some in

good

A Caraway Cake

(Mrs Hughes)

Take 4 pound of Flower. dryd. a pint of Creame. a pint of ale yeas
half a pound of butter. melted in your Creame. then mix all together
then beat 8 Eggs 3 of the Whites and strain them in to the rest.
half a pound of ~~White~~ Suger. mix these all together and
then let it stand to rise. then put in a pound and half of
Suger & Caraways. mix them in just as you put it into the
oven. let the Caraways be half roight and half ~~roight~~
smothe

A plaine Seed Cake

Take 7 pound of flower well dryd 4 pound and a half of fresh butter melted in a quart of Creame. put into the flower 4 nutmegs or mace 20 Eggs but 2 of the whites. a pint of yeast. a little rose Water. a quart of a pint of sack. mixs this altogether. Excepten the flower. then mingle the flower with them. then let it lye to rise and when it hath risen enough. stir in as many ^{Crans} Comfrites as you like. and backe it in a Hoop.

A Carraway Cake with out yeast ^{miss pyke}

Take 6 pound of flower and 4 pound of single refined sugar beat and sifted. mixs this with a pound and half of Caraway Seeds. to this put 4 pound of butter. which must be washed in 8 Sponefulls of orange flower water. till it be mixst and looks like Creame. beat 20 Eggs half the whites. and in beating ad 6 Sponefulls of sack. Stir in the flower. Seeds and sugar by tittle in to the Eggs and butter. with a pound of Citron. and Cauded orange and lemon peel. let your first heat of your oven be over before you put it in for fear of scorching. but your oven must be hott. and you must keep beaten your Cake till it goes in to the Hoop. which must be soft as the oven is ready.

A Cake the Lady Anselys way

Take what quantity of flower you pleas devised it into 2 parts. and into one parte put nutmeg mace. and cloves - salt finely beaten then take the rest abg least. put it into warme Creame. then Strain it into the flower were the spice is. make your Doughte not so stife for if you doe it will not rise. then lay it before the fire to rise and in to your ^{flower put what} quantity of butter you pleas. rub your butter and flower together. then take almonds blancht and beat them in a Stonemortler. with a little Creame to keep them from oylin then put them into your flower and butter - mingle them well togesher with some Sugar the yolks of 6 Eggs. and 2 whites. beat well. then take as much warme sack as will make it into a paste. then take a piece of that by the fire and a piece of the other. and mingle ^{both} them well together. then take some Cuarants well washed and dryd. by the fire. some reason of the Iron Stoned and Shred. vercy fine. then put them in to your Dought and make your Cake and sett it into the oven when it is backed take it out and see it over with rose water and Sugar well beaten - then sett it in to the oven to harding.

A Plum Cake

Take 2 pound of flower. a quarter of a pound of sugar. half a ounce
 of mace. Clove nutmeg altogether. beat them fine and mix them with
 your flower and Sugar. Take 11 Eggs but 8 Whites. beat them
 very well with a quarter of a pint of orange flower. Take half
 a pint of ale yeast put your Eggs and yeast together. into the
 flower. and mix them well. then take a pound and quarter of
 butter. 3 quarters of a pint of Creame. Melt ^{butter in the} your Creame. then
 put it in to the flower when it is but blood warme. Set it by the
 fire. half an hower covered with a cloath. then put in three
 pound of Currants well washed picket and dried by the fire

A Great Cake

(Mistress)

1 gallon of flower. 3 pound of Currants 1 pound and half of Sugar
 2 pound of butter. 2 ounce of Canded lemon peel. 2 ounces of
 Citron. half a pound of napels biskets. grated. half a pound of
 Almonds blancht. and beat. half a pound of Reasons Stomach
 Shred. a pint of sack. half a pint of Brandy. a pint of ale yeast
 6 Eggs mix altogether and back it in a Hopp

The Freeing

(Mistress)

Take a pound of double refined Sugar. beat and sift it then take
 3 Eggs beat to a froth. and put them to the Sugar. as you
 beat them. put to them 2 Sponefulls of orange flower Water

A Great Cake

14 pound of flower. 9 pound of Cuarants 3 pound of Sugar.
 3 pound of butter. half a ounce of mace ~~and~~ half a ounce of cloves
 half a ounce of Cinimon. 2 nutmegs half a pint of sack. half a
 pint of rosewater. a pint and half of yeast. half a quarter of
 brandy. and bake it in a hoop.

Small Plumbe Cakes

(Tate Elgard)

1 pound and half of flower. a pound of Cuarants. a quarter of a
 pound of butter. a little grated nutmeg. a little Cinimon. 3 or 4 Spoon
 fulls of yeast. this is enough for 12 Cakes and bake them

Small Plumbe Cakes.

(Mother)

Take a Gallon of flower. a pound and half of butter. 3 pound of Cuarant
 well wash dryd and pickel a pound of Sugar. a quarter of a ounce of
 Cinomon mace and cloves altogether beat fine. rub your butter
 and your flower well together then put in your Spices. and
 Cuarants. and Sugar. a quarter of a pint of rose water. mingle
 them altogether. and put in them a pint of ale yeast. and wear
 them with milke. and so make them up and bake them on
 tin plates.

A Great Cake

Take 3 gallons of fine flower well dried. 12 pound of Currants well washed and pickled and dried mingle them with the flower. then take one ounce of nutmegs cloves and mace altogether. beat verrey fine one ounce of Cinomon beat and sifted take 3 pints of Creame one pound and a quarter of Sweet butter 12 pound of raisons stoned and shred verrey fine one pound and quarter of suger beat fine. then set your Creame and butter over the fire and stir in your minced reasons and suger. Let it be scalding hot. then take it of the fire and put in a pint of sack and a pint of rose water. then take 12 Eggs. 6 of the whites. beat them verrey well together then putt them into the Creame. keep it stirring that it doe not curdile. then take 2 quarters of the best Ale yeast and putt to it stir it all together then make a great round hole in the middle of your flower. big enough to hold your finger. then powder it in and let it stand one hour covered warme that it may worke. be shourd that the oven is well heated. that you may not stay for it. then mingle your dough well together. but you must not knead it back it in a tin hoop but first butter it well and put a double paper at the bottom. it will take a hour and half baken.

Feeding for Cakes

(Mother)

a pound and half double refined Suger. the whites of 8 Eggs beat them verrey well. then putt in the suger and beat it all the while your Cake is baken. then putt in 3 or 4 Spoonfulls of rose water.

Take the Queens Cake Womens way -

Take a quarter of a peck of fine flower. a pint of Creame. 3 quarters
of a pound of butter. the yolks of 10 Eggs. a good dish of Ale yeast -
Season it with Salt. a penyworth of Cloves - and mace. a little
nutmeg beat all together half a quarter of a pint of rose water. with
muske. or amber gres. dissolved into it. 1 pound and half of Quarants
well washed pickt and dryed. 1 pound of reasons stoned and shred
fine. Knead all this together. and let it lay one hour in the
dough. then make up your Cake. the oven must not be so hot
nor shut up but keep your Cake stirring all the while. it must
not be baket a full hour. then have ready some of the best
double refined Sugar. wheat in rose water water. put it in a
poranger. beat it with a sponer till it goes cleare. then
when you draw the Cake take a feather. and wheate your Cake
all over. and set it in the oven a gain - so doe 3 or 4 Times -
and let it dry on every time and it will looke like pee

Suger Cakes -

(Mother)

Take a pound of butter. 2 ounces of fine Sugar. the yolks of
9 Eggs. 2 sponer full of rose water. one sponer full of mace.
sifted - as much flower as this will beat Make it as stife as you
can well handle it. so rowle them out and prick them and
bake them on tin plates

Queen Cakes

Take a pound of butter and a pound of ^{White} Sugar. worke your butter and Sugar together with your hands a penyfull meye the weigh of it in mace. beat them both together. and worke them with your butter and sugar. then take 8 Eggs with 2 of the Whites. and when they are well beaten worke them into them take 2 pound of flower. strew it in lightly as you worke it in. then take a pound of Quarants. and mingle them in. and make them up in little round Cakes. and bake them but let not your oven be so hot. they must be baked on tin plates. but before they go in to the oven take half a pound of single fine Sugar. beat with rose water. but not so thin. and doe your Cakes over with it with your fingers. just as they go into the oven this quantity will make 2 dozen.

Portugall Cakes

(Mr. Pykes)

Take a pound of freshe butter. 6 Eggs but 2 Whites worke them both together with your hands. to this put 1 pound of double fine Sugar beat and sifted. 1 pound of fine flower dried. half a pound of Quarants a little beaten mace. mixe altogether and butter your pans. and bake them in as close a oven as will not color a sheet of paper.

Cheese Cakes

Take 30 Eggs but 9 whites. put to the eggs when well beaten 1 pound of
 Currants. well washed and pickel. almost a pound of 6 penny Sugar beat
 them all very well together then take 2 quartes of Creame. and when
 it boiles. put in your Eggs. set it over the fire and put in 3 or 4 Spoon
 full of runcel. stir it till it be a thick Card. then put it in to a pan
 and then put in almost a pound of butter. stir it well a bout. put
 them up in gusse past. Boil a nutmeg quarterd and some large
 mace. put in some rose water. and bake them on fine plates

Cheese Cakes

(Mortier)

50 a pound and halfe of Cheese Card. putt 10 ounces of butter. beat
 bothe in a mortar. till it be like butter. then a day quarter of a pound
 of blancht almonds. beat with orange flower Water. a pound of
 sugar. 8 Eggs with halfe of the whites. a little beaten mace. and
 a little Creame. beat all together. putt them in gusse past
 an quarter of an hour. will bake them in a quick oven

Cheese Cakes

Take a quart of milke and 6 Eggs - beat with your eggs a sponefulle
 of brandy - and a little Creame - Let your milke boile then put in your
 Eggs - and when its a Curd Straine it thro: a sieve - and when the Whey is
 taken from the Curd - beat the later with butter - and a little sack
 fine Sugar - nutmeg and Cinomon - Canded lemon peell - and Citron
 and Cuarants - make them up in puffe past - bake them on tin plates

Cheese Cakes without Curd

Take a quart of Creame - and 7 Eggs with all the Whites - beat 3 of the
 Eggs and putt as much rice flower to them as will make them as thick as
 a past - then put in the other 4 Eggs - being beat - and stir all together - set
 on your Creame to boile - put in your Eggs and rice stirring it all the
 while till it be pretty thick when its Cole - Season ^{part} with nutmeg Sugar
 a sponefull or 2 of Sacke and Cuarants - and put to the other parts
 orange flower water - amber greas - and Sugar - put them in to
 vercy good puffe past - a little of time will bake them -

orange Cheese Cakes

Blanch half a pound of almonds beat them very fine with 2 Spoonfulls of orange flower water. a pound of Sugar beat and sifted. 3 quarters of a pound of melted butter. put to the rest when almost cold 3 Eggs half the Whites. beat and stir them. Boil the peck of a Sine Morang on till the Bitternes be out. beat it fine and mix it with the rest. put it in puffe past. it is incomparable good with out the the orang

Peatato Cheese Cakes

[Mrs Pyke]

Take as many peatatos as you think will make a pound after they are boiled and peeled. then take 3 quarters of a pound of butter. 6 Eggs half the Whites well beate. half a pint of Creame mixt with the Eggs. worke the butter and peatatos thro: a hair sieve. with the backe of a Spone. put now and then a Spone full or 2 of Creame and Eggs till all be thro: then put some Nutmeg and Sugar and a little sack. and a little orange flower water. a few blancht almonds sliced thin. and Citron. put Cuarant if you like them. and a little salt half a hour will bake them

Shroesbeerys Cakes

[Mrs Pyke]

Take a pound of flower. half a pound of Sugar. half a pound of butter. 3 Eggs a spone full of brandy. mixt them altogether make them in what shape you please and bake them on tin plates

(27)
Sugar Cakes

(mother)

Take a pound of Butter, and a pound of flower mingle both well together. then strew in some Caraway seeds, take 2 Sponefulls of Ale yeast strain it into the flower. make it into a past, and make them into list cakes and bake them on buttered papers, and when they are almost cold. strew some fine Sugar on them. it must be double refined Sugar beat very fine

Sugar Cakes another way

a pound of flower and a pound of butter. the yolkes of 5 Eggs 2 Sponefulls of rose water. half a pound of double refined Sugar. mix all well together. make them up and bake them but not in to hot an oven.

Lemon Cakes

a pound of double refined Sugar sifted. whet it with Juice of lemons and boil it to almost a candy height then drop it on plates. set it in a warm place till they well slip of the plates. they are gratefull to the fast and proper to Quench Thirst you may shred the peel and boil it up with one half if you like it but a fresh Juice with that or it will be so thick to drop neatly

Raffia Cakes

Take 8 ounces of Spericocks. Kerneals but if they canot be had
then bitter almonds will doe in their stead. Blanch and beat
them very fine with a little orang flower water. mix them
with the whites of 3 Eggs well beaten & pound of single refined
Sugar beat and sifted. worke all together like a past then
lay-bits on tin plates. flower. the oven must not be
so hot that they will puse up and be done baked.

The Nuns Biskets

(Mrs Pyke)

beat the whites of 6 Eggs to a froth take half a pound of almonds
blanch them in the froth as it rises then take the yolks of the Eggs
with a pound of fine Sugar mix all well together then putting a
quarter of a pound of flower. the peels of 2 Lemons grated and
Citron finely shred. take them in little ^{Cake} pans in a Cole oven.
and when they are Colord turn them out on tin plates so harding
the bottoms but before you set them in to the oven so harding
strew some fine Sugar on them beat and sifted. remember to
butter your pans and to fill them but half full.

Pann Cakes called a Quarr of paper

Take a pint of Creame. 8 Eggs but 6 of the Whites. 3 Sponefulls
of fine flower. 3 Sponefulls of Sack. one Sponefull of orange
flower water. a little Sugar. a grated nutmeg. a quarter of
pound of fresh butter melted in the Creame. mingle all to
gether. mix the flower with a little Creame. at first. that
it may be smother. butter the pan for the first time. and let
them run as thin as you can. and is possible to be. and whole
when one side is Colord. they be enough. then take them
out of the pan and strew some fine Sugar on them. then
lay them even on one another as you can this quantity
will make twenty -

Lemon or Chocolate Gusses

Take half a pound of double refined Sugar. sifted. grate into it the
yellow rinds of a large lemon then wipp up the White of a egg to a
froth. and whet it with it till it be a stiff mass. lay it on paper
and bake it in a very slow oven. lay some of them round
and some longe. if you make Chocolate Gusses then grate
a ounce of chocolate ~~no you~~ of the rind of lemon -

Quince Cakes

Take your quinces and pair them then boil them in water
 till they be tender. then make them in to pulp. then take the
 weight of them in double refined Sugar. take as much water
 as will dissolve the Sugar and boil it to a Candy height.
 then put your Quinces in it and let it stand on coles
 till be in a past. then make it into Cakes. one a plate
 being first sifted with fine Sugar.

a Sugar loafe

(Mrs Austin)

Take one gallon of fine flower. one pound and quarters
 of sugar. one pound and half of butter. hal a quarter of
 a ounce of clover. and mace. one nutmeg. 3 quarters
 of a pint of yeast. this quantitey is enough for 2 loaves

Gumblers

1 pound of flower. half a pound of butter. a quarter of a pound
 of sugar. 1 Spone full of orang flower water. make it up in a
 hard past and make ^{them} with fine sugar instead of flower
 put some Quarants in the inside.

Safety Tartes

Take your Apples and pare them and cut them pretty small boile them in white wine or water which you please take some lemon peel shred fine and a yoice if in season. if they be not then take a pare in the end and boile altogether then sweeten it to your taste put some rose water. then make them up in puffe past. in 4 Coors and bake them take care they ar not scorcht if you would have your Apples toke read boile them in red wine -

a Spinage Tarte

(Mrs Pyke)

Take 6 handfulls of Spinage Washe it Clean Dry it and picke it from the stalks and the rib that goes up the middle of the leafe Shred it extremely fine. as is possible. put to it a pint of grated bread a pint of Creame & Eggs but 4 whites 3 Spoonfulls of orange flower water. salt and Sager. to your taste. it ought to be greately Sweet if with orange flower water. put 2 ounces of blanched Almonds Grate the dishe with puffe past. and lay slips together ~~off~~ then you may make Coustipe Tarte. but that being not so Juce it will bear beating. in a Morter. beat it with care before it is put into the dishe -

Dear bread

Take one pound of fine Sugar. Sifted 10 Eggs with 6 of the Whites
 Beat your Eggs well mixe one pound of flower. with them into
 your Sugar. then throw them into your Eggs - and beat them for
 2 hours - till they are ready to go into the oven - put to them one
 Spoonfull of orange flower water. Butter your pans and bake
 them

Ginger bread

(Mrs L)

Take 1 pound of treacle a quarter of a pound of brown Sugar
 a quarter of a pound of butter. mixe your butter to a past then
 mixe altogether with 3 Spoonfulls of brandy. some Candied
 Lemon peel and Ginger and peper. Bake them in buttered pan

Iceing for Cakes

(Mrs Pyke)

Take the Whites of 6 Eggs beat up to a froth one pound
 of double refined Sugar sifted. one Graine of amber Grease.
 3 Spoonfulls of orange flower water. Whippit all the while
 your Cake is baking when it Coms out of the oven Ice
 it set it in your oven again but noe more then once if the
 perfoam be of use

To Make a Bird Cake

Take one Pound of butter work'd to a Cream
one Pound of Sugar dry'd & powdered, one Pound
of Flower dry'd, twelve Eggs, trawing out four
of y Whites, one ounce of Carraway Seeds
& half a Pound of Almonds blanch'd & powdered
beat it well & putt it in a Hooper, one our Baker
it, Mixe it y same as you doe a Plum Cake

Whites
Take a quart
with 2 Whites
eggs and Sac
then power in
well together
as thicke as

Take a qua
Take a pin
2 hours by
Tager as wi
it all one
one day be
your Crea
you like p

Mix half a p
eggs & Spone
Salt Linome
an hour. par
thro: them in a pan of boiling lard

then take 10 Eggs
Sack. Stir the
it be vercy hott
it all the while
er till it comes

(Mispyle)

I tell Cold then
the rind
no Slip in the rind
non and as much
Pason and Whiske
and keep them
4 days - let
rather let y
Greet

(Mispyle)

ies heat with the
ated nutmegginge
be latter near
the latter and

Dear bread

Take one pound of fine Sugar. Sifted 10 Eggs with 6 of the Whites
 Beat your Eggs well mixe one pound of flower. with them into
 your Sugar. then throw them into your Eggs - and beat them for
 2 hours - till they are ready to go into the oven - put to them one
 Spoonfull of orange flower Water. Butter your pans and take
 them

Ginger bread

(Mrs L)

Take 1 pound of treacle a quarter of a pound of brown Sugar
 a quarter of a pound of butter. Mixe your butter to a past then
 mixe altogether with 3 Spoonfulls of brandy. Some Canded
 Lemon peel and Ginger and peper. Bake them in buttered pan

Iceing for Cakes

(Mrs Pyke)

Take the Whites of 6 Eggs beat up to a froth one pound
 of Double refined Sugar Sifted. one Grane of amber Greas.
 3 Spoonfulls of orange flower Water. Whippit all the while
 your Cake is baking when it Coms out of the oven Ice
 it set it in your oven again but noe more then once if the
 perfoam be of exiseae

A Cursted Sack posset

Take a quart of Creame boile it and sweetning it well. then take 10 Eggs
with 2 Whites. Beat well. Straine them to half a pint of Sack. Stir the
Eggs and Sack together. with Care over the fire. untill it be vercy hott
then pour in the Creame holding it high and stirring it all the while
well together. Cover it Close and set it over hott water till it comes
as thicke as Cursted and as smooth.

a Whipt Silly Cal

(Mrs Pyke)

Take a quart of Creame. and boile it and let it stand till cold then
take a pint of white wine and pare a lemon thin and ^{the rind} steep in the wine
2 hours before you use it to this adde the Juice of the lemon and as much
Sugar as will make it vercy Sweet. put all this into a bason and whiske
it all one way till it be preaty thicke fill your glasses and keep them
one day before you use them. it will keep good 3 or 4 days - let
your Creame be full measure and your wine rather les if
you like preffere put in a grane or 2 of amber green

Greaters

Mrs Pyke

Mix. half a pint of thick Creame with ^{thick} flower 6 Eggs with 2 Whites. beat with the
Eggs 6 Spone full of Sack strain them into the latter. adde Grated nutmegginger
Salt Linomon. adde half a pint more of Creame beat the latter near
an hour. pare and slice your Apples dipe every pieces in the latter and
thro: them in a pan of boiling lard.

Whipt Silly Cab

Take a pint of white wine half a pint of sack 3 quarter of a pound
of Sager. The Juice of a lemon put it into a dipe pan and Stir it altogether
then put to it a quart of Creame whipe it with a birch rod untill
the rod stands upright in it put in a pice of lemon take it out when
it is half beat put in a little sack in the bottoms of your Glasses

a Custard

(Mrs. Pyke)

boile a quart of Creame and sweeten it with fine Suger. beat
8 yolks of Eggs with 2 Spoonfulls of orang flower Water. Stire this
in the Creame and then Strain all thro: a sieve fill your Capps
and bake them with Care

To Lummary

(Mrs. Pyke)

put 3 handfulls of oat mell ground small into 2 quarter of water
let it steep one day and a night then pour off the clear water and
put the same quantity of fresh water to it strain it thro: a
fine hair sieve and boile it till it be as thicke as hasty pudding
stir it all the while that it may be smooth and when you first strain
it out before you set it on the fire put in one Spoonfull of
suger and half a spoonfull of orange flower Water when
it is boiled enough then pour it into Shaler dishes

A Custard

Take a pint of Creame a quart of milke boile them together with some Cinomon and sliced nutmeg. when it is cold put in 12 Eggs with half the whites well beat with a little sack and sweeten it to your taste

Lemon Creame

(Lady Rocks)

Take the Juice of 4 Lemons. put it to 3 quarters of a pound of Dulcified Sugar. & 8 Sponefulls of water a piece of peel set it over the fire untill the sugar be melted. then put in the whites of 4 Eggs well beat stir it all together. and run it thro: a Cotten bag. set it over the fire stirring it continually and when it grows thick take it off the fire and put to it 2 Sponefulls of orange flower water. stirring it round. and scim- ing it then power it in to the bosons with lemon peel cut and boiled

Barly Creame

(Mothers)

Take a quarter of a pound of french barly boile it in water and thistle it 4 times and when your barly looks white and is tender: take a quart of Creame. put the barly in to the Creame. let them boile together a quarter of an hour. with some mace and nutmeg. keep it stir'd all the while it boile have ready 6 Eggs well beaten in 2 or 3 Sponefulls of cold Creame. which put in when you take the boile in Creame of the fire. then let it have but one boile up. keep it stir'd that it doe not Curdle. Sweeten it to your taste with half a Sponefull of orange flower water or rose water which you like best.

Stone Creame

Take a pint and half of thick Creame - boiling it a blade of mace. and a stick of Cinomon & Sponefull of orange flower Water sweeten it to your tast - and boil it until it be thick - then power it out and keep it stirring till it be cold then put in a small Spinefull of runcet and then put it into your Cupps or Glasses it must be mayd 3 or 4 hours before you Eat it it is very good -

Apple Creame

(Mother)

Take some pippins pare them Cut them in halves and lay them in a pewter dishe. strew a good quantity of Loafe Sugar on them 20 Apples will take up a pound of Sugar. Cover them with a nother dishe and set them on the fire till they be tender. then lay them in a Clean dishe with slicest bread under them - then take a quart of Creame. and boil it and when ready to take up put in the yolkes of 6 Eggs - new laid - well beaten and sweetened to your tast. some rose water - then power your Creame over the Apples and let them stand till they ar cold

Ponthead Creame

(Mother)

Take 3 pints of milke set it on the fire when it semes put in as much Creame as milke. keep it stirring all the while and let it boil a quarter of an hour. then put it into bowles let it stand till next day at noon

an orange Posseet

Take the Juice of one or 2 good oranges. and one lemon. one spoonfull
of orange flower Water. make it very Sweet with fine Sugar. Take
a pint of thick Creame. Boil it with a little orange peel. let it stand
till almost Cold. let the Juice of the oranges and lemon be in a broad
shallow China dish and pour the Creame upon it thro' a flannel
holding your hands very high when its Cold stick some pieces of
orange Chips in it if you desire it for dinner it must be made over night

a Cold posseet

Take a pint of white wine. the Juice of one lemon 2 spoonfulls
of verine. a little rose Water. a bunch of rosemary as much muske
and sugar as will sweeten it. Burne this altogether a quarter of an
hour. let it simmer then ^{strain} ~~pour~~ it in to your posseet bason then take
a quart of new milke let it stand on a table and hold it as high
as you can. let your posseet stand on the ground. pour in the
milke to your wine as softly as you can. stir it all the while
throw sugar on it and let it stand till you use it

Jelly of Quarants

(Mrs Pyke)

pick your Quarants from the stalks into a galley pott which must
stand in boile in water. over the fire till they are enough strain
them thro' a flannel bag but dont squeeze it. add to the liquor
its weight in double refined Sugar. Boil it up for a quarter
of an hour gently then fill your glasses

Jelly of Cucarants

Take a pound of pickel Cucarants put a pound of Double refined
 Sugar. Strain your Cucarants thro: a Cloath. Clarify your
 Sugar with the white of a Egg. and Scime it pour in the Juice
 of Cucarants. let them boil in a bell metal Scalet. Drop a drop
 on any thing and when you find it jellys then it is Enoug^h

Jelly of Cherreys

Take a pound of Cherreys. and a pound of Green Apples &
 ounces of Sugar. a quart of water. boil this altogether.
 till they are tender. then take it off and put in some of the Sugar.
 and set it on the fire againe. then take 3 quarters of a pound
 of Cherreys and put into the Syrop and put in the rest of the
 Sugar. and put them in Glasses or Galypotts

To Stew Golding pipens

(Lady Backs)

pare 16 Golding pipens. and scop out the Cores then take
 the weight of them in double refined Sugar. beat and sifted. one
 pint of Spring Water. a piece of Lemon peel. let them boil
 very fast. till they are clear. then squeeze some Juice of Lemon
 on them to make them fast a little tart. then lay them in the
 diske and let them stand till Cold

Quodiney

Take ripe Quinces pare and Core them Cut them in 4 quarters and
 put them into a Sacepan. to a pound of Quence put a pound of Sugar
 put as much Water as will Cover them. as the Scum rises take it off
 put to it 20 Whole Cloves. one ounce of Cinomon. Beaten this
 quantity of Spice must be to every 6 Quinces. let them simmer on
 a quick fire and when they are tender that a rush will go thro:
 them and 3 parts of the liquor is Consumed then take them off and
 let it run thro: a Cloath then add another pound of fine Sugar
 to 2 quarters of Syrup. then set it on a Quick fire keep it stirring
 as the Scum rises take it off and when the Syrup is like Jelly
 then its enough. and a while after put it in to Cores.

Jelly of oranges

(Mother)

Take the ripest Colord oranges you can get. pare the rinds as
 thin as you can. lye them in a Cloath and boil them. let your
 water boil before you put them in. shifte them in 3 severil
 waters when they are tender take them out drye them in a Cloath
 beat them in a mortar very small put to them the meat and Juice
 of the oranges then let them boil together let it be very thick
 Strain it thro: a Cloath take the weight of it in Sugar. boil
 them together untill they Jelly. put in a little Muske. while
 it boils. to the rinds of 20 oranges take the Juice and meat
 of 30 put it into glases

Jelly of pipens amber Coler

Take 8 fair pipens Cut out the Cores and boil them in a quart
of Spring water. from a quart to a pint then put in a quart
of a pint of rose water. a pound of white Sugar. boil it till
it comes to the Coler of amber you may know when it is Enoug^h
by dropping a drop on a Glass. then let it rane into a Earthen
or Silver bason. on a Chafendish of Coles and while it is warm
fill your boxes or printed moulds with a Spone. and let it stand
till Cold. and then turn them out of the moulds and it will print

Cristall Jelly

Take a neck of veal and a payer of Calves feet take out
all the fatt between the bones wash them very well in to or 3 Warm
waters. and let them lay all night in a pan of fair water.
the next day boil them in Spring water. from a Gallon to 3 pints
let it stand till Cold then put away the botom and Top. then put
to it a little rose water. 6 lbbe refined sugar 6 Sponefulls of oyle
of Cinomon. 6 of oyle of gingar and 3 of oyle of nutmegs. a
grain of muske. tyed in a litt of lawn when all this is boiled
together. put it in to a Earthen dish and let it stand untill
it is throwly Cold and serve it in slices or as you please.

The best way of making Calves foot Jelly 27

To a Gallon of Spring Water. put 2 Calves feet. a handfull
of shavings of hartshorn. Boile it a way to 2 quarters then
strain it out, and let it stand till cold, take the fat Clean
of then put the liquor into a large pann, then take the
Whites of six Eggs with the Shells beat them well together
then add a pint of sack a pint of mountain, sharpened
with 2 lemons, boile all together gently halfe a quarter
of an hour, then filter it thro: a dimy the Bag once or
twice till clear, put into the bag the peal of one lemon,
poure the Liquor upon it Roll ~ (it is very good)

Harteshorn Jelly

(Lady Back)

To 12 ounces of large hartshorn, a gallon of Spring Water,
let it boile halfe a way, strain it and when cold put it into a
sauce pan put to it 3 quarters of a pound of white refined sugar
the Juice of 4 lemons the peal of one, the Whites of 6 Eggs
well beat with the Shells, 2 nutmegs sliced give it a boile
or ~~2~~ then strain it thro: a jelly bag, let it run very softly
put into the bag a sprig of rosemary a slice or 2 of lemon
but take out the lemon peal ~

(good)

orange Marmalade

(Mrs Pyke)

Take 9 large fair sized oranges pare them very thin then
 Cut them in halves, and save the liquor let it cover in a colie
 place put the halve oranges in to water, for one night then
 boile them very tender skiffing the water untill all the
 bitternes is out, then dry them and pick out the seeds, pound
 the pulp fine and to halfe a pound of pulp put halfe a pound
 of double refined sugar, boile your pulp and sugar almost to a
 Candy height when this is ready you must take the Juice of
 3 Lemons, and the Juice of all the oranges, Strain it
 and take the full weight in double refined sugar, put all in to
 the pulp and sugar, and boile the whole pretty fast keep
 your Jelly glasses covered and its a lasting wholesome ^{great} Sweet

orange Chips

(Mrs Pyke)

Cut the peals of small oranges not too thin boile them in
 a large quantity of water, skiffen them often that they
 may not be bitter, when they are tender dry them and when
 and take the weight in double refined sugar. boile the chips and
 sugar to a Candy un till the sugar be almost Consumed then
 lay them on plates to dry.

Jelly of pipins

Take 20 or 30 pipins pare and core them Cut them into a Scabie put
 to them a quart and halfe a pint of water, and boile them to a Jelly
 for the liquor must be very strong of the pipins, to a pound of
 liquor put a pound of Double refined Sugar, to this put 3 oranges
 meat and Juice, save in a clean Thing your peal must goe in as
 soon as you first put the pipins and water a boiling then take
 them out and Cut them in as thin Slices as possible, then set on the
 fire your liquor and sugar, as it boile Summe it very Clean, then
 whipe your orange peal which you have slicest, and put to your
 Syrop, which you have boild ther must be 4 ounces of the peals
 slicest put them to your liquor, and let them boile till they
 beging to Jelly - then put in the of the oranges, and the Juice
 of one lemon being Strained thro: a Cloathe, put in some
 amber Grest, and let it boile up, put it into marbleate Glass

Apricocke Chipes

(Mrs Pyke)

Take the Weight of Apricocke, in Double refined Sugar, then
 Slice them the long way, but dont pare them boile your
 Sugar to a thick Candy then put in the Apricocke, and let
 them stand till they ar scalding hott on the fire, then
 lay them on plates and set them to dry in the Sun, but they
 must lay one night in the liquor first

Cock Jelly

Take an old Cock, Fleas and Drag it and Cut it in halves Down
 thechine, soe cut in 3 or 4 severall Waters, then put it in a sauce
 pan with 4 ounces of Shavers of hartshorn, fill it up with water
 let it boile on a Charcole fire skim it well and when you find
 it will Jelly, take your sauce pan off strain it thro: a Double Cloath
 then pour it into a Clean sauce Pan all but the Dregs and fat
 then put in a bout a thimble full of Spirits of Cinimon and Cloves
 a Glass of red Rish Wine & Lemons pared and sliced, three ^{or} quarters
 of a pound of double refined Sugar, let boile on your Charcole
 fire for halfe an hour, have ready the Whites of 6 Eggs
 with the Shells beaten well, put them in to the Jelly stir all
 together, for a quarter of an hour, then run it thro: a Jelly
 bag into your Cupps or Glasses

To preserve Cherreys

a pound of Cherreys a pound of Sugar beat small then lay
 a layer of Cherreys and a layer of Sugar, till they be all in
 the Scalate, then take the Stones of the Cherreys and bruse with
 the back of a Spone and let the liquor run thro: a fine Cloath
 then put in 6 or 7 Sponefulls in to the Scalate then Salt them one
 the Coler and when the Sugar is melted boile them up very
 fast till they be enought then lay them up

To keepe Quinces good all the Year

Take of the best and worst Quinces so that they are but sound, dont pare
 nor core them, but cut them in pieces, boile them more then an hour
 then put in your Quinces that you desire to be preserved into
 the boiling liquor take them out presently not letting them
 boile lay them to Cole one by one, then strain your liquor
 to every Gallon of liquor put halfe a pint of honey, then
 boile the said same it clean, let it be cold, then put in your Quin
 to a pott or tubbe that they be covered, with the liquor stop them
 verey close with cold paste

Lemon Ader

Take a quart of Spring Water, let it boile 3 parts a way,
 take the largest lemon you can get with out spots, pare
 off the rinde as thin as possible put it into the Water, when
 it has done boiling put in a ounce of white Sugar Candy
 stop it up close let it stand over til next day and it will be
 better

Sack Way

Take a quart of Milke, a pint of Water, boile them to
 gether, then put in halfe a pint of Sack, or Mountain Wine
 which you like best, let it boile 2 minutes then strain
 it off

To preserve plumbs Green

Take your plumbs when green, but be shew that they shold be within
 when ripe for red plumb. will not be preserved thoe green, take them
 and pricke them to the stone, on the close side, scald them in as much
 Clarified Sager, as will cover them, then put them in a Earthen pan
 and let them boile moderately covered close, as you doe Coddled
 Apples and that will make them as green as a leek, then take
 up your plumbs, and put a little more Sager into the Syrop,
 then let the Syrop boile a little by it self, then put in your
 plumbs again and let them stand in that pan in the Syrop
 a day, and a night, the next day sell them a warming and
 when you have warmed them once or twice you may put them
 up and they will kep good all the year

C-----Q

To Stew Quinces

Take your Quinces and pare boile them then take some
 Barberes beat and ston in them with a little Verince then take
 your Quinces with the Juice of barbery, and Sager to your
 tast, and stew them together, covered, your Quinces be in
 Cutte in halves or quarters and when tender then
 serve them in covered

C-----Q

To Dry Apricocks, plumbs or cherries

Take the Clearist Apricocks without any readnes, or them are not
 so ripe, then put them in to Clarified Sugar set them over a slow
 fire, on till they are a little tender, then take them of and let
 them stand in the Syrop a day and a night, then take them out
 and boile the Syrop something higher and when is cold then
 put in your Apricocks, and let them stand another night and
 day, then boile your Syrop againe when cold put them in and
 let them stand as long as before, then take them out and
 put some fresh Sugar Clarified, then let them lay in a hot
 day, then take them and lay them on some Cleard plates,
 and set them in some hott place but not so near the fire
 Take your Apricocks and sugar of each the same quantity
 in weight of the first Syrop, and so of the last, so ~~long~~
 weigh the Apricocks but the first time you must pare
 and stone the Apricocks

To Dry Apricocks

Take a pound of Apricocks pared take half a pound of Sugar and screw on them, till melted between 2 pewter dishes set them on a slow fire to boile for half a hour turning them often, then take them off and take halfe a pounce of double refined Sugar, and a quarter of a pint of water, and put it on the fire untill it simers but not boile, then take out your Apricocks out of the other Syony and put them into the warme for 3 days, keep them in your stow all night, turn them and take them out and lay them on Glasses to Dry in a temperate Stove

Conserves of Damsons

When your Damsons are washed and dried in a cloathe, put them in a Earthen pot, full, cover them close with a past, they must stand in a oven after the bread comes out stop close, ~~the liquor~~ when drawn put them in a Canvas let the liquor run thro: but take care you dont break the Damsons, for you must have noe more liquor then runs thro: of it self, put the liquor into pan put to it as much fine Sugar as you think fit then set it on a quick fire, and when its Enought you will find it will be stiffe if you drop a drop on the side of a Sacer, it must be very stiffe and then box it up -

To Dry Apricockes another Way

Take a pound of ripe Apricockes & 3 quarters of a pound of dulce refined
 Suger, beat half of the Suger, then set a scalet of water on the fire
 and when it smers put in your Apricocks, let them lay on till they
 peele which they will sone doe, then take them out and stone and
 peele them, and lay them in a dishe and as you peele them strow
 some of your beaten Suger on them but not all then take a
 Chaffin dishe of stales sett them on and as that Suger meltes
 pulling the rest and when it is all melted mend your fire, and
 let them boile as long as you think they are nott ray, then
 take them off and lett them lay in the dishe with some of the
 Syrop the next day take the other halff of the beaten Suger
 and put to them take care that your dishe is not too little for
 they must not lay one on another, the day after take the other
 part of your Suger beat fine, then take the Apricocks out of
 Syrop putt them in a another dishe strow on some of your
 Suger, and as it meltes strow in your rest when it is all melted
 mend your fire, let them boile but not so fast as they did
 at first then take them off and lay them on trenchards
 so as they touch not one another, and as the Syrop dryes from
 them take it away with a knife you must not touch the Apricocks
 then take them up with a knife and lay them on cleane
 trenchards and sett them where they may drye and as
 they boile burn them with a fine lurch

~~~~~



To pickell Walnuts

Take your walnuts when a pin will goe thro: them, then take salt and water strong enough to bear an egg, put your walnuts in to it and let them lay 3 days then set them on the fire let them be ready to boile then take a Coarse Cloathe and rub the skin of them then take fresh salt and water and put your walnuts in to it and let them lay 4 days longer, change them 3 times in the 4 days, then take Venegar, salt whole peper cloves and mace, and boile them altogether and put it to your walnuts

~~~~~ (Mrs Hurst)

To pickell Walnuts

Take a 100, of walnuts, boile salt and water, and put on them every morning, and night until the bitterness be off and rub the peale of them, then boile the best venegar, as much as you think fit cover them, then take half a ounce of mace, 1 ounce of whole peper, a quarter of a pint of mursed seed a little horsh radish, a bay leaf 3 tholots and boile the pickell 3 times with your walnuts, cover them and keep them dry

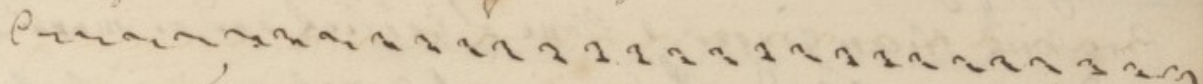
~~~~~ To pickell Turneps (Mistice)

Take the largest turneps and slice them in what shapes you please lay them in salt and water 2 hours, then take Vinegar and peper and Cockenell breid it and put into the venegar, then dry your turneps out of the salt and water, and put them into the venegar and boile them 3 times and keep them close covered

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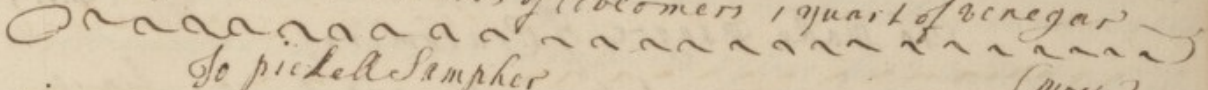

To pickell Mushrooms

Take out all the inside of them and rub the outside with a flint ^{stone} then
 let them lay in salt and water 2 hours, stew the inside with white
 wine whole peper, salt, cloves, mace, and when enough strain
 it thro: a sieve and then stew your mushrooms in that liquor.
 then lay them a bread on a pewter dishe to Cole, then take white
 wine peper, and cloves, and mace, and half vinegar and
 boile them together, and put them to your mushrooms boiling
 hot, and put them in bottles to keep, save your liquor that
 comes from and it serve for any sauce



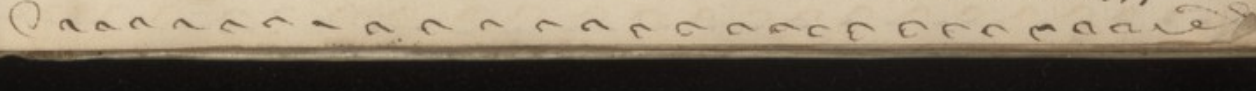
To pickell Small Cucumers (Mrs)

Take your Cucumers and wipe them with a cloath, then strow salt
 on them let them lay 6 hours, then take them and dry them in a
 cloath, boile them in vinegar, peper and cloves, they must
 be boiled in a bell metell Seale, when they have boiled the vinegar
 with the spice then power it hot on the Cucumers, cover them
 with a cloath verrey close you must boile your pickell 5 time
 till they ar green, to 100, of Cucumers, 1 quart of vinegar



To pickell Sampher (Mrs)

pick your Sampher from the stalks, lay it in salt and water 6
 hours, then take vinegar whole peper, a bunch of Garagan,
 put it in a bell metell Seale, and pass it down close and let it
 simmer a quarter of a hour, but not boile, then take it off and let it
 stand till cold, then put it into Glasses cover it with lathers



To pickell Cod

To pickell Codlins like Mangoe

Made a brine strong enough to bear an egg of salt and water into which put half a hundred of the fairest and largest Codlins you can get full grown but not full ripe, let them lay in the brine 9 or 10 days shifting the pickell every other day, then drye them and carefully scop out the cores and take out the stalks carefully so that they may be put in a gane, you may keep in the eye if you doe not put the scap thro: felt it in the rone of the core with slicest ginger, a floue of garlick and as much musted seed as it will hold, and tye it up fast, make your pickell with as much vinegar as will cover them with slicest ginger and clove of garlick, and musted seed, power the pickell boiling hott on them, for 2 or 3 weeks, every other day, keep them in a stone gane this is as good a way for a nacy for smidle Coeomiers only dont cut them to put in the musterd seed and garlick for they keep much longer and eat much crisper whole

————— (qu) ———

To make Mangoe of Coeomiers

Take the largest Coeomiers take out the insides then fill them with musterd seed, clove, ginger whole peper, and a little shallots, and then sew over the tops again boile vinegar in a bell mettle scalet, and put to them boiling hott and cover them close up and boile them 6 times but first of all be fore you take out the insides you must let them lay in salt —

To pickell neass Tongues

Lay the Tongues 12 days in Comon salt and ~~water~~ and Salt peter, then boile them verey tender, and blanch them and Cut of the ribs then lay them in a pot and a power over them a pickell maye of venegar, boild up with cloves, Mace whole peper, and Ginger and when its ready to take of the fire thro: in a piece of lemon peel, and 5 or 4 Bay leaves, put it not the Tongues till Cold, tye them Close from the ares a little of the pickell with oyle is the sauce

----- (Mrs Pyke)

To pickell Mackerall Caled Caucach

Cut your mackerall, in to round pices and deuidd one into 3 pices, and to 6 Mackerall take a pound of beaten peper, 3 larg nutmegs, a little mace, and a handfull of salt, mix your salt and beaten Spice together, and make 2 or 3 Holes in each pice and Thrud the Seasoning into the Holes which you have mayd with your fingers vntill they are full, then rub the pices a llover with with the Seasoning and fry them brown in oyle, then let them stand on till Cold, then put them into venegar, and Cover them with oyle, they will keep if they be well Coverd a great while, and are delicious Good

To Stew Carpe

Take a live Carpe and stick it Sans the blood, then rub it with Salt to
 to take of the scales, then wash it verey Clean, take a knife and Cut it
 down the belly putting out the guts, have ready a pint of Clarack
 to put it into slices it in tow then cut each half in tow, thin put
 it into a stew pan with a whole onion, some whole pepper, 2 or 3
 blades of mace, one nutmeg sliced, into tow, a piece of Bacon stick
 it with Clones, 2 or 3 anchoves, half a pound of butter, then set it
 a stewing kep it turned, and it will be done in half a hour,
 then have ready soft to lay at the bottom of the dish and have
 ready 2 Eggs beat and ^{a little} Juice of ~~the~~ Lemon, take a little
 of the liquor to mix with the Eggs, then mingle it with the
 rest of the liquor, strain it thro: a sieve, then set it on the
 the fire till it Begins to be thick, then power it on the Carpe
 stick some tose on the back, 2 Carpe must have double the quant^{ty}
 the blood must be put in with the Clarack to stew them in (good)

To Stew pigeons

Take 6 pigeons with the gobbets, cut the pigeons in quarters and
 put them in a stew pan with 2 blades of mace, a little pepper and
 and salt, put water enough to stew them with out Creeking.
 when they are enough thick the liquor with the yolke of a Egg
 3 Spoonfulls of thick Cream, a bit of butter and a little
 shred Thyme and parsley, thack them altogether

To Stew a rump of Beef

boile your rump of beef more then half a night, then take and peel the skin off the top, having ready some beaten mace pepper, Grated nutmeg, salt, Shred Thyme, Sauer, magrom and partly stoffe this in to larg wholes thro: the fatt, and lay the rest of the Seasoning on the top and so bind it on spread over it the yolke of an Egg, or 2, be shour to save the Gravy that runs out when you stuffe it, to which add a pint of Clarat and some verigar, put it in a dip pan, that wont be so big as to hinder the Liver from covering it, then bake it 2 hours, and when you put it into a Clean dish pour the liquor and wine that it was baked in all over it

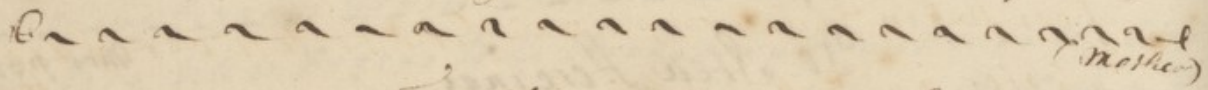
To Stew Herrings

Mrs Pyke

Take your Herrings and first boile them verey brown, have ready some white wine mayd hot, a Anchove a blade of mace, a bit of onion, a little whole peper, all hewed in the wine then Cut of the heads and bruse them in the wine and spice, but take them out before you putt in the rest let them stew over coles in a dish at length turn them that they may stew on both sides, untill they are enough all the bone then take them out and shack up the liquor with butter and flowers

To Stew oysters

Take a pint of oysters, wash them in their own liquor, put them into a
 Sacci pan only to plump them a little, then take them out of the liquor
 and take a frying pan with something more then a quarter of a
 pound of butter, melted somewhat brown, then put in your oysters
 with a little of their liquor, and a little shred onion, and a bunch of
 Sweet herbs, a few cloves, and slices of lemon some whole peper
 and the Juice of an orange rind and all when they have stewed
 a while put them into a dish and put some white bread
 crumbs and a little vinegar, then let them stew a little more
 then scrap a little nutmeg over them, dish them up



To Stew oysters another way

Take a quart of oysters with the liquor put them into a Dish
 and warm them over a chafin dish of coles and slice a onion
 very small, or more, into them, let them stew half an hour,
 then take a quarter of a pound of butter, and mix with them
 with a little wine or vinegar, a little whole peper and a little
 slices nutmeg, a little salt, let all this be warmed a while
 together, then put them into a dish with slices of bread
 under them and Syace a orang or 2 in it and serve them



To make Soope

Take 6 pound of Graney beef Cut into thin Slices put to it 2 or 4 quarts
 of water put in a onion sliced Salt, Whole peper, 2 or 3 blades of mace,
 a few cloves, a sprige of Thyme Cover it close hang it over a slow
 fire, let it stew very gently put in a little rassens of bread to
 thicken it when you find it strong enough and all the goodne
 out of the meat, Strain it off then put in 2 ounces of Sago, first
 boiled to a Jelly, put your Soope over the fire when it boiles
 put in a quarter of a pound of burnt Baker, keep the Soope
 stirring all the while your put in it in, you may put in balls
 of Rye-meal, or Gallary and Indif, which you like best
 if you put in Gallary you must first boile it very tender
 in water, and Cut it small pieces before you put it in to the
 C

To make a good Soope

(Mrs. Seventons)

Take a Skin of beef and a bit of bacon, not to Salt, half a pound
 of rice set them on the fire in as much water as you think will
 boile into rag, keep it covered all the while when the goodnes of
 the meat is gon, Strain it off and put to it some whole peper,
 some cloves, some mace and Salt, a quarter of a pound of
 the best Vermicelly, put in the middle of it a boiled fowell,
 with bits of Tosted bread a little Thyme and Marjoram and
 serve it up in a deep Soope Dish

To Make Soope

Take the bones of beef or a neck of mutton if mutton take out the bones, and cut your meat in small pieces, boile some Carrot and put into your soope and fry some ~~fresh~~ meat balls and put in some nutmeg cloves and mace, a piece of beef with Sweet herbs put in the middle of your dish you may roste it, put in some Clarat into the brown Soope but white wine in to the white, Soope if you make it of mutton then put ^{it up} white if of beef then brown put Sipiats into the soope when you ^{it up} serve

A pease Soope without meat

(Mistris pyke)

Take your pease and in sheling seaper at your old from the young boile the old ones soath enough to strain thro: a Culender, then put the young pease in to the liquor that you have seraind thro: the Culender some whole peper, 2 or 3 blades of mace, some cloves when the last pease are enough take some Spiniag a little green onion not shreed so small a little bunch of Sweet Margerom and thyme, put this into a large Saccé pan, when they boile shake in some flower, so boile with in the quantity of a drudgeon box then put in a loaf of french bread, into the soope so boile mingle the ~~pease~~ with the soope, when you have mixt all together and it is boiled enough add some small white Toffe, neatly sofed and cut, and the young pease salt to your ^{last}

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## A pease Soope

Take beef bones and boile them with White pease, when boiled put them thro: a Sine, boile then in a bunch of Sweet Heards flowers and mace, fry some first meat balls, and put into the Soope, then have ready a roasted Duck to put in the middle of your dishe, serve it up with Pipiaits

~~~~~ (Mrs Pyke)

To broile Pidgeons Whole

Take your pidgeons and cut off the necks and wings close leave the skin of the necks to tye close, have ready some grated bread 2 of the liners one anchover a little salt a quarter of a pound of butter, a very little Thyme and Sweet margerom Shred small mixe ^{toget} put a piece as big as a walnut into each pidgeon, sew up their rumps and necks fast, strew a little pepper and salt and nutmeg on the out side, broile them on a slowe Charcol fire, if you have any if not you must take care that your fire is clear and not to fierce, baste and turn them very often, ther Sauce is melted butter, or if you like it higher fasted then it must be gravy

~~~~~



## To Dry Neats Tongue

Take the best Tongue, lay them in pump water and Salt 2 Days  
then take them out dry them very well in a Cloth then make a  
brine strong enough to bear an egg of Bay Salt and Water.  
let it be very Cold. then lay your Tongues in a pickling pan  
and pour your brine over them. let them lay in the brine 2  
or 3 weeks then take them and hang them up a drying and  
when you have boiled them if you doe not eat them soon  
you may hang them up a garne

## To make Plumbe porrage

Take a skin of beef and boile it untill it will Jelly let it stand till  
Cold take off the all the fat, then set it on the fire thicken it with  
3 half penny white ~~powder~~ and when that has boiled smooth, then put in  
1 pound of Quaints, and a half, a pound and half of Raysons  
of the sun, and when they are boiled a little while then put in a  
pound of prouants, but you may put in the quantity of Spices,  
for Cloves be for the front half ounce of mace quarter ounce  
Cloves a quarter ounce of Cinomon, brock in pieces but the  
other Spice beatts, put sack and Sugar a Cording to your taste  
when you heat it







## To Collet Beef

Take the piece of flank Cut it Squair and take of the inner skin  
 make a brine of bay salt and water strong enough to bear an  
 egg to the breadth of a six pence. let the beef lay one week in it  
 then rub it over with salt peper, and let it lay 3 days longer  
 then take one ounce of white peper, one large nutmeg, the  
 weight of it in mace, the weight of bothe in cloves, beat  
 it all fine then strow it on the beef, rowle it up hard and  
 tye it with a tape, sew it up in a clothe, put it in a long  
 earthen pan, fill it up with half Clarott and half water,  
 Cover it Close with lince past, and bake it ~~in~~ howers, in a  
 hot oven, then take of the ~~cloth~~ and tap out rowle the cloth  
 very hard about it a gane, tye it up and hange it to drain  
 and Cole, if you like hearbs take thyme Sweet Margiorn  
 partly, threed them, but it wont rowle up so Close with  
 hearbs or with out nor it wont bake so tender

## To Collet a Calves head

( Mrs )

Wash your head Clean and parboile it take out all the bones  
 Season it with peper, nutmeg, and Sweet Harbs, strew over it and  
 rowle it up Close, tye it with a tape, then take a pint venigm  
 to 3 pints of water, boile your head in it and when boiled  
 enough keep it in that liquor let it stand till Cold before  
 you take it out of the pot you boile it in



## To Collier beef

Take 19 pound of Beef flat rand and brisken together, take out all the bones, Cut racher Crose and Crose, then take 4 ounce of Salt peter, and rub it in the racher, and on the backe and put on one pint of bay salt, and one pint Comon salt, put it in a dipe tray let it stand 5 days turn it every day, then take it and salt it with 2 ounces of Salt peter more, and let it lay 4 days more, then take Sweet Margiorm, Shyme wenter Savory and Sage of each a good handfull Shred fine halfe a quarter of a ounce of Cloves, halfe a ounce of mace, beat fine a penny nutmeg and some peper, then dry your meat in a cloth but washe it first, then take your spice and strow first, and then your hearbs, then rowle your meat very hard tye it with a brown tape, as tight as you can, take it in long pan with pump water, when it Coms home take it out of the liquor take off the tape when it is cold.

## To Collier Pigg

Take a young pigg bone and take out all the gristle season it with Cloves, mace, nutmeg, Sweet hearbs, lemon peal, Shred small cut the pigg in 4 then put in the spice and hearbs, then take a pint of venig 3 pints of water, boile the pigg when enough take it out and let it stand untill cold keep it in the pickell when you serve it up put the head in the middle and the Collier a bout it with a Paper of Suger and one of venigar.



## To Collet a breast a mutton to Eat hot

Take a large breast of mutton bone and take out all the greasie  
rub it over with the yolke of a egg Season it with pepper, Salt  
nutmeg, parsley thyme, Sweet Margiorm, & Shalott Shreed all small  
wash and Cut a Anchovy, strew this above the meat rowle  
it up hard and lye it with a tape, put it in to boiling water  
take it out when tender, Cut it in round slice, not so thin  
power over it a sauce mayd of Clarott and spice, and Anchovy  
and a onion, and a few Sweet hearbs serve it up hot.

~~~~~ (M. 11)

To Force a Legg of mutton

Take all the meat out and leave the skin whole and the bone
in it put in beef suet, Clove, Mace and nutmeg, lemon peell
Anchovy, Sweet hearbs, Cut all together, and put in the skin - but
tear out some for first meat balls fry them and put them in
to the sauce which must be strong gravey, and roast the legg of
mutton

~~~~~ (Another)

## To Rashe a Shoulder of mutton

Take a Shoulder of mutton when half roasted and slice it very thin  
all to the salt. Keep the blaid bone to broil and put in the middle of  
the dish, put your meat in a dish to stew with strong brothe  
half a pint of oysters, a little pepper Salt & Anchovy, Clove,  
a Glass of Clarott, a piece of butter, some slices lemon, & Sevell  
orang Cut in 2 then set it a stewing half a hour, then put in a few  
papers, a little nutmeg, a few slices of bread, at the bottom of the dish  
put the bone of mutton on the bread, serve it up hot.



## To Make a Calves head

Take your head and wash it clean, then parboile it, with the  
 brains, take one half and cut it <sup>in</sup> slices and the tongue, then take  
 a strong Broth and some white wine, the liquor of mushrooms  
 some oysters, and their liquor, and a Anchove, stew the part that  
 you have sliced in it and when it is enough take fofst meat  
 balls and fry them and put in to your Rashe then take the other  
 half and seeth it cross and cross, and broile it before the  
 fire, and cast it with sweet butter and flower it often, and  
 when broild put it in the middle of your dish and pour in  
 the Rashe to it, thicken it with the yolks of eggs and the brain  
 beat together and the pice of butter you must put mace and  
 Cloves, nutmeg in to your Rashe, when you Brew it, and lemon  
 when you serve it up broile pidgeon, and put in to your Rashe  
 at the sides of the dish, or veall staks fryed in butter

~~~~~  
 The Grauey for the head to be steeed in

Take halfe a pound of veal or beef a quart of water, when it boiles
 put in a little Sweet marjoram Thyme winter Savory and parley by
 them in a bunch, some clove mace peper, salt boile to a strong
 Broth then take the brains the yolks of 4 Eggs a good pice of butter
 4 Spoonfulls of Cream beat all well together, you must put the fryed
 in to the Rashe to stew then fry the fofst meat balls put them in a
 quart of oysters, some Shreed mangoe a shallot, a few musroom
 then put your head in to the middle of your dish, the balls
 next last the brains to make it thick over the fire

~~~~~



## Forest meat Balls

Take half a pound of veal and half a pound of beef suet beat them together until they are a paste then put in a little Beat Cloves mace and nutmeg, pepper and salt, Sweet Margieorn, Hympre, winter Saverey, of each on handfuke, a little parsley Shreed Salt the yolke of one Egg beat it with your hand a Anchore and a little lemon peel, mix them well together, then take the calves head and cut it into two and lay it in water 3 or 4 hours take out the brains cut half in pieces for the host the other half season it strow a little salt and nutmeg on it and rest it down before the fire baste it with fresh butter and flower it often when it looks brown it is enough,

## Seoth Collops

(Mist)

Take a leg of veal cut it in thin slices as much as you have occasion for, season it pepper, salt, nutmeg, make forest meat of some of the veal, and fill the skin of the fileat and roast it lay in the middle of the dish, or roast the odes if it be a cow calfe and put that in the middle, and if you do the later, then fry some balls and put in the dish, stew the collops first in <sup>hand whipping wine</sup> strong broth then fry them and make the sauce with that they was stewed in, put in the juice of lemon some pickeld oysters with ther liyor and mashesooms, and ther liyor, then thicken the sauce with the yolks of Eggs, and Sweet butter



### Paties for a Dish of fishe

Take Carpes or flate Ele. bone and shreed it very small. to  
 half a pound of fishe take 4 ounces of butter, which you must  
 melt in the shreeding boile & eggs in the shells not hard but  
 for eating. put in the yolks of those a small nutmeg grated the  
 weight of that in mace beat fine, as much salt as tother, a  
 very little parsley shreed mix this well together, and put them  
 into little squar pastes of hot water. crust or puffe which you like  
 best, fasten them very well, and fry them in a large pan full  
 of laved or Clarified butter, or oile you may roule the <sup>fish</sup> ~~fish~~  
 in to balls with grated bread and lay them round your dish of fishe

### To boile Chicken

Take a pint of white wine and a pint of water in a Sace pan  
 a bundle of Sweet herbs, some blaid, of mace, 2 Cloves, beaten  
 small, some salt let this boile then put in 3 Chicken cut in  
 peeces. when boiled enough take the yolks of new laid Eggs  
 beat well a handfull of parsley Cut small a quarter of a pound  
 of butter. in a lump, put in the 3 last together, or rather with  
 a little Elder <sup>flower</sup> vinegar or Juice of lemon - which you like best  
 put it on Toppes of french bread this is an <sup>good</sup> ~~good~~ <sup>life best</sup> ~~life best~~ <sup>skilient</sup> ~~skilient~~ brothe



### To Frigisa Chicken or Sweet bread

Take 2 or 3 Chicken if small. Wasse them Clean from the blood Cut them in 10 pieces. Set them on the fire in as much Water as will cover them when they bolla seim them, then take them out and strain the liquor take part of it and put some whole peper 2 or 3 blaides of mace a little salt a little Lemon peel a small onion Stock with 3 or 4 Cloves, a quarter of a pint of white Wine warmed and put to it. Boile all together till the Chicken be <sup>is</sup> Enoug then take 3 Spoonfulls of Creaime a little flower mix with it and put to the Frigisa Shacks all over the fire untill it begins to be thicke then take the yolks of 2 Eggs well beat a little grated nutmeg and Juice of lemon beat with the Eggs mix this with the liquor Carefully that it dont Cardelt put in half a pound of Sweet butter. Shack it altogether untill melted

~~~~~ (Mrs Pyke)

To Frigisa Chicken another way

Take 3 Chicken Cut them in pieces put them in to a stew pan with as much gravy and water as will cover them. put in 2 Anchoves some whole peper salt a small onion a blaid of mace and a few Cloves set them on to stew altogether, when they ar almost Enough take them from the liquor, and fry them in venegar, but a very little strain the liquor and take as much of it for Sauce as you see fit take a little Sorrell boile it green and shreed it finer hal a pint of thick Creaime 2 yolks of Eggs. beat well. Some grated nutmeg Shacke all over the fire till it is thicke put in half a pound of butter and Shacke it till its melted

To Frigisa Chicken

Slew your Chicken and cut them then season them with nutmeg
 and dredge them with flower then fry them with butter take a
 strong brothe and white wine and peper and cloves make
 a shalot the Juice of one lemon then fry foot-meal lath
 and put into your Frigisa put in some oysters with their
 liquor, some mushrooms and their liquor thicken the
 Frigisa with yolks of eggs and freshe butter beat to crea
 garneshe the dishe with pickells and and slices lemon
 O ~ ~ ~ ~ ~

To Fry oysters to garnishe ^(Mrs pyke) fishe

Take your oysters and washe them clean in their own
 liquor, dry them well then have some yolks of eggs
 beat up with spice salt and flower to make it thicke
 Enough to range on them fry them Quick in some
 Clarified beef suet garneshe your fishe with them
 O ~ ~ ~ ~ ~

Apricocke Wine

Take 2 Gallons of Spring Water put 8 pound of ripe Apricocks Slice them into the water, 5 pound of loaf Sugar, let all boile and be nicely scummed as fast as it arises but let it boile some time before you begin to scume it and put it into a pot to save the liquor which comes from it, as clear as you can wish out those, pour your liquor hot one the Kernialls which must be cracked and put with the Shells into the pan that you desire for the liquor to Cole in Stir it altogether and cover it untill it be cold then worke with a host and yeast, and in 3 days fine it off if it be sealed in your vessel, let it worke as long as it will, and when it has done pour in a bottell of white wine, then stop it up for 6 months then if it be very fine bottell it off and keepe it ^{longer} 12 months

Black Cherreys Wine

Clady Cheeky

Take Black Cherreys and Stamp them well then Strain them thro: a Jelly bag take of the clear only so a quart of Juice, put a quarter of a pound of white Sugar Candy finely beaten, if you like Sugar better put a little more stop it up very close, and set it in a cold place

Cuarants Wine

Take 1 hundred pound of Cuarants, a 11 quarts of Spring
Water, and 30 pound of Sugar, in it the first time and put
6 pound more when you fine it in the to the bag
which must be done in 6 weeks -

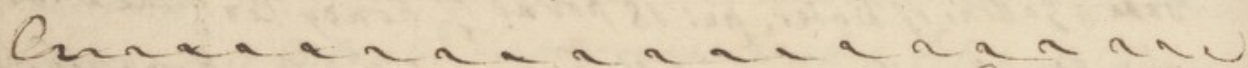
Strong Mead

Mrs Pyke

Take 4 Gallons of Water, put 18 pound of honey beat the Whites
of 4 Eggs, stir them in with the honey, till it be all melted
Scum it well, as long as any arises when it boiles, it must
boile one hour and half - if you like the fast you may put
in a Sprig of rosmary. In the boiling when it is cold worke
it with a soft spread with yeast, and when you put it into
the vessel hang in one large nutmeg, the weight of that
in Mace, the same quantity in Cloves, 4 robes of Ginger
put them in a bite of musting, the Spice must be beaten and
putting the peels of 2 Lemons when it has done working
stop it up and let it stand 6 months be for you bottell it

White Mead

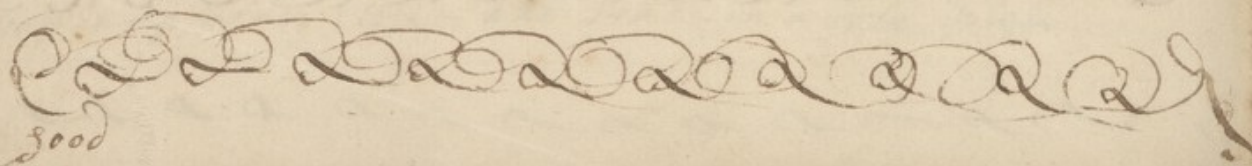
To every Gallon of Water, put a pint of honey and half a pound of loaf Sugar, stir in the Whites of ^{Eggs} beat to froth and boile it as long as a ney Seam with a rise when cold work it with yeast, to every Gallon put the Juice and peell of a large lemon, when it has done working stop it up and bottle it of in ten days



To pickle onions

(Mrs Haddon)

First peel your onions, then lett them lay in salt and water a week. shifting the Liquor 3 or 4 times. then peel them a gain. before you put them in your pickle. make your pickle of vinegar. with black peper a race or 2 of Ginger a clove or 2 of Garlick. and some mustard seeds boild up together. Lett it stand till cold then put in your onions and stop them up close



Good

To Make a Custard

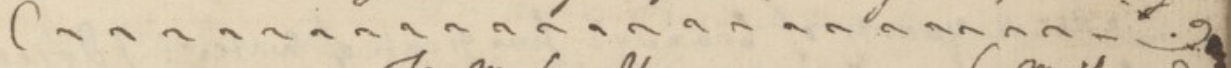
Take 2 quartes of milke: Boile it with slicest Nutmeg: mace: Cinimon: when cold adde to it the yollkes of 12 eggs well beaten up with sugar:



To Make Ham

(Mrs Waklands)

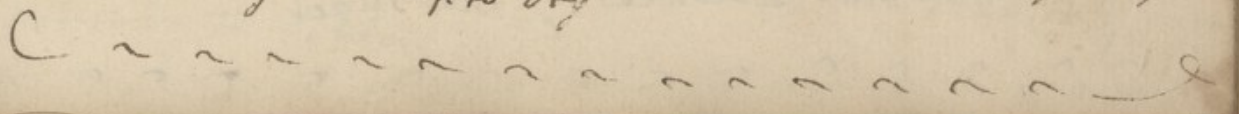
Sprinkle a little salt on your hams and let them lay a day and a night: to gett ye slime and blood out, then take 3 quarters of a pound of brown sugar, and rub it well on your ham by the fire, and then take a quart of salt well dry'd and made hott, and rub it on with 2 ounces of salt peter. Let it lay 3 weeks turning it Every day then hang it up to dry.



To Make Ham

(Mother)

Let your ham hang up one week before you salt it keeping it whipt every day with a clean dry cloth. then beat it very well on both sides. then take 1 ounce and halfe salt peter beat fine. a quarter of a pound of brown sugar mix them both together and rub the ham well with them. then take halfe a pound of bay salt 1 pint of Roman salt mix them together and then salt your ham with them let it lay a fortnight turning it every day then hang them up to dry



Lemon Creame

Take 6 lemons. peel them thin lay the peel in a pint of Spring water. let them steepe on hour. then take the yolkes of 6 Eggs beat them very well strain the Juice and the water, ~~the~~ ~~peel~~ which the peel lay in, and the Eggs altogether then put in a pound of double refined Sugar. set it on the fire stirring it all the while untill it be of the thickness of Creame then put it in to Glasses

—————
 (Mrs Tyme will)

To Make punch

Take 2 quarts of brandy: five pints of water: 1 dozen of Lemons - 1 pound of double refined Sugar: 1 pint and halfe of milke: pare your lemons very thin. steep your rinds in the brandy 12 howers Syuse the lemons on the Sugar then put in the water. to it. mix all these ingredients Boile your milke and pour it in boiling Hot. let it stand 24 howrs. and strain it thro: a Jellie bagg. and if not fine enough. strain it a second time you may adde 2 Citrill oranges. and if you think it too sweet leave out 2 ounces of the Sugar

—————

To Make orange or Lemons Cheese Cakes

Take the rinds of one large orange or lemon. Boil it till it be tender. then beat it fine in a mortar. take halfe a pound of double refined Sugar beaten. and halfe a pound of Almonds blanchett beat them with fair water. then take halfe a pound of Butter melted and let it stand till almost Cold. then add 8 Eggs leven out 4 whites mixe them together put it into good Crust

Beef de holande (Lady Jacobson)

Take out the inside of a 8r loyn of beef sprinckle it with salt and lay it in a Cloth. Dip it in vinegar. let it ly 2 or 3 days and if the Cloth drys whett it again. lard it with bacon and roast it putt Gravy in the dish and garnish it with Lemon it is Comonly eat with venison sause

Balme Wine (Mrs Tymewell)

Take one gallon of balme troded as hard as you can. to three gallons of water boyle it and putt it to the balme. Let it stand 12 howers then strain it of, then putt in 2 pound of Sugar to a gallon, boile it halfe a hour and Clarifie it with the white of one Egg. then let it stand till Cold. Enough to worke with a toast and yeast then putt it into a barell with a Lemon. then Let it stand three weeks then draw it off and putt it in to bottles

A Pudding to bake

Take a penny loaf cut into slices and soak it with Cold
Milke all night then break in 5 Eggs. some Sugar. and Salt
a little nutmeg. beat it all together with a little flower. and
half a pound of Currants mix all together and bake it

(Ditto)

To pickle Carberys

Take one handfull or 2 or more of Salt to your Carberys
then cover them over with Vinigar. and cover them up close

To pickle french beans

gather them before they have strings, then lay them in Salt and
water 9 days then boyle them tender. in water. and make a pickle
with Vinigar. some whole Spice. then drown them very well. then
power the liquor boiling Hot on them cover them close Let them
stand 3 or 4 days then boile the pickle again. doe so 3 or 4
times and they will be green

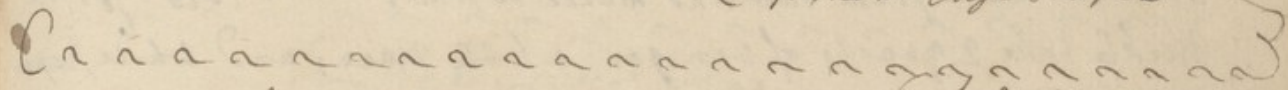
A Plumbe Pudding

Take a pound of beef suet three six 3 quarters of a pound of
Currants. a quarter of a pound of Sugar. 1 Nutmeg grated.
6 Eggs beaten 2 Spoonfulls of flower mix all together
and boile it 6 Hours

(Mrs Brakenbury)

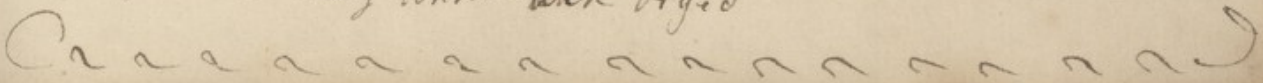
To pickell Musherrooms

pare your musherrooms and thro: them into milke and water: with a little salt, sett on salt and water: and when it boils, put in your musherrooms. lett them not boil to long. Scim them very well, then putt them in a Culender, to dreene - For your pickle take a quart of venigar, one nutmeg - slice some Mace, and a few Cloves, a Spone full of whole Peper: put them in to the Vinig^g boil it pretty ^{well} Strain it thro: a sieve. to save the Spice to mixe amongst the musherrooms. when alls Cold put them in to Glasies and power your venigar to them. I think it best not to boile your Spice in the venigar but to mixe the Spice unboild amongst the musherrooms when you put them in to the Glasies and power your venigar to them. you must Make as much pickle as you think you have occasion for - and put in musherrooms as you gett them Keep them Close stoped



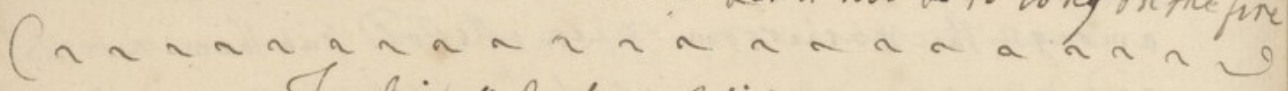
To Make Dutch Beef (Lady Jacobsons)

Take the slicing piece of Buttack of beef rub it with halfe a pounce of brown Sugar. Let it lye 4 days as much pepper salt powder as will lye on halfe a Crown and Roman Salt to your Taste, then Lett it lye 4 or 8 days more, turning it Every day: hang it up in your Chimney untill well dried



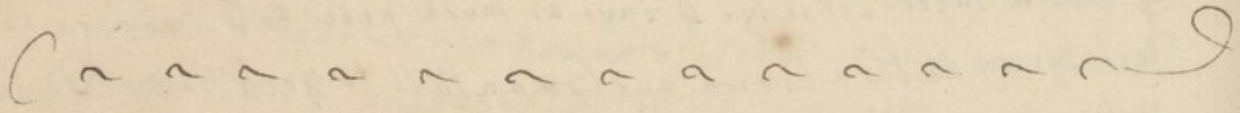
To Hash Beef or Mutton

Cut your meat in very thin slices - and lay it in a Stew pan or pewter Dish. Set it over a little fire, putt in a little water and Gravy - if you have any, a little Shelloth and Little mace, and 2 Cloves, some Anchoves, a Little Catchupe or a few Musherom befor you take it off the fire putt in a little wine red to beef and mutton and white to veal. Let it not be to long on the fire



To pickell Walnuts White

Take 100 of Walnuts pare them till they come white. Make Salt and water strong enough to bear an Egg - thro: them in to it as you pare them or els they will turn black - then set them over the fire to boill till they are tender. with freshe water and salt, when enough have fresh salt and water to put them in Cold - for the pickle take 2 quarts of Venigar - a little mace, and white peper boill all these together. Let it stand to be cold - then wipe your nuts and put them into a Jarr. or Glass. then pour the Liquor on them and a Coult 5 or 6 Spoonfulls of Sallet oyle to keep the Air from them



To Make pea Soup

Take a leg or shin of beef. and Boile it till ye Gravy is Strong then ~~strain~~ strain it of and let it stand till Cold, then scum of the fat and ad to a gallon of liquor 2 quarts of peas after they ar boild and pulpet thro: a Colender, when it boils putt in a piece of bacon with a large onion stock with Cloves. you must keep it stiding all the while for fear it should burne. put in some beat mace. and peper, and salt, to your taste and thicke in it up with burnt butter, and a little dryed mint, rubed to powder, and ~~Beet~~ Sallery, and endiff Cutt, garnish your dishe with Gratted crust of bread, and first meal balls. and Slices of bacon ~~boild~~ fryd, and put in to your dish bread fryed in butter and Cutt in the fasion of dices

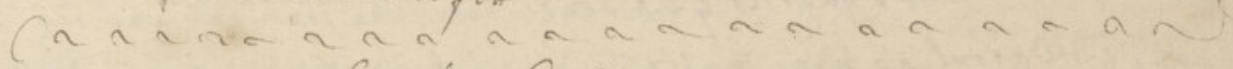
To Butter Chickens

(Mrs I—)

Boile 2 Chickens ~~and a little~~ ~~in~~ and then flow them and Cutt them in pieces take out the ^{thick} bone. and brost bone then lay them a broad. and season them with peper, salt, mace. nutmeg. with halfe pound of butter, and halfe a gallon of oysters. stawd in ther one liquor. and a quarter of a pinte of white wine and a quarter of a pint of ther one liquor the ~~stew~~ ~~was~~ boild in. and a little Cream let your chickens be warme through, keep them stiring all the while, and after you have taken them off. shreed a little lemon peel very fine and shake in amongst them then put in to your dishe which must be garnished with some slicest lemon. and Carberys. put in the Cream after they come of the fire leave out the Lemon peels. ad 4 oysters Loafes. the out side maye be of first meat. 2 or 3 oysters within side boit them a quarter of a hour. then set them before the fire. to Crisp. up. place one in the middle of your dishe. the other 3 round

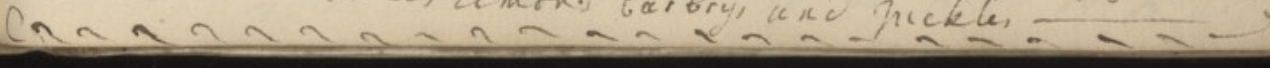
To Make forcemeat

To a pound of veal a pound and halfe of beaſt ſuet beat and chope
it very fine till you dont know the one from the other. then Season it
with peper. ſalt and mace. a Tope or 2 of Sweet Margecom. a Tox of winter
ſavory: a little Sage. and a little Parsly. little lemon Peel 2 or 3 Pick
Cocones ſhreed all very fine - and worke in five Eggs - make it up with
a little flower and it is fit -



Tooth Collops

Take a leg of veal of a Cow Calfe Cutt of the uder then Cutt the veal
a long the vaine and Cutt it in thin ſlices and lay it a broad and chope
it with the back of a Knife then Season it with peper. ſalt and mace.
then ſet on your Gravey. Break the bones of your veal and fry a beaf
ſtake bone in butter Season it and flower it when fryed. Cutt and
ſlaſh it and put it in to ſtew. with the bones, and a oynion ſtuck
with Cloves. a little bunch of Sweet hearbs. a litt of lemon
Peel. then fry your Collops in a little bit of butter. Chargin
it Every time waſhing your pan with ſome of your Gravey: when
your Collops are all fryed - put them in to your ſtew pan - and
~~then~~ ſtrain in your Gravey: then put in halfe a pound of butter
a quarter of a pint of Claret. as much white wine. ſew ſome oysters
in ther one liquor. and put in ſome of your liquor of your oysters
ſet it over a Quick fire. keeping it ſtir'd till it Boils. fry your ſorce
meat. which muſt be made of ſome of your veal. in to balls. and ſome
of your oysters. over a Quick fire. ſtuffe your uder with force
meat. and lard it with Bacon. lye it on your ſpitt and roſt it by a
Quick fire. and lay it on your Collops in the middle of your diſhe
Graniſhe it with ſlices lemon. Carboys and pickles



A White frigate

Take 3 fowles halfe grown: and Cut them in pieces: leuen out the thigh and
 and breast bones: put them in to your Stew Pan and Cover them with thick
 Creame. a Strige of thyme and Sweet marjoram. a small Strige of winter
 Savoury. a oynion or shallott Stock with 3 or 4 Cloves. a little piece of
 Lemor peel. Steu it a quarter of an hour. then take them out and beat them
 flat with a rowling pin. Season them with pepper Salt. ~~maice~~
 flower them and frye them of a pale yellow. over a Quick fire. then
 put them in to your Stew Pan. and Strain the Cream you Steu them
 in then putt in a Quarter of a pound of Butter. a quarter of a pint
 of white wine stir it over the fire. till it is ready to boile then put
 it in to your Dishe Garnish it with stewed oysters. frye pale yellow
 and forcet meat balls Carbery. Musherrooms sliced Lemons: a pickt
 Cocomen. you may putt in a little oyster liquor. a little Musherrooms
 liquor. after it comes of the fire. leue some of the flesh of the breast
 of the fowles to make forcet meat balls.

~~~~~  
 So Pickle Trout or Jack

Take as much water. and vinegar as will cover them putt in to it all  
 Sorts of Spice. a handfull of Salt a bunch of Sweet Herbs. when  
 the liquor boile putt in the fish. when it is Enought take it  
 out till it tis cold. keep it in <sup>the</sup> Pickle tyne it down close with  
 Letter

~~~~~


To Roast a Pyke (84)

Mrs. Parnells

Scale and lask the pike from head to Tayle. and Lard it with Salls flesh route in fine sweet hearts. and Spice. roast it all length or with his Tayle in his mouth. baste it with butter. and bread. and leting it of in the oven let the Sauce be strong. and Savory. with Anchours. oysters. mushrooms and Capers. and garnish the dish with. lemon and oysters

To Roast a Hare with the Skin on

Make a Savory pouding. with the liver and Heart Chopt. and Suett. Crumbs of bread. Sweet hearts. with Marrow Creame and Spice and Eggs. and a little Lemon yeal. then sew up his belly thrust your hand him. between his skin and body then rub over his flesh with butter and Spice. and sew up his skin and roast him baste him with boiling water and salt till its halfe rosted. then lett him drye. and the skin smoke. pull it of by pieces. and then baste him with butter. drage him with flower. bread and Spice serve him with good gravey. sauce. garnisht with sliced Lemon

To Make Gollo

Take a shin of beefe a scrag of muton a fowle broke to pieces. then cover them with water. put into it a onion stuck with cloves a blade of mace a piece of lemon yeal. let it stew 12 hours when tis enough strain it of and putt in a bag of spice. which must be Nutmeg. pepper. Ginger mace and Squire it till you think it is enough. when cold. take 1/2 the fatt. and to 6 quarts of the soope. take 2 pound and a halfe of rice. boile it till dry. butter the pott you boile it in with halfe poud of butter. before you putt it in to it this is fitt to putt in a dish with 2 or 3 boild Chickens or by it self if best liked

83)

To roule a Breast of Mutton

bone the mutton and make a Savory preast meat. for it and washe
it over with the batter of Eggs then spread the preast meat one it - and
roule it in a Colter - and frye it with pack threed and rost it. put under
it a Regalia of Cockembers - the best way is not to run the Spitt
through it but balleuce it of the other side

A Regalia of Cockembers

Take 12 Cockembers and slice them as for to Eate. put them
into a Cloath-beat. and Squeeze them very dry. flower and frye
them brown. and putt to them Gravy Savory. Spice and a bit
of butter. dippe in flower. Top them up thick. and they are fit
for Sauce for Mutton or Lamb

To Stew or Bake a Oxe Cheeke or Rump of Beefe

Clean your Cheeke and Season it with pepper salt. mace and 2 or 3
Cloves stuck in a onion - or shallot. a little bit of lemon peel. a
bunch of Sweet Herbs. a few mushrooms. pickle cockembers.
Capers and walnuts. 2 or 3 shred fine. Cover it with water. and
put in halfe a pint of white wine and Claret together. Lett
it stew or bake till tender. then take it out of the liquor
and put it in a dish and serve it with tosted bread. Cutt
pointed. pour the liquor over it after the ~~liquor~~ salt
has been taken off and is thicket in a sauce pan. with
butter.

To force a Legg of Mutton. Veal or Lamb

Take out all the meat. leave the Skin whole. then Shred the lean and make ~~it~~ into force meat. then putt it into the Skin and sew it up and tis proper to rost it and serve it up An chow Sauce. or to boill and serve it with Colley flower - round a bowl it and melted butter powdered upon them

To Make Artificial Sturgeon

Take a Turbutt. and lay it in venigar, and salt 24 hours then roul him up with good Stone of salt. tye him round with brambles make your pickle with halfe venigar. and halfe water. a good handfull of Sweet hearts. all sorts of Spice. whole. and when your pickle boils putt in your fish. when boild enough take it out till tis cold. then putt it in the same pickle again adding more Venigar

To Pickell Trout or Jack

Take as much Venigar and water as will cover them putt into it all sorts of Spice a handfull of salt. a bunch of Sweet Hearts when the liquor boils putt in the fish when tis enough. take it out till cold then putt it in the same pickle tye it down close with leather.

To Make french Bread for oysters Loves

Take a pound of flower. and dry it and putt to it 2 Spoonfulls of yeast. then beat 2 Eggs with a little warme Milke together with a little Salt. and sett it a working. a bout halfe a hour. then whett it pretty soft. with a little warme Milke and sett it a working again a bout an hour. then make them up in Small Loves. about the bigness of a middle Apple. and bake them in a Quick oven. when they come out raspe them over. with a bread grated. Cutt out a piece a bout the bigness of halfe a Crown. and take out the Crumb. taken care you doe break them frye them in butter. and sett them before the fire or in an oven. then fill them with stewed oysters. Stewd in ther own liquor with a little white wine. a blade or 2 of mace. a little whole peper. Syvice in a little Juice of Lemon and thicken your oysters. with some butterd Crumbs that comes out of your loaves and they are fit

Crusts for a Heats Tongue Pye

halfe boile your Tongues. Blanch and Slice them season them with savery seasoning slicest lemon. and butter. and then close the pye. when baked take a pint of gravy (some seal ~~and~~ sweetbread one platter and cocks Comb. and and grower it in the pye

To pickle oysters

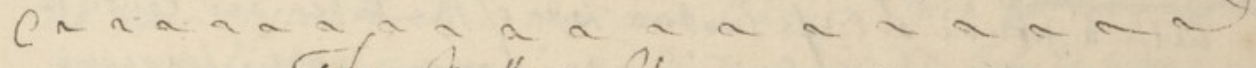
washe them in their owen liquor 3 or 4 times straining the liquor every time - then boile them in it - and when they have beft boild skim them and putt them in a galley pott - and lett them stand till cold then power the liquor from them put it over the fire with a little white wine - and vinegar - 3 or 4 large blades of mace - a little whole peper - boile it halfe a hower - strain it through a fine rag - when cold putt your oysters in to it - Close and lett them stand in a dry place

To Make a westphalle ham

Take your leg of pork and salt it with 3 ounces of salt peper if it be large - rub it every where wery well - and hang it up 2 days - then make a pickle with a gallon of pump water 9 pound of white salt - 3 ounces of salt peper - beat to powder 2 pound sand half of five penny sugar lett the pickle stand 2 days - stirring it 2 or 3 times a day - then boile it and skime it then putt it in to what you vising to lay your hams in and lett it stand till cold - then putt your hams in - and turn them every day lett them lay 3 weekes then hang them up in a wood chimney to dry lett them hange one month noth to Holt

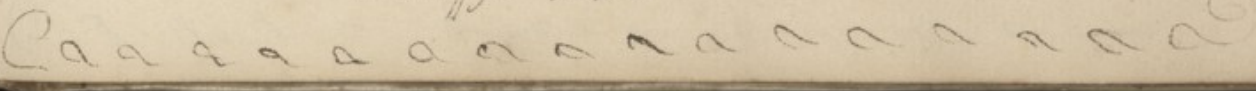
To Coller Eells

Take a large Eell. flaw and cutt of the fine. Cutt it down the belly and bone it. Season it with peper salt. and Mace. Sweet Hearbs. with a little Parsly. and Sage Shreed ad very fine. rowle it up very tight Boil it in water and a bunch of Sweet hearbs - and some of the Seasoning with a quarter of a pint of Venigar when boild enough take it out and take off the Tape. let it lay till next day. Strain your pickle. and if it be not Sharp Enough. put in a little more Venigar when cold put it into your pickle unbind



To pot a Hare or Venison

Flaw your ^{Hare} and whipe it very clean. and cutt it from the bones beat it in a mortar. with halfe a pound of suete to a pound of the Hare. Beat them till you dont know one from the other. then beat in ~~three~~ ^a quarter of a pound of butter. Season it with peper salt. and Mace. 2 or 3 cloves. putt it in close into your potting pan. with a pound of butter. all the bottem and Top. with a bit of bay leaf. a strige of Thyme. and Sweet Magreom and winter Savoury. lye it down and bake it in a oven. not to Quick. 3 or 4 hours. when it comes out of the oven take it out and cutt off the out side and top that is hard. in slices. to lett out the greasy then beat it in a mortar. till it is very fine. with some of the butter. it was baked in. till you think its moist. and if it be not Seasoned Enough Season it more. and putt it in to your pan. ~~putt~~ ^{putt} it in close. and cover it with Clarified butter



To pot Beefe

Take a piece of under blade of beefe about 6 pound. Skin it and cut it ~~or 8~~ times but not in sunder. then rub it with a ounce of salt pepper. mixt with a handfull of white salt, next day rub it with a large handfull more. keep it turned lett it lay 5 or 6 days. then take it out, and wipe it dry. with a cloth. and season it with a little pepper salt and mace. put at the bottom of your pan - a quart~~er~~ of a pound of ~~beefe~~ suate - then putt in your meal. with a pound and halfe of butter. a little bunch of sweet hearts. then putt halfe a pound of beefe suate a top of the butter. and cover it with ravel paper bake it in a quick oven. till tis tender. when ~~it comes~~ it comes out. of the oven. pick it to pieces. take out the skin. and sinewes. when tis cold. beat it in a mortar or bowl. mix in a little of the butter by degrees. that it was baked ~~in~~ in. till tis moist. as you like it if it be not seasoned enough. mix in more of the same. you ~~used at first~~ used at first. put it in to the potting pan, very close. and tight. and cover it with ~~the~~ butter. keep it in a dry place

To Stufe a Fillet of Veal

Stufe your veal with forcemeat mayd with some of your veal. and stufe your lean ^{of veal} with Bacon. ^{slices} thin. Seasond with Savory seasoning throw upon your Bacon. fennel. Sweet Margerom. Parsly. Threed fine and roul up in the Bacon. and stufe. it hear. and then wile it, and roast it. ~~with~~ serve it with Gravey sauce. or plain. butter Garnish it with slicest lemon. and Carbery.

16
A Dishe of Boild Chickens ~

And oysters sauce ~

49

Stuff your breast of your fowles with Forrest meat made of the
flesh of your Cheeking or veal. Tye the necks up close. take the
liver heart and lungs Chope it very fine with as much beefe suette
as the weight of that. and season it with the same seasoning of your
forrest meat. then put it in a Foranger. and beat in a Egg. a little
Juice of lemon. a little Parsly. threed fine. and fry them in fritters
a bout the bigness of a makerscom. and serve it with oysters sauce
let your oysters ^{just} boild in their own liquor. then ~~put them in a~~
power a little of it away. and putt in a little white wine.
a little Juice of lemon. a quarter of a pound of butter. Shake
in a little flower. Keeping it thicking a bout. till it boild then
power it one your fowells and garnish it with sliced lemon
and barbery put in a little of your season in to the sauce
and lay the fritters a bout the fowells and tis fit ~

To Regaroo a Breast of ~~meat~~ Veal

halfe boile your veal. then take it and skin it of the thin
End. and spitt it. Cut the thin side Crose and Crose. and Squire
one or two sweet breads. Split in 6 larde ~~it~~ between the sweet
breads with Bacon. lay it down. to a quick fire. and season it
with savory ~~season~~ ^{little} seasoning and cast it butter. when almost
enough drudge it crumbe of bread. and cast it again. with
butter. let your fire be very quick to crisp it up. serve it
up. with strong gravy sauce. oysters. forest meat. call
slices lemon and barbery. and tis fit ~

To Coler a Breast of veal to Late hott

bone your veal and season it with Savory seasoning round in the middle a bout 3 quarters of a pound of forcemeat. lye it round tight with pack thread then put it in to a Cloath and lye in ~~the~~ End then linc it over with tape. Boile it a bout 2 hours in milke and water with a little salt. in it when it tis Enough take it out of the Cloath before you take of the pack thread. Cutt it in 3 Colers. Place it in your dish and serve it with oysters sauce. forcee meat balls. Stices lemon Barbery, and tis fitt

To Stew Pidgeons
When your pidgeons ar bropt and Draw whipe them with a clean Cloath. then stuffe the breast with forcemeat. and linc with parstly. and in the belly put in a little butter ~~and~~ in parstly and seasond with ~~peper~~ salt. and a little mace. then lye up the necks. season them up and put them in to water. Enough to cover them. with the breast downwards let them steeve a quarter of a Hour then turn them on the backs and let them steeve as long when Enough skim the fat off. Clean. powder of a little of the liquor to a Doven of pidgeon, halfe a pound of butter. parstly shred fine Shack in a little flower. and keep it stirring over a quick fire till it boils garnish it with limon and Barbery

To Stew Apples for Quiffs

pare some Apples, and quarter them steeve them in a little water and fine suger. over a gentle fire. Let them coile till they ar tender. then beat them very fine with a spone over the fire and steeve them till thair clear. Put in a little shreed Lemon peel. a little Juice of Lemon and tis fitt

To pickell Pidgeons (93)

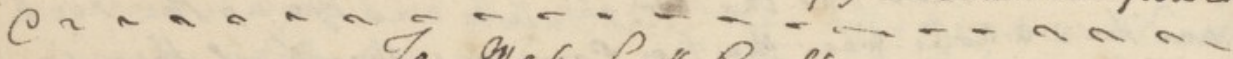
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Boare your pidgeons before you draw them. then turn them one
the wrong sides season them with peper salt. a little Mace.
tye the 2 pinions on the wrong side wher the wing bones come
out then turn them one the ~~wright~~ right side and tye up the necks
and the 2 wholes. wher the legs come out. then boile them in
only water enough to cover them. let the water boile before
you put them in. a blade or 2 of mace. a little whole peper
a little salt. when they have boild a bout a quarter of a
hour. take them out and put in a little white wine. and besiga
to your taste. let it just boile. then power it out. and lett it
stand till tis cold. then strain. it through a cloath. so
your pidgeons and whipe the mace and peper and
put in. tye them up close and lett them stand a day or 2
and you may salte them. the same way. for a Turkey or
aney other fowle

Another way To Roast a Pike

Grate the Crumb of a penny Loafe. a little Tyme and Sweet
Margerom. partly - lemon Peel. Threed all very fine. add peper
salt mace. wet it with 2 or 3 Eggs. worke in halfe a pound
of butter and putt it in the belly of your pike then run
the spitt through the Tayle and lett the spitt come thro
the mouth. then tye it very fast at the neck and Tayle
with a piece of Tape and bind it over with Tape as you
doe a hasslett only thicker. then roast it by a Quick fire. a
bout a hour if it be large. Ball it with butter. throwing
Grated bread on it. with some of the Seasoning. Parue it with
Grauey sauce. oyster shrimps. Casting it often. you may fill
it with oyster. gett plumpt. only leuen one the hearts if
you your oysters

To Make Puffe Pastry
Take 1 pound of flower. 3 quarters of a pound of butter
whett halfe the flower with a little water. a quarter of a pound of
the butter. 3 Eggs then work in the rest of your butter and flower.



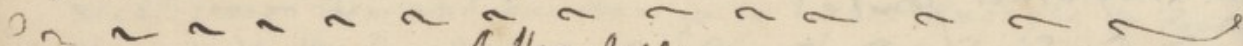
To Make Hot Crust

To halfe a gallon of flower. a pound of butter. a pint of water
boil one halfe of the butter. the other work in and tis fit to use



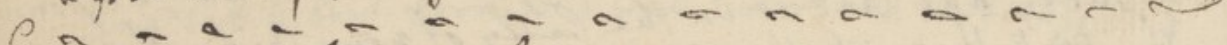
A Kid Pye

Cutt your Kid in pieces, lard it with Bacon. Season it with
savory seasoning lay one butter on the top. when bakett
Take a quart of large oysters. and dry them in a cloath. and
fry them brown in butter and toss them up in halfe a quart
of white wine. oysters liquor and gravy. Cardus thickens
it with butter. a little flower. strowd in it and pour it into ^{the pye}



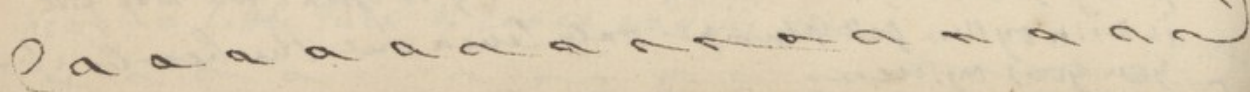
A Hen Pye

Cutt it in pieces season it with pepper. salt. lay in with it into the
pye with slices lemon. breast meat balls. the yolks of hard Eggs
lay on butter. and close the pye when bakett. put in to it
a good deat of Gravy thickett



A veal Pye

raise a right round pye then Cutt a fillett of veal into 3 or 4
fillets and a little minced large season it and some Sweet
hearts. lay on the pye with slicest Bacon. at the bottom and
betwixt every piece lay on butter. and close up the pye
when tis bakett and halfe cold fill it up with Clarifyd butter



To Make Mincest pyes

Take a pound of Tongue or Egg Coild hard and shreed fine
 levon out one part in 3 of the white. 1 pound and 2 quarters
 of suat shreed fine. as many Curants as Eggs or Tongue. beat
 halfe a ^{quarter} ounce of Mace. 3 or 4 Cloves. a stick of Linimon. whet
 it with a quarter of a pint of sack. and a little Brandy. the Juice
 of a Lemor or 2 almost halfe a pound of Sugar. Mix it very
 well together. then whet it. slice in halfe a ounce of Citron
 as much orange and lemon Meal. shreed in the Meel of halfe
 a green lemon. very fine. a little salt. if you make it with Tongue
 shreed in a little Piper very fine. if you keep your Meel put it
 into a Galley pot. and press it down close the same Ingredients
 if you make your pyes of the inside of 2 Loyns of Caepe or tripe
 you may adde a quarter of a pound of beaffe suat more -

A Carp Pye

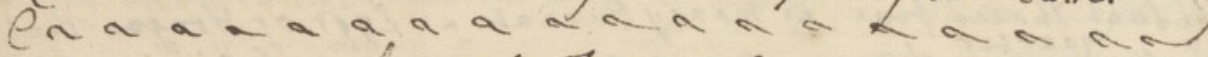
Bleed your Carp at the Tail open the belly draw and washe
 out the blood with a little Venigar. and Salt. then season them
 and shreed some sweet hearbs and lay it with a pint of oyster
 in the pye with butter. when bakett put in the blood. and
 some Claret

A Trout Pye

Clean and seall them and Lard them with Silver Salls
 rouled up with Spice and Sweet hearbs and powderd bay
 Leefe lay one between them the bottom of slices harbi Chocks
 Musherom oysters Capers slices lemon. lay on butter
 and close the pye and bakett

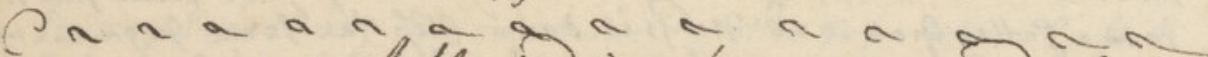
A Mutton Pye

Season your mutton Steaks and fill your Pye lay on butter and
Close the Pye when tis baked top up a handfull of Chopt Capers
Pocomers or Anchoves and oysters in Gravey and butter



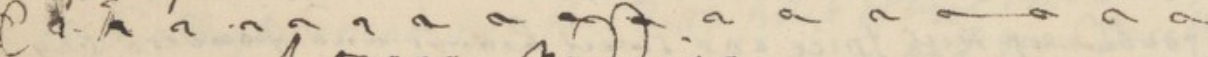
A Neales Tongue Pye

halfe Boil your Tongue and Blanch and Slice them Season
them with Savory seasoning Slice lemon and butter then Close
your Pye when baked take a pint of Gravey beat Sweet
bread on wheels and Cock's Combs if you can get them
and power it in the Pye



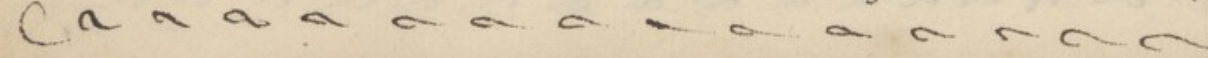
A Florindin of oranges and Aples

Put 6 sweet oranges in halfe and save the liquor pull
out the pulp lay them in water 24 hours shifting them 3 or 4
times then Boil them in 3 or 4 waters in the 4 water put to them
a pound of sugar fine and the Juice Boil them to a Syrop. Keep
them in this Syrop in an Earthen Pan. When you use them
Cut them in thin Slices 2 of those oranges will make a Pye
mixe with 10 pipins. Quared and quartered and boild up
in water and sugar. lay them in a Dish covered with Gulse
paste lay on a Cut lid and garnish the Crims of your dish with
Gulse paste



A Orange Mudding

Take ~~up~~ the peals of 2 sweet oranges boild as as before
mentione. pound them in Morter as the Carrots
Season them with the same seasoning as the Carrot Mudding



(97)
A Rice Pudding in Crust

Boil halfe a pound of rice in fair water till tis tender then
then adde a quart of milke boile it thick and season it with Sweet
3 grated Bisketts sack. orange flower water, suger to your taste
mix it with 8 Eggs well beat. halfe a pound of butter. the
marrow of 2 Coins. mix all together and putt it in to a dish
coverd with puffe past Cutt the tide Garnish the brims of the dish

To Make A Sack Puffett

Take a quart of Cream. a quart of milke. halfe a pound
of Naples Bisketts a large blade of mace. and a stick of Cinimon
keeping it stird all the while it tis upon the fire. when it boils
take it of the fire keep it stird about halfe a hour ^{quarter} beat
16 Eggs leave out halfe the whites put in 3 quarters of a
pint of sack. halfe a pound of suger: sett it on a Quick
fire keeping it stird till it is just ready to boile. then take
it of and putt it into a basin. Steen out a bowl a pint
to milk up to a froth to lay one the top of the basin
take out the Cinimon. and mace. and putt in a Nutmeg
put in tow. or if you please whole.

A Lemon Pudding

Take halfe a pound of lemon Great pared thick. and boild till
tis so tender as to run a straw throo: the water being shifted
2 or 3 times then putt them into a mortar with bounces
of butter. beat it till you dont know one from the other
then beat in bounces of suger. with the yolks of 5
eggs. the Juice of 2 or 3 lemons the crust thin at bottom
and leave Cook the top

(98)
A Calves Food Guding

Take 2 Calves feet Shred fine a penny grated loaf and
Scald it with a pint of Cream and putt to it halfe a pound
of Shred Beefe suet and 8 Eggs, a handfull of plump Currants
Sugar. Salt Mace. Nutmeg. Cinimon a little Sack and
orange flower water. The Marrow of 2 Bones. and
putt it into a veal Caul being wadded over with
the batter of Eggs then wett a Cloath and put it
in tye it up close when your pott boils putt it in
boile it 2 hours. when boild turn it in a Dish
stick one or two slices Almonds dates. Citron then
powder on Sack. verivice and drawn butter or white
wine in steed of butter. Scrap Sugar on the Top

A Marrow Guding

Boil a quart of Cream or milke with a stick of Cinimon
large Mace. a quarterd Nutmeg Mix it with 8 Eggs well
beaten a little Sack and Salt. and orange flower water
then Strain it add to it 8 Grated Bisketts, a handfull
of Currants as many raysons of the Sun Stone the
Marrow of 2 Bones. all to 4 large pieces, then gather
it to a body of one the fire and putt it into a Dish
having the Crims garnisht with Jusse Gall and
raised in the oven. then lay on it the 4 pieces of
Marrow sliced Citron Lemon great halfe an hour
with bake it

a Carrot Pudding (99)

Boil 2 large Carrots when cold pound them in a mortar. Strain them through a sieve mix them with 2 Grated biscuits halfe a pound butter. Sack and orange flower water. and a little salt a pint of Cream mixt with 7 yolks of Eggs. and whites beat together. put it in to a dishe cover it with bars of puffe past and Garnish the brime

A Quacking Pudding

Take a quart of Cream. and beat 2 or 3 Spoonfulls with 2 or 3 Spoonfulls of flower of rice - a penny loafe grated and 4 Eggs a little orange flower water - or Sack. and Spice. butter a cloth and tye it up but not so close when the pott boils put it in boyle it a Hour. when tis boild put it in to a Dish stick it with slices Almonds and Citron the sauce must be made with orang flower water sack. with the Juice of lemon and Sugar over it

An Almond Pudding

blanch halfe a pound of Almond pound them in a mortar with a quarter of a pound of Grated biscuits. S quarters of a pound of butter. Sack and orange flower water & a little salt mix it with a quart of Cream. 8 Eggs mixe all together with Sweet Spice. and Sugar. put it into your Dish being bord with puffe past and Garnish the brime

Boiled Custard

boile a quart of Cream or milke with a stick of Cinimon a quart of Nutmeg mace when halfe cold mix with it 9 Eggs but 4 off the whites beat well. Sugar and Sack orange flower water. Salt it on the fire and. Stir it a while till a white froth arise. Skim it off then fill your Custards the crust being first dry in the oven you may ad Almonds blanch and beat them very fine in the beater ad a little of the milke press them thro: a sieve with the above mentiond ingredients.

(100)
Orange Tarts in Gulse Past

pare the rind of a sweet orange as thick as halfe a Crown then boile it very well. let it lay 3 or 4 days in water. then take it out and dry it very well. put it in a mortar and press out the Juice of the orange and as much suger as will make it very sweet. Beat it to pulp and put it in to a sauce pan. and beat it very thick and when cold tis fit to putt in to gulse past

Ginger bread

Take 3 pound of flower. 2 pound of Treacle a pound of butter. Melted let it stand till almost cold. then put it to your Treacle with the yolks of 4 or 5 Eggs. Mix in your flower halfe a pound of Suger, a few Coriander seeds ~~of nutmeg~~ ounce of nutmeg. a few Caraway seeds. halfe ounce beat ginger. a quarter of a pound of orange peels. when the flower and Treacle and butter. with your hands till well mixed then roule it in thick Biskets. So bake them

A Tansy.

Take 1 quart of Cream and 1 Pint of Milke set it over the fire with 6 Naples Biskets. put in some Cinimon mace. Beat 12 Eggs halfe the whites. Stir them in when ~~over~~ the fire. Sweeten it to your taste. put in a little brany Spinage Juice to ~~make~~ make it green. and a little Tansy. Blanch and slice in a quarter of a pound of Almonds. Bake it as doe a Custard. when it comes out of the oven grate some toaste Suger. on it garnish it with sevell oranges. some in slices and some in halfe quarters

To Make Biskets

Take 1 pound of butter. 1 pound of fine Suger. rout the Suger very fine. Breake in 6 Eggs. leave out halfe the whites. Beat them till they are thick. then put in a little Sack. and Brandy. and 2 pound of flower. devided. Beat 6 ounces of Almonds with a little Sack to keep them from oyling So Bake them

(101)
To Make Cheese Cakes

Take 2 quarts of Milke. warme it blood warme. then put in a sponefull of rennet when come let it stand till Cold. then turn it in a sieve. let the way run from it till dry. then worke in almost a quarter of a pound of butter. Sweeten it to your taste. Beat in 8 Eggs. leave out 2 of the Whites then take a Naples biskett and soake it in sack. with one sponefull of brandy. and slice in 2 ounce of blancht Almonds. a little beat mace a quarter of a pound of Curants. a little Creame. when they ar made up in puffs put on the top ~~when they ar made~~ some Citron. and orange yell bake them in a Quick oven.

Queen Cakes

(Mrs. Gynells)

Take a pound of butter 1 pound of fine sugar. Break your sugar very fine mix both well together. Break in ten Eggs. Rasse the Whites Beat it till thick then put in a little sack and brandy. Beat in a pound of flower dry it first beat it an hour. then adde halfe a pound of Curants. in one haffe. in the other haffe blanch and slice in a quarter of a pound of Almonds. then butter. your pans and fill them lay on the tops Citron. and orange peels. and grate some loafe sugar on them so bake them

Whipt Silly Bub

Take a quarter of a pint of sack. and Sherry. a sponefull or 2 of brandy Sweeten it with fine sugar. Beat the whites of 2 Eggs very well. put in a pint of new Creame. not to thick. Mill them very light with a Chockelet Milk. and fill your Glasse Quitt over them

Sollad Silly Bub

the same Ingredients as for the other above. Sweeten it with fine sugar. adcing the Juice of Lemon. to your taste. and thick Cream Beat it with a whisker till tis stife then put it in your Glasse

To Pickle Walnuts

(102)

(Mrs Fynewell)

Gather your Walnuts before they be sheld. and lay them in water 6 or 7
Days Shiften them in boiling water. Ever day twice. a good handfull
of Salt to 100 of Walnuts with a good deal of water till the bitterness
be out. then whip them very dry. and what will not whip of Graine off
put them into your Jar. and put in halfe a quarter of Mace. 20
Cloves. a ounce of whole Peper. halfe ounce. of Ginger. 2 or 3
Shotons. a Bay leaffe or 2. a bit of horse radish. then boile 2 quart
of verigar. and putt to them boile your verigar 2 or 3 times
and put to them the last time put your walnuts in and let them
Just simmer and ther finished

To Make Mangoe

Take 10 large Cockembers and cut out a piece the long way and
with your finger scrap out. all the Inside. and put in each of them
a blade of Mace. a slice Nutmeg. a few Cloves. 10 Grains of white
peper a slice of horse radish a slice of Ginger. a Shoton. 2 or 3
Thimbles of musted seed. tye them up Close. and keep them in the
pickle you boile them in which must be the best Vinigar

To Preserve Barberys

Take of the shear barberys and strip a pint and Infuse them in a strong
Mugg. over a gentle fire. then run them through a flaxen bagg. take
a quarter of a pint of the Juice. to a pound of barberys not strip
and a pound and 1/2 of Double refined Sugar. then boile them till they
are clear. then putt them in to Galley Prots or Glass

(164)
To Make White Marmlett of Quince.

Scald your Quinces and Scrape them not to near the Core. one Mark
in three of English pipins the Greenise you Cane get. take the
Kernills of your Quinces and lay them a strip in boiling Hot
water. $\frac{1}{2}$ pint - the weight of Double refined Sugar. and halfe the weight
to the weight of your Quinces and pipins - when your Sugar
with the water. Enough to Mill it. then Strain it throw a fine rag
then Boile y^e your pipins till very soft. Couering them up Close then
make them very fine. put in your Quinces with the liquor that
the Kernills was stript in. put them over the fire and keep them
stir'd till they are boild Enough. which must be very thick and
Clear. then put them in to Glass or Galley potts and keep them dry

~~~~~  
To preserve oranges whole

pare your oranges very thin then put them in to a galley pott. Shipping  
them Every day with boiling river water for 8 days then take them out  
and boile them till they are tender. Cut a piece out of the Top of the  
orange as big as a Shilling Scrape out the pulp with a tea Spone  
but before you Scrape them Wrey them. and put the weight of  
Double refined Sugar. the Juice of 2 oranges. a pint <sup>and more</sup> of water  
to a pound of Sugar. Set it over the fire. Let it boile and Skim  
it very Clean then take it of and let it stand till Cold. then put  
in your oranges. and let it boile till Clear. and then power it in  
to a galley pott and let be with liquor you may preserve Lemons  
the same way. and if you take some one Hot and set them in  
the Sun or in a warme oven with Grated Loaf Sugar over  
them they will be a very good Candy



To preserve Walnuts

Take 100 of Walnuts before they be sheld pare them till all the Green be  
 of on tell you come to the white as you pare them fling them in water  
 then drean them from the water throw a Culender and boile them in <sup>stea</sup>  
 water till the bitternes be out and thay as tender then take one pound  
 of suger and make a thicke syrop the nuts being well dreand and dry  
 in your galley potts pour the Syrop over them <sup>scalding</sup> Hott Cover them up close  
 lett them lay 4 or 5 days then take them out of the Syrop and put them  
 in a Culender to drean and stick in the top of each Walnut a clove  
 and the Crook way a piece of Canded Citron peel that is freshe and green  
 then boile up the same Syrop again adeing to it another pound of  
 suger put your Nuts as before in to your potts and pour the syrop on  
 them being well skind Cover them close and lett them stand a week  
 longer and then drean them out again adeing a pound of more suger  
 boile it and skim it clear and pour it scalding Hott over them when they  
 ar quite cold next day cover them over with white ~~written~~ writing paper  
 if at any time they speck boile up the Syrop again -

To preserve Apricocts

Take a pound of the largest you can get just turning ripe pare them  
 slit them on the creased side and slide out the stone heat a pound of  
 double refined suger and strow over them and lett them lay till they  
 have drawed Syrop enough to boile them boile them till clear  
 in a bell mettle skiltis or a silver bason when enough take them out  
 and lay them in a China dishe for a week then put them in to your  
 galley potts and strain the tyvor to them and paper them down

To preserve Cheerys

A pound of cheerys gathered dry cutt off halfe the striggs and prick them take  
 the waight of double refined to the waight of cheerys boile them well till they  
 ar clear enough to see throw them the skime of the stone then put them  
 in to glases or galley potts well aired and thay as fitt



To preserve Cheery (106)  
To a pound of Cheerys halfe a pound of powdered Sugar and boile them  
till they ar clear and they ar fitt to Make tarts all the winter -  
they must be Muroerlow for all Maner of Sweet Meals or Crownes  
Cheerys not to ripe but Gathered very dry and Clear -

To preserve Currants In Bunches  
Take your large Currants and tye 2 or 3 bunchs together and Stone  
them to a pound of Currants a pound of double refined Sugar. take on halfe  
of your sugar and a laying of Currants boile till Clear then take them out  
of your liquor and rowle them in the rest of your sugar and lay them  
on a pize plate <sup>with sugar at the bottom</sup> or pewter dishe. to dry <sup>in the sun</sup> and when they give up then  
put them in to writing paper between every laying you may doe  
barbeery the same way and they ar very Good

To preserve Currants  
Take a quart of Strip Currants Infuse them in the liquor through a  
Hamill bagg. to a pint of Juice a pound and halfe of double refined  
Sugar beat fine let it stand 2 or 3 Hours before you set it on the  
fire stir it often. then set it over the fire keeping it stird all the  
while till just ready to boile. then take out your Spone. and let  
it just boile and take of the Skim. Clean. then put in halfe a pound  
of large Currants in bunches being stoned. boile it till it gellys  
then putt it into your Galley Gottle. and tis fitt to fill your Glasses

To Keep Damson and Bulles  
To a pound of Bulles or Damson. halfe a pound of sugar put them in  
to a earthen pan. a layen of sugar. and a laying Damson. bake  
them in a flack oven 2 or 3 times and when they ar baked  
enough. melt some mutton suatte and now over them  
and tye them down Close -



To preserve Pippins (107)

When your Pippins are about the bigness of a wallnut take some and stary  
to halfe a pint of Juice. strand thro: a rag. dissolve as much double refined  
suger. In the Juice as is the weight of your Pippins and Juice. you must  
prick your Pippins all over with a Needle. and pick out the Blossoms boyle  
up your Pippins in the Juice and keep it stird as the Skim arises take it  
off and boyle it till it be Jelly. and fill your glasses or galley Potts

Raspeery Jams

gather your Rasbeerys dry. then pick them very Clean from the worms take  
the weight of suger to the weight of Rasbeery. then put them in to a Gall Mettle  
skellit and make and boyle them over a quick fire. stir them till they  
are thick and then put them in to galley Potts

Cherry Jams

A pound of Cherry stoned, as much double refined suger beat fine  
a Quarter of a pint of the Juice of Currants. or Gosbeery In piced put  
it to them boyle them till they are very Clear. put them in to your Galley  
Potts

Apricotts Jams

have a pound of Apricotts very thin. Put them in thin slices and  
throw in a pound of double refined suger beat fine. put it in to a Gall  
Mettle scale till it boyle keeping it stird till as clear as Amber

To Make Ratafye Cream

Take a quart of Sweet Cream. boyle in it a few Laurel leaves. take ten Eggs  
halfe the whites beat them very well together with a little of your Cold Cream  
then run them thro: a hair sieve. take the leaves out of the Creame when  
boild. mix your Cream and Eggs well together. and sweetend to your  
tast. then sett it over a slow fire. keeping it carefully stird till  
it begins to thicken. then put it in to bowle not to little and  
wisk it very well to serve it up. you may make Trifle the same way  
wiske it. but before you put in the runitt you must put it in the basons  
you desire to serve it up in lett in it stand till congeald



To Candy Anglica (108)

Gather your Anglica the first spring of the year. the largest Nodes that are tenders. that you can get. Cutt of the leaves. and Cutt them in length. a bowle a quarter of a yard long then upon your Nodes and string them wite out seed. and ~~put~~ sling them in water. as fast as you ~~have~~ them. when done boile the water. over a Quick fire shiffen the water. till the bitternes be out. then take a pound of double refined sugar to a pound of the Anglica. take the best of <sup>halls</sup> your sugar. and put the Anglica to it into a bell mettle scale. and boile it till be clear then take it out. and dixe it in the rest of your sugar while it is hott. lay it on a gize plate. or dish with sugar at the bottom. dipping it know and then when it grows ~~more~~ when it is throughly dryed put it in writing paper keep it dry with paper between

To Make Sausages

3 quarters of a pound of Pork. 1 pound and halfe of beefe suatt. beat it well together. until it be like a paste. Season it with Sage three small. a little Sweet Margerom and a little onion three small. 1 nutmeg. peper. and Salt. 3 Eggs work it together. with your hands to make them up with flower. fry them in ~~oil~~ roue them in the pan to keep them from falling to pieces

A Cursted Pudding

Take a quart of milke one quarter being Cream boile it with Mace. then take 10 Eggs and mix with your ~~egg~~ Cream. with one sponefull of flower. Proet it ~~to~~ to your taste. make a little Salt strain it thro a fine Catter your Cloth put in your Pudding boile it three quarters of a hour. take it up till it lye a while to Diske it up with sacke and sugar



Whipt Pulcy Bul

(119)

(M<sup>r</sup> Manning) 58

Take a quart of Breame a quart of white wine - a pint of sack  
3 lemons 1 pound of double refined Sugar: Whipt this together  
till they be thick put them in glasses the day before you take <sup>them</sup>

~~~~~  
To Make Citron Water (M^r Cromfield)

pare 6 lemons so thin that noe white ~~remains~~ remains on the peal
as you pare them put them in to a larg mouth quart bottle
then put a quart of the best molasses spirits: let it stand 9
days then pour ~~it off~~ and put to the peals for a night or
more - then pour of the water and set it on the fire and
put in halfe a pound of lump sugar - and as the skin ris take
it off - and when its clear and ready to boile pour it off and
when cold bottle it off. keep it well stoped - it should be
strained through a flannil bag whilst hot

~~~~~  
For the Green Scurf (M<sup>r</sup> Cromfield)

Take a quarter of a pound of Honey Dabbe - over the  
fire then halfe an ounce Elecampane - halfe an ounce of  
powder of Liquish 1 ounce prepared powder of Steel  
salt - and drink halfe a pint of warm beale groell  
after it take it in a morning fasting and at  
the Clocke after noon

~~~~~


(1010)
Artisphill Ages milke

Take 2 ounces of pearl barley boile it in 5 ^{pint} quarts of
Spring water let it just boile then Shift it then put in
1 ounce of Evingo root let it boile till halfe be consumed
then Strain it off and drink as much as your stomack
will bear, with halfe ~~flour~~ Milk skind, or a Glass
of wine wick you like best

To make Rayson wine

(Mrs Purcer)

6 pound raysons to a gallon of water chopt to stand a fortnight
Boile the water Let it stand a week warm then Squeeze them

To make white Elder wine

Sister Tomkins

6 gallon Spring water - 12 lb Sugar 6 lb
Raysons of the Sun Chopt the Raysons very small
and boyle them with the Sugar in the water gently
for on Hour then take a quarter of a peck of
the ripest Elder flowers when they will fall
from the tree by shaken it and puttin to
the liquor when 2 vict cold Let it stand
in a cool place for 2 days then Strain
the liquor off from the Ingredients and put
it in to the vessel but be shour it be full that
it may run over when it is don workein stopp
it up close when fined bottle it of in a cool
low mounth you must seim the liquor as

it boyle but take as few ¹⁰¹¹ of the raysons of as ⁵⁹
possible. putt in to your vessel 2 ounces of Spring
glasse. when you putt in your flowers putt in
4 Spoonfulls of good yeast and stir it in the
Keler twice a day well.

Ulyuabagh

Mrs Hadon

Take a gallon of good Mollosies Spirit
putt in to it 1 pound of Rayson of the Sun
Stone 2 ounces of Syvorish Crused 2 ounces
Clover Crused 2 ounces Linomon a quarter
ounce mace a quarter ounce Ginger 1 ounce
Nutmegs a quarter ounce Cochineal Crused
1 ounce of the best Saffron one pound and half
of double refined Sugar Let this Ingredients stand
on the Spirit in a gallon bottle close stop
14 days then pour 3 quart in to bottles and
fill up the gallon bottle with the same Spirit
again adding 1 pound Sugar and 2 ounce Syvorish
then Let it stand a month then pour of 3 quart
more into bottles and fill up the gallon bottle
again adding pound and half of Sugar and
the rinds of 9 Sevil Orange pared thin and
half ounce Saffron 2 ounces Syvorish then mix
them all together

(1012) Mr Pierce
To Make Pleasant Wine
to 20 Gallons of Juice put 40 Gallons
of Water 150 pounds of Sugar at 2 guineas
a hundred. boyl the Water and strain it.
it must be fill'd up night and Morning in
the Working till it has done.

Elder Wine Mr Lee

To a gallon of Elder berries 2 Gallons of water
To every gallon of ~~Juice~~ ^{Syrup} put 4 pd of Sugar
boild all together ^{1 hour} put in to Colles stand
2 dozen in a very close Celer put in a large
Joff with yeast -

(1813) (Mrs Lemare 60)

To Make Rayson Wine

To every Gallon of water 6 pound of Bellevidere
Raysons pickt from the stalks. Let them stand in the
water ten days. or a fortnight. stirring it twice
a day. then Squeeze it out. and put it into your
vessell. But let it not be stop'd down till it has
~~done~~ done rising which may be a month or
6 week then fine it down then let it stand 2 or
3 months draw it off in to bottles.

in to a vessell of a bout 30 Gallons put a
bout 2 ounces of Gonglap steep'd in some
of the same wine or any other white wine
wisking it every day with a small ~~twig~~ twig
till tis all dissolved then put it in to your
wine stirring it well from the bottom and
stop it up till fine

(1014)
To make green peas Soup

Make Strong broth of a Leg of beefe or Knucle
or Scrag-end of veal. and Scrag of mutton Clear it of
then Chop some Cabbage Lettuce. Spinage and a Little
Tortel. and put half a pound of butter into a flat Sauce
pan: Dredg in some flower put it over the fire
until it is brown. then put in your Herbs and
put them over the fire a little then put ~~them~~ in
a pint and half of green peas halfe boyld before
and then put in your broth and Let it Just
Simer over the fire halfe an hour. then Cut
some french bread very thin. Dry it well before the
fire. put that in and Let it Stew halfe an hour Longer
~~then~~ season your ~~broth~~ with pepper. Salt and a
few cloves. mace. Garnish the dish with Spinage
Scalded green: and some very thin bits of Bacon
Toasted before the fire

To keep french beans till Christmas

Take a peck of french beans. Break them in the middle. to them put 2 pound of beaten Salt. ram them well together, and when the brine arises. put them in a narrow mouthed Jar press them down close. and Lay something that will keep them down with a weight and tie them up close that no air come to them. the night before you use them you must Lay them in water

a plumbe pudding

(Mrs Ann Tynnell)

1 pound of beefe Suet. 1 pound of Raysons stoned. 6 Spoonfulls of flower. one nutmeg 6 Spoonfulls of Sack. 6 Eggs with the whites. Sugar and salt to your Tast. boyle it 3 hours

Seed Cake

miss Molly Wilke

To make a peck of flower - ~~to~~ 2 pound of butter 1 pound of sugar. 3 ounces of Carraway seeds of cloves. mace. Cinnamon. and nutmeg half a ounce of each 4 Eggs half a pint of wine. a little rose water. yest and milke a Libe very good

Beef Frankling (Mrs Furness Cook) 62

Take a piece of the bresket, and put it into a pot that will just fitt it. with salt and all sorts of Spice and all sorts of Sweet Herbs, Carrots onion, garlick ~~ly~~ Leekes, Sallery, and suet, a bottle of Strong wine, and water to cover it, stope it up. Let it soe gently 7 or 8 hours

the sauce. some good Grancey - Elder winegar - Shalot
Cut smal. a handfull of Chopel parsley. pepper and salt, to your Tast — tis very good

Clary wine

(Mrs Tynemell)

12 Gallons of water. 28 pound of Sugar, the whites of 9 Eggs well beat. boll it one hour, and scum. it well, when cold put it in to your Cask, with halfe a bushel of the flowers and leaves of Clary, and halfe a pint or more of Ale yeast. Stir it every day, whilst working which will be 40 days then stop it up. Clos Kipe it ten ~~weeks~~ then bottle it off. The Clary must be but even with the measure

Musheroom Catchup

(Mrs Tynemell)

Take Nap Musherooms wipe them from the dust Cut them in pieces. Lay them in a pan betwene every Layer put salt and pieces onion Let it stand 48 hours then strain it of boil the Liquor up with ^{whole} pepper, a nutmeg. Slice a very little Grace, and allspice, one Anchove. Let it stand til quit cold, then to a pint of Liquor put a gill of Reed wine, then bottle it for use

To make Catchup 1016

[Good]

Take flaps of Mushroom Creeke them as small with your hands as you can with a good deal of salt Let it stand 24 Hours then Boil it all together then strain it off and Boil it againe Skim it well then put in Cloves mace whole pepper a race of Ginger. when its Boild a little while, put in a head or two of garlick and a good Handfull of Shalotts, then Boil all together, when Cold put it in bottles. for use

To Dry Mushrooms

(Exceeding Good)
Mrs Pittmans

Take the largest flaps. wash them & lay them on a sieve to drain, put them in to a stew pan. with a bunch of sweet herbs. a onion stuck full of Cloves Nutmeg. mace. & pepper. salt. some heads of garlick let them stew together. till all the liquor is Consumed. then take them out and lay them on sieves then put them in to a oven to dry after the bread comes out let them stand till they be dry. & pound them in a marble mortar Sift them thro: a sieve. then put them in to glasses tyed down with Lether

(1017)

(very good) 63

Mrs Hannah Lanes Receipt to pickle Mushrooms

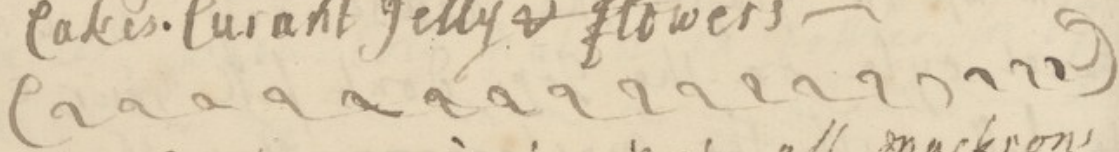
after your Buttons are washt in salt & water and whipt
with a flaxill. put them in to a skilt. with a little
salt then boil them till the skin has done ripping
then power them in to a bason with the liquor
but you must be shur to have your vinegar
ready boild with your spices to power on them
imediately. or else they change color. then put
them up in glasses the next day. with a little
sweet oyle on the top. dont fill your glasses
to full with the mushrooms. stop them up with
a white bladder whippit dry. they will keepe
a great deal longer. then those that are
done in milke. and fast much beater

~~~~~



a Trifle

Cover the Bottom of your dish with Naples  
 Bisketts brook in pieces, mackerrooms brook  
 in halves & ratiffee cakes, whet them quit  
 throo with sack. then make a good boild  
 Cursted not to thiek. when cold pour it  
 over them, then put whipt Sily bal over  
 it. you may garnish the dish with ratiffee  
 cakes. Curant Jelly & flowers —



The best way is to put all mackrons  
 with some ratiffee cakes to garnish it

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(6101200)

The first part of the book is devoted to a general history of the  
 country from the first settlement to the present time. It is  
 written in a plain and simple style, and is intended for the  
 use of the people. The second part is a description of the  
 country, and is written in a more detailed and scientific  
 manner. It contains a great deal of valuable information  
 respecting the natural history, agriculture, and commerce  
 of the country. The third part is a collection of laws and  
 regulations, and is written in a concise and clear manner.  
 The fourth part is a collection of accounts and reports, and  
 is written in a plain and simple style. The fifth part is a  
 collection of letters and papers, and is written in a plain  
 and simple style. The sixth part is a collection of  
 maps and plans, and is written in a plain and simple style.  
 The seventh part is a collection of tables and lists, and is  
 written in a plain and simple style. The eighth part is a  
 collection of indexes, and is written in a plain and simple style.  
 The ninth part is a collection of appendices, and is written  
 in a plain and simple style. The tenth part is a collection  
 of errata, and is written in a plain and simple style.

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(1020)

(Voc Wright)

### Hungary Water

Take a gallon of French Brandy, put into it as many  
 rosemary flowers as that will wheat, keep it close stoped  
 for a month then distill it off in a limbeck to half the quantity

~~~~~ (Mr Rishires)

Stoughtons Dropps

Take gentian, Snake root, and Juniper berries of each of
 this 2 Drams and 2 Scruples, Gallinall, Asomake root
 Zedoary, Elicampagne root of each 4 Scruples, Cardamom
 Cubeb, and Cardus seeds, cloves, Mace, nutmegs, Cinnamon
 each 4 Scruples, Sopps of Roman wormwood, Centaury
 white hoarhound, Sage of virtue Chamomile flowers of
 each one dram, the yellow rinds of 6 Seville oranges.
 Slice the roots and bruise the seeds and spice in a mortar
 let the orange rinds be cut small. Infuse this in 2 quarts
 of the best French Brandy and let it stand 10 days, then
 you may use it: take from 25. to 60. dropps, in any liquor
 at any time of the day when you find any sickness
 of stomack or lowness of Spirits

~~~~~



Plague Water

Take agerimoney: angelicoe: balme: turack butter <sup>roots</sup>  
 betine: Purdus: Cellingdine Conterury: Sweet Margiorm  
 Mint: mugwort: pennyroyal: Planton: Rue: Sage:  
 Teabious: Scordym: Hill time: Marygolds: Rose Solious:  
 rosemary: Wood Soriall: worm wood: Tormentiall root  
 and leefe: dragons: pimperiell: piony roots: Walth  
 each of this take a large handfull, pick them from  
 the stalks: Slice the roots, and bruse the seed in a  
 mortar: which as follows 4 ounces of Galligall  
 3 ounces of Zedary: 2 ounces of Cardamom: seeds: 2  
 2 ounces of Cubels: halfe a ounce of Gingar: halfe a  
 Pound of Caraway seeds: halfe a Pound of aniseed: halfe  
 a Pound of Coriander seeds: 4 ounces of gentian roots  
 mingle all this with the three hearbs and slicee roots  
 Infuse them in Mallova spirits: and dray it off in a  
 Limbeck: put water in wiche it into the still and put  
 in some vergine snake root - after it is drawed off put  
 to every 5 Gallons of the water: 4 Pound of Loafe Sugar  
 the sugar must be first Clarified: to every pound of  
 sugar put the white of an egg - put the sugar in hot  
 thro: a flannel bagg: pour of the topps of your limbeck  
 until it be all cleard



## Cinomon Water

Take a pound of very good Cinomon beat in fine pieces  
 steep it 24 hours in a Gallon of the best sack: then  
 dray it off in a limbeck: and of the Gallon you may dray  
 off a quart: of the best Cinomon Water: and for the  
 rest your owne reason will direct you. Some adde  
 to this halfe a pound of white refined Sugar to make it  
 pleasant.

~~~~~  
 a Paste for the hands Candy for the hands

Take 1 pound of bitter almonds blanch them in a hott
 water as you can bear your hands in: beat them in a
 Stone mortar and as they are beaten ston 3 quarters
 of a pound of reason of the son: drop in one by one
 till they are all droped in: when beaten put in a quart
 of a Pint of sack: by Spoonfulls: then take 6 Eggs put
 in one at a time beat it well that it may not be seen
 then beat in another it must be beat untill it be like a
 Larve: then put it in a Galepot keep it uncovered

~~~~~



Past for the hands

blanch bitter almond beat them with oze galle untill  
it is a past - a small spoonfull of brown Sugar

~~~~~

For the Paine of the Head

(Mrs pyke)

Take rosmary: and dry it before the fire. untill it will
Crumble to a very fine Powder: then take a pugell of
Saffron: and the yolke of one Egg: make it into a stiffe
Poultice: lay it to your temples: as Hot as you can
bear -

~~~~~

For the Jaundice

(Mrs pyke)

Take a Seville Orange. Cut of the Topp. take out the  
Middell and Core: without the Juice: then fill the Middell  
with Saffron: and lay on the Topp againe and rost it  
Carefully before the fire with out burning: then  
put it in a pint of white wine: and drink a quarter of  
a Pint fasting: for 9 days: it greatly sweetens and  
clears the blood:

~~~~~


To Sweeten the blood in Jaundice or Scory or any
pains of the Limbes

Take Maids Hair: Scory grass: Germane grass: Wood Sorrell
Tumitory: of each halfe a handfull: Wilde Mercury:
one handfull: damuske roses ten handfulls: put this
into 2 quarters of Clarified Whay: let all stand ~~the~~
~~the~~ till scalding hott: then strain it and drinke halfe
a pint ~~at~~ at a draught 4 or 5 times in a day: for a month
together: in the Spring of the year: this is recommended
in the Goute -

~~~~~  
For a Loasness

(Mrs Estons)

Take 2 ounces of the Reddye salt of a layne of mutten  
shred fine toyle it in a pint of milke for a quart<sup>er</sup>  
of a hour: take halfe a pint going to bed and  
the other halfe next morning: it is a very good  
medicene: but it is proper to take a little Rhubarb  
be for you stop it with this receipt -

~~~~~


For People that are Inclined to a Looseness

Take 20 grains of the best Rhubarb: Steep it in a ^{quarte} ^{er of}
of Mantian wine: Drink a Spoon full in a Morning

~~~~~  
For the Green Sickness Doct. Quense

Take Roman Wormwood: ten ounces: Black Hellebore  
in powder 3 drams: Salt of Tartar ten drams: <sup>side</sup> <sup>of</sup> <sup>the</sup> <sup>Stomach</sup>  
Dissolved in a sufficient quantity of tincture of Castor:  
Syrup of Rhubarb a sufficient quantity for an Electuar  
Take the quantity of a large nutmeg twice a day

~~~~~  
For the Stone and Gravel (For Turneps)

Take halfe a pint of Chicken- or small water
brothe: 1 ounce of Manna: dissolved in it
and halfe a ounce of oyle of Sweet Almonds
Drink it fasting in a very preaty cooling purg
~~~~~



## For the Stone and Gravel

Take an ounce and halfe of Cassia newly drawn:  
 1 dram of powder of Kaularb: halfe a dram of Ciprus  
 Turpentin well washed: 1 Scruple of Diatragnianth:  
 halfe a dram of powder of Licorice: Mixe all these  
 in Syrop of Marshmallows: Take the quantity  
 of a large Nutt in the morning fasting: and  
 drink a draught of Ale Posset warme immediatly  
 after it: then stay one hour: and if your stomach  
 well bear it: then drink ~~one~~ pint of white wine  
 Posset: Sweetned with Syrop of marshmallows  
 this was the prescription of an ~~ancient~~ Lerend  
 physician: and has been kept as a choice secret  
 in a family which hath many number <sup>men</sup> ~~leaves~~ <sup>years</sup> ~~Experiences~~  
 of it with great success: Even to dissolve the Stone

## For the Collick

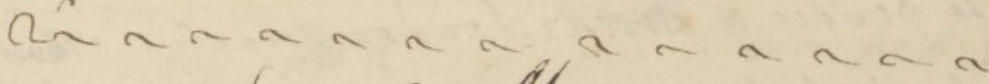
a handfull of Green thyme: a Grotes worthe of  
 Saffron: broused together supasa it thro: a clothe  
 drink it in draught of warme Ale

Mr. Haycocks



The Antipestilentia Preservative

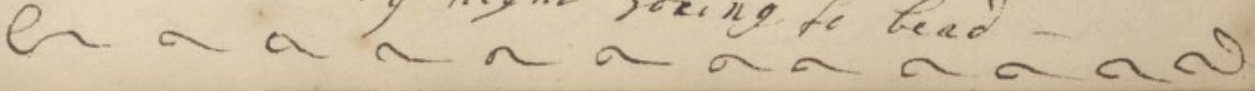
Take of rose: Mint: Sage: rosemary: wormwood: lavender:  
 one handfull of each of these: infuse them together in a  
 gallon of the best white wine vinegar: put the whole  
 into a Stone pott: Closely covered, paste over the cover:  
 set the pott thus closely covered upon warme wood: & let  
 for 8 days: after which draw off or strain thro: a fine  
 flannel: the liquid and put it into bottles: and put a  
 quarter of an ounce of Campher: with this preservative  
 washe your mouth: and Temples: and loyers every day:  
 and Snuffe a little up your nostrills when you goe into  
~~any place~~ the Aire: and carry a little <sup>about you</sup> of sponge dipped  
 in the same: in order to smell to ~~upon~~ <sup>at</sup> occasions  
 especially when you goe near any place: or person  
 Infected



For a Cough

Mrs Sarah Tomkins

Take one ounce of Suckatrice Balsom:  
 half an ounce of Conserve of Hips -  
 half an ounce of Conserve of Roses -  
 mixe altogether take the quantity of a Walnut  
 every night going to bed -

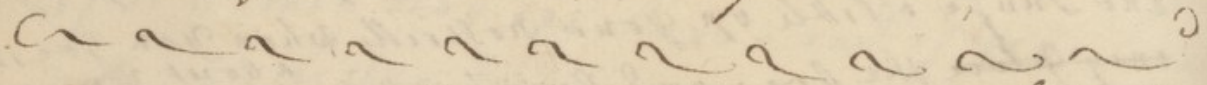




(1028) (Mrs Keding)

For Shortness of Breche

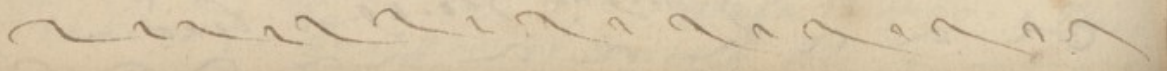
Take one head of garlick boile it a while  
then shift the water and boile it in more  
till it be soft then mashe it small and put  
the Juice of 3 Lemons: and 3 ounces of White  
Sugar Candy and then boile it a little  
together: of this take as of as you please  
pleas a little at a time in a Tea Spoon  
it gives present helpe



For the green Sickness

(Mrs Hall)

~~Take~~ Take powder of ~~green~~ powder of ~~green~~ and ~~peru~~  
Take powder of Beetz: London Treacle: always  
of each of these penyworth make them up in  
3 pills and take <sup>one</sup> of them in a morning fasting and  
washe them down with a Cup of Strong Century Tea:  
they must be taken Just before the full of the  
moon: for a young person take it the new of the moon





Mr. Dormons to Clean the Teeth

Take 2 ounces of Pomise Stone and 1 ounce  
 of Salt of Tartar: pound them together and  
 Sift them. then kepe them in a Gally pot <sup>bottle</sup>  
 for a Cofe (Mr. Pett)

Take halfe a ounce of Lucketels Balsam and half  
 a ounce of Venes Trecked - 1 ounce of Conserves of red  
 roses - 1 peny worth of old libbium - and 1 peny  
 worth of red poppeys mixs all together and take  
 the quantetey of a large Nutmeg Goeing to bed head  
 take a sponefull of the following Syrops after at  
 only leevyng out the Linseed oyle -

<sup>ounce of</sup>  
 of Breth  
 for shortnes ~~out~~ a Cofe - (Mr. Pett)

1 ounce of Syarop of Colts foot: 1 ounce of Syarop  
 of maiden Hair = 1 ounce of Syarop Alehose = 2 ounces  
 of Linseed oyle sine drawn = mixs all together take  
 a sponefull at night Goeing to bed Shaking it first



## To make Lipe Salve

Mrs Arnolds

Take half a pound of fresh Butter. half a pint of the Juice of black  
 Grapes: & Some pippins sliced very thin: Set them over a slow  
 Charcoal fire for a quarter of an hour. then put in half a ounce  
 of Storax: and half an ounce of Bengiamon 10 ounce of  
 Double refined Sugar: & 3 Spoonfulls of orange flower water  
 Let it boile on till it be all melted ~~over~~ over a slow fire keeping  
 it stirring all the while: then strain it off and put it in to  
 your bell mettall scaket again: then melt 4 ounces of white  
 Virgins waxe and put to it: when so mixed then put it in  
 to a Chiny dishe to Cole. and when cold take off all the  
 Topp very Clean from the Sulige and put it in to a Silver  
 poranger and Set it over the fire and put in Some  
 Alkeny rooth to color it: then put it in Little Galley pots

---

Good but in sted. of Virgins waxe. put Bees waxe



## For a Cough

Take Conserve of roses 1 ounce: Hayley powder: Luckettell's  
balsam: and Sparmacita: of each one dram: Symp of balsam  
1 ounce: balsam of Tootloo: milk of Solfire: then take Conserve  
of Hips enough to make it in so an Electury: take the quantity  
of a nutmeg going to bed and first in a morning: you must  
have it at Mr Northey's an Apothecarys in Bread Street  
near Queen hithe at 1 Shilling a pott

## For a Scurvy

Take 20 grains of powder of Rhubarb: 16 drops of oyle  
of Aniseeds: a halppenny worth of diascoudem: make  
it up in a boules: it may be taken any time of the day  
drinking water & such with it is good in a flux: and  
has been given to a woman lying in

## Doct Ratcliff's Bitter

Take the rinds of 12 Seville oranges: one ounce of  
Gentian: halfe a ounce of Safron: and as much  
Cochenall: as will lay on a Shilling: steep all  
these in a quart of Brandy 40 hours: then  
strain it of for use



Good

1032

(M<sup>r</sup> Richier)

## The Bitter Tincture

Take Gentian, Snake root and Juniper berries:  
of each 1 dram and 1 Suruple. Galingal. Zedoary  
Elicampane roots: Each two Surples: of Carduus ~~seeds~~  
~~seeds~~ Cubeb, and Cardus seeds, cloves, Mace  
Nutmeg, and Cinimon Each two Surples -  
Toppes of Roman wormwood - Centaury - ~~of half a dram~~  
White Hoarhound, Chamomile flower, Each ~~two~~ dram  
The rinds of two Sivill oranges, cut thin. Slice the  
roots very thin and Bruise the seeds and Spice in a Mortar  
Infuse this in one quart of <sup>and half a pint</sup> Rum or Brandy and Let  
it stand 10 dayes and then you may use it take from  
25 to 60 drops in any Liquid at any time of the Day  
Especially when you find any sickness of Stomach or  
Lowness of Spirits  
you must add 2 penyworth of Saffron -

~~~~~  
for a Leprosie

Take a full Breast of Mutton. and roast it and baste it with
Garr. and anoint the party all over severall times
and ware the Shift untill it rots off and it is a certain
Pertain Cure

~~~~~







## An extraordinary ointment for a burn or scald

1 pint of oil of olives, put it into a pipkin then gather some  
 Sprigs of the Elder no bigger then the top of your finger.  
 Scrap of and thro: a way the upper most rind. then Scrap of the  
 Green<sup>3400</sup> tel you have a handfull. and one handfull of the  
 of the youngest leaves of the Elder. 1 handfull of Plainton  
 one handfull of Sen-green-leaves. Crush the leaves and put  
 to the oil. and the 6<sup>th</sup> part of a pint of Strong white  
 wine vinegar & 3 spoonfulls of urine. a bout 2 Enchs of  
 a Cotten Candle: wick and all. Boil all these together  
 on a soft fire. half a hour. Stirring it all the while  
 then pass it thro: a Coarse Cloth. and put it into your  
 pipkin again. adding to it 1 ounce and halfe of yellow  
 wax. let it melt. and stir it till it be of the consistency  
 of an ointment when you use it spread it on thin paper  
 or lining Cloth, to make it green put in a handfull of  
 Chamomille.



## For the plague

Take 3 pints of Malmsey Canary sack. Boil in it one good handfull of Sage. and as much rue. Let one pint be wasted then strain it off. and Let it over the fire again. and putt in one drame of long peper. halfe a ounce of Gengar. a quarter of a ounce of Nutmegs. all well beaten together. then Let it Boile a little. and putt in one dram and halfe of Mithridate. one dram of Venice Troacle, and a quarter of a pint of Aqua vita, or Hot angelicae water.

Keep this as your life, a love all wordly treasure. take it allways Morning. and Evening. 3 Spoonfulls at each time if the party be dezzased, if not. Every morning is sufficient

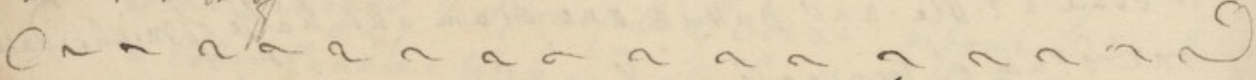
To Make ~~White~~ Surfet Water

Take 1 gallon of brandy, and putt in as many fresh pomeys as you can thrust down into it, then putt in 1 ounce of Liquirish split halfe a pound of figgs, halfe a pound of rasons. of the Sun stoned, 1 handfull of marigolds flowers, 1 handfull of Shavers of Hartshorn, 3 peneworth of Saffron. halfe a ounce of Cinimon Crused, let it stand ten days. in the Sun. Stir it Every day. then strain it through a Coeces clothe very hard and bottle it up



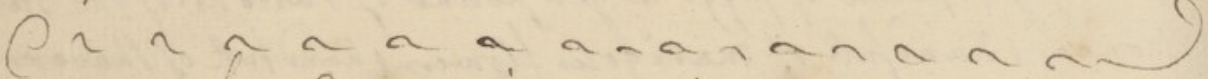
To Make white Surfet Water

Take the Ingredients that you had left of your Surfet Water put them into a Still, with 2 quarts of brandy, 1 quart of Aniseeds Water, one quart of Claret. one ounce of fenill seeds 1 ounce of Caraway seed, one ounce of Coriander seed - Balme Mint, one Sage. Each halfe a handfull a large Sprige of Wormwood, Cut the Herbs a little mix them all well together and Still it off



Colloidal Hannett's Receipt for a Leprosie

Take Maddar roots: Monke rubarb: Sorrell roots: the Leaves of Scabious: and agreemony, of Each 4 handfulls Senna: Hermodacles: Sarsaperilla: aniseeds: Sweet fenill Seeds. Each 4 ounces. lett all these Ingredients be put into a Bagge and steeped in new Ale for a fortnight. then Drink halfe a pint. night and morning.



for Convulsion on the nerves

Take a quart of venish wine and a quarter of a pint of musted seeds, and bruse it and put in the wine. and drink a wine glass. every morning fasting





To Make the red powder <sup>1038)</sup>

73

Take of Cardus: Lithany: Scabious: Perper nall: Sage rosmary:  
rue: Dragonis: of each halfe a handfull: of tormentall roots  
and Angellico roots the same quantity Cut very fine. with the  
roots and Herbs 1 ounce of the best Virginia Snake root.  
Then putt them into a pitcher. or will slope up very close.  
and put to them 2 quarts of white wine. Stir them well together  
and slope them very close. and Lett them stand 10 or 12 days  
stiring it every day. then take one pound of the best  
bole Armoricke and one ounce of Cochenell. been finely  
powderd. and searcht: putt it into a broad China basin or dish  
and strain some of your liquor out of the pitcher in to it as  
much as will make it as thick as pap: then Cover it with a bell  
glas: and sett it in the sun to dry: and as it dries strain in more  
of your liquor keeping it often stirred. and when it has drunk  
up all liquor except enough to what is the last time you  
may putt in one ounce of diascordume: halfe an ounce  
of methridate: and as much of the powder of Hartshorn  
12 penny weight of saffron finely beaten. and powderd. halfe  
an ounce of Al Herms Beery, Beaten to powder. 1 ounce  
of Ellipsis Contrario with your last working mix all thise together  
and when dry enough make this in to balls and dry them very  
well. paper them up and keep them in a close box: and dry place  
Give of it scraped to man or woman as much as will by or Shilling  
it is good in any infectious distemper as small pox measles or  
Agues or fevers



1039

### Gaseongs powder

Take of the raggs of pearl. of red Coriell: Crabs eyes:  
Hartshorn: White Amber. of each of these. one ounce. Beat them  
severally in to fine powder. and perch them thro a very fine  
Sierch then take 5 ounces of the black Tipps of Crabs Claws  
Beat and Serch it fine as the rest. halfe a ounce of the best  
Cezour: find in the same maner. Weight them all severally  
then mingle them all together. in a China Cason: Raveing  
Some Jelly of hartshorn. ready: made with some Safron. Infused  
in it then whett your powder. with it. when Cold. but before  
it jellys. and lett it stand. till the next day. when well mixed  
make it up in to Balls. and dry them in the Sun. and then  
wrap them up severaly in paper. and keep them up Close  
the Crabs Claws as best if you can get them before they  
are boild and when they are in Season. which is May or  
September: this powder is good in any Grieventall  
Distemper. as fever or Small pox. y<sup>e</sup> Measells: Great  
Colds: for a Man or woman 25 grains: or 30: for a Child  
9 or 10 years old 16 grains for a young Child 6 grains

~~~~~

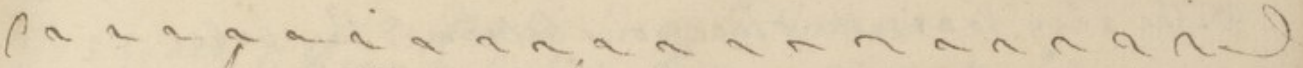

Doctor Rambez Tintur of Rhubarb

1 pint of Brandy. 1 ounce and halfe of Rhubarb: 1 ounce and halfe of Licquorish: Slice 2 drams of Saffron: 2 drams Cardemum Seed



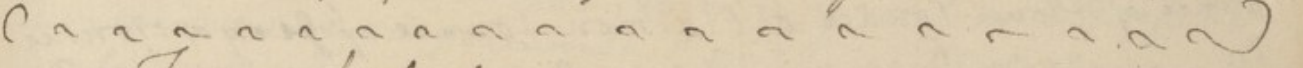
For the Stone

Take ten or 12 drops of natural balsam. 1 ounce of oyle of Sweet Almonds fresh drawn: 1 ounce of Syrop of Marsh mallows. Mix them together very well. Sweeten them with Syrop of Clove Yelliflowes or fine Sugar: and drink it in a draught of warm white wine or mild Ale.



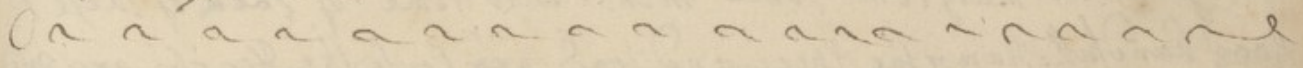
An Electary for the piles

Take 9 ounces of lenitive Electary. halfe a ounce of flower of Brimston. and 1 ounce of Syrop of Vokets Mix them together and take the quantity of a Nutmeg. once a day or twice a day.



For a Loosness

Take Tosted Rhoularb 12 grains halfe a dram of Dioscordium with one drop of oyle of Cinimon mix them in to a bolus take it going to bed



To Make Lucatellus Balsam

Take 1 pound ~~and~~ halfe of ye best Sallet oyle 4 ounces of the best Virgins
 Wax finely scraped let the oyle and wax boile softly one hour stirring it
 Sometimes put one pint of Canary into it then take one pound of the
 best Venice Turpentine and beat it with 4 Spoonfulls of Damask rose
 water till it is white then put it to the beforementind and let it boile
 together an hour more then take 2 ounces of red Sanders finely
 beaten and mix it with the rest stirring it of it and let it boile one
 Hour longer then strain it of and put it in to pots and when cold
 Cut a whol ~~in~~ to the bottom and oscar ye water out which is good
 to washe any soare the older your Balsam is the better.

The Best Receipt for Doct Stephens Water

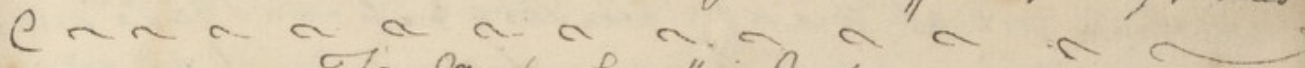
Take 1 gallon and halfe of Gapecons wine and 1 gallon and halfe of Brandy
 1 ounce of Gallinall 1 ounce of grains of Paradise 1 ounce of Nutmegs
 1 ounce of Cloves 1 ounce of Cinimon 1 ounce of Ginger 1 ounce
 of Sweet fenell seeds 1 ounce of Aniseeds 1 ounce of Caraway seeds
 1 handfull of red rose Leves a quantity of orange peels. Peletory of the
 wall Chamomile lavender tops of rosmary Sweet Margerom tops
 of Sage wild Margrom time Mint wild time of each of these 1
 Good handfull Stamp the spice and seeds and Cruse the Herbs and mix
 them into the wine and Brandy with 3 grains of musk let them steep 12 hours
 stirring it often put in Cowslips flowers Gorage flower Bugles flowers
 maray golas flower of each halfe a handfull trill al in a Alembick

and draw off first a pint. and then let it run till there be 6 quarts
and then mingle it strong and small together: when the 6 quarts are
of put to it french brandy with wormwood and Angelicæ in it and
it is a good water:



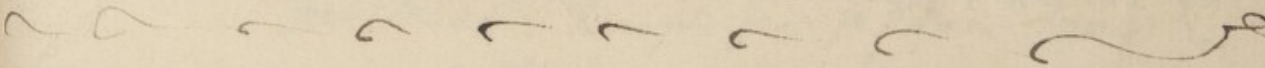
For a Cough or Shortness of Breath

Syrup of maiden Hair: Syrop of ground Ivey: Syrop of Horehound
Tincture of Saffron. Treacle water: oyle of Sweet Almonds
an Equall Quantity of Each. Shake all well together before
you take it which must be a large Spoonfull going to bed



To Make Suffitt Water

To 2 Gallons of Brandy. Infuse halfe a bushell of poppeys
1 pound and halfe of Raysons of the Sun. Stoned. one pound
and halfe of blew figgs, 2 ounces of Aniseeds 2 ounces Caraway
2 ounces of hyrrish. Boace your seeds, slice your hyrrish lett
them stand 9 or 10 days Close covered stirring it Every day.
then Strain it but doe not Syrice it if you like it prefumed you
may tye in a rag one peneworth. of musk. and Amber grece and
Infuse in it after you have Strained it if you please you may
deprill the druges. adding a little more Brandy. or strong
Beer. may alsoe putt in your Almelack with it a little Mint
Cahne Anglica. or whatt hearts you have thatt proper
for the use



1043
For a flux to be given in Child head

Bees wax scraped thin with Chalk and let them ~~begin~~ drink
a Draught of something very Hot after it you may give it takes effect

For the Green Sickness (Miss Arnold)

1 ounce of powder of liquorish 1 ounce of powder of Aniseeds
1 ounce of dulce refined Sager halfe an ounce of fine powder
of Steel 2 drames of powder of pearl and as much powder
of Elicampare as will lye on half a Crown one large nutmeg
grated and a penny worth of Mace powdered very fine
you must mix all this together very well and take as much
of it as will lye on a Shilling in a morning fasting and
at 5 in the after noon drinking a Glas of Spaw water
after it

For the Green Sickness Nicholas Sanderford

Take a quarter of a pound of Honey. dissolve it over the fire
then stir in halfe an ounce of Elicampare halfe an ounce
of powder of liquorish 1 ounce of powder of Steel mix them
all together and take the quantity of a ball nut and drink
a draught of warme water & well after it take it in a morning
fasting and at 5 a clock in the after noon

new glass recep^t for a pama^{dam} ¹⁷⁴⁴ for the face

Take 1 pint of Sooters oyle 1 ounce and halfe of virgins wax.
put the oyle in a new pipkin and dissolve the wax in it
and when desolve. I power them in to a basin upon
two peny worthe of Sperma Citta - then put to them
12 peny worthe of oyle of Rhodoyon
when you wash your face mix it with white Elder flower
water

a Receipt to Cure the Evell (By the Queens Surgeon)

Take 8 Stone of unblackett Lime & Gallons of Spring
water. Boiled in a new red pipkin and put the Lime
Stons in a other new red pan. and power the water
Boiling upon it and Lett it stand 12 hours
Lett the person drink a small tea Copp night
and morning. and wash the same

For the Rumatism (Mr Ricketon)

40 dropps of Spiritt of Turpentine drank in a draught
of Cold Chamaille tee a hour before breakfast and 4
houers after dinner - 40 for man 30 for woman

Doct Meads Receipt for Inflamed Lungs

a quarter of a pint Hissiop water a Large Spoonfull of
Sperma Citta quarter ounce white Sugar Candy
ye yolk of an Egg

(1045)

For a Cancer or Sharp Humour in the Blood

Take the Horns of Stone Horse feet, put them into a Bag and hang them in the Chimney to dry for an oven will dry them so much, when they are dry grate of the ruff part, powder the remainder, put 5 times as much as will lay on a Shilling in to a quart of white wine Let it ^{stand} two days, take ^a quarter of a pint of it a Little warm going to bed and as much two hours before rising. shaking the bottle. Its to be taken till the person finds benefit, which will generably be when they have took 5 or 6 bottles they must not eat any thing tall or lower - nor putt their hands in cold water whilst they are taking it the Effecies are only breething sweet -

R/ if its only for a sharp humour it will not be necessary to take it in a morning and it is likely 3 or 4 bottles will be sufficient

For a Cancer or Leporisy or any Sharp Heumors
the pith that grows between the quarters of the double
Large french walnuts when fitt for eating. dried in a
paper bag in a slow oven - a Cooks oven - then pounded
very fine and sifted in a stone mortar
as will Law on a Shilling heget up, in a Cup of black
Cherry water, morning fasting, and at 4 a clock
after noon. Last 2 hours after it before you take

if has cured cancers in the breast when the Surgeon
has said they must be cutt off - and mayd a cure
in a months Time: and in a Lady that had
a Leporisy, and a Solder which had his Legs
mortifyd by taking it every hour was curd

To Cure a Leporisy (Mr Aldersey)

Take Horbounde put in to a new pipkin with
freshe butter with out a graine of salt mayd in to
a ointment aniont the part with it

For Convulsions

Take as much Mithridate ~~berry~~ berries dried as will
lay on a Shilling sixpence drink a Cup of Strong
Rosemary Tee after it, take it twice a day

A most Excellent Medesin for fits or weaknes of Reare
 halfe a dram of Spasmodica a piece of wood Butt as big as
 a comon walnut the powder of 12 Egge shells
 Steapt in half a pint of french Brandy. Set it in a
 warme place. for 10 days. and shake it twice a day
 then Strawn it through a fine Rag. then take a Smal
 Spoonful in a glass of wine and water. in a morning
 fasting. and when they find the fit coming on

to get ~~out~~ Stains out of Lining (un fire)

soap. Sueser and Lemon mixt up in a pail

A Excellent Gingle for the Soar Throught Mr Campit

Take 40 ~~unces~~ cloves brused put them in to a pint of
 Spring water boild til it is come to 3 quarters of a pint
 with a handfull of Stinging nettles. if you can
 get them. when boild put half the Quantity of
 white wine. winigar. Gingle your Throught often
 with it warme. I have found Great benefit by it
 and I know wher it Cured when eock mead had
 orded the mans voyley to be cut off

tis a french gingle

For Deafnes

3 drops of Juice of cynion 3 drops of oyle Sweet
Almonds, half a grain of Musk drop 3 drops in
to ^{the} eare then put in a bit of Cotton. use it for 3
night then Rest 3 and if not Cured doe it for 3
more and so Rest in Every other 3 till your Cure
it Cured Coln Hufham in twice. Doeing

for a violent Consumption and Cough Mrs Still

Mint water, Hyssop, Coltsfoot water a pint of
Each. boild up with a pound and half of white
Sugar Candy, a blade of mace. Take two Spoonfull
Morning, and evening, and at any time
the whole food to be the Jelly of 4 Calves
feet boild in a Gallon of Reed Cowes milke

For a Ague it has Cured when the bark
3 scruples of salt of wormwood 4 ounce Loaf Sugar
put into a quart of Spring water, Just boild up
and Seemd. take a quarter of a pint of it Every
two hours. if the ague, doe not remove repeat
the dose of (a quart) once or twice

10509 in a Coach 79
to prevent a person from being sick riding
eat a bit of raw Bacon, the Lean part
Just before they goe in the Coach & take
a bit with them and if they goe by water
lett them eat a bit. its a shure Remedy

~~~~~  
for a Quassaerena

Take a Large Loafe of bread hott out  
of the oven Lay it on the head. it will  
Cause a volient Sweet keep your self  
warne for fear of Catching Cold —  
This restored a blind Scotch man to  
sight

for a humour in the Eys  
Take a Popey head breck it putt it in to halfe pint  
of watter lett it be ready to boile then take it of  
and dape the Eys with it it Cured Dr Trotter  
Childs Eys from a humour that fell in them after  
the Small ~~pox~~ pox



(1031)  
M<sup>r</sup> Wagges Receipt for Hecktie fever

Take as much Salt of wormwood as wil Lay  
on a halfe Crown piece heped up the Juice of a  
Large Lemon. if not a de halfe anothers put them  
together in a Bassan. and when the ferment  
is over. put a glas of Rum. or Brandy in to a  
quart Bottle and fill it up with Spring water  
Sweeten it to your Taste. Drink a Large Tea  
Cup full of it night and morning. and 2 or 3  
times a day or as often as you or dry

~~~~~  
M^r Wagges the Snayle Drink for a Consumpti^{on}

Take 30 or 40 Brown Shelled Snails Brus them
and pick of their Shells. a Small handful of
Oxyed Daisies. and the Same of Ground Joye
put them in to 2 quart of Spring water Boil
it till it comes to three pinte. Then Strain it off
Take a quarter of a pint of this mixed with
a quarter of a pint of milke. Sweetend with
fine Sugar to your Taste. as warme as new
milke from the Cow. Take it in the morning
fasting and at night going to Bed

~~~~~



Receipt for a Cough (152) (Mr Watters)

4 ounces white Sugar Candy. beat to powder  
4 ounces Jar Resons. Stone & Shreed - - -  
4 hardest Apples paired & Coard - - -  
4 ounces Consarves of Roses -  
40 Dropps of vitriol -  
40 dropps of Sulpher. not Balsam -  
all beat together in a Stone Mortar. then put in to  
a Consarve pott  
the above when Mayo is like a Sweet meat. and is  
the best thing for a Cough. Hoarsness or Consumption  
take a <sup>Tea.</sup> Spoonfull or 2 going to bed. and the morning  
or at any time when the Cough is troublesome

a Receipt for Madness. gave me by Mr Tomlins of Deal  
whos wife was cured by it. She was taken mad in  
a ~~Syngon~~ continued so for a good while. and was brought  
~~to~~ for Senes in 4 hours. on putting a piece of  
Tosted Bread dip't first in french Brandy and then  
power as much Lavender dropps on it as it will  
contain. then put it to the Crown of the head  
after it is shaved.

N B it must be the red Lavender dropps that  
they take on Sugar







For the Eyes

(1034)

(My dear Mother)

31

Take Ground Iuy. Celandin. Vaisses - of each a like quantity. Stamp & Strain them. ad to the Juces a Little Sugar Dubleressind. and white rose water. Shake thys together. and with a feather drop it in to the eye. This takes a way all maner of Inflammations. Spotts. Itching. Smarting and is a Excellent thing for the Eyes

~~~~~

For Sprain

Take Sweet oyl and Spirits of hartshorn a Equall Quantity put it in to a bottle and shake it well together and rub the part well I have known a Cure by it when the person had been lost to the Crutches and was Inabled by this to Leve them them of

~~~~~



(1155)

*[Faint, illegible handwriting, likely bleed-through from the reverse side of the page]*

9



(1056)

*[Faint, illegible handwriting covering the majority of the page]*



100 (1157)



~~To Candy~~ To Candy any Sorts of flowers.

Take the best Trebell refining Sugar: Creeke it in lumps then  
Dipe them in pice by pice in water: then put them into  
a Silver Sauce Pan: melte it over the fire. when it  
Just boiles strain it thro: musling: set it on the fire  
a gaine: let it boile till it Draws in Rais: which  
you may see by holding up your Spone: then put in  
your flowers: of any Sorts and set them in Capps  
or glasses: and when it is a hard Candy: Creeke  
it in Lumps: and lay it as high as you please and  
Drye them in the stove in the Sun it looks like Sugar and

~~~~~  
For Guns Worke (Mrs T)

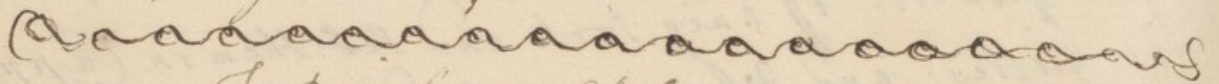
Take Cruells of what Colers is proper for what you
desire Cut them fine and Sift them: take Gum ludge
and Blew Vardester for green: all Gum ludge for yellow
vermellion for red: all Blew Vardester for blew:
mix up the Colers with thin Gumma: a backe Water:
then ~~draw~~ lay on with a penceel your pant and then strow
on your Cruells

~~~~~



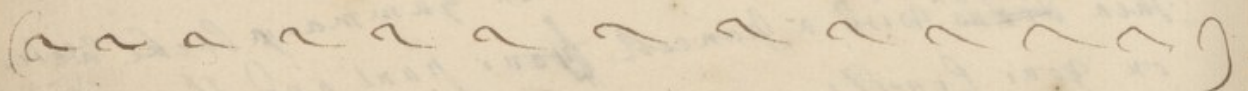
## For Dressing of Thyme

Take a quarter of pound of allame let it boile in a quart  
of Spring water: till it comes to a pint: Lye your Thyme  
up in little bunches and put them in little Cupps  
then pour your hott allome water on them: and  
let them stand till they are Cooled: too Coler red put  
in a peny worthe of Sutchonell ~~the~~



## To Paint on Glass

Take venear Turpentine and rub it smoth on your  
glass by the fire: let your black print by 3 ~~hours~~ hours  
in water: then take it out and lay it in a napkin till  
it is dry then lay it smoth on your glass and take out all  
the blisters: then rub it off as clean as you can:  
then let it stand one hour to dry after you have  
rubed it off: then rub it over with Comon varnish:  
then paint on the back side the Colers as as follows





## For the Colours

Vermilion: and white lead for fleshe Coler: for a man:  
 Carmine: and white lead for a woman: Blue verdeter  
 and white led for blue: Carmine for Scarlet: vermillion  
 for red: umber and white led with a little Tincture of black  
 for hair Coler: rose pink for crimson: rose pink and white  
 led for purple: gombodg for Lemon Coler: and red  
 orpiment for orange: Ineary black for black -  
 french verdergree: and dutch pink for Green: Grind  
 all your Colers very fine: and mixs them with Linseed  
 oyle except your rose pink: and Green: and they may  
 be mixt with Comon varneshe: you must have oyle  
 of Turpentine to Clean your brushes: in and to  
 Take of aney paint if you should happen to mistake

## To Japan on Silke

you must youse the same Colers as a bove menshan  
 but they must not be mixt with oyle: but with thin  
 Gombara back water: Lay them on your Silke with  
 a fine penck after your Silke is drawd in the  
 forme you wold have it



The Girdle

That which has slender waist confin'd  
 shall now my Joyfull Temples bind  
 No monarch but would give his Crown  
 His arms might do what this has done  
 it was my ~~Heaven~~ Heav'n's extreme sphere,  
 The pale which held my lovely dear  
 my Joy, my grief, my Hope my love  
 Did all within this Circle move  
 A narrow Compass and yet there  
 dwell all that's good and all that's fair  
 Give me but what this ribbon bound  
 Take all the rest the Sun goes round

~~~~~  
 the first physician by ^{Dr} Exercise (Dijon)
 Excep began and Sloth sustains the trade
 By Chase our long lived fathers Earn'd their food
 Toyle Strong the Nerves and purify'd the blood
 But see their Sons a pamper'd race of men
 Are dwindled down to three Score years and ten
 He beates to Hunt in fields for health unought
 Then flee the doctor for a nauseous draught
 The wife for Cure on Exercise depend
 God never may'd his work for man to mend

~~~~~



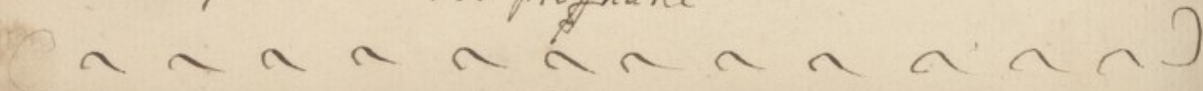
## ON The Invention of Written

Bless be the man: his memory at least  
 Who found the Art, thus to unfold his breast  
 And taught succeeding times an Easy way  
 Their Secret Thoughts by Letter to convey  
 To baffle Absence, and Secure delight  
 Which tell that time was limited to sight  
 The parting farewell Spoke the last advice  
 The Lessning distance past then loss of view  
 The friend was gone which some kind moments <sup>gave</sup>  
 And Absence Separated Like the grave.  
 When for a wife the youthfull patriarch sent  
 The Camels: Jewels: and the Steward went  
 And wealthy Equipage, tho: grave and slow  
 But not a line that might the Lover show  
 The rings: and Bracelets wood her hands & Arms  
 But had she known of melting words the Charms  
 That under Secret Pearls in ambush lie  
 To catch the soul, when drawn in to the Eye  
 The fair Assyrian had not took his <sup>quid</sup>  
 Nor her soft heart in chains of pearl been ty'd



The virgin

The things that make a virgin please  
 She that seeks will find them these  
 A beauty not to Arte in Debt  
 Rather agreeable then great  
 An eye wherein all once doe meet  
 The beams of Kindnes of Wit  
 An undisembld Innocence  
 Apt not to give nor take offence  
 A Conversation all once free  
 From passions and Subtelty  
 A face thats Modiest yet serene  
 A sober and yet lively Mein  
 The virtue which does her adorn  
 By Honour guarded not by Scorn  
 With such wise lowlines Endued  
 As never can be mean nor rude  
 Whom prudent negligence Enrich  
 And times has sillonee and her speech  
 Whose Equall mind does always move  
 nether a foe nor slave to Love  
 And whose religeous strong and plain  
 not Superstitious nor profane





Philip

~~I Receiv'd more the Wounds of Love~~

~~State of my Discontent~~

By the same hand

Friends should observe and chide each others faults  
To be severe then is most just and kind

Nothing can scape their Search who knows their thoughts  
Thiss they should give and take with Equall mind

For friendship when this freedom is deny'd  
Is like a painter when his hands ar tyed

~~~~~

It is a punishment to Love
And not to Love a punishment doth prove
But of all Gains there noe such Gain
As for to Love and not be Love'd againe

~~~~~

Trust not a man, thay ar by natur false  
Dissembling, Subtel, Cruell, and unconstant  
When a man talks of love with Cabbion trust him  
But if he swears, he will certainly deceive you

~~~~~

Love Jealous Love, has more then Egges Eyes
To spy out sorrows, but over Look our Joys
your Charming form all Night my fancy drew
And when night came my dreams wher all of you

(1065)

To Myra.

Thoughtfull nights and restless Waking,
O the pains that wee endure
Broken faith, unkind for sacking,
Ever doubting never sure
Hopes deceiving ~~vain~~ Endeavours
What a race has Love to run.
False protesting, fleeting favours
Every. Every. way undone.
Still Complaining, and depending
Both to Love yet not a gree.
Fears tormenting passions rending
O the pangs of Jealousie -
from such painfull ways of Lveing,
Ah how sweet could Love be freed.
Still presenting still receiving
fierce Immortal. Extasie.

C a a a a a a a a a

An ode (1768)

While from our looks fair nymph you guess
The secret passions of our mind

My Heavy Eyes you say Confess
A heart to love and Grief *Confound*
There needs alas but little Art.

To have this fatal Secret found
With the same Ease you throw the dart

Tis certain you may show the wound

How can I see you and not love

While you as opening East. or fair

While Cold as northern blasts you prove

how can I love. and not despair

The wretch in duple fetters bound

your potent Mercy may release

Love if my love but once & her Crown'd

fair prophesies my Grief would cease

~~~~~  
Woman

Women to Cards may be compar'd: wee play

Around or two. when us'd. wee throw a way

Take a fresh pack. nor is it worth our Grieving

Who: cuts or shuffles with our dirty Leavings



1069

The Ladies Looking Glass

Cecilia and I. the other day

walked over the sand hills to the sea

The setting sun adorned the coast

His beams entire his fierceness lost

And on the surface of the deep

The winds lay only not a sleep

The nymph did like the scene appear

Serenely pleasant. Calmly fair

Soft fell her words as flew the air

With secret joy. I heard her say

That she would never miss on day

A walk to ~~pleasure~~ flight so gay

But Oh: the change. the winds grew high

Impending tempest change the sky

The lightning flies the thunder roars

And big waves lash the frighted shores

Struck with the horror of the sight

She turns her head and wings her flight

And trembling bows she'll never again

Approach the shore, or view the main

once more at least look back said I,

Thy selfe in that large glass descry

when thou art in good Humour dress

Then gentle reasons rules thy breast

The sun apace the calmest sea

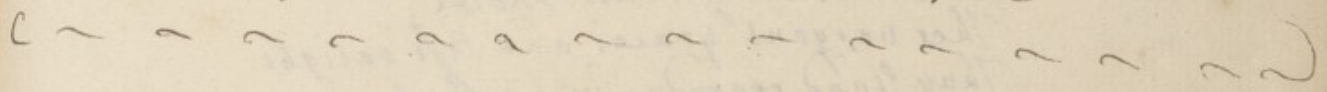
Appears not halfe so bright as thee



(1070)

'Tis then, that with delight I rowe  
 upon the boundless depths of love  
 I bless my Chain. I hand my oar  
 nor think on all I left on shore  
 But when vain doubts and groundless fears  
 Do that dear foolish bosom tear  
 When the big lip and watery eye  
 Tell me the riping storm is nigh  
 'Tis then thou art you - Angre main  
 Deform'd by winds and dash'd by rains  
 And the poor Saylor that must try  
 His fury labours less than I.

Shipwreck'd in vain to land I make  
 While love and fate still drive me back  
 forc'd to doat on thee thy way  
 I chide the first and then obey  
 Wretched when from thee vex'd when night  
 I with thee, or with out thee, die





(1071)  
Her Right Name

As nancy at her Toylet sat  
Admiring this and blaming that  
Tell me she said but tell me true  
The nymph that could your heart subdue  
What sorts of Charms does she possess  
Absolve me, fair one I'll Confess  
With pleasure I reply'd her hair  
In ringlets rather dark then fair  
Dor down her Jovry bosom roll  
And hiding halfe adorns the whole  
In her high forehead fair halfe round  
Tove in oppen triumph Crown'd  
He in the dimples of your chin  
In privat State by friends is seen  
her eyes as nither black nor grey  
nor fierce nor feble is ther ray  
Ther dubious luster seems to show  
Somthing that speaks nor yes nor no  
Her lips no living Card I meet  
May say how red how round how sweet  
old Homer only could Indite  
Ther vargant graces and soft delight  
They stand recorded in his book  
When Hellen smild and Hebe spoke  
The gipsy turning to her Glap  
To plainly shewed the new the face,  
And which am I most like, the said  
your Cloe, or your nutbrown Maid,

~~~~~


(1074)

To Mira

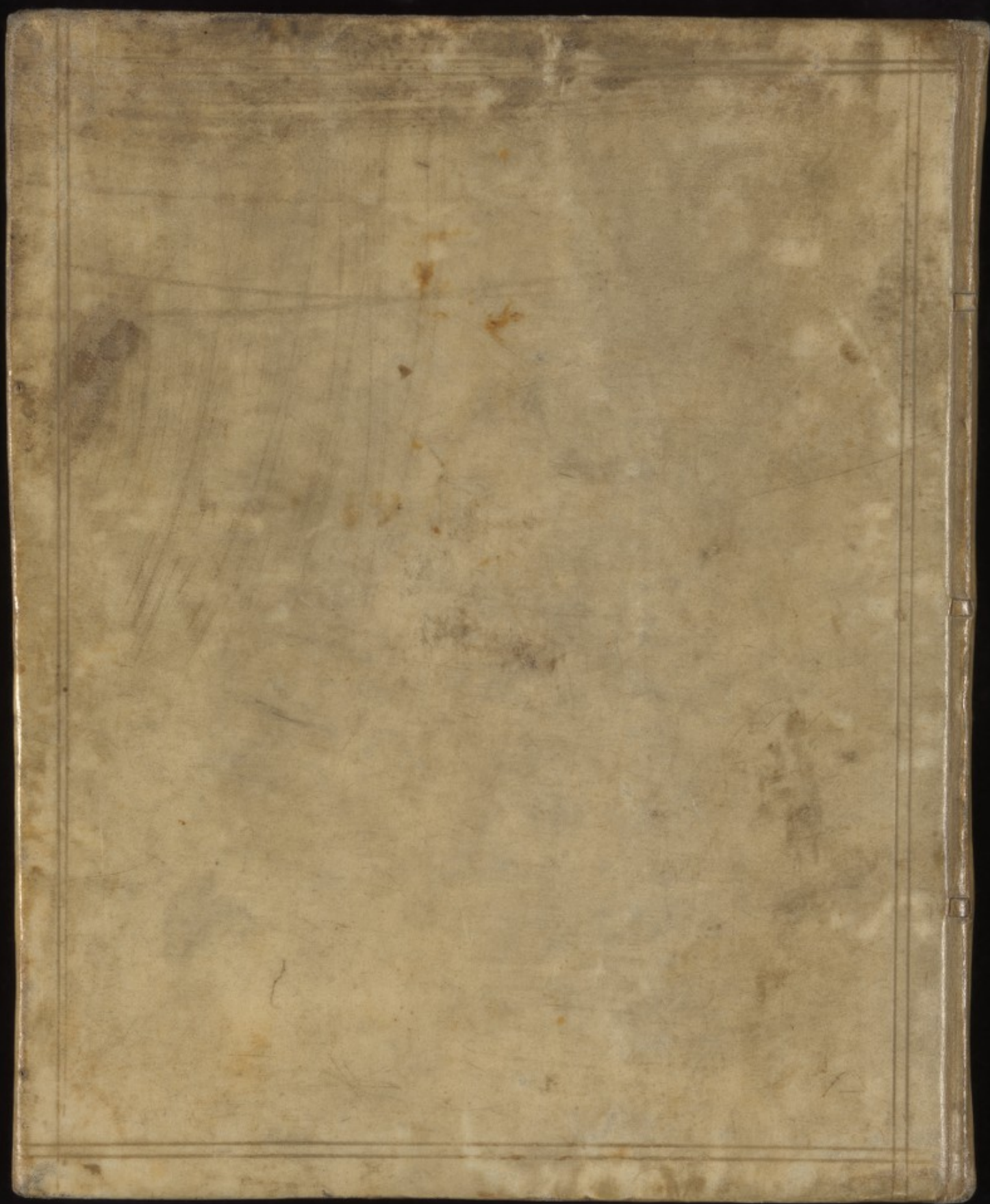
Warned and made wise by others flame
 I fled from where such mischiefs came
~~Shunning the sex that kills at sight~~
 Shunning the sex that kills at sight
 I thought my safety in my flight
 But ah: in vain from fate I fly
 For first or last as all must die
 So tis as much decreed above
 That first or last we all must love
 My heart that stood so long the shock
 Of winds and waves like some firm rock
 By one bright sparke from Myra thron
 Is in to flame like powder blown

(~ ~ ~ ~ ~)

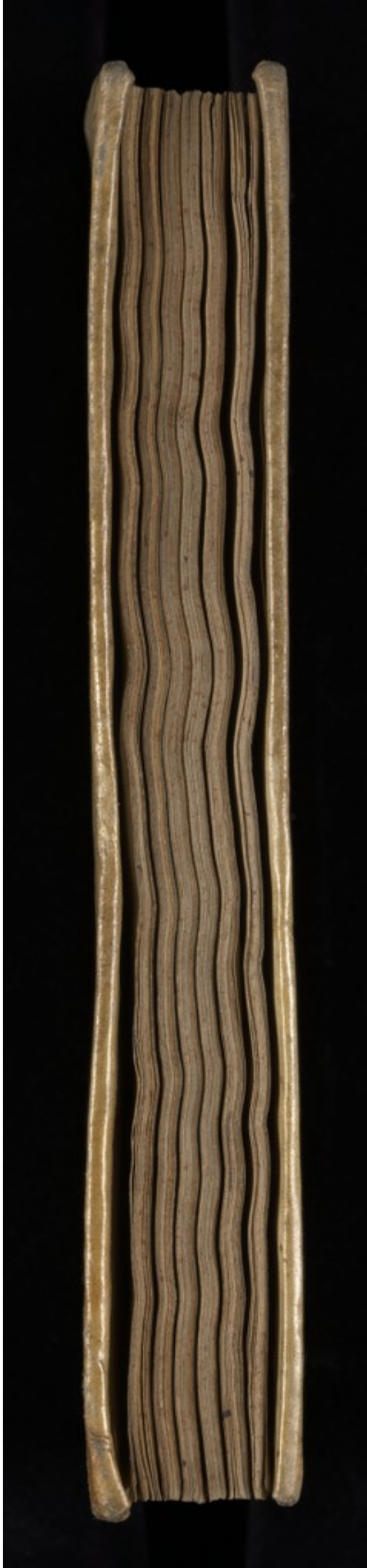
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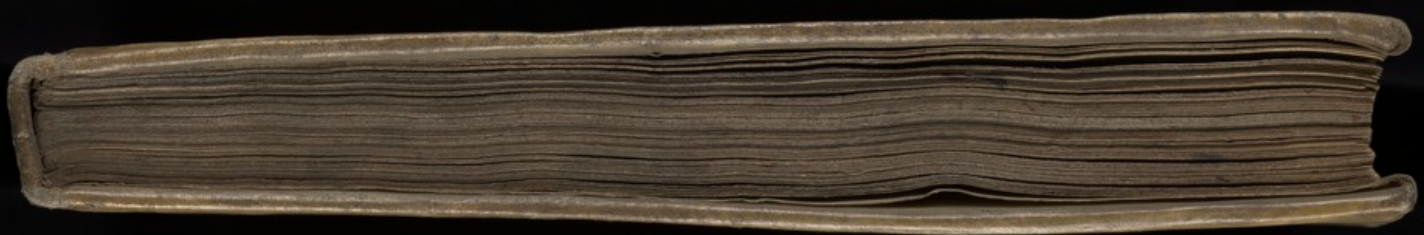
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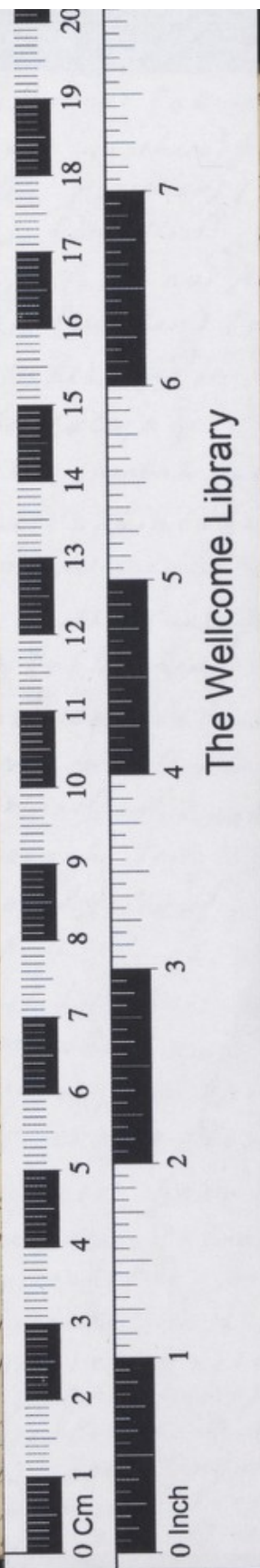






Deborah's 1879 Book

1) a cake the
 2) Queen Ca
 3) Cheese Ca
 4) Cheese cake
 5) orange ch
 6) Sugar Ca
 7) Kaffia
 8) pann Ca
 9) Quince Ca
 10) Taffeta
 11) Dear brea
 12) Treater
 13) whipt sill
 14) & cursted
 15) Apple bre
 16) orange
 17) Jelly of Cu
 18) Quindney
 19) Jelly of p
 20) calves fo
 21) orange m
 22) Jelly of p
 23) Pock Jell
 24) to kep 2
 25) To presero
 26) to dry Ap
 27) to dry Ap
 28) to dry A
 29) to pickell
 30) to pickell
 31) to pickell
 32) to pickell
 33) to stew Ca



22) Lemons way (Soyes cakes) (mother) (22)
 23) Portugall Cakes (Mrs pyke) (23)
 24) Cheese Cakes (Mrs pyke) (24)
 25) Cheese Cakes with out Curd (Mrs pyke) (25)
 26) Chatoes Cheese Cakes (Mrs pyke) Shroobery (26)
 27) Mon cake, (Mrs pyke) (27)
 28) (Mrs pyke) (28)
 29) (Mrs pyke) (29)
 30) (Mrs pyke) (30)
 31) (Mrs pyke) (31)
 32) (Mrs pyke) (32)
 33) (Mrs pyke) (33)
 34) (Mrs pyke) (34)
 35) (Mrs pyke) (35)
 36) (Mrs pyke) (36)
 37) (Mrs pyke) (37)
 38) (Mrs pyke) (38)
 39) (Mrs pyke) (39)
 40) (Mrs pyke) (40)
 41) (Mrs pyke) (41)
 42) (Mrs pyke) (42)
 43) (Mrs pyke) (43)
 44) (Mrs pyke) (44)
 45) (Mrs pyke) (45)
 46) to stew Quinces (46)
 47) or Cherroys (47)
 48) Quinces good all the year (48)
 49) (Mrs pyke) (49)
 50) and (Mrs pyke) (50)
 51) Mangoe (Mrs pyke) Mangoe (51)
 52) (Mrs pyke) (52)
 53) (Mrs pyke) (53)
 54) (Mrs pyke) (54)

