

English Recipe Book, late 17th - early 19th century

Publication/Creation

Late 17th century - early 19th century

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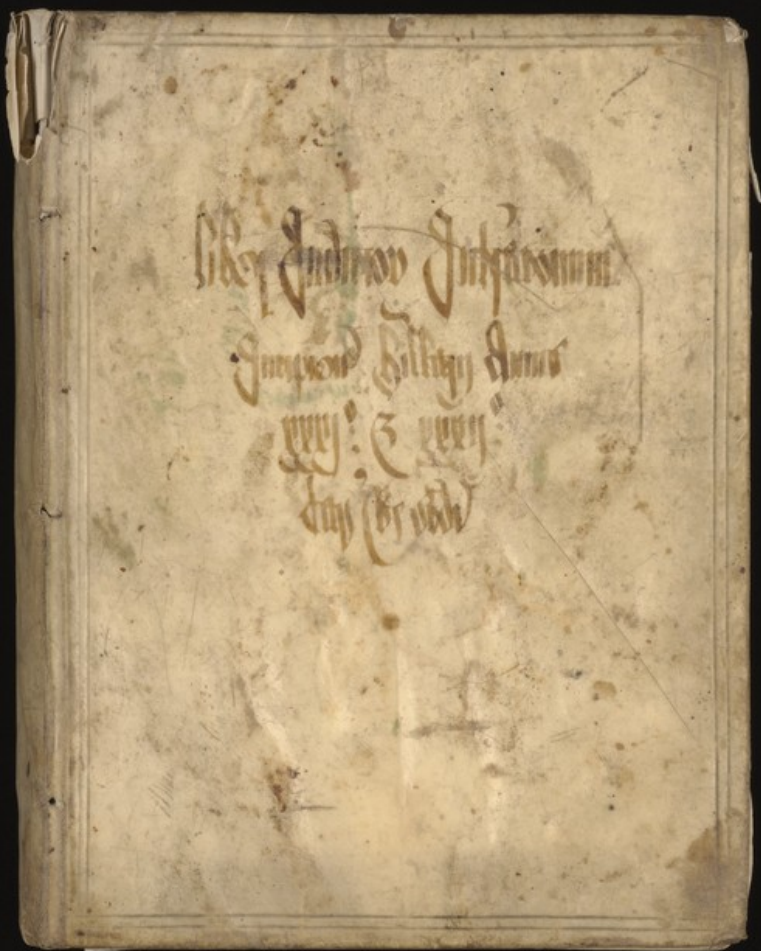
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Liber Andree Juchonum
Juchonum Silligum Anni
1777. 3. 1777.
Liber (S. 1777)

Mr. King
London

It is impious to say that to whom
who to the immortal gods compare
Galans saying

It is impious to be kind to them
It is impious to be kind to them
It is impious to be kind to them

Galans saying
Penelope Thymphreys
Penelope

[Extensive decorative calligraphy and flourishes]

John Damascen says god foresaw all things: not see
determineth not all things: he foresaw all what is and what is to be
howe: he will foretell it which But hee determines not:
Because he willetti not sin: nor will hee sicke
constrain any man to wite.

(1)

Thy credit weary keep tis quickly gon
gaind by many actions and lost by none

unto

Pomatum

M^{rs} Harlading

Take a quarter of an ounce of Sperma Ceti one
ounce of Oyle of Ben one ounce of Oyle of Sweet
almonds halfe a peny worth of whit wax scrap ye
wax and put them altogether into a silken pott
mar y^e fire to melt and stir it red together untill
all is melted tak it of y^e fire and beat it with a
spone till it is cold then put in Spring water
and beat it shifting the water often till it is
as white as snow then put away y^e water and
keep it in a pott for your use if it grows yellow
with keeping you must beat it again with water
as before

florant

P. W. Cilward

Cookenes.

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Barbery

To make a Syllibub

Take a quart of crame hyle it and sweeten it with loafe sugar
then let it stand till it be almost as cold as new milke then
y^e cow then take half a pint of white wine and sweeten
that with sugar then put it into your syllibub pott or glasse
and procure y^e cream in it it shal be a wannell having
run as high as y^e can from y^e pott y^e stir it about and
lett it stand till next day a little before y^e eat it fill y^e pott up with

To make the snow

Take y^e thickest cream y^e have that is severd and put it in
a glasse full of white wine and halfe as much sacke y^e white
of 2 egges and a good deal of sugar mingle all these together
by a spring of memere and send lemmen pile upon y^e dish
then whippe it and as it froths putt it upon your syllibub

To bake a Rart

Take out y^e bone and beat y^e flesh in a mortar with three
silver shillings season it high with pepper Nutmeg Cloves & mace
with a little salt then lay some of it over the bottom of y^e
pote or pott then lay on some lard and send it till all is
layed on the back it well with sweet butter:

Mrs Coppin. *Ab Syllibus.*

Take a quart of the best wine vinegar pull it
into the milke pails. & milke to it as long as it vaisth
curd, then take of curd off, & pull to it a quart of
creame, or as much as you thinke fit, pull to it half
a pint of saft or white wine, sweeten it with
some sugary beat them all together, & put juvs it
up. If it stand till next day it will eat the better

two make wingar

two a gallon of spring water take two
pounds of ^{malaga} raisins beat to mack so sett them
into your water & sture them well to gather
then put them in to a great Botell or a
great hot uncuried into the sunne and
let them stand from may to micasmus a
laxe time will sarue then when it is souer
hours it cleare of the thick part may be
strained & stand to settill as you may not
lose any For the Head ache

Take it well with cold water on
the part affected. you will soon
see whether it does or no

Concoctions

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To keepe a Calves head

First boyle it well then mince the haffe of it and if you keepe them
for it is some broth of mat broth water, or 3 onclines
mine in som caprs, mine some limbecke peile and nutmeg right
mine some caprs or peeled muscovis with some of y^e lequies with
with half a pound of butter & some sale then sett it over
some scale to stev shaking it often when y^e are ready to
take it & put in a litle clarr wine a litle vinegar when it
is off breake yate it y^e yolke of 3 egges, shaking it together
that y^e egges may not be sen then take y^e other haffe of the
head and boyle it in y^e garden and when it is enough say it
with appettis are put y^e half in the dish with it

To make a pottage of pullets or chickens

Take a leg of beefe and breake y^e bones then wash and boyle it
well leasurly for 4 or 5 hours with sweet hearts and mince
bitt of interlarded bacon stricke full of clives 3 or 4 blades of
mace and whole pepper mingled with sale then being boyled enough
and strained keepe have a hauncle of uel Pullets or chickens
ready to put into y^e Broth sett it againe on y^e fire and
lett it boyle enough for y^e sope putt some frined
bread dryed & some spinage or sorrell washed & cut a
littell then cut in som sweet Breads in thin slice

as bread and as long as your finger with some six
pallets boiled and blanched cut very thin and not
halfe so broad and as the sweet breads then take some
tops of hyperagus and some little forc'd meat balls you
must put y^e bread a boiling with some broth and good
mutton gravy in a Dish and put the rest of the ingredients
in to a Spigkin with some gravy and broth and let them
stue a little til dinner time then put the Veal puller
or chickens in to y^e Dish after those the other matters:
all then garnish y^e Dish with some forc'd meats and
Carved lentens and what boiled greens you please as leekes
Scurp tops cardine or any such thing:

To make y^e best tart crust

To a pound of fine flower put almost 3 quarters
of a pound of butter & y^e whites & yolke of 3 eggs
work it as little as you can, mould it out thin
bake in a pretty quick oven

To collar pork

Boile a breast of pork season it with
Savory Seasonings and a good
Quantity of Thyme Parsley
Sage roll in in a hard collar
tye it at Both ends boile it when
it is done steep it in the savouring Drink

To Make floral cakes

a pound of flower a pound
of Sugar a pound of butter
a pound Corrans & eggs

To Make plane cakes

a pound of Sugar halfe a
pound of flower and 3 eggs
and some so flower or some
iva Seed.

matter gravy in a Dish and put the rest of the Ingredients
in to a pipkin with some gravy and broth and let them
stew till dinner time then put the Veal puller
or chickens in to y^e Dish after these the other materi:
als then garnish y^e Dish with some forced meats and
Carved Lemons and what boiled greens you please as leeks
turnip tops chive or any such thing:

To make y^e best tart crust

To a pound of fine flower put almost 3 quarters
of a pound of butter & y^e white & yolke of 3 eggs
work it as little as you can mould it out thin
bake in a pretty quick oven

To Collar Pork

Take a Breast of pork season it with
Savory Seasonings and a good
Quantity of Thyme Parsley
Sage roll in in a hard Collar
tye it at Both ends boild it when
it is done steep it in the savouring Drink

For one that is almost Choked
take a little gunpowder upon y^e point
of a knife and put it in a little tear
and so put it down y^e persons throat
to drink

mutton glaucy in a Dish and put the rest of the Ingredients
in to a Spigkin with some gravy and broth and let them
stew till dinner time then put the Veal pullers
or chickens in to y^e Dish after those the other meats:
also then garnish y^e Dish with some fried meats and
Carved Lemons and what beyled greens you please as leekes
swamp tryps cardine or any such thing:

To make y^e best tart cruff

To a pound of fine flower put almost 3 quarters
of a pound of butter & y^e white & yolke of 3 eggs
work it wth litle of you can mould it out thin

To Preserve Apples

Pick out the soundest and best sweetest
Apples put them in and season y^e job
and cover them close then dig an
hole in the Earth about 4 ft deep
in the same manner you would put
Potatoes and they will keep sound

Cookesiers

7 (3)

To make a quaking puding:

Take a pint of cream or more and 2 egges putting away 2 table
spoons then beat them very well with a little cold cream and
take 2 spoonfulls of fine flower and mixe with y^e cream:
and put your egges to cream together and season it with a little
sugar and Rosewater a little grated Nutmeg and a little salt
put it in to y^e dish and being well rolled and flowered y^e it must
run out by it close and let y^e water first boyle the puding in and let
it boyle halfe an hour:

To make a Wash of Ralls

Take y^e cold Veale and cut it into y^e stew pan with a bundle
of sweet herbs and some broth if y^e have any in y^e house for
some time then take a litle lemon peel and 2 or 3 ounces of whole
peper see lett it stew a pretty while then take some of y^e
stew and all anchovy one yoke of an egge some salt see lett it
boyle y^e five string it all y^e while then when you take it off y^e supres
in y^e use of a lemon see put it in to your Dish with your
meat and shake it together:

To make what:

A Hare Pye

Cut the hare in Pieces and Break the Bones and lay them in the Pye; lay on Balls sliced Lemmon and Butter and close it with the Yokes of hard Eggs

An Eel Pye

Cut wash and season them with sweet Seasoning a Handful of Currans some Butt or Sycamore

To Pickle Barberrice

Pickle your Barberrice being fine in bunches only in Water and salt strong enough to Bare an Egg

To Pickle red cabbage

slice the Cabbage thin and put to it White Wine Vinogare and spice Cold

To Make Lemmon Custard

Take a dosen of eggs & beat them well then pour to them y^e Juice of Lemmons y^e peels of one cut very thin & invert it to your platt then strain it and set on y^e fire stirring it till it be as thick as cream

To make an Almond Pudding

Take a pint of cream boyl it with a blade of mace then pour it into a Dish to cool blanch a quarter of a pound of Almones beat them fine with a little rose water the yolkes of 4 or 5 Eggs and the

To Make a Quaking Pudding

Take a pint of cream or more and 8 Eggs putting away 2 white then beat them very well with a little cold cream and take 2 spoons of flour and mix with y^e cream and put your eggs & cream to y^ether and season it with a little sugar and rose water a little grated nutmeg and a little clat then put it into your cloth being wet wotted and flowered that it may not run out by it close and let your water first boyle then put in your pudding and let it boyle halfe an hour

My Lady & Johns: To stew a Breast of Veale

Take your breast of Veale & rip up if you had skin then take some
 herbs a little Winter savory parsley & lemon rind shred them very
 small & putt to them a little nutmeg grated adole beete each shred
 take the yolk of 2 or 3 eggs and if you like them if sweet bread shreds
 shred very small or bread lett it be made round upon the breast piece
 & if not and if not cur it you must putt a little of your stuffing
 under betwixt the fleshy part & the brisshet then lay it in a stout
 bread enough to contain it wherin have been putt a little white wine &
 water and a bout halfe a pound of butter in case the Veale be fat a
 quartet is sufficient 5 or 6 bay leues a branch of Rosemary a little
 of mace and a peece of the pelle of a Lemmon 9 or 10 corne of white
 paper and lett this together boyle a leble on the fire les clobe before
 you putt in your breast of veale afterwards lett it stow gently turning
 it with care and often adding up the liquor upon it and besure upon
 putt not to large a quantity of water 3 quartets of a pint & night
 mine be half a pint of water & spoonfull of white wine wineghe
 & up and come on the top of the breast of veale and when it is enough
 should but not beke take it up and lay it in a pottage dish upon that

Take the inside of a side of beefe, or the tenderest part of the buttocks, cutt it into slices as thick as yo' hand. Sprinckle a little salt upon with comon salt upon the slices, and lay all the pieces long upon another, and lett them lye for 24 hours, then take the pieces out of that brine, and lay them in pump water for an hour or 2, and if it be winter, hang up the pieces to dry in the aire, if it be summer, dry them well with cloths, and afterwards put the one halfe of the beefe into a pott having first season'd with cloves & maed a little pepper a little white salt, then putt a good piece of salt bacon upon that halfe of the meat, with one onion if the pott be small or 2 onions if a large one, then putt the other halfe of the beefe a litle season'd upon the bacon & onions, then having some good kidneye fust of beefe finely shred cover the meat on each side with it, and stop both ends, when it comes out of the oven, pour it into a Cellinder, that all that liquor may draine from it, when it is drain'd, putt it into a mortar to beat it, if you find any string or sinnowes in it, take them out, if you thinke it not season'd enough, add more of the same seasoning, if you find it to be dry, beat in with it some clarified butter afterwards lay some of it in a pott about an inch thick, and having first sliced the bacon that was salted with it very thin putt a layer of it all over the beefe, then in the same maner meat & salt of bacon till all is putt into the pott, and for colour it with clarified butter about half an inch thick.

To make Ginger Beer, — to

Take a half a pint of water to be used

To Dress clauces set

when your clauces are broild beate in blanch'd socke y^m in y^e medel & maake a batter with 4 or 5 eggs cream and flour & add nutmeg & salt a pound & or 4 spoonfulls of flower well beate a nutmeg then dge them en y^e batter & fry them en sweet butter then for sase take butter & uarges and sugar

To Make babley bars

Take yeast past & roll it thin & square then take y^e ras suspension cut y^e in 20 slices being pared y^e lay y^e in to three rows as even as you can and be best cure row lay sugar & orange peel cut w^ere small so make y^e y^e let your brens be pretty broild add y^e you may fry or bake y^e

To roast a shoulder of Mutton & Oysters

Take oysters and parboyl them a litle then take some w^e winter sauce & parsley and ferrel near y^e mixe them with y^e oysters and season them with nutmeg and salt and put in a litle of the legar of your oysters and y^e yolles of 2 or 3 eggs hard mixed steer them a litle then stuff your mutton with them then make your saws with thos that remaine against the meat be ready doing a litle vinegar or wine to it.

To Coler fish

Take water & salt & lett it boyl then put in your fish & when you see the stiffs of y^e fish beega to rurne up tis then time to putt in your other Ingredients as beare and uarges

14 Recept for the Ague

Take 2 Ounces of Jesuits Bark finely Powdered and put it in a Quart Bottle and Put a Pint of Brandy to it & a Penny Wt that is 32 Grains of Cochemical beaten very fine Shake it well together and when the hot Litt is off take a Small Wine glas of it full and every 3 hours after take another glass of it full till you have taken it all Besure you Shake it well together every time you take it if you have had the Ague long take another Bottle

*B the Bitterist and Palest Bark is the Best

Take veal and good beef Suet and chop it small put to it 2 eggs Season it with pepper and salt cloves mace and nutmegs hearts cut small Chop these together and put to them a little flower to bind um then make it in to balls for your use

To Make a Calves head hash

Boyle 2 calves heads and take out all y^e bones of one and cut y^e flesh of y^e bigness of an oyster and lay y^e tongues with taken and cut of y^e roots and Season it with pepper salt cloves mace nutmegs and put it in to a Stew pan in to it a pint of white wine 3 or 4 anchoves 2 or 3 shallots in first meet balls some mutton broth or gravy with oysters plump with y^e liquor of um Stew all these together Season y^e whole head with cloves mace nutmegs pepper salt sweet hearts and ground bread then grate it upon a griddle then beat up y^e yolks of 2 eggs with a little white wine put all together stear it well and dish it up with y^e whole head in y^e middle and garnish it with Lemon oysters and first meat balls and y^e brains fried in little pan puddings

To Pickle long Cucumbers or Melons

Take long Cucumbers very green rip um on very clean and dry and take a splinter out of y^e side of each of um and with y^e end of a spoon scrop of all y^e seeds out of them and with cloves mace and hole pepper and hore radish scrape again and tye y^e cucumber with thread tightly hard then lay um as close as you can with y^e cut side uppermost in a earthen pot well glazed then take white wine and Vinegar and y^e same sort of ingredients you put in to your Cucumbers with salt and 2 or 3 Bay leaves let it boyle and pour it boyling hot upon your cucumbers cover them close and after 3 or 4 days put um in a Skillet cover y^e fire let them all next boyle doe um cover them white wine Vinegar then cut

them on in to y^e pott and when they are cold put in a handfull of mustard seed finely beaten cover them close and secure your vinegar cover them

the Ice cream made at court

to a pint of cream take 2 yolks of eggs beat well with Spanish water mingle it well with y^e cream and some soft sugar then put it in to ten potts not very deep but broken on a good deal then a pearing of pot must be narrow at bottom and broad upwards they must have lids to cover them when y^e cream is in put down y^e lids and set them in to an earthen pan to beeg a good deal then lay pieces of Ice round y^e tin pot close to run and cover y^e Ice with bay salt set it in a cold place for an hour then open y^e tin potts and turn them downwards and give them a knock in to your cream dish and scald them up 3 in a dish y^e quantity of cream must be a cording to y^e parts which you may have in London

to Make Orange flower cream

Boyle a quart of milk with a little orange rind then beat 3 eggs and put to them boyle it till it be as thick as cream mill it all y^e while it is on y^e fire then sweeten it to your taste and put in 3 or 4 ounce of orange flower water mill it as you use it and you may eat it hot or cold

M^{rs} Coward's Receipt to pickle Wallnuts
To Eat like Mangoes or

Take Wallnuts before they are shelt and putt to them water blood warm and salt them stand till the water is clear then shift the water and salt it be a little warmer so salt it be every time till it is holding hott if it be too hott at the first it will sett the bitterness they must be shelt every day once or twice when you think they are enough take them out of the water and wipe them and lay them one by one upon a fire or table that they may drain the water from them; then for the pickle Take half White wine Vinegar and half ordinary Vinegar with Garlick Cowe Brare mustard Roman pepper and some white pepper all Sollo the higher the pickle is made for Garlick and Mustard the more they taste like Mangoes; if you please you may salt some of the Nuts and put Garlick and mustard into them Cook up your pickle and salt it stand till it is cold then putt y^e your Nuts into a pott and putt the liquor into them they must be Coverd all over if you please you may putt Dill on the top a bay leaf or two or three give them a pretty taste Cover them Close whilst they stand in the water

Or have soaked the bitterness out of the Nuts with Cold Water but it is very tedious and the advantage only a little brare of

probatur est
Parade? Rurphing

M^r Wilborn

To Roast a Shoulder of Mutton in Bastards

Take your Shoulder of Mutton with great care of
bigness of your little finger so put it and lay it down to
a pan and for some time roast it with water and
salt then when it is half roasted roast it with
good butter then have ready paper Clones and make
beaten very small with some salt a few crumbs
of white bread and a little fine flower and a little
time finely shred so mix them all together and
as your mutton roasts drage it with it when it is roasting
for your sauce take some very good butter with a little
flower fry it in your pan till it is brown then put
in it a pint of oysters and 2 or 3 anchovies so
serve it up with a few Sarcoides of first meet

cer

M^r Stewart. To make Gingerbread

Two Pounds of Treacle 2 ounces of rawe Ginger
3 Quarters of a Pound of Sugar 3 Quarters of Butter
a Quarter of a Pint of Brandy as much Flower
of wales make these Ingredients Staff

Half of above

One pound of Treacle 2oz of Ginger
Six ounces of Sugar Six ounces
of butter a wine glass of Brandy
a flower to make staff

To a Hash of Neale

Take your Neale and cut it into thin slices then putt it in your
stew pan with a bundle of sweet herbs some broth if you have
any in your house if not some fair water a little Lemon peel 2 or 3
cornus of whole pepper etc Let it stew a pretty while then take some
of your liquor & in a small pan mix it with some salt for soft it may
be stirring all while then with good take it of your fire in a
Lemon see just it into your dish with your meat & shake it together

To stew Sweet Breasts

Parboyl your sweet breasts & lame stons a little then take all of y^e innards
an skins from y^e stons so split them & fry them in butter untill
brown then put them betwixt 2 dishes with tow necks a great
Dish some greens of mutton ^{little} spire is but at season it with salt
so let it stand a while so serve them up with vegetables

To make a Pansey

Take a pint of cream & blyle it with halfe a pound of beaten
almonds then take 5 or 6 eggs beat them & put them in to your
cream when it is cold with 2 oz grebed nutmeg & a grain of
muske & amber ^{green} res & sugar by your taste then beat in
4 mackarons or 4 whites bread is a little yeasted bread & mix
gle it & gather & fry it with sweet tates if you think it is to
thick you may put more cream to it garnish it with Peas
bees and oranges you may sack it if you please

Quarles his way of staining Carps

Take your Carps scale

Sparkes his way to Marinade trench

Take your trench & fling ^{them} scalding water for as long as you can hit forty then take them out and scrape ^{them} and put them curthly of y^e skins when you have done wash them very cleane in faire water and with a knife cut of crosse by sides a take whit bread crams grated and sum of lober mixt together & strow pretty thick upon them then leane some clarified butter or boyle ready and drying ran then drange of butter from them being well dyed and put them into this quickle; Take two quartes of white wine one quart of vinegar some sliced temmon for spices one ounce of genger gristly braised or shred halfe an ounce of cloves & mace sett all these in a skillett over the fire till it boyle halfe a quarter of an houre with as much salt as a big nutmeg then take your trench as they are fried and put them into an earthen pott and put your liquor hott upon them keeping them covered for your use

To Coler beefe

Take y^e next piece of a breast of beife to y^e flanke bone it and lay it in brine made with a quart of sturmy water a quart salt halfe bay and halfe white three pching worth of peder salt this by 24 houres then rote it wth finger beaten very fine cloves and mace beaten strow within as much as you like then boyle it in two quartes of white wine a quart of vinegar an ounce of genger halfe anounce of cloves and mace some temmon peder sliced a sprig of baye soe when you thinke it is enough take it of and lott it by in y^e liquor close covered for your use

Butter your paper

Cookeryes

To Make Sparkes his Sauce for boyled fish

Take in se a pound of butter and some Beer wenes put to y^e butter with some horse radish and some of the liquor and some temmon sliced four anchovers mince put all these together with y^e yolke of 2 or 3 eggs then sett it over y^e fire till it is all melted and laste continually keep it stirring that y^e eggs may not boyle then put it to your fish when it is in the skillett boyled you may boyle your fish with halfe water halfe beer putting in some coriase & salt with two or 3 bay leaves and some changes puts

To Cook a Calace head

Just boyle it with three mince one halfe of it and y^e longer then put to it some broth if not broth water toe or 3 backe then mixt some capers mixt some temmon pick nutmeg some oysters mixt or pickled mushrooms with some of y^e liquor with halfe a pound of butter & some salt then set it over some coales to stow shak; ing it often when you are ready to take it of put in a little clove wine & a little vinegar when it is of boake into it y^e yolke of 3 eggs shaking it together that y^e eggs may not boyle then take y^e other halfe of y^e head & boyle it on y^e gridiron when it is enough lay it in a dish with capers soe put y^e half in y^e dish with it

If you want of wine you may give all

To Make sae for potrey

Take your necks of y^e South and boyle y^e in water with a little shallot and a little hot pepper when it is boyled change backe y^e broth and put to it anchove and a little piece of butter and thicking it put in a very little fine flower so put it in with a little lemon iuse if you like it

To Make Quince Marmalade

Take Quinces and Quarter them, having the first
Pared them; then to every pound of Quinces, take two
pounds of Sugar, single refined; take your Parings
and Cores, and Boil them in water, for half an hour
Then strain off the water from the Cores & Parings
and put such a Quantity of that water to Dissolve
your Sugar then put your Quinces and Sugar into
A Stewpan or Skillet - let it over the Fire and let
it boile Yeasurly, not forgetting to Steam it over, so long
as any Steam will arise; and when you finde your Quinces
Tender Enough; Take 'em off the Fire; & take out the Quince
& put them in to a Clean Pan; & break 'em small with a
Spoon. Then put them into the Sugar again: and let 'em
Boile again, till it be pretty thick; or you keep it stirring
lest it should burn too; then take it off and putt it into Glasse
or Potts: which done take some Clean Sheets of Writing
Paper; & cut up to the Shape of your Glass or Pott; and
lay close to your Marmalade. Then take more Paper, and
lay over the Tops of your Glasse, or Potts; and set it in
a Dry Place

Wm. Willard's

15 Cut up your Paper

To Make an oatmeal pudding

Take a quart of great oatmeal and wash them clean and
one quart then as much new milke as will ~~be~~ them and put it scalding
of Oatmeal hot to it oatmeal and let it stand a night close covered then
so steeped next morning take a pint of the best cream 6 yolles of eggs
with seven and 2 whites a little sliced nutmeg and salt and rosewater
for five or six and as much sugar as will sweeten it beat all these well to
findings together and then mix them with the said oatmeal so steeped if
it is not thick able to rise and butter it laying some raisins of the sun
at the bottom and set putt it in a pudding to be baked and put
some marrow or butter on the top of it with some very thin
slices of white bread you may if you please add some blanched
almonds beaten or some candied orange pul or both
the finer to be used before you

To Make Quince puddings

To one pound of large liver bogled and grated take 2 pound of
best sheeted flour very fine and a penny loaf of white bread grate
then beat a sufficient quantity of cloves and mace and nutmegs
and salt to season it with and as much sugar corans washed a white
with of yeast then mix all these very well together with your hand
and lett there be in it first a quarter of a pound of Dates cutt very
small after all these are mixt put to them 6 yolles of eggs and so
make it fitt to be putt in to a gutter but must try if gutts be
close lest they burne

Mr Holders

To dry Neats tongues

Take your tongues and cut ye skins a crose on ye sides or els it will shrink then beat um a little with a rolling pin then to every tongue l a loun 2 pininworth of salt peter which rub in very red then count them all over with coman salt and lay them round in a well glazed pott turning them every day for a fortnight together and then they will be fitt to boyl but they may by a week longer in y^e pickle if you please you must boyl them using tender with some hay when you have drawn out of your oven you may put um in for a little time to dry y^e moister and they will kech a good while

my Lady Sore

To Make Sugar Cakes

Take a pound of y^e finest flower well dried and a pound of fine Sugar and quarter mix them together with a flur conardar seeds Sould then take 8 eggs puting a way halfe y^e whites beat y^e eggs and as y^e froth riseth Skim it of and put it in to your Sugar and flower so you must doe till all your eggs are spent not touching it with your hands then drop them upon tins of wasen paper and set them in your oven when y^e scorch is of

11. Cutur your Oven

two make a case feeding

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Take the yolks of 10 Eggs beat them with Oreg flohar Water or Spanish water then Take one pound of Sugar finely Beat then take one pound of good Butter & melt it carefully as it may not tast of smoke nor Ruine to the Dish then take a good quantity of Oreg seed Candied & citron & some Candied Lemon seed with Dates & mins & slice them so mixe Butter sugar & Eggs & sweet mets all to gather then put it so mixt in to a dish & cover it with Crust made good with Eggs only the yolks beat & sugar & a good quantity of Butter it must be raised with the finest flower dyed in a dish over sun coils

To Make a pie for Summer called a bad pie

Take a Dish up of a legg of veale and as much beef Suet mix them small together wth it Some crummes of bread y^e yolks of 8 or 10 hard eggs some Sweet herbs finely shread Season it with nutmeg pepper and salt with a little Sugar good Store of Corring then temper it with 2 or 3 raw eggs then make it up into little balls as big as pigeons eggs and when it is halfe baked put bet a surrope made with oranges and sugar boyled together it is an excellent pie if well deal as much veale as an egg serve the same pie y^e bakes must stand very thin that they touch past one another for they will swell and y^e pie will hold no Egg y^e balls should be med with y^e white of an egg before they go into y^e pie

To Make a parage of Quillets or Chickens

Take a leg of beef and break y bones then wash and boyle it
and leape for 2 or 3 houres with sweet hearts and onions
with a little of waterlard Bacon, sturle full of Cloves 2 or 4
blades of mace and whole pepper mingled with salt then being
boyled enough and strained have a Lancel of Veal Bulettes or
chickens ready to putt into y broth sett it againe on y fire and
lett it boyle enough for y Soupe putt some french bread dryd
& some sprinage or several wash & cutt a little then cutt some
Sweet Breads into thin slices as breade and as long as your
finger with some lx piddatts boyled and blanched cut very thin
& not halfe so thide as y Sweet Breads then take some tyss
of sprinag and some little forced meat balls you must putt the
breade boylng with some broth and good blatten gravy in a dish
& putt y rest of y Ingredients into a pipkin with some broth
& gravy lett them stee a little till Dinner time then putt y
Veal piddatts or chickens into y dish after these y other things
then garnish y dish with some forced meat balls and Crabs
Cromme and what boyled greens you please as Turkey turneps
Leps, Endive or any such things

To Stew Pigeons

Take your pigeons and quarter them then wash them cleane
& soe y a little in sweet butter then set them to stee in Strong
Mutton broth and a little white wine & oyster mingel with some
of y liquor Spanish bats a bent y ligast of a nutmeg winter
January time parsley and salt bat your dish with a shalote
putt into them some little pieces of Bacon and a few crumbs
of bread & when they are well steaed putt in y yolks of
2 or 3 eggs shaking them well together soe serve them up
with Sippets in y dish

Puttar your paper

Sparke

How to Make balls

Take a pound of Veal y Sinnes and Skins well pickt out
halfe a pound of beef suet then mingle them very small w
a minging knife and when you have cold one putt to it as much
sweet marjoram and time as you thinke fite & a bent halfe
a nutmeg and as much salt as will season it then mix
these together very fine then grate about a quarter of a
loafe of a penny white bread and mixe with it or make it
up into balls with y yolks of 4 or 5 eggs

Sparke

for a hot pigeon pie

Take your pigeons and season them with pepper and salt as
you like it then lay them into your pie with 2 of y afore
said balls between every one of them then put in pieces of
Sweet breads and some pieces of Bacon some yolks of hard
eggs piddatts cut in small pe slices soe close y eye with a bow
a pound of butter and a halfe

Sparke

To Make a hen pie

Take your hen being dressed and parboyle it and cut it in
two small pieces then mingle beaten mace and nutmeg and
salt together and rub y pieces well w it then before you
lay it into your pie cut some thin slices of butter and lay
it at y bottoem of your pie then put in your meat putting it
to it whole mace bits of Lemmon peel some Cloves and cards
ygs 3 or 4 yolks of hard eggs and some Sugar then lay a
good deal of butter on y top and close it up and when it is
baked putt into it a candle of white wine y yolks of an
egg butter or a sugar and a little vinegar beat them well toge
ther: mix y fiars

To Make a good Sauce for any kind of Meat

Take a quarter of a pint of Clarret wine a spoonfull of Sweet
onion water a little pickel of oysters and Capers 2 or 3 Slices
of Lemmon peel an anchovy and a good deal of gravy of
any meat set these on a fire over and let it stew for a
quarter of an hour

To Make an Apricote pudding

first make a very good pudding with grated bread and
cream of yolke of 6 eggs and 3 whites and marrow Season it
with nutmeg rose water and Sugar and when it is togex in
in oven cut 4 preserved Apricocks in quarters and Slice
them into it and see howe it you may put some of y^e
Sauce in if you please

To Make a pottage

Take 3 or 4 pound of beefe set it over y^e fire and when
it is scummed halfe boyled put to it two pound of mutton
or a pound of veal or lamb half a pound of Borden and if
you will have it better then ordinarie put to it a pint of
Capon or 2 woodcockes a small widdow dish full of green
peas a little Sorrell and a very little
peas a little Sweet marjoram and a little time
lett y^e herbs be yinged a little more your pot must boyle but
leaguery being close covered and when it is almost enough
add to it a blade of mace a few cloves and a little pepper
and a pinnage of grave see howe it is with meat if you
think it convenient

To Make a cold Salad

Take a cold capon or chicken and cut it into thin Slices
then mix some Lemmon and oyle add Capers and Vinegar
and some pickel of oysters Slice and put it upon your meat
and in y^e dish and see howe it is

11 Cut up your Bacon

To Make goosebergs grown in a tart

Put first a lay of life Sugar and then a lay of goosebergs
then stre on some more Sugar let y^e leeds of your tart be
cut and bake them in a quick oven halfe an hour

To Stew sweet breads

Parboyle your sweet breads and lame stones a little then
take all y^e grains and skin from y^e Stones so split them
of Sweet breads in y^e middle flower them & fry them in
butter very brown then put them betwix two dishes with too
anchovy & great onion some gravy of mutton a little wine
butter Season it with salt so let it stew a little and Season
it up with vijquets

Sparks

his way of Steaming Carps

Take your Carps scale y^e wash them while they are alive
and putt into a cleane dish then open them and wash them with
Clarret that you may be shure to have all y^e blood then cut
them in three pieces you may cut them down y^e backe halfe
if y^e fish only leave some of y^e tail whole then put them into your
stew pan with y^e blood then cover them with Clarret wine and 6
Spoonfulls of vinegar then take an onion and stuffe it with Cloves
& some mace & put in it together with about halfe a pint of
oysters with y^e liquor & anchovy some salt and some Lemmon peel
& 2 or 3 Spoonfulls of Capers whole with about halfe a pound of
butter see howe it altogether till it is enough if y^e liquor is not
thick enough take 6 yolke of hard eggs Strained thorough a Str
ainer with Clarret wine & put it in a little before you take it up
Shake it together & let it stew in a little that will make
it thick you may rub y^e bottome of your dish if you please with
Shalote

To Stew Oysters

Sparkes his way

Take your Oysters with all of liquor belonging to them then take some parsley chapt very small and some time and put into them with some crumbs of bread grated and a bent halfe a nutmeg grated, and put to it some Lemmon peel See Stew them all together if you thinke it is too thick put in about a quarter of a pint of Clarret wine & when you take it off put in about a quarter of a pound of butter & toss it in to them till it be thicke for Service it up

Sparkes his way to Make a hush

Take your Veal and cut it into thin Slices then take some Clarret wine with of same quantity of Stronge broth a pint of Oysters with their liquor then grate a nutmeg & put in to it with 6 anchoues 2 or 3 Spoonfulls of Capers mingt very small some salt when you are ready to take it up put in a little greasy with a quarter of a pound of butter for Shake it together till it is thicke then let it just warme, and put it in to your Dish with Sippets put in some Lemmon Slices and Lemmon peel thus you may lard a Calves head, you may put in some liquor of your Capours

To Make Sillflower wine

Take one gallon of Spring water, and boyle it halfe away, then putt it to your Sillflowers sliced cleane from all of white of them in a large pott for lett them stand 2 days then Straine it and put to every quart one quarter of a pound of loose Sugar So Boyle it up and within a month you may drinke it

Butter your Paper

To Make a frigacy of Chickens or Rabbits after Sparkes his way

Take your Rabbits of Chickens & cut them into small pieces for wash of clean & putt it into a Skillett, with some Stronge broth or ale both is best & take a handfull of parsley & lime chapt of small & put into it then lett it to stew till they are enough then pour it into a Colander having Sausage of small, then take halfe a pint of Clarret wine with 10 or 12 yolks of eggs, and a nutmeg grated, beat your Clarret wine and eggs well together, then take a couple of pearches mince of small and with seventy broth of meat was brosd in putt of some of flour to stew then putt your meat into it putt to you with of Clarret & eggs a little butter for taste it at anytime, and when it is thicke putt into it Dish than wash your pearch with of the anchoues use in with a good piece of butter, see top it over of fire, till it be thicke then putt it in for your Sauce

To Make pickle plumes for tart or any pickle

Take water, and as much salt, as will make a brine strong enough to bare an egg, then put in your plumes nothing quite ripe, See putt it in a pott & when you intend to use of lay it in brake in cold water 2 or 3 days, See you may keep Cucumbers or Green beanes & when of use of putt it in water See putt it in a pickle of vinegar

Sparkes his way to Stew a Chole

Take your Chole & seale him & cut him over of Des then halfe by him in sweet butter over a quick fire and putt him in to your Stew putt in as much Clarret wine as will cover him a good handfull of parsley, time & nutmeg chapt small & Stron upon him take good onion & shallots with Cloves for lett it Stew all together with some Salt take quarter of a pound of butter and burn it black in a pan, and putt it upon your fish, then take a pint of Oysters with of liquor and six anchoues & some Cloves cut small if you have

any fresh fish broth you may put it in with 4 Spoonfulls of
vinegar at if fruit being wine will not be enough it must
be covered you may put in a Spoonfull of Capers if you
loves them put in some pickled Mushrooms

M^r Leckmers

To Stew a Carpe

First Scale your Carpe & Score it & cut it into 2 or 3
pieces according to the bigness of it. But be Sure you Save y^e Blood
& Season it with salt very much if you Stew it in a quart of
white Claret or white wine with y^e Blood but first Set
your wine on y^e fire with a bundle of Sweet Herbs as Rosemary
thyme Marjoram & a little Savory being washed put them into
a Stew pan then set it on a Charcoal fire a quarter of an
our put then into it a nutmeg cut into 4 or 6 pieces good
quantity of Carpe make a few cloves 2 or 3 onions when
it is Stewed a good quarter of an our put in your fish then
let it stand till you think it is enough which will be in
half an our then take up some of y^e liquor beat it with
some fresh Butter and a little Sacke of y^e Juice of halfe a lemon
put this Sauce & Grate y^e fish then put in your Carps &
Slice some Lemons put on it with some pickled barberries

To Make a butter Cakes

Take 6 pound of flower 6 pound of Correns & white 3 yolks
of eggs that are very well one pound and halfe of Sugar
one full quart of y^e best s^t nutmegs grated & pound of butter
melted in pint of milke but not boyled mix all these together
in an earthen pan and set it before y^e fire a quarter of an our
then put it in a Coffin and see ball it in an even headed as for
great bread

Put in your paper

M^r Leckmers way to Make y^e brown

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When your y^e is 5 or 6 weeks old at y^e least kill him and dress
him as white and cleave from blood as you can and lett it hang
till it is cold then slit it down y^e back & lase it then lay it in
a colt of faire water and lett it lie Lowry at least changing it 2
or 3 times or more till you find it beginning to be a little Soft and the
y^e water that comes from it is not bloody for long you must change
y^e water then take it out and Scrape it and wipe it very dry then
beat two nutmegs and a little Mace and Stew it upon each collar
then take Sage parsley & winter Savory of each a good handfull
& chop y^e very small and Strew some in each collar then Slice
two scales of y^e y^e very thin & Strew it likewise and then par
a Lemmon and Slice it very thin & put some on each Collar
and See roole it up as close and as hard as you can and
up in cloths then take a pretty big Kettle that you think will
boyle y^e milk with faire water and lett y^e boyl gently till you can
thrust a straw into y^e putting into y^e Kettle after they have
boyled a while as good handfull of Salt & about a quart of
good vinegar and a bundle of Sweet Herbs as thyme winter Savory
parsley Rosemary Sage & y^e sprigs of each when they are
boyled enough take y^e out & set y^e upright and when they are
cold take y^e of y^e cloths and put y^e in y^e same Sauce drink
they were boyled in when they have laid a bent a weal in y^e
take y^e out and make french See as y^e other was and if you
mean to Sauce y^e head see it as you did y^e other

To pickle barberries

When you have gathered y^e crop of y^e stalks close to y^e barberries
but do not wash y^e then make a very strong brine enough to have
egg of water and salt enough to cover y^e well then put your barberries in
in a wooden pippin and pour y^e brine into y^e and put a wooden traine
over with y^e in y^e pot to keep y^e under y^e brine and See by y^e cloth cover

Sparks his way to Make Sage Collops

Take your Veale and cut it into thin Slices and hale them with y^e backe of your knife and lay them in your Dish one by one then Scrape on them a bout halfe a nutmeg a strow on them some Sage cut small then beat on y^e a bout a dozen yolles of eggs and see beat them together with your hand till y^e eggs be well broke then lay them in y^e pan to fry with some Sweet butter and when they are fryed enough put them in to your Dish for Sauce put a good peece of butter and 2 anchoves 3 shallots smald into y^e pan and wash y^e pan over y^e fire a little See put it in to your Collops and Scourne it up

To Make Veale Collops Sparks

Take some of your leg of Veale and cut it into thicke Collops and lard y^e fry them in Sweet butter a little y^e make some first meat and hale it up in balls and fry some of the balls then put in your Collops into a Skillett with Strong broth or gravy add some mace & salt you may put in a anchovy if you please see lett y^e skew with y^e rest of y^e balls that are not fryed and being skimed enough add y^e first balls upon y^e top and see Scourne y^e up in a Dish

To Make Strong Broth

When you want Strong broth you may make it with any broken meat that has not fat on y^e and lett y^e pieces of beef that you take your gravy out of and that with y^e rest of y^e Collops

To Make Gravy Sparks

Take a piece of leane buttocke beefe and cutt it in to pieces about y^e bignes of both your hands and cost y^e when they are halfe roasted take y^e of y^e Spitt and put y^e into a Dish thrust your knife in to y^e severall times that y^e gravy may run out

If you want gravy for present use you may take any leane meat such as mutton or Veale and being sliced put it in to your pan with some butter see fry it browne as quick as you can y^e take your meate from y^e butter and wash your pan with some Strong broth and fry them together and it will colour your broth soe as it may Scourne for gravy

To Make a Carrott Badding

Take a pint of Cream & 2 peny lofes or much more Carrott grated as bread six or 7 eggs halfe y^e white taken out a whole nutmeg grated a little salt and rose water halfe a poine of butter methow more halfe a pound of Sugar but that at your discretion 2 Spoonfulls of fine flower stir it well together it must be pretty thin so put it in a pan but having your pan very well and lett it bake a little above half an our and when it is baked see it up with Butter a Sugar and Saide

To Make a Bisel of Bidjeons

Take a dozen of small Bidjeons and some Lamb Steaks and Curres and beefe palats thin boyle y^e searoady by y^e Silvers in Strong Broth made of purpose then take some gravy mix it with a little Strong Broth that hath first washd your frize that you want

your gravy if then put y^e gravy into a Sallett and boyle
it a little y^e take y^e crust of a french loaf and lay y^e in y^e
bottom of y^e Dish of on y^e coals and Scald y^e bread with the
Strongest broth you have then take your gravy and pour it
all upon y^e crust and afterwards put your pigeons Lamb
Stons Sweet breads and pablets into it y^e Lamb Stons
Sweet breads and pablets must be cutt into small pieces like
ye: they are boyled but y^e Pigeons must be whole you must
boyle some mace in strong broth and Season all y^e rest
with Salt according to your pablett

you may if you please Steer some of your fowle meat
made in bade with your pigeons

To roast an Eole

Take your Eole & Skin it then cut it in to so long peeces
as you like to waffle then take a good quantity of Sage white
lime and bay leaves so mince them very small and Season
it with some pepper and Salt so stuff your belly of your Eole
and Steam it all upon it and so lay it down to rest until for
Sauce take 2 anchours and put y^e in to a little claret wine set
it on y^e fire to mill then put in some gravy a little Butter and
vinegar & pepper

To Make Lemmon Custard

Take a dozen of eggs and beat y^e put to y^e y^e juice of
Lemmon the peel of one cut very thin and put in y^e your
pablett y^e strain it and set it on the fire stirring it
till it be as thick as Cream

Cateris

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To Make a french Cheese

So a pint of creme take 4 eggs putting away y^e white beat
y^e very well y^e put into y^e eggs half a lemon then get y^e
cream on y^e fire and when it has boyle then put in your eggs
and it is come two curds put it in to a cloth to strain out
all y^e waty and when it is so strained put it in a Dish and
beat it very tender y^e sweeten it with fine Sugar and a little
Rose water if you please you may put in some amber yeve
then lay it in a Dish y^e put creame to it or cover it y^e Snow

To Make a Calves head py Sparks

Boyle your Calves head and cut it into as thin slices as
you can then Season it with nutmeg a little pepper and a little
Salt y^e take rings of Lemon and oranges Candy and a quart
of a pound of Dates and being cut in to thin slices put y^e in
with some reasons of y^e sun mixt with y^e so put y^e ad in your py
with some butter and when it is baked make a Candle with
with white wine and eggs season it very sweet with fine Sugar
after this manner you may make a Chicken py only put some
marron in it instead of y^e reasons of y^e sun

To Make a Battalia py Sparks

Take a piece of Beale and some safe suet mince both very Small
and Season it with nutmeg and Salt and a little pepper and
Steam it on y^e bottom of your Dish having past at y^e bottom of
your Dish as for a flourantine then take 3 Chickens and Scald

Take very clean cut it into small pieces season it with nutmeg a little pepper and salt and lay it upon a moist meat if you put upon it Burros and Lambstons cut in to pretty big pieces if it be Starkechocke time take it botome of some boyled cut it and put amongst it rest some also of marrow of a couple of marrow bones whole upon it if you putt a bent a pound of butter on it top of all and so bake it

To Make a hash of veale

Take a neck of veale and cut it in to pieces if you putt it in a stew pan and cover it with water putting a blade of mace and a bundle of Sweet Herbs see let it stew till it be a single then take some gravy or rather strong broth if you take some of that broth it was stued in with some kernish wine a little juice of lemon and some of it peel one anchovy if you take of one egg a little butter with now few corns of whole pepper set it on a fire and stir it well till it be thick so putt it face into your meat being in a dish you may for haste see your meat in a frying pan season it salt

To Make a Patty of Sparks

Take half a dozen of equal Bidgeons being if you take first meat and make it up in small balls lay it about of Bidgeons in a dish if you take it yolks of hard eggs and lay it among the balls if you take 6 burros 6 Lambstons and 6 Starkechocke botlans boyled being cut in pieces if you take a bent half a quarter of a pound of Bacon where it cuts late and leave it cut in thin slices & lay a top of all it of marrow of bones and a little butter if you think with some gravy if you putt in parrot if you have any

To bake Baked Venison Sparks

Take your Venison bone it and parboyle it if you have it in great lards of Bacon season your Bacon first with pepper Cloves and mace beaten and nutmeg but left of pepper if you have of other good Store of ginger beaten if you season your Venison with of same Seasoning cutt in to such pieces as it may be as close in of pott as is possible if you fill it up with butter bake it till it stand a bent 6 hours in of over cover of pott with some part of day after it is baked make a hole in it with your fowling pipe to of bottom and let all of gravy run out of it if you fill up of hole with Clarified butter

To Stew Rabets on Chickens Sparks

Take it and cut it into pieces wash it clean put it in a dish or stew pan with some Shalots and time and parsley some hole pepper and ginger and a little mace putt in some little pieces of Bacon putt ligour and other things according to your meat see it on a quick fire with some first meat if you please or gravy 2 or 3 yolks of eggs to thicken it and a piece of butter and some juice of lemon with it peel and some white wine but you must putt it in last or else it will harden if meat some salt take out of spise before you putt in your eggs as much as you can if they be chickens you must flea them

See

To make Eels

Sparks

Take of biggest Eels you can gett flea y then slit them
down y back and take out y bone clean y Stron in them
ginger cloves and mace beaten and some Salt y role them
up and bind y hard w tape y take a quart of white wine
y and beat a pint of ~~ginger~~ put them in into the
Slit with whole pepper claus and mace sliced ginger and
a Lemmon or 2 sliced see put in your Eels and boyle it
till it is hole it then when it is boyle enough put ad twize
in an earthen pott four your sp of Spickel begins to burn
boyle it quine putting a little more wine and Vinegar

M. Deffert

To make Clove Cakes

Take your clove and cut of all of white from y then Cleanse
y and from y seeds and afterwards lay Sugar at y bottom
of y pott then a layer of Cloves and so interchangeably till
you have layd all your Cloves in putting 2 or 3 blades of mace
in y side and press y Cloves neatly with your hand after
wards put in your Vinegar as much as will cover y and lay
y close stopp'd with double paper

Coolers

To heat any fowle of Chicken

Take y and cut y in pieces and set y before y fire to broyle
till they be hott y take a little wine or Sider and put a Shale
and some ginger sliced 2 or 3 cloves and an anchovy take
out y spices and put in some butter to thicken it and
little Vinegar you may put in some Capers and some Sausage
cut small if you please with some hole pepper and Salt
and a little gravy if you have any and see Showe it up
with Sippets.

J. Cury Palmer

To Make French Bread

Take a pint of milke halfe a pint of water and 2 Spoonfulls
of yeast y warme them together and put to y six whites of eggs
well beaten and a quantity of salt make it up in a light
puff and lett it ly an houre then make it up in roles and
take care that y roles have noe Cracks your Oven must be
very hott

M. Whitton

To Make a plumbe Cake

Take six pound of fine flower well dryd 6 pound of Corrus
well dryd y best way is to wash y and dry y over night and
spread y in a Dish and spread your Sugar over y which must
be allround of loafe Sugar beaten very fine 2 dozen of eggs
one with white and y other with out two pound of butter a
quart of cream your Butter and cream must be melted together
and a quart of Ale yeast 2 nutmegs and if you please a little
rose water to give it a tast y put it in your coffin and lett

your Oven be as hott as for Manchet and put it in
for an hour and stoppe it up close if you drin it and use
it with halfe a pound of loafe Sugar and a spoonfull
of rose water if you put it in your Oven againe and let it Stin
half an hour

my Curia Steeved To Make Lemmon Bisket

Take half a pound of fine flower with 1/2 a quarter of
a pound of loafe Sugar beaten very fine if you have of
one Lemmon cut very small mix all these together if
take 1/2 an egg leave out of white of 1/2 of it put in to 1/2
egg 2 spoonfulls of rose water and 1/2 juce of one large
Lemmon and beat it very well together till they rise
to a froth and as it froth rises put it in to 1/2 Sugar
and flower so da till it is all in and that it looks very
glay and white if make little paper pans and put it
Stin in to 1/2 if you have a quick Oven and backe it
Sifting flower and fine Sugar over it as they goe
in your Oven you must continue beater it till they goe
in to your Oven or else they will be heavy

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M^r Gule To Make Sausages

Take one pound of pork, and cut of all the sinnow, if
beat it well then take alfoe a pound of pound suet, and
beat it by it self very well, if beat it together, very well
then take a pint of Bysters liquor and a handfull of Sage
Some Majoram, and a little thyme, if you ad to a powder and
for spice, some pepper nutmeg and cloves, with some Salt,
all these must be poundd well together, add to these about
a pint of ale, and soe put it in a gadspott, covered and as
you use it make it up, and fry it with fresh butter,

To rost a Hare

first care of Hare and wash it well from all the blood take
a pound of beefe Suett Shred it fine 2 anchovy and onion
some nutmeg some thyme some Salt majoram all cut, and mix
and it in of belly of your Hare and row it up and baste her
with Clarit and butter and when it is rosted melt some butter
and vinegar and an anchovy and when you put your Hare
in of Dish cut open the belly of your Hare and mix that it your

To Make an almond Bisket

Take a pint of cream boyl it with a blade of mace if you
it into a Dish to cool blanch a quarter of a pound of fine
Almonds beat it very fine with a little rose water or
Sponish water is best if you have any of y^e yolke of an

eggs and 1/2 whits of two 2 or 3 spoonfulls of fine
flower a little salt and a spoonfull of fine Sugar
mix all these together butar your Cloth well and
ty it up close that no water may get in when you
take it up you must let it ly a little before you unty
it you must sticke it full of peeces of Almonds and
see Scarve it up with butar and Sugar for y^e Sauce

52^o Make gosbery Cream

Take your greine gosbergs put y^m into a Skillett and
put to y^m as much water as will cover your gosbergs
so scald y^m and take y^m out drying y^m well from y^e water
they must be very soft before you take y^m out and
then strain y^m through a Sive y^m put your pulps in
a Skillett with cream and 1/2 yolks of 3 eggs beten
very well with as much fine Sugar as will sweeten
it so set it on a y^e fire and let it just boyle See
Sceme it up in what you please

53^o Make Sauce for a Fed of Mutton

Take your Oysters with y^e liquor and put to y^m a
bount half a pint of Clarret wine and some gramy
1/2 yolks of 1^o eggs a little butar 2 or 3 Anchors and little
mace and a little time shred smad if you please you may
put in some crums of white bread then take some
of your Oysters liquor and stafe your Mutton See

65^o 25
let it roast and when it is almost ready gett your Sauce
over y^e fire and Stir it till it be ready least y^e eggs shal
curdle you may put in some Lemmon, and some horse
radish

To Make Almond puddings

Take a pound of Marrow, and a penny loaf grated a
pound of loafe Sugar a pound of Jordan Almonds blanct
and very well beaten of candid Lemmon and candid
Siborn half a quarter of each shred very fine a little y^e
as nutmeg and mace mix all these together and wet y^m
with 1/2 yolks of 6 eggs with a little cream and some mace
and Amber grease and See by y^e your gutts in to little puddings
you must put in some salt

To Make Sauce for a line of Seal

Take grease and a little Elder vinegar a little butar some
strong yells and an anchovy with oyster liquor or any other
pickle liquor and some clarit wine or for want of that
some sidar some hole pepper and some Salt set y^m all on y^e fire

To Make Dress Mushrooms

Take your Mushrooms and peel y^m without and within
pick out all y^e red stuff and fling y^m in faire water as
you do y^e put y^m into a Sauce pan stroving some
salt upon y^m let y^m boyl in ther one water till they
be tender then strain y^e water out of y^m and then
put y^m in y^e Sauce pan a gaine to try if any more
water wil come out of y^m and if none will come then put
in some butter stirring y^m they will take up all y^e butter
then put in some Clarret wine and some gravy and
some rockingbale or Shelott and some hole pepper and
some salt and a little vinegar see let y^e Stew a quarter
of an hour then take 2 yolks of eggs and beat y^m with
Some of y^e liquor then put y^m in to y^e Mushrooms
Stewing y^m all y^e while for fear of curdling and so serve
y^m up if you have no wine you must use vinegar and
water

Sparks

To Sauce Thornebacke

Cutt y^e thorneback in to 3 peeces y^e wide part of y^e
body from y^e head to y^e tale being one of peeces boyle
it with water and salt and being boyled enough take
y^e of take skin and when it is cold put it in to Some
drink made of beere and salt and a little vinegar and
when you eat it bruisse y^e liquor with some mustard

To Stew Soles

Sparks

(26)

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Take your soles and Scale y^m but do not flie y^m put y^m
and slit y^m down y^e belly and see fry y^m with oyle or
Clarified butter then take y^m out and lay y^m upon a plat
upon y^e belly gently see as you brake net of fish then
take out y^e bones and in ther place lay anchovies washed
and split in halfe with some oysters y^m close y^m up again
and take some of your oysters pearboyle and flour y^m
and fry y^m then put your Soles in a dish with some
Clavett wine and half a pound of butter cut into them
with a Spent halfe a pint of y^e liquor of oysters and one
whole onion stuff with elow see Stew y^m altogether
gently on some ebles and when they are Stewed enough
Searve y^m up with y^e fryed oysters about y^m if you would
y^e Sauce looke blake you may burne y^e butter that y^e y^m

To Make a frige of Chickens
or young Rabbats

Cut your Chickens or Rabbats in pitty small peeces and
fry y^m in sweet butter till they are browne then take half
a pint of water half wine or half ale which you please and
put in y^e pan with some fine shred small bread Shelott
and some pepper and salt see lett it stew together till
y^e liquor is almost gone then take y^e yolks of 2 eggs
with a little butter and a little vinegar see Shake up
pan till they be thicke enough

To Make Rice puddings

Take a pound of Rice wash it and dry it well by fire and beat it then put to it halfe a pound of Almonds blancht and finely beaten and some orange flower water and a quart of cream and y^e yolke of 9 eggs with 3 white as good quantity of y^e best Suet cut very small mace is best some nutmeg and salt and sugar so stov y^e well together see fit your gutts but not too full for it well served you may boyle your cream with a blade of mace so let it stand till is cold enough to put amongst your eggs

To Make a Cods head

Take y^e Cods head and boyle it in some water and Salt and white wine and an Orange cut in halfe then for your sauce take butter and some Elder vinegar with some beaten ginger 2 or 3 anchoves a leant half pint of oysters liquor so drain it up very thick then put into some Frimps and some pearboyled Oysters let y^e just heat in then take y^e head being boyled which it will soon be then take of y^e black skin and your face in your dish and poure your sauce upon it garnish it with some fryed oysters dipp in butter and y^e Frimps if you have any pine apple seed it with see very well in y^e Sauce

Sparks

To Make a Toadie pye

Take a Toadie, and good it and quen it in y^e bake take out all y^e bones then lard y^e inside with great lard of bacon so as it be not seen on y^e out side then take pepper, ginger, nutmeg, cloves, and mace, and beat them well and mingle y^e with some salt so season it well with it and put it in your crust with good store of butter and soe bake it and if you keep it cold if y^e but a doth not covar him put some more to it clarified

To Stew a Leg of Beefe

Take a good leg of Beefe beat it very well with a pestle and break y^e bones then put it into a stew pan with a gallon of broth that mutton hath been boyled in one fresh beefe put in to it an ounce of whole pepper, cloves, mace and nutmeg, a quarter of an ounce of y^e mace bounde soe let it Stew 4 hours softly then turn it and let it Stew halfe an hour longer or till your broth be wasted so that there is only enough left for Sauce a quarter of an hour before you take it up put in a quarter of a pint of Claret wine 3 whole onions a bundle of sweet herbs let y^e Stew till together for y^e Sauce take some of y^e broth with an anchovie and let it be dissolved put in one spoonfull of Sausage one Spoonfull of Capers and an few mushrooms and almost

halfe a pound of butter let all these with y^e
butter boyle up together one good boyle then take
it of and brew it betwix two things hit it be thick thou
can pour it upon y^e beefe and find it in with Sijrets
you must take out all y^e onions before you send it in
if it be not salt enough you must Season it to your
taste

To Stew a necke of Mutton Spawles

Take your mutton and cut in peeces it into a frying
pan with a little sweet butter then fry it very browne
and putt into y^e pan to it some strong broth and some
claret wine then hold it over y^e fire a little then take
y^e brownest of y^e meat of then putt your meat and
broth together into a skillett or stew pan adde into
it some capers minct two or three anchores a whole
onion stuck with two or three cloves a little grassy Gorm
egister or Capers liquor for hearts some time and parsey
cutt small if there be not liquor to cover it put some
more of your strong broth and see lett it stew till it is
enough Season it with a little Salt

M^r Welburn

To Make good Ham

cut a leg of porke in y^e shape of a wastfallia name
then take a quart of bay salt bet 1 smad or rube y^e ham
thor dry with well with it y^e upon y^e a quarter of a pound of Salt peter
Sweet hay or y^e upon y^e a quart of a pound of coarse sugar let it by nine
days washing it every 3 days

To Stew a Bistock of beefe

Beat it well and Season it with Salt & grosse pepper y^e
put in a blad or 2 of Stace and one Shallott then put it in
a venison pot & cover it downe with one pint of water in
it then doe it over with past and set it into y^e oven with
a bask of bread for y^e hearts take yong Calverts a hand
ful of parsey and a little Beet boyle them in liquor for half
an hour then take them out of y^e liquor and put y^e into
y^e dish being Chopt small see how y^e beefe a top of them
with y^e liquor y^e beefe was baked in powdered upon them
see lett y^e stew upon y^e Coales till you Season it in

To Stew a Bistock of beefe

To Color Beefe

Take a flanke of beefe and putt in a pale of water a quart
a great handfull of salt into y^e water see lett it by 3 dayes
skipping y^e water every day putting in y^e same quantity every
day then take it out of y^e water and take out all y^e bones
and skin y^e Season it with sweet herbs and Spice and rub
Peter cuts gashes in y^e meat and rub in y^e Seasoning take
y^e Cumbercutt put in 3 or 4 anchovies then rub it hard up
and binde it with tape then put it in a pot with a quart of
Claret and as much water 2 onions quartered 4 or 5 bay
leaves some salt 6 anchovies cover y^e pot with past
and set it in to y^e oven with browne bread when it is
baked take it out of y^e liquor while it is hott and hang
it more y^e fire

To Make Almond milke to drinke

Take a quart of Almonds blanch them and pound them in a stone mortar beating a little water with ⁱⁿ then take more water till it looks as white as milke then take as much Rensh wine as your please and boyle it with your Almond water then take 2 yolkes of eggs well beaten put in to y^e Almond milke soe you may drinke it hot or cold it will be as thick as cream squers your Almonds throw a sere sine

An Almond milke to drinke in a fever

Take french Barly & boyle it then sift it and boyle it in fresh water with Bishoppe & burrage flowers lincor wort and sorrel & make seeds then straine out y^e barly take to one pint of water about 10 Almonds Blanched y^e like of pumplin seeds beat with a little rose water and straine them into y^e barly water doe this till they be dry and know moisture will come out of them then set it over y^e fire but not boyle for feare of Curdles

To pickle Flowers then sweeten it ^{Sugar}

Pickle them

of Lady & John A scalded Cheese

(20)
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Take six gallons of morning milke as it comes from y^e Cow and one gallon of night milkes cream then take a quart of water and heat it soe hott that it may make y^e cream and milke hot enough to set together then put the water into y^e cream and strain y^e both into y^e milke & stir into it a little rennet or lett it stand untill it come if it should be very long before it come you may set it neare y^e fire when it is come break it but not too much to Sink it without breaking it is best then take y^e whey from the curd and put y^e curd in a cradle with a strainer over it to drain y^e whey from it set ab^{ove} y^e whey over y^e fire and make mild curds and when they are ready take a new deep fat it must have a hope for know fat is deep enough with out then take a cheep cloth but first wash it in cold water and lay it in your fat upon a pare of Cheere tongs over a limbeck then take a flitting dish full of y^e scalding whey of y^e fire and put it in to y^e fat then put in a dish full of y^e Cheese curd you must cover y^e bottom of your fat w^{ith} y^e Cheese curd then a dish full of scalding whey if it does not fet former put in a nother dish full of scalding whey and when that is run from it put in a dish full of y^e mild curds lay it all over y^e Cheese curds then press a nother dish full of scalding whey and y^e mild curds press it down softly with your hands but not too break it soe doe till your Cheese be thick enough your Cheere curd must be upward if it is deeper then y^e fat so that it must be at y^e first pin a cloth hard a bowl that press that is above

If fatt then power 2 or 3 dishes full of scalding whey
mar ad so put your Suter a pon it and a litle waite
at first til it has run running white whey and then
put it in your press and press it as hard as you pleas
let it stand in y^e press an houre or two then turn it
in to a cleane cloth rany out of faire water then doe
creay + howers if your cheese is too litle for your fat
lay upon it a round trencher that will goe into y^e foot
of chee borde a pon that soe press it in this way makes
y^e best chee then Sutt it all over at night and let it
stand in y^e press till next day if take it out and pin it
up in a cleane napkin looke to it every day and wipe it
when it wants keep it in clothe a month stuffing y^e as
often as you finde occasion Sometimes you may put it into
wet clothe wounding hard out if you see they dry too fast on
y^e out side if ther should happen any crake in y^e Chee
Stope it presently with butter when you sale it out of
y^e clothe if y^e weather be dry butter it all over very thin but
if they stand in a coole place you need not you may make
it in y^e month of May or begering of June

the round line is y^e height of my Ledges hoop and it must
be about the size of a halfe peck in compass it must have
fodmers to goe within it and a few round holes in y^e side of
y^e hoop to let out y^e whey when it is prest for 2 or 3 howers
we breake y^e curd againe and lay it close if y^e ground is
not to make rotten chee but if not tis best not to doe it
you may press it 2 days if you please like you chee very
close

To Bake a Christhead

(31)

first cleave y^e head and take out y^e Braines and wash
y^e any cleave y^e put y^e brains into y^e pan you take it in
with a pint of Claret wine and as much water as may be
convenient too steer y^e brains put in a bunch of sweet heart
that is partly sage and a litle time and sweet marjoram
y^e season y^e head with pepper and salt then lay it in
over y^e pan where y^e brains are but not let y^e head touch
y^e liquor nor brains you may lay too sticks a cross to bare
it up soe bake it tender but not cored it if you must steer
a pint of Syster and a couple of anchones and when it cometh
of y^e oven shroud your hearts and brains together and
put y^e into y^e stoned Syster and y^e liquor of y^e pan it must
bake in y^e put in a good peece of sweet butar soe beat it up
thick soe put your meat in a dish and power your same over
it with fryed sageses layed over y^e head and frye peeces of
bacon and pickled barbers laid a bout y^e dish and beefe put
boyled tender and cut thin and put in y^e sauce if you please

a Sacc for a Capon or hen

Take a lemon and a peece of y^e vine if mins it small and
take some crumbs of bread and rest to y^e lemon if put some
butar and some onion water y^e set it on y^e fire till it is melted
soe pour it on your Capon

To Make beef Collops my Uncle florens

Take your beefe a slice it very thin then hack it with a
backe of your knife very neer then cut it with a roling pin
fry it in a pan with fresh butter for your Sace take
Siccar and strong broth or water and Clarret wine with 2
or 3 anihones a pretty deal of time peper and salt and
shelott cut small so steew it a little in a cloth when
meat is fried enough mingle y^e yolkes of 3 eggs well beaten
with your sace if you put your sace into y^e frying pan to
your meat shaking it well for feare your eggs should cooke
System liquor will doe well garnish it with forest meat balls

To Make a Beefe pudding

Take a pound of Beefe and a pound and halfe of beefe
suet shred y^e very small your Beefe must be first par-
boyled if put in some nutmeg and some peper and salt
y^e yolke of 2 eggs and 2 white and mix it with cream if you
put it in to a colwort leafe and put it in a linnen cloth and
when it is boyled enough take it out of your bag but
leave it in y^e colwort leafe so searve it up.

To Make sace for Partry

Take a penny lofe and cut it in to dice and put it in
Sace pan with some water and halfe a onion and a
your bread Lemon cut in little bits and some of y^e pul see set it in
must be very y^e fine and let it boyle till your bread has soaked up all
white and
your water a most see put it in y^e dish wth y^e Partry

To Make a good Pudding

Take a pint of cream Boyle it with a peade of mace
y^e power into a bason to cole blanch a quarter of a
pound of almonds and beat y^e very fine with some strong
flower water then put it to your cream and y^e yolke of
3 eggs and two white beaten with 2 spoonsfull of fine
flower a little salt and as much lofe sugar as will sweeten
it see sture your things all together if wet your cloth
and butter it and put some flower on it a very little so
ty your pudding up in it let your water boyle before you
put it in last an hour well boyle it and when you take it
up let it lay a little before you unty it for sace melt butter
and sack and sugar and chik it round with blanched almonds
and dringe just cardid and cut in little slices

Mr. Hasckris To Counterfeit Westphalia Bacon

Take Parke because of y^e singe of y^e graine and cut
it Westphalia fashion y^e lay y^e hams in water an
hour y^e beat them well with a roling pin and salt
y^e salt Peter and let y^e lay 3 weeks in y^e brine then take
y^e out and dry y^e in a cloth y^e smoke dry y^e with
sweet straw or sawdust till they are well dried which
will be in 6 weeks y^e hang them in a dry place &
when you use y^e boyle y^e in faire water with a
handfull of hay till they are just tender y^e take
y^e out and boyle y^e second time with some of

of same water sauegather with a pint of clarett wine
a quarter of an ounce of cloves and some sage till
you may run a straw thorough then you may either
serue it up hott with Chickens or pigeons or keep it cold

To Bake Neats tongues — M^{rs} Howleriggs

Salt of a weele with bay Salt and take as much
Salt Oyster as will lay on halfe a crown for 3 tongues
thrust it in to of roots of 3 tongues and boyle in one
Lour till they will peepe then season them with beaten
pepper and a little nutmeg and Salt and a few cloves cutt
little holes with a penknife up and down in of tongues and
thrust of seasoning in to them mixt together then
put of into a pott with 2 pound of butter and bake
them 2 or 3 hours and before they are quite cold cover
them up with butter they will keep a quarter
of a yeare eat of with mustard and sugar.

To boyle Chickens

Put of Chickens into a cloth well flowered and when
they are boyled enough take strong broth and gravy
of yolkes of 3 hard eggs well bruised with boyled parsley
minced and some goosberges or grapes scalded and some
butter and set it over of fire with salt and a little juice
of lemon or vinegar and stir it and when it is well
thickned pour it of Chickens.

To Bake a Buttricle of Beefe

Bake it to cutt it into several pieces to season it with pepper
salt cloves and ginger a little nutmeg Season it high
then put in suett at top and bottom to bake it with and
let it bake till it is tender and as soon as you take it out
of of oven breake it all to pieces with your hands and
put too it of fitt it was laded with and some of Egg
and some melted butter that it may not be too dry and
when it is well broild and mixed put it into a pott a
queerer it down hard and when it is cold cover it of melted
Butter

To dry Neats tongues

Cutt of your roots and putt of in water for halfe a houre and
longer and when you have washed of cleane all them with
bay salt and salt Oyster and putt of in to an Earthen pott
red glazed of of brine may not run out let of lay in brine
3 weekes of take them and dry of with saw dust or straw
and when full dry you may hang them up in of kitchen
of some picked well with scarce for an great many tongue
in 3 weekes they will be dry enough if your smoke be constant
they will boyle in 2 houre time with some hay a houre
H²

How pickled Brims buds

Take ye buds before they are yellow on ye tops make
a brine of vinegar and salt star it to yeather till
ye salt be melted then put in your buds and store
ye once a day till they be swelled with in ye brine or
a better way
put them over night in salt and water and ye next
morging draine them well from ye water and salt
then put them in a fine canvas bagg and put
it in to ye potte your desige to keep un in then pour
a paxe then vinegar and salt with some hott pepper
clew and mace boyling hott keeping them close covered
this will ye find them green you may pickled with
leaves or Eldar buds this way put day leaves over ye
and ty them close down with a bladder

To make Almond butter

Blanck a pound of Almonds and beat them well with
rose water in a marble mortar then straine them in
to a quart of cream so Churne it in a little churn
that will holde a quart or a glasse bottle shaking a
bout continually and when it is come wash it and
season it with lofe sugar see dish it up

M^r Mellstone

To Make a red cake

(37)

Take three pound of well Red flower three pound of Curr
Eighteen eggs white and all e very well beaten with a quarter
of a pint of sale three quarters of a pint of good ale yeast
mix ye eggs and yeast together and straine them through
a hare sieve into a large pann then have ready a
pound and halfe of half butter melt it in a pint of sweet
cream then ~~some~~ put in ye eggs and Cream in your
flower and Currants see mix it together with a pinding
Stirrer not touching it with your hands have ready
your Coffin or box with strong paper at bottome well
buttered your oven being redy hott Sett it in an hour and
halfe will bake it if your oven is quick you must not
put up your oven till in a quarter of an hour your cake
is in for after it is in it will sworch and hardne if you do
and hinder it from rising and when it is baked have
ready your Glazing which is lofe sugar and eggs and
spread it over with a bunch of feathers

To pickled in manner of Salets

Made a pickle of 10 parts vinegar and one part salt
put salt in it then boyle it and then put it into an
earthen pot to keep then when your pickling or
leaves is fite put them into this pickle first curing them

in length to your liking and let them ly in it
a month or more then take your salets out of
this pickle and put them in for a stew pan of
sare pan of faire water set it on a gentle fire and
cover it close and when they begin to boyle take
it off and set it by to cole then set them on it fire
and when they begin to boyle take it off and set it
by to cole thus doe till they be green to your minde
then make a fresh pickled as before only boyle in
it cloves mace ginger and hole pepper and salt &
when it is cold put in your salets and lay a round
double browne paper close to it and ty it close
round with a bladder thus you may pickle any
pickled only for Cucumbers put it to it ask
Leyes may be done soe

To pickle fruite for tarts

Take your fairest fruite gather it dry take y^e stalks
from them and put them one by one into a glasse bottle
that has a very wide mouth then set your bottle into
a bishop of water your bottle must be close stoped and
when your water begins to boyle take it out and
put rosin upon y^e cork then set it in a cole sett
to keepe for your use

Rh

To Make ring Cream

Take y^e Juice of 4 oranges and squeeze it in y^e peck of new
large Linnen finely purged then take 8 yolles of Eggs and
but one white then beate them very well then put them
put them to y^e Juice with one pint of faire water and
two spoonfulls of ring flower water so sweeten it to your
taste with soft sugar then strain it through a haire sieve
set it over a gentle fire stirring it continually but let
it not boyle and when you see it thick enough and that
it is as thick as good cream put it out and let be cold and
then serve it up Amber greene with it

To stew a butch or Quoy of Beefe

Take a rumpe of beefe and bene it seven it as you doe desire
then take a pound of beefe sweet finely shred put it at y^e
bottom of an earthen pot and lay your Beefe upon it then
take sweet hearts as you like cut them small and strow
on y^e beefe then strow a handfull of sugar over y^e hearts
and some capers shred then lay your bones under it and
pour a pint of claret wine & or 2 spoonfulls of vinegar then
cover it with coarse crust and let it take 6 hours

To make Shrub

Take 3 Lemons Chop them very thin & cover into an earthen Jar with the juice of the Lemons and a quart of the best Brandy by it close down and take the Husks of the Lemons and put them into another Jar with 2 quarts of Spring water let both stand 5 days then put the Liqueur to the other and add one more quart of Brandy and two of White wine and one pound and a halfe of loaf Sugar stir it together till the Sugar is melted and let it stand till next day Scum it well and wett throo a Jelly bag put it into a dish fit for it and stand a month draw it off into Bottles with a Lump of Sugar in every Bottle you may make it of Sider and Brandy but then there must be neither White wine nor

To make Cornelis wine

To 10 Gallons of Water Wine Measure put 20 Pound of good Raddis Sugar, and when it is melted beat the whites of 8 Eggs and put it in and scum it clean let it boyl an hour then strain it and set it to cool when it is Cool enough put in 8 or 7 Spoonfulls of good vnos yeast that is not bitter of the Hop and let it work 2 Days then have your Vesel filld with Corvillis powder your Liqueur upon them. But let not your Vesel be full for it will work over then then put in the Rinds of 6 Lemons and stir it well every Day with a Silver Tadle when it hath worked 5 or 6 Days put in 6 pound of Rousons stoned and a pint of Syrope of Marshmallons you must keep a little more of the Liqueur working in another thing to fill up your vessel when it had done working

To Make Straw Creeper Mad ⁱⁿ flies way (35)

Take four quarts of cream and four quarts of Stralings let your cream be made a pretty scale hotter then milk from 3 come then put to it a spoonfull of very good rannet let it come very hard and when enough take it up as hole as you can from boiling and put it in to your straw Creeper then set on your straw cover and let stand an hour with a boat a pound weight upon it to sink then turne it and sprinkle a little salt on both sides after that turne it as you see occasion a boat 6 or Eight times a day let it stand in y^e fat till it will stand of it selfe let it lie 3 days and then put in ash leaves and see let them lie till they be ripe enough you must turn um 2 a day and fresh leaves over

To Make very good ginger bread

Take 2 pound of treacle 7 eggs well beaten three spoonfulls of ginger and some caraway seeds beat these very well together till it thig then sture in a pound of fine flour and see make it in a paist it will be two hours a baking your oven must be quick

then Clay it up Close and let it stand 2 months in y^e
Vessel then if it is fine Bottle it off or else let it
stand till it is; if you find it is not Sweet enough
put 2 or 3 lumps of Sugar in each Bottle

M

To Make Baum Wine

To four Gallons of water boyle pound's of Sugar
the Whites of six Eggs to raise the Scum: boyle
these together and let it stand to be cold then
put two pounds and a half of Baum leaves
tho your Barrel and Slice three or four Lemons
into it, then put your Liquor to them & put a
little Yeast upon it let it stand in the Barrel
Eight or ten Weeks and then Bottle it

If you like Syrup of Lemons put four
Spoonfulls to each Gallon.

To Make Limmon Cakes

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Take halfe a pound of double refined Sugar and w^h much whites
of eggs extremely beaten as will make it in to a paste be sure
not to make it too wet then cut some Limmon peel very fine &
put in with some of y^e Juice for make them into small round
Cakes and put upon papers buttard and flowerd so bake y^e in a
gentle oven

To Preserve white Currons in Jelly

Take y^e largest of your Currons and pick of y^e black eyes and take
out y^e seeds take y^e of y^e shells then slice y^e rest of your Currons
and put y^e in to a silver Chason and a pint a quart of Currons put
6 pints of faire water sett y^e over a quick fire and make y^e boyle
very fast for a little time y^e take y^e of y^e fire and straine out y^e
Liquor and to a pint of y^e liquor take a pound of double refined
Sugar put your sugar in to it and when it is melted put in your
Currons and set y^e over a very quick fire and make y^e boyle very
fast till your Currons look clear y^e take y^e of lay y^e Currons
in glasses and if your Jelly be not ^{enough} you may give it a boyle or to
more when it is enough strain it and put it to your Currons if
your hours is done you must boyle it one much y^e more

To preserve Raspberries in Jelly

Take some raspberries pick out ye largest as many as you think fitt then brake y^e rest to wash and strain out ye Juice y^e take some of y^e same liquor that you did your white currans in and put we much of y^e Juice of Raspberries to it as to make it of a colour to your liking y^e to a pint of this liquor put a pound of double refined sugar sett it over a fire of charcole and make it boyle very fast till it is almost ready to boyle Jeay y^e put in your hole raspberries and make em boyle very fast till they looke clear which they will doe in a very little time then lay them in your glasses see strain your Jelly and pour upon them

To Make fruit Chisellett

Take some pulpe of any fruite and with y^e balle of a spoon work it through a hare sieve then weigh y^e pulpe and take y^e weight and halfe in double refined sugar beat whistled then heat your pulpe in one thing and your sugar in another as hot as you can but not boyle it then beat y^e white of an egge to a froth y^e beat y^e ad together with a very stiff rodd for an houre or two till it grows thick then put it in to little jugger jars and set y^e in a pretty warme oven or stove to dry and when they are dry pick of y^e papers you must have a white of an egge to a pound of pulpe

M^r Cary

To dry pure plumbs and others

Take of y^e largest pure plumbs when ripe and stone y^e then put to every pound of y^e halfe a pound of powder lofe Sugar and as much fairer water as will just boyle y^e up y^e sett them on a gentle fire and let y^e boyle stirring y^e but gently lest you break y^e when they are boyled enough take y^e of and let y^e stand till y^e next day y^e set y^e on y^e fire againe and give y^e a rule y^e take y^e out and lay y^e on a sieve to let y^e stand 2 or 3 days in your stove y^e take more pure plumbs and put to y^e a little water after you have stoned y^e and let y^e boyle over y^e fire and take y^e to pieces y^e strain it through a strainer afterwards put to as much sugar as will sweeten it and give it a cold over y^e fire but let it not boyle because y^e pulpe will not then dry when it is cold take your plumbs of y^e size and gently opening y^e fill every one of y^e with y^e pulpe thus made and gently close y^e up againe with your hand so done they will keepe 2 or 3 years but after they are through cold you must wash y^e the stone of y^e you must bestowre to keepe y^e in dry place

To Preserve Apprecocks

Take your Apprecocks and stone y^e take ther wate in double refined sugar afterwards pare y^e and lay y^e one by one in your preserved jar and so you pare y^e down the Sugar on y^e so keep y^e colour and when they are all in put y^e rest of y^e sugar on y^e see let y^e stand all night and in y^e morning sett y^e over y^e fire but boyle it slowly then take y^e of and let y^e stand till y^e next day then boyle it of and put y^e in glasses for your use

To Make Trench Bisclett

Take of ye best coloured Oranges cut y^m in halfe and boyle y^m in faire water untill they be very tender then take y^e meat out of y^m and scrape out with a knife all y^e in side to y^e very skin and to every pound of orange rine put 3 pound of double refined sugar and beat y^m very fine together in a marble mortar then lay y^m out upon glass or tinn plats and dry y^m in a stove or slow oven y^e best way to keep it up thill is to lay it in thinn frames made for y^e purpose in what fashion you please som beate with it a little pipen first I think 2 pound and halfe is enough for Sugar

To Preserve Cherries Wth Cuckmere

Take two pound of fairest and largestt cherries you can gett take out y^e stens but have a care you doe not brake y^e cherries then weigh y^m and take their weight in double refined sugar then take y^e juce of halfe a pound more put your cherries and juce into your Sckettt and put almost all y^e sugar stirring y^m altogether then set y^m on y^e fire and when y^e sugar is melted make y^m boyle and as they boyle put in a spoonfull of y^e sugar you left out and soe doe very often to keepe y^e cover be shure y^e seem y^e cleane and when they have boyled a good while take y^m off y^e fire for a quarter of an hour and then sett y^m on again and when they have boyled a pretty white balle y^m and lett y^m stand a quarter of an hour longer then put y^m on y^e fire and make y^m boyle for a quarter of an hour longer then put y^m on y^e fire and when it is come to a jely warme your glass and put it in to y^e and paper y^m in good days

Capital

And it will be very fine

Then turn it into a Peck or Bannet

And into the same, but it should be stamped

And into the same, but it should be stamped

And into the same, but it should be stamped

And into the same, but it should be stamped

And into the same, but it should be stamped

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To Make Almond Cream

Take a quart of Cream halfe a y^e of almonds blanch
ed and beat fine and when your cream is boyled
put them in and strain it thro a canvas bag till
all y^e goodnes be out of your almonds sweeten it
with fine Sugar to your tast then boyl it a gain
till it be as thick as poppe stirring it all y^e while for
fear it should curdel so scarse it up you may put
in a little ambargres or sweet water

To make Lemon Cream

Take a pint of thick cream sweeten it with fine
Sugar squeeze in y^e juce of a lemon beat it till it be
thick you must be careful it does not curdel slice
some blanchd almonds y^e bread way and lay some
at y^e botom and some on y^e top

a seed Cake

take 2 quarts of fine flower well dried 2 pound of
butter make y^e butter in to y^e butter flower take
7 eggs leaning out 2 white take 6 spoonfulls of new
ale yeast as much sweet cream some sweet water work
all these together into a light past with a little salt
and let it ly to rise by y^e fire an hour then take a
pound of Caraway cunsifts and work them in to
your past with some life Sugar make it pritty sweet
so put it in to your pan or hoop bake it an hour

To Make wafer paper for
Gilt^d Maccharrons

Take a pint of lower put in a little cream y^e yolks
of 2 eggs a little rose water and sugar take it upon
fins rold very thin you may make butter to put under
maccharrons wet y^e flower with whites of eggs well beate
and a little sugar and water put to it

To Make Maccharrons

take halfe a pound of almonds blanchd and beat small
in a mortar put to them a spoonfull of fine flower
halfe a pound of life Sugar & eggs with a little rose water
put your almonds flower and sugar in as your eggs
are beaten after they are pritty well beaten y^e oven must
be as hot as for Custard put them in to pans with wafer
paper under them as soon as they colour take them out

To Make Queens Cakes

M^{rs} Brittons

Take a pound of fine flower a pound of Currants well
washed and well dried before y^e fire and a pound of Sweet
butter make y^e butter in to y^e flower and put in a pound
of life sugar or very fine powder sugar if you please you
may put in halfe a pound of almonds blanchd and beat
small with rose water or spanish or water which you must
put in y^e if you have no almonds put in 2 or 3 eggs to
wet it so put it in to your pans not filling um by a good
Dole halfe an hour will bake well with a quick oven
let y^e sheet heat be of before you put them in

March 13th 1842

From the 6th chapter of the Hebrews Water 17th verses. God through our weakness testified the more abundantly to us the immutability of his Counsel by an oath that the Heirs of promise might not doubt. 1st There is a hope set before us in the Gospel. 2nd The security of the hope being supported by an oath. 3rd The strong consolation out of the hope to those who have fled for refuge in Christ. A solemn question arising whether we have fled to the refuge - begging to it and abating the uncertainty of the time to do it etc. Sunday Morning

Afternoon 3rd of 1st of Cambridge

Other foundation can no man lay than that is laid Christ Jesus. 1st Jesus must be our only foundation for a hope of heaven referring to good works & duties as to be trusted in - Searching into some of the mistakes of this sort of men is our duty. Christ is an all-sufficient foundation the true rock of hope the rock of ages the deliverer of the Church the keeper of the soul and the security of the soul in him - lay a foundation

Preserves

(44)

To preserve red or white Currans M^r Eckners

Gather your Currans when they be ripe and dry cut off ye black heads and picke y^e cleave out with a pin but have a care you take out no meat then take an earthen dish and some double refined sugar finely beaten strain it on y^e bottom of y^e dish then doe y^e currans of y^e bushes in to y^e dish & sprinkle some sugar on y^e if they be white you must keep em covered with sugar if red you need not when you have y^e Currans as many as you will if they be white take a many of those that be not quite ripe in a mill make y^e pulp for y^e Currans y^e in an earthen dish and straine y^e thorough a canvas being doubled because of y^e stones and meat coming thorough then when you have as much as will make it pury thicke put your currans in to your skillett and put in al moste ther weight in sugar then put in your face and stirre y^e with twogather set y^e on a very quick fire and make y^e boyle as fast as you can keeping y^e Currans scanned now and then put in some sugar as they boyle and being come to a gelly putte em in warme glasses

To make gingerbread M^r Fishers

Take ten pound of fine flower well sived and put in a pound of ginger and a bout 20 cloves and a little mace finely beaten then have ready a pound and halfe of good treacle and a quarter of a pound of good butter set your treacle to boyle enough to melt your butter so put in to it your flower and make it up in to a past and let it rise by y^e fire a y^e of a houre so make it up in to gumbots and cake as you pleas that y^e flower will take in or less a little water will

To Make Currant Wine

Cher's way

To an English Gallon Barrell take
66 pound of Currants and 66 pound of Sugar
and measure 19 Gallons of Water unboild
then take a hair Sieve and squeeze the Sugar
and Currants together in the Sieve and send
them thro with the above mentioned quantity
of water, then put it in your Barrell and
leave it unboild and Stir it every day
for Six weeks then bring it down and
let it stand 7 weeks then draw it off
thro a Strained Bag and put it again in the
Barrell and put in a few pounds of Sugar
and a pint of Brandy and close it down
and it will be very fine in a
Day of service

To Dry Cherrys

(45)

Take ten pound of Cherry stone if then take a pound and
halfe of double refined sugar finely beaten strow some of the sugar
at the bottom of an earthen bason lay one rowe of Cherrys and
a rowe of sugar so doe till they are all in soe let us stand all
night and in the morning boyle the Cherry fast till they be cleare
and are tender then put them in to a bason againe and let them
3 days take them from the stove and put them on by one year Sieves
so set them in the sun & next day turne them on dry Sieves so doing 3 or 4
days they will be dry enough to put in to a bason of colde water
and give them with your hands 3 or 4 turns in the water so take us
out and lay them in the sun againe when you have dryed them in cloth
which you must do first and in to 3 or 4 days more they will
be dry enough keep them in an earthen pot if your Cherrys
be not very ripe and good you must have 2 pound of sugar

To Preserve Grapes green

Take a bunch of grapes of the largest you can get and stone them
take a little more then their weight in sugar then take as much
Apple water as will make a suppe to cover them then boyle them
you doe Cherrys as fast as you can till the suppe be thick enough
so put them in to glasses you may doe barberries soe

To Candy barberries grapes and gooseberries

After you have preserved them dip them in warme water and drye them
wash them ropely 3 or 4 times if over with double refined Sugar
then searced thorough a sieve and lay them on by one upon
plat or linnen plat made on purpose in a warme oven or the
you must strow sugar on them 3 or 4 times and they will sparkle
like diamonds

Preserves

~~So Preserve white pears & plumbs~~

So Preserve white pears & plumbs

Take of clearest before ripe without speck of or ^{with water} branne
wet their weight of double refined Sugar boyle it to a Scurge
then have your plumbs ready slitt down of Seame and prickt
with a pin holes put ⁱⁿ in to of boyling Syrrupe and boyle them
pryly tender so take care of if fear and let wa^{te} in of Syrrupe
3 days then boyle ^{it} up and put up in cleare glasses you must boyle
of Syrrupe to a thing jelly and straine it thorough a Tiffany see
cover your 6 plumbs with it

To Make Jelly of Currans

Take your Currans and put them into a flayer and set of
flayer in a little of water once of fix and as fast as of liquor
comes from pour it into an earthen basin and take of weight
is double refined Sugar finely beaten and put it into your
Skelet of with 3 or 4 spoonfulls of spring water and boyle it
till it begins to be Sugar againe and then pour in your Juice
and boyle it till you thinke it will Jelly beware you doe not boyle
it to hie and so put in to your glasses being first warmed if
or els they will crale you may see some hole currans in if you
please when your Jelly is halfe boyled take some of ye largest
currans you can get and pick out ye stons nistly with a pin
but have a care you do not brack wa^{te} see put up in to
your Jelly

how to clarify your sugar when it is not fine
take a pint of water and beat ye white of an egg in it till it
comes to a froth then put a pound of sugar into it and let
it boyle and ther with a rise a black skum upon it and when
your skum is hard take it of and straine it your syrrupe
through a cloth and so use it as ye like

To Dry rose buds

Take Damask rose buds ty ⁱⁿ in ye middle with a thread and if
cut of ye whits and take 20 grains of Benjamin and 20 grains of
fine loafe sugar 6 grains of Muske 6 grains of Amberreece let
all these ingredients except ye rose buds be well mingled together
as put to ^{it} as much oyle of almonds as will make them as thick
as rage then take cloves of longest you can get and tye of same
end of ye cloves into ye former ingredients and then thrust each
clove so deep in to a severall rose bud and then dry it betwix
papers in a window where ye sunne comes thorough ye glass

To Make Almonds Jumballs

Blanch your Almonds then beat y^m with a little rose water but Spanish water is best if you have any then take their weight in fine Sugar and wet y^m with y^e whites of eggs beaten to a froth save some of y^e Sugar to role y^m with and that Sugar must be Serched you must keep them stirring till they will role and y^e by y^m in knots of what fashion you please scrape sugar on y^e plates and a little flower soe set them in y^e oven and when they have ben in a little while take um out and remove um and set um in a gaine your oven must be a little quick but be sure you let um not be in to long

To Make Orange Cakes

Take your Oranges Chize them very thin & quarter them & take out y^e meat with a knife & put it into a bason boyle the rines in 2 or 3 waters till they be very tender then take y^m & dry y^m in a napkin & shred y^m very small then put them in to a cup & strain y^e meat of y^e Oranges and put to y^e rines in y^e cup you must strain it thorough a Tiffney then take their weight in fine Sugar put to it as much water as will wet it to a past then set it on y^e fire & let it boyle till it come to Sugar againe then take it off y^e fire and let it stand a little then put in y^e rind and juce to y^e Sugar and stir it together put by all y^e fire and let it stand upon y^e hearth to dry Shriv it all y^e while but doe not let it boyle so make it in to cakes and put it upon glasses & set um in a stove keeping a moderate fire so that y^e stove may be all ways keepe warme turne y^m partly open till they are dry

To Make Jumballs

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47

M^m
Laves
May

Take a pound of fine flower and dry it very well and put to it halfe a pound of fine Sugar & an ounce of Caraway seeds and halfe a pound of Butter your Butter must be very good and sweet and y^e yolks of 6 eggs and 2 of y^e whites and 2 or 3 spoonfulls of sack and y^e same of rose water or Spanish water so make it up in a past and by it in notes as you please your oven must be pretty quick a small maker will take um

To Make Peacock Biskett

Take your Peacocks pare y^m and stone y^m then put y^m in to a silver tankard and boyle y^m in water till they be tender & Cruse y^m through a hare sieve then take their weight in Double refined sugar finely beaten then heat your sugar scalding hot and your pulp scalding hot then beat y^m white of a egg well then mix your pulp and Sugar together so beat um together putting in some of y^e white of y^e egg soe doe till it looks glassy soe put it on your papers of pans sugar at y^e botome and set um in an oven that is but warme or a stove

To Make Plum biskett

Take a pound of fine flower well dried and a pound of
Loafe sugar beaten fine mingle them together and take
a pound of fresh Sweet butter soe worke in halfe y^e
flower and Sugar with y^e butter then take 6 eggs
of y^e whits beat um well and put um two y^e butter and
flower and then worke in y^e crust of y^e flower and
with 3 or 4 spoonfulls of s rose water purifind water
is best for too much rose water gives it an ode taste
a little beaten mace and three quarters of a pound of
currans washed and picked clean and very well dried
worke y^e in last and let um ly to rise a litle by y^e fire
Set your pans a bout halfe full sifting som double
refined sugar and fine flower over y^m then bake um
in a pirty quick oven they wll be soone baked as
Soone as y^e poygers will come of they^m enough I think
paper beter then yeans

To Make past of Apricocks

Cut your Apricocks in quarters after they are pared
and put them in a hie stone pot in a skillet of water so
let um stand till they are tender then take um out
and may um and to every pound of Apricocks take
a pound of fine Sugar beat fine then put your pulp
in a bason and let it boyle on y^e coles till it be dry stir
ring it all y^e while then boyle your sugar with 2 or 3
spoonfulls of water to a hie candy heigh and then put
in your pulp and let um stand on y^e fire but not boyle
you must stirre um soe droppe um on glasses and put um
in a stove and when they are dry

To Make jujins Cream clear

Madam
Dawes
Way

Take 8 or 6 cleare jujins roste y^e or coddle y^m then pule y^m
rubbe y^e pulp through a hare sieve then take 3 eggs and
beat um to a froth then take a spoonfull of y^e froth of y^e
eggs and a spoonfull of your pulp and some double refined
Sugar sifted and beat um well together then put in as
much more and beat it well soe doe till ad your pulp
is down y^e longer you beat it y^e beter it will be and as
soone as it will hang a bout your spoon it is enough
eyou must put in a spoonfull of Orringe flower water
and some juce of lemon or Orreng soe dis it up

To Make an Almond Cream

take a pint of sweet cream and boyle it take a handfull
of blanched Almonds beat fine with Orring flower make
then take y^e cream of y^e fire and put y^e Almonds in stir
ring well together then strain y^e Almonds from y^e cream
set y^e Cream over a cleare fire and sweeten it with
fine Sugar soe let it boyle till it be thick soe put it out
in your Cream glasses and searve it up cold you may
lyle a blade of mace in your Cream if you pleas but take
it out again

To preserve barbers

gather your barbers in y^e heat of y^e day 4 stone y^m and two
pounds of y^m take a 2 pound and halfe of dulle refined sugar
then make a pirty thick sirrope of your sugar and set it by the
sole and then put in your barbers and let it boyle a paise same
some sugar out to put in oia as they boyle to keep y^e cooler and
when they looke clear in y^e sirrope tak um of and put um out
in glasses

On scours

To purge Nalants

Take green Nalants when a pee will go easily through them pare y^m very thin and lay y^m in water a weeke and shift y^e water 2 or 3 times every day then scrape y^e outside of blackness with a knife very clean and boyle y^m quick in faire water till they be very tender then take their weight in fine sugar and put as much water steit as will mett it boyle it to a syrope then put in your Nalants and let um boyle a pretty while then let um stand a day or two & boyle um a gaine & when they are enough take um out & if your syrope is not thick enough boyle it till it is and when you boyle um y^e last time stick both ends with lardes Orreny p. and lemon peel and put some in y^e Syrope beshw you & cover um with Syrope

To Make snow drops

Take y^e white of an egg and beat it very well then take y^e rind of a lemon and boyle it tender and beat it in a stone mortar then beat y^e white of y^e egg and that very well together then put as much soft sugar finely beaten as will make it thick enough to drop soe beat it well together and drop y^m on papers sugard over and set um in an oven when it is of that heate when fusts has ben drawn out a pretty while

To Make Jelly of Orreny

(49)

Take your Joh Apples pare y^m and slice y^m thin into a skillett of water boyle y^m as fast as you can till it grow a thin Jelly straine y^m and to y^e Jelly Slice the rinds of Orreny peels somewhat thick y^e Orreny peels being first laid in water 24 hours shifting y^m often boyle y^m in two or three waters till they be tender take y^m out & dry y^m in a cloth then cut slice y^m as thin as thin as possible you can then then take their weight in double refined sugar boyle your sugar to a candie light then put in y^e Jelly and peels and let it boyle as fast as you can a little while then put in y^e juice of 2 Orrenys and a lemon a little before you prese it in to your glasses

To Make violet Cakes

Take your violets & pick y^m then stamp y^m and straine y^m then Steep some Great Dragon in y^e juice till it is dissolved and take double refined Sugar finely beaten and stee soe mix all these two together with some juice of lemons and make it in a past and cut um out with a coole sheers soe set um in a stove to dry If you would have um green instead of juice of lemons you must use y^e whites of eggs well beaten

To Make gosbery (custard)

first coddle your gosberes then break y^m very well & strain y^m through a strainer y^e take y^e pulp and put it in a dish over a chaffin dish of coles and when it is warme put to a dish full of pulp & yolles of eggs well beaten and set it in y^e fire but stir it continually for feare of curdelling till it is thick enough which will be in halfe an hour soe sweeten it with sugar to your taste soe put it in to cups soe put some cream in it I think a little is best

To Make Jente Bisket

Take a quarter of a pinn of very pulp of fruits and y^e weight and halfe of fine Sugar finely beaten and seared set y^e pulp in one dish and y^e Sugar in a nother let them be cooling hot & then mix um together and beat um together with a spoon then have ready y^e whites of 2 eggs and put to y^m 2 spoonfull of gum dragon finely then 100 beat y^e eggs and gum together to a froth then beat up your pulp and Sugar and as you beat it drop in y^e better halfe of your eggs and gum beat um very well together and when they take glassy drop um upon papers sugar over y^e bottom and set um in an oven that is a little warm or a stove to dry your gum dragon must be steep over night in water

To Make Almond Milke Eads -
Chapin in each - Amenda -

Boyle five quart of y^e best fountain water with a quarter of an ounce of hole Cinamon in a quarter of a houre then pour it in to a Earthen pan then put in 3 pound of Almond blanched and beat small with some Orring flower water stir y^m well together & let y^m stand two hours put into it a pound of y^e best soft sugar well beaten then strain it through a canvas strainer and put in a dram of Amber peece if you like it see put it in to glass bottles and set on in a coole seler you may drink it after 2 hours standing and it will keep good 2 nights and 2 days and no longer

To Make Marmelott of Orrengs

Take y^e best Greek Orrengs with y^e clearest skins you can get put y^m in spring water for 5 days shift y^m twice a day then boyle y^m for four hours in 2 waters your water just boyling every time when they boyle see how that a straw will go easily through y^m cut them in halfe and take out all y^e seeds and strings as much as you can without taking out y^e meat see cut um in pretty few square peece take to a pound of y^e Orrengs a pound and halfe of subtle refined Sugar put as much water to your sugar as will melt it boyle your Sugar and water till you have taken of all y^e Scum clean y^e put in your Orrengs boyle y^m till they are Jely then put in y^e juice of 2 Lemons and save out some of your Sugar to put in to y^m as they boyle to keep y^e cooler so let it boyl 2 or 3 times after y^e 2 Lemons in and put it in to a gally pite or glass

M^{rs} Coppin

To Make a Sphylbul

Take a quart of y^e best wine vinegar put it in to a milke pail and mixe to it as long as it raises curd then take y^e curd of 8 put to it a quart of cream or as much as you think fitt put to it halfe a pint of Sacke or white wine sweeten it with fine Sugar beat um all together and see serve it up if it stand till next day it will eat better

To Make a Heats foot pudding

Take one neats foot tenderly boyled and shred it very small with a quarter of a pound of beef Suetty put in to it y^e crums of one loa of Rye grates 6 eggs well beaten some nutmeg grated 16 some salt a quarter of a pound of sugar you may put in some currans if you please an hour boyle it make sweet sauce with butter & sacke & sugar

To Make Rissoles my Grandmothers way

Take a pint of sweet cream scitten y^e fire is when it boyle
thicken it with grated bread or ryele Crust as thick as lastty
pudding and pour it out and when it is colde put to it y^e yolles
of 6 eggs very well beaten with a little cold cream then have
ready as much Chese curd as a quart of new milke with make
whay it very well and press a it a little then beat it in a
stone mortar or wooden tray is put in a bene halfe a pound
of good butter beat it till it is as soft as butter and when it
is enough put it in y^e thing you mix it in and put to it y^e
thicked cream and y^e eggs with a quarter of a pound of
good Almonds very well beaten in a mortar with Orring
flower water mix all these together with your hands very
well with 6 spoonfulls of sack and some grated nutmeg &
some candid Orring & lemon peel a pritty doth shrod very small
& some fine sugar sweeten it to your tast & some salt it
must be pritty sweet you may put in some Amber greece if
you pleas so put it in to your paty pans with puff past
at y^e botome not to thin cold have a care of filling y^e paty
pans to full lay some thin slices of candied Orring and lemon
peel with some good past on y^e top your oven must be quick
and y^e quarters of an hour bakes um besure you doe not
mix um to thin for then they never will be good nor hollow

To Make Clear Cakes of Rasps

(57)
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Take 3 quart of rasps & put um in a fire Jug cover y^e Jug
& set it in a Lettle of water over y^e fire to boyle and as
y^e Lignour comes from y^e rasp it in a silver bason so doe
till it will y^eerde no more Juice then to a pound of Lignour
take a pound and quarter of lofe sugar beat it fine and put
it in to a skillet with as much spring water as will just wet
it then set it over a clear fire Charcole is best boyle it
till it come to sugar again then put to it y^e rasp Juice and
let it stand over y^e fire to dry a bout an hour stirring it
all y^e while but do not let it boyle so put it out in to fram
to dry in a stone or oven that is just warm

To Make a Springe pudding

M^{rs} B^ll^h

Take 4 peany lofes grate um and put as much new milke scot
ding hot to it as will soak it then take a pound of butter and
butter your dish and mix y^e rest in your bread with a pudding
stir very well and sweeten it with sugar and season it with
nutmeg and salt and ^{beat} take spinage & 2 or 3 springe of
Fancye stamp it and strain it till you have enough to make
it lool very green besure you do not make it too thin so
put it in to your pan and bake it halfe an hour and bake it
eat it with Orring and sugar

To Make Hartshorne Jelly M^r
Wetboms way which is best of is

Take 4 ounces of hartshorne and wash it and put it in
2 quarts of spring water and let it stand all night then
boyle it in y^e morning in a jupkin close covered it must thurely
boyle and when it will gedy: take it & strain it through
a flaving bag y^e put y^e jedy in to a skehit or tin sace
pan with a pint of sack and y^e same of white wine whole
nutmeg cut in quarters 2 or 3 blades of mace and a litle
Sinomen & a litle bet of rosemary and y^e peel of a lemon
boyle all these together halfe a quarter of an hour then
take a pound of lofe Sugar beaten fine and y^e juice of 6
Lemons put those in to y^e jedy and let it boyle wong & y^e
then have ready y^e whites of 4 eggs very well beaten and
put in to your jedy keeping it continually stirring and
let it boyle a litle then take it of y^e fire and strain it thro
a jedy bag weted with y^e whites of eggs well beaten & rung
hard nout put some pethers at y^e botom of your bag to make
it run y^e clearer: cut some lemon peel as then as you can
and put at y^e botom of your glasses: if it be not very fine cut
y^e first: strain it twice: and let it settle a litle before you put
it in to your glasses:

To dress eggs with brwings

break your eggs in a dish of water and vinegar then pare an
ovring tid it comes to y^e meat and cut it thin slices & put out
y^e seeds and lay y^e thin in a dish and put fure water or rose
water which you like best & stroke sugar on y^e then set y^e over
a Chafing dish of coles and let y^e boyle then peck your
eggs and put um upon your brwings you may melt butter and
y^e jets of y^e jedy you pleas

To Make Chocolat Crème

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Boyle a quart of very good thick cream then put 3 ounces of
good Chocolate grated let y^e boyl together then put in to
3 ounces of fine Sugar and let it stand till it is cold then beat
y^e whites of 2 eggs & put up to y^e Chocolate and whip um up toge
ather with a red mad a purpose scum of y^e froth as it rises &
put it in to clear glasses

To Preserve quinces in lumps in jedy

pare boyle your quinces then take y^e out & pare y^e quarters of
it cut out y^e cores & put y^e in to a skilet & put to y^e as much
water as will cover y^e and boyle um fast & when your water is stre
enough of quinces strain it clear & is for a pound of that L. liquor
take 3 quarters of a pound of suble refined Sugar beaten fine and dry
your Sugar see that it may be warm when you put it to your liquo
& let um boyl together till they will jedy you must reserve some of
your best barboyled quinces and take ther weight in fine sugar and
boyle y^e as fast as you can till they be clear then when they be cold
cut y^e in litle lumps and put um in glasses and cover um with jedy
your jedy must be hot

To Make red jedy of quinces

take your quinces & pare y^e and boyle y^e in water till your water
is red then to a pint of that liquor take a 3 quarters of a pound
of fine lofe sugar then take some quinces pared and quartered take
ther weight in sugar put y^e quinces and sugar in to your other liquo
red sugar and let um boyle leskwardly covered & close and when
it looks of a fine clear red and with jedy strain it through a jedy
bag and put it in your glasses

Stone your Spycocks cutting um down y^e seam but have a care you doe not slite it out of y^e seam then pare um then tal their weight in sugar double refined and sifted and lay some of y^e Sugar at y^e botome of your basin and lay o your Spycocks a row on it and strow y^e rest of your Sugar on y^e then put to y^e 3 or 4 spoonfulls of faire water and set um by to y^e Sugar is melted then set them over a slow fire but doe not let um boyle y^e first day only beate you may let um boyle a little slowly when you are ready to take um of when you have taken um of let um stand 4 days and then set um over a slow fire a gaine and let um boyle slowly till they are enough doe not let um boyle in a pritty while after you have set um on for they will be apt to break as they boyle strow in som of y^e Sugar you must leave out a purpose to keep y^e cooler then for y^e Jelly take some apples and a few Spycocks to pare them and boyle um in some faire water as fast as you can till y^e water is full Slippy then strain it and to a pint of that liquor take a pound of double refined Sugar boyl it up quick till it will Jelly keeping it clear scamed then tal your Spycocks out of y^e Syrope and lay um in your glasses and cover um with your Jelly while it is hot your must besho to see um in a thing that y^e Spycocks may ly on by one in it

Take a pound of double refined Sugar beaten fine and Sifted then take half a quarter of a pound of good Almonds blanch y^e in cold water beat y^e very fine with a little Spring flower water then take y^e white of an egg beaten to froth and when your Almonds are fine enough put in some of your Sugar & some of your egg still beating y^e in y^e mortar untill you have mixed your Sugar and Almonds in to a stiff past soe make y^e into little cakes not too thin and bake them in a pritty slack oven upon white paper when they are risen draw them

To Make Barly firmity

Take quart of cream and boyle a part about a quarter of a pound of french Barly boyle your Barly in 4 waters till it is tender and when your Barly is cold put your cream and cream Barly together with a blas of mace & some nutmeg and a little Safrone Season it with Sugar to your taste then take y^e yolks of 4 eggs beat y^e well with a little cold cream so mix them with abt 1/2 pint let it boyle a little while stirring it all y^e while for feare of curdling when you take it off y^e fire have ready a bout half a pound of Almonds blanch and beaten fine and put into y^e you need not put in your sugar till it is off y^e fire soe is it

To preserve white pore Plumbs in Syrope

Put them as you stone y^e in cold Syrope made with their full weight of double refined Sugar and when they are through let laye them as fast as you can conveniently without breaking them so take um of and let um stand till they be cold is then put them on again and as you see um clear take um out & when all your Plumbs are out boyle your Syrope up quite cold it be fore you put it to your Plumbs and it will Jelly if you put not too much water in at first

Duck Sauce

Take water or meat broth and boyle in it some sage and an anchore and 3 or 4 coras of whole pepper and some oynion and some gravy and let it boyle and a litle before you take it of y^e fire put in some juce of lemon and a peece of y^e peel and a slice of buttar to thicken it and some salt you may fry some sage to garnish your Dish you please

Sauce for roast Veal

Take water and an anchore and whole pepper and some gravy and let it boyle then put in some juce of Orange and a litle of y^e peel cut small so put it in your Dish

cut your rose trees and gooseberry and currant trees and soon as your fruit is well of remove your Strawberies a brant Milkemus

to make necks tomy thing

Take a necks tomy boyle it almost enough then shread it small and put to it two pound of beefe scit cut small and one pound of rassens of y^e sea half a pound of corrans and season it with pepper and salt cloves and mace and sinamon so put it in a crust with some seasons on y^e top and some buttar

To Make Duck sauce

Take water or meat broth if you have anny and a good quantity of sage and boyle in it and put in it an anchore 3 or 4 coras of hole pepper a litle oynion and a litle vinegar just as it is taken of with a slice of buttar to thicken it some salt and some grave you may fry some sage to lay in y^e Dish to garnish it

To Make Raspberry wine

Take 4 quartes of spring water and 4 pounde & half of loafe Sugar & put it in to y^e water & let it boyle half an hour & put it in a linnen cloth then put when it is cold buttur you keeping it a running next boyle then take 5 quartes of Raspberries and put y^e in to a it crusing of y^e with y^e back of a spoon so let it stabe 3 daye stirring of it once or twice then let it run through a bag of muslin without anny cooking then squeeze out y^e put and put it in a gain and let it stand close covered and take of y^e froth every day let it lath sun working See let it run lightly through y^e same bag not putting in y^e setting then boyle it up putting in a lump of loafe Sugar in every bottle and put in y^e corkes tightly see let y^e stabe a month then put it of in to fresh bottles and cork it down close and set it in a cool place you may clarifie your Sugar with y^e white of an egg

To Make Slipcase Cheese

Take 4 quartes of new milke put a quart of cream and a pint of boyling Spring water then put in some rennet and when it come put it in to your Cheese fat with a Skimming Dish without breaking it and as it Sinkes put in more till it is ad in so cover it over with a Cheese Cloth lay a board upon it with a 2 pound weight upon it at night shift it in to a fresh cloth and let it lath till next morning with y^e same weight then take it out and sprinkle both sides with salt towards y^e evening put it in to y^e gorse of Nettles shifting it once a day in to fresh till it ripe which will be in 10 daye if y^e weather be warme

yt day 5th Johns

So Make Cowslip wine

So every gallon of water take 2 pound of whit Sugar and let them boyle two geather one hower Strain it Clean and order it as you doe worst and when it is cold enough put a little yest to it and when it hath gathered to a white head put it in to a little vessel containing 30 gallons or thereabouts put in with it 4 or 8 quart of Cowslips pickt from y^e green botoms and y^e Juice of 2 or 3 lemons with y^e peck of 2 so stir them well together and stop y^e vessel close let it stand some 3 weeks then bottle it up and in 3 weeks it will be fit to drinke to every gallon of water put 2 quart of Cowslips

So Make a woodstreet Cake

Take a quart of a peck of fine flower well dried 3 quarters of a pound of buttar melt y^e buttar and pour it over y^e flower but first put in as much nutmeg and mace as you se good 10 eggs halfe white and a little dishfull of new ale yest halfe a p^t of almonds beat fine with rose water or sweet water milk or amburgrese which you pleas halfe a p^t of fine sugar a pound and halfe of corants well wash and dryed a p^t of Raisins of y^e some stoned and shread fine a pint of good thick cream with a little salt mix all these together and put it in to your pan well buttar let of scorching heat be of your oven and let it bake an hower or more let it stand to rise by y^e fire halfe an hower before you put it in your oven

So Make a fineing with apples

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Slice your bread and boyle it in cream with some mace when it is boyled take it of y^e fire and let it stand of to cole then lay some of your apples sliced thin at y^e botom of your Dish you must put in y^e yolke of 4 eggs in to your cream and beat your eggs and cream and bread together and lay a part of it upon your apples with some marrow or beefe suet and some currans in y^e top you must sweeten it to your taste so take it

So Make Lemon Cream

Take a pint of thick cream sweeten it with fine sugar and put in y^e Juice of a lemon so beat it till it be thick be carefull it does not break in curdes have ready some blanchd almonds slice un y^e bread may lay some on y^e botome and some on y^e top

to make blanchd Biskets

Take one pound of fine flower dry it well and one pound of fine sugar beaten well and sifted thro a lawne sieve mingle y^e flower and sugar together and put them into two parts then take a pound of sweet buttar you may wash it in rose water or Spanich then mix with it one halfe of y^e flower and sugar then beat 4 eggs putting a good way of whites of 4 of y^e upon and put to it beating it with your hand the other halfe of y^e flower and sugar put in with a dryng box keeping it stirring till it is all in then put what corants you pleas in well dried buttar your pans and when they are well fitted Sift some fine sugar over them you may put in 3 or 4 spoonfulls of Sacke I put in halfe a peck of Corants and no Sacke this quantity makes a lone fortye too good thicke cakes they are not good if not ~~thick~~ thick filed pans

To Make Constipations

of Lady Switzerlands

Take 10 gallons of good water and twenty pound of fine Sugar put it into ye water and set it over ye fire to ravellye down take 12 whites of eggs well beaten put un into your water and Sugar and as as it boyles scum it very clean let it boyle an hour then Strain it thro a Jely bag, putting some feathers in ye botom of your bag to make it run clean then let it stand till it be as warm as milk from ye Cowe then take 3 Lemons Slice them pel an all and 6 ounces of Syrope of Sitorn and 3 or 4 spoonfulls of ale yest put to ye water & sugar bounce them well together so let them stand till next morning then tak a Bushel of ye beat out Constips and bruse y in a mortar so put them in and Stew them well together so let them stand till next morning then Strain un through a hare sieve and squeeze ye Constips well then put to it 3 pints of good Rensh wine and let it stand to settle then put it up in your vessel befor your Vessel be full when it hath bin working stop it close and let it stand a fortnight or 3 weeks then draw it of in to botels if you pleas you may put a lump of Coafe Sugar and a little syrope of Lemons in to every botel let not your botels be to full by un down class

To Dry Cherries

Take ten pound of Cherries stone them then beat a pound and a halfe of fine Sugar very small Stew some of ye sugar in ye botom of an earthen bason lay a rowe of Cherries and a rowe of sugar till it is all in and ye Syrope that comes from ye Cherries in Stewing them so let them stand all night in a cole place in ye morning boyle them very fast till they looke cleat and they are dried then put them in to ye bason a gain

To Make Apricock wine

(57)
of Lady Lites
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Take to 3 quarts of Spring water if you intend to keep it 3 pound of Coafe Sugar let both boyle together and as ye scum riseth take it of clean then if your grate be small put 2 dozen to a quart pare them and Stone them and let them boyle in ye water and sugar till it taste strong of ye Apricocks which run let it run through a sine into a earthen pan when it is cold well settled and Clear put it in to botels and stop them very close it will be fit to drink within a fortnight and keep good 2 monthes it is very pleasant liquor if you drink it presently 2 pound of sugar well scum that proportion

and let un stand 3 days take them then frome the Syrope and lay them one by one upon Sives so set them in the sun ye next day turn them and lay them on dry Sives so doing 3 or 4 days they will be dry enough to put into a bason of cold water and give them with your hand 2 or 3 turns in ye water so take them out and lay them in ye sone a gain when you have first dried them in cloths in 2 or 3 days more they will be dry enough keep them in an earthen pot if your Cherries are not very ripe and good make your Sugar 2 pound

To Make Sugar Cakes

M^{rs} Pagnorth

Take one pound of fine flower halfe a pound of butar halfe a pound of fine sugar rub ye butar well in ye flower and mix ye sugar well in it then take ye yolks of 2 eggs and 2 spoonfulls of rose water make it into past role it out thin and cut it out with a glass

To Clear Boof

Take a thin flank, or a thin part of a beast of Boof, a foot broad & 2 foot long; Bend it and cut out of Grifles, and skin & lay it in Spring Water one day, then take a Quarter of Salt water & half a pound of Bay salt, and let it be forty eight hours, then take Sage, Parsly, half a Handfull, six sprigs of Linseed, six of sweet Mayocum, and four shallots, mince all these, then take half an Ounce of Cloves and Mace, beat as much pepper, mix all these together, and lay it over y^e Boof, and wash it up three & tyd it close with tape as you do Seaweed, Boyle it or Bake it five hours with Spring Water, put salt in your Water and a Handfull of sweet Herb, and two Piners with some whole pepper, Cloves, & Mace when it is boyled take it out as hot as you can, & tyd it close, let it stand till it be cold, then take it out & wash it up in White Paper, Butter your Paper & you may keep it a Month

To make Sausages

Take lean Pork three pound, pick it clean from skin & luse, mince it small, then take two pound of fat of the best kind, a pound of Boof fat, chop all together till they be very small then season it with pepper, salt, cloves, Nutmeg, and a Handfull of Sage chapt small, and five yolks of Eggs, work one together with your hands, put it into Guts or fry one in Balls as you please

Take of China roots one ounce and halfe of ringo roots an ounce & 5 ounces of Aquerick one ounce of Coler foot dried & handfulls 2 sprigs of Rosemary of Reasons of y^e seed, stone and cut one pound of Costards, Sled a quartle of any ounce of Blen Corants halfe a pound of honey & pints in a halfe boyle all these in 2 gallons of water and keep it in Scumming boyle it till it comes to 4 gallons then strain it and let it stand till it be almost cold then work it up with yeast and tune it in to a vessel and when it is 4 days old draw it out in to bottles putting in a little syrop of Lemons in to each bottle

Sorsbery wine

take your Sorsbers when y^e are full ripe and bruse them in a Stone mortar & strain them throu a strainer into an Earthen pot and let it stand covered in a coole place 3 days it will gather on a head on y^e top take that off and strain y^e clearest very carefully through a fine Camogh bag then to every quart of juce put one pound of fine Sugar and when your Sugar is well dissolved bottle it up if you please in y^e straining y^e Sorsbers you may put som fair water well boyled and letting it be cold first

To make Cornat Wine

take 2 gallons of water boyle it well then take 4 quartes of Cornat picked from y^e stalks and put them into an Earthen pott and pour your water boyling hot over them and let it stand twelve houres covered in a coole place then take them and bruse them well then strain them with y^e water then cut a thin slice of bread and toast it then put it into your best ale yeast and let it lie in for a little till that it may be well Soked then put it into your wine then let it stand 12 houres more to work then take y^e top of as clean as you can then put in as much fine Sugar as you think will sweeten it then

then let it stand till it cooles again then sewn it close
and put it in to bottles your Earthen pot should have
a Spicket at y^e botom out

To Make duck saus

Boyle y^e necks, leavers and guards of your ducks with
some sage in waten till it be strong then put in
some whole peper an anchore 2 or 3 bits of lemon peele
if you have no sort of gravie to put in you may bruse
y^e leavers small with a spoon to make it look darke
just as you take it of y^e farr put in a little vinegar
and a slice of buttar to thicken it and some salt you
must put in some onion at first you may put in
if you please 2 or 3 leaves of sage and a bit of onion and
a peece of buttar in to y^e bellys of your ducks and fry
some sage to garnish your dish if you please

To Make Caraway buns

Take 3 lb of fine flower well dryd a lb and halfe
of buttar rub y^e buttar well in to y^e flower grate
in 2 nutmegs then put in halfe a pint of new ale
yest and halfe a pint of cream scalding hot and as
you meet it keeping it pulling in peeces put in a little
salt let it stand by y^e fire to rise a little and just
as you are ready to put um in to y^e oven put in your
Caraway cumfitts which must be a lb and halfe if you
think y^e carraways will not make um sweet enough you
may put in some fine sugar so make um up in to buns
cutting um cross on y^e top take um upon buttar papers
in a quick oven a little water will bake um
you may put in a little sweet water if you please

To Make a Caraway cake

(b. 2)
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take 2 pound of Caraway Cumfitts and one lb of almonds
being beater with Sugar fit to make March pins or you
may buy it ready maid at y^e confectioners for 10 pence a lb
it will keep being wrapped up in clean paper a quarter of
year you may put of y^e same in to fine puddings or
Chescakes or buy be it in cream to make almonds cream
of: you must bral in one lb of this march pin stuff to
y^e 2 pound of caraway cumfitts in very small peeces
then take something better then a gallon of fine flower
well dried and put in a pint of ale yest then take a pint
of a milk and melt in it 3 pound of fresh buttar then
put your buttar and Mill to your flower beat neare
and your Caraway cumfitts and almond stuff to it mingle
them well together and make your dough neare as tend or as
you doe for a bag or pudding it will eat y^e master bake
it well and keep it a perty while before you cut it it will
eat y^e beater if you doe

To Make calves feet Jelly

you must soak your feet 2 or 3 hours before you boyle
um after y^e hair is off then boyle them to a perty thick
Jelly and when it is cold put in 3 or 4 whites of eggs and
and much Sugar as you please and as it boyles scrape in
your whit wine and lemons and Orange to a perty of
feet halfe a pint of white wine and 3 lemons and one
Orange will doe

a Munging Seed Cake for Breakfast

take 2 ounces of Caraway seeds 3 lb of flower halfe
a lb of buttar a pint and halfe of milk halfe a pint of
yest and sweeten it to your taste three quarters
of a pound 10y German Yeast

To Make rice pudding

take a p of Rice boyle it very tender in new milk when it is boyled enough cover it down close to steep boyle in it a stick of Conomon when it is cold put in to it almost as much grate bread as Rice of yolks of 8 eggs 6 whites beat them very well with some rose water sweeten it to your tast put in 2 pound of beaf Smit Shred small of marrow of 2 or 3 marrow bones 2 pound of butter melted 2 or 3 spoonfulls of Sack if it be to thick put in a little warm cream if you design to keep your puddings long put no sack in you may put in some musk and amber greees if you please so put them in to gutts but doe not fill um to full you may make a baked pudding of it if you please

Wth Papworth

To Make Sasages

take lean porke 3 p pick it very clean from y^e skins and sinnes mince it small then take the p of fat of y^e legs chine and one pound of y^e hoggs smit chop them altogether till they be very fine then Season it with peper salt cloves and nutmegs as much more cloves as peper and a handfull of Sage finely Chopt and 5 y^e yolks of eggs 12 spoonfulls of cream work it in with your hands like past and fill them in butchers guts not to full so frye um busmarly

Wth Papworth

To Make Chiscake

C65
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take 2 gallons of new milk set it cole and when it is come away it and beat it in a tray with 2 pound of leaven butter then put in to it 8 eggs yolks and whites mix them well together then put in 2 nutmegs and as much white sugar as will sweeten them and as many corants as you see fit a little rose water or Spanish musk or amber greees which you like best

To Make y^e crust

take a p of butter 2 eggs and as much flower as will make it in to a past you must role y^e crust out very thin so bake um in a quick oven

To Make Sassagees

take a p of veale and a pound and a quarter of beaf smit beat it very fine in a stone mortar then Season it with peper and salt to your tast put in a whole nutmeg and a little sage red or green shred small work it up with the 3 eggs and some grate bread and they will frye them selves in a hot pan

Not very good as bread

To Make a tansy

take a quart of Cream 14 eggs y^e whit of 7 or 8 take out when they are well beaten and strained put in 3 long biscuits grate and a little flower some nutmeg Shred in to your tast you may green it with y^e Juice of Spinage or what you please put in your pan well before you put it in so frye it and season it up with Oranges cut and laid a bout it

Doctor Gibson's Receipt for a Remedy
 In a Cold of the Head, Throat,
 & Lungs, with a Hoarse
 Voice, & a Difficulty of
 Breathing, & a Pain in
 the Chest, & a Swelling
 of the Throat, & a
 Difficulty of Swallowing,
 & a Pain in the Side,
 & a Difficulty of
 Urinating, & a
 Difficulty of Sleeping,
 & a Difficulty of
 Seeing, & a Difficulty
 of Hearing, & a
 Difficulty of Smelling,
 & a Difficulty of
 Tasting, & a
 Difficulty of Feeling,
 & a Difficulty of
 Thinking, & a
 Difficulty of
 Remembering, & a
 Difficulty of
 Forgetting, & a
 Difficulty of
 Living, & a
 Difficulty of
 Dying.

For the Spleen
 M.D.C.C.C.

Take 35 Grains of each of Worm-wood 25
 Grains of Reader of snake root half an
 Ounce of Bark put into a pint of
 Rhenish wine & take a wine
 glass every three Hours when the
 cold is in the
 throat

Every 4th Day
 7 nails-footing

The above
 Remedy
 is
 for
 the
 Spleen

Take a pint of Rhenish Wine and a pint of Beer
 Strain it and put in a quart of Raisins
 and a quart of Sugar Candy fine
 and drink it in a pint of it 3
 times a day

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 and drink it in a pint of it 3
 times a day

Take a pint of Rhenish Wine and a pint of Beer
 Strain it and put in a quart of Raisins
 and a quart of Sugar Candy fine
 and drink it in a pint of it 3
 times a day

To be taken after a Diarrhoea of the Liver
 Take the Corall prepared 10 Grams Milk of Sulphur
 6 grains Rubarb 2 grains conserve of Rips 8 grains
 Syrup of Marshmallon a sufficient quantity to make it up
 into a Bolus take on such as a large nutmeg every
 Morning at eleven a clock and 4 in y^e afternoon
 For St. St. Garde
 Take one quart of Spring water one
 ounce 3 quarters of Spanish liquorice
 Boil it over the fire
 For the Cholick or Crisping in the Stits
 Take Sage and Mint both them
 in a fit proportion of Claret then
 strain and sweeten it with Sugar
 M^o J^o J^o J^o

Take a quantity of reason with barley water being taken 3
 times a day make it more than a year before admittance to make it
 of Sargamone
 Take the same quantity in barley water make it can
 Skiffed 2 or 3 times then strain it and do to it y^e same of lemon
 and sugar as you like it
 Sord seeds ground in red wine with y^e decoction of
 the beam of Shepherds give sweete Rhenish rennet and y^e decoction
 of y^e decoction being taken and stancheth pissing of blood
 a grater for a lozengie
 Take some new milk put it in to a basin and heat some
 of steale red hot and put it in y^e milk so much it will
 be sugar and give it
 A Receipt for y^e Stone
 Take one handfull of garden parsley and one handfull of
 more parsley one handfull of wild time one handfull of
 y^e mad & Kern redish root y^e quantities of fernes seed
 there all these in one garden of wild a R nigell and then all
 fit it and take of y^e water 3 spoonfulls after time in so much
 write wine or rennet and a little sugar take it 2 days before
 y^e change of y^e moon and 2 days after and so likewise before 3
 after y^e full
 A Receipt to be taken in
 the time of y^e Pitt
 Take half an ounce and half white wine and make with it y^e
 girth of clean soft white rudd to it of y^e roots of parsley
 Lemongrass, asparagus and marsh mallow of each half
 a ounce of Bealtery of y^e root and mallow a handfull
 of each corner seeds half an ounce make an ounce of red
 licens French half an ounce of agerick beinge at these
 fogaika in to a quart when it is cold strain it and sweeten
 with sugar of y^e other set y^e party with half a pint
 M^o J^o J^o J^o

Make an Electuary or Conserve of Lamastress
 and take every morning some or more of Symplic of
 Symplic reses composed with Symplic of Symplic of
 Some care of the Symplic reses on every morning
 On Quattre says y^e Symplic of Symplic is an excellent
 thing for y^e Symplic

for one that is colic
 Take an Electuary or Conserve of Lamastress
 and take every morning some or more of Symplic of
 Symplic reses composed with Symplic of Symplic of
 Some care of the Symplic reses on every morning
 On Quattre says y^e Symplic of Symplic is an excellent
 thing for y^e Symplic

for one colic
 Take an Electuary or Conserve of Lamastress
 and take every morning some or more of Symplic of
 Symplic reses composed with Symplic of Symplic of
 Some care of the Symplic reses on every morning
 On Quattre says y^e Symplic of Symplic is an excellent
 thing for y^e Symplic

Take half a pound of y^e water mixt in a Skillet add to
 it half a pound of y^e water finely beaten and Sarcos and when
 these are well mixt put in a quart of good Sarcos and when
 it is well leyed add to it a quart of an ounce of Comphol
 aften it is leyed of y^e water for you must not mixt it in y^e
 who it must be made before it is spread it upon leather or paper
 and put it to y^e ground place for a week for greater
 and it will take in a very good manner

a Shalton Cholesterol
 quantity of a nutmeg in y^e morning fasting
 of great mixt in y^e conserve and take y^e
 take 2 ounces of conserve of Rys half an ounce of y^e water
 of Crabs eyes 2 ounces of y^e water of Crabs eye much
 for a foale stomach or Sharp humours

to Make one fact
 Take 5 spoonfulls of Mille water as much Sarcos Secery
 water y^e same of red wine water put these together
 Sarcos it wither 2 sugar carry and set it in a tankard
 in a skil of water over y^e fire till y^e water be as hot
 as will seem y^e come then put to it y^e spoonfulls of the
 5 readings of a red wine then it take this in a morning
 and sleep often it must be taken in may or June if y^e
 person be weak they must take it 2 week together
 for a foale stomach or Sharp humours

the Juice of Sarcos Clarified & or y^e spoonfulls take
 every morning in white wine or clear Sarcos y^e Sarcos
 abundance and is good for those that a head with
 ng in y^e face face y^e Sarcos of y^e Sarcos of
 seeds beaten and Sarcos in a little more ale and it will
 give recovery and also

in ounce of sweetened Balsome one ounce of
Conserve of Red roses half an ounce of Lemons
freese taking quantity of a small Nutmeg of
fast taking going to bed drink nothing after it

For a Cough

You may give of this as milk or with ly or a brace
for a quite as you shall see fit in any rest it makes
or syrre of Clove berries for a fewer in syne
small pot or cold or any sickness or sweat nothing
after and fasting after it some time and before
you take it some time a good on horse

Take 2 ounces of strings of Steer 2 ounces of Cream
a quart of y^e best Canary and let them stand 6 or 7 day
forget them then strain out y^e mace and give it one day or
y^e first then dissolve 2 grains of Sugar in it even y^e first
so better it up for your use y^e last is 2 grains morning
and a cold in y^e after noon fasting 2 hours after it
take it in Mild water made thus take 3 grains of M^l P^l
Lardis, Cardus marit and Egerony of each 2 grains
Stile this is a limbeck or cold still with a good from it is
Existent in y^e green sickness or any Stomach
for a sore throat or quinsy

So Make Syre of Steer

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a quart of y^e best Canary and let them stand 6 or 7 day
forget them then strain out y^e mace and give it one day or
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Existent in y^e green sickness or any Stomach
for a sore throat or quinsy

Take 10 or a fiftie leaves drye them in a quart of spring
water till made be consumed sweaten it with Syre
of Marshmallons or honey and a little of it and gargle
y^e throat with it often

Take y^e same of strings of Steer 2 ounces of Cream
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So Make Syre of Steer

To make a quart of Aleamy to w^{ch} is added a pound of car-
 row Muste & a pound of sweet fennel Muste and a
 pound of sweet fennel Muste, put all these
 into a glass-bottle and cork it close and let it stand
 by it self in warm water for a week
 shaking it twice a day, then let it be strained
 through a Sieve and then you have it w^{ch} is
 good for the Stone in a Urine Cup in some
 of Aleamy

To make a quart of Aleamy
 Take 12 Linnons and 12 Rens from France and put
 2 Days with Sieves from your out of Aleamy alone
 into a glass and stop it w^{ch} is close from taking
 get that was taken out of Aleamy and put it
 into a quart of spring water and when it has
 stood 2 Days close Sieves, let it rest & taken out
 and a Water mixt with Aleamy and sweeten
 it to your taste with soft sugar. If you would
 have it better from Odour, let 3 of Linnons
 be sweetened
 of Water and 2 of sugar w^{ch} is to a quart
 and then mixt with Aleamy, not shaking it
 Linnons rest in Water of all
 If you would have it very clear, you must filter it
 through a Sieve

To make a quart of Aleamy

To a pint of Juice of Linnons take 2 pound of fine loaf-
 sugar & set it in a Candy Strainer from take 2 Days
 of Linnons strained from it seeds & put it in a glass
 so put it into a strong glass or glass Jar & stop it
 w^{ch} is close and let it be 2 Days long in
 a Kettle of Water & then put it in a glass-bottle
 for use in w^{ch}

To make a quart of Aleamy
 Take 2 pound of red Cow Milk, 1 pint of Mithridate
 24 yolks of Eggs newly laid, beat y^e Whites & Eggs
 together a 1/2 of a pound of Dates sliced thin a pound
 of Turbant & as much Mace as will soak up all
 the Juice into an ordinary still and let it stand
 with a soft fire into a glass-bottle in a week
 sugar Candy & soft Gold, all these being put
 steps let it run 2 times, and take of it in y^e still
 or else drink it alone 2 Spoonfull at a time & 2 or 3
 times a day, you may cut y^e running out of y^e still
 and put it in y^e glass-bottle and not too much of a time
 this has succeeded several in a month time that
 have been in a year Consumption

To make a quart of Aleamy for the weak

Take 16 large Rashes 11 quinquills of O'Brien Stokes
 and 1 pint in an area an ounce and half of Mustard Seed
 mixed in a quantity of Rose water scraped out all these
 into a gallon of strong mountain Wine let it stand 3 or 4
 days, then strain it with a cloth and passing every
 morning and fast or knee or to afford it.

Striking yarrow has killed those that have
 layed in dear and yarrow drink and drank every
 day of fasting sickness or convulsion with being
 moving fasting
 a cure for y^e Dropsy

Mustard and Sack being set very hot together then
 and brand has recovered those from a fit of the
 Galesy that has been thought of and being poured
 down their throats
 good remedy for y^e Dropsy
 together and applyed to y^e soles of y^e feet is a very
 other deco: from Galls and blacke Sage Stomach
 averse & Iron and Brom and let y^e party drink as
 they can in pebble drink and often drunk are cured with
 & Iron water sweetned with Symplic of Iron from

for y^e Dropsie
 in pills it is enough
 a spoon and pushing it in the face water if it will take
 you may know when he enough by taking a little out in
 theye your hyperthine by it self in a silver perranger
 to make turpentine pills

Take 2 drams of Saffron and one ounce of y^e best Maces or 1/2
 dram of y^e of Saffron one ounce of Mace put out these
 into a pint of wine and put to them half a pint of y^e best
 Spirit of Sack so steep y^e bottle close and in 3 weeks it
 will be fit to use 20 or 30 drops in white wine for y^e
 Stomach and in Lent for y^e worms

To Make Elixira Drogularia
 Take 2 drams of Saffron and one ounce of y^e best Maces or 1/2
 dram of y^e of Saffron one ounce of Mace put out these
 into a pint of wine and put to them half a pint of y^e best
 Spirit of Sack so steep y^e bottle close and in 3 weeks it
 will be fit to use 20 or 30 drops in white wine for y^e
 Stomach and in Lent for y^e worms

To make Symplic of Lime Sily flowers
 Take a pint of y^e flowers cut off y^e white side y^e seed and bone
 of y^e flowers in a mortar then take a pint of dryeing water
 pour it upon them then strain and cover them with
 glass for a day and night then strain it thro' a cloth
 and to a pint of y^e liquor 2 pound of fine Sagar put much
 mett y^e Sagar in it then y^e flower and receive you are not before
 let it boyle if you see it will lose y^e colour quit

To make a very good cordial water
 by some call y^e sweet or sugar water
 Take the same quantity of the Sagar Sagarany Secchia
 Impuncted Hawthorne Siverent gardenine sugarnt Sederment
 Angelicoreylen Siverent many y^e flowers and Sederment
 Garden take of each of these herbs the weight of
 pound with one ounce of tempered water and one ounce of
 y^e water when you have an ounce of medicinal flower
 with when you have an ounce of medicinal flower

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M^r Coppe
A Ointment for a sore throat

Take a quart of new milk set it over the fire with 3 or 4 Sticks of

put a little Sticks just and some beaten Cinnaul to make it soft

right thickness when it is boiled a little while put on equal

quantity of Sulphur ground and March Masticks mix it with them

the cloppes small and boyle it a little longer when it is taken of the

fire put in all the rest of Oyle of Lilly or Oyle of Sore when lay

back upon the Oyle when the Sore breaks and the swelling is

changed all small quantity of this Ointment will serve till it is whole

if the swelling does not break quickly you may put in a little more

the Eye Water

Take white Coprae 4 ounces of Camphire one Cinnaul pound it and put

the Camphire in to a little gally pot and put the Coprae upon it and a

strong paper cover the pot set it in fat Oyle all night and when you

next morning and put to it 4 ounces of fine Saffron mix it

every well and sift it together through a Sieve keep the powder in a

up Close in papers when you make the Ointment for Eyes take a quart

a large deep Spoonfull of the powder put into an Earthen pan fire

it while together till cold Stop it down close in a Bottle and when

you use it for the Eyes it must be taken of Great Care Cut of your Stroke

the Bottle as the Water may be used and warm it it is very good

to try any Old Sore or New Wound

The Ointment of Decoctum Receipt to make

A good Ointment

Take a quart of fat Oyle of Olives and put it in a long gally pot

and put to it the following following with the most necessary

quantity of each one pound the heads of red Oyle leaves one ounce of

gallons half an ounce of more galls beaten in one ounce of Oyle of

the cloppes small and boyle it a little longer when it is taken of the

fire put in all the rest of Oyle of Lilly or Oyle of Sore when lay

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you use it for the Eyes it must be taken of Great Care Cut of your Stroke

the Bottle as the Water may be used and warm it it is very good

to try any Old Sore or New Wound

Make an Ointment

for all sorts of sores or stumps

Take a quart of milk Oyle or rich fat Oyle 4 of a pound of red wax

of a pound of white wax 4 of a pound of yellow wax 4 of a pound of

of a pound of white wax 4 of a pound of yellow wax 4 of a pound of

of a pound of white wax 4 of a pound of yellow wax 4 of a pound of

Take of Rhenish water for an ague or Colick
 for the Colick 20 drops of spirit of turpentine in
 white wine or warm ale if new or does not for take
 a nutmeg or lemon after for the ague 20 drops of
 spirit of salt in white wine or warm ale or lemon
 before the first comes of some good to make of teeth that
 before the first comes of some good to make of teeth that

Take an egg that had of laid were soft that which
 skins it best beat it to powder and sift it take as
 much powder of red egg shells as will make an ounce of
 agastrian powder put all these in to a quart of best
 French brandy shake it every day for
 10 days then it will be fit for use give a woman a
 spoonfull of it and 10 drops to a child in warm ale
 at the full and know of the moon or other of need require
 fasting 2 hours after it if it is in Colic's pain

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 white wine or warm ale if new or does not for take
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 a nutmeg or lemon after for the ague 20 drops of
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 before the first comes of some good to make of teeth that
 before the first comes of some good to make of teeth that

Let them stand 6 weeks before you eat them
 and put them in the pickle of salt ye a pickle concern them
 Q. Put out of the water and dry them very well with a cloth
 for it will together in one Lanthorn year and then let the water
 and a handfull of dried elder flowers two quart of blunpore and
 them and put in half a pint of blunpore as well cover
 not be above twice take so many quart of blunpore as well cover
 the water be warmer every time till it comes to be very dry and let
 lay them in soke in warm water shift them every day and let
 To make the water

Take 2 grains of Rubarb, slice it thin, & lay it into a soft hair
 souse in a Lanthorn year, the next day put 5 or 6 shodfulls
 of the child 3 or 4 times a day, and give it with sugar and gin
 for the child 3 or 4 times a day, and give it with sugar and gin
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Take 2 quart of water take 2 spoonfulls of French barley
 To broten and cold the blood

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Take of the water of Saxifrage and Bergamot comely called
 Agerimont of each a pint a gallon of Ammoniac a pound
 of white wine and new melle of each a gallon and half of
 hearts of Aspidochelone a pound a little brimston a pound
 of roots of long root cut in to thin slices a pound a pound
 of powder of liquorick Scorpis mix all these together and put
 them in to a strong pot well lined and covered. Shine it with a long
 for this 3 day then digest it with a slow fire for 40 day
 water in a home of y^e fit & Sympliciter mixed with a good
 of long root water and watered with Sympliciter of the
 When y^e fit is done y^e party is able to get a brain delect
 him take fasting as much powder of Ammoniac as will by on a
 Sigeoric and drink after it half a pint of y^e same water
 mixed with white wine a sweetmeat with Sympliciter of the
 Let this be done 3 mornings before y^e change and half of y^e
 Moon and on many mornings after both

Take 3 Saccary roots a few small roots 2 Rhenish roots
 3 pound weight 2 ounces of y^e powder of Ammoniac
 Ammoniac a pound of liquorick Scorpis a pound of thin
 hearts of Aspidochelone a pound of roots of long root
 in 20 pint of water make halfe the consumed strain y^e
 and put in to y^e liquor a quart of ready wine and let
 it fast boyle and after it in cold bottle it by 4 or 5
 of this liquor must be taken with a good part of white of sweet
 almonds every morning fasting 2 hours after this is to be
 taken 3 week before delivery if y^e liquor growe soare
 you may boyle it again

It is good to be taken before travel

Take 2 quart of running water 2 ounces of y^e history of Spaine
 roots a good quantity of y^e roots of Ammoniac and half
 pound weight of each a pound weight of Ammoniac
 and set it upon a soft fire and let it boyle half an hour
 then make it of 20 strain it through a fine sieve let it stand halfe
 an hour to settle then pour y^e cleare y^e into y^e Skidd and put in
 as much powder of Ammoniac as will by on a
 Oreganon and as much thin Ammoniac as will by on a
 it let it boyle then take of y^e cleare and let it boyle halfe an
 hour more and as much thin Ammoniac as will by on a
 put it up in a strong bottle and let it stand till it be cold
 then stop it close it will settle thick at y^e bottom like wax
 Take y^e water of y^e cleare y^e in a close vaine it will last one year
 any year
 y^e vertues of this water
 y^e cure all manner of sore throat and faden in y^e Mouth
 the they have taken water made of longmeat and faden or cleare
 it y^e part of y^e water y^e at night y^e water or cleare
 opening y^e throat with this water if it be to change mix some of it
 with plaindome water and use it between a while it keeps y^e teeth
 from rotting faden them if they be loose and keeps them white and
 sweet it is good to wash off or green sores if it cleanseth them and

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 sweet it is good to wash off or green sores if it cleanseth them and

It is good to be taken before travel

Take one pound of rosmery: halfe a pound of each of these
 Garden fennel: rampion: the greater green mint: garden
 imperatrice: fennel: halfe a pound of each of these: and
 halfe a pound of each of these flowers: consylid: Marigold: pansy
 =ces and red rose buds: 2 ounces of each of these: steep
 small and bracke: y^e seeds put them in to an earthen pott: y^e
 put to them 3/4 gallon of old Malaga: make them cover y^e
 pott very close: and set it stand on a cold stov^e 3 dayes
 3 night: then it morning: unscowring and distill it in a
 y^e still: with new chyl^e milk: and a good fire: when it
 is staled: mingle y^e water of hyage: then distill it not
 to more y^e last pint: keep by it selfe
 A General Water good against
 Malencoly: Syden and Mother
 Take 4 pintes of good white wine: binvage by glass: distill water
 of each a quart: of a pint: rest of English: finely: steed on embers
 Make money rest: every root of each as much: Turnery: hony
 lingue: morden: hair: resmery: sanctuayron: being: royal: of
 each a handfull: flowers of Lavage: English: insomny: sage: consylid
 slips of each halfe a handfull: steed of sweet: margerom: hartwort
 of each a quart: of an ounce: Cinnamon: galingall: clous: of each
 halfe a quart: of an ounce: hyage: half: a dram: set y^e hony
 be stred y^e roots: y^e spice: and: seeds: greely: powdered: steed
 the wine upon them: and y^e distilled: water: so: left: them: stand
 together: 2 dayes: then: with: all: in: a glass: limbeck: neck
 (large with part)

to make Almond Quiballs

Take your almonds and then beat them with
 shell rose water: take there weight in sugar and wet
 them with the residue of eggs that are beaten to a froth
 save out sugar to roll them with and tear: sugar: must
 be: kept: keep: them: with: blowing: till: they: will: roll: and
 sie them in knots of what fashion you please: crape on y^e
 plate and lay them on it or set them into oven: let them
 not stand so long: you must take them out and remove
 them and set them in again: a little while: let them
 be so long: quick: out: take: heed: you: lest: them: not: stand

To Make pypen cream

Take y^e pulp of good roasted pypen and beat y^e whites
 of 4 eggs to a froth then with a new beat a little
 of y^e froth of y^e Eggs a little of y^e pulp of y^e roasted pypen
 with a little spring flowers water: same: soft: Salt
 for: soft: whis: all: these: together: till: you: see: them
 grow: what: then: take: y^e same: quantity: again: and
 do: as: before: but: all: be: in: being: set: it: is: as: white: as
 snow: then: put: it: in: to: a: tason: or: cups

To Make a pretty salver of fresh then

Take Sun this and curd with wheate and bracke y^ento
 it y^e yolk of a new laid Egg: smeten it with fine sugar and

To Make Malaga Water
 Long Decubing

Take of brooklime & Knapweed, newswashed, each an ounce
 leaves of Knapweed a pound of Suckles, ye outward rind of an
 Orange and 2 Lemons and 6 quires sugar, chop ye Knapweed
 bruse ye Suckles and Slices, Lemons & apples thin then put
 them in a pot with a gallon of water, lett ye next day stea
 it in a cold still mangle y^e water and wring y^e spoonfuls
 at 8 in ye morning and 4 in ye afternoon warmed and sweetned
 with Symplic of Lemons.

For y^e Scurvy

Take a Knapweed of subtyllite and cutting lime leaves and warts
 leaves in a little brase bryde in a quart of spring water
 let it come to a great then strain it and add galye yow
 Herb often with it.

For a sore Throat

Take blackish Mungie flowers Syphon seeds Galye them in
 clear possit and a good white put a little Orange in it ag
 often as you will it.

A Cordial possit wine preserued
 by King's Physician against a plague

Take a quart of spirit of wine or more if self drawing
 of Saffron, & add it in a glass still drawn and what quantity
 you please according to ye strength you desire of these dracken it

So Make Spirit of Saffron

All approved Water for a Consumption
 it has recovered thousands

my Lady Vere's

Take your roes and mix of y^e white wine then take double
 face weight of fine powder Sugar beat y^e roes and Sugar
 together till y^e Sugar is very red which will be a
 good white & sooty.

So Make conserve
 of Chaker roes

Take a pecke of roes aggrer other yowins or povermanes
 and distill them and drink of this water sweetned with
 Symplic of plantane or woodgourd.

For a thirt in a fowern

Take every meal 3 spoonfulls at a time
 if roes in drink of this morning and evening and bryde
 cloge as it roes put a boad of leaf yow in to y^e bottle

Shd with a soft fire deskiner you keep y^e spirit very
 and extremity of each one Knapweed with all three in a rag
 powdered two ounces of seed pearle also powdered Aliver four
 ounces of Censuron Rofte an ounce of Mace one ounce of
 of Siquinid Siquinid Rofte an ounce of anagras bryde one
 and half a pound of Sifen correns clean pickled one ounce
 it on pound of water cut small Rofte a pound of roegans ste
 in 3 quarts of red Capes Milk warm in y^e morning put in to
 then cut ye flesh bones and in small peeces & steep it overnight
 Take a young pig of a fortnight old or under weyght it not draw it

Handwritten marginal notes on the left edge of the page, including words like 'Handwritten', 'marginal', and 'notes'.

For the yellow jaundice

Take of Burdock Saffron the inner rind of Saffron of each a little
 poundly they them before a gentle fire till they will powder than
 beat them and scarce them a strong fire and mix them all
 together and keep it close in a little bottle for your use when you take
 it let it be as much as will lay upon a Saffron in a spoonfull
 of Rhenish wine or Rhenish wine a few foot a Room after it use
 Moderate Exercise in a morning you must take at a Room in
 the afternoon it is good to take after a fit of Sickness when people
 by Sickness have lost their Stomachs and to open all Obstructions
 Obsolete

To make Turbith Balsom

Take one pound of Venice Turpentine which you must wash
 3 several times in rose water during the time of an hour at least
 then take yellow wax three times the quantity of Turpentine and when
 they are melted together put in your Turpentine and let them incorporate
 together a pretty while then take it of the fire and let them stand 2 days
 then take it out and scrape of all the drops and well from the bottom
 of the case and then it in thin slices than take a pint of Rhenish wine
 and put it in your incorporate wax and Turpentine and melt them
 over the fire that done put them to keep an ounce of natural Balsom
 an ounce of Oil of Saffron worth an ounce of red Saffron prepared
 Turpentine and a Spoonfull of Sack when they are well mingled together
 and ready to boyle then take them of the fire and mix them
 continually for a hour together your Saffron must be put in before
 the rest of the ingredients but mix with a little of the Oil kept
 for that purpose

To make Spirit of Clove

Take your Clove berries and put them through them in a close
 pot with a little warm Star it once a day and keep it close
 tight that it lets not the Spirit so fast it stands 10 days then
 str it in a Linnetic and mix your mixings together of a good
 strength so little it is you may put a little less Saffron in your
 bottle and a little bag of Saffron

To make Treacle Miter

Take 2 pint of Cardus water & put in it one ounce of Amber
 1 ounce of Clove & 1 ounce of Saffron roots & 1 ounce of
 roots & 1 ounce of Saffron roots & 1 ounce of Saffron roots & 1 ounce of
 each an ounce & beat them in to a very fine powder & 1 ounce
 of Cardus & Angelica of each an ounce & of flowers of rosemary
 menysgofen Burroughs & English of each two ounces & 1 ounce
 of Venice treacle dissolved in the 6 pint of water wine and 2
 pint of red rose water infuse all these things 24 hours together
 in then str it in a Linnetic or Saffron str & when you use it add
 4 Spoonfull with Saffron

Preparatives of this nature

it is good against infection a burning fever & yellow jaundice
 Conditions Agues faintings sobbing fits in Child & other
 more good against worms in Children and an excellent Remedy
 against all obstructions

Take a pint of white wine and put in it a good quantity
of straining leaves so let it infuse upon infusion and when
you get to beal pour y^e wine from y^e leaves and sweeten
it with syrre of Marsh-mallows and drink it
Diversed seed and infused in white wine is
an excellent thing to bring a good gravel it must be y^e
Saxoth's ever for never and y^e best for men

Take your melle and set it upon y^e fire and when it begins
to make a clear point of it with good white wine take
y^e can clean off and put in y^e quantity of a pint of castile
sops and let it distill in y^e bagnie y^e party to drink
for y^e gravel

Take y^e handfull of coltsfoot one handfull of Borrage
leaves as much of burrutt a handfull of violet leaves
as much of stragery leaves as much of violet leaves
one handfull of radish as much of Eriogonum roots
one handfull of sowthard roots these keep in a galle of
spring water water kaffe to consume then strain it
and to every pint of liquor put a penny and halfe of
leafe Sugar and laye it to a syringe

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Excellent Syringe for a Consumption

For heart

A Water for Malancoly

Take y^e leaves of Anthelega gathered in y^e full of y^e Moon & when
it and drink of it as often as you please take sometimes y^e powder
of mill. time in it.
New cort sliced thin and layed in milk and strained has
stop't a Cerebrall when many other things has failed

To M. S. y. S. S.

Take y^e handfull of coltsfoot one handfull of Borrage
leaves as much of burrutt a handfull of violet leaves
as much of stragery leaves as much of violet leaves
one handfull of radish as much of Eriogonum roots
one handfull of sowthard roots these keep in a galle of
spring water water kaffe to consume then strain it
and to every pint of liquor put a penny and halfe of
leafe Sugar and laye it to a syringe

A Certain Water good against
Malancoly Spite & other

For heart

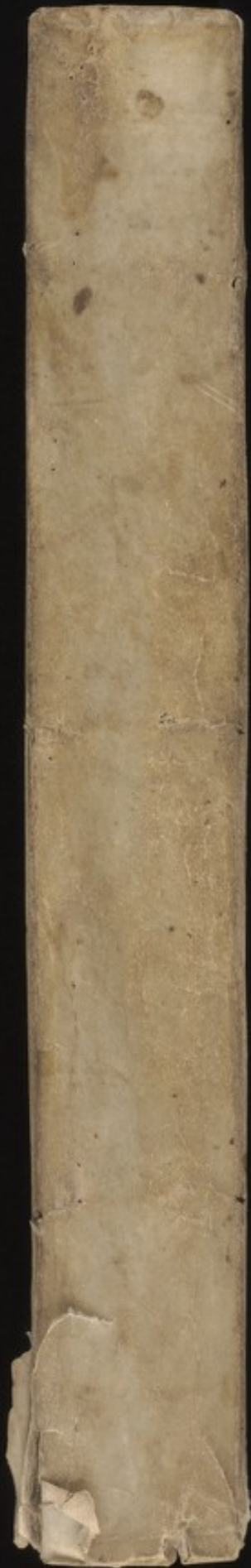
M. S. A. 1. 1. 1.

London

Mary Daves

Jan 18. 1791.

Book of Daves



pect. to be off.

Aunt has come

Graces. With all
Kind

A Quarter of an ounce of salt of Stae, A Quarter of an ounce of
Extract of Gentian, one Dram of Gascoigne's Powder without Sugar.

wik MS. 7851, pinned at f. 25

I propose meeting Lane.
Who will be at Molesey.

wik MS. 7851

h

Saline Fractions Six

Salts of wormwood Three Drams
Torc. Table spoonfulls of ^{fresh} Limon
Juice six Table spoonfulls of mint
water 12 spoonfulls of spring water
Sweeten \mathcal{L} to your Taste

Merry
with Lympongan

1 M^o

With Ms. 7851
pinned at f. 60v

To
M^{rs} Smyth ad

Saithall

1778
1779

to Caton

Mary Caton was born April

For the Rheumatism
Two spoon full of Linseed oil made
with out fire; take it in a Morning
fasting and as much before going to
Bed for nine Days together and
Keep Very warm.

My Uncle

for the itch

5

take a quart of Cream an ounce of y^e best tobacco
halfe an ounce of flower of Brimston five red
dock roots five Sage roots that growe in the
brook take them and bruse them in a Mortar
and put them into y^e Cream and boyle it till
it comes to a pint.

with Ms. 7851

cream

Feb 29th settled for dig-
ging the ditch along top of Paons
Close 18 Chain cost altogether
By Hare and them 9 Pence
per pole in 1840 =

Feb 29 Have just settled with
Crawley for draining in the
Common near Rammerick

Head Drain 37 Pole at 8^s = 2.. 0.. 4

And 11 Scoe 1/2 Pole at 8^s = 2.. 5.. 9

£ 4.. 5.. 9