Heppington Receipts Volume 2

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Mary Fawsett

No 1. P. 115.
No 3. P. 88.

To Make little pies

Take 1 Pound of fine flour, 1 Pound of Sugar, Sifted, 1 Pound of Currants, 1 Pound of Butter, ½ a Nutmegg, ½ Ounce of Mace, [illegible] 2 White 4 Spoonfull of Rose Water, the Sugar must be first Broken very well in one's hands when it is all well mixed and upon Plates, take a little rosewater upon a Feather and Dow a little Sugar upon it and Lett it in the Oven for half an Howar.

Aqua Mirabelis No 1. P. 115.

Take of Cloves, Gallagall, Cubles, mace, Cardamum, nuttmegs, Ginger, of Each 2 Drams Flowers of Burrags, Buglose and cloves of each 1 handfuse of Balm, mint and Celindine of each Pint Brandy 1 Quart, white wine 3 Quarts, Pt the Spices and Flowers and Infuse them in the Liquor then drain of about 5

For a Cough in Any [illegible]

No. 1. P. 115. No. 3. P. 50. No. 3. P. 47.

Take as much Flower of Brimstone as will lay on a shilling, Spitt upon a new layd Egg & or 5 Morn

To make Cherry Brandy Cordiall

No. 3. P. 0

See this same Recd. at P. 31.

Take 2 Pound of Cherry, 1 hand full of mint 1 Hand full of Balme, 1 hand full of Rosemery to a Quart of Brandy

To make a Drink for the Eyes.

No. 1. P. 117. No. 3. P. 52.

Take a hand full of Wood lice and Bruise them well, and then Strain a Bottle or 3 Pints of Ale through them, and Sweeten them w.th Sugar and Drink of itt every Morning

For a Woman in Labour

No. 1. P. 127. No. 3. P. 42.

Two Ounces of Bezor water 2 Ounces of Mugg=worth water, 2 Ounces of Sirup of mugworth, and 2 Pennyworth of Spirit of Castor mix all these together and give one half of itt att her first being ill, and the Rest one hower after

To Preserve Green Plumbs

No. 3. P. 2.

The Plumbs will be green when itt is Preserved is the great white wheat Plumb, gather them when they are att their full bigness but before they are Grown yellow, wipe them and Scald two Skellets of water on the fire, and when they are Scalding hott put in the Plumbs a one of them, take itt from the fire and cover them and Lett them Stand a Quarter of an Hower then take them up, and when the other Skellett do's boile putt them in, but Lett them Stay in a very little time setts the other water to the fire again wherein they were first scalded, and when that Do's boil take itt off the fire and putt y.e in, and then you Shall See a Skin Peale off them then take the Skin Call of from them and take a Quarter of a Pound of Sugar more then the weight and gett clean water on the fire and when itt begins to boile putt in y.e Plumbs and Lett them boil Stiffly half a Quarter of an Hower till you see the Colour of the Plumbs Grown a Gain, then take them upp, and Lett them Stand a Quarter of an Hower Coverd make y.e Sirrup and Putt in the Plumbs and Lett them boile the Space of an Hower with a Soft fire then take out the Plumbs and Lett the Sirrup Boile a little longer till itt will Jelly, when itt is cold, then Putt itt on the Plumbs

Pickle for Sturgeon

No. 1. P. 147 No. 2. P. 55 No. 3. P. 82

See the same at P. 55.

Take to one Quart of Stale beer, 2 Quarts of water a large Hand full of Salt, and an other of Bran boile itt all together, and Lett itt Stand till itt is cold, then Strain itt off, and Put y.e Sturgeon in to itt

To Pickle Cucumbers

No. 1. P. 67. No. 3. P. 8.

Gather them very Small, rub them clean and dry them, lay them in a Pott wth Salt and Dill, make a Pickle wth 2 Pints of vinegar and one of White wine, all sorts of whole Spice and Dill seed and Dill, when it is boiled putt it over ye Cucumbers, in doing so 3 or 4 Times they will be Green, Cover them close, and lett them Stand 3 or 4 Days, between ye Boiling of the Pickle

Pickled Purslain

No. 1. P. 67. No. 3. P. 8.

Dry the Stems of large Purslain, make ye Pickle wth vinegar, Salt, and nuttmegg, Sliced whole Pepper & a little winter Savory, when ye Pickle Boils, slap in ye Purslain, lett it just boil up before you take it off, Cover it Close in an Earthen Pott, and boil ye Pickle once or twice more

To Collar an Eelle

No. 1. P. 67. No. 3. P. 8.

Skin a large Eelle and Slitt him Down the Belly, cutt of his head and take out the Bone, season him on the inside wth mace nuttmegg Pepper, Salt and Sweet Majoram wth a little Primerole, roll it up as you Do Brawn and tye it fast wth Course tape, then boil it in 2 Quarts of vinegar and 1 of Water, all sorts of whole Spice till it be tender, then take it out and drop it in the Same Pickle, if you would keep it long, lett ye Pickle be only vinegar and Spice

To Make Allmond Bisccits

No. 3. P. 8.

Take ½ Pound of loaf Suger beat it very fine, and sift it through a Lawn Sieve then putt to it a Quarter of a Pound of fine wheat flower, then take a Quarter of a Pound of Swett Almonds, Blanch them, and beat them very Small with a little rosewater then putt them to ye Flower and Sugar and mix lett them well together, then break in to it the Youlks of 4 new laid Eggs, and 2 of the whites, Double whett them till you are ready to lett them into the Oven, then cutt ye Paper Square and drop it on wth a Spoon, and for to Dec. them Sift fine Sugar on them as they are going into the Oven

Ginger bread Cakes

No. 3. P. 8.

Take 3 Pound of Flower, 1 Pound of Sugar, both well dry'd a Quarter of Butter rub'd in fine, 1 nuttmegg, 2 oz of Powdered Ginger, 2 Pound of Treacle, mix them well or into a light paste, make them in little or great cakes as you Please and Bake them in a Quick oven they must be Sett upon tin Plates, if you Please to Putt in Some Swett meats Orange or Citron they will be the Better

To Pickle great Concumbers like mangoes

No. 3. P. 14

Cutt a Slice out of the Side of the Concumber and take out the Seeds, and Put in to each mace Pepper, Horse-radish and cloves of Garlick then boil as much wine vinegar, wth Sweet Spice and as much salt, and a leafe or 2 of Bays as you Please, then Put the Concumbers close in a Pott, and Pour the Pickle boiling hott upon them and Cover them Close and after 3 or 4 days Lett them again on the fire till they be ready to boile then Putt them a gain into the Pott and when they are Cold Putt a Hand full of mustard Seed into them, when you have fill'd them with spice tye them wth thread

To make force Meat

No. 3. P. 16

Shredd a Pound of lean wth 2 Pound of Beafe Suet Small, be sure lett no skin be in itt and then beat itt wth the end of a roleing pin, till you don't know the meat from the Suet, break into itt 3 Eggs, Greatin to itt a Little white Bread then beat itt again, and season itt to yr taste; wth Pepper and Salt and a little Sweet marjorum and Thyme

To make a marrow Pudding

No. 3. P. 20

Cutt a Crust of a Penny white loaf, then Slice the crumb very thinn, Putt itt into a Skett wth a Pint of Cream lett itt just boil up, then Break the bread very small, beat Six Eggs and Putt in to itt, Blanch half a pound of Almonds and beat them in a Stone morter wth 3 or 4 Spoonfulls of rose water and Putt in yr Creame wth a Glass of Sack wth half a Pound of Shugar, ½ Pound of Currants, ½ Pound of Candied orange, Citron, and Lemmon shredd season itt wth a Quarter of an Ounce of Cloves and mace, half a Quarter of an Ounce of Cinamond mix itt all well together then broake into it a Pound of marrow and Butter yr Dish before you Putt itt in

To Pickle Gilliflowers

No. 1. P. 1. No. 2. P. 90

Mix ½ a Pound of Shugar, and Salt as much then lay a laing of Flowers and another of Salt cover itt wth Clarrett, and Sett itt in a Cold place

To Spitch Cock Fish

No 1. P. 1.
No 3. P. 22.

Splitt Ells Down the back Season them wth Pepper and salt and a little grated white Bread, with a few herbs shredd very small, then boil them over charcole, and they are fitt to serve in with an=chovey Sauce

A Quakeing Pudding

No 1. P. 5.

Beat 12 Eggs, wth a little Sugar and Salt put to them 3 Pints of cream, 3 spoonfully of flower and Putt itt into a Cloth wele flowred and into a Boiling Pott an Hower and itt is a Quake=ing Pudden, Stick itt wth blanch'd almond Quart=ered, beat Some Butter up thick and Pour over itt and itt is a Hedgehog Pudding, You would doe well if you will take the Pains to lay itt round wth sweetmeats

To Fry Oysters

No 1. P. 7.

Beat 2 Eggs wth a little Grated White bread, nutmegg and Pepper dipping ye Oysters to fry them brown in fresh Butter, and they are mighty handsom to lay round a Dish, of Oysters

To Stew Oysters

No 1 - P. 9.
No 3 - P. 28.

Take a Quart of Great Oysters and a little of the liquor, a Pint of White wine, 2 Anchovey, a little nuttmegg sliced some mace and Pepper and salt a bunch of sweet herbs, Lett all these stew a Quarter of an hower, then putting a Quarter of a Pound of sweet Butter and serve itt wth Sippits, Barbarys, and lemmon sliced

Pease Pottage

No 1 - P. 7.
No 3. P. 26

Take 2 Quarts of strong broth the flower of a Pint of Bacc forcemeat balls, set itt over a Chafindish of Coals, Season itt wth mace Pepper and Salt Lett itt boil a Quarter of an Hower then Putt in a handfull of Spinage a little Sorrell, and Spearmint wth half a Pound of Butter, Lett itt stand till itt be thick and then serve itt up wth Sippitts

To Stew a Neck of Mutton or Rump of Beef the Same Way

No 1 - P. 11. 2
No 3 P. 30

Putt itt into ye Pott wth a Bundle of sweet herbs, a little mace nuttmegg, Pepper, and Salt, a Quart of Claret a pint of water, 2 Anchovys, 3 or 4 Sherlotts, Cover itt close wth Paste and lett ye Mutton Stye 2 howers and ye Beef 4 howers then serve itt up wth a toast or 2 or Greaves

To Make an Olio

No. 1. P. 11.

Cutt 3 Chickins or 3 Rabbits in Peces as small as an Oyster Putt them in a Stew Pan wth 30 Grs of Oysters 3 Blades of Mace and Nuttmegs sliced a little Pepper and Salt and a little Sweet Herbs a Pint of Whitwine 2 Ladle full of Strong Broth Lett it Stew untill it be tender and then put in one Anchovey in Pound of Butter Beat it up thick and Serve it up wth Sippits Barberys, and Lemmons Sliced You may Add Oysters forcemeat Balls or Pallettys Yr Pallettys must be boiled tender Blanch'd, and Sliced

To Pickle Young Turkeys or Rabbits

No. 1. P. 11.
No. 3. P. 30.

Truss them and Season them wth Cloves Pepper and Salt boil them first in Milk and Water and make a Pickle wth White wine and Vinegar Equal, and all sorts of Spice and you may Keep them in it

To Stew a Hare

No. 1. P. 13.
No. 3. P. 32.

Beat her well in her Blood then cutt her in Peces and put her in a Stew pan wth a bottle of Claret a Pint of fair water 2 Anchovys, 2 or 3 Sherlotts a little mace pepper and Salt Lett it Stew till it be tender, then put in a Peice of fresh butter beat it up and Serve it wth Sippits

To Color a Brest of Veal or a Pigg

No. 1. P. 13

Bone Yr Pigg or Veal season it wth mace, nuttmegs and Pepper wth a little Salt Sweet Marjorum and thyme and a little Sage then Role it up as you Doe Brawn boil it in 2 Quarts of Pickle Wine gar and one water; if you Keep it a bout a month it must be Wine instead of Water when it is tender take it out, let it Stand Cold and Keep it in the same Pickle

French Bread

No. 2-93.
No. 3-34.
No. 1. P. 15

Break 1 Egg into 2 Pound of Flower a little Salt ½ Pint of Ale yest, make it light wth milk and Water Blood warme let it by the fire till it rise then make it into Loaves Bake it ¾ of an Hower

To Make an Umble Pye

No. 1. P. 15

Parboile boile the Umbels of Deer, then Shredd them small wth as much Moor Lewit as must Season it wth mace, nuttmegs and a little Salt let these Lie in it a Glass of Sack 2 Ounces of Candied Orange and Lemmon wth Citron sliced ½ Pound of the as 1 Pound of Currans the juice of 2 Good Lemmons, mix all these all wth together

No. 1. P. 11.
No. 3. P. 34.

To Pickle Trout or Jack

No. 1. P. 17.

Take as much water and vinegar as will Cover ye: Put into it all sorts of whole spice, a hand full of Salt and a bunch of sweet herbs when the Liquor boils put in ye: fish, when it is enough take ye: fish out and keep it the same untill Cold

To Pickle Sampire

No. 1. P. 17. — No. 3. P. 36.

Take 2 Pints of Vinegar and 1 Pint of water with all sorts of whole spice, let it boile then Clay ye: sampire, let it just boile Again then take it out and Put it into an Earthen Pott Cover it Close 3 or 4 days if you will boil ye Pickle again add more vinegar

A Pike

No. 1. P. 25. — No. 3. P. 44 and Oysters

Chine a Pike fill his Belly w.th shrimps and Oysters all sorts of whole spice a few sweet herbs then tie a little bird spit through him, tye him on a Packthread and a Spletter, Roast him on Tower and Baste him w.th Butter, serve it up. Carpe shew.d on Boath sides make ye: Sauce w.th the Liquor of Carpes shew.d in a Quart of Oysters and some of the Liquor a Pint of shrimps the juice of a Lemmon, let it stwe a little then beat it up thick w.th ½ Pound of Butter and serve it w.th Fish fry'd and Boile, and Eels Pickled.

A Scotch Collop

No. 1. P. 19. — No. 3. P. 38.

Cutt the lean of a Leg of Veal into very thin slices, and beat them soundly on both sides put in some thin slices of Bacon season it a little w.th mace nutmeg Pepper Salt and a few sweet Herbs fry them brown in sweet Butter w.th forced meat balls, then Clean ye Pan and Putt in ½ Pint of White wine, as much strong broth 2 Yolks of Eggs, 3 shelots, some Oysters, then let this stwe a little Put in the juice of a lemmon, Put in ½ Pound of swoot Butter beat it thick w.th the yolks of 2 eggs, Granish it w.th Oysters, forcemeat Balls and Lemmon Sliced.

Calves Feet Pyes

No. 1. P. 21. — No. 3. P. 38

Bone the feet and shredd ye small w.th as much sewet as meat, Put in 3 Ounces of Candied Orange and lemmon w.th Citron sliced, a Glass of Sack, a Lemmon sliced w.th the rine, season it w.th a little cloves, mace and Cinamon and Salt a Qr of a Pound of Sugar ½ Pound of Currants and it is fitt then to fill ye Pyes

To Pickle Oysters and white wine

No 1. P. 21.
No 3. P. 40

Take as much white wine, vinegar and the liquor of Oysters as will cover them, Putt into the Pickle a little mace and nuttmegg sliced a little whole pepper and salt, when the Pickle boils Putt in the Oysters, and take them out again till the Pickle is Cold, then Putt them in again and Cover them over wth Leather

Mrs Nelson

Puffe Past for A Pastie

No 1. P. 21.
No 3. P. 40.

Rubb 3 Pound of Butter into 14 Pound of flower breake into it 10 Eggs and make it into a Paste wth Cold water role in 4 Pound of Butter more and it will doe very well

Sauce for Wild fowle

No 1. P. 23.

Take a quarter of a Pint of Grovey, a quarter of a Pint of Port with a little nuttmegg sliced, 1 Anchovey, when Cott Putt it over a Charcoal fire with a little butter, wth the necks of the fowles, beat up the same thick, leaving out the necks. This Sauce is Good for veale; and adding a Pint of Oysters it is Good for roast Mutton

No 1. P. 23.
No 3. P. 40

A Soope

No 1. P. 23.
No 3. P. 42.

Take 2 Quarts of strong broth, a Loaf of French bread cutt like Diamonds, Putt it to a twe Pan wth a little nuttmegg sliced, a little Pepper and salt a Hand full of Spinage, ½ as much Vermicelli, let it boile ½ an Hower, then Clap in as much bread and spinage as before wth ½ a pound of butter beaten thick, then serve it up wth sippets, you may adde force meat

A Calves foot Pudding

No 1. P. 23.
No 3. P. 42.

¾ of a Pound of Sewett ¾ of a Pound of Currants ½ Pound of Shugar ¾ of a Pound of Calves foot boild tender and shredd very fine, wth the sewet then take 2 Hand fulls of fine flower some nuttmegg, a little Salt, 6 Eggs, 3 of the whites then mix it all together tye it up in a bag and let it boile up 2 Howers

To make Excellent meat of a Hogs Head

Take ye Head & Split it take out the brains cut off the ears & Lay it in water one dayx then Boyle it, till all the bones come out take off the skin as whole as possible & chop and beat the meat very small as fast as you can while it is hott, Season it wth Salt & (a Little peper if you please) the skin must be laid in a cloth in a bason under & over the meat Cover it wth a cloth and a ply plate & press it very hard & when cold it will turn out and cutt Like a cheese ad Salt & uinegar to Some of the pickle it was boyled in and keep it in the pickle — eat it wth uinegar or mustard

If thing if it was round Like Brawn with the skin ~~round~~ round it, it would be handsome

Not Good

To stew a Carp

No. 1. P. 25.

No. 3. P. 46.

Put Put him under ye lower fins into a pint of Claret half a pint of water a bunch of sweet herbs a little peper mace & nutmeg sliced put ye Carp into them stew Slow on ye side ye other side turn him out & put him in ye same liquor one anchovie Skelots let it stew a quarter of an hour ye put in ye liquor of a lemon the butter beat up with flour & serve it up

To Rask a shelder of mutton

No. 1. P. 27. No. 3. P. 46

Halfe rost your mutton & cut it as small as oysters put it in a stew pan with a pint of Claret & a little fair water 2 anchovies 3 skelots a pint of oysters 2 ounce worth of capers a little mace pepper & salt & a bunch of sweet herbs ye let ye stew half an hour ye clap in a piece of fresh butter beat it up thick & serve it you may dre rabbets ye same way if you use white wine instead of Claret way

No. 1. P. 27.
No. 3. P. 46

To pott Beef

Take 2 pd of Lean Beef 2 ounces of Salt peter and as much Salt as you think will do then put it into a crock Couer it ouer wth Butter and Lay Bay Leaues then fill it wth water, Set it in a hot oven, Lett it Stand all night — then take the meat pick it. Cleare from all Sinews Beat it to a past, as you beat it take off the Butter wch is on ye top of ye crock & put to it. offer enough to make it moist then beat Cloues mace nutmeg & pepper very fine mixt it all very well — put it into your potting pans & couer it ouer with Butter

Sauce for a Turkey

No 1. P. 29.
No 3. P. 48.

Take ½ Pint of Carrots, and as much Strong Broth, one Onion, a little whole Pepper, 1 Anchouie, a little Butter Lett itt Stew a Qr of an Hower then Pour itt through the Belly of ye Turkey and itt is fitt

To Pott Tongues

No 1. P. 29
No 3. P. 48

Cutt the roots, then run in a knife att the gratest end rubbitt wth Salt Petre and bay Salt, for musteqeto Dewy four Tongues Ounces of Salt Petre a Quart of bay Salt and a little White Salt Lett them lay for 6 Days then dry them with a Cloath and rub them wth Pepper and mace then take them in Pump water, wth some of the Brine that came from them, take ye wth Horsehead Bread when they come out of the Oven Blanch ye and rub ye with the same Spice again Putt them in an Earthen Pott and Cover them wth Butter an Lee Stt

To Stoe Wild foule

No 1. P. 31.
No 3. P. 50

Half Roast ye and cutt ye in Peices then Butter ye in a Stew Pan wth a Pint of Carrots, 2 Anchouies 3 Shallotts, a little Pepper & nutmeg and Salt wth a Bunch of Sweet herbs, ye Lett itt Stew ½ howe, ye beat itt up wth a Peice of fresh Butter and so serue itt up

To Hash a Calves Head

No. 1. P. 31.
No. 3. P. 50.

A little more ye half boil ye Calves Head cut it as small as Oysters Put it in a Stew Pan wth a Pint of White wine a ladle full of Strong broth 2 Anchovies, a Gallon of Oysters season it wth Pepper and Salt a little mace a bunch of Sweet herbs Lett it all stew a Q^r of an Hower, y^n Put in ½ Pound of fresh Butter beat it up thick and serve it up wth ¼ Pound of Bacon boild and Sliced round Pt ½ Pound of Sausages, and Garnish it wth Barberys and Lemmon

To Collar Beafe

No. 1. P. 33
No. 3. P. 52

Take ye bones out of a flank of Beafe then take out all the inside and outside Skin Flash it on ye Inside wth a knife then Rub it wth 3 ounces of Saltpetre a Quart of bay Salt wth a Pint of White, Lett it Lay 4 or 5 Days, dry it y^n wth a Cloath and season it wth ½ ounce of cloves and mace 2 nuttmegs 1 ounce of Pepper an hand full of Sweet marjoram and thy shred very small then collar it up as you doe Brawn Put it in a Pott wth spring water and some of the Brine cover it close, when it is Baked, and take it out and hang it up till it is Dry. You may Eat it wth vinegar or Mushrd

To Pott a Hare

No 1 P 35 — No 3. P. 54.

Take all the meat off the bones and beatt itt cutt of the thin skin, then season itt wth nuttmeg Pepper and salt, then Putt itt in a Pott wth a little beaf sew itt, & springwater, and a few bay leaves, cover itt close and bake itt, when itt comes out of ye Oven clear out the greavey, then Putt itt in a fresh Pott and cover itt wth Clarrified Butter

An Olive Florindine

No 1. P. 35 — No 3. P. 54.

Cutt the lean of a Legg of veal into thin Slices, Beat itt on both sides wth the back of a knife, season ye Collops wth cloves, mace, nuttmegs, salt and a few sweet herbs shredd, then role them up one by one wth a thin slice of bacon in the middle — Pint of white wine a little fair water, 1 Anchovie 3 shallotts, 2 blades of mace a Lemmon sliced wth ye rind off some boly of forcedd meat — hunddredd of Oysters, wth some of the Liquor, then Cover itt wth very Good Puff Paste and bake itt

A Ragoo

No 1. P. 4 No 3. P. 52.

Half boil a brest of Mutton, wth a hand full of sweet herbs, all sorts of whole Spice, then take itt out, and stew a little grated white bread upon itt lay itt on a Gridiron over Charcole till itt is browne, then Serve itt in wth Anchovey Sawce

To make Custards

No. 1. P. 37
No. 3. P. 56

Take a Quart of Cream and a Pint of milk, putt to itt a nuttmeg sliced a little whole Cinamon, sett itt on the fire till itt a most boil, then take itt of into a Pan till itt is a most Cold keep itt stiring that itt may not Cream a top, then beat 12 Eggs leaving out 4 Whites putt to itt a Glass of Sack, sweeten and Strain itt and be sure you hardon ye Custards in the Oven before you fill ye

To Make Cheesecakes

No. 1. P. 37
No. 3. P. 56

Run a Gall. of milk to a very tender curd then rub ½ a Pound of Butter into ye Curd and rub ye Curd through a Hair Sive w. the back of a Spoon then season itt w. Cloves, mace, and Sinamon, a large glass of Sack a Pint of Cream, ½ Pound of Sugar, as much currants, 6 Eggs leave out 3 whites, ½ Pound of Almonds Blanched and beat in a Stone mortar with rose water, mix all together and itt is fitt for use

Sauce for Woodcocks

No. 1. P. 47
No. 3. P. 66

Clean ye guts and dry them by the fire, shred them and putt to them a little Carrot and grated which bread, a Peice of Swood Butter let itt stow a qr. of an Hower beat itt up thick and serve itt

To Dress a Cod's Head

No 1. P. 39
No 3. P. 58

Wash the head very clean and lay it upon a cloath, Put it into a kettle of boiling water let there be in ye liquor a Pint of wine vinegar a bunch of sweet herbs and a hand full of Salt when the head is boiled enough take it out and lay it over a Chafing dish of Charcole to drain make ye Sauce wth a pint of white wine a little whole Pepper and mace, 2 Anchovies 20 great oysters and some of the Liquor a Lemmon Sliced wth the rind on, a Pint of Shrimps, let all this stew till the Anchovies is dyed then put in ½ Pound of fresh butter beat it up thick & Pour it over the head, Stick the fen bones on the top of the head, and on every side bone, stick a Shrimp or an Oyster, garnish ye Dish wth small fish boiled, and Lemmon Sliced, and serve it wth the same Sauce yt is Proper for any Dish of boiled fish

Aspinage Tart

No 1. P. 47
No 3. P. 66.

Boil a Gallon of Spinage green, and let it be cold put it to ½ Pound of Sugar, as many Currants, a little Cinamon, a little rose water ½ Pint of Cream, when it will be fitt to fill ye Tart

A Rice Florindine

No. 1. P. 41. No. 3. P. 60.

Boil ½ Pound of rice in water and y.n in milk, till itt be as thick as hasty Puddn, then mix wth. itt a pint of Cream, 4 Eggs, a large glass of Sack, a little rose water, ½ Quarter of an Ounce of Cloves and mace and ½ Quarter of an Ounce of Cinamon, ½ Pound of Sugar, ½ Pound of Currants, ¼ Pound of Lemmon and Citron sliced, & to a Pound of Sweet Butter putt itt into y.e Dish and bake itt, this rec. is good for Almond Cheese cakes

Bleff allamode

No. 1. P. 43. No. 3. P. 62.

Rub the lean of a Buttock of beef, wth. 3 Ounces of salt Petre, and 3 Ounces of bay salt wth. a handfull of White, let it lay 3 days for more then take itt out and dry itt wth. a Cloath, rub itt wth. ½ oz. of Cloves and mace and as much pepper, then Putt itt into a pot wth. Spring Water, as much as will Cover itt, bake itt with houshold bread, when itt comes out take itt and bruise itt to Peices and Putt itt into a fresh pott Cover itt wth. Clarifi'd Butter

White Puff Paste

No. 1. P. 49. No. 3. P. 68.

Rub a Quarter of Butter into a Pound of flower, ~~then put in~~ the whites of 3 Eggs whipt Snow, make itt into a Paste with cold Water, then rolich a Pound and a Quarter more of butter, and itt is fitt

To Make a Frigasey

No 1. P. 45 — No 3. P. 64.

Flea 3 Chick.s or Rabitts cutt y.m as small as an oyster season them a little w.th mace nutmeg pepper and salt then put them in a fryn g Pan w.th a Pint of White wine, as much strong broth or fair water, a bunch of sweet herbs 2 Anchovis 3 Shallots forced meat bals, a Gall.n of Oysters w.th some of the Liquor a Lemmon sliced let this stew till the meat be tender then take a q.r of a pound of butter and beat it up w.th the Yolks of 2 Eggs Garnish y. Dish w.th Lemmons

To Roast a Lobster

No 1. P. 47. No 3. P. 66

Run a bird spitt through him and make it fast to him, when he begins to crakle he is enough put one whole in the middle of the dish and lett an other be butterd in the shell and lay round, lett y. Sauce be ½ Pint of White wine 1 Anchovie, a little Pepper, the juice of a Lemmon, serve it w.th oysters and Lemmon sliced

To Make Cherry brandy Cordial

See this before at Bag: 2.

Take 2 Pound of Cherrys a hand full of mint a hand full of Balme and a hand full of Rosemerry to a q.t of Brandy.

Minced Pyes

No 1 - P. 149 -

Shred 2 Pound of meat, ye 2 Pound of Suet, season it with a Quarter of a ~~Pound~~ Ounce of Cloves and mace, ½ as much cinamon, 1 large nutmeg, ½ Pound Candied orange lemmon and Citron, Sliced, ½ Pound of Sugar a large Glass of Sack 3 lemmons or verjuice 2 or 3 pound of fruit wth all these mixed fill ye Pyes

Sauce for a Capon

No 1 - P. 31 -
No 3 - P. 60

Cutt the necks of ye Capons very small put them in a Skipkin wth fair water whole Pepper, a little salt 2 or 3 Shallots, let it Stew ½ an hower then put in a Peice of fresh butter beat it very thick and strain it into ye Dish, before you Put in ye Fowles

Spring Garden Beef

No 1 - P. 31 -
No 3. 60

Cutt a Peice of lean beef in Slices and lard it with bacon, season it well with Cloves mace pepper Salt and a little Sweet herbs, put them in ye Pott wth the beef and bake it in Spring water, when it is Baked take out the herbs and Clean out the Greavey and fill it up wth Carrified butter and it is fitt

A Calfes head florentine

No. 1. P. 55.
No. 3. P. 70

perboyle. the head and Cutitt as smale as Bydes, season it w.th Cloves mace Pepper & salt, put it in a dish w.th a little nutmeg, sliced 2 anchovies, 3 Shalotts, 20 gozal oysters, some of the Liquor, some sweet w.th Bale, a lemon sliced half a Pint of white wine and as much water, so cover it w.th Puffpastry and Bake it

No. 1. P. 55.

Artifishiale Sturgeon

Lay a Gurbett in hot Land Vinegar 24 Howers then Roule it up w.th Batts, and good store of salt make y.e Pickle w.th a Quart of Vinegar and half as much water, a good Handfull of Herbs all sorts of whole spice when y.e Pickle boyls Put in y.e fish when it is enough take it out until it is cold, then Put it in the Pickle again adding more Vinegar

No. 1. P. 55. Pasty

Artificiale Venison for a

Bone a Sirloin of beef and a loyn of mutton beat it w.th a Rouling Pin, and season it w.th Pepper salt it then Lay it 24 Howers in sheeps Blood or Claret, then dry it w.th a Cloth and season it a little more and it is fit to fill y.e Pasty

Strong Broth

No 1. P. 55
No 3. P. 70

Take a nucle of Veal or Shin of Beef break the Bones to Peices and Putt them in a Pott wth 10 Quarts of Water, 4 Onions, 6 blades of mace a Little whole Pepper, Lett itt boil until it comes to 3 Quarts and when you have Strain'd it, it is fitt for use

Orangado Pye

No 1. P. 55
~~No 3. P. 70~~

Slice ye Orangado and Place it in ye Pye then Place over it all Sorts of Configgs, then Pour the Sirrup of ye Orangado and fine Sugar on the Top of itt Bake it and Serve it up wth very fine Sugar

To make Hams

Rub a Leg of Pork wth 4 Ounces of Salt petter a Pint of Bay Salt, and as much white Lett it lye 3 Weeks in Salt, adding more salt Every week then Dry it wth a cloath, and Rub it over wth Lamblack hang it up in a Chimney for 3 Weeks att least where they Burn Wood when you boil it putt hay in the Pott wth it

A Soop

No 1. P. 61 —
No. 3. P. 72.

Take a Quart of Gravey a Pint of Strong Broth, half as much Carrot, a Bunch of Sweet Herbs, 4 Blades of mace half a nuttmeg Sliced a little Pepper and Salt put itt all in a stew pan and stew itt an hower then add a loaf of bread cut like dice and serve itt wth a Chick boiled under in the midle of ye dish

To Pickle Pigeons

No 1. P. 61
No. 3. P. 76.

Boney ye Pidgeons, and Season them very high wth nutmeg Pepper & Salt, make ye Pickle wth 2 Pints of Vinegar one of Salt ale Sorts of whole Spice a few Bay leaves & boil them very Tender, then take out of the Pickle till they are cold and Keep them in the same

To Pickle mushroom

No 1. P. 61
No. 3. P. 78

Peale ye and put them in a dry Skellet set them on a fire till they have shrank as much as they will then strain them out of ye liquor and make ye Pickle wth white wine vinegar and whi: wine and a good deal of whole Spice Keep them in Glass Bottles

To force Fish

No 1 - P. 63 — No 3 - P. 78.

Skin a Whiteing and take out all the Bones — then Slice it very small, wth 3 or 4 Eggs, a little grated white bread season it wth cloves mace Salt, and a few Sweet herbs Shred y^m very Small and make them up into Balls and tye them up in a Cloath, then clap them in a boiling Pot and take them out again in half Quarter of an Hower fry them in Sweet Butter and they are Proper to Put in the Sauce of ye other roasted or boiled fish

To Pickle Broom buds

No 1 - P. 63 — No. 3 - P. 76

Gather y^m dry and Pare out the husk, pick them clean and lay a Layer of Salt and a Layer of Buds till y^m Potes full as you Please cover them wth white wine vinegar and keep them Close Covered Boil the Pickle 3 or 4 Times and they will be the Goodness

A Green Pudding

No 1 - P. 78 — No. 3 - P. 60. — No. 3 - P. 82.

Take a Pint of milk and a Penny worth Leaf Grated and Salded in the milk, when Cold it cool a little and put in it 8 Eggs and a Pint of Juice of Spinage, then Sweeten it to your tast, tye it up in a Cloath and boil it an hower and a Quarter

A Brown Pottage — No 1. P. 66 No 3. P. 78

Take a Quart of Gravie and as much strong broth put it in a stew Pan wth 30 or 40 Balls of forcd meat let it boil then Put in a loaf of French Bread cut like dice and toasted let it stew a qtr of an Hower then Put in a qn of a Pound of marrow fryed Brown, a handful of Spinage stir it a little and serve it w th Sippits and a Duck boild and Roasted in ye middle of it

To dry Songers No 1. P. 75 No 3. P. 82.

Take 3 Songers and a qt of Salt Peter let them lye nine days in the salt then take them out and beat them w th a Rolling Pin, boil them 3 Howers and hang them a dry they will be dry in a day and night

to make lemon or orange pudding

2 lemon peels grated half a pound of Sugar half a pound of butter 10 yolks & 4 eggs mix it well together & prick a little paste & put it ye bottom of ye dish & let it stand half an howre in ye oven & then dish it up

No 1. P. 99.
No 3. P. 86

To Dry Apricocks

No. 177—

Take ye finest Apricocks you can get & cut ym in ye light to take out ye stone & put in a quarter of an other apricock ym make wch sirrup for ym & put ym in a bason or pot of boyling water, & let ym boyle softly & when they are tender take ym out & drain ym very now & then put in more sirrup or ym & it will clear & dry ym ym box ym up

To make a Tansey

No. 3. P. 98.

Take a Pint of Cream and 12 Eggs, leave out half the whites, a Quarter of a pound of naples Biskitt, a Quarter of a Pound of Almonds, Green itt wth the Juice of Spinage, grate some nuttmeg into your Eggs, sett itt over a slow fire and make itt Pretty Thick, then Bake itt

this is very good

To Make white Marmalet No. 1.297

Take fair yellow ripe quinces & boyle y^m tender in ye rine & when they are ~~[illegible]~~ cold pare y^m & scrape all ye pulp from them & take as much sugar as ye pulp doth weigh & boyle it to a candy height with a little rose water or fair water as will melt your sugar & put in ye quinces to ye hot sugar and so let it boyle stirring it till it takes from ye bottom of ye pan & box it up & put in an ouch & y^t will crust it on ye top & when it has been dryed 2 or 3 days, & when you see it dry on ye top cover it & you may keep a year

No. 1.2107

A receipt for white ratafiea

To 2 quarts of Brandy put 200 apricock stones & kernells bruised out dozen of very ripe apricocks slisted a quarter of an ounce of cinamon fine powder of white sugar candy put y^m all into a glass bottle well stopped let it stand in ye sun week & strain it off

To Make a pudding No. 1.115 No. 3.P.32 No. 3.P.80

Half a white loafe grated 6 eggs 3 of ye whites 2 spoonfull of sack 2 spoonfulls of rose water a little nutmeg & sugar

To Make pancakes

Take 1 pint of cream 6 egs 6 spoonfulls of flower a little nutmeg & sugar fry y^m thin in hogs larde

No. 1 - P. 143. No. 3. P. 40. No. 3. P. 45.

A very good Cake No 3 - P. 116

6 pd of flower, 7 pd of currents, a pd & half of
suger, a pd & a qr of allmonds, 3 qrs of a pd
canded lemon & citron, half an ounce of mace
2 large nutmegs, 2 pd & a half of butter
worked with your hands till it comes to a
cream, take 3 pints of cream warmed, 25
youlks of eggs, but 5 whites beat them very well
yn put to them a pint & half of thick ale yest
& qrs of a pint of sack, a qr of a pt of brandy
mix yr sack, eggs, brandy cream, & yest all
together, then strain it into the bater. Beat it
well stired, altogether till its like a cream, then
mix the suger, flower & spice, together, & strew
it in by degrees, & another beat stiring it
till its all mixt, then strew in the currents
& allmonds, mix them very well, & butter as it
goes into the baill, mix in the sweetmeats
for yr icing

No 3 - P. 116

beat 2 pd of double refine suger, beat up yr
whites of yr eggs into a froth & take enough
of the froth, & wet yr suger, then beat it together
all the time your cake is bakeing

Take 5 pound of flower & dry it well 6 pound of currants
2 pound of butter, 2 quatts of cream a quart of ale yest
22 eggs but 8 of yr whites 4 nutmegs & much cinnamon & mace
a quarter of a pound of suger a little salt first mingle
flower currants spise suger & salt together yn beat yr
cream & melt yr butter in it yn beat your eggs & strain
ym into your flower with yr yest yn put in yr cream &
stir it all one way & when you have stired it very
well sett it by yr fire & let stand while yr oven is
which must be allmost as hot as for brown bread
shut up yr lid of it but look on it often & if it browns
to much lay a sheet of white paper on it let it stand
near an hower yn take it out & rise it & put it in again
for a quarter of an hower it must be baked in a deep hoop
for twill rise very high

A Frigacy of rabits or chickens No 1 - P. 114

Take 3 rabits Cut ym in pieces take yr kidds & livers &
make grauie melt butter stir yn take yr spise & put it in
with sweet herbs some grauie & yr butter when melted
yn take 3 youlks of eggs a quarter of a pint of white
wine 1 lemon capers shredded put this yr butter when it
is redy toss it up in yr pan & if it is not thick enough
shake a little flower over it

No 1 - P. 119 -

to Draw Gravie for Sauce

No. 3. P. 114

cut your meat as thick as for steeks & put it in a stewpan over a gentle fire, rub y bottom of y pan with a very little bit of butter to keep y meat from burning, which must be kept turned as fast as the gravie stews out, pour it away from the meat, as it may not dry up, you may stew it as long as any gravie will stew out & then put it in a saucepan, with a bunch of sweet herbs, a crust of bread, & water enough to cover it, & stew it all to pieces, y strain it off & it will be very well to mix with y other gravie.

take y oringes and lay y m in water 3 days changing y water y d boyl y m very tender y n take y m up & cut out all y meat within & strain y y n take y pieell & weg it so a pound take 2 pound & a half of doble refin sugar beaten put y pieell in & some shuger & beat it a while y n put in y rest of y shuger & y juice y t you strain out a little as a time, beat it very well y n spread it upon Glasses not to thin & set it in y stove a drying when you find y t side dry cut it in little square cakes & lay y m on y Glasses till they be dry

To Make an oatmeall pudding

No. P. 133 — No. 3. P. 88.

take half a pint of chopt oatmeall & put it in a pint of milk & let it simer over y fire till its pretty thick y n let it stand till its allmost cold y n put to it 8 eggs but 4 of y whites a pound of suet cut fine 2 quarters of raisins half a pound of currants 2 little salt & nutmeg tye it up in a bag & let it boyle 2 houers y n serve it up with butter shuger & a little sack

Add a quarter of shuger in y mixing

together and Rub the Tongues wth it, double the Quantity and it will do 2 Hams
it will bitter not to hang ye tongues in ye chimney but in a room where there is a constant fire & pretty near ye chimney

To Bake Herrings & dissolve ye Bones

Wash y^m and Rub y^m very dry, then strew them all over wth a little Salt, Pepper & nutmeg then Lay them in a Pott very Close and hard full not your Pott full of herrings, but lay a few bay leaves on the top and fill it up wth vinegar as much as will keep it moist, y^n Paste it up and bake it wth brown bread, when they are throughly baked fill up the pott wth hot boyled Vinegar wch will harden y^m and sometimes boil the Pickles to keep them from Changing

No 1. P. 13
No 3. P. 72
No 3. P. 95.
No 1. P. 141

How to doe Hams

Take ½ Gall. of bay Salt, a ½ a pound of Salt Peter one pound of Course Sugar, mix them together in 2 Quarts of water, stop the Hams 3 Weeks in ye Pickle then take them out and dry them in the Chimney

To Pickle Tongues

No 1. P. 141
No 3. P. 92
No 3. P. 95

To 2 Tongues 2 ounces of Peter Salt & ½ of Salt Peter, and a good Hand full of White Salt a Quarter of a pound of brown Sugar, mix it

To make Mango Liquor — 90-P.143 No. 3. P. 92

Take 2 Quarts of the best white wine vinegar 2 Ounces of Mustard seed bruised 2 ounces of Ginger Sliced, a Large cod of Garlick, Salt to ye Liking mix them together in an Earthen Pott Stop it up Close and Lett it Stand a month before you use it

To make mead — 111-P.145

To Every Gallon of Water put 3 Pints of ye best Honey, and make it bare an Egg before it is boiled, and Lett it Stand a Day and Night, and then boil it an Hower and a Quarter Keep it well Scumd and when it is cold Turn it — See before P. 34 — No. 4. P. 147

Pickle for Sturgeon

Take to 1 Quart of Stale beer 2 Quarts of water, a Large hand full of Salt, and cut other of Bran, boil it all together & Lett it Stand till it is Cold then Strain it off and Putt ye Sturgeon in to it

stirring of itt whilst itt is on the fire

To make Ginger Bread

No 1 - P. 145.
No 3. P. 53.

To half a Peck of flower, take 4 pound of Breacle, 1 Pound Sugar & ¼ pound Ginger 1 Ounce of Caraway seed, and 1 Pound Butter some orange and Lemon Peal shrdd very small, 4 Eggs, ½ Pound Candd Orange and Lemon, Putt ye Breacle, Butter, and Sugar over the fire and keep them stirring till they are melted, then mix all ye other Ingredients together in the flower, so mix itt up as quick as you can make itt up in what shape you Pleas and be sure ye Oven be not to hott,

No 1 - P. 153
No. 3. P. 90

To make a Orange Blanche

Take 3 Spoon fulls of Rice flower and 3 Spoon fulls of Loaf Sugar fine ly beat and sifted in to itt a Quart of Creame, then beat ye yolks of Eggs into 5 Spone fulls of Orange flower water then mix itt all together on a Quick fire, till itt is as thick as a Custard then Putt itt in Dishes as hot as you can, you must never cease

mixe all these together and put them into an Earthen Pot or Pan and beat itt all one way wth a wisk till it is so thick the wisk will stand upright in it then put itt in to Glasses and lett itt stand 2 or 3 days you must be sure to beat it all one way or Else itt will not Curd

To make a Seed Cake — No. 3. P. 17.

3 Pound flower, 1 Pound Butter, 8 Eggs leave out 4 of the whites, a Pint of Cream mell your Butter in itt a Pint of good Yest, 2 Ounces of good Caraway Seeds, 4 Ounces of Candied Lemon & Orange Peele a little Brandy make itt into a light Batter adding a Pound of Shugar, and Spice to y^r tast putt itt in a hoop, and bake itt 2 Houres, strew an Ounce and a half of Shugared Caraways upon itt, take care the Rasing of the Oven be off

To Make Sullibabs — No. 1. P. 129 — No. 3. P. 96.

Take a Pint of Cream, ½ Pint of white wine, a Quarter of a Pint of Sack the Juice of one Lemon and the Rind grated and 3 Quarters of a Pound of Loaf Shuger

To Make Cheescakes

No. 3. P. 98.

Take 4 quart of creame & 7 eggs but 3 of ~~the~~ the whites 6 ounces of currents a little mace beat fine, mix it all cold y^n sets it over a gentle fire stirring it still with a spoon till it is ready y^n put it into a chaire sieve & let stand to drain till its almost cold y^n sweeten it to your tast stirring in 2 spoonfuls of sack & it is fit to fill your crust

A very gentle Purge

half an ounce of aloes,
half an ounce of Mirrh
a dram of saffron
a penniworth of surup of Rhubarb

let these things be very well mixt, & made up into pills, you may take 3 of them at night when you goe to bed, or 4 at night & 3 in y morning, as often as you please

To make Elder Wine

No. P. 103
No. 3. P. 97

Take 25 lb: of Malego Reasons Picked and dryd but not washd then shred them small and lett them stand to steep in 5 Gallons of Springwater 10 days then Put the Liquor throug a hair Sive have in a Redeness 6 Pints of Elder Juice boil in a Dipkin or dug Close stopd in a kettle of water Put the Juice of Elder Cool into the Liquor and stir it well together then Put it into a Vessell, let it stand in a warme Place 6 weeks or a Month, and then Bottle it

If you make a Greater Quantity it must stand Longer

To Make Shruger Cakes and Jumbles

Take 2 Pounds of flower, dry itt and Serch itt very fine, then take a Pound of fine Shuger and Sift itt, mingle ye flower and Shuger, very fine; then take a Pound and a half of Butter, washed the Salt and break it into little bitts in your flower and Shuger, then take the yocks of 6 Eggs and 6 Spoonfulls of Cream 3 Spoonfulls of Orange flower water and half an ounce of Caraway Seeds. make it into a Past and then in What Shape you Please.

and fill them, tye them up in Linky
and hang them up smoaking till
you use them

To make new College Puddings No 4 P. 135 No 3. P.

Take 6 Peny manchets, grated one Pound
of beef Suet shred small, 12 new laid Eggs, a
Pound and half of Currants, a Quarter of an
Ounce of Cinamon and as much mace, a
Pound of fine Shuger and a Quarter of a pint
of Rose water, mix all these together
then work itt up in Balls as big as Eggs
then stew them in Clarified butter, strew
some fine Shuger over them when
you send them into Table, remember
to Put a litt'le Salt

To make Sausages No 4 P. 85

Take a leg of Pork, Parboil itt, take hogs
Suet and Sage, and mix them together
very small, put in a good deal of Pepper &
Salt as much as you think fitt, Shrittle
together, then take Sheeps Gutts and
Scower them very well wth Salt

To Preserue Apricotts — No. 1. P. 77 —

Take a Pound of Loaf Shugar and beat it very Small, and put a much clear water to itt as will melt itt then boil the Shugar a Pritty while, over a Chafin dish of Coley take a pound of Apricocks wth out the Stoney, pair them and Put them into the Sirrup and Lett them boil pretty — fast, Continually turn them and — Prick them wth a bodkin, when they Are tend er take them up and lay y^m in a place one by one, afterward boil the Sirrup till itt Will Stand in a spoon like a gelly then take the Apricocks and Put them into a glass and When the Sirrup is almost Cold Put itt into them And Keep them for Your use

To Pickle French Beans — No 1 - P. 65 / No 3 - P. 78

Gather them before they are Stringey then rub them clean and boil them a little in salt water take them out and drain them very dry, make your Pickle w.th all Sorts of Whole Spice, a hand full of Sweet Marjoram, and lay in y.e Beans w.th Sweet Marjoram between them put y.e Pickle boiling hot upon them Keep them Close 3 or 4 Days, and boil y.e Pickle to Green them

To Make Allmond Butter — No 3 - P. 4

To a Pint of thick sweet cream, 4 yolks of Eggs beaten and Straind through a Canvas Strainer, a good hand full of Almonds Blanched in Cold water and beaten very fine w.th a little new milk to keep them from Oyling, and Strain w.th milk Put both Almonds and Eggs into the Cream and Set it on the fire, and Let it boil till it turns to Curd, not Stirring it then Put it in a Strainer and hang it up till the whey is run from it and then Break it w.th a Spoon or Spatle as fine as you can and Sugar it w.th rose water and Sugar to your taste and serve it up like Butter

To Preserve white Pear Plums

No. 3. P. L.

Take and cap your Plums, and take their full weight in Sugar in a Pan, and put your Plums to Stand wth half the Sugar when they are boiled, take them out wth a Silver Pulton and Ladle, and put them into a thin Candy wch must be made wth one of the Pans of Sugar, and let them boil therein untill they be Enough then put them into your Glasses, and keep some of your first Sirrup to cover them when they are cold

To make Lemon Creame

No. 3. P. L.

Take 6 large Lemons, 6 Whites of Eggs, as much Sugar as will sweeten it to your taste, roll the Lemons to get the Juice out, then put your double hand full of Sugar to them, then let it stand on the fire not long or then to dissolve the Sugar, you must be sure it be not too hot or the you can not put your finger in it then hoverrdd your whites of Eggs beat to a froth take the Pan of Lemons off the fire put in your whites of Eggs stir it about and let it stand till it be clear and cream, then strain it through a Jelly Bag then set it on the fire again and let it stand untill it begins to thicken, then take it up and put it into your Glasses

To make Orange Creame

No. 3. P. 6

Take half a Pint of the Juce of Oranges, half a Pint of Sack sweeten it wth fine Shugar to your taste, Sett it on the fire and make it scald hott then have ready the yolks of 12 Eggs well beaton and Strained take it of the fire and cool it mix it wth the Eggs then sett it on again till it thickens keep stiring it that it do's not Curdle, and Cutt it into your Glasses /

Pottage for Lent

No. 3. P. [illegible]

Boil a Hand full of Spinage and Sorrelly wth Turnips shred Small in a Quarth of Water boil them tender wch done Put in ½ lb of fresh Butter season it with pepper and Salt then Serve it att a Loaf of fourth Bread Cut Like Dice

A Cold Hash

No. 3. P. 20

Roast a Turkey and lett him be cold then mince the White of him, wth Anchovies & Oysters and Draw it out in Flowers in the Dish and lay it round wth ale Sorts of Flowers and it is Proper for the Middle of a Table

To Stew Carp

No. 3. P. 16

Take 2 Carps and Scald them well, and Scour them wth Salt, and wash them and Dry them well wth a cloath then take a Quarter of a Pint of Vinegar put it into the Dish you Stew them in then Stick them in the Throat as you do a Pig in the dish wth them in Vinegar, & Stew it that it does not Cog then cut them in 6 Pieces Cross ways put in a gen ach Clare they will cover them wth that vinegar as Stew the Blood put in 3 or 4 Gods Onions 4 Anchovies, a Pint of Oysters one Pint of Shrimps, 1 Cape in a Large Dish of Horse radish, and tye up a Bank of Sweet herbs, put all these together wth the Carp, then Lett them Stew for ½ hour or more then take 2 or 3 yolks of Eggs and beat them wth some of the same Liquor and Butter they are dish'd on Wet in Eggs and Butter and Stir it about till it is thick, and Put in half a Lemon Juice melted Butter and a few Capers a Large Blade of mace wth a little Salt in the Stewing of them, Garnish and Serve Common

To Force a Leg of Veal — No. 1. p. 9.

Take out ye meat & leave ye skin whole shred ye lean very small with allmost as much suet as veal then beat it with ye end of a rowling pin: tell you donte know ye veal from ye suet y^n break into it 3 or 4 eggs & a handfull of grated white bread season it wth half an ounce of cloves & mace an ounce of pepper 3 nutmegs salt sweet marjorum & thime mix it all well put it into ye skin again sew it up & it is fit to roast & serve it with anchovies or coleslawers

To Make a Scotch Collop — (No. 2. p. 9.) (No. 2. p. 13.) (No. 3. p. 8.)

Cut ye lean of a leg of veal into very thin slices beat them smoothly on both sides laid half ye Collop wth bacon & season it alitle wth mace nutmeg pepper salt & a few sweet herbs fry y^m brown in sweet butter wth 20 balls of force meat ye clean out ye pan & put in half a pint of white wine with as much stong grauie 2 anchouies 3 or 4 shalots 20 oysters y^n let this stew a little & put ye juice of a lemon half a pound of fresh butter beat it thick with ye yolks of 2 egs Garnesh it with oysters force meat bals & lemon sliced

To roste a pigg — No. 3. P. 99

oyle it all over with sallet oyle upon a
feather, y^n lay it to ye fire & let it rost
without wiping off it, when it is alm
most enough wipe it very dry with a
fine rag, y^n strew it all over with sal
& thick as it will lay, but first bast
it with butter all over to make ye sal
stick & let it roste till its enough which
must be a q^r of an hour: wipe it
round ye neck, as you may, off y^e
head & make ye sauce, ye body lying
to ye fire till all is done, y^n wipe y^e
body very clear from ye salt & send it
to table,

you must wipe it very gently
or it will crack

Hartichoke or potato pye / No. 1. P. 19 — No. 3. P. 36.

take ye bottoms of 12 Hartichokes 12 yolks of eg
boyl'd hard 3 ounces of Barbed orings, lemon & citron
sliced half a pound of raisons a blade or 2 of mace
half a nutmeg sliced a quarter of a pound of ~~butter~~
sugar put it into ye pye with half a pound of butter
& when its baked put in half a pint of sack & as
much Creme

~~Sauce for a pheasant~~

To pickle mushrooms

Take ye Mushrooms when they are of a fit size &
pele y^m & y^n put y^m in water as you peal y^m y^n
put y^m into water & salt & boyle y^m & when you
think enough take y^m out & lay y^m in a cloth to dry
& when they are dry enough put y^m into ye Glasses
& make a pickle of vineager pepper salt mace bay
leaf and 2 or 3 pieces of allom as big as a nut y^n
boyle ye pickle & let it stand till it is cold y^n put
it to ye mushrooms

Deborah
receipts

To Cure the tooth Ach occasiond by an Agueish humour

an ounce of Salt of wormwood, boyld in 3 pints of water, tell it comes to a quart, when cold put to it, a q^te of a pint of brandy ye juse of one Lemon, & a litle suger take 3 spoonfulls, every 3 howrs, tell it is all taken

To Make small ale

Take 20 quarts of water sit it over ye fire when it is warm put in 2 quarts of hony & a pound of loafe sugar: when it boyles scum it as long as scum will rise then take it off of fire & put it into an earthen vessell then take 8 lemons pill ye rinds of skin & sling y^m in & juice in ye juse take 10 cloves 1 ragg of Ginger when its almost cold put it in ye vessell, take 4 whitebests covered with 4 spoonfulls of ale yest put y^m into ye cask stop it up close & in 5 days it will be fit to drink

To make a comon bread puding

Take a pint white loaf cut of all ye crust y^t beat into a pint of new milk ye yoalks of 4 egs put ye loafe into it cutting a litle hole at ye top ye whole may be moist when has soaked up all ye milk tye it up it a clothe & boyl it half an howr

To Dry Beef No 3. P. 100.

take a round Clad of beef
y^t weighs about twenty pound rub it very well in
common salt & let it lay in it about 18 days
y^n rub it all over in a quarter of a pound of Salt
peter y^n hang it up in ye chemney where you burn
wood for three weeks then boyl it as you think
it is enough and hang it in ye chemney again till
you use any of it you must scrape it as you
doe hartshorn you must cut ye fat off before
you dry it & you may keep it half a year
it must not hang so near ye fire

To Color a breast of Mutton — No. 3. P. 100.

bone ye mutton ye pepper salt Nutmeg ye yolk of an egg, a pickled wallnut minced very fine ~~and~~ mixed all together & spread upon ye inside of ye mutton, y^n roll it up for a Colier, & boil it 3 hours.

for ye sauce, break ye bones & stew y^m with a bunch of time & parsly, whole pepper & salt, when you take it off ye fire — scum off ye fat, & grate in some ~~[illegible]~~ nutmeg & a minced wallnut, & thick it up with butter, you may add forcemeat balls,

To Make grape wine

Take very ripe grapes pick y^m bruise y^m & let y^m lay 10 or 12 days together keep y^m stirr every day y^n press y^m out if ye grapes are sower add about a pound of fine sugar to a gallon of liquor otherwise a pound & half ye sugar must be put in after ye wine is up in ye cask leave ye bung open a fortnight left it stand a year in ye cask & a year in ye bottles before you drink it

To Pickle a goose — No. 3. P. 102

Take a goose & powder it 4 days y^n season it with salt nutmeg & pepper y^n lay it & take 2 quart of vinegar & as much water as will cover ye goose y^n take half a handfull of mace & cloves together & half a handfull of pepper berries 2 handfuls of sweet ~~[illegible]~~ herbs 3 or 4 bay leaves 3 onions split 2 cloves of garlick y^n boil ye goose with ye seasoning very tender y^n scum all fat off ye liquor & let ye goose lie in ye liquor 12 days before you eat it turning it every day

No. 3. P. 102

To Make Fresh Cheese & Cream

No. 3. P. 10d.

Take a quart of new milk, sett it on the fire then take a pint of Cream break in the yolks of 2 Eggs and five whites, put in a very little Salt and beat itt well together and when the milk boils, wch must have a Stick of Cinamon in itt and half a nutmeg then put in the cold Cream and Eggs, stir itt all the while itt is Turning and when it is a thick curd — pour itt into your Bason and sweeten itt to — yr Taste and Put into it a little rose water — and hang itt in a Cloath to drain till itt has — done droping then Put yr Curd into yr dish till you lerve it up, then Pour some sweetened Cream and rose water upon the Curd

Take one ounce of Venice Turpintine make itt up in Pills and take 3 every morning, for 3 Morns then rest 3 mornings and take it in the same manner till you have taken itt 9 Mornings, then rest a week or fortnight and take itt again if occasion after the same manner —

To Dry Cherrys

Take fair Cherrys and Stone y^m weigh them and to every pound of Cherrys allow a ¼ of a Pound of the Sugar then divide ye Sugar into 3 parts and take one part and strew amongst the Cherrys, when you put them in to the preserving pan, then Sett it on the fire and shake them often gentley not to break them, when they have stood to scald a Quarter of an Houre Sett them by till next day, then Sett them to scald again, and strew on them on other part of the Sugar, then Sett y^m by again and doe as before, the last time you must Sett them stand longer to scald till you think they are done enough then put them into a Calender y^t ale may drain from them then lay them on Platers and strew ye rest on them, when they are dry enough to Stove put them upon fresh Platers and when they are dry enough to put up put them in dry Boxes and Sett them in a dry Place

12 ounces of nutmegs put y^m into a crock big enough
to hold 2 gallons of brandy 2 gallons of sack & 2 gal
of strong beer put 4 handfulls of cowslips 4 ha
fulls of marigolds this must all steep 24 hours y^n
draw it off into bottles

No 1 P 106

For a Child y^t has ye gripes

Take half an ounce of burnt harthorn finely powde
1 spoonfull of crumbs of bread very stale a quarter of a nut
meg sliced boyl these in a quart of water till a third pa
be consumed sweeten it with a little double refine su
let ye child drink frequently of it first stirring it with
a spoon y^t ye white powder may rise

To Make Lodnam

No 1 P 155

take 2 ounces of opinnent it in thin slices & ounce of
best safron pickt all to pieces put it in a stone pot & put
it a quart of ye best sack y^n put a piece of bladder &
put on ye top of ye pot very close but prick some holes in it
with a pin set it by a gentle fire to stew till a third is
wasted, when its cold strain it through a cloth wrin
ing it very hard or great part of ye opium will re
in ye safron

A Red Cordiall Surfet Water

No 1 P 99

Take half a bushell of red roses & infuse y^m in 2 gallons of brandy
ye days, y^n strain y^m out & put in 1 peck of clove Gilyflowers
salt dried sorts, 12 quarts of white wine, 1 penneworth of
aniseeds, 1 penneworth of carewayseeds, 4 penneworth of mace
haire 3 penneworth of ginger, 6 penneworth of saffron
half a pound of figs slit, half a pound of reasons stone
let it stand 7 days y^n strain it & put in as much loaf sug
best small as you think fit & so bottle it

To Make Vapor Water

No 1 P 101

24 pound of black cherries, bruise y^m stones & all in a stone
mortar, y^n steep y^m in an earthen pot with 4 quarts of sack &
3 of brandy put to it 3 ounces 3 ounces of galingall 3
ounces cynnellkey, of sichnard contrayerva cardamums
species, liquorrans, hernuts berries, of each 1 ounce, & bugloss
borrigil flowers rosemary flowers marigold flowers &
each & lilly of ye vally flowers of each 6 ounces let all
these steep in ye sack & brandy 40 right hours

To Make Wallnut Water

No 1 P 101

2 pecks of walnuts 2 pottles of clove Gilliflowers
as many roses as will fill 2 quarts beat ye wallnuts
& put to y^m 4 ounces of mace 2 ounces of cinnamon &

To Make Reason wine

No 1 - P - 135 -

To every gallon of water (wine measure) y^e of malaga reasons; picked clean & cut in pieces put them into a tub; put in your water scalding hot; let it stand 10 days; stirring twise a day after 10 days press ye with your hands strain a hair sieve, y^n put it in your vessell stopping it up close & let it stand 8 or 9 months y^n bottle it

if ye weather be cold cover your cask with a blanket, & be sure allways to keep it close covered while it is in ye tub;

To Make a rise Puding

No 1 - P - 5 -
No 3 - P 26.
No 3 - P - 104.

boyle half a pound of rise first in water then in milk till it be very tender y^n put to it half a pint of cream & 4 eggs beat half a quarter of an ounce of mace & a nutmegg a glass of sack a little rose water half a pound of sugar with half a pound of currants 2 ounces of candied lemon & citron sliced with a little grated white bread & 3 spoonfulls of flour mix all there together & tie it up in a cloth ye same ingredients for an almond puding only instead of rise put in half a pound of almonds blanched & beat in a stone mortar with rose water.

To Make french bread

No 1 - P 15 -
No 3 - P 31

breck one egg into 2 pound of flower; a little salt half a pint of aile yest make it light with milk & water blood warme set it by ye fire while it rises y^n make it into roles & bake it 3 quarters of an hour — take care ye oven be of ye oven

For ye rising in ye throte of any child No 4 P. 131

Take of black cherry water 4 ounces of Langins
cetigelgatick water 2 ounces, of trable water 1 ou
& a half, of pony royall water ye same, of spirit
of salt armoniack 03 drops, of spirit of juniper 15
drops, of aniseed trekle one drame, of syron of mony
6 drams, mix ym & make a liquor take a spongell
or 2 when you is fit once in 2 howers

No 3 P. 106 To stew winter pears

pare, quarter & take out ye cores lay ym close in a stew pan put
3 parts water 1 part sack, a good quantity of sugar some
cinnamon, cloves, orange flower water, stew some sugar on
ym whilst they are stewing & continue to turn ym over a
gentle fire, cover ym close, & stew ym an hower & half

No 3. P. 106. To Make Orange chips

Pickle orange peels in 3 waters every tender, dryin ym dry
in a hair sieve, when cold, take their weight in sugar
put ym into a well glazed earthen pan, put in a layer
of sugar & a layer of chips let ym stand in a cellar 4 stirin
ym every day till y sugar be all drank by y chips put
on a chafing dish of coales not to hot dry ym, sift
a little fine sugar over ym in y drying

To Make lemon Watter

Take 2 dozen of lemons & peel ym & take ye peel
& steep ym in 2 quarts of brandy 24 howers ye take out
ye pelles put in 2 quarts of water & 1 pound & 3 quar-
ters of ye best sugar & ye juice of 8 or 9 six ye run it
through a flannell bags or six double ye put in half
a grain of musk ground in a little of y sugar

To Make Merigold or cowslip wine No 4 P. 137

Take 4 galons of spring water to which add eight
pound of loaf sugar & let it boil gently 1 hower ye
take 4 galons of cowslips bruse ym in a morter & when
ye liquor is blood warm put ye flowers into it with ye
juice of 8 lemonds & y peele of 2 ym take 6 spoonfuls
of ale yest & bret it very well with y rest of ye
liquor & put it to y rest let it stand close 2 weeks
days ye strain it off hard & put it into a
barrell ye is fit for it & after it has done working
stop it close let it stand one month ye draw it into
bottles & let ym stand 6 weeks before you drink it
it will keep a year

To Make Hams

To 1 Ham 2 ounces of salt peter. Half a pound of coarse sugar & comon salt as you think fit put all these wth a pint of vinegar & rub it into your ham, bil it in this let it lay by it y[e] same 3 weeks stick with [illegible] & turn it a pickle keping y[e] [illegible] every day turned & rub with y[e] pickle

To Make Cream Cheese

Boil 2 quarts of Milk & quarts of cream put y[e] cream into a Milk, cool it a little with y[e] cream first, put in y[e] rennet which its cane, put it into a stricker in a cheese fat or pewter, lay a pound weight upon it, when its well drained take it out with a cream dish into a dry cloth, put it into a fat 2 fingers thick lay 6 pounds on it, turn it 6 times before nitely keep rubbing salt it, turn it every 2 hours, next morning take it lay it in nettle leaves, wipe it gently with a cloth you may eat it in a fortnight, if it grows mouldy cleanse it with a brush, dont break y[e] rind

To Make Rasberry Brandy

put a gallon of rasberrys into a gallon of brandy, let it stand for a month, draw it off, sweeten it with double refined sugar

No. 3. P. 100.

put it into a brass not with about a pint of gravie a bunch of sweet herbs some whole pepper & salt enough to season it, 1 shalot or onion & water enough to cover it quite over let it stew gently 4 hours or 5 & if y[e] liquor wastes to fast put in a little hot water for cold hardens it when its quite done enough take it from y[e] fire & stir into it half a pint of claret serve it in a soop dish with sippits

To Pickle wallnuts

Gather y[e] nuts before they are shell & lay y[e] a fortnight in over vinegar y[e] take y[e] out & lay y[e] in fresh vinegar for a fortnight more y[e] put y[e] in your pot & put to y[e] some dry cloves of garlick & dout wth mace nutmeg & fill y[e] up with white wine vinegar not boyl but raw, you must put spice & a little salt to y[e] sort

Gooseberys for tarts to keep y[e] winter

Gather y[e] very dry not to ripe, pick y[e] put y[e] into dry bottles shake y[e] as make y[e] lye close fill y[e] bottles full & put y[e] into a kettle of water cold, let it on a fire, cover let it heat gently when its very hot take y[e] off & let y[e] stand in y[e] water till its cold, y[e] take out y[e] bottles with y[e] well rye y[e] drain keep y[e] in y[e] Cellar for use

Gos you may use treacle only put em in stone bottles

take a quart of great oysters pick out ye shiver lig
ture, stew ym in a pewter dish leaving a little on the fire
ye liquor may run to ye side take it out wth a spunk, strain
ye liquor from ym, stew em till they are very dry & begin to
look brown, yn put in a handfull of crumbs of white bread,
some salt & pepper, let ye dry a little, yn put in a piece of
butter stir it & scrape ye brown off ye bottom, yn cut a French
roll like bigg but not short, cut it before ye fire till dry yn
melt butter thick with a little of ye liquor, pour it on ye rowle
& lay ye oysters round it

To Dress a Salmon as they do in Germany

Scrape off ye scales clean put in a little of ye Rhenish wine wh
proper spices no pepper, stand it to table in ye liquor which
when cold will be a gelly

To Cleanse Carps No. 3. P. 109

scale ym wch salt all ginger yn throw ym into water, take ym out, cut a slit
of ye fins, cut up ye belly take out all ye is in ym except ye rowes & ye
melts, rub ye inner side with salt not ye inside, throw ym into water,
wash ye inside out side clean in ye water take out ye gills by ye head &
all ye is liver, wash em ye third time, if you fry ym cut ym quite up
water lay ym in a cloth, put ym dry head & a little & salt ym
you stewed ym cut ym by ye eyes to take ye blood while alive
if head ye blood is wholsome for sauce, wash ym fry & fry ye

ym in as much water as will cover ym a pint of vinegar
boyle it put in a handfull of salt, onions with ye gren
ginger, put in ye carps in pieces, thyme winter savory parsley lemon peel
mace cloves & ye fish

Sauce for Carps — No. 3. P. 110.

stew in ye fire in pretty lb of claret, ye same quantity of ye liq=
uor ye fish were boyl in, 2 anchovies washed, take ye bones
out & cut small a handfull of horse radish scraped skin put
in 3 quarters of a pound of butter, stir it well yn dish it
garnish ye sauce with cut lemon, garnish ye dish with ye
fry'd roes & fryed some horse radish barberries & lemon

Lobsters Baked — No. 3. P. 112.

Break shiver shell take out ye meat, cut it in big pieces
put it in a dish or pipkin, wine, butter, vinegar salt nutmeg
clove stir it slowly let pour all to ye spirits of bread toss ye lob
sters up with skim butter & anchovies dished in pieces
ginger you may put in shrimps or oysters pickles, garnish
dish with lemon sliced

To Dressed Salmon or Trouts No. 3 - P. 112

Slit y^m alive cut y^m in pieces put y^m in boyling water wh
they have boyled in water & salt, put in some venigar wh
pepper half a pint of claret horse radish thyme large mace
boyle y^m anger till they are enough take some of ye liquor y
fish was boyled in, melt ye butter which put one anchovis
in, dish it up, send y^m hot to table, let trout or any othe
fish lie as little a while in water as possible when you
washed y^m dry y^m well in a cloth y^e water must boyle before
y^e fish is put in, twill eat firmer & better

To Pickle Melons — No. 3 - P. 112

Slit y^m take out thier seeds, make a strong brine pour it boy=
ling hot upon y^m, stifle y^m down close, let y^m stand 24 howers
y^e boyle as much white wine venegger as will cover y^m
in a copper pan, when it boyles take y^m of from y^e fire pu
y^m into an earthen pan style y^m down let y^m stand till cold
still y^e follow, & y^e mellon with thin sliced ginger pell
which mustard place y^m in your pot or glass, pour ye pic
hole they wear boyled in hot upon y^m stop y^m close boyle y^e
ginger with ye melons to make it soft to cut

To Preserve cucumbers in oyle No. 3 - P. 113

pare cut in thick slices large cowcumbers, put to y^m slices of white laid o
ions, strew salt on y^m, drain y^m a day in a sieve, put y^m into nutmeg
pots, lay a layer of cucumbers, slices of onions 4 corns of pep
pers, bring bytarts, till your pots be 3 quarters full y^e

fill y^m with oyle, tie y^m close down with a leather or Mode
set y^m where there will be no fire, when you'd use y^m take
out & pour venegger upon y^m

To Pickle radish pods No. 3. P. 113.

cut ye tops of ye radish pods before they seed or are soft, lay
y^m in hot beer hot water, some salt eight days, y pickle
must be ye same as for beans, when you boyle ye pickle throw
in ye spices, when boyled put in ye pods boyle y^m very quick
till they turn green, pour y^m into ye glasses, cover y^m very
close, if not green enough, boyle ye pickle again, & pour
it hot upon y^m

To Stew a Fillet of Veall — No. 3. P. 114

cut thin a fillet of veal rowed, some fat & lean bacon
season it with pepper salt, whole pepper & all spice, melt
a quarter of a pound of butter, shake a little flower in it
put in ye veal brown it with bacon & 4 onions sliced set
it in a charcoal fire turn it often, shred parsly small
pour out ye fat drain from ye veal, put in a pint of grave
& ye parsly, shake it up thick, garnish ye dish with orange
or pickled cucumbers

To Collar a pig

cut ye pig down ye back take out ye bones cut it in quarters,
season it with pepper salt one nutmeg sage sweet marjoram thime
parsly, strew y^m on ye pig roll ye pig into collars, sew each in a
cloth, tie it round hard with tape boyl it with an equall
quantity of venegger & water to cover it, when

in little tradgers put it in crocks, with ye liquor; it was boyled in, when you set it on ye fire season ye liquor wth bay leaves - - - - - - - - - - - - - - - -

Bologna Sausages

shred 14 pound of lean porke & seven pound of fat together not too small when finely put in 3 ounces of pepper only bruised 12 ounces of salt mix all these together put y^m into guts very close tie y^m with packthread - - - - - -

To Make in Ox Cheek

put to it A quarter of an ounce of cloves & mace 1 ounce of pepper bone whole some beat, a pint of claret a pint of ginny a quarter ~~[illegible]~~ of a pound of beef suet a bunch of sweet herbs, with water enough to cover it if 5 or 6 hours take out ye bones before you sett to table remember to put salt enough to season it -

Green Sauce for Veal

Beet Sorill in a morter squeeze out ye juice put to it vinegar sugar 2 hard eggs minced small some butter ~~[illegible]~~ set it in ye fire till hot, pour it into ye dish with sippits - - - - - - - - - - - - - -

it together all ye while your cake is baking which must be 2 hours & a quarter; when its almost bee enough put in a little more frosk it makes it siter-

To Make Tongue Pyes

No 3 P. 110

To 2 pound of tongue ye same quantity of suet cut fine, 8 pound of currents, 4 pound & half of sugar, 1 good lemon squeezed into it with ye rind of ye lemon, of a small orange shred very fine half a pint of sack, Cloves & mace and small quantity according to your tast

For The Ordinary Pyes at X^t-mas

No 3 140

To five pound of lean beef ye same quantity of suet 3 pound of currants 4 pound & half of sugar, 1 lemon a half pint of white wine 1 nutmeg a few cloves you may add a few apples shred small

To Stew

The Plague Water

Take rue, egrimony — rue, maywed
wood betony — rosemary, wormwood
wood sorell — marigold flowers
Lucus burnett — borage flowers
mother wort — bugle flowers
Sakendine — cowslip flowers
Angelica roots — heartease flowers
scabious, dragon — heartthorn, of these
tormentill, leaves & roots — ground but 2 pound
mugwort, pennyroyall — of rosemary & half a
speare mints, galiga — pound of licampain
scordium, dragon — roots, if y flowers
cardus benedictus — above within are not
fetherfew — ripe use dryed flowers

Gathered y year before, let all these be dry gathered well picked but not washed lay y m in a room where y sunne cometh & spread y m thin for 3 days turn y m twise a day least they heat & cut y m very small, put y m in a vessell put as much brandy & white wine as will cover y m & each y same quantity of y m close & let y m steep 3 days stir y m twise a day, still all these in a limbeck, if you can it not in a cold still, keep y first running by it self y second & third by y m selves, draw of no longer y no y m perfitly taste y herb, this water is good to drive out y plague small pox measells, good in great colds given with methridate or venice treakle, for surfits & agues if given before y fit comes I best tuck to still it in y may

To Make Syrup of Diacodium

Take 3 ounces of black popy heads & 4 of white trim y m & put to y m 3 pints of boyling water y m stirr it & let stand 3 nights & then 8 pound of sugar let it boyle above an hour & it will be a pretty thick syrup, to a child in y monthes a teaspoonfull, for one of half a year old a childs spoonfull, for one of 3 or 4 years old a large spoonfull, for a woman growne 2 large spoonfulls given at night when they goe to bed it is good to be given when children are bred with breeding of teeth or for any little fever but not yet popey in a violent one age gives powder of which a child of a monthes old may take 6 grains one of 3 or 4 years old 10 grains and for a woman growne half a dram

you must let your popys infuse 3 days after you have put the water to y m stirring it severall times a day, this diacodium will keep 7 year,

Sheered Bell Good for Feavours Agues Small Pox or any other infection distempers

take rue, red sage, bayme, lefony, plantan, pempernell dandelion, scabious, pelaxines, wormwood, mugwort, rosmary, sassfrage, red bramble, sorrill roots, shepherds-pouch, lovage, cardus benedictus, century angelica, egremony, fumetary of each of these a quarter of a pound, shred ye herbs small & slice & bruise ye sormentill roots, steep y^m all in a quart of white wine for nine days open, y^n stir y^m 2 or 3 times a day covering y^m very close again & at ye end of nine days strain it pressing ye wine & juice out & add to ye liquor a pound of ye best dose armonack well ground & searced set it in ye sun till its as a paste stirring it 2 or 3 times a day & make it up into litle balls letting y^m dry very well before you lay y^m up & keep y^m in a dry place, ye dose is as much as will lay upon a 3 pence for a child & 6 pence for grown persons with a little diascordium to make you sweat

this is an approved receipt

take a pint of brandy put it in to a quart bottle slice one ounce of gentian in to it & pair of ye rinds of a cevill oranges very thin, one dram of zocotine & one dram of safron, put y^m all into ye brandy let it stand 8 days y^n draw it off & get apothecaries pint of brandy for ye ingredients & let it stand twice as long y^n strain it off through a fine bag & mix both ye bottles together & keep it for use

To Cure Sore Eyes

take Bay Salt beat it very fine, y^n put as much as you can make hang in it into flaxen tow & quilt it into thin cloth for socks which ye party must wear next their feet if you find ye humour quite gon off, you may leave off ye socks only ~~[illegible]~~ wearing y^m again if you find any return of ye humour

this has cured a great many

To Make y' Collick Drops
No 3. P. 133

Bullum of perue — — — — 1 ounce
Storax Calamigtiles — — — 2 ounces
Benjamen Impregnated wth sweet Almonds 3 ounces
Flowers Sicotrine, Mirrh, Electuary, y' purest Frankinsence
Roots of Angelica, Flower of S. Johns wort
of each — — — — 1 ounce

Breed all these together put y^m into a bottle with a pint of spirit of wine stop it close Stand it in y' sun all y' dog days at y' end of which strain it through a fine cloth into a bottle. keep it close stop when you take any out stop it again very hard

For a fit of y' collick take twenty drops upon sugar drink a glass of plague water after it, if y' dont cure you in half an hower take twenty more

Quiacum, or Lignumvitæ chips, Senna Leaves — Anis Seeds, Coriander Seeds, Dried Elecompana Roots, Liquorish Sticks, Each of these ingredients 2 ounces & a pound & a quarter of reasons of the sun, steep all these together in 3 quarts of Brandy, or y' proof a quarter, 3 weeks y^n strain it off into bottles, add half an ounce of y' root of Jollop, for a fit of y' Collick take 4 or 5 spoonfulls when you are in pain, & for any illness in y' stomach, take 3 spoonfulls when you goe to bed & y' same quantity in y' Morning when you Rise & fast an hower

To Make a Green Salve

Take of ~~Bayan~~ Bettony 2 hand fulls, Egrimony 1 hand fulls, holy Oak or Pidgeons grass or vervain one handfull valerian one hand fulle, of Bugloss and sage 1 hand fulle half a hand full of daisys, or Prunsed wort one hand fulle, of great white daisys, or maudling wort, of great mouse ear, of diabolum, white horehound, broad Plantan, strawberry leaves, small stinging nettles, shepherds purse, Brooke mallows, violet leaves leaves of meadow sweet, speedwell of each of all these one handfull of pimpernell, of Barnet one hand fulle, red pimpernell, chickweed, one hand fulle you must pound all the herbs in a stone morter, pouring ~~the~~ it by little at a time some good white wine that the herbs may be the easier pounded, when they are all well pounded put all into an Earthen pot and cover it wth white wine, 3 quarts will be enough then cover the pott and lett it stand in a cold place in the morning strain it through a linnin cloath, wringing out all the juice you can, then put the juice into a clean Brass pan, and set it over a gentle fire, and when it begins to boil take it off and put into it a pound of rosin in powder and 4 ounces of new virgins wax, set it again over the fire till it is melted stirring it all the time, when it is very well mixed take it off and put a pound of venice turpentine then lett it over the fire again stirring it continually, and when it rises putt in ~~a pound~~ an ounce of mastick finely powdered then lett it upon the fire again still stiring it till it is melted then lett it boil a little over a quick fire till it rises pretty high, then take it off and strain it through a sieve into a Brass pan, ~~then~~ stiring it till it is cold, then work it into rolls and rap it up close in a Leather and it will keep a years, It heals all sorts of old and new wounds it will eat away dead flesh and beget new, and will suffer no corruption when it is applyd, it cleanses in such a manner that it will make new flesh come on fairly and heal the wound, it will draw out thorns, Gree, or Goar, out of the flesh and cure the rotten sore, it will cure wounds, badness, y^t are never so much impostumated, it heals the Bitings of mad dogs, serpents, or any other venomous Beasts, the Gangrene, Mortification, or any other ordinary Beasts, the Gangrene over Ingendrs, where this salve is applyd, it heals all Cancers & fistulas, and a sick man wch is dead in 24 hours, it heals the kings evil Bruises and hurts in the head, insomuch y^t if the Diamata when broke, and some of the Brains shed it will heal and wish stablish it, it heals a Post humous in the body between the ribs flank or liver putting the Plaister over the Place, when you apply ye salve use no tent, for ye In flamed the wound spread the plaster as thin as you can, wth ye wett thum on soft leather, when you look upon the wound wipe both plaster and wound clean, the same plaster will serve a great while for it will stick as long as there is any salve upon it, you must not touch it wth a knife

To make a Sirrup good for a Cough, or Consumption or any thing upon the Lungs

Take a large handfull of Bullock lungwort a small handfull of rosemery and as much of Bays, a large handfull of unsett Hysop, then put them into a pipkin wth better then 2 Quarts of spring water, Cover it close sett it on a slow fire and lett itt simmer till half is wasted and look as brown as Ligg. then strain it off and put to it a pound of brown sugar Candy, then Boil it till itt is a thick Sirrup of wch the Party may take wn they will and what they will upon a Livorish stick

A very Good thing to Clear the Blood. or for a Rhume in the Eyes

Take Arkangle leaves Stalks & flowers as it grows, stamp and strain itt, and give a spoon to a child 2 ~~spoon~~ fulls, to a man or woman 3, itt must be taken 9 or 10 days

A very good receipt for the Collick

steep 12 large green walnuts in a quart of brandy for fortnight or 3 weeks, let it stand in the sun all the time, then strain it off into bottles, for a fit of the Collick take 2 spoonfulls, if it does not 2 more

To Cause a woman wth child to have a good Labour
Take 4 parsly roots 4 parsknallor roots 4 sucory roots
2 brown fenell roots 2 violet roots 1 ounce of sweet fenell
seeds 1 ounce of liquorish 4 ounces of blew figs 4 ounces
of reasons of ye sun stoned ye figs & roots must be slised
y^n boyle all these in 2 quarts of runing water till half
is wasted y^n put to it a quart of ye best white wine
strain it through a gelly bag & put it in bottles for
ye use take off this 4 or 3 spoonfulls every morning
fasting & at 4 a clock in ye afternoon put into ye wine
let 6 drops of oyle of sweet allmons this must be
continued a month or 6 weeks before ye end of
ye reckoning

To help one whose urine is stopt
Take a pint of white wine and 6 flint stones heat
3 of y^m red hot and put into the wine in the
mean time heat ye other 3 and take out the stones
that where first put in and put in the hott ones
and so keep doing till the wine is so hot it is ready
to boil, then throw in it and sweeten it wth fine
Sugar, and let the party drink it as hott as they can
and it will immediately cause the urin to pass, this is
an approved good medicine

4

4

For y' green Sicknes by Docter Ratclifs advise

Take ounce of powder of steell ounce of Flower of brimstone 2 drams of ellicampain in powder put all these into half a pint of comon Treakle stir y^m well together every morning y^u take a spoonfull & walk after it

For a Blast or any Venome in the Face

Take Juice of Wormwood and a little Sallet oyle and a little Shugar stir y^m wele together, and anoint the Place grieved every night tile it is well for it will Certainely Cure it

For y' Piles

take y' white dung of a dog powder it fine & mix it wth Joyle of ellori & let some of y' flowers in ye ogle be mixt wth it & spread some of it on a rag & apply it y' plass this is an approved receipt which if it be used for 4 dayes will make a perfect cure y^t you shall neuer be troubled with y^m again

a very good Bath for swelled legs
received by y' ~~Sevrey~~ Sevrey

take of Wormwood, wormwood Seeds & Chamomyle flowers, of each eaquall quantities as much as will make in all, a quarter of a pound, boyle it in 3 pints of water till one pint is wasted, then have ready, 2 large pieces of flanell soke them in the liquor & apply them to the Leg as hot as the party can bear them, as soon as one flanell grows cold, clap y' other on, very hot & continue so doeing for at least an hower at a time once every day, till the swelling is gone, at the same time, the person ought to take something, to open the body, & throw the Scorbutick humour off, outwardly

the swelled part must be kept very warm

The vertues of ye Sallick Drops

thier is no cut of iron if not mortall but it cures in 8 days by aplying it cold with a feather: Coten or ficition prouided you use nothing else to it (first & ye ketcher or plaster) for ye sallick put 3 or 4 drops into a glass of clarrit or white wine ye shake it together & she is does not mix drink it & now will find it is an excellent cure.

for ye Gout it is a soueraign medicine anointing ye place afflicted for ye tooth ach it cures infaliably aplying it to ye tooth y^t is vexed wth a little cotten, it cures bites of venemous creatures especially mad dogs, it cures all ulcers cankers & cancers it kilers ye small pox from riting striking ye green striking ye green ye comes out in ye face as soon as ever ye water it is good for ye pile strikeing ye wth it when you goe to bed, it is good for all sorts of corruption it is admirable for ye spotted feauer taking 8 or 6 drops in 4 or 5 spoonfulls of broth, it is good for sore eyes, aplyed to y^m it is good for ye pain in ye stomach taking it in wine or broth when you take any out of ye bottle you must stop it again very close when you have dressed a wound wth comon medicines wash it well with hot wine before you aply this to it. it will cure it but not so soon as if nothing else had

been tryed it cures all fistulass in any place tho never so old it cures all loosnesses or bloody flux taken 5 or 6 drops in a glass of wine, it cures a nail y^t is run into a horses foot by puting a drop into ye hole

a good receipt for stone or gravill

half a pint of white wine, half a pint of ale, 6 spoonfuls of sirup of Marshmallows the shurd part of a nutmegg sliced thin, the juce of a lemon, mixt altogether take it warm the morning before the new moon, the morning of the new moon & the morning after the new moon this quantity must be equally divided for the three mornings, & the same repeated at the full of the moon,

you must take the whole quantity every morning, & repeat for severall moons together, as you find ocasion,

A very Good Receit for a Cancer in ye Breast

Take the Roots yt Grow near the Hindes or heals of a stone horse, dry ym to Powder in an Oaken then Peel and Cut them, and take as much of this powder as will lay on a Shilling mix it in White wine and drink a Glass of White wine after itt morning and afternoon fast an hower after itt this has Cured many Cancer

A Purge to be taken before the Powder for the

Take an Ounce of Manna, and three Quarters of an Ounce of Epsom Salt, dissolved in Warm Possitt drink, then Strain itt and drink itt Early in the morn and keep yt hot warm all day, take this once a week for a month

A Recit for one yt Can't hold yt water Prescribed by Dr. Rattcliff

Take the roots of Cumfrey and wash ym very clean then cut away all ye Coarse Black and of what remains take the quantity of an Ounce, wch must be boiled in a pint of water and Oatmeal as for Gruel, let it boil till it is washed then strain itt and drink itt att night going to bed and the same Quantity when you rise

Continue to take this night and morning till you are Cured this this taken att night Cured Sr Tho: St George in the Wards who had a Continuall droping of Urine

To Make Viniger. No. 3. P. 110.

To a gelon of water one pound of coars sugar; simmer it on ye fire, & scum it once, & when its allmost cold, put in 2 or 3 Toasts spread over with yest & when it works put it into a vessell & let it stand in ye sun till it be viniger; ye longer it is kept ye better it will be

A fine thing to cure a sore breast take ye yolks of 2 new laid eggs, beat ym very well, then put to them 2 spoonfulls of honey & ye same quantity of salled Oyle, then beat all very well together; then put as much fine flower to it as will make it stick on a Cloth, it must be laid all over ye breast cutting a hole in the Cloth for ye nipple lay it on fresh & warm every morning & night this will break it & heal it afterwards,

 an excellent receipt for fits

Take an eggshell & peell off all ye skin & feet & very fine slice as much wood sud finely broken half an ounce of asafetida bruise it pretty fine put to it a quart of ye best brandy y^n put it into a bottle & shake it every day for 10 days together y^n let it settle & take half a wineglass full for man or woman & ten drops for a child of 4 or 5 years old it must be taken every change of ye moon or oftener as you see occasion in a little ale or small beer it has cured all y^t ever took it but you must never take it when yo^u fits upon you

For ye rickits

Take a pound of butter without salt & when ye cows go in ye ropping & work it with ye hands in an earthen disk y^n put to it half a pint of ye juice of dwarf elder & half a pint of ye juice of colts foot & y^n set it in ye sun & stir it once an hower till ye juice is quite amongst ye butter y^n put to it an ounce of oyll of swallows & stir it well let it stand half a day in ye sun & y^n put it in gally pots you must anoyle ye small of ye legs & ye bending of ye knees & ye back bone against ye fire rubing it well

This oyntment wont keep above a monthes is a very good thing

An Approved Receipt for a Sprain.

Take 4 Ounces of Spirits of Wine camphorated; one ounce of Oyl of Petre; one Ounce of Oyl of Turpentine. Mix these and anoint the Part twice a day. If the part be much inflamed add about a 8: part of Sweet Oyl. This for an Horse or the like. The same to be used more sparingly for a Man.

A very good thing to cure a Bullock that scowers take 2 good handfulls of ye inner rind of an Oak & one good handfull of ye rind of blackthorn boyle it in 2 quarts of water till it is half wasted then strain it off & sweeten it with a quarter of a pound of suger then boyle it again take it of ye fire & when it is cooll enough for ye Bullock to swallow give it him in a horn this must be reneated twice a day morning & night till ye distemper is cured if ye weather be cold keep ye creature in a house & give it morning & night a peell full of warm water with a little bran in it & no other drink

To prevent Miscarrying

Take 4 ounces of bolalmanack finely powdered & put to it y white of a new laid egg & as much wine vinegar as will make it into a paste, spread some of it upon a piece of diaper & lay it so y small of y back as y plaster dry, cured it with fresh salve it is good for y party to drink posset drink made with muscadel & among drinking any sort of french wine or rainet oyniks or radishes

For a Pluricy

Take a pint of white wine a pint of y juice of stone horses dung 3 penyworth of ordinary strong drink this all at once & take y same 3 severall times staying a few howers between as you see occasion y worse y parts is y less time you must stay between y drinking of it again, at y same time apply to y side by a cloth dipt, stone horse dung fried in sallet oyle which may be kept on till it is dry of y pain out this has cured when losing blood would not

Docter Bockmans receipt for a pain in y stomack

Take of ruburb half an ounce slice it & put it into a pint of brandy take 3 or 4 spoonfuls of this infusion when you go to bed or 3 or 4 in y morning & it will give you a stooll or 2

For a Sore Throat

Take 2 penyworth of Jews Eares boyle y in half a pint of new Milk till half be wast then strain it off & drink it as hot as you can for severall nights when you goe to bed instead of half a pint of milk use a pint, & boyle half away

A very good thing for a cows uder ye swell

Take 4 good handfulls of adersnear & 1 handfull of
[illegible] roots put to it 1 pound of fresh butter & let
it stand a week or fortnight & ye boyll it & strain
it into your pots for ye use

The Lady Suffolks vapor water

Take 1 pint of milk water 6 ounces of plague water
3 ounces of compound briony water 4 ounces of sin-
namon water mix all these together & drink 4 or
5 spoonfulls with as many drops of hartshorn as
you pleet when you go to bed or any time of ye day
if you are like to faint it must be sweetned with
syrrup of white poppy

to dry away milk

Take 2 ounces of beeswax 1 ounce of diacalm 1 ounce of
sweet butter 6 penneworth of rosmarry 6 penneworth of
[illegible] & cloves melt all these together & rub a cloth in it
smooth it with ye hand & lay it to ye brest

For the Collick in the Horse

A spoonfull of oil of yellow amber
half a pint of Rum
quart of strong Beer
Spoonfull of Collick drops
handfull of tansy roots warmed together
rained of & given to ye horse in a horn

This is a medicine that often dryed with very gre[illegible]
cures

Another for ye same disease

1 pint of Daffys Elixer given him in
in a horn

Another receipt for ye same

Six penneworth of ounces of mersimallows
made up in balls with powder of aniseeds

When ye horse is first taken you must bleed him in
the neck or flank

Turn over

[illegible] the horse eat you may give him
[illegible] roots & if you see you must
[illegible] strain it off

An Other for the same Distemper

2 Ounces of Sal Prunello Given in a Qt of warme Ale

A Purge for a horse

Aloes Sucotrine one ounce: Jallap 2 drams Crems Tartar half an ounce, Diapente one ounce, make a ball with syrup of buckthorn. For a coach horse add a quarter of an ounce of ~~[illegible]~~ aloes & for a little horse half a quarter of a gallon. In extreme cases add 3 drams of Mercurious Dulcis

A Cordiall Drink for a Horse

Give y horse an ounce of Diapente in a Pint of warm ale

For a strain in a Horse

Ointment of Marshmallows a quarter of a pint Oyl of St Johns wort & Oil of Camimell of each 2 ounces, Oil of turpentine 3 ounces, Spirits of wine half a pint, mix y m very well & keep it in a bottle for use

For y bots in a horse

Cut Sarin Small & mix it with y oats & let horse eat it together

For an inveterate Cough in a Horse turn to page 3 hundred & eight in Tollepysel

A very good receipt for an old dry Cough in a horse

A quarter of a pound of liquorish cut small A quarter of a pound of aniseeds a quarter of a pound of sticcamagin & or 6 ounces of cloves of Garlick, boyl all this together in 6 quarts of spring water till there remains but 4 quarts y n strain it off & give it y horse for 8 days together in equall quantities, resting & keeping him warm, give him sick water if you may gess a bottle, you must keep it astrid till y whole is boyld y & warm it every time you give him

A receipt for a very great cold in a horse

Take a quart or 3 pints of milk Beer & strew 2 ounces of sticcamgin, a good handfull of y e roots of ows wort y tipe of an onion & boyle y m all together, or per fr strain it off and put half a pint of sweet oyle & boyle in 2 ounces of fresh butter into this y m till all together & give it y horse in a horne all warm, you must repeat y dose 3 or 4 times

Take 2 earthen pots with covers very well glazed y'le
must hold a quart: y' bigest 2 gallons set y^m both o
Charcoly fires set to hot yo y^t y' wax & y^t which
in y' little pot may melt ~~and~~ leasurly till all y' Su
bedrawn of y' herbs, & y' Storax & y^t which is
y' great pot melt leasurly till it begins to bal
yo y^t it must boyl a quarter of an hower keepin
it stird because all lit does not boyl overs & ob
it has boyl y' time put in y' naturall Ballsome
red sanders & after y' Ball & sanders are in y
must keep stiring least y' sanders settle to y' botto y' great
in it you must give y^m a good boyll after y' Ballsome
5. Ders are in but be sure you stir y' little po
when y' great pot has had a good boyl: y' wax
y' little pot into y' great one & let y^m boyll tog
of an hower still stiring it stea leaving
obtain it through a cloth into a basin of water &
squeezing y' cloth very hard & fling away what is in it
Ballsome will be all a top of y' water & will
in coulers or brick, y^n you must slice it in pieces out
gentle fire & put it into pots for use it will 20 yea
longer it is kept y' better y' water looks redis
close stopd in bottles will keep a year it is good for
healing wounds & aches

for y' little pot

y' newest yellow Bees wax	8 ounces
Myrra	2 drams
Dragons blood	4 drams
Leaves Marioram	a handfull
Tops of rosemary	half a handful
Leaves bay leaves y' youngest	half a handfull
Liquid Storax	6 ounces
Venice turpentine	4 ounces
Oyle of hypericon or St Johns wort	1 ounce
y' best Sabet Oyle	2 pound
Damask rose water	12 ounces
Plantorn water	12 ounces
Well water	2 pound
Naturall Ballsome	1 ounce
Red Sanders of y' Stalk half	1 ounce

for y' great pot

y' bees wax be slisted thin y' Dragons blood y' myrra y' red Sanders be all finely powdered every one by y'
Herbs & seeds small

how to use ye balsome & what its good for

wound by Drey melt ye balsome & put it in ye wound with a seria
& be carefull you dont scald it if it be not drye only poure it in wh
noone & anoint all ye place grieved & lye a cloth in ye balsome & apl
ye wound & ye places grieved & dress it every morning & evening &
wash it well with white wine warm or ye own water very clea
& dress it very clean linnen for a scratch or a bruse rubbed it
ray & only it plaister wise, its good for ye Gout Sciatica sw
ches or collick anointing ye places grieved its good for ye piles
ye places being anointed & a plaister applyed to ye fundament,
very good for all manner of coldbistes perticularly for c
to mortifie & cartarals or hard swellings & dead ulcers
for all manner of wounds or brusses of ye hart guts & not
or liver: if it be ye first thing applyed it commonly cure
3 or 6 days but if any thing else be used first it take
longer time, its usually cures & leaves no scars, its good to
old sticks y^t proceed from wind & all hard swellings its good
or stopping of blood or to be taken inwardly for many
causes, its so for used to eyes nose or mouth or throte, its c
good for ye colick both taken inwardly & anointing y^e
stomach or belley, its good for burns either by fire gulter
ole or gunpowder, its good for poison or biting of snake: fo
poison drink an ounce in warm sack, for a surfit doe ye same
& swett upon it, its good to draw out ye splinters or for bro
boues, & it allways heals first at ye bottome, it cures
sore lips chilblanes & is a great drawer & very hot
therefore proper for diseases y^t proceed from cold causes
its very good for ye tooth ack & pain in ye head anoinki
ye temples nostrills with it

The Breast Poultise

take 2 ounces of breswax & melt it then put to it
4 ounces of butter fresh from ye cherny or very well
worked, when it flys up take of ye skillit & put in 2
spoonfuls of honey, let it boyl up & take of & put in 6
spoonfuls of wine vinegar ye boyl it up again & take it
of fire in 2 good nutmegs finely grated 2 heaped spo
fuls of ginger grosly beaten without any white
pepper or dust ye stir it together till it be cold &
put it into a pot: when you use it spread it on a
cloth cutting a hole for ye nipple, & shift it as
occasion if ye plaisters grow dry you may lay
a rag under on ye this plaister will either c
vert or break it as there is occasion & you may
heal it with ye same

this is a very good receipt

A good Ballsom for green wounds & old sores burns or scalds

take half a pint of linseed oyle, 4 ounces of ye best rozen, yellow wax & ounces and a ounce black pitch half an ounce, melt these together y^n take it off the fire, & add oyle of turpentine one of fresher sort of leach rock hypocistis storax & Ballsom of peru of each 2 drams mix it all well together & put it up for use. this balsome must be used hot for green wounds & cold for burns or scalds & will keep good twenty years.

A Good thing for sore Nipples

Take a pint of white rose water, put 2 penyworth of quince kernells, the first time you use it simer it over the fire, but afterwards only warm it, you must dip a feather in it & so anoint the nipple

a very good receipt for ye plague

take 3 pints of muscadine boyl in it a handfull of sage & as much rue till a pint is wasted then strain it & set it on ye fire again then put in it of long pepper ginger & nutmegs of each ye 3 part of an ounce, beat all together into a fine powder let it boyl a little then put in 2 ounces of treacle one ounce of mithridate & a quarter of a pint of angelica water dissolve ye treacle and mithridate in ye angelica water before you put y^m in the fire let it warm morning & night in ye bed & sweat if infected & twice after it but if not infected a spoonfull a day half in ye morn: & half at night so preuent infection

this is good in ye small pox measels surfits or feauers

A Very Good Purgeing Pills

[illegible] Aloes 2 ounces Diagridium
[illegible] & a half gamboyam [illegible] extra
of rhubarb & agaricks of each [illegible]

To Cure An Ague,

take half an ounce of bark, & 3 scruple grains of half an ounce of snakeroot
wormwood, mix them, sift together, & then
divide it into 6 papers, & take a paper every
3 hours, mixed in a little small beere, if y pa
be apt to purge with bark, you must mix it in
Claret, instead of beer.

A Very Good Lip Salve

take 3 ounces of pumatum ½ a dram of spax ruble of spermacity 2 ounces
of ounce of virgins wax ½ an ounce of alcanite root bruised 2
small slices of pippin, 2 slices of lemon, 8 stoned raisons, 2 spoon
falls of loft sugar; simer all these together in a new pip
kin, putting the alcanite root at the bottom, then strain
it through a muslin, & put it with a spoon into
bottoms of cups, you must not y^m first it will fric
you must not stir it nor touch it twice it will
spoill ye Cooler.

take of rue sage mint rosmary wormwood & lavender
a handfull of each, infuse them together in a Gall^n
of the best white wine Vinegar, put the whole into
a stone pott, closely covered and pasted over the cover
let the pot thus closed up upon warme wood —
ashes 8 days after which draw off or strain —
through fine flannel the liquid and put it
into bottles well corked up, and into every —
quart bottle put a quarter of an Ounce of —
Camphire. wth this Preperation wash your mouth
and rub ye Loins and ye Complos every —
day, sniff a little up your nose when
you goe into the aire and carry a boul
of a bitt of spurge dipd in the same
to smell to upon all Occasions, Especially
when you are near any Place or Person
Infected

To stock a Pidgion House

Bay Salt Cumin Seeds Lavender Seeds of each 4 ounces, mix in a gallon of peas meall kneaded with sweet wort, bake it as a loaf of bread, & set it in ye Pidgion House, y^n anoint the holes with Oyle of Spike & their feathers, will smell & draw Pandrie

To keep Crows & other Birds off Corn

Melt asafoetida & brimstone of each 2 ounces, in some hogs lard, ~~when~~ when it is melted stir into it 2 ounces of Gunpowder, y^n dip in it feathers or rags, & tye y^m upon sticks, set ye sticks in ye ground & ye seed will drive away from ye Seed time & harvist,

To brimstone turn out rabits

Asafetida, Pitch, & rosen of each, one ounce, simmered together in some hogs lard, & 2 penyworth of quicksilver of pennyworth of fishmeline, when its cold, make it into balls, as big as walnuts, set fire to one of y^m & style it into ye hole, & ye smell will turn y^m out in a minuet

To Cure a cow of the Yellows.

take 2 ounces of bagberies powdered, 1 ounce of turbith 1 ounce of flower of brimstone, boyle all these in a pint of fair water & give it ye cow to drink you must bleed her 3 or 4 times,

a very good Ointment for her udder

Take of Chickweed, ragwort, allhoof, singreen & Cuminseed, equall quantities pound it in a morter, then take 2 pound of hogs lard set it over the fire, & when it is melted put in the Juice of your herbs, stiring it till its cold, you must be sure to put Juice enough to incorporate it of a light green colour. if ye Cows teeth are loose, you must pricks her gums with a sharp penknife & make y^m bleed.

140. How to cure Chillblawes when thay are bro

take 2 handfuls of ye inner rind of an El
tree, boyle it in 2 quarts of water till
half be consumed when it is boyled it look
red like a cordiall keep it in a bottle close
stopped, when you use it you must warm it
over ye fire in a silver spoon & when it is
very warm put a piece of fine rag wet it & wash
ye hole with it & when you bind it up yu
next ye sore a peece of rag in ye red water
you may bath it severall times a day. it soon
heals & is no paine

To take away sun burn

wash your face with ye juice of a lemon & bay salt
let it dry of it self & ye wash it a
second time & youll perceive ye sun burn gone

[illegible] of pennyworth of frankincense, when
half as big as walnuts, set fire to
it into ye hole, & ye smell will
minute

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