1798

C F Fellows
15 St Cumberland Place
W.

An account of what I have layd out in ~~time~~ Mariam Creswell sickness

	£	s.	d.
1682 of Feb:			
for a Bottle of Sack —	00.	02.	06
for Sugar Candy —	00.	00.	03
for a Mefrenger to old Mrs Creswell —	00.	02.	00
for Sugar & Mace.	00.	02.	01
Oranges & Lemons —	00.	01.	00
Biskets — —	00.	01.	00
Handkerchief —	00.	02.	08
Prunes —	00.	00.	06
a Bottle of Sack — —	00.	02.	06
a Bottle of Witerine	00.	02.	00
Cotty & Bread — —	00.	01.	00
Brandy —	00.	00.	06
Mesinger to Hampton	00.	00.	09
for Sweet meats	00.	00.	06
for a Bottle Sack	00.	02.	06
Sugar & prunes	00.	01.	01
Chocolate —	00.	01.	00
Skippers	00	02.	04
Cakes —	00.	01.	00

The Square Root

Admit it be required to Extract the Square Root of the Number 3964 to perform which first write down the Logarithm of 3964 which is 3.598134 Then take the half thereof which is 1.799067 which number 1.799067 is the Log: of 62.96 the Root of 3964 propounded, and so do for any other ——— Now on the Contrary by doubling the Log: of any number you have the Geometrical Square thereof

3964 Log: 3.598134
1.799067

62.96
62.96
37776
56664
12592
37786
3964.9616

The Cube Root

Admit it be required to Extract the Cube Root of 76456 to perform which first write down the Log: of 76456 which is 4.883377 then take the third part thereof which is 1.627803 which is the Log: of 42.44 which is the Cube Root of the Number propounded 76456 and so for any other ——— Note on the contrary if you Multiply the Log: of any Number propounded by 3 it produceth the Log: of the Cube thereof ——— 76456 Log: 4.883377

42.44
42.44
16976
16976
8488
16976
1801.1536

1801.1536
4244
72046144
72046144
36023072
72046144
76440.958784

34
3 | 4.88341!! (1.627803
3
18
18
08
6
23
21
24
24
0

011
9
2

A Person Sets a piece of ground to grase a Horse upon So that the Horse be Tethered in such a Tether as that the Tether may have the Liberty to Reach an Acre at one time I would know ye Length of the Tether that gives ye Horse his exact Liberty The Analogie is as 22 is to 4 times 7 or 28 So is 4840 yards the content of an Acre to the Square Root of ye Product — 22 — 28 — 4840

```
      4840
        28
    ------
     38520
     9680
    ------
22 | 135520.0 | 6150.9
   | 132
   |
     35
     22
    ---
     132
     110
    ----
      200
      198
      ---
        2
```

Log 3.788875
1.894457

A Circle whose Diameter is 78.42 whats ye Content thereof — 7 — 22 — 78.42

```
      78.42
         22
      -----
      15684
     15684
    ------
7 | 1725.24 | 246.46
  | 14      | 123.23
  |
    32
    28
    --
     45
     42
    --
     32
     28
    --
     44
     42
    --
      2
```

```
   78.42
   22
  -----
  15684
 15684
 -----
 1725.24
```

```
   78.42
   22
  -----
  15684
 15684
 -----
 1725.24
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   123.23
   39.21
  ------
   12323
  24646
 11.907
 36969
 ------
 4831.8483
```

A Gentlem D Delive

A Gentleman gave to four of his Neighbours a grinding stone of 556.073 parts content upon the superficies of wch one was to have $\frac{1}{5}$ another $\frac{1}{4}$ another $\frac{1}{3}$ another $\frac{1}{6}$ And they are each to grinde of their whole shares successively one after another Now I demand how each person shall know when he hath ground off his share

22 — 28 — 556.073
28
445096
111214

22) 15578.3600 (708.10
154
178
176
23
22
16

708.10 Log: 2.850095

26.61

7 — 22 — 26.61
22
5322
5322

7) 585.42 (83.63
56
25
21
44
42
22
21
1

83.63
41.81
26.61
13.30
41.81
13.30
1064.0
133.0
532.0
556.073

3) 556.073 (185.357
3
25
24
16
15
10
9
17
15
23
21
2

4) 556.073 (139.018
4
15
12
36
36
007
4
33
32
1

5) 556.073 (111.214
5
05
5
06
5
10
10
07
5
23
20
3

6) 556.073 (92.678
54
16
12
40
36
47
42
53
48
5

185.357
139.018
111.214
92.678
528.267

556.073
528.267
27.806

3) 27.806 (9.268
27
08
6
20
18
26
24
2

4) 27.806 (6.951
24
38
36
20
20
06
4
2

5) 27.806 (5.561
25
28
25
30
30
06
5
1

6) 27.806 (4.634
24
38
36
20
18
26
24
2

9.268
6.951
5.561
4.634
26.414

27.806
26.414
1.492

145.969
116.775
97.312
1.492
361.548

185.357
9.268
194.625

139.018
6.951
145.969

111.214
5.561
116.775

92.678
4.634
97.312

22 — 28 — 361.548
28
2892384
723096

22) 10125.324 (460.151
88
132
132
033
22
110
110
24
22
2

460151 Log: 2.662852
47
2.662899
1.331449 - 21.4

26.61
21.45
5.16
2.58

A or $\frac{1}{3}$ is to grind off 2.58 within y^e Limb

116.775
97.312
1.492
215.579

22 — 28 — 215.579
28
1724632
431178

22) 6036.412 (274.382 Log: 2.438226
44
126
163
154
96
88
84
66
181
176
52
44
8

2.438352
1.219176 16.56

21.45
16.56
4.89
2.44

B or $\frac{1}{4}$ is to grind off 2.44 within y^e Limb after A

97·312
1·492
98·804

22 — 28 — 98.804
28

790432
197608

22 | 2766·512 | 125·750 Log: 2·099335
22 | 173

56
44

126
118

165
154

111
110

12

2·099408

1·049704 — 11·21

16·56
11·21

5·35

2·67

☾ or $\frac{1}{5}$ is to grind off 2.67 within the Limb after ☾

☾ or $\frac{1}{6}$ is to grind off 5.35 within the Limb after ☾

Compound Interest

Admit 600 Pound Sterling be put out for 4 years for Compound Interest at 6 ℔ per Cent what will it amount to when the four years are expired To find which substract the Log of 600 the Principle whose Log. is 2.778151 out of the Log. 636 Principle and Interest for a year whose Log. is 2.803457 the Remainder is 0.025306 which being Multiplyed by 4 the number of years of its continuance produceth 0.101224 which added to the Log. of the Principle 600 to wit, to 2.778151 makes 2.879375 which is the Log. of 757 – 10 and so much will 600 ℔ amount to –

636 Log. 2.803457
600 Log. 2.778151

0.025306
4

0.101224
2.778151

2.879375
25

50
20

1000
114075

Answer 757 – 10

Principle whose Long

Answer.

1.

Admit 600 Pound Sterling be Put out for 4 years for Compound Interest. & 6 ℔ per Cent what will it amount to when the four years are expired to find which substract the Log of 600 the Principle whose Log. is 2.778151. out of the Log 636 principle

To make a Cake

Take 2 pound and half of flower 3 pound of Currans half an ounce of spice half a pound of loaf Sugar mix these together with the flower take a pint of Cream and boyle it put half a pound of Butter into it let it stand till it is blood warme take 10 Eggs and leave out 5 whites take a pint of barme lay the barme and the Eggs on the one side the flower the butter and the creame on the other side and then mix them all together then let it stand by the fire to rise half an hour then put it into the Cream be sure the flower be well dried you may put in some sacke

To Make a Carraway Cake

Take 4 pound of flower a pint and half of new Ale yeast a pound of Butter 6 yolks of Eggs and 3 whites a pound of Carraway Cumfitts a quarter of a pound of biskett Cumfitts boyle a pint of cream and slice in the butter and let it stand till it be blood warme then put the Eggs and yeast together and when you have put all together let it stand by the fire an hour to make it rise put in the Cumfitts before you set it into the oven

How to make an Orange Pudding

Take the rine of 4 oranges pare ym & boyle ym till the be tender sreq ym very small & put to it six ounces of fine Sugar then put them in a mortar and beat them well together then put in it three quarters of a pound of butter and beat it still then take the yolkes of two Eggs and beat them by themselves then put them into the Mortar and beat them all together when you have done putt some past in the bottom then put in the Pudding and bake it

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To Make Jumbals

Take half a pound of Shugar and a pound of fine flower and the yolkes of 2 or 3 Eggs and beat them very well with a little cream and put to them a little rose water and a few Carraway Seeds

How to make Short Cakes

Take a pound off fine flower and a pound of Fresh Butter and mix them well together then put in 2 or 3 Spoonfull of new Barme and a few Carraway seeds and when the are made strew a little fine Sugar upon them

To Make Drop Biskets

Take a pound of Sugar finely pounded and the yolkes of 5 or 6 Eggs and beat them very well then take a pound of fine flower and Stir them well together and half a pound Currans and not wash them but rub them betwixt your hands and a few Carraway Seeds

How to Make Mackerons

Take Half a pound of flower and as much fine Sugar and half a pound of Almonds and pill them and pun them very small and put to them a Spoonfull of Sugar and a little rose water and mix them all together and drop them upon some wafer paper

To make a Sack Possett

Take a quart of cream and 12 Eggs and half a pint of Sack and half a pound of Sugar & one Nutmegg shred & boyled in y Creame beat the Eggs well and put them in the Sack in a Bason over a Chafing dish of Coles stirring it till it begins to thicken then boyle the cream and put it in pouring it very high and keeping it Stiring

To Make a Tansey

Take 20 Eggs leaving out half the whites beat them well and take a quart of Cream boyled and thickened with 4 Spoonfulls of flower when it is almost Cold put your Eggs to it ye it & sweeten it to your taste and 2 or 3 Spoonfulls of sack and a little Cinnoman ye green it with either corne or Spinage butter your pan with a quarter of a pound of Butter then bake it in a moderate oven an hour ye grate Sugar on it when it is turnd out of the pan

To Make Wiggs

To half a peck of flower 1 ~~quarters of a pound of~~ butter and a pound of Shugar half a quarter of Carraway seeds half a Nutmeg and a little ginger a full pint of new Ale barme the must be well wet with Milk then let them stand an hour by a good fire the must be baked in a quick oven

A Cowheel Pudding

Take 2 Cowheels well boyld & cold and shred very small and half a pound of Suett shred as small as can be half a pound of Currans & half a pound of Sugar and 3 quarters of a Nutmeg grated a little Cinamon & a little Cloves and ginger 10 Eggs beaton 6 spoonfull of rose water put all these together and as much grated bread as will make it stiff then dip your Cloth into warme water and butter the Cloth and flower it and tye it up very close and let it boyle an hour ye put into the dish for Sase Sack and butter and Sugar blanch som Almonds and stick upon it put the Cowheel and Suitt together overnight in about half a pint of Cream

An Italian Pudding

To Make Queen Cakes

Take a pound of fine flower and dry it well before the fire 1 pound of powder sugar 1 pound of Butter 6 Eggs and leave of 3 whites a little sack or rose water and what fruit you please put your Eggs butter and sugar together and dridg your flower in

To make Mead

Take 4 Gallons of Spring water a good handfull of Gill a little lemon peel, one ounce of Coriander seeds bruised and tyed up in a cloth, then boyl all these together till it is wasted to 3 Gallons, then strain it ~~and~~ clarify 4 pound of honey and put into the Lignor when cold barm it and put into your vessell, afroon as clear, bottle it, which will be in 8 or 9 dayes time

Cheap plumb Cake

Take 3 pound of the finest Bisket flower 2 penny worth of Cloves & Mace beaten Rub the Spice in the flower before it be wet with half a pint of Ale yest 4 Eggs well beaten rub the Spice in the flower Strain the Eggs with 2 or 3 Spoonfull of Rose Water a pound & an half of Butter put it into a pint of Milk as hot as it will melt the Butter Pull all thereof with your hands a good while till it be somthing stiff then let it rest a Quarter of an hour then put in three pound of Currants well picked & half a pound of Raisins Stoned & cut small a Quarter of a pound of Sugar put all these into your hoop being well bedaubed with Butter an hour will bake it & you may give it if you please

Queen Cakes

Take a pound of Butter & a pound of fine flower rub the Butter into the flower very well then put in a pound of d: Sugar beaten & sifted mix them all together beat 8 eggs leave out 3 whites put them into the other Jugg & with that ye may well with your hand put in two or 3 Spoonfull of orange flower Water & beat it with your hands whilst the oven is ready & then put in one pound of Currants & let them well in & butter ye pans & put them in & strew them with Sugar & when they rise & look brown they are enough doe not let your oven be too hot

A Carway Cake

Take 2 pound of fine flour mix it with 3 Quarters of a pound of Butter beat 5 Eggs and with a Quarter of a pint of Sack & the same of the best Ale yest strain your Eggs Sack & Yest together with a little warm Milk & mix y^m well together then strew in 3 Quarters of a pound of Carway Comfits & degree butter your loaf put it in & beat bake it mutch

A Seed Cake

Take 2 pound of Butter melt it over a soft fire y^n pour it into an earthen pan next day scrape it clean from the buttermilk y^n rub it very well into a Quart of a peck of flower & knead it well with 7 Eggs well beaten & a pint of Ale yest a Quart of a pint of Sack & a little orange flower water then set it before the fire lining which your oven stals & after turn it that it may rise all alike then work in a pound of Carway Comfits & let it in the oven being as hot as for Manchet 3 Quarters of an hour will bake it

To make Wiggs

Take 4 pound of flower & rub a pound of butter into it y^n put in a pint of ale yest mix it with as much Milk as will make it into a paste then let it an hour before the fire to rise ye oven being made ready & knead in a few Carway seeds for make them up into little Wiggs dont bake them too much to scorch them they are apt to crash

Ginge Bread

Take a pound of flower rub into it 2 ounces of butter rubbit very well in then put in a little all spice & two spoonfull of fine ginger pounded & sifted with two or 3 spoonfull of Rio or sugar & 2 or 3 spoonfull of Brandy wettit with a pound of hearts & make it up into Cakes & you put in Swetmeats if you please & make it thick

Rasperry Brandy

Take a Gallon of the best Brandy & 4 Quarts of Rasperys let it steep 3 days then strain it & put a pound of loaf sugar to it when its dissolved bottle it

Damson Brandy

Take 2 Gallons of Brandy & half a peck of Damsons cut them in their sides & put in two ounces of Cinamon and Nutmegg Quartered with half a pound of sugar

Surrup of Gilly flowers

Gather them to ye white set on your water let it boyle ye weight ye Gilly flowers & to a pound of flowers allow almost a pint of water & half a pint of Lark put the rest 2 or 3 boylings let cover them down close for 2 days then ring ye out & to every pint of liquor a pound & half of S^d sugar & boyl it up to a surrup take care you don't boyl it too much to loose the colour or lose & you may infuse ye if you please bottle it forward

Raisin Wine

Take a Gallon or 6 Quarts of Water boyle it & take off the scum as it rises & take 4 pound of raisins stone & a pound of loaf sugar 3 Lemons with the pill of one, put the Water into an earthen vessell & put all these things to it while its hot let it stand 2 days in the vessell being close stopt strain the Liquor thro a Jelly bag then boyle it & keep it 10 days or a fortnight before you drink it rack it down with new corks

Sage Wine

Take a Gallon of Water two pound of ~~pound~~ sugar 2 pound of Malaga raisins let the water & sugar boyle up together stirr it well & let it boyl by to scum till its fair warm rake the raisins & put into it, put into it a handfull of sage & to every Gallon of water a little Yest to make it work & let it stand about 4 or 5 days stirring it together 2 or 3 times a day then strain it out put it in the vessell let it stand about 6 weeks then bottle it down with new corks

Elder Wine

Take 2 pound of Maliga raisins picke rub & chopt not washed put ye into 5 Gallons of water let them stand 10 days ye strain the Liquor thro a hair cloath or sieve & have in readiness 6 pints of the Juice of elder berrys infusd in a Jugg in a pot of water & when its cold put it into the Liquor & stir it well together then tun it into a vessell let it stand in a warm place 6 weeks before you drink it it will keep in bottles all ye yeare

Goosberry Wine

Take 44 pound of goosberys ~~let~~ mash them & put them
Gallons of boyling water on ye: let them stand 24 hours
then strain them out put in 12 pound of ye: sugar
then put them into a Barrel that will hold about 6
Gallons & it will work abt 2 or 3 days then work
when it has done working stop it down close but before
it has fretting for it will fret besides work then let
it stand three moneths if it be fine draw it off into
Bottles if not draw it off into an other vessell &
let it stand till it be fine then bottle it with a lump
of sugar in each bottle cork it down with wax corks

Currant Wine

Take to every 3 pound of Currants one Quart of
water & one pound of sugar stir it together
& strain it out put it into a vessell fit for the
Quantity & after a moneth bottle it & it must not be
stopt too hard at first but in 2 or 3 days after
work in the Corks it will keep a year

Carrot puding

Take a large Carrott boyl it tend: then grate it then
strain it very fine & put in halfe a pound of melted
Butter to the Carrott beat it together & put in 8 eggs
leave out halfe the whites beat it with 2 or 3 spoonfull
of orang flower water or sack a pint of good Cream
with a little salt & grated Nutmeg & grated bread make
it the same thickness with the orang puding & then bake
baking sweeten it to yr tast make good puff past

Orang puding

Take the rinds of two oranges boyl them in two or 3
waters tender then dry them & beat them in a Mortar to
a pulp then add 3 Quarters of a pound of butter 7
eggs well beaten yn put in half a pound of sugar with
Joyce of the oranges make puff past put it in a dish
& bake it

Rice puding

Take half a pound of Rice finely beaten boyle it in three
pints of Cream till it be thick then put to it marrow or
suet grated nutmeg a little Rose water sweeten it &
bake it in an oven not too hot

puff past

Take 3 great handfulls of ffloure well dryed & put to it 2 whites of eggs & a quarter of a pound of butter wett it with cold water p.ª take 3 quarters of butter & divide it into three parts roll the past abroad & stick one quarter in little bitts all over it & fold it up again & flour it p.ª roll it abroad again p.ª stick on the other quarter as soe doe 3 times till all the three quarters is spent then butter the bottom of dish & lay the past thereon put it presently into the oven & bake it neer an hour

Crayfish soop

Take Crayfish boyl p.ª in water with a little salt & when they are boyled enough take them up & set them to bee cold pick the meat out of the heads & layers & set it by p.ª take the Rodys & Claws & beat them in a mortar with some of the liquor they were boyled in beat them very well & strain it thro a sieve & into p.ª liquor a quart of milk & a quart of Cream then put in a blade or two of mace & a nutmeg cut in quarters with a clove or two set them all on the fire & boyl them well then take a little sorrell a little spinnedge white beet one lett the quantity of a handfull altogether cut them large & put them in with your Crayfish let them boyle together but take your herbs more doe not bruise them p.ª put in a French loaf let it boyle to bottom & place it in the middle of p.ª dish & just before you send it in thicken it with the yolk of an egg & butter abt a quarter of a pound take raw p.ª egg dont mind to beat it but about the thickness of cream

An Almaind Puding

If take a quarter of a pound of Almands blanch them and beat them very smalle with some rose water and shuger take a pint and halfe of good cream and halfe a peny loafe grated and the yolks of ten Eggs well beaten mix them altogether with some melted fresh butter make it sweet to your tast you may put in large mace and bits of nutmeg and butter your dish setpour it in and put in some lumps of marrow and stick it over with candid Lemon a little bakeing will serve

a Rice Puding

take a quarter of Rice pund and sifted and a quart of Cream boyld together with a little Sinomanglet it stand to cool beat six Eggs and 2 whites a quarter of a pound of Butter melted thick sweeten it to your tast

An Orring Puding

take the pill of 4 Orringes bolle them tender and pun them with a little fine shuger then take a quart of Cream and six Eggs 3 whites shuger and spices what you please you must grate your Bread fine and put in halfe a pound of Butter and some marrow with rich past lade upon the Dish side

to make a sec

heat about hot or beat with your hand take a pound of Butter till it is almost as thin as cream then work in it by degrees one pound of shuger sifted six Eggs well beat leave out one white mix in one pound of fine flower dryed with halfe an ounce of Carraway seeds you may put in what spice you please it must be above an hour in the oven

To make Rasin Wine

take 20 pound of Malego raysins Chop or pun them very well and to every pound of raysins one quart of water boyling hot stirring them well together let it stand ten dayes stirring them onde a day, put it through a hare sive and Bartill it up, it must stand at the least halfe a year in the Barrell and when it is broached rack it of and rince the Barrell and let it run very dry then put in the wine and let it stand a week then bottle it off

How to pickel Salmon

take your Salmon and take out the chine down the Back and leave no bones in and cut each side in 2 peices then take 2 quarts of ebliger and one of white wine vinger and as much water to it as will cover it and a large handfull of sault put in your licker and when your licker boyls put in your Salmon it must boyl about halfe an hour then take it up and when the the pickell is cold put your Salman in and keep it for your vse you may put horse redish and Bay sault in

to Make a Rise Puding

take 9 ounce of Rise pund and sifted take 3 pints of Milk wine measure and Boyl it together ~~till~~ till it is tender then take it of the fire and stir in 3 quarters of a pound of Butter Beat 11 Eggs takeing out only the treads put to them 3 quarters of a pound of Shuger grate in a nutmeg and a little Sault when the Puding is almost cold mix it all together Butter your dish and put it in a Cloot open a little Bake it

to make a whte Bread puding

Take 3 peny loves cut of all the crust and Slice it thin into a pan Boyl a quart of Milk and pourer upon it take halfe a pound of Butter and stir in then cover it and let it stand an hour or two then beat it up with 8 Eggs and a little flower a little Shuger Nutmeg and Sault put it in to a bag and let it boyl an hour

to make Cheesecakes

take the Curd of 6 peny worth of Milk Drop it Clean from the Whey force it thro a Seeve put to it one pound of fresh Butter 6 Yokes of Eggs one pound of Currans and as much powder Sugar as will Sweeten it a little Cloves Mace Nutmeg and Synamon and Some Rose water

to make Jam of Rasberys

Take a Quart of Rasberys and break them in pieces and put to it a quarter of a pint of the Juce of Currans and one pound and a Quarter of Sugar put it in a Skillet to boyl a full hour till it is thick fill your glasses

to hash a Calves head

Take a Calves head and boyl it almost enough and cut it in thin slices and the Tongue likewise then put it in a Stew pan with a little Clarrett or white Wine and Gravy an Onyon and one Anchovys Some Nutmeg a bit of Mace and Some Capers and Mushroons and Oysters a little Lemon pill Stew all these together till it is tender then make your Sosinge meat of Mutton veal or pork Season it with pepper and Salt roll them in round Balls and fry them crisp and put them in your hash with a good piece of Butter and Serve it up take the brains and beat them and Season them with Salt and Nutmeg put in 3 Eggs and 2 Whites and as much white Bread crumbs as will make it thick enough to fry in Fritters and lay them on yo: hash

to Stew Calves feet

Stew them in a little of the Broth as they were boyld in with Some cream put in Some Currans and Sugar beat the Yoke of an Egg with a Spoon full more and put it in with a lump of Butter

to Stew Beef

Take your Beef and cut it in thin Slices hack it with a Knife and Season it with Cloves mace and Salt and pepper and Sweet herbs role it up with a long bit of Suet in the middle of every Roll Stew it in Water put in a bunch of Sarbs and an Onyon an Anchovis when it is ready put a lump of Butter in and Serve it up

to make a Calves head pye

Take a Calves head and boyl it till its almost enough and cut it in thin Slices Season it with Salt Nutmeg and Synamon put in Some Currans and Canded pill and the Marrow of three or four Bones and Some Butter when you take it out of the Oven have in readiness a Candle made of vinegar and a little Sack the Yokes of 3 or 4 Eggs and put into the pye and Serve it up

to Salt Beef

Rub it over with Salt peter and Sugar let it Lye 24 hours then Salt it with Comon Salt very well let it Lye 10 dayes or a fortnight and hang it to dry

to Coller Eels

Skin them and bone them and Season them with Salt and pepper and Cloves and Mace and Some Sweet herbs Shread Small and role them up Close and Sow them up Close in a Cloth make a pickell of Salt and Water and vinegar and whole pepper and a bunch of Sweet herbs when it boyles put it in and boyle it an hour if you make it all in one role take it out and when its Cold put it in the pickel and Keep it for use

to make a white Frigozie of Rabbits

Cut them and boyle them in water and when they are boyl'd enough put in Some thick Cream and Butter and Nuttmeg boyl a little parsley and thread it Small and put it in Just before you Dish it up

to pott veal

Take the lean part of a leg of veal pick out all the tough skin and fatt then take one pound of beef Suet and mie the veal and Suet together with Some Cloves Mace and Ginger Sie Anchovis and Sie Eggs well beaten and Some Sweet herbs thread Small mie them amongst the meat beat it in a Morter till noe raw meat appears put it in a pott with a pound of Butter lye the pott over with a double paper three hours will bake it

to make Goosberry Custard

Scald a Quart of Goosberys and put them thro a Sieve and put as much water in the pulp as will make it thin Enough then take the Yokes of 4 Eggs and mie amongst it with Sugar and a little rose water let it but Just boyl least it shond curdle then put it in Custard Cupps and keep it for use

to make a Carrott pudding

To the Crumbs of a peny Loaf take halfe a pound of grated carrott and halfe a pound of Sugar a Quart of Cream and five Yokes of Eggs and one White a little Salt and one Nuttmeg Some rose water when you are ready to put it in the Oven Stir in halfe a pound of Butter an hour will bake it

to fry a Neck of Veal

Cut it in thin slices and season it with pepper Cloves and mace Nutmeg Salt and Grated Bread Sweet Marjoram time and parsley Shread Small doe it over both sides thick beat it in well and fry it with a little Butter when it is fry'd a little take out some of the Gravy and put to the Sauce make the Sauce of 2 Anchovis Claret or White Wine a little Nutmeg and an Onyon beat it up thick with Butter

to make a Quaking pudding

Take 20 Almonds and pound them Small then Mix them with 8 Spoonfull of Rose water and one Spoonfull of Cream then take the Yokes of 4 Eggs and put them together with a little Sugar Nutmeg Synamon and Salt and as much bread Crumbs as will thicken it for running thro the Bagg and let the Water boyl before you put it in make the Sauce of Butter Sugar Synamon and Nutmeg

How to Dress a fresh Cod

Strow a little Salt on the fish and put a good hand full of Salt in the water and when it boyls put the fish in it will require full half an hours boyling but not to fast for the Sauce take a little White Wine or Syder a few pepper Corns a few Cloves and mace a Bitt of horse raddish one Onyon a Bitt of Lemon pill and Anchovis let them boyle together a little time then put in half a Quarter of Butter and some Oysters and a little nutmegg and Serve it up

to make a Sic hours pudding

Take one pound of Raisons of the Sun and Stone them one pound of Beef Suet Shrad very Small beat Sic Eggs well together one nutmeg grated and three Spoonfull of Cream and three Spoonfull of flower Salt it according to your Tast mic them well together and tye it pretty Close up in a Cloth and keep it with continuall boyling for Sic hours Serve it up with Sack Butter and Sugar

to make good Sauce for any meat

Take Some Butter in a ffrying pan hold it over the fire till the Butter be burnt then take a little flower and a little vinegar and pepper and Shake it all together and Set it up for use

to pickel any Sort of ffloweres

Take vinegar and Sugar and Cover the ffloweres with it and in a ffortnight they will be fitt for use

to make ffruit Biskets

Take a pound of the pulp of Codlings and a pound of Sugar pund and Sifted with the white of one Egg beat it all together one hour till it be Stiff and white then drop it on papers and put them into an oven after Dark have bin out half an hour So you may do either plumbs Goosberyes or Currans

to make Ginger bread

Take 2 pounds and an halfe of flower Mic 2 Ounces of powder Ginger and halfe a pound of Sugar which must be cold to break the lumps then Set on the fire a pound and Quarter of Crakle let it be hot enough to melt halfe a pound of Butter then power it to the flower and make your past in what fashion you please and bake it in a Slow Oven

to make a plain Cake

Heat a Bowl hot and work with your hand a pound of Butter till its almost as thin as Cream then works in a pound of Sugar with your hand being Sifted Six Eggs well beat take out one white mix in one pound of fine Flower dryd with ½ an Ounce of Carroway Seeds you may put in what Spice you pleaze an hour will Bake it

to pickell Mushroons

pill them and put them in Milk and Water Shift them once or twice then drain them from the Water and boyl them in their own Liquor with Some Nutmeg Cloves and Mace Jamaico pepper and Ginger bruised when they are Tender take them out and drain them and pick out the Spice and boyl it in a pickel made of White Wine Vinegar and white Wine put in the white of an Egg to clear it when it is cold power it on them

to make Elder Wine

One pound of Raisons to a Quart of Water boyld power it on the Raisons when Shread Small let them lye and Steep 10 dayes Stirring them twice a day Stram them thro a hair Sieve then have in readiness Some Serrop of Elderburys a pound of powder Sugar to a Quart of liquor and one quart of Serrop to a Gallon of Raisin liquor mix it together and put it in a Barrell that it will fill let it Stand a quarter of a Yeare before you Bottle it.

to pickel Barberyes

Take your Barberyes and pick out the fairest Branches then take the refused ones and with Some water and Salt Soe Strong as will bare an Egg boyl them together halfe an hour then lay your fairest Branches into a pott and when your Liquor is Cold power it on them

Frigase of Rabetts and Chickens

Take Rabetts or Chickens only you must Skin the Chickens and cut them into Small prices and beat them with your Rowling pin Lard them with Baron and Season them with Salt pepper and a little beaten Mace then put halfe a pound of Butter in the pan brown it and drudg it with flower put in your Rabetts and fry them Browne then have ready a Quart of good Strong Gravy Oysters Mushroones and 2 or 3 Anchoves a Sherlott or two a Bunch of Sweet herbs a good deal of Claret Season them high and when they are both enough take out the Sherlott herbs and Anchoves Bones and Shred a little Lemon Small and put in your Rabbetts when they are almost enough put this in and let them Stew all together keep them Stirring then take up halfe a pint of the Sauce and beat in 2 Yolks of Eggs and roul up a piece of Butter in flower and put alltogether in your pan keep it shakeing all the time its on the fire and when its as thick as Creame then take it up and have ready to lay over it Some bitts of Crispt Bacon and large Oysters dip them in the Yolkes of Eggs and flower with a little grated Nutmeg fry them in Hoggs Larde to make them look browne with forced meat balls Serve it

For the force meat Balls take Chicken or Rabbett veal or pork -
Shread it very fine with a few Lives and Sweet herbs a little Spinage
to make them ~~~~~~~~~~ Looke greene Season them with Salt pepper
mace Anchoves marrow or beef Suett Shread all these fine together -
and bind them with the Yolk of an Egg or a little flower roul -
them up Some long Some round fry them Browne or Stew them as
you please

to Stew a Hare

Take a Hare as Soon as She is killd and panched in the Blood cut it into
pieces and put it in your Stew pan put to it a Bottle of Clarett and three
Ladles full of Gravy let it Stew leasurely 4 or 5 hours till its very tender
then put in 3 or 4 Anchoves a Sherlott or 2 a bunch of Sweet herbs n hole
white pepper a blade or 2 of large mace a little Sliced Nutmeg and -
thicken it with a little browned Butter Serve it with french bread
for Sippetts tosted and Sliced Lemon on the top Its a good dish -

to Roast a Hare

Take the Marrow of one Bone Shread it with Salt a little pepper
and Nutmeg time margorom Savory Sherlott or onyon and parsly
chopt Small roul them up in a piece of Butter and put it in the -
Belley of the Hare lay it doune and roast it lard it with Bacon
baste it first with creame then keep it continually basted with -
Butter till its enough then take Some Clarrett a blade of mace -
and disolve an Anchovey and put in the Butter drawne up
very thick then take out the puding and Stir it well together
wash your Hare with Drawne Butter when you Serve it

to burne Butter

Take a good peice of Butter put it into a pan let it be till it bee all melted then Shake in Some flower into it and Stir it about with a Ladle and throw in two Ladle full of gravey let it boyle up and its fitt for any french Dish to thicken up the Sauce

to Stew pippins for Saffety Tarts

pare Core and quarter them put them in your Stew pan with a glass of Sack a little Rose Water Cloves mace nutmeg and Cinomon Stew them all Soft as pap If you wou Colour them take two pennyworth of Brutcheneal Steeped in a little Rose water tyed up in a fine Rag put in a little alom to Set the Colour and that will Colour them red then take two peny worth of Saffron Steep'd as before that will Colour them yellow for Greene the Juce of Spinage and make Some the Naturall Colour make white puft past and bake them not too much

to make Custards

Boyle a Quart of Creame with a Blade of mace beat ten Eggs well 5 whites take out the mace Sweeten it with fine Sugar put in the Eggs with a Spoonfull of Sack the Same of or any flower water then put it in your Custard Cupps let them but Just Boyle up in the Oven And if you Boyle the Eggs in the Creame all together then you may put them in your Custard Cupps over night and they will be for use the next day

To pickle French Beans

Gather them when they are very Young put them into the best White Wine-
Vinegar with Salt whole pepper broad Mace a Race of Ginger let them
lye in the Cold pickle 9 Dayes then boyle your pickle in a Brass
Skellett and put your Beans in let them have a Boyle or two then
take them of cover them very close to keep in the Steam then set-
them on again doe soe 5 or 6 times together tell they are as Greene-
as Grass then put them in your pott and give the Liquor a Boyle-
and pour into them cover them downe and tye them close with
a Bladder and a Leather Set them by for use the Same pickle-
Cucumbers parsley Stalks or any Greenes and if you find them
change Colour Boyle up the pickle and pour over them Scalding-
hot and Stove them downe close

To pickle Mushroomes

Take the Button Mushroomes Shrew them into halfe Milk and water
and wipe them with a peice of flannel Set on your preserving pan -
with halfe Milk and water make it boyl and put them in let them
boyl up Quick for halfe a Quarter of an hour then pour them
into a Sieve let them drean till they are Cold and make your pickell
of the best White Wine Vinegar - long black pepper and whole -
white pepper a Race of Ginger cut into peices broad Mace boyle it
and when its boyled enough cut a Nutmeg into Quarters and put
into it let it Stand to be cold then put in your Mushroomes and
pour over them a little of the best Sallett Oyl you can get to preserve
them tye them downe with a Bladder and a Leather.

To pickle Walnutts

Gather them when you can just thrust a pin thro them make a pot of water Boyle and take it of and put it in to the Walnutts in an earthen pan let them lye a week and shift them once into boyling water then make a pot of water Boyle and put them in let them Boyl a Quarter of an hour or more then take them out and lay them upon a Clean Cloth and wipe and when cold put them into as much White Wine Vinegar as will cover them well for all pickles wash in the Boyling and Standing then put in Cloves Mace Nutmeg Ginger whole pepper mustard seed bruised 3 or 4 Cloves of garlick the Same of Sherlott

To make Lozenges for the Heart Burn

Three Ounces of Chalke one Ounce of Crabs eyes five Scruples of Bold almanack four Scruples of red Corall two Scruples of pearl and one of nutmegs one pound of White Sugar Candy mix all these Ingredients when finely powdered with Orange flower water or Rose water to make it a paste roll it out and cut it into Cakes with a Thimble

How to make puff peast 4

Take a pound of the best Wheat flour and a pound of fresh butter and wash the Salt out of it then take Some Cold Water and make a Stiff paste beating it well with a Rowling pin before you put the Butter in then Rowl the Butter in at four times

A Receipt for Cowslip Wine

Take 6 Gallons of Spring Water and 12 ℔ of powder Sugar boyle them together near halfe an hour then let it to Cool in an earthen vessell when it is a little Cold put to it 3 Gallons of Cowslipp Flowers picked very well when it is almost Cold put to it 5 or 6 Spoonfulls of Ale yeast Stir it well in let it Stand covered 3 dayes to work Stirring it once or twice a day then put it up altogether in a runlett and Stop it Close for let it Stand 3 or 4 weeks in a Cool Celler then draw it out without Stirring it you must Cork it very Well and lye them downe Set them in a Cool Celler on the Ground

How to make French Ginger Bread

Take halfe a pound of flower and halfe a pound of Browne Sugar two Eggs 3 Spoonfulls of Rose Water one Good Spoonfull of pounded Cynamon almost one Spoonfull of Race Ginger pounded and halfe a Spoonfull of Caroway Seeds and one Ounce of Candied Lemon cut Small and as much Milk as will make it to a pedgh to bake it in take halfe a pound of fresh Butter well Clarified

How to Make French Wheafers

Take halfe a Quarter of a pound of the best Wheat flour well Sifted and two Ounces of the best Double refined Sugar and a piece of Lemon pill pounded in the Rose Water then Strain it and put it in your peast and a Quantity of the white of one Egg and halfe the Yolk and as much Milk as will make it to a Stiff peast Rowle your peast as thin as possible you can then double it and cut it out with a Giging iron into what shape you please then bake it with the Clarified butter before you bake your Ginger bread and after they are baked then strew some Double refined Sugar over them

For a plain Cake

Take 6 Eggs beat them well then put in a Little Brandy and Lose water one peny worth of Synamon and a Nutmeg with 3 or 4 Spoonfulls of barme Still continue beating it one pound of powder Sugar puned Small and one pound of Butter melted with a few Caroway Seeds you must beat it almost an hour then put in one pound of fine flower / A Receipt for the Cholick

Take of Guyacum Chips of Sena leaves of Anis Seeds of Coriander Seeds of Dryed Elicampene root of Liquorish Stick of each two Ounces a pound and Quarter of Raisons of the Sunn Stoned Stoped altogether in 3 Quarts of the best aquavita for 8 or 10 dayes untill it look of a Red tincture bottle it up and take 4 or 5 Spoonfulls when the fitt comes or if much troubled with it continue taking it or take 2 Spoonfulls at night and 3 in the morning as the Stomach will bear if it be the Stone Cholick then put halfe an Ounce of the root of Jollop

To pickle Mushroomes

Take the Button Mushroome and wash them in Water twice over with a fine bit of rag then put them into fair Water and boyl them up a very little Boyls them then lay them upon a Cloth to dry / for the pickle take Skim Milk and boyl it turne it to posett drink with White Wine Vinegar when it has Stood power of the Clear then boyl it with Cloves Mace Race Ginger Jamaica pepper White pepper and a little Salt

To pickle Turnops Onyons and Cabbidge

Take the best and largest Onyons you can get cut them into 4 parts then put them into Cold water then boyle 2 Quarts or 3 pints of Aliger put into it one hand full of Salt one Ounce of red Sanders one Ounce of Salt peter halfe an Ounce of Bay Salt one Ounce of whole Ginger a few Cloves and whole popper of each a Quantity a little Horse raddish 8 or ten Bay leaves and a dram of Frutchenal boyle your Aliger with the Ingredients up Gently then put in your Onyons being dryed in a Cloth put them into your pickle and let them boyle Gently till they are tender then put them into your potts when Cold Stop them up Close your Onyons must be pickled by themselves

Cowslip Wine

Take 10 Gallons of Water and to every Gallon 2 pound of powder ~~of~~ Sugar boyle both together an hour or two keeping it Clean Skimd then pour it into a tub and when it is as cold as Wort set it a working with a Browne Toast Spread on both sides with ale-yest soe Cover it and let it work all night the next day take 2 Quarts of White Wine or Renish Slice in two Lemons rine and all put the Wine and ~~Cowslips~~ Lemons with 2 pecks of Cowslips into your Liquor and let it Work that day likewise then the next day put all into your Barrell Except the Toast soe let it Stand 5 or 6 weeks then Bottle it up if your Barrell be full you must not Stop it untill you see whether it will work but if it be not full you may Stop it as soon as it is tunnd

Fill your vessells ⅓ parts full of Damsons then fill it full with boyling water then stop it up close and let it stand a monthe or according as it is for Cignes then Draw it of and to every 3 Quarts of Liquor one pound of Sugar then put it into a vessell that will just hold it and let it stand a Monthe longer then Bottle it up for

To pott Beef

Take the best of 7 ℔ of Beef and 3 ℔ of Suit cut your Beef in Square Bitts and Strew one penyworth of Salt peter on it then cut your Suit Small and put it amongst the Beef then take ½ an Ounce of pepper and as much Salt as you think fitt then take one penyworth of Jaymaco pepper pund Smaller Nutmegs and 4 of Cloves and Mace Mix it all very well together and pound it Small in a Morter then Bake it Brown Bread

Take almost a Quart of Water boyl it leaving a little to mix a Quart of a pound of Starch and Blew break your Starch with as little Water as possible put in your Starch when the Water Boyls let it Boyle almost a Quarter of an hour then put in half an Ounce of Virgins Wax let it be Over the fire till the Wax is molted then take it of Mix some powder Blew with as little Water as you can then make it as Blew as you please then Strain it through a Cloth let it Stand till it is Cold when you go to Starch Scum the top of your Cloaths your Cloaths must be Bone Dry then work your Starch in by a little at a time the less you put in the better for they are Cut not all over then Clap it till you Ley all the Starch out make your Cloaths pretty much Blue it being now the fashion

To Boyle a Sowle pike Trout Carp &c

Let your Water Boyle very well putt into it a hand full of Salt and a fagot of Sweet herbs (viz) thime Marjorum Winter Savory let your Water and herbs boyl a Wolme or two then take off your herbs and put in your fish continue it in till halfe boyled then take it forth lay it in a Stewpan put to it all your herbs a pint or Quart of Wine at your discretion according to the Quantity of fish together with Soe much of the Liquor your fish was boyled in as will cover it cover your pan close let it Simper on a gentle fire till you think it Stewd enough let it Cool and keep it in the Liquor wherein it was stewd put into it a Lemon sliced Line and all you may keep it many Days Eat it Cold with Vinegar or hot Stewed with Wine and a little Anchovis

To Sauce a pigg

Take Some Fair Water and one third part of French Wine and put there to Salt when it boyles put in your pigg with a branch of Rose mary Some Large mace Grated nutmeg and sliced Ginger let them Boyle untill the pigg be tender then put in Some and Sauce it in the Liquor

To pickle a Goose the French Way

powder your Goose well 4 days and season her then with Nutmegs pepper and Salt Lard it throughly take two Quarts of White Wine and one Quart of White Wine vinegar and put to them as much Water as will cover her take half a handfull of Mace and Cloves a handfull of whole pepper of Sweet herbs bay leaves of each a handfull and some Cloves of Garlick boyl her therein till tender and let her Lye in it twelve or thirteen Days

A Receipt to make an Orange Puft

Take half a pound of Butter and half a pound of Sugar melt them together over the fire then beat the Yolkes of Six Eggs and take it of the fire and Stir it in then take half a Canded Orange pill and Slice it thin and the pill of a Small Orange grated mix those well together and take it betwixt two puft pasts in a Dish half an hour takes it.

The past you must mix a little Sugar with your flower and rub it into a good Deal of Butter and make it up with the Yolk of an Egg

To make an Orange pudding

Take a Quarter of a pound of fresh Butter as much Sugar and the Yolkes of Six Eggs and to Whites beat all these in a morter a little while then take the outward pill of a fair Orange Shread very Small and put it in the morter with the other things till they be incorporated then put it into a Dish betweene two Sheets of puff past and Joe ~~take~~ it in the Oven as hot as for March paine a little before you have done beating it Squeese the Juce of the Orange in

To make Goosbery Currain or Rasbery Wine

Take to every three pound of fruit a pound of Sugar and a Quart of Water bruise the fruit and mix it with the Water and put it in an earthen pott with a Spiggett to it and let it Stand four and twenty hours often Stirring it together then let it run through a haire Sieve without any pressing then mix the Sugar and Liquor together and put it into the pott again and let it Stand fourteene dayes close Covered and then Draw the clear of and Bottle it for use

To make Orange pudding

Take 2 Oranges beat them through the Middle and crush the Juce clean out boyle the rine in fair Spring Water till they be very soft then take them Quick out that they may

not water Soake then pound them in a wooden or alabaster mortar Save Six Spoonfulls of the water wherein the rine was Boyl'd which mix with Six Spoonfulls of Creame 4 Spoonfulls of Sack 12 yolks of Eggs beaten and Strained four Ounces of Butter and as much of White Sugar into all which well beaten together put the Strain'd Juice of Oranges put the puff past very thin in the Bottome of the Dish flower being first strewed under but be sure you put noe butter in the Dish under the past for that makes the pudding heavy

Mrs Mitton put in a Biskett grated in stead of Creame and halfe a pound of Butter and three whites of the Eggs and the Leamon pudding is made the same way

To make my Lady Acton Cake

Take a peck of flower 2 ℔ and halfe of Butter 3 pound of Currains and one pound of Raisons one pound of Sugar an Ounce of Annisseeds one Nutmeg and as much Cloves and Mace and Ginger as you please a pint and halfe of yeast 4 Eggs and 2 whites and as much Creame as will make it in past if you please you may put in some Sack two houres will Bake it

To make Almond Ginger Bread

Take half a pound of Jordan almons and blanch them and beat them as you doe for a March peah as much Sugar Sifted a Quarter of a peny white Loafe grated and Dryed and pound and Sifted when you Set it to the fire you must Stir it for fear it shond Stick to the Dish and you must not Dry it to much half a Spoonfull of powder of Liquorice and a Quarter of a Spoonfull of White Ginger put but half your Sugar into the almons and bread and Spice and beat them together and keep the other to molde them up

To make Orange Butter

Take a Quarter of a pint of the Juce of Oranges and a Quarter of a pint of White Wine Chip Some of the Oranges thin and Steep them in the Juce half an hour then strain out the pill and Swoden it Set it on the fire and put to the Yolkes of 8 Eggs Stir it continually till it be almost as thick as Butter then Lay it on a broad Dish till next Day that you take it of lightly to Lay on a plate

To make Orange Cream

Take the Juce of six Oranges make it Scalding hot but not to boyl for that will make it bitter then take 3 Yolks of Eggs well beaten and as much Sugar as will make it sweet enough for the Cask and mingle them together and let them have one Boyl up you must keep it with continual Stirring else it will Curdle then Scum it clean out in Glasses

To make Goosberry Wine

Take Goosberrys that are very ripe and bruise them very Small and put them into Water and let them Stand till the Water be very Strong of the Goosberrys which will be in 2 or three Days then let it run thro: a haire Sieve and to every Gallon of Juce take one pound of Loaf Sugar

To make Almond Butter

Take the Yolks of 12 Eggs well beaten boyle a Quart of Cream take it of the fire and Stir in your Eggs put it on the fire and Stir it both ways till it Curdles and your Whey Stand on the top put it in a Strainer tye it up hang it to drain all night then take a Quarter of a pound of blanch'd allmons finely beaten with Rose Water Strain it into the Curd and put in half a pound of Searced Loaf Sugar beat it in a Morter to mix it well rub it thro a Cullender and make the Curd very hard before you put it into your Strainer or else it will be to soft when the Juce of Almonds are in

To make Spanish Cream

Scald your mornings milk and set it in a pan as you doe clouted Creame when it has stood as long as that used scume it off and put it into a Bason and beat it with a Ladle till it begins to be thick for you may make it thicker or thiner as you please not to thick is the best sweeten it well with Sugar then lay it on your plates

To make Counterfeit Almond Butter

Take a Quart of thick Cream slice a Nutmeg in it boyle it when it has cooled a little put into 9 Yolkes of Eggs and 2 Whites boyle it till it comes to a Curd then put it into a Jelley Bagg let it hang all night then put it into a Morter beat it very small put to it Rose Water and Sugar to your Taste when its well mixed rub it thro a Cullender into your Dish or Salver

To make Cakes of Oranges

Take 2 or 3 Sivill Oranges put them into water covered over shift the water every Day for 3 or 4 Days then take them and squeeze out the Juce and keep it then Boyle the pill tyed up in Cloths till it be very tender filling up the pott with boyling water when they are enough take them up and let the water run from them then cut out the meat and pound the pill in a marble morter very well then take 3 times the weight in double refined Sugar finely sifted mix them together putting the Juce to it as much as will make them a right thickness to drop for Cakes you may put a little Juce of Lemon in which doe well let them before the fire or in the sun to dry and turn them they will be ready in 3 or 4 days

To make Lemon Butter

Boyle a Quart of Cream and take 4 Eggs with the whites beaten well together put them into the Cream and boyle it again then Crush in Too much Juice of Lemon as will turn it to curds put it into a cloth and hang it up till all the Whey be run out then Boyle it with thick Cream Season it with Sugar and Serve it up Cold

To make Almond Cream

Boyle a pint of Cream very well then take a good handfull of almonds blanch't beaten very fine with Rose water take the Cream of the fire and put it to the almonds Stir them well together then Strain it and with Rose Water and Sugar then Boyle it with mace till it be thick

To make Yellow Lemon Cream

Take 4 Lemons and Chip them very thin Shred it Small and ring the Juice into a Silver porringer let it Stand Covered all night then take 9 whites of Eggs and Yolks beat them well and put to the Eggs a pint of Water and a Quarter of a pint of Rose Water Strain the Juice into it then take a pound of Double refined Sugar boyle it to a Clear Syrup then put all the Ingredients together and Stir it till it be as thick as Cream to Dish it

To Sault Hams

Take halfe a pound of bay Salt halfe a pound of Browne Sugar a quarter of a pound of Salt peter made Small and 4 or 5 pound of common Salt put all these in a pan over the fire till it is turned almost black with heat then bring your hams to the fire & Rub them very well with hot Sault & then lay the Rest on with a ladle hot with the Sord downward let it lye a week & then bring it to the fire again & Rub it very well again & turne it & let it lye a week Longer then hang it up ~~again~~ to drain the brine of it then take any Sweet blood & rub it all over & then hang it up in the Chimney upon Rooks where the Smoke can come to them & take Sitter & make a fire with & Smoke it 4 or 5 hours till they are black & then let it hang to dry & then you may lay tongues in the brine & do them with blood & Smoke them

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To Make an Orange Puding

Take a quart of Cream put to it 12 Eggs leave out 4 whites half a pound of powder Suger and a peny loafe grated or halfe a pound of Biskets 2 Oringes one Sivill ye other Cheany squese the Juse of Both into your Puding then grate the Cheany Oringe and halfe the other and halfe than Nutmeg a Glass of sack and a little Butter halfe an hour Bakes it

To Make veal Cuttlets

Cut your Veal in little Slices then season it with pepper Sault & nutmeg then put into your stew pan with Some Butter when enough doraine it well from the Butter then put into your stew pan halfe a pint of water and a quater of a pound of Butter and Some Oysters or Anchovies or Mushroomes a Glass of white Wine and a little Creame with a Bit of Lemon pill and a little of the Juse

To Make a Seed Cake

one pound of Butter one pound of flower one pound of powder Singer 6 Eggs leave out 2 whites a quarter of an ounce of Cloves & mace 6 Spoonfalls of Sack boyl the Sack and put it to the Butter flower and Singer and beat it well then put in the Eggs and Spice and sweetmeats if you please a quarter of a pound of orange and lemon peele and 2 ounces of Sittron you may leave out the Sweetmeats and put in an ounce of Caroway Seeds

to make Ginger bread

2 pound and a ¼ of flower dryed well a pound and halfe of treacle

1731 January y^d 26 — 2 Storke — —
2 y^d 30 — — 3 Strike
March y^d 2 — — 2 Strike
y^d 31 march had — 2 Strike
1732 May y^d 2 had — 2 Strike
June y^d 8 had — 2 Stroke
July y^d 8 had — 2
Aug 15 had — 2 Stroke
Sep^br 12 had — 2 Stroke

16 of March 1732

1733 had 3 Strike and a halfe of Mault

Aprill yd 4 had 3 Strike

May yd 18 had 3 Strike

June yd 18 had 2 Strike

July yd 17 had 2 Strike

Agt yd 11 had 2 Strike

Sep yd 17 2 Strike

Octo: yd 6 had 12 Strike

more — — 02 Strike

more 12 Strike

1

A number of blank pages follow and have not been photographed.

To make Coorlips Wine

To seven Gallons of water put eighteen Pounds of Powder Sugar & boile in an hour skum it as it rises very Clear then put it in a dry Tub & let it stand till its stone Cold then put in three Pecks of Coorlips Pepe the Pepe must be quite dry with the Pepe you must put in eight Lemons cut in two & squeed dry hard pare them thin & put in the Pills with a Pint of new ale Barm let it work ten days & stir it once a day then run it thro a Sive squeeze the Pepe & Lemons very dry run it & let it Go a week before you stop it up just before you stop your Tapell up you must put in a Quart of white Wine & sure the Tapell Go full it must stand till March before it Cotled

A number of blank pages follow and have not been photographed.

Mr. James Lakes [illegible] Sundrous [illegible]

A Wash for the Teeth

To one quart of Claret put an Ounce of bolarmeniac ½ Oz of Myrh 1 Drain of Allum Salt of Vitriol 10 Gr: 1 Oz. of hungary Water, & 2 Oz. of honey of Roses when these have stood in a warm Sun or near the fire for 8 Days shake it by to settle and pour a Spoonfull of it into a Tea Cup of Water with which wash your Teeth: it preserves them sound and makes them White

Almacks White Sauce for Fish or any thing

Also
Shrod or 4 Anchovies half a pint water blade of Mace 2 Cloves 14 or 15 pep corns 3/4 lb butter half pint cream

To Waff Chints

boile 2 lb rice in 4 Gallons of water wash y chints in it using y rice for Soap strain y dirty water from y rice & boile y rice in 4 Gall of fresh water till y rice breaks then strain it a gain very carefully & wash y chints over again dry it & iron it without rinsing use neither Soap Starch nor blue

Lemon

Houghtons Drops

The Rind of 9 Oranges cut thin,
½ Oz of the best Saffron
1 Dram of pound Gentian
1 Dram of Rhubarb
2 Pennyworth of ~~Co~~ Cochineal

Bruise them all together, then put them all together into a quart of the best Brandy for 8 Weeks shaking it every day for a fortnight, then strain it off for use

Almond Jumbals

Let a ℔ of Fine flour and as much Sugar be made up into a paste with beaten whites of Eggs, then add there to ½ Pint of Cream half a Pound of fresh butter & a Pound of Blanched Almonds well stamped knead all together thoroughly with a little Rose Water and cut out Jumbals into what figure you please in order to be baked in a gentle Oven

To make a Rich Cake

Take 7 lb flower dried & sifted 7 lb of Currants washed & picked make them very dry 3 lb of Butter wash it 2 lb of Jordan Almonds blanched & beat very fine with Rose Water 4 lb of Eggs leave out half the whites 3 lb of Loaf Sugar pounded and sifted fine ¼ Ounce of Mace as much Cloves & Nutmegs ~~an~~ a little Ginger ½ pint of Sacke ½ pint of brandy Candied Orange & Lemon and Citterns each 1 Oz it will take better than 4 hours ~~biting~~ baking beat your butter to a Cream then put in your Sugar beat it till it is White. then put in your Eggs well beat and keep beating then put in your Almonds & seasoning and when it looks White then put flour by degrees ~~min~~ mix it well but dont beat it after the flour is in when your Oven is ready then put in your infusions & sweetmeats.

A Harrico of Mutton

Take a small bone neck of Mutton. take off some of the fat and cut it into flakes season them with Pepper and Salt. flour them very well and fry them of a good brown then drain them from the fat, and put them into a Stew pan with strong broth enough to cover them all most with some Parsley and other Herbs, have ready some small Onions boild in Milk and Water till they are near enough and some Turnips and Carrots cut into dice and ready boild put them into the Stew Pan when the Mutton is half done, and let them stew altogether, when done add a little four Catchup, half an hour will do them

To dress Macaroni

Put it into a Sauce Pan with Water enough to stew it and some Lemon Peel and a bit of Cinamon. When it is tender add some Cream and sugar. Take out the Lemon Peel & Cinamon and serve it up hot. It will take 3 hours stewing

(Another Way).

Boil the Macaroni in Water till it is tender lay it in a cloth to drain, have ready butter melted with ~~with~~ Wine and Sugar & the Juice of Saffron to heighten the Colour, put the Macaroni into the Sauce Pan and serve it up hot.

To make Puffs

Take 2 Oz. of flour ~~2 Oz~~ 2 Oz. of melted butter 2 Oz. of Sugar a pint of Cream 8 Eggs half the Whites a little rose Water, beat all well together then butter the cups and fill them 3 parts full one hour bakes them then turn them out hot, have melted butter wine and Sugar for sauce you may add Almonds if you will

To preserve Quinces Red.

Take Apple Quinces (for the other sort will not boil Tender) quarter them and take out the Cores and throw them into Water as you pare them and to 2 lb of Fruit 1 lb ½ of Sugar lay a row of fruit and a Row of Sugar in the Pan and to every lb of Fruit ¼ Pint of Spring Water and ½ a quarter of a Pint of the Juice of grated quinces stir it gently least you break the fruit then cover it with Paper, when it is of a light Colour and Tollies it is enough. When it is Cold cover it down close and keep it

A Rabbet in Galantine

Take out the Bones and make it flat season it with Pepper Salt and Sweet herbs then take slices of Strip'd Bacon and some force meat a layer of one and a layer of the other, roll it very light and tye it, then stit it & baste well with Butter make the some sauce as you would for a Hagus roast the Head and split it and lay it on each side

Almacks white Sauce for Fish or any thing else

Three or four Anchovies half a Pint of Water, a blade of Mace, two Cloves 14 or 15 Pepper Corns ¼ lb of Butter and half a Pint of Cream — Boil the Spices and the ~~Anchovies~~ Anchovies in the Water, then strain it and melt the Butter very thick with that Liquor and last of all add the Creame

Stewed Pidgeons & Cabbage a very Good but a bad looking Dish

Boil two large Cabbages, and set them to Drain take 6 Pigeons season them with Pepper Salt and a little Parsley shred and a Piece of Butter in every Pigeon, break into the Pot ½ lb of Butter and lay a Row of Cabbage and a Row of Pigeons cover them with Cabbage and let them stew very gently for 4 hours, when sent to Table lay your Pigeons on the Cabbage

To make a Harricot of Veal

Row a Breast of Veal at a very quick fire till its about half done then put to it 3 or 6 Cucumbers cut in their Slices and half a much Onion put it into a large Stew Pan with some gravy season it with Pepper & salt, when it is near Done put in a little four Catchup, if the Sauce is not thick enough you may add a little flour and butter mixt together garnish it with Lemon & the sweet bread fryed, in the Winter you may use Carrots for Want of Cucumbers

To make little Tea Cakes

Take 3/4 lb of Butter beat with your Hand to a Cream 3/4 lb of Sugar sifted and put to it by degrees, beat 2 oz of Almonds with two Spoonfuls of Orange flower or Rose water, then beat 8 Eggs leave out half the Whites, dry and sift half a lb of ~~flower~~ flour a few Carraway Seeds, mix all together, let your oven be quick, and fill your pans half full.

Soup and Boullia

To 8 lb of the Middle of the Brisket put 6 quarts of Water some pepper Salt and a bunch of Sweet herbs, and an Onion, let it stew gently 4 or 5 hours then strain it and put in the Meat again with some Carrots Spinage Sallery turnips &c let them stew till they are tender, send some of the Meat to Table in the Soup.

Lady Carters Callops

Cut your Callops off a Leg of Veal very thin and hack them with the back of a Knife and spread them on a Board then shread very fine one Anchovy a little Parsley a little Shallot or Garlick and season your Callops with this on one side and let them lye some time then take a bit of Butter about the size of an Egg and spread it Cold on the bottom of the Pan and lay your Callops on it and cover them close and let them stew about 10 Minutes shaking them often to prevent their frying then have ready some very ~~thick~~ thick melted Butter and put to them, then shake it well together, and put to it one spoonful of light white Wine and a very little Lemon Juice.

Orange Marmalade

Pare or rasp your Oranges pick out the seeds save the Pulp and the Juice leaving the inside skins let them lye in cold Water a day or two changing the Water, then boil them till tender scrape out the inside skins dry them in a cloth weigh them with the Pulp and Juice and to every ℔ of Orange 1 ℔ of Sugar and near ¼ Pint of Water cut your Peels into thin slices and strew sugar over it, boil your Syrup till clear then put and let it boil till clear, then put in the Juice and the Pulp and let it boil a quarter of an hour.

To make Garlick Vinegar

Take a pint of Clove July Flowers to a quart of Vinegar pour boiling hot on the Flowers then put in some Garlick Cloves Black Pepper corns and let it stand at the Fire a few Days then strain it off through a flannel Bag.

To make black Caps

Get some Clear Pippins and cut them in two and lay them the flat side downwards in a Pewter Dish as close as you can to each other then Squeeze the Juice of one Lemon into two Spoonfuls of Orange flower Water, and Pour it over them and some Lemon Peel shread very fine and loaf Sugar grated all over them, half an Hour bakes them in a quick Oven

To Jug an Hare

After the Hare is washed cut it into Pieces and season it with Pepper Salt Mace and Nutmeg, Parsley Thyme a little Shallot and put all into a Jug and 2 or 3 bits of lean Bacon, and stop the Jug very close and set it in a Kettle of Water and let it boil very slow for 3 or 4 hours then take the Gravey from the Hare and put into a Saucepan and put to it a little Red Wine some Catchup an Anchovy if you like it and thicken it up with flour and Butter then put in the Hare & shake them together in the Pan and serve it up

To preserve Oranges.

Take the soundest and thickest rind Oranges you can, and grate off the out side of the rind, and put them into Water for 3 or 4 days changing the Water twice, then cut a hole at the Top and take out the Seeds and the inside if you chuse it. boil them in a Cloth till they are tender then Weigh your Oranges and to a lb of Oranges 1 lb & ½ of double refined Sugar or more and a pint of Water and let it Boil and scum it well then put in the Oranges and boil them a little in the Syrup and let them stand 2 or 3 Days then take 6 or 8 Pippins and slice them and boil them in about a Pint of Water and strain it quite clear and put it to your Oranges and Syrup & Sugar in proportion till it just Jellies then put in the Juice of an Orange or Lemon or both and let it boil a little more, and then put them into one Orange in a Pot, dont cut the Hole in your Oranges till they have been first boiled in Water

To make Lobster Loaves

Pick the Meat clean out of the Lobsters & shread them a little and season them with some Parsley shread very fine a little Pepper a Spoonful of Anchovy Liquor 3 or 4 Spoonfulls of good Gravey a very little Shallot and the yolks of 2 Eggs then Melt some butter in a Pan and put the Lobsters and seasoning into it and let it be over the fire till they are thoroughly hot, then take out the Crumbs of some french Roles and fill the Roles with the Lobsters, and lay the bit on the Top again and set them in a Dutch oven before the fire and lay a Bit of Butter on each let them stand till they are hot thro' and Crisp at the Top you may do Shrimps and Oysters the same Way only leave out the Eggs and Shallot and add Crumbs of Bread

To make a Rice Cake

Take 6 Oz of Flour of Rice, 6 Oz of Fine Wheat Flour dry it well and put to it one lb of Sugar (Lump) dryed beat and sifted, Beat 9 Eggs mix all together beat it an Hour. One hour will bake it, Nutmeg Mace and Cinamon to your Taste

NB. Put only 14 Oz of Sugar in and add the Rind of a Lemon Grated.

To Marrow Patties

An equal Quantity of hard Eggs Marrow and Grated Bread a very little Salt some Nutmeg a little Orange flower Water and Candyed Orange and Citron may be put in if you like it and also some Currants put them into thin Crust made into small patties fry them very dry, sweeten them to your Taste.

To make a quaking Bread Pudding

Take a Pint of good Milk and boil it with a Laurel leaf if you like it and a bit of Cinnamon, then beat 3 Eggs Whites and all pour the Milk on scalding hot on the Eggs then set it over a Slow Fire to thicken, as it is over the Fire shake in 4 spoonfuls of Grated Bread with a little Sugar, and when it is thickend as the Bread does not fall to the bottom have ready a Basson buttered and put the Pudding into it 15 Minutes will boil it if it is too much Boiled it will fall, else it will be as light as it can be carried to Table

To make a Custard Pudding

Take 3 Eggs and beat them well then take a pint of Cream a little Rose Water a little Nutmeg 3 spoonfuls of Flower, Sugar to your Taste mix all Together. An hour & ¼ will boil it.

To make a Sausy

To Pint of Milk 5 Eggs 3 Whites well beat, half a lb of Naples Biscuit or White Bread grated a quarter of a Pint of the Juice of Spinage and Sausy mixt and sweeten it to your Taste, then thicken it over the Fire, when it is pretty thick put it in a pot to Cool then put a Paste Round your Dish and bake it you may add a little Nutmeg garnish it with Orange

A Brown Bread Pudding

1 lb of Brown Bread crumbs 1 lb of Beef suet 1 lb of Currants a little Cinnamon and Nutmeg a little Lemon Peel chopp'd small sweeten it to your Taste a cup of Cream 1 Egg & 3 Spoonfuls of Rose Water Boil it 3 hours sweet Sauce to it

Beef Tremblement

Take a square piece of Beef about 8 lb of the Brisket put it into cold soft Water with a Handfull of Salt some fat and Skin of Meat to keep the beef moist cut in a Carrot, 2 Turnips 2 or 3 Onions some Bacon let it stew very gently for 5 or 6 Hours till tender, prepare the Sauce as follows, have a good Cullis drawn from any sort of meat Veal or Ham a lean is best, a handfull of Mushrooms chopped and stewed soft put to them some shread Parsley 2 Anchovies some Pickled Cucumbers Wallnutts and Capers put all these into about a pint and half of Gravey let it boil some time, thicken it with a lump of Flower and Butter and Pour it over the Beef and serve it up with Morrels Truffles and Carrott Balls

To make new College Puddings

Take a two penny Loaf (white) grated ½ lb of Currants ½ lb of Beef Suet cut fine, One Nutmeg, a little Salt 3 or 6 Eggs 2 Oz of Sugar a Spoonfull of Brandy, make them in the Shape of an Egg, melt a ½ lb of Butter in a pan and turn them in it till they are brown put sack butter and Sugar for sauce.

A Supper Dish

Minced Chicken or Veal a little Ham minced and mixt with it put it into a scallopt shell with crumbs of bread and brown it wit a Salamander

Spanish Eggs

Boil 4 or 5 Eggs hard slit them on one side and take out the yolks and fill up the place with force meat and tye them together again, fry them of a light brown, make Anchovy sauce to them and garnish them with the yolks

To make an Irish Hate Pudding

Take ½ lb Sugar ½ lb of Butter melted 10 Yolks of Eggs well beaten mix them all with Orange Lemon and Citron peals of each ½ Oz. a thin Paste must be spread over the bottom of the Dish ¾ of an Hour bakes it.

Mrs Oakley

To make a brown Fricasee of Rabits or Chickens

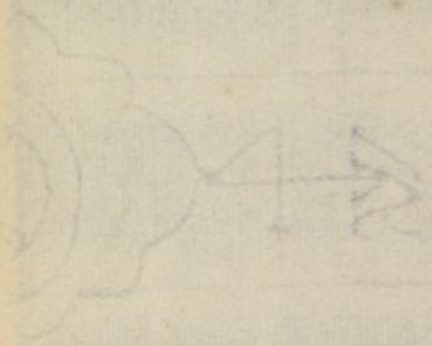
Skin your Rabits or Chickens and cut them into joints and rub them over with the yolks of Eggs and grated ~~[illegible]~~ Nutmeg mixed together then put a little butter into a Stew Pan when it is melted put in your Meat and fry it of a fine brown, take care they dont stick to the Pan, then pour in half a Pint of good Gravey, a Glass of Red Wine a few Mushrooms or a little Catchup a little Salt, a Piece of Butter rolled in flower to make it of a proper thickness, it is better to fry them in a frying Pan and then put them into a Stew Pan

Take a quart of [illegible]
Brandy or Rum and near a pound of double
Refined Sugar squeeze your Oranges into a
Sieve and when the Juice is run through put all
together into a Vessell ~~at~~ and let it stand till
Fine which is generally about 6 Weeks and then
bottle it off.

To make Orange Marmalade.

Pare or rash your Oranges, pick out the Seeds save
the pulp and juice leaving the inside Skins let them
lie in Cold Water a day or Two changing the Water
then boil them till tender, scrape out the inside
Skins dry them in a Cloth weigh them with the pulp
and Juice, & to every pound of Oranges put a pound
of Fine lump Sugar & near a quarter of a pint of
Water, cut your Orange Peals in thin Slices & strew
a little of your Sugar over it boil your Syrup till
quite clear then put in your peal & let it boil till its
clear then put in your pulp and Juice and let it
boil for a Quarter of an Hour.

get the largest scarlet strawberries but not too
ripe, take their weight in double Refined Sugar,
take some more Strawberries mash them and
press out the Juice, and to every pound of
Strawberries put a Quarter of a Pint of Juice, dip
the Sugar in Water and then pour the Juice upon
it melt it over the Fire and Scum it, then take
it off and Stir it till it is almost cold, then put
in the Fruit and boil it over a quick Fire, when
the Strawberries look Clear that is enough, if you
think the Syrup too thin you may take out the
Fruit and boil it more when ~~you~~ near cold glass
them, they will keep all the Year and are best
with Cream, you may leave out 2 ℔ of the Sugar.



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Sept: ye 13 1730

	s	l	d
one Load of Poles wt 35 hundard at 6½	00	19	0
Octo: ye 12 one load wt: 32 hundard at 6½	00	17	4
October ye 22 one load wt 32 hundard at 6½	00	17	4
October ye 3[illegible] one load wt 32 hundard at 6½	00	17	4

1729 Octo^bor ye Mr Hammeburne
then had 6 Strike of Mault
Decem:^bor a Strike of Barley
Decem: ye 12 3 Strike of Mault
Feb: ye 11 had 6 Strike of Mault
March ye 11 had 2 Strike of Mault
April ye 20 had 2 Strike of Mault
May ye 22 had 3 Strike of Mault
June ye 30 had 2 Strike of Mault
[illegible] ye 31 had 3 Strike Mault
[illegible] ye had 1 ½ Strike
Octo:^bor ye 6 had 1 ½ Strike of Mault
had 12 Strike
move 2 Strike
move 2 Strike

July y^d 19 a Back Loyn of Beef w^t 19
and a little Shoulder Mutton
August y^d 1 Beef — — w^t 12 lb
a tong and Cheeck
y^d 17 a Shoulder of Mutton
y^d 23 an Ribb of Beef
y^d 30 Beef w^t 10 and a tong
Sept. y^d 12 a Neck of Mutton w^t 4 lb

1728

May 2 a leg of Mutton wt 8 1/2

yd 4 a neck of Mutton wt 5 1/2

yd 7 a Shoulder of Mutton wt 4

yd 11 a Neck of Mutton wt 5 3/4

May yd 16

Beef Veal and Mutton wt 37 3/4

yd 20 a quarter of Lamb 4 3/4

yd 23 Beef Lamb & Leg Veal 31 1/2

yd 29 a Brest of Veal wt 6

yd 30 a quarter Lamb wt 5 3/4

a Rump of Beef 18

June yd 1 a quarter Lamb 7

yd 4 a Neck of Mutton 3 3/4

yd 6 a Brest of Veal & leg Lamb

yd 11 a hind quarter of Lamb

yd 13 a fore quarter Lamb & Rump Beef

yd 18 a Neck of Mutton wt 4 1/2

yd 20 a Rump of Beef and a Large Shoulder Mutton

23 a piece of Beef wt 15

July yd 4 a piece of Beef wt 14

yd 11 a piece of Beef wt 14

and a Shoulder Mutton wt 8

Beef & Mutten 16
Beef — — 11
Beef & Mutton 20
Beef — 11 and a Check

Wd 6 Aprill a Bitt of Beef Brest Veal Check
Wd 8 a Loyn of Veal
Wd 13 a piece of Beef a Neck of Mutton and Log Veal

An account of what Meat I have had
since we p^d ~~Octo^br y^d 27 Meat: 16~~ lb
Octo^br y^d 27 lb
a Brest of Mutton & a piece of Beef w^t – 16
Nov^m: y^d 3 halfe a Rump of Beef & Shulder mutton
y^d 17 a piece of Beef w^t 13 lb and 2 tongs
y^d 24 a piece of Beef w^t 14 and one tong and a
Loyne of Veal – – w^t 7 lb
Decem: y^d 1 a piece of Beef w^t 8
y^d 8 a piece of Beef w^t 12 lb one tong & beefs Cheek
y^d 15 a piece of Beef & Shoulder mutton 19 ½ lb
y^d 22 a back Line & Rump of Beef w^t 61 lb & 2 tongs
y^d 24 a little piece of Pork
January y^d 12th a piece of Beef and Loyn of Veal w^t 25 ½ lb & Cheek
y^d 19 a piece of Beef w^t 11 lb a Calves pluck & Cheek
y^d 26 a piece of Beef loyn Veal & neck mutton w^t 23 lb & Cheek
Feb: y^d 9th a piece of Beef & loyn of Veal w^t 22 lb & 4 longs
y^d 23 a piece of Beef & Shoulder Mutton w^t 18 ¼ lb
y^d 25 a Cavls Head
March y^d 2 a piece of Beef w^t 16 lb and a brest of veal
while I was away

halfe a peck for ye horse
when I was at London
ye had 2 strike
1726 ye 12 of Sep:tm had 3 strike
halfe a peck for ye horse
Novm:bre ye 14 had 6 strike
January ye 7 a strike Barly
when I was at London 5 strike
since 3 strike

Sep: 6 19 / Batt had mended 4 pare which came to 0: 1: 2
one pare more ~~of~~ for Charls
one pare more for Carr

Practice

699 at 18 d ½

699
349 : 6 d
29 : 1 ½
107|7 : 7 ½
£ 53 : 17 : 7 ½

871 at 15 d ½

871
217 : 9 d
36 : 3 ½
112|5 : 00 : 2
£ 56 : 5 : 00 : ½

957 at 17 d ¾

957
159 : 6 d
239 : 3
59 : 9 : 39
141|5 : 6 : 3
£ 70 : 15 : 6 : 3

953 at 14 s 11 d

14
3812
9530
317 : 8 d
317 : 8
238 : 3
1421|5 : 7
£ 710 : 15 : 7

947 at 27 s 8 d ½

27
6629
18940
473 : 6 d
157 : 10
39 : 05 : ½
2623|9 : 09 : ½
£ 1311 : 19 : 09 : ½

943 at 11 d

471 : 6 d
235 : 9
157 : 2
86|4 : 5
43 : 4 : 5

Accomptes of Com:
pants with Tim:

A & B Company and put in together 1900 ℔ whereof A put in 400 ℔ for 16 Mont: and B put in his money for 8 Months they have gained together 400 ℔.

Quest: how much each must have of the gains

400	1900
16	400
2400	1500
400	8
6400	12000
12000	
18400	

If 18400 ℔ require 400 what will 6400 ℔ require

℔	s	d
400	00	00
139	02	07 $\frac{7}{23}$
260	17	04 $\frac{7}{23}$

```
                400
18400) 2560000 (139
       184
        720
        552
         1680
         1656
           24
           20
184) 480 (2
     368
     112
      12
     224
     112
184) 1344 (7
     1288
       56
```

To 139 ℔ 2s 7d $\frac{7}{23}$ A must have rests 260 ℔ 17s. 4d B must have of the gains

A 25. C. Company A put in 540 ℔ they have gained together 220 ℔ whereof B must have as often 3 ℔ as A 2 ℔ and C. as often 4 ℔ as 25 3 ℔ Quest: how much money B and C. put into Company each a part

As A 2 ℔ to 25 3 ℔ so A 540 ℔

$$\begin{array}{r} 3 \\ 2\overline{)\,4\,2\,0} \\ 4 \\ \hline 02 \\ 2 \\ \hline 00 \end{array} \quad \text{£}250$$

Fa: 250 ℔ B put into Company

As B 3 ℔ to his 250 ℔ so C. 4 ℔

$$\begin{array}{r} 4 \\ 3\overline{)\,8\,4\,0} \\ 6 \\ \hline 24 \\ 24 \\ \hline 00 \end{array} \quad \text{£}280$$

Fa: 280 ℔ C. put into Company

Company accompts without Time

A B Company and put in together 780 ℔ and they gained with every 7 ℔ 3 ℔ whereof B must have 30 ℔ more then A. Quest: howmuck each put into Company

If 3 ℔ come of 7 ℔ whence coms 30 ℔ which B must have more then A of the gains

$$3\overline{)210}\ 70 \quad (7$$
$$21$$
$$00$$

Fa: 70 ℔ which deduct from 780 ℔ rests 710 ℔ the $\frac{1}{2}$ whereof A put in

355

Fa: 355 ℔ which A put in

A Merchant delivers to his Factor 700 l. to occupie Conditionally the Factors p.son shall be esteemed at 200 l. and at the years end they gaine 200 l. Quest: how much the Factor must have of the gains

700
200
900

If 900 gaine 200 l. what will 200 gaine

```
          200
900 ) 40000 ( 44
      36
      --
       40
       36
       --
        4
       20
       --
    9 ) 80 ( 8
        72
        --
         8
        12
       --
    9 ) 96 ( 10   Fa: 44 l. 8 s. 10 d. 2/3
         9
        --
         06
```

A Merchant delivers his ffactor 800l to ocupie upon condition his ffactor shall have such part of the gains as if he had put in 300l Quest: what part of the gains he is to have

300
800
1100

If 1100l gaines what will 300l gaine

```
1100) 300·00000 L 27272
      2200····
       8000
       7700
        3000
        2200
         8000
         7700
          3000
          2200
           800
```

ffa: 27272 or $\frac{3}{11}$

Factorage &c.

A Merchant delivers to his Facto.r 5000 l. to occupie upon condition that the Facto.r shall have for his paine and travail $\frac{3}{4}$ of the gaines Quest: at howmuch the Factors person is esteemed

```
4) 300 (75
   28
    20
    20
     0

4) 100 (25
   8
    20
    20
     0
```

If $\frac{3}{4}$ or .75 give 5000 what will $\frac{1}{4}$ or .25 give

```
      .25
     5000
    2000
.75) 25000 (333
     225
      250
      225
       250
       225
        25
```

Fa: 333 $\frac{1}{3}$ l. is the Factors person esteemed at

Two Merchants Barter the one hath Tinn at 50 s ℔ Cent ready money in Barter he sels it for 3 ℔ and will have $\frac{1}{3}$ ready money the other hath Silk which he sels in Barter for 27 s ℔ pound Quest how much his Silk stands him in ℔ pound ready money

$\frac{1}{3}$ 60 / 20 — 60 / 20 / 40 — 50 / 20 / 30

If 40 s come of 30 whence comes 28 s

```
      28
     ----
     240
      60
  ------
  40 | 8 40 £ 21
     | 8
     ----
      04
       4
     ----
       0
```

£ 21 s is the price his Silk stands him in ℔ pound ready money

Two Merchants Barter the one hath ----
Bayes at 2s ꝑ yard ready money in ——
Barter he sels for 2s. 6d to be paid in ready
money $\frac{1}{5}$ the other hath Hops at 30.s. ---
ready money for how much must he ——
sell them in Barter ——— ——— ——— ———

$\frac{1}{5}$ 2.6 (5) = 6

1.8 + 2.0 = 1.6 ; 1.8 + 2.6 = 2.0

Ff: 1s. 6d gaine 2s what will 30.s gaine ——

12 × 18 = 18

12 × 30 = 60 ; 30 × 360 ; 360 × 2 = 720 ; 18) 720 (40 ; 72 ; 00

Ffa: 40s is the price he must sel his Hops in B.

Barter

Two Merthants barter the one hath Copper at 29 d. ℔ pound the other hath Ling.r at 14 d. ℔ pound Quest: howmany pounds of Ling.r must be given for 298 pounds of Copper

As 29 d. is to 298 pounds so is 14 d. to

```
      29
    ----
    2682
    596
14 | 8642 £657
   | 84
   ----
     24
     14
    ----
     102
      98
    ----
       4
```

Fa: 657. 2/7 of Copper must be given

Loss & Gain with Time

If 1 yard of any Commodity cost 4s and be sold for 4s 4d for 4 Months day of paym.t howmuch is gained ꝑ Cent ꝑ Ann

If 4s gaine 4d what will 100l. gaine

20
2000
4
4) 8000 (2000 12) 2000 (166
8 12
0000 80
72
80
72
8

If 4 Months require 8⅓l. what will 12 Months require

3
12

3
25
12
50
25
12) 300 (25
24
60
60
0

Fa: 25l. is gained ꝑ Cent ꝑ Ann

Loses and Gains without Time

Vulgar

If 1 yard of any commodity cost 6s. 4d. and be sold for 7s. 6d. howmuch is gained ℔ Cent

1 d
7 · 6
6 · 4
1 · 2

If 6s. 4d. gained 1. 2 what will 100l. gained

12
76

12
14
24000
56000

28
76) 330000 (4421
304
320
304
160
152
80
76
4

20
2000
12
24000

12) 4421 (36·8
36
82
72
101
96
5

Facit 18l. 8s. 5d. 1/19

Time

If 100l. become 118l. 8s. 5d. 1/19 what will 6s. 4d.

20
2000
12
4000
2000
24000

20
2308
12
4741
2368
28421·526
76
170529156
138906882
24000) 2360035976 (98501
216000
35976
24000
11976.

12
76

12) 90 (7
84
6

The yard must be sold for 7s. 6d.

Decimal

If 1 yard cost 6s. 4d. for howmuch must it be sold again to gain 18l. 8s. 5d. 1/19 ℔ Cent

l. s. d.
18 · 08 · 05 · 1/19
100 · 00 · 00
118 · 08 · 05 · 1/19

Logorithmetical

If 250 Pioners made a trench in 17 days how many days shall 120 make the same trench in

If 250 Pioners require 17 days how many days will 120 Pioners require

250	Log	2.397940
17	Log	1.230449
120	Log	3.628389
		2.079181
		1.549208

w.th answers to 35.41 d

Alenas Brook for 9 Months for how long time must B lend A 500l to equal his courtesie

If 700l require 9 Months how many will 500l require

700	Log	2.845098
9	Log	0.954242
500	Log	3.799340
		2.698970
		1.100370

w.th answers to 12.59 Months

If $\frac{2}{3}$ of a yard of Cloth that is $2\frac{1}{3}$ yards wide, will make a garment: what breadth is that Cloth when $1\frac{3}{4}$ yard will make the same garment

3) 2000 L.666
18
20
18
20
18
2

3) 1000 L.333
9
10
9
10
9
1

4) 300 L.75
28
20
20
0

If .666 require 2.333 what will 1.75 require

666
13998
13998
13998

1.75) 1.553778 L.8878
1400 4
1537 3.5512
1400 4
1377 2.2048
1225
1528
1400
128

Facit .8878 or 39.2 n.

Decimal

Logorithmetical

A certaine man oweth to A 200 li to B 150 li to C 300 li but hath only 500 li to satisfie his creditors I demand howmuch each is to receive for his proportion

A 200
B 150
C 300
650

If 650 require 500 li what will 200 li require

200 Log 2.301030
500 Log 2.698970
650 Log 5.000000
2.812913
2.187087 w.th answers to 153 li 8 s pt

If 650 require 500 li what will 150 li require

150 Log 2.176091
500 Log 2.698970
650 Log 4.875061
2.812913
2.062148 w.th answers to 115.3 li 25 s pt

If 650 require 500 li what will 300 li require

300 Log 2.477121
500 Log 2.698970
650 Log 5.176091
2.812913
2.363178 w.th answers to 230.7 li 6 s pt

If 1 yard of Broad-cloth cost 15 5/8 s. what will 4 Pieces each containing 27 7/7 yards at that Rate

8) 5000 (625
48
20
16
40
40
0

7) 30000 (4285
28
20
14
60
56
40
35
5

27·4285
4
109·7140

If 1 yard cost 15·625 s what will 109·7140 yds cost

15·625
5485700
2194280
0582840
5485700
109714 0
171|4·28 12500
85·14 12
5625000
2812500
33750000
4
1·500

Decimal

Facit 84 l. 14 s. 3 d. 1 q. 5

Octo.br ye 6th 1725

then had 32 Strike of maull which is the first since po

had more 12 Strike

January ye 28 more 4 Strike

Recd of [illegible] 00 04 00
for the use of [illegible]
Whittacher
[illegible]

Recd more 00 04 00

March ye 4th Recd 00 04 00

[illegible] ye 15th an account of [illegible]
in the Ale Seller
5 Bottles of Read Wreakt Sider
16 Bottles of Perry
18 Bottles of Sider

Perry

27 July Began to Brew

The S[illegible] Root

Admit it be required to [illegible] re Root of the Number 3964
to perform which first write d[illegible] of 3964 which is 3.598134 Then take
the half thereof which is 1.7[illegible] 1.799067 is the Log: of 62.96 the Root
[illegible] Now on the Contrary
[illegible] ve the Geometrical Square thereof

[illegible] Root

[illegible] Root of 76456 to perform which
[illegible] 883377 then take the third part
[illegible] of 42.44 which is the Cube Root
[illegible] or any other [illegible] Note on the
[illegible] mber propounded by 3 it produceth
[illegible] 456 Log: 4.883377

42.44
42.44
16976
16976
8488
16976
1801.1536

1801
7204
7[illegible]046
360270
7204614[illegible]
76440[illegible]

34
3 | 4.88341!! | 1.627803
3
18
18
08
6
25
21
24
24
0

011
9
2