

## **Book of receites, A**

### **Publication/Creation**

c.1650-1739

### **Persistent URL**

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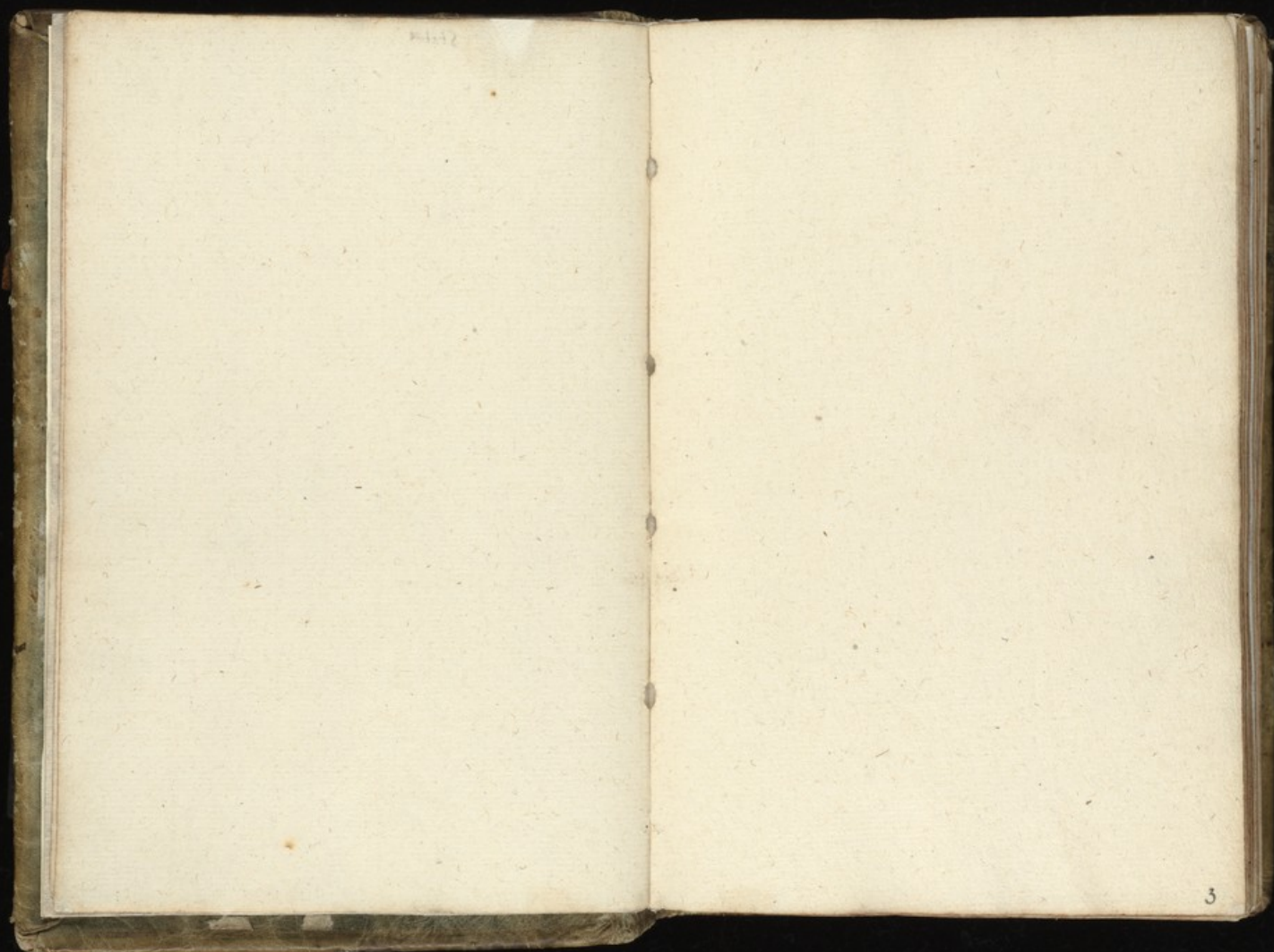
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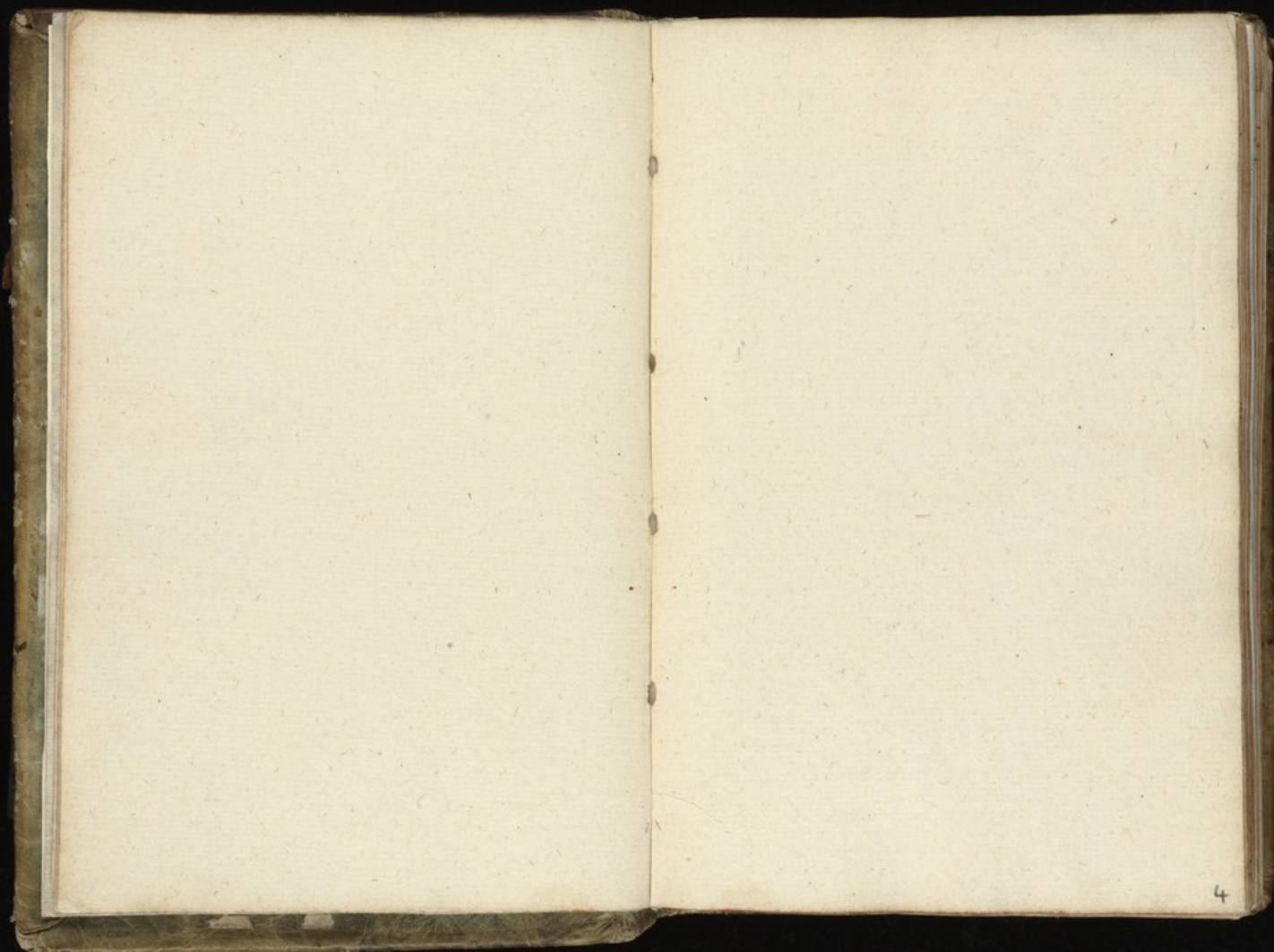
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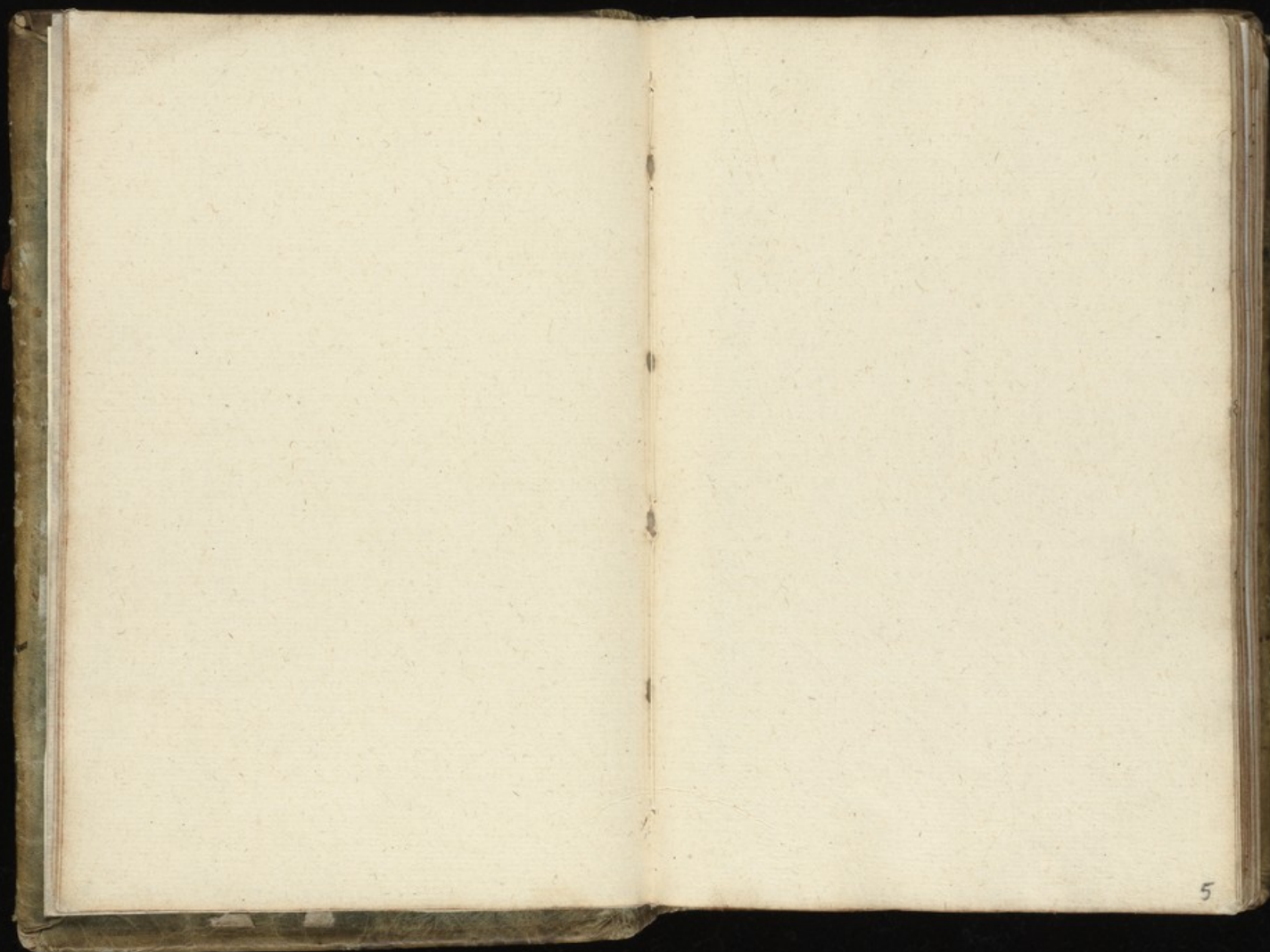


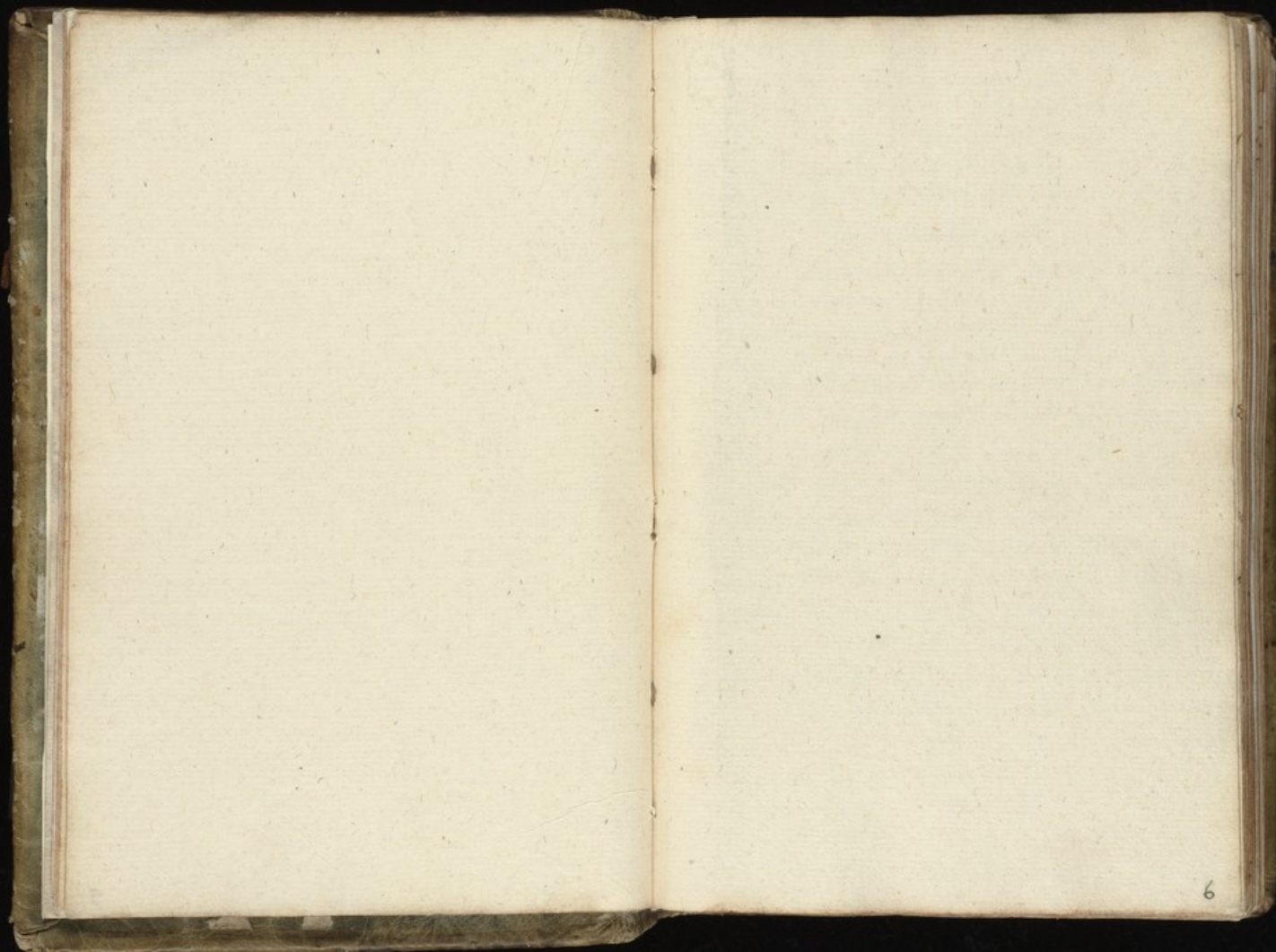
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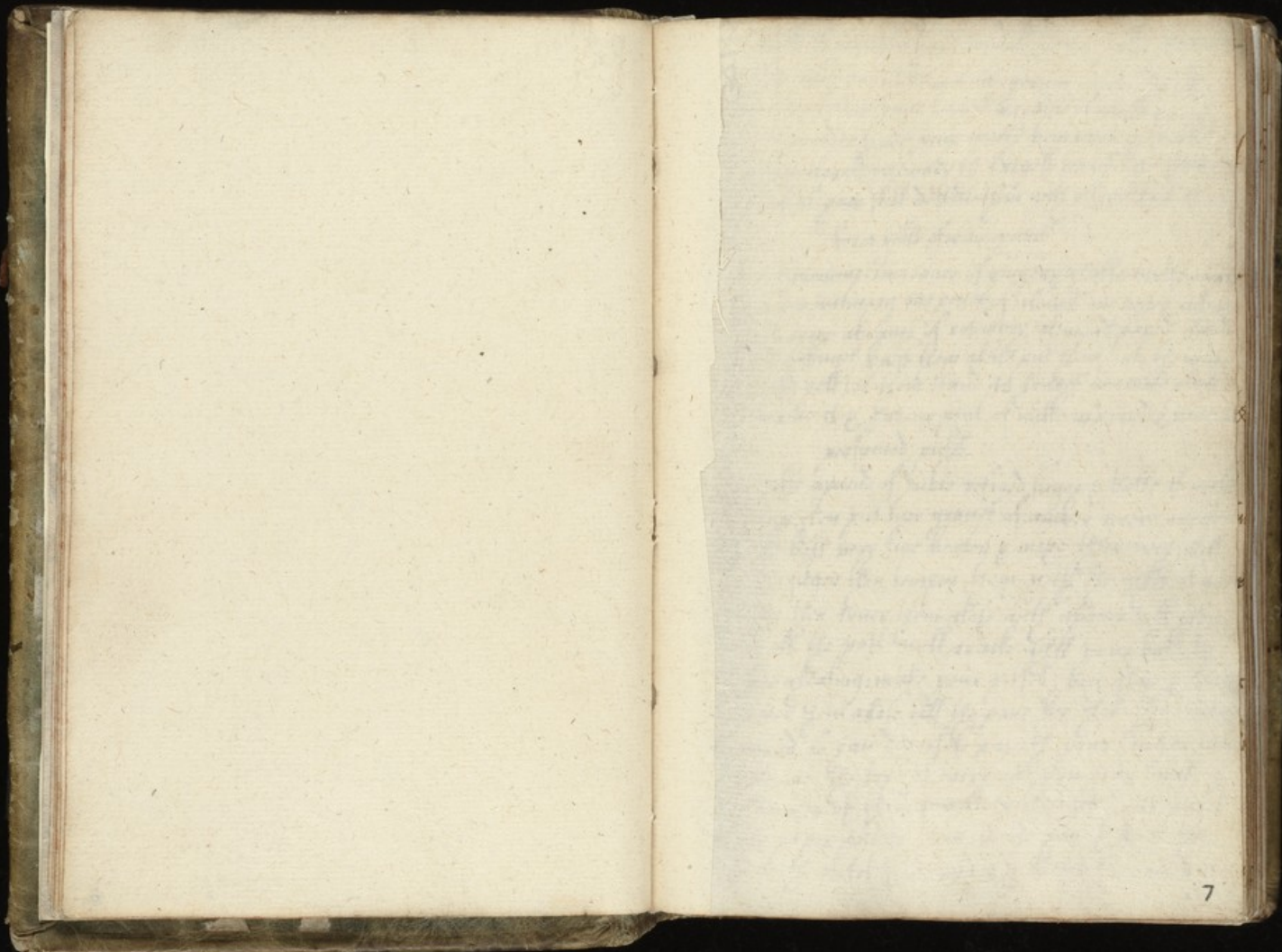












Take red roses lavender sweet margerum sweet. 3a. All  
madeline musketine baye leaues. 2y. of muske. 2 ounces  
of sweet powder three very small beuianen & storke  
siment & flower of rosemary the last. It leaues have them at  
the bottom of your still distill them with a slow fire #

For a pottle of wine. 2c. 2c.

two ounce siment. two ounce of ginger & a little treacle ounce  
of sugar one nutmeg one ounce of flower one ounce of rose  
dew allet. one ounce of rosemary almond pared sliced  
apart of galangal bruse them all the put them into the wine  
the siment pell let them stand 48 houre in a close place  
then straine it & put one pint of milk. warm & xunc it  
preserved roses

Beat half a pound of double refined sugar & baste it with  
almond oil then put two grains of amber grece one grain  
of muske both very fine beaten & mixe them very well  
with the sugar then temper them with the wit of an  
egg then touch them close with a paper till they  
rise on the past will make. With your bathing  
pane be heating make your paste very flat & touch  
them touch them close till the pane be hot then ruse  
them round as you doe allet & with your finger make  
adimple one the top of every one you may make 9  
or ten dozen of this quantity. then set your paste  
with the paper under them in the pane & baste the  
under with allet fire under & allet fire over them



To preserve quince

2

To a pound of quince take a pound of loafe sugar & a pint  
of fair water then pare & core the quince & put them  
into the sugar it must be cleane skinned first boyle them  
as fast as you can untill they beigne to breake  
then boyle them easely as you see they will endure  
when they be tender & add of the sugar that with  
you must try by roolling some of the sugar  
if you boyle the parring & the turnells in water  
& take a pint of that water to desoule the sugar  
they will be the tender & laste the more glasse

To make maruclat

Take your quince in salt & pare & core them wape  
them & to a pound & salt of quince a pound of sugar  
& a pint of water boyle them till they be redde then  
drayne them in adisse with a sponge & put them in  
sauce againe & boyle it till it come from the bottom  
you must never leave stirring it after it is breided  
ore it will burne To preserve damson any blacke plumme  
to a pound of damson a pound of loafe sugar & sixe spoonfull  
of fair water milt the sugar & skime it out from one  
the righte side & put them into the sirope & seeth them  
one a little first boyle them verry easely or they breake  
as the skime rise take it of & when they be enough  
let them roole in the sirope then put them vpe

9

*[Faint, mostly illegible handwritten text in a historical script, likely a continuation from the previous page.]*

To preserve white bullies or white peacocks 3  
 Let your bullies be ripe & cleave without spots &  
 with the stalks: cut the stalks off the south side  
 and take a pound & a half of loafe sugar to a pound of  
 plumbe: beat it very fine & put the one half in  
 your dish with six spoonfull of water melt &  
 strain it: put in the bullies & boyle them very easly  
 & straine one the other half of your sugar as  
 they are aboyling when the sugar is all dissolved  
 strain them: now as it arise when they be boyled  
 enough & the sirape to the sight: that you may  
 see by roolling a little: then put them into some  
 narrow mouth pot bearing them under the sirape  
 till they be cold then put them up as you will  
 To preserve barbery

Take the fairest barbery & steepe them then take  
 as many barberyed & boyle in faire water to that  
 quantity that will serve to boyle your barbery  
 in then straine them through a cleaving sine then  
 waite the barbery & put there twice as much  
 loafe sugar into the sifter & boyle & strain it  
 then put in the barberyed & boyle them they  
 will soon be boyled roale some of the sirape  
 to see when it is enough



To preserve apricots

4

Take them before they be too mellowe & way them  
 & to a pound of apricots take a pound of the finest  
 loafe suger beat it very fine put the one halfe into  
 the dishe that you will boyle them in steepe them &  
 have them very thine laye them with halfe the  
 suger under & salt over them cover with another  
 dishe & let them stand all night in the morning  
 boyle them very slowly untill they be of rolled  
 & as they boyle straine out the other halfe of the  
 suger & when they have boyled a good while take  
 some of the syrop as before \*

To preserve cherries

Take the fairest cherries & cut of halfe the stalkes  
 & to every pound of cherries a pound of loafe suger  
 beat it very fine steepe the cherries & have them  
 in the suger untill you have steepe them all then  
 straine into your dishe the iuce of forty cherries  
 let it one the fire & mixt the suger & boyle the  
 cherries as fast as can be steepe them straine  
 then take some of the syrop & when it is light  
 enough

11

To make a good gooseberry  
 when your gooseberries be all their full bigness  
 before they turne meallow take of the blacke leaved  
 & take out the seeds & put them in fair water one  
 lower then drawe them from the water to a pound  
 of gooseberries take two pound of the finest loose sugar  
 beaten very fine & to every pound of sugar six  
 spoonfulls of water & dissolve the sugar then boyle  
 them untill fast as you can encreas while stirring  
 them for they aye to burne they will be boyled  
 enough in aquater of a lower  
 Take right tyme as must of the finest loose sugar  
 as powder of rose & to every five ounces of sugar three  
 spoonfulls of redd rose or faine water boyle the sugar too  
 the light then powver the powder of rose in & mixe  
 them all together with a stick & if you put two spoonfull  
 of the iuce of leamond in they will looke the better dust  
 the bottom with a little starch & powver them one & when  
 they be fatte rounde put them let your roses be  
 gathered as dry as you can & when you pull them  
 theye of all the witt one the bottom & edges dry them  
 in the sunne for the fire will change the colour

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 in the sunne for the fire will change the colour



*[Faint, mostly illegible handwritten text in a historical script, likely a continuation of a medical or culinary treatise.]*

To preserve oranges & leamonds

Take your oranges or leamonds & clepe them very  
 thene then cutte them in halfe & take out the insides  
 & save oranges in watter two dayes fasting the  
 watter morning & evening & leamonds but one  
 day & one night then boyle them in fair watter  
 till they be partly tender then to every pound of  
 oranges or leamonds take two pound of loose suger  
 & a pint of watter boyle & skime & when they be  
 almost boyled & the syrop beginne to be thicke put in  
 to every pound of oranges two spoonfull of the  
 iute of the oranges & so to the leamonds of the iute  
 when they be boyled the syrop will be at thicke as  
 syrop in the potters shole &

Take redd or whet corant & when they be full ripe &  
 pull them from the stalkes stamp & straine them &  
 too pint of iute & a pound & halfe of loose suger  
 when the suger is dissolved boyle it up as fast as  
 you can to the thight you please skimming it  
 thence #





*[Faint, mostly illegible handwritten text in a historical script, likely a continuation from the previous page.]*

Syrup of slowyell flowers

8

perle them p put them att the bottom p let them  
 laye two or three howrs oue a paper in the sunne  
 then infuse them in slowyell flower water or  
 redd rose water p every syce flowerd presse out  
 the flowered p put in presse you must take to  
 every pint of liquer a pound & halfe of lofe suger  
 & boyle itt ab fast ab you can skimming it cleane

Syrup of raspberies

bruse your raspes & straine them p to every pint  
 of iute a pound & halfe of lofe suger boyle  
 itt to the sight skimming it well then you may  
 put in to the syrop halfe a pound of raspberies the  
 stalkes & leaved peried cleane out itt must be set  
 in aroole & dry place

Syrup of orange or Lemond

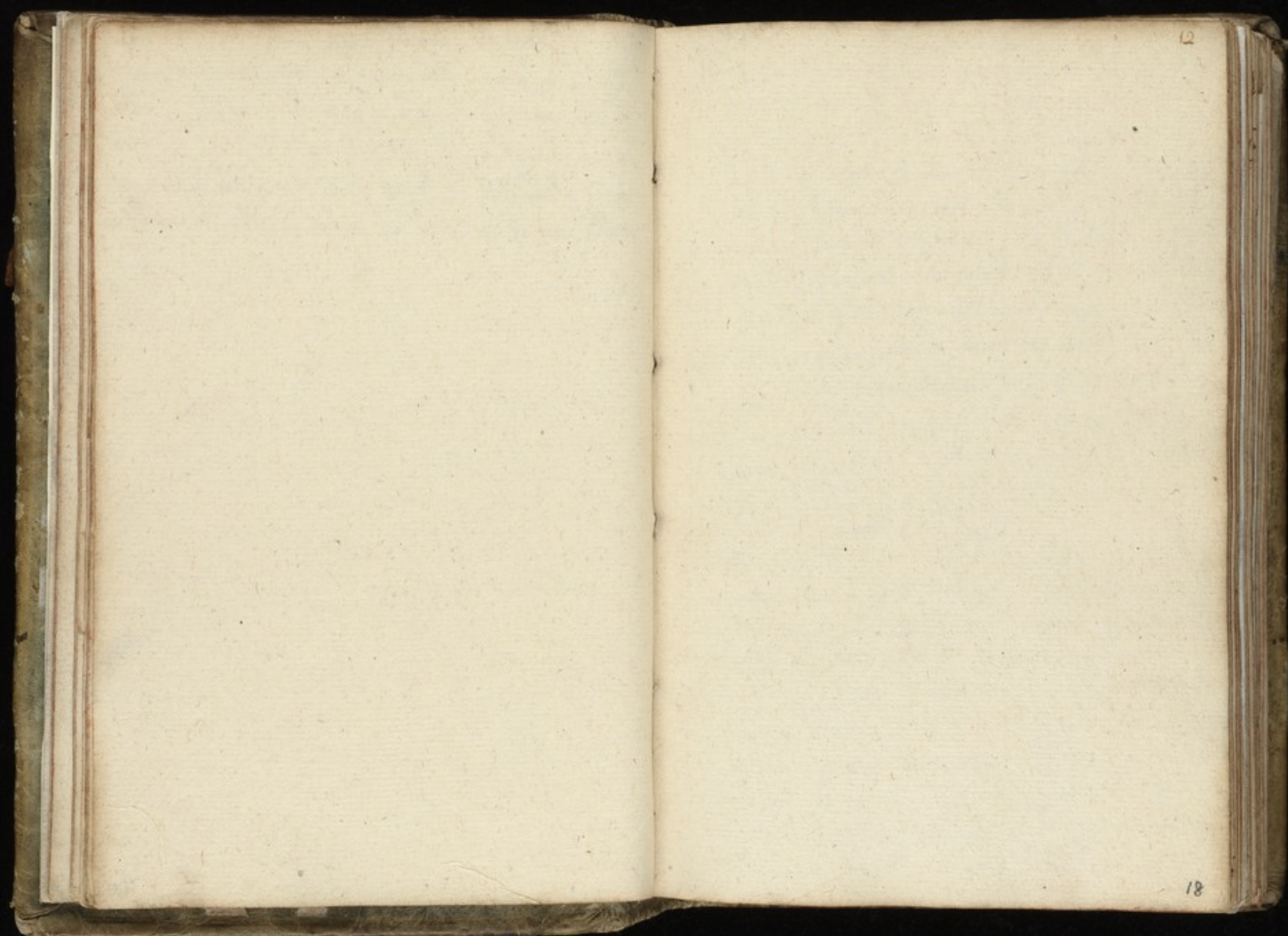
Take two pound of lofe suger to every pinte of  
 iute put so much iute ab will melt the suger then  
 skane it very cleane then take itt of the fier  
 & put in all the iute & mixe it well with the  
 suger & when itt is cold put itt up in your  
 glasse keepe itt in aroole & dry place



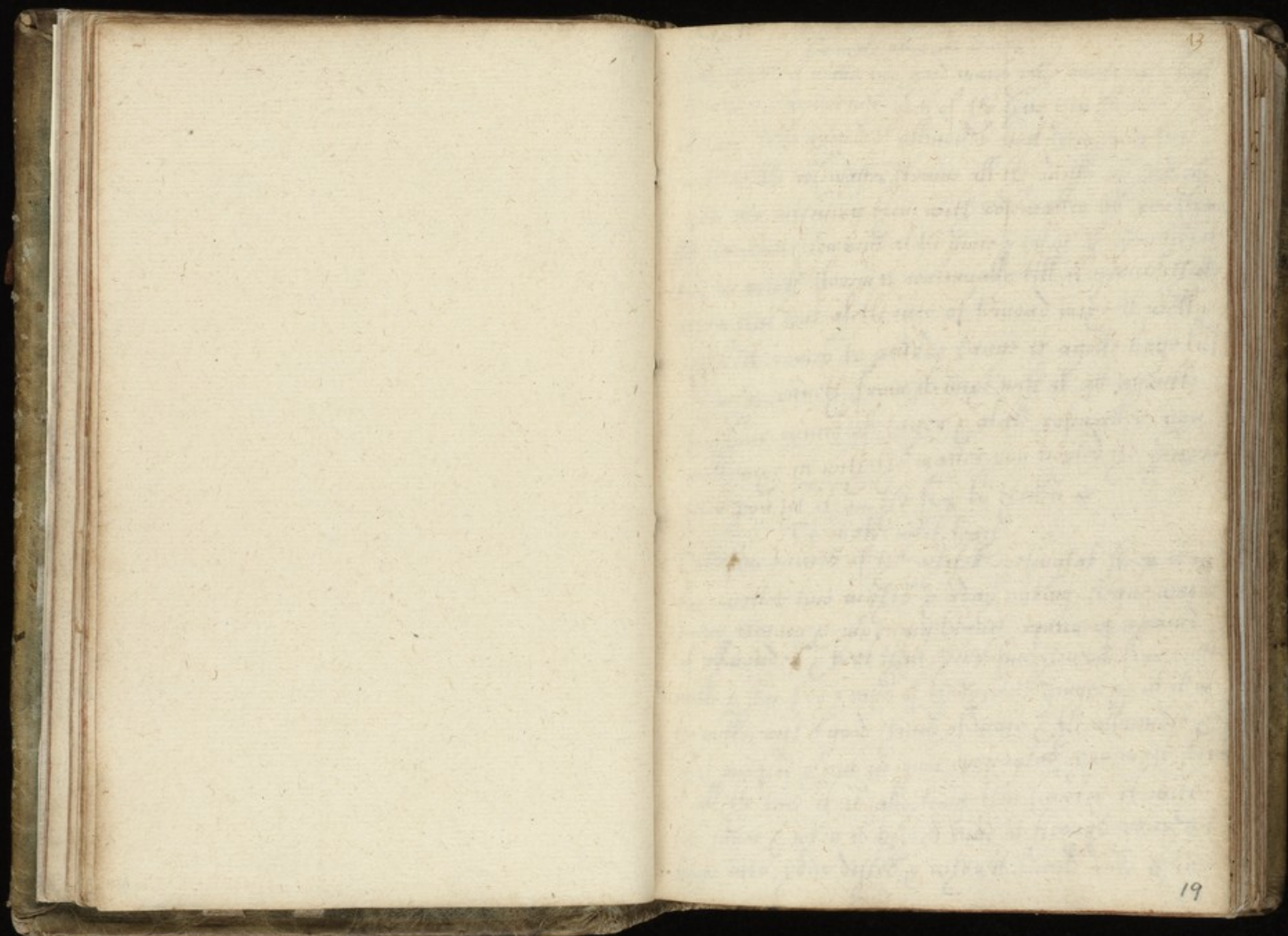
то маѣ: маинѣ: триѣ:

Take five Spoonfulls of rose water a quarter of a pound  
of soft sugar. six drops of oyle of annise & when  
it is enough you must oyle a plate with oyle of  
sweet almond & drop it on it & when it is coule  
roule put it in p. reb vs: it for a round flower. #

4  
In nomine domini Amen  
Quia per omnia secula  
in gloria regnabit  
perpetuo  
Amen  
In nomine domini Amen  
Quia per omnia secula  
in gloria regnabit  
perpetuo  
Amen  
In nomine domini Amen  
Quia per omnia secula  
in gloria regnabit  
perpetuo  
Amen







To make allmound Butter 14  
Take aquart of water two good marts lalse nuttwage boyle  
them till the water taste well of the yone then straine it &  
blanc take a pound of allmound beat them very fine  
with a little rosewater straine all the milke ab send ab  
you can misering them with rosewater ab you straine  
the then boyle them with a little more & sason if you like it  
tied in a cloth straine it continually till it growed thicke  
then put a little iure of leimond mize it well &  
when it cometh to a runde sauge it agell: bage till  
the wlay runeth from it mize with it all agentle  
the. Ge. four ounces of suger & a little rosewater: you  
must mize itt with the matter you boyled the yone in  
when you set it on the fire to thicken &

To make whit leat  
Take five ounces of the whitest eyesinglab steepe it in  
faw water two nightes & aday putting cleane water  
every evening & morning: blanch aquart of a pound  
of allmound & beat them very fine: then take five ounce  
milke & sixe oozes of the whitest ginger & put it in  
the milke with 6 good thurs of more & the allmound &  
set it on fire & put in you eyesinglab you must stire  
it all the time it is aboyling then sweeten it with  
lese suger & when is boyled take it through your gale  
bage into your dissh & when it is could take it: &



to make allmond flurndels

18

Take half a pound of allmondes & blanch them & beat  
them very fine then sett on your skillet with two quart  
quarters of milke & pour allmondes & when it is ready  
to plawe put half dozen eggs well beaten with a  
litle iuse of limond or half a pint of rye milke  
run it when it plawe a litle put it in a sife & let all  
the way run from the rinder then beat half dozen  
eggs take out four of the whites then take half  
a pint melted butter half a pound of suger mixe them  
altogether with a litle nutmeg a litle ginger & summe  
mum a litle rosewater & intlose it in xuf. past this  
quantity will make two flurndels they will be  
baked in a leure.

For a glyoge puden

Take half a pint of cream & half a nutmeg a litle  
suger three eggs a litle salt & grated bread mixe them  
well together: butter your dish & pour it in: &  
roll out it & put it you put a boyling then blanch  
allmondes & quarter them & putte out: melted butter rose  
water & suger & a litle salt & power it on.

21



Take three quarters of a pound of veale. a pound of  
salt of beefe suet shred very small then take  
thoues suet more a little salt a handfull of  
sweet herbes finely shred. one pound of salt of  
turkey a pretty deale of rosewater one peny whit  
lfe grated four eggs mixe altogether then make  
it baked with the filme of your suet & laye them  
in your pie then laye upon two ounces of salt  
the marrowe of 2 or 3 good marrow bones one pint  
butter a little shred lard a pound of sugar it must  
one by one & a quarter of a pound of sugar it must  
stand but a fower & salt in the oven & when it  
is drawen out put in salt a quart of whit wine  
with a little verger & fresh butter #  
saue for assouder of mutton

par: a pound & salt it then & boyle with rapier  
in sharre wine with a mate & a little salt & powder  
it on. # for a boyled legge of mutton  
when it is boyled cut of some one the lower side & shred it. then with  
sharre wine. then it with shred lard & rapier when you sear it a  
wort all the spits with some of the lard you may boyl a mutton  
in it a little salt. then powder on the mutton. the rapier & lard  
& all the composition # # #

sauf for a pounder of mutton  
boyle ouyond very fine sliced in claret wine & put alittle  
vinegar & gosse pepper & salt with rospice & power it one #

To rost a pounder of mutton

when your mutton is more then half roasted slice it alittle in  
the mutton & set a dishe rounder to saue the greaue then baste  
it with alittle claret wine: then boyle oysters in claret wine  
with amare & lemond piced & minced small & put in the  
sa wine with the greaue in the dishe into the oysters ad  
they boyle when your mutton is dishe power the  
sauf & laye the oysters one with rospice & oliban #

to make Turgon of atarkey

Boue the turkey then put two lemons piced & sliced  
very fine: an nutmeag sliced fine: alittle grated ginger  
alittle fine & partly sliced fine: then you shalwe it one  
& rowle it up close like a bolle: boyle it with  
fine savery rosemary ginger gosse pepper the oile of  
alemonde & put in a quart of whet wine & salt: this  
hath saue it in the Turgon rowling it finell #

astud lobster

put the tarte in salt & take out the meat & stue it in  
a dishe with salt & butter: alittle sliced nutmeag alittle  
vine & ginger: sear in with spiced #



frid lachy clost

18

Boyle your lachy clost very well then take the bottomed  
p make abathe with egges & warm sugar p nutmeag  
p so frid them with butter p sear them in with verget & sugar

a female diste

Clire a legge of weale thine p stowle it with druse p fair  
it with butter then stur it in claret wine with butter  
p rapen sear it in with swete

a female diste

when atunke id could pile of the skin of the breast p  
stir the flise very fine & double it & laye it flint  
in adiss p power vpon it wine vneger & oyle p  
strange vpon it almond incured very small & a little  
grose pper & iuge almond on itt

a female diste

quite your rabbit p boyle itt in face watter p a little  
salt with stired ayler & onyoub & tunc p parfle p  
when it be boyled take the pealtor of 3 or 4 ayges  
p brat them with verget & put to them a peire of  
butter p a stired nutmeag sear it in with swete  
p a little sugar if you please

a female diste

Take your antloves waste them p take out all the  
bone then put them in claret wine p set them on  
the fire & when they boyl pour them those till they be  
discolored on a soft fire

24



Lucards foolles

flour them on both sides waste them & dry them & frye  
them in a good quantity of oyle olive when they be be  
fryd leasurly take the foolles & laye them in a plate  
botome disse or pane then take all the clearest of the  
oyle & put some wine vinegar to the oyle & laye  
more & grosse pepper: power it on the foolles & let them  
laye a lousing night \*

fryd thulrus

Take the thulrus & nuke them in latte & drye them  
make abatter with wine & egged flower nutmeg &  
sugar & oystred a litle salt then the thulrus first the  
saufe it with wine sugar & butter or veaget instead of  
wine & to pte the oystred

when they be ocrud & all the oyster water saufe & clou  
sed from the schlags put the liquor & oyst. ab with long  
mar: thowd & wole muscelle of pepper & boyle them  
then put a litle wilt wine vinegar & fine them well  
put in a stamond pill & as the liquor waste putt in  
whit wine when they be boyled put them into a pane  
till they be roud then laye them one by one in your  
veselle & laye the mar: betwene layes & layes & power  
... Con all the clearest liquor # # # 25

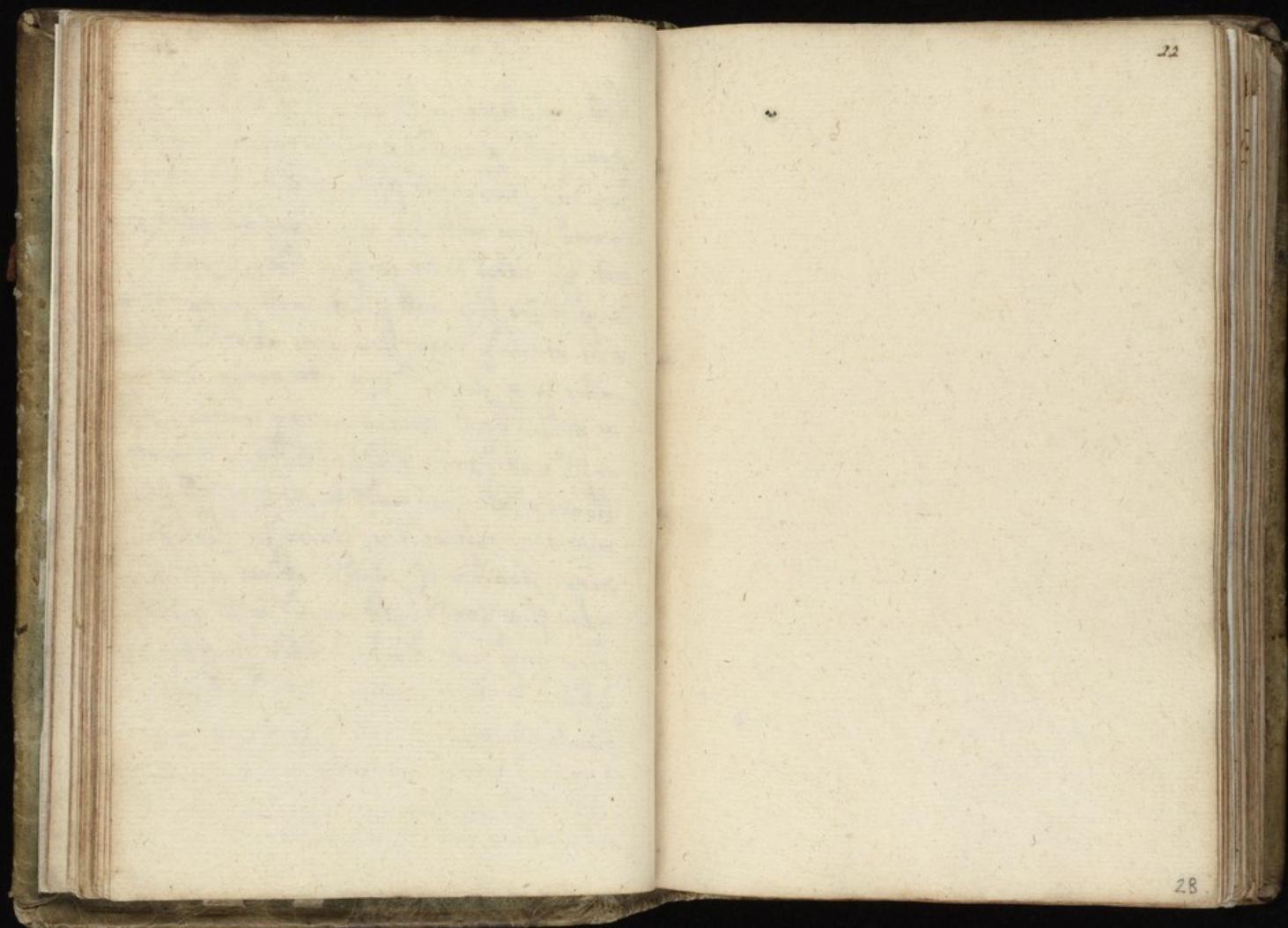
Take your boore in the increase of the moon laye  
 your fl:bb & rooler per: in running water  
 two day & two night: keeping them morning &  
 evening: you must be very carefull when you  
 put the rooler to let the fl:me fire be rite  
 drop: it for they will crack most: strape them  
 with a knife & brate them with a battledore then  
 roller them close as you can pinning them up  
 in stoff: b: boyle them in running water & put  
 in the water 2 or 3 good handfulls of olemale  
 flower & salte you must boyle them till you  
 may raine what stray throue the str: you  
 maye straiten the stoff: about the roller  
 when they have boyled a good while & bind  
 them with some brod swaddlen stoff: about  
 to kepe them close & make your soue drinke with what  
 beane boyled in running water & a good quant:ty of salt  
 if you will: take it soue quickly you may put 3 or 4  
 pint: of that milke into some of your soue drinke it  
 will whiten & make it fitt to sound the souer #



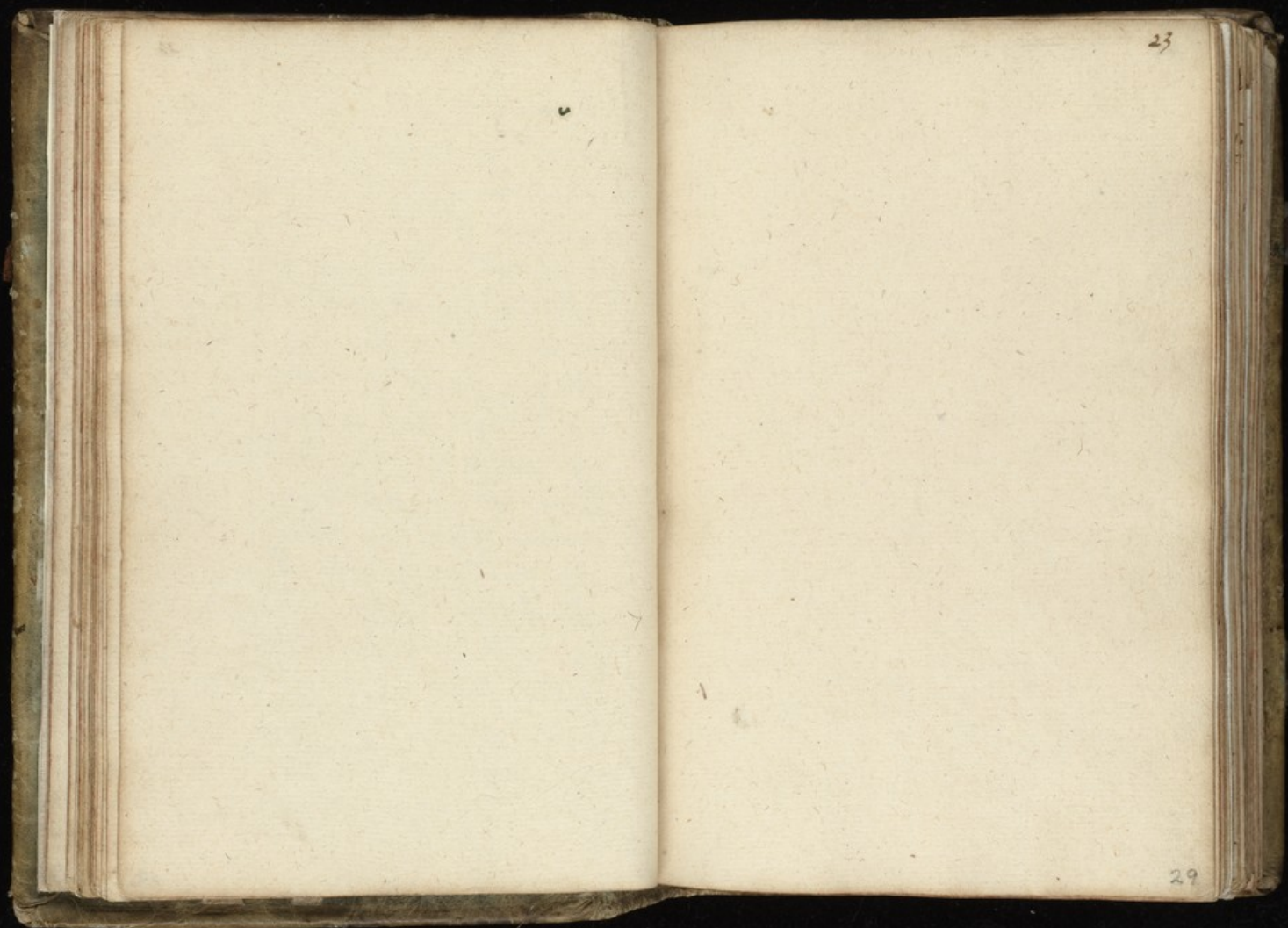
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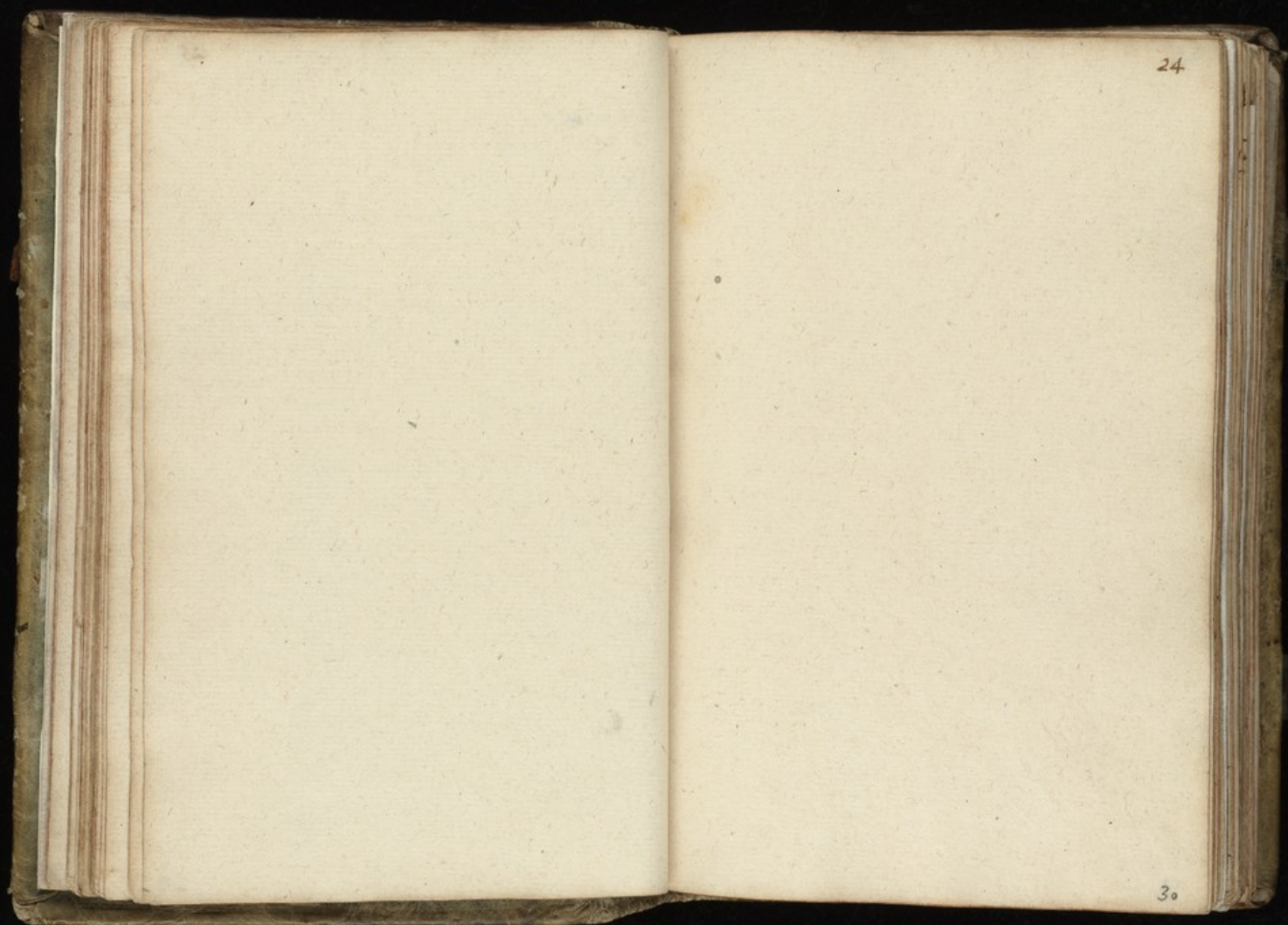
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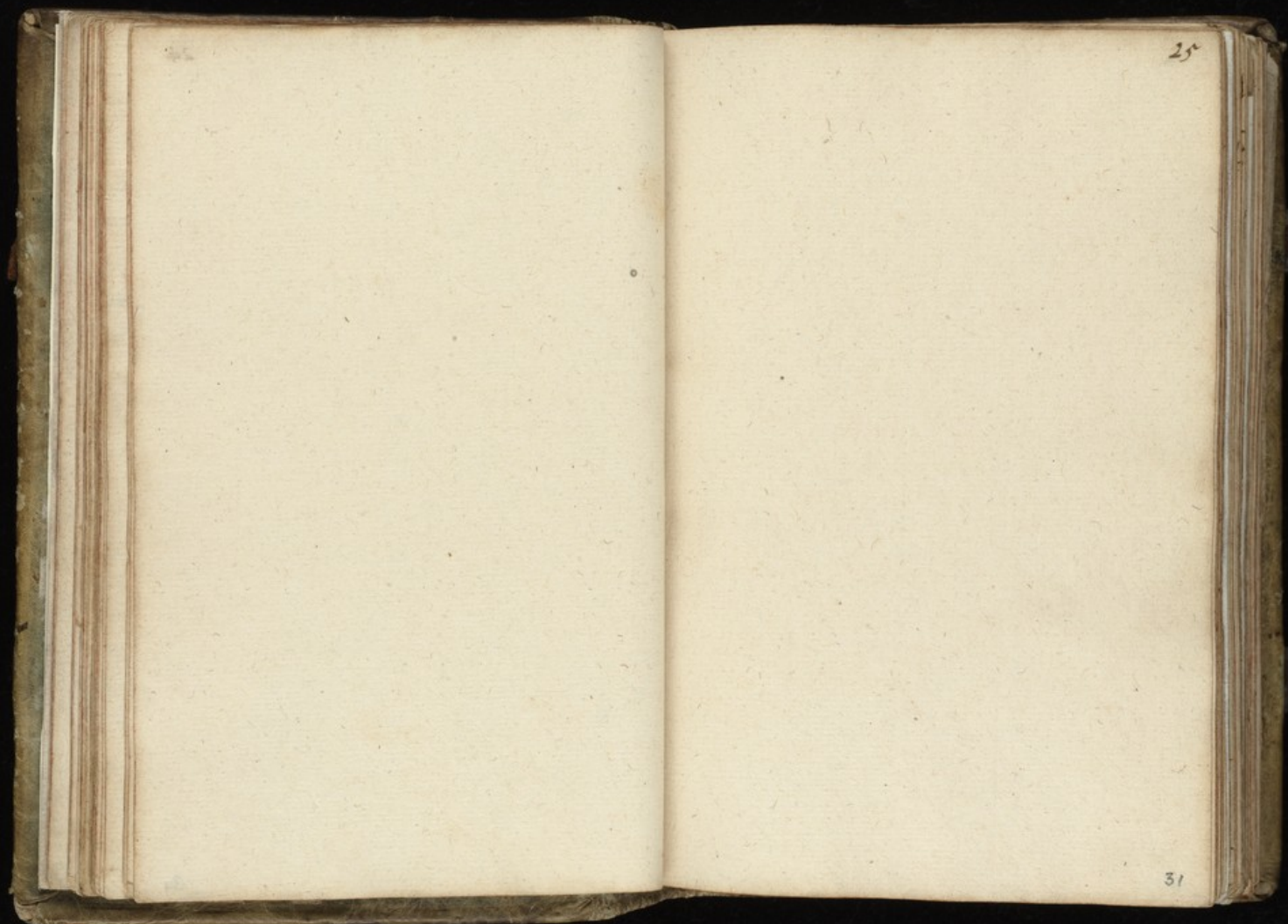


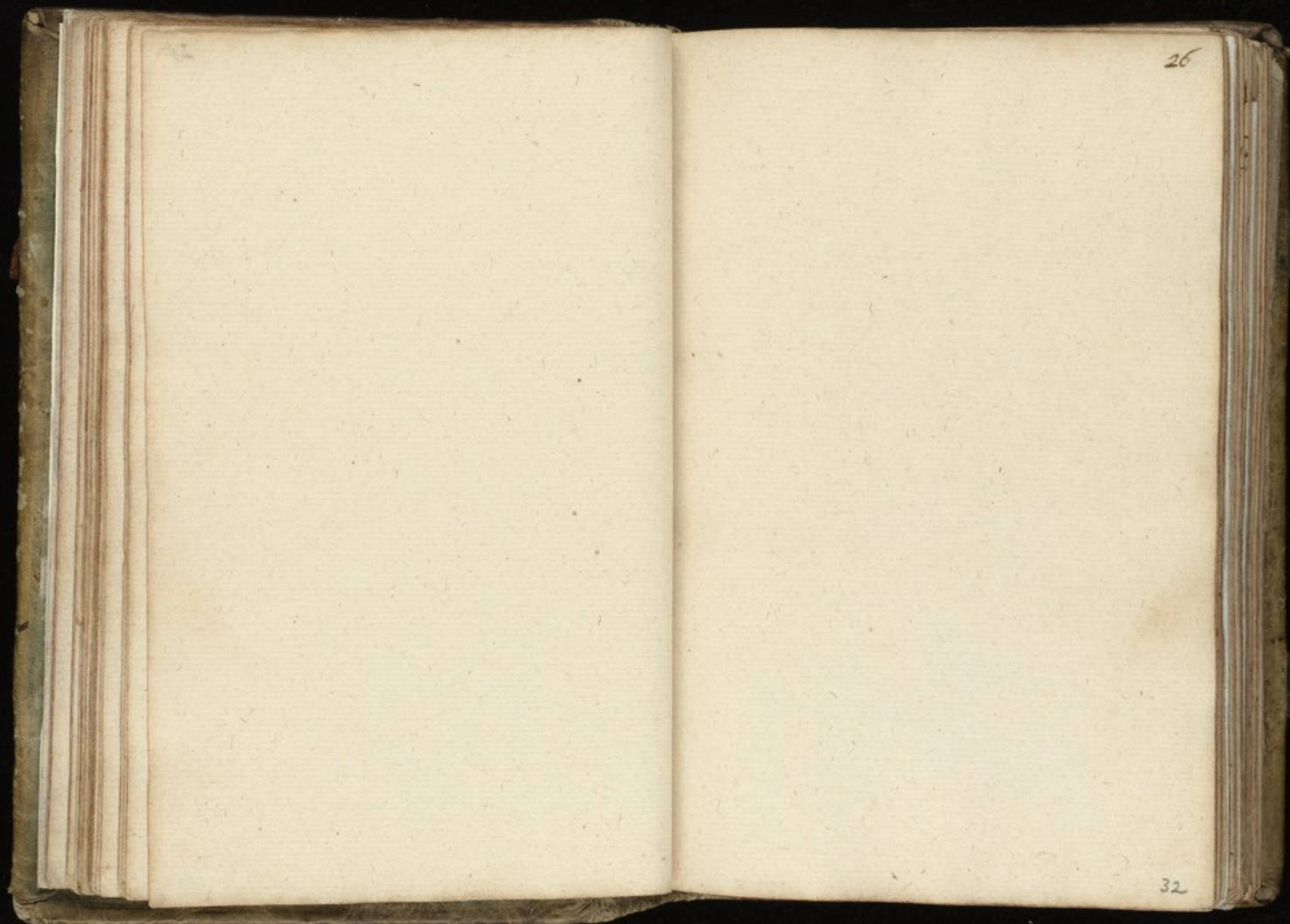




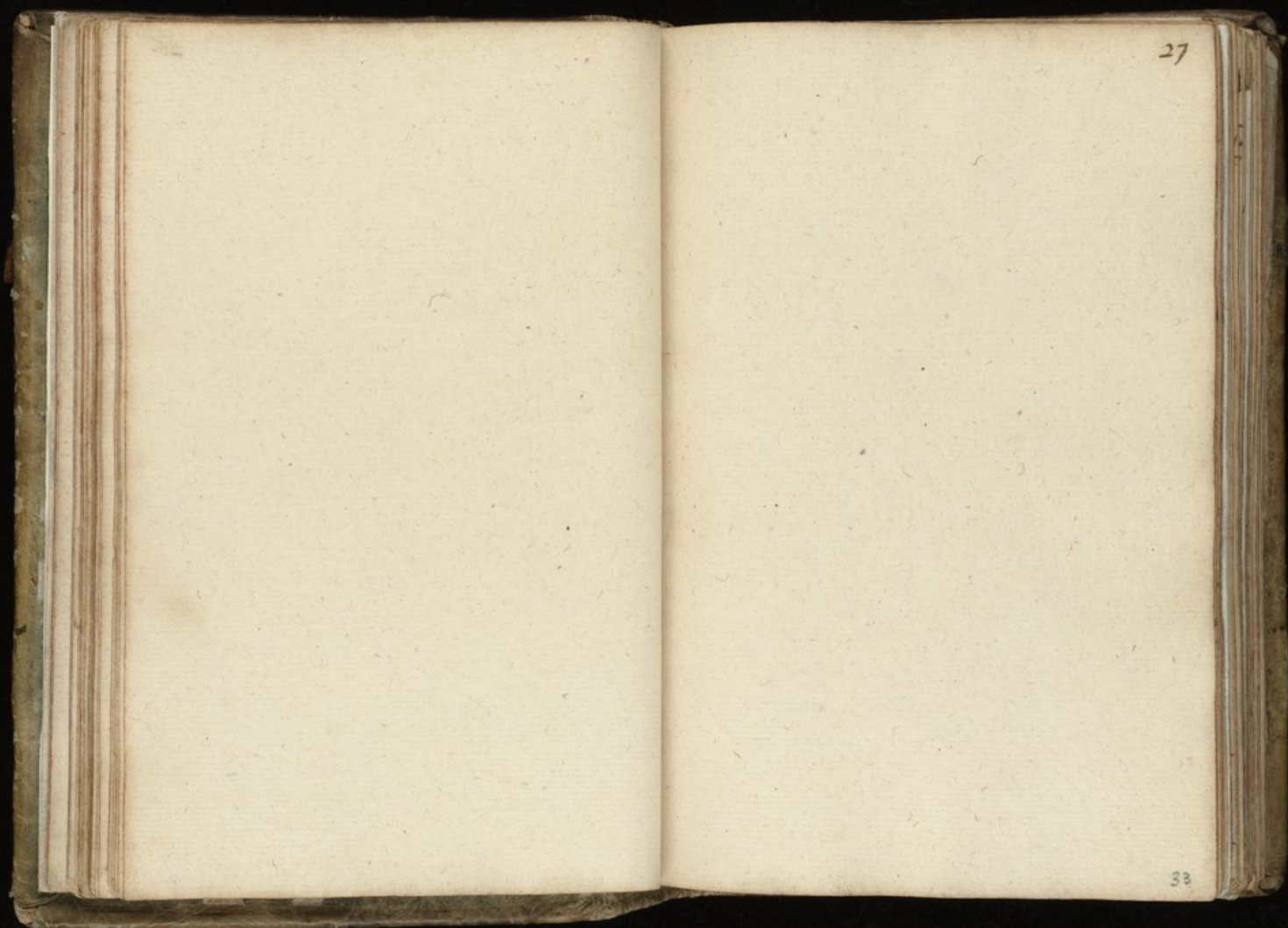


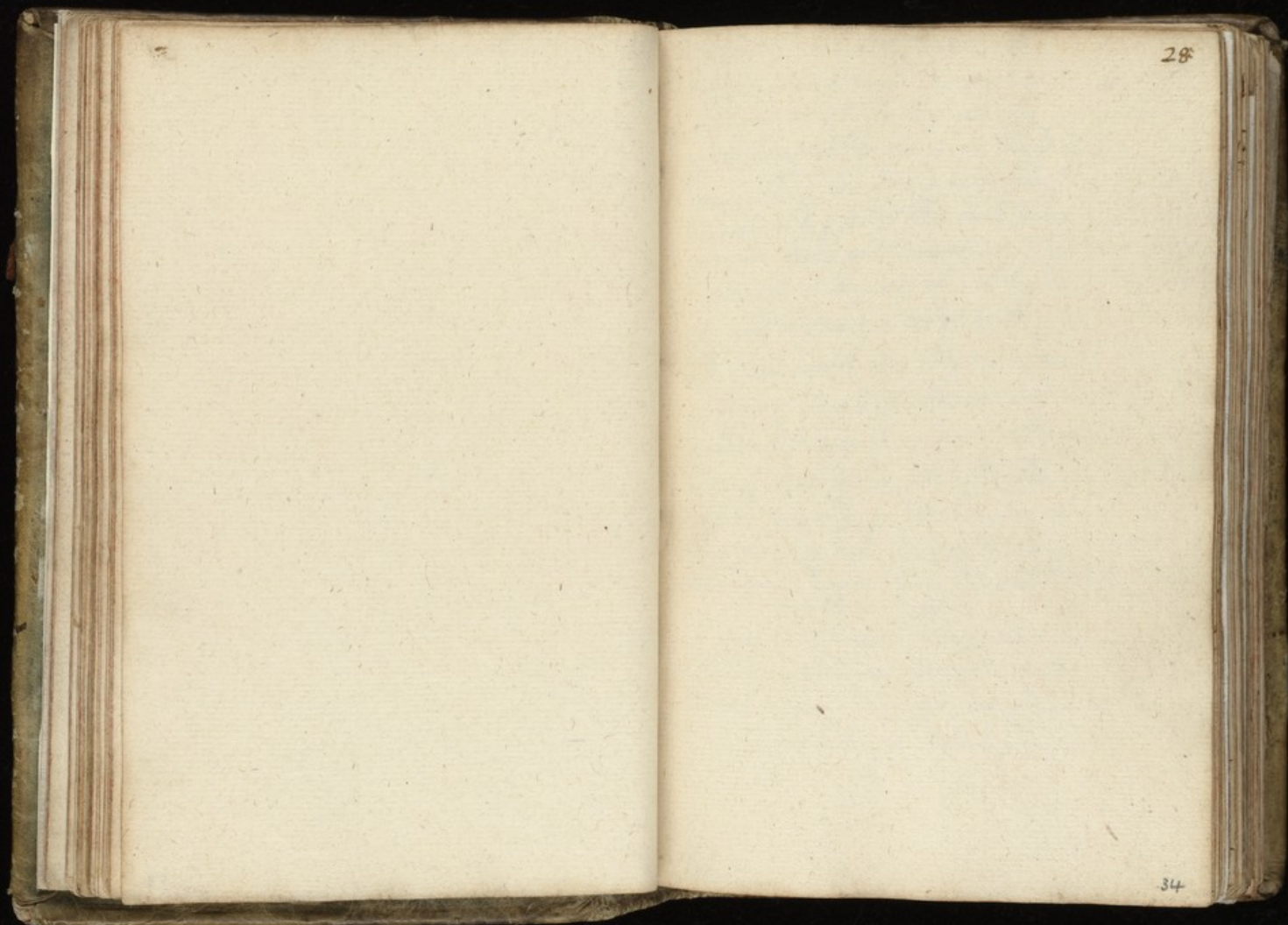
















to make fine marchall cakes

Take two pound of the whitest suger & laye itt ouer night in  
water & aquart of butter for mingling them with the finest  
wheat flower at first as you can brend them round rool  
them round & very fine & preat them very thicke with  
a small pebble & print them round about the edge then  
you take abroad pane or riddle on the fire with boyling  
water putt in as many as will laye out by the other  
they will to the bottom att the first & when they rise  
take them out if they laye out upon the other you  
must part them with a spomer with wood bre of  
wood made very fine: laye them on asfotte the  
part of false flower covered close: but first they  
must be wippte & drye: let you oven be very  
cheare sweet & bake them when they bryne to  
look: broken drawe them out presently # # #

the billywre cakes

Take pound of suger a pound of finest flower a little rosewater  
fresh butter & a few egges brend them together round put  
powder of yinger & rarrowayes round & preat them & preat  
them let you oven be hot & cheare sweet # #



*[Faint, mostly illegible handwritten text in a cursive script, likely a continuation from the previous page.]*

to make gingribread of allmoude

Take allmoude blauf & beate hem to perfett paff  
with suger as you doe for marigolde thuf then take  
alittle powder of sinamon & ginger anyfode tyroxid &  
alittle rofwatir mould it & put hem with mould &  
& gild hem #

To make very fine Biscuits  
Take 3 quarters of a pound of fine flower & a pound 32  
of double refined sugar beaten very small 3 or 4 blades  
of mace cut very small with a knife 3 spoonsfull of  
rosewater 12 egges & of them whiter the other 8 only  
the yelkes beat egges sugar mace & rosewater together  
one fower or more till all bee yrown white with beating  
when the oven is ready then put to the flower beating  
& mingling altogether very well with one good spoonefull  
in a trencher plate the bottom of itt being alittle but  
beard to keepe them from sticking sit it into the oven  
for doe the rest a pound of sugar will make 14 or 16  
rated: as soon as they rise they drawe them near  
the oven mouth & soe soon as they turne yellow  
take them out & turne them upon paper about an  
fower after when the oven is alittle cooler put them  
into the oven againe upon a cleane plate & let them  
stand halfe an fower to harden them take them out  
againe let them coole & keepe them for your use



*[Faint, mostly illegible handwritten text in a historical script, likely a continuation of a medical or alchemical treatise.]*

To make hydromel

Take next quartre of spring water & put to it 4 pound  
of english flour & stir it till it be all dissolved then  
boyle it till it wast 3 pintes straine it when the froth  
beginnet to looke alittle dark put it into a cleere to coole  
when it is almost cold make abrown toust & spread it  
all over with new yeast then put it into the boiler &  
cover it very close the next day when it is wrought  
up with a rap put it into a vessel when it have done  
working stopp it up & when it is cleare both it & the  
& will in ten dayes drinke it # # #

to make mead

laye your combe in water until then ripe then out  
a boyle the hallowe tillage with swete on a skine it  
theane hyppower it into a cleere to coole when it is  
cold tunc it into a vessel & lauge in the w. l. l.  
aboye of fine raine with beate flower & sliced  
ginger & nutmeage boyle it in a cleere quene &  
when it lise or finge it is fitt to drinke #

to make rosa solis or ros solis

34

Take the herbe called rose solis as much as will fill  
apottle pott wasch them wot then take apottle of aqua  
rouposita & put them both put them both in apottle  
& let it stand stoped those three dayes & three  
nightes the 4 day straine them into abowle & put  
around of suger beaten small half apound of licorice  
beaten into fine powder half apound of dated the  
stouch taken out & put into small perle & mingle  
them altogether & put them into aglasse & stop it  
close so as no ayre may get in then drinke morning &  
evening half apoonfull mixed with good stale ale  
it will restore them againe that are wasted in con-  
sumtion & raise a good appetite the rose solis must  
be gathered in June or July when the full of the  
moon in the sight of the day when the sun is set  
let all the rootes be cut away ###



To make treacle of herbes  
Take 4 ounces of powder of nutmeg 4 ounces of the  
powder of sand betony 2 ounces of powder of rue  
mingled all this in clarified runny limbeck the  
powders very well with the runny liquid abtreat  
it it is very good to cleanse & drive any evil  
out of the stomack. #

for an old stomack trouble

Take long pepper white pepper black pepper of each the  
weight of 2 groats: anniseed the weight of four. &  
ginger the weight of 4 pence beat the peppers grose  
& the seed & herbes very fine then wipe all with  
clarified honey like acethuary & take a little out at a  
point after meales #

an electuorie against melancholie

Take the inward seed of aspen kynd of & drenched of  
each alike quantitie stamp them fine searse then take  
the weight of 4 lb. four libras of this powder to laste  
a pound of white suger beaten fine & 3 or 4 spoonfulls  
of rosewater put the suger & rosewater into a skillet  
& melt the suger & stime it then put in the powder  
& boyle it a little till it come to an electuorie light  
put it up in a vial to take first & last #

to stanch blood when the wound is cut  
 Take the shells of gage eggs or lencs after the linc  
 be fashed burne them to powder & laye it on the  
 place till it will stop stanching #  
 another of the Crooked  
 Take fine oyle lincing & burne it to powder & laye it  
 on the place to light matter with it will stop stanching #  
 another  
 Take a blood stone & lauge it about your neck  
 to stanch blood on the nose  
 Take long down & bind it in apere of trefne or lane  
 put it in east flower of the nose it will stop it #  
 another  
 Take lime washed new from the kiln & stanch it with  
 water & laye it on the nose & let it laye till it stop  
 another  
 Take the skin of a frogge & laye it on a clean cloth & a  
 dring in the sun in summer time & when it is drie  
 laye it on the nose it will stop the matter but therof two  
 pces of the biggest of two false trowels & put  
 in east nostrill one: wiping your nostrills close on  
 both sides alittle while with your fingers & it will  
 stop the bleeding # # #

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 in east nostrill one: wiping your nostrills close on  
 both sides alittle while with your fingers & it will  
 stop the bleeding # # #





Syrup for the 2<sup>nd</sup> time

38

Take 2 poundes of english liquisil axle it & slice it very  
thun & brase it & steepe it all night in cleere running  
water take auncer of dunsseed & beat them p 2. brantle  
of Camerist aquarter of a pound of ruyson of the  
sun stoned salt: dozen fyng sliced boyte all thes to  
gethe in aquant of running water & that the liquisil  
is intused in liquisil & all untill salt be boyled  
away then straine it out very well let it stand &  
reole & then put it in a glass & keepe it & let the alife  
take a spoonfull or two att any time of the day but  
specially when it riseth & goeth to bed & #  
for the scurvie & aprellact & crincke

Take 2 quartes of white wine & 3 pintes of running water  
& put into it 3 handfull of garden scurvie grasse &  
2 handfull of water reissin & 4 orange or 5 rut in  
round sliced & boyle it in the water well then pour  
it cleare from the scurvie & mix the white wine &  
kepe it reole & drinke morning & evening & in  
the after noon att 3 or 4 clocke as much as  
you please # # #

44







To prevent convulsion fits  
Give the child the first thing it take after it is born a little  
medicate the quantity of salt: apoc in a little black  
berry water or white Saffrage water & give it no  
other thing in a lower after \* \*

for convulsion fits  
Take salt: apoc of black berry water put to it 7 or  
8 spoonfulls of sirup: of slow-will-flowers or sirup of  
marigoulds or both tog. then put 3 drop of rafter  
so much as it may make of the rafter take them well  
together & give the child two or three spoonfulls  
morning & evening take it together every time when  
you give it \* \* & is very good for convulsion fits

Take six ounce of sirup of single piony & one ounce  
of powder of rution root: stirred through a sieve &  
mixed very well with a stick: keep it a pot close  
stop'd & give as much the quantity of anuturage at  
a time in the morning & in the afternoon \*  
the sirup of single piony is very good to put in  
to the breast when you give it any if the child  
be loose give it sirup of wood sorrell in the  
meate instead of other sweetening \* \*



to make out to sleep

Take thyme of night 7th or atabla & saug about your nose 4l  
the same has proved true when nothing else would do it #

for the sickness & consumption

Take of liverwort one handfull, ab must stivy leaved  
of fool's foot of yarrow & rosemary topped of curry of  
stem salt & sand nine leaved of Saint tongue &c  
leaved of Jerusalem sage. one ounce of dried maid  
dunfaine. one ounce of flossie roots. one ounce of  
anagris. one ounce of leucis. salt of hyssop &c leaved  
of romney boyle all these in aquarte of running water  
till it come to a pint then straine it out & put in  
to it salt a pound or more of sugar or sugar candy  
& boyle them to a syrrupe & give the child two or three  
poonfulls curry morning by it selfe or in the  
beere it drinketh # #

And cure against the pestilence brought  
King Henry the Sixth

42

Take of rue, mandragora, fetherfew, sorrel, burnt of new  
salt, a poundfull of, trose & roots of dragon, altho. quail  
they wash them clean & sett them with a soft fire in  
running water, from a point to a quart & then strain  
them together through a linen cloth, you may put into  
it what quantity of sugar candy or fine sugar you like  
if this medicine be used before the purple do arise  
it will help & cure with Gods blessing #

King Henry the Eighth sent this to the  
Lord Mayor of London against the plague

Take red sage, leechgrace, Adonis, leucis, red bramble,  
leaves of eart, a poundfull, stamp them all & strain  
through a fine cloth with a quart of white wine a  
good quantity of ginger & mingle them well together  
take a spoonfull of it & you shall be safe for twenty  
dayes, nine times taking of it, is sufficient for  
a whole year by the grace of God, if the party be  
stricken with the plague before he have drunk  
this medicine, then the water of scabious, Scabious  
spoonfull, the water of bellony a spoonfull altho  
fine crystals & put them all together & cause fire  
to drint it & it will cure all the venous & be

48



but any botel or iare then take the l. qu. of  
brambles & elder leaues mustard seed & stamp them  
together & make a plaster therof & lay it to the sore  
it will draw out the venom of the sickness. For  
for the plague in the guts in man

Take the skull of a man or woman wash it cleane then dry  
in the sun after bread is drawn beat it to du. & c.  
boyle it possit drink & let the party drink morning  
& evening ad off ad need requirith

Take Ribwort: or long plantaine: one handfull  
beat it & put to it salt an ounce of hen seed  
beaten very small with the yolk of an egg & a little  
Barley flower all these well mixed together &  
spread good thick upon aforesaid the being a little  
taken off: apply to the grievous place plaster  
wise & renew it once in 24 hours

for a thir

44

Take the gum of storax & lay it in wine vinegar  
ten days then anoint the better with it  
to stin a sore

Take new milk & bowle apart of allum dix or leane  
soft cloth in it & lay it vpon the sore

for a thir in the mouth

Take the root of flower dante wash it & slice it  
& lay it in fix in running water with a few leane  
red of puyroyal & wash your mouth with it

another

Take the iute of plantain wine vinegar & water  
of dandasse roses & wash the mouth with it

another

Take wine vinegar dille red sage & running water  
& boyl them & straine the liqor then put a little  
cugle & luy & burnt alum & rub the mouth

for a thir or wound

Take dia palma & spread it on a peece of leather & apply  
it to the part ynnued

for a thir or green wound

Take the leather of an oke wifing lye by the pitir  
& nett as much as will cover the wound & it will  
heale it presently



for the paillet in the Land 45  
Take small soft or lavender both the flower  
and the leaf & distill it & wash the plate ground  
in the finer part of the salt. #

*[Faint, mostly illegible handwritten text on the left page]*

for paine in the backe  
Take rosemary sage tannomill: of rott of them a  
handfull stamp them all together & boyle them in  
may butter & anoint the backe with it worne #

another  
Take slaw p dry it in the sunne then pound  
it & take half a spoonfull in beere brothe the  
first in the morning & the last you take at  
night: You may make drinke with slaw iust  
copped & a little grated bread if you be weary  
of brothe: quinsie is very good boyle in brothe  
or the iust drunke in witt wine #



for setting of blood

47

Take smallage root bettoun pinks or sorrel mint  
wash them in good milk & squeeze it warm &  
for any in the stomack or infirmitie trouble

Take four spoonfulls of dragon water & the quantity  
of venice triacle at advantage mixe with  
it & drinke it: you may take the same quantity  
of mithridatum it is good for the head & all part  
if you sweate after it & have a care of cold  
you may take mithridatum in water imperial for  
the same trouble &

for the jaundis

Take the inner bark of albarbary tree soke it in milk &  
drinke it & another for the yellow jaundis

Take rosein & cut out the roes & fill the oyle with rapeseed  
oil & saffron then soke it leysurely then pill of the  
skin & bray it small with a spoon & cate it when  
you are fasting & take no other meat nor drinke of  
two hours after: but use some exercise: you must  
take this medicine three morning together & it will  
help you if you have provided it on many &

Take laurel: & grate it & put into a pott &  
cate it the first thing in the morning or in any  
thing you like best take the quantity of a pease  
of ginger at a time it helpe all faintnesse &

53

to rouse out to sleep  
Take betwixt stamp them & wiring out the iure<sup>48</sup>  
& drink it & another  
for the stone collic

Take a head of garlick roast it then it & brot it  
in adish with arouling pin put thereto a good  
quantity of pepper. Then take of unsalted butter  
than washed as much as both garlick & pepper  
per use them well together & make pills ther  
of as big as may conveniently be swallowed  
soul them in nutmeg & sugar. Then take one if  
that case not take a round at most but a third  
fasting take an hour after then take a toast &  
butter it well on both sides with fresh butter  
put it into a pint of the strongest ale you can  
get being soaked with the toast first then drink  
the ale & by the help of God it shall rouse young  
cold & for the wound

Take a spoonfull of the Grasse of wormwood with a scruple  
of aloes &



for paine in the teeth

49

Take rosemary Italked & burne them to coals  
then put them into a new linnen cloth & rub  
the teeth with it if there be any wound in the  
gum it will die & it will keep the teeth from pain

Rosemary flowers boyled in white wine &  
drank: in morning together fasting it strenght  
eth the memory & cause a sweet breath & cleau  
neth the stomack: # for a sweet breath

Rosemary balme of cast two poundes ad must  
survivegrass one ounce of nutmegge take  
apound of raisins of the sunne flowered & two  
ounce of lillies put into two gallons  
of good beere when it hath beene done  
working & when it is light or nine dayes  
old drink it #

after purgation

Take good rubarb two grained beat it into powder & steepe  
it all night in redde water & a little suger steame it  
& drinke it with warme at five of the clocke in  
the morning & fast three dayes after ###

for the droppes

30

Take pill made with aloes & salop & honey: every  
day take broth made with beal & sturvery grass  
boyle in it let the meat you eat be rotted dry  
rotted & all the other dyt as dry as you may  
restrain drink as much as you can but what  
you drink let it be the best &

another

Take browne & when your own is hot & r. an  
script put it in & burne it then take the asst  
& keep it in white wine & drink it  
as often as you please &

good for the swelling in the body & legges

Take roffertus allagavum & mint water & salt  
of every one salt a handfull out penyworth leuon boyle aloge then  
in five pintes of ranning water & let it settle to one pinte then  
strain it & drink it warme when you go to bed & take it  
in the morning & at noone & twile &

for the blood thynning after the measles  
or for the op of the

Take 2 handfull of agre-mony & 2 of smallage & 2 of violet leuon  
2 of forch two ounce of mad: r root: & 2 ounce of aniseeds  
agood handfull of the inward bark of barberry & 2 quart of white  
wine & 3 pint of ranning water & let the root be boyle the  
herb the herb put all together in a pottle & steepe it close with



with putt ouer the head of the peckin & let it stande  
sixe or a lounche in a little of boyling water  
to infuse the power it into another earthen  
vessel & then it close & set it in a rooke place  
& drinke the thicke part of aint every morning  
fasting take nothinge of two lounche after &  
drinke ab must every after nune so longe as  
it last &

to bring out the small pox or measles

Take a handfull of figgs & wip them throu with  
aloh then take a pint of stale ale & sett your figgs  
therin till late be consumed then straine them  
throu take adraught of the same drinke & put  
into it a little powder of englis sassaon & give  
the patient it warme to drinke & if it good to  
let the patient take neither brothe or beere but  
sute ab lounche figgs & last for the paucing  
boyled in them till the ninth day be over  
at first drye some sassaon & sewe it in a peece  
of laine or very thine cloth & put it to the throat  
of the patient it will kepe the pox out of  
the throat all many times they lunde & them  
from taking any thinge & & &

against the pestilence to cure arough in 2 or 3 dayes  
Take 2 or 3 l. ad. of gaslie theane putted throu  
them with laggd grise together wery well &  
when you goe to bedd warme the sole of your  
feet & anoint them ab lott as you see indure  
& all for the small of your legges wrape up your  
legges & feet in a wollen cloth & in 3 nightes  
you shall be well by Gods blessing &

against the pestilence for the head

Take small pox & small pox vander bethury sage  
egromony & murrell cutt in shewme of each alike  
quantity wash them throu throu & put them  
into a faire brasse pan & the powder of sassaon  
to make fine scalded into a pint of good white wine &  
put them into the brasse with a spoonfull of lounche  
& a spoonfull of the yonge of a boy that sucke  
bring ainsent nighte them will together & boyle  
them ouer the fire then straine them & put the water  
into a glass close stoped & when you will use it take  
a quarter & drop it into the eare if it wasp drie  
in the glass temper it with white wine & in fifteen  
day it will cure with Gods blessing & & &



**A.** Apertert y aproud good water  
to take away the scotts of the small pox.  
Take apint of running water & boyle it aquaue  
in y sum it & put apint of the purest white  
wine that you can get & let it stand untill  
it be almost roud & then you must take  
an ounce of serent ground very fine & put  
to it & sic: drawed of Camphire finely  
desolued & sic: brue it together sic: times  
then put it into a glasse stopp it close & use  
it at your neede.

to make the face shew y fair & take away scotts  
Take the seedes of milthous pull them skind of: then  
put to them alittle brane meale & worte the seedes  
into fine powder mixe them well together &  
make small rales of the with rose water & dry  
them in the sun & when they be dryed wash  
your face & laund with the rales & they  
will cause them to be very shew. xx

for the small pox & to bring them out 32  
let the patient take alittle disordurum or alittle  
mellitate or alittle vrid tucate in a small  
quantity of dragon water & make a good  
stave of time stoffe quilted with saxon &  
put it to the throat to keep the out the  
let them drink no beer but just ab figg sauce  
boyled in y all the good meate laste some  
& figg: It all first use it sic: the patient  
in be very sore & resten in the body then  
you may give the party a little more of  
very milk & sweetened with white sugar:  
but it must be used before you send any  
things to the patient to bring them out or  
not at all: you may not put any chine shew or  
feste lining till the 14 day be over: neither id  
it safe to wash or anoint with any thing  
till the 10 day & if the patient desire it then  
you may make alittle oymment in the top:  
droping of white wine & with a little water  
in face let it be warme & so often as they dry &  
the very thing you may supple it with a little.



for the patient that have the small pox  
you must be very careful that they  
take no cold neither keep them very hot  
for fear of fainting. then you must have  
some radical water or radical electuary  
at hand. for when you cause the patient  
to sweat with they will doo weare they have  
taken any thing to bring them out what  
you give them be very carefully ordered  
according to you find cause if the patient should  
to fall into a swoon. then you must forbear  
giving the fire. but if the patient in with fire were  
were boiled in water. then you must boyle  
al. the ~~conservative~~ <sup>conservative</sup> and water if the patient  
like it but if the loose be not so much as  
to weaken or faint the sick party you may  
not restrain it.

electuary against loose.

Take take an ounce of conserve of flowers of  
mull sirup of slow gill flowers powder of  
sennam 2 grains. powder of nutmeg 2  
grains. powder of clove 1 grain powder  
of mace 2 grains all covered with a little  
of mull sirup & mixed well with the conserve & sugar.

another for loose. & a cold stomack

Take conserve of roses redd roses two ounces  
of sennam three grains. of mace four grains  
of slow two grains. of ginger two grains  
all very finely powdered & sifted with a fine  
ny sieve mixed very well with the conserve  
the out of the conserve is the more binding  
you may take the quantity of a good nutmeg  
at a time & as often as need be.

for the small pox or swine pox to bring them out

Take sennam & saffron & mix it with custard four. the  
water of a lily. or any other fast thing whole if ground at the  
longe pepper one pennyworth of mace beat the seeds & powder  
doe them very fine & powder the saffron & give the patient  
all this in al. the state al. to drink.

To cause one to sleepe

Take violet leaves & lettuce & salt well in running water  
or better way water is better & put thereto an nutmeg and  
sper pepper seeds & let it seeth. then it with white sugar  
& strain it & let the patient drink it.

... to cause one to sleepe

Take a spoonfull of wine vinegar & add mull rose water two spoonfulls  
of oil of lavender & mix it into it some lavender whole beat & a hand  
full of red rose leaves & powder & mix them & lay them  
on a little cloth & spread it on the temples let the patient  
sleepe.



• every good broode to comfort Thomas 54  
 & nurse: to the body

60



for the wind of mother & rousellious f...  
Take of perilly: seafrage: & tunc of eart a land full: of  
bittoun three landfulls bavehaute three landfulls  
lit from be: dyed & b. tru to powder & batted in sauge  
with roots of sh. rompaine salt: aount: an ounce of  
gallugale. both dried beaten & sifted a quater of a pound  
lioreid: three good nutm. g. two rars of ginger.  
salt: a quaterworth of sumon. three pennyworth of mace  
two pennyworth of clove. three pennyworth of saffron:  
salt: a quater of a ounce of annysed. three spoonfull  
of fennel seed. all dried beaten & powder & sifted &  
mingled together keep it in awlitt: paper & in  
above close from the wind: & every quater of an  
pouer tak: salt: a spoonfull till sic spoonfulls be  
taken ### for our flat trouble with winde & flume  
Take Caraway seed ly rous annysed: Angelico &  
Romaine landbetoun & boyle them in ale. then work  
them together & when it is eight dayes old: drink  
every morning a good draught ###

Take foure ounce of Rorke sugar or sugar candy  
 & beat it very small & droppe fourteen or  
 fifteen droppe of the spirit of Anab. & make  
 mixe them well then make them up the bigger  
 part of a fower peny pecke & the thicknesse of  
 a false crown pecke if the be too strong take  
 the same quantity of the spirit of worru  
 wood & make them up as the other & take one  
 of them in the morning fasting & cate more  
 drinke nothinge of a fower after ###



every good water against Mischansoly 57

Take apottle of sacke & put it into afaire glasse

& stoppe it close & welen rosemary blossom put  
into it three good handfulls of the flower & stop

those againe till wallgillflower be blowne then

take a good handfull of those flowers either

double or single it is no matter two handfull

of row stop flowers of lillies of the valley

three handfull of burrage beu glab marigold

flowers of eart one handfull of damask rose leaues

six handfull of balme leaues six handfull then you

must add salt: aount: suament & three nutmeat

grossly beaten: one ounce of amyseed bruised & three

penny waight of saffron put all thes into the sacke

& the flowers stir them well together then stop the

glasse close & let it stand two dayes then put it

into a still being made very cleane & drye place

on the sides of the still with yast very close hang

two graines of muske in the glasse where in the water

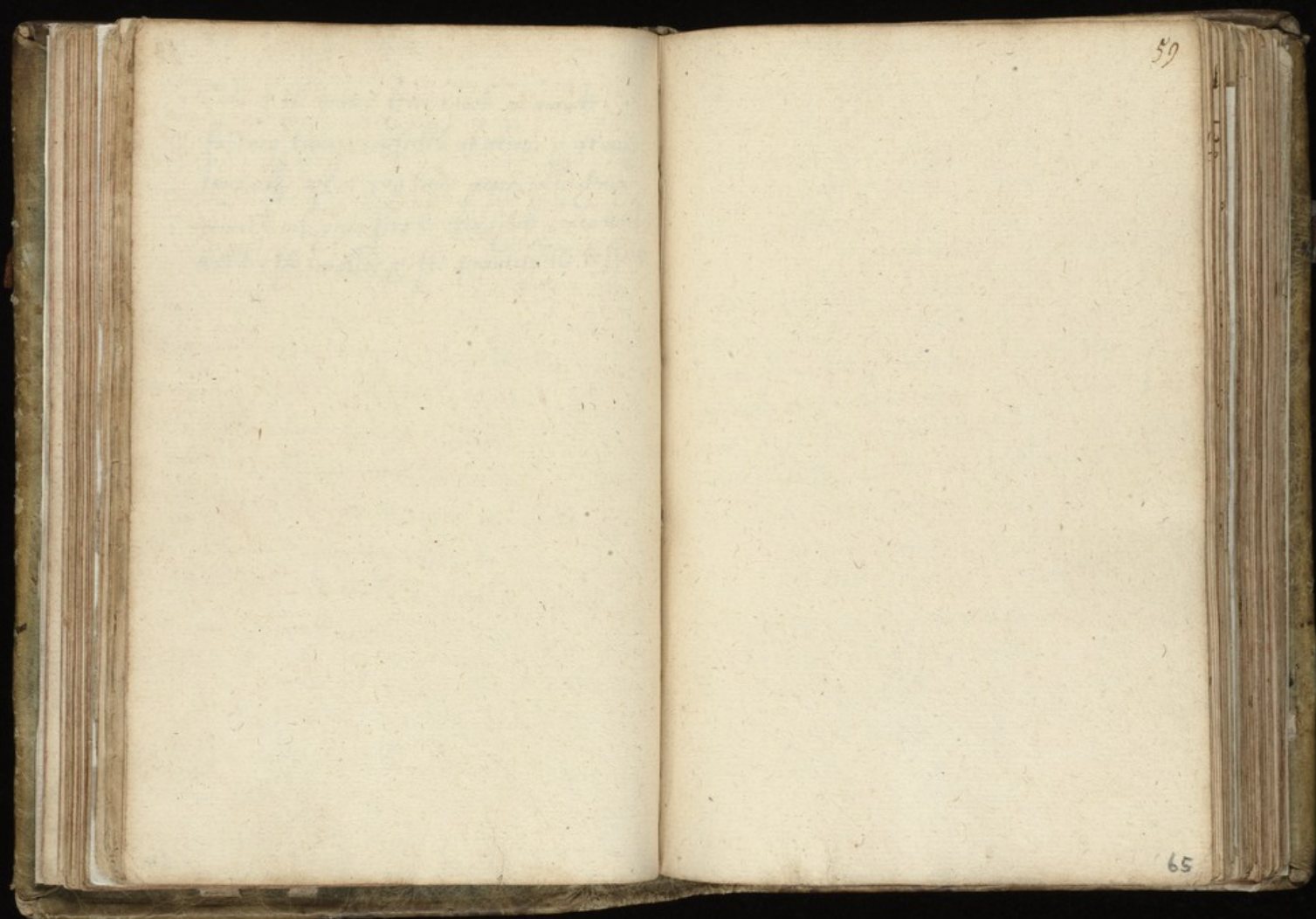
dropes & put in also six ounces of white suger

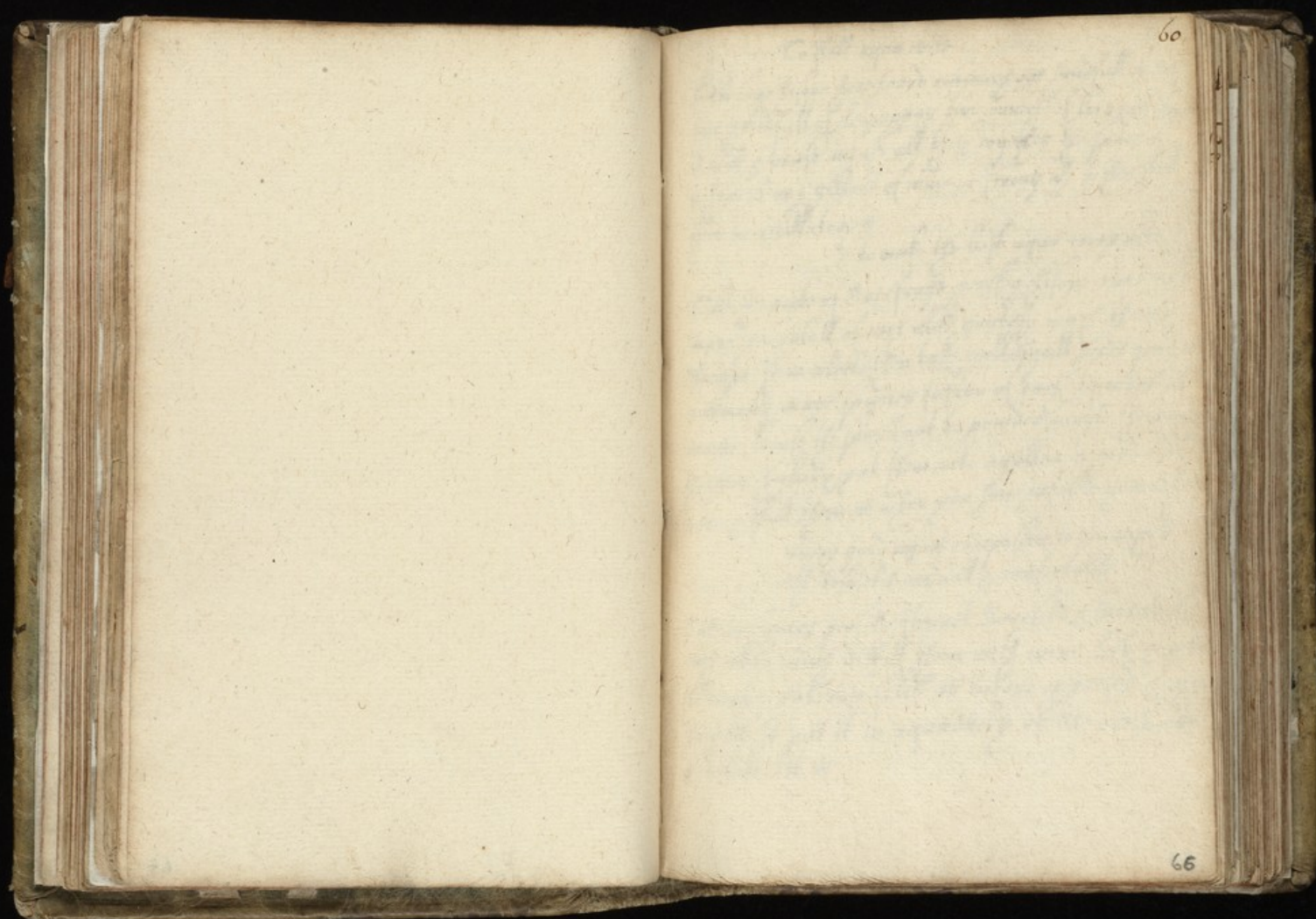
randie beaten very small distill it with a soft fire

¶ ¶ ¶

Take of the water three times in a week  
fasting two spoonfulls at a time & at any  
time also when you finde your selfe heavy  
soured: if your fire be too hott your water  
will be the smaller & the quantity the less.









To still aqua vite

Take sage lioure fore founde rosmary one poundfull of each  
two poundfull of elecompane two ounce of liorab (sage)  
it will be bruse infuse all these together the space of  
12 hours in 3 gallon of wine or strong ale & then still  
them in a stillatory #

to make the best aqua composita

Take the roots of Sage, frag. presly. lioure. time: rose  
many pennyroll of cast alke. quantity was the  
frag. lioure. then take gallingall pepper ginger  
nutmeg. mar. p. in a jar of cast. aqua. of  
soure. bruse the lioure not to powder mingle them with  
the green herbs & put them into a gallon of good red  
wine & still them & when you have infused them 12 hours  
#

every good aqua composita to be mixed  
with rosa solis rosiad & comfortable

Take rosmary presly. pressed & liorab of  
cast alke. must distill them with wine. let it into  
the water put rosa solis as before expressed & when  
you see it put it in a quantity of ale or beer  
& drink it #

Doctor Stent water namel aqua mirabilis

Take a gallon of Caston wine then take yallowale  
guyx runcmon nutmegs yracine thoub rowway  
sed of fennel sed of card one drame. then take sage  
mint redd rose wido margerum perruicoll pme  
minting all mother time pillitome rosemarie  
wido rammil p lavender of each one handfull.  
then bray the spich small & likewise the turbb &  
put them all into the wine together & let it stand  
to foure dayes then distill them  
in almbert p lye. the first water that is best  
then the second water by it self so you have this  
precious water \*

Good water to take att any time & after  
meals if any thing offend the stomack

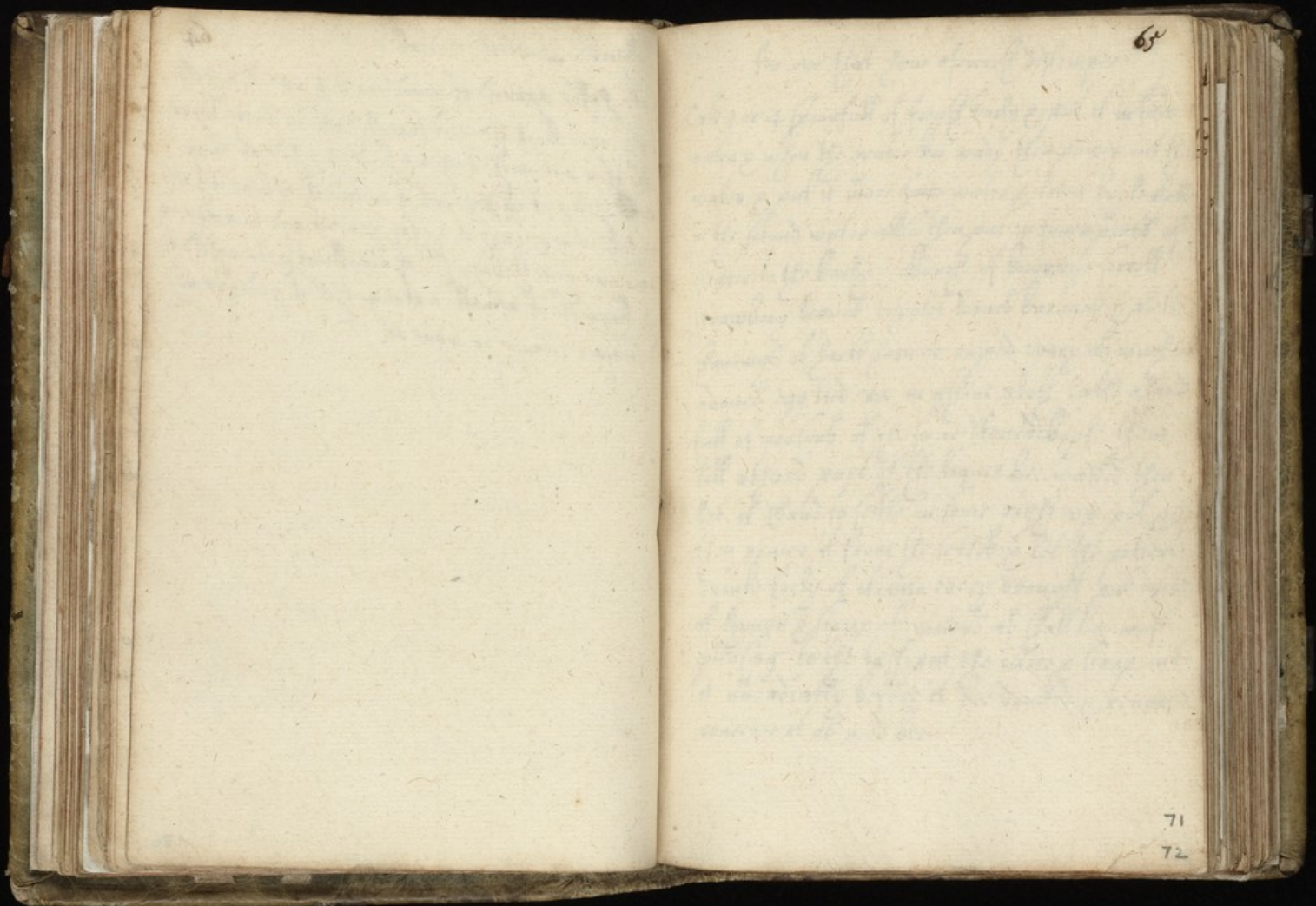
Take six handfull of rardus three handfull of spere  
mint & three handfull of wormewood pick them all  
cleane & spread them & strepe them in ab mull newe  
milk so will rouen them & let them lye all night the next  
morning still it all of in a cucle still take 7 or 8 spoon  
full at a time sweetend with a little suger \*



Take salt<sup>r</sup> a pound of wood sorrell. & a pound of salt<sup>r</sup>.  
loose sugar beat the wood sorrell salt<sup>r</sup> in four by it  
the. then put in the sugar & beat it 3 poundes more  
w<sup>th</sup>. then put in 2 poundes of m<sup>l</sup>tridate & beat it salt<sup>r</sup>  
an four more & so put it up for you use and to a man or  
a woman giue the. bignesse of a wallnut & to a child the  
the bignesse of a small nutmeg. this is good for any  
distemp<sup>r</sup> of the liver or ague &c.

Handwritten text in a medieval script, likely Latin, on the left page. The text is written in a cursive hand and appears to be a list or a series of entries. The first line is partially obscured by a large initial 'S'. The text is written in a dark ink on a light-colored parchment.



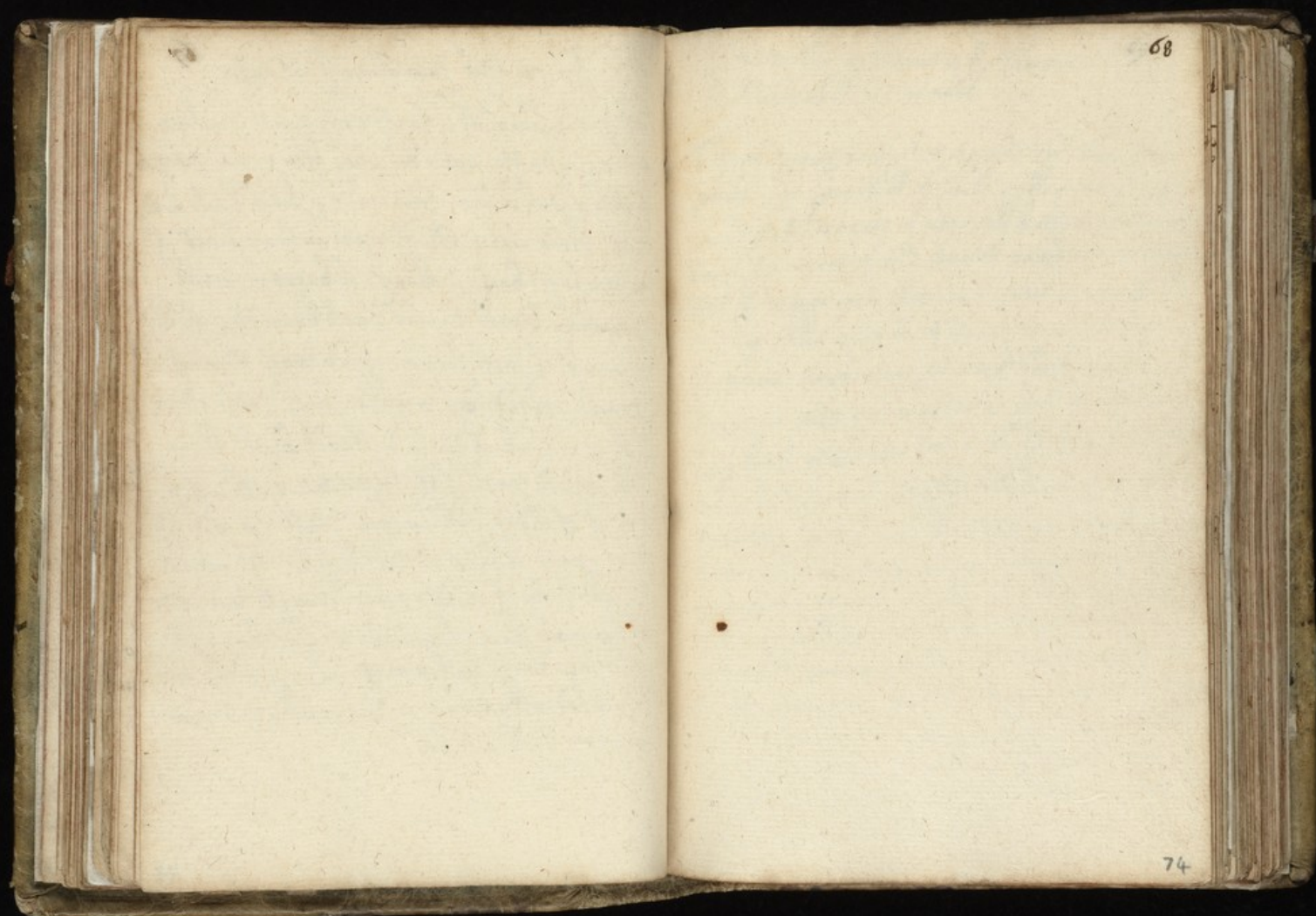


for our flat four afever & distemper

Take 3 or 4 Spoonfull of French barley & put it in faire  
water & when the water be ready then pour out that  
water & put it in more faire water & let it boyle a little  
in the second water also: then put in four pintes of  
water to the barley & abundance of burrage, sorrell  
strawberry leaues, violet leaues, burnet & slitt.  
flourings of larkes foot: or rasped ivory as much as  
advised egg tied up in a fine cloth lasse a hand  
full of reasens of the same. Stoned: boyle them  
till almost part of the liquor be wasted then  
let it stand to settle in some right up pot &  
then pour it from the settle: & let the patient  
drinke freely of it: into every draught put iure  
of lemon & sirup of violets as shall be most  
pleasing to the tast: put the iure & sirup into  
it immediately before it be drinke & renewe  
renewe it as used be









69

75

Lurabillub ointment or Balsamum  
Miraculous for wounds

610  
70

Take of Venice turpentine a pound. oyl olive three  
pint. six spoonfull of sack. yellow wax half  
a pound. half a ounce of naturall balsamum: one ounce  
Gamboge wort: of red sanders powder one ounce  
put the waxe into the shire & put it over the fire  
in a big skillett when it is thoroughly melted put in  
the Venice turpentine stirring fast with a rod till  
there is red rose water stir these very untill  
they boyle a little then take it of the fire & let it  
coole till the next day then take it out of the skillett  
again & put it into shire that you get all the  
water out of it. when the water is out put it over the  
fire again & when it is melted strain it well & put into  
it the said salt oyle: sack: the oile of St Iohn wort: the  
naturall balsamum & sanders stirring them all together  
that they incorporate then let it boyle againe for a short  
space so take it of the fire & the space of two dayes till it  
become thick & when it is thicke put it in a small  
small pott & cover it close with linnen that you may  
keep it for your use it will be good 20 yeres &  
the vertue of this balsum

76



1. It stoppeth the loaden by anointing the temple of  
nostrill with but bte. by applying a plaster of it
2. It stoppeth any burium or stald tapping by fire or water
3. It will leale any wound either inward or outward  
inward by assering or by being powdered wayne into  
the wound: outwardly applying fine lint dypt in the  
balsam melted & then an waxen plaister of the same  
laid upon it: it not only taketh away the paine  
but also keepeth from drawing forth all broken bones or  
splints or any thing else that may putrefie or fester  
If the breach be inward part: as the last: tute  
quite or live: be not perished it will leale in 7  
dayes or fewer times dr. long: provided no other  
thing be applied thereto
4. It leale any bruse or rut by depoying of lint in the  
balsam melted & a plaster of the same laid there to  
it: it will leale without any scarr remaining
5. It stoppeth the scistira or any other aile: proceeding  
from roud in what ioynt soever it be & taketh  
away & taketh any painfull greife proceeding of roud  
or moisture taken in the bone & sinews by anointing  
the place with some of it warmed & a plaster of the  
same laid upon it

*[Faint, mostly illegible handwritten text in a cursive script, likely a continuation from the previous page.]*

it stopp a fistula or any other old sore by it 72.  
never so deepe in any part of the body being applyed  
as afore directed # 11

7 It is a good remedie for one that is poisoned being  
presently taken the quantity of aquaviv. of an  
ounce melted & drunk with Sacke warmed # 11

8 It stopp the running of the urines being warm  
wrapt in nutmurge & sage & taken 3. or 4. pill. b  
at a time for certayne dayes together ... # 11

9 It cureth the feaver being taken with hyssop in  
sacke against of Sacke or broth ... # 11

10 It stopp the wind collicke or stit in the side by  
applyng thereto warme a good quantity plaistering  
four or five mornings together every morning for aquaviv  
of an ounce rubbing in it ... # 11

11 It stopp the pricking of the sores & draweth out the  
same or any pricking what soever ... # 11

12 It stopp the stinging of adders or any other like venomous  
beastes being daubed in warme milke ... # 11

It is good for them that are infected with the plague or  
marcell so it be presently taken the quantity auncer  
four mornings together ... # 11



th. 14 vertue of Lurath. this Balsam 23

14 It helpe the biting of a mad dog being melted  
e hnt deved e aplaster of the same layd over it  
15 It helpe any swelling or bruise e all rouds caused  
w/olfe sover...

16 It is good for sore breast. # "

17 It helpe our from vermin # "

18 It helpe digestion auointing the nauill e  
stomack therewith when the party goeth to bed  
this famous recipe I had from Mr. Botolph  
attende to keep abuse from gangrenous faulch

Take romand wormwood sic landfull bruse it in a  
mortar take the white of four eggs beat them  
almost to oyle then mingle them with your  
wormwood then set it vpon a flatting dish of  
roaled till the wormwood be through let then  
laye it vpon a round cloth so laye it over the  
bruse e it will take out the burse e keep it  
from gangrenous gangren e make it ab white  
ab the wole part # "

Take millilott & raimonill of eare 3 sandfull: welsley  
 & planting of eare one sandfull around of wort seely  
 such twelfe pound of verquill wags: three pound of  
 rossing apint of white wine. Spread the wags: & sett  
 & beat the rossing & put altogether in a castlen pott  
 & let it stand on the fire till all be melted together  
 then take it of rover it close & let it stand seven  
 dayes in a stiller then sett it over the fire & lett boyle  
 half an hower then take it of & straine it into dissh  
 putting a little water into the dissh bottom &  
 when it is cold you may fould it upp close in  
 paper & it will keepe four or five yeares ##  
 you must use this when you feele your paine  
 on the left side melt a little of it & putt apiece of  
 linnen leather the breadth of your hand or more pricke  
 it full holes & poure it on the flesse side of the leather  
 spread it thin & laye it to your left side when you  
 feele your paine ## ## ##



*pills for the stomack*

Take 2 dram of rubarb 2 dram of aloes 1 dram  
of agarick our ointment & half of the juice of  
staradob or woomwood all made up into the  
consistence of pills take of these 3 or 4 before  
dinner

*The spleene pills*

Take eight spoonfulls of water & two great spoonfulls  
of the finest loaf sugar & boyle them in a water  
bath to a very thick sirup then put in two spoonfulls  
of cinnamon water & let it boyle a little then put in  
these things viz Some Clove in powder ten dram  
Cinnamon of tartre our ointment

sugar of damaske roses our ointment & false sweet  
franch seed in powder our dram three then up  
well & take the dist of the fire & make them up  
into pills & take the waight of eighten xente at  
aboue if you keepe them dry they will last  
good a great while if moist they spoyle you  
may save all these things at an apothecaries  
take heed that you use not sugar of red roses  
instead of damaske for red roses are brought  
for the spleene

Take rapeseeds staid them in fair water & put them  
in a straine canvas & then take as many currants  
& plumpes them in fair water & draine out all the  
water from the rapeseeds then put the plumpes currants  
& the liquer into the rapeseeds & mixe them toge-  
ther & take two spoonfulls every morning for your  
breakfast & a little bread after this doe 3 weekes or a month  
months together & you will be good





Take half a pound of the filings of Steele which  
th. will make full value it in a iron pott  
untill it be redde sett then lett it coole againe  
then beat it in a iron or Steele mortar th.  
powder th. in a glass hab. powder.

The elixir for the greene sickness.

Take four ounces of ramoth beaten to p. &  
one ounce of prepared steele. tr. & small  
beaten six dropts of spirit of wood. wood. tr.  
tr. & the powder with all the surp. of rosb.  
put the prepared Steele & the powder of steele  
upon a plate mingle them with the surp. of  
rosb. & then put them into a mortar & beat  
& mixe them well together & put it in a  
gallie pott & after you have well cleaved the patient  
patient stomach with something & the body with  
purging give for this elixir twice a day in the  
morning fasting & three times after dinner every  
time the liquor of above immediately after the  
same taken it let the patient walk as longer or longer until

untill he be thoroughly fast this he is to  
continue this week in a month of our  
work. all the time he take this electuary  
for to take gentle purge of womin any  
day. ~~the first day~~ ~~the second day~~ ~~the third day~~  
the first day before the flower of the moon  
the first day take for blood in the foot.  
the second day give with gentle vomit & drink  
the third day purge  
the fourth day take the electuary & fast three  
days then take some warm brothe or posset  
drink & continue so longe till the sixth day  
& then one the seventh day gentle purge of  
womyn & then the electuary as before directed

a powder for the wind

78

Take mace flower small peper bayberry  
lystard date stones around of each salt an ounce  
a quarter of an ounce of lilly roots one ounce of  
sennam one ounce of any seed two ounces of  
redd fenell two ounces redd sage twelve penny  
worth of parmaty & the inward part of  
the dyler hulls burnt all they simpled must  
be made in powder before they be waiged &  
so small as they must be passed through a sieve  
ay sine then put in the sparmetery & mix them  
altogether then set on a chafin dish of ember &  
stirre the powder with your hand untill none  
the sparmetery can be seen then keepe it close in  
a bladder & when you need it take a spoonfull &  
drinke it ale or a little beere & fast an hour  
after it & if the patient be sore ground take a  
good handfull of parsley & twenty or thirty  
damaske rose pruned & boyle them in ale &  
straine them & then take two spoonfull of  
the powder & drinke it in this lilly cur &  
morning a little warmed # # #

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pills for the Stomach

80

Take two dram of Rubarb: two dram of  
Alab: one dram of Agaritte: one ounce of Sasse  
of the Syrup of Staradob or wormwood all  
made up into the consistence of pills take  
take of these three or four before dinner &

86



*[Faint, mostly illegible handwritten text in a cursive script, likely a continuation from the previous page or a separate entry.]*

for astringing in the stomack

Take agallant of running water then take three  
pound of rusted lime & put it in the water  
& stir it well & let it stand twentyfour  
houers then skime it well: & stir it very  
well againe & let it stand 24 houers more  
then skime it well: & stir it & let it stand 24  
more then skime the third time & power out  
the water cleare from the lime: then take half  
pinte of englist: Lony one ounce of anniseed  
one ounce of licorise bruse the seed & cutward  
& put them into the water & put all in  
a earthen pot or bottle stop: it close & set it in  
a little of boyling water & let it infuse & drint  
of this drinke every morning & every after  
noon & you may cutte it out of that pot  
you infuse itt in & put it into other bottles





For a Richme or Serenise  
in y<sup>e</sup> Eye

Take a few Leaves of Sullandine  
Ground two and fiftie Dayes  
Knap them together then  
Straine y<sup>e</sup> Juices from them  
and Heat it over y<sup>e</sup> fire and  
it will rise with a Scum take  
of that and what remains will  
be very clear; then put in a  
little fine Sugar or Honey  
and when it is cold drop one  
drop into y<sup>e</sup> Eye and you  
will find Ease in a few hours

To: Pickle Cucumbers and  
French Beans 87

Take halfe wine Vinegar and  
halfe brw. Vinegar and put  
therein a piece of allum sum what  
pepper a good quantity of salt sum  
ginger sliced sum fennell and dill  
Boyle them well to gether and  
when it is cold wipe your Cucumbers  
and put them in and doe them up  
close and in ten dayes time draine  
out the pickle and Boyle it and when  
it is cold put it in a gaind and doe  
y<sup>e</sup> same two or three times over  
they will keep the better: your Beans  
must be well boyled till they begin  
to be tender and when they are  
cold put them into the same pickle  
you must take them out with a  
Spoon and not touch them with  
fingers

10 Recipe to make chesapeake  
 Take 6 Gallons of milk and 2  
 quarts of cream set them for  
 a very tender curd drains the  
 whey very well out of it. brushing  
 it with as little as you can with  
 your hands when you have drained  
 it very dry take it and rub it through  
 a hair sieve and break a pound of  
 butter in it and yolks of ten eggs  
 well beaten and mingle them all  
 together then put in nutmeg mace  
 and sugar to your taste you must  
 plump your currants in a skillett  
 of water over a fire you must  
 bake them in a pretty quick oven  
 if you sell all of quantity you  
 must put in 2 pound of butter

90



To pickel French Beans  
 Take a pound of white wine  
 vinegar and salt and let them  
 stand till you have a  
 quantity to boyle them boyle  
 them and cover them close up  
 that no steame get out when  
 they are cold put in a pint of  
 Mace and a few cloves

To pickel French Beans 85  
 Put them into white wine  
 vinegar and salt and let them  
 stand till you have a  
 quantity to boyle them boyle  
 them and cover them close up  
 that no steame get out when  
 they are cold put in a pint of  
 Mace and a few cloves

32

96

92



### To Make Currant Wine

To Every 12 of Currant Stems  
and Grapes put a gallon of  
Water let it stand all night  
then press it out and put 4 lb  
of Sugar let it stand another  
night then run it through a  
flannel bag and put it into y<sup>e</sup>  
V-s-l bottle it when fine

### To Make a Burning Cinnamon

Take Barrow Hog Suet half  
a pound and a Spoonfull of  
honey and a piece of Butter  
about the Bigness of a walnut  
Boyle these to gether a bout  
a quarter of an hour, and  
when it is just cold stir in  
it the yolk of two eggs

### To Make Green Gooseberry Wine

Take your Goose berries at their  
full growth, top and tail them,  
to every 12 of goose berries well  
beaten in a mortar put a gallon  
of Water let it stand all night  
then press it out and put 4 lb  
of Sugar let it stand another night  
then lett it run through a flannel  
bag put into your V-s-l then to  
every gallon put half an ounce  
of Springeale, & solve in white  
wine and beat it up with your  
Wine you may stop it down in  
3 or 4 days bottle it when fine

### To make Cherry Marmalade

Take 6 lb of Cherries stone and  
Mash them as small as you can  
with a Spoon and Boyle them in the  
Juice shaw it in them, till they are  
very tender then mash them again  
then put in a pound of Sugar  
Boyle it to a marmalade and when  
it is cold paper it up and keep the  
glass constantly in a warm  
place

To Make Mead that  
Drinks like Cherry

Boyle a good quantity of Spring  
water an hour, put it in a tub,  
the next day to Eleven gallons  
of it put 30 pounds of honey  
hang it over the fire and when  
it is near boyling, ad the whites  
and shells of 18 eggs, Stir all  
well and as it boyles Scum it well  
that being done, put in 6 Small  
Sprigs of Rosemary: and cinnamon  
cut in pieces, about 2 inches  
long as much as a Spoon will  
hold; let it boyle in all two  
hours, then Strains it through  
a fine Sieve and when its quite  
cold turn it into to a Vessel  
that fits it, let it stand 6  
Months, then you bottle it then  
after a month drink it

A Noller  
To Make Mead

Take 2 pound of Honey to  
one gallon of water Boyle it  
very well one hour, Boyle in  
it one ounce of sliced ginger and  
a few bay leaves, when its boyl  
let it stand and settle then  
clear it off the dregs, the next  
day works it up with a wheal  
Bread toast, with yeast spread  
upon it, when it has stood two  
or three days, turn it up, and  
put in it the pills of two fresh  
Lemons, and within 8 or 10  
days you may Bottle it off



A Receipt for the Dropsy and  
Scurvy ~~prescribed~~ by Doct<sup>r</sup>.  
Brosen of Norwich

Take of elgimony

Harts Tongue

sol<sup>d</sup> foot

Sam<sup>e</sup> with

Burnitt

Take wood of each one handfull

Lycorish 2 ounces

Ringo. Rot 3 ounces

Rayson one handfull

Boyle all this in 4 gallons and a  
halfe of water unto 4 gallons  
then straine the Lyguor, worke  
and turn it and hang in a bag  
2 handfulls of Scurrevigease  
and one handfull of Sage.

To Pickle Walnuts like  
Mangoes

Take your nuts before they be  
hard when you can run a pin  
easily into them, put them in a  
kettle of water and a handfull  
of salt over a quick fire before  
they boyle take them out lay  
them to coole and when the second  
water is hott put them in before  
it boyle, take them out so thift  
them till they have had 4 waters  
then wipe them one by one when  
they are cold putt them in a  
stew pott then strow a good hand  
full of salt 3 or 4 waids of ginger  
licor as much Rubing pepper  
Mace clove 7 or 8 or 6 cloves of  
garlick lay a row of Nuts then  
Spice and then Nuts, till your  
pott is full cover them with the  
best white wine Vinegar and putt  
a pint of ready Made Mustard to  
a 100 of Nuts, and stop it very  
close, you may open it after  
2 or 3 Months

A Receipt for Dressing of  
Fisk

You are to put to the fisk as  
much Water as will cover it  
also one handfull of Salt and  
pint of <sup>white</sup> Vinegar, in want of  
that as much a gain of  
white wine or Claritt  
as also of Rosemary time  
Sweet Marjorum and winter  
Savory, of each of these a  
small handfull, 2 Onions  
quartered 2 roots of Ginger  
sliced, after the fisk is boyled  
it to remain in the licor  
close covered half an hour

A Receipt to Make Mead

Put your Honey comb into  
thin pieces, then steep it three  
days and night in water then  
strain it through a hair sieve,  
and put as much Honey to them  
as will make the water have an  
egg then boyle it with or without  
the rest of following as you think  
fitt Rosemary bay leaves Calms  
and Sweet Marjorum of each one  
handfull, tyed together, this  
quantity of herbs serve half a  
Hogshhead, then boyle it a full  
hour and keep it with skimming  
then strain it off and <sup>when</sup> it is  
cold, worke it up as Beer with  
yest tun it before the yest fall,  
and when it has done working  
in the Vessel, Rans in a conuise  
bag, with Mac-clover cinamond  
ginger and Nutmegs of each half  
an ounce sliced or bruised then  
stop the bung close the must  
stand half a year before it  
fit to breack, and if your



Your Honey be good it may  
stand a year, before it be settled  
one quart of honey to 4 of  
water will do, if you have  
no comb and put in one  
ounce of Caraway seeds  
bruised with your spicer.

To Make Ginger bread  
Take 6 of Powells 7 pound  
of the finest flower three  
ounces of white Ginger, beaten  
and sifted, two ounces of Cloves  
beaten and sifted 2 ounces  
of Caraway seeds, a pound of  
Orange peel and Lemon  
peel and Citron cut your  
sugar into small pieces  
Mix all with the flower, but  
the flower must be very well  
dryed first then put in the  
seeds and work it into  
a little paste make it in  
flatt cakes of a pound apiece

Each, and lay them on tin plate

White Honey  
must be  
well  
mixed

to good it may  
be for its settled  
honey to 4 of  
do if you have  
and put in one  
wayward seeds  
your spices.

to Ginger bread  
Droact 7 pound  
flower three  
to Ginger-bread  
two ounces of (chard)  
and sifted 2 ounces  
of a pound of  
of and Lemon  
brown cut your  
into small pieces  
the flower, but  
up to very well  
then put into  
and work it into  
make it in  
of a pint a pound

back, and lay them on a napkin

## Tricario of Rabbits

Cut the Rabbits in small pieces as for roasting,  
keep the Heads & ribs for gravy. Wash the Rabbits  
in warm Water, then lay them in warm milk &  
Water w<sup>ch</sup> if time will admit may lay a night.  
Wash of the milk in warm Water; put the Rabbits  
into a stew pan w<sup>th</sup> Lemon peel, a piece of Onion,  
whole pepper, & a little Thyme, when stewed enough  
put the Rabbit into a pot close covered & set by the  
fire till the gravy is ready: boil the Heads & ribs  
in the above Liquor, adding a crust of bread when  
the gravy is wasted to a pint, strain it off, then take of  
all the strings & loose skin of the Rabbit, put it into  
the stew pan w<sup>th</sup> the gravy, two spoonfulls of Catfish,  
a little Wine, a piece of butter the size of a Walnut  
w<sup>th</sup> flour, butter & braided, when enough add abt a  
jill of Cream, the yolk of an egg boild hard, braid the  
egg carefully in the Cream, mix these together &  
garnish it w<sup>th</sup> sp. parsley for more properly speaking  
served by the fire & sliced Lemon



Your Honey to good it may

Each, and lay them on tin plate  
buttered, your Oven must be  
hotter then your hand, a bowl  
an hour will take them, as  
soon as you draw them out of  
the oven, have ready some  
Boylng Water, Lilt your cake  
up edge waite, and pour some  
Boylng water over the top of  
them which will sett a gloss  
over them

To Make Elder Wine  
Take to every Gallon of  
Liquor 5 pounds of Malaga  
Raisins, Boyle your water, and  
when the Violent heat is of  
pour it upon your Raisins  
which must be chopt pretty  
small, and the great stalks  
must be picked out if you can  
put the Raisins into a tub  
with a top hole, cover it up  
close whilst it is warme, and  
stir it twice a day, and it must  
stand 8 or 10 days, but the  
day you draw it off you need  
not stir it, because it will  
not draw off so fine when  
you draw it off, put to every  
Gallon of the liquor a full  
pint of Elderberry Juice and  
your Juice is best baked only  
putt your Brandy into a pott  
and lett it be baked in a  
pretty hott ~~oven~~ oven and  
when it is cold straine it off  
and squeeze the Brandy in  
a cloth, a pint of Juice to a

Gallon of Liquor, and then turn it  
up, lett you tub be quite full,  
and keep it filled up as it work  
it will not have done working,  
till near a fortnight, when the  
High working is over, it will  
fall into a rising, and then you  
may dose down the Bung, but  
leave the ppg open <sup>for</sup> a little while  
if it does not fly when you pull  
out the ppg you may dose it  
down with clay very close, and  
be sure the tub is quite full,  
you may make a small Sort of  
wine, putt upon your Raisins  
after your first is drawn off  
a bout a third of the quantitie  
you putt on the first, and lett it  
stand about a week, and then  
straine it off and squeeze the  
pulp and order it as your  
first



To Make a Cake

Take half a pound of single  
w. fine loaf sugar half a  
pound of flower dryed well  
five eggs well beaten a  
Spoon full of Brandy and  
a Spoon full of carraway seeds

For a Cough  
Take halfe a peck of Turnips  
and quarter of a pound of  
Eliocompaine Root, ten  
pippins Pare them and slice  
them and put them into a hop  
still and still them altogether  
Take the Water and boyle it  
to a Summe and drinke of  
it for a Cough, in the boyling  
of the Summe you may put  
in a little Liguorish and  
Sweet Honeyed

To Stop a Cough  
Boyle 2 ounces of burnisharts  
with a little Cinnamon & part  
of the bottom of a white loaf in  
3 quarts of spring water to 2 quarts  
strain it & drinke the clear liquor  
with a dry little wine instead  
of beer

For a Cough  
Take two Spoonfulls of pearl  
barly pick it then Boyle it in  
a quart of Water till half  
be consumed then strain it and  
put it into a Skillet againe  
and put to it as Much ~~Water~~  
Milk and let it stand over the  
fire, and Seale but not boyle it  
take it off and pour it into a  
pan and as it coole stir it now  
and then that no Scum may  
gather upon it then May the  
patient drinke of it at any  
time



*Cardinal Bitters*

Take a pint &  $\frac{1}{2}$  of best brandy  
put it into a quart bottle then  
put into it the chips of 18 Card  
rangers, 2 an ounce saffron  
 $\frac{1}{4}$  of an ounce indian snake  
root & one dram &  $\frac{1}{2}$  scutell  
powder, keep the bottle by or  
near the fire side at least 14 day  
shaking it well every day but  
cork not the bottle too hard,  
then strain it thro' a flannel  
bag for use

*to make a rabbit pike*

Season them <sup>th</sup> pepper, salt, nutmeg, oysters,  
capers, large mace, sweet herbs & butter

Cordiale Bitters

Take a quart of red wine 2 drams  
Indian snake-root 2 drams  
gentian,  $\frac{1}{2}$  a dram scutchmed  
Griseb, the chip of C. (with orange)  
 $\frac{1}{2}$  an ounce of Cardus sedr a  
little sanctuary, steep it in the  
with wine 3 or 4 day & then  
drink it

For a Consumption or Dropsy

Take one pint of Pylatory.  
in the well Juice to a pound  
of 4 or 5 lbger Bayle it to  
a Linen, and take two Spoon  
full every night going to  
Bed

It will Drink for a Necklock  
fever

Boyl in water  $\frac{1}{2}$  of pearl  
Early in 5 pints of Spring  
water to 2 quarts, then  
Strain it & drink the clear  
liquid with an equal quantity  
of new cows milk twice in a day  
at least & going to Bed in the morning

Mr. Sherman's Purg

Take 3 ounces of Seneca  
1 dram Salt of Tartar  
in half of water 12 hours  
in 2 pint of spring water  
then simmer it over a fire  
till full half be wasted  
strain it off & add 1 dram of  
Cream tart. & drink it



To make Lemon Brandy  
Take 3 doz Lemons & Squeeze them  
thin. steep this <sup>Chace</sup> in 12 quarts  
of brandy, let them stand steep  
7 or 8 days, then strain <sup>it</sup> off,  
squeeze the Lemons & take the  
juice with 5 pound of C. Sugar  
& 8 quarts of Raining water  
& Boyl them together <sup>but</sup> first take  
the white of 8 Eggs beaten well up  
& put ym in before y<sup>e</sup> hang it on  
to catch the scum that it boyls  
up an hour, taking the scum  
with your fingers & w<sup>ch</sup> cold strain it  
thru a Linnen Cloath, till put it  
into a vessel w<sup>th</sup> a quart of orange  
to keep it till its other is ready  
to put to it, & then draw it as  
y<sup>e</sup> please

To make Hamode Beef  
Take part of half a leg of Beef cut  
it into peices, and season it with  
Salt and Salt peter & let it lay so  
48 hours then Season it with Nut-  
meg cloves pepper and Sweet herbs  
then lay it into a pot with some  
butter, and cover it down close w<sup>th</sup>  
apast, let it stand in the Oven all  
night, then put it into a pan  
& press away all the Liquor and  
when cold melt butter and pour  
over it

x To Collar Eels —

Take the Eels and split them take  
out the Bones, season them with  
pepper Salt nutmeg cloves and  
sweet herbs, then broile them &  
tye them up with a filleting,  
then boyle them ~~well~~ in water  
with salt pepper and sweet herbs  
& a little wine vinegar, and when  
they are cold then take them out  
but keep them in the same liquor  
with clarified butter.

To make a Sack posset  
Take 3 pints of Cream boyle it with  
a grated nutmeg, and put in 33.  
Eggs beat them well with 6 spoon  
fulls of Cream then strain it,  
mix a pint of Sack with it and  
a pound of Sugar keep it on the  
fire stirring it till it be thick  
then boyle the Cream and pour  
it out of the pitcher so that it  
may froth then cover it close  
close by the fire let it stand an  
hour



To make Pearly Cream

Take one ounce & half of Pearl barley  
boyle it in two or 3 waters then put  
in 3 pints of cream, then boyl it at  
a little mace, then beat up 4 whites  
of eggs well, then take it off the fire &  
mix them, then lett them boyle a  
little & put in a little orange flower  
water

To make Jellys

Take 6 calves feet take out the  
bones & cut out the Grinders and  
veins, then lay them in water  
till they be white, then boyle them  
in 6 quarts of water two hours,  
then take a little out & lett it cool,  
if it be jelly tis enough, then pour  
it from the feet & lett it stand till  
it be cold, then take of the Skum, then  
take jelly from the Settlings, then  
melt it again, put in half a pint

of white wine, the jure of 6 Lemons  
& whites of Eggs sweeten with  
double refined Sugar, boyle it thick  
and straine it through a Jelly-  
bag twice, if ye could buy any a  
little Saffron will make a very  
good yellow, a little Rhoad will  
make a very good red, if ye  
make it hard to a pint of  
water take one ounce half horn

To make an Orange pudding

Take an Orange nip out the juise take  
half the peltle boyl it in two severall  
waters put to it a whole candied peeke,  
beat it in a mortar, put to it half  
a pound of double refined Sugar &  
the juise of the Orange, put in 7 Eggs  
put in half a pint of Butter clarifyd  
put in the juise of a Lemon mix them



well together, put them into a dish  
with salt under a cover & let it be  
baked 3 quarters of an hour

To make a Pudding of Chickens  
or Rabbits

Take 6 chickens or Rabbits cutt  
them in peices as bigg as oysters  
then put them into a frying pan  
with 2 or 3 blades of mace a bundle  
of sweet herbs shallot anchovie  
take oysters 20 bails of forcemeat  
a pint of white wine 2 Ladle full of  
strong broth lett it stew together  
till they be enough putt in half  
a pound of butter and the yolks  
of Eggs keep it stirring till it  
be thick then garnish your Dish  
with Barberries & Lemons

To make Cowslip-Wine  
take 6 gallons of water 10 pound Sugar  
beat up 6 whites of Eggs put them  
into the liquor boyle it  $\frac{1}{2}$  an hour  
when it is cold sett it a working  
Slice in Six Lemons, and when it  
is wrought putt in a pound of  
Cowslip flowers, then let it stand  
three day then nip out the juice  
and turn it into a vessel with  
2 or 3 Lemon <sup>peels</sup> ~~peels~~ and let it  
stand 3 weeks then bottle it



To make a Karrot-pudding  
take a quart of milk, a three half  
penny white loaf 6 eggs leave out  
4 whites, put in a quarter of a  
pound of Butter melted beat up  
with the eggs sweeten it to yr taste  
put in a little nutmeg and a little  
rose water some salt, and grate  
in two handfull of red Karrots  
½ a pound of Currants then butter  
the pan and bake it —  
or thus —

take a penworth of Karrots boyle  
them till they be soft then pass  
them thro a sieve take a pound of  
the red & put in Cinnamon and  
nutmegg 6 eggs straind 2 pints of  
butter melted 1 pound of Currants  
plump them in water before ye put them  
in, sweeten it to yr taste put in a glass  
of Sack.

To make Scotch Collops  
take a leg of veal cut some of it in  
thin slices bruise them season —  
them with pepper nutmeg mace  
salt and sweet herbs, make some  
balls with the rest, to make the  
balls shred the meat with some  
boof suet and sweet herbs, season  
them with the same spices ye  
did the meat, give the balls a little  
boyling <sup>in</sup> with some water then  
take the same liquor & put it in  
a frying pan with some butter,  
fry your Collops in, put in an  
onion prickt with cloves, shallots  
gravy oysters a glass or 2 of Sack;  
when the meat is enough then stir  
it up w<sup>th</sup> yolks of Eggs & fresh butter  
lay some fry bacon about the meat  
& serve it up.



To Stew a fowle  
bleed him under the lower fims  
into a pint of Carret and half  
a pint of water and a bunch of sweet  
herbs and a little pepper mace and  
nutmeg slic<sup>d</sup> lett him stew first on  
one side then on the other put in  
an aneloviz then lett it stew a  
quarter of an hour put in half  
a pound of butter beat it up thick  
and serve it up—

To pott a Hare  
putt ye hare after tis fload into an  
earthen pott with 5 or 6 spoonfulls  
of water, scower it, broil just thro<sup>th</sup>,  
then bake it till the flesh & sinews  
come from the bones which take off  
beat in a wooden bowle mixing as powder  
of the Gray with it set ye oyl at it then  
searce it & put it down into a pott &  
ing melleo butter over it

meddhat was made for Gr Dorc  
Sty Esm<sup>an</sup> February 1731.

3 pound Honey to 4 Gallons of water  
at 1/2 pound shon-razons, 6 oz turkey  
-currants, w<sup>th</sup> a bagg of Ingredients inf  
6 h<sup>rs</sup> to 3 Gallons

to cure the Bitting of a mad Dog  
take of the leaves of Rue pickt from the  
stalks & bruisd Six ounces. Garlicke  
pickt from the stalks & bruisd, Venice  
treacle or mithridate, & the scrapings  
of pewter of each 4 ounces. Boyle all  
these over a slow fire in two quart  
of strong ale till one pint be consumed;  
then seep it in a bottle close stopt.  
& give of it nine spoonfulls to a  
span & woman w<sup>th</sup> keene mornings  
together fasting & Six to a Dog; &  
supply some of the Ingredients from  
the Liquor w<sup>th</sup> is straind to the bedden place  
the rest was taken out of Calthorpe Church in Lincoln-  
shire where many of the town were bitten by a  
mad Doge wh<sup>ch</sup> first took the manerie did w<sup>th</sup> it





a Marrow Pudding

Grate a pound of Apples & put  
them into a quart of cream beat 20 Eggs  
very well & mix into it, sweeten it to  
your taste mix in a nutmeg grated  
set it on the fire keep it stirring till  
it is thick then have ad with the Cotton  
butter & the Prim coverd with puff past  
put in the pudding & stick in Sounded  
of marrow; dust on a little Cinna-  
mon stick it all over with sliced Lemon  
citron, & orange-root, strew it all over  
with plump Currants & hang it of  
the Sun, then bake it in a quick oven.

1733 June 23<sup>th</sup> a red set pain in the  
Stomach

1 Dram of Scud-neal  
1/4 of an ounce of Myrror  
to a pint of the best brandy



a full discovery of the Medicines given by  
mr Joanna Stevens for Cure of the Stone  
& Gravel. & a particular account of my  
method of preparing & giving the same.  
My medicines are a powder, a  
Decoction, & pills: the powder consists  
of Egg-shells & Snails, both calcined —  
the Decoction is made by boiling some  
herbs (together with a ball <sup>ch</sup> consists of Soap  
swines & cresses burnt to a blackish, & horse  
in water: the pills consists of snails calcined  
with carrot seeds, Burdock seeds, Ashen  
hips & Hawthes, all burnt to a blackish,  
— Soap & honey —

The Powder is thus prepared

Take hens Egg-shells well drained from  
the whites, dry & clean, crush them small  
with the hands, & fill a crucible of the <sup>th</sup> size  
(which contains near 3 pints) <sup>th</sup> them lightly  
place it in the fire, & cover it with a tile,  
then heap coals over it, that it may be in the  
midst of a dry strong clear fire till the  
Egg-shells be calcined to a grayish white

111  
now acquire an acid salt taste: this will  
take up 8 hours at least. after they are thus  
calcined, put them in a dry <sup>clear</sup> earthen pan  
which must not be above 3 parts full,  
that there may be room for the swelling  
of the Egg-shells in slaking. Let the  
pan stand in a dry room for two months,  
& no longer. in this time the Egg-shells  
will become of a mildest taste, & that  
part which is sufficiently calcined  
will fall into a powder of such a fineness  
as to pass through a common hair sieve,  
which is to be done accordingly. in like-  
manner, take garden Snails with their  
shells cleaned from the dirt, fill a  
crucible of the same size with them  
— whole, cover it & place it in a fire, as before  
till the shells have done smoking, which  
will be in about an hour, taking care that  
they do not continue in the fire after that.  
they are then to be taken out of the crucible  
& immediately rubbed in a mortar to a fine



powder, which ought to be of a very dark  
gray colour. note if pit-coal be made  
use of it will be proper in order that the  
fire may sooner burn clear on the top.  
that large linders & not fresh coals be  
placed upon the tiles & <sup>thus</sup> cover the cru-  
cibles. these powders being prepared  
take the egg-shell powder of six crucibles  
& the ~~small~~ powder of one mix them  
together rub them in a mortar & pass  
them through a Cypros-sieve. this  
mixture is immediately to be put into  
bottles which must be close stopp'd &  
kept in a dry place for use. I have  
generally added a small quantity of  
turneps crests burnt to ash & blackish &  
rubbed fine; but this was only with a  
view to disguise it. the Egg-shells may  
be prepared at any time of the year but  
it is best to do them in Summer. the  
crucibles ought only to be prepared in May,  
June, July & August, & September.

to be done in 1/2 pint of these grounds

The Decoction is thus prepared  
take 4 ounces & a half of the best allicant  
soup beat it in a mortar to a large  
spoonful of Swines (crests burnt to a  
blackish) & as much honey as will make  
the whole of the consistence of paste let  
this be formed into a Ball. take this  
ball, & green Chamomil or chamomil  
flowers, sweet fennel, Parsley, & ~~leaves~~  
burdock-leaves, of each an ounce.  
when there are no greens take the same  
quantity of roots. cut the herbs or roots,  
slice the balls & boil them in two quart  
of soft water half an hour, then strain  
it off & sweeten it with honey.

The Pills are thus prepared

take equal quantities by measure of snail  
calump & before white carrot seeds, burnt  
seeds, ashen keys, Hippis & Haos, all burnt



to a black soap, or <sup>as</sup> is the same thing) will  
they have done smearing; mix them  
together, rub them in a mortar & pass  
them through a Cyperus sieve: then take  
a large Spoonfull of this mixture, & 4  
ounces of the best alicant soap, & beat  
them in a mortar with as much  
honey as will make the whole of a  
proper consistence for pills: 60 of which  
will be made out of every ounce of the  
composition

The Method of giving these Medicines are  
as follows  
vizt. when there is a stone in the bladder  
or kidneys, the powder is to be taken  
2 times a day vizt in the morning after  
breakfast, in the afternoon about 5. or 6. o'clock  
if going to bed: the dose is a dram averduin  
or 56 grains, or it to be mixed in a large tra-  
cupful of white wine, Sider, or small paper  
and half a pint of the decoction is to be dron  
either cold or milke warme after every dose

these Medicines do frankly cause much pain  
at first, in which case it is proper to give an  
opiate, & repeat it as often as there is accu-  
sion: if the person be costive during the  
use of them, let him take as much lenitive  
Electuary, or other laxative medicine, as  
may be sufficient to remove that sym-  
ptom, but not more: for it must be a princi-  
pal care at all times to prevent a  
Looseness, which would carry off the Medicin-  
es: if this does happen it will be  
proper to increase the quantity of the  
powder which is astringent, or lessen  
that of the Decoction, i.e. laxative, or  
take some other suitable means by the  
advice of Physicians.

during the use of these medicines, the  
person ought to abstain from salt meat,  
red wines, & milke, drink few liquors,  
& use little Exercise, that so the Urine  
may be the more strongly impregnated



with the medicines, & the longer retained  
in the bladder

if the stomach will not bear the decoction  
a 6<sup>th</sup> part of the salt made into pills ~~made~~  
into pills must be taken after every dose  
of the powder

where the person is aged or a weak con-  
stitution, or much reduced by loss of appe-  
tite or pain, the powder must have  
a greater proportion of the calcined  
salts than according to the foregoing  
direction; & this proportion may be in-  
creased <sup>the nature</sup> of the case, till there be equal  
parts of the two ingredients. the quantity  
also of Gold powder & decoction may be  
lessen for the same reasons: but as soon  
as the person can bear it, he should take  
them in the above mentioned proportion  
& quantities.

Instead of the herbs & roots before mentioned  
I have sometimes

used others, as Mallows, Marsh mallows,  
Yarrow red & white, dandelion, water  
cresses, & horse-raddish root, but do  
not know of any material difference.

this is my manner of giving the powder  
& decoction. as to the pills, their  
chief use is in fits of the gravel,  
attended with pain <sup>in</sup> the back & vomit-  
ing, & suppression of urine from a  
stoppage in the ureters: in these cases  
the person is to take 3 pills every <sup>hour</sup>  
day & night, when awake, till the com-  
plaints be removed. they will also  
prevent the formation of gravel,  
& gravel stones in constitutions subject  
to breed them, if 10. or 12 be taken every day

June. 16. 1739 — J. STEVENS.

This taken out of the news July 4<sup>th</sup> 1739



An approved receipt for the Cure  
or prevention of the Murrain in  
Cattle

Take of Saffad oil one quart, aniseeds  
or Angelica water one quart, London  
treacle one pound, common treacle one  
pint, fennugreek 8 ounces, bole  
armoniack <sup>summer treacle</sup> 6 ounces, Madder 4 oz.  
Saffron 1/2 an ounce, aloes 3. 6. or 7.  
ounces, the six last articles must be  
finely powdered, then mix all together  
with 4 gallons <sup>or 5 gallons</sup> of strong  
ale: which will be sufficient for  
40 head of Cattle giving to each at  
least a pint.

To Make a cake  
Take 10 Eggs, leave out five of the whites  
one pound of powder Sugar, one pound  
fine flour, a few Caraway Seeds.  
beat it an hour

### Lemon Pudding

Take the Juice of 2 large Lemons, Boile  
them in 2. or 3. waters & take out the  
Citerness, beat it fine in a mortar & add  
3/4 of a pound of Cast Sugar, & as many  
almonds finely beaten with 3 or 4  
spoon fulls of ~~orange~~ flower water  
3/4 of a pound of butter & yolks of 10 Eggs  
beat all these to a fine past, putt  
past round your dishes half an  
hour baking will doe

### Lemon Cream

Take the juice of 6 Lemons, & the peell  
of one very thin, then take the Whites  
of 12 Eggs & the yolks of 2. Let the yolks  
be very pale, beat them well together  
& mix a pint of water with the Eggs  
& Juice, & strain them into a Strallet  
putt to them a pound of double Cast Sugar  
& set it on a quick fire stirring it all  
the time, till it be the thickness of Cream



take it of the fire & stir it till 'tis  
almost cold then putt it into a glass  
10<sup>th</sup> 17<sup>th</sup> 1734

### To Make a Rice Pudding

Take 9 ounces of ground rice, 9 pints  
of red-cows-milk, some cinnamon  
& a pint more boil it up, stirring it  
the while. Take it from the fire, and  
when lukewarm put in 9 ounces of  
butter, 9 ounces of sugar, & 9 Eggs  
leaver out half the whites, & put in  
2 Spoonfulls of orange-flower-water  
October 11. 1734

### To Make a Bread Pudding

Take the Crum of 2 half penny loaves, a  
lb of a pound of almonds, 9 Eggs, 5 of the whites  
taken out, 1/2 a pint of clarified butter,  
a little nutmeg, season it to yr taste  
Bake it in a slow oven

### To make mince pyes.

3 pound Beef.

6 pound Suet

3/8 Cinnamon in 1/2 an oz

3/8 Mace ---

3/8 cloves ---

1/4 oz pepper

4 nutmeggs ---

1 oz carraway seeds

the peels of 2 Lemons cutt<sup>d</sup> fine

5 pound Currants.

1 pound raisins ston<sup>d</sup>

3 pound Sugar

candied peel at your pleasure

when you make them



To make Water Vinegar.  
To every pound of coarse Sugar,  
1 Gallon of Water, boil it an  
hour, skimming it continually,  
when cool put in a toast  
spread with Yeast, & work  
it 40 hours, then turn it, &  
set it in the Sun & when sour  
draw it off into Bottles.

To make Spice cakes.  
To 1 pound of Flour,  
½ a pound of Treacle,  
¼ a pound of Sugar,  
½ an oz. of beaten Ginger.  
Dried Orange peel beaten &  
a little butter.  
melt the Treacle, butter & Sugar together  
but do not let them boil.

To pickle Mushrooms.  
Gather them when their insides  
are of a bright pink color,  
peel them & throw them imme-  
diately into Salt & Water. then  
take them out & put them  
into a Skillet with some  
Salt, but no Water, Let them  
boil & when they are enough  
take them out, & let the liquor  
that comes from them remain  
boiling, & scum it as long as  
any scum arises. Then add  
an equal quantity of Vinegar  
to the liquor, with Mace & whole  
Pepper & let it boil a short  
time; then let it stand till  
it be cold & put it to the  
mushrooms.



To make catchup.

Take the largest sized Mushrooms & squeeze them with your hands, then put them into an earthen pot with a large quantity of Salt, cover them close, & let them stand till next day, then squeeze them thro a sieve & put the liquor in a Sauce pan, let it boil, & scum it as long as any scum arises; add Mace, Pepper & a few cloves & let all boil together a short time.

N.B. The mushrooms need not be peeled, nor w. red part cut out only remember to cut off the stalks which are useless because they afford no Juice.

To make red Marmalade of Quinces.

Take the yellow Pear quinces pare & core them & cut them into quarters, weigh a pound & put to that less than a lb of Sugar, put the lb of quinces & half the quantity of Sugar with about a quarter of a pint or better of water into a Skillet, set them to do very slow, be sure to cover them; when you see the Syrup look very red, take them off the fire, take them out & break them very small & then put them again into the Skillet with the other half of the Sugar &



boil them very fast, keeping them stirring for fear of burning, & when it is enough it will cream over; then pot it.

### A Recipe for making Hessian Soup.

Take seven pints of Water, one pint of split peas, one pound of lean Beef cut into ~~small~~ small pieces,  $\frac{3}{4}$  pound Potatoes, three ounces of ground rice, two heads of Sallery, three Leeks; season it to your taste with pepper, salt & dried mint. Let them all boil together till reduced to five pints: then strain it thro a Cullender. This will dine six people & the expence is very small; tho it is extremely nourishing.

— A Friend to the Poor

A young man in the  
 is extremely nervous  
 appears in very small  
 will drive six people in the  
 to find a collector. This  
 of fine prints. Then there  
 is sold together the pictures  
 of a dried mint. Let them  
 to pour hot water upon  
 them three days, season  
 with rice, two heads of  
 cabbage, three ounces of  
 pound of lean beef cut into  
 the pint of cold beer and  
 the seven pints of water.  
 Boil for making.

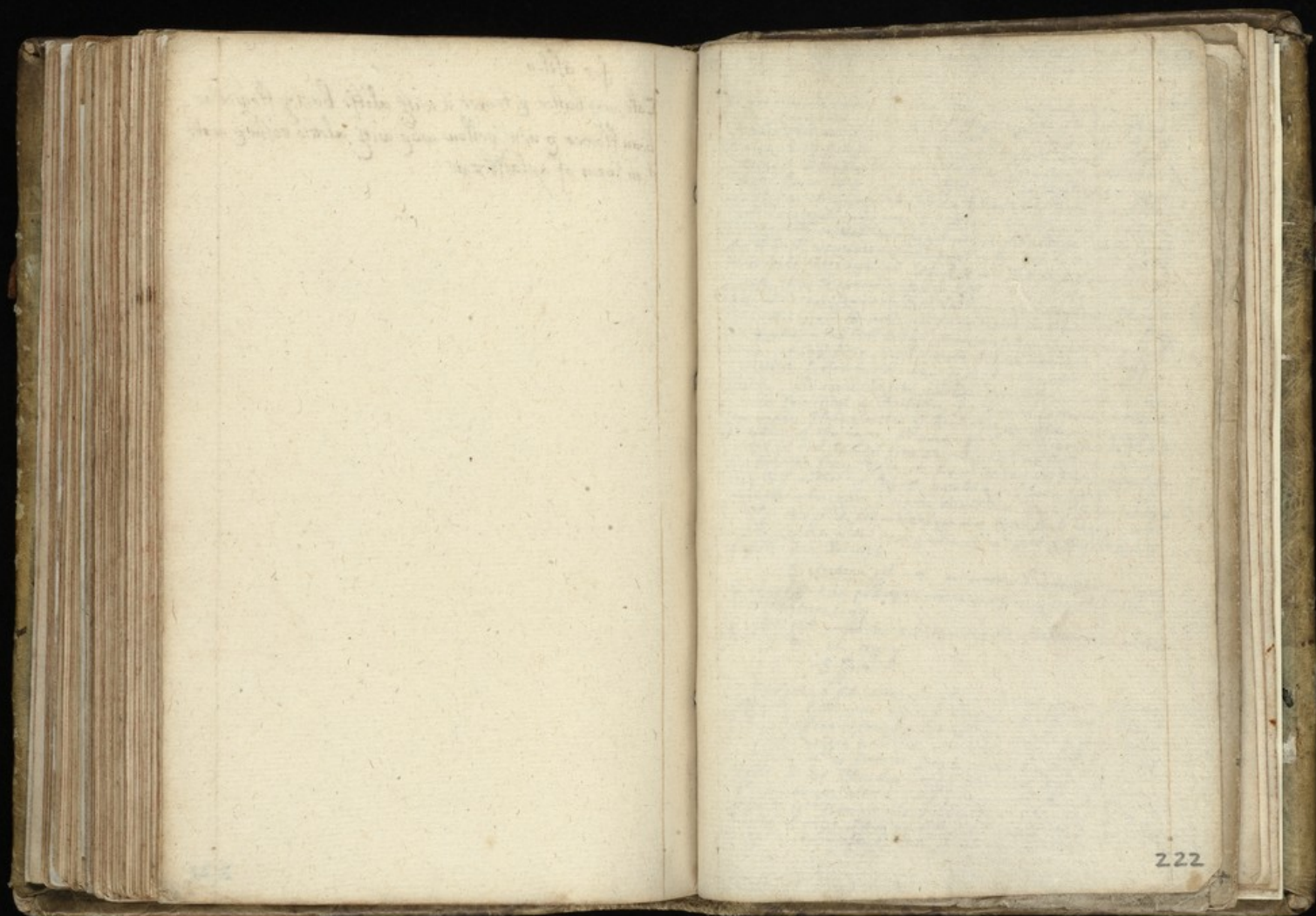


Folio's 120r to 220v are blank

for afeion

Take may butter & temper it with a litle barley flower or  
bran flower & new yellow wax with a litle rosin & make  
it in form of a plaister





Si ars rationis sit ars sciendi ut in natura confusus, tum recte  
dicitur dialectica: for the speciall use of Logike is to sever things  
apart, that are put together by God in the creaturs or in the works  
of men: Dialectica sunt ergo from dialectici colloqui, others  
interpret it dialectice: from two ways & no one. But it is better  
drawne from dia & logos significans scire, & logos, for logike  
is to sever things apart, it is a separatio, & similis igni, ut enim  
ignis congregat homines, & congregat & congregat, sic dia-logica  
his in die conerit, but one part on the name, Methodus, but yet  
let us look thorough all Logike & we shall find this word, visio  
significative & operativum, for it hold in brief adverbs the works  
of the whole art, hinc the Lord hath in his creaturs signified his  
works of all the arts, now by my Logike doe I sever this unguine  
arts memento: in sua loca redigo, & in meo seligo argumenta, non sunt  
methodici, sed aptissima, & sic inuenta dispono axiomata, syllogismi  
methodici, so that in this name: if we see visio naturae & forma of  
Logike. The name Logike is drawne from I suspect reason, but first  
it is not so ancient as Dialectica, for Protagoras laetius in his Dialectica  
makes Plato y author of Dialectica, & in other makes Socrates  
the author of this name, & is more gentle, for he was Plato his scholar  
& what he had he had from Socrates, this an both more ancient  
than Aristotle, for Plato was his teacher & Socrates Plato, now Aristotle  
was y first author of Logike according to y same Laetius, now  
Socrates who gave y name Dialectica. Nowe list how to interpret  
it, what brings it from dialectice as it above saide, argues in his  
works Logica is an ambiguity by wch both y Stoicks & Peripateticks  
himselfe were deceived.

*Dialectica est ars, cui certa ad investigationem continentis*

1. Quod constat ex praecipuis primis verisimilibus, seu hifis est ars.

2. Si ratio sit creatura Dei, tum regula gubernans ea ad finem  
sui est ars, at. ergo.

*Differendi.*

Si Dialectica sit actus simplicia inveniri, inuenta disponi,  
& disposita distinguere, tum recte dicitur ars differendi: differendi  
comes of differo to sever apart, wch comes of dis he sever, & differo  
is a visio naturae & therefore contineth in him selfe y subject of  
his action wch is semina, sece is as much as to saye I have  
founde, & dis afinder: ergo, in this word differendi we have  
3 things to be considered, first y arguments, secondly y finding  
of them wch is on axioms & syllogismi, & dispositione, thirdly the  
sewing of them into a fundus, & it is in Method: qui sunt  
naturas, & diverga prima simul non sunt.



Si dicatur: ars est præceptiva actus vite virtutis, tunc oportet  
dicere: esse actionem differentiam, at. ergo. y. comm. logicianis, scilicet  
ars est put in to make a difference between art & nature, it may  
not be allowed, for effect nature & art are all one, as nature was  
before y. fall, for y. nature is only to put difference between y. corrup-  
tion of nature & y. prime nature.

his then doth not denote an habit, & a man having, is made true  
y. is subject to corruption, but this is y. ars, y. was made according to  
nature delivered it, whether it be art or not, namely, that we  
easily done according to rule of art, this is ars delivered, though  
not scientific, scilicet, expedit, ex latine, cetero in his orations, still  
Bine different, yet doubtless not always by y. art, but by his  
natural logicke, and of this ars differre we can see in nature  
is Logicke y. art.

This ars is an adverb, now we learn in grammar y. an adverb  
is joined to y. verbs to expresse his signification, so y. it cannot  
signifie a diverse thing, from different, but they signifie one  
simple thing, & though they do in two words they make but one  
argument.

As there is in Grammar a ars loqui, & a male loqui, so there is  
in logicke a ars differre, & a male differre.

Now dicatur: is a rule of y. ars differre, y. bona ratio, it is  
Gods creature, & except we put in y. ars differre, we shall not  
expresse y. esse subject of Logicke. Which, verum, is in not  
in genere, ergo ars is suspicious. Answer: it follows not for this  
Species must suprad y. genus, as homo habet an anima, as he is  
a living creature, but a special anima, as he is homo, y. sub  
habet verum, as it is an art, but a special verum, as it is  
a species of art. Agnomis y. forme ars, & ergo as we can as well  
call it to be expresse in one word, & not broken & divided  
into many.

This ars differre doth situate y. virtutis forme of beatitudo, for  
it sits upon y. virtutis y. forme. The forme of beatitudo  
is consisting upon y. forme of every principium, & y. nothing else,  
but it is virtutis forme, whereby every principium hath correspondence.  
So the forme of logicke is nothing, but y. anima, & virtutis  
through the body of y. art, whereby, virtutis part & form then  
the whole are enabled to do their proper works.

And this forme is itself forth by y. actus, & y. beatitudo forth  
& y. forme of virtutis principium tendit, unto, for y. forme sit  
in se, & y. actus almost all one with, ergo by sitting down  
in se, we do it expresse y. forme, (Bine) may suffice to  
denote a thing with y. knowledge y. do a thing with a goods

[illegible]



more great & fine, so y<sup>e</sup> crafts & trades are all one, & belong  
to y<sup>e</sup> part only of Logick, for it is to straight to distill together  
by y<sup>e</sup> recte is y<sup>e</sup> subject of all other arts, ergo he giveth y<sup>e</sup> log.

Some make it art secundū locū of dōctō for a dōctōna  
which is as general as any ergo too general for Logick.  
Some say not disputandi, but disputo significat quod est ut ob  
iectū suppositivum & y<sup>e</sup> belongs to methode, w<sup>ch</sup> is but a part of  
Logick, be fōr this is too straight.

Some say not sine vnde ratione, but y<sup>e</sup> vnde is of y<sup>e</sup> recation w<sup>ch</sup>  
is after y<sup>e</sup> recation, & y<sup>e</sup> recation is after y<sup>e</sup> vnde, & sine diffina  
thū y<sup>e</sup> say y<sup>e</sup> sine vnde ratione is y<sup>e</sup> dōctō, says y<sup>e</sup> methode vnde  
y<sup>e</sup> is not true, & though y<sup>e</sup> be a Metaphis in diffina it doth not define  
the forme of art.

Some add to Ramus his definition de quovis eductu.  
but thema if it be taken properly is too straight for it  
significat quod est as great as Polonius habet, it is that  
vnde w<sup>ch</sup> is y<sup>e</sup> definition of a general art ergo diffina  
is to be reckoned as maye & talis provid. That w<sup>ch</sup> doth define  
y<sup>e</sup> forme of y<sup>e</sup> art in one word not dividit it into more  
parts, doth define it best, but diffina doth dividit y<sup>e</sup> forme of  
y<sup>e</sup> art in one word not dividit it, & utitur doth not but  
divides it into 2 wordy & so breaks y<sup>e</sup> forme, ergo diffina  
is y<sup>e</sup> best but uti ratione.

Eodemq<sup>ue</sup> sensu logica dicta est.

Si autem sit una tum bial: et Log: codi: frasu dicuntur  
at: ergo.

Si ratio vera sit una, tum ars una, at: ergo. for y<sup>e</sup>  
modus apprehendendi seu ratio vera, is alike to all  
men, y<sup>e</sup> is look how one man seeth a creature to be  
y<sup>e</sup> he is and not other, by y<sup>e</sup> same reason doth an other  
man see it to be so. Thus much of y<sup>e</sup> definition w<sup>ch</sup>  
y<sup>e</sup> first rule by y<sup>e</sup> order of Methode because it gives  
light to all y<sup>e</sup> rules y<sup>e</sup> follow & y<sup>e</sup> fore rectio not light  
from them. n. n. n. n. n. n. n. n. n. n. n. n. n. n. n. n.

Capz. Si vera notio seu ratio, et simpliciter et composita quidam  
tum bialistica partes dua esse debent inventio et dispositio  
at: ergo. quid enim aliud est inventio quod est simpliciter  
ratio, et dispositio quod composita ratio, at: y<sup>e</sup> work of  
art composita, this composition is of simples combined together  
so y<sup>e</sup> must be one act of reason y<sup>e</sup> dicat y<sup>e</sup> simples, &  
doth simples, if they be compounded of more y<sup>e</sup> simple of all.

and this is y<sup>e</sup> act of invention & another act whereby we maye  
y<sup>e</sup> layme together of these simples, y<sup>e</sup> is y<sup>e</sup> act of disposition.  
peckman in his tractatū omnia a tūle of Log: for dōctō is com  
dōctō to y<sup>e</sup> dōctō & methode. there are no more first acts of y<sup>e</sup>  
understandings than these two, & no more first acts of y<sup>e</sup> things in  
nature, for y<sup>e</sup> is nothing in any thing but y<sup>e</sup> simples & y<sup>e</sup> layme  
of y<sup>e</sup> together ergo y<sup>e</sup> are but 2 parts of Log: bial: bial: positio  
peckman have invention & judicium not to be severed, but to be one  
& y<sup>e</sup> forme thing because y<sup>e</sup> is act of judicium in y<sup>e</sup> vnde act of invention  
but this only m<sup>st</sup> y<sup>e</sup> is so joyced, not in y<sup>e</sup> first y<sup>e</sup> is not one rule  
in invention w<sup>ch</sup> maye be taught in judg<sup>ment</sup>, & hoc vnde invention  
judg<sup>ment</sup> together, but my invention is of y<sup>e</sup> simple thing w<sup>ch</sup>  
invent as causa, & my judg<sup>ment</sup> of it as dispositio w<sup>ch</sup> an other thing,  
as hoc est causa.

Inventio est prima pars bialistica de invenciónis  
argumentis &c: n.

inventio est.

Invenire significat to come upon a thinge. Repere to have it come  
upon us & vnde seekinge. God fills all things to us for hab<sup>ere</sup> ergo  
doth y<sup>e</sup> simples of y<sup>e</sup> things in y<sup>e</sup>, not y<sup>e</sup> we should not in y<sup>e</sup> esse  
he would not have given us an eye, but y<sup>e</sup> we should have power  
in seeking y<sup>e</sup> out, & y<sup>e</sup> from hence in this part of Log: accedimus  
y<sup>e</sup> simple called invention. si pars bial: prima bial: officium de  
inventio, & recte de inventio, at: ergo. inventio is so called  
because it putteth us in minde to seeke out y<sup>e</sup> simples.

Pass bialistica

Quod continet partem præceptorum, tum pars est bial: at: inven  
continet partem bial: præcepta, ergo. hec pars est inventio  
to Rhetorice, as a member w<sup>ch</sup> cannot be Log: bial: more generally  
Rect: ergo invention belongs to bial: bial: Rhetorice, & ergo  
is here partly pars prima. Si y<sup>e</sup> q<sup>ue</sup>ri for mem<sup>ber</sup>, but because  
this is y<sup>e</sup> more comen & used word, ergo he chooseth it, when he  
saith, when you invent doe you it not by judg<sup>ment</sup>, y<sup>e</sup> answer is  
in practice, but before y<sup>e</sup> sought there was invention, ergo it  
is strict from judg<sup>ment</sup>.

Prima

Quod dicitur natura in bial: id prima pars bial: est, at: con  
reason because simples are always before composita, bial: in nature  
& in working y<sup>e</sup> carpenter must have his timber, before he com  
poses it, so argum<sup>ent</sup> maye be found, though y<sup>e</sup> be not disposed  
at: quod potest per se cognosci alia natura sine y<sup>e</sup> cognosc  
non possunt, id est facit necessa est, at: inventio. ergo.

De argumentis

Quod est de simplicibus vel naturis est de argumentis, at: ergo. simpli  
um vel ratio est idem cum argumentis, vnde hec pars est bial:



[illegible]

Si quidlibet sit obiectum rationis, tum quilibet in re debet esse ratio  
atq; ergo. for Logic spcs is in miracles though we see not y<sup>e</sup> manner.







but I first, firstly & other, or by reason of this first, the  
firstly, or by firstly, & it is not immediately, & it is not  
of the things: & other are & secondarily, because I come into the  
new-compleat by reason of these first & not in it, when a thing  
is compleat of his causes & adjuncts, & it may give it a second  
motion, & it may be under some great & fully, & it is not  
Prima est Quod est sua origo.

Si non dependet ab alio, in est sua origo. At ergo, sua origo  
est I est. ut arguendi prima est.

Prima est artif: origo vel primogenit.

Quod prima est suo auctori, id originale est. At ergo, sua origo  
est. Ramo, not depending to an other thing for his being, or if  
it is prima or primitiv in a thing: Ramo, dependit primogenit  
sua origo, but by these words he doth not tell us what affixes  
it hath to it thing, & it is arguend: he doth not argue: in  
by it affixes to argue aliquod artif: by it affixes it hath  
to argue ex parte, but when he doth not tell us what  
he only doth not tell us it hath to it, & it is not in  
affected to it thing, it argues, prima inquit, potius arguendi  
in prima arguendi. These are prima as I have arg:  
in respect of it thing, & arguend, but not always as I have  
things in nature. Ramo, cause of a debt is to primitiv  
in it artificial of it, yet it thing it hath not hath also his  
cause, so it thing not is prima arguendi, may in it  
an other thing, but as an arg: it is firstly in it thing is  
arguend, when as other are as I have arguend, & it is not  
arguend.

Primum est adpositum aut comparatum.

Si ratio primi arg: & adpositum vel absolute vel  
comparatum tum arguend, tum est absolute vel  
comparatum. at. go. Looke into it, & it is artificial of  
it thing, & you shall finde it simple, or arg: to  
be three in three absolutely, or by way of figure:  
ex. ex. the wall is white, & white is absolute  
in it wall, but when I say it, white or not, & when  
it is in it wall not absolute, but in respect of it  
other thing, comparativly. Ramo, it is simple, or  
absolute, but it were better to say absolute

et comparatum. Ramo, in his Geom: calls it positive  
dequod opposit to it, positive, not it, simple, but it abso-  
lute dequod: Simplex n: it is not positive, but it oppo-  
nere to it, & it is not to it, & it is not, but it is  
et ut sic comparatum.

Prima absolute & quod est

Quod absolute arguend.

Ramo, it. Quod simple est absolute consideratur, by  
it, & it is not positive, or at least not  
simple, so: but it arg: is absolute in it, & it is not  
any consideration: As I doth argue in it, & it is not  
by it affixes to argue aliquod, so in it doth not  
it, & it is not, & it is not, & it is not, & it is not  
affixes to it, & it is not, & it is not, & it is not, & it is not  
in it, & it is not, & it is not, & it is not, & it is not  
artificial, & it is not, & it is not, & it is not, & it is not  
so absolute, & it is not, & it is not, & it is not, & it is not  
arguend.

[illegible]



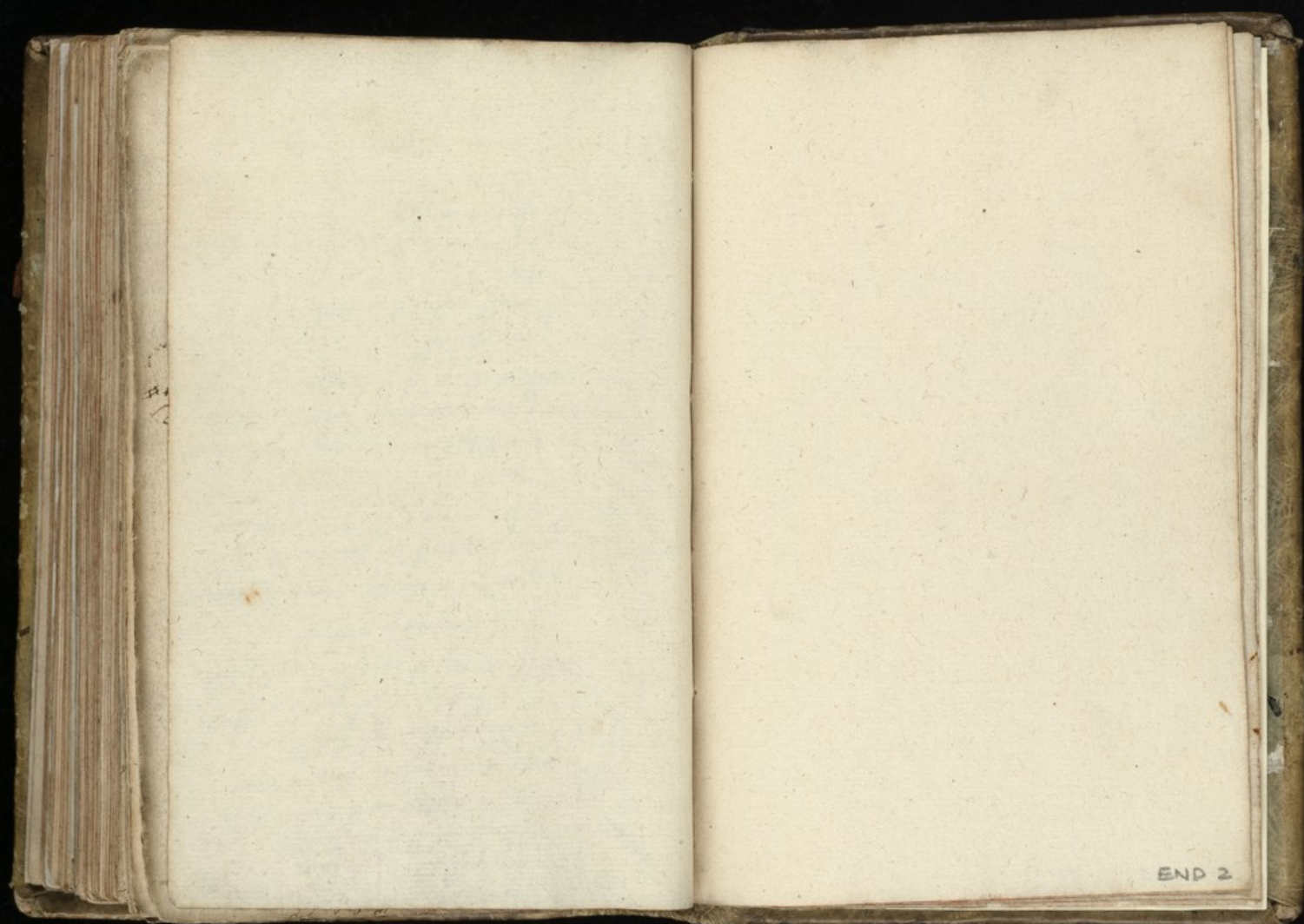




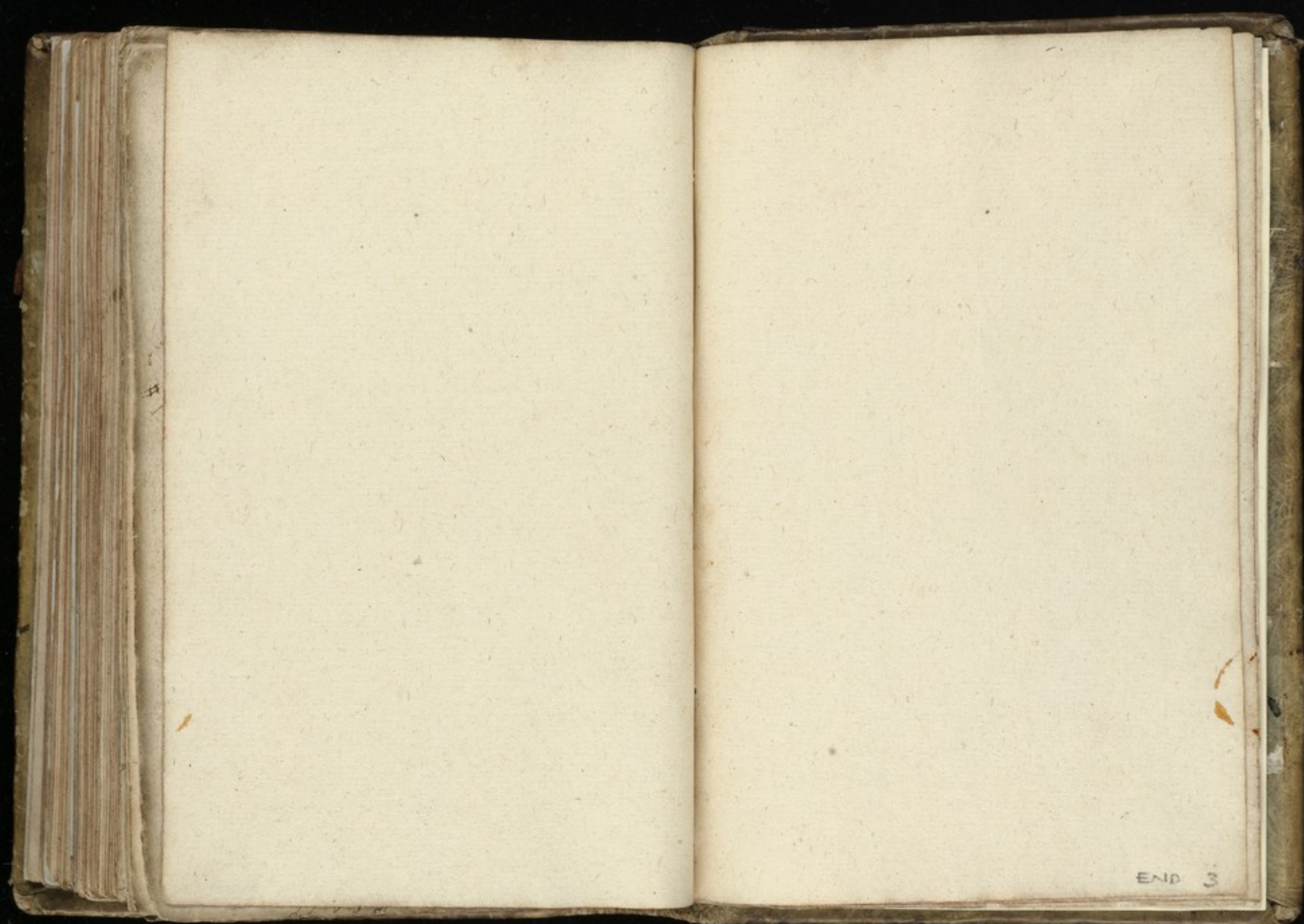


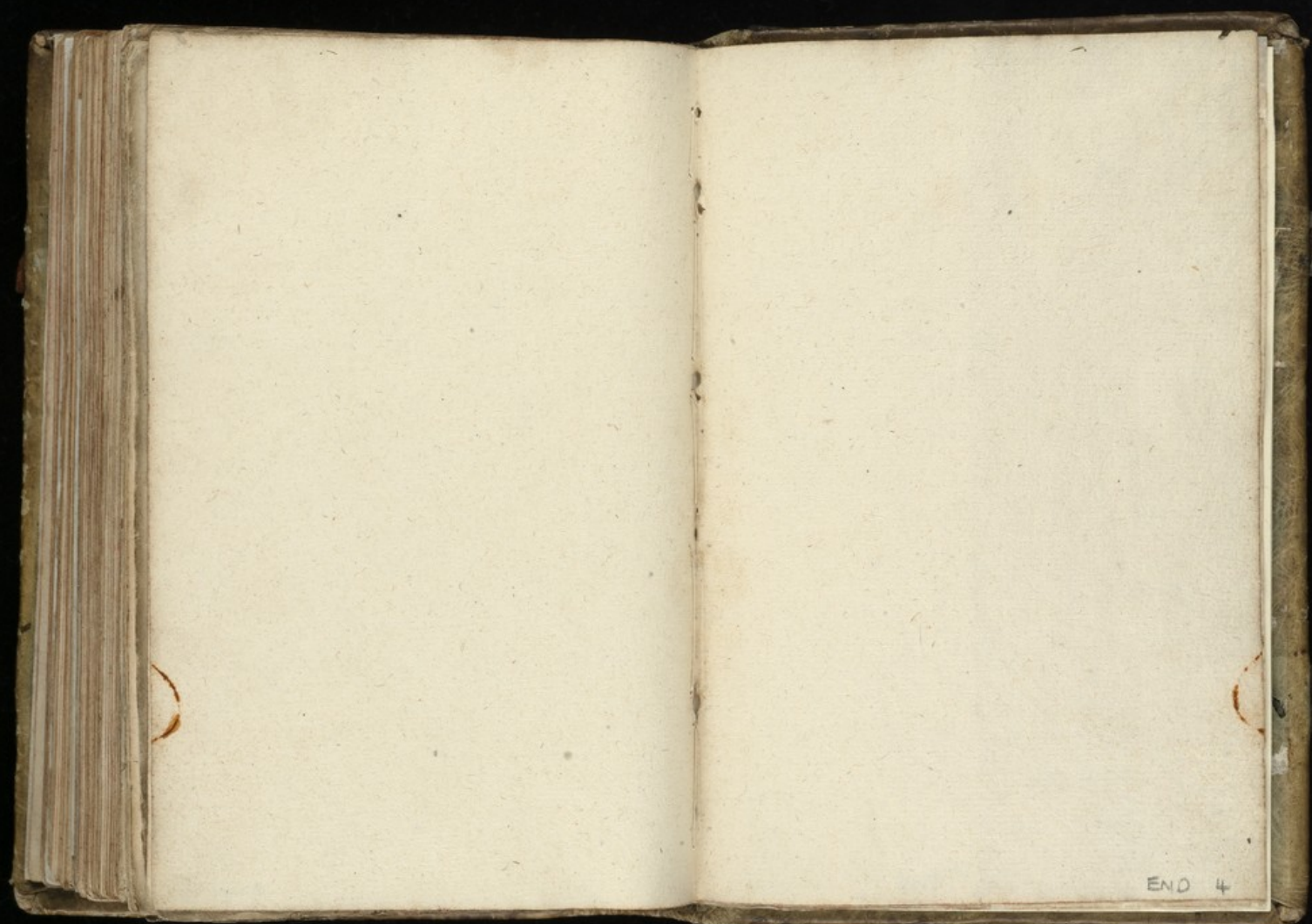




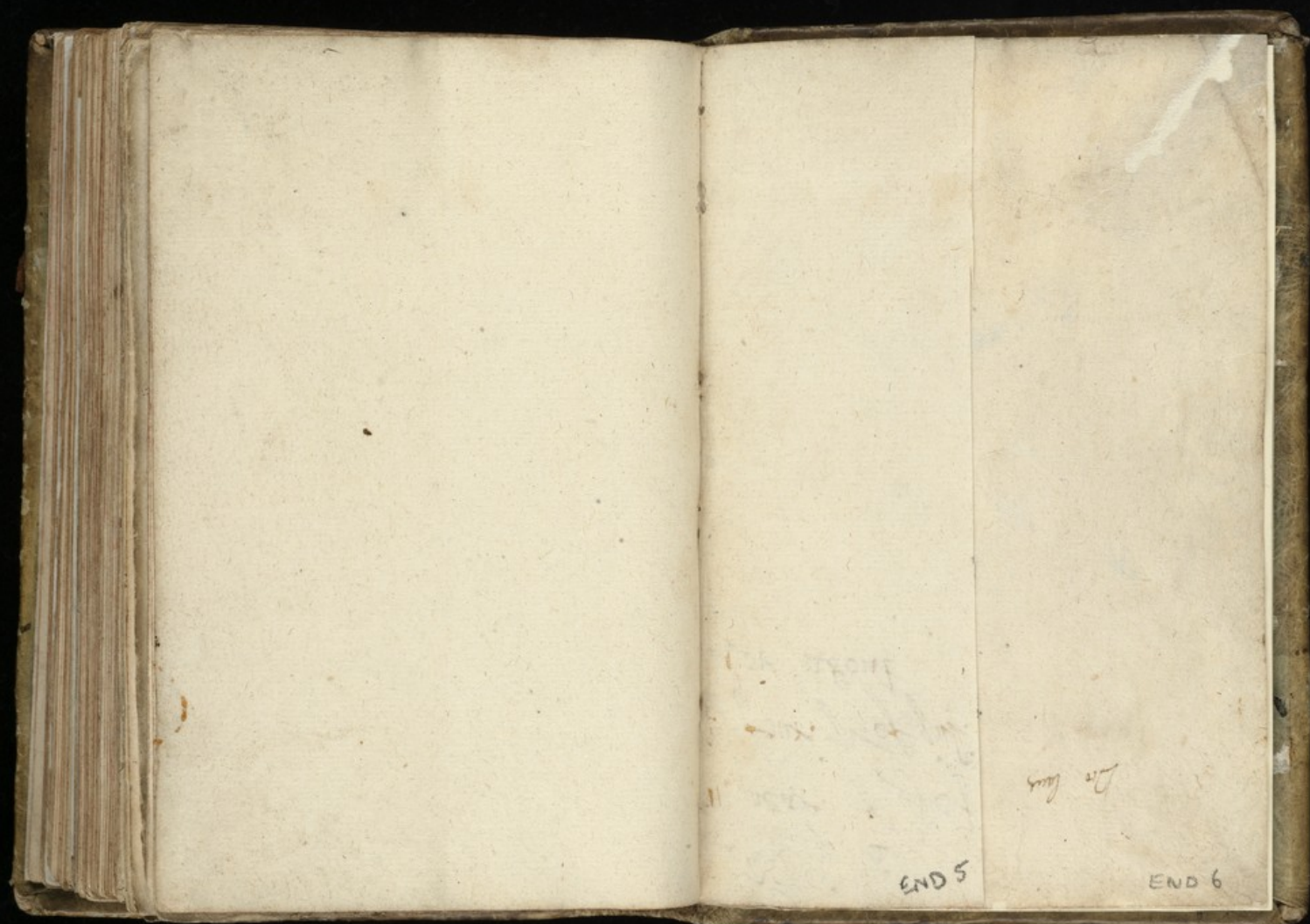












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Dr. Am.

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