

## **Book of receites, A**

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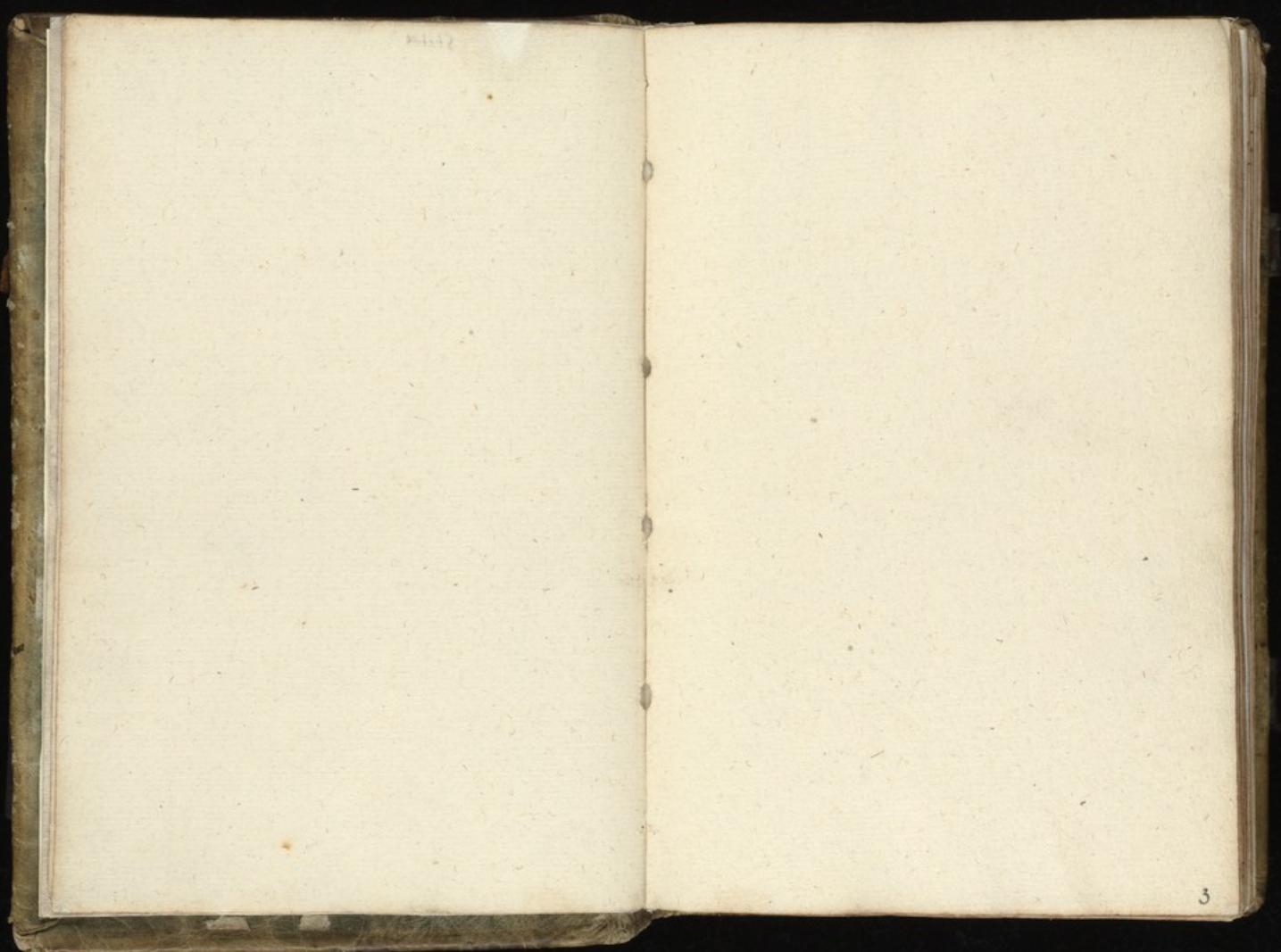
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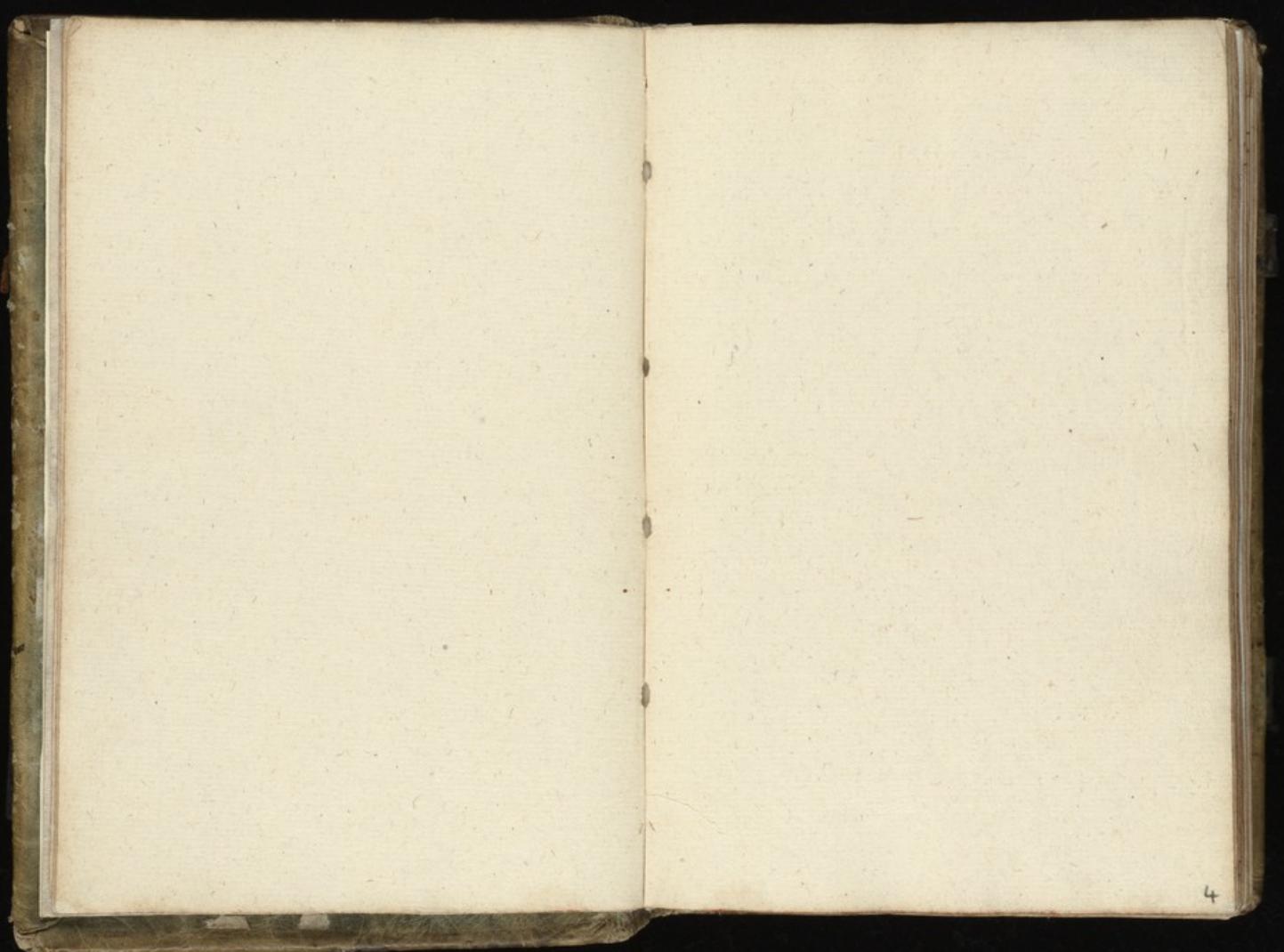
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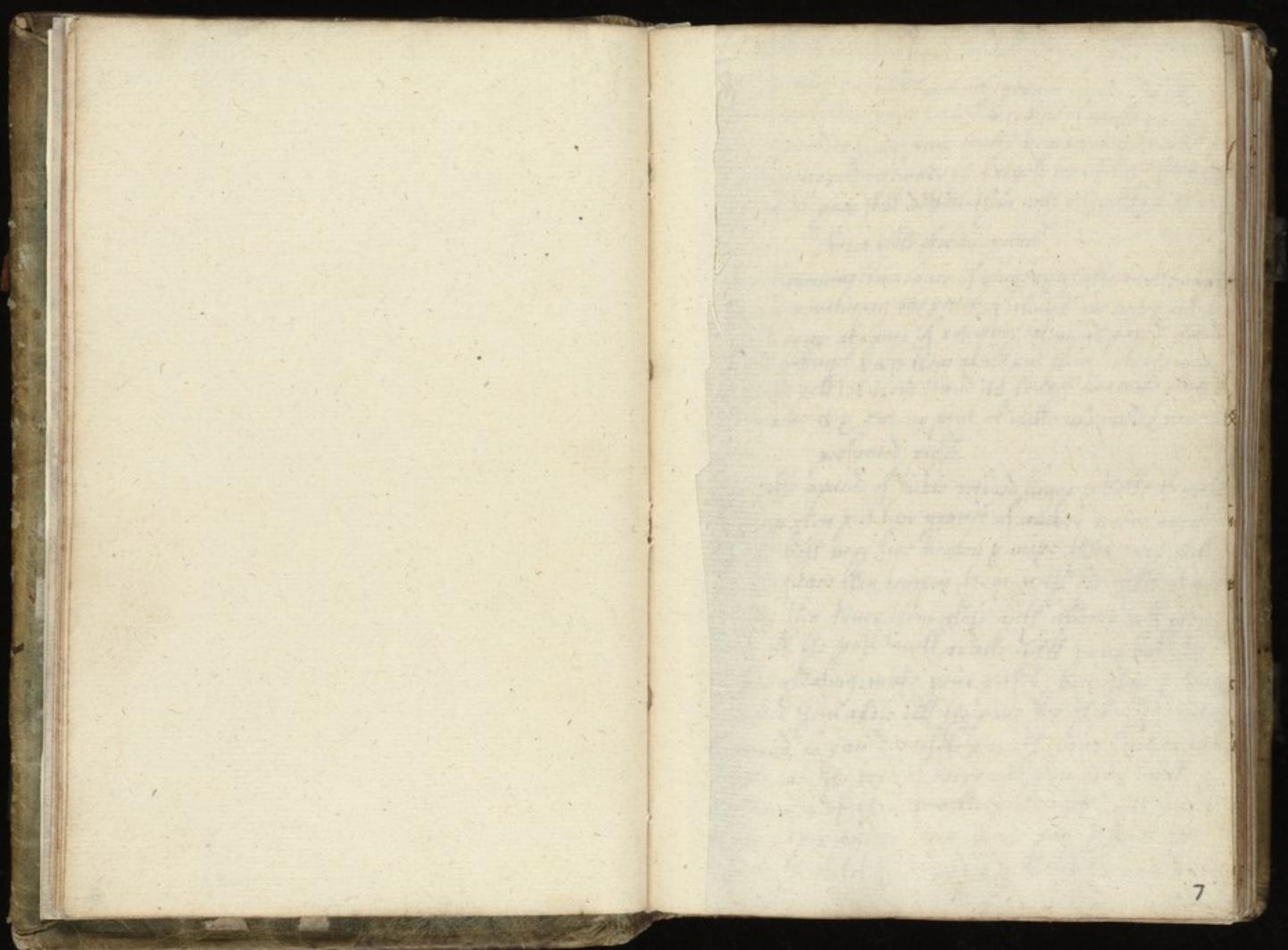
States











Booke of receitels & howe to make a sweete talle  
Calced rosch lavendre sweet manger cum swert. 23. 1. 11  
madeline musketaine. baye leauish. syngage of melle. comyn  
of sweet powder hysp. vnyt wort benauen & storkis.  
fennel & flowrd. rosemary the. bay. It leauish lay the at  
the bottome of your stall depele them with a loun fyer  
for a yolle of wine. xvj

two ouare suauour. two ouare of ginger & calfe. twelf. ouare  
of sugar one nutmeg one peice of flowrd one ouare rocan  
de alst. orice. alebant of roses. vnyt pased dined  
apoy of galenges. bryns. then alle out thon into the wine  
the limond yell let them stand to lokkes in a toble plate  
then straine it. p. but one pint of melle. rocan. & xvj it  
perfumed puseb

Beat halfe a pound of duble refined sugar & bals. id with  
aldray sace then put two quard of amber grone one grone  
of melle. both very fine beaten & mix. them very well  
with the sace then temper them with the wch of amber  
and edge. then touer them aloft with a paper till they  
rise on. as the past will tract. wth your batony  
pane bee a cleasing. make your pasto very flat & touer  
them touer them close till the pane bee hot. then rute  
them round ab you doe alst. & with your finger make  
admyple. ou. the top of every one you may make  
or ten dozen of this quantity. then set your pasto  
wth the paper under hem in the pane & say. the  
dark with alel fyer under & alel fyer over hem.

To preserue quynce

To aound of quynce take aound of lye sugar & axint  
of face water then pare & take the quynce & put them  
into the sugar it must bee cleane scimed first boyle them  
as fast as you can yettill they beginne to breake  
then boyle them easly as you see they will endure  
when they bee tender & redde etc. scropfull. with  
you must try by rolling some of the scropfull  
if you boyle the paring & the turnellis in water  
& take axint of that water to desoule the sugar  
they will bee the redder & sauie the more glouce

To make maruellet

tare your quynce in folsome pare & roste them wylle  
them & to aounde saltis of quynce aound of sugar  
& axint of water boyle them till they bee redde then  
breake them in a chille with a spone & put them in  
pane axint & boyle it till it come frome the bottome  
you must wryte leau. stirring it after it is boyled  
out it will burne & to preserue danysou ay blacke plante  
to aound of danysou aound of lye sugar & sige hauncel  
of face water milke the sugar & staine it redde then ou  
the roste side & put them into the scrope & sett them  
one astre first boyle them very easly or they breake  
at the staine yise take it of & when they bee enough  
let them roole in ther scrope then put them ppe

To preserue whit bullis or wift peareyplowch 3  
Let your bullis bee ripe & cleare without scote &  
will ther stalkes: cut ther stalkes halfe of the scame side  
and take a pound & halfe of softe suger to gound of  
plumme: beat it very fine & put the one halfe in  
your dylle with sixe swoodfulls of water and  
steme it: put in the bullis & boyle them very easly  
& strawe one the other halfe of your suger ab  
trey are aboyding upon the suger it all dissolued  
steme them now ab it arise when they bee boyled  
enough & the syrope to the fift. Hat you may  
see by toothing alittle then put them into somme  
nayles mouth not bearing hem vnder the syrope  
till they bee cold then put them vp ab you will  
to preserue barbarye

Take the fairest buncles & stow hem then take  
ab many barbarye & boyle in fette whether to the  
quanteyle that will serue to boyle your buncles  
in hem strawe hem through a leareing sic hem  
waye the buncles & put ther tyme ab melle  
softe suger into the buncles & boyle & steme it  
hem put in the barbarye & boyle hem they  
will soon bee boyled take some of the syrope  
to see when it is enough &

To preserue ayre tortes

4

Take them before they bee too mellowe & wary them  
to syound of ayre tortes take ayround of the fine  
lofe sugar beat it very fine & cut the one torte into  
the dylle that you will boyle them in stode them &  
spare them very thine laye them with salt the  
sugre vnder & last ouer them touer with another  
dylle & let them stand all night in the morning  
boyle them very slowly ouer a glasse wicer of tolled  
& al they boyle heare ouer the other tolles of the  
sugre & when they haue boyled a good while tolle  
some of the syrop ab before \*

To preserue shreyed

Take the fairest shreyed & cut of saltie the stalkes  
& to every pound of shreyed ayround of lofe sugar  
beat it very fine stode the shreyed & laye them  
in the sugar vntill you haue stowed hem all then  
straine into your shreyed the iure of footy shreyed  
set it ouer the fire & wile the sugar & boyle the  
shreyed & fast as ran straining them cleane  
then tolle some of them syrop & when it is fayre  
couer

11

Uit de vorige gedichten blijkt dat de schrijver een voorkeur heeft voor de dichtkunst en dat hij een goed gevoel heeft voor de taal. Hij beschrijft de natuur en de mensen om hem heen met veel detail en gebruikte veel verschillende woorden en uitdrukkingen.

To xx. sexte yee braw  
when your goos be yed bee att ther full bigness  
before they turne iu a lallow rute of the blaste leaded  
& take out the seede & put them in fair water one  
hour. Then draine them from the water to a pound  
of goos brey & take two pound of the finest loafe sugar  
broken very fine & to every pound of sugar take  
a spoonfull of water & desouste the sugar thru boyle  
them vpp first ab you raw every while stirring  
them for they aynt to burne they will bee boyld  
enough in aquarter of a hower loasysel of rost or flowered  
Take right tyme ab mure of the finest loafe sugar  
ab powder of rost & to evry pinte ouer of water take  
a spoonfull of red rost or raw water boyle the sugar too  
the light thru powder the powder of rost in & mixe  
them all together with as little salt as you rad two spoonfull  
of the iute of leamond in they will boile the better durt  
the bottom with alittle salt & poure them one & when  
they bee saltis round set them let your rost bee  
gathered ab dry ab you rawe & when you pull them  
drys of all the whit one the bottome edged dry them  
in the sunne for the fire will cleane the tuler

To xxviij orange & leamondes

6

Cale your orange or leamondes & clope them very  
hewe them, take them in saltre & take out the seedes  
& save orange in watter two dayes bofing the  
watter morning & evening & leamondes but one  
day & one night then boyle them in fair watter  
till they bee pretty tender then to every pound of  
orange or leamondes take two pound of loose sugar  
& sixe of watter boyle & staine & when they bee  
allnewly boyld & the syrop begin to bee thicke put in  
to every pound of orange two spoonfulls of the  
juice of the orange & so to the leamondes of the same  
when they bee boyld the syrop will bee ab hilt ab  
syrop in the potterayb hole \*

Cale redd or whit roses when they bee full ripe &  
pull them from the stalkes staine & strayne them &  
to every pound of juice apound & less. of loose sugar  
when the sugar is desouffe boyl it up ab fast ab  
you can to the syrop you please straining it  
leaves \*

2.  
Sicope of ffumetary

Hanste the fumetary & cleane it throughe a screene then  
cut it into smal dylle thene from all the stellard then  
put it in your scatt & let it rise there staine it &  
powre it out cleare from the settlings in the botome then  
too euery pint of iure take aound of loache sugar & salt  
let it out the farr & boyle it to the light straining it very  
clerke & sicope of violets.

wash your violets bee sicope perld put them in a  
alabaster morter & beate hem then strayne the iure  
& to euery pint of iure take aound of salt of loache  
sugar beat it very fine then put too much of the iure  
as will melle the sugar lett it on a scote cleare fier  
& staine it well then put in all the iure & mixe it well  
together putt in aglos & breze it in a croole dry platte &  
the violets you strayed you may infuse in so much  
damask damask rose water as will cover hem & cleane  
them cleare from the water when they haue stoode forty  
eight hours & use it when you please &

*syrup of flowyng flowers*

8

ycle them & rus them all the bottome & let them  
laye two or three hours ouer a paper in the sunne  
then infuse therin id flowyng flower water ouer  
red rose water & every syre flower boyle ouer  
the flowered & put in frisele you must take to  
every pint of litter ayound & halfe of sofe suger  
& boyle it as fast as you can stumping it alue

*syrup of red roses*  
breast yowes rased & straine hem & to every pint  
of iure ayound & haue quarell of sofe suger boyle  
it to the light fluming it well then yow may  
put in to the syrop halfe ayound of capoberbed the  
stalkes & leaves pecked cleane out it must bee set  
in a crooke & dry place

*syrup of orrenged ore leauouds*

Take two pound of sofe suger to every pinte of  
iure: put so much iure abouill wette the suger then  
staine it very cleane then take it of the fire  
& put in all the iure & minge it well with the  
suger & when hit is boyled put it vp in your  
glase keape it in a crooke & dry place

15

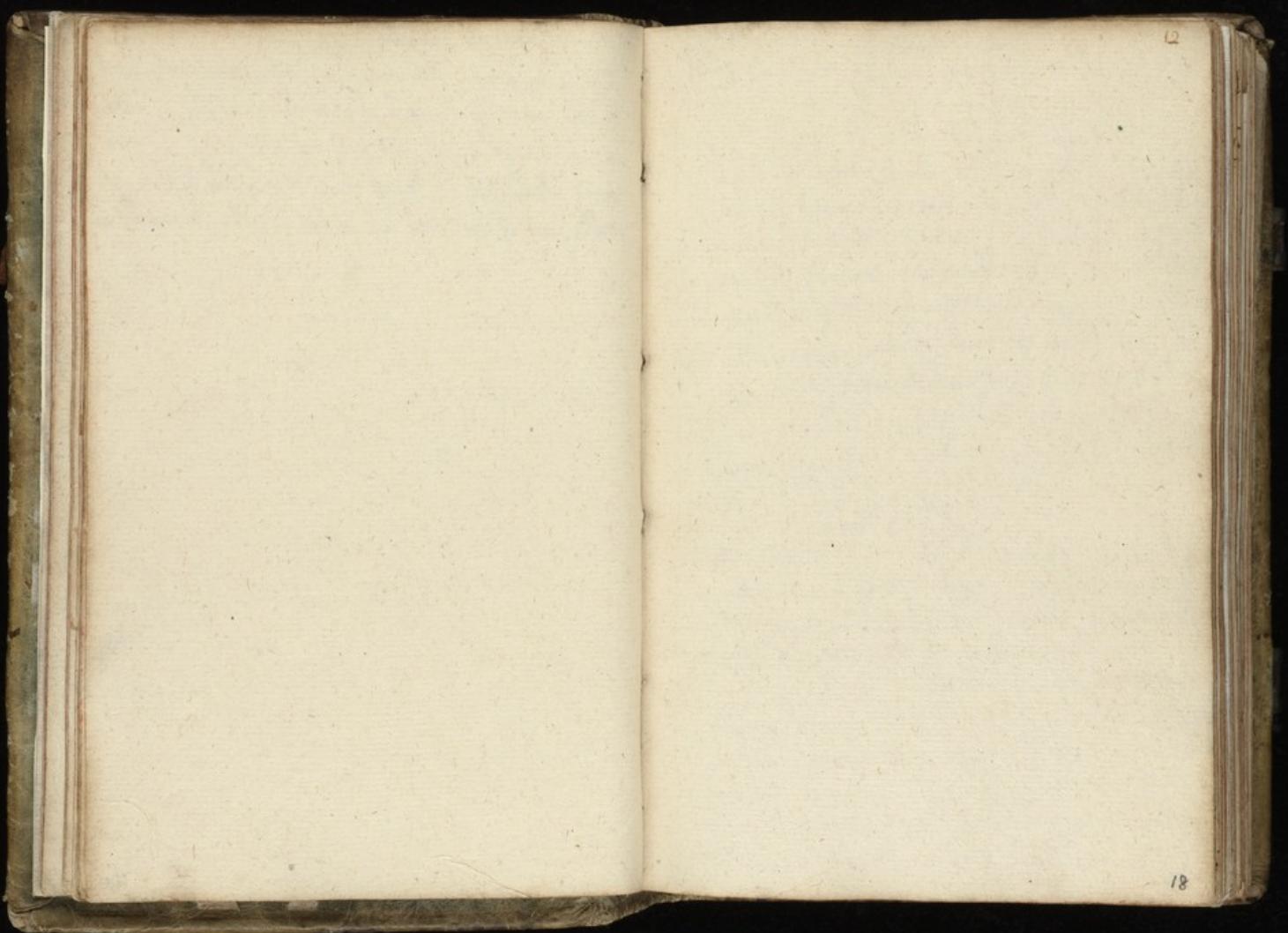
2  
Item to makke to rosen  
milk to be wanted. In the next tier is white silk  
and fine viceroye and damask viceroye and viceroye  
in patches. Wash the patches in water and wash  
the viceroye viceroye againe. Then wash the  
silk and viceroye. Lay them in the sunne to dry  
and then wash them againe. Then lay them in  
water and wash them againe. Then lay them in  
water and wash them againe.

Item to makke to rosen  
Take a spoonfull of rose water aquaerice of a pound  
of Rose sugar. Take drops of oyle of amurseed & when  
it is enough you must oyle aplate with oyle of  
sweet almonde. Then drop it on it & before it is roule  
roule out it iuyeted vse it for a woulde flouarie.

to make mannes tristi

Take fine spoonfulls of rose water aquaerice of a pound  
of Rose sugar. Take drops of oyle of amurseed & when  
it is enough you must oyle aplate with oyle of  
sweet almonde. Then drop it on it & before it is roule  
roule out it iuyeted vse it for a woulde flouarie.

162. *Leviathan*. Book VI  
Sovereigns returning to their dominions and their  
subjects to their subjects, to the original inhabitants who  
had been alienated from them by conquest or by  
other means, a true and equal government may  
be founded; though such is not now to be done.





To make allimond Butter  
Take a quart of watter two good marts lassie smuttwage boyle  
hem till the water tast well of the heate then straine it &  
blanc vntill a pound of allimondes beate hem very fine  
with a little roswatter straine all the milke ab boord ab.  
you can misching hem with roswatter ab you thame  
then boyle hem with a little marte & soou if you like it  
laid in a clost stowre it continually till it groweth hard  
ream hem þut a little iuse of lemond myre it well &  
when it cometh to sturke lange it agelle barge till  
þe iuse runneth from it myre with it att a gentle  
fire four ountes of suger & a little roswatter. you  
must mixe it with the matter you boyled the þente in  
þen you set it on the fire to heaten &

To make whit pease  
Take þre ountes of þe whit eyenglas steep it in  
watter two nightes & aday putting þe oure water  
every evening & morning þe blanch a quarter of a pound  
of allimondes & beat hem very fine then take þem vnto  
milk & þin 6 or 7 easies of þe softest ginger þe put it in  
þe milk with 6 good thines of marte & the allimondes &  
þet it over fire & þut in þou eyenglas you must stirre  
it all the time it is aboyling then sweeten it with  
þer suger & when it boyled drame it through your gale  
barge into your dish & when it is cold rute it.

to make allmonde floureadelch

Take halfe axound of allmonde & blanche hem & brate  
hem very fine then sett ou your steket with two quart  
quartes of milke & fourt allmonde & volen it to roade  
to plaine xut halfe dozen eggs well beaten with a  
alete iuse of leuoun or halfe axint of turmentill  
roure it wchen it plaine alete put it in a scife & let all  
the yelowe rune from the turd. Then beat halfe axosen  
eggs halfe out fourt of the whited hem take halfe  
xente melted butter halfe axound of suger & hem  
allogether with alete nutmeg alete ginger & sucre  
man alete rosewater & intole it in xuse & set this  
quancie wth malk two floureadels they will bee  
baked in a fourre.

for a yeloge puden

Take halfe axinte of riceane & halfe quynceage alete  
suger hem eggs & alete salt & grated horad myce the  
well together: butter your dish & poure it in to it &  
thole over it & put it you von aboylant hem blanch  
allmonde & quicke hem & poule out alete butter &  
suger & suger & alete salt & poure it on it

lowe to make slumber pye

15

Cake three quarters of a pound of veale. a pound  
salt of beche salt stred very smalle then take  
thousd sycoume alethe salt al and full of  
sweete leavell finely stred. one pound of salt of  
tuscanye a poore deale of rosewater one peyn wylt  
sote creasted four egges wylt altogether then make  
it ballew with the filme of your fyn greate then  
in your pie then laye vpon two ouentes of fat.  
the warrowe of 2 or 3 yoon massewebone oon fyn  
butcher alethe stred þreymound of new bacerryb puld  
one by one þe quarter of a pound of sugar it must  
have but a pouer of salt in the ouen þe wher it  
is drawen out put in salt a pouer of wylt wine  
with alethe wryghte & fresshe butcher

sauce for aboyld of mutton

þre: aleymound & slice it hitte & boyle with rapone  
& claret wine with amare & allethe salt & powder  
it on: & for aboyld of legge of mutton  
þou ih salt boyled out of some oon the lower side & stred it. þen with  
claret wine dray it with þreymound & rapone wher þou seale it in  
wont all þe syete with some of þe lyster vane may boyl out of  
in þe alethe salt. then powder on þe mutton. þe rapone & leavell  
& all þe comyngeþion

22

Cause for a boordour of mutton  
Boyle bygound over hinc floure in claret wine & vi put with  
wimewerger geese poore & salt with roper & pouer it one

To rost a boordour of mutton

When your mutton is more then halfe rostyd stac it aleke in  
the mire & set adise vnder to saue the gracie then baste  
it with aleke claretwine. Then boyle oysters in claretwine  
with amare & lemons peaced & meured small & put in the  
the wine with the gracie in the dish into the oysters ab  
they boyle. When your mutton is distred pouer the  
oysters & laye the oysters ouer with roper & olives &  
to make sturgeon of atarky

Bone the turkey then pit two leamondys parid & sliced  
vego thine: anutmegge sliced thine: aleke geated ginger  
aleke tyme & parly sliced fynely. Then strawe it one  
& towle it vp close like a bolster atollas. Boyle it with  
tyme savoye rosemary ginger geese poore the sole of  
aleamondys & put in a pert of whit wine & salt. This  
lister cause it in lke: Sturgeon toucheng it fynell &  
a sturd lobste

and the tarse in lass & take out the meat & stuc it in  
adise with salt & butter: aleke sliced nutmegge aleke  
mire vngers: seue in with syropes &

frid lasty thot

Boyle your farty stroke very well then take the bottome  
e make abatre with egges & weare suger & nutmeg  
& so seue them with butter & seue them in with verrey & suger  
a ferme diff.

Cut a legge of veale thin & storte it with clense & frise  
it with butter then stote it in claret wine with butter  
& rayred suger it in with suger #  
afrewe diff.

when aturke is cold take of the skin of the breest &  
flare the fliste very fine & double it & laye it leake  
in adise & poure vpon it wine drayner & oyle &  
strawe vpon it almonde mynted very smale & a little  
grose paper & iure almonde ou it # #  
afrewe rabett

quater your rabett & boyle it in faire water & alethe  
salt with sliced oyle & onyons & lyme & parsnip &  
when it bee boyled take the yeallow of 3 or 4 eggs  
& brat them with verrey & put to them a crewe of  
butter & assited nutmeg seue it in with suger  
& alethe suger if you please

Take your anchors waste blaw & take out all the  
bonch then putt them in claret wine & let them ou  
the fire & when they bee boyle toise hem close till they be  
sauce of anchore 24

boiled. And when they are done dry them & free  
them of all manner of bones then wash them &  
dry them in a cloth & lay them in a dish.

And when they be good & dry lay them in  
a dish & when you have made your  
milk & cream take them & lay them in  
the dish.

Take the yolkes & white of them in a dish &  
make a batter with them & eggs flower nutmeg &  
sugar & oystred a little salt. Take the yolkes first &  
cause it with wine sugar & butter or veyne instead of  
wine & to pastille oystred.

When they bee ordred & all the oyster water saved & leu  
sed from the shels put the shels & oysters with long  
mace clowes & whole cressells of popes & boyle them  
then put a little wylwme vynegar & fine them well  
put in a canound pell & ab the like or wafer putt in  
whit wine when they bee boyled putt them into a pane  
till they bee cold then laye them out by one in your

*Lydde soold*  
fleare them on both sides wash them & dry them & free  
them in a good quantity of oyle olives when they bee bee  
fed leasurly take the soold & laye them in a flatte  
poterne dish or pane then take all the clearest of the  
oyle & put some wine vynegar to the oyle & laye  
more & grosse exper: powder it on the soold & let them  
laye about syng a myght \*

*fro glasur*

Take the glasur & mite hem in a dish & dry hem  
make a batter with them & eggs flower nutmeg &  
sugar & oystred a little salt. Take the glasur first &  
cause it with wine sugar & butter or veyne instead of  
wine &

to pastille oystred

when they bee ordred & all the oyster water saved & leu  
sed from the shels put the shels & oysters with long  
mace clowes & whole cressells of popes & boyle them  
then put a little wylwme vynegar & fine them well  
put in a canound pell & ab the like or wafer putt in  
whit wine when they bee boyled putt them into a pane  
till they bee cold then laye them out by one in your  
vessell & laye the water between the layes & laye & powder  
them. On all the clearest pell \*\*\* 25

Take your boore in the iureuse of the moon laye  
your bl. Rob & rooler percb in running watter  
two day & two nightes lesching them iuorning &  
curing: you must bee very carefull when you  
take the rooler to let the bl. bl. bee rute  
despit for they will stroake most shapre hem  
with alwise & breke hem with a battledore hem  
rooler hem close ab you tan pining hem up  
in holt. b. boyle hem in running watter & put  
in the watter 2 or 3 good landfulls of stamcole  
flower & salt: you must boyle hem till you  
may take out of them the bl. bl. you  
may straine the holt. b. about the rooller  
when they have boyled a good weyl & bind  
hem with some brood swadlen holt. b. about  
to laye hem close & make your souce creame with wheat  
breane boyled in running watter & a good quanitie of salt  
if you will: lase it soys quicly: you may put 3 or 4  
xinto of flax wolle into somme of your souce drinke it  
will whiten & make it fitt to sond the souce

21

27

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28

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35

to make fine marshall cakes

Cake two pound of the white sugar & laye it ouer night in  
water & aquart of butter so mingle them with the finest  
wheat flower abysse ab you raw knead hem round rool  
hem round & very thin & prettie hem very thick with  
a small peccle & partly hem round about the edge then  
you daue abrood pane or ralle on the fire with boylinge  
water putt in ab many ab will laye out by the other  
they will to the bottom att the first & when they rise  
take hem out if they laye out vpon the other you  
must part hem with a swone with would be of  
wood made very hinc laye hem ouer folke the  
spore of latte gloues rovered those but first they  
must bee wipte & drye let you oven haue very  
cleane swete & bate hem when they begin to  
looke brown drawe hem out presently # ##

Alio bellayens Cakes  
Take yownd of suger yownd of finest flower alethe rosewater  
fond butter & a fewe ryght knead hem togidre roold yow  
powder of yngyng & ratwayed roolle & present hem & present  
hem let you oven haue soft & cleane swete # #

to make gneigrubred of alluondb

Cake all rounde blanke & beate hem to þerfitt rass  
with suger as you doe for manyspane stufc hem take  
althe powder of cinamon & ginger ayngled kyronis &  
althe rosewater mould it freat hem with mould &  
gylt hem \*

To make very fine Biscuits

Take 3 quins of arrowid offine flower & apownd  
of duble refined sugar beaten very small 3 or 4 bladdes  
of mare tart very small with attise 3 spoonfulls of  
rosewater 12 egges & of hem white the other 8 only  
the yellowe brake egges sugar mare & rosewater together  
one howre or more till all bee yrown white with beatynge  
when the oven is ready hem put to the flower beaten  
emlyng al altogether very well but one good spoonfull  
in a creviced platte the bottome of it beinge alslit but  
covered to kepe hem from fylling hit it into the oven  
so dor the rest apownd of sugar will make it ordynary  
take ab soone ab they rise say drawe hem neare  
the overb mouth & so soone ab they turne yellowe  
take hem out & turne hem vpon paper about an  
hour after when the oven is aleste tooles put hem  
into the oven againe vpon cleane platte & let hem  
stand falle an hower to harden hem take hem out  
againe let hem cool & kepe hem for your use

To make Hydrocam

33

Cale eight quarts of spring water & put to it 4 poud  
of englysshe soun & stirre it till it bee all dissolved then  
boyle it till it wast 3 pintes straine it when the froth  
beginnes to looke alittle darke put it into a crock to cole  
when it is almost colde make abyone toufth & spread it  
all ouer with newe yeast then put it into the crock &  
cover it very close the next day when it is wrought  
ye with a tap put it into a vessell when it come downe  
wostenit stoke it uppon when it is cleare bottel it uppon  
& will in ten dayes drinke it \*\*\*

To make wine

Laye your combs in water anong them vpe hem out  
& boyle the lemons till they be swete on a plaine it  
staine therewer it into a crock to cole when it is  
cole turne it into a vessell & lange in the vell  
aboue of ffe rawns with beaten flowrs & sliced  
ginger & nutmegge broke it in a crock souine &  
when it fise or surge it is fitt to drinke \*\*\*

39

to make rosa solib or rob solib

34

Cake the leubbe called rose solib ab iunil ab willfull  
grotte bott wassell hem uot hem take apolle of aqua  
rouposita & put hem bott xut hem bott in a bott  
& let ill stand stoped three dayes & herte  
wifftel the 4 day straine hem into abowle & put  
a poun of sugar beaten smale latte a poun of hedes  
beaten unto fine powdwr latte a poun of datus the  
stouke taken out & tut into smale pece & mingle  
hem altogether & put hem into a glase & stop ill  
close so ab no over may gett in: hem drinke moring &  
evening latte a spoonfull mixed with good sterke ale  
it will restore hem againe that are wasted in con-  
sumption & cause a good appetite & the rose solib must  
be gathered in summe of July neare the full of the  
moon in the night of the day when the sunne is golde  
let all the roote bee cut away \*

40

To make traxle of foxbed

Take 4 ounches of xviodes scutacry & ounches of the  
powder of land betony 2 ounches of powder of rut  
mingle all this in clarified gunny liquor & the  
powdered very well with the gunny liquid ab tract  
it is very good to cleane & drise any evill  
out of the stomake \*

for a wold stomake coulde

Take long paper whit paper blake paper of each the  
waist of 2 shillings: answelde the waiste of twyn &  
ginger the waiste of 4 pence beaten the paper gross  
& the red & foxbed very fine then mingle all with  
clarified long luke adittuare & take alittle ouer aboute  
a pouint often wealches \*

an electuare against melancholie

Take the inward seeds of allen kyngys of dianeseed of  
each alittle quantite stamp hem fine sease. Then take  
the waist of 4. b. four shillings of this powder to laste  
a pouint of white sugar beaten fift & 3 or 4 scoonefulls  
of roswater mixt the sugar & roswater into a stillet  
& milt the sugar & staine it then putt in the powder  
& boyle it alittle till it come to an electuare light  
but it appelle & use to eate therof first & last \*

to haue blood when he wanteth

Cale the shellis of geese egges or fowles after the hatching  
but scalded burne hem to powder & laye it on the  
place tylle it will soure hauncle #

another of Mr Croxby

Cale fine oyle burninge & burne it to thider surf ab  
þy vse to light matched with it will soure hauncle #

another  
Cale a blood stour & launge it about your werte  
to hauncle bloudyn all the nose

Cale frogges downe & bind it in a greve of tofene or lano  
þy vse in eache nofle of the nose it will stoppe it #

another  
take lime rostid new from the kiln & flatte it minne  
wrangle & laye it on the nose & let it laye till it drye

another  
take full of frogges & laye it on a cleane sholl & a  
drying in the sun in sumer time & when it is drye  
laye it vpon vse it in this maner: cut þerof two  
þerds of the bignesse of two fasse crowns & put  
in eache nofle oueroppyn your nofells those on  
both sides althe while with your fingeres & it will  
stoppe the bleeding # # #

Rosemary, white wood, swert, feso, fine sotterwood  
moyd. scote baylewe & myngewall of eche a landfull cut  
in smalle then boyle them in oyle or butter & salte hem  
Straine it & anoint the thid with it twise aday in the  
yowles & on the knolls that are on the ribbes on the breast  
if it bee narrow.

## A drinke for the same

quart of runnyng water aquarter of a pound of currount  
a landfull of swetw of the sun shoued a spoonfull of swet  
seedes ab must leevys sliced sic leavens of last fruge  
the blake seede shalde take out a little landfull of  
liverwoort & boyle hem till fallen the boyled ansey  
then straine it & put two penceworts of brown sugar  
randy to it & let the child drinke three tyme aday  
you may put in staruy gease & alethe sliced elmy  
leef the childe blood with in the tare once a moneth in  
bole the sacrib: purg: the childe will rebreake ther  
or four dayls first boyle offite of almound rootes in al  
the seconde meale the childe eatell all the while it is  
cureing: it is only gode to let the childe conceyve blood  
from the nere of the moone till it bee cleane drye  
ynþo our twelue & not after the moone be 12 daye ouerd

scrup for th: 2 drachm

38

Take 2 ounces of englyst liquore & slice it & slice it very  
fne & brase it & streye it all night in a little running  
water take a quart of dunsed & heat them & 2 brasse  
of Calavist aquarter of a pound of rayson of the  
sun stoned saltie dozen figgs sliced boyle all this to  
gether in a quart of running water & that the liquoris  
be infusid in liquorice & all until falle be boyled  
away then straine it out very well let it stand &  
rest & then putt it in a glasse & keperit & let th: alise  
take a spoonfull or two at any tyme of the day but  
specyally when it riseth & goeth to bed

forth scrue & collection or rule

Take 2 quarts of white wine & 3 pinte of running water  
& putt into it 3 handfull of yondre scrue grasse &  
2 handfull of water reffers & 4 orange booke & cut in  
round slices & boyle it in the water well then poure  
it cleane from the scabbe & wip the white wine &  
kepe it coole & drinke moring & evening & in  
the after noon at 3 or 4 olocke ab morn ab  
you plese # # #

44-

receipt for the sturvy

Breake lyme water creased with creasē ceremony  
of eare two landfull burning. Suctoy Sorell  
of eare one landfull of Sturvy grass. fowre  
landfull mixt all these unto thre quarts of water  
boyle them till halfe the water be consumed  
straine hem & put the water unto axitise & then  
put into it two ounces of Sane ouer þoo full  
of any seeds blased two þoo full of sowyn  
þoo full of turneps your quart of woldryne þe  
þe pulle very closey set it vp to the neck in  
a little of boylng water & let it boyle þe lowe two  
vustoxys it will natell it bee toolden take halfe  
apart in the moring & ab must at þower at least  
in the afternoone axround & another  
water to breake lyme sturvy grass sea woodin wood & landfull  
when you will saye last tongue liverworts a landfull of eare  
longradish root rayed 2 pound of mysonb stoned cut into  
abaye & put into a pessie of good ale when it haue al-  
most done working & drinke it ab often as you please

for the rithit

39

Take two good landfulls of tanawise one land  
full of asly. to or of the innermost backe of  
asly of the kyng radwe betwix our land  
full of the inner inner bankes of ivie two land  
full of liverwoott two landfull of lard tongue  
þe bliste pulled out þe leare of the leare & one  
landfull of wood bethwe boyle altogether in  
two gallons of midle wort when it is boole wort  
it ry with yeast þe for þearf souring you may  
put in a þowþ lord let þe child drinke constantly  
of it & of no other drinke till it be well mended

for revolition fitte in arsyd

Take sweet frument seeds & bruse hem alslie & tie  
it vp in abay & boyle in curry thing the thid eatid  
& give it þane bliste theroy water every day with  
alslie sugar. þe bliste theroy must bee stilled with  
þe shoud brokenn & good for þe nurse

Take a godre þoo full of the powder of tunc in amost  
of þunc brewe twise a week it is good for wind  
that arise from þe spleene & it

45

To prevent convulsion fits

Give the child the first thing it takes after it is born a little  
milk & the quantity of halfe a pce in alittle blakke  
herry water or wylde caperayre water & give it no  
other thing in a hower after it to

for convulsion fits

Cale halfe a pint of blakke herry water put to it 7 or  
8 spoonfulls of sirupe of flowegillfloweres or sirupe of  
marigoldes or both togidher then poure 3 drooys of raffia  
so much as it may haue of the raffia take them well  
together & give the child two or three spoonfulls  
morning & evening take it together sugy tyme when  
you give it a vertuary good for convulsion fits

Cale syze ouerels of syrope of Singel piony & one ouerel  
of powder of turrian rote leeted thorowte a sive &  
wipid very well with a sute bagge & it apot close  
reare & give the child the quantity of anuerage ab  
oute in the morwing & in the afternoon 46  
the syrope of singel piony is very good to cut in  
to the better wch you give it any if the child  
be loote give it syrope of wood sorrell in the  
water instead of other sweetening it

to make out to paye  
Take thare of eight ffeet or estable & hang about your necke 41  
the ffeare brayd round ther wch nothing shalld doe it  
for the vittere of consumption

Take of linnenwoort one handfull ab myn steryleane  
of foolisfoot of yarrow & rosemary twyce of every of  
them salt: a handfull of fentongue &c  
leaves of jerusalem sage: one ouerre of dyed madder  
doublet: one ouerre of foyfoun root: one ouerre of  
angifer: one ouerre of leonisise: salt: of foyfoun ther leane  
of comfrey boyle all these in aquaute of running water  
til it come to spynk hem straine it out & put in  
to it salt: a pound or more of suger: or suger candy  
& boyle hem to a syrop & gree the thid two or three  
poonfulls evry moringe by it selfe or in hys  
beare it drincklye#

Dandurme against the pestilence taught  
King Henry the Sixth

42

Cole of our manoragoric brother few small buries of ransome  
cole of landfull of roxob & roots of dragonb alio quare  
hely wall them there & sett them will also. first in  
running water from axeth to aquat & then strain  
them together through axeth cloots. you may put into  
howlat quantity of sugar ranoy or true suster you like  
if this medicine bee used before the purples doe arise  
it will helpe ther with Gods blessing #

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

Cole red sage leonbigrate elder leauet red bramble  
leauet of earth a landfull stamp them all & strain  
through aesse roath with a ploute of white wine a  
good quantity of ginger & myngles heat well together  
take a spoonfull of it & you shall bee saf. for twent  
dayes. nine times taking of it. is sufficient for  
awhol year by the grace of God. If the party be  
stricken with the plague before hee have drunke  
his medecine. then the water of Axeth Statibeb  
a goodfull. the water of bellony a spoonfull of it  
five triaste & putt them all together & caus. him  
to drunke it & it will expell all the venous & b  
48

but any hotte axere then take the leaves of  
bramble & elder leaued mustard seed & flaxe <sup>43</sup> then  
together & make a plister therof & lay it to the sore  
it will draw out the venia of the sittiness soone

for the plague in the guts in man

Tak. the stell of ayren or wouan wort if thaire be no  
in the summethe herad id drawn brad to poure it &  
boyle it pessit drinke & let the party drinke morning  
& evening ab off ab need required

Tak. silwort: or long plantaine: one handfull  
beat it & put to it salt: an ouer of hysped  
beaten very smal will ha yolk of an egg & little  
Sacke flower all that will mynd together  
herod good thick woon about the brayng alittle  
taken off: apply the greved plaste plaster  
wise & renew it once in 24 hours

for a thrush

44

Tak. the gum of therry tree & play it in wine vngar  
for dayes then anoint the fetherwoorth with it  
to stinck a sore

Tak. vnew milke & bowle ayre of allum vnde a straine  
soft clof in it & lay it vpon the sore #  
for a sore in the mouth

Tak. the root of flowerd violets wash it & slit it  
& blow it in fire in running water with a few leane  
vnd of pruyrogat & wash your mouth with it #

Tak. the iuite of plantain wine vngar & water  
of dawaske roses & wash the mouth with it #  
another

Tak. wine vngar dettle vnde sage & running water  
& boyl them & regarde the lister then put dettle  
tugge & louy & burnit alium & rubb the mouth

for astraine or winte

Tak. dia valua & soord it on ayre of leather & dry  
it to the part yroned # for a stut or green wound

Tak. the leather of an ox cheeke fleshe by the pith  
& putt ab marsh ab will touch the wound & it will  
heale it presently # # #

for the paullies in the landes 45

Tak. small rocke or lavender bothe the flowers  
& leves & distill it & wash the place greined  
& the inward part of the welle #

for paine in the back.

Take rosemary sage tarragon & of root of hempe &  
leandfull fayre them altogether & boyle them in  
moy butter & pourest the baste with it warme #

another

Take clary & dry it in the sunne then pound  
it & take a pouerfull in boyle broyle the  
first in the morning & the last you eat at  
night: You may make druse with clary iuste  
& eggs & alittel grated bread if you be weary  
of broyle: quinsy: is very good boyle in broyle  
or helpe drunke in wiste wine #

for setting of blood

47

Tak: smallage rur: bittony & white & fennel  
with lemons in good milke & say it warms &

for aug in the stomach or infirmitie trouble

Tak: four spoonfulls of dragon water & the quantity  
of vnuet: vnuet: ab: amant: age water with  
it & drinke it you may tak: the same quantity  
of mitridatum it is good for the head & all part  
of the body after it & fad: crake of could  
you may tak: mitridatum in water imperial for  
the same trouble \*

for the ianundis

Tak: the inner bark of alderney tree scald it in milke &  
drinke it & another for the yellow jauundis

Tak: gorgious & cut out the root & fill the hole with rased  
ivory & softvve then wort it & assyly then fill of fl:  
pine & brayd it small with a spoon & eat it when  
you are fasting & take another meat now drinke of  
two glasses after: but vse summe spicke: you must  
take this medecine three moring together & it will  
cure you if you prouide it ou many \*

Tak: horsericht: & grate it & pul into a potadoe &  
eat it the first shing in the morning or in any  
shing: You like B. & f. Tak: the quantite of a nose  
of ginger & atinge it & help all faintnesse \*

53

to reuse out to sleep. 48

Cake Pint of Hauyn floure & vining out the iuice  
Drinke it & anothir  
for the Head rollit

Cake a pinte of yarleke coaste it alroue it & brost it  
in a dish with a rounding pinte put thereto a good  
quantity of pepper. Then take of vngylted butter  
then washed as much as both yarleke & pepper  
ye will. Then wylle together & make pinte thereto  
of a bryg as may conveniently bee swollowed  
and hym in nutmeg & suger. Then take one if  
that easie not late at noon. At morn but affynd  
fasting halfe an houre after thou take a toaste &  
butter it wylle ouerhold with fresh butter  
put it into a pinte of the strongest ale you can  
get being boyled rate the toaste first then drinke  
it. alle & by the lyp of God it shall cure young  
cold & for the womb.

Cake a poufull of the syrups of wormwood with a sprig  
of alred &

for paine in the teeth

49

Cole rosemary stalkes & burn hem to roaste  
then put them into a new leaven stoffe & rub  
the teeth with it if ther bee any wormes in them  
they will die & it will keepe the teeth from yow

Rosemary floweres boyled in white wine &  
drank in the morning together fastinge all night  
it helpe remoue & cause a sweet breath & cleane  
the stomake & for a short breake

Rosemary balsme of each two handfuls ad mult  
succyngage ouer ouinte of nutmegge halfe  
apounce of raisoun of the same flowered & two  
ounces of linnen boyled put into two gallous  
of good beare wchew it faire evyn done  
working & wchew it is night or evyn day  
and drinke it

for vnguentum

Cole good radish two grained broke it into powder & lay  
it all night in sudre water & a little suger thinne it  
& drinke it with warme ale fire of the stoffe in  
the morning & fast ther stomake after ####

for the dropsie

50

Cake pill made with alab. galope & louay: every  
day take brothe made with vyal & starrey grease  
boyled in it let the meat you eat. be soft & dry  
roasted & all the other day & dry ab. you may  
refrain drinke ab. much ab. you can but what  
you drinke let it be the best \*

another

Cake brouare p. wylles your ouene is lot & pleau  
script put it up & brouare it then take the best  
& steeke them in white wine p. diuine ther of  
as often ab. you please \*

good. for the soeling in the body & legges

Cake full of Margarum & mith oatenmeale & lastongue  
of currens saltys handfull one pennyworts leaves boyle allogge low  
in ffe pinte of running water & let it sole to one pint & then  
heayng it p. diuine it warmes you then give to bide & take it  
in the morning & at noon & twyld \*

for the blood thyness after the meales

Cake 2 handfull of agrimony & 2 of smallage 2 of violet leaues  
2 of foxgloves two ounces of mader rootes: aounce of amurice  
a good handfull of the inward bark of bark exynesse aquant of wine  
with wine 13 pinte of running water sole the rootes boyle the said  
herbes the bark & allogge them in a syphoun & drinke it also with

will past over the bed of the syphonus & let it stande  
vpon a pouer in a bethell of boylisng water  
to infuse there power it into another earthen  
vessel & pouer it clote & set it in a stoke place  
& drinke thys florde vaste of aynt every morning  
fasting fast nothing of two pouers after &  
drinke ab myn every after noonne so longe as  
it lastt.

to bring out the swale yow or measill  
take a handfull of feggs & wry them downe with  
a stote then take aynt of thys al & sett your feggs  
therin till saltis bee consumed then straine them  
therin take a draught of the same drinke & putt  
into it a little powder of englyssh saffron & gyn  
the patient it warme to drinke # it is good to  
let the patient take vntre brothe or beere but  
first ab laine feggs & lant sorne Lancastur  
boyled in hem till the ninth day bee over  
at first daye some saffron & sewe it in a pece  
of laine or very fine stote & putt it to the blode  
of the patient it will kepe the poore out of  
the blode al many tyme they lindes hem  
from taking any thinge # # #

aynt swale heret to cure arwyf in 2 or 3 dayes  
take 2 or 3 handfulls of garlick & one pinte frawys  
hem with foygges grese together very well &  
when you goe to bedd warme thys solde of your  
fayre & anoint them ab bott ab you rane idone  
& alle the swale of your legges wrape vp your  
legges & feet in swollen clothes & in 3 nightes  
you shall bee well by God blisinge #

gretious scotter for the yelde

Take sandidge & hemell vpon vpon a bethell sage  
myrrone pinaxentil enfrane plaine of each althe  
quandy wry them downe then putt hem & putt hem  
into a stote brosse paine & hys powder of feflur  
roucole fayre scalded into aynt of good wylt wine &  
put hem into the scarbe with a pouerfull of honey  
and ffeouerfulls of the vynge of aby that sucke  
borug aynt swale then will together & boyle  
hem ouer the fire then straine hem & putt hys water  
into englyssh close stote & wry hem vntill vs. it take  
fayre & drope hem into the eare if it warms drie  
in the glase temper it with wylt wine & infyste  
day it will cure with Gods blisinge # # #

an daperfet y approued good water  
to take away the scote of the smale pox:  
Take a pint of running water & Boyle it a quarter  
an tyme it & put a pint of the xerrest white  
wine that you can get & let it stand until  
it bee almost rouded & then you must take  
an ouene of scrub ground very fine & put  
to it a pinte deareme of Cambric finely  
desolued & so bruge it together & tyme it  
then put it into a glasse stopp it close & use  
it at your neede \*\*\*

to make the faire thorne & faire lat: an dape scote  
Take the seedes of milionibz vell the stubb of hem  
put to them alittle beane meale & worke the seed  
into fine powder wiche them well together &  
make small rates of the with rose water & dry  
hem in the sunne & when they bee dryed wash  
your face & lanchid with these rates & they  
will cause them to bee very cleare & \*\*

for the smale poxe & to bring them out 52  
let the patient bath a little diestowd wine or a little  
water or a little verry turbule in a small  
quantitey of dragon water & make above  
playe of this vesse quicke with salson &  
set it to the throat to expell them out ther  
let them drinke no beere but such as fygges pou  
boyled iure in all the yronnes in a pot vpon  
& fygges shal first be washed & then the patient  
an dape verry late & to stode in the abyde ther  
you may gire the party an dape deareme of  
new milke & sweetend with whit sugar  
but it must bee getred before you have any  
thing to the patient to bring them out as  
not aliall you may not put any chre deareme or  
fyshe lamine till the 14 day bee over neither is  
it safe to wash or auoynt with any thing  
till the 10 day & if the xerrest do see it then  
you may make alittle exuene in the tap  
deoxys of whit wine & with the other which  
the faire let it bee warme & so often as they dy &  
the very thise you may suple the same vell & assyde \*\*\*

for the patient hat falle the small pox  
you must be very carefull that they  
take no cold neither keep them very hot  
for fear of fainting then you must have  
some radicall water or radicall electuary  
all land for when you cause the patient  
to sweat with they will doe worse then have  
taken any thing to bring them let what  
you give them bee very carefully ordered  
according to you find reason if the patient shal  
to falle into a losseesse then you must forbear  
giving the ffe: bee & broth in with ffe: w  
were boyled & instead therof you must boyle  
alittle ~~the~~ <sup>the</sup> sanguine and mace & if the patient  
liket it bat if the losseesse bee not so impot as  
to weaken or faint the sick party you may  
not restraine it

electuary against losseesse

Cale take an poule of tounseue of slob & ab  
muse sirup of floweresse floweret powder of  
sanguine 2 graines. powder of nutmegge 2  
graines. powder of slobch 1 graine powder  
of mace 2 graines all seuered with greate syre  
& mixed well with the tounseue

another for losseesse & atould stomatiz

Cale: tounseue of robb red robb two ouer  
e of scuonou three graines: of mace four grain  
e: of flowes two graines: of ginger two grain  
all very finely powdered & seuered with atofan  
ye syre & mixed very well with the tounseue  
that ouer the tounseue is the adone buding  
you may take the quantity of a good nutmeg  
all at one & ab often as need bee \*\*\*

for the small pox or swine pox to bring them out

Cale: silendiu & stamp & mixt it with englyssh fowry: the  
waste of a calke day: one farthing wort of granielles  
longe exponition venyworke of mace heat the slob & powd  
de them very finely powder the sanguine & give the patient  
all this in alittle drake ale to drinke \*\*

To cause one to slee

Cale vobalit leaves & lettis & sett well in running water  
or bittay water id better & put Heats anutmegge and  
spice powder therof & let it sette swetten it with robb sylver  
& braine it & let the patient drinke iff .....

... to cause one to slee ..

Cale a spoonfull of wine vinegar ab much colowater two spoonfulls  
of oyle like a rounde into it some leaves wherof berad & aland  
full of red rose leauers dryed & powdered & mixt them & layd them  
on siluer stoffe & compaxred it on ffe: templet let him lay quicke

very good broath to rowstomest 54  
Cure of the body

Take a wortle of violets & take away all the fall of  
so leaves as you can then wash it & with the bath  
of arilives breake the boughs very smale but let them  
saue together then set it on the fire in a great pot  
full with raning water & let it boyle with a sorte  
fire stynge it very cleare then take suruy roots found  
rootes pluckit rootes the pith taken out & made cleare  
out of the pith dandilion suruy violett leaues of eare or  
landfull mire & boorage of eare full a landfull of  
single folys or five fingeres one landfull liverworts ab  
oute a landfull of minte last stongate & mercury of  
cay two landfulls let not the mercury be wasted but  
leaues gathered & washed with a lotte wash all the olde  
leedes & rootes & put them into the broath with aqua  
ter of ayound of violets almost ayound of reasowes  
of the sunne he shoule pullid out 20 or 30 damask  
prunell after all bee styned let hem boyle & ox yew leaues  
& when hit haue boyled 10 or 12 houres stely then let it rame  
boruge & eaten sicke or iole bage without coringing of it  
drink of it when you will # # #

for the wind of mother & convulsions <sup>fitnes</sup>  
Take of perly: seafrage: & tyme of catle a landfull of  
batouf leane landfull bavelour & leane landfull  
let hem bee dryd & beaten to powder & battid in a vange  
take roote of st. romayne salt: aounre: an ounte of  
galligal. bott deird b. atre & siftid aquate of a pound  
sorrib: thre good mynches: two rares of ginger.  
salt: a penworth of simum. thre penworth of mace  
two penworth of flour: thre penworth of saffron:  
take a quarter of an ounte of amysseed. thre spoonfull  
& finellid. all dryd beaten & powdred & siftid &  
myngid together brey it in an slite: paper & in  
aboye close from the wind: & every quater of an  
houre take salt: a spoonfull till sic spoonfulls bee  
taken & for one hath troubled with wind & flue.

Take Caraway seed by teare an myseed dugellito &  
rosmary landbetow & boyle hem in ale. then wiste  
hem together & when it is eight dayes old drinke  
every morning a good draught & ~~#~~

most soucaine for wind

56

Take four ounces of booke sugar or sugar candy  
beat it very small & dropp fourteen or  
fifteen droppes of the spirit of Amberg & make  
mixe them well then make them up in bagges  
wch of alforeyn paste & the thickness of  
halfe crowne paste if they bee to strong take  
the same quantity of the spirit of worme  
wood & make them up ab the other & take one  
of them in the morning fasting & eate more  
drinke nothing of a pouer after \*\*\*

very good water against Melancholy.

57

Cake apople of salt: & put it into a faire glasse  
& stoke it close & velen rosenmary blossome put  
into it three good landfulls of the floweres & stop  
those againe till wallyllfloweres are blowne then  
take a good landfull of those floweres either  
double or single: it is no matter two landfull  
of rowe flowres of lillyes of the valley  
three landfull of burrage brynglab marigold  
flowres of each one landfull of dianas rose leaues  
six landfull of balme leaues sic landfull then you  
must add salt: aounce suament & three nutmeggs  
grossly beaten: one ounce of annysed brased & then  
peyny weight of saffron put all theb into the salt  
& the floweres stir them well tog. then then stop the  
glasse close & let it stand two dayes the put it  
into a still boare made very cleane & drye & place  
ye the sides of hi still with east very close layng  
two grained of muske in the glasse where in the water  
deopeth & put in also six ounces of white suger  
and is beaten very small distill it with a softe fire

62

x#x

Cake of the water three times in a week  
fasting two spoonfulls at a time & at any  
time also when you finde your selfe dray  
sovvited: if your fise bee too hot your water  
will bee the smaller & the quantity the less.

58

64

59

65

60

66

To fill aqua vita

Take large fijope fouround rosenmary one handfull of cat  
two handfull of elecampane two oueres of liquorab <sup>61</sup>  
it will e beaste infuse all these together h: part of  
12 hours in 3 quarts of wine or strong ale & then fill  
them in a stellatory

to make the best aqua composite

Take the root of Sarcifraga, peresely, fijope, tansy, rose  
mary, myrrhe, violets, & c. quantity wch there  
Stamp them a little then take gallnut, paper ginger  
nutmeg mace, spikenard, saffron of each a quarter of  
ounce. bruse h: spikenard not to powder mingle hem wth  
the grane herbs & put them into a gallon of good red  
wine & still them & when you haue infused them 12 houres  
make a very good aqua composite to bee empid  
with rosa solis rossalls & comfortable.

Take rosenmary peresely, fennel dianised & liquorab of  
cat ale wch distill hem with wine leev & into  
the water put rosa solis as before appred & when  
you haue it put it in a quantity of ale oare  
drink it. #

Doster Stewart water named aqua mirabilis

Take a gallon of Gascon wine then take yallungale  
yngre cinamon nutmeg graine & cloves & cardaway  
seed & fennel seed of each one drachme. Then take sage  
mints redd rossb wilder marigorum pueraria & pim-  
menting all mother tyme pellitory rosemarye  
wilde rameau & lavender of each one landfull.  
Then draw the spicke smale & likewise the leavys &  
put them all into the wine together & let it stand  
12 houres then draw it decant him & then distill him  
in alumbert & Receyve the first water that is best  
then the second water by it selfe so you have thre  
precious water \*

Surfis water to take oft any time y after  
meates if any flinge offend the stomake

Take sixe landfull of sandub herbe handfull of fennel  
mints & three landfull of wormwood pick hem all  
alane & spread hem & strete hem in ab must newe  
nether & well roote hem & set hem by all night the next  
morning fill it all of in a roule full take 7 or 8 spoon  
full at a time sweetend with a little suger \*

Borsh. Buttlers radicall

63

Cake. Take a pound of wood sorrell & a pound of fresh  
bonis sugar beat the wood sorrell fasse & soust by it  
sift ther put in the sugar & beat it 3 sousts more  
and then put in 2 ouncts of metherate & beat it fasse  
an poure more & put it up for you use and to a man or  
a woman give he bignesse of a wallnut to arid it.  
He bignesse of a small nutmeg hit is good for any  
distempur ffraunce or ague.

69

Deinde dicitur  
Hoc est omnis et diversus fons et origo illorum quod  
hunc eundem hunc dicitur fons et origo illorum quod  
omnes homines sunt ex eo facti. Et in hoc modo illi  
quod fons et origo illorum dicitur. Et in hoc modo illi  
quod fons et origo illorum dicitur. Et in hoc modo illi  
quod fons et origo illorum dicitur. Et in hoc modo illi  
quod fons et origo illorum dicitur. Et in hoc modo illi  
quod fons et origo illorum dicitur.

65

71

72

for one flat four o'Clock disterper

Take 3 or 4 spoonfull of fern & baily & put it in faire  
water & when the water be ready then poure out that  
water & put it more faire water & let it boyle alittle  
in this seconde water also then put in four pinte of  
water to the baily & abundance of burrage correll  
strawberry leauet royle leauet burnet & slette  
leauenges of larke lorne or rased ivory ab myn ab  
downd egg tied vp in a fine stoffe leauet aland  
full of reasonab of the sunne stoned boyle them  
till alredy part of the liquor be wated then  
let it stand to settle in some right vp pot &  
then poure it from th<sup>e</sup> off. Let the patient  
drink frely of it into every draught but iuste  
of lymone & sixys of violettes ab shall be most  
pleasing to the taſt. put the iuste & sirup into  
it imediately before it be drinke & renewe it ab ued be

65

68

74

Described by natural or botanical  
method, for example

The plant described is a small tree  
with a trunk of four inches  
in diameter, and a height  
of six feet. It has a  
smooth bark, and a  
few small leaves.

Lurathib ointment or Balsamum. 60  
Marinable for woundes 70

Take of Venetian turpentine a pound. oyl olives three  
pints. sic: spoonfull of saffron. yellow wax half  
a pound. Saffron a ounce of naturall balsamum: one ounce  
Gentian water of redd sandre powder six ounces  
put the waxe into this stirre & put it over the fire  
in a bigg stellot when it is thoroughly melted put in  
the venetian turpentine & stirring therewith till  
it be in redd rost water stirre therewith very well  
then boyle alidre then take it of the fire & let it  
coolle till the next day then take it out of the stellot  
againe & put it into stirre that you get all the  
water out of it. when the water is out put it over the  
fire againe & when it is melted stirre it well & put into  
it the said saffron oyle & saffron the oyle of St Johnnes wort the  
naturall balsamum & sandre stirring them alidre  
that they incorporate then let it boyle agayne for a short  
space so take it of & stirre the space of two hours till it  
become thick & when it is thicke put it vpon a curiall  
small potte & cover it close with linnen that you may  
keep it for you use it will bee good 20 yeres &  
the rest of this balsamum 76

Balsamum

1. It helpeth the leades by anointing the temples & nostrilles therewith but better by applying plaster of it to the fleshe any bursarie or staled sayning by fire or water.
2. It will heal any wound either inward or outward inward by a seeling or by bearing powdered wagine into the wound: outwardly applying fine lincte vnto the balsam melted & then awarne plastron of the same laid vpon it: it not only taketh away the paine but also keepeth from drawing forth all broken boches or splints or any thing else that may puttifie or fester. If the bursarie or inward part be so fleshe ynted ynto or lynes bee not provided it will heale in 7 dayes or saven times dressing: provided no other thing be applied thereto. ¶
4. It heale any bruse or cut by dipping of lincte in the balsam melted & plaster of the same laid thereto it: it will heale without any scarre remaining.
5. It helpeth the scraffles or any other aise proceeding from scould in what ioynt soever it bee & taketh away & taketh any painfullnesse proceeding of scould or misshewes taking in the boches & sinnes by anoynting the place with some of it warmed & plaster of the same laid vpon it. ¶

- 6 it舒ches a fistula or any ulcer old soone be it 72.  
newe so deope in any part of the body being applyed  
as afores directedt # 11.
- 7 It is apparent remedie for one that is venomous bring  
presently taken the quantity of a quarter of an  
ounce melted & drunke with Earle wortward # 11.
- 8 It helpeth the running of the reines & bring waa  
weyght in anturage & sage & take u.3. or 4 pills  
at atime for certaine dayes together ... # 11.
- 9 It cureth the fowles bring taken with hyspoon in  
gasse ayunt of Earle or broyle ... # 11.
- 10 It helpeth the wind rollike or stirre in the side by  
applyng thereto warme a good quantity plastrong  
foules & moringes together every morning for aquarter  
of an houre rubbynge in it ..... # 11.
- 11 It helpeth the positing of attour & draweth out the  
same or any positing what soever ... # 11.
- 12 It helpeth the stinging of addew or any other like venemous  
in beastes being drunke in warme walle ..... # 11.
- If it good for them that are infested with the plague or  
wavelle so it be xpreſſely taken the quantity auncer  
foules moringes together ..... # 11.

- 13 It is vertue of huncellib batsum  
14 It helpeth the biting of mad doggs being meltid  
15 It helpeth any swelling or bruse & all rould causid  
16 It is good for sore braste  
17 It helpeth oure from venement  
18 It helpeth digestion auointing the nouill &  
Houark her with iulen the party goode to bid  
Hou fayre spetile & laid from Wm Bottis  
arrestis to kepe abysse from gangrenous felonie  
Tak romand wormewood sixe handfull bruse it in a  
moister take the white of fourte eggs & beat hem  
almost to oyle then myngle hem with your  
wormewood then set it vpon a flatting dish of  
roasted till the wormewood be thorwly hot then  
laye it vpon aouris stolls for lapp it ouer the  
bruse & it will take out the bursa & kepe it  
from gangrenous felonie & make it ab ielite  
ab the wsole part

To make the Colone plaster in May

74

Cole millidoll & tansuith of earth 3 landfull: red ley  
& planting of earth one landfull axound of sweet herbe  
such two shrowds of virginia wags three poules of  
rossing exiute of white wwe. Spread the wags & sett  
& brake the rossing & put allogether in a castlen pott  
& let it stand ou the fire till all bee melleed together  
then take it of cover it close & let it stand seaven  
dayes in a seller then sett it ouer the fire & lett boyle  
falle an hower then take it of & breyne it into dylle  
pulling alittle water into the dylle bottome &  
when it is cold you may fould it upp close in  
paper & it will keepe fourre or five yeare & #  
you must use this when you feele your paine  
on the left side with alethe of it & full exerte of  
red leather the breadth of your hand or more peirce  
it full fold & powre it on the fleshe side of the leather  
spread it thin & laye it to your left side wher you  
feele your paine & # # #

80

11  
pills for Mr. Stewart

Cake 2 drams of rubarb 2 drams of alois & comin  
of agaristur curcunt & half of the siccus of  
stachys or wormwood all made up into the  
consistre of pills tali of the 3 or 4 before  
dinner.

Her viceroye in herre velle my godes for as many  
as maye comynge to her and he hat wch shal be hale in my  
merry land to ring ych to thare to tis certeyn  
tyme byng ych at home to us with ych in our  
high churche wch to tis certeyn tyme we shal  
have merye tyme in this place. With ych  
in ych tyme to shal you say ther to tis certeyn  
tyme byng ych at home to us with ych in our  
merry land to ring ych to thare to tis certeyn

the place will

152

The eight boonefulls of water & two great boonefull  
fulls of the finest loaf sugar & boyle them in a coker  
diss to a very thick sirup then put in two boonefulls  
of cinnamon water & let it boyle a little then put in  
the flangel w<sup>t</sup> some Graine in powder the orange  
Cranes of taste our count.

Take of tartre our ouuer  
suger of Damask roseb our ouuer & halfe sweet  
fennell seed in powder our drame fliss: them vp  
well & take the dist of the fliss & make them w<sup>e</sup>  
into pills & take h<sup>e</sup> waight of eighte yewte at  
a time if you kepe them dry h<sup>e</sup>y will lound  
good agricat while if moist ther boylede you  
may have all ther thinges at an apothecaryes  
take heed that you use not suger of red rose  
in stead of Damask for red rose are caught  
for h<sup>e</sup> scler

Cake rapses & stadd hem in fair water & put them  
in a cleare earthen potten take ab many turnauns  
& plumpes hem in fair water & draine out all the  
water from the rapses hem put the plumpes turnauns  
& her lufques into the rapses & mixe hem toge  
ther & take two spoonfulls ivery morning for your  
breakfast & eat it bread after this doe 3 walke or runnent  
muntis together yround good & & 81

76

17. *Contra* *adversarios* *de* *rebus* *christianis* *libri* *III.*

and the other two were in well built houses  
standing upon a hill with trees around them  
and the house of the master was  
a large house with a tiled roof and a chimney  
and a large garden before it and a small  
house to the right of it which was  
the kitchen and a stable behind it  
and a small garden to the left of it

xxixij for the greue shouris.

77

To take vj. avound of the filings of Steele wch  
is made in a mill vntane it in a trou pott  
vntill it be redy sett then hale it vnde againe  
then beat it in a trou or Steele morter ther  
loues & thensare hab powder

xxxiij for the greue shouris.

To take four ounces of camomile brach to pax  
one ounce of prepared Steele frise holme suale  
beaten sixe drospes of spirit of woodswod tunc  
trypur the powder with a little suroye of ross  
put the prepared Steele & the powder of ston to  
vpon a plate mingle them with the suroye of  
ross & then put them into a morter & beat  
& mixt them well together & put it in a  
gallie pott & after you have well strained the pott  
extremitie stowake with something & the body with  
poudring gins for this electuary twice a day in the  
moring fastynge & three fowndes after dinner every  
time he beginnes of abweare immediatly after ha  
pne taken it let her walke as fower or longes vntil

83

untill he be thorowly folt his sh. to  
continue ther weale or a woulde yente  
wiche. at th. tyme he take the electuary  
or for late agente purg. or remitt. every  
seauen daye & #. in ther weale  
ther dayes before the chalke of the moone  
the first day latte yor blode in the foot.  
the second day latte yor blode nowith drinke  
wooll. & drinke. the third day purg.  
the fourth day take the electuary & folt his  
lauent then take some warm brole or possib  
drinke & continue so longe till the syxth day  
then on the seauen day agente purg.  
nowith. Then the electuary ab before deynt.

a powder for the wind

78

Take matr flowerb small pypre bavb. vireb  
lytchid date. booch arround of cutt saltz au ouate  
a quarter of an ouate of lilly roote one ouate of  
nutmyn one ouate of ayngled. two ouates of  
redd fennell two ouated redd sage: twelue yew  
worts of yarrowe & the inward part of  
thei dyster stills burnet all theyb simples must  
be made in powder before they bee waiged  
so male ab they must bee scarsed thought at  
ay sicke then put in the yarrowe & mry them  
allogether then set on a chafedish of embreb &  
stirre the powder with your hand vntill nowe  
the yarrowe shal bee seene then kepe it close in  
abladder & when you need it take a spoonfull &  
drinke it ale or alethe brewe & fast au fourre  
after it & if the patient bee sore grieved take a  
good handfull of yarrowe & tweate or flurty  
damester yowr ynuend & boyle them in ale &  
straine them & then take two spoonfull of  
the powder & drinke it in this likor evyn &  
morning a lette warmed A A #

amongst an excellent to cause thy to bee loose & gone  
without holding

To. fift: fygges. violatt l. curd & butter of  
out landfull of mallowes two landfull  
boyle all this boyled in three pinte off fair  
water till halfe bee boyled away thene lese  
learebb from the water after rut in pound of damaskie  
peunche one ount & salt of graue then set them in an  
ouene & stewe them byn wate. start meat & put alitt  
the fygges warin two spoonfulls with a littell butter  
& eate it before meale. \*

pillis for the Stomach

80

Cake two drams of Rubarb: two drams of  
Sloe: one dram of Bergamot: one ounce & halfe  
of the liquor of Saffadoe or woodruffe all  
made up into the consistence of pills take  
take of these three or four before dinner &

86

for affuffing in the stomache

81

To a gallant of vauing water then take thre  
pound of vnsalted lime & put it in the water  
& stir it well & let it stand twenty four  
hours & then staine it well & stir it very  
well agayne & let it stand 24 hours more  
then staine it well & stir it & let it stand 24  
more then staine the third tyme & pour out  
the water there from the lime. then take halfe  
quinte of englysshe longone ouare of anuyseed  
one ouare of letonysse bruse the seeds & luttred  
& put them into the water & put all in  
a certayn pot or bottle stoppe it close & set it in  
a chare of boyling water & let it infuse & drinke  
of this drinke every morning & every after  
noon & you may cale it out of that pot  
you infuse it in & put it into other bottell

Aditt drinke to transfe ff. blood & humors  
82  
Wote rys. 5. Brooklyn: Eastury grass: or wormwood of  
tare two handfulls when yare. Sage: Eastmonger: live root  
of east end handfull when yare: forf twyls root: one handfull  
trewe & hred two round of rayns of the sun: stoned  
out all leev in a stek of wylle it faire allmost done working  
put aboyt in ff. feale of old: yet all leev iugredent in ff.  
bagt & Rose: ff. ale Rose & wylle it is eight dayes owt  
drunk: it \*

for a Richt or Soreness  
in y<sup>e</sup> Eyes

Take a few Leaves of Salladine  
Ground over and scald Dayds  
Hast them togather ther  
Straine y<sup>e</sup> Juic from them  
and Heale it over y<sup>e</sup> fire and  
it will rys 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> Eyes and you  
will find Ease in a few hours

To: Pickel Cucumbers and  
French Beans

To: Pickel Cucumbers and  
French Beans

Take halfe wine Vnigare and  
halfe Hor. Vnigare and put  
therin a pice of allum sum whet  
pepper a good quantity of salt sum  
ginger sliced sum fennill and dill  
seed boyle them well to gether and  
when it is cold rys your Cucumbers  
and put them in and doo them up  
clos: and in ten dayes time draine  
out the pickel and boyle it and when  
it is cold put it in a gaine and doo  
it 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 pickel  
you must take them out with a  
spoon and not touch them with  
fingers

A Receipt to make Cheesecakes  
Take 6 Gallons of milke and 2  
quarts of Curd set them for  
a very tender curd draine the  
whay very well out of it: bruising  
of Curd as little as you can with  
your hands when you have drained  
it very dry take it and rub it through  
a hair Siefe and break a pound of  
Butter in it and yolk of ten eggs  
well beaten and mingle them all  
to gether then put in nutmeg mace  
and sugar to your taste you must  
plump your currants in a Skillet  
of water over fire you must  
bake them in a pretty quick oven  
if you sett all y<sup>e</sup> quantity you  
must put in 2 pounds of Butter

the borders down at Wicest  
is bus - time to malling & do  
not much to care for so many  
of animals have not yet  
enough to go two days from yester  
day was now so cold we were  
anxious what we should do  
now to day was so hot you were  
going to have a hard night and  
we had to stop here in with  
the next morning the weather been  
more pleasant on this cold night of  
January that every other night and  
that's in dangerous enough qual  
ities now - if you can't do  
nothing either as it were about  
now of doing yester day  
all the time to buy us a bed down

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

96

92

### To Make Currant Wine

To Every 12 of Currant Strips  
and Sprigs putt a gallon of  
Water let it stand all night  
then press it out and putt 5  
of Sugar let it stand another  
night then run it through a  
flannel bag and putt it into yo  
Vessele bottle it when fine

To Make a Burning Ointment  
Take Barrow Hog Suet half  
a pound and a Spoonfull of  
Honey and a piece of Best Wine  
a bout the Bigness of a walnut  
Boyle these together 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<sup>187</sup>  
Take your Gooseberries at their  
full growth the tops and tails them,  
to every 12 of gooseberries putt  
Boiled in a morter putt a gallon  
of Water let it stand all night  
then press it out and putt 4 or 5  
of Sugar let it stand another night  
then putt it into a flannel  
bag putt into your Vessele, then to  
every gallon putt half an ounce  
of Sincles, & dissolve in white  
wine and bat it up with your  
wine you may stop it down in  
3 or 4 dayes bottle it when fine

To make Cherry Marmalott  
Take 6 of cherries stoned and  
Mash them as small as you can  
with a spoon and Boyle them in the  
juice shew it in them, till they are  
very tender then mash them again  
then putt in a pound of sugar,  
Boyle it to a marmalott and when  
it is cold paper it up and keep the  
glass constantly in a warme  
place

To Make Mead that  
Drinks like Sherry

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 boyleing, add the whites  
and shells of 18 eggs, stir all  
well and as it boyleth scum it well  
that being done, put in 6 small  
sprigs of Rosemary and cinnamon  
cut in pieces bout 2 inches  
long as much as a spoon will  
hold; let it boyle in all two  
hours, then strain it through  
a fine sieve and when its quite  
cold tun it into a vessel  
that fit it, let it stand 6  
months. now you bottle it, then  
after a month drinke it

At Noche  
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 it is Boyle  
let it stand and settle then  
clar it off the lees, the next  
day work it up with a wheal  
Bread toast with salt spread  
upon it, when it has stood two  
or three days tun it up, and  
put in it the shells of two fresh  
Lemons, and with in 8 or 10  
days you may bottle it off

A Receipt for the Drapſy an  
Scurvy preſcribed by Docto:—  
~~Brown of Norwich~~  
Parcht of Algarimony  
Harts Tongue  
foli foot  
Tansyſh  
Burnett  
Sea wormwood of each one handfull  
Lycorill 2 ounces  
Ringo Rots 3 ounces  
Raspsys on handfull  
Boyle all theſt in 4 gallons and a  
halfe of worts unto 4 gallons  
then ſtraines the liquor, worke  
and turn it and hang in a dry  
2 handfulls of Scruwigraft  
and one handfull of Sage

To Pickel Walnuts like  
Mangooy

Tak your nutts before they be  
hard when you can run a pin  
easily into them, put them in a  
Pott of water and a handfull  
of Salt over a quick fire before  
they boyle take them out lay  
them to cool, and when the ſecond  
water is hott put them in before  
it boyle, tak them out ſo ſift  
them till they haue had 4 waters  
then wipe them dry by one when  
they are cold putt them in  
new pott then ſtraw a good hand  
full of Salt 3 or 4 ſaucis of ginger  
ſliced as much Nutmeg popper  
Marclay & 5 or 6 cloues of  
garlick lay a row of Nutts then  
Spice and then Nutts till your  
pott is full cover them with the  
best white wine Vniger and putt  
a piall of reddy Made Mustard to  
a ſoo of Nutts, and ſtop it very  
cloſe, you may open it after  
2 or 3 Monthy

A Receipt for Dressing of  
fish

You are to putt to the fish a  
much Water as will cover it  
also one handfull of Salt and  
a pinte of Vinger, in want of  
that as much a gaine of  
whitel wine or Claret  
as also of Rosemary time  
Sweet Marjoram and winter  
savoury, of each of those a  
small handfull, 2 Cynions  
quartered 2 roces of Ginger  
sliced, after the fish is boyled  
it to remaine in the liquor  
closē covered half an houre

A Receipt to Mak. Mede

Cut your Honey combe into  
thin pieces, then steep it three  
days and night in waderthon  
Straine it through a hair sieve,  
and putt as much Honey to them  
as will make the water base an  
dry then boyle it with an without  
the fire following as you think  
fit Rosemary bay leaves Calme  
and Sweet Marjoram of each one  
handfull, tyed together, this  
quantity of herbes leeves halfe a  
Hoggs-head, then boyle it a full  
houre and stop it with skinning  
then straine it off and sett it  
cold work it up as doore with  
yeast tun it 6. for the Yer full  
and when it ha: done working  
in the Vessele, hang in a curvys  
bag, with Mac. clover cinamond  
gylgar and Nutmeggs of each halfe  
an ounce bladd or brind then  
stop the bung close this must  
stand half a year before its  
fit to drach and if your

Your Honey so good it may  
stand a year, befor its settled  
one quart of honey to 4 of  
water will do: if you have  
no comb and put in one  
ounces of Caraway seeds  
bruised with your Spice.

back, and lay them on tin plates  
in 112

White  
Linen  
Mold

### To Make Ginger Bread

Take 6 of Pounds & pound  
of the finest flower there  
ounces of root Ginger, beaten  
and sifted, two ounces of Cinnamon  
seeds beaten and sifted 2 ounces  
of Caraway seeds, a pound of  
Orange peal and Lemon  
peal and Citron and your  
Sweetmeat into small pieces  
Mix all with the flower, but  
the flower must be very well  
dryed first then put into  
Pounds and work it into  
a like paste making in  
flat cakes of about a poun

so good it may  
befor its botteld  
shond to 4 days  
do if you have  
d put in one  
way soins  
your Spice.

to Ginger bread  
Two cld & pound  
flower three  
Ginger beaten  
two ounces of Cardander  
and Sifted two ounces  
of, a pound of  
wote and Lemon  
juon cut your  
into small pieces  
the flower, but  
ust to very well  
then put into  
work it into  
making it in  
of a bout a pound

Each, and lay them on a plat.

### Grisario of Rabits

Cut the Rabits in small pieces as for foying,  
keep the Heads & ribs for Gravy. Wash the Rabits  
in warm Water, then lay them in warm milk &  
Water w. if time will admit may lay a hight.  
Wash of the milk in warm Water, putt the Rabits  
unto a stew pan w. Lemon peel, a piece of Bacon,  
whole peper, & a bottle Thyme & sufficient Water to cover them  
put the Rabit 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, putt it into  
the stew pan w. the gravy, two spoonfulls of Catcher,  
a little Wine, a piece of butter the size of a Walnut  
w. flour & nutmeg braised, when enough add abt a  
full of Cream, the yolk of an egg boild hard, braised the  
Egg carefully in the Cream, mix these together &  
garnish it up w. parsley for more properly speaking  
done by the fire & sliced Lemon —

Your Honey be good it may

back, and lay them on tin plates  
buttered, your oven must be  
hotter then for tanks, about  
an hour will take them, as  
soon as you draw them out of  
the oven, have ready some  
boiling water, sett your cakes  
up dogs wain, and pour some  
boiling water over the top of  
them which will sett a glaze  
over them

To Make Dr or Wine  
Take to Every Gallon of  
Liquor 5 pounds of Malaga  
raisins boyle your water and  
when the Violent heat is off  
pour it upon your Raisins  
which must be chopt prettily  
small and the great stalks  
must be pick'd out if you can  
put the Raisins into a tub  
with a top hole cover it up  
close whilist it is warme, and  
Stir it twice a day, and it may  
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  
pint of Strawberry Juice and  
your Juice is off baked only  
putt your Raisins into a patt  
and lett it be baked in a  
prettily hott ~~oven~~ oven and  
when it is cold strains it off  
and Squeeze the Raisins in  
a clothe, a pint of Juice to a

Gallon of Liquor, and then turn it  
up, lett you tub to quicke 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 Raising and then you  
may doe down the Bung, but  
leav. the frog open a little while  
if it does not fly when you pull  
out the frog you may doe it  
down with clay very close and  
before 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 quantiti  
you putt on the first, and lett it  
stand about a week, and then  
strains it off and Squeeze the  
pulp and Order it as your  
first

To Make a Cake

Take half a pound of singe  
ring loaf sugar half a  
pound of flower dryed will  
five eggs well beaten a  
Spoonfull of Brandy and  
a Spoonfull of carraway seeds.

### For a Cough

Take halfe a peck of Turnips  
one quarter of a pound of  
Alliocompaine Root, ten  
pippins. Have them and slice  
them and put them into a Boile  
still and still them altogether  
Take the Water and boyle it  
to a Turnip and drinke of  
it for a Cough, in the boylung  
of the Turnip you may put  
in a littell Liquorish and  
Sweet Fennelseedes

### To Stop a Cough

Boyle 2 ounces of Bistort with them  
with a little Cinnamon & part  
of the bottom of a Chile Louse in  
3 quarts of spring water to 2 gills  
strain it & drink the clear liquor  
with Candy water wine instead  
of Beer.

### For a Cough

Take two spoonfulls of pearl  
barley pick it then Boyle it in  
a quart of Water till half  
be consum'd then strain it and  
put it into a Skillet a gaine,  
and put to it as much ~~Water~~  
Milk and let it stand ev'rythid  
sime, and seale byt not boyle y<sup>e</sup>  
take it ofte and poure it into a  
pan and as it coolt stir it now  
and then that no Scum may  
gather upon it Then May the  
patient drinke of it at any  
time

Cordiall Bittert

Take a pint &  $\frac{1}{2}$  of best Brandy  
put it into a quart bottle then  
put into it the shopp of 18 God  
rangers, 2 an ounce Saffron  
2 of an ounce Indian snake  
root & one dram &  $\frac{1}{2}$  scutched  
powder, keep the bottle by or  
near the fire side at least 14 day  
shaking it well every day, but  
work not the bottle too hard,  
then strain it thro a flannel  
bagg for use.

to make a rabbit pye  
Season them <sup>the</sup> pepper, salt, nutmeg, oysters,  
capers, large mace, sweet herbs & butter

Cordial Bitters

Take a quart of w<sup>t</sup> wine 2 drams  
Ginseng snake root 2 drams  
gentian,  $\frac{1}{2}$  a dram scutellaria  
cinnamon, the chips of 6. luff orange  
 $\frac{1}{2}$  an oinie of carduus seeds a  
little saffron, steep it in the  
w<sup>t</sup> wine 3 or 4 day & then  
drink it

For a Consumption or Dwyppsy

Take one pint of Sillatory  
in the w<sup>t</sup> & Juice to a poune  
of 4. or 5. sugar boyle it to  
a sirrip, and take two spoon  
full every night going to  
bed

A milk Drink for a weakish  
feast

boyl an ounce &  $\frac{1}{2}$  of new  
Cury in 5. pint of strong  
water to 2. quarts, then  
strain it & drink the clear  
liqueur with an equal quantity  
of new Cows milk. Take in a day  
at least  $\frac{1}{2}$  pint & go up to  $\frac{1}{2}$  pint  
the next day

Mr Sherman's Purge

Take 3 drams of Senna  
1. dram full of Tartar  
juice of warm 12. Roons  
in 2. spirit of spirit. over  
these simmer it over the fire  
till full boil be wanted  
strain it off & add 1 dram of  
Crem tart. I drink it

To make Lemon Brandy

Take 3 doz Lemons & Chop them  
thin & keep them <sup>Chase</sup> in 12 quarts  
of Brandy, lett them stand <sup>not</sup> sleep  
7 or 8 dayes, then strain off  
the Lemons & take the  
juice with 5 pound of C. sugar  
to 18 quarts of Rousing water  
& boyle them together <sup>out</sup> first take  
the worts of 8 Pounds beaten well w<sup>t</sup>  
& set you in before y<sup>e</sup> fire to have  
to raise the scum & let it boyle  
all an hour, taking the scum off  
as it rises, & when cold strain it,  
harden in a paine all night, till  
the next morning, then distill it  
into a vessel w<sup>t</sup> a quart of strong  
wine keepe it, till the winter be ready  
to put to it, & then draw it off  
y<sup>e</sup> plaine

To make Almada Beef

take part of half a leg of Beef cut  
it into pieces, and season it with  
salt and salt peter & let it lay so  
18 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>t</sup>  
a paste, let it stand in the oven all  
night, then put it into a pan  
& prop away all the Liquor and  
when cold melt butter and pour  
over it

To Collar Pies —

Take the fles and spelle them take  
out the bones, season them with  
pepper salt nutmeg cloves and  
sweet herbs, then boyle them &  
tyr them up with a filletting,  
then boyle them ~~wet~~ 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 clarify 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 frothe then cover it close  
by the fire let it stand an  
hour

### To make Peart Cream.

Take one ounce & half of Peart bark  
boyle it in two or 3 waters then put  
in 3 pints of cream, then boyle it w<sup>t</sup>  
a little mace, then beat up 4 whites  
of eggs well then take it of the fire &  
mix therin, 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 Gristles and  
vines, 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 let it stand till  
it be cold, then take of the suer then  
take jelly from the settings, then  
melt it again, put in half a pint

of white wine, the juice of 6 Lemons  
7 whites of Eggs sweeten with  
double refind sugar, boyle it there  
and straine it through a jelly  
bag here, if yo<sup>e</sup> colour any, a  
little Saffron will make a very  
good yellow, a little Sclonide will  
make a very good red, if yo<sup>e</sup>  
make it hard to a pint of  
water take one ounce harts horne

### To make an orange pudding

Take an orange rip out the suer take  
half the peele boyle it in two several  
waters putt to it a whole candied peele,  
beat it in a mortar, putt to it half  
apound of double refind sugar w<sup>t</sup>  
the juice of the Orange, putt in 7. Eggs  
put in half a pint of butter clarify  
put in the juice of a Lemon mix them

well together, put them into a dish  
with past under doore & let it be  
bake 3 quarters of an hour

To make a Frijgacy of Chickens  
or Rabbits

Clea 6 chickens or Rabbits cutt  
them in pieces as bigg as oysters  
then put them into a frysing pan  
with 2 or 3 blades of mace a bunc  
of sweet herbs shallot anchovie  
take oysters 20 ballys of foode meat  
a pint of white wine 2 large feale of  
Womans brothe lett it stew together  
till they be enough putt in halfe  
a pound of butter and the yolkys  
of Eggs keep it stirring till it  
be thick then garnish your Dish  
with Barberry & Lemons

To make Cow-slip-Wine  
take 6 gallions of water 10 pound sug  
beate up 6. whiter of Eggs put them  
into the liquor boyle it to an hour,  
when it is cold set it a wothmey  
slice in Six Lemons, and when it  
is wrought putt in a pound of  
Cow-slip flowers then let it stand  
three day then syp out the juice  
and turn it into a dessel with  
2 or 3 Lemon ~~peales~~ <sup>peels</sup> 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 y<sup>e</sup> taste  
put in a little nutmeg and a little  
rose water some salt, and grate  
in two handfulls of red Karrots  
1 pound of currants then butter  
the pan and bake it —

or thus —

take a penworth of Karrots boyle  
them till they be soft then parboil  
them thrice above take a pound of  
the red & put in Cinnamon and  
nutmeg 6 eggs strained 2 pints of  
butter melted 1 pound of currants  
plump them in water before ye putt them  
in, sweetening it to y<sup>e</sup> taste putt in a glasse  
of sack

To make Scotch Collops  
take a leg of veal cut some of it in  
thin pieces 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  
beef suet and sweet herbs, season  
them with the same splices y<sup>e</sup>  
do the meat, give the balls a little  
boiling <sup>in</sup> some water then  
take the same liquor & putt it in  
a fyning pem with some Butter,  
say your Collop in, putt in an  
onion prickt with cloves, shallots  
gravy oysters a glasse or 2 of sack.  
when the meat is enough then stir  
it up w<sup>t</sup> yolks of Eggs & fresh butter  
lay some fay bacon about the meat  
& servit up.

To Stew a carp,  
bleed him under the Count firms  
into a pint of Carret and half  
a pint of water and a bunch of sweet  
herbs and a little pepper mace and  
nutmeg elid. Let him stew first on  
one lid then on the other put in  
an anchovie then let it stew a  
quarter of an hour put in half  
a pound of butter beat it up thick  
and serve it up.

To pot a hare —  
Kill yr hare after tis blood is cold into an  
earthern pott with 5 or 6 spoonfulls  
of water, & cover it <sup>with</sup> bof meat shred,  
then bake it till the flesh & sinews  
come from the bones which take about  
beaut in a wooden bawle minn a spoonful  
of the Gravy with it as ye eat it, then  
sease it & put it down with a pot full  
of melted butter over it.

What was made for Mr Doro  
Styeman February 1731. —  
3 pound Hony to 4 Gallons of water  
to 1 pound Rose raysons, 6 oz Turkey  
currants, to a baye of Ingredients iſf  
boyle to 3 Gallons.

To cure the biting of a mad dog  
take of the leaves of Rue spicke from the  
stalks & bruised six ounces, Garlick  
spicke from the stalks & bruised, venice  
treacle or Mithridate, & the scrapings  
of pewter of each 4 ounces. Boyle all  
these over a slow fire in two quarts  
of strong ale till one pint be consumed;  
then keep it in a bottle close stoppt.  
giv it nine spoonfulls to a  
span of woman warm evry morning  
fasting & six to a day, &  
apply some of the Ingredients from it  
the Liquor was brought to the bedchamber  
this was taken out of Colthorpe church in Lincoln  
shire where among the poor were Cittred & a  
mad dog al that took this medicine did well

To make almond cake. By D'Hoorn and  
take an ounce of Isinglass, pull it into  
small pieces and lay it in warm water  
an hour or two, then take it out & put it  
into three pints of milk with half the  
peel of a small Lemon a blade of mace  
a little Stick of Cinnamon & three ounces  
of Loaf Sugar boile all those gently  
together about half an hour till it  
boil. Strain it the while then  
take it off the fire & have ready two  
ounces of blanched almonds very well  
beaten & a spoonful & a half of orange-  
flower-water and the grated peel of a  
Seville-orange which must be first  
stept in water, and take a little of  
the hot liquor to dissolve the almonds  
then pour it into them, stir it well about  
& strain it thro' a tiffey Sieve straining it  
with as soon as much as you can, stir it  
till its almost cold then pour it into a flat  
dish & thinning your asp[ar]on leave to stand

1733. June 29. ~~{ 100 grain Senna root  
4 grain ~~myrrh~~  
to appoint to the back brandy  
for pain in the stomach  
gut & other parts.~~

to a House from 15 to 22 pounds.  
one quart of common salt  
40 grains of salt powder  
2 pounds Sugar for a pound of  
any milder possible amount &  
the largest 5 weeks

To make a brown Bread pudding  
take 4 Eggs beat them well,  
half a pound of suet shred fine  
as much grated bread as will  
make it stiff putt what sugar  
& nutmeg you please, and  
a few currants boil it 2 hours  
at y<sup>e</sup> Eggs & suet together w<sup>th</sup> 2 or 3 spoonfulls  
of Sack

a Marrow Pudding

Grate a pound of Naple bisketts & putt  
them into a quart of cream beat 20 eggs  
very well & mix into it, sweeten it to  
your tast mix in a nutmeg grated  
set it on the fire keep it stirring till  
it is thick then have adith the bottom  
biscuit & the Prim covrd with putt past  
putt in the pudding & stick in 8 sound  
of marrow; dust on a little Cinnamone  
stick it all over with sliced Lemon  
citron, Orange-root, Throw it all over  
with plums of currants & Raysons of  
the sun, then bake it in a quick oven

1733 June 23<sup>rd</sup> a rest for pain in the  
Stomach

+ Draw of Souch-real  
by a drounce of Myrapica  
to a pint of the best brandy

a Full discovery of the Medicines given by  
me Joanna Stevens for Cure of the Stones  
& 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>which</sup> consists of Soap  
Swine's Cresses burnt to a blackness, & homed  
in water: The pills consists of Snails cal'd  
wild carrot seeds, Burdock-seeds, Ashes  
Hips & Hawes, all burnt to a blackness,  
- Soap & Honey -

The Powder is thus prepared

Take hens Egg-shells well drain'd from  
the whites, dry & clean, crush them small  
with the hand, & fill a crucible of their size  
(which contains near 3 pints) to them light  
place it in the fire, & cover it with a tile,  
then heap coals over it, that it may burn  
midst of a very strong clear fire till the  
Egg-shells be calcined to a greyish white

<sup>III</sup>  
and require an aerial salt bath: this will  
take up 8 hours at least. after they are thus  
calcined, put them in a dry earthen <sup>ear</sup> pan  
which must not be above 3 parts full,  
that there may be room for the roasting  
of the Egg-shells in staking. Let the  
pan stand in a dry room for two months,  
& no longer: in this time the Egg-shells  
will become of a milder 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 without  
shells cleane'd 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 smooking, 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 stoner burn clear on the top. Next large lindens & not fresh coals be placed upon the tiles to cover the crucibles. These powders being <sup>thus</sup> prepared take the Egg-shell powder & six crucibles & the <sup>small</sup> powder of one mix them together, rub them in a mortar & pass them through a Cyprus-sieve. This mixture is immediately to be put into bottles, which must be close stopped, & kept in a dry place for use. I have generally added a small quantity of twines cresses burnt to a blackness & 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, & steeme therefor

is done in first of these months  
the Dedication is thus prepared  
take 4 ounces each half of the best alkanet  
- soap beat it in a Mortar to a large  
spoonfull of Swines-Cresses burnt to a  
blackness, & 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, &  
buckler-leaves, of each an ounce.  
when there are no greens take the same  
quantity of roots. cut the herbs or roots,  
slice the ball, & boil them in two quarts  
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 small  
calendula before, white carrot-seed, burdock  
seed, armenian leys, Hippocrateas, all burnt

to a black oyp <sup>or</sup> w<sup>ch</sup> is the same thing) w<sup>ch</sup>  
they have done smacking; mix them  
together, rub them in a mortar, & push  
them through a Cyppre sieve: then take  
a large spoonfull of this mixture, &  
on this of new 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 is as  
follows  
vnt when there is a stone in the bladder  
or kidneys, the powder is to be taken  
3 times a day vnt in the morning after  
breakfast, in the afternoon about 5. or 6. &  
going to bed: The dose is a dram over again  
or 36 grains, & is to be mixed in a large tea  
cup full of white wine, sicker or small punch  
and half a pint of the Decoction is to be drawn  
either warm or milk warm 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 occa-  
sion: if the person be costive during the  
use of them, let him take as much lanitiae  
electuary, or other laxative medicine, as  
may be sufficient to remove that compla-  
int but not more: for it must be a partic-  
ular 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 so it 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 corries, & milky drink few liquids,  
& use little exercise, that so the Urine  
may be the more strongly impregnated

with the medicines, & the longer retain  
in the bladder  
if the stomach will not bear the decoction  
a b.<sup>t</sup>. part of the bark made into pills  
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 app-  
petite or pain, the powder must have  
a greater proportion of the calum-  
-snails than according to the foregoing  
direction; this proportion may be in excess  
<sup>of nature</sup> in case till there be equal  
parts of the two ingredients. the quantity  
also of both powder & decoction may  
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 crooks before mentioned  
I have sometimes

used others as Mallows, Marshmallows,  
yarrow red white, dandelion, water-  
cresses, & horse-radish root, but do  
not know of any material difference.  
This is my manner of giving the pos-  
& decoction. as to the pills, their  
size is in fits of the gravel,  
attended with pain <sup>in</sup> the belly vomit-  
ing, & suppression of urine from a  
stoppage in the ureters: in these cases  
the person is to take 5 pills every <sup>four</sup> hour  
day & night. when awake till the com-  
plaint be removed. they will also  
prevent the formation of gravel  
& gravel stones in constitutions subject  
to breed them, if 10. or 15. be taken everyday

June. 16. 1739 — J. STEVENS.

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

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

Takes Salad oil one quart, aniseed  
or Angelica water one quart, Cardu-  
treadle one pound, common treacle one  
pint, fennel seed 8 ounces, bole-  
armorial 6. ounces Madder 4. oz.  
Saffron 4. oz an ounce, also 1.6. or 7.  
ounces, the six last articles must be  
finely powder'd, then mix all together  
with 4 gallons ~~water~~ or 5 gallons of strong  
Ale, which will be sufficient for  
40 head of beasts giving to each at  
least a pint.

To Make a cake  
Take 10 Eggs, lay out five of the whites  
one pound of powder Sugar, one poun-  
d fine flower, a few carduay seeds,  
beat it an hour

Lemon Pudding

Take the Rind of 2 large Lemons, boile  
them in 2. or 3. Waters to take out the  
bitternes, beat it fine in a mortar & add  
2. oz a pound of least Sugar, as many  
almonds finely beaten with 3 or 4  
spoonfulls of orange flower water,  
3. oz a pound of bitter & yolks of 10 Eggs,  
beat all these to a fine past, putt  
past round your dishes half an  
hour baking will doe.

Lemon Curd

Take the juice of 6. Lemons, & the peels  
of one very thin, then take the Whites  
of 12 Eggs & the Yolks of 2. lett the Yolks  
be very pale, beat them well together  
& mix a pint of water with the Eggs,  
& juice, strain them into a Skillet,  
putt to them a pound of double loaf sugar  
Set it on a quick fire stirring it all  
the time, till it be the thicknesse of cream

take it of the fire & stir it till it is  
almost cold then put it into a glass  
10 Oct 1724

### To Make a Rice Pudding

Take 9 ounces of ground rice, 3 pints  
of red-currants, 1/2 lb some cinnamon  
& a nutmeg boil it up stirring it  
the while. Take it from the fire and  
when luke warm put in 9 ounces of  
butter, 9 ounces of sugar, & 9 eggs  
Leave out half the whites, & put in  
2 spoonfulls of orange-flower water

Oct 16 1724

### To Make a Bread Pudding

Take the crum of 2 half peper loafs, a  
1/2 pound of almonds, 9 eggs & 5 oz of butter  
taken out, 1/2 a pint of clarified butter,  
a little nutmeg, scatter it to get fast  
bake it in a slow oven.

To make mince pyes

3 pounds Beef

6 pounds Suet

3/8 Cinnamon ~~in~~ <sup>to</sup> anoz

3/8 mace - -

3/8 Cloves - -

1/4 oz pepper

4 nutmeggs -

1 oz caraway seeds

The peels of 2 Lemons cutt  
~~fine~~

5 pounds currants.

1 pound raisons stoned

3 pounds Sugar

candied peel of your choice  
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 4 or 5 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,  
to a pound of Treacle,  
 $\frac{1}{4}$  a pound of sugar,  
an oz. of beaten Ginger.  
Dried Orange peel beaten &  
a little butter  
mix the Treacle, 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 to 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<sup>t</sup> 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 p<sup>d</sup> of Sugar, put the p<sup>d</sup> 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 the  
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  
Salery, 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

~~gallot, graham cog 32nd.~~

Wield to stony moss. It  
is very thick & thick in  
the forest and so bound  
around the trees. Some  
so coarse and, what is

to look out for some  
lower shrubs with pointed  
leaves like the maple.  
With tall thin birches & the  
birches like redwood trees &  
most of them with  
small rounded tops of  
them all along the river bank  
the leaves are very small  
and brownish greenish in  
color all along the river bank

Folio's 120r to 220v are blank

for afelon

Take may butter & temper it with a little bawdy flower or  
bren flower & new yellow wax with a little rosin & make  
it in forme of a plaster.



### Dialectic & arts done by Logike.

Si ars rationis sit ars pacientiis in natura confusa, tum recte  
vixit dialectica; for the speciall yse of Logike is to sever things  
asunder, that are put togather by God in the creaturis or in the works  
of men; dialectica somē bring from Soddyone collegi, others  
interpret it dodecades from Ioh Doyce. But it is better  
drawne from Ioh & doyle signifyinge juxta & folio, for logike  
is to sever things asunder, it is a separato, & unito iuxta et imm  
igmo congregat hominum, & signat rationem. In dialexia  
per regulam methodi congregat res ipsius natura, & distingue  
his individuall concretae but one part only, namely methodi, but yet  
let us looke thorough all logike & we shall finde this worke vixit  
significative & operation for it doth not breif admixt the worke  
of the whole art, bywys the Lord hath in his creatures seprately & seprately  
the worke of all the arts, now by my logike do I sever thicke concreta  
arts regredio in suū locis redigo, & minus folio arguments, non sibi  
omnia sed certa, & sic inventa disponit axiomatica, syllogistica  
methodica, so that in this name, Iffis y' vixit natura, & formis of  
logike. The name Logike is drawne from y' subject reason, but first  
it is not so antiqu as dialectica, for Diogenes Laertius in vita Platonis  
tunc makes Plato y' author of dialectica Zenothen makes Socrates  
the author of this name, w' is more probable for he was Plato's stude  
to whom he had he had from Socrates, that on bothmōr he had  
this bristable name. Plato was his nō & Socrates Platou, now Aristotle  
was y' first author of Logike according to y' same Laertius, now  
Socrates who gave y' name dialectica knowest how to interpret  
this word bring it from Socrates it is aliquantitati, argues in his  
words Logike is an ambiguitie by w' both y' stocles & frise  
himselfe were deceived.

Dialectica est ars, ut ex ea ad invencionem concinnat

1. Quod constat ex preceptis primis verisimilius scientias est ars.

2. Si ratio sit creaturae hui, tum regula gubernans ea ad finem

scilicet est ars, at. ergo.

Differendi.

Si dialectica sit actus simplicia invixerit, inventa disponit  
disposita distinguere, tunc rati dicuntur ars differendi. differendi  
comes of differe to seprandis, wh' comes of dis & rati, non sibi  
is a verb neque & therefore contenit in him selfe y' subject of  
his action, w' is gemma, for is as much as to say, I few  
said, & his asunder, & so in this word differendi we have  
3 things to be considerid, first y' arguments, secondly y' seprand  
of them wch 3 on axioms, & y' logical methodification, thirdly the  
sewing of them, ist or asunder, & it is Method, qua parent  
naturam, it huius forma final non fuit.

Bone

Si diale: ass got praecepte actus vnde virtutis, tu oportet  
Diale: esse actionem diffinendi, at. ergo: y conon logicanis say  
hinc is put in to make a difference between art & nature, vnde  
not in aliquid, for pfect nature & art are all one, as natura was  
before y fall, for y hinc is only to put difference betwixt y corrup-  
tion of nature & pfect nature.

This hinc doth not delineate an habit w/ a man having is made thus  
y is sufficient to reason, but thy is y hinc y we must alwaies do when  
fairest delineate it, whether is da artifc or not, namely doth w/ is  
rightly done according to rule of art, this is hinc delineat though  
not scient, fiste expedit, ex habitu circu in his operations doth  
Bone different, yet doubtless not always by y art, but by his  
natural Logicke, and of this hinc different w/ R. we see in natura  
is Logicke y art.

This hinc is in Alwys, now we learn in grammat ym plenck  
is joined to y verb to express his signification so y it cannot  
signify a divers thng from differre but they signifi one  
simple thing, & though they be two words they make but one  
argument.

As there is in Grammar a bone Lewis, & a male Logui so there is  
in logicke a bone differre, & a male differre.

Now diale: is a rule of y hinc differre or y bone ratio w/ is  
Gods creature, & except we put in y bone differre, we shall not  
express y pfect subject of Logicke. Object: syntax is an art  
in gener, esp bone is pfectus. Ans: it follows not for the  
Species must passe y genus as homo passe on anima as he is  
a living creature, but a speciall anima as he is homo, passe  
backe again: as it is an art but a speciall science as it is a  
Species of art. Animus y forme is one, & ergo as mentis animus  
came to be expressed in one word, & not broken & clevidid  
into manys.

This bone differre doth pfectly y vni form of hinc, for  
y end ffor y sharts of y forme. The forme of hinc is  
consisting upon y forme of every pfect w/ & nothing else  
but y verit & force, mostly every pfect doth compellive.  
So y forme of Logicke is nothing but y animus w/ running  
thorough the bedel of y art, whereby every part & from thence  
the whole are enabled to do their pfect work.

And this forme is selfe sett forth by factus & brought forth  
& wch y forme of every pfect tendeth unto, for y forme selfe  
closeth y end of it alwaies all one w/ it, ergo by passing downwds  
inst, wch doth selfe express y forme, (bone) may pfect either  
doinge a thing well or y knowledge of doing it well w/ a good

thng is good, whether I know it or not, y is y true pfect whiche  
we know y will do wch is not of y effect of y art.

The first contradiction touching y word dialecia not coming  
from Proph: truthe, but from those y mistakes hem some say  
y dialecia is not so large as Logica, but y it is a part of it for  
and doth say thy dialecia Logicke into 3 parts Apodictica diale-  
cia Logistica, w/ one not to be allowed. dialectica Logica debilitatis  
etc. Apodictica de necessariis, now probabilitatis, & necessariis are  
affectiones of axioms nesciam & contingent & cannot be parts of  
Logicke being all taught in one part. Logistica they make to  
be selfe, but y it is more and therefore not to be taught in  
Logicke: being an art for vniue art is of god & a virtue.

Kulberman obiects this for Sopk: & in diuinis bonis is handled  
in Physicke digniss & therfore Sopk: in Logicke. Ans: but he  
is not y like reason, the end of dialecia is bone Lewis, w/ we  
cannot doe unless we reckeuler & bone, & therfore it is inuisio-  
nem. Sopk: should be handled in Logistica, she couldent w/ bone  
into y end thereof, she end of Physicke is sancte de Regis  
teacheth is to be handled in Physicke, but a man may have  
differre, wch is y end wch Sopk: another doth it had  
y way to Name the end of Logicke is fit to dividre  
& Logistica to Physicke. The Sopk: make Logica y general  
& dialecia y pfect, but this is not a division  
of y genus into Species, but of y adiunct into his subiects  
is of y word into his divers significacion, some make scientia  
y genus of Logicke, but Scientia is properly y judgmy of a mens  
act axome, & by a double tropus comes to be all one with art  
thats instrument, but y art cannot be called an instrument,  
but y instrument of y art.

Some sayes it may be called foras it hath wrought an effect  
in us, but are n/most proper, for it names it as thngs thngs.

Some says y differre is a Metamorph, but what y is not Reckoneth

a real art wch y may be come where. Kulberman will have

it has differre in natura & out ffor differre in natura comes of de &

ergo, unde regula wch is all one w/ pfect wch belongs to

all arts, & therfore is too general for Logicke, & Logicke y rule

of art.

It is but an accident of Logicke diversus mentis

ergo not y bone, yin. Merton hitte to publish mentis y Generall

to Logicke y qual, & hitte breake off y rule to Logicke y Generall

cognoscere mentis y vno y inseparabile soule of man, as first hath

y facie y art of reason y mentis y double tropus wch will

receive hit Logicke doth not Logicke y Logicke, y cogitione

so publick that doth hit mens, but it will not have, y mentis y

cognoscere yf can & nofse to know togethor, nowi nafure is

more grall y ffor. So Logiche & Judicium are all one. & it belongs  
to y 2 part only of Logiche, so it is to straight to define Logiche  
by s<sup>t</sup> recti y 2 part of all other arts, ergo he will give Log.

Some make it are Secundi, locandi & docendi doctrina.

which is as general as are ergo too general for Logiche.

Some say are disputandi, but dispute for this partly to cut off  
what is superfluous & belongs to quicke de w<sup>t</sup> which is a part of

Logiche. Then this is too straight.

Some say both fine & wide ratios. But y use is of y ratios  
is affect y meazur, b<sup>t</sup> y meazur neare y art, w<sup>t</sup> y fine distinction  
they y ffor y fine distinctions is y fforne, ffor y m<sup>t</sup> they are  
y n<sup>t</sup> trope, & thought y be a Metaphysic in defining it, soth byt defines  
this forme of art. v.

Some add to Rerus his definition de quo in themate.  
But thema if it be taken properly is too straight for it  
significatio it as grall as Polonus speaketh, it is that  
which w<sup>t</sup> is in y definition of a grall art ergo differen  
is to be termed as many as has precedent. I shall w<sup>t</sup> the distinc  
y forme of y art in one worde not devideinge it into more  
parts, doth devide it best, but differ. Doth devide y forme of  
y art in one worde not devideinge it, do uterius doth not bus  
devide it into 2 wordy to be broken y forme, ergo differen  
is y best b<sup>t</sup> not w<sup>t</sup> ratione.

Logomachus finis logica dicta est.

Si art sit una tum bial: et Log: codi<sup>r</sup> sensu dicuntur  
at ergo.

Si ratio reu<sup>r</sup> sit una, tum art una, at ergo. for y  
modus apprehendens seu ratio reu<sup>r</sup> is alio modo all  
men, y is looke how one man gett a creature to  
y his and not other, by y same reason doth an other  
man fail to be ffor. Thus much y<sup>r</sup> definition w<sup>t</sup>  
y first rule y<sup>r</sup> order of Methodic because it goes  
right to all y rules y follow & before reciting next right  
from them. v. v.

Cap. Si ratio reu<sup>r</sup> seu ratio, et simpliciter et composite dividitur  
tum dialectica partes duas esse libet inventio & composition  
at ergo. quia immo aliud iste inventio quod reu<sup>r</sup> simpliciter  
ratio, et compositione quod compositarum ratio, all y workes of qd  
are composite, this composition is of simples combined together  
so y they must be one art of reason to be hold of simples, & in  
those simples, if they be compounded of more, y multe simple of all

and this is y act of invention. & another act whereby we may se  
y language together of hole simples, y<sup>r</sup> is y act of disposition  
reckonmen in his tractamē omitt a rule of Log for depe is common  
doth to judicial & mettale. There are no more first acts of y  
understanding than those two, & no more first acts of y knowle in  
nature, for y is nothing in amē thinge but y simple & y language  
of y together eage of art but a parts of Log have: b<sup>t</sup> y simple & y language  
kech will have invention, & judicium not to be fforred, but to know  
& y same thing because y is us of judicium in y vniue act of invention  
but this only moys. b<sup>t</sup> y n<sup>t</sup> so joynt, not in ffor y is no one rule  
in invention we may be taught in judicium, b<sup>t</sup> boz y invention &  
judicium together, but my invention is of y simple things w<sup>t</sup> y  
invent of cause, & my judge of it as dispeid w<sup>t</sup> han other things,  
that ha of cause.

Invenitio est prima pars dialectica de inventiis  
argumentis &c. v.

Invenitio est.

Invenitio significat to come upon a thinge. Reperio to have it come  
upon us to late seekinge. God fills althinge to us for habit, ergo he  
doth y simple of things in y, not y we should not see y selfe  
he would not have given us an eye, but y we shoulde not pines  
in seeking y out, & y same Rerus in this part of Log: concerning  
y simple called invention. Si pars Artis prima Log: ab officiis de  
inventione, b<sup>t</sup> recte d<sup>r</sup> methodis, at. ergo. inventione is so called  
because it putteth us in minde to fforke out y simples.

Pars dialectica.

Quod continent partem praepostionem tantum, pars est dial: at inven  
continet partem tantum praestationem, ergo. Kicks: quicke in vident  
to Rutherford, as a member w<sup>t</sup> cannot be Log: b<sup>t</sup> more generally  
Rutherford: ergo invention belongs to Logiche before Rutherford, & y<sup>r</sup> is  
is here aperte pars prima<sup>r</sup> Log: gen: for members, but because  
Log: is y more common & usal word, ergo he chooseth it, when kick:  
fornit, when you invent de you is not by judge, if answere is  
in pointe, but before I sought after was invention, ergo it  
is distinct from judge.

Prima

Quod p<sup>r</sup>dict nature in diale: id prima pars dialectica est, ergo  
because simples are always before composite, b<sup>t</sup> in nature  
y inventio, y carpenter must have his timber, before he can  
opus it, so argumē may be found. Blugh y le net disposid  
so quod potest per se cognoscere alia autem sine ipsa cognoscere  
non possunt, id est facultate recte est. at inventio, ergo.

De argumentis est. at inventio, ergo.

quod est de simplici re ratione est de argumentis at. esse simplex  
imm<sup>r</sup> vnius recte y ille cum argumento, respon hanc held of Simplices.

by affection to argue. ex: gratia y' chaff is made of wood  
my reason considereth that chaff is not a thing, nor wood barely  
a thing, but as y chaff bath an affection to be made of wood  
& y wood to make a chaff, & by first affection of wood to be  
made a chaff we see y thing wood, & chaff, & y Logica afficit  
we behould y thing. obie: But argumentum is y subject of invention  
ego before it in nature. Answer: In some respect it is a subject  
de jure before invention, but here mention is considereth an in-  
strumental cause of finding it out.

#### Quoniam.

Si sit inventio argumenti turn off de inventioneis argumentis  
ad ergo. inventioneis turn off de inventioneis argumentis  
2. How to find out, & when we would invent, we consider a man  
going a hunting & these rules of inventioneis, art. 1. is me t' hit  
& Purcell. 2. singula rule find singularis ystis argumentis  
propter sua sibi give customis multigamicus sunt. 3. in propria fac-  
tate ut rerum significare in physica. etc. et non in demonstracione  
ubi res omnes et animi conponentur.

Argumentum ad quod ad arguendum est  
affectionem est etc.

argumentum ad arguendum est y grecis name kai nyx euse,  
of dots & scribo in signis to distributor place of a thing, so y  
greek plakings etc y dots, & to count stroking, so i Lawes call  
y dots an argu: it may be y this word symphs form lifting  
up of y voice be hence argutus Lawe, or Law, & often it was  
appropriated to Lawes, who use a Lawe when my plannings, as  
dicts was made. Appe to Art: because of y continual speaking  
which was fitting for Log: but it hath been drawn by y  
to this great signification as also kai nyx euse in grecie,  
the reason why we want names often in arts, or in common  
names is because y finders out of arts did not think things  
be named to not at all, be these things y y' said y' saw y'  
not to effectly so y did not name y' effectly, hence y name  
of grammar from y conjugate as if it only taught letters, though  
in those times all y grammar was in grammar & letters as now teach  
us. So Geometria because it was first used in measuring y earth  
hence y name. good chance, although it measurable all other things.  
Argumentum ad rationem consideratio. & y grecis  
non argumentum for Log: is an art whole artificio y reason  
thing, & y thing to y affection cannot be severd, though y  
may look below him of my eye of Log: for in this actio, does  
creatit mundus we call Deus y mundus y arguunt. In loco vero  
arguuntur consideranda, is accepto, 2. dejectio, acceptio firmatio  
Log: condition. etc.

generaliter significat totu' actu' diabolico speculatorum figura aliq[ue] fallere  
partem Logica, ut misericordia yllorum, & officia inventiois  
diffincho summa ut in y abstracto.

In concreto denatur affectionis & ut subtiliter ut p[ro]p[ter] ad artis vasing  
in abstracto tantu' affectionis.

Hic & natura  
rationis.

Quod

Argumentum nullo genus ist: becandi it is y suorum genus, quod y signis  
for y it is nothing y' is not an argu in respect of p[ro]p[ter] other things  
Si Quod. i. e: omne res habet effectus rationis, ut quod potest est conformat  
ab omni res habet effectus rationis, & quod potest est conformat  
2. p[ro]p[ter] nullius datur quodcumq[ue] ratio. Logica est ratio ergo sicut  
quod p[ro]p[ter] nullius datur quodcumq[ue] ratio. Logica est ratio ergo sicut  
effectus est.

Other is efficiencie, & affectus, & if y correct affectus & effectus will  
in certain things such a disposition as it was, & in it by y affectus, as  
in one argu to argue y' omnis affectus for all effectus, effectus  
in omnis affectus est ad effectus primi, ut p[ro]p[ter] causa causa of causa  
so y first effectus causa effectus, & y effectus causa p[ro]p[ter] causa  
first effectus, as y is this effectus a natural disposition in y thing w[er]e it is the  
p[ro]p[ter] y is no Logica ratione. y' want to make a chaff, to do p[ro]p[ter]  
concrete making not to be make a chaff quatenus w[er]e, take this affectus  
it is an argu, this affectus is a Logica naturalis to y arguunt p[ro]p[ter]  
effectus. But y act of arguunt is not accidental, as y eyes things  
hath is affected to see, yet feels heat, but when it is open, it arguunt  
ratio of affection to argue as it is in invention, but both notas  
smaller argu, but when it is disposed w[er]e an other argu.

Ad Argumentum

Si sit argumentum tu est affectus ad arguendum. at. res: arguenda  
finit h[ab]et sicut a naturalis. Iff p[ro]p[ter] ratione in it whiche it doth change  
or say challenge to another thing & by right of affection ratione  
acquaintance to hath valit, or on y' contrary part to accident  
l[oc]e to y cleavage of on other in timore it bears to it, as y effect  
mays haply cleaving to y word, y am made of the.

that w[er]e before was called ens in y definition of art & obiectum  
definition of a good art is here called aliquid, as w[er]e noted y definition  
of thing to be argued. So y aliquid is nothing but res, question  
arguunt p[ro]p[ter] so this is aliquid, while y arguunt both arguunt longer  
the aliquid, if y grecis call them, & in analysi y first things  
you must look after is this them or aliquid. for the beginning  
God made the world. God is y aliquid argued by art effect  
by y p[ro]p[ter] part of time. God is y aliquid argued by art effect  
Ratio est in omnibus.

Si qualibet sit obiectum ratione, turn qualibet in re de obiecto ratione  
ad argu. for Logica sp[iritus] is in inventioneis things w[er]e not of chance.

Howe a thing is done. If a thing be made of nothing, then nothing  
must be y malleter ad medium entis, for Logicke doth not look how  
water was turned into wine, for it belongs to deuinitate or nature  
Philosophie, but logiche looks at it as y is and effect weylight.

Actus est in omnibus.

Si rectio logica est in omnibus tu actus est in omnibus. at ergo.  
Existentia est in omnibus.  
Si excluditur logica actus, sit in omnibus, si existentia est in omnibus, aliud.  
Hinc non existit nisi in N.  
Si existentia logica reatuos sit in omnibus tu non existit nisi in N. at ergo.  
Si non existit nisi in N tu non possit separari a rebus. at ergo.

Quales sunt singula rationes, folio 12. se videlicet.  
This is a continuacion of y whiche before, & an illustration by a  
propositio. rationes argumenti are all one, for Actions in this  
place istropically put by a Syme: of y whole for y part, for every  
well known did i show the confusion of this word in schools, y g.  
of defin an argum unto you, as it is in his own nature, not as it  
is in use. & sic: in y places y taught more an argum but y place  
in a collegio, ergo Rationes shew y omnis rationes y is shew in y  
argum. folio 12. p[ro]p[ri]e tales sunt, si est affectus ad arguendu. (folio)  
i.e. when y man not disposed in an axiome, or y collegio, q[uod] q[uod] q[uod]  
y own definition, confidetur, because y act is in understanding,  
not in y place. Invention de an argum an esse in us, but in y place  
est y esse in nature. After y own diff[er]ence, affectus to argu-

Singula rationes affectus sunt ad arguenda.  
Si argumenti affectus est ad arguenda, tu singula rationes, at ergo.  
for y act belonget to y whole belonging to y parts, argumenti n[on] y whole  
tu singula rationes are y parts, or sp[eci]es.

folio.  
Si hoc definitio convinat argumento quatenus argumentum convinat  
argumento, sive ratione folio: ad argu:

omnis profecta definitio convinat sive definitio p[ro]p[ri]e. at h[ab]et p[ro]p[ri]e  
definitio quia nec latere excessit, nec defectus est.  
Argumento est artificiale aut mortificiale.  
Some argum are in y artificiale of y thing, & so argum y thing directly  
of y thing. Others are not with y thing but oblique, as affirmatives  
of argum, remm[on]ing on y thing, & so called by force of some other thing  
which is in y artificiale of y thing. The reason is that all things are  
made for man, nowt althing falls not under man, nowt else, & if you  
use force to have other relation, of y which y least place of thos  
& thos in argum intra artificiale res, & sive mortificiale, si  
quidam intelligenda sunt per aliorum tetraena transmutationem  
argumentum. at ergo. omnia enim non cadunt sub intellectu  
actu. et n[on].

### Artificiale prius in artificiale.

If a man must first sit w[th] y eye of reason, what is in y  
artificiale of y things or y parts, argum before he gives testimony  
concerning to y artificiale est prius mortificiale. at ergo.

Argu: artificiale est

Si quidlibet videtur ad P[ro]m[ethe]us p[ar]tem, h[ab]et artificiale, at  
ergo. it is called artificiale because it is in artificiale res, before  
ad y res, before P[ro]m[ethe]us T[er] is no axiome confessing artificiale, but  
belongs to some act or other, either as strict rule, or diverse  
from a strict. If fore having an axiome of an artificiale argum  
if we would know how to refute it. Better to y axiome whether  
belong to y same act, or to y diff[er]ent. if to y same act of argum  
possibly off[er] testium the whole axiome is to be referred to y place  
of P[ro]m[ethe]us, ych is more special, or cometh after y other acts, so  
comes to y point of argu but if to disire as fore y place of y argum  
place of y argum, well y more special, or cometh before y  
testimoniis, to y more special act, as to mortal p[er]f[ec]t  
sophye, all things divine make for man, he must know y place  
of y argum, for y reason comes through mortali act, & by  
reason, we see y act to y thing, & y thing to y axiome of y argum  
of y things is in artificiale argum p[ar]te, so y argum is in  
y artificiale of argu thing, looks unto y act, into which it belongs,  
hence belongs to naturally Philosophie, looking unto y act  
you shall see y artificiale of him in his causis, at y ob[ligatione]:

Quod ex se arguit

Quod si he repeateth not y thing, &c: it went immediately before  
intelligitur non diff[er]it, hoc uel illud this goodl word, sic y intelligit  
but yt is an artificiale argum, aspect of some thing, & so y intelligit  
he furnish to speake of y act, but it is put for y P[ro]m[ethe]us,  
but it is cometh for to put y act for y p[ro]p[ri]tie, as when res  
say homs visit, so m[an] arguere is a metonymie of y effect  
for y cause: ex hoc si he repeateth not y thing, & he do p[ro]m[ethe]us p[ar]te, y  
a borrowd ob[ligatione]:

Artificiale p[ro]p[ri]me vel a primo est.

Si arguisti ex p[ro]p[ri]e est s. modo vel 2o. tu argui artificiale p[ro]p[ri]me  
vel a 2o ortu, at ergo. things created by god have a double respect  
the first immediately of p[ro]p[ri]e in y thing, & 2o arising from y thing  
in its membre, with 2o other things, & a first p[ro]p[ri]e or a 2o membre  
a fedat of p[ro]p[ri]e & p[ro]p[ri]e, this is a first respect of man, but as  
there is besides of ob[ligatione] p[ro]p[ri]e, this is a 2o respect arising from y thing  
so when y p[ro]p[ri]e a man is sick, sickness is his argument  
either p[ro]p[ri]e or with him is a distinction, and p[ro]p[ri]e sickness  
as y 2o membre, both these arguments are in artificiale res. But

10  
first & first & first by & other, etc. by reason of this first. He  
firstly arte & firstly, & if he doe insinately seare to compleat  
of y<sup>e</sup> thing, i<sup>e</sup> arte ore & secundarily, because he com<sup>e</sup> into y<sup>e</sup> thing  
new compleat by reason of these first & now in it, where a thing  
is compleat of his cause to argument, y<sup>e</sup> will may give it a demoni-  
cation, & range it under some ground & suffly bindit ordinate  
Primi est quod est primitus.

Si non dependet al altero, in effectu originis. at res suae origi-  
nis & effectu, n<sup>i</sup> arguenda; primus est.

Dominus artifex originalis vel primogenitus.

Quod primus & res auctor, & originalis d. at res suae origi-  
nis, non relating to an other thing for his cause, or if  
it is primus or primogenitus in a thing: Rom. 10:11. primus est  
first originis but by these words he doth not shew what effect  
it hath to y<sup>e</sup> thing over it argument. he definitly argues in first  
y<sup>e</sup> affection to cause aliquis artifex. by y<sup>e</sup> affection it hath  
to argue ex causa dubitacione he definitly primus est etc.  
he only sheweth y<sup>e</sup> thing it selfe & not y<sup>e</sup> manner how it  
affected to y<sup>e</sup> thing it argues, primus igitur. prius significat  
ex causa primus ad argumentum. like wise primus est y<sup>e</sup> res origi-  
ni respect of y<sup>e</sup> thing y<sup>e</sup> argues, but not always as y<sup>e</sup> two  
things in nature. y<sup>e</sup> cause of a drift, & p<sup>r</sup>rimogenitus  
in y<sup>e</sup> artificie of it, yet y<sup>e</sup> thing is not made both alle his  
causes, so y<sup>e</sup> y<sup>e</sup> thing w<sup>t</sup> d<sup>r</sup> is primus argumentum may suffice for  
an other thing, but as an arg: it is firstly in y<sup>e</sup> thing it  
argues, whereas arte cetera, as y<sup>e</sup> are arguments made from pl<sup>t</sup>  
arguments.

Primum est argumentum ad comparationem  
Se ratio primi artifex & seconde vel absoluete vel  
comparative arguit, i<sup>e</sup> mu<sup>s</sup> d<sup>r</sup> absoluete vel  
comparation: at. go. Looke into y<sup>e</sup> artificium of  
y<sup>e</sup> thing, & you shall finde y<sup>e</sup> simplicis or arg: to  
be three cyphre absolutely, or by way of super-  
er: gr. the wall is which y<sup>e</sup> whitewash is absolutely  
in y<sup>e</sup> wall, but when I say it's whether or not so white  
y<sup>e</sup> is in y<sup>e</sup> wall not absolute but in respect of some  
other things, comparatively. Rom. 5:14. saith he of y<sup>e</sup>  
prophet, that it were better to say absolute

11  
In comparacionem Rom. in his Graue: calls y<sup>e</sup> positive  
degnit<sup>e</sup> opposed to y<sup>e</sup> negative, not y<sup>e</sup> simple but y<sup>e</sup> alto  
like degree: Simpliciter: is moderate, cui oppo-  
site to both & next to Similitudo, but comparison,  
etc ut hic conponitur.

Prima absoluta & quædam

Quod absolute arguit.

Rom. 14. quod script<sup>e</sup> at absolute conponatur, by  
y<sup>e</sup> intent<sup>e</sup> he meatus abstinere, or at least must  
abstain so: But y<sup>e</sup> arg: is absolute in its true  
any conponation. As F. Defense arguit in Graue  
by y<sup>e</sup> script<sup>e</sup> to argue aliquis, so in y<sup>e</sup> defensio  
of y<sup>e</sup> script<sup>e</sup> arg: I must refr<sup>e</sup> a speciall  
affection to y<sup>e</sup> thing it argues: However as ref<sup>e</sup>  
in other is y<sup>e</sup> t<sup>r</sup> as affectie ad argumentum ultimando,  
artificie ad y<sup>e</sup> proximam ad primis etc.  
so absolute & d<sup>r</sup> absolute affectie ad aliquis  
argumentum.

overfult solumq; et  
cum adiutoriis mto si au mte a mo more it id  
for a fidei fest teneat. et ceteris in fidei fuit  
et duxit e fia ut pietate  
cum fidei pietate. et ratiōne pietatis in fidei root  
cum adiutoriis mto si a fidei pietate et ratiōne  
of pietatis

in fidei of omissis it mte q; eis pietatis  
3 obligeat pietate cum tu \* \* \* not fidei  
tu gius fidei pietatis in fidei manu. 2. et  
sicut usq; it fidei pietatis in fidei manu. et in manu  
in aqua fidei pietatis in fidei manu. et in manu  
2 omittit pietatis in fidei manu. et in manu  
duplicata. 2. omittit pietatis in fidei manu  
q; fidei pietatis. 2. omittit pietatis in fidei manu  
+ 2. omittit pietatis in fidei manu. et in manu  
A. omittit fidei pietatis in fidei manu

for any reason or perplexity so long as  
the age and nature of the country & people  
would so easily give them a chance to do  
what they did. The English have  
done it, & the French will do it.





END 2

END 3

END 4

END 5

END 6

22-0-3-20  
have about  
it for a while  
but it goes  
out by a

Dr. W.

END 6

